BIG DELICIOUS PLANET™
Catalyst Ranch
Winter 2019

Need Help Choosing Your Menu?

We're here to help make this as stress-free as possible!

Table of Contents

BDP + Sustainability 3

Big Delicious Breakfasts 4-7

Lunch Selections 8-10

Sandwich Platters + Sides 11

Ranch Hand Picks 12

Big Delicious Platters 13

Appetizers..... 14-15

BDP Beverage Packages.....16

BDP Desserts..... 17

Sustainable + Local Sourcing.....18

For us, it's very transparent. We are a 4 Star Certified Green Restaurant with the Green Restaurant Association, the highest rating a food service company can receive. We have taken a detailed look at the way we do business, and have made significant changes to continue to be more sustainable.

- *We have 50 raised cedar beds in our urban farm where we're organically growing more than 110 varieties of vegetables, herbs and edible flowers.*
- *We have two beehives.*
- *During Chicago's frozen winters we continue growing a variety of herbs and microgreens indoors, as well as in our hoop house which has eight raised beds.*
- *We compost all food scraps which are picked up by a local service or put back into the garden.*
- *We work with a biodiesel service that picks up used cooking oil.*
- *We donate to a local shelter that picks up our leftovers twice a week.*
- *We use eco-friendly disposable goods and recyclable trays and platters.*
- *We're in a geothermal building.*
- *We have a detailed recycling program.*
- *We've made huge improvements in regards to energy and water efficiency, and chemical pollution.*

1994 BDP founded + catered first job: backstage for Aerosmith

1998 Catered Farm Aid

2002 Catered Grateful Dead Reunion Show

2006 Catered dinner for Senator Barack Obama

2010 BDP moved to new geothermal kitchen in West Town

2011 Opened our cafe, the Canteen, in the storefront of our commercial kitchen

2011 Catered for the Dalai Lama

2012 Planted organic vegetable garden on two vacant lots

2013 1st caterer in the country to earn 4 Star Certified Green Restaurant status, and named "Greenest Caterer in America"

2016 Exclusive caterer to Facebook Chicago

Breakfast Selections

Build Your Own Yogurt Bar $11.75pp
Yogurt with an assortment of topping choices

Sweet and Savory Breads + Fruit Bar $15.75pp
A seasonal assortment of locally purchased breads from Westtown Bakery and Greenwood Deli

Continental Breakfast $19.25pp
Assortment of Cold Cereals and Oatmeal,Yogurt & toppings, Hard Boiled Eggs, Sweet & Savory Freshly Baked assortment of Breads, accompanied by a Variety of Cream Cheeses, Butter, Fruit Preserves, Fresh Fruit, Orange Juice, Coffee & Teas

All breakfast menu selection requires a minimum of ten (10) orders for weekdays.

Breakfast selections marked with * are unavailable Mondays

Hot Breakfast

$21.25pp for choice of 3 items
$23.75pp for choice of 4 items
Hot breakfast menu selection requires a minimum of ten (10) orders for weekdays. All accompanied by fresh fruit platter.

Local,Cage-Free Egg Dishes (Choose 1)

- **Scrambled Eggs** *w/ or w/out cheddar* GF
- **Brioche Breakfast Sandwich** *scrambled eggs + cheddar* V
- **Panini** *scrambled egg, spinach, parmesan* V
- **Breakfast Burrito** *scrambled eggs, roasted poblano, cheddar + side of salsa* V
- **Chef's Seasonal Quiches** *vegetarian or meat available* *
- **Mexican Casserole** *layers of scrambled eggs, cheese, corn torillas + ranchero sauce* GF
- **Chilaquiles Verde** *torilla chips, scrambled eggs, green salsa, black beans, monterey jack (add chorizo $1.50)* GF, V
- **Frittata** *eggs, potato, roasted red pepper, spinach, cheddar* GF, V
- **Egg Tacos** *scrambled eggs, cheddar + side of salsa and sour cream, side of corn tortillas* GF, V

Protein Dishes (Choose 1)

- Bacon DF, GF
- Sausage Pork Links, Chicken, Turkey or Vegetarian DF, GF
- Carved Ham DF, GF

V: Vegetarian | VV : Vegan
GF: Gluten-Free | DF : Dairy-Free

Side Dishes (Choose 1 or 2 items)

- **Hash Browns Patties** *w/ Ketchup* GF, VV
- **Potatoes O'Brien** *diced potatoes, onions, red peppers* GF, VV
- **Dilly Potato Pancakes** *w/sour cream* V
- **Home Fries** *w/ Ketchup* GF, VV
- **Cheesy Grits** *w/ diced green chilis, cheddar* V
- **Pancakes** *banana-nut, blueberry or season w/ syrup + butter* V
- **Crepes** *on fruit compote, pb&j, or nutella* V
- **Belgian Waffles** *syrup + butter* V
- **Breakfast Bread Pudding** V *
- **Coffee Cake** V *
- **French Toast** *syrup + butter* V
- **Oatmeal Bar** *brown sugar, toasted almonds, raisins* V
- **Cinnamon Rolls** V *
- **Biscuits** *butter, honey, jam* V
- **Pastry Platter** *breakfast bread, muffins, scones, croissants* V *

Have a guest with a dietary restriction?
Please look on page 11 for additional choices per person.

All Food & Drink Item Prices do not include gratuity of 22% and the tax of 10.25%

MORE OPTIONS!

