



ENTERTAINING COMPANY

*Up Market Catering*



# Chicago's First Lady Event Menus

*"The Best Way to See Chicago"*





# ENTERTAINING COMPANY

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## Summer Cocktail Buffet

2017

*Timing Restrictions May Apply*



### MEZZE PRESENTATION

mixture of grilled vegetables and seasonal raw vegetables, hummus, feta olive salsa  
*with* toasted pita chips, flat breads, baguettes and lavosh

### CHEESE & CHARCUTERIE PRESENTATION

Brie Cheese, White Cheddar and Sharp Cheddar and Smoked Gouda

Selection of Italian Meats accompanied by:

Entertaining Company Artisanal Breads, Cheddar Stars, Pumpkin Seed Lavosh

Garnished with Strawberries, Dried Apricots, Abundant Green and Red Grapes, and Fresh Herbs

### BITE SIZED HORS D'OEUVRES:

(served buffet style)

#### SHRIMP ASIAN SPRING WRAPS

Shrimp, Rice Paper Rolled *with* Fresh Herbs, Scallions,  
Frisee, Carrots, Red Peppers and Daikon  
*(Served Chilled/Room Temp)*

#### WATERMELON CUP

Filled *with* Fresh Peach, Jicama, Red Onion, Jalapeño  
Drizzle of Cilantro Creme Fraiche  
*(Served Chilled/Room Temp)*

#### WARM COCKTAIL TARTLETS

Fig and Toasted Pignoli and Chevre Tartlet  
Asparagus, Chevre, Truffle Tartlet  
*(served warm)*

#### CHORIZO STUFFED BACON WRAPPED DATE

Stuffed with Herbed Goat Cheese  
topped *with* piquillo pepper sauce  
*(served warm)*

#### "PALEO" CRAB CAKE

topped *with* Mango Succatosh  
*(served warm)*

#### GRILLED FILET MIGNON "RIBBONS"

rolled up filet mignon, skewered  
*(Served Chilled/Room Temp)*

**\$32.00** per guest





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## Summer Barbeques

2017

### MAIN DISHES

HAND-PRESSED BLACK ANGUS  
6oz. CHAR BURGERS AND  
CHEESE BURGERS  
*with sesame seed buns*

POLISH DOGS  
*with poppyseed buns*

ALL NATURAL  
GRILLED CHICKEN  
*with sesame seed buns*

VEGETABLE BURGERS  
*with sesame seed buns*

### SIDES

SUMMER CORN AND TOMATO SALAD  
*with lime vinaigrette*

SUMMER SLAW  
red cabbage, fennel, jicama,  
apple coriander vinaigrette

SLICED RED POTATO SALAD  
*with roasted peppers,  
green beans, scallion puree,  
sherry vinaigrette*

WATERMELON SLICES



### CONDIMENTS

<i>Warm Sauerkraut</i>	<i>Crisp Onion Strings</i>	<i>Relish</i>
<i>Sweet Caramelized Onions</i>	<i>Sliced Beefsteak Tomatoes</i>	<i>Stout Stone Ground Mustard</i>
<i>Wisconsin Cheddar Cheese</i>	<i>Red Onions</i>	<i>Persian Cucumber Pickles</i>
<i>Sautéed Mushrooms</i>	<i>Lettuce</i>	<i>Housemade Sriracha Ketchup</i>

**\$23.00** per guest



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## Traditional Dinner Buffet

2017

### WAITER PASSED HORS D'OEUVRES

**BEEF SHORT RIB ON CRISPY GNOCCHI**  
*tomato ragout*

**LEMON CHICKEN VESUVIO**  
*in tiny chive tied crepe*

**MICHIGAN APPLE BRUSCHETTA**  
*herbed goat cheese, creamy ricotta,  
crushed walnuts, touch of lavender and honey*

**TOMATO TARTE TATIN**  
*basil pesto mascarpone mousse*



### BUFFET DINNER

**CHEF CARVED GRILLED NEW YORK STRIP STEAKS**  
*With a choice of sauce: bernaise, roquefort,  
peppercorn, triple mustard,  
red wine or barbecue sauce  
· and ·*

