



Congratulations!

Welcome to the relaxing yet invigorating adventure that embodies the C experience! With a team of foodie professionals and event specialists, we strive to deliver the most amazing vision of your individual dining dreams to you and your guests!

C Catering Boutique is here to make your event as memorable and mentionable as possible. Whether you are inviting your most beloved family and friends for a backyard soirée, hosting corporate clients at a private dinner or planning the wedding of the century – WE...ARE...HERE!

To us, the individual needs of our clients are a puzzle put together via the creativity of planning an event. Themes, menus, décor and ambiance, whether they be trendy, traditional or transcendent flow together!

CELEBRATE...

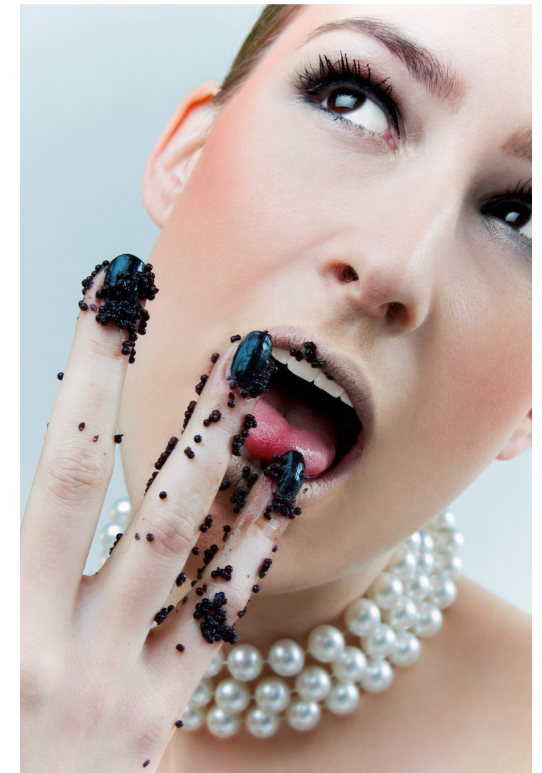
DINE...

ENJOY...

RELAX...

REVEL...

LOVE...



Please take a moment to review the following menus. Of course, this is just a sample of what we have to offer – our planners and culinary staff can dream up most anything!

You can always reach us anytime at (773) 205-7700 or via email at Caterchicago.com

Seated Menus

Three Course Seated Dinner

Roasted Beet Salad Composée

Tender Field Greens
Chevrè, Dried Cranberries and Pistachios
Tart Kumquat Vinaigrette

Duo Entrée

Herb Seared Filet of Beef
Wild Mushroom and Onion Compote

-
Escalope of Barramundi
Roasted Apricot Jam

-
Zucchini Latke
Seasonal Vegetable Melange

Dessert

Verrine of Citron Mousse
Seasonal Berry Gelée

Two Course Seated Dinner

Caprese Salad Composée

Peppery Baby Arugula
Fresh Mozzarella, Cherry Tomato and Basil
Aged Balsamic Drizzle

Duo Entrée

Twin Lamb Chops
Orange Verde Gremolata

-
Sea Scallop
Sweet Candied Chilis

-
Roasted Cauliflower Purée
Braised Savoy Cabbage

Dessert

Dessert Station



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Station Menus

Strolling Supper Stations

Harvest Bar

Farm Fresh Fare Inspired by the Season's Bountiful Harvest!

Mango Chicken Slaw

Shredded Lime Chicken, Sweet Mango

Radish, Cabbage, Carrot, Cilantro and Mint

Toasted Orzo Salad

Sweet Potatoes, Squash, Red Onion and Fresh Herbs

Agro Dolce Dressing and Fried Swiss Chard Garnish

Roasted Beet Platter

Goat Cheese, Orange Bell Peppers, Pistachios

Baby Arugula and Lemon Vinaigrette

Chef's Carving Station

Traditional Taste with

Seared Beef Tenderloin

Chimichurri, Roasted Garlic Aioli

Bourbon Honey Turkey Breast

Rosemary Pesto, Dried Plum Compote

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Artisan Rolls and Baquette

Strolling Supper Stations

C's Gastro-Matrimony Station

A Marriage Made in Heaven – Beer & Bacon!

Pulled Ancho Pork Sliders

Dark Horse Reserve Special Black Ale Glaze

Shredded Apple, Pretzel Bun

Macaroni & Cheese Squares

Aged Cheddar, Frizzled Shallot, Sage and Rosemary

Roasted Brussel Sprouts

Toasted Walnuts, Pancetta

Red and White Balsamic Drizzle

Cookies and Cream Bar

Ice Cream Sandwiches Deconstructed

for Custom Creation!

Your Choice of 3 Ice Cream Flavors (More Available)

Apple Cinnamon, White Chocolate Chip, Pistachio

Raspberry Crème, Peanut Butter Bliss

3 Cookie Varieties (More Available)

Ginger Oatmeal, Choco Chunk Nutella, Orange Flower



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Hors D' Oeuvres

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Mango Lobster Salad
Lime Crème Fraiche

Tempura Shrimp Roll
Masago Mayo and Sweet Soy Sauce

Scallop Skillet
Nectarine Muscato Jam

Pizzette of Pesto Chicken
Cranberries and Caprino

Maplewood Smoked Duck
Sweet and Sour Cherry Chutney

Beef Tenderloin Roulade
Bleu Cheese Mousse

Miniature Wild Boar Slider
Bourbon Glaze

Aged Prosciutto Panini
Fresh Mozzarella, Red Pepper Pesto

Eggplant Involtini
Roasted Garlic and Farmhouse Ricotta

Violet Beet Mousse
Thyme Crostini

Polenta Frites
Pesto Crème

Dessert Stations

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Decadent Dessert Display

A Variety of Petite Pastries and Delicate Delights!

Colorful French Macarons

Lemon Heart Cookies and Framboise Bites

Mini Cupcakes with Buttercream Frosting Swirls

Fresh Fruit Tartelettes and Black Cherry Truffles

Elephant Ear Station

Treat Guests to the Best Part of the Carnival – the
Only Thing Missing is the Ferris Wheel!

Funnel Cakes to be topped with the following:

Silky Chocolate Fudge, Mixed Berry Compote and
Chopped Toasted Nuts

Multicolored Sprinkles, Cinnamon Sugar and
Honeycomb Honey and Sweet Whipped Cream

Late Night Stations

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Sweet Home Chicago

Stuffed Pizza, Italian Beef Sliders, Mini Dogs

Sayonara Singlehood!

Pot Stickers, Sate Skewers and Sticky Rice

Taqueria for Two

Chicken and Pork Tacos and Tamales

Pricing and Logistics

SEATED DINNER

Hors d' Oeuvres

\$4 - \$9

Seated Dinner

\$20 - \$45

Wedding Cake or Dessert

\$3 - \$10

Alcohol and Beverage Support

\$7 - \$20

Rentals – Tables, Linen, Chairs, China,
Glassware, Flatware, etc.

\$10 - \$30

Staffing

\$15 - \$25

Estimate Pricing: \$64 +

STROLLING STATIONS

Hors d' Oeuvres

\$4 - \$9

Strolling Stations

\$23 - \$55

Wedding Cake or Dessert Stations

\$3 - \$15

Alcohol and Beverage Support

\$7 - \$20

Rentals – Tables, Linen, Chairs, China,
Glassware, Flatware, etc.

\$10 - \$30

Staffing

\$15 - \$25

Estimate Pricing: \$64 +

*10.25% Sales Tax Not Included in Menu Pricing