

ELEVATE YOUR EVENT

2023 AFTERNOON TEA MENU



Foodstuffs
EVENTS & CATERING



HOW TO ORDER!

CATERING@FOODSTUFFS.COM / 847.328.8504
OFFICE HOURS MONDAY-FRIDAY (9AM-5PM)
SATURDAYS BY APPOINTMENT ONLY

- ORDERS MUST BE PLACED AT LEAST 72 HOURS BEFORE DELIVERY WITH A FOOD & BEVERAGE MINIMUM OF 500.00
- EQUIPMENT, LINENS, RENTALS, DELIVERY FEE & LABOR ARE NOT INCLUDED WITHIN PRICES
- DIETARY NEEDS ARE AVAILABLE UPON REQUEST

CONTACT US

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CHRISTINE CHO

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OUR VALUED PARTNERS





TEA SANDWICHES

2 DOZEN MINIMUM PER FLAVOR

SMOKED SALMON

*WITH CREAM CHEESE, ENGLISH CUCUMBER & FRESH DILL
ON A BUTTERCRUST BREAD*

5.00/EA

EGG SALAD

WITH WATERCRESS ON A QUINOA SEVEN GRAIN BREAD

3.00/EA

ENGLISH CUCUMBER & VEGETABLE

ON A BUTTERCRUST BREAD

3.00/EA

GALA APPLE, HAVARTI & TRUFFLE HONEY

ON A BRIOCHE BREAD

3.50/EA

PROSCIUTTO & ASPARAGUS

ON BLACK BREAD

3.50/EA

COURTNEY'S TUNA SALAD

ON MILLET BREAD

3.50/EA

SMOKED TURKEY BREAST

WITH CRANBERRY CREAM CHEESE ON BRIOCHE BREAD

3.50/EA

HERB ROASTED TENDERLOIN

WITH HORSE RADISH CREAM SAUCE ON BLACK BREAD

5.00/EA

LOBSTER SALAD

WITH BABY ARUGULA ON BUTTERCRUST BREAD

6.00/EA

HONEY BAKED HAM & TRIPLE CRÈME BRIE

ON COUNTRY RYE BREAD

3.50/EA

RADISHES & DILL

ON BLACK BREAD

3.00/EA

CURRIED CHICKEN & COCONUT

ON BLACK BREAD

3.50/EA



BREAKFAST PASTRIES

FRESHLY BAKED TEA BREAD
BANANA | CHOCOLATE CHIP | ZUCCHINI
8.00/LOAF (7 SLICES PER LOAF)

TRADITIONAL MINI ENGLISH SCONES
CHOCOLATE CHIP | BUTTERSCOTCH | APRICOT
3.00/EA
MINIMUM 1 DOZEN PER FLAVOR

PRESIDENTIAL CROISSANTS
SERVED WITH JAM AND WHIPPED BUTTER
4.00/EA
MINIMUM 1 DOZEN PER FLAVOR



FRUIT

FRESH FRUIT TRAY
A BEAUTIFUL DISPLAY OF THE FINEST FRESHLY
SLICED SEASONAL FRUITS & BERRIES
65.00 SERVES 8-12
85.00 SERVES 15-20

*ADD CHOCOLATE SAUCE FOR \$5.00 (SMALL) / \$10.00 (LARGE)

MÉLANGE OF BERRIES
FRESH SEASONAL BERRIES & MINT
6.00/GUEST
20 GUEST MINIMUM

*ADD GRAND MARNIER WHIPPED CREAM FOR 3.00/GUEST

FRESH FRUIT SKEWER
FRESH PINEAPPLE, HONEYDEW, MELON, AND STRAWBERRY
ON A BAMBOO SKEWER AND DRIZZLED WITH HONEY
5.00/EA
*1 DOZEN MINIMUM



CANAPÉS

2 DOZEN MINIMUM PER SELECTION

CAPRESE FORKS

BOCCONCINI FRESH MOZZARELLA WITH GRAPE TOMATO,
BASIL LEAF AND A BALSAMIC REDUCTION DRIZZLE

2.25/EA

BLT CUPS

A CRISP NUESKE'S BACON 'CUP' FILLED A CHIFFONADE OF
ROMAINE TOSSED WITH OUR CITRUS VINAIGRETTE AND
GARNISHED WITH A GRAPE TOMATO WEDGE

