

weddings
by Honest Foods



HONEST FOODS
CATERING

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Pricing Information

Tastings

If you would like to have a tasting, we ask that you select a menu and we will prepare a preliminary proposal based on that menu. We then require a \$100.00 non-refundable deposit for your tasting. If you choose to use Honest Foods for your event, the deposit will go toward your invoice total.

Securing a Date and Deposits

Once you have decided to use Honest Foods for your event, a \$1000.00 non-refundable deposit is required to secure the date. Three months prior to the affair an additional 50% is due, with the balance due the week of the event.

Postponement or Cancellation

Should your event be postponed or cancelled within two months of the schedule date, 50% of all deposits will be returned.

Final Count

An estimate of guests is required to provide a proposal. The final count is required seven business days prior to the event. Thereafter, the number maybe increased at the price quoted per person, but not decreased.

Pricing Information

- *Clients provide their own alcohol and mixers. We offer a bar set-up that includes ice, bar garniture, bar caddies, pourers, sip sticks, beverage napkins, ice bins, ice scoops, & chilling tubs for \$4pp (beer/wine only \$2.50.)*
- *The price for tables, chairs, linen, china, flatware and glassware rental varies based on the venue. A surcharge is added to all rentals to cover miscellaneous costs and administrative services associated with managing the event.*
- *Catering truck fee (no ovens on-site) \$450. Delivery fee (ovens on-site or cold food only) \$250 each.*
- *The price for labor is generally for a ten-hour day (travel, set-up and clean up inclusive). If your party extends past a certain time, all labor will be pro-rated at time and a half for each additional hour per staff member.*
- *Sales Tax is added on all items and is 10.25%*
- *Gratuity is not included and at client's discretion.*
- *Travel charges outside Chicago will be the full hourly staff rate to and from event site, plus mileage.*

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Passed Appetizers

Mushroom Stuffed Mushrooms

Jumbo mushroom caps with parmesan and mushroom stuffing. \$2

Maryland Crab Cakes

Traditional mini crab cakes served with stone ground mustard sauce. \$3.50

Spanakopita

Golden baked phyllo puffs filled with spinach and feta cheese. \$2

Satays

- *Marinated chicken with spicy peanut sauce. \$3*
- *Grilled beef with pineapple relish. \$3*
- *Spicy Cajun shrimp satay. \$4*

Sliders

Mini-brioche bun with your choice of:

- *Fried chicken with honey mustard*
 - *BBQ pulled pork and sliced pickle*
 - *Buffalo pulled chicken with bleu cheese sauce*
 - *Meatball marinara*
- \$2.50*

Italian Sausage Kebabs

Sweet Italian sausage, onion & pepper skewers. \$2.75

Bacon Wrapped Dates

Walnut cream cheese stuffed dates, wrapped in bacon and drizzled with balsamic glaze. \$2

Wrapped Asparagus Spears

- *Prosciutto and goat cheese. \$3*
- *Smoked salmon and cream cheese. \$3*

Smoked Salmon Tartare

Chopped salmon with red onion, capers and horseradish dill sauce. \$3.50

Caprese Skewers

Fresh mozzarella, grape tomatoes and basil. \$3

Crostini

Baked baguette slices topped with choice of: Roasted red pepper olivada and goat cheese. Grilled Portobello mushroom and feta. Smoke salmon and dill cream cheese. All \$1.50

The Devil's Deviled Eggs

Sriracha spiced deviled eggs served with a garlic chip. \$2

Tomato Soup Shooters

Homemade grilled tomato soup shooter served in a mini-martini glass with a grilled parmesan crouton. \$2

Pan Seared Polenta with Blackened Shrimp

Sauteed polenta cake with blackened shrimp and chipotle mayo. \$3



Appetizer Buffets

appetizer stations

Wisconsin Cheese Presentation

Sharp cheddar, domestic Swiss, spicy pepper jack, smoked gouda and seasonal fruit garnish served with assorted water crackers. \$4

Imported Cheese Selection

Brie, sharp cheddar, peppercorn chevre, Swiss, Danish blue cheese and seasonal fruit garnish served with assorted gourmet water crackers. \$5.50

Grand Salad Bar

A bountiful display of heaping bowls of romaine lettuce, spring mix, and spinach with a selection of salad toppings and dressings. \$7

