

ELEVATE  
YOUR EVENT

---

**Delivered & Set**  
2025 MENU

---

FOODSTUFFSCATERING.COM | 847.328.8504

# Ordering GUIDELINES

**Foodstuffs**  
EVENTS & CATERING

## About Us

---

Foodstuffs is a locally owned small business that has been catering to our Chicagoland clients for over forty years. Our chef-crafted cuisine is made with the highest quality ingredients and precisely executed to ensure perfection.

## How to Order

---

Either **EMAIL US** at [catering@foodstuffs.com](mailto:catering@foodstuffs.com) or  
**CALL US** at 847.328.8504 | Monday - Friday, 9:00 AM - 5:00 PM

- Orders must be placed at least 48 hours before delivery with \$500 food & beverage minimum Monday-Friday
- Saturday & Sunday's require a \$1,000 food & beverage minimum
  - Please inform us of any allergies or dietary restrictions
  - Our food is produced in a facility with nuts

## Office Hours

---

Monday - Friday, 9:00 AM - 5:00 PM  
Saturday & Sunday, Closed



V - vegetarian VV - vegan GF - gluten free N - contains nuts  
minimum of twenty four guests per menu selection

## EGGSTUFFS

### **NORTHSHORE SUNRISE** (Choose one)

#### ◆ **Denver** GF

Scrambled eggs with diced ham, onions, green peppers and Vermont cheddar cheese.

#### ◆ **Veggie** v

Scrambled eggs with spinach, caramelized onions and goat cheese.

7.99/guest

### **FOODSTUFFS FAMOUS FRITTATAS** (Choose one)

#### ◆ **Broccoli & Cheddar** v GF

#### ◆ **Spinach, Tomato & Feta** v GF

#### ◆ **Chicken Sausage & Cheddar** GF

#### ◆ **Bacon & Gruyere** GF

7.99/guest

### **QUICHE** (Choose one)

Fresh ingredients, combined with farm fresh eggs, and baked in a homemade pie crust.

#### ◆ **Broccoli & Cheddar** v

◆ **Lorraine** Applewood smoked bacon (GF), caramelized onions and baby Swiss cheese.

18.99/quiche

## HEALTHYSTUFFS

### **AVOCADO TOAST BAR** v

Freshly baked wheat loaf with oats served with fresh chunky avocado purée, fresh arugula, crumbled feta cheese, red chili flakes, sunflower seeds and lemon pepper.

9.99/guest

## SWEETSTUFFS

### **BRIOCHE FRENCH TOAST** v

Our thick-cut brioche French toast, dusted with powdered sugar. Served with butter (v/GF) and maple syrup (vv/GF).

6.99/guest

### **BELGIAN WAFFLES** v

Our classic Belgian waffles served with butter (v/GF) and maple syrup (vv/GF).

6.99/guest

## ACCOMPANIMENTS

### ◆ **Applewood Smoked Bacon**

2.50/slice

### ◆ **Chicken Apple Maple Sausage Links**

1.25/each

### ◆ **Fresh Fruit Salad**

4.99/guest

### ◆ **Jay's Roasted Potatoes**

4.50/guest



# Elevate YOUR BREAKFAST

**Foodstuffs**  
EVENTS & CATERING

**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts  
*minimum of twenty four guests per menu selection*

## SANDWICHES

8.99/each

### FOODSTUFFS SIGNATURE

A fresh New York bagel with scrambled eggs, Applewood smoked bacon and Vermont cheddar cheese.

### FOODSTUFFS SKINNY **v**

A fresh English muffin with egg whites, sun-dried tomatoes, nut-free pesto and low-fat mozzarella cheese.

## BURRITOS

12.99/each

### ENRIQUE'S BURRITO

Chicken sausage, scrambled eggs, Vermont cheddar cheese and fajita vegetables wrapped in a flour tortilla.

