



# Catering Menu

*"Everything I have tried is outstanding with fresh ingredients... Highly recommended"*

*"The selection is amazing and everything is delicious!"*

*"Mike & Wendy customized a menu of appetizers, and we had so many positive comments from my guests. Everyone kept saying how the food was delicious, perfectly seasoned, and tasted fresh...worth every penny!"*

Thank you for taking time to visit us at the Village Gourmet.

Take some time to review our menu, but remember...we can customize & design a menu to fit any of your particular needs, budgets, and dietary restrictions (gluten free, vegetarian, vegan).

The Village Gourmet's owners, Wendy & Michael Howe, are both professionally trained Chefs with over 50 years combined experience!

So let the Village Gourmet cater YOUR special occasion; we promise GREAT food and service, all at reasonable prices.

VILLAGE GOURMET  
Café & Catering  
23 S. Prospect Avenue  
Clarendon Hills, IL 60514  
630-323-6885  
[www.villagegourmet.info](http://www.villagegourmet.info)

*"I would absolutely recommend having them cater your event. Everything tasted great and was presented beautifully!"*

*"I would recommend Village Gourmet for lunch & catering without a doubt. The freshness & quality of the food is worth the price."*

# Hot Hors d'oeuvre Selection

## **Petite Wellington**

Choose from either Beef Tenderloin or Chicken. With Mushroom Duxelle, Herb Topping, Puff Pastry \$24.00

## **Artichoke & Red Pepper Crostini**

Artichoke Hearts, Roasted Red Peppers, Cheese, Herbs, Crisp Baguette Crostini \$18.00

## **Mini Burgers**

Choose from either Apple Wood Bacon & Sharp Cheddar, or Caramelized Onion & Gorgonzola \$24.00

## **Spanakopitta**

Crisp Phyllo filled with either Spinach, Spinach & Feta, or Artichoke, Olive, Spinach & Feta. You Choose! \$18.00

## **Brie & Raspberry in Phyllo**

Creamy Brie cheese & Raspberry preserves wrapped in Phyllo. \$18.00

## **Vegetable Quesadillas**

Roasted Vegetables mixed with Herbs & Cheese, wrapped in a Flour Tortilla \$18.00

## **Prosciutto Palmiers**

Puff Pastry spiral filled with Prosciutto, Parmesan & Honey Mustard \$18.00

## **Mini Reubens**

Mini Cocktail bread filled with either Corned Beef or Turkey, Swiss Cheese, Sauerkraut, and Dressing. \$18.00

## **Duck Quesadilla**

Wood-Roasted Duck with Pepper Jack Cheese in a Soft Flour Tortilla \$18.00

## **Village Gourmet Swedish Meatballs**

A Family Favorite! \$8.95/pound

## **Bacon Wrapped Dates**

Medjool Dates, Toasted Marcona Almonds, Choice of Manchego or Spanish Blue, Crispy Bacon Wrap \$24.00

## **Grilled Thin Crust Pizza**

A Selection of our Favorite Pizzas, presented on Grilled Thin-Crust Pizza Shells...you choose the toppings! \$Market price

## **Pigs-In-A-Blanket**

Mini Franks, wrapped in Puff Pastry, either Plain or Cheese Stuffed. \$18.00

## **Mini Grilled Pizzas**

Hand-Made to Order. You choose the Toppings. \$24.00

## **Petite Pastry Cups**

Crisp Pastry filled with Caramelized Onions & Feta \$18.00

## **Petite Quiches**

Choose from either Florentine, Lorraine, Jack Cheese & Vegetable, or Shrimp \$24.00

## **Crispy Asparagus & Asiago**

Asparagus wrapped in Phyllo with Asiago cheese \$18.00

## **Colossal Scallops & Bacon**

Gigantic Sea Scallops wrapped in Apple Wood Smoked Bacon, topped with a Teriyaki-Brown Sugar glaze \$24.00

## **New England Crab & Corn Cakes**

Tender Lump Crab combined with Crisp Vegetables, Roasted Corn, Smokehouse Bacon & Spices \$24.00

## **Moussaka Brochettes**

Marinated Lamb, Eggplant & Roasted Peppers on a Skewer with a Feta Crema & Herb Pesto Drizzle \$24.00

## **Stuffed Mushroom Caps**

Choose from either Sweet Italian Sausage & Mozzarella Cheese, or Spicy Lump Crab Stuffing. Plain Cheesy Bread Stuffing available too! \$18.00

## **Jerk Satay's**

Fresh Chicken Breast, skewered & marinated in Jerk Spices. Mango Chutney Dipping Sauce. \$18.00

