

On Occasion

Catering & Events

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Easy Entertaining Menu



Party Platters



Hot and Cold Hors D'Oeuvres



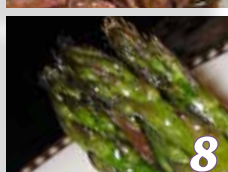
Sandwiches & Wraps



Salads



Hot Entrees



Sides



Desserts & Pastries



Breakfast/Brunch



Beverages/Bar

This menu provides delicious choices that are delivered complete for any event you are planning.

Many more menu options available. On Occasion Catering & Events can design, staff and customize your gathering. . .call us for details!

Ordering Information... see page 12



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Party Platters

Our Signature

FIG & MASCARPONE TORTE Creamy layers of lightly sweetened mascarpone cheese and our fig puree topped with dried fruit and nuts. Served with sliced baguette.

6" \$29 | 9" \$47

BRUSCHETTA AND MORE

- Traditional bruschetta
- Corn, bacon, and chili
- Artichoke parmesan
- Grilled vegetable
- Tuscan pesto chicken with black olives, golden raisins and sun dried tomatoes

16 oz. w/3 doz. crostini \$21 | 32 oz. w/6 doz. crostini \$37

- Crab with cream cheese and tarragon

32 oz. w/6 doz. crostini \$47

BAKED PUFF PASTRY PALMIERS

- Pepperonata and goat cheese
- Spinach and gruyere
- Smoked gouda and chile
- Chorizo and chihuahua
- Basil pesto and parmesan
- Oven roasted tomato & parmesan

2 doz. any one kind \$27

DOMESTIC CHEESE Cheddar, swiss, muenster and pepper jack. Beautifully displayed with fresh grapes and assorted crackers.

Serves up to 12 \$45 | Serves up to 24 \$87

GOURMET CHEESES Imported and domestic cheeses, with fresh and dried fruit, nuts, fig compote and grainy mustard; served with gourmet crackers and crostini. Add sliced meats & sausages for additional charge.

Serves up to 12 \$95 | Serves up to 24 \$186

GRILLED VEGETABLE PLATTER A variety of marinated and grilled seasonal vegetables with dijon crème fraiche

Serves up to 12 \$42 | Serves up to 24 \$83

STUFFED VEGETABLES Cherry tomatoes, endive spears & cucumber cups, stuffed with dilled goat cheese mousse

3 doz. assorted \$43

CRUDITÈ PLATTER

Fresh garden vegetables with roasted garlic Caesar dip

Serves up to 12 \$38 | Serves up to 24 \$69

SATAY

Marinated and grilled; served with our spicy peanut sauce

2 doz. Beef \$46, Chicken \$39 or Portobello \$39

MUMBAI DIP Creamy layered cheeses with mango chutney, curry, pecans, currants and more – served with toasted pita

12" platter \$47

THAI GRILLED SHRIMP Marinated in chile, garlic, lime and coconut milk; with cilantro lime dipping sauce

2 doz. \$39

CHILLED SHRIMP COCKTAIL

Poached and peeled shrimp with homemade horseradish Cocktail sauce and fresh lemon

2 doz. \$39

TORTILLA CHIPS WITH DIPS

- Pico de Gallo 32oz. \$21
- Salsa 32oz. \$19
- Guacamole 32oz. Market pricing

HUMMUS WITH HERBED PITA CRISPS

- Roasted red pepper, kalamata olives, cucumber & feta
- Traditional garlic
- Sun dried tomato

16 oz. \$18 | 32 oz. \$34

SPINACH & ARTICHOKE DIP Cheesy and full of artichokes, this spinach dip is sure to please. Served in a bread bowl with bread cubes for dipping. Serve warm or room temperature.

\$42

MARIACHI CHICKEN Roasted chicken mixed with homemade mango salsa and fresh cilantro, with tortilla cups on the side

16 oz. \$21 | 32 oz. \$37

ANTIPASTI PLATTER Colorful array of the finest Italian meats & cheeses garnished with artichoke hearts, pepperoncini, Mediterranean olives & roasted red peppers

Serves up to 12 \$99 | Serves up to 24 \$195

TUNA TARTARE Sesame oil, jalapeño & natural black sea salt, accompanied by crispy wontons.

TUNA CEVICHE Lime juice, jalapeño & natural citrus sea salt, accompanied by toast points.