### BIG TEN BURRITO

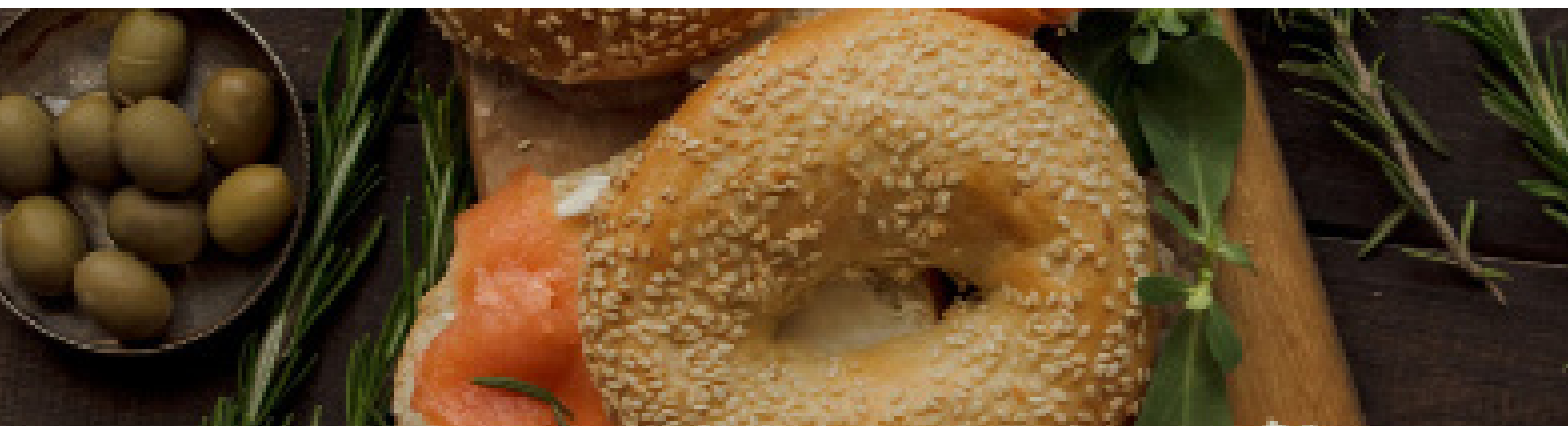
Applewood smoked bacon, roasted potatoes, scrambled eggs, Vermont cheddar cheese and chipotle aioli, wrapped in a flour tortilla.

### PUEBLITO BURRITO

Potatoes, jalapeños, black beans, scallions, scrambled eggs and Vermont cheddar cheese, wrapped in a flour tortilla.

*\*gluten free tortilla available upon request*

*\*substitute egg whites for an additional .99/each*



# Elevate YOUR BREAKFAST

**Foodstuffs**  
EVENTS & CATERING

V - vegetarian VV - vegan GF - gluten free N - contains nuts  
minimum of twenty four guests per menu selection

## FOR THE TEAM

### LOX & BAGEL TRAY

Hand sliced nova lox, sliced red onions, sliced tomatoes, European cucumbers, cream cheese, and fresh New York bagels.

239.99 serves 15-20

### FRESH FRUIT TRAY VV GF

A beautiful display of the finest freshly sliced seasonal fruits.

84.99 serves 15-20

## PASTRIES

\*two dozen minimum per flavor & selection

### MINI BAGELS

Fresh New York bagels, served with cream cheese.

3.49/each

### MUFFINS

Your choice of a homemade blueberry streusel or morning glory muffins.

3.49/each

### SCONES

Your choice of our homemade delicious chocolate chip, or apricot scones.

3.49/each

## TABLE FOR ONE

### YOGURT PARFAIT V

Greek yogurt, layered with fresh seasonal berries and served with crunchy granola.

6.49/each

### ACAI CUPS

Superfruit acai berries puréed with strawberries, oats, chia seeds and honey, garnished with fresh blueberries, raspberries, granola and shredded coconut.

