

## BOX LUNCHES

### BOX SANDWICHES & WRAPS

<i>Baked Ham</i> with lettuce, tomato, and choice of cheese on rye	\$8.85
<i>Grilled Chicken Caesar Wrap</i> with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$8.85
<i>Grilled Steak Caesar Wrap</i> with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$9.85
<i>Smoked Salmon Caesar Wrap</i> with romaine, shredded parmesan and creamy caesar dressing in a sun-dried tomato tortilla	\$10.85
<i>Club Wrap</i> with turkey, bacon, lettuce, tomato, swiss and cheddar with mayonnaise in a sun-dried tomato tortilla	\$8.85
<i>Egg Salad</i> with lettuce and tomato	\$8.85
<i>Chicken Salad</i> with pulled chicken breast, roasted almonds, dried cranberries and celery	\$9.85
<i>Corned Beef</i> with swiss cheese and mustard on rye	\$8.85
<i>Smoked Turkey</i> with swiss cheese, lettuce, tomato and mayonnaise	\$8.85
<i>Southwestern Bean Wrap</i> with black beans, corn, tomato, cilantro, romaine, cayenne pepper and sour cream	\$8.85
<i>Caprese</i> with fresh mozzarella, tomato, fresh basil, extra virgin olive oil and balsamic vinegar on ciabatta	\$10.85

Each selection includes chips, fruit and choice of dessert: milk chocolate chunk cookie, lemon, strawberry or chocolate toffee bar. Choice of bread: pretzel roll, multi-grain, marble rye, white, ciabatta, french roll. Add avocado, \$1.00.

### BOX SALADS

<i>House</i> with spring mix, cucumber, tomatoes, red onion, our own croutons	\$9.35
Add chicken, \$2	
<i>Caesar</i> with romaine, our own croutons and shredded parmesan	\$9.10
Add chicken, \$2; add steak, \$3; add salmon, \$4	
<i>Spring Mix</i> with dried cranberries, walnuts, pears, feta or gorgonzola with raspberry vinaigrette dressing	\$9.35
<i>Cobb</i> with romaine, egg, tomato, chicken, turkey and crumbled bleu cheese	\$11.35
<i>Chef's Salad</i> with spring mix, southwestern bean salad, chicken and feta cheese	\$10.60

Choice of dressings: Creamy caesar, bleu cheese, ranch, light dijon vinaigrette, raspberry vinaigrette, Italian. Each selection includes choice of dessert: milk chocolate chunk cookie, lemon, strawberry or chocolate toffee bar. Add avocado, \$1.00.

## OTHERS

### BREAKFAST A LA CARTE

<i>House-made Muffins</i> , \$2.00	<i>Scrambled Eggs</i> , \$3.00
<i>Diced Roasted Potatoes</i> , \$1.00	<i>Bacon</i> , \$2.00
<i>Fresh Fruit</i> , \$2.00	<i>Sausage</i> , \$2.00
<i>French Toast</i> , \$3.00	

*Quiche Ingredients:* Ham, sausage, bacon, onion, spinach, peppers, swiss, cheddar, american, feta, sun-dried tomato, asparagus

<i>Quiche Florentine</i> with spinach, onion, bacon, red pepper and swiss	\$19.00
<i>Quiche Lorraine</i> with ham and swiss	\$19.00

Each quiche serves 6-8

### BREAKFAST PLANS

<i>The Big Deal</i> with choice of quiche or scrambled eggs, fresh fruit, sausage and/or bacon, muffins, diced potatoes	\$11.00
<i>The Fast Track</i> includes house-made muffin and banana bread, fresh fruit	\$7.00

Includes one beverage per person; choice of coffee, juice (orange, cranberry) or bottled water.

## CHEF STATIONS

*Pasta Station:* Tri-colored rotini with broccoli, carrots, marinated chicken, mushrooms, shrimp, Italian sausage, sun-dried tomatoes, alfredo, marinara \$14.00

Price is per person. Pasta chef \$38.00 per hour, three-hour minimum.

## FROM THE GRILL

*Grill Package:* Mini angus burgers, cheeseburgers (American cheese), marinated chicken breasts, hot dogs, with choice of Italian sausage & peppers or brats & sauerkraut.

With two sides/salads - \$15.00, with three sides/salads - \$17.00

<i>Chicken Kabobs:</i> Marinated chicken, red onion, green pepper, mushroom and yellow squash	\$6.00
<i>Steak Kabobs:</i> Marinated steak, red onion, green pepper, mushroom and yellow squash	\$8.00
<i>Vegetable Kabobs:</i> Yellow squash, red pepper, red onion, mushrooms and zucchini	\$5.00

Prices are per person. Includes ketchup, mustard, pickles, relishes, sliced/diced onions, sliced/diced tomatoes and bbq sauce. Veggie burgers available upon request. Grill chef \$38.00 per hour, three-hour minimum.

