



Unforgettable EDIBLES

Catering & Events



Catering for all Occasions
Corporate * Weddings * Events * Galas



CERTIFIED WOMAN OWNED BUSINESS

7280 W. Devon Avenue Chicago, Illinois 60631
Phone: 773-774-4001 Email: office@uecatering.com
www.uecatering.com



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Office Information

Office & Ordering Hours: 9:00 am-3:00 pm Monday
9:00 am-5:00 pm Tuesday through Friday
Saturday & Sunday – By appointment only

Office #: (773) 774-4001
Email: office@ueccatering.com

Our kitchen staff may be available to help you after office hours and on weekends. Orders can be placed by phone or email. You can expect efficient, personalized, and friendly service from our dedicated staff.

Staffing your Event

Servers and bartenders are available to assist you at your event. They will allow you to enjoy your event as much as your guests will. The rate for servers is \$25.00 an hour (4 hr. minimum). Travel fees & parking fees may be incurred.

Gratuity

Gratuity for drivers/set-up personnel is not included in the bill- to the discretion of client. Gratuity is added for staffed events at a rate of 18%. If you have enjoyed the service, please feel free to increase the percentage.

Equipment

Chafing Rack available for purchase for \$ 8.50 each includes water pan insert & 2 gel fuel sterno

Ordering Information

Placing orders & changes

Orders should be placed during office hours. We ask that you place your order a minimum of 48 hours in advance. Some events may require more time. We will try to accommodate short notice requests whenever possible.

***Minimum breakfast order \$ 200.00**

Cancellation Policy

Should you find it necessary to cancel within 24 hours of your event, you will be responsible for 75% of the bill.

Delivery

Unforgettable Edibles provides full service delivery. Deliveries are made seven days a week. We require a minimum thirty-minute range for delivery time and up to one hour window on weekends. Deliveries prior to 9:00am will be subject to higher rates.

Payment Option & Additional Charges

Our payment methods include: company checks, personal checks, Visa, MasterCard, American Express, Discover or direct billing for select accounts. Deposits are required for events of \$1,000.00 or more. Full payment is due prior to, or on the day of the event. For detailed information regarding our direct billing policy, please call our office.

Additional Charges Included:

1. All orders are subject to state and city Sales Tax.
2. Delivery charge and setup is a minimum of \$15.00. Please call to verify rate at your delivery area.
3. "Time Sensitive" deliveries will have higher rates.
4. Orders are for a minimum of 15 guests – fewer add \$1.50 per person.
5. All parking costs associated with events for loading & securing transportation will be client's responsibility.

All prices and menu items are subject to change without notice.

Breakfast Options

Ala Carte Main Dishes

Bacon & Cheddar Quiche (12 cut) \$ 39.00

*Eggs, bacon, cheddar cheese & cream
blended together seasoned with salt & pepper*

Veggie Strata (12 cut) \$ 39.00

*Chopped veggies, eggs, English muffins, &
cheddar & Swiss cheese*

Sausage, Raisin & Apple Strata (12 cut) \$ 42.00

*Raisin bread with breakfast sausage, apples,
cheddar cheese and eggs*

Ham & Cheddar Strata (12 cut) \$ 38.00

With Italian bread & eggs

Orange Pecan French Toast Bake(12 cut) \$39.00

*French bread, pecans, orange zest, orange juice, milk,
cinnamon, egg, vanilla with brown sugar*

Grilled Vegetable Scramble (Serves 15) \$ 40.00

*Fluffy scrambled eggs with Swiss & cheddar cheese,
zucchini, squash, red pepper, & mushrooms*

Cheesy Scrambled Eggs (serves 15) \$ 35.00

Fluffy eggs with cheddar cheese

Breakfast Sandwiches - Minimum of 6 per flavor

Egg Croissants \$ 3.95

Egg English Muffins \$ 3.75

*Choice of: Bacon & Cheddar, Ham & Swiss,
Turkey Sausage & Swiss, Veggie & Provolone*

**Add \$.95 for Egg whites or Egg beaters*

Mini Breakfast Burritos (2 per person) \$3.95

Choice of: Ham & Cheddar or Cheese & Salsa

Corned Beef Hash \$ 3.95 pp

*Cubed potatoes, corned beef, Swiss cheese with
horseradish hollandaise sauce on the side*

Lox & Bagels \$ 52.25 dz.

*Smoked salmon with sliced tomatoes, red onions, capers,
whipped cream cheese & halved bagels*

Beverages

Coffee/Tea - 48 / 8 oz. cups \$100.00

(reg. & decaf – 3 gallon box)

Small Box - 12 / 8 oz. cups \$ 28.00

Juice (orange, apple, or cranberry) \$1.75pp

Bottled Water \$1.65pp

Smoothies \$2.75pp

Strawberry Banana & Mango Burst

Breakfast Side Dishes

Potatoes O'Brien \$ 4.50/lb

With peppers & onions

Diced Breakfast Potatoes \$ 4.15/lb

Cubed potatoes roasted seasoned with salt & pepper

Avocado Toasts (seasonal) \$ 1.75 ea.

With French bread, tomatoes & hardboiled egg

French Toast with syrup Triangle(2 pp)\$ 1.75 ea.

Sausage Puffs (24 pc.) \$ 33.75

Irish pork sausage wrapped in puff pastry

Bacon (2 slices pp) \$ 2.85

Pork Sausage Links (2 pp) \$ 1.50

Turkey Sausage Patties(2 pp) \$ 2.40

Yogurt Parfaits (5 oz) \$ 1.75 ea.

With mixed berries and granola

Oatmeal \$ 1.75 pp

With mixed berries and brown sugar

Fresh Fruit Bowl \$5.25/lb.

