

Berghoff[®] Catering



Tradition with a *Twist*.

PASSED HORS D'OEUVRES

Four bites per person included; please select 5-6

FROM THE LAND

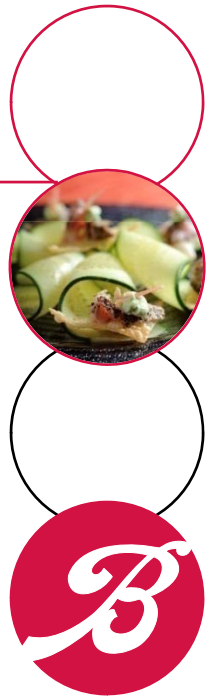
Cocktail Lamb Chop *Rosemary aioli*
Chicken and Portobello Crostini *Crumbled goat cheese, balsamic syrup*
Beef Tenderloin *Potato basket, horseradish cream*
Chorizo Stuffed Date Skewer *Bacon wrapped*
Curried Chicken Crepe Bite *Dried cranberries, chives*
Chicken Saltimbocca Skewer *Pesto cream*
Roasted Duck on Sweet Potato *Sweet potato chip, cranberry chutney, crispy ginger*
Prosciutto Wrapped Date *Gorgonzola*
Beef Short Ribs *Berghoff Bourbon glaze, polenta cup*
Mini Burgers *Gorgonzola, caramelized onion*
Steak & Asparagus Skewer *Sesame soy sauce*

FROM THE GARDEN

Grape and Goat Cheese Lollipops *Walnuts, snipped chives*
Artichoke & Mascarpone Empanada *Lemon, garlic*
Mac & Cheese *Parmesan cup, chive*
Blue Cheese & Walnut Shortbread *Mango chutney*
Cucumber Cup with Greek Salad
Pear and Brie Quesadilla *Pineapple chutney*
Snow Pea with Boursin *Chive ribbon*
Mini Brie Tart *Brown sugar, toasted almonds*
Endive with Chevre *Red onion, almond, balsamic reduction*
Beet with Goat Cheese *Herbed crostini, honey drizzle*

FROM THE SEA

Crab Cupcake *Scallion aioli, microgreens*
Tuna Tartar *Wonton cones, black sesame seeds*
Bacon Wrapped Scallop *Brown sugar glaze*
Coconut Shrimp *Passionfruit sauce*
Shrimp Shooters *Bloody Mary cocktail sauce*
Southwestern Lobster Club *Baby arugula, sliced cherry tomato, avocado puree, smoked bacon*
Shrimp & Corn Fritter *Red pepper goat cheese dip*
Paella Bite *Saffron rice cake, shrimp*
Pepper Crusted Ahi Tuna *Crisp wonton chip, wasabi aioli*
Smoked Salmon on Rye *Pumpernickel, crème fraiche, chive*





HORS D'OEUVRES STATIONS

GRAZING STATION

Domestic and imported cheeses
Genoa salami, Prosciutto, Soppresatta
Assorted olive medley
Strawberries and Red Grapes
Assorted crackers & baguette slices
Assorted flatbreads & flavored oils
Red pepper hummus, dill dip
Crudités

CHARCUTERIE

Baked brie, puff pastry, balsamic reduction
Gruyere, Roquefort, Boursin
Pate, Assorted meats, Smoked salmon
Radishes, butter, fleur de sel
Cornichon, Figs, Quince paste
Apples & pears
Baguette, Brioche, Croissants
Pistachios
Truffle oil

SHOOTER STATION

Miniature glasses filled with

Chilled Soup Trio Sweet corn, avocado, gazpacho
Shrimp Cocktail Bloody Mary cocktail sauce
Ceviche Mahi Mahi, lime, fruit relish, cilantro
Perlini Mozzarella Skewers Cherry tomato, basil oil, balsamic reduction

BRUSCHETTA BAR

A station attendant will assemble during cocktail hour

Heirloom Tomato Bruschetta Garnished with basil chiffonade and parmesan shards
Perlini Mozzarella Skewers Garnished with basil chiffonade
Kalamata Olive Bruschetta Feta, tomato, cucumber, parsley
Petite Breads Toasted Pretzel Rolls, Sourdough, Whole Grain Baguette, Olive Baguette

