



Rep Express Catering

SPECIAL
EVENTS
MENU

2019

HORS D'OEUVRE PASSED

CHILLED

- | | |
|--------------------------------------|--|
| zucchini parcels | zucchini slices filled with goat cheese and kalamata olive tapenade |
| cherry tomatoes with bacon and aioli | crisp bacon, parmesan cheese and garlic aioli filled cherry tomato |
| miniature bruschetta | fresh tomato, garlic, olive oil and basil served on toasted crostini |
| prosciutto wrapped asparagus | drizzled with lemon-caper mayonnaise |
| chicken moja | served in a miniature tortilla cup garnished with fresh cilantro |
| ricotta fritto | parmesan cups, lemon and ricotta filling with red apple and chives |
| petite caprese skewers | herb and olive oil marinated ciliegine mozzarella and cherry tomato |
| smoked salmon goat cheese tart | whipped goat cheese, smoked salmon tart with cucumber and fresh dill |
| roasted potato and caviar | fingerling potato, crème fraîche, caviar and chives |
| beef and scallion roll | marinated beef, green onion, carrot and teriyaki glaze |
| thai shrimp salad | poached shrimp, chili mayo and cilantro in a cucumber cup |
| tenderloin puff | roasted tenderloin, horseradish cream and cheddar in a proflterole |

HOT

- | | |
|---|---|
| chorizo and fingerling potato skewer | spanish chorizo, fingerling potatoes, smoked paprika with aioli |
| crab cakes | maryland lump crab cakes with mustard aioli |
| sausage roll | italian sausage wrapped in puff pastry with fresh herbs |
| chesapeake mushrooms | filled with jumbo lump crab, diced peppers, scallions and cilantro |
| coconut crusted shrimp | with a papaya mango sauce |
| bacon and cheese baby "reds" | red potato cups filled with smoked bacon, chives and cheddar cheese |
| firecracker shrimp yakitori | seared jumbo shrimp skewer finished in an asian chili sauce |
| tomato and cheese baby "reds" | potato cups filled with sun-dried tomato, chives and cheddar cheese |
| feta and sun-dried tomato phyllo triangle | with tzatziki sauce |
| crispy olive manchego bites | manzanilla and kalamata olives, manchego and cream cheese |
| sweet potato puffs | brown sugar, cinnamon, nutmeg and crushed pecans in puff pastry |
| mushroom vol au vent | pastry, wild mushrooms, aged sherry, fresh parsley and fontina cheese |
| spanakopita | spinach, feta cheese in a phyllo triangle |
| smokhouse date | bacon-wrapped date stuffed with cheddar cheese |
| bbq bites | mini cornbread topped with bbq pulled pork and "slaw" |

HORS D'OEUVRE PASSED

SPOONS*

honey whipped goat cheese
petite citrus infused beet salad

prosciutto, fresh thyme and poached pear
roasted beets, shallots, orange vinaigrette and napa cabbage

Soup Shots*

"margarita" shrimp ceviche
corn bisque
leek and potato
wild mushroom soup

tequila shrimp with tomato gazpacho, red onion, pepper and mango
with sour cream, scallions and chili oil (served hot or chilled)
with caviar and chives (served hot or chilled)
with rosemary parmesan croutons

* doesn't include cost of additional rental

CLUB FOOD

SKEWERS

chicken satay	coconut marinated chicken with a thai peanut sauce
beef satay	marinated beef tenderloin with teriyaki sauce
luau shrimp	cilantro lime glazed shrimp and pineapple
chicken apple sausage	red onion, apple and maple dijon glaze
crimini mushroom	pearl onion and chipotle orange marinade

FLATBREADS

chicken and goat cheese	grilled chicken, caramelized onions, goat cheese and fresh herbs
classic margherita	roma tomato, fresh mozzarella, basil and extra virgin olive oil
prosciutto and arugula	prosciutto, red onion, brie, arugula and balsamic aioli
camitas	braised pork, queso fresco cheese, scallions and chipotle salsa
baja chicken	grilled chicken, queso fresco cheese, cilantro and guajillo chili sauce
veggie	spinach, artichoke, mushrooms, caramelized onions and mozzarella

