PREMIER CATERING

Operated by PEB – Catering A Premier Events & Banquets, Inc. Company

Casual Menu

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www.premiercater.net

As a full-service caterer, Premier Catering can help with any and all details of your event. We take pride in our detail orientated menus to meet the needs of any customer and make your event, a memorable one!

If you are looking for a venue, please look at the Renaissance Center (www.renaissancecenter.net)

Thank you in advance for your time and consideration.

Maura Williams President

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COCKTAIL PARTY \$16.99

This will include your choice of 6 hot appetizers and 3 cold appetizers. The appetizers will be out for a time period of 2.5 hours.

Hot Appetizers

Bacon Wrapped Chestnuts Quiche

Veggie Egg Rolls Beef Kabobs

Stuffed Mushrooms Chicken Kabobs

Chicken Rumaki Bacon Wrapped Scallop

Crabmeat Rangoon Swedish Meatballs

Sweet & Sour Meatballs Marinated Chicken Chunks

Bite Size Italian Sausage

Cold Appetizers

Cheese & Cracker Tray Meat, Cheese, & Cracker Tray

Veggie Tray w/ Ranch Dip Relish Tray
Fruit Tray Deli Tray

Veggie Wraps Deli Meat Wraps

Chicken Salad on Croissants

Tuna Salad on Croissants

Assorted Finger Sandwiches on Silver Dollar Rolls

APPETIZERS WITH MEAL PACKAGES

This pricing for the appetizers is only valid with a meal package purchase. Appetizers will be available for 1 hour.

Cold Appetizers

\$3.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and relish tray.

Cold & Hot Appetizers

\$5.99

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and your choice of 2 hot appetizers.

Shrimp Trays

\$22.00 per pound (est. 18 pieces per pound) Includes: Chilled cooked shrimp, lemon garnish, and cocktail sauce

MEAL PACKAGES

PACKAGE # 1

1 – ENTRÉE

1 - STARCH

1 – VEGETABLE

1 - SALAD

PRICING PACKAGE #1 \$9.99 PER PERSON

PACKAGE # 2

2 – ENTRÉE

2 - STARCH

1 – VEGETABLE

1 - SALAD

PRICING PACKAGE #1 \$11.50 PER PERSON

PACKAGE # 3

3 – ENTRÉE

2 - STARCH

2 – VEGETABLE

2 - SALAD

PRICING PACKAGE #1 \$14.99 PER PERSON

ADD ENTRÉE TO ANY PACKAGE - \$1.75 PER PERSON

ADD STARCH TO ANY PACKAGE - \$1.00 PER PERSON

ADD VEGETABLE TO ANY PACKAGE - \$1.00 PER PERSON

ADD SALAD TO ANY PACKAGE - \$1.25 PER PERSON

* Prices are subject to change.

MEAL PACKAGES MENU

ENTREES

BEEF

Roast Beef

Italian Beef w/ peppers & onions

BBQ Beef

PORK

Roast Pork

Ribs

Stuffed Pork Chops Polish Sausage & Kraut

Italian Sausage w/ peppers & onions

Pot Roast Baked Ham BBQ Roast Pork BBQ Pulled Pork

STARCHES

POTATO

Au Gratin Potatoes Cheesy Potatoes Mashed Potatoes Parsley Potatoes Scalloped Potatoes Baked Beans

Baked Potato (extra \$1.00 pp)

Rice Pilaf Roasted Potatoes

Tiny Reds w/ butter & dill Rosemary & Sage tiny reds

VEGETABLES

Green Beans Corn California Medley Steamed Cauliflower Steamed Broccoli

Mixed Vegetables

Baby Carrots

Green Beans Amandine (extra \$1.00 pp)

POULTRY

BBQ Chicken Fried Chicken Baked Chicken

Boneless Chicken Breast Stuffed Chicken Breast

Roasted Turkey

Seasoned Chicken Chunks

Chicken Kiev

Chicken Cordon Bleu

PASTA

Meat Ravioli Meat Tortellini

Stuffed Shells w/ cheese

PASTA

Mostaccioli Cheese Ravioli Cheese Tortellini Macaroni & Cheese Baked Mostaccioli Pasta Shells Alfredo

