



2015

Signature Catering Packages

*185 N. Edison Ave.  
Elgin, Illinois 60123*

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*www.offood.com*

# Silver Menu Selections

*\$29.95 per person - Plated*

## Tabled Hors d'Oeuvre

*Fresh vegetable credit & domestic cheese and cracker display*

## Salad Selections (choose 1)

*~Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots; Tossed with our Homemade Vinaigrette*

*Or*

*~Caesar Salad with Traditional Dressing, croutons and Parmesan cheese*

## Entrée Selections (choice of 2)

*~Breast of Chicken Stuffed with Traditional Filling, Combined with Applewood Smoked Ham  
Shoe Peg Corn ~ Lumpy Red Skinned Mashed Potatoes*

*~Succulent, Tender Roast Beef, Sliced Thin, Topped with a Rich Brown Gravy  
Baby Carrots ~ Lumpy Mashed Potatoes*

*~Boneless Chicken Breast Folded with Locally Cured Ham and Swiss Cheese,  
Tossed in Herb Laced Crumbs, Baked and Drizzled with Mornay Sauce  
Green Bean Medley ~ Oven Roasted Potatoes*

*~Basil Pesto Crusted Haddock Topped with Garlic Cream Sauce  
Vegetable Medley ~ Oven Roasted Red Skinned Potatoes*

*~Breast of Chicken Rolled With Spinach, Ricotta and Parmesan Cheese Encased in Panko Bread Crumbs  
Whipped Potatoes ~ Baby Carrots*

*~Tender Flank Steak Rolled with Herbed Bread Stuffing Topped With a Rich Demi Glaze  
Green Beans and Carrot Medley*

*~Oven Roasted Pork Loin with Apples and Brandied Cream Sauce  
Baked Corn Custard ~ Sugar Snap Peas*

*Includes Freshly Baked Artisan Rolls and breads with Butter*

*\*18% gratuity and 8.25% sales tax will be added. Prices do not include rentals. Prices do not include staff labor.*

# Signature Gold Menu

\$34.95 per person - Plated

## Butler passed Hors d'Oeuvre Selections (Choose 3)

Mini Quiche,  
Gruyere Cheese & Onion Tartlets,  
Blue Cheese and Walnut Coated Red Grapes,  
Prosciutto & Melon Ball Lollipop,  
Bacon Wrapped Asparagus,  
Fresh Mozzarella and Grape Tomato Skewers,  
BBQ Shrimp Wrapped in Bacon,  
California Sushi Rolls,  
Bruchetta Shooter with Crostini Paddle,  
Jack Daniels Meatballs,  
Coconut Chicken Skewer

## Salad Selections (choose 1)

~Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and  
Shredded Carrots Tossed with our Homemade Vinaigrette  
~Caesar Salad with Traditional Dressing, croutons and Parmesan cheese  
~Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans,  
Roasted Shallots and Diced Pears Tossed in a Merlot Vinaigrette  
~Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing,  
Garnished with fresh Mint

## Entrée Selections (choice of 2)

~Grilled Chicken Breast Topped with Backfin Crabmeat,  
Petite Shrimp and Finished with Béarnaise Sauce  
Rice ~ Asparagus Spears  
~Roasted New York Strip Loin Topped with Blue Cheese Crumbles and  
Peppercorn Demi Glaze  
Whipped Potatoes ~ Broccoli Spears  
~Chicken Breast Crusted with a Blend of Parmesan Cheese, Breadcrumbs  
and Herbs Pan Fired and Topped with Vodka Cream Sauce  
Whipped Potatoes ~ Broccoli Spears  
~Chicken Breast Filled with Sundried Cherry Bread Pudding  
Finished with a Vanilla Cream Sauce  
Cous Cous ~ Baby Carrots  
~Bistro Steak with a Red Wine Demi Glaze  
Roasted Tomato and Parmesan Risotto ~ Grilled Vegetable and Shrimp Skewer  
~Fresh Atlantic Salmon Brushed with a Bourbon Glaze  
Pineapple Rice Cake ~ Asparagus Spears

Includes Freshly Baked Artisan Rolls and breads with Butter

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## Diamond Menu Selections

\$39.95 per person - Plated

### Butler passed Hors d'Oeuvres (choose 3)

Mini Quiche,  
Shrimp Cocktail Served in Individual Shot Glasses,  
Gruyere Cheese & Onion Tartlets,  
Blue Cheese and Walnut Coated Red Grapes,  
Prosciutto & Melon Ball Lollipop,  
Fresh Mozzarella and Grape Tomato Skewers,  
Sesame Seared Tuna Bites With Wasabi,  
BBQ Shrimp Wrapped in Bacon,  
California Sushi Rolls,  
Bruchetta Shooter with Crostini Paddle,  
Sliced Bistro Tenderloin on a Crostade with Horseradish Cream

### Salad Selections(choose 1)

~Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and  
Diced Pears Tossed in a Merlot Vinaigrette  
~Citrus Salad of Fresh Spinach with Mandarin Oranges, Coconut and Toasted Pecans Poppyseed Dressing ~Fresh Strawberries  
With Mixed Greens, Sugared Pecans, Cheddar Cheese and Strawberry Vinaigrette