Pita, Pita, Pita

Pita wedges, crispy pita chips, cucumbers, cherry peppers, tomato slices, assorted Greek olives, pepperoncini and feta cheese served with lemon-garlic hummus and tzatziki sauce. \$7

Add babaganoush, whipped feta oreganato, spinach artichoke dip, and olive tapenade. \$9

Nachos, Nacho, Nacho

Assorted white, blue and yellow corn chips served with garden salsa, tomatillo salsa, lime sour cream and guacamole. \$5

Cascading Crudité Display

A bountiful array of the freshest seasonal garden vegetables served with caramelized onion dip. \$3

seafood stations

Ocean Market Appetizer Display

*Colossal shrimp and snow crab claws, displayed on illuminated crushed ice and served with cocktail sauce, fresh lemon wedges, horseradish sauce and hot sauces. *market price (seasonal average \$15)*

Sushi Roll Presentation

Hand rolled spicy veggie rolls, spicy tuna rolls, California rolls, New York maki, tempura shrimp roll, dragon roll and shiitake maki. Served with pickled ginger, wasabi and soy sauce. \$15

Nicoise Salad

*Seared Ahi-Tuna, green beans, baby red potatoes, tomatoes, hardboiled egg, artichoke hearts, capers, red onion, Kalamata olives, and wild greens with lemon-balsamic dressing. \$15
Albacore Tuna \$11*

Fresh Seasonal Fruit

Fresh fruits of the season. \$3



Plated Meals

Plated meals include salad course, (choose one: Caesar, Garden, California, or Honest Salad) fresh bread basket & butter trio, entree, starch, and chef's seasonal vegetable of the day.

poultry

Tuscan Chicken

Floured airline breast with artichoke hearts, peas, tomatoes, mushrooms and green onions in a white wine and Italian herb broth. Served with roasted potatoes. \$24

Brie Chicken

Grilled airline breast in brie sauce served over linguini with tomato and chives garnish. \$24

combo plates

Petite Filet/Salmon Plate

4oz grilled bacon wrapped filet and salmon served with Yukon gold garlic mashers. \$32-35 (market price)

Salmon Vesuvio/Chicken Plate

Salmon with white wine and garlic sauce and herbed chicken breast served with Vesuvio Potatoes. \$25

vegetarian

Vegetable Napoleon

Grilled vegetable stacks with tomato coulis and fresh basil. Served with cous cous. \$24

Grilled Tofu

Grilled tofu smothered in homemade BBQ sauce and topped with a corn and black bean relish and brown rice. \$22

pork chops

Bourbon-Glazed Pork Chops

Bourbon-glazed pork chops served over chipotle sweet potato mashers. \$26

beef

Char-Grilled Beef Tenderloin

Char-grilled garlic beef tenderloin sliced and served with mashed potatoes. \$32

Roasted Herb-Crusted Beef Tenderloin

Served with a red wine reduction and mashed potatoes. \$32

Filet Mignon

8oz grilled bacon-wrapped filet of beef served with mushroom sauté and red wine reduction and mashed potatoes. \$35-40

seafood

Herb Salmon

Grilled salmon served with herbed lemon sauce and pasta of the day. \$26

Balsamic Salmon

Grilled salmon served in a balsamic glaze with mashed potatoes. \$26

salad options

Garden Salad

Mixed greens, tomatoes, cucumbers, carrots, celery, black olives and croutons with our house dressing.

Caesar Salad

Crisp romaine with baked croutons, shaved parmesan served with a classic Caesar dressing.

Honest Salad

Mixed greens, sliced pears, crumbled blue cheese, toasted pine nuts, with fresh raspberry vinaigrette.

California Salad

Baby field greens, nuts and dried fruits tossed with Sonoma-champagne vinaigrette.

bread & butter

Assorted freshly baked breads served with roasted garlic butter, sun-dried tomato butter, plain butter, and herbed olive oil.

late night snack

Food Truck service
Hot Appetizers
Chicago-style Dogs



Buffet Menus

dinner stations

Beef Tenderloin & Chicken Combination Platter

Char grilled beef tenderloin and herb crusted grilled boneless chicken breasts, served at room temperature with tarragon mayonnaise, horseradish sauce, grain mustard, and assorted mini rolls. \$20