SALADS

Coleslaw Macaroni Salad Potato Salad 3 Bean Salad

Tossed Salad (choice of 3 dressings)

Antipasta Salad Pasta salad

BREAKFAST MENU

Scrambled Eggs

Bacon / Sausage / Ham (Choice of 2)

Breakfast Potatoes

Pancakes or French toast

Mini Danish Mini Donuts Mini Muffins Fresh Fruit

Assorted Beverages: Assorted Juices / Coffee Service (Cups and Ice Included)

\$10.25 per person

CONTINENTAL BREAKFAST

Mini Danish / Mini Donuts / Mini Muffins / Bagels w/ Cream Cheese

Fresh Fruit / Coffee / Assorted Juices / Bottled Water

ALL plasticware, serving utensils, cups & ice included

\$5.50 per person

BOX LUNCHES PACKAGE

CHOOSE ANY SANDWICH FROM THE MENU BELOW

CHOICE OF SALAD

*COLESLAW *PASTA SALAD *MACARONI SALAD *POTATO SALAD

POTATO CHIPS

SANDWICH MENU

(HOT) *ITALIAN BEEF *ROAST BEEF *BBQ BEEF

*BBQ PULLED PORK *PORK CHOP (PLAIN OR BBQ)

*GRILLED CHICKEN (PLAIN OR BBQ)

*POLISH SAUSAGE & KRAUT *FRIED CHICKEN SANDWICH

*PORK TENDERLION *COUNTRY FRIED STEAK

*ITALIAN SAUSAGE W/PEPPERS & ONIONS

*STEAK SANDWICH

(COLD) *ROAST BEEF *HAM *TURKEY *HAM & TURKEY

*CHICKEN SALAD *TUNA SALAD *HAM SALAD

*VEGGIE

(CHOICE OF BREAD) *KAISER *FRENCH ROLLS *CROISSANT

*BAGEL

PRICING BOX LUNCHES

25 OR MORE \$10.50

CALL FOR PRICING UNDER 25 BOX LUNCHES

BOX LUNCH PACKAGES INCLUDE:

BROWNIE OR COOKIE
ASSORTED CANS OF POP AND BOTTLED WATER

COLD LUNCH BUFFET / VARIETY OF SANDWICHES

Cold Lunch Buffet

Assorted Meats – Turkey Breast / Grilled Boneless Chicken Breast Ham / Beef (Chicken and/or Tuna Salad available upon request)

Assorted Cheeses / Lettuce / Tomato / Pickles

Chips & Cookies
Condiments
Assorted Breads
Choice of 2 Salads

\$9.50 per person

Variety of Sandwiches

Assorted Meats & Breads (already made & trayed)

Choice of 2 Salads

Potato Chips Pickles Dessert (our choice)

\$9.99 per person

SALADS

Chef's Salad \$8.99

Mixed greens served with ham, turkey, egg, cucumber and tomato. Choice of ranch, French, or Italian dressing. Dinner roll and butter included.

Caesar Salad \$8.99

Romaine lettuce, cucumber, tomato, sliced mushrooms, parmesan cheese, and croutons. Caesar dressing on side. Dinner roll and butter included.

Add Chicken \$9.99 Add Shrimp \$10.99

Spinach Salad \$8.50

Fresh spinach, red onion, sliced mushrooms, cucumber, tomato served with raspberry vinaigrette on the side. Dinner roll and butter included.

Add Chicken \$9.50 Add Shrimp \$9.99

Southwestern Chicken Salad

\$9.50

Mixed greens, sliced grilled chicken breast, black beans, corn, cucumber, tomato, and cheese. Southwest dressing served on the side. Dinner roll and butter included.

All dressings will be served on the side along with dinner rolls & butter. A dessert (house choice) will be included with the salad.