SALADS

Served with Artisanal Breads & Herb Butter

PLATED

Mixed Greens with Madiera Poached Plums

Fresh honeycomb, gorgonzola wedge, fig lavosh, white balsamic vinaigrette

Mixed Greens with Jicama Julienne

Avocado, tomato, bell pepper, cilantro vinaigrette

Mixed Greens with Golden & Crimson Watermelon

Lemon zest stilton, hazelnuts, champagne vinaigrette

Mixed Greens with Strawberries & Peaches

Humboldt Fog, sherry vinaigrette

Mixed Greens with Roasted Red Flame Grapes

Feta, slivered almonds, balsamic vinaigrette

Mango Strawberry Stack

Arugula, goat cheese, raspberry vinaigrette

Caprese Stack

Fresh mozzarella, tomato, basil, balsamic reduction & olive oil

Oven Roasted Beet Stack

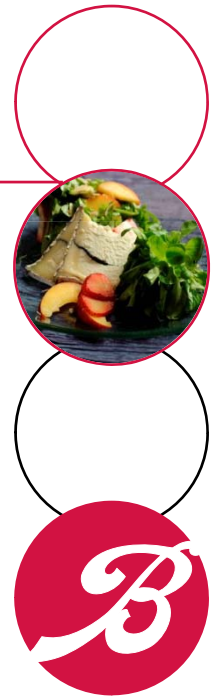
Red & golden beets, goat cheese, pistachio, champagne vinaigrette

Spinach Salad with Matchstick Apples and Pears

Candied pecans, apple cider vinaigrette

Spinach Salad with Perlina Mozzarella

Shaved parmesan, olives, pesto vinaigrette





MAIN

Spec Wrapped Chicken Breast

Spicy Red Potatoes, Garlic Haricot Vert Bundle, Zatar Aioli

Beef Tenderloin

Yukon Gold Potato Coins, Zucchini Salad, Cabernet-Cherry Reduction

Artichoke-Oven Dried Tomato Crusted Chicken

Farro Risotto Cake, Sauteed Swiss Chard, Sherry-Roasted Garlic Demi Glace

Pan Seared Halibut

Lemon Cous Cous Timbale, Roasted Brussel Sprouts with Pine Nuts, Wasabi-Horseradish Demi Glace

Berghoff Amber Braised Beef Tenderloin

Cheddar-Jalapeno Risotto, Roasted Asparagus, Demi Glace

Grilled Pork Chop

Stone Ground Artisan Grits, Napa Cabbage-Apple Slaw, Apple-Bourbon Demi Glace

Braised Short Ribs

Chive Mashed Potatoes, Mushroom-Arugula Salad, Spring Pea Puree

Miso Glazed Salmon

Forbidden Rice Timbale, Sesame Bok Choy, Thai Basil Sauce

Horseradish-Chive Crusted Chicken

Grilled Fingerling Potatoes, Seasonal Vegetable Medley, Smoked Onion Reduction

Bedhoin Rubbed Petite Beef Tender

Parmesan Potato Galette, Roasted Zucchini-Grape Tomato Salad, Berghoff Bourbon Reduction

Cornbread-Red Pepper Crusted Beef Tenderloin

Buttermilk Mashed Potatoes, Julienne of Seasonal Vegetables, Truffle-Black Pepper-Garlic Demi Glace

Nuoc Cham Rubbed Ahi Tuna

Jasmine Rice, Edamame Slaw, Mango-Chili Sauce

Grilled Lamb Chops with Pistachio-Black Olive Relish

Goat Cheese Mashed Potato Cake, Sauteed Spinach, Mushroom Reduction

Braised Beef Short Rib

Roasted Corn Tamale Cake, Sundried Cherry Chutney, Chipotle Demi

Pan Seared Chicken

Fig Bread Pudding, Honey Poached Pears with Orange Segments, Honey-Lime Demi

VEGETARIAN ENTREES

Butternut Squash Napoleon

Manchego, Swiss chard, candied walnuts, butternut squash coulis

Asiago Stuffed Gnocchi

Tomato cream, chives

Vegetable Stack

Manchego, asparagus, spinach, bell pepper, zucchini, yellow squash, Yukon Gold potatoes, basil infused olive oil