Steel-Cut Oatmeal *includes brown sugar, toasted sliced almonds, raisins $5.75 per person (minimum 10)*
Substitute Egg Whites *$1.50 per person (minimum 10)*
9" Chef's Seasonal Meat or Veg Quiche - serves 6-8 people *$32 .00*
Add-on breakfast protein dish *$3.00 per person*
9 oz YogurtParfait,*berry, granola $5.50 per person (minimum 10)*

Juice Option

Locally owned and operated here in Chicago, Harvest Juicery partners with local and organic farms for the freshest fruits and vegetables for their cold pressed juices. Incorporating fresh herbs and spices into every 16oz bottle, their chef-driven recipes provide a delicious and nutritious option any time of day.

$11.00 per 16oz bottle
Juice selection requires a minimum of five (5) orders for weekdays and weekends
From Local Partner

GREENS

Straight Forward Green *spinach, kale, turnip greens, cucumber, pear, lime*
Deep Green *romaine, spinach, parsley, watercress, pomegranate*
Sweet Green *kale, celery, spinach, cucumber, pineapple*
Easy Green *spinach, kale, parsley, apple, celery, lemon*
Bold Green *swiss chard, Napa cabbage, kale, arugula, cucumber*
The "HJ" *spinach, green grapes, celery, Portuguese salt cream*

ROOTS

Fennel Juice *fennel, orange, lemon, mint*
Beet Juice *beet, orange, turmeric, tarragon*
Carrot Juice *carrot, apple, ginger*
Brussels Sprouts Juice *brussels sprouts, celery root, green apple, caraway seeds*
Mirepoix Juice *carrot, onion, celery, cracked black pepper, bay leaf*
Red Pepper Juice *red bell pepper, apricot, carrot, turmeric, orange, cardamom*

FRUITS

Pear Juice *pear, pineapple, ginger, thyme*
Grapefruit Juice *grapefruit, coconut water, himalayan sea salt, mint*
Seed and Water Juice *alkaline water, coconut water, chia seed, pineapple, tarragon*

Energy Bar Option

$3 per bar

Made from fresh, ripe plants.
Bursting with phytonutrients.
PHYTER is the quick, clean energy food.
PHYTER Foods is a locally owned and operated company focusing on healthy lifestyles through plant-based nutrients (or PHYTOnutrients!). Their delicious PHYTER Bars are made with only organic, non-GMO plant material and never with "stabilizers" or chemical preservatives, which means we'll stock them for your group in your fridge!

If you can get health benefits, plus quick energy and delicious taste, why would you ever settle for an ordinary energy bar? – PHYTER
Selection requires a minimum of five (5) orders for weekdays and weekends

SWEET POTATO + COCONUT

CARROT CAKE FANS WILL LOVE THE DELICIOUS FLAVOR COMBINATION OF THIS PLANT-BASED BAR

BEETS + COCOA

THE PAIRING OF RIPE BEETS AND COCOA YIELDS A DARK, RICH FLAVOR THAT EVOKES AN EARTHY CHOCOLATE CAKE

BUTTERNUT SQUASH + PEANUT BUTTER

BEAUTIFUL CREAMY PEANUT BUTTER BLENDED WITH SAVORY BUTTERNUT SQUASH. THE PERFECT FALL HARVEST IN EVERY BITE!