### Appetizer Selections (choose 1)

~Roasted Tomato Bisque  
~Mushroom Ravioli, Tossed in a Light Alfredo Sauce, Topped with  
Crumbled Blue Cheese and Grilled Portobellos  
Seafood Martini gazpacho shooter  
~Seafood Mousse Topped with Jumbo Lump Crab and Marinated Shrimp

### Entrée Selections (choice of 2)

~Prime Rib of Beef  
Crab Cake Anna Potatoes ~ Asparagus Spears  
~Hand Carved Filet of Beef on  
Portabello Mushroom Lobster Risotto ~ Asparagus Spears  
~Grilled Atlantic Salmon and Jumbo Lump Crab Wrapped in Puff Pastry  
Topped with a White Wine Butter Sauce ~ julienne Vegetables  
~Lobster Tail and Pan Seared Chicken Breast with Butter Chablis Sauce  
Roasted Red Potatoes ~ Vegetable Medley  
~Asian Marinated & Seared Fillet of Salmon Twinned with Medallions of Beef Tenderloin  
Wasabi Mashed Potatoes ~ Steamed Snow Peas  
~Hand Carved Beef Tenderloin and Grilled Sea Scallops in Tarragon Butter Sauce  
Fingerling Potatoes ~ Bed of Wilted Spinach

Includes Freshly Baked Artisan Rolls and breads with Butter

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“Taste of Tuscany”  
Family Style or Buffet

\$24.95 per person

Served Salads (Choice of One)

*Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots,  
Balsamic Vinaigrette Drizzle*

or

*Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps*

Entrees (Choice of Two)

*Traditional Meat Lasagna  
Three Cheese Lasagna,  
Chicken Marsala,  
Baked Cheese Ravioli with Marinara,  
Vegetable Lasagna Bruschetta,  
Chicken or Eggplant Parmigiana,  
Baked Ziti with Meatballs*

Vegetables (Choice of One)

*Seasonal Sautéed Mixed Vegetables,  
Green Beans,  
Broccoli Crowns,  
Honey Glazed Carrots with Pecans*

Starches(Choice of One)

*Bowtie Alfredo,  
Whipped Potatoes  
Oven Roasted Red Skin Potatoes,  
Mixed Wild Rice*

*Includes Freshly Baked Garlic Bread*

“Classic Country Experience”  
Family Style or Buffet

\$27.95 per person

*Served Salads (Choice of One)*

*Medley of Fresh Greens, Topped with Tomatoes, Cucumbers & Carrots, Balsamic Vinaigrette Drizzle*  
*or*  
*Classic Caesar Salad with Traditional Dressing, Homemade Croutons and Parmesan Crisps*

*Entrees (Choice of Two)*

*Stuffed Chicken Breast, Herb Filling and Country Gravy,*  
*Parmesan Crusted Chicken with Vodka Cream Sauce,*  
*Hickory Smoked Baked Ham with Cherry Bourbon Sauce,*  
*Beef Tips with Mushrooms and Onions in a Cabernet Demi-Glaze,*  
*Roasted Top Round of Beef with Au Jus,*  
*Brisket of Beef with a Tangy Onion Glaze Chicken Cordon Bleu,*  
*Homemade Meatloaf with Gravy,*  
*Caribbean Pork Loin with Pineapple Mango Salsa,*  
*Maple Bacon Glazed Roast Turkey Breast,*  
*Fresh Tilapia Fillet with Parmesan Crust and Lemon Butter Sauce*

*Vegetables (Choice of One)*

*Seasonal Sautéed Mixed Vegetables,*  
*Shoepeg Corn and fresh plum tomatoes*  
*Green Beans Laced with Applewood Smoked Bacon,*  
*Honey Glazed Carrots with Pecans*

*Starches (Choice of One)*

*Whipped Potatoes*  
*Oven Roasted Red Skin Potatoes,*  
*Mixed Wild Rice,*  
*Bowtie Alfredo*

*Includes Freshly Baked Artisan Rolls and breads with Butter*

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# “European flair Experience”

## Family style or Buffet

\$29.95 per person

### *Served Salads (Choice of One)*

*Medley Medley of Fresh Greens Topped with Tomatoes, Cucumbers, Carrots and House Vinaigrette*  
*Classic Caesar Salad, Traditional Dressing and Parmesan Crisps*  
*Gorgonzola Pear Salad, Sugared Pecans, Roasted Shallots and Diced Pears Tossed in a Merlot Vinaigrette*

### *Entrees (Choice of Two)*

*Stuffed Chicken Marsala*  
*Italian Cheeses, Roasted Garlic, Mushrooms and Marsala Demi Beef Braciola*  
*Stuffed with Spinach, Proscuitto and Pine Nuts ~ Chianti Sauce Chef Carved Top Round of Beef*  
*Au Jus and Horseradish Cream*  
*Baked Fillet of Flounder*  
*Stuffed with Shrimp and Cornbread Dressing*  
*French Country Chicken*  
*Panko Chicken Florentine*  
*Stuffed with Spinach and Ricotta*  
*Bourbon Glazed Atlantic Salmon*  
*Grilled Pork Tenderloin*  
*Cherry Bourbon Glaze*  
*Roasted Vegetable Ravioli*  
*Balsamic Marinara and Fresh Mozzarella*