## KIDS MENU

<i>Our Own Chicken Littles</i> with mashed potatoes and corn	\$6.00
<i>Gouda Mac &amp; Cheese</i>	\$6.00

Prices are per person.

## DESSERTS

<i>Assorted Dessert Tray:</i> Chocolate toffee bars, lemon bars, strawberry bars, milk chocolate chunk cookies	\$2.00/person
<i>Brownies</i>	\$2.00
<i>Chocolate Toffee Bars</i>	\$1.75
<i>Lemon Bars</i>	\$1.75
<i>Strawberry Bars</i>	\$1.75
<i>Ice Cream Social:</i> Vanilla ice cream, chocolate ice cream, nuts, rainbow sprinkles, Reese's Pieces, crushed Butterfinger, Oreo pieces, whipped cream and chocolate syrup	\$3.00/person

Prices are per piece (or per person as indicated).

## BEVERAGES

20 oz. Bottled Sodas, \$1.75	Bottled Orange Juice, \$1.75
12 oz. Canned Sodas, \$1.00	Intelligentsia Coffee, \$15/gallon
Bottled Water, \$1.50	Coffee with cup, cream & sugars, \$1.85

## SERVING SUPPLIES

<i>Plates, Forks, Knives and Napkins</i>	\$0.50/set
<i>Dessert Plates with Cocktail Napkins</i>	\$0.15
<i>Ice, Bucket, Cups and Tongs (serves 15)</i>	\$5.00

Serving utensils are included with every order. Professional staffing, tables, chairs, linens, chafing dishes and any other catering needs are also available.

## WAIT & BAR STAFF

Each \$35.00 per hour, three-hour minimum.



Catering Menu

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Cafe Menu



**NOW SERVING**  
  
**CAFÉ & CATERING**



**CATERING MENU**  
 Event Planning,  
 Cafe Party Room Available

## APPETIZERS

### HOT HORS D'OEUVRES

<i>Soy Ginger Beef Skewers</i> with toasted sesame seeds	\$2.00
<i>Cheese Quesadillas</i>	\$1.25
<i>Chicken Quesadillas</i>	\$1.50
<i>Steak Quesadillas</i>	\$1.75
<i>Grilled Chicken Skewers</i> in peanut sauce or teriyaki	\$1.75
<i>Dates wrapped in bacon</i>	\$1.00
<i>Lady's Purse</i> with marinated chicken and sun-dried tomatoes in wonton skin pouch tied with scallion	\$1.50
<i>Old-Fashioned Handmade Meatballs</i>	\$1.00
<i>Scallops</i> wrapped in bacon	\$2.00
<i>Mushroom Caps</i> filled with spinach, herbs and grated parmesan	\$1.50
<i>Mushroom Caps</i> filled with mild sausage and grated parmesan	\$1.75
<i>Lamb Chops</i> with gremolata	\$3.50
<i>Southern Fire</i> grilled chicken breast pieces with bleu cheese and ranch dressings	\$1.00
<i>Deluxe Nacho Buffet:</i> Nacho chips, guacamole, chopped tomatoes, nacho cheese, shredded cheddar and monterey jack, jalapeno peppers, black olives, chili, salsa, sour cream	\$3.00

*All appetizer prices are per piece; minimum order one dozen (Minimum order for lamb chops, 16; for meatballs, two dozen)*

### COLD HORS D'OEUVRES

<i>Chilled Shrimp</i> with cocktail sauce	\$1.75
<i>Crostini Breadsticks</i> wrapped in caramelized bacon	\$1.25
<i>Cucumber &amp; Dill</i> on rye point	\$1.00
<i>Fresh Fruit Kabobs</i> with strawberry, pineapple, honeydew and cantaloupe with strawberry dipping spread	\$1.75
<i>Bruschetta</i> with or without red pepper cream cheese spread	\$1.00
<i>Antipasto Skewers</i> with sun-dried tomato, fresh mozzarella, black olive and salami	\$2.00

## SALADS & SIDES

### SALADS

<i>House Salad</i> with spring mix, cucumber, tomatoes, red onion and our own croutons	\$4.00
<i>Caesar Salad</i> with romaine, our own croutons and shredded parmesan	\$4.00
Add chicken, \$2; add steak, \$3; add smoked salmon, \$4	
<i>Spring Mix Salad</i> with dried cranberries, walnuts, pears, gorgonzola or feta cheese and raspberry vinaigrette dressing	\$4.50
<i>Chef's Salad</i> with spring mix, southwestern bean salad, chicken and feta cheese	\$8.50

*Choice of Dressings: Creamy caesar, bleu cheese, ranch, light dijon vinaigrette, raspberry vinaigrette, Italian. Add avocado, \$1.00.*

## SIDE DISHES

<i>Chicken Salad</i> , \$12/lb.	<i>Seasonal Fresh Fruit</i> , \$7/lb.
<i>Pasta Salad</i> , \$6/lb.	<i>American Potato Salad</i> , \$6/lb.
<i>Corn on the Half Cob</i> , \$1/ea.	<i>Southwestern Bean Salad</i> , \$5/lb.
<i>Antipasto Salad</i> , \$6/lb.	
	Half pan/Full pan