8.99/each

### FRESH FRUIT CUP VV GF

An assortment of the finest, fresh cut seasonal fruit.

5.99/each

### FRESH FRUIT SKEWERS VV GF

Fresh fruit, hand cut and served on a wooden paddle skewer.

\*thirty six minimum

7.49/each

### HARD BOILED EGGS

Served over a bed of arugula.

3.49/guest

## BUILD YOUR OWN

### GREEK YOGURT PARFAIT V

Build-your-own Greek yogurt bar with fresh seasonal berries, crunchy granola, slivered almonds and dried cranberries.

9.99/guest

### OATMEAL BAR V

Build-your-own oatmeal bar with toppings including brown sugar, coconut, slivered almonds and dried cranberries.

9.99/guest

# Elevate YOUR LUNCH

**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts  
minimum of twenty four guests per menu selection

## HOTSTUFFS

*Served buffet style.*

### MEDITERRANEAN

Our famous lemon-herb marinated chicken and vegetable kabobs. Served with rice pilaf, pita bread, Foodstuffs hummus, and tzatziki sauce.

26.99/guest

*add Greek salad, 5.99/guest*

### CAFE CLASSICS

Served with grilled herb marinated chicken breast and BBQ salmon. Served with vegetable du jour (**GF**), roasted potatoes (**GF**), freshly baked rolls and butter.

27.99/guest

*add tossed salad, 4.99/guest*

### CENTRAL STREET FAJITAS **GF**

Grilled chicken or steak fajitas served with sautéed bell peppers and onions. Accompanied with Mexican black beans, cilantro rice, salsa roja, guacamole, sour cream, and Monterey jack cheese. Your choice of flour or corn tortillas.

*\*vegetarian available upon request.*

28.99/guest

*add a Mexicali salad, 5.99/guest*

### PILSEN ENCHILADAS

Choice of: Chicken, Beef or Creamed Spinach Enchiladas, Spanish rice, tortilla chips, salsa roja and guacamole.

23.99/guest

26.99/guest for combination (choice of 2)

*add Mexicali salad, 5.99/guest*

### CHICKEN PARMESAN

Hand-breaded all-natural chicken breast, smothered in marinara and mozzarella cheese, served with pasta and garlic cheese bread.

20.99/guest

*add Caesar salad, 4.99/guest*



# Elevate YOUR SALAD

**Foodstuffs**  
EVENTS & CATERING

**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts  
minimum of six guests per menu selection

## ENTRÉE SALADS

*Available as individual boxes or buffet style.*

### CHICKEN CAESAR SALAD

Crisp romaine lettuce with our Caesar dressing, croutons, shredded parmesan cheese, and Harrison's all-natural grilled chicken breast.

### COBB SALAD

Organic baby greens with Harrison's all-natural chicken breast, Applewood smoked bacon, Wisconsin blue cheese, tomatoes and scallions, with a side of ranch dressing.

### ASIAN CHICKEN SALAD

Harrison's all-natural grilled chicken breast, organic baby greens, Chow Mein noodles, carrots, bamboo shoots, and pea pods served with our homemade ginger-soy vinaigrette.

### GREEK SALAD WITH CHICKEN **GF**

Traditional Greek salad with romaine, Harrison's all-natural grilled chicken breast, red onions, tomatoes, cucumbers, feta cheese and Kalamata olives with our famous Greek-feta vinaigrette.

### SALAD SCOOP

A bed of organic baby greens topped with your choice of our famous tuna or chicken salad, served with balsamic vinaigrette.

### FARMER'S MARKET SALAD **VV GF**

Organic baby greens, broccoli, peppers, artichoke hearts, red onions, edamame, carrots, beets, grape tomatoes, cucumbers and corn with a side of homemade balsamic vinaigrette.