SANDWICHES

CONTEMPORARY

cured ham and cheese	maytag blue cheese and honey mustard on brioche
turkey and brie	apricot preserve and arugula on ciabatta
roast beef	white cheddar, pesto mayo and greens on a pretzel roll
roasted tomato and black bean salsa	pickled red onion, lettuce and chipotle aioli on an onion roll

WARM

carolina cue	barbecued pulled pork and coleslaw on a cornbread muffin
slider	angus beef, caramelized onions and american cheese
grilled cheese	white cheddar, american and blue cheese on homestyle white
panini	arugula, goat cheese and ham

ARTISIAN BRUSCHETTA

fresh	mozzarella, seasonal tomatoes, fresh basil and olive oil on a baguette
dressed	crab meat, louie sauce and butter lettuce on brioche
grilled	grilled vegetable relish, hummus and cilantro on wheat baguette slice
rossted	chilled roast beef, herbed cheese, grilled onion and horseradish on brioche
smoked	sliced salmon, dill cream, chopped egg and capers on dark rye
cured ham	marinated roasted red pepper, basil aioli and arugula on a baguette

TABLE SNACKS

(MINIMUM 10 GUESTS)

MUNCHIES

mixed nuts	peanuts, cashews, pecans, brazil and other nuts
root vegetable chips	sweet potato, taro, beet and other assorted flavors
popcorn	fresh popped with truffle oil and parmesan
marinated olives	kalamata, cracked green, citrus and olive oil

DIPS AND THINGS

spinach and artichoke dip	spinach, artichokes, roasted garlic, parmesan dip with sliced ciabatta
cheddar spread	with pretzels and vegetable sticks
three onion dip	caramelized onions, scallion and chives dip with sliced ciabatta
trio of salsas	chipotle, salsa de arbol, salsa verde with house made tortilla chips
bruschetta	tomato, basil, garlic and olive oil served with toasted crostini

TABLE SNACKS

(MINIMUM 10 GUESTS)

ARTISIAN TRAYS

seasonal vegetable display	broccoli, zucchini, squash, cucumber, carrot, cherry tomatoes and celery with three onion dip
farmers market basket	broccoli, zucchini, french beans, radishes, tomatoes and more with three onion dip
roasted vegetable display	roasted balsamic marinated vegetables served with lemon-caper aioli
great lakes cheese board	cheddar, swiss, blue, herbed goat, brie and sliced baguette, fresh fruit and crackers
cheese-maker's selection	white cheddar, maytag blue, brie, humboldt fog and wild rice gouda served with raisin bread, grapes and chutney
shrimp cocktail	iced jumbo shrimp, cocktail sauce, lemons, horseradish and tabasco
sushi and maki roll assortment	daily selection of maki rolls, nigiri sushi with soy, pickled ginger and wasabi
american charcuterie assortment	summer sausage, salami, cured ham, olives and marinated vegetables
chilled seafood	shrimp, jonah crab claws and smoked fish spread with cocktail sauce, mustard sauce and crackers

CHEF STATIONS (MINIMUM 25 GUESTS)

CARVING*

beef	choose one, two or three meat options sirloin beef, sirloin tri-tip, black angus prime rib, herb crusted tenderloin of beef
poultry	turkey breast
pork	honey ham, pork loin
sauces	choose two sauces cold horseradish cream, roasted garlic aioli, dijonaise, caramelized balsamic onions, chipotle aioli, dijon mustard, cranberry horseradish cream hot caramelized onion demi-glace, caramelized granny smith apple gastrique, green peppercorn, demi-glace bread included: homestyle dinner rolls and sliced artisan leaves