Fruit Kabobs \$2.25 ea.

Sweet Breads & Pastries

Homemade Soda Bread \$ 4.75

Homemade Brown Bread \$ 4.75

Homemade Scones \$ 12.95/dz.

Mini Stuffed Croissants \$30.00/dz

(Each flavor minimum of 12)

*All butter croissants stuffed with Almond, Raspberry,
or Strawberry & Crème*

Muffins (medium size) \$ 16.50/dz.

(Each flavor minimum of 12) Blueberry,

Lemon Cranberry, Raisin Bran, & Banana

Bagels with Cream Cheese \$ 22.00 dz.

Plain, everything, whole wheat, & cinnamon

Danish/Donuts \$ 18.00 dz.

Breakfast Breads (serve 12) \$ 14.50/loaf

Banana Bread, Marble Loaf, Lemon Cranberry,

Blueberry, & Banana

Biscotti \$ 1.75 ea.

Plain, Chocolate Dipped, or Almond

Coffee Cake \$ 14.50/loaf

*Plain, chocolate chip, raspberry cheese &
caramel pecan*

Premium Boxed Lunches

(Minimum order of 15 or add \$1.50 per person)

All sandwiches are prepared on 4" ciabatta Roll with lettuce & tomato

Served with mustard & mayo packets

Ham & Swiss

Tuna Salad

Corned Beef & Swiss

Chicken Salad

Roast Beef & Cheddar

Turkey Breast & Colby Jack Cheese

Grilled Chicken Breast & Colby *(add \$ 3.00 per person)*

Roasted Veggie- *With zucchini, yellow squash, roasted red peppers,*

Portobello mushroom, with balsamic hummus, spring greens & mozzarella cheese on ciabatta

Premium Box Lunches includes the Following:

Choose two: Side Salad (page 7), Fruit Kabob, or Chips

Includes: Brownie or Cookie

\$11.95 per person

See page 7 for side salad choices

Basic Box Lunch

Sandwich, Potato Chips & Brownie

\$8.75

Baked Sandwiches

Served on 4" ciabatta roll

Edison Park

*Oven roasted turkey, ham, cheddar cheese, topped with tomato and red onion
with mustard mayo sauce*

Naples

*Ham, salami, pepperoni, and provolone cheese with pepper rings, tomato, onions,
Italian dressing & garlic mayo*

Dubliner

*Lean corned beef and Swiss cheese topped with red onion, tomato and
your choice of creamy horseradish or brown mustard*

All-American

*Roast beef with melted cheddar cheese, horseradish sauce,
thin sliced cucumber, red onion & tomato*

Devon

*Oven roasted turkey, pepper bacon, avocado, tomato, red onion & provolone cheese
served with your choice of balsamic mayo or homemade ranch dressing*

Veggie

Spinach, onion, tomato, cucumbers, peppers, provolone cheese & garlic mayo

**Includes - assorted potato chips and one homemade salad (page 7),
Petite Brownies & Cookies**

\$11.75 per person

Mini Specialty Sandwich Tray

\$12.00 per Guest – Minimum 15

Two sandwiches per guest

Ham, brie, apple & honey mustard on pretzel rolls

Roast beef, provolone & horseradish sauce on potato roll

Turkey club with bacon, lettuce, tomato & mayo on croissant

Roasted Veggie with zucchini, yellow squash, roasted red peppers, portobello mushroom, balsamic hummus, spring greens, & mozzarella cheese on ciabatta

Turkey & Avocado with homemade turkey breast, colby-jack cheese, avocado, fresh spinach, tomato, red onion, and ranch dressing on walnut raisin roll

Includes – Your choice of two sides listed on page 7

Petite Brownies & Cookies

****Large Specialty Sandwich Tray available for \$ 14.95 per Guest****

Assorted Submarine Platter

\$11.25 per Guest – Minimum 15

Two 3" subs per guest

American Sub- *Turkey, ham, bologna, American cheese, lettuce, & tomato with mustard mayo*

Italian Sub- *Cappicola, mortadella, salami, & provolone cheese, shredded lettuce, tomato & red onion with Italian dressing*

Vegetarian Sub- *Cheddar cheese, dill havarti cheese, spinach, romaine lettuce, cucumber, tomato, red onion, & ranch cream cheese*

Includes – Your choice of two sides listed on page 7

Petite Brownies & Cookies

Mini Sandwich Tray

\$11.25 per Guest – Minimum 15

Two sandwiches per guest on assorted mini rolls

American & Swiss cheese, condiments, tomatoes, pickles & olives

Choose three:

Roast Beef, Ham, Turkey Breast, Corned Beef,

Vegetarian (*cheddar, dill havarti cheese, tomato, red onion, lettuce, & cucumber with honey mustard*)

****Croissant are available at \$.30 per croissant****

Includes – Your choice of two sides listed on page 7

Petite Brownies & Cookies

Traditional Meat Tray

\$11.25 per Guest – Minimum 15

The Traditional Meat Tray includes:

American & Swiss cheese, condiments, tomatoes, pickles, olives, rolls, & assorted breads

Choose three meat/salad options:

Roast Beef, Salami, Imported Ham, Turkey Breast & Lean Corned Beef

Tuna Salad, or Chicken Salad (add \$.30 per person)

Includes – Your choice of two sides listed on page 7

Petite Brownies & Cookies

Wrap It Up - Miniature Wrap Tray: \$11.75 per person

Minimum 15

**Includes – Your choice of two sides listed on page 7
Petite Brownies & Cookies**

Choice of Tortilla or Bibb lettuce

Two 3" wraps per person - choose three varieties:

Mediterranean Chicken

Chicken, couscous, tomato, cucumber, lettuce, feta cheese, fresh herbs & light Caesar dressing

BLT with Avocado

Bacon, lettuce tomato, avocado & mayo

Roast Beef & Bleu Cheese

With bleu cheese dressing, lettuce, tomatoes & crunchy onions

Ranch Turkey Club

Oven roasted turkey, pepper bacon, avocado, lettuce & tomato, topped with homemade ranch dressing

Santa Fe Turkey

Oven roasted turkey breast with Colby jack cheese, lettuce, tomato, chipotle peppers, and black beans served with a sour cream and salsa dressing

Muffaletta Wrap

Thinly slice ham, salami, & provolone cheese with olive spread, tomato & lettuce

Cobb Salad Wrap

Turkey, bacon, hard-boiled egg, tomato, avocado & romaine with ranch mayo

Homemade Chicken Salad

With lettuce & tomato

Homemade Tuna Salad

With lettuce & tomato

Orchard Chicken Wrap

Chicken breast, apples, raisins, lettuce, tomato & walnuts with creamy balsamic

Grilled Vegetable & Quinoa

With goat cheese, balsamic hummus & lemon vinaigrette

Vegetarian

Spinach, lettuce, red onion, tomato, cucumber, dill havarti cheese, herbed cream cheese & black olives

Wraps also available in 6" (one per person)

Room Temperature Menu

Salad & Bistro Vegetables \$14.50 per person

Caesar Salad

*Crispy romaine lettuce, shredded parmesan cheese, cherry tomatoes
with classic Caesar dressing & herbed croutons (on the side)*

Sweet Spinach Salad

*Spring mix, sliced strawberries, bleu cheese, candied pecans & sliced red onion
with a light honey mustard dressing*

Accompanied by:

Herbed Chicken Slices & Marinated Steak Slices

Grilled Bistro Vegetables

*Bistro style grilled carrots, zucchini, yellow squash, yellow & red bell peppers,
portobello mushrooms, & asparagus, served with sun-dried tomato dipping sauce*

Asiago Flatbread

Mediterranean Kabobs \$14.50 per person

Greek Marinated Beef and Chicken Kabobs

With skewered vegetables, seasonings & Tzatziki Sauce

Mediterranean Bread Salad

*Mixed lettuce, ripe tomatoes, cucumbers, red onions, cubes of herbed bread (served on the side)
sun-dried tomatoes, green olives, provolone cheese,
with vinaigrette dressing served on the side*

Couscous

Couscous with tomatoes, feta & spinach

Creamy Hummus with Pita

Grilled Chicken & Salads \$14.50 per person

Grilled Chicken

*Grilled chicken, topped with corn, cherry tomatoes, grilled red onion & basil
with avocado cilantro crème on the side*

Brussel Sprouts Salad

*Brussel sprouts, crumbled bacon, shaved parmesan, sliced toasted almonds, and
Balsamic & Dijon dressing*

Seasoned Potato Wedges

Baked with garlic, herbs & parmesan cheese

Asiago Flatbread

**Substitute Baked Salmon (5oz) add \$4.00 per person*

Side & Soups

Individual Kettle Chips

Assorted flavors

Roasted Red Potato Salad

Red potatoes, green beans, bacon, green onions & dressed with honey-dijon vinaigrette

Broccoli and Grape Salad

*Broccoli, red grapes, red onions, chopped pecans, bacon & raisins
tossed with sweet mayo dressing*

Pesto & Craisin Couscous

Couscous tossed with basil pesto, craisins & shredded carrots

Quinoa & Artichoke Salad

With roasted red peppers, green onions, parmesan cheese, fresh parsley, and homemade lemon vinaigrette

Orzo Lemon Pasta Salad

Tossed with fresh basil, tomatoes, cucumber, orzo pasta, parmesan cheese & olive oil

Shells & Grape Salad

Shell pasta, red grapes, walnuts, green onion & blue cheese mixed with a mayo dressing

Pasta Salad

Tricolored rotini noodles, tortellini, black olives, broccoli & red pepper tossed in Italian dressing

Tortellini and Broccoli Salad

Tortellini, broccoli, chives, mustard, garlic, grated parmesan cheese, scallions, basil, & olive oil

Pesto Pasta Salad

Bow tie pasta, provolone cheese, red & green peppers, onions, celery, & pesto olive oil dressing

Caprese Salad

Plum tomato, black olives, mozzarella cheese and fresh basil tossed in Italian dressing

American Potato Salad

Fresh potatoes with hardboiled eggs, chopped celery, onions & mayo

BLT Salad

Ditalini pasta, tomato, bacon, green onions tossed with a creamy tomato mayo dressing

Tomato & Cucumber

Tomato, cucumber, red onion & feta with red wine vinaigrette

Brussel Sprouts Salad

Brussel sprouts, crumbled bacon, shaved parmesan, sliced toasted almonds, and balsamic & dijon dressing

Watermelon, Feta & Orzo Salad

*Orzo with watermelon, cherry tomatoes, green onion, basil, feta, & toasted pine nuts
with honey lime vinaigrette*

Cole Slaw

Chopped cabbage, shredded carrots, red & green pepper, and vinaigrette dressing

Fresh Fruit Salad

Fresh watermelon, honeydew, cantaloupe, grape clusters, pineapple, & strawberries

Homemade Soup

Minimum order: 10 per flavor

8oz. \$3.25 /12oz.\$3.95 – Served with oyster crackers

Cream of Broccoli & Cheddar

Chicken Noodle

Cream of Chicken with Rice

Tuscan White Bean

Minestrone

Double Baked Potato

Stuffed Green Pepper Soup

Entrée Salads

Includes asiago flatbread or bakery roll and butter

Chopped Salad **\$11.25**

Iceberg & romaine lettuce tossed with fontinella cheese, red cabbage, pasta, chopped tomatoes, crispy bacon, & green onions served with a house vinaigrette or ranch