16 oz. Market pricing

FRESH FRUIT PLATTER

An array of freshly sliced fruits and berries

Serves up to 12 \$45 | Serves up to 24 \$87

Hot & Cold Hors D'Oeuvres

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Hot

Priced per doz. (Two dozen minimum per type)

GRILLED FLATBREADS

- Red grape, bacon, rosemary and asiago
- Roasted red pepper and goat cheese
- Four cheese
- Smoked mozzarella, sausage, arugula, and chili oil
- Apple, onion, bacon and cheddar
- Mushroom, ricotta and herbs

1 large cut into 2 doz. pieces \$23

MEAT & SEAFOOD

Mushroom Caps

- Bacon, cheddar, and spinach \$19
- Pancetta, sausage and parmesan \$19
- Lump crab meat, fresh herbs and lemon \$23

Pot Stickers Chicken or pork, with plum sauce \$21

Cocktail Meatballs Beef or turkey with choice of BBQ, marinara, or sweetened chili sauce \$18

Maryland Crab Cakes with lemon aioli \$29

Mini Beef Hotdogs house wrapped in puff pastry, served with ketchup and mustard \$19

Chicken Wings Buffalo, BBQ or teriyaki \$19

Bacon Wraps

• Dates \$18 • Mini hot dogs \$19 • Scallops \$30 • Shrimp \$26

Quesadillas Served with salsa and sour cream

- Chicken with jack cheese \$14
- Chorizo with chihuahua \$14

BBQ Pulled Pork Sliders with dill pickle chips \$32

VEGETARIAN

Potato Samosas with mango mint chutney \$7

Eggplant Crisps with mozzarella & roasted tomatoes \$18

Mushroom Caps with spinach and blue cheese \$19

Spanakopita Greek spinach phyllo triangles \$19

Quesadillas

- Pear and brie with red pepper mint relish \$14
- Apple and brie with cranberry mint relish \$14

Polenta Cakes with asiago and roasted cherry tomatoes \$18

Potato Croquettes with chipotle or roasted garlic sauce \$19

Parmesan Crusted Cauliflower w/garlic dipping sauce \$15

Vegetable Potstickers with plum sauce \$21

Cold

CAPRESE SKEWERS

Fresh mozzarella, basil and cherry tomatoes with white balsamic vinaigrette

\$19 doz (2 doz minimum)

VEGETARIAN SPRING ROLLS

House made with mango, thai basil, jicama, carrot, and rice noodles. Served with lemongrass vinaigrette.

\$24 doz (2 doz minimum)

SALMON LOLLIPOPS

Skewered fresh salmon, pickled ginger and cucumber ribbons Served with sesame dipping sauce.

\$32 doz (2 doz minimum)

BIBB LETTUCE CUPS

Hoison sauce, sesame oil, scallions and red bell pepper garnished with black sesame seeds. Bibb lettuce leaves on the side.

• Chicken • Beef • Shrimp • Vegetable

12 lettuce cups \$24 | 24 lettuce cups \$45

PROSCIUTTO WRAPPED TRIO

Plump asparagus, sweet melon and ripe dates, all wrapped in aged prosciutto and drizzled with raspberry vinaigrette.

1 doz. of each, 36 pieces \$68

CHILLED SOUP SHOOTERS

- Gazpacho
- Spring Pea
- Berry
- Carrot Ginger

32 oz. w/ 16 shooter cups \$24

SUSHI

- California Roll Crab meat, cucumber, avocado
- Philadelphia Roll Smoked salmon, cream cheese, cucumber
- Shrimp Tempura Roll with avocado, cucumber
- Spicy Tuna Roll with scallion, masago and sirachi sauce

Others available

Market pricing

Sandwiches/Wraps/Tea Sandwiches

Full size Double Fisted Sandwiches also available.

Not so Mini Sandwiches

TURKEY & SMOKEHOUSE BACON Oven roasted turkey breast, crispy bacon, greens, & cranberry mascarpone on multi-grain roll

ROAST BEEF & BOURSIN Herb roasted beef layered with boursin, red onion, & greens on a ciabatta roll

OUR SIGNATURE CHICKEN SALAD Chicken breast, red grapes, & toasted pumpkin seeds, with a bit of mayo, on petite croissants

COUNTRY CURED HAM & SWISS Country ham, Swiss with greens & dijon mayo on a pretzel roll

ROASTED RED PEPPER AND GOAT CHEESE with fresh basil & white balsamic vinaigrette on a ciabatta roll

