

SUPREME HORS D'OEUVRES

CHOICE OF FOUR:

Chicken Quesadilla – Hawaiian Chicken Brochettes

Cocktail Meatballs – Tenderloin Beef Brochettes

Feta Cheese & Spinach Turnovers – Mini Quiche Tart

Four Cheese & Garlic Crust Mushroom Caps

Kielbasa Apple Skewers – Caprese Brochettes

Cucumber Chicken Salad Shots

BBQ Beef Tarts

ALSO INCLUDES:

Chilled Argentinian Shrimp with Cocktail Sauce

Fresh Fruit Arrangement

with all available fruits of the season

Fresh Crudités Tray carrot sticks, cherry tomatoes, jicama, cucumbers, zucchini, celery sticks & dip

Imported & Domestic Cheese Display with Crackers wedged, cubed and sliced

Assortment of Mini Croissants, Petite Rolls, Pinwheel Wraps with Turkey, Roast Beef, Turkey Ham, Tuna & Chicken Salad

\$19.95 per person

Chef carved tenderloin station add \$2.75 per person (with full service only)

Minimum of 35 people - Additional Stations Available (see www.gfwcatering.com)

All Buffet Packages include high quality Caterware (plates, forks, napkins and serving utensils)

HOT À LA CARTE

Roast Sirloin Italian Beef Sliced & served in Au Jus with peppers & onions. Comes with sweet peppers, jalapeños, sliced 4" Club rolls and extra juice on the side.

Sm: Serves 18-20 - \$59.50 Lg: Serves 28-30 - \$84.50

Grilled Chicken Fettuccine Alfredo with Sundried Tomatoes
Serves 18-20 \$63.50

Beef Tenderloin Platter \$79.50
Medium rare tenderloin medallions served with chilled balsamic asparagus tips, and 2 dozen mini-rolls & creamy horseradish on the side.

KEBABS

all served with rice, grilled vegetables & garlic crostini

6 oz. Jumbo Beef Tenderloin	Serves 15	\$84.50
6 oz. Mediterranean Chicken	Serves 15	\$75.50
6 oz. Extra Jumbo Shrimp	Serves 10	\$120.00
6 oz. Fresh Salmom	Serves 10	\$118.00
Mini Bistro Steak	Serves 15	\$59.50

Homestyle Meat Loaf Serves 10 \$37.50

Grilled Chicken Breasts Serves 15 \$32.50
Italian or Lemon Herb

Balsamic Glazed Caprese Chicken Serves 15 \$57.50

Lasagna Vegetarian OR Meat Serves 18-20 \$48.50

Encrusted Gourmet Mac & Cheese Serves 20-25 \$42.75

Mostaccioli Serves 20-25 \$42.75

Meat OR Meatless, w/baked provolone

Country Fried Chicken 22 Lg pcs \$45.50

HOT APPETIZERS

Midget Beef OR Chicken Brochettes \$55 per 50 ct

Cocktail Meatballs \$45 per 100 ct

Mini Quiche Tarts \$59.50 per 50 ct

4 Cheese & Garlic Crust Mushroom Caps \$53 per 50 ct

Crab Stuffed Mushrooms \$53 per 50 ct

Baked Brie & Raspberry Preserve Cups \$59.50 per 50 ct

Feta Cheese & Spinach Turnovers \$55 per 50 ct

Mini Reuben Pritzels \$1.95 each

BBQ Pulled Beef Tarts \$55 per 50 ct

Beef or Chicken Empanadas \$55 per 50 ct

Chicken Quesadilla Triangles \$59 per 50 ct

Kielbasa & Apple Skewers

w/ Grain Mustard Horseradish \$56 per 50 ct

Meatball Parmesan \$59 per 100 ct

Chicago Style Mini Hot Dogs \$1.95 each

Tenderloin & Blue Cheese Cups \$67 per 50 ct

Grilled Shrimp & Sausage \$57.50 per 50 ct

All Hot & Cold Appetizers Are Homemade



This brochure features the most popular selections from our VAST menu!