*Entrée salads include cavatappi pasta salad (**V**) with nut-free pesto and sun-dried tomatoes, kettle-style chips (**gf**) and our famous caramel brownie.*

*21.99/guest*

*\*gluten free available upon request*

## SIDE SALADS

*Minimum of twenty four guests per salad.*

### TOSSED SIDE SALAD **VV GF**

Organic baby greens, bell peppers, grape tomatoes, and cucumbers, tossed with our balsamic vinaigrette.

*4.99/guest*

### CAESAR SALAD

Romaine lettuce with croutons, shredded parmesan cheese, and our Caesar dressing.

*4.99/guest*

### GREEK SALAD **V GF**

Romaine lettuce, red onions, tomatoes, cucumbers, feta cheese, and Kalamata olives, tossed with our Greek-feta vinaigrette.

*5.99/guest*

### MEXICALI SALAD **V GF**

Romaine lettuce, kale, hearts of palm, grape tomatoes, black beans, corn, tortilla strips, and cilantro served with our chipotle ranch dressing.

*5.99/guest*

### FRESH FRUIT SALAD **VV GF**

An assortment of the finest fresh cut seasonal fruit.

*3.99/guest*

# Elevate YOUR SANDWICH

**Foodstuffs**  
EVENTS & CATERING

**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts

*minimum of six guests per menu selection  
available as individual boxes or family-style buffet*

## SANDWICHES & WRAPS

*Sandwiches and wraps include cavatappi pasta salad with nut-free pesto (**v**) and sun-dried tomatoes, kettle-style chips (**gf**) and our famous caramel brownie*

*21.99/guest*

### CHIPOTLE CHICKEN

Grilled chicken breast, mozzarella cheese, red onions and chipotle mayonnaise on a pretzel roll.

### CHICKEN SUNDANCE

Grilled chicken breast, spinach, sun-dried tomato, Boursin cheese and Dijon mustard on caramelized onion roll.

### FOODSTUFFS STAMPEDE

Roast beef with grainy Dijon mustard, herbs, cheddar cheese, lettuce and tomato on a buttercrust roll.

### JB WICH

Bavarian ham, Wisconsin Swiss cheese, romaine lettuce, tomatoes and honey mustard on a caramelized onion roll.

### THE HORSEY BEEF

Roast beef with horseradish cream sauce, Wisconsin cheddar cheese, grilled onions, arugula, and tomatoes on a ciabatta roll.

### CALIFORNIAN

Roasted turkey breast with Havarti cheese, Dijon mayonnaise, avocado, romaine lettuce and tomato on a multi-grain roll.

### TURKEY BLT

Roasted turkey breast, Applewood smoked bacon, lettuce, tomato, mayonnaise and avocado on a multi-grain roll.

### SORRY CHARLIE

Foodstuffs famous Courtney's tuna salad with romaine lettuce, tomato and cucumber on a pretzel roll.

### POMODORI ALLA MOZZARELLA **v**

Fresh mozzarella, sliced tomatoes, fresh basil, nut-free pesto and cracked black pepper on a ciabatta roll.

### THE TUSCAN **v**

Goat cheese, fresh basil, marinated tomatoes, artichoke hearts and homemade nut-free pesto on a buttercrust roll.

### VEGAN SANDWICH **vv**

Hummus, avocado, roasted vegetables and lettuce on a vegan cracked wheat roll.

### LOCO TUNA WRAP

Courtney's tuna salad with corn, avocado, Vermont cheddar cheese, tortilla strips, and giardineira peppers rolled into a flour tortilla.

### CHICKEN CAESAR WRAP

Grilled all-natural chicken breast, romaine lettuce, parmesan cheese and Caesar dressing wrapped in a flour tortilla.

### COBB WRAP

Grilled all-natural chicken breast, bleu cheese dressing, bacon, avocado, lettuce, tomato and red onion wrapped in a flour tortilla.

### TURKEY & HAVARTI WRAP

Smoked turkey breast with Havarti cheese, roasted red peppers, lettuce and cream cheese wrapped in a flour tortilla.