GRILLED CHICKEN AND BRIE with our fig puree and arugula, on ciabatta

TURKEY BREAST AND SMOKED GOUDA with spicy dijon and greens on an onion roll

CORNED BEEF with swiss cheese, thousand island dressing or spicy dijon, on rye

TUSCAN CHICKEN with basil pesto, black olives, sun dried tomatoes, golden raisins on a ciabatta roll

ITALIAN VEGGIE Grilled vegetables with greens and roasted tomato mascarpone, on a Tuscan roll

ALBACORE TUNA SALAD Heart healthy albacore tuna, light mayo, celery, and crisp red leaf lettuce on petite croissants

CAPRESE Fresh mozzarella, ripe tomatoes, our basil pesto aioli and shaved red onion on ciabatta roll

24/\$96 2 choices | 36/\$135 3 choices

Not so Mini Wraps

Wraps are served in a variety of flavored tortillas, to match their fillings

CHICKEN CAESAR WRAP with parmesan and creamy caesar dressing

GRILLED SEASONAL VEGETABLE WRAP with roasted red pepper, and herbed mascarpone | Add turkey .95

CALIFORNIA WRAP Avocado, roasted red pepper hummus, sprouts, cucumber, tomato & spinach | Add turkey .95

SOUTHWEST PULLED PORK Smoked gouda, lettuce, black beans, corn, and chipotle vinaigrette

ROAST BEEF Caramelized onions, tarragon mayo, greens

ASIAN GRILLED CHICKEN Fresh carrots, cabbage, chow mein noodles, scallions and our sesame peanut sauce

24/\$96 2 choices | 36/\$135 3 choices

BUFFALO CHICKEN Grilled and shredded chicken breast with green slaw, blue cheese and ranch dressing



Tea Sandwiches

Delicately garnished and presented. An elegant touch for your ladies' luncheon.

ALBACORE TUNA with celery and red onion on multi grain

MEDIUM RARE ROAST BEEF WITH HORSERADISH CREAM on pretzel bread

ROASTED RED PEPPER HUMMUS on toast points

SMOKED SALMON WITH DILL CREAM CHEESE on pumpernickel

CUCUMBER CREAM CHEESE on premium white bread

\$13/doz., 2 doz. minimum

Salads

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Green Small serves up to 12 | Large serves up to 24

BABY SPINACH Strawberries, golden raisins, red onion, candied pecans and our poppy seed vinaigrette \$35 | \$65

CLASSIC CAESAR SALAD Shaved parmesan, creamy caesar dressing, and house baked garlic croutons \$35 | \$65

CHOPPED SALAD Romaine, grilled chicken, red onion, red cabbage, bacon, pasta and gorgonzola cheese with our creamy Italian dressing \$48 | \$89

GRILLED PEAR SALAD Mixed greens, grilled pear, roasted red onion, dried cranberries, almonds, with our pear nectar vinaigrette \$38 | \$72

GOAT CHEESE RASPBERRY Mixed greens, toasted almonds, goat cheese and our raspberry vinaigrette \$35 | \$65

GARDEN SALAD Mixed greens with cucumber, carrot, cherry tomato and our balsamic vinaigrette \$27 | \$49

KALE Kale and mixed greens with roasted beets, walnuts and goat cheese with our lemony pepper vinaigrette \$35 | \$65

GREEK Romaine, tomatoes, cucumbers, pepperoncinis and feta cheese with our oregano and garlic \$35 | \$65

ASIAN Mixed greens, edamame, scallions, shredded carrots, cilantro and chopped peanuts with sesame soy vinaigrette. \$35 | \$65

COBB Chicken breast, bacon, avocado, tomato, cucumber, chopped egg, red onion with dijon vinaigrette \$32 | \$52

ARUGULA PROSCIUTTO Arugula, prosciutto, dates, shaved parmesan, toasted almonds, and lemon vinaigrette \$43 | \$81

Add chicken to any salad \$12 | \$20

Grain Presented in black plastic bowls lined with greens.

Small serves up to 12 \$32 | Large serves up to 24 \$59

TRIPLE GRAIN Wheat berries, quinoa, and couscous, with roasted artichokes, roasted cherry tomatoes, kalamata olives, and our red wine vinaigrette

WILD RICE BLEND with dried cherries, mandarin oranges, red pepper and scallions tossed in our citrus dressing

QUINOA AND JASMINE RICE with cucumber, mint, red onion, avocado and our lime vinaigrette

COUSCOUS with cilantro, chickpeas, currants and pistachios with our honey citrus vinaigrette

TABOULI with scallions, cucumber, mint, olive oil & lemon

Vegetable Presented in black plastic bowls lined with greens.