3.75/EA

*ELEVATE TO LOBSTER SALAD & FRESH CHIVES FOR AN ADDITIONAL 1.25/EA

CUCUMBER FRAMBOISE

EUROPEAN CUCUMBER TOPPED WITH BOURSIN CHEESE,
GRAINY DIJON MUSTARD AND A FRESH RASPBERRY

2.50/EA

DEVILED EGGS

A CRISP NUESKE'S BACON 'CUP' FILLED WITH FOODSTUFFS
DEVILED EGGS MIXTURE, TOPPED WITH FRESH CHIVES

3.75/EA



SALADS

6.00 PER GUEST | 20 GUEST MINIMUM PER VARIETY

PEAR & GORGONZOLA SALAD

BABY SPINACH WITH JULIENNE OF PEAR, CRUMBLED GORGONZOLA CHEESE, DRIED CRANBERRIES, AND HOMEMADE SUGARED WALNUTS WITH OUR OWN BALSAMIC VINAIGRETTE

TOMATO, CUCUMBER & AVOCADO SALAD

GRAPE TOMATOES, EUROPEAN CUCUMBERS, AVOCADO, FETA CHEESE AND RED ONIONS TOSSED IN LIGHT RED WINE VINAIGRETTE

CHOPPED SALAD

CARROTS, GREEN BEANS, RED ONIONS, FRESH CORN ON THE COB, CELERY, ARTICHOKE HEARTS, AVOCADO, GRAPE TOMATOES, SHREDDED PARMESAN AND LIGHT DIJON VINAIGRETTE

THE BIG APPLE SALAD

ORGANIC BABY GREENS, FRESH RED APPLES, ALL-NATURAL GRILLED CHICKEN BREAST, WISCONSIN BLUE CHEESE, DRIED CRANBERRIES, SUGARED WALNUTS AND ITALIAN VINAIGRETTE

CHICKEN WALDORF SALAD

A CLASSIC CHICKEN SALAD WITH GRANNY SMITH APPLES, CHOPPED CELERY & WALNUTS, DRIED CRANBERRIES, AND TRADITIONAL WALDORF DRESSING ATOP BOSTON BIBB LETTUCE



SWEETS

2 DOZEN MINIMUM PER SELECTION

FRENCH MACAROONS

AN ASSORTMENT OF GOURMET MACAROONS
SALTED CARAMEL | CANDIED ORANGE | COCONUT | FIG
LEMON CURD | CHOCOLATE GIANDUJA
2 WEEK NOTICE/3 DOZEN MINIMUM
2.00/EA

ITTY-BITTY CUPCAKES

FLAVORS: CHOCOLATE CAKE WITH FUDGE CHOCOLATE OR VANILLA
BUTTERCREAM, GOLDEN CAKE WITH FUDGE CHOCOLATE OR VANILLA
BUTTERCREAM, WHITE CAKE WITH FUDGE CHOCOLATE OR VANILLA
BUTTERCREAM
3.00/EA

ELEVATED ITTY-BITTY CUPCAKES

FLAVORS: BANANA CAKE WITH FUDGE
RED VELVET WITH CREAM CHEESE FROSTING
GOLDEN CAKE WITH GRAND MARINER BUTTERCREAM
AND RASPBERRY GARNISH
4.00/EA

MINI ECLAIRS

FLAVORS: TRADITIONAL CUSTARD WITH CHOCOLATE GANACHE
OREO | MOUSSE | LEMON MERINGUE | LEMON CREAM
3.50/EA

MINI TARTS

FLAVORS: APPLE WITH CINNAMON STREUSEL | WHITE CHOCOLATE MOUSSE
FARMER'S MARKET WITH OAT STREUSEL | DARK CHOCOLATE MOUSSE
PEACH WITH VANILLA STREUSEL | TRIPLE BERRY WITH VANILLA STREUSEL
CHERRY WITH VANILLA STREUSEL | FRESH FRUIT WITH CUSTARD FILLING
KEY LIME TOPPED WITH WHIPPED CREAM | LEMON MERINGUE
4.00/EA

CHOCOLATE DIPPED STRAWBERRIES

HAND DIPPED CHOCOLATE COVERED STRAWBERRIES
FLAVORS: DARK CHOCOLATE WITH WHITE DRIZZLE
MILK CHOCOLATE WITH WHITE DRIZZLE
WHITE CHOCOLATE WITH DARK DRIZZLE
4.50/EA

ELEVATED CHOCOLATE DIPPED STRAWBERRIES

HAND DIPPED CHOCOLATE COVERED STRAWBERRIES
FLAVORS: OREO | TOFFEE
5.00/EA