**ROASTED BUTTER FISH IN BANANA LEAF**  
*braised lemon leek herb jus*

**GRILLED VEGETABLE MOSAIC**  
*mustard vinaigrette*

**ROASTED FINGERLING POTATO TRILOGY**  
*fresh summer herbs and Vidalia onions, mustard  
vinaigrette*

**SUMMER HEIRLOOM TOMATO SALAD**  
*cucumber, feta, oregano vinaigrette*

**ROASTED FARM PICKED BEET SALAD**  
*goat cheese, balsamic vinaigrette*

**ENTERTAINING COMPANY  
FRESHLY BAKED BREADS**  
*fresh herbed olive oil*

### DESSERT

**FRESH SEASONAL SLICED FRUIT**

**DECONSTRUCTED PIE BAR**

*Guests to grab a pie shell and fill with their favorite fillings and toppings*  
*Fillings to include apple pie, Michigan summer cherry, chocolate mousse and fresh peach*  
*Whipping cream, crushed graham crackers, fresh vanilla bean ice cream*  
*Chocolate sauce, caramel sauce, caramelized pecans, shaved chocolate*

**\$45.00** per guest



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## Skewer Bar Dinner

2017

### SKEWER SELECTION

*Choose four of your favorite skewer combinations*

TANDOORI CHICKEN

CHIPOTLE HONEY BEEF

LEMON ROSEMARY CHICKEN

ASIAN LEMONGRASS SHRIMP

PARMESAN ENCRUSTED CHICKEN  
*with artichokes, roasted tomatoes,  
and mushrooms*

TROPICAL GRILLED SHRIMP AND PINEAPPLE

DILLED SALMON AND CUCUMBER

SPICED BEEF TENDERLOIN  
*green pepper and mushrooms*

BLACKENED GROUPEL

SUMMER SKIRT STEAK

GRILLED SUMMER VEGETARIAN ANTIPASTO  
*carrots, mushrooms, zucchini,  
summer squash, tomato*



**CONDIMENTS** | *chimichurri, guava mango chutney, garlic yogurt, coconut curry,  
tomato basil chutney, demi barbeque sauce*



SIDES

#### ARTICHOKE SALAD

*with braised artichokes, hearts of palm,  
summer greens, parmesan crisps,  
lemon vinaigrette*

#### MACARONI AND CHEESE

*with panko bread crumb crust*

#### SUMMER CORN SALAD

*tomatoes, cilantro and beans*

#### FIVE TOMATO SALAD

*spritzed with herbed olive oil vinaigrette,  
sprinkled with four salts*

#### CHIVE WHIPPED POTATOES

#### CAVATELLI PASTA SALAD

*green beans, feta, zucchini, chives,  
and parsley, lemon vinaigrette*

#### RISOTTO CAKES

*blended with parmesan cheese  
and sundried tomatoes*

#### BRAISED BRUSSEL SPROUTS

*with bacon*

#### GRAIN POWER

*red and white quinoa, Beluga lentils,  
avocado, shaved fennel, radish, mushrooms,  
citrus vinaigrette*

#### GRILLED SUMMER VEGETABLES

*balsamic vinaigrette*

*please select your  
favorite three sides*

### DESSERT

#### MAKE YOUR OWN ICE CREAM BUFFET:

*Vanilla, Chocolate and Strawberry Ice Cream*

*chocolate and caramel sauces, M&M's, oreos, marshmallows, sliced bananas,  
sliced pineapple, sliced strawberries, walnut pieces, whipped cream and cherries*

**\$34.00** per guest



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## Nautical Barbeque

2017

### PASSED HORS D'OEUVRES

SUMMER LOBSTER ROLLS

FETA AND WATERMELON

Summer herb dust



SUMMER CRABCAKES

herbed aioli

FINGER BLT SALAD

in waffle scooper

### BUFFET

GRILLED CHICKEN

stuffed with girolles (mushrooms)  
new potatoes *and* spring onions  
Dijon Mustard Sauce