GRILL MENU

Choice of Three Meats (3)

All Beef Hot Dogs Grilled Chicken Breast Turkey Burgers Boneless Pork Chop

Italian Sausage Veggie Burgers
Polish Sausage Hamburgers

Bratwurst Ribeye Steak (add \$1.00 per person)

Choice of One Starch (1)

Au Gratin Potatoes Cheesy Potatoes
Mostaccioli Roasted Potatoes
Macaroni with Cheese Baked Beans

Choice of Three Salads (3)

Coleslaw Macaroni Salad
Tossed Salad (choice of 3 dressings)
Bean Salad
Pasta Salad

Potato Salad Antipasta Salad (add \$1.00 per person)

Appropriate Garnishes and Buns, Lettuce, Tomato, Onion, Ketchup, Mustard, Relish Tray and Potato Chips

\$175.00 Grilling Fee

\$11.50 per person

Based on a minimum of 75 people / Call for pricing under 75 people

MEXICAN FIESTA

Entrees:

Chicken Chimichanga
Chicken Fajita
Chicken Enchiladas
Cheese Enchiladas
Cheese Enchiladas
Beef Burrito
Tamales
Steak Fajita
Carne Asada
Taco Meat Filling (Hard & Soft Shells)

Choice of 2 Entrees - \$11.99 per person

Choice of 3 Entrees - \$12.99 per person

Choice of 4 Entrees - \$13.99 per person

Also includes: Spanish Rice, Refried Beans, Salsa, Guacamole, Nacho Cheese Sauce & Tortilla Chips

ASSORTED DESSERTS

Assorted Dessert Tray – \$2.99 per person (Pick 3 from the List Below)

Apple Slices - \$39.99 per sheet Cherry Slices - \$44.99 per sheet

Cookies - \$8.99 per dozen Brownies - \$29.99 per sheet

Carrot Cake - \$31.99 per sheet Cheesecake - \$43.99 per cake

SWEETS TABLE

Sweets Table may consist of a wide variety of different pastries, cookies, and cakes. You have the choice of up to 5 different sweets to be included with your sweets table. The sweets will be displayed on silver trays along a desserts buffet line.

\$4.99 per person with Dinner Package

Sweets to choose from:

Cake Petits FoursMini Cream PuffsMini CannoliPoticaMini EclairsMini Fruit TartsItalian CookiesRusskie CookiesButter Cookies

Biscotti

A LA CARTE MENU

(PRICING BY THE PAN OR THE POUND)

ENTREES

Roast Beef w/ French rolls

Italian Beef w/ French rolls

BRQ Beef w/ French rolls

S 9.99 A LB. (5 lb. minimum)

BBQ Ribs \$19.99 A SLAB (6 Slab minimum)
Baked Chicken \$1.35 A PIECE (40 pcs. Minimum)
Fried Chicken \$1.35 A PIECE (40 pcs. Minimum)
BBQ Chicken \$1.35 A PIECE (40 pcs. Minimum)

Boneless Chicken Breast \$ 3.99 A 4oz. PORTION
Boneless Chicken Breast \$ 5.50 A 6oz. PORTION
Boneless Chicken Breast \$ 6.99 A 8oz. PORTION
Stuffed Chicken Breast \$ 7.99 A PORTION
Chicken Kiev \$ 5.99 A PORTION
Chicken Cordon Bleu \$ 5.99 A PORTION

Seasoned Chicken Chunks

Roasted Turkey

\$ 9.50 A LB. (5 lb. minimum)

Baked Ham

\$ 9.50 A LB. (5 lb. minimum)

Polish Sausage & Kraut

Italian Sausage w/ peppers & onions

Pot Roast

\$ 9.50 A LB. (5 lb. minimum)

Meat Ravioli \$12.99 A LB. (28pcs. a lb., 5 lb. minimum)
Cheese Ravioli \$11.99 A LB. (28pcs. a lb., 5 lb. minimum)
Meat Tortellini \$13.99 A LB. (28pcs. a lb., 5 lb. minimum)
Cheese Tortellini \$12.99 A LB. (28pcs. a lb., 5 lb. minimum)

A LA CARTE MENU (PRICING BY THE PAN OR THE POUND)