Caesar Salad **\$ 9.25**

Crispy romaine lettuce, shredded parmesan cheese, cherry tomatoes, Caesar dressing & herbed croutons

ADD HERBED CHICKEN BREAST **\$11.25**

Chef's Salad **\$11.25**

Mixed greens topped with turkey, ham, and American & Swiss cheese with tomatoes, cucumber & a hardboiled egg served with choice of dressing

Cobb Salad **\$11.25**

Boiled egg, tomato wedges, avocado, olives, apple, turkey, bacon, and Swiss cheese on a bed of spring mix & spinach with your choice of dressing

Garden Salad **\$10.25**

Mixed greens, hardboiled egg, cucumbers, tomatoes, shredded carrots, garbanzo beans, black olives, and red cabbage served with choice of dressing

ADD CHICKEN, TUNA or HAM SALAD **\$12.00**

Greek Salad **\$ 9.25**

Mixed greens, tomato, cucumber, pepperoncini, red onions, kalamata olives, and feta cheese with a homemade Greek dressing

ADD HERBED CHICKEN BREAST **\$11.25**

Grilled Vegetable Salad **\$11.25**

Mixed greens, grilled asparagus, zucchini, yellow squash, roasted tomato, and bleu cheese with choice of dressing

Mediterranean Bread Salad **\$11.25**

Mixed lettuce, salami, ripe tomatoes, cucumbers, red onions, cubes of herbed bread, sun-dried tomatoes, green olives & provolone cheese, with a house vinaigrette dressing

Southwest Chicken Salad **\$11.25**

Grilled chicken breast with avocado, tomato, corn, green onions, cucumber & French fried onions over chopped romaine lettuce served with BBQ ranch dressing

Waldorf Turkey Salad **\$11.25**

Oven roasted turkey breast, diced apples, cheddar cheese, celery, pasta shells, and candied pecans served over a bed of greens with our house vinaigrette

Brownies or Cookies available for only \$1.50 more per person
Salads can be served buffet style

Entrées

Choose two entrées & two side dishes (on page 10)
Minimum order for fifteen people or add \$1.50 per person

\$12.00 per person

Roast Sirloin of Beef - *with mushroom gravy or au jus*

Mostaccioli with Meatballs

Honey Baked Glazed Ham - *with brown sugar*

Pasta Arrosto – *penne pasta, Italian sausage, peppers, mushrooms & caramelized onions in a zesty marinara sauce*

Italian Sausage - *simmered with peppers & onions - 6" piece*

\$14.25 per person

Roast Turkey Breast - *with homemade gravy*

Roast Pork - *with thyme gravy or tangy barbeque sauce*

Butternut Squash Ravioli - *with brown butter, sage, & toasted pine nuts*

Penne Pasta with Portobello Mushroom - *with, zucchini, squash, asiago cheese, green onions, garlic & olive oil*

Chicken Pesto Pasta - *chicken breast & penne pasta with sundried tomatoes, sautéed broccoli & yellow pepper*

Rigatoni Bolognese - *rigatoni noodles with a hearty meat sauce*

Stuffed Shells - *spinach & ricotta in pasta shells with marinara sauce topped with shredded parmesan*

\$16.00 per person

(All chicken is boneless, skinless breast)

Marinated Sliced Flank Steak - *with barbeque glaze or red wine demi-glaze*

Beef Burgundy Tips - *beef tips & buttered noodles in beef burgundy gravy*

Lemon Basil Chicken - *lightly breaded chicken breast served with a light lemon sauce & fresh basil leaves*

Chicken Marsala - *prepared with a rich marsala sauce (Spanish sherry) & mushrooms*

Parmesan & Panko Chicken - *served with maple mustard sauce or mushroom crème sauce*

Shrimp & Sausage Pasta - *with penne noodles, red & green bell peppers, grape tomatoes, parmesan & asiago cheese with cream sauce*

Teriyaki Beef Kabobs - *cubed steak, red & green peppers, onion & mushroom with teriyaki sauce*

Lemon Chicken Kabobs - *With skewered zucchini, squash & red onion with lemon pan sauce*

\$18.50 per person

Cé Falu Chicken - *chicken breast topped with sautéed prosciutto, mushrooms, artichoke hearts & melted mozzarella cheese with a light lemon sauce*

Bruschetta Chicken- *pan seared chicken breast topped with sliced tomato, basil, mozzarella cheese in a light white wine - caper sauce*

Carved Beef Roulade - *tender flank steak rolled with roasted red peppers, provolone cheese and sautéed leeks with a horseradish breadcrumb crust (**must order in quantities of 15**)*

Maple Bacon Wrapped Roast Pork Tenderloin - *with a maple mustard sauce*

Crab Cakes - *served with lemon Aioli sauce or orange horseradish cream*

Chicken Wellington - *a stuffing of portabello & white button mushrooms in marsala demi-glaze covered in a light flaky pastry*

Parmesan Crusted Tilapia- *tilapia baked with light parmesan & panko topping with fresh lemon slices*

\$32.00 per person

Beef Tenderloin - *½ inch slices of tender beef with red wine demi glaze*

Baked Salmon - *lemon dill sauce or teriyaki & mustard glaze*

Prime Rib Roast - *au jus & horseradish sauce (****must order in quantity of 15**)*

Braised Beef Short Ribs – *boneless with red wine demi-glaze*

Side Dishes

Potato / Pasta / Rice

Our Signature Dish!