## **Mediterranean Spiced Meatballs**

Spiced Lamb & Pork Meatballs, Roasted Tomato Sauce, Toasted Spices \$18.00

## **Gourmet Chicken Sausage "Blankets"**

Choice of Spinach-White Cheddar or Mozzarella-Roasted Garlic Chicken Sausage wrapped in Puff Pastry. \$24.00

**\*\*Prices shown are per dozen, unless otherwise noted\*\***

# Cold Canapé Selection

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## *Grilled Shrimp & Zucchini*

Spicy Shrimp served on a Grilled Zucchini crisp, with an Herbed Cream Cheese \$24.00

## *Antipasto Skewers*

Petite skewer with Grape Tomatoes, Pearlini Mozzarella, Boar's Head Prosciutto, & Fresh Basil with a Balsamic Drizzle \$24.00

## *Vegetable Spring Rolls*

Crisp Vegetables with a Spicy Plum Sauce, rolled in a soft Rice Paper Spring Roll. Vegetarian. Available with Lemongrass Poached Shrimp! \$18.00/\$24.00

## *Smoked Salmon Rounds*

Smoked Salmon flower atop a Pumpnickel round, with Dilled Cream Cheese, Capers & Red Onion. Try it with "Pastrami" Salmon! \$18.00/\$24.00

## *Bruschetta "Carpaccio"*

Balsamic Tomatoes atop thinly sliced Carpaccio of Beef on a fresh baked Crostini. Also available Mediterranean-style or Traditional \$24.00/\$18.00

## *Duck "Crostini"*

Toasted Pumpkin Bread, Crunchy Apple-Fennel Slaw, Orange Marmalade, Roasted Duck \$24.00

## *Crepe Pinwheels*

Petite crepes stuffed with either Smoked Ham & Tarragon Cream Cheese, or, Natural Turkey & Sun-dried Tomatoes \$14.00

## *Butter Poached Lobster*

Only the Best! Butter Poached Maine Lobster Tail, on a fresh-baked Crostini with Saffron Aioli & Baby Arugula. \$48.00

## *Mexican Shrimp Cocktail*

Lime poached Shrimp, spicy home-made Cocktail Sauce, Cucumbers and Jicama served on a crispy Tortilla Chip \$24.00

## *Stuffed Cherry Tomatoes*

Filled with either Fresh Mozzarella & Prosciutto, or Crispy Bacon & Blue Cheese Mousse \$18.00

## *Assorted Dips & Spreads*

Choose from a Selection of Fresh Made Dips & Spreads: Hummus, Baba Ghanoush, Roasted Red Pepper, Creamy Spinach. Appropriate Breads & Chips for Dipping are Available as well! \$4.95 / \$6.95

## *Caesar Salad "Shooters"*

Mini Bundles of Romaine Hearts, Rice Paper Wrapper, Grossini, Shaved Parmesan, Shot Glass of House-Made Caesar Dressing \$18.00

**\*\*All prices are per dozen, unless otherwise noted\*\***

# Platter Displays

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## *Colossal Shrimp Cocktail*

Michael's New England Poached Shrimp, served with our spicy Cocktail Sauce for dipping. Cooked fresh! DELICIOUS! \$34.00/dozen

## *Seafood Platter*

Ocean Fresh Littlenecks, Oysters, Crab Claws & Shrimp. Accompanied by fresh Lemons, assorted dipping & hot sauces \$Market Prices

## *Petite Sandwiches*

Selection of house favorites on fresh baked Artisan breads.

Smoked Ham & Swiss on a Pretzel Roll

Roast Beef & Arugula on French Baguette

Oven Roast Turkey & Havarti on Croissant

Roasted Tenderloin (\$51/dozen, two dozen minimum)

Create Your Own! \$42.00/dozen



**Boar's Head**

We use Boar's Head Premium Meats & Cheeses!

## *Assorted Wrap Sandwiches*

Gourmet Wrap Sandwiches, to include:

Southwest, Mediterranean, BLT Blue, or create your own! \$54.00/dozen

## *Domestic or Imported Cheese Display*

Selection of either Artisan Domestic or Premium Imported Cheeses. Accompanied by an assortment of Gourmet Crackers & Mustard. Serves 15-20. \$60 domestic/\$80 imported

## *All Natural/Organic Cheese Display*

Cheese's from AMAZING Farms, like Otter Creek (Organic), Cedar Grove, Lime Rock, and Prairie Fruit Farms. Support your Local Farmers...and enjoy some FANTASTIC Cheeses! \$\$\$ Market

