



**ELEVATE
YOUR EVENT**



**DELIVERED & SET
2024 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.

HOW TO ORDER

Email us: catering@foodstuffs.com
Call: 847.328.8504 | Monday- Friday (9AM-5PM)

- Orders must be placed at least 48 hours before delivery with a minimum of \$500 for food & beverage
- Please inform us of any allergies or dietary restrictions
- Our food is produced in a facility with nuts

OFFICE HOURS

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

V - vegetarian VV - vegan GF - gluten free N - contains nuts
minimum of twelve guests per menu selection
ala carte items available upon request

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.

Served with Jay's roasted potatoes (VV/GF), fresh fruit salad (VV/GF), and your choice of Applewood smoked bacon (GF) or chicken apple maple sausage links (GF).

18.99/guest

FOODSTUFFS FAMOUS FRITTATAS (Choose one)

◆ Broccoli & Cheddar v GF

◆ Spinach, Tomato & Feta v GF

◆ Chicken Sausage & Cheddar GF

◆ Bacon & Gruyere GF

Served with Jay's roasted potatoes (VV/GF), fresh fruit salad (VV/GF) and your choice of Applewood smoked bacon (GF) or chicken apple maple sausage links (GF).

18.99/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 & baby Swiss cheese.

Served with Jay's roasted potatoes (VV/GF), fresh fruit salad (VV/GF) and your choice of Applewood smoked bacon (GF) or chicken apple maple sausage links (GF).

15.99/guest

SWEETSTUFFS

BRIOCHE FRENCH TOAST v

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

17.99/guest

BELGIAN WAFFLES v

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

18.99/guest

HEALTHYSTUFFS

AVOCADO TOAST BAR v

Freshly baked wheat loaf with oats served with fresh chunky avocado puree, fresh arugula, crumbled feta cheese, red chili flakes, sunflower seeds & lemon pepper. Served with fresh fruit salad and yogurt parfait (v) with crunchy granola (v).

17.99/guest

ELEVATE YOUR BREAKFAST

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SANDWICHES

All sandwiches include Jay's roasted potatoes (VV/GF) and fresh fruit salad (VV/GF).

15.99/guest

FOODSTUFFS SIGNATURE

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

FOODSTUFFS SKINNY v

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

VEGAN SANDWICH vv

A whole wheat English muffin with JUST egg, spinach, sautéed mushrooms and vegan cheese.

1.99 additional charge

BURRITOS

All burritos include Jay's roasted potatoes (VV/GF) and fresh fruit salad (VV/GF).

17.99/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.

VEGAN BURRITO vv

JUST egg with sautéed mushrooms, potatoes, onions, spinach and vegan cheese wrapped in a spinach tortilla.

1.99 additional charge

* Gluten Free tortilla available upon request

*Substitute egg whites for an additional .99/each

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FOR THE TEAM

LOX & BAGEL TRAY

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

174.99 serves 10-15

204.99 serves 15-20

FRESH FRUIT TRAY VV GF

A beautiful display of the finest freshly sliced seasonal fruits.

64.99 serves 8-12

84.99 serves 15-20

PASTRIES

**1 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, butterscotch, or apricot scones.

3.49/each

TABLE FOR ONE

YOGURT PARFAIT V

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

5.99/each

OVERNIGHT OATS VV

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

** 72 hours notice, please.*

6.99/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.

6.99/each **2 dozen minimum*

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.

8.99/guest

OATMEAL BAR V

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

8.99/guest

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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.

23.99/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.

22.99/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.

22.99/guest

27.99/guest for combo

Add a Mexicali salad, 5.99/guest

BAKED ZITI (Choice of)

◆ Tomato, Sausage and Mozzarella Ziti

◆ Four Cheese Baked Ziti v

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

17.99/guest

Add Caesar salad, 4.99/guest

CHICAGO STYLE ITALIAN BEEF

Thinly sliced Chicago-style Italian beef on fresh Italian bread, served with grilled peppers and onions, mild giardiniera, Foodstuffs' slaw and homemade sea salt potato chips.

