



# ITN Signature Catering

185 North Edison Avenue

Elgin, Illinois 60123

847-888-9486

Email us at *[itndeli@gmail.com](mailto:itndeli@gmail.com)*

Or visit our web site at

*[www.itndeli.com](http://www.itndeli.com)*

# ITN Breakfast Buffet Menu

Buffet includes Chafing pans, plates, flatware, napkins, cups, serving pieces, appropriate condiments, and necessary staffing.

## ~~~The Birch— \$11.95 per person~~~

Scrambled eggs or egg bakes, bacon, sausage, hash browns, pancakes or waffles, fruit, assorted muffins or bagels, coffee, and orange juice.

## ~~~The Maple— \$9.95 per person~~~

Scrambled eggs or egg bakes, bacon, sausage, hash browns, assorted muffins or bagels, coffee, and orange juice.

## ~~~The Walnut— \$9.95 per person~~~

Biscuits and gravy, bacon or sausage, hash browns, assorted muffins or bagels, coffee, and orange juice.

## ~~~The Hickory— \$6.95 per person~~~

Assorted muffins, bagels, and pastries, fruit salad, coffee, and orange juice.

## ~~~The Oak— \$15.95~~~

A gourmet omelet station made to order, and a buffet of hash browns, bacon, sausage, pancakes or waffles, Assorted muffins or bagels, coffee, and orange juice.

Contact us at 847-888-9486 or visit us on the web at [www.itndeli.com](http://www.itndeli.com).

(Additional menu options available)

An additional charge of .50 per person will be added for upgraded disposables. Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax and a 15% gratuity will be added. Prices are subject to change.

# **ITN Lunch Buffet Menu**

Buffet includes Chafing pans, plates, flatware, napkins, cups, serving pieces, appropriate condiments, and necessary staffing.

**The Deuce—\$10.95 (includes 2 sides, tossed salad, rolls with butter, iced tea and water)**

**Trips—\$13.95 (includes 2 sides, tossed salad, rolls with butter, iced tea and water)**

## **Entrées (additional items available)**

Herb roasted chicken  
Chicken and noodles  
Tuscan Chicken  
Cheese or meat ravioli  
Beef tips with brown sauce  
Swiss Steak  
Steak and Gravy  
Chicken Limón  
Chicken Picatta  
Chicken Marcella  
BBQ ribs  
Beef stroganoff  
Home-style meatloaf  
Spaghetti and meatballs  
Italian Beef with French bread  
Vegetable lasagna  
Meat lasagna  
Beef bourguignon  
Sausage and peppers  
Corn beef  
Cheese, chicken or beef enchiladas

## **Sides (additional items available)**

Mashed potatoes  
Au Gratin potatoes  
Garlic mashed potatoes  
Boiled parsley potatoes  
Herb roasted potatoes  
Twice baked mashed potatoes  
Broccoli cheese bake  
Cauliflower cheese bake  
Green beans with almonds  
Southern style green beans  
Corn on the cob  
Brown sugar glazed carrots  
Buttered corn  
Wilted spinach  
Mac n cheese  
Dressing  
Braised cabbage with bacon  
Peas  
Creamed corn  
Steamed vegetable medley

**ITN Sammie Buffet—\$11.95 (Includes 3 choices of meats, 3 choices of cheese, 3 choices of bread, three cold sides, potato chips, condiments, iced tea and water. Sandwiches only—\$5.99 per person, drop off or pick up only. Salads alone—\$3.00 per person, drop off or pick up only).**

**Meats**—Ham, Turkey, Roast beef, Corned beef, Pastrami, Salami, Pepperoni, Tuna salad, Egg Salad, Chicken Salad, grilled chicken.

**Cheeses**—Cheddar, Monterey Jack, Pepper Jack, Swiss, Muenster, Horseradish Cheddar, Provolone, American.

**Sides**—Garden salad, Mediterranean pasta salad, classic Italian pasta salad, Zesty Tortellini, Bleu cheese pasta salad, Chicken and artichoke pasta salad, Caprese pasta salad, Traditional potato salad, Garlic potato salad, fruit salad, cucumber salad, creamy cucumber salad, Creamy Cole slaw, bleu cheese Cole slaw, 5 bean salad.

**Add a desert**—\$1.00 per person—Brownies, chocolate chip cookies, peanut butter cookies, oatmeal raisin cookies, lemon bars or cake squares.