Small serves up to 12 \$32 | Large serves up to 24 \$59

CHERRY TOMATO, GANDULES (PIGEON PEAS), CELERY AND RED ONION with cilantro honey dressing

ASPARAGUS, RED ONION, AND PECORINO SALAD with our red wine vinaigrette

SUGAR SNAP PEA, CRISPY PROSCIUTTO, MINT SALAD with our spicy garlic vinaigrette

FRESH CORN WITH BLACK BEANS, RED & GREEN PEPPER, RED ONION and our lime vinaigrette

CAPRESE SALAD with fresh mozzarella, vine ripened tomatoes, basil leaves & red onion with our balsamic vinaigrette

ROASTED BEETS with chopped pistachio, goat cheese and balsamic glaze served over greens

Pasta & Potato Presented in black plastic bowls lined with greens.

Small serves up to 12 | Large serves up to 24

PRIMAVERA PASTA with diced fresh seasonal vegetables tossed in a Italian vinaigrette & topped with shredded parmesan \$32 | \$59

ROASTED SWEET POTATO with dried cranberries, toasted pumpkin seeds, scallions and balsamic chutney dressing \$35 | \$65

THAI NOODLE with Asian vegetables tossed in a sesame peanut sauce and garnished with black sesame seeds. We can also serve this in small chinese take-out boxes! \$35 | \$65

BABY RED POTATO with celery, egg, herbs & mayo \$32 | \$59

PICNIC COLE SLAW Green cabbage, carrots and our creamy slaw dressing \$32 | \$59

ASIAN SLAW Green cabbage, scallions, and carrot, with mirin wasabi dressing \$32 | \$59



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Hot Entrees

Chicken/Turkey

CREAMY CHICKEN PENNE PASTA

with artichokes, fresh tarragon and lemon \$7

HERBED GRILLED CHICKEN BREAST

with our fig and orange sauce, served over fresh arugula \$8

CHICKEN PICCATA

with fresh lemon, white wine and capers \$7

CHICKEN PARMESAN Lightly breaded, with provolone, fresh basil and our house marinara \$7

CHICKEN AND DUMPLINGS Tender pieces of chicken with vegetables and homemade dumplings \$7

STUFFED CHICKEN BREAST with parmesan and fresh basil, in a light fresh herb sauce \$8

FORESTIERE CHICKEN BREAST with a variety of sautéed mushrooms and our sherry sauce \$7

BBQ OR GARLIC & HERB CHICKEN Bone in \$18 (8 pieces)

ALMOND-CRUSTED CHICKEN BREAST covered in toasted almonds with cranberry orange relish on side \$8

SHISH KABOBS with bell peppers, onion, mushroom and lemon oregano marinade \$7

CHICKEN FAJITAS with sautéed onions and peppers served with two flour tortillas per person \$8

CHICKEN SALTIMBOCCA Boneless breast of chicken topped with prosciutto and mozzarella with fresh sage in wine and sage butter sauce \$8

BUTTERMILK FRIED CHICKEN

8pc \$19 | 4 breasts/4 wings \$24

COCONUT CURRY CHICKEN Tender pieces of all white meat chicken in coconut milk with onion, tomato and a hint of curry \$7

TURKEY TETRAZZINI Turkey breast, mushrooms and a creamy parmesan sauce over thin spaghetti \$7

Priced per person, minimum of 8 per item
Delivered in foil pans with heating instructions.

Beef

STEAK PIZZAIOLA Skirt steak with tomatoes, potatoes, garlic and red wine
Market price

SHISH KABOBS Beef tenderloin, with bell peppers, onions and mushrooms in a garlic and herb marinade \$15

BEEF STROGANOFF Tender pieces of beef, mushrooms and a creamy sherry sauce \$9

MINI MEATLOAVES Our House recipe! Beef, pork and veal with grandma's brown sugar and tomato glaze \$8

ITALIAN BEEF with giardiniera, and Italian bread \$8

NANA'S HOMEMADE BEEF BRISKET with garlic red wine and rosemary \$12

HOMEMADE LASAGNA your choice of beef or Italian sausage, fresh herbs, ricotta and parmesan \$39 (half pan)

BEEF TENDERLOIN PLATTER Served room temperature with dijon, homemade horseradish sauce and 2 dozen sliced dinner rolls

3 lbs. of sliced tenderloin - Market price

BRAISED SHORT RIBS in natural au jus \$12

STEAK FAJITAS tender beef strips with sautéed onions and peppers served with two flour tortillas per person \$10
Add sour cream \$.50 | Add cheese \$1