HOT BILL OF FARE



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FAX

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Gourmet Sandwiches
Soups & Salads

INTERCONTINENTAL HOT BUFFET

CHOICE OF TWO ENTRÉES:

Slow Roasted Top Sirloin Italian Beef
Medium cooked And served in Aulus
(for Beef Tenderloin Medallions Add \$2.00 per person)

Glazed Baked Honey BBQ Chicken

Grilled Mini Bistro Steak Kebabs

Baked Cod with Spinach & Light Cream Sauce

Meat Lasagna Marinara

Béchamel Vegetable Lasagna

Country Fried Chicken

Baked Mostaccioli w/ Parmesan & Provolone
(Meat OR Meatless Sauce)

Thai Glazed Chicken

Homestyle Meatloaf

Garlic Crusted Butter Salmon

CHOICE OF THREE SIDES:

Mandarin Orange & Caramelized Almonds Salad
w/Balsamic Vinaigrette Dressing

Tossed Garden Salad

Caesar Salad with Homemade Croutons

★★★★★★★★★★

Grilled Vegetable Medley

Baked Parmesan Roasted Corn & Mushrooms

Spicy Maple Glazed Carrots

★★★★★★★★★★

Saffron Rice

Rosemary Roasted Potatoes

Garlic Redskin Whipped Potatoes

Choice of 4" Club Rolls, Garlic Bread or

Assorted Dinner Rolls & Butter

\$13.95 per person

Minimum of 20 people, increments of 5

Fruit Platter add \$1.95 pp

All Buffet Packages include high quality Caterware
(plates, forks, knives, napkins and serving utensils)

JERUSALEM COMBINATION GRILL

(Fresh flavors of Mediterranean cuisine)

APPETIZER:

Roasted Red Pepper Hummus
Accompanied by Toasted Pita Chips

ENTREES:

(kebabs marinated in Middle Eastern spices, grilled and unskewered before serving for convenience)

Bistro Beef Kebabs *butterflied mini steaks*

Chicken Breast Kebabs

Kofta Kebabs *extra lean ground beef marinated in fresh herbs and spices & grilled over open flame*

ALSO INCLUDES:

Saffron Rice with Peas & Shredded Carrots

Grilled Vegetables *zucchini, squash, red onions, green and red peppers*

Tahini Sauce – Hot Red Sauce

CHOICE OF ONE SALAD:

Mediterranean Greens with Feta Cheese & Kalamata olives in a minty light olive oil dressing

Fattoush *finely chopped romaine & vegetables in Zatar vinaigrette with crispy pita chips*

Tabbouleh *finely chopped parsley, tomatoes & onions with bulgur in a light lime & olive oil dressing*

Fresh Pita Bread

\$12.95 per person - Minimum of 20 people

On premise grilling available for extra charge – Call for details

All Buffet Package include high quality Caterware
(plates, forks, knives, napkins and serving utensils)

GOLD COAST HOT BUFFET

CHOICE OF TWO ENTRÉES:

Tenderloin Beef Medallions *Beef Loin Filet grilled over open flame with herbs & spices, then roasted to medium-rare*

Balsamic Glazed Caprese Chicken *with Mozzarella*

Garlic & Herb Roasted Argentinian Shrimp

Mediterranean Braised Lamb Shank

Seared Tilapia *with Mango Salsa*

Chicken Piccata *with Mushrooms & Capers*

Veal Scaloppine

Open Flame Grilled Salmon Kebabs

Moroccan Braised Chicken *with Apricots & Green Olives*

Sante Fe Grilled Chicken

Slow Roasted Prime Rib *(Add \$5 per person and cannot be combined with another Meat Entrée)*

CHOICE OF TWO HOT SIDES:

Fettuccini Aglio – Saffron Rice – Encrusted Gourmet Macaroni & Cheese – Garlic Parmesan Roasted Potatoes – Garlic Redskin Whipped Potatoes – Smashed Rosemary Potatoes – Roasted Red Pepper Rigatoni

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Grilled Vegetable Medley – Spicy Maple Glazed Carrots
Baked Zucchini & Provolone Oreganato – Balsamic Roasted Brussel Sprouts – Roasted Garlic Parmesan Broccoli or Zucchini Wedges – Baked Parmesan Roasted Corn & Mushrooms

★★★★★★★★★★

CHOICE OF ONE SALAD:

Pear, Pecan & Feta w/Honey Dijon Dressing – Mandarin Orange & Caramelized Almonds w/Balsamic Vinaigrette – Roasted Corn & Black Bean in Lime Vinaigrette – Quinoa Arugula – Kale with Romano & Roasted Pine Nuts – Curried Couscous w/ Cashews

Assorted Dinner Rolls & Butter

\$17.95 per person

Minimum of 20 people, increments of 5

Fruit Platter add \$1.95 pp

All Buffet Packages include high quality Caterware
(plates, forks, knives, napkins and serving utensils)