KALE + APPLE

THE FLAVORS OF THIS PLANT BASED BAR REMIND YOU OF A FRESH BAKED APPLE PIE

BERRIES + PEANUT BUTTER

REMINISCENT OF YOUR FAVORITE CHILDHOOD SNACK, THIS PLANT-BASED FOOD BAR PUTS A HEALTHY SPIN ON A PB&J

TEMPO SPARKLING WATERS
READY TO DRINK
THREE FLAVORS – 12OZ. SLEEK CANS

UNSWEETENED SPARKLING **MATCHA** RASPBERRY +LIME

UNSWEETENED SPARKLING **BLACK TEA** BLOOD ORANGE +GINSENG

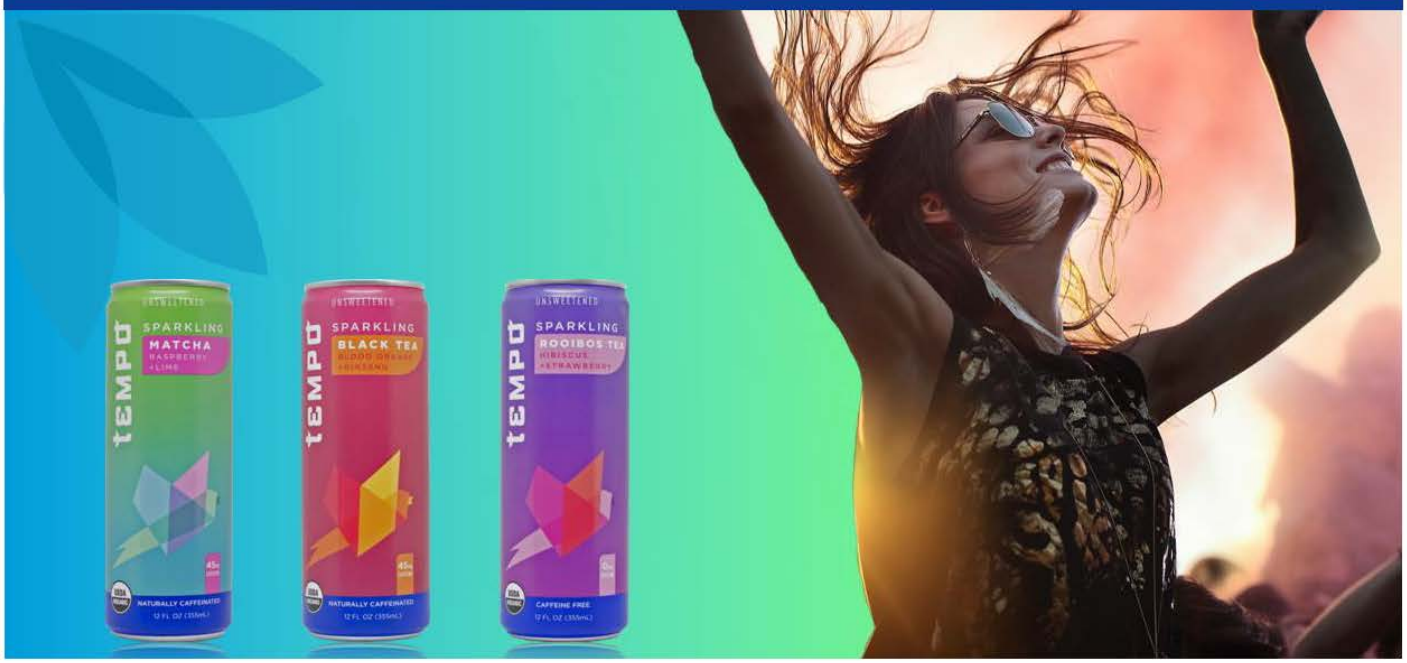
UNSWEETENED SPARKLING **ROOIBOS TEA** HIBISCUS +STRAWBERRY

Wicker Park, Chicago based Tempo puts a new twist on morning and afternoon pick-me-ups with a line of organic, unsweetened Sparkling Teas. Lightly caffeinated, **zero added sugars** and full-bodied flavor. Our products are **organic** blends of tea, citrus, and spices.

Set your own Tempo! Beat the 2PM slump!

$1.50 per 12oz can
Minimum of three (3) cans

INFO@TEMPOBEV.COM | TEMPOBEV.COM



Hot Buffet Lunch

Minimum of 10 persons per lunch menu order for weekdays. Dinner will be a $4.50pp additional charge.

Italian-Seasoned Fried Chicken DF,GF
Zucchini Polenta Lasagna V, GF
Pesto Mashed Potatoes V, GF
Daily Vegetable VV, GF
Italian Salad VV, GF
Bread and Butter V
$25.50pp

Beef Short Ribs Balsamico GF, DF
Ravioli (Mushroom, Spinach, Butternut, or Cheese) V
Daily Vegetable VV, GF
Italian Salad VV, GF
Bread and Butter V
$26.50pp

Chicken Paella with Chicken Sausage, Green Beans, and Peas GF, DF
Roasted Eggplant with Goat Cheese on Quinoa V, GF
BDP Salad VV, GF
Bread and Butter V
$25.50pp

V: Vegetarian
VV : Vegan
GF: Gluten-Free
DF : Dairy- Free

Rigatoni w/ Braised Pork, Apples, & Honey DF
White Beans and Escarole V, GF
Daily Vegetable VV, GF
Italian Salad VV, GF
Bread and Butter V
$26.00pp

Margarita Chicken GF, DF
Vegetarian Chile Rellenos GF, V
Cumin Roasted Potatoes + Corn V, GF
Black Beans VV, GF
BDP Salad VV, GF
Chips and Salsa V
$25.50pp

Asian Taco Bar
- Szechuan Chicken DF
- Pulled Korean Chicken DF
- Thai Beef GF, DF
- Hoisin Pulled Pork DF
- Soy Mirin Grilled Fish DF
- Soy Ginger Tofu DF

Veggie Fried Rice V,GF
Edamame VV, GF
BDP Salad VV, GF
Corn & Flour Tortillas, Cilantro, Limes, Aioli, Sriracha, Sliced Cucumbers, Crushed Peanuts, Asian Slaw

$25.00pp for 2 protein choices
$26.00pp for 3 protein choices (For groups of 20+ only)

Hot Buffet Lunch

Korean BBQ Chicken DF
Soy-Ginger Tofu w/Kale + Greens VV, GF
Fried Rice VV, GF
Stir-Fried Veggies VV, GF
BDP Salad VV, GF
$24.75pp

Roasted Chicken w/ Harissa GF, DF
Sweet Potato-Chickpea Tajine VV, GF
Cous Cous VV
Mediterranean Salad VV, GF
Pita Bread and Hummus V
$24.50pp

Five Spice Boneless Short Ribs DF
Stir Fry Tofu and Veggies VV, GF, DF
Kale + Shiitake Fried Rice GF, DF
Veggie Egg Rolls VV, GF
BDP Salad VV, GF
$26.50pp

Slow Roasted Apple Pork Loin GF, DF
Roasted Cauliflower w/ Chickpeas & Kale V
Roasted Sweet Potatoes VV, GF
Daily VegetableVV, GF
BDP Salad VV, GF
Bread and Butter V
$25.50pp