Double Baked Potato Casserole - *fresh Idaho potatoes mashed with butter, chives, sour cream, bacon, cheddar & parmesan cheeses served casserole style*

Garlic Smashed Red Skin Potatoes - *red potatoes cooked with skins on mashed with milk, butter, salt, garlic, & pepper*

Hand Whipped Potatoes - *seasoned with salt & pepper*

Oven Roasted Potatoes - *red potato wedges roasted with an onion flavored oil*
**available seasoned with fresh rosemary*

Baked Potato Wedges - *baked with garlic, herbs & parmesan cheese*

Roasted Sweet Potatoes - *with butter & brown sugar*

Orzo Lemon Pasta

tossed with orzo pasta, fresh basil, tomatoes, parmesan cheese & olive oil

Mushroom Rice Pilaf - *mushrooms & herbs*

Rice Florentine - *long grain & wild rice, sun dried tomatoes, diced green & red bell pepper and fresh spinach finely chopped*

Vegetable Couscous

red pepper, zucchini, squash, mushrooms, red onions, garlic & herbs

Vegetables

Green Bean Almondine - *whole green beans, butter, garlic powder, salt & almonds*

Bahama Blend - *broccoli, yellow carrots, whole green beans, & red pepper strips in a seasoned butter*

Glazed Carrots - *with brown sugar & butter*

Roasted Vegetables - *strips of red pepper, zucchini, squash & whole mushrooms roasted in olive oil & garlic or balsamic butter*

Mashed Turnips - *hand mashed with butter – just like mom's*

Roasted Asparagus - *with parmesan topping*
Additional cost \$.50 per guest

Green Bean and Carrot Tips - *with slivered almonds & butter*

Brussel Sprouts - *with balsamic butter or maple & bacon sauce*

Baked Tomato Florentine - *with spinach, mayo, asiago & parmesan cheese*
Additional cost \$.50 per guest

The hot buffet meals include disposable black styro plates, flatware, UE napkins, rolls and butter
-additional entrée: \$3.50 per person -additional side dish: \$2.25 per person
-we request 72 hours advance notice for orders
-minimum delivery charge: \$15.00
-state & city tax will be added - prices subject to change without notice

Salad Choices

Additional \$2.50 per person

Caesar Salad - *chopped romaine lettuce, with shredded parmesan cheese, sliced cherry tomatoes & croutons with Caesar dressing served on the side*

House Salad - *mixed greens with shredded red cabbage, carrots, sliced cucumber & tomato wedges with your choice of dressings (Ranch, Italian, French, Balsamic vinaigrette)*

Additional \$3.50 per person

Pear & Gorgonzola Salad - *spring greens, fresh pears, red onion, candied walnuts, gorgonzola cheese & homemade vinaigrette dressing*

Cranberry Spring Salad - *spring greens, candied walnuts, raisins & goat cheese with raspberry & orange vinaigrette*

Sweet Spinach Salad - *leaf spinach & spring mix, sliced strawberries, blue cheese, candied pecans & sliced red onion served with honey mustard dressing or raspberry vinaigrette*

Chopped Salad - *iceberg & romaine lettuce tossed with fontinella cheese, red cabbage, pasta, chopped tomatoes, crispy bacon & green onions – homemade vinaigrette or ranch*

Ala Carte

½ & full pan sizes available

½ pan
Serves 12-15

Double Bakes \$ 30.00

*Fresh Idaho potatoes mashed with butter, chives, sour cream,
bacon, cheddar & parmesan cheeses served casserole style*

Chicken & Prosciutto Pasta \$ 62.00

*Bowtie pasta with chicken and sautéed prosciutto, artichoke hearts,
mushrooms & roasted red peppers with mozzarella cheese with lemon cream sauce*

Chicken Marsala Rigatoni \$ 64.00

*Chicken, with sautéed sliced mushrooms, de-glazed
with marsala wine & asiago cheese*

Chicken Pesto Pasta \$ 64.00

Grilled chicken & penne pasta with sundried tomatoes, sautéed broccoli & yellow pepper

Rigatoni Ala Bolognese \$ 50.00

Rigatoni pasta in a hearty meat sauce

Mostaccioli with Meat Sauce \$ 30.00

Mostaccioli noodles in a hearty marinara meat sauce & parmesan cheese

Mostaccioli with Marinara Sauce \$ 24.00

Mostaccioli noodles in marinara sauce & parmesan cheese

Meatballs with Marinara Sauce \$ 26.25/24 pc

Italian seasoned meatballs in marinara

Shells with Roasted Vegetables \$ 47.00

*Pasta shells with roasted zucchini, mushrooms, carrots,
asparagus & sundried tomatoes - choice of vodka cream sauce or light Italian parmesan sauce*

Rigatoni Pasta & Broccoli Aglio Olio \$ 50.00

Rigatoni & broccoli sautéed in olive oil & fresh garlic, tossed with asiago cheese & lemon sauce

Ala Carte

1/2 & full pan sizes available

1/2 pan
Serves 12-15

Barbeque Pulled Pork

\$ 70.00

Tender pulled pork in a tangy barbeque sauce

Italian Sausage

\$ 40.00/24 pc

3" pieces in marinara sauce

***Add peppers & onions**

\$ 8.00

Chicken Enchiladas

\$ 55.00 /24 pc

*Diced chicken in a tortilla baked with spicy tomato sauce,
topped in a blend of Mexican cheese*

Meat Lasagna

\$ 52.00

*Ground beef with ricotta, mozzarella & parmesan cheeses,
parsley and three layers of lasagna noodles with marinara sauce*

