

DELIVERED & SET
2023 MENU

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.

SANITATION & SAFETY WITH CARE

We're keeping you safe. All of our sanitation-certified chefs are working diligently to ensure safety and good health. We practice frequent hand-washing, wearing masks and gloves, sanitizing our trucks, contactless deliveries and more. We are staying up to date, ensuring we have the safest and best practices possible.

Thank you for your continued support; we are invested in our partnership.

THE FINE PRINT

We request a 500.00 food and 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.

ELEVATE YOUR BREAKFAST

Foodstuffs
EVENTS & CATERING

V - vegetarian VV - vegan GF - gluten free N - contains nuts
minimum of twelve 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 GF

Scrambled eggs with spinach, caramelized onions and goat cheese.

Served with Jay's roasted potatoes (VV), a blueberry streusel muffin, and your choice of Applewood smoked bacon or sausage patties.

17.00/guest

FOODSTUFFS FAMOUS FRITTATAS (Choose one)

Broccoli & Cheddar V GF

Spinach, Tomato & Feta V GF

Chicken Sausage & Cheddar GF

Served with Jay's roasted potatoes (VV), a blueberry streusel muffin and your choice of Applewood smoked bacon or sausage patties.

18.00/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, caramelized onions & baby Swiss cheese.

Served with Jay's roasted potatoes (VV), a blueberry streusel muffin and your choice of Applewood smoked bacon or sausage patties.

18.00/guest

SWEETSTUFFS

BRIOCHE FRENCH TOAST V

Our thick-cut brioche French toast, dusted with powdered sugar. Served with your choice of Applewood smoked bacon, sausage patties, or chicken sausage links, Jay's roasted potatoes, butter & maple syrup.

16.00/guest

BELGIAN WAFFLES V

Our classic Belgian waffles served with your choice of Applewood smoked bacon, sausage patties, or chicken sausage links, Jay's roasted potatoes (VV), butter & maple syrup.

15.00/guest

** Add fresh seasonal fruit salad
to any meal VV GF
5.00/guest*

** Add bacon or sausage to any
meal
4.50/guest*

** Add potatoes to any meal
4.50/guest*

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SANDWICHES

All sandwiches include Jay's roasted potatoes and a blueberry streusel muffin.

15.00/guest

FOODSTUFFS SIGNATURE

Your choice of English muffin or buttermilk biscuit with scrambled eggs, Applewood smoked bacon & Vermont cheddar cheese.

FOODSTUFFS SKINNY v

Your choice of English muffin or buttermilk biscuit with egg whites, sun-dried tomatoes, nut-free pesto and low-fat mozzarella cheese.

HONEY BACON BISCUIT

Fresh baked buttermilk biscuit, drizzled with sriracha honey, scrambled eggs, Applewood smoked bacon, and Vermont cheddar cheese.

LOX & BAGEL SANDWICH v

New York bagel, cream cheese, hand sliced nova lox, sliced red onions, cucumbers, and tomatoes.

BURRITOS

All foil-wrapped burritos include Jay's roasted potatoes, salsa, and a blueberry streusel muffin.

17.00/guest

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



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FOR THE TEAM

LOX & BAGEL TRAY V

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

150.00 serves 10-15

180.00 serves 15-20

FRESH FRUIT TRAY VV GF

A beautiful display of the finest freshly sliced seasonal fruits.

65.00 serves 8-12

85.00 serves 15-20

PASTRIES

MINI BAGELS

Fresh New York bagels, served with cream cheese.

30.00/dozen

MUFFINS

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

36.00/dozen

SCONES

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

36.00/dozen

TABLE FOR ONE

YOGURT PARFAIT V

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

6.00/each

OVERNIGHT OATS VV

Cold-soaked oats with almond milk, topped with dried cranberries and flax seeds.

* 72 hours notice, please.

7.00/each

FRESH FRUIT CUP VV GF

An assortment of the finest, fresh cut seasonal fruit.

6.00/each

FRESH FRUIT SKEWERS VV GF

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

5.00/each

BUILD YOUR OWN

GREEK YOGURT PARFAIT

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

8.00/guest

OATMEAL BAR

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

8.00/guest

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HOTSTUFFS

Available as individual boxes or family-style buffet.

MEDITERRANEAN

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

* Vegetarian kabobs available upon request.

21.00/guest

Add Greek salad, 6.00/guest

CAFE CLASSICS

Served with your choice of grilled herb marinated chicken breast or BBQ salmon. Served with vegetable du jour, roasted potatoes, freshly baked rolls and butter.