(Additional menu options available)

An additional charge of .50 per person will be added for upgraded disposables. Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax and a 15% gratuity will be added. Prices are subject to change.

# **ITN Dinner buffet menu**

Buffet includes Chafing pans, plates, flatware, napkins, cups, serving pieces, appropriate condiments, and necessary staffing.

Two Entrée buffet and three sides—\$16.95

One entrée, with one carved meat and three sides—\$18.95

Two entrée buffet with one carved meat and three sides—\$20.95

Children's price—half price (under 4 are free)

Add soft drinks to any buffet for \$1.50 per person

## **Carved Meats (additional items available)**

Carved Roast Beef with au jus and horseradish sauce

Carved Turkey Breast

Carved ham

Carved Pork loin

Carved Brisket

## **Entrées (additional items available)**

Herb roasted chicken  
Chicken and noodles  
Tuscan Chicken  
Cheese or meat ravioli  
Beef tips with brown sauce  
Swiss Steak  
Steak and Gravy  
Chicken Limón  
Chicken Picatta  
Chicken Marcella  
BBQ ribs  
Beef stroganoff  
Home-style meatloaf  
Spaghetti and meatballs  
Italian Beef with French bread  
Vegetable lasagna  
Meat lasagna  
Beef bourguignon  
Sausage and peppers  
Corn beef  
Cheese, chicken or beef enchiladas

## **Sides (additional items available)**

Caesar or tossed Salad  
Freshly made soup  
Mashed potatoes  
Au Gratin potatoes  
Garlic mashed potatoes  
Boiled parsley potatoes  
Herb roasted potatoes  
Twice baked mashed potatoes  
Broccoli cheese bake  
Cauliflower cheese bake  
Green beans with almonds  
Southern style green beans  
Corn on the cob  
Brown sugar glazed carrots  
Buttered corn  
Wilted spinach  
Mac n cheese  
Dressing  
Braised cabbage with bacon  
Peas  
Creamed corn  
Steamed vegetable medley

Desserts—add \$2.00 per person (additional choices available)

Bread pudding, fudge brownie cake, assorted pies, Assorted cobblers,

An additional charge of .50 per person will be added for upgraded disposables. Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax and a 15% gratuity will be added. Prices are subject to change.

# ITN Plated dinner menu

All dinner pricing includes salad, two sides, rolls with butter, dessert, Iced Tea, water, and coffee. Staffing will be charged at \$15.00 per person, per hour. Dessert available for additional \$2.00 per person. (additional items available)

## ~~~Take Two~~~

Chicken and Shrimp—\$23.95

Chicken and Fish—\$23.95

Steak and Chicken—\$32.95

Beef and Chicken—\$32.95

Steak and Shrimp—\$33.95

Steak and Lobster—Market

## ~~~Pork~~~

Grilled Pork Chop—\$20.95

Far Eastern Grilled Pork Chop—20.95

Stuffed Mesquite Pork Loin—\$20.95

## ~~~Beef~~~

Grilled New York Strip—\$23.95

Prime Rib Au Jus—\$25.95

Filet Mignon—\$39.95

## ~~~Seafood~~~

Grilled Salmon filet—\$23.95

Baked Tilapia—\$20.95

Sautéed Rainbow Trout—\$22.95

Potato crusted Skate Wing—\$21.95

## ~~~Chicken~~~

Baked Italian Chicken breast with parmesan and mozzarella—\$20.95

Lemon Pepper Chicken—\$20.95

Tuscan Chicken with spinach and asiago cheese—\$20.95

Stuffed chicken Roulade with smoked Serrano ham and gouda cheese—\$24.95

## ~~~Side Items~~~

Please choose a Salad, potato, vegetable, and dessert to accompany your dinner.

Salad—Garden, spinach, Caesar, baby greens

Potato—Boiled parsley potatoes, roasted Red potatoes, au gratin, sweet potato, baked potato, twice baked mashed potato, Garlic mashed, traditional mashed, rice, polenta, risotto.

Vegetable—Vegetable medley, green beans with almonds, southern style green beans, corn, broccoli spears, baby glazed carrots.

Dessert— Assorted Layer cakes, cheesecakes, and pies.

Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax and a 15% gratuity will be added. Prices are subject to change.