Dijon-Herb Roasted Chicken GF, DF
Spinach, Leek & Gruyère Crepes V
Long Grain + Wild Rice VV,
Daily Vegetable VV, GF
BDP Salad VV,GF
Bread and Butter
$25.00pp

Tandoori Chicken GF,
Vegetable Curry V, GF
Basmati Rice VV, GF
Dal DF
BDP Salad GF, VV
Naan, Raita, Chutney V
$24.50pp

Hot Buffet Lunch

Braised Chicken all' Arrabbiata (Spicy Dish) GF, DF
Parmesan Tilapia GF, DF
Pesto Pasta VV
Daily Vegetable VV, GF
Italian Salad GF, VV
Bread and Butter V
$25.50pp

Craft Beer Braised Pot Roast DF
Baked Potato Bar:
Scallions, butter, sour cream, cheddar, bacon, broccoli "V", GF
Baked Penne with Marinara V
Daily Vegetable VV, GF
Italian Salad VV, GF
Bread and Butter V
$25.75pp

Turkey Tetrazzini creamy spaghetti w/ turkey, mushroom, parmesan, parlsey
Tilapia, Sauteed Kale, Quinoa & Mustard Sauce GF, DF
Daily Vegetable VV, GF
BDP Salad VV, GF
Bread and Butter V
$25.50pp

Broccoli Cheese Stuffed Chicken
Salmon w/ Fresh Dill and Lemon DF, GF
Spaghetti Squash with Sautéed Garlic & Spinach V,GF, DF
BDP Salad VV, GF
Bread and Butter V
$25.50pp

Open Faced Chicken Cordon Bleu
Salmon w/Tarragon Dijon Sauce GF
Roasted Herby Potatoes VV, GF
Daily Vegetables VV, GF
BDP Salad VV, GF
Bread and Butter V
$26.50pp

For active groups of hearty eaters please feel free to add extra meat entree portions!
Minimum of 10 per addition. Choose from Chicken, Steak, Tilapia or Salmon / $6.00pp

Clean Meals

Meal substitutions for guests with dietary restrictions or allergies

Meals come packaged in a brown take out box, ready to eat.
Contains: salt, pepper and canola oil

Breakfast Options: $20.25pp

Menu 1
Tofu Scramble VV, GF
Roasted Potatoes VV, GF
Vegan Sausage VV, GF
Fruit Cup VV, GF

Menu 2
Egg White Scramble GF, DF
Roasted Potatoes V, GF
Vegan Sausage V, GF
Fruit Cup V, GF

Menu 3
Roasted Potato & Avocado Burrito w/ GF wrap V, GF
Salsa VV, GF
Vegan Sausage VV, GF
Fruit Cup VV, GF

Menu 4
Yogurt Parfait w/ House Granola & Berries V
Fruit Skewer VV, GF
Vegan Sausage VV, GF

Lunch Options: $23.50pp

Menu 1
Grilled Chicken Breast **OR**
Bone-In Chicken GF, DF
Steamed Brown Rice GF, VV
Steamed Seasonal Vegetables GF, VV
Lemon Wedge GF, VV
Fruit Cup GF, VV

Menu 2
Hearty Green Wrap w/ Hummus GF, VV
Kettle Chips GF, VV
Fruit Cup GF, VV

Menu 3
Tofu in Greens w/ Red Pepper Sauce GF, VV
Steamed Brown Rice GF, VV
Steamed Seasonal Vegetables GF, VV
Lemon Wedge GF, VV
Fruit Cup GF, VV

Menu 4
Garden Salad with Vegetables,
Oil & Vinegar GF, VV
Chicken Breast **OR** 2 Hard-Boiled Eggs GF, DF Fruit Salad GF, VV

Menu 5
Quinoa w/ Garbanzo Beans & Kale GF, VV
Steamed Vegetables GF, VV
Lemon Wedge GF, VV
Fruit Salad GF, VV

Ranch Hand Picks

$21.00 per person

Minimum of 10 person per lunch on weekdays.

Dinner will be a $4.50pp additional charge

SANDWICH OR SLIDER BAR

Choose 2:

-BBQ Pulled Pork Sandwiches

-BBQ Seitan

-Sirloin Burger

-Sirloin Cheeseburger

-Quinoa Veggie Patties

(2 buns per person with sliders)

Includes:

Condiments, Buns, Relish Tray,

Mac + Cheese,

BDP Salad

ITALIAN SANDWICH

Choose 2:

-Italian Beef

-Italian Sausage

-Turkey Meatballs in Marinara

-Grilled Eggplant & Roasted Peppers

Includes:

Italian Bread buns, Giardinera,

Pesto Penne Salad

BDP Salad

QUESADILLAS

Choose 2:

-Chicken

-Spinach

-Steak & Cheese

-Black Bean, Corn, & Poblano

Includes:

Salsa, Sour Cream, Guac,

Vegetarian Chili

BDP Salad

PO' BOY BAR

-Spicy Popcorn Shrimp

-Spicy Fried Chicken Strips

Includes:

Buns, Shredded Lettuce,

Sriracha Mayo,

Creamy Bow-Tie Pasta

w/ Spinach

BDP Salad

PITA WRAPS

Choose 2:

-Lemon Chicken

-Lemon-Oregano Flank Steak

-Falafel

-Lamb Kefta

Includes:

Pita, Tzatziki, Tahini, Hummus,

Tomato, Onion,

Couscous Salad, Greek Salad

Soup Bread Bowl & Salad

Choose 2 for 20+people:

-Chicken Noodle

-Tomato Basil

-Broccoli Cheddar

-Veggie Chili

-Beef Chili

Includes:

Spinach Salad

Fruit Salad

SALAD BAR

Mixed Greens, Grilled Chicken Breast, Tomatoes, Carrots, Cucumbers, Onion, Kalamata Olives, Chickpeas, Red Pepper, Bacon Bits, Feta, Cheddar, Sunflower Seeds, Croutons, 2 Dressings, Dinner Rolls + Butter

Add Extra Protein:

Flank Steak/$2.50pp

Grilled Salmon/$3.50pp

Add Pasta Side $2.50pp (Choose 1):

-Red Bliss Potato Salad

-Pesto Penne Salad

-Soba Noodle Salad

-Fruit Salad

PASTA BAR

Choose 2 for 20+people:

-Rigatoni w/ Creamy Tomato Sauce, Pancetta, Mushrooms, Peas

-Cheese Tortellini w/ Marinara

-Farfalle with Pesto Chicken + Sun-dried Tomatoes

-Baked Ziti w/ Eggplant, Olives, Capers

Includes:

BDP Salad

Garlic Bread Sticks

ADD SOUP - $3.75PP

Creamy Tomato Basil / Carrot & White Bean / Chicken Noodle /
Sweet Potato Coconut Curry / Loaded Baked Potato & Bacon

Sandwich Platters

$17.00 per person
One sandwich (cut in half) or two petite sandwiches per person with 1 side.
Minimum of 10 persons per lunch menu order for weekday.

Dinner will be a $4.50 additional charge.

SANDWICH SELECTION

Choose Sandwich

(1 choice per every 5 guests, up to 4 choices)

Includes: Choice of Pesto Penne Salad *or* Potato Chips

- **Turkey + Swiss** *mixed greens on baguette*
- **Turkey Wrap** *tomato, lettuce, avocado + chipotle mayo*
- **Tarragon Chicken Salad** *mixed greens on brioche bun*
- **Pesto Chicken** *baguette with roasted red peppers + Parmesan*
- **Cajun Chicken Wrap** *blackened chicken w/ grilled onion, pepper + chipotle mayo*
- **Greek Chicken Wrap** *Kalamata olives + feta*
- **Ham + Swiss** *pretzel bread w/ honey mustard*
- **Ham + Brie** *Dijon + mixed greens on baguette*
- **Roast Beef** *sliced red onion + horseradish cream on sourdough*
- **Dilly Albacore Tuna Salad** *mixed green on multigrain*
- **Caprese** *fresh mozzarella, tomato, pesto and basil on ciabatta*
- **Grilled Veggie + Goat Cheese** *on ciabatta*
- **Hummus Wrap** *cucumber, tomato, lettuce and sprouts*
- **Hearty Green Wrap** *quinoa, hummus and veggies*

Big Delicious Platters

Great for late afternoon and evening only receptions!
Approximate serving sizes: small 8-15, medium 15-25, large, 20-35

GOURMET DOMESTIC + IMPORTED CHEESE BOARD
Selection of Cheeses, Grapes, Strawberries,
Assorted Crackers, Sliced Baguettes
small $114.00 medium $168.00 large $215.00

CHARCUTERIE
Pate + Cured Meats, Cornichons, Dijon, Sliced Baguettes
small $114.00 medium $168.00 large $234.00

GOURMET CHEESE + CHARCUTERIE
Selection of Cheeses, Grapes, Strawberries,
Pate + Cured Meats, Cornichons, Dijon,
Crackers, Sliced Baguettes
small $132.00 medium $210.00 large $300.00

ANTIPASTI
Grilled + Marinated Vegetables, Olives,
Meats + Cheeses, Sliced Baguettes
small $114.00 medium $168.00 large $234.00

GREEK MEZE
Spanakopita, Dolmas, Tzatziki, Hummus, Cubed Feta,
Marinated Olives, Carrot Sticks, Pita Triangles
small $114.00 medium $150.00 large $210.00

PITA CHIPS WITH SELECTION OF DIPS
Sundried Tomato, Fresh Dill Dip, Caramelized Onion,
Spinach Dip, Artichoke Parmesan Dip, Baba Ghanoush,
Tabbouleh, Whipped Feta, Hummus
small $60.00 (1 dip) medium $114.00 (2 dips) large $114.00 (3 dips)

CROSTINI BAR WITH SELECTION OF DIPS
Tomato Basil, Caponata, Tapenade,
Artichoke Parmesan, White Bean, Roasted Red Pepper
small $54.00 (1 dip) medium (2 dips) $66.00 large $78.00 (3 dips)

CHIPS, SALSA + BDP GUACAMOLE
BDP Roasted Tomato, Salsa Verde or
Seasonal Salsa, BDP Guacamole
small $54.00 medium $66.00 large $96.00

CRUDITÉ WITH TARRAGON DIP
small $48.00 medium $72.00 large $96.00

SEASONAL FRUIT + BERRY PLATTER
small $60.00 medium $90.00 large $114.00

PETITE SANDWICH PLATTER
- Roast Beef w/ Horseradish Cream
- Smoked Salmon, Cucumber, Dill Cream Cheese, Sprouts
- Grilled Vegetable + Herbed Goat Cheese
- Ham + Brie
- Fresh Mozzarella, Tomato + BDP Basil
- Turkey+Swiss
- Hummus Wrap