20.00/guest

Add tossed salad, 5.00/guest

CENTRAL STREET FAJITAS

Your choice of grilled chicken or steak fajitas with sautéed bell peppers and onions. Served with Mexican black beans, fresh cilantro rice, salsa, and your choice of flour or corn tortillas.

* Vegetarian available upon request.

20.00/guest

Add Foodstuffs guacamole, sour cream and shredded cheese, 5.00/guest

BAKED ZITI (Choose one)

Tomato, Sausage and Mozzarella Ziti
Four Cheese Baked Ziti

Served with our famous garlic cheese bread, and grilled vegetable antipasto du jour.

17.00/guest

Add Caesar salad, 5.00/guest

CHICAGO STYLE ITALIAN BEEF

Thinly sliced Chicago-style Italian beef piled high on fresh Italian bread, served with mild giardiniera, Foodstuffs' slaw and kettle-style potato chips.

18.00/guest

CHILI BAR

Sirloin, chicken, or vegetarian chili served with shredded cheddar cheese, sour cream, diced onions, jalapeños, oyster crackers, and homemade cornbread muffins.

15.00/guest

Add tossed salad, 5.00/guest

CHICKEN PARMESAN

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

19.00/guest

Add Caesar salad, 5.00/guest



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ENTRÉE SALADS

Available as individual boxes or family-style buffet.

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, Roquefort cheese, tomatoes and scallions, with a side of ranch dressing.

ASIAN CHICKEN SALAD

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 GF

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.

SIDE SALADS

TOSSED SIDE SALAD VV GF

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

5.00/guest

CAESAR SALAD V

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

5.00/guest

GREEK SALAD VV GF

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

6.00/guest

Entrée salads include fresh fruit salad, kettle-style chips, and our famous fudge brownies.

19.00/guest

ELEVATE YOUR SANDWICH

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SANDWICHES & WRAPS

Available as individual boxes or family-style buffet and includes fresh fruit salad, kettle style chips, and our famous fudge brownies.

19.00/guest

CHIPOTLE CHICKEN

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

CHICKEN SUNDANCE

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

FOODSTUFFS STAMPEDE

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

JB WICH

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

BLACK ANGUS

Roast beef with chive cream cheese, tomato and arugula on a fresh caramelized onion roll.

CALIFORNIAN

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

TURKEY BLT

Roasted turkey, Applewood smoked bacon, lettuce, tomato, mayonnaise on harvest grain bread.

SORRY CHARLIE V

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

POMODORI ALLA MOZZARELLA V

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

HOT BLONDE V

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

VEGAN SANDWICH VV

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

LOCO TUNA WRAP V

Courtney's tuna salad with corn, avocado, Vermont shredded cheddar, tortilla strips and giardiniera 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

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

* Gluten free wraps and bread available upon request.

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two dozen minimum per selection

CHILLED HORS D'OEUVRES

SUSHI ROLLS

Choose from spicy tuna, salmon & avocado, California, or vegetarian maki rolls, served with soy sauce, wasabi, and pickled ginger. Please inquire about additional varieties.

** Gluten-free sushi available up request.*

** 72 hour notice required.*

40.00/dozen

POKE CUPS V GF

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

50.00/dozen

SHRIMP CEVICHE BITES V GF

Citrus marinated gulf shrimp, tomatoes, jalapeños and red onions, served in a hollowed cucumber bite.

50.00/dozen

CAPRESE PIPETTES V GF

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

30.00/dozen

MEDITERRANEAN CHICKEN SKEWERS GF

Marinated grilled chicken breast skewered with artichoke hearts and red bell peppers, drizzled with our Greek-feta vinaigrette.

45.00/dozen

BACON & EGGS GF

Foodstuffs famous deviled eggs mixture fills a crispy bacon cup, topped with fresh chives.

45.00/dozen

BROCHETTES

◆ Buffalo chicken with blue cheese sauce
47.00/dozen

◆ Thai chicken satay with peanut sauce N
47.00/dozen

◆ Korean beef with teriyaki sauce
47.00/dozen

◆ Beef with our chimichurri sauce GF
47.00/dozen

◆ Grilled vegetables with honey mustard sauce V GF
37.00/dozen

◆ Grilled shrimp with mango chile salsa V
50.00/dozen



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HOT HORS D'OEUVRES

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

MINI MEATBALLS

Turkey or Sirloin meatballs with your choice of sauce:

Tequila BBQ

Swedish

Hoisin

24.00/dozen

SPANIKOPITA v

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

25.00/dozen

FRESH CORN FRITTERS v

House-made corn fritters with a roasted poblano aioli.