## **ITN Pick up or drop off Menu**

*Any of our many choices for catering may be picked up or dropped off at your event. All plate ware, cutlery or serving pieces will be included. All items will be served in foil pans. Delivery charge may apply. All entrée prices include choice of 2 sides, salad, and bread. All prices are per person.*

### **Entrées (additional items available)**

Herb roasted chicken	\$9.95
Chicken and noodles	\$9.95
Tuscan Chicken	\$9.95
Cheese or meat ravioli	\$9.95
Beef tips with brown sauce	\$12.95
Swiss Steak	\$12.95
Steak and Gravy	\$12.95
Chicken Limón	\$9.95
Chicken Picatta	\$9.95
Chicken Marcella	\$9.95
BBQ ribs	\$13.95
Beef stroganoff	\$12.95
Home-style meatloaf	\$9.95
Spaghetti and meatballs	\$9.95
Italian Beef with French bread	\$9.95
Vegetable lasagna	\$9.95
Meat lasagna	\$9.95
Beef bourguignon	\$12.95
Sausage and peppers	\$9.95
Braised Corn beef	\$9.95
Cheese, chicken or beef enchiladas	\$9.95
Baked Ziti	\$9.95
Baked Chicken Parmesan	\$9.95

### **Sides (additional items available)**

Mashed potatoes
Au Gratin potatoes
Garlic mashed potatoes
Boiled parsley potatoes
Herb roasted potatoes
Twice baked mashed potatoes
Broccoli cheese bake
Cauliflower cheese bake
Green beans with almonds
Southern style green beans
Corn on the cob
Brown sugar glazed carrots
Buttered corn
Wilted spinach
Mac n cheese
Dressing
Braised cabbage with bacon
Peas
Creamed corn
Steamed vegetable medley
Pasta with red sauce
Pasta with olive oil and garlic
Rice Pilaf
White rice
Cous Cous

**ITN Deli Buffet—\$14.95 per person (Includes three choices of meats, three choices of cheese, 3 choices of bread, three cold sides, potato chips, condiments, iced tea and water.) Only sandwiches, \$5.99 per person.**

**Meats**—Ham, Turkey, Roast beef, Corned beef, Pastrami, Salami, Pepperoni, Tuna salad, Egg Salad, Chicken Salad, grilled chicken.

**Cheeses**—Cheddar, Monterey Jack, Pepper Jack, Swiss, Muenster, Horseradish Cheddar, Provolone, American.

**Sides**—Garden salad, Mediterranean pasta salad, classic Italian pasta salad, Zesty Tortellini, Bleu cheese pasta salad, Chicken and artichoke pasta salad, Caprese pasta salad, Traditional potato salad, Garlic potato salad, fruit salad, cucumber salad, creamy cucumber salad, Creamy Cole slaw, bleu cheese Cole slaw, 5 bean salad.

**Add a desert**—\$1.00 per person—Brownies, chocolate chip cookies, peanut butter cookies, oatmeal raisin cookies, lemon bars or cake squares.

**Add salads a la carte—3.00 per person**

An additional charge of .50 per person will be added for upgraded disposables. Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax will be added. Prices are subject to change.

## *~~~ITN Hors d'oeuvres Menu~~~*

Buffet includes Chafing pans, plates, flatware, napkins, cups, serving pieces, appropriate condiments, and necessary staffing.

*All hors d'oeuvre buffets include a cheese and cracker platter and vegetable crudités with dip.*

### Hors d'oeuvre selections

*(Additional choices available)*

***Heavy Hors d'oeuvre party—\$16.95 per person***

***Choose any 5***

***Light Hors d'oeuvre party—\$11.95 per person***

***Choose any 3***

Assorted mini quiche  
Meatballs (bbq, teriyaki, marinara)  
Malaysian Chicken Skewers  
Chicken Rumaki  
Bacon wrapped mejoul dates  
Bacon wrapped Scallops  
Spanikopita  
Pot stickers  
Greek Beef rolls  
Seafood Stuffed mushrooms  
Curry beef skewers  
Thai peanut noodles  
Sausage and pepper bites  
Fresh fruit  
Devilled eggs

