

BOX ITEMS

BOX SANDWICHES & WRAPS

<i>Baked Ham</i> with lettuce, tomato, mayo, cheddar and choice of bread	\$11.95
<i>Grilled Chicken Caesar Wrap</i> with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$11.50
<i>Grilled Steak Caesar Wrap</i> with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$13.95
<i>Club Wrap</i> with turkey, bacon, lettuce, tomato, swiss and cheddar with mayonnaise in a sun-dried tomato tortilla	\$11.95
<i>Chicken Salad</i> with pulled chicken breast, roasted almonds, dried cranberries, mayo, and celery	\$11.95
<i>Corned Beef</i> with swiss cheese, lettuce, tomato and mustard on rye	\$11.95
<i>Smoked Turkey</i> with swiss cheese, lettuce, tomato and mayonnaise	\$11.95
<i>Caprese</i> with fresh mozzarella, tomato, fresh basil and balsamic vinaigrette on a brioche roll	\$11.95
<i>Vegetable Wrap</i> with spring mix, bell pepper, carrots, tomatoes, cucumber and hummus	\$10.95
<i>Each selection includes chips, fruit and choice of dessert: milk chocolate chunk cookie, apricot, raspberry or chocolate toffee bar. Choice of bread: pretzel roll, multi-grain, marble rye, white, french roll.</i>	

BOX SALADS

<i>House</i> with spring mix, cucumber, tomatoes, red onion, our own croutons <i>Add chicken, \$4; add steak, \$6</i>	\$12.50
<i>Caesar</i> with romaine, our own croutons and shredded parmesan <i>Add chicken, \$4; add steak, \$6</i>	\$11.95
<i>Spring Mix</i> with dried cranberries, walnuts, pears, feta with raspberry vinaigrette dressing <i>Add chicken, \$4; add steak, \$6</i>	\$12.95
<i>Cobb</i> with romaine, egg, tomato, bacon, chicken, turkey feta or crumbled bleu cheese	\$13.95
<i>Choice of dressings: Creamy caesar, bleu cheese, ranch, light dijon, balsamic vinaigrette, raspberry vinaigrette, Italian. Each selection includes choice of dessert: milk chocolate chunk cookie, apricot, raspberry or chocolate toffee bar.</i>	

QUICHES

<i>Quiche Florentine</i> with spinach, onion bacon, red pepper, and swiss	\$30 per
<i>Quiche Lorraine</i> with ham and swiss	
<i>3 Cheese</i> with cheddar, swiss and parmesan	
<i>Cafe Quiche</i> with turkey, asparagus, onion and pepper jack	
<i>Fiesta</i> with green pepper, onion, tomatoes and cheddar jack	
<i>Grecian</i> with spinach, onion, sun dried tomatoes and feta	
<i>Italiano</i> with breakfast sausage, green pepper, tomato, onion and parmesan	
<i>Breakfast</i> with smoked ham, bacon, onions and cheddar	
<i>Magyar</i> with caramelized onions, bacon, and smoked gouda	
<i>Denver</i> with baked ham, onions, green peppers and cheddar	
<i>Cowboy</i> with mushrooms, onions, bell pepper, cilantro, jalapenos, pepper and provolone	

The Big Deal with choice of quiche or scrambled eggs, fresh fruit, bacon, assorted baked breads and diced potatoes. \$12.50

Includes one beverage per person, choice of orange juice or bottled water

CHEF STATIONS

Pasta Station: Tri-colored rotini with broccoli, carrots, marinated chicken, mushrooms, shrimp, Italian sausage, sun-dried tomatoes, alfredo, marinara \$18.00

Price is per person.