Antipasti Display

Mixed field greens, artichoke hearts, roasted peppers, cherry peppers, green, black & kalamata olives, pepperoncini, tri-color peppers, mushrooms, zucchini, yellow squash, onions, smoked mozzarella, provolone, sharp cheddar, smoked ham, Genoa salami, & Italian pepperoni tossed with balsamic vinaigrette. \$10

Grilled Vegetable Display

Grilled zucchini, yellow squash, red onions, carrots, cauliflower, asparagus tri-color peppers, Portobello & mushroom meritage on a bed of mixed field greens, drizzled with a balsamic glaze. \$8

Grand Antipasti/Grilled Vegetable Combo Display

\$10

Mashed Potato Bar

A selection of Yukon gold mashers, cheddar ale mashers, & red-skinned garlic mashers. Served with condiment selection of bacon, scallion, tomato, cheddar cheese, sour cream, broccoli and gravy. \$10

Baked Potato Bar

Steaming hot baked russets served with smorgasbord of toppings including gravy, bacon, scallions, butter, sour cream, cheese, and broccoli. \$8

action/carving stations

From the Carvery

Hand carved turkey breasts and beef tenderloin (prepared with your choice of herbed crust or garlic grilled) served with au jus, horseradish cream sauce, grain mustard, and cranberry compote. \$25

*Hand carved prime rib
and turkey breast \$20*

A Truly Spectacular Pasta Bar

*Your guests will delight as pasta is cooked to order right before their very eyes. They will have their choice of marinara sauce, walnut-spinach pesto, and creamy alfredo sauce, along with a bountiful selection of fresh vegetables. Meat toppings: Italian sausage, roasted garlic chicken. \$15
With shrimp \$18*



Honestly Sweet

dessert stations

Mini Pastry Display

An assortment of gourmet mini pastries such as cream puffs, mini-éclairs, smore's tartlets, brown-butter custard tarts, lemon meringues, cheesecake squares, peanut butter tortes and macaroons. \$7pp

Death by Chocolate

A gorgeous and delicious assortment of handmade milk and dark chocolate desserts. \$8.50pp

Chocolate Fondue

Mini pastries, assorted cookies, pound cake, marshmallows, mini donuts, Twinkies, and seasonal fresh fruit served with a decadent chocolate Baileys dipping sauce. \$6pp

Cheesecake Bar

Freshly baked cheesecakes served with strawberry, blueberry, caramel, & chocolate sauces, assorted nuts, and fresh fruit toppings. \$6pp

Sundae Bar

Vanilla, chocolate, and strawberry ice cream served with hot fudge sauce, caramel sauce, strawberry sauce, blueberry sauce, pineapple sauce, sprinkles, chocolates, pretzels, nuts, whipped cream, and cherries. \$6pp.

*With assorted candy toppings
\$7.50pp*

Cupcakes

Red Velvet with Cream Cheese Frosting, Chocolate Cupcake with Fudge Frosting, Banana Chocolate Chip Cupcake with Peanut Butter Frosting, Orange Crunch Cupcake. \$3pp

Candy Bar

*A display of your favorite candies in clear jars and vases.
market price

Float Station

Assorted soda options with vanilla ice-cream, served in a mason jar. \$6pp

Hot Chocolate Bar

*Rich and delicious homemade hot chocolate served with marshmallows, whipped cream, caramel sauce and mini-chocolate chips.
\$6pp*

wedding favors

Salted Caramels

*Two caramels, dipped in dark chocolate and topped with sea salt, individually wrapped in clear cellophane and tied in ribbon.
\$3.25 each*

Carmel Crispies

*Two caramel rice crispy treats dipped in milk chocolate and wrapped in clear cellophane and tied in ribbon.
\$3.25 each*



Honestly Sweet

specialty cakes

*Cakes are 9" and serve approx. 12-15.
Makes a beautiful pedestal cake display.*

Ding Dong Cake

Fudgy Chocolate Cake with a whipped cream filling, topped with a salted caramel ganache.

Seasonal Cheese Cake

Vanilla cheesecake with a graham cracker crust and burnt sugar topping.

Carrot Cake

Carrot cake with cream cheese frosting (no nuts).

Red Velvet Cake

Red velvet cake with cream cheese frosting.

Banana Chocolate Chip Cake

Banana and chocolate chip cake with peanut butter frosting.

Flourless Chocolate Cake

Rich, dense chocolate cake garnished with chocolate curls (gluten free).