ASIAN PEPPER STEAK Tender beef with bell peppers, garlic, ginger and Asian spices \$9

BEEF BURGUNDY Tender pieces of beef with pearl onions in a rich burgundy sauce \$9

POT ROAST Tender and flavorful with carrots, celery and onions \$10





Pork

ROASTED PORK LOIN stuffed with dried apricots, cherries and pecans. Served with a natural au jus sauce. \$9

ITALIAN SAUSAGE

with Chianti and red grapes, served over cavatappi \$7

PASTA WITH RAGU

Pasta with a sweet and spicy sausage ragu \$7

PASTA WITH SAUSAGE

Orecchiette with broccoli rabe pesto and sausage \$7

KILLER MAC-N-CHEESE Cheddar and parmesan, a dash of dijon ... And plenty of bacon! \$7

COUNTRY CURED HAM CUT FROM THE BONE

with citrus dijon glaze \$7

ASIAN BBQ PORK TENDERLOIN Sesame, soy, brown sugar, and enough spice for a bit of heat \$8

SOUTHWESTERN PULLED PORK Slow roasted with our special BBQ sauce and whisked onions. Accompanied by toasted sandwich rolls. \$7

BABY BACK RIBS Tender, fall off the bone in our homemade bbq sauce
Full slab (9-12 ribs) Market Price

THICK CENTER CUT PORK CHOP topped with sautéed apples and onions \$10

Fish & Seafood

GRILLED SALMON with lemon dill butter sauce \$10

TUSCAN SALMON with white wine, garlic, sun dried tomatoes and fresh spinach \$10

TERIYAKI SALMON

with ginger, orange zest, garlic and brown sugar \$10

PANKO AND SESAME CRUSTED TILAPIA

with sesame ginger sauce \$9

FISH TACOS Seasoned and grilled cod with corn tortillas and fresh mango salsa \$8

CRAB STUFFED SOLE with lemon cream sauce \$14

SHRIMP BOIL with spicy sausage, new potatoes and corn, accompanied by crusty bread \$14

LINGUINI ALFREDO WITH SHRIMP

Creamy, garlicky parmesan sauce over pasta \$11

JAMBALAYA Loaded with chicken, andouille sausage, shrimp, bell peppers, onion and celery served over rice \$14

TROUT ALMANDINE with brown butter \$10

SEAFOOD PENNE PASTA Pan seared scallops and shrimp in a creamy tomato sauce served over penne pasta \$14

Vegetarian

LINGUINI PASTA with creamy basil pesto sauce, toasted pine nuts, and sundried tomatoes \$7

VEGETABLE NAPOLÉON Portabellas, zucchini, carrot, yellow squash and bell pepper with layers of goat cheese and fresh thyme \$8

BAKED EGGPLANT PARMESAN Crisp eggplant, mozzarella cheese & marinara with fresh basil \$8

VEGETABLE OR SPINACH LASAGNA Layered with pasta in your choice of marinara sauce or white sauce \$38 (by the pan)

STUFFED SHELLS with ricotta, parmesan, spinach, mozzarella and fresh herbs, atop our marinara sauce \$36 per pan

ASIAN VEGETABLE STIR FRY with bok choy, broccoli, baby corn, carrots, pea pods and shitake mushrooms, fresh ginger and scallions \$7

THREE CHEESE TORTELLINI with roasted vegetables in your choice of marinara, alfredo, pesto or olive oil and garlic sauce. \$7

Add chicken to any pasta entree \$3 pp

Add shrimp to any pasta entree \$5 pp



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Sides

Pastas

- Peppered Linguini** with roasted red pepper pesto \$3
- Baked Macaroni and Cheese** \$4
- Toasted Brown Butter and White Wine Orzo** \$4
- Spaghetti** and marinara \$3
- Cavatappi** with fresh herb butter sauce \$3
- Buttered Egg Noodles** with fresh herbs \$3

Potatoes

- Smashed Red Potatoes** with parmesan \$3
- Baby Red Potatoes** with parsley butter \$3
- Savory Scalloped Potatoes** \$4
- Tri-colored Roasted Potatoes** \$4
- Roasted Potatoes** with garlic, shallot & rosemary \$4
- Dauphinoise Potatoes** \$4
- Mashed Sweet Potatoes** \$3
- Traditional Whipped Potatoes** \$3
- Roasted Garlic Mashed Potatoes** \$3
- Baked Potatoes** with butter, sour cream and chives \$3 ea.
- Baked Sweet Potatoes with Butter & Cinnamon Sugar** \$3 ea.
- Vesuvio Potatoes Wedges** with garlic, white wine and chicken broth \$3

