

BOX LUNCHEES

BOX SANDWICHES & WRAPS

Boiled Ham with lettuce, tomato, and choice of cheese on rye	\$9.95
Grilled Chicken Caesar Wrap with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$9.95
Grilled Steak Caesar Wrap with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$10.95
Smoked Salmon Caesar Wrap with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$13.95
Club Wrap with turkey, bacon, lettuce, tomato, swiss and cheddar with mayonnaise in a sun-dried tomato tortilla	\$9.95
Chicken Salad with pulled chicken breast, roasted almonds, dried cranberries and celery	\$10.95
Corned Beef with swiss cheese and mustard on rye	\$10.95
Smoked Turkey with swiss cheese, lettuce, tomato and mayonnaise	\$10.95
Southwestern Bean Wrap with black beans, corn, tomato, cilantro, romaine, cayenne pepper and sour cream	\$9.95
Carpese with fresh mozzarella, tomato, fresh basil, extra virgin olive oil and balsamic vinegar on ciabatta	\$10.95
Egglet Wrap Spring Mix, bell pepper, carrots, tomatoes, cucumber and hummus	\$9.95

Each selection includes chips, fruit and choice of dessert: milk chocolate chunk cookie, lemon, strawberry or chocolate toffee bar. Choice of bread: pretzel roll, multi-grain, marble rye, white, ciabatta, french roll. Add avocado or guacamole, \$1.00.

BOX SALADS

House with spring mix, cucumber, tomatoes, red onion, our own croutons	\$10.95
Add chicken, \$2	
Cesar with romaine, our own croutons and shredded parmesan	\$10.25
Add chicken, \$2; add steak, \$3; add salmon, \$4	
Spring Mix with dried cranberries, walnuts, pears, feta or gorgonzola with raspberry vinaigrette dressing	\$10.95
Cobb with romaine, egg, tomato, chicken, turkey and crumbled bleu cheese	\$11.95
Chef's Salad with spring mix, southwestern bean salad, chicken and feta cheese	\$11.75

Choice of dressings: Creamy caesar, bleu cheese, ranch, light dijon vinaigrette, raspberry vinaigrette, Italian. Each selection includes choice of dessert: milk chocolate chunk cookie, lemon, strawberry or chocolate toffee bar. Add avocado, \$1.00.

OTHERS

BREAKFAST A LA CARTE

House-made Muffins, \$2.00	Scrambled Eggs, \$3.00
Diced Roasted Potatoes, \$1.00	Bacon, \$2.00
Fresh Fruit, \$2.00	Sausage, \$2.00
Banana Bread French Toast, \$4.95	

Quiche Ingredients: Ham, sausage, bacon, onion, spinach, peppers, swiss, cheddar, american, feta, sun-dried tomato, asparagus

Quiche Florentine with spinach, onion, bacon, red pepper and swiss	\$24.00
Quiche Lorraine with ham and swiss	\$24.00

Each quiche serves 6-8

BREAKFAST PLANS

The Big Deal with choice of quiche or scrambled eggs, fresh fruit, sausage and/or bacon, muffins, diced potatoes	\$11.00
The Fast Track includes house-made muffin and banana bread, fresh fruit	\$7.00

Includes one beverage per person; choice of coffee, juice (orange, cranberry) or bottled water.

CHEF STATIONS

Pasta Station: Tri-colored rotini with broccoli, carrots, marinated chicken, mushrooms, shrimp, Italian sausage, sun-dried tomatoes, Alfredo, marinara \$16.00

Price is per person. Pasta chef \$38.00 per hour, three-hour minimum.

FROM THE GRILL

Grill Package: Mini Angus burgers, cheeseburgers (American cheese), marinated chicken breasts, hot dogs, with choice of Italian sausage & peppers or brats & sauerkraut.

With two sides/salads - \$15.00, with three sides/salads - \$17.00

Prices are per person. Includes ketchup, mustard, pickles, relishes, sliced/diced onions, sliced/diced tomatoes and bbq sauce. Veggie burgers available upon request.

Grill chef \$38.00 per hour, three-hour minimum.