MADE TO ORDER*

pasta	penne with tomato basilico and gemelli with melted garlic alfredo tossed to order toppings on the side include: sausage, peppers, pesto chicken, sautéed mushrooms and herbed parmesan blend
stir fry	shrimp with black bean sauce and sweet chili chicken with broccoli made to order served with steamed rice and table condiments
mac and cheese	elbow macaroni or penne tossed with white italian cheese or aged yellow four cheddar cheese sauces toppings on the side include: chopped smoked brisket, honey ham, bacon peregrine and sautéed mushrooms
mashed potato	yukon gold or sweet potato toppings on the side include: smoked bacon, shredded jack, blue cheese, caramelized pearl onions, green onions, sour cream, pickled jalapenos and whipped roasted garlic butter
late night tasty dog	italian beef and hot dogs made to order with the traditional chicago toppings
contemporary caesar	hand torn romaine tossed two ways with roasted garlic and black pepper caesar or chipotle cilantro caesar dressing toppings on the side include: grilled chicken, blackened steak, garlic butter shrimp, lemon pepper ciabatta croutons and shaved parmesan

*additional charge for action chef

SMALL PLATES (MINIMUM 10 GUESTS)

ASIAN

asian salad	rice noodles, tri-color peppers, carrots, grape tomatoes, broccoli, black and white sesame seeds and asian ginger dressing served in "take out" containers
crispy scallop	tempura breaded scallop, shredded cabbage, mustard and hoisin
seared tuna	sliced seared tuna, wakame, shredded carrot and wasabi

LATIN

tostada	chipotle grilled shrimp, black beans, chihuahua cheese, lettuce, cilantro, crema and lime
caviche	mexicana style shrimp "cocktail" with tomato, roasted onion and lime
fish tacos	batter dipped fish, cabbage, chipotle mayo, cilantro and chihuahua cheese on soft tortillas

EUROPEAN

schnitzel	breaded chicken cutlet served with warm potato salad and red cabbage
crab cake oscar	lump crab cake topped with asparagus, hollandaise sauce and veal demi-glace
pate and bread	country liver pate on baguette, brie with mustard and cornichons
arancini	italian sausage and parmesan risotto fritter with spicy tomato sauce

AMERICAN

crab salad	maryland style crab salad with citrus mayonnaise over shredded lettuce with old bay dust
pretzel roll	carved tenderloin, horseradish and white cheddar on a pretzel roll with chips
blackened chicken	blackened chicken over romaine, shredded cheddar and bacon with ranch dressing
chili casserole**	beef and bean chili topped with corn chips baked in an individual dish

*can be made into action station

**requires rental

CUSTOM BUFFETS

(MINIMUM 10 GUESTS)

ENTRÉES

black pepper crusted sirloin of beef	roasted medium rare with red wine sauce
herb seared beef tenderloin	roasted medium rare with green peppercorn brandy demi-glace
herb crusted pork loin	pork loin, roasted garlic and fresh herbs with mustard jus
chicken champagne	seared chicken breast with sun-dried tomato champagne sauce
chicken piccata	seared chicken breast with a lemon-caper sauce and fresh tomatoes
roast turkey breast	sage and cranberry butter basted roasted turkey breast, served with cornbread stuffing and pan gravy
red wine-braised short ribs	boneless short ribs, red wine, pearl onions and mushrooms
salmon filet	seared salmon filets with wild mushrooms, fresh tarragon, tomatoes and white wine sauce
tilapia provencal	baked tilapia, roma tomatoes, kalamata olives, capers and fresh herbs
wild mushroom and potato strudel	wild mushrooms, yukon potatoes, shallots, and spinach in phyllo pastry with herb beurre blanc
"mac and cheese" primavera	penne pasta, zucchini, squash, peppers, scallion and tomato tossed in a white Italian cheese sauce

POTATO, STARCH AND PASTA

grilled vegetable ravioli	roasted tomatoes, pesto, vegetable stock and shaved parmesan
rum glazed sweet potato and apple gratin	sweet potatoes and apples layered with pecans and rum, cinnamon and ginger
great plains wild rice blend	long grain and wild rice, dried cranberries, scallions, currents, toasted pecans and fresh herbs
mashed potatoes	choice of: buttermilk, roasted red pepper, mashed garlic or horseradish
cavatappi pasta	basil pesto, sun-dried tomatoes, roasted zucchini and yellow squash
alfredo's baked rigatoni	rigatoni, vodka marinara, ricotta cheese, mozzarella, parmesan and fresh herbs
roasted fingerling potatoes	yellow fingerling potatoes, garlic, thyme and olive oil