18.99/guest

Add a tossed salad, 4.99/guest

CHILI BAR

Choice of sirloin, chicken and basil, or impossible vegetarian chili served with shredded cheddar cheese, sour cream, diced onions, jalapeños, oyster crackers, and homemade cornbread muffins.

14.99/guest

Add tossed salad, 4.99/guest

CHICKEN PARMESAN

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

19.99/guest

Add Caesar salad, 4.99/guest



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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.

SIDE SALADS

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.

3.49/guest

Entrée salads include cavatappi pasta salad (V) with nut-free pesto, kettle-style chips (GF) and our famous caramel brownie.
19.99/guest

*gluten free available upon request

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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), kettle-style chips (gf) and our famous caramel brownie
19.99/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.

BLACK ANGUS

Roast beef with chive cream cheese, tomato and arugula on a 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 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.

HOT BLONDE 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.

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36 piece 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.

* Contains sesame

* Gluten-free sushi available up request.

* 72 hour notice required.

3.75/each

POKE CUPS

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

4.75/each

CANDIED BACON GF

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

3.75/each

CAPRESE FORKS v GF

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

2.75/each

MEDITERRANEAN CHICKEN FORKS GF

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

3.00/each

BACON & EGGS

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

4.25/each

BROCHETTES

◆ Buffalo Chicken with Blue Cheese Sauce
5.75/each

◆ Thai Chicken & Peppers with Peanut Sauce N
5.75/each

◆ Korean Beef Tenderloin with Teriyaki Sauce
9.75/each

◆ Beef Tenderloin with Chimichurri GF
9.75/each

◆ Grilled Vegetables with Honey Mustard v GF
5.25/each

◆ Grilled Shrimp with Mango Chile Salsa GF
8.50/each



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36 piece minimum per selection.

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

2.25/each

SPANIKOPITA v

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

2.25/each

FRESH CORN FRITTERS v

House-made corn fritters with a roasted poblano aioli.

3.50/each

Add a touch of decadence by adding ocean crab to the fritters for additional 0.75/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.

3.25/each

COCONUT SHRIMP GF

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

4.50/each

BACON WRAPPED DATES GF

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

4.00/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.

4.25/each

STUFFED MUSHROOMS (Choice of)

- ◆ Gorgonzola & Carmelized Onions v
- ◆ Spinach Souffle v
- ◆ Corn Souffle v
- ◆ Crab Cake
- ◆ Italian Sausage & Panko

2.75/each

HIBACHI CHICKEN FORKS

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

3.00/each

TRUFFLE MAC & CHEESE FORKS

Creamy white cheddar mac & cheese with white truffle rolled in bread crumbs, quickly fried, served on a bamboo cocktail fork.

3.75/each

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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)**.

54.99 serves 8-12
74.99 serves 15-20

FRESH FRUIT PLATTER **vv**

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

64.99 serves 8-12
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.

84.99 serves 8-12
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.

84.99 serves 8-12
104.99 serves 15-20

MEDITERRANEAN CHIPS AND DIP **vv**

Homemade pita chips, served with Foodstuffs famous hummus.

59.99 serves 8-12
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.

59.99 serves 8-12
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.

99.99 serves 8-12
124.99 serves 15-20

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COCKTAIL PLATTERS, CONTINUED

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 (5 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.

49.99/lb. (5lbs. 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 & figs, green & red grapes, strawberries and homemade crostini and crackers.

184.99 serves 15-20

ARTISAN CHEESE TRAY **V**

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

109.99 serves 10-15
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

64.99 serves 8-12
84.99 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.