FROM THE GRILL

Grill Package: Mini angus burgers, cheeseburgers (Cheddar cheese), marinated chicken breasts, hot dogs, with choice of Italian sausage & peppers or brats & sauerkraut. With two sides/salads - \$16.00, with three sides/salads - \$19.00

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

DESSERTS

Assorted Dessert Tray: Chocolate toffee bars, apricot bars, raspberry bars, milk chocolate cookie \$3.50/person

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

SERVING SUPPLIES

Plates, Forks, Knives and Napkins \$0.75/set
Dessert Plates with Cocktail Napkins \$0.50

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

*Bartender \$43.00/hr - Bar Porter \$22.00/hr - Grill Chef/Carver \$48.00/hr
Server \$48.00/hr - Event Manager \$65.00/hr*



NOW SERVING

CATERING



Event Planning Available



Catering Menu

708.525.1411

www.now-serving-catering.com
primeandpour@gmail.com

APPETIZERS

HOT HORS D'OEUVRES

<i>Soy Ginger Beef Skewers</i> with toasted sesame seeds	\$2.50
<i>Cheese Quesadillas</i>	\$1.75
<i>Chicken Quesadillas</i>	\$2.00
<i>Steak Quesadillas</i>	\$2.50
<i>Grilled Chicken Skewers</i> in peanut sauce or teriyaki	\$2.25
<i>Mini Angus Sliders</i>	\$4.50
<i>Dates wrapped in bacon</i>	\$1.50
<i>Handmade Meatballs</i>	\$1.50
<i>Mushroom Caps</i> filled with spinach, herbs and grated parmesan (minimum order 12)	\$2.25
<i>Mushroom Caps</i> filled with mild sausage and grated parmesan (minimum order 12)	\$2.25
<i>Southern Fire</i> breaded chicken breast pieces tossed in a spicy sauce with bleu cheese and ranch dressing	\$2.50
<i>Crabcakes</i> hand crafted and made from scratch served with spicy remoulad sauce	\$4.25
<i>all appetizer prices are per piece</i>	
<i>Taco Bar:</i> Angus skirt steak, pulled pork, corn & flour tortillas, Pico de Gallo, salsa, sour cream, and guacamole	\$10
<i>Deluxe Nacho Bar:</i> Nacho chips, guacamole, chopped tomatoes, nacho cheese sauce, shredded cheddar, jalapeno peppers, chili, salsa, and sour cream	\$8.00

All appetizer prices are per piece; minimum two dozen per item

COLD HORS D'OEUVRES

<i>Chilled Shrimp</i> with cocktail sauce	\$2.50
<i>Crostini Breadsticks</i> wrapped in caramelized bacon	\$2.00
<i>Fresh Fruit Kabobs</i> with strawberry, pineapple, honeydew and cantaloupe with strawberry dipping spread	\$2.75
<i>Bruschetta toast</i> with tomato, garlic, onion, basil and fresh mozzarella with olive oil	\$1.50
<i>Antipasto Skewers</i> with sun-dried tomato, fresh mozzarella, black olive and genoa salami	\$2.75

SALADS

<i>House Salad</i> with spring mix, cucumber, tomatoes, red onion and our own croutons	\$5.75
<i>Caesar Salad</i> with romaine, our own croutons and shredded parmesan <i>Add chicken, \$4; add steak, \$6; add smoked salmon, \$4</i>	\$5.75
<i>Spring Mix Salad</i> with dried cranberries, walnuts, pears, gorgonzola or feta cheese and raspberry vinaigrette dressing <i>Add chicken, \$4; add steak, \$6</i>	\$6.50
<i>Choice of Dressings:</i> Creamy caesar, bleu cheese, light dijon, balsamic vinaigrette, raspberry vinaigrette, and Italian. <i>Add avocado, \$1.00.</i>	