Rice and Grains

- Jasmine Rice** with garlic, ginger and cilantro \$3
- Creamy Wild, Brown, and Jasmine Rice** with celery, shallot, thyme and black pepper \$4
- Autumn Rice Pilaf** with cranberries, pecans and thyme \$4
- Vegetable Fried Rice** \$3
- Wild Mushroom Risotto** \$4
- Curried Rice** \$3
- Couscous Primavera** \$3
- Bread Stuffing** with dried apricots, cherries and pecans \$4
- Wheat Berry Pilaf** \$3
- Brown Rice Pilaf** \$3
- Quinoa** with vegetable confetti and toasted pinenuts \$4

Priced per person, minimum of 8 per item
Delivered in foil pans with heating instructions.

Vegetables

- Roasted Italian Seasoned Vegetables** \$3
- Seasonal Vegetable Sauté** \$3
- Grilled Asparagus** with parmesan and balsamic syrup (served room temperature) \$4
- Roasted Asparagus** with lemon and garlic \$4
- Broccoli and Cheese Bake** \$4
- Roasted Maple Carrots** with browned butter \$4
- Sautéed Broccoli** with pine nuts, garlic and parmesan \$4
- Green Beans Almondine** \$3
- Green Beans with Sautéed Shallots** and vermouth \$3
- Vegetable Stir Fry** with sesame ginger sauce \$4
- Cauliflower "Mashed Potatoes"** \$3
- Roasted Root Vegetables** Beets, carrots, red onions & turnips \$4
- Roasted Brussel Sprouts** with shallots \$4
- Roasted Butternut and Acorn Squash** with brown butter and cloves \$3
- Corn on the Cobb** Your choice of boiled, or roasted in the husk \$3 each (seasonal)
- Patty Pan Squash** \$4 (seasonal)

House-Made Soups & Chili

- Creamy Bacon Potato
 - Cream of Tomato
 - Chicken Tortilla
 - Chicken Noodle
 - Chicken White Bean Chili
 - Minestrone
 - Gazpacho
 - Vegetarian Chili
 - Award Winning Beef Chili
- \$15 per quart
\$16 per quart

Bread

- Assorted dinner rolls** \$9 per dozen
- Whole loaf garlic bread** \$11





A division of On Occasion Catering & Events
All items baked from scratch in our own kitchen.

Desserts & Pastries



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Sensational Cookies, Bars & Tarts

One dozen minimum per type

Pecan Bars

Caramel Apple Bars

Rocky Road Brownies

Turtle Brownies

Caramel Pretzel Brownies

Chocolate Dipped Coconut Macaroons

Chocolate Tart in Phyllo cup with Caramel and Sea Salt

Key Lime Tarts

Rustic Apple Tarts

Lemon Curd Tarts with Lavender Shortbread Crust

\$18 per doz

One dozen minimum per type

Lemon Bars

Brown Sugar Raspberry Bars

Blondies

Chocolate Brownies

Triple Chocolate Cookies

Chocolate Chip Cookies

Chocolate Cookies with Peanut Butter Swirls

Peanut Butter Cookies

Oatmeal Cranberry Cookies

Deep Chocolate Shortbread Cookies

Pumpkin Cookies with Brown Sugar Frosting (seasonal)

Coconut Macaroons

Biscotti

- Chocolate chip
- Cranberry pistachio
- Toasted almond
- Chocolate dried cherry
- Chocolate chip almond

\$15 per doz

Spectacular Bite Size Sweets

One dozen minimum per type

Mini Two Layer Carrot Cakes

Cheesecake Stuffed Strawberries

Hand Dipped Truffles

- Chocolate
- Mint
- Espresso
- Buckeyes
- Hazelnut
- Cinnamon cayenne

Mini Two layer Banana Cakes

Mini Two layer Hazelnut Cakes

Chocolate Tart Shell with Raspberry Mascarpone

\$24 per doz

Mini Cheesecakes

- New York
- Chocolate Irish Cream
- Mandarin Orange
- Black Bottom with Raspberry topping
- Taffy Apple
- Turtle
- Pumpkin

Deep Chocolate Espresso Tarts with Gold Leaf

Chocolate Cup with Mousse

- White Chocolate
- Peanut Butter
- Toffee

Fresh Fruit Tarts

\$21 per doz

Cake Pops Chocolate, yellow or red velvet cake, dipped and drizzled with your choice of colors