$60.00/per 20 (Choose 4 types of Sandwiches)
$90.00/per 30 (Choose 4 types of Sandwiches)
$120.00/per 40 (Choose 5 types of Sandwiches)

SHRIMP COCKTAIL
Jumbo Poached Shrimp
w/ cocktail sauce and basil aioli
small $120.00 medium $168.00 large $216.00

NACHO BAR
Tortilla Chips w/ Warm Poblano Cheese Sauce Choice
of Ground Beef or Pulled Chipotle Chicken
Toppings: Guacamole, BDP Chipotle Salsa, Tomatillo
Salsa, Pico de Gallo, Black Beans, Jalapeno, Cilantro,
Black Olives, Hot Sauces
$16.00 per person

À la Carte Appetizers

2 dozen minimum per selection per order please.

MINI SLIDERS $42.00/dozen
- Sirloin Slider w/ Aged Cheddar, House Pickle, Dijonnaise
- Turkey Slider w/ Apple-Fennel Relish
- Lamb Slider w/ Feta, Chermoula Ketchup, Pickled Onion, BDP Micros
- Sweet Potato + Quinoa Slider w/ Roasted Pepper Aioli, Tomato Chutney, BDP Arugula
- BBQ Pork Slider w/ Brioche Buns, Side of Slaw
- Black Bean w/ Spicy Whipped Avocado, BDP Arugula

SKEWERS $36.00/dozen
- Chicken with Balsamic + Fig
- Parmesan Chicken +Tomato
- Chicken Vindaloo
- Greek Chicken w/Tzatziki
- Beef or Chicken Chimichurri
- Beef or Chicken Satay

SHRIMP SKEWERS $43.00/dozen
- Creole w/ Remoulade
- Coconut w/ Passion Fruit Sauce
- Black Sesame w/ Honey-Soy Sauce

CHICKEN WINGS $28.00 per dozen (3 dozen min)
- Buffalo with Celery Sticks, Blue Cheese Dipping Sauce
- Asian Sesame w/ Celery Sticks, Cilantro Dipping Sauce
- BBQ w/ Celery Sticks, Ranch Dipping Sauce

LAMB LOLLIPOPS $54.00 per dozen (3 dozen min)
- Vindaloo
- Greek
- Mint

BACON WRAPPED DATE $28.00/dozen
- Marcona Almond
- Chorizo+Chèvre

MINI EMPANADAS $36.00/dozen meat or $32.00/dozen vegetarian
- BDP Honey-Chipotle Chicken or Pork
- Short Rib + Manchego w/ Cilantro Crema
- Swiss Chard, Mushroom + Manchego
- Sweet Potato +Chèvre
- Black Bean, Braised Greens + Corn

ENDIVE SPEAR $28.00/dozen
- Whipped Gorgonzola, Candied Walnuts, BDP Honey, BDP Microgreens
- Curry Spread, Walnut, Mango Chutney

VEG SKEWERS $28.00/dozen
- Tomato, Fresh Mozzarella +Basil
- Antipasti with Artichoke Heart, Mozzarella, Tomato, Basil

FRUIT SKEWERS $36.00/dozen
- Watermelon, Feta +Mint
- Seasonal Harvest, w/ Basil or Mint

SUSHI AND NIGIRI $28.00/dozen + up

MINI CRAB CAKES $43.00/dozen
- Maryland or Cajun w/Remoulade
- Thai w/ Mango Salsa

SHRIMP COCKTAIL $46.00/dozen
with Lemons, Cocktail Sauce, Basil Aioli

STUFFED MUSHROOM CAPS $25.00/dozen
- Spinach + Manchego
- Italian Sausage +Asiago

Drop-Off Appetizers

10 person minimum per selection per order.

GASTRO PUB *($32.00pp)*

Slider Bar - *Choose 3:*

Aged Sirloin
Cheddar, House Pickle, Condiments

Crab Cake
FennelSlaw,Remoulade,BriocheBun

Lamb *Feta, Chermoula Ketchup, Pickled Onion,BDPMicros,BriocheBun*

BBQ Pulled Pork *TricolorSlaw,BriocheBun*

Quinoa *BDP Heirloom Tomato Chutney, Arugula,MultigrainBun*

Smoked Gouda Mac + Cheese

Pickled Veg Seasonal Produce

Charcuterie Platter *Pates,CuredMeats,MixedOlives, Cornichons, Dijon*

Domestic Gourmet Cheese Board *HouseJam,Sliced Baguettes+AssortedCrackers*

CLASSIC *($43.00pp)*

Beef Tenderloin Platter *HorseradishSauce,BasilAioli, CaramelizedOnions+MiniRolls*

