



ELEVATE YOUR EVENT

2024 HOLIDAY 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 500.00 FOOD & BEVERAGE MINIMUM (M-F)
- SATURDAY & SUNDAY REQUIRE A 1,000.00 FOOD & BEVERAGE MINIMUM
- EQUIPMENT, LINENS, RENTALS, DELIVERY FEE & LABOR ARE NOT INCLUDED WITHIN PRICES
- DIETARY NEEDS ARE AVAILABLE UPON REQUEST

CONTACT US

BETH BERINGER

SENIOR EVENT PRODUCER
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BRENDAN O'BRIEN

DIRECTOR OF CATERING
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OUR VALUED PARTNERS





APPETIZERS

48 PIECE GUEST MINIMUM

HOT

BACON WRAPPED DATES

MEDJOL DATES WRAPPED WITH OUR THICK-CUT
APPLEWOOD SMOKED BACON
4.25/EACH

FRESH CORN FRITTERS

HOUSE-MADE CORN FRITTERS WITH ROASTED POBLANO AIOLI
3.75/EACH

*ADD A TOUCH OF DECADENCE BY ADDING OCEAN CRAB TO THE
FRITTERS FOR ADDITIONAL 0.50/EACH

PIGS IN A BLANKET

MINI ALL-BEEF HOT DOGS HAND WRAPPED IN A
CREAM CHEESE PASTRY DOUGH
1.75/EACH

*ELEVATE TO PRETZEL DOGS FOR AN ADDITIONAL 0.25/EACH

SPANAKOPITA

SPINACH, FETA, AND HERBED CREAM CHEESE,
WRAPPED IN A FLAKY PHYLLO DOUGH.
2.75/EACH

STUFFED MUSHROOMS

CHOICE OF:

ITALIAN SAUSAGE & PANKO | GORGONZOLA & CARAMELIZED ONIONS
3.50/EACH

MINI BEEF WELLINGTONS

DECADENT BEEF COMBINED WITH RED WINE REDUCTION
& MUSHROOM DUXELLE IN A FLAKY PUFF PASTRY
4.00/EACH



UPGRADE WITH STAFF, LINENS, RENTALS, BAR SERVICE AND MORE

APPETIZERS

48 PIECE MINIMUM

COLD

CANDIED BACON

OUR THICK-CUT SMOKED BACON BAKED TO PERFECTION WITH BROWN SUGAR, GARLIC AND CRACKLED BLACK PEPPER

4.50/EACH

SATAYS

- * GRILLED VEGETABLE SATAY SERVED WITH HONEY MUSTARD DIPPING SAUCE 4.99/EACH
- * GRILLED SHRIMP SATAY SERVED WITH MANGO CHILE SALSA 6.49/EACH
- * THAI CHICKEN SATAY SERVED WITH PEANUT SAUCE 4.99/EACH

PLATTERS

ALL PLATTERS SERVE 15-20 GUESTS

ARTISAN CHEESE TRAY

YOUR CHOICE OF THREE CHEESES; SOFT GOAT, BABY SWISS, GOUDA, ST. ANDRE TRIPLE CREME, AGED MANCHEGO, DOUBLE CREME BRIE, OR AUSTRALIAN CHEDDAR, ACCOMPANIED BY DRIED APRICOTS, CRANBERRIES, FIGS, FRESH GRAPES, STRAWBERRIES, AND ASSORTED CRACKERS. SERVED WITH HOMEMADE CROSTINI

129.99/TRAY

CRUDITÉ PLATTER

FRESH SLICED SEASONAL VEGETABLES ARRANGED AROUND HOLLOWED ACORN SQUASH FILLED WITH OUR FAMOUS ARTICHOKE SPINACH DIP AND ROASTED RED PEPPER DIP (N)

74.99/TRAY

SHRIMP COCKTAIL PLATTER

YOUR CHOICE OF POACHED OR GRILLED JUMBO SHRIMP APPROXIMATELY 45 SHRIMP PER TRAY.

- * POACHED WITH COCKTAIL SAUCE 124.99/TRAY
- * GRILLED WITH MANGO CHILE SALSA 144.99/TRAY



UPGRADE WITH STAFF, LINENS, RENTALS, BAR SERVICE AND MORE



SIDES

30 GUEST MINIMUM PER
MENU ITEM SELECTION

OLD FASHIONED BREAD STUFFING

TRADITIONAL STUFFING WITH CELERY, ONIONS,
GARLIC, AND CROUTONS

4.99/GUEST

TRADITIONAL MASHED POTATOES WITH HOMEMADE GRAVY

GRANDMA'S RECIPE FOR THE BEST MASHED POTATOES IN TOWN;
MADE WITH SOUR CREAM, BUTTER, GARLIC, AND CHIVES

4.99/GUEST

MASHED POTATOES & BUTTERNUT SQUASH

IDAHO POTATOES MASHED WITH BUTTERNUT SQUASH,
LIGHT CREAM, BUTTER, AND GARLIC

4.99/GUEST

GRILLED VEGETABLE MEDLEY

GRILLED ASPARAGUS, YELLOW AND RED BELL PEPPERS, BABY CARROTS,
SHALLOTS, BROCCOLI, TOSSED WITH OREGANO, BASIL, AND TOMATO OIL.