Shrimp cocktail  
Gazpacho shooters with crab  
Antipasto  
Smoked whitefish bruschetta  
Cucumber boats with mousse  
Roasted vegetables  
Smoked salmon pinwheels  
Mushroom pate crostini  
Seared Tuna wontons  
Duck confit on a parmesan crisp  
Steamed mussels  
Marinated mozzarella balls  
Prosciutto wrapped melon  
Mini wellingtons  
Beef Carpaccio  
Sliced smoked Nova Scotia salmon

**All hors d'oeuvres are available a la carte. Pricing is by the piece or by the person.**

**Add soft drinks for 1.50 per person.**

**Add desserts for 1.00 per person.**

**Add a chocolate fountain for 4.00 per person.**

An additional charge of .50 per person will be added for upgraded disposables. Additional charges may be added for groups under 20 people. Additional room charges may apply for on-premise functions. Applicable sales tax and a 15% gratuity will be added. Prices are subject to change.

# Eventastik, Inc.

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

*Not time to plan your event? Let us help. We have experienced planners on staff ready to assist you. We have many options available from full event planning through execution and wrap up or just the items you do not wish to do. We have relationships with different rental companies where we get discounts and pass those savings along to you. We also have a flexible fee schedule for all of your event planning needs as well as a discount program if you choose us for the event planning and catering. Call us at 847-888-9486 and set up a consultation or email us at [itndeli@gmail.com](mailto:itndeli@gmail.com).*

## ITN Special Event Menu

*Choose from any of our special event theme menus or we will design one for you. Just a warning, we do not like to do anything ordinary. Call 847-888-9486 to set up a special consultation with Jeff.*

# ***ITN Smoke Out***

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## **Bar-B-Q Catering Menu**

*At ITN we realize everyone's catering needs are different. With this in mind, we have designed our BBQ program into three different types of catering in order to fit your needs and your budget. The three types of catering we offer are the "Express" Drop Off Catering, the BBQ "On-site" Catering and the Full Service "Log Cabin" Catering. We cater all events from 20 to 2,000+*

### **"We cook it, set it, you eat it" Drop Off Catering**

*The "Express" Catering is specifically designed to feed groups of 20 or more people at a very reasonable price. You simply choose the menu items you desire to determine the price per person. We provide all the fixin's for your gathering including the bread and butter or Kaiser rolls, hot and mild BBQ sauce, disposable tablecloth, heavy duty paper plates, heavy duty utensils, napkins, moist towelettes and serving utensils. We deliver approximately 15-30 minutes prior to your scheduled eating time and set up your table buffet style before departing. All of the containers and utensils are disposable for easy clean-up.*

*\*\$ 50.00 set up fee (within 25 miles)*

### **BBQ "Smoke house" on site catering**

*The "On-Site" BBQ catering includes us bringing our fabulous BBQ out to the site of your function, with ITN Bar-B-Q Staff on-site to serve the food, help people through the buffet lines and clean up the Bar-B-Q serving areas. Simply choose the menu items you desire to determine the price per person. We provide all the fixin's for your gathering including bread and butter or Kaiser rolls, hot and mild BBQ sauce, heavy duty paper plates, heavy duty utensils, napkins and moist towelettes. This option requires a minimum of 50 guests. \*\$100.00 set up fee plus 15% gratuity*

### **Full service "Pit Masters" Catering**

*The Full service "Pit Masters" Catering will make your event the one they will always remember. Your food will be prepared and served at your event from our signature grills and smokers! This will certainly bring a true BBQ flare to any gathering. Simply choose the menu items you desire to determine the price per person. We provide all the fixin's for your gathering including bread and butter or Kaiser rolls, hot and mild BBQ sauce, heavy duty paper plates, heavy duty utensils, napkins and moist towelettes.*

*This option requires a minimum of 150 guests. \*\$300.00 set up fee plus 15% gratuity*

# Choose From...

## Meats...

- Hickory Smoked Pulled Pork*
- Hickory Smoked Beef Brisket*
- Hickory Smoked Chicken*
- Hickory Smoked Pit Ham*
- Hickory Smoked Turkey Breast*
- Hickory Smoked Kielbasa w/Kraut*
- Smoked Sweet or Hot Sausage w/peppers & onions*
- Smoked Chicken Thighs (boneless & skinless)*
- Marinated Grilled Chicken Breast*