### *Vegetables (Choice of One)*

*Asparagus,*  
*Zucchini & Red Pepper Saute*  
*Green Bean Provencal*  
*Broccoli Crowns with Red Pepper Slivers*  
*Sugar Snap Peas & Baby Carrots*

### *Starches (Choice of Two)*

*Garlic Mashed Potatoes,*  
*Scalloped Potatoes,*  
*Nutted Wild Rice Pilaf,*  
*Oven Roasted Sweet & Red Skin Potatoes,*  
*Parmesan Risotto,*  
*Ziti with Marinara Sauce*

*Includes Freshly Baked Artisan Rolls and Breads with Butter*

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“Signature Shabby Sheik Experience”  
Family Style or Buffet

\$34.95 per person

*Served Salads (Choice of One)*

*Iceberg Wedge Salad with Bleu Cheese, red onions, Bacon, Bleu cheese dressing and a drizzle of balsamic vinaigrette*  
*Traditional Spinach Salad with Mushrooms, Egg and Bacon with Sweet & Sour Dressing*  
*Classic Caesar Salad with Traditional Dressing, Parmesan Crisps*

*Entrees (Choice of Two)*

*Salmon Rockefeller - Spinach, Bacon, Breadcrumbs with Anisette Cream*  
*Chicken Breast Stuffed with Brie & Apples Topped with Frangelica Glaze and Toasted Almonds*  
*Chef Carved Bistro Tenderloin with a Port Mustard Demi*  
*Chef Carved Roasted Prime Rib of Beef Au Jus and Horseradish Cream*  
*Chicken Oscar Chicken Breast, Crabmeat, Shrimp, Asparagus and Bernaise*  
*Pepper Dusted Mahi-Mahi Pineapple Mango Salsa*  
*Chef Carved New York Strip Loin Caramelized Onions*  
*Eggplant Towers with Boursin Cheese and Tomato Basil Cream Sauce*  
*Maryland-Style Crab Cakes Chipotle Aioli or Tartar Sauce - Add \$4 per person*

*Vegetables (Choice of Two)*

*Sake Glazed Asparagus*  
*Rustic Root Vegetables*  
*Roasted Brussels Sprouts with Bacon*  
*Sauteed Julienne Vegetables*  
*Green Bean Almondine*  
*Fire Roasted Corn with Peppers*

*Starches (Choice of Two)*

*Whipped Sweet Potatoes Lobster Risotto*  
*Green Orzo Pilaf Duchess Potatoes*  
*Cheddar Jack Mashed Potatoes*  
*Bacon Horseradish Potatoes*  
*Tomato Bruschetta Risotto*  
*Saffron Rice*

*Includes Freshly Baked Artisan Rolls and Breads with Butter*



“Thorns of Fire Experience”  
Family Style or Buffet

\$49.95 per person

Butler passed Hors d'Oeuvre Selections (Choose 3)

Mini Quiche,  
Gruyere Cheese & Onion Tartlets,  
Blue Cheese and Walnut Coated Red Grapes,  
Prosciutto & Melon Ball Lollipop,  
Bacon Wrapped Asparagus,  
Fresh Mozzarella and Grape Tomato Skewers,  
BBQ Shrimp Wrapped in Bacon,  
California Sushi Rolls,  
Bruchetta Shooter with Crostini Paddle,  
Jack Daniels Meatballs,  
Coconut Chicken Skewer

Salad

Fresh spring green salad with fresh raspberry vinaigrette, balsamic vinaigrette, bleu cheese and ranch dressing.

Soup

Roasted and curried acorn squash bisque

Antipasto

Artichokes, beets, asparagus, antipasto salad, roasted vegetables, marinated mushrooms,  
Caprese salad with fresh Mozzarella and basil and hearts of palm.

Cheese

Fresh Goat Cheese, Parmesan, Pecorino Romano, aged White Cheddar and toast points

Accompaniments

Roasted red potatoes, steamed cauliflower bake, and 5 cheese eggplant pasta.

Table-side Churrascaria

Brazilian spiced ball tip steak,  
Caribbean grilled shrimp,  
Plank roasted Atlantic salmon,  
Parmesan chicken,  
Pork au Poivre,  
Assorted Smoked sausages.

Includes Freshly Baked Artisan Rolls and Breads with Butter

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**ē'-ven-tas'tik\adj.**- when an event connotes unrestrained extravagance in conception as well as pure ingenuity of decorative invention.

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*We believe your special event deserves our best. We pride ourselves on customizing your event to fit your vision and budget. We realize that everyone does not have an infinite budget but that doesn't mean your day has to be any less special. Let us go to work and make it just that...Special. Our goal is to make your event perfect and leave you and your guests saying, "WOW."*