



It is our pleasure

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages and a variety of delicious options meeting dietary needs so that each guest can taste something amazing.

For every corporate event and every guest, we create a truly enjoyable experience.

What makes Pickychilli catering so different?

While other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all because we're Caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

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HOT BREAKFAST

Sold per guest, 20 guest minimum

THE ALL-AMERICAN BUFFET \$16.25

Assorted muffins, bagels and condiments classic

Choose one egg scramble:

Plain (V)

Cheddar cheese (V)

Choose one:

Fresh-cut fruit

Bottled juices and water

Farmer's* Ham, bacon,
maple sausage and cheese

Choose one potato:
Home fries Red skin
potatoes

Veggie (V)*
Bell pepper, onion,
mushroom and provolone
cheese

Choose two meats:
Sausage links
Smoked bacon
Ham

* substitute for Farmer's or
Veggie egg scramble for
\$1.35 per guest

*substitute turkey or
chicken sausage for
\$0.30 per guest

FRENCH TOAST \$13.65

Cinnamon-battered with butter and breakfast syrup.
Served with maple sausage, smoked bacon, fresh-cut
fruit, bottled juices and water



BREAKFAST BREADS & SNACK BARS

Sold per guest, 20 guest minimum

BAGEL TRAY (V) \$2.30
Assorted bagels and condiments

MUFFIN TRAY (V) \$2.30
Assorted muffins and condiments

BREAKFAST BREAD TRAY (V) \$4.70
Assorted muffins, bagels, Danishes and condiments

BREAKFAST PASTRY TRAY (V) \$3.40
Assorted muffins, mini pastries and condiments

BREAKFAST LOAVES (V) \$14.90
SOLD PER LOAF
Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

HEALTHY SNACK BARS (V) SOLD PER BAR \$2.75
Choose from: Kashi, Belvita, assorted protein bars and assorted Kind Bar

FRUIT

WHOLE FRUIT (V) \$1.35
Sold per guest 20 guest minimum
Apples, oranges and bananas

SEASONAL FRUIT KABOB (V) \$2.75
Sold per guest 20 guest minimum

SEASONAL FRESH-CUT FRUIT (V) \$1.90
Sold per guest 20 guest minimum

YOGURT & CEREAL

INDIVIDUAL YOGURT (V) \$2.30
Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (V) \$3.00
Assorted traditional European-style yogurt

MIXED FRUIT TRIFLE (V) SMALL \$8.40
Organic low-fat vanilla **LARGE (SERVES 25 GUESTS) \$43.60**
Yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT (V) \$4.40
Sold per guest 20 guest minimum
Choose one of our yogurt parfaits served in individual cups with granola on the side.

INDIVIDUAL CEREAL AND MILK (V) \$3.05
Sold per guest 20 guest minimum
Assorted healthy cereals with chilled skim or 2% milk

CHILLED HARD BOILED EGG (V) \$1.05
Sold per guest 20 guest minimum

CHICKEN SAUSAGE LINKS \$2.60
Sold per guest 20 guest minimum; two per guest

GRILLED HAM SLICE (GF) \$2.30
Sold per guest 20 guest minimum; one per guest



Ft's Lunch Time



MAKE-YOUR-OWN SANDWICH BUFFET \$12.50

Sold per guest 50 guest minimum

Includes lettuce, tomatoes, pickles and individual packets of dijonnaise, mayonnaise, yellow mustard, two side salads and bagged chips

ASSORTED BREADS INCLUDED

(Choose 3)

Kings Arthur's white bread, whole wheat, rye, six grain bread *for gluten free, contains soy 14.1oz serves 5, \$15.99

CHOOSE THREE MEATS

Turkey breast, roast beef, ham, tuna or chicken

CHOOSE TWO CHEESES

Baby Swiss, American, provolone

SALAD BUFFET

Sold per guest 50 guest minimum

MAKE-YOUR-OWN SALAD BAR \$16.05

Romaine, baby spinach, shredded cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, olives, dried cranberries, sunflower seeds and croutons

Served with your choice of two dressings:
ranch, honey mustard, French or balsamic vinaigrette (GF)

À LA CARTE SALADS \$7

Sold per guest, 50 guest minimum Dressings are served on the side

TOSSED GARDEN (v)

CAESAR (V)

WALDORF CHOP (V)

ELEVEN VEGETABLE (DF/GF/VV)

MEDITERRANEAN (V)

STRAWBERRY SPINACH (V)





LUNCH SPECIALS

Sold per guest, 50 guest minimum

Tossed garden salad is served with assorted dressing packets. Caesar salad is served with Caesar dressing.

We cannot substitute side dishes or mix entrées.