Vegetarian Lasagna

\$ 45.00

*Carrots, oregano, marinara sauce, spinach, eggs, sliced zucchini, mushrooms,
3 layers of lasagna noodles with parmesan, mozzarella & alfredo sauce*

Beef Stroganoff

\$ 127.50

*Sliced flank steak, mushrooms, onions, sour cream, beef gravy
mixed buttered Bavarian noodles*

Chicken Pot Pie

\$ 45.00

*Diced chicken breast, peas & carrots in a rich creamy chicken sauce
topped with a flaky crust*

Homemade Shepherd's Pie

\$ 48.50

*Irish meal of ground beef, carrots, peas & onions simmered in
traditional gravy, topped with our signature double baked potatoes*

Macaroni and Four Cheese

\$ 38.00

Macaroni noodles with cheddar, gruyere, asiago & parmesan cheese

Macaroni and Cheese

\$ 33.50

Macaroni noodles in a creamy cheese sauce

Hot Hors D'oeuvres

Minimum 24 pieces- increase increment by dozen only

24 Pieces

Mini Cheeseburgers	\$ 78.00
<i>Ground beef patties topped with American cheese served on a mini classic bun</i>	
<i>Substitute Merktz cheese for \$ per piece</i>	
Mini Beef & Merktz Cheese Sliders	\$ 75.25
<i>Sliced roast beef & Merktz cheese on onion bun</i>	
Mini Beef Burritos	\$ 48.75
<i>Ground beef, rice, cheddar cheese, salsa & spices wrapped in a flour tortilla</i>	
Dubliner Fritters	\$ 42.00
<i>Corned beef, sauerkraut, horseradish, Swiss cheese & cream cheese rolled in panko with thousand island dip</i>	
Barbeque Meatballs	\$ 32.00
<i>Italian seasoned meatballs in a tangy barbeque sauce</i>	
Buffalo Chicken Sandwich	\$ 73.50
<i>All white meat breaded chicken in buffalo sauce on mini classic bun</i>	
<i>with blue cheese celery slaw on the side</i>	
Teriyaki Chicken Skewers	\$ 51.00
<i>All white meat chicken, pineapple & peppers tossed with teriyaki and toasted sesame seeds</i>	
Sante Fe Chicken Eggrolls	\$ 42.00
<i>With avocado cilantro dip</i>	
Smoked Chicken Quesadilla	\$ 53.50
<i>Chicken, mild cheddar & Monterey Jack cheese, jalapeno peppers, rolled in a flour tortilla</i>	
<i>with salsa on the side</i>	
BBQ Chicken Flatbread	\$ 42.00
<i>Flatbread topped with BBQ chicken, sliced red onion, cilantro and a</i>	
<i>shredded cheddar/colby cheese mixture</i>	
Cashew Chicken Spring Rolls	\$ 60.00
<i>Served with plum sauce</i>	
Barbeque Shrimp Wrapped in Bacon	\$ 81.50
<i>Jumbo shrimp glazed with barbeque sauce & baked to perfection</i>	

Hot Hors D'oeuvres
Minimum 24 pieces- increase increment by dozen only

	<u>24 Pieces</u>
Coconut Shrimp <i>With pina colada cocktail sauce</i>	\$ 57.25
Mini Crab Cakes <i>With orange horseradish marmalade</i>	\$ 63.75
Lollipop Lamb Chops <i>Coated with a layer of Dijon mustard, bread crumbs & fresh rosemary</i>	\$ 117.50
Mini Pulled Pork Sliders on Brioche Rolls <i>Tender pork tossed in a tangy barbeque sauce with a dill pickle on the side</i>	\$ 75.60
Chorizo-Stuffed Dates <i>Wrapped in bacon</i>	\$ 49.75
Gouda Stuffed Dates Wrapped in Bacon <i>With a red grape reduction drizzle</i>	\$ 44.75
Irish Cocktail Sausage <i>Cocktail size Irish sausages</i>	\$ 19.25
Irish Sausage Puffs <i>Baked flaky puff pastry filled with homemade Irish sausage</i>	\$ 34.50
Water Chestnuts Wrapped in Bacon <i>Drizzled with teriyaki</i>	\$ 47.50
Italian Sausage Flatbread <i>Topped with Italian sausage, sliced red onion, yellow & green bell pepper, marinara & mozzarella cheese</i>	\$ 40.25
Italian Sausage Puffs <i>Tender Italian sausage rolled in puff pastry with parmesan marinara dipping sauce</i>	\$ 34.50
Assorted Stuffed Mushrooms <ul style="list-style-type: none"> • Italian Beef with Peppers • Crab & Shrimp 	\$ 46.00
Red Potato Stuffers <ul style="list-style-type: none"> • Gorgonzola & scallions • Double bakes –chives, sour cream, bacon, cheddar & parmesan 	\$ 42.00

Hot Hors D'oeuvres

Minimum 24 pieces- increase increment by dozen only

	<u>24 Pieces</u>
Mini Quiche <i>Bacon & Swiss / Broccoli & Cheddar</i>	\$ 45.00
Sundried Tomato Puffs <i>Caramelized onions, asiago cheese & sundried tomato pesto baked in puff pastry</i>	\$ 38.25
Brie with Almond & Raspberry in Phyllo <i>Buttery soft brie cheese with sweet raspberry sauce & chopped almonds wrapped in flaky phyllo dough</i>	\$ 60.00
Mushroom Potstickers <i>With ginger soy dipping sauce</i>	\$ 43.00
Portobello & Brie Cups <i>Filled with mushrooms, Dijon mustard, garlic & green onions, topped with brie cheese</i>	\$ 44.75
Mac & Cheese Bites <i>With siracha ranch dipping sauce</i>	\$ 33.25
Mini Vegetable Burritos <i>Spanish rice, black beans, corn, pepper jack cheese, onions, red & green peppers, jalapeños, garlic, & spices served with cilantro dipping sauce</i>	\$ 49.75