40.00/dozen

Add a touch of decadence by adding ocean crab to the fritters for additional, 10.00/dozen

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

36.00/dozen

SOUTHWEST SWEET POTATO COINS v GF

Spiced sweet potato coins topped with Monterey jack cheese, seasoned black beans, served with chipotle aioli.

36.00/dozen

BACON WRAPPED DATES GF

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

46.00/dozen

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.

40.00/dozen

MOROCCAN EGGPLANT TART v

Moroccan seasoned and roasted eggplant in a miniature tart shell.

36.00/dozen

ELEVATE

YOUR COCKTAIL HOUR

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COCKTAIL PLATTERS

CRUDITÉ PLATTER

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

55.00 serves 8-12
75.00 serves 15-20

FRESH FRUIT PLATTER VV

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

65.00 serves 8-12
85.00 serves 15-20

TULA'S MEDITERRANEAN DISPLAY V

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

85.00 serves 8-12
115.00 serves 15-20

CUBED CHEESE PLATTER V

Cubed Vermont cheddar, baby swiss, and Monterey jack cheeses, displayed with grapes, strawberries, and assorted crackers.

75.00 serves 8-12
105.00 serves 15-20

MEDITERRANEAN CHIPS AND DIP

Homemade pita chips, served with Foodstuffs famous hummus.

55.00 serves 8-12
80.00 serves 15-20

THAI BROCHETTE PLATTER

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

165.00 serves 15-20

SHRIMP COCKTAIL PLATTER V GF

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

Poached with cocktail sauce 125.00
Grilled with mango chile salsa 145.00

MEXICAN CHIPS & DIPS VV GF

Tortilla chips paired with our guacamole and your choice of salsa verde or salsa roja.

50.00 serves 8-12
80.00 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.

100.00 serves 8-12
125.00 serves 15-20

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COCKTAIL PLATTERS, CONTINUED

POACHED ATLANTIC SALMON **V GF**

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

Whole salmon (5-12 lbs.) 26.00/lb

Whole boneless salmon (4-8lbs.) 32.00/lb

Boneless side (2-4 lbs.) 32.00/lb

GRILLED CHICKEN BREAST **GF**

Grilled free range chicken breast, marinated in your choice of fresh herbs, mesquite BBQ, or lemon pepper.

19.00/lb (5 lbs. minimum)

Add dinner rolls for 1.69/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.

42.00/lb. (5lbs. minimum) serves 2-3 pr lb

Add dinner rolls for 1.69/each

CHARCUTERIE & CHEESE TRAY

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

180.00 serves 15-20

ARTISAN CHEESE TRAY **V**

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

100.00 serves 10-15

120.00 serves 15-20

CROSTINI BAR **V GF**

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

60.00 serves 8-12

80.00 serves 15-20

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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.

130.00 serves 15-20

FOODSTUFFS COOKIE TRAY

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

60.00 serves 15-20

OLD FASHIONED GOURMET COOKIES

Our house-made cookies are available individually wrapped or in bakery boxes, in three varieties:

Chocolate Chip, Oatmeal Raisin, and Sugar.

Bakery box, 3.00/guest

Individually wrapped, 3.50/guest

DESSERT SAMPLER

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

5.00/guest

MONSTER BITES

Our famous bars, made from homemade chocolate chip cookie dough, layered with caramel, M&Ms, Oreos, and another layer of cookie dough, topped with more M&Ms and Oreo pieces.

50.00/two dozen

FOODSTUFFS CUPCAKES

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

48.00/dozen

(minimum one dozen per cake variety)



BEVERAGES

SODA

Coca Cola, Sprite, Diet Coke

2.50/each

NESTLÉ PURE LIFE BOTTLED WATER

2.50/each

LEMONADE

Ask about our flavored lemonades.

Small Box (Serves up to 12) – 25.00

Large Box (Serves up to 38) – 48.00

ICED TEA

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

Small Box (Serves up to 12) – 20.00

Large Box (Serves up to 38) – 50.00

TROPICANA JUICE

Orange, Cranberry & Apple

2.50/each

LA CROIX SPARKLING WATER

Assorted flavors

2.50/each

SAN PELLEGRINO SPARKLING MINERAL WATER

4.00/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.

Small Box (Serves 12-16) – 30.00

Large Box (Serves 35-45) – 80.00

HOT TEA SERVICE

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

Small Box (Serves 12-16) – 25.00

Large Box (Serves 35-45) – 75.00