CUSTOM BUFFETS

(MINIMUM 10 GUESTS)

VEGETABLES

mediterranean green beans	green beans, roasted garlic, feta cheese, sun-dried tomatoes, and pine nuts
tasty oistro vegetables	zucchini, yellow squash, carrots, peppers, red onion and herbs
baby carrots	assorted baby carrots with tarragon butter
market selection	offerings may include asparagus, broccoli, brussel sprouts and root vegetables based on a seasonal selection

SALADS

garden fresh	tom criso romaine, cucumbers and roma tomatoes with tc house dressing
mediterranean	salad greens, bell peppers, cucumbers, sun-dried tomatoes, red onion, kalamata olives and feta cheese with white wine and feta vinaigrette
golden gate	baby greens with red wine poached pears, mandarin oranges, vidalia onion, dried cranberries and candied nuts with sherry vinaigrette
caesar	tom criso romaine, parmesan cheese, croutons with caesar dressing
waldorf	tom criso romaine, red apple, celery, grapes, and candied walnuts with honey-lemon dressing
spinach strawberry	baby spinach, strawberries, red onion and toasted almonds with poppy seed dressing

EXTRAS

hearth baked rolls	sourdough, sesame, old-fashioned knot and multigrain rolls with butter
artisan leaves and rolls	sliced plain, multigrain, mozzarella leaves, rolls and butter
biscuits and cornbread	individual buttermilk biscuits and cornbread muffins with butter and honey

PLATED MENU
(MINIMUM 10 GUESTS)

SHARING PLATES

trio of spreads	hummus, olive tapenade and eggplant caponata with assorted breads
simple antipasto	marinated olives, roasted peppers, mozzarella and salami
seafood dips	plate of chilled white fish and smoked salmon dips with crackers and lemon
classic crudite	seasonal vegetables, baby radishes and dill greek yogurt
assorted flatbreads	bread sticks with olive oil and pesto parmesan spread

SALADS

seasonal mixed greens	feta, maytag blue cheese, crispy parsnips with dried cherry vinaigrette
romaine and kale chopped caesar	parmesan, roasted garlic ciabatta croutons with extra virgin olive oil
mixed green and arugula salad	poached pears, candied hazelnuts with vanilla bean and sherry vinaigrette
petite wedge	tomatoes, red onion, blue cheese with green goddess dressing
waldorf chopped salad	apples, grapes, celery, walnuts with lemon poppy seed dressing
mixed greens	curried apples, dried cranberries, crispy onions, shredded carrots with yogurt dressing
baby spinach salad	berries, toasted almonds, sweet chili with pickled ginger vinaigrette
seasonal tomato panzanella	toasted ciabatta, fresh mozzarella, pepperoncini, basil with balsamic reduction

OTHER FIRST COURSES

ceviche cocktail	roasted tomatillo and shrimp layered with white bean puree and crispy plantains
poached shrimp remoulade	watercress salad, pickled cucumber and brioche
duck breast carpaccio	cold smoked duck with pickled red onions, herb salad and goat cheese
sesame seared tuna	daikon sprouts, edamame salad, ponzo and wasabi mayo

SOUP PLATES

roasted tomato bisque	goat cheese and rosemary croque-monsieur
mushroom soup	fried ravioli and petite salad
butternut squash soup	prosciutto and ricotta beignets
leek vichyssoise	celery and yukon potato salad bruschetta

ENTRÉES

PLATED MENU

(entrée includes: bread and choice of two (2) side dishes.*)