Cold Hors D'oeuvres

Minimum 24 pieces- increase increment by dozen only

24 Pieces

Mini Tenderloin Sandwiches <i>with homemade horseradish sauce on the side</i>	\$ 159.50
Assorted Mini Sandwiches <i>Turkey, ham & roast beef on bakery rolls mustard & mayo on the side</i>	\$ 70.80
Mini Chicken Salad in Croissants <i>Homemade chicken salad in mini croissants</i>	\$ 84.00
Vegetarian Croissants <i>Cheddar, dill havarti cheese, tomato, red onion, lettuce, & cucumber served with honey mustard on the side</i>	\$ 67.20
Specialty Sandwiches <ul style="list-style-type: none">• Ham, brie & apple on pretzel rolls - honey mustard on the side• Roast beef & provolone on potato rolls - horseradish on the side• Petite turkey club with turkey, bacon, lettuce & tomato on a croissant – mayo on the side	\$ 84.00
Roasted Vegetarian Ciabatta <i>With Portobello mushrooms, roasted red peppers, zucchini, squash, balsamic hummus, mozzarella cheese & spring mix</i>	\$ 79.50
Rare Chilled Beef Tenderloin Crostini <i>With horseradish cream & garnished with roasted red pepper</i>	\$ 100.75
Assorted Crostini <ul style="list-style-type: none">• Goat cheese & lemon marinated asparagus• Smoked turkey & strawberry with a sweet cream cheese• Roast beef & bleu cheese crostini - Drizzled with rosemary olive oil	\$ 42.25
Specialty Tortilla Spirals <ul style="list-style-type: none">• Southwest Santa Fe Turkey Breast: turkey, Colby jack cheese, lettuce, tomatoes, chipotle peppers, black beans with sour cream salsa• Vegetable: with lettuce, avocado, ranch cream cheese, tomatoes, cucumber, dill havarti cheese & shredded carrots• Sirloin of Beef: with lettuce, bleu cheese dressing, tomatoes & crunchy onions	\$ 46.00
Ahi Tuna Cups (Advanced notice may be required) <i>In wonton cups, with avocado & cucumber served with wasabi aioli</i>	\$ 84.00
Chicken Salad Tartlet <i>In phyllo cups with raisins, apples & walnuts with creamy balsamic dressing</i>	\$ 44.75

Cold Hors D'oeuvres
Minimum 24 pieces- increase increment by dozen only

	<u>24 Pieces</u>
Jumbo Shrimp Cocktail <i>Served with our homemade cocktail sauce</i>	\$ 67.50
Crab Tartlets <i>Flaked crab meat, cream cheese, cocktail sauce in phyllo cups garnished with lemon zest</i>	\$ 44.75
Shrimp & Cucumber Canape <i>On Italian bread rounds, horseradish cream, & topped with cocktail sauce</i>	\$ 54.00
Lobster Roll Endive Boats <i>Chopped lobster meat, shrimp, mayonnaise, celery, green onions & lemon topped with toasted old bay brioche bread crumbs</i>	\$ 57.50
Smoked Salmon Mousse <i>Served on pumpernickel bread garnished with dill & lemon</i>	\$ 44.75
Vegetable Skewer <i>Cheese tortellini, marinated mushroom, tomato, artichokes, & roasted red peppers drizzled with Italian vinaigrette</i>	\$ 44.75
Goat Cheese & Walnut Endive Boats <i>Goat & gorgonzola cheese, chopped walnuts, raisins and chopped bacon in endive leaves drizzled with honey</i>	\$ 49.75
Asparagus and Prosciutto <i>With fig preserves & goat cheese, drizzled in a lemon vinaigrette</i>	\$ 49.75
Muffaletta Roll Up <i>Thinly slice ham, salami, & provolone cheese topped with olive spread rolled in flour tortilla</i>	\$ 44.75
Antipasta Skewers <i>Cheese tortellini, black olives, grape tomatoes, pepperoni & salami drizzled with Italian vinaigrette</i>	\$ 44.75
Deviled Egg Trio	\$ 28.00
<ul style="list-style-type: none"> • Traditional • Spinach with bacon • Sweet pepper & ham 	

Cold Hors D'oeuvres
Minimum 24 pieces- increase increment by dozen only

	<u>24 Pieces</u>
Bruschetta <i>Toasted baguette topped with olive oil, sliced tomato, basil & fresh mozzarella cheese, garnished with capers</i>	\$ 37.00
Caprese Skewer <i>Tear drop tomatoes, black olives, fresh mozzarella & fresh basil drizzled with balsamic glaze</i>	\$ 38.25
Fruit Kabob <i>Skewers of fresh fruit – strawberry, cantaloupe, honeydew & red grapes</i>	\$ 60.00
Variety Hors D'oeuvres Tray <ul style="list-style-type: none">• <i>Caprese skewers</i>• <i>Muffelata Spiral</i>• <i>Smoked salmon mousse</i>• <i>Shrimp & cucumber canape</i>• <i>Roast beef & bleu cheese crostini</i>	\$ 93.60 <i>(minimum 48 pieces)</i>