BRAISED SUMMER SHORT RIBS

*without* bone, sweet demi barbeque sauce

GRILLED SHRIMP (3 PIECES PER PERSON)

citrus marinade

POTATOES DAUPHINOISE

parmesan and asiago cheeses

GARDEN LETTUCES

roasted farm picked beets, walnuts,  
feta cheese, mustard vinaigrette

GRILLED SUMMER ASPARAGUS

lemon gremolata

FRESH BAKED SUMMER BISQUITS

honey butter and jam

### PASSED DESSERTS

BITESIZED CUPCAKES

chocolate *and* lemon,  
buttercream frosting

CHOCOLATE TRUFFLE  
LOLLIPOPS

TASTINGS OF

SALTED CARAMEL ICE CREAM

KEY LIME PIES

meringue tops, lime zest

**\$43.00** per guest



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# Light Summer Fare Buffet

2017



## ALL AMERICAN MANGO CHICKEN WRAPS

chopped pecans, golden sun kissed raisins, dried cranberries, baby spinach leaves, sweet chili sauce

## VEGETARIAN INDIAN KHATI ROLLS

spiced potatoes, roasted eggplant, spicy chutney, wrapped in naan

## FRENCH VIETNAMESE BANH MI

pate, daikon relish, mini torpedoes

## MEATS AND LOCAL CHEESES

oven dried tomatoes, dried apricots, pear, apricot, cherry kirsch compotes, grainy and Dijon mustards, cornichons, French olives, green and red grapes, fresh strawberries, crispy baguettes, flatbreads

## ASSORTED GLOBAL DIPS AND CHIPS WITH FARM GARDEN VEGETABLES

lotus, tortilla, beet, carrot and kale chips, pumpkin seed lavosh, pappadums, olive savory cookies, savory biscotti, cheese straws, pretzel nuggets, artichoke spinach curry, roasted garlic onion, sundried tomato hummus, bacon maple mustard dips

## QUINOA SALAD

grilled zucchini, feta, chickpeas, cumin, tumeric, smoked paprika, lemon parsley vinaigrette

## ASSORTED ENTERTAINING COMPANY BARS, COOKIES & TREATS



**\$25.00** per guest



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## Sail Away

2017

### PASSED HORS D'OEUVRES

**FRESH FRUIT AND FETA STACK**  
balsamic syrup, fresh farmed herb leaf

**V MATCHSTICK MANGO 'SALAD'**  
grilled pineapple, jicama, cashews,  
lime vinaigrette, mini endive leaves, vegan

**BRIE EN CROUTE**  
jalapeño apricot chutney

**CHICKEN VESUVIO**  
lemon caper aioli

**V SMASHED AVOCADO CRISP**  
summer tomatoes, sliced radish, micro scallion,  
Calabrian pistou on tortilla chip, vegan

**RADICCHIO TRUFFLE PIZZETTAS**  
shaved asparagus, goat cheese whip, balsamic syrup

**BURRATA PATE**  
candied summer tomatoes and arugula pesto

**ROASTED TENDERLOIN**  
horseradish whip, chive, fingerling potato

**SESAME SEED ENCRUSTED TUNA**  
lemon aioli drizzle, wonton crisp

**ROMAN GNOCCHI BITE**  
roasted tomato pesto, fresh basil chiffonade,  
Buffalo mozzarella

*• Please select your favorite 4 types • Proposal is based on 4 pieces per person*

