2017 PARTY MENUS

Catered by

BIG DELICIOUS PLANET™

1/1/17

Appetizer Buffets

Please note: There is a $55.00 delivery fee on all appetizer selections

Minimum order for 10 people

Southern

Carolina BBQ Pulled Pork on Sweet Potato Biscuit *with vinegar slaw*
Bourbon Glazed Wings *with blue cheese dip & celery*
Potato Skins with Cheese & Bacon
Jalapeno Poppers
Beet Deviled Eggs *with fresh dill*
Pigs in a Blanket *with honey mustard, BBQ sauce*
Roasted Pepper Hummus *with crudite, pita triangles*
$28.00 pp

Gastro Pub

Aged Sirloin Sliders
Turkey with Apple-Jalapeno Chutney Sliders
Quinoa with BDP Heirloom Tomato Sliders
Smoked Gouda Mac & Cheese Croquettes
Charcuterie Platter *Pates & cured Meats, cornichons, dijon, mixed olives*
Domestic Cheese Board *with Sliced Baguettes & Assorted Crackers*
$32.00 pp

Mexican

Steak Tacos *with corn tortillas, cilantro & onion*
Bacon-wrapped Chicken & Jalapeno Skewers
Sweet Potato & Black Bean Quesadillas
Tortilla Chips
Shrimp Ceviche
Guacamole Bar *with crab, Jicama, corn, red peppers, pineapple and seasonal toppings*
BDP's Fire Roasted Tomato-Chipotle Salsa
House Pickled Vegetables
$33.00 pp

Afternoon Reception

Assorted Mini Sandwiches *Ham & Cheese, Tarragon Chicken Salad, Roast Beef, Caprese*
Gourmet Cheeses *with crackers*
Artichoke Parmesan Dip *with pita chips*
BDP's Gourmet Popcorn *Italian, Cajun, Curry or Kettle*
Fruit Skewers
$25.00 pp

Asian

Smoked Salmon with Wasabi Mascarpone on Rice Cracker
Veggie Sushi
Sesame Soba Noodle Salad *in mini takeout boxes*
Chicken, Beef or Tofu Satay *with peanut sauce*
Coconut Shrimp *with passion fruit sauce*
Spring Rolls *Rice paper, julienne veggies, lettuce, peanuts and fresh mint with sweet chili sauce*
Bowl of Edamame
$32.00 pp

Spanish Tapas

Chicken Empanadas *with cumin aioli*
Tangy Beef Skewers *with saffron sauce*
Bacon Wrapped Dates
Paella Croquettes *with basil aioli*
Queso de Cabra *Baked goat cheese with crostini*
Spinach & Manchego Mushroom Caps
Tortilla de Espana *Spanish style frittata*
Spanish Cheese & Meat Platter *with sliced baguettes*
Marcona Almonds & Mixed Olives
$40.00 pp

Classic

Wild Rice Cake with Duck Confit & Cherry Chutney
Baked Artichoke Dip *with garlic BDP herb crostini*
House Potato Chip *with caviar, crème fraiche & chives*
Stilton & Pear Tarts *with candied walnut*
Beef Tenderloin Platter *with horseradish sauce, caramelized onions and mini rolls*
Smoked Salmon Platter *with cream cheese, cucumbers, onion, capers, crostini & pumpernickel*
Pecan-Goat Cheese Covered Grapes
Domestic Gourmet Cheese Board *with house jam, crackers & sliced baguettes*
$40.00 pp

Mediterranean

Athenian Lemon Oregano Chicken Skewers
Mini Gyros *with Slagel Farms Lamb, tomato, onion, tzatsiki sauce*
Petite Falafel on Bibb Lettuce *with lemon tahini*
Trio of Dips *Hummus, Tabbouleh & Baba Ghanoush*
Greek Meze *Dolmas, Spanakopita, Olives, Carrots*
Pita Triangle Crisps
$30.00 pp

Caribbean

Chimichurri Beef Skewers
Jamaican Jerk Chicken Wings
Voodoo Shrimp Skewers *with mango salsa*
Sweet Potato Empanadas *with honey chipotle crema*
Caribbean Crab Salad on Belgian Endive
Black Bean Dip *with plantain chips*
$32.00 pp

Prices do not include sales tax of 10.25% and gratuity of 22%.