Dijon Chicken Skewers *Rosemary*

Shrimp Cocktail *CocktailSauce,BasilAioli,Lemons*

Mushroom + Gruyere Stuffed Mushrooms

Caprese Skewers *MightyVineTomato,BasilPesto*

Domestic Gourmet Cheese Board *HouseJam,Crackers + Sliced Baguette*

MEDITERRANEAN *($30.00pp)*

Athenian Lemon Oregano Chicken Skewers

Mini Kefta Kebabs *Tzatziki*

Felafel Slider *Tomato, Pickled Onion, Lemon Tahini*

Trio of Dips: *Paprika Hummus, Tabbouleh + Baba Ghanoush*

Greek Meze *Dolmas, Spanakopita, Feta, Olives, Carrots*

Herbed Pita Triangle Crisps

SPANISH TAPAS *($40.00pp)*

Short Rib Empanadas *Cilantro Aioli*

Saffron Chicken Skewers

Bacon Wrapped Dates *Marcona Almond*

Queso de Cabra *BakedGoatCheese+Crostini*

Tortilla de Espana *SpanishStyleFrittata*

Spanish Cheese + Meat Platter *SlicedBaguettesMixed Olives,MarconaAlmonds*

ASIAN *($32.00pp)*

Chicken, Beef or Tofu Satay *Peanut Sauce*

Lamb Lollipops Vindaloo

Vegetarian Samosas *MintChutney*

Spring Rolls *Rice Paper, Julienne Vegetables, Lettuce, Peanuts, Fresh Mint, Sweet Chili Sauce*

Sesame Soba Noodle Salad

Bowl of Edamame

BDP Beverage Packages

LOCAL BEER + WINE PACKAGE

$16.00 per adult for 2 hour minimum
$4.75 for each additional hour
Selection of Beers brewed in Chicago area,
Stella Artois and Amstel Light,
Sustainable Red and White Wines,
Coke, Diet Coke, Sprite, Ginger Ale, Orange + Cranberry Juices, LaCroix, Pitchers of Water

1 Bartender required for 15-60 people
2 Bartender required for 61-120 people, etc.
$150 per bartender for 2 hour event
$180 per bartender for 3 hour event
$210 per bartender for 4 hour event

FULL BAR BEVERAGE PACKAGE

$24.00 per adult for 2 hour minimum
$6.00 for each additional hour
Tito's Vodka, Bombay Gin, Bacardi Rum, Crown Royal Whiskey, Dewar's Scotch,
Jim Beam Bourbon (or similar)

Selection of Beers brewed in Chicago area, Stella Artois and Amstel Light, Sustainable Red and White Wines, Coke, Diet Coke, Sprite, Ginger Ale, Orange + Cranberry Juices, Tonic Water, Club Soda, Sweet and Dry Vermouth, LaCroix, Pitchers of Water

1 Bartender required for 15-40 people
2 Bartender required for 41-85 people, etc.
$150 per bartender for 2 hour event
$180 per bartender for 3 hour event
$210 per bartender for 4 hour event

Each Bar includes liquor liability insurance, caterer's liquor license, ice, cocktail napkins, bar fruit + garnish and necessary bar equipment.

BDP BEVERAGE SERVICE POLICY

Bartending time includes 30 minutes travel to venue, minimum of 1 hour load-in and set-up, service during event and 1 hour clean-up, load-out, return to BDP.

- Minimum of 15 people per order.
- Food must be included when ordering alcoholic beverage packages.
- 10.25% sales tax will be added to all beverage packages.
- 15% gratuity will be added to all beverage packages.
- BDP will bill CR client directly for beverage package, bartender, gratuity.
- Payment is due the day of event.
- Please send us contact information 2 days before event.
- Client does not keep any leftover beverages in a beverage package.
- We take our liquor license very seriously. We want all guests to have fun and leave safely. BDP will not serve alcohol to any guest under the age of 21. BDP reserves the right to refuse the service of alcohol to any guest who may appear to be intoxicated. If any guest begins to lose control, threatens a BDP employee, starts a fight with another guest, etc. we will give a warning and will stop bar service if behavior continues.
- Guests are not permitted to serve themselves alcohol.
- We do not allow shots or straight servings of alcohol to be poured.
- Wineglasses may be added for $2.25 per person for a 2 hour beer and wine package, and Wine and Glassware for $3.50 per person for a 2 hour full bar.

BDP Desserts

Our desserts are created by our Pastry Chef, Carrie Rubinas, former Pastry Chef at Bang Bang Pie and Sous Chef at Birchwood Kitchen.

A LA CARTE DESERTS SOLD BY THE DOZEN(S) ONLY

Surprise Us!
You choose Cookies, Brownies, or Bars!
Chef's choose the type of Cookie, Brownie, or Bar to your Lunch, Dinner, or Event
$2.25 per person (1 dozen min)
approximately 3" cookie

Rice Krispie Treats
$30 per dozen (2 dozen min)

Assorted Macarons *GF*
$30 per dozen (4 dozen min)

Chocolate Dipped Strawberries *GF*
$42 per dozen (2 dozen min)

Large Triple Chocolate Brownies
$48 per dozen (2 dozen min)

Ho-Hos
$48 per dozen (2 dozen min)

Rice Pudding *GF* *(Can be made vegan)*$3.50 per person (10 person min)

Mini Cupcakes
Flavors: *Chocolate, Vanilla, Olive Oil, Red Velvet*
Frosting: *Vanilla, Chocolate, Cream Cheese, Lemon, Almond*
$33 per dozen (2 dozen min)

Large Cupcakes with Sprinkles
Flavors: *Chocolate, Vanilla, Olive Oil, Red Velvet*
Frosting: *Vanilla, Chocolate, Cream Cheese, Lemon, Almond*
$48 per dozen (2 dozen min)

CAKES

9" Double Layer Cake $52.00 *(Serves 10-14)*
Includes writing and candles

12" Double Layer Cake $78.00 (*Serves 18-28)*
Includes writing and candles

Cake Flavors: *Chocolate, Vanilla, Olive Oil, Red Velvet, Buttermilk*
Frosting: *Vanilla, Chocolate, Cream Cheese, Lemon, Almond*