### BUFFET

*Please Pick Your Favorite Two Proteins*

**ROASTED AMISH CHICKEN**  
leeks, brioche, romanesco, rosemary butter sacue

**TUSCAN-STYLE CHICKEN BREAST**  
artichokes, red peppers, capers, parslied tomato

**"BISTECCA FIORENTINA" GRILLED SKIRT STEAK**  
arugula, olive oil, fresh oregano, basil,  
garlic, house steak sauce

**ROASTED HALIBUT**  
lemon vinaigrette

**GRILLED SUMMER PORK TENDERLOIN**  
apple and celery slaw

**HORSERADISH CRUSTED  
GRILLED TENDERLOIN OF BEEF**  
spinach beurre blanc

**SEABASS SERVED IN A BANANA LEAF**  
fresh herbs de provence tomato relish

**SEARED TUNA STEAKS**  
lime wasabi

*Please select your favorite 3 sides*

- Grilled Peaches, balsamic glaze, summer greens, crumbled goat cheese, raspberry vinaigrette •
- Michigan Wild Blueberries, brie, butter and red leaf lettuces, sour cherry vinaigrette •
- Farro and Edamame Salad, toasted almonds, crumbled chevre, torn mint, champagne vinaigrette •
- Grilled Asparagus, grapefruit gremolata •
- Global Sweet Potatoes scented with global spices •
- Whipped Mashed Potatoes •
- Farro Salad, crumbled bacon, wedges of baby iceberg, summer grape tomatoes, bacon vinaigrette •
- Burrata & Heirloom Tomatoes, figs, basil, balsamic, extra virgin olive oil •
- Roasted Cauliflower, Summer corn and tomatoes, sweet peas, carrots, onions and lemon mustard vinaigrette •
- Baby Kale and Spinach Salad, cucumber, watermelon radish, pickled daikon, roasted grape tomatoes, toasted pine nuts, lemon yoghurt dressing •
- Summer Squash, quinoa and goat cheese, oven roasted tomatoes, smoked Portobello mushrooms, cannellini beans, sautéed spinach, sweet corn sauce •

### DESSERTS

Summer Fruit Tarts  
pear, old fashioned apple,  
berry clafoutis

Mini Banana Splits  
chocolate ice cream, sliced bananas,  
whipped cream, cherry

Retro Chocolate Crème Pies  
Chantilly cream

**\$48.00** per guest





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*Indian Cocktail Reception*

**2017**

**GRILLED PANEER TOMATOES AND CILANTRO**

Indian bruschetta

**TANDOORI CHICKEN SKEWERS**

yogurt raita

**POTATO AND PEA SMALL FOUR CORNER SAMOSA**

yogurt raita

**INDIAN STYLE COCKTAIL FISH CAKES**

tomato-ginger sauce

**BIRYANI RICE CROQUETTES**

**VEGETABLE CURRY OKRA**

tomatoes and potatoes

**SMALL INDIAN-SPICED BABY LAMB CHOPS**

sweet ginger glaze *(please add 7.50 per person)*

**WARMED WHOLE NAAN**

**WITH A SELECTION OF:**

garlic yogurt, mango relish, cucumber coriander, sweet ginger chutney



*Indian Truffles to include*

Chili and curry (hard chocolate truffle) *and* Jasmine tea (dusted with cocoa on the outside)

Cardamom Scented Rice Cream served in little shooter glasses

Mango Brulée

• *please add 6.00 per person* •

**DESSERTS**

**\$26.00** per guest



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# The Global Cocktail Buffet Bites

2017

## 6" TANDOORI SESAME CHICKEN SKEWERS

chunky tomato-curry sauce

## CURRIED BEEF SAMOSAS

mango-papaya chutney

## THAI CRAB CAKE

green curry-minted cucumber salsa

## 6" GREEK SHISH KEBOB

grilled chicken marinated in yogurt, flavored *with* crushed garlic

## SPICY BLACK BEAN AND CHAR-GRILLED EMPANADAS

avocado salsa *and* ancho crème

## VEGETARIAN NAAN KHATI ROLLS

*filled with* eggplant *and* potato

## FALAFEL AND JERUSALEM YOGURT RAITA

folded into small pita pockets



**\$28.00** *per guest*



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## Mexican Taco Stand

2017

### TACOS

SHREDDED CHICKEN TACO

TILAPIA TACO

KOREAN BEEF (SHORT RIBS) TACO

BLACK BEAN, JICAMA AND SPICED SWEET POTATO TACO  
*vegetarian*

### ACCOMPANIMENTS

*corn tortillas, flour tortillas, lettuce wrappers, avocado, guacamole, salsa, sour cream, grated Chihuahua cheese, grated pepper jack cheese, chopped onion, chopped tomatoes, shredded lettuce, and chopped cilantro*

### BUFFET TO INCLUDE

HANDMADE GUACAMOLE

HANDMADE MULTICOLOR TORTILLA CHIPS  
*with fresh salsa*

WARM POTATO CHORIZO EMPANADAS  
*avocado salsa and ancho cream*

MEXICAN CHOPPED SALAD  
*with tomato, corn, jicama, black beans, grated Chihuahua cheese, lime vinaigrette and topped with crispy tortilla strips*



### DESSERT

CINNAMON DUSTED CHURROS

APPLE EMPANADAS

BANANA EMPANADAS *with chocolate sauce*

**\$25.00** per guest



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## Dessert Cruise

2017

*All waiter passed desserts. Timing Restrictions May Apply. Based on 3 pieces per person.*