<i>beef, lamb and veal</i>	
sliced tenderloin	herb-marinated and roasted with red wine sauce
carved tenderloin of beef	black pepper crusted with green peppercorn sauce
flat iron of beef	tc spice rub with bourbon bbq demi-glace
petite filet	parmesan crusted with balsamic sauce
individual filet glace	feta, olive and oregano crusted with roasted tomato demi-glace
crusted filet	creamed spinach crusted with roasted garlic sauce
ny strip steak	grilled with horseradish chive butter and madeira braised mushrooms
strip loin	roasted and carved with green peppercorn sauce and crispy onions
denver steak	smoke roasted with golden bbq sauce and charred onions
american lamb rack	roasted with mustard herb and crumb crust and natural jus
veal medallions	grilled with american prosciutto and sage garnish and lemon butter
boneless short rib	braised with smoked bacon, pearl onions and horseradish
<i>poultry</i>	
grilled chicken breast	tc spiced and rubbed with bourbon sauce
sautéed chicken breast	champagne sauce with sun-dried tomatoes and parsley
bone-in airline breast	roasted with maple glaze with cornbread stuffing and giblet gravy
stuffed chicken breast	italian sausage, asagni and fennel with spicy tomato sauce
stuffed chicken breast	pesto and ricotta salata with pinot grigio sauce
bone-in airline breast	pan seared with herbed cheese filling and mustard jus
chicken paillard	parmesan breaded with shaved fennel and arugula salad and lemon beurre blanc

*does not include cost of rentals

PLATED MENU

(entrée includes: bread and choice of two (2) side dishes.*)

ENTRÉES

<i>pork</i>	
bone-in pork chop	to signature stuffed with apple stuffing and cider vinegar
pork loin	tuscan rubbed with rosemary and white wine sauce
osso buco	braised pork shank with citrus gremolata and tcm herbs
bone-in pork rack	roasted with braised bacon, apples and thyme sauce
<i>seafood</i>	
salmon filet	grilled with a dill grain mustard rub in chive butter sauce
stuffed shrimp	crab and cracker with sherry beurre blanc
baked cod	herb crusted with shrimp, potato and chive stew
whitefish	pan seared with spinach, tomato and mushroom sauce
scallops	seared brochette with shrimp sauce and tarragon
<i>dietary/vegetarian</i>	
stuffed portobello	mushroom with roasted spinach, root vegetable stew and crispy shallots
southwestern wrap	braised white beans, wild rice pilaf, tomatillo sauce and onion-cilantro salsa
samosa strudel	potato and pea with tikka masala sauce and mint chutney
eggplant milanese	spinach and caponata stuffed with spicy tomato sauce

BREAD PACKAGES

preset artisan rol and sweet butter plate
artisan rolls and sliced hearth baked breads with sweet butter

POTATO**OTHER****VEGETABLES**

mashed potatoes
mashed potatoes
mashed potatoes
mashed potatoes
gratin
dauphincise
roasted red skin
fingerling
yukon potato wedges
potato gratin*

fritter
rice pilaf
brown rice pilaf
barley pilaf
bread pudding
cornbread pudding
polenta cake

green beans
carrots
asparagus
seasonal vegetables
haricot vert bundle
stuffed zucchini
plum tomatoes
brussel sprouts
broccoli*

sour cream and bacon
horseradish and chive
buttermilk ranch and cheddar
"old school" pain
sweet potato and apple
classic potatoes with garlic and cream
herb potatoes with roasted garlic
pan mashed with thyme and fried shallots
roasted with truffle dust and parmesan
four cheese

macaroni and cheese
traditional with "mirepoix" and herbs
wild rice with mushrooms
braised kale and roasted peppers
wild mushroom
sweet potato with roasted jalapenos
baked asiago and basil with truffled crust

sautéed with shallots and torn parsley
butter and honey glazed with tarragon
steamed with lemon zest and toasted bread crumbs
market selection with chive butter
with toasted almond crumble
wild mushroom duxelle gratin
creamed spinach stuffed
braised with walnuts and sage
white cheddar timbale

(choice of two (2) side dishes.*)