\$25 per doz

Cupcakes* \$22 per doz

Mini Cupcakes* \$8 per doz

*See page 10 "Special Occasion Cakes" for flavors

Scrumptious Votive Cup Desserts

One dozen minimum per type

- Scandalous Chocolate Torte, with caramel and sea salt
- Tiramisu
- Strawberry Shortcake with biscuits
- Fruit Cobblers with biscuits
- Layered Milk Chocolate, White Chocolate and Dark Chocolate Mousse

\$35 per doz

Comiskey Park Stadium Club Pies 9" pies

Pecan Pie with White Sox Drizzle Decadent and pecan packed, topped with dark and white chocolate

Homestead Apple Pie Piled high with crisp fall apples, topped with cinnamon and fresh ground nutmeg

Manor House Cherry Pie Tart red cherries with the perfect amount of sugar and a hint of cinnamon

\$30 per pie



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A division of On Occasion Catering & Events
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Signature Cakes & Specialties

“MGM GRANDE” CHOCOLATE CAKE with our mocha ganache mousse 9" \$58

SCANDALOUS FLOURLESS CHOCOLATE TORTE with caramel and sea salt 9" \$38

HAZELNUT CAKE with nutella mousse, white buttercream and toasted hazelnuts 9" \$58

LEMON CAKE with raspberry preserves and our homemade lemon curd, white buttercream and fresh raspberries 9" \$48

BANANA CAKE with chocolate ganache filling, white buttercream and caramelized bananas 9" \$48

CARROT CAKE with golden raisins and walnuts, with our cream cheese filling and frosting 9" \$48

CHOCOLATE IRISH CREAM CHEESECAKE 10" \$42

TRADITIONAL NEW YORK CHEESECAKE 10" \$42

TURTLE CHEESECAKE 10" \$48

TAFFY APPLE CHEESECAKE 10" \$48

CHOCOLATE CHIP CHEESECAKE 10" \$48

PUMPKIN CHEESECAKE 10" \$42

GRILLED PEAR TART with balsamic caramel and nutmeg mascarpone Serves 8-10 \$38

BOURBON NUTMEG BREAD PUDDING Serves 12 \$42

WILD BERRY COBBLER with freshly baked buttermilk biscuits Serves 12 \$42

SOUTHERN COMFORT PEACH COBBLER with freshly baked buttermilk biscuits
Serves 12 \$42

OMA'S APPLE CRISP Serves 12 \$38



Special Occasion Cakes

HALF SHEET 2 layer, serves 50-60

Cake Flavors

- White
- Yellow
- Red Velvet
- Marble
- Lemon
- Carrot
- Banana

Filling Options

- Raspberry
- Strawberry
- Lemon
- Ganache
- White chocolate
- Chocolate Mousse

Icing Chocolate or vanilla buttercream
(Specialty decorations additional)

Call for pricing. 72 hour notice on cakes, please.

Scrumptious Chocolate Dipped Sweets

Strawberries

Green Grapes

Oreos

Jumbo Marshmallows

Twizzlers

Pretzel Rods

Please call for pricing

Rice Krispie Treats

Dried Apricots

Dried Pineapple

Candied Orange Rind

Chocolate Chip Cookies

Graham Crackers

Fresh Fruit Platter

An array of freshly sliced fruit and berries.

Serves up to 12 \$45 | Serves up to 24 \$87

Breakfast/Brunch

Hot items delivered in foil pans
with heating instructions

Stratas, Fritattas & Quiche

STRATAS \$29/half pan

FRITATTAS have no bread \$29/half pan

QUICHE are made with our house crust 9" \$21

Your choice of three ingredients from below.

Up to three additional ingredients \$3

- | | | | |
|-----------|---------------|--------------------|---------------|
| • Bacon | • Parmesan | • Tomato | • Leek |
| • Sausage | • Cheddar | • Mushrooms | • Broccoli |
| • Ham | • Pepper jack | • Corn | • Red onion |
| • Chorizo | • Gruyere | • Chiles | • Fresh herbs |
| • Salami | • Fontina | • Bell pepper | |
| | • Provolone | • Spinach | |
| | • Swiss | • Roasted seasonal | |
| | • Goat cheese | vegetables | |

Gourmet Egg Bakes

Great warm or at room temp!