*Please Select your Favorite 4 Items*



### **MANGO CHEESECAKE BITES**

cashew crust, cream cheesecake, mango

### **CHOCOLATE TRUFFLES**

Indian spice, edible silver dust

### **CANNOLI**

passionfruit mousse

### **LEMON MASCARPONE BERRY TARTLETS**

### **BANANA CUSTARD TART**

chocolate pastry shell, fresh whipped cream

### **MINI WINDOWSILL KEY LIME PIE**

### **S'MORES TACO**

waffle shell dipped in chocolate, marshmallow fluff,  
toasted marshmallows

### **SUMMER MINI FRUIT PIES**

Michigan cherry, South Haven blueberry pie,  
Southern peach pies

### **S'MORES BROWNIE BARS**

scorched marshmallows, graham cracker crust

### **MASCARPONE STUFFED DOUGHNUT HOLES**

warm caramel dipping sauce

### **PASSION FRUIT TARTLETS**

fresh passionfruit, passionfruit mousse, served in chocolate shell

### **DECADENT STRAWBERRIES**

sweetened mascarpone, hazelnut dust

### **MINIATURE HOT FUDGE SUNDAES**

cherry, hot fudge sauce

### **LOLLIPOPS OF TRUFFLE, CHEESECAKE, MACAROON**

### **CHOCOLATE AND PEANUT BUTTER DREAM BARS**

chocolate bean on top

### **CHEESECAKE POPS**

dipped in dark chocolate

### **HANDMADE MINI WARM POPTARTS**

Blueberry with Almond Vanilla Glaze  
Strawberry with Vanilla Glaze  
Nutella with Brown Sugar Glaze

### **HANDMADE TWIX BARS**

shortbread cookie, layered with caramel,  
covered in milk chocolate

### **MINI MILK CHOCOLATE TARTS**

salted caramel sauce, candied peanuts, pretzel crust

### **NUTELLA PRETZEL BREAD PUDDING**

caramel whipped cream

### **STRAWBERRY SHORTCAKE SHOOTERS**

starting at **\$12.00** per guest





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## Cocktail Reception

**2017**

• Please select your 6 favorite bites •  
• Proposal is based on 6 pieces per person •



**PASSED HORS D'OEUVRES**

**PETIT BEEF WELLINGTONS**

parsley crème

**BURRATA PATE**

fresh mozzarella burrata, truffle,  
fresh basil pesto, garlic crouton

**GARLIC OREGANO SHRIMP**

crispy risotto cake

**CAJUN CRAB CAKES**

jalapeño aioli

**PEAR AND BRIE QUESADILLAS**

summer fruit chutney

**MINI HAMBURGERS**

blue cheese, cornichons

**WOODLAND WILD MUSHROOM  
PHYLLO PURSES**

**MANGO AVOCADO BRUSCHETTA**

**MINIATURE TILAPIA TACOS**

smoked tomato aioli

**COCKTAIL TUNA NICOISE**

haricot vert, tuna,  
shrunk tomato, caper aioli

**LITTLE CAESAR SALAD**

handmade savory scooper

**SWEET SUMMER CORN SOUP**

served in shot glasses

**RED AND GOLD BEET STACK**

blue cheese, micro green

**VEGETABLE MANGO SALAD ROLLS**

hoisin dipping sauce

**PULLED BARBEQUE CHICKEN**

cornbread crouton  
raspberry-pear preserves



**\$20.00** per guest



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# Sweet Home Chicago

2017



## ALL TIME CHICAGO FAVORITE PIZZERIA

Deep dish or thin crust

### RIB TIPS (WITHOUT BONES)

finger lickin good...but we will give you a fork

Chicago's Robinson's Rib Sauce

### ITALIAN BEEF

mini handheld torpedo buns, sauteed onions and peppers, au jus

## WRIGLEY FIELD VIENNA ALL BEEF HOT DOGS

Pup sized, ketchup, mustard, relish, onions

### TATER TOTS

Dusted with parmesan

## OVERSIZED BALLPARK PRETZELS

grainy mustard

## CHINATOWN STYLE VEGETARIAN POTSTICKERS

soy sauce, spicy mustard

## PILSEN STYLE VEGETARIAN EMPANADAS

Summer dried barbeque cherry sauce

## ASSORTED ELI'S CHEESECAKE

accompanied by favorite toppings, strawberry sauce, chocolate sauce, caramel sauce

**\$35.00** per guest