<i>Mediterranean Couscous</i> with tomatoes, artichokes and feta cheese with lemon and garlic	\$30/\$45
<i>Baked Beans</i>	\$25/\$40
<i>Mashed Potatoes, Garlic Mashed Potatoes</i>	\$20/\$35
<i>Mac Daddy or Gouda Mac &amp; Cheese</i>	\$35/\$50
<i>Fresh Green Beans</i>	\$25/\$40
<i>Potatoes au Gratin</i>	\$25/\$40
<i>Roasted Potatoes</i>	\$20/\$35
<i>Glazed Carrots</i>	\$20/\$35
<i>Vegetable Rice Pilaf</i> with carrots and zucchini	\$25/\$40
<i>Grilled Vegetables</i> with green pepper, carrots, tomatoes, zucchini, and red onion	\$25/\$40

*Half pan serves 8-10; full pan serves 16-20*

## ENTREES

### A LA CARTE

<i>Summer Pasta</i> with roasted cherry tomatoes, zucchini, asparagus, red onion, pasta and garlic aioli sauce	\$40/\$55
<i>Baked Penne Pasta</i> in marinara with provolone cheese	\$25/\$40
<i>Turkey or Chicken Tetrazini</i>	\$35/\$50
<i>Beef Stroganoff</i> over buttered egg noodles	\$40/\$55
<i>BBQ Pulled Pork</i> (each half pan includes 1 dozen Hawaiian pan rolls)	\$55/\$75
<i>BBQ Pulled Chicken</i> (each half pan includes 1 dozen Hawaiian pan rolls)	\$35/\$50
<i>Mini Angus Cheeseburgers</i>	\$4/ea.

*Half pan serves 8-10; full pan serves 16-20*

### ENTREE PLANS

<i>BBQ Pulled Pork</i>	\$12
<i>Tilapia</i>	\$10
<i>Meatloaf</i> with mashed potatoes and corn	\$10

*Prices are per person; six person minimum per entree. Each entree includes two side dishes or one side dish and/or house salad with assorted dinner rolls and butter.*

### CHICKEN DISHES

<i>Limon</i>	<i>Marsala</i>
<i>Vesuvio</i>	<i>Parmesan</i>

*Chicken dishes can be served A La Carte (\$10.50) or as an Entree Plan (\$14.00).*

### SPECIALTIES

<i>Filet Mignon</i> with madeira sauce	\$25
<i>Prime Rib</i> with au jus and horseradish mayonnaise	\$25
<i>Sliced Beef Tenderloin</i> with horseradish mayonnaise or madeira sauce (serves 8)	\$195
<i>Salmon</i>	\$25

*Prices are per person (except beef tenderloin). Each Specialty Entree includes two side dishes.*

## PARTY TRAYS

### PLATTERS

<i>Seasonal Fresh Fruit Platter:</i> Cantaloupe, honeydew, pineapple, red seedless grapes, berries, strawberries	Small - \$35 (serves 8-12) Medium - \$55 (serves 15-20) Large - \$65 (serves 25-30)
<i>Cheese and Fruit Platter with Crackers:</i> Smoked gouda, havarti dill, smoked cheddar and bacon, pepper jack, strawberries, figs, red seedless grapes and assorted crackers	Small - \$38 (serves 8-12) Medium - \$58 (serves 15-20) Large - \$68 (serves 25-30)
<i>Grilled Vegetable Platter with Hummus:</i> Grilled asparagus, red & yellow peppers, raw celery, carrots, broccoli and cherry tomatoes	Small - \$33 (serves 8-12) Medium - \$53 (serves 15-20) Large - \$63 (serves 25-30)

### PETITE SANDWICHES

<i>Baked Ham</i>
<i>Smoked Turkey</i>
<i>Corned Beef</i>
<i>Chicken Salad</i>
<i>Caprese</i>
<i>Medallions of Beef Tenderloin*</i>

*Sandwiches \$4/ea., one dozen minimum. (\*Beef tenderloin \$5/ea., minimum order 18.) Add cheese, .35 per sandwich. Served on assorted dinner rolls.*

### SANDWICH & WRAP PLATTERS

<i>Smoked Turkey</i> , \$6.00	<i>Chicken Salad</i> , \$7.00
<i>Baked Ham</i> , \$6.00	<i>Chicken Caesar Wrap</i> , \$6.00
<i>Club Wrap</i> , \$6.00	<i>Steak Caesar Wrap</i> , \$7.00
<i>Southwestern Bean Wrap</i> , \$6.00	<i>Caprese</i> , \$7.00
<i>Corned Beef</i> , \$7.00	<i>Smoked Salmon Caesar Wrap</i> , \$8.00

*Sandwiches served on assorted dinner rolls; wraps served in sun-dried tomato tortillas. Add avocado, \$1.00*



*Lady's Purse*