## *Crudite Display*

Wide assortment of Fresh Vegetables, beautifully displayed, and accompanied by a our Roasted Pepper Dip. Serves 15-20. \$45.00

## *Antipasto Platter*

Grand display of Boar's Head Premium Meats & Cheeses, accompanied by Stuffed Cherry Peppers, Olives, Pepperoncini, Marinated Peppers, & Artichokes. Sliced Italian Bread. Serves 15-20. \$65.00

## *Sliced Smoked Salmon*

Choose from Scottish, Nova, Lemon Dill, Gravlox, Citron Vodka, or Pastrami Salmon. Served with Sliced Cucumbers, Red Onion, Capers, Mini Cocktail Bread, & Whipped Cream Cheese \$Market Price

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# Entrée Selection

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## **Whole Roasted Beef Tenderloin**

Seasoned with Garlic, Herbs & Cracked Pepper, then slow-roasted.  
Accompanied by your choices of sauce (Béarnaise, Bordelaise, or Mushroom Ragout)  
Serves 12-15. \$160.00

## **Roast Prime Rib**

Slow-roasted Prime Rib of Beef, seasoned with Fresh Rosemary, Cracked pepper, & our SECRET Spice Blend.  
Accompanied by Creamy Horseradish Sauce & Au Jus. \$\$\$ Market

## **Rotisserie Chickens**

A GREAT Holiday party idea! Cut up one of our house-brined & rotisserie roasted chickens to serve! \$7.99 / each

## **Individual Beef Wellington**

Tender seared Filet Mignon in a Puff Pastry shell with a Wild Mushroom Duxelle \$19.00/each

## **Individual Chicken Wellington or Alouette**

Breast of Chicken stuffed with Wild Mushroom Duxelle, wrapped in  
Puff Pastry, or stuffed with a Herbed French Cheese \$7.00/each

## **Chicken Selection**

Tender Chicken Breast prepared to your specifications! Choose from  
Picatta, Saltimbocca, Lemon-Pepper, or Parmesan. \$7.00/person

## **Seared Salmon**

Atlantic Salmon Fillet, lightly seared, and served with your choice of  
sauces to include Veracruzana, Vesuvio, or Mediterranean Relish \$9.00/person

## **Rack of Lamb**

Tender Baby Lamb Rack in a Herbed Dijon Crust \$28.00/each

## **Village Gourmet Turkey Tetrazzini**

Slow Roasted Turkey, Noodles, Mushrooms, House-made  
Sherry Cream Sauce, topped with Parmesan Bread Crumbs \$10.95/pound

## **Home-Style Lasagnas**

Your choice of Traditional Meat & Cheese Lasagna, or  
Vegetable Lasagna. GREAT buffet item! \$30 half, \$60 full

## **Village Gourmet Beef Stroganoff**

Tender Braised Beef in a rich sauce with Sour Cream, Mushrooms & Onion. \$12.95 / pound



# Side Dishes

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## *French Green Beans Almondine*

\$4.00/person

## *Honey Glazed Baby Carrots*

\$3.75/person

## *Butter Whipped Potatoes*

\$4.00/per person

## *Prosciutto Asparagus Bundles*

\$4.00 / each

## *California Medley*

*(Broccoli, Carrots, Cauliflower)*

\$3.75 / person

## *Sweet Potato Soufflé*

\$4.50 / person

## *Au Gratin Vegetables*

\$4.50 / per person

## *Candied Sweet Potatoes*

\$4.00 / per person

## *Au Gratin Potatoes*

\$4.00 / per person

## *Giant Double-Baked Potatoes*

\$5.95/each

## *Cheesy Mac & Cheese*

\$6.95 / pound

## *Spinach-Vegetable Strudel*

Flakey Puff Pastry Filled with Sautéed Spinach, Roasted Vegetables, & Quattro Formaggio ... \$4.95 / per person

## *Wild Rice Medley*

Ask for our available blends! \$4.00 / person

# Salads

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## *Baby Spinach Salad*

Baby Spinach, Dried Cranberries, Candied Pecans,  
Crumbled Goat Cheese, Sun-dried Tomatoes, Lemon-Dijon Vinaigrette \$4.50/person

## *Chopped Salad*

Baby Greens, Cranberry Beans, Red Onion, Artichoke Hearts,  
Broccoli, Grape Tomatoes, Ricotta Salata, Sherry Vinaigrette \$4.50/person

## *Village Cobb*

Baby Romaine & Winter Greens, Crumbled Blue Cheese, Cage-Free  
Eggs, Grilled Chicken, Sun-dried Tomatoes, Avocado, Caramelized Onion \$4.95/person