KIDS MENU

Our Own Chicken Littles with mashed potatoes and corn
Gouda Mac & Cheese \$6.00
\$6.00

Prices are per person.

DESSERTS

Assorted Dessert Tray: Chocolate toffee bars, lemon bars, strawberry bars, milk chocolate chunk cookies	\$2.00/person
Brownies	\$2.00
Chocolate Toffee Bars	\$1.75
Lemon Bars	\$1.75
Strawberry Bars	\$1.75
Ice Cream Social: Vanilla ice cream, M & M's, nuts, rainbow sprinkles, Reese's Pieces, Oreos pieces, whipped cream and chocolate syrup	\$3.00/person

Prices are per piece (or per person as indicated).

BEVERAGES

20 oz. Bottled Sodas, \$1.75	Bottled Orange Juice, \$1.75
12 oz. Cannd Sodas, \$1.00	Intelligencia Coffee, \$15/gallon
Bottled Water, \$1.50	Coffee with cup, cream & sugars, \$1.85

SERVING SUPPLIES

Plates, Forks, Knives and Napkins	\$0.50/set
Dessert Plates with Cocktail Napkins	\$0.15
Ice, Bucket, Cups and Trays (serves 15)	\$5.00

Serving utensils are included with every order. Professional staffing, tables, chairs, linens, chafing dishes and any other catering needs are also available.

WAIT & BAR STAFF

Each \$35.00 per hour, three-hour minimum.



Catering Menu



Cafe Menu

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NOW SERVING CAFÉ & CATERING

CATERING MENU

Event Planning, Cafe Party Room Available

APPETIZERS

HOT HORS D'OEUVRES

Soy Ginger Beef Skewers with toasted sesame seeds	\$2.00
Cheese Quesadillas	\$1.25
Chicken Quesadillas	\$1.50
Steak Quesadillas	\$1.75
Grilled Chicken Skewers in peanut sauce or teriyaki	\$1.75
Dates wrapped in bacon	\$1.00
Old-Fashioned Handmade Meatballs	\$1.25
Mushroom Caps filled with spinach, herbs and grated parmesan	\$2.00
Mushroom Caps filled with mild sausage and grated parmesan	\$2.00
Southern Fire grilled chicken breast pieces with bleu cheese and ranch dressings	\$1.25
Critcakes	\$3.50

Deluxe Nacho Buffer: Nacho chips, guacamole, chopped tomatoes, nacho cheese, shredded cheddar and monterey jack, jalapeno peppers, black olives, chili, salsa, sour cream

\$3.00

All appetizer prices are per piece; minimum order one dozen
(Minimum order for lamb chops, 16 for meatballs, two dozen)

COLD HORS D'OEUVRES

Chilled Shrimp with cocktail sauce	\$1.75
Crostini Breadsticks wrapped in caramelized bacon	\$1.25
Cucumber & Dill on rye point	\$1.25
Fresh Fruit Kabobs with strawberry, pineapple, honeydew and cantaloupe with strawberry dipping spread	\$1.75
Bruschetta with or without red pepper cream cheese spread	\$1.00
Anipasto Skewers with sun-dried tomato, fresh mozzarella, black olive and salami	\$2.50

SALADS & SIDES

SALADS

House Salad with spring mix, cucumber, tomatoes, red onion and our own croutons	\$4.00
Cesar Salad with romaine, our own croutons and shredded parmesan	\$4.00
Add chicken, \$2, add steak, \$3; add smoked salmon, \$4	
Spring Mix Salad with dried cranberries, walnuts, pears, gorgonzola or feta cheese and raspberry vinaigrette dressing	\$4.50
Chef's Salad with spring mix, southwestern bean salad, chicken and feta cheese	\$8.50

Choice of Dressings: Creamy caesar, bleu cheese, ranch, light dijon vinaigrette, raspberry vinaigrette, Italian. Add avocado, \$1.00.

SIDE DISHES

Chicken Salad, \$12/lb.	Seasonal Fresh Fruit, \$7/lb.
Pasta Salad, \$6/lb.	American Potato Salad, \$6/lb.
Corn on the Half/Cob, \$1/ea.	Southwestern Bean Salad, \$5/lb.
Anipasto Salad, \$6/lb.	