Appetizer Platters

Please note: There is a $55.00 delivery fee on all appetizer selections

Approximate serving sizes: small serves 8-15, medium serves 15-25, large serves 20-35
(varies item to item)

Toasted Pita Chips *fresh veggies with sundried tomato, fresh dill, caramelized onion, spinach or artichoke & parmesan dip, whipped feta or hummus*
sm $42.00 med $72.00 lg $102.00

Greek Mezze Platter *spanakopita, dolmas, tzatziki, hummus, cubed feta, marinated olives, carrot sticks, pita triangles*
sm $92.00 med $114.00 lg $150.00

Gourmet Domestic & Imported Cheese *selection of cheese with grapes, strawberries, assorted crackers, sliced baguettes*
sm $78.00 med $102.00 lg $138.00

Charcuterie Platter *pate & cured meats, cheeses, cornichons, Dijon, sliced baguettes*
sm $90.00 med $114.00 lg $150.00

Crostini Bar *tomato & basil, caponata, tapenade, artichoke parmesan, white bean & roasted red pepper*
sm $54.00 med $66.00 lg $78.00

Antipasti Platter *grilled & marinated vegetables, olives, meats & cheeses, sliced baguettes*
sm $90.00 med $114.00 lg $150.00

Beef Tenderloin Platter *sliced medium rare tenderloin with horseradish cream, dijonaise, caramelized onions, mini rolls*
sm $108.00 med $136.00 lg $180.00

Smoked Salmon Platter *smoked salmon, sliced cucumbers, tomatoes, red onion, capers, dill yogurt sauce, sliced mini breads*
sm $102.00 med $150.00 lg $195.00

Shrimp Cocktail Platter *jumbo poached shrimp with cocktail sauce and basil aioli*
sm $114.00 med $168.00 lg $216.00

Assorted Mini Sandwiches *roast beef with horseradish cream, grilled vegetable & goat cheese, tarragon chicken salad, ham & brie, fresh mozzarella, tomato & basil, tuna with fresh dill salad, turkey & Swiss*
20 sandwiches $60.00 / 30 sandwiches $92.00 / 40 sandwiches $120.00
(choose 4 types of sandwiches)

Chips, Chipotle Salsa & Guacamole
sm $54.00 med $66.00 lg $88.00

Grilled Seasonal Vegetables
sm $60.00 med $84.00 lg $108.00

Sliced Fruit & Berry Platter
sm $60.00 med $84.00 lg $108.00

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Appetizers

Please note: There is a $55.00 delivery fee on all appetizer selections

Two dozen minimum per order

Mini Empanadas *sweet potato-goat cheese* $29.00/dozen
Chicken, beef or ham & cheese $36.00/dozen

Spanakopita *feta & spinach, feta & sundried tomato* $18.00/dozen
Mushroom & gruyere or tarragon chicken $25.00/dozen

Lamb Lollipops *vindaloo, Greek, mint*
$54.00/dozen

Assorted Sushi & Nigiri
$25.00/dozen

Mini Sliders *sirloin with aged cheddar, turkey with apple-jalapeno relish, short rib or lamb burgers with cheddar, blue, brie or feta cheese, condiments*
$42.00/dozen

BBQ Pork Sliders *pulled pork with basket of mini buns, side of vinegar slaw*
$42.00/dozen

Chicken Skewers *parmesan, Greek, vindaloo, tandoori, jerk, satay or saltimbocca*
$29.00/dozen

Shrimp Skewers *coconut with passion fruit sauce, black & white sesame with honey-soy sauce or blackened with remoulade*
$43.00/dozen

Beef Skewers *Asian, rosemary, satay or saltimbocca*
$29.00/dozen

Deviled Eggs *fresh dill, dill & caper, sriracha* $21.00/dozen
Smoked trout or smoked salmon $29.00/dozen

Beef Tenderloin Crostini *with basil aioli, arugula, shaved parmesan*
$41.00/dozen

Mini Crab Cakes *Maryland or Cajun with remoulade*
or Thai with mango salsa or Italian with ricotta and fresh herbs
$36.00/dozen

Chicken Fingers *with honey mustard and bbq sauces*
$43.00/dozen

Pigs in a Blanket *with honey mustard and bbq sauces*
$57.00/dozen

Endive Spears *whipped feta, candied walnuts & microgreens or gorgonzola & pistachio*
$26.75/dozen

Caprese Skewers *tomato, fresh mozzarella & basil*
$25.00/dozen

Gorgonzola Pistachio Grapes
$25.00/dozen

Prices do not include sales tax of 9.25% and gratuity of 22%.