Pumpkin Ravioli

Sage, ginger brown butter sauce

Vegetable Terrine

Goat cheese mashed potatoes, asparagus, portabella mushrooms, zucchini, squash, sundried tomatoes, tomato coulis 4

STATIONS

Served with Artisanal Breads & Herb Butter

CARVING STATION

A Station Attendant will carve choice of two

Cocoa-Chili Rubbed Beef Tenderloin *Tomato basil relish, Horseradish sour cream, assorted rolls*
Sage Turkey Breast *Cranberry chutney, honey Dijon mustard, assorted rolls*
Lavender-Lemon Pork Loin *Apple chutney, assorted rolls*

Roasted Fingerling Potatoes *Sea salt, cracked pepper*
Vegetable Sauté *Bell pepper, carrot, onion, zucchini, yellow squash*
Spinach Salad with Matchstick Apples & Pears *Candied walnuts, crumbled gorgonzola, apple cider vinaigrette*

VEGETARIAN STATION

Mache Salad *Crimson & golden beets, goat cheese, pistachio, whole grain mustard vinaigrette, on a bed of baby greens*
Asian Salad *Julienned red peppers, snap peas, noodles, ginger-lime vinaigrette, garnished with tortilla strips*
Soup Trio *Butternut Squash, Roasted Red Pepper, Potato Leek*
Strudel Trio *Artichoke & Mascarpone, Fontina Ratatouille, Roasted Vegetable & Goat Cheese*
Artisanal Breads & Pesto Parmesan Lavosh

FARMER'S MARKET

Local Mixed Greens & Fresh Honeycomb *Madiera poached plums, gorgonzola wedge, fig lavosh, white balsamic vinaigrette*
Seasonal Soup Shooters *Corn Bisque, Butternut Squash, Roasted Red Pepper*
Artisanal Breads
Wild Mushroom Tapanade *Garlic, tarragon vinegar*
Olive Tapanade *Mediterranean olives, fresh herbs*
Assorted Infused Olive Oils
Grilled Vegetables *Red Pepper Aioli*

ITALIAN SELECTIONS

Rigatoni *Spring peas, tomato vodka sauce*
Farfalle *Raisins, pesto*
Sausage & Peppers *Caramelized onions*
Gourmet Pizzas
Wild mushroom with truffle oil
Pepperoni & sausage
Classic Caesar Salad
Asiago Bread Twists

ASIAN STATION

Sesame Chicken Stir Fry *Jasmine Rice*
Rice Paper Rolls *Nuoc Cham*
Pad Thai Noodles in Take out Boxes
Red chiles, green onion, sesame soy sauce
Baby Bok Choy & Shiitake Mushrooms
Soy sake mirin sauce
Deconstructed Crab Rangoon

PULLED PORK & SHORT RIBS

Berghoff Bourbon Braised Short Ribs
Slow Braised Pulled Pork
Parsnip Mashed Potatoes
Caramelized Fall Root Vegetables
Shaved Apple & Fennel Slaw

FISH TACOS

Marinated Halibut
Roasted Garlic Dressing
Cilantro Lime Crema
Smoked Poblano Sauce
Pico de Gallo & Mango Salsa
Jicama Slaw & Orange Slaw
Fresh Limes
Corn or Flour Tortillas
Roasted Corn Salad
Tortilla Chips
Guacamole
Plantain Chips

TAMALE BAR

Pork carnitas
Shredded chicken
Tomatillo salsa
Ancho chili sauce
Jalapeno sour cream
Pico de gallo
Fresh limes
Black Bean Salad
Spanish Rice

RISOTTO

Rock Shrimp
Porkbelly
Crumbled Bacon
Grilled Asparagus
English Peas
Sundried Tomatoes
Caramelized Onions
Wild Mushrooms
Basil Chiffonade
Roasted Corn
Gorgonzola



BAR PACKAGES & SIGNATURE DRINKS



VALUE

Absolut Vodka
Gordon's Gin
McGregor Scotch
Jim Bean Bourbon
Seagram's 7 Whiskey
Bacardi Silver Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light

