

CAFÉ BUFFETS

Packages include plates, napkins, eating and serving utensils.

M.Y.O. SANDWICH

Make your own sandwiches with the following:

Sliced turkey, roast beef, salami and ham with cheddar, Swiss and provolone cheese platter. Served with shredded lettuce, tomato slices, red onion, pickles, mayonnaise, mustard, assorted bread basket, pasta salad, bags of chips and dessert bars.

\$13.50 per guest

ITALIANO

Your choice of Italian meatballs, chicken marsala **OR** chicken parmesan, served with classic Caesar salad, roasted vegetable medley, penne with roasted tomato basil sauce, dinner rolls and cookies. (Eggplant Parmesan available for vegetarian selection.)

**\$13.50 per guest/One Meat
\$14.25 per guest/Two Meats**

FAJITA GRILL

Your choice of grilled chicken **OR** steak fajitas, served with rice, pinto beans, shredded cheese, sour cream, guacamole, lettuce, homemade salsa, soft flour tortillas and tortilla chips.

**\$13.50 per guest /One Meat
\$14.25 per guest/ Both Meats**

WRAP BUFFET

Assortment of wraps: grilled chicken pesto, roasted vegetable, Italian and turkey club. Includes choice of pasta salad or pesto potato salad and our homemade chef dessert platter.

\$13.25 per guest

SANDWICH BOARD PLATTER

Choice of three of the following pre-made

sandwiches: turkey & smoked cheddar, ham & Swiss, roast beef and provolone, tuna salad sandwich, grilled vegetable sandwich **OR** chicken salad. All served on French bread with lettuce, tomato, mayonnaise, Dijon mustard, choice of pasta or pesto potatoes and dessert bars.

\$13.25 per guest

** BARBECUE

Your choice of barbecue pulled pork or pulled chicken, served with sweet yellow corn, roasted red skin potatoes, cole slaw, sliced dinner rolls, butter and mixed berry fruit pie with whipped cream.

\$13.50 per guest

** CHEF'S SEASONAL BUFFET

Your choice of chipotle chicken or beef kabobs, served with grilled vegetables, strawberry walnut salad, rice pilaf and dessert bars.

**\$13.50 per guest/One Meat
\$14.25/Both Meats**

CAFÉ BREAKS

Packages include plates, napkins, eating and serving utensils.

SIGNATURE BREAK

Vegetable tray with blue cheese, ranch or dill dip, cubed cheese platter with assorted crackers, roasted peanuts, individual pretzel or bags of chips and brownies.

\$7.00 per guest

PICK ME UP

Assorted bags of potato chips, ice tea bottles, peanut M&Ms, granola bars and assorted cookies.

\$6.25 per guest

ENERGY BOOST

Whole fruit basket, trail mix, protein bars, assorted yogurts, juice and bottle waters.

\$7.00 per guest

SWEET TREAT

Assorted dessert bars and tartlets, cookies, brownies and chocolate covered pretzel sticks.

\$4.75 per guest

DESSERT TRAYS

Packages include napkins and serving utensils.

FRESH BAKED COOKIES

Chocolate chip, oatmeal raisin, white chocolate chunk, double chocolate cookies and sugar cookies.

\$15.00 per dozen

BROWNIES

Fudge brownies, cheesecake brownies and raspberry brownies.

\$21.00 per dozen

DESSERT BARS

Lemon, berry crumble and cinnamon apple.

\$21.00 per dozen

FRUIT PIES

Choice of cherry, peach, **mixed berry or apple. Served with whipped cream.

\$3.75 per guest

LINCOLN PARK FRUIT BASKET

Assorted melons, pineapple, grapes, strawberries and seasonal berries.

\$3.50 per guest



CAFÉ CATERING MENU
2700 South River Road • Suite L9B
Des Plaines

#CALLUSTODAY
#PLANFORTOMORROW

(847) 401-4546

Email orders up to twenty-four hours
prior to desired delivery to:

info@greencuisinechicago.com

WWW.GREENCUISINECHICAGO.COM

GREEN CUISINE





MORNING BREAKFAST BASKETS

Packages include plates, napkins, eating and serving utensils. (Based on 2 items per person.)

THE CAFÉ BASKET

Slices of our signature cinnamon apple and banana chocolate chip coffee cakes accompanied by blueberry and raisin bran muffins and whole fruit basket. **\$6.50 per guest**

THE MARKET CAFÉ

Assorted bagels, muffins, Danish, fruit yogurts, sliced fresh fruit, sweet butter, cream cheese and preserves. **\$7.50 per guest**

THE GRAND CAFÉ

Assorted bagels, muffins, Danish, croissants with sweet butter, cream cheese and preserves; accompanied by a sliced fresh fruit platter. **\$7.25 per guest**

HOT BREAKFAST BUFFETS

Packages include plates, napkins, eating and serving utensils.