STARCHES	20-25 portions	40-50 portions
*Mostaccioli	\$46.00	\$58.00
*Mostaccioli w/ meat sauce	\$48.00	\$65.00
*Baked Mostaccioli	\$55.00	\$65.00
*Baked Mostaccioli w/ meat saud	ce \$57.00	\$69.00
*Au Gratin Potatoes	\$49.00	\$67.00
*Cheesy Potatoes	\$49.00	\$67.00
*Scalloped Potatoes	\$49.00	\$65.00
*Parsley Potatoes	\$49.00	\$65.00
*Mashed Potatoes w/ gravy	\$49.00	\$67.00
*Roasted Potatoes	\$49.00	\$60.99
*Tiny Reds w/ butter & dill	\$49.00	\$67.00
*Rosemary & Sage Tiny Reds	\$50.00	\$67.00
*Rice Pilaf	\$49.00	\$61.00
*Pasta Shells Alfredo	\$55.00	\$67.00
*Baked Macaroni & Cheese	\$51.00	\$65.00
*Baked Beans	\$30.00	\$54.00
*Baked Potato w/ butter & sour c	ream \$2.9	99 each
VEGETABLES		
*Green Beans	\$29.00	\$40.00
*Buttered Corn	\$29.00	\$40.00
*California Medley	\$50.00	\$65.00
*Steamed Cauliflower	\$50.00	\$65.00
*Steamed Broccoli	\$50.00	\$65.00
*Mixed Vegetables	\$40.00	\$50.00
*Baby Carrots	\$39.00	\$50.00
*Green Beans Amandine	\$39.00	\$50.00
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SALADS		
*Coleslaw / Macaroni / Potato Sa	ılad / 3 Bean Salad	\$3.99 A LB.
*Chicken / Ham / Tuna Salad		\$8.99 A LB.
*Pasta Salad		\$5.99 A LB.
*Fruit Salad		\$5.99 A LB.
*Tossed Salad w/ dressings 15-	17 portions \$24.00	30-34 portions \$46.00
	17 portions \$37.00	30-34 portions \$69.00
	99 per dozen	1
	1	

HOT APPETIZERS ALA CARTE

	50 pcs.	100 pcs.
Bacon Wrapped Chestnuts	\$85.00	\$160.00
Quiche	\$85.00	\$160.00
Veggie Egg Rolls	\$65.00	\$125.00
Beef Kabob	\$85.00	\$160.00
Stuffed Mushrooms	\$85.00	\$160.00
Chicken Kabob	\$85.00	\$160.00
Chicken Rumaki	\$85.00	\$160.00
Bacon Wrapped Scallop	\$100.00	\$195.00
Crabmeat Rangoon	\$85.00	\$160.00
Swedish Meatballs	\$47.00	\$85.00
Sweet & Sour Meatballs	\$47.00	\$85.00
Marinated Chicken Chunks	\$8.99/lb	
Italian Sausage (bite size)	\$9.99/lb	

COLD APPETIZERS ALA CARTE

	Serves 25	Serves 50	
Cheese and Cracker Tray	\$32.99	\$55.99	
Meat, Cheese, & Cracker Tray	\$36.99	\$59.99	
Veggie Tray (w/ranch dip)	\$24.99	\$39.99	
Relish Tray	\$19.99		
Shrimp Tray	\$22.00 per lb. (estimate 18 pieces per lb.)		
Fruit Tray	\$39.99 (serves 25)	\$64.99 (serves 50)	
Assorted Finger Sandwiches o	n Silver Dollar Rolls (48 count)	\$69.99	
Veggie Wraps (40 count)		\$59.99	
Deli Meat Wraps (40 count)		\$59.99	
Chicken Salad / Tuna Salad on Croissants (48 Count)		\$69.99	
4 lb. Deli Trays		\$43.99	
(Assorted deli meats, breads, cheeses, condiments. Serves 20)			
8 lb. Deli Trays		\$83.99	

BAR PACKAGES

All bar packages include glassware & ice.