## *Simple Winter Salad*

Mixed Winter Lettuces, Crisp Pears, Candied Pecans,  
Crumbled Blue Cheese, Dried Cranberries, Sherry-Honey Vinaigrette \$4.50/person

## *Fresh Fruit Display*

Bountiful bowl of assorted diced fresh, sweet fruit & berries \$7.95 / pound

## *Festival Rice Salad\*\**

Wild & Long Grain Rice's, Toasted Almonds, Candied Pecans, Roasted Butternut Squash, Dried Cranberries,  
Baby Spinach, Sherry-Maple Vinaigrette \$9.50 / pound

# Specialty Salads

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## ***Village Gourmet Chicken Salad***

Chunks of Chicken Breast, Dried Cranberries, Pistacios,  
Creamy Dressing \$11.95/pound

## ***Luncheon Chicken***

Chunks of Chicken Breast, Marinated in House-Made  
French Dressing, Crunchy Vegetables \$11.95/pound

## ***Poppyseed Chicken***

Red Grapes, Crispy Celery, Green Onions, Creamy  
Poppyseed Dressing \$11.95/pound

## ***Roasted Beet & Mushroom***

Fresh Roasted Beets, Marinated Portobellos, Haricot  
Verts, Grape Tomatoes, Goat Cheese, Balsamic  
Vinaigrette \$8.95/pound

## ***Grilled Chicken Waldorf***

Crisp Medley of Apples, Grilled Chicken Breast,  
Golden Raisins, Crunchy Celery, Toasted Walnuts,  
Honey-Yogurt Dressing \$11.95/pound

## ***Village Gourmet Broccoli Salad***

Crisp Broccoli Florets, Smokehouse Bacon, Green  
Onions, Sweet House-Made Dressing \$6.95/pound

## ***Shrimp & Pasta***

Poached Colossal Shrimp, Seashell Pasta, Scallions,  
Grape Tomatoes, Spicy Ranch \$10.95/pound

## ***Quinoa Harvest Salad***

Quinoa Blend, Roasted Squash, Dried Cranberries, Rapini,  
Toasted Walnuts, Maple Vinaigrette (Gluten Free) \$9.95 / per pound

## ***Grilled Pineapple & Chicken***

Fresh Grilled Pineapple, Grilled Marinated Chicken  
Breast, grapes, Toasted Macadamia Nuts,  
Coconut-Yogurt Dressing \$11.95/pound

## ***Macaroni & Cheese***

Elbow Macaroni, Fresh Vegetables, "Cheesy" Dressing  
\$7.95/pound

## ***Roasted Fingerling Potato & Sausage***

Roasted Fingerlings, Apple-Chicken Sausage, White  
Cheddar, Red Onion, Flat-Leaf Parsley, Dijon  
Vinaigrette \$8.95/pound

## ***Antipasto Pasta***

Organic Cavatappi, Boar's Head Mortadella, Genoa  
Salami, Sweet Cappicola, Aged Provolone, Pepperoncini,  
Roasted Peppers, Olives, Herb-Pesto Vinaigrette  
\$8.95/pound

## ***Sardinia Pasta***

Penne Pasta, Fresh Spinach, Sundried Tomatoes, Red  
Grape Tomatoes, Fresh Mozzarella, Basil, Toasted  
Pinenuts \$7.95/pound

## ***MarGee's Potato***

Red Potatoes, Dill, Chives, Cage-Free Eggs, Smoky  
Bacon, Creamy Dressing \$6.95/pound

*\*\*All prices are subject to change, due to ever fluctuation market conditions\*\**

# And Don't Forget....

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## *Breakfast Strata's*

A morning favorite! Choose from either Sausage & Cheese, Vegetable & Cheese, or Southwestern. Serve 10-12. \$29.95 / each

## *Quiche*

Fresh Baked! Choose from traditional Lorraine, Spinach & Cheese, or Broccoli & Cheddar \$14.95 / each

## *Breakfast Pastries*

A selection of house-made mini pastries: Muffins, Scones, Croissants, Tea Breads, and Bagels. Accompanied by choice of Butters and flavored Cream Cheese \$8.00 / person

# Last, But Not Least...

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## *Petite Sweets*

An assortment of Wendy's favorites, to include Mini Eclairs, Crème Puffs, Chocolate Dipped Strawberries, Mini Cheesecakes & Lemon Bars \$40 small / \$80 large

## *Cookie & Brownie Tray*

A wide selection, to include White Chocolate Macadamia Nut, Oatmeal Raisin, Chocolate Chunk, Wendy's Outrageous Chocolate Brownies, & Peanut Butter Bars. \$40 small / \$80 large

