



2018 PARTY MENUS

Catered by

BIG DELICIOUS PLANET™

Appetizer Buffets

Please note: There is a \$55.00 delivery fee on all appetizer selections
Minimum order for 10 people



GASTRO PUB

Slider Bar- Choose 3:

Aged Sirloin Cheddar, House Pickle, Condiments

Crab Cake Fennel Slaw, Remoulade, Brioche Bun

Lamb Feta, Chermoula ketchup, Pickled Onion, BDP Micros, Broche Bun

BBQ Pulled Pork Tricolor Slaw, Brioche Bun

Quinoa with BDP Heirloom Tomato Chutney, Arugula, Multigrain Bun

Charcuterie Platter Pates, Cured Meats, Mixed olives, Cornichons, Dijon

Domestic Gourmet Cheese Board House Jam, Sliced Baguettes & Assorted Crackers

Smoked Gouda Mac & Cheese

\$32.00 pp

ASIAN

Chicken, Beef or Tofu Satay with peanut sauce

Lamb Lollipops Vindaloo

Vegetarian Samosas Mint Chutney

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

Sesame Soba Noodle Salad

Bowl of Edamame

\$32.00 pp

SPANISH TAPAS

Short Rib Empanadas *Cilantro Aioli*

Saffron Chicken Skewers

Bacon Wrapped Dates *Marcona Almond*

Queso de Cabra *Baked Goat Cheese and Crostini*

Tortilla de Espana *Spanish Style Frittata*

Spanish Cheese & Meat Platter *Sliced Baguettes, Mixed Olives, Marcona Almonds*

\$40.00 pp

CLASSIC

Beef Tenderloin Platter *Horseradish Sauce, Basil Aioli, Caramelized Onions and Mini Rolls*

Dijon Chicken Skewers *Rosemary*

Shrimp Cocktail *Cocktail Sauce, Basil Aioli, Lemons*

Mushroom & Gruyere Stuffed Mushrooms

Caprese Skewers *Mighty Vine Tomato, Basil Pesto*

Domestic Gourmet Cheese Board *House Jam, Crackers & Sliced Baguettes*

\$43.00 pp

MEDITERRANEAN

Athenian Lemon Oregano Chicken Skewers

Mini Kefta Kebabs *Tzatziki*

Falafel Slider *Tomato, Pickled Onion, Lemon Tahini*

Trio of Dips *Paprika Hummus, Tabbouleh & Baba Ghanoush*

Greek Meze *Dolmas, Spanakopita, Olives, Carrots*

Herbed Pita Triangle Crisps

\$30.00 pp



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

Appetizer Platters

Please note: There is a \$65.00 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)



Pita Chips with Selection of Dips

Sundried Tomato, Fresh Dill Dip, Caramelized Onion, Spinach Dip, Artichoke Parmesan Dip, Baba Ghanoush, Tabbouleh, Whipped Feta, Hummus

sm \$60.00 (1 dip) med \$90.00 (2 dips) lg \$114.00 (3 dips)

Greek Mezze

Spanakopita, Dolmas, Tzatziki, Hummus, Cubed Feta, Marinated Olives, Carrot Sticks, Pita Triangles

sm \$114.00 med \$150.00 lg \$210.00

Gourmet Domestic & Imported Cheese Board

Selection of Cheeses, Grapes, Strawberries, Assorted Crackers, Sliced Baguettes

sm \$114.00 med \$168.00 lg \$210.00

Charcuterie

Pate & Cured Meats, Cornichons, Dijon, Sliced Baguettes

sm \$114.00 med \$168.00 lg \$234.00

Crostini Bar (Choice of 3 Dips)

Tomato Basil, Caponata, Tapenade, Artichoke Parmesan, White Bean, Roasted Red Pepper

sm \$54.00 med \$66.00 lg \$78.00

Antipasti

Grilled & Marinated Vegetables, Olives, Meats & Cheeses, Sliced Baguettes

sm \$114.00 med \$168.00 lg \$234.00

Gourmet Cheese & Charcuterie

Selections of Cheese, Grapes, Strawberries, Pate & Cured Meats, Cornichons, Dijon, Crackers, Sliced Baguettes

sm \$132.00 med \$210.00 lg \$300.00

Crudte with Tarragon Dip

sm \$48.00 med \$72.00 lg \$96.00

Shrimp Cocktail

Jumbo Poached Shrimp with Cocktail Sauce and Basil Aioli

sm \$120.00 med \$168.00 lg \$216.00

Assorted Mini Sandwiches

Roast Beef with Horseradish Cream, Grilled Vegetable & Herbed Goat Cheese, Ham & Brie, Fresh Mozzarella, Tomato & BDP Basil, Turkey & Swiss, Smoked Salmon, Cucumber, Dill Cream Cheese, Sprouts, Hummus Wrap

20 sandwiches \$60.00 / 30 sandwiches \$90.00 (choose 4 types of sandwiches)

40 sandwiches \$120.00 (choose 5 types of sandwiches)

Nacho Bar

Tortilla Chips with 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 pp

Chips, Salsa & BDP Guacamole

BDP Roasted Tomato, Salsa verde or Seasonal Salad, BDP Guacamole

sm \$54.00 med \$66.00 lg \$96.00

Seasonal Fruit & Berry Platter

sm \$60.00 med \$90.00 lg \$114.00



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A la Carte Appetizers

Please note: There is a \$55.00 delivery fee on all appetizer selections
Two dozen minimum per order