### **Your choice of one or two meats**

**and two side orders.....\$ 9.95 per person**

**Add a third meat.....\$10.95 per person**

**Add a third side.....\$ 1.00 per person**

## Sides...

- Old Fashioned Potato Salad*
- Creamy Crunchy Cole Slaw*
- Mesquite BBQ Baked Beans*
- Macaroni & Cheese*
- Chopped Caesar Salad*
- Fresh Garden Salad*
- Mixed Fruit Salad*
- Cornbread Cake*
- Corn on the Cobb*

## Additional Options...

### **Baby Back Ribs**

**Full Rack.....\$16.95 per person**

**Half Rack..... \$ 9.95 per person**

**Hickory Smoked Half Chicken.....\$ 7.95 per person**

**Half Rack of Ribs & Smoked 1/4 Chicken.....\$13.95 per person**

**Half Rack of Ribs & 6 oz. Smoked Salmon.....\$16.95 per person**

*\*All Selections come with two sides\**

### **Beverages:**

**A variety of 12 oz canned sodas & water.....\$.95 per person**

### **Desserts:**

**Carrot Cake, Chocolate Fudge Cake, Cheesecake,  
Assorted Brownies & Cookies or banana**

**Pudding.....\$1.95 per person**

# Third Page Catering options

## **BBQ “On-Site” Catering Only**

### Backyard Barbeque

*Grilled 1/2 lb Hamburgers/choice of cheese*

*Grilled All Beef Jumbo Hot Dogs*

*Choice of any two sides*

*Sliced Watermelon*

*Assorted Cookies & Brownies.....\$ 9.95 per person*

*With Marinated Grilled Chicken Breast.....\$12.95 per person*

### Seafood Boils

*(Minimum 25 people)*

***Louisiana Jambalaya and Cole Slaw included with all Boils***

#### Shrimp Boil

*Includes: Shrimp, Hot Sausage, New Potatoes, Corn on the Cob, Lemon Wedges, Sauce Rolls and Butter.....\$ 17.95 per person*

#### Crawfish Boil

*Includes: Crawfish, Hot Sausage, New Potatoes, Onions, Corn on the Cob, Melted Butter, Lemon Wedges, Rolls and Butter.....\$ 18.95 per person*

#### Snow Crab Boil

*Includes: 1 1/4 pounds Snow Crab Legs, New Potatoes, Corn on the Cob, Melted Butter, Lemon Wedges, Rolls and Butter.....\$ 19.95 per person*

#### Seafood Boil

*Includes: Shrimp, Crawfish, Snow Crab Legs, Clams, Hot Sausage, Corn on the Cob, New Potatoes, Lemon Wedges, Melted Butter, Sauce, Rolls and Butter....\$ 22.95 per person*

#### Lobster Boil

*Includes: 1 1/4 lb Lobsters, New Potatoes, Corn on the Cob, Melted Butter, Lemon Wedges, Rolls and Butter.....\$ 24.95 per person*

## Meat Only Options Are Available

### Choose From...

*Baby Back Ribs Hot Sausage*

*Pulled Pork Kielbasa*

*Beef Brisket Cedar Smoked Salmon*

*BBQ Chicken Smoked Chicken Wings*

*Pit Ham -Buffalo*

*Turkey Breast -BBQ*

*Sweet Sausage -Plain*

## **Some of our other themed events...**

### **Mexican fiesta**

A customizable buffet with items ranging from tacos and enchiladas to fajitas and live burrito rolling. Served with all the accompaniments as well as chips and salsa.

### **Station number 5**

A great way to watch that favorite game with you friends. A gourmet Chili bar with 5 different chili recipes, and all of the accompaniments. Also served with plain and jalapeño corn bread.

### **Pasta Parade**

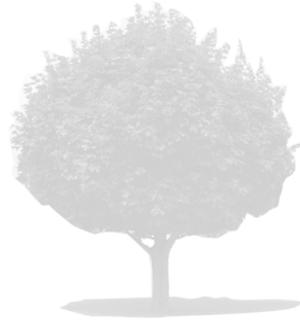
A great way to turn that party into a great event. Our uniformed chef will prepare pasta dishes to order for your guests. Choose from our many choices of ingredients and sauces.

### **Themed movie parties**

For example, who wouldn't want to celebrate the release of the new Harry Potter movie with chocolate frogs, every flavor jelly beans or maybe cockroach clusters and acid pops. Finish up with a bit of brie in puff pastry and herbology fruit.