- Prosciutto, fresh mozzarella, oven roasted tomatoes, basil with ciabatta
- Chorizo, chilies, pepper jack, cilantro with corn bread
- Bacon, sharp cheddar, spinach with multi-grain bread
- Goat cheese, pepperonata, fresh herbs with puff pastry
- Brie, asparagus, oven roasted mushrooms and tomatoes, shallot with puff pastry
- Apple cinnamon bread pudding

4" individual servings, 1 dozen min. each type \$4.50ea

BAKED FRENCH TOAST With vanilla and cinnamon
\$26/half pan

BANANA AND WALNUT BAKED FRENCH TOAST
Sliced bananas, toasted walnuts and cinnamon with
caramelized bananas on top
\$29/half pan

CARAMEL AND PECAN BAKED FRENCH TOAST
Homemade caramel, toasted pecans and cinnamon
\$29/half pan

MASCARPONE AND BERRY BAKED FRENCH TOAST
Sweet mascarpone, mixed berries and cinnamon
\$29/half pan

ROASTED POTATO SKINS WITH SCRAMBLED EGGS
Toppings of bacon, scallions, sour cream, and cheddar cheese
\$39 per doz.

POTATO PANCAKES with apple sauce & sour cream on the side
\$26 per doz.

BRUNCH SIDES

- Bacon \$12/doz.
- Turkey Bacon \$12/doz
- Sausage Links \$12/doz
- Turkey Sausage \$12/doz
- Sliced Breakfast Ham \$30/half pan
- Biscuits & Gravy \$35/doz
- Hash Brown Potatoes \$26/half pan
- Breakfast Potatoes with bell peppers and onions \$26/half pan

BREAKFAST PASTRIES BY THE DOZEN

Cinnamon Rolls Ooey & gooey, with our cream cheese frosting
Small \$21 per doz. | Large \$36 per doz.

Muffins and Quickbreads

- Banana nut
- Banana chocolate chip
- Banana blueberry
- Lemon blueberry
- Blueberry streusel
- Carrot
- Chocolate chip
- Double chocolate
- Espresso chocolate chip
- Cranberry orange
- Lemon poppy seed
- Pumpkin

Muffins \$24 | Quickbreads \$19/loaf

Scones

- Bacon and green Onion
- Cheddar
- Fresh herb
- White chocolate raspberry
- Blueberry
- Currant
- Lemon
- Pumpkin
- Dried cherry
- Cinnamon apple

\$24

HOMEMADE CINNAMON HONEY GRANOLA
\$14 per lb.

VANILLA YOGURT \$9 per quart
Mixed Berries Seasonal pricing

FRESH FRUIT PLATTER

An array of freshly sliced fruit and berries.

Serves up to 12 \$45 | Serves up to 24 \$87

ASSORTED BAGELS \$18 per doz.

- Plain whipped cream cheese 16oz. \$5
- Chive whipped cream cheese 16 oz. \$6

NOVA LOX PLATTER with olives, capers, sliced cucumber,
sliced tomato, sliced red onion and fresh lemon
Three pounds \$89

SMOKED SALMON PLATTER with olives, capers, sliced
cucumber, sliced tomato, sliced red onion and fresh lemon
Three pounds \$89

Beverages

Cans of Coke, Diet Coke, Sprite, Iced Tea, Lemonade \$1.25

Bottled Water \$1.25

Sparkling Water \$2.75

Assorted Juices Apple, cranberry, orange \$2.75

Ice 20# Bag \$18

Coffee Box 96 oz (8 - 12oz cups) \$21

Hot Water and Tea Assortment 96 oz (8 - 12oz cups) \$21

With cream, sugar, Splenda, cups and stirrers

Basic to premium beer, wine and spirits available. . .call for details.

Upscale Disposables

Plates, Flatware & Napkins One each: large plate, small plate, fork, knife, teaspoon, dinner napkin, beverage napkin 2.95/person

Reusable Wire Rack Chafing Dish with sterno & water pan \$14.00/set

ORDERING GUIDELINES

Please place your order 72 hours in advance if possible.

CANCELLATIONS MUST BE 72 HOURS IN ADVANCE OF YOUR EVENT OR A 50% SURCHARGE WILL BE ASSESSED.

Last minute orders are subject to availability.

Orders must be secured with a deposit.

All prices are subject to change as well as to current sales tax and delivery fees.

Heating directions are a guideline, all ovens vary and On Occasion Catering does not take responsibility for food once it's been heated.

Corporate catering and full service catering available, please call for details.

Serving staff and rental equipment quoted on request.