Chafing dishes are recommended to keep food warm; chafers and fuel are \$5 each

CHICKEN \$15.10

POMMERY APRICOT CHICKEN

Roasted Yukon potatoes, tossed garden salad and mixed bread basket

CHICKEN PARMIGIANA

Penne pasta a la marinara, tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE

Rice pilaf, Caesar salad and mixed bread basket

HERB-ROASTED CHICKEN

Brown rice, tossed garden salad and mixed bread basket

SOUTHERN FRIED CHICKEN TWO PER GUEST

Mashed potatoes and gravy, tossed garden salad and biscuits

BEEF \$15.10

ITALIAN BEEF

With roasted peppers and giardiniera with penne pasta a la marinara, tossed garden salad and French bread rolls

HOMESTYLE POT ROAST

Buttered egg noodles, tossed garden salad and mixed bread basket

PORK \$14.10

MEMPHIS-STYLE PULLED PORK

With Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and Kaiser Rolls

HERB-CRUSTED PORK LOIN

With lemon cream sauce served with roasted potatoes, tossed garden salad and mixed bread basket

VEGETARIAN \$12.10

GRILLED VEGETABLE RAVIOLI

Tossed salad and mixed bread basket

TIPO DE ZUCCA PASTA

Caesar salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO

Tossed garden salad and mixed bread basket

LASAGNA

Sold per pan, serves 8-10 guests

VEGETABLE LASAGNA (V) \$42.60

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA \$45.60

Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

18-HOUR BBQ BEEF brisket

Price Upon Request

With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, tossed garden salad and Kaiser rolls



SIDES

*Choose one salad, one vegetable and one starch
Additional side dishes are \$2.30 per guest*

SALADS

CAESAR (V)

Romaine, croutons and parmesan cheese with
Caesar dressing

ELEVEN VEGETABLE (DF/GF/VV)

Romaine, radicchio, red bell peppers, carrots,
hearts of palm, cucumbers, broccoli, corn,
zucchini, peas and baby tomatoes with balsamic
vinaigrette

WALDORF CHOP (V)

Romaine, red apple chunks, celery, red onions,
raisins and walnuts with honey-lemon dressing

SEASONAL FRESH-CUT FRUIT (DF/GF/VV)

Selection of fresh-cut fruit

MEDITERRANEAN (V)

Salad greens, bell peppers, cucumbers, sun-dried
tomatoes, red onions, Kalamata olives and feta
cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almond slivers,
red onions and dried cranberries with poppyseed
dressing

TOSSED GARDEN (V)

Romaine, cucumbers, tomatoes, radicchio and
carrots with assorted dressing packets

MEXICALI (V)

Romaine, tomatoes, pinto beans, corn, red onions,
shredded cheese and tortilla strips with cilantro
chili dressing

VEGETABLES

VEGETABLE MEDLEY (GF/V)

Broccoli, cauliflower, peas, zucchini, squash and
carrots in herb butter

GLAZED CARROTS (V)

Sliced carrots in honey and butter

Vegetables continued...

GREEN BEANS (GF/V)

With carrots and roasted red peppers in light
butter sauce

SWEET CORN WITH CHIVE BUTTER (V)

Sweet corn kernels topped with fresh snipped
chives, butter and special seasoning

POTATOES, RICE & PASTA

HERB ROASTED POTATOES (DF/GF/VV)

Baby red skin potatoes with garlic, rosemary
and parsley

YUKON MASHED POTATOES (V)

Choice of: roasted red pepper, roasted garlic
or classic with gravy

ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce

ROASTED YUKON POTATOES (DF/GF/VV)

Yellow potatoes with rosemary, thyme
and basil

ASIAN BROWN RICE (DF/GF/VV)

Green onions, ginger, garlic, peas and cilantro

MEXICALI RICE (DF/GF/VV)

Tomatoes, bell peppers and corn

CHICKEN RICE PILAF

Onions, herbs and chicken au jus

BROWN RICE (DF/GF/VV)

Gluten-free long grain brown rice with aromatic
vegetables

PENNE MARINARA (V)

Penne pasta in marinara with a side of parmesan

RIGATONI VODKA (V)

Rigatoni pasta in tomato vodka sauce and
parsley

FARFALLE ALFREDO (V)

Bow tie pasta with herb garnish in creamy
Alfredo and Asiago sauce



PACKAGES

Sold per guest, 20 guest minimum

EXECUTIVE SNACK BREAK (V) \$5.50

Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

POWER BREAK (V) \$6.60

Fresh-cut fruit, assorted yogurts and trail mix

MAKE-YOUR-OWN TRAIL MIX BREAK \$4.70

Premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) \$5.50

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

PRETZEL SHOP PACKAGE (V) \$5.75

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

SNACK PACKS

INDIVIDUAL SALTY SNACKS \$1.00

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

NUT VARIETY PACK \$1.15

Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY \$3.30

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

MUNCHIES

VEGETABLE CRUDITÉ (V) \$3.15

Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) \$4.40

Roasted red pepper hummus with grilled pitas and cucumbers

SLICED FRUIT TRAY (DF/GF/VV) \$4.70

Seasonal fruit with grapes and assorted berries

POPCORN \$1.00

Fresh popped corn with truffle oil and parmesan

OFF THE TRAY

Sold per guest, 20 guest minimum

SAUSAGE AND CHEESE PLATTER \$4.85

Beef summer sausage, genoa salami, smoked Gouda and havarti cheeses with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) \$3.95