### BUFFALO CHICKEN WRAP

Grilled all-natural chicken breast, lettuce, bleu cheese dressing and spicy buffalo sauce wrapped in a flour tortilla.

### VEGAN WRAP **vv/gf**

Organic baby spinach, carrots, roasted beets, cucumbers, hummus and avocado wrapped in a spinach tortilla.

*\*gluten free wraps and bread available upon request.*



V - vegetarian VV - vegan GF - gluten free N - contains nuts  
forty eight piece minimum per selection

## CHILLED HORS D'OEUVRES

### SUSHI ROLLS

Choose from spicy tuna, salmon and avocado, California, or vegetarian maki rolls, served with soy sauce, wasabi, and pickled ginger.

*\* contains sesame*

*\* gluten-free sushi available up request.*

*\* 72 hour notice required.*

3.75/piece

### POKE CUPS

Traditional poke with Ahí tuna marinated with soy and sesame, mixed with scallions and sesame seeds in a cucumber cup.

5.25/each

### CANDIED BACON GF

Our thick-cut smoked bacon baked to perfection with brown sugar, garlic and crackled black pepper.

4.50/each

### CAPRESE FORKS V GF

Fresh bocconcini mozzarella, with a grape tomato, fresh basil, and a balsamic reduction drizzle.

2.99/each

### MEDITERRANEAN CHICKEN FORKS GF

Marinated grilled chicken breast forked with artichoke heart and red bell pepper, drizzled with our Greek-feta vinaigrette.

4.49/each

### SATAYS

◆ Buffalo Chicken with Blue Cheese Sauce

5.25/each

◆ Thai Chicken & Peppers with Peanut Sauce N

5.25/each

◆ Korean Beef with Teriyaki Sauce

7.49/each

◆ Grilled Vegetables with Honey Mustard V GF

4.99/each

◆ Grilled Shrimp with Mango Chile Salsa GF

6.49/each

V - vegetarian VV - vegan GF - gluten free N - contains nuts  
forty eight piece minimum per selection.

## HOT HORS D'OEUVRES

Delivered hot & ready-to-serve in aluminum pans.

### MINI MEATBALLS

Sirloin meatballs with your choice of sauce:

- ◆ Tequila BBQ
- ◆ Sweet & Sour
- ◆ Swedish
- ◆ Hoisin

2.50/each

### SPANIKOPITA V

Spinach, feta, and herbed cream cheese, wrapped in a flaky phyllo dough.

2.75/each

### FRESH CORN FRITTERS V

House-made corn fritters with a roasted poblano aioli.

3.75/each

add a touch of decadence by adding ocean crab to the fritters for additional 0.50/each

### FRIED MAC-N-CHEESE FORKS V

Our three cheese mac-n-cheese, rolled in bread crumbs, quickly fried, served on a bamboo cocktail fork.

3.50/each

elevate to truffle mac & cheese forks for an additional 0.50/each

### COCONUT SHRIMP GF

Jumbo shrimp hand-rolled in toasted coconut and served with balsamic apricot dipping sauce.

4.50/each

### PIGS IN A BLANKET

Mini all-beef hot dogs, hand wrapped in a cream cheese pastry dough.

1.75/each

elevate to pretzel dogs for an additional 0.25/each

### BACON WRAPPED DATES GF

Medjool dates wrapped with our thick-cut Applewood smoked bacon.

4.25/each

### NASHVILLE HOT CHICKEN FORK

Hand-breaded and twice-fried chicken tossed in our Nashville hot sauce with a sweet dill pickle chip on a bamboo cocktail fork.

4.50/each

### STUFFED MUSHROOMS (Choice of)

- ◆ Gorgonzola & Caramelized Onions V
- ◆ Spinach Soufflé V
- ◆ Crab Cake
- ◆ Italian Sausage & Panko

3.50/each

### HIBACHI CHICKEN FORKS

Savory chicken with bell peppers, glazed with an Asian inspired sauce.

