



ENTERTAINING COMPANY
Up Market Catering

Entertaining Company appeals to people who admire attention to detail, appreciate an artful vision and expect efficient service. Our clients truly acknowledge the great quality at a great value. In addition, our talented team pride themselves on their artistic presentation,

seamless execution and unwavering attention to detail. Every event is a stage and every occasion is an opportunity to present an unforgettable experience. Please check out our website at www.entertainingcompany.com for additional menu ideas.

TRADITIONAL DINNER BUFFET

Waiter Passed Hors D'oeuvres

Braised Short Rib on Wonton Crisp
Red Pepper Compote
Lemon Chicken Vesuvios
In a Tiny Crepe Tied with a Chive
Michigan Apple Bruschetta
With 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
Roasted Butter Fish in Banana Leaf
Braised Lemon Leek Herb Jus
Grilled Vegetable Mosaic - Mustard Vinaigrette
Summer Heirloom Tomato Salad
Vine-Ripened Tomatoes, Cucumber, Feta
and Oregano Vinaigrette
Summer Beet Salad
with Goat Cheese and Balsamic Vinaigrette
Entertaining Company Freshly Baked Breads
Fresh Herbed Olive Oil

Dessert

Fresh Seasonal Sliced Fruit Presentation
Deconstructed Pie Bar
Guests to Grab a Pie Shell and Fill
with Their Favorite Fillings and Toppings
Apple Pie Filling, Summer Cherry Pie Filling,
Chocolate Mousse Pie Filling, Fresh Peach Filling
Whipped Cream, Crushed Graham Crackers,
Fresh Vanilla Bean Ice Cream Chocolate Sauce,
Caramel Sauce, Caramelized Pecans,
Shaved Chocolate

\$45 per guest

SKEWER BAR DINNER

Select your favorite four skewer combinations

Tandoori Chicken
Lemon Rosemary Chicken
Parmesan Encrusted Chicken with Artichokes,
Roasted Tomatoes, and Mushrooms
Spiced Beef Tenderloin with Green Pepper
and Mushrooms
Summer Skirt Steak
Chipotle Honey Beef
Asian Lemongrass Shrimp
Tropical Grilled Shrimp and Pineapple
Dill Salmon and Cucumber
Blackened Grouper
Grilled Summer Vegetarian Antipasto Threaded
with Carrots, Mushrooms, Zucchini,
Summer Squash, Tomato

Please select your favorite three sides

Please note - other sides available upon request
Artichoke Salad - Braised and Raw Artichokes,
Hearts of Palm, Summer Greens, Parmesan Crisps
and Lemon Vinaigrette
Five Tomato Salad - Spritzed with Herbed Olive
Oil Vinaigrette and Sprinkled with Four Salts
Grain Power Salad - Red and White Quinoa,
Beluga Lentils, Avocado, Shaved Fennel, Radish,
Mushrooms, Citrus Vinaigrette
Chive Whipped Potatoes
Risotto Cakes Blended with Parmesan Cheese
and Sundried Tomatoes
Grilled Summer Vegetables Painted
with Balsamic Vinaigrette
Summer Corn Salad with Tomatoes, Cilantro
and Black Beans
Cavatelli Pasta Salad with Green Beans, Feta, Zucchini,
Chives, and Parsley Dressed in a Lemon Vinaigrette
Braised Brussel Sprouts with Bacon

ENTERTAINING COMPANY (CONTINUED)

SKEWER BAR DINNER (CONTINUED)

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

\$32 per guest

ADDITIONAL INFORMATION

Entertaining Company's prices include food,
real china and burgundy linens. Menu prices do
not reflect staff charges (which usually range from
\$600-\$1500), flowers, entertainment, wedding
cakes and delivery charges (\$130). All prices are
subject to 9.25% tax and 20% gratuity on the
menu charge only.

ENTERTAINING COMPANY

312-829-2800

www.entertainingcompany.com

SKEWER BAR DINNER

Waiter Passed Hors D'oeuvres

Summer Lobster Rolls
Handmade Torpedo Bun
Feta and Watermelon
Summer Herb Dust
Summer Crabcakes
Herbed Aioli
Finger BLT Salad in Waffle Scooper
Chopped Romaine, Crisp Bacon, Overnight Tomato

Buffet

Grilled Chicken
Stuffed with Girolles (Mushrooms) New Potatoes
and Spring Onions
Dijon Mustard Sauce
Braised Summer Short Ribs
(Without Bone)
Napped with a Sweet Demi Barbeque Sauce

Grilled Shrimp
(3 Pieces Per Person)
Citrus Marinade

Potatoes Dauphinoise
Layered with Parmesan and Asiago Cheeses

Garden Lettuces with Roasted Farm Picked Beets
Walnuts and Feta Cheese
Mustard Vinaigrette

Grilled Summer Asparagus
Lemon Gremolata

Handmade Breads and Whipped Butter

\$42 per guest