MINI DESSERT PLATTER

Pastry Chef's Selection of BDP Dessert *May includes: Macarons, Key Lime Tarts, Choc Salted Carmel Tarts, Berry Cheesecake Bites*
$120 for assortment of 3 dozen desserts

SEASONAL PIES

Whole Pies $30.00 each *(serves 8)*

PIE FLAVORS

-Seasonal Fruit Pie *pastry crust/whipped cream*
-Key Lime *graham crust/whipped cream/lime zest*
-Cheesecake *graham crust, fruit compote*
-Chocolate Peanut Butter *graham crust/whipped cream*
-French Silk *pastry crust, whipped cream, chocolate shavings*

Sustainable + Local Sourcing

2017 BDP CROPS

BEANS
French
Royal Burgundy
Edamame
Chinese Long
French Gold
Tricolor

BEETS
Merlin
Bull's Blood
Chioggia
Guardsmark
Touchstone Gold

BROCCOLI
DeCicco

BRUSSELS SPROUTS
Dagan

CARROTS
Yellowstone
Yaya
Purple Haze
Cosmic Red

CAULIFLOWER
Veronica Romanesco

CELERY ROOT
Mars

DANDELION
Garnet Stem

COLLARDS
Champion

CUCUMBER
Katrina
Tyria
Socrates
Picolino
Striped
Adam Gherkin
Excelsior

EGGPLANT
Traviata
Rosa Bianca
Mixed Fingers

EDIBLE FLOWERS
Nasturtium
Johnny Jump Up
Viola Pansies
Marigolds

FENNEL
Preludio

FLOWERS
African Marigolds
Zinnias
Dahlias
Blackeyed Susan
Echinacea
Allium Purple Sensation
Morning Glory
Amaranth
Bachelor's Button
Alysium
African Daisy
Nicotiana
Four O'clocks

GREENS + LETTUCE
Ovation
Encore
Sorrel
Little Gem
Deer Tongue
Red Oakleaf
Spinach
Arugula Sylvetta
Arugula
Pac Choi
Mustard Greens
Purslane

HERBS
Genovese Basil
Cilantro
Italian Parsley
Mint
Dill
Chives
Rosemary
Tarragon
Greek Oregano
Sage
Thyme
Dark Purple Opal
Chervil
Epazote
Chamomile Lavender
Borage
Zaatar
Stevia
Thai Basil
Lemon Basil
Echinacea
Nasturtium

KALE
Toscano
Red Russian
White Russian
Scarlet
Siberian

KOHLRABI
Purple Vienna
White Vienna

LEEKS/ONION
Megaton
Purple Onion
Shallots
Red Scallion

MELONS
Early Moonbeam
Watermelon
Honeyrock
Honeydew
Noir Des Carmes
Sugar Babies
Watermelon

MICROGREENS
Red Veined Sorrel
Red Rambo
Radish Tasoi
Cressida
Cilantro
Dark Basil Opal

OKRA
Burgundy

PEAS
Sugar Snap

PEPPER
Lunchbox
Shishito
Ancho Poblano
Rainbow Bell Mix
Jalapeno
Habanero
Thai

PUMPKIN

RADISH
Watermelon
French Breakfast
Cherry Bell
Easter Egg

SQUASH
Black Beauty
Summer Fordhook
Summer Zucchini Mix
Tricolor Pattypan
Zucchini Romanesco
Winter Butternut
Delicata
Spaghetti
Kobacha

SWISS CHARD
Renee's Rainbow Neon
Bright Lights

TOMATOES
Gold Nugget
Sunset Pear Blend
Cherry Tomato Rainbow
Hillbilly
Green Zebra
Black Brandywine
Brandywine Yellow
Early Red Chief
Pink Boar
Beefsteak
Tomatillo

SPROUTS
Alfafa
Radish Triton
Broccoli

SHOOTS
Sunflower
Pea

VENDORS

BEELER'S FARM
Le Mars, IA

CAPRINE SUPREME
Black Creek, WI

CEDAR RIDGE FARM
Elgin, IA

CRYSTAL VALLEY FARMS
Orland, IN

COUNTRY VIEW DAIRY
Hawkeye, IA

DRIFTLESS ORGANICS
Soldiers Grove, WI

GUNTHROP FARMS
Springfield Township, IN

HOOK CHEESE COMPANY

INTELLIGENTSIA COFFEE
.02 miles from our kitchen

LA FOURNETTE BAKERY
Chicago, IL

LECLARE FARMS
Malone, WI

MICK KLUG FARMS
St. Joseph, MI

MIGHTY VINE TOMATOES
Rochelle, Illinois

NICHOLS FARM + ORCHARD
Marengo, IL

NY BAGEL + BIALY
Lincolnwood, IL

SEEDLING FARMS
Chicago, IL

SLAGEL FARMS
Fairbury, IL

STRAUSS FAMILY FARMS
Franklin, WI

PAINTED HILLS
Fossil, OR

PHOENIX BEAN TOFU
Chicago, IL

RAIN CROW RANCH
Doniphan, MO

WISCONSIN SHEEP DAIRY CO-OP
Bruce, WI

LAMERS DAIRY
Appleton, WI

MAZETTA
BAP Certified