Half pan/Full pan

Mediterranean Couscous with tomatoes, artichokes and feta cheese with lemon and garlic	\$35/\$50
Baked Beans	\$30/\$45
Mashed Potatoes, Garlic Mashed Potatoes	\$25/\$40
Mae Daddy or Granda Mae & Cheese	\$40/\$65
Fresh Green Beans	\$30/\$45
Potatoes au Gratin	\$25/\$45
Roasted Potatoes	\$25/\$40
Glazed Carrots	\$25/\$40
Vegetable Rice Pilaf with carrots and zucchini	\$30/\$40
Grilled vegetables with green pepper, carrots, tomatoes, zucchini, and red onion	\$30/\$45

Half pan serves 8-10; full pan serves 16-20

ENTREES

A LA CARTE

Summer Pasta with roasted cherry tomatoes, zucchini, asparagus, red onion, pasta and garlic aioli sauce	Half pan/Full pan	\$45/\$60
Baked Penne Pasta in marinara with provolone cheese		\$30/\$40
Turkey or Chicken Tetrazzini		\$60/\$110
Beef Strangoff over-battered egg noodles		\$70/\$120
BBQ Pulled Pork (each half pan includes 1 dozen Hawaiian pan rolls)		\$55/\$95
BBQ Pulled Chicken (each half pan includes 1 dozen Hawaiian pan rolls)		\$35/\$50
Mini Angus Cheeseburgers		\$4/ea.

Half pan serves 8-10; full pan serves 16-20

CHICKEN DISHES

Limon	Marsala
Iscurto	Parmesan

Chicken dishes can be served A La Carte (\$12.50) or as an Entree Plan (\$16.50).

Prices are per person; six person minimum per entree. Each entree includes two side dishes or one side dish and/or house salad with assorted dinner rolls and butter.

SPECIALTIES

Filet Mignon with madeira sauce	Market Price
Prime Rib with au jus and horseradish mayonnaise	Market Price
Sliced Beef Tenderloin with horseradish mayonnaise or madeira sauce (serves 8)	Market Price
Salmon	

Each Specialty Entree includes two side dishes.

PARTY TRAYS

PLATTERS

Seasonal Fresh Fruit Platter: Cantaloupe, honeydew, pineapple, red seedless grapes, berries, strawberries

Small - \$40 (serves 8-12) Medium - \$60 (serves 15-20) Large - \$75 (serves 25-30)

Cheese and Fruit Platter with Crackers: Smoked gouda, havarti dill, smoked cheddar and bacon, pepper jack, strawberries, dates, red seedless grapes and assorted crackers

Small - \$43 (serves 8-12) Medium - \$63 (serves 15-20) Large - \$78 (serves 25-30)

Grilled Vegetable Platter with Hummus: Grilled asparagus, red & yellow peppers, raw celery, carrots, broccoli and cherry tomatoes

Small - \$33 (serves 8-12) Medium - \$53 (serves 15-20) Large - \$63 (serves 25-30)

PETITE SANDWICHES

Baked Ham
Smoked Turkey
Corned Beef
Chicken Salad

Caprese

Medallions of Beef Tenderloin*

Sandwiches \$5/ea., one dozen minimum. (*Beef tenderloin \$6/ea., minimum order 18.)

Add cheese, .35 per sandwich. Served on assorted dinner rolls.

SANDWICH & WRAP PLATTERS

Smoked Turkey	\$7.00	Chicken Salad	\$8.00
Baked Ham	\$7.00	Chicken Caesar Wrap	\$7.00
Club Wrap	\$7.00	Steak Caesar Wrap	\$9.00
Southwestern Bean Wrap	\$7.00	Caprese	\$8.00
Corned Beef	\$8.00	Smoked Salmon Caesar Wrap	\$10.00
Egglet Wrap	\$6.00		

Sandwiches served on assorted dinner rolls; wraps served in sun-dried tomato tortillas.

Add avocado or guacamole, \$1.00