### **Dine with the Gods**

Need an excuse to throw a toga party? We don't. Dine with the mythical gods on a menu of classic greek favorites. Wear your toga!



*(date)*

Dear *(mr/mrs last name)*:

We are pleased to submit the enclosed proposal for *(your son's rehearsal dinner)* to be held *(in your home on Friday evening, June 17<sup>th</sup> for 30 to 40 guests.)*

In addition to our fine food and friendly, experienced staff, we provide a full array of additional catering services. This includes items such as china, silverware, customized centerpieces and flower arrangements as well as entertainment, valet and security services. We also offer personalized invitation design.

We will work with you to ensure this event reflects your own taste and personal touches. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy this special event.

Please do not hesitate to contact me if you have any questions, suggestions or would like to inquire about any additional ways we may be of service.

Thank you for your interest in our catering and event planning services. We look forward to working with you to make this special event a success in every possible way.

Very best regards,

*Jeff Turner*

*Owner*

*Eventastik, Inc.*

# *Eventastik, Inc.*

## Catering Proposal for *(customer name)*

**Number of Guests:**

**Event Date:**

### **FOOD**

Appetizers @ \$ 0.00 *(per guest)* \$ 00.00  
Dinner, desserts & ice tea @ \$0.00 \$ 00.00

### **BEVERAGES**

Coffee service @ \$ 0.00 \$ 00.00

### **ADD-ON ITEMS**

*(generally paper and plastic dinnerware)* \$ 00.00

### **STAFFING**

\$ 00.00  
*(no additional charge if all inclusive price)*  
# Servers  
# Bartenders  
# Chef  
# Attendants  
# Party Maids

### **RENTALS**

\$ 00.00  
Tent *(examples)*  
Dance floor  
Sound equipment

### **DECORATIONS**

\$ 00.00  
Table centerpieces *(examples)*  
Flower arrangements for serving tables

### **TOTAL ESTIMATED AMOUNT**

Subtotal \$ 00.00  
Sales tax \$ 00.00  
Total \$ 00.00

**50% Deposit Due \$ 00.00**

The above estimate is not a guaranteed amount. The final invoice amount will reflect charges according to the final guaranteed guest count and any additional charges incurred as approved by Client and our *Catering Manager*.

To ensure booking of this event, please read and sign the attached Catering Policies. You may fax or mail a copy along with the above deposit amount to *Eventastik, Inc. 185 N. Edison Ave. Elgin, IL 60123.*

*Eventastik, Inc.*  
Catering Policies

**Guarantees on Number of Guests:**

Food, beverage and add-on items charges based on guest count will be based on the Client's final guarantee. Final guest counts are due no later than one week before the date of the event. If no final guest count is received, we will use the number of guests used in the attached proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last minute increases in the guest count.

**Staffing:**

Our staff will be dressed in black shirts and black slacks unless you request something different. Our proposal includes staffing for up to 4 hours beginning at the starting time through final cleanup of the event. Overtime is billed at the rate of \$15.00 per hour. No overtime will be incurred if the event ends on schedule. We reserve the right to increase or decrease the number of staff if the guaranteed guest count is 10% higher or lower than the number included in this proposal.

**Deposit & Cancellation Policy:**

A deposit of 50% of the Total Estimated Amount is needed to confirm the booking of this event. Deposit refunds on cancellations are handled as follows –

Notice over 30 days prior to event:	full refund of deposit
Notice 10 to 29 days prior to event:	50% refund of deposit
Notice less than 10 days prior to event:	no refund of deposit
*****8Day of cancellation:	think

**Final Payment:**

Clients will be billed for the balance due within one week after the event. The invoice amount is due upon receipt.

Upon review and acceptance of the proposal and our catering policies, please sign below and return this document with your deposit.

\_\_\_\_\_  
*Restaurant/Company*

\_\_\_\_\_  
Client

\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

**To pay deposit by credit card:**

Type: (please circle) AMEX, VISA, MC, Discover

Account: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

*Eventastik, Inc. 185 N. Edison Ave. elgin, IL 60123*

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*In The Neighborhood  
Deli & Cafe*



*ITN Signature Catering*



*C.J. Eatwell*

## Contact us

185 North Edison Avenue  
Elgin, Illinois 60123



/itndeli



847-888-9486



@itndeli



itndeli.com



Jeff Turner



itndeli@gmail.com