Domestic cheeses, seasonal berries and grapes with crackers

SALSA AND GUACAMOLE (V) \$4.70

Tortilla chips with salsa and guacamole

SPINACH AND ARTICHOKE DIP (V) \$2.35

Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) \$2.35

Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

CORPORATE BRUSCHETTA \$1.50

Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT \$7.25

Summer sausage, salami, cured ham, olives and marinated vegetables

SHRIMP COCKTAIL \$7.70

Three per guest

Jumbo shrimp with zesty cocktail sauce and lemons

SMOKED SALMON PLATTER \$120.00

Sold per Platter

Serves 20 guests. Sliced smoked Atlantic salmon fillet on a platter with capers, lemon slices, tomatoes, sliced baguettes and crackers



HOT

Sold per piece, minimum of 50 guest

MINI SLIDERS \$2.35

Grilled Angus burgers topped with caramelized onions and American cheese

ITALIAN MEATBALL SLIDERS \$2.35

Meatballs topped with mozzarella cheese in marinara

MEATBALLS \$0.90

Cocktail meatballs in tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS \$1.40

Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side

CHICKEN FILLETS \$1.70

Battered fillet strips with honey mustard and barbecue sauce

CRAB CAKES WITH MUSTARD AÏOLI \$2.60

Bite-sized Maryland lump crab cakes with light mustard aïoli sauce

SUN-DRIED TOMATO BABY "REDS" (GF/V) \$2.05

Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side

SEVEN HEAVEN CHICKEN WINGS \$2.20

Choice of Buffalo, Ginger, Grilled, Spicy, Piri Piri, Lemon, or Breaded wings

Hot appetizers continued...

TERIYAKI CHICKEN SKEWER \$2.35

Asian marinated chicken skewers with teriyaki sauce

THAI BEEF SKEWER \$2.60

Asian marinated beef tenderloin skewers with Thai chili sauce

MG TOASTED RAVIOLI 3 pcs \$1.50

Served with tomato marinara

CHILLED

CHERRY TOMATOES WITH BACON AND AÏOLI \$1.50

Cherry tomato filled with crisp bacon, parmesan cheese and garlic aïoli

PETITE CAPRESE SKEWERS (V) \$1.40

Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes





PLATTERS

Sold per guest, 20 guest minimum

COOKIE & BAR SAMPLER \$4.15

Assorted mini dessert bars and bake shop cookies

ASSORTED PETITE SWEETS \$2.50

Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites

SIGNATURE DESSERT TRAY \$6.75

Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites cookies

FRESH GOURMET COOKIE \$2.00

Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin

MARBLE, STRAWBERRY, CHEESECAKE

\$1.50

Rich truffled brownie interwoven with cream cheese

OREO DREAM \$1.50

Six dreamy layers of white 'n' dark chocolate loaded with Oreos

JAROSCH BROWNIE \$1.80

Chocolate brownie with nuts and fudge frosting

MINI ÉCLAIRS \$20.00

Filled with Bavarian cream and coated with chocolate

PETITES SWEETS

Sold by the dozen

CHOCOLATE-DIPPED STRAWBERRIES \$23.10

Strawberry dipped in milk chocolate

CHEESECAKE BITES \$24.00

Assorted cheesecake flavors

ICE CREAM

Sold per guest, 20 guest minimum

Disposable cooler with dry ice \$20.50

ICE CREAM SUNDAE BAR \$6.10

Guests create their own unique ice cream sundae. Includes vanilla ice cream scoops, chocolate sauce, and strawberry sauce, caramel sauce, M&M's, crushed Oreo cookies, chopped nuts, cherries, sprinkles and whipped cream.

DESSERT BARS

CARAMEL APPLE GRANNY \$1.50

Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

KEY LIME BAR \$1.50

Key lime custard, graham cracker crust, spiced streusel and icing

LEMONBERRY JAZZ \$1.50

Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread



THE PICKYCHILLI PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service at a fair price. We do not pursue transactional relationships that are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality food and service at a fair price to all.

QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

PORTIONS

Food and beverage portions are based on many years of experience. Our chefs calibrate a slight overage into each order; however, please notify your Catering Expert if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs, as noted throughout the menu, or ask us for additional options.

SALES TAX

The current state sales tax, which includes home rule municipal tax, is charged on all items as per the Minnesota Department of Revenue Code.

PRICE INCREASES

Some commodities may increase in price, while at the same time others may drop during the life cycle of a menu. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

DONATIONS

Donations are requested almost daily from our great, giving clients. Unfortunately, it is impossible to satisfy all of them and keep our pricing at a fair value. If seeking a donation, please ask your sales rep for our donation policy. We invest a considerable amount of profit to our staff's family activities and to our community and we are always grateful for the opportunity.

INSURANCE

Pickychilli Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a \$100 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

PERMITS

Pickychilli Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing.

DEPOSITS

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Pickychilli Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs

DELIVERY AND SERVICE FEES

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.

SPECIAL EVENTS

Final guest counts are due (7) seven days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled 48 hours prior to food service. If the event is not rebooked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.

Special events once contracted, cannot be canceled. Canceling more than 30 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 30 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any

additional costs that Pickychilli Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.

VISIT US
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CATERING.COM
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