A LA CARTE

ENTREES

Half pan/Full pan	
<i>Summer Pasta</i> with roasted cherry tomatoes, zucchini, asparagus, red onion, pasta and garlic aioli sauce	\$50/\$70
<i>Baked Penne Pasta</i> in marinara with provolone cheese	\$35/\$55
<i>Turkey or Chicken Tetrazini</i>	\$65/\$115
<i>Beef Stroganoff</i> over buttered egg noodles	\$75/\$125
<i>BBQ Pulled Pork</i> (each half pan includes 1 dozen Hawaiian pan rolls)	\$60/\$100
<i>BBQ Pulled Chicken</i> (each half pan includes 1 dozen Hawaiian pan rolls)	\$60/\$100

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

CHICKEN DISHES

<i>Limon</i>	<i>Marsala</i>
<i>Vesuvio</i>	<i>Parmesan</i>

Chicken dishes can be served A La Carte (\$13.00) or as an Entree Plan (\$17.00)

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.

SPECIALTIES

<i>Braised Shorts Ribs</i>	Market Price
<i>Prime Rib Roast</i> and horseradish mayonnaise	Market Price

Each Specialty Entree Includes two side dishes.

SIDE DISHES

Half pan/Full pan	
<i>Mediterranean Couscous</i> with tomatoes, artichokes, feta cheese with lemon and garlic	\$35/\$50
<i>Baked Beans</i>	\$30/\$45
<i>Mashed Potatoes, Garlic Mashed Potatoes</i>	\$25/\$40
<i>Mac and Cheese or Gouda Mac & Cheese</i>	\$40/\$70
<i>Fresh Green Beans</i> with lemon and garlic	\$30/\$45
<i>Potatoes au Gratin</i>	\$35/\$50
<i>Roasted Potatoes</i>	\$25/\$40
<i>Glazed Carrots</i>	\$25/\$40
<i>Vegetable Rice Pilaf</i> with carrots, zucchini and sauteed onion	\$30/\$40

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

PLATTER TRAYS

PLATTERS

<i>Seasonal Fresh Fruit Platter:</i> Cantaloupe, honeydew, pineapple, red seedless grapes, and strawberries Small - \$45.00 (serves 8-12) Medium - \$65.00 (serves 15-20) Large - \$80.00 (serves 25-30)
<i>Cheese Platter with Crackers:</i> gouda, havarti dill, aged cheddar, pepper jack, strawberries, dates, red seedless grapes and assorted crackers Small - \$48.00 (serves 8-12) Medium - \$68.00 (serves 15-20) Large - \$85.00 (serves 25-30)
<i>Grilled Vegetable Platter with Hummus:</i> Grilled asparagus, red & yellow peppers and yellow squash, raw celery, carrots, broccoli and cherry tomatoes Small - \$38.00 (serves 8-12) Medium - \$58.00 (serves 15-20) Large - \$68.00 (serves 25-30)

PETITE SANDWICHES

<i>Baked Ham Cheddar, Lettuce, Tomato and Mayo</i>
<i>Smoked Turkey Swiss, Lettuce, Tomato and Mayo</i>
<i>Corned Beef Swiss, Lettuce, Tomato and Mustard</i>
<i>Chicken Salad Served with Lettuce</i>
<i>Caprese, fresh Mozzarella, Tomato, Fresh Basil, Aged Balsamic Vinaigrette</i>
<i>Medallions of Beef Tenderloin Sandwiches*</i> served with horseradish mayo

*Sandwiches \$5.50 each, one dozen minimum.
(*Beef tenderloin \$6.50/ea., minimum order 18.)
Served on assorted dinner rolls.*

SANDWICH & WRAP PLATTERS

<i>Smoked Turkey</i> \$7.50	<i>Chicken Salad</i> \$8.50
<i>Baked Ham</i> \$7.50	<i>Chicken Caesar Wrap</i> \$7.50
<i>Turkey Club Wrap</i> \$8.50	<i>Steak Caesar Wrap</i> \$9.50
<i>Corned Beef</i> \$8.50	<i>Caprese</i> \$8.50
	<i>Veggie Wrap</i> \$7.50

*Sandwiches served on choice of bread
(white, rye, multi-grain, french roll, brioche roll)
Add avocado \$1.00*