4.50/each

**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts

## COCKTAIL PLATTERS

### CRUDITÉ PLATTER **v**

Fresh sliced seasonal vegetables arranged around hollowed acorn squash filled with our famous artichoke spinach dip and roasted red pepper dip (**N**).

74.99 serves 15-20

### FRESH FRUIT PLATTER **vv**

Freshly sliced seasonal fruits and berries, artfully arranged to show the bounty of the season.

84.99 serves 15-20

### TULA'S MEDITERRANEAN DISPLAY **vv**

Foodstuffs mini falafel accompanied by tahini dipping sauce and our own hummus, fresh crudité vegetables, and pita triangles.

114.99 serves 15-20

### CUBED CHEESE PLATTER **v**

Cubed Vermont cheddar, baby Swiss, and Monterey Jack cheeses, displayed with grapes, strawberries, and assorted crackers.

104.99 serves 15-20

### MEDITERRANEAN CHIPS AND DIP **vv**

Homemade pita chips, served with Foodstuffs famous hummus.

79.99 serves 15-20

### THAI BROCHETTE PLATTER **N**

Chicken satay and Korean beef brochettes with sliced red bell pepper and cucumber slices, served with peanut and teriyaki dipping sauces.

164.99 serves 15-20

### SHRIMP COCKTAIL PLATTER **GF**

Your choice of poached or grilled jumbo shrimp. Approximately 45 shrimp per tray.

*poached with cocktail sauce 124.99*

*grilled with mango chile salsa 144.99*

### MEXICAN CHIPS & DIPS **vv GF**

Homemade sea salt tortilla chips paired with our signature guacamole and salsa roja.

79.99 serves 15-20

### GRILLED VEGETABLE DISPLAY **v GF**

A medley of gently grilled crudité vegetables paired with our famous roasted red pepper dip (**N**), served in a hollowed acorn squash.

124.99 serves 15-20

V - vegetarian VV - vegan GF - gluten free N - contains nuts

## COCKTAIL PLATTERS

### POACHED ATLANTIC SALMON GF

Fresh salmon gently poached in court bouillon, beautifully garnished with cucumber slices and served with cucumber dill sauce.

*whole salmon (5-12 lbs.) 25.99/lb*

*whole boneless salmon (4-8lbs.) 31.99/lb*

*boneless side (2-4 lbs.) 31.99/lb*

### GRILLED CHICKEN BREAST PLATTER GF

Harrison's all-natural grilled free range chicken breast, marinated in your choice of fresh herbs, mesquite BBQ, or lemon pepper.

*20.99/lb (10 lbs. minimum)*

*add dinner rolls for 1.79/each*

### RIC'S BEEF TENDERLOIN PLATTER GF

Foodstuffs famous beef tenderloin, cooked to medium rare, sliced and served with your choice of honey mustard or horseradish cream sauce.

*52.99/lb. (10 lbs. minimum) serves 2-3 pr lb*

*add dinner rolls for 1.79/each*

### CHARCUTERIE & CHEESE TRAY

A selection of artisan salami, prosciutto, Australian white cheddar, brie and aged manchego with dried apricots, cranberries and figs, green and red grapes, strawberries and homemade crostini and crackers.

*199.99 serves 15-20*

### ARTISAN CHEESE TRAY V

Your choice of three cheeses; soft goat, baby Swiss, gouda, St. Andre triple crème, aged manchego, double crème brie, or Australian cheddar, accompanied by dried apricots, cranberries, figs, fresh grapes, strawberries, and assorted crackers. Served with homemade crostini.

*129.99 serves 15-20*

### CROSTINI BAR V

Your choice of two of our house-made bruschetta served with homemade crostini.