MAIN STREET

Scrambled eggs, bacon or sausage links, breakfast potatoes, served with assorted sliced breads, preserves, sweet butter and bagels. **\$8.25 per guest**

LAKEVIEW

French toast served with seasonal berries, maple syrup, whipped butter, includes scrambled eggs, sliced bacon and assorted mini muffins. **\$9.50 per guest**

OLD TOWN

Classic cheese blintzes with warm cinnamon apple compote; includes choice of sausage links or bacon. **\$9.00 per guest**

GOLD COAST

Scrambled eggs, sautéed spinach, turkey sausage and cheddar cheese wrapped in whole wheat tortilla shell. Served with homemade salsa and fresh fruit medley. **\$8.75 per guest**

BOXED LUNCHES

Includes choice of pasta salad, potato salad, or coleslaw; fresh fruit medley and choice of brownie or dessert bar.

SANDWICHES

HAM & CHEDDAR PRETZEL

Sliced ham, lettuce, tomato, red onions, Dijon mustard, cheddar cheese on pretzel bread. **\$9.00 per guest**

ITALIAN

Genoa salami, bologna, mortadella, prosciutto, provolone cheese, lettuce, tomatoes, fresh basil, Italian balsamic dressing on baguette. **\$9.00 per guest**

CLASSIC TUNA SANDWICH

Our homemade white tuna salad, onions, mayonnaise, tomato and lettuce, Swiss cheese on whole grain bread. **\$9.00 per guest**

CAPRESE SANDWICH

Tomato, basil, fresh mozzarella, roasted red pepper with balsamic dressing, arugula and black olive tapenade on baguette. **\$9.00 per guest**

ROAST BEEF & SWEET ONION

Sliced roast beef with provolone, leaf lettuce, horseradish cream and caramelized sweet onion on ciabatta. **\$9.00 per guest**

TUSCAN STYLE CHICKEN SANDWICH

Garlic and mustard grilled chicken breast, provolone cheese, tomato, basil leaves, romaine leaves and pesto aioli on ciabatta. **\$9.75 per guest**

WRAPS

** CHICKEN SALAD WRAP

Tradition chicken salad with shredded lettuce and tomato in whole wheat wrap. **\$9.00 per guest**

** PEAR AND BRIE WRAP

Sliced pear with mixed green, strawberries, walnuts, honey mustard and brie cheese in whole wheat wrap. **\$9.25 per guest**

** CHIPOTLE TURKEY WRAP

Roasted turkey breast with cheddar cheese, sliced bacon, shredded lettuce, avocado, homemade chipotle sauce in tomato wrap. **\$9.25 per guest**



SALAD BOXED LUNCHES

Includes dinner roll and choice of brownie or dessert bar. All salads are available as a wrap. Your choice of whole wheat or flour tortilla.

CHICKEN CAESAR

Grilled chicken, romaine lettuce, parmesan cheese, and croutons with Caesar dressing. **\$9.25 per guest**

COBB

Romaine lettuce, chopped bacon, cucumber, tomatoes and hard-boiled egg with ranch dressing. **\$9.00 per guest**

SANTA-FE

Honey barbecue glazed chicken, lettuce, corn & tomato salsa, cheddar cheese and tortilla chips with chipotle ranch dressing. **\$9.50 per guest**

GREEK

Lettuce, tomato, black olives, cucumber, red onions and feta cheese with herb-balsamic dressing. **\$9.00 per guest**

THAI CHICKEN

Grilled marinated chicken with three cabbage slaw, edamame, tomatoes, wonton chips, cilantro and roasted peanuts with Thai peanut dressing. **\$9.50 per guest**

GREEN CUISINE HOUSE

Spinach leaves, dried cranberries, goat cheese, and candied walnuts with honey mustard vinaigrette. **\$9.25 per guest**

CAPRESE SALAD

Fresh mozzarella, tomatoes and fresh basil tossed in balsamic vinegar. **\$9.50 per guest**

TOSSED ITALIAN SALAD

Romaine lettuce, chopped tomatoes, red onion, provolone cheese, salami and mortadella with red wine vinaigrette dressing. **\$9.25 per guest**

STRAWBERRY WALNUT SALAD

Mix greens, strawberries, sliced red onion, crumbled blue cheese and walnuts with raspberry vinaigrette dressing. **\$9.25 per guest**

** ½ SANDWICH & SALAD COMBO

Your choice of any salad and sandwich. Served with fresh fruit salad and dessert bar. (Minimum order of 5) **\$9.50 per guest**

Chef Signature Items ** New Seasonal Chef Creations