4.99/GUEST

ROASTED VEGETABLE ANTIPASTO

ASPARGUS, BELL PEPPERS, ONIONS, PORTOBELLO MUSHROOMS
AND SQUASH ROASTED WITH HERBS.

4.99/GUEST



UPGRADE WITH STAFF, LINENS, RENTALS, BAR SERVICE AND MORE

ENTREES

20 GUEST MINIMUM PER MENU SELECTION | 8 OZ SERVINGS

HERB ROASTED BONELESS TURKEY BREAST

ALL-NATURAL FREE-RANGE TURKEY BREAST FROM HARRISON'S POULTRY FARM,
SEASONED WITH OREGANO, GARLIC, THYME, AND SALT

10.99/GUEST

*ADD TURKEY GRAVY FOR 2.99/GUEST

RIC'S TENDERLOIN WITH HORSERADISH CREAM SAUCE

FARM RAISED AND OVEN ROASTED IOWA BEEF TENDERLOIN MARINATED
WITH GARLIC, SAGE, BASIL, AND THYME

24.99/GUEST

BUTTERNUT SQUASH RAVIOLI WITH NUT-FREE PESTO

CREAMY SWEET BUTTERNUT SQUASH FILLED RAVIOLI TOSSED IN A
VIBRANT NUT-FREE PESTO

7.99/GUEST

BREAD

2 DOZEN MINIMUM PER MENU SELECTION

SLIDER ROLLS

BRIOCHE OR WHOLE WHEAT SERVED WITH BUTTER

1.99/EACH

CORNBREAD MUFFINS

SWEET, SAVORY, AND CRUMBLY. SERVED WITH BUTTER.

4.49/EACH



UPGRADE WITH STAFF, LINENS, RENTALS, BAR SERVICE AND MORE

DESSERTS

CAKE POPS

CHOICE OF:

- ✧ CHOCOLATE CAKE DIPPED IN DARK CHOCOLATE WITH DARK CHOCOLATE DRIZZLE
- ✧ POUND CAKE DIPPED IN WHITE CHOCOLATE AND ROLLED IN RAINBOW SPRINKLES
- ✧ RED VELEVEET CAKE DIPPED IN WHITE CHOCOLATE WITH RED CHOCOLATE DRIZZLE
- ✧ BANANA CAKE ROLLED IN CINNAMON SUGAR

3.99/EACH

* 36 PIECE MINIMUM PER FLAVOR SELECTION

OLD FASHIONED GOURMET COOKIES

OUR COOKIES COME IN THREE VARIETIES, CHOCOLATE CHIP,
OATMEAL RAISIN, AND SUGAR

3.49/EACH

DESSERT SAMPLER

A SELECTION OF OUR SPECIALTY TREATS INCLUDING BROWNIES,
BARS, AND ASSORTED COOKIES.

5.99/GUEST

SIGNATURE PASTRY TRAY

A SELECTION OF OUR PASTRIES INCLUDING CHOCOLATE DIPPED BROWNIES, MONSTER
BARS, BLACK AND WHITE SQUARES, CHOCOLATE DIPPED CHOCOLATE CHIP COOKIES,
BUTTERCREAM SANDWICH COOKIES, AND PINWHEEL SHORTBREAD

129.99/TRAY SERVES 15-20

MOM'S APPLE PIE

A FLAKY PIE SHELL LOADED WITH SWEET CINNAMON APPLES AND
TOPPED WITH SWEET FLAKY CRUST

26.99/EACH

PUMPKIN PIE

A FLAKY PIE SHELL WITH OUR CLASSIC SPICED PUMPKIN FILLING

21.99/EACH

LAURA'S PECAN PIE

A FLAKY PIE SHELL WITH TRADITIONAL HOMEMADE CARAMEL PECAN FILLING

27.99/EACH

MINI TARTS

CHOICE OF:

KEY LIME | TRIPLE BERRY WITH STEUSEL | CHOCOLATE MOUSSE | LEMON MERINGUE

3.99/EACH

* 36 PIECE MINIMUM PER FLAVOR SELECTION



WINTER WARM UPS

EACH GALLON SERVES 10 GUESTS

WINTER WARM UPS COME WITH CUPS AND LIDS

HOT APPLE CIDER

SERVED WITH CINNAMON STICKS
56.99/GALLON

HOT CHOCOLATE

SERVED WITH MINI MARSHMALLOWS
24.99/GALLON

HOT CHOCOLATE BAR

SERVED WITH PEPPERMINT STICKS, MINI MARSHMALLOWS,
CINNAMON STICKS, MIXED CHOCOLATE & WHITE
CHOCOLATE SHAVINGS, WHIPPED CREAM
24.99/GALLON