129.99 serves 15-20

FOODSTUFFS COOKIE TRAY

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

59.99 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

Individually wrapped, 3.99/guest

DESSERT SAMPLER

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

5.49/guest

FOODSTUFFS CUPCAKES

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

3.99/each

* 1 dozen minimum per flavor



BEVERAGES

SODA

Coca Cola, Sprite, Diet Coke

2.49/each

NESTLÉ PURE LIFE BOTTLED WATER

2.49/each

LEMONADE

Ask about our flavored lemonades.

Small Box (Serves up to 12) – 24.99

Large Box (Serves up to 38) – 47.99

ICED TEA

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

Small Box (Serves up to 12) – 19.99

Large Box (Serves up to 38) – 49.99

TROPICANA JUICE

Orange, Cranberry & Apple

2.49/each

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.

Small Box (Serves 12-16) – 29.99

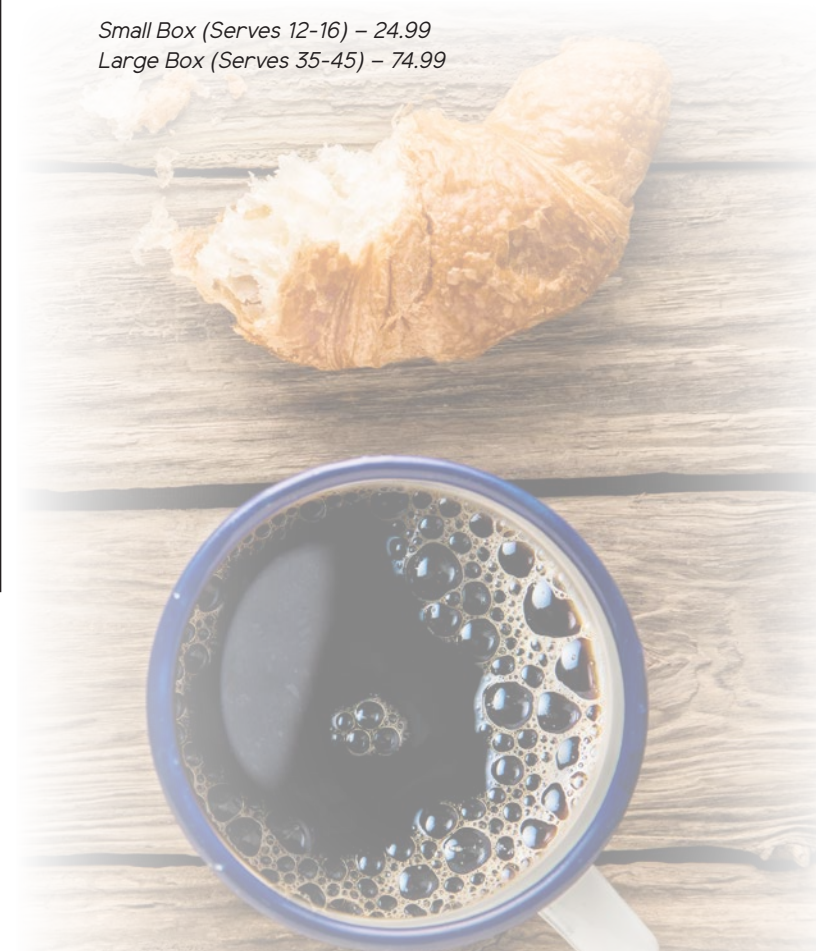
Large Box (Serves 35-45) – 79.99

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.

Small Box (Serves 12-16) – 24.99

Large Box (Serves 35-45) – 74.99



ORDERING GUIDELINES

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.

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.

DELIVERY FEES	<i>BEFORE 5 PM</i>	<i>AFTER 5 PM</i>	<i>OUTSIDE FOODSTUFFS DELIVERY RADIUS</i>
<i>MONDAY-FRIDAY</i>	30.00	60.00	100.00
<i>SATURDAY</i>	60.00	120.00	160.00
<i>SUNDAY</i>	120.00	120.00	160.00