Big Delicious Desserts

Please note: There is a $55.00 delivery fee on all appetizer selections

Cupcakes $4.00 each (eighteen minimum per flavor)
Mini cupcakes $2.75 each (two dozen minimum per flavor)
Cake Pops $2.75 each (eighteen minimum per flavor)
HoHos $4.00 each (eighteen minimum per flavor)
Choose from the following flavors:
Red Velvet, Chocolate, Yellow, Nutella, Banoffee, Lemon Poppyseed, Carrot, Coconut

Mini Dessert Platter – Assortment of Bars, Cookies, Tarts, and Fresh Berries $8.50 pp
Chocolate Dipped Strawberries $55 for eighteen
Jumbo Chocolate Chip Cookies $50.00 for eighteen
Jumbo Brownies $50.00 for eighteen
Colorful Macaroons $40.00 for eighteen
Fleur del Sel Chocolate Caramel Tarts $40.00 for eighteen
Fresh Fruit & Berries $4.50 pp

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Non-Alcoholic Beverage Packages

Regular Coffee
$2.50 pp for 2 hour service; $.75 per additional hour

Regular and Decaf Coffee
$2.75 pp for 2 hour service; $1.00 per additional hour

Regular and Decaf Coffee and Tea
$3.50 pp for 2 hour service; $1.50 per additional hour

Regular and Decaf Coffee, Tea and Soda
$6.00 pp for 2 hour service; $2.50 per additional hour

Soda
$2.00 pp for 2 hour service; $.50 per additional hour

All beverage packages include pitchers of filtered water

Snack Service

A combination feast of healthy and indulgent, salty and sweet, including chocolate-covered goodies, various nuts, veggies, crackers, dips and chips and a few other surprises! Assortment varies.
$5.00 pp

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Big Delicious Planet Beverage Packages

Bar packages include liquor liability insurance, caterer's liquor license, coolers, ice, cocktail napkins, bar fruit & garnish, eco-friendly disposable cups and necessary bar equipment.

Local Beer & Wine Package

Sustainable Red and White wines
Selection of beer brewed in Chicago area
Stella Artois and Amstel Light
Coke, Diet Coke, Sprite, Ginger Ale, Orange and Cranberry juices, LaCroix, Water
2 hour minimum service $16 pp
Each additional hour $4.50 pp

Full Bar Package

Tito's vodka, Bombay gin, Bacardi rum, Crown Royal whiskey,
Dewar's scotch, Jim Beam bourbon (or similar)
Sustainable red and white wines
Selection of locally brewed beers
Stella Artois, Amstel Light
Coke, Diet Coke, Sprite, Ginger Ale, Orange and Cranberry juices,
Tonic water, Club soda, Sweet and Dry vermouth,
LaCroix, Water
2 hour minimum service $24.00 pp
Each additional hour $6.00 pp

Big Delicious Planet requires 1 bartender per 60 guests.

Bartender rate is $30.00/hr/per bartender with a 5 hour minimum for groups of up to 75 guests. More time may be required for larger groups ordering catering along with bar.
(3 hours for travel time to venue & return to BDP, load-in, set-up, breakdown and load-out time
+ 2 hours minimum consumption service during event)

Add $5.00 pp for full glassware/$2.00 pp for wine glasses only

10.25% sales tax and 18% gratuity not included in pricing listed, but will be added to final invoice.

Client does not keep any leftover beverages when ordering a beverage package.

BDP reserves the right to refuse the service of alcohol to any guest under 21 years of age or any guest who appears to be intoxicated.