- ◆ Roasted Eggplant & Parmesan
- ◆ Plum Tomato & Fresh Basil
- ◆ Blue Cheese & Walnut
- ◆ Mediterranean Artichoke & Kalamata Olives

*89.99 serves 15-20*





**V** - vegetarian **VV** - vegan **GF** - gluten free **N** - contains nuts

## DESSERTS

### SIGNATURE PASTRY TRAY

Our favorite selection of pastries including chocolate dipped brownies, monster bars, black & white squares, chocolate dipped chocolate chip cookies, buttercream sandwich cookies and pinwheel shortbread.

139.99 serves 15-20

### FOODSTUFFS COOKIE TRAY

An assortment of mini homemade chocolate chip, oatmeal raisin and sugar cookies.

69.99 serves 15-20

### OLD FASHIONED GOURMET COOKIES

Our house-made cookies are available in three flavors: Chocolate Chip, Oatmeal Raisin, and Sugar.

3.49/each

### RICE KRISPY FINGERS

An assortment of chocolate dipped rice krispy treats drizzled with white chocolate.

99.99 serves 15-20

\* 72 hour notice required

### DESSERT SAMPLER

A selection of our homemade brownies, bars, and assorted pastry cookies.

5.99/guest

### FOODSTUFFS CUPCAKES

Your choice of our chocolate or white cake, topped with vanilla buttercream frosting or chocolate fudge icing.

3.99/each

\* two dozen minimum per flavor



# Elevate

## YOUR SOFT DRINKS

**Foodstuffs**  
EVENTS & CATERING

## BEVERAGES

### SODA

Coca Cola, Sprite, Diet Coke

2.49/each

### NESTLE PURE LIFE BOTTLED WATER

2.49/each

### LEMONADE

Ask about our flavored lemonades.

39.99/gallon serves 10-12

### ICED TEA

Unsweetened black tea accompanied by fresh lemons, sugar, and sugar substitute.

35.99/gallon (serves 10-12)

### TROPICANA JUICE

Orange, Cranberry & Apple

2.49/each

### FRESHLY SQUEEZED ORANGE JUICE

49.99/gallon

### LA CROIX SPARKLING WATER

Assorted flavors

2.49/each

### PERRIER SPARKLING WATER

2.49/each

### COFFEE SERVICE

Cafe Umbria's signature blend of fresh roasted coffee; regular and decaf available. Delivered in an insulated box. Includes cream, sugar, sugar substitutes, hot cups, lids, and stirrers.

37.99/gallon serves 10-12

### HOT TEA SERVICE

Tea service includes an assortment of Rishi organic tea sachets, cream, honey, sugar, sugar substitutes, fresh lemon wedges, hot cups, lids, and stirrers.

37.99/gallon serves 10-12



# Ordering GUIDELINES



## The Fine Print

We request a \$500 food & beverage minimum and 48 hours' notice to ensure our team has the proper time to place the required care into your order.

Our in-house delivery team will arrive within a 30 minute window prior to your time of service and set-up your meal, ready-to-serve. Standard, upscale plastic or eco-friendly dinnerware is available upon request.

Saturday or Sunday's require a \$1,000 food & beverage minimum.

## Payment

Foodstuffs accepts Visa, American Express, Mastercard and Discover. We will accept payment by cash or check.

## NEED TO MAKE A CHANGE TO YOUR ORDER

Decreases - 48 hour notice required  
Increases - 48 hour notice required  
Cancellations - 48 hours notice required

Order cancellations within 24-48 hours will have a 50% charge. Orders cancelled less than 24 hours will be charged full amount.

| <b>DELIVERY FEES</b>             | <i>BEFORE 5 PM</i> | <i>AFTER 5 PM</i> | <i>OUTSIDE<br/>FOODSTUFFS<br/>DELIVERY<br/>RADIUS</i> |
|----------------------------------|--------------------|-------------------|---|
| <i>MONDAY-FRIDAY</i>             | <i>45.00</i>       | <i>90.00</i>      | <i>150.00</i>   |
| <i>SATURDAY<br/>&amp; SUNDAY</i> | <i>90.00</i>       | <i>150.00</i>     | <i>250.00</i>   |