PLATED MENU

DESSERTS

PLATED	cheesecake bread pudding upside-down pineapple tart toffee pudding sorbet	chicago-style with seasonal fruit and cinnamon streusel chocolate and brioche with dried cherries and warm ganache individual pineapple with rum sauce and ice cream pecan sticky with bourbon and sour cream seasonal berries and fresh mint
	<i>shared plates for the table</i>	choose one our selection of petite sweets, artisan cookies and bars a selection of midwest cheeses with fresh grapes, honey and crackers assorted mini cupcakes
INDIVIDUAL	parfaits* crème brûlée* cake slices baker's choice*	chocolate brownie fudge, apple pie or s'more parfaits (1pc pp) individual vanilla bean crème brûlée cups (1pc pp) individual slices of traditional cakes: carrot, vanilla, caramel, butter pecan and chocolate fudge (1.5pc pp) an assortment of individual desserts that we choose for you (1.25 pc pp)
ASSORTMENTS	petite cookies petite sweets mini cupcakes baker's choice	chocolate chocolate chip, lemon drop, snickerdoodle, coconut cookie, ginger shortbread (3pc pp) key lime tart, brownie bite, lemonberry bar and petite éclair (2pc pp) red velvet, carrot cake, apple pie, caramel chocolate (2pc pp) assorted cookies, petite sweets and mini cupcakes (2pc pp)
ADDITIONAL CHOICES*	truffle lollipops mousse cups coconut macaroons cookie sandwiches gelato cones strudel bites chocolate tulip cups chocolate strawberries	chocolate, margarita, mai tai Individual chocolate, strawberry and passion fruit mousse cups chocolate dipped coconut macaroons chocolate chocolate, oatmeal raisin and white chocolate mini ice cream cones with assorted gelato mini apple and cherry strudel bites dusted with powdered sugar (1.5pc pp) mini chocolate cups filled with tiramisu mousse, fresh raspberry and chocolate tuile whole strawberries, dark and white chocolate

DESSERTS

SELF-INDULGENCE

doughnut holes*	warm doughnut holes tossed in cinnamon sugar and drizzled with chocolate sauce (5pc pp)
s'mores*	a chef will make an individual s'more for you (1pc pp)
milk shakes*	old fashion milk shakes made to order (4oz shake pp)
upscale grande berry yogurt trifle	all above items require an action chef additional charge for an action chef
upscale grande mixed fruit trifle	organic low-fat vanilla yogurt layered with crunchy granola and seasonal berries
	organic low-fat vanilla yogurt layered with crunchy granola, grapes, apples, strawberries and bananas

WHOLE CAKES & SUCH

ask your sales associate about our dessert buffet options for your specific event.

DRINKS

BEVERAGES

premium coffee service	includes disposable cups, charge for rentals. also includes assorted flavor creams, sugar and sugar substitute
hot tea	an assortment of bigelow teas. includes disposable cups, charge for rentals. also includes fresh lemon, assorted flavor creams, sugar and sugar substitutes
soft drinks	coke & pepsi products, 12 oz cans
bottled spring still water	16 oz bottle
bottled spring sparkling water	11 oz bottle

BAR

standard beer, wine & soda bar	sam adams, miller lite, coors lite, buckler (non alcoholic), assorted sodas, flat spring water, 3 wines from the wine list. add a craft beer for an additional \$1.50/pp
premium beer, wine & soda bar	heineken, stella artois, sam adams, miller lite, choose 2 craft beers, buckler (non-alcoholic) assorted sodas, flat & sparkling spring water, 3 wines from the wine list.
standard liquor package	sam adams, miller lite, coors lite, buckler (non alcoholic), assorted sodas, flat spring water, 3 wines from the wine list. absolut vodka, tanqueray gin, captain morgan rum, jose cuervo tequila, jack daniels bourbon, seagram's 7 whiskey. add a craft beer for an additional \$1.50/pp
premium liquor package	heineken, stella artois, miller light, sam adams, choose 2 craft beers, buckler (non-alcoholic) assorted sodas, flat & sparkling spring water, 4 wines from the wine list. grey goose vodka, bombay sapphire gin, makers mark bourbon, mount gay eclipse rum, glenlivet 12 year old scotch, merradura reposado tequila, crown royal