Open Bar Package (4 hours)

\$19.99

Ketel One Vodka	Absolute Vodka	Jack Daniels
Canadian Club	Southern Comfort	Jim Beam
Crown Royal	Seagram's VO	Tanqueray
Beefeaters	Bacardi	Captain Morgan
J & B Scotch	Dewar's	Christian Brothers
Jose Cuervo	Montezuma	Peach Schnapps
Amaretto	Apricot	Triple Sec
Rottle Reer	Wine	

Bottle Beer wine

DISCLAIMER: Brands are subject to change upon availability to higher / equal quality.

NOTE: Any special requests can be accommodated.

Mixes

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Sweet & Sour Mix, Tomato Juice, Lime Juice, Sweet & Dry Vermouth (Included with all bars)

Cash Bar / Tab / Limited Bar

There will be a bartender fee of \$100.00 per bartender per 5 hour event. There is no bartender fee with open bar package.

BAR PACKAGES

Limited Bar

Bottle Beer, Wine, Pop

\$11.99 per person (2 hours)

\$12.99 per person (3 hours)

\$14.99 per person (4 hours)

Garnish Bar

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Tomato Juice

\$4.99 per person (3 hours)

\$5.99 per person (4 hours)

Add Ons

Table Wine \$22.00 per bottle Champagne \$25.00 per bottle

Extra Bar Time \$3.00 per person per hour Bottle Beer \$60.00 per case (domestic)

Coffee Service \$1.50 Per Person

(Includes foam cups / stirrers / cream / sugar)

Pop \$18.00 per case Bottled Water \$15.00 per case

(Prices include cups & ice with pop and water)

WHAT'S INCLUDED

All Cocktail Party, Meal Packages, Grill Menu, Mexican Fiesta, Breakfast Menu, Salads, Cold Buffet / Variety of Sandwiches, and Box Lunches menus include the following:

ALL Plasticware – forks / knives / napkins / plates Chafers & Sternos

• Wire racks have to be returned within 1 week following event Serving Utensils

Upgraded plasticware – add \$3.75 per person Available in black / white / ivory with gold trim

If you order from the a la carte menu, none of the above listed items are included. Pricing for these items is as follows:

Plastic ware settings - \$0.50 per person

• setting includes fork / knife / napkin / plate & serving utensils Chafers & Sterno - \$15.00 flat fee

CATERING POLICIES

<u>Deposit:</u> A \$250.00 non-refundable deposit is required to reserve your date. This deposit does go towards your final balance due.

<u>Payment:</u> The final count is due 8 days prior to the event. Your final count can increase but NEVER decrease. The final payment is due 1 day prior to the event, once the final count is established. The final payment may be made by cashier's check or cash. Credit card payments will have a 3% Processing fee added to your bill.

<u>Taxes & Gratuity:</u> 9.75% sales tax will be added to all food & beverages. Please be advised that any venue charging a caterer's fee, that fee will be added to any per person price.

<u>Tastings</u>: Tastings are conducted by appointment only. There will be a \$60.00 tasting fee to cover up to 6 guests at the tasting. Please call to schedule.

Minimum Requirement: All pricing is based on a minimum of 25 guests at the pricing.

<u>Delivery</u>: There is a \$30.00 delivery fee for all catering to Joliet and the surrounding area. (Delivery fees are subject to change depending upon location.)

Wait staff / Bartender: Both wait staff and bartenders are available at an additional cost.

Wait staff: \$22.00 per hour / per person Bartender: \$100.00 per 5 hour event

RENTAL ITEMS

(Prices are valid with the purchase of a meal package only)

Table Linens (White) \$5.00 per linen

Table Skirting (Plastic) \$10.00 per table Table Skirting (Real) \$2.50 per foot

High Top Table with Linen \$17.50 per table

Floor Length Linens (Poly) \$10.00 per linen

Floor Length Linen Call for pricing

(This includes satin, colored, pin tuck, jacard, embroidered taffeta, flower pattern linens)

Chair Covers (White or Ivory) \$6.00 each

(Table runner included with chair covers)

Table Runners Call for pricing

Colored Napkins \$2.00 each Satin Napkins \$3.50 each

Ice Sculptures Available – Please call for pricing

Champagne Glasses

Plastic \$1.75 each Glass \$3.50 each

Premier Catering also offers the rental of tents, tables, chairs, and dance floors for the perfect outdoor event!