GET YOUR EVENT NOTICED FOR ALL THE RIGHT REASONS!

As a family owned business since 1964, Polonia Catering & Market has a long-standing commitment to high-quality food, outstanding service and reasonable prices.

From boxed lunches and breakfasts to picnics, pig roasts and everything in between, you’re sure to find something to surprise and delight your guests on our extensive menu.

Whether you’re hosting a wedding, corporate event or social party, with just one phone call we can help you create the event of your dreams. We can provide you with party rentals, event serving staff and a wide variety of menu options.

You can rely on our expertise and outstanding service – we’ll take care of the details and ensure that your event goes off without a hitch.

Special Diets

Polonia Catering & Market is sensitive to your guests’ dietary needs. Our culinary staff can accommodate all types of menus including gluten-free, vegetarian and vegan. Check out our theme menus on pages 4-7 that have been designed with these special guests in mind. In addition, we often provide menu items to address allergies to soy, gluten and nuts. As always, we only use trans-fat free oil. When placing your order please let us know of any special requests so we can create a solution for you. Please note that although we can accommodate allergies, our food is prepared in a kitchen that uses gluten, soy and nut products. However unlikely, we cannot guarantee that all foods are entirely gluten, soy and nut-free.

Green Place Settings

The choice is yours. At Polonia Catering & Market, we offer eco-friendly, biodegradable place settings in an effort to be environmentally responsible. By selecting the Fallen Leaf plates instead of the standard place settings at your next event, you can help reduce actual waste and reduce the strain on the environment. Your guests will love them!

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All per person priced menus include a heavy-duty three compartment foam plate, forks, knives, paper napkins, serving spoons and tongs. You can also exclude place settings and serving utensils, or upgrade to premium disposable plates. See Custom Buffet (page 2) for more options.

**Ordering:** Orders must be placed at least 10 days prior to your event to ensure availability. All orders must be finalized by **noon the Wednesday before the event. Short notice orders may be possible but are subject to a late charge – call for information.** Once you have finalized your order you may not decrease your count or change menu selections. All changes are subject to a 25% fee. Splitting entrees or sides in the Buffet Packages is possible, however, you will be charged for the higher priced package.

**Payment:** Cash, check, or all major credit and debit cards are accepted. **No personal checks will be accepted 30 days prior to the event. Returned checks are subject to a $25.00 processing fee.**

**Deposit:** A 25% deposit for the total estimated bill is due with a credit card at time of booking, or within one week of booking if paying with cash or check.

**Balance:** Balance must be paid in full by the Wednesday before the event.

**Cancellation Policy:** Orders cancelled prior to the Tuesday before the event will result in a $25.00 processing fee. **After the Tuesday before the event, any cancellation will result in the loss of the entire deposit.** All Party Rental & Service Package deposits become non-refundable and non-transferable at time of deposit.

**Tax & Gratuity:** Food and Service Packages are subject to Illinois State Sales Tax. Groups with a tax exempt number must submit a copy for our records. Tax exempt orders must be paid with the group’s check, credit card or cash—no personal accounts. Full service events are subject to a production charge. Gratuities are not included, but are up to a customer’s own discretion. (Suggested Rate 15-20%)

**Delivery:** Delivery is limited. Reserve a time slot as early as possible with a deposit. Delivery charge is $25.00 within 5 miles, then $1.00 per mile thereafter (miles based on Google Maps). Downtown Chicago delivery is $60.00 for curbside or $85.00 for inside delivery. Add an additional $5.00 for holiday delivery. **Free delivery for drop-off catering packages of 100 or more people within 15 miles OR 200 people or more within 30 miles.*  **Not valid with other offer or coupon**

Changes to an order’s delivery status must be made at least two weeks prior to the event to enable adequate time for scheduling. If an order is changed from a delivery to a pick-up after that time period, the order will still be subject to the entire delivery fee.

**Racks & Sterno:** Your food is delivered hot and ready to serve. If you plan on keeping your food hot for more than 30 minutes, we recommend using the Rack & Sterno Sets.

**Rental Delivery:** Rental delivery fees vary based on mileage and include the delivery and return pick-up of items. In addition, events with serving pieces that require a return pick-up are subject to an additional pick-up fee.

**General:** Polonia Catering & Market assumes no responsibility for food quality if unsanitary or unsafe practices are followed by customer after receipt of food. All menus, prices, delivery, sales tax, caterer usage fees and other venue service charges are subject to change without notice. All Food, Linens, China and other equipment Polonia is required to handle must be provided by Polonia or will be subject to a service charge and approval.

**Office & Market Hours:**
Wednesday & Thursday: 9 a.m. – 3 p.m.
Friday & Saturday: 9 a.m. – 6 p.m.
Sunday: 10 a.m. – 2 p.m.
Monday & Tuesday: Closed, however messages are checked and returned.

Want Something Different? Visit our Web site for specials, plated, family-style and interactive station menus customizable for your event.

**Tastings** are available. Please inquire for more information.

**Need Bartenders?** Call us for more information.

**Need a Venue?** Check out our Web site for some of the area venues available to rent.

*Prices effective 05/2015. Policies subject to change without notice.*
**THE PACKAGE INCLUDES YOUR CHOICE OF:**
- Two entrees and three sides
- Your choice of bread [Rye Bread, Dinner Rolls, Brat Buns, Burger Buns or French Bread (sandwich style) with Country Crock]
- Choice of disposable place settings and serving utensils:
  - Standard Foam Plate & Plastic Silverware (included)
  - Premium plate and napkin roll (white plate with silver trim, white square plate, black square plate or fallen leaf plate) .......... +$1.85 per person
  - Exclude place settings and serving utensils: ................. –$0.25 per person

Minimum of 15 people; order in increments of five.
- $10.50 per person (15-30 people)
- $9.25 per person (35-145 people)
- $8.75 per person (150+ people)

*Prices above reflect the base price per person. Items marked with a + require an additional charge added to the per person price.

**CUSTOMIZE YOUR EVENT**
- Additional Entrée: .................... +$2.20 per person
- Additional Side Dish: ............... +$1.00 per person
- Exclude a Side Dish: ................. –$0.85 per person
- Exclude an Entrée: ................... –$1.85 per person

Additional place settings:
- Standard Foam .................................. +$0.30 each
- Premium ........................................ +$2.00 each

Add salad plates:
- Standard Foam ............................... +$0.15 each
- Premium ........................................ +$0.90 each

**WARMING RACKS**
- Warming Rack with Pan & two Sternos .... $9.00/set
  ($4.00 refund if rack is returned in good condition within one week.)
- Water Pan .................................... $5.50
- Sterno .......................................... $1.50
- Sterno .......................................... $1.00 each

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**Entrees (Select two)**

**POULTRY**
- BBQ Chicken ........................................ +$0.50
- Blackened Chicken Breast with Cajun Cream Sauce . +$0.50
- Breaded Chicken Cutlet with Gravy
- Chicken Cacciatore ................................ +$0.75
- Chicken Florentine ................................ +$0.75
- Chicken Marsala .................................. +$0.75
- Chicken Parmesan ................................ +$0.75
- Chicken Picatta .................................. +$0.50
- Chicken Tenders with BBQ Sauce
- Chicken Vesuvio with Potatoes .................. +$0.75
- Fried Chicken
- Grilled Chicken Breast
- Mushroom Stuffed Chicken Breast ................ +$0.75
- Oven Roasted Chicken
- Roasted Turkey Breast ........................... +$0.50
- Sweet & Sour Chicken ........................... +$0.75
- Teriyaki Chicken .................................. +$0.75
- Wild Rice Stuffed Chicken Breast ............... +$0.75
- Whole Carved Turkey ............................ +$1.00

**PORK**
- 16-Hour Pig Roast Style Pork Shoulder
- Baked Ham with Apricot or Pineapple Glaze
- BBQ Baby Back Ribs .............................. +$3.50
- BBQ Pork Chop 6oz .............................. +$0.60
- Bratwurst with Mustard and Diced Onions
- Breaded Pork Chop
- Breaded Pork Cutlet with Gravy
- Grilled Pork Chop 6oz ......................... +$0.35
- Italian Sausage with Red Sauce & Peppers
- Polish Sausage (Fresh or Smoked) with Kraut
- Pulled BBQ Pork
- Roast Pork with Gravy

**BEEF**
- BBQ Beef
- Beef Rolls ........................................ +$2.70
- Beef Stroganoff with Noodles .................. +$2.75
- Braised Beef Short Ribs ........................ +$4.25
- Dinner Cut Roast Beef with Gravy ............ +$0.75
- Italian Beef with Sweet Peppers (Sandwich Style)
- Meat Balls in Red Sauce
- Meat Loaf with Gravy
- Roast Sirloin of Beef with Horseradish Sauce
- Steak Diane ...................................... +$5.50
- Stuffed Cabbage .................................. +$0.75
- Texas Style Sliced Beef Brisket ............... +$1.75
LAMB
☐ Grilled Lamb Chops ........................................ +$2.95
☐ Sliced Leg of Lamb ........................................... +$2.20

SEAFOOD
☐ Blackened Salmon with Cajun Cream Sauce ............ +$1.75
☐ Blackened Tilapia with Cajun Cream Sauce ............ +$0.25
☐ Beer Battered Cod with Tartar Sauce .................... +$0.95
☐ Breaded Catfish with Tartar Sauce ....................... +$0.65
☐ Breaded Ocean Perch with Tartar Sauce................... +$0.65
☐ Fried Shrimp with Cocktail Sauce ....................... +$1.75
☐ Pan Seared Tilapia with Mango Salsa ................... +$0.25
☐ Salmon with Lemon Dill Sauce ........................... +$1.75
☐ Shrimp de Jonghe ........................................... +$2.20

PASTA
☐ Cavatelli with Vodka Sauce ................................. +$0.75
☐ Chicken Tetrazzini ........................................ +$0.75
☐ Eggplant Parmesan ........................................ +$0.50
☐ Fettuccini Alfredo with Broccoli & Mushrooms ....... +$0.75
☐ Fettuccini Alfredo with Grilled Chicken ............... +$0.75
☐ Fettuccini Alfredo with Shrimp ......................... +$1.95
☐ Lasagna (Meat, Cheese or Vegetable) .................. +$0.25
☐ Mostaccioli with Meat Sauce or Italian Sausage Coins +$0.50
☐ Pasta Primavera ............................................ +$0.75
☐ Pierogies (Potato, Potato w/ Cheddar Cheese, Kraut, Cabbage, Cheese, Kraut and Mushroom, Plum, Blueberry, Strawberry, Meat) +$0.75
☐ Ravioli (Meat or Cheese) ................................. +$2.20
☐ Shrimp Scampi .............................................. +$2.20
☐ Stuffed Shells ................................................ +$0.75

Side Dishes (Select three)

COLD SIDES
☐ Caesar Salad .................................................. +$0.35
☐ Caprese Salad ............................................... +$0.50
☐ Creamy Cucumber Salad .................................. +$0.50
☐ Creamy Kidney Bean Salad ............................... +$0.50
☐ Cole Slaw ..................................................... +$0.50
☐ Greek Salad ................................................... +$0.50
☐ Mesclun Spring Salad .................................... +$0.25
☐ Macaroni Salad ............................................. +$0.50
☐ Pasta Salad .................................................. +$0.50
☐ Potato Salad .................................................. +$0.50
☐ Pickled Sliced Beets ...................................... +$0.50
☐ Relish Tray .................................................... +$0.50
☐ Spinach Salad with Hot Bacon Dressing .................. +$0.50
☐ Three Bean Salad .......................................... +$0.50

☐ Tossed Salad with Dressing
(Ranch, Italian, French, Thousand Island, Vinegar & Oil, Honey Mustard, Caesar, Balsamic Vinaigrette, Raspberry Vinaigrette)
Add Dried Cranberries & Walnuts to Salad .................. +$0.50
☐ V&O Cucumber Salad ..................................... +$0.50

HOT SIDES
☐ Asparagus Spears ............................................ +$0.50
☐ Au Gratin Potatoes ........................................ +$0.50
☐ Baked Beans ................................................. +$0.50
☐ Baked Mostaccioli with Marinara ....................... +$0.25
☐ Baked Potato with Butter & Sour Cream ............... +$0.50
☐ Blintzes ........................................................ +$0.50
(Apple, Apricot, Cheese, Raspberry)
☐ Bread Dressing ............................................. +$0.50
☐ Buttered Egg Noodles ..................................... +$0.50
☐ Cabbage & Noodle Casserole ............................. +$0.50
☐ California Blend Vegetables (Broccoli, Cauliflower, Carrots) +$0.50
☐ Cauliflower with Seasoned Breadcrumbs ................ +$0.50
☐ Corn Cobbettes ............................................. +$0.50
☐ Corn Niblets .................................................. +$0.50
☐ Double Baked Potato ...................................... +$0.50
☐ Garlic Smashed Red Potatoes with Gravy ............. +$0.50
☐ German Potato Salad ..................................... +$0.50
☐ Glazed Baby Carrots ...................................... +$0.50
☐ Glazed Sliced Sweet Potatoes ......................... +$0.50
☐ Green Beans (Buttered or Almondine) ................... +$0.50
☐ Grilled Dijon Potato Salad ............................... +$0.50
☐ Grilled Vegetables ......................................... +$0.75
☐ Italian Zucchini Marinara ................................ +$0.25
☐ Macaroni & Cheese ........................................ +$0.50
☐ Mashed Potatoes with Gravy ............................. +$0.50
☐ Mashed Sweet Potatoes .................................. +$0.50
☐ Mostaccioli with Marinara ............................... +$0.50
☐ Mushroom & Parmesan Risotto ......................... +$0.25
☐ Oven Roasted Potatoes .................................. +$0.25
☐ Parmesan & Garlic Roasted Potatoes .................. +$0.25
☐ Parsleyed Potatoes ........................................ +$0.25
☐ Potato Dumplings .......................................... +$0.25
☐ Potato Pancakes ............................................ +$0.25
☐ Potato Pancakes with Applesauce ..................... +$0.25
☐ Potato Pancakes with Sour Cream ..................... +$0.25
☐ Potato Wedges with Ketchup ................................ +$0.25
☐ Rice Pilaf ..................................................... +$0.25
☐ Spaetzle ....................................................... +$0.25
☐ Spanish Rice ................................................ +$0.25
☐ Sauerkraut ................................................... +$0.25
☐ Steamed Broccoli ......................................... +$0.25
☐ Sweet Potato Wedges ................................... +$0.50
☐ Sweet & Sour Red Cabbage ............................. +$0.50

Online Ordering Available at www.peloniacatering.com
All per person priced menus include a heavy-duty three compartment foam plate, forks, knives, paper napkins, serving spoons and tongs. See Custom Buffet (page 2) for more options.

**BUILD YOUR OWN BURRITO BAR**

*Choice of:*
- (Choose 2) Carnitas, Barbacoa, Chicken or Steak
- Black or Pinto Beans
- Cilantro Lime or Spanish Rice

*Includes:*
- Fresh Salsa
- Shredded Lettuce
- Shredded Cheese
- Sour Cream
- Flour Tortillas

$10.50 per person (15-30)
$9.00 per person (35-145)
$8.50 per person (150+)

*Add Guacamole for $1.85 per person*

**CARIBBEAN BUFFET**

*Choice of two entrées:*
- Coconut Chicken Breast
- Grilled Grouper with Mango Salsa
- Jamaican Jerk Style Chicken
- Red Snapper with Tomato Relish

*Includes:*
- Hearts of Palm and Artichoke Salad
- Black Beans and Rice
- Plantain Tostones
- Dinner Rolls

$12.50 per person (15-30)
$10.50 per person (35-145)
$10.00 per person (150+)

*Add Key Lime Pie for $3.00 per person.*

**CHICAGO-STYLE HOT DOGS**

- Jumbo All Beef Hot Dog
- Mustard
- Diced Onions
- Tomatoes
- Relish
- Sport Peppers
- Pickle Spear
- Plain or Poppy Seed Bun

$2.75 per person (Minimum 20 people, 1 hot dog per person)

**CHICKEN & SAUSAGE SPECIAL**

*Choice of:*
- Oven Roasted or Fried Chicken
- Polish Sausage (Fresh or Smoked) with Kraut or Italian Sausage with Red Sauce & Peppers

*Includes:*
- Corn Niblets
- Oven Roasted Potatoes
- Pasta Salad
- Dinner Rolls, Rye Bread or French Bread (Sandwich Style)

$9.25 per person (15-30 people)
$8.00 per person (35-145 people)
$7.50 per person (150+ people)

**GERMAN OKTOBERFEST**

*Choice of two entrées:*
- Braised Apple Pork Chops
- Bratwurst w/ Mustard and Onion
- Chicken Schnitzel with Gravy
- Pork Schnitzel with Gravy
- Roast Pork with Gravy

*Choice of three sides:*
- Creamy Cucumber Salad
- Creamy Kidney Bean Salad
- German Potato Salad
- Potato Pancakes ................. +$0.15
- Potato Pancakes with Applesauce ................. +$0.50
- Potato Pancakes with Sour Cream ................. +$0.50
- Sauerkraut
- Sliced Red Beets
- Spaetzle
- Sweet & Sour Red Cabbage

$10.50 per person (15-30)
$9.25 per person (35-145)
$8.75 per person (150+)

*Add German Apple Bars for $1.50 each*

**EASTERN EUROPEAN**

*Choice of two entrées:*
- Breaded Chicken Cutlet with Gravy
- Hungarian Goulash
- Meat or Cheese Koldunai

*Includes:*
- Creamy Cucumber Salad
- Kugelis w/ Apple Sauce
- Sweet & Sour Red Cabbage
- Rye Bread

$10.50 per person (15-30 people)
$9.25 per person (35-145 people)
$8.75 per person (150+ people)

**GREEK BUFFET**

- Athenian Chicken
- Gyros with Tomato, Onion and Tzatziki Sauce
- Greek Salad
- Rice and Peas
- Roasted Potatoes
- Pita Bread

$10.75 per person (15-30)
$9.25 per person (35-145)
$8.75 per person (150+)

*Add Baklava for $1.90 per person*

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**POLONIA CATERING & MARKET**

Try something unique at your next event!

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*Please note that our food is prepared in a kitchen that handles other wheat products. However, unlikely, we cannot guarantee that all products are entirely gluten-free.*
**HAWAIIAN LUAU**  
*