Mini Empanadas

BDP Honey- Chipotle Chicken or Pork
Short Rib & Manchego with Cilantro Crema
Swiss Chard, Mushroom & Manchego
Sweet Potato & Chevre
Black Bean, Braised Greens & Corn

\$36.00/ dozen meat or \$32.00/dozen vegetarian

Lamb Lollipops

vindaloo, Greek, mint

\$54.00/dozen

Sushi & Nigiri

\$28.00/dozen & up

Mini Sliders

Sirloin Slider with Aged Cheddar, House Pickles, Dijonnaise.
Turkey Slider with Apple-Fennel Relish
Lamb Slider with Feta, Chermoula ketchup, Pickled onion, BDP Micros
Sweet Potato & Quinoa Slider with Roasted Pepper Aioli, Tomato Chutney, BDP Arugula
BBQ Pork Slider with Brioche Buns, Side of Slaw
Black Bean with Spicy Whipped Avocado, BDP Arugula

\$42.00/dozen

Skewers

Chicken with Balsamic & Fig, parmesan Chicken & Tomato, Chicken Vindaloo,
Greek Chicken with Tzatziki, Beef or Chicken Chimichurri, Beef or Chicken Satay

\$36.00/dozen

Shrimp Skewers Creole

with Remoulade, Coconut with Passion Fruit Sauce, Black Sesame
with Honey-Soy Sauce

\$43.00/dozen

Mini Crab Cakes

Maryland *or* Cajun with Remoulade
Thai with Mango Salsa
\$43.00/dozen

Chicken Wings

Buffalo with Celery Sticks, Blue Cheese Dipping Sauce
Asian Sesame with Celery Sticks, Cilantro Dipping Sauce
BBQ with Celery Sticks, Ranch Dipping Sauce
\$28.00/dozen

Bacon Wrapped Date

Marcona Almond, Chorizo & Chevre
\$28.00/dozen

Endive Spears

Whipped Gorgonzola, Candied Walnuts, BDP Honey, BDP Microgreens.
Curry Spread, Walnut, Mango Chutney
\$28.00/dozen

Veg Skewer

Tomato, Fresh Mozzarella & Basil
Antipasti with Artichoke Heart, Mozzarella, Tomato, Basil
\$28.00/dozen

Fruit Skewers

Watermelon, Feta & Mint
Seasonal Harvest, with Basil or Mint
\$36.00/dozen

Shrimp Cocktail

with Lemons, Cocktail Sauce, Basil Aioli
\$46.00/dozen

Stuffed Mushroom Caps

Spinach & Manchego, Italian Sausage & Asiago
\$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



A LA CARTE

<p>Cupcakes \$4.00 each (18 Minimum per flavor)</p> <p>Mini cupcakes \$3.00 each (two dozen minimum per flavor)</p>	<p>Choose from the following flavors: Red Velvet, Chocolate, Yellow, Nutella, Banoffee, Lemon Poppy seed, Carrot, Coconut</p>
<p>Large Brownies \$3.00 each (18 Minimum)</p>	<p>Large Rice Krispie Treat \$3.00 each (18 Minimum)</p>
<p>Chocolate Dipped Strawberries \$3.00each (18 Minimum)</p>	<p>Large Chocolate Chip Cookies \$3.00 each (18 Minimum)</p>
<p>HoHos \$3.00 each (18 Minimum per flavor)</p>	<p>Chocolate Dipped Strawberries \$3.00each (18 Minimum)</p>

MINI DESSERT PLATTER

SEASONAL PIES

<p>Mini Cookies, Bars, Tarts, Macaroons Pastry Chef's Selection of BDP Desserts \$9.00 pp</p>	<p>Pie Jars Key lime, French Silk, Coconut Cream (homemade graham crust) Seasonal fruit, Cherry Berry (homemade pastry Crust) \$72.00/dozen</p>
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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

\$5.00 pp



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

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Big Delicious Planet Beverage Packages

Bar packages include liquor liability insurance, caterer's liquor license, ice, cocktail napkins, bar fruit & garnish, and necessary bar equipment.

LOCAL BEER & WINE PACKAGE

Sustainable Red and White wines
Selection of beer brewed in the Chicago area
Stella Artois and Amstel Light
Coke, Diet Coke, Sprite, Ginger Ale,
Orange and Cranberry juices,
LaCroix, Water from pitchers
2 hour minimum service \$16 pp
Each additional hour \$4.75 pp

FULL BAR PACKAGE

Tito's vodka, Bombay gin, Bacardi rum,
Crown Royal whiskey,
Dewar's scotch, Jim Beam bourbon (or similar)
Selection of Beers brewed in the Chicago Area
Stella Artois, Amstel Light
Sustainable red and white wines
Coke, Diet Coke, Sprite, Ginger Ale,
Orange and Cranberry juices,
Tonic water, Club soda, Sweet and Dry Vermouth,
LaCroix, Water from Pitchers
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 \$175.00/hr/per bartender with a 5 hour minimum for groups of up to 60 guests. Additional time is \$30.00/hr/per bartender.**
(Includes 30 minutes travel time to venue, Minimum of 1 hour load-in and set-up, Service during event and one hour clean-up, load-out, return to BDP + 2 hours minimum consumption service during event)
Additional rates may apply for larger groups that require more loading time when catering is ordered along with bar.
- ❖ **Add \$5.00 pp for full glassware/\$2.00 pp for wine glasses only**
- ❖ **Minimum of 15 people per order. Food must be included when ordering alcoholic beverage package**
- ❖ **10.25% sales tax and 15% gratuity not included in pricing listed and will be added to all beverage packages. Additionally, 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.**