PREMIUM

Absolute Vodka
Tanqueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Seagram's 7 Whiskey
Bacardi Silver Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light
Heineken
Amstel Light
Sharp's (non-alcoholic)

LUXURY

Ketel One Vodka
Bombay Sapphire Gin
Glenlivet 12yr Single Malt
Maker's Mark Bourbon
Crown Royal Whiskey
Myer's Rum
Dry Vermouth
Sweet Vermouth
Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Hayman Hill Chardonnay
Hayman Hill Pinot Noir
Berghoff Lager & Dark
Budweiser & Bud Light
Heineken
Amstel Light
Sharp's (non-alcoholic)

BEER, WINE, SODA

Standard

Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Budweiser & Bud Light
Sharp's (non-alcoholic)

BEER, WINE, SODA

Premium

Canyon Road Chardonnay
Canyon Road Cabernet Sauvignon
Berghoff Lager & Dark
Heineken
Amstel Light
Sharp's (non-alcoholic)

SIGNATURE DRINKS

Lemonades:

Cucumber, Lavender, Strawberry or Blueberry

Seasonal Sangrias

Fall Spice, Winterberry Punch, White Peach & Basil or Strawberry & Prosecco

A Rose by Any Other Name Champagne, St. Germain Elderflower Liquor

Pear Mojito Pear Vodka, apple juice, cinnamon simple syrup, mint

Watermelon Cooler Rock candy lollipops

Hibiscus Sparkler Blackberry, cava

MINI SWEETS

MINI CUPCAKES

Chocolate with Peanut Butter
Strawberry with Pink Buttercream
Carrot with Cream Cheese
Red Velvet with Cream Cheese
Lemon-Blueberry

CAKE SHOOTERS

Lemon Lavender
Chocolate Pomegranate
Red Velvet
Raspberry Ricotta
Basil Lemoncello
Nutella Banana

MINI CLASSICS

Chocolate Sacher Tortes
Carrot Cake Bites
Mini S'mores
Lemon Coconut Bars
Key Lime Tarts
Apple Strudel Bites
Pecan Caramel Diamonds
Chocolate Flourless Cake Bites
Macaroons
Opera Cakes
Crème Brulee Strawberries

LOLLIPOP GARDEN

Cheesecake Lollipops
Fresh Fruit Lollipops
Rice Krispie Treat Lollipops
Brownie Lollipops
Caramel Apple Lollipops
Marshmallow Lollipops
Cake Lollipops





LATE NIGHT SNACKS

WINDY CITY FAVORITES

Mini Chicago Style Hot Dogs
Mini Italian Beefs
Giardinara
Deep Dish Pizza
Sausage
Chicago Chop Salad

PASSED

French Fry Cones
Little Reubens
Grilled Cheese & Tomato Soup
Pretzel rolls
Mini Hot Dogs
Mini Cheeseburgers
Flank Steak Quesadillas
Tequilla sauce
Mini Milkshakes
Mini Berghoff Root Beer Floats

NACHO STATION

Corn Tortilla Chips
Nacho Cheese Sauce
Black Olives
Jalapeños
Tomatoes
Beans
Green Onions
Queso Fresco
Sour Cream
Cilantro Crème
Pico de Gallo

SOFT PRETZEL STATION

Beer Cheese Dip
Mustard
Zatar Aioli
Garlic Butter
Jalapeno Cheddar Dip
Milk Chocolate

MAC 'N CHEESE STATION

Gourmet Macaroni & Cheese
Sundried Tomatoes
Caramelized Onions
Asparagus Tips
Roasted Red Peppers
Sauteed Mushrooms
Scallions
Peas
Bread Crumbs
Gorgonzola
Parmesan

FRENCH FRY STATION

French Fries & Sweet Potato Fries
Ketchup
Blue Cheese Béchamel
Wisconsin Cheddar
Crumbled Bacon
Chopped Chives
Red Pepper Flakes
Truffle Aioli
Pesto Aioli
Parmesan
Horseradish Cream
Marshmallow Sauce
Brown Sugar