****The above hors d'oeuvres do not include disposable plates, napkins & flatware****
Available for an additional charge

Call our event specialist to create custom menus
773-774-4001

Display Trays & Dips

Minimum 24pieces- increased the dozen only

	<u>Serves 24</u>
Grilled Bistro Vegetables <i>Bistro style grilled carrots, zucchini, yellow squash, yellow & red bell peppers, portobello mushrooms and asparagus, served with sun-dried tomato dipping sauce</i>	\$ 63.75
Italian Favorites Tray <i>Provolone, fontina & fresh mozzarella, prosciutto, salami, mortadella and capicola</i> Accompanied by: marinated mushrooms, artichoke hearts, pepperoncini, roasted peppers & Italian bread	\$ 99.50
Meat & Cheese Display <i>Salami, beef sticks, summer sausage, pepperoni, cheddar, Swiss, pepper and colby jack</i> Accompanied by: marinated mushrooms, radishes, olives, crackers & baguette slices	\$ 75.00
Cheese & Fruit Tray <i>Watermelon, honeydew, cantaloupe, grape clusters, pineapple, strawberries, cheddar, baby Swiss, pepper jack & colby jack served with crackers</i> (Seasonal fruit adjustments)	\$ 75.00
Vegetable Tray with Dip <i>Broccoli florets, cauliflower baby carrots, red pepper strips, jicama & cucumber slices, homemade vegetable dip served in a head of red cabbage</i>	\$ 53.00
Fresh Fruit Tray <i>Fresh watermelon, honeydew, cantaloupe, grape clusters, pineapple & strawberries</i> (Seasonal fruit adjustments)	\$ 75.00
Asiago & Sundried Tomato Dip <i>Served with pita chips</i>	\$ 38.25
Spinach & Artichoke Dip <i>With asiago crostini</i>	\$ 38.25
Taco Dip <i>Cream cheese, taco seasoned ground beef, shredded cheddar cheese & lettuce topped with salsa served with Aztec tortilla chips</i>	\$ 44.75
Mediterranean Layer Dip <i>Hummus cream cheese, tomatoes, cucumbers, chopped spinach, feta, green onions, chopped kalamata olives topped with olive oil & lemon juice served with pita chips</i>	\$ 41.00

Sweets, Snacks, & Beverages

Board Room Breaks

Selection of Whole Fruits \$1.50/person

Granola & Power Bars \$2.50/person

Mixed Nuts, Pretzels, Chocolate Chips & Dried Fruit \$3.50/person

Mini Fruit Kabob \$1.95/person

Skewers of fresh fruit – strawberry, cantaloupe, honeydew & red grapes

Biscotti \$1.50/person

Plain, Chocolate & Almond

Veggie Cup with Hummus \$2.50/person

Baby carrots & celery

Taco Layer Cup \$ 2.95 /person

Refried beans, guacamole, sour cream, salsa, cheddar cheese, tomatoes, green onions & olives served with tortilla chips

For more ideas see our Hors D'oeuvres Selections

Baked Goods – Serves 12 ppl

Items below include butter, jams, and cream cheese

Homemade Soda Bread \$ 4.75 Loaf

Homemade Brown Bread \$ 4.75 Loaf

Homemade Scones \$12.95/dozen

Mini Croissants \$18.00/dozen

Banana Bread \$14.50/loaf

Cream Cheese Pound Cake \$14.50/loaf

Lemon Cranberry Loaf \$14.50/loaf

Marble Loaf \$14.50/loaf

Blueberry Loaf \$14.50/loaf

Banana Bread \$14.50/loaf

\$2.95 per person

Cream Cheese Pound Cake

Fresh strawberries, blueberries & whipped cream

**Minimum 12 people*

Sweets

Decorated Butter Cookies \$14.50/pound

Miniature Pastries

Each flavor must be ordered by the dozen

Éclairs, chocolate dipped strawberries, carrot cake, tiramisu cup, lemon bars, cream puffs, cream cheese frosted brownies, cheesecake, chocolate mousse, raspberry mousse, turtle tarts, keylime pie & fruit tarts (add \$.35)

Miniature Desserts \$26.50/dozen

Pastry Chef's Selection \$49.60/2dozen

Petite Brownie Tray \$32.50/24pcs

Petite Dessert Bar Tray \$45.50/24pcs

Carmel Pretzel, Lemon bars, Caramel Apple, Cream Cheese Chocolate Brownie, Cheesecake

Petite Cookie Tray \$32.00/24pcs

Chocolate chip, Oatmeal Raisin, Sugar and Fudgy Chocolate

** the above trays also available in miniature sizes – recommend 2 per person***

Large Cookies & Brownies \$1.75 each

Cannoli Dip \$57.50

(Serves 24)

Accompanied by- pizzelle cookies, strawberries, grapes & graham crackers

Specialty Desserts available upon request

Beverages

Assorted Soft Drinks \$ 1.35/ can

Bottled Water \$1.65/16.9oz

Ice Tea \$1.75/16oz

Lemonade \$1.75/16oz

Assorted Fruit Juices \$1.75/10oz

Coffee/Tea

Small Box - 12 / 8 oz. cups \$28.00

Large Box - 48 / 8 oz. cups \$100.00



Unforgettable Edibles Catering is Chicago's full service caterer & event planning company. We have been serving Chicagoland for over 25 years. As a Certified Woman Owned Business, we pride ourselves in our outstanding cuisine and exceptional service that has impressed countless clients over the years.

Our culinary team will create custom menus to fit your unique taste and budget. Our goal is to ensure the complete satisfaction of every customer, while offering the highest quality of food & friendly service at affordable rates.

Whether you are planning a corporate, social or family gathering, wedding reception or charitable event, our catering team will walk you through every step. With over 25 years of experience, no detail will be left unnoticed.

Relationships are everything in our business & we look forward to creating one with you.

Mary O'Connor & MaryEllen Stanton

Co-Founders of Unforgettable Edibles



7280 West Devon Avenue Chicago, IL 60631 Tel: 773.774.4001 Email: office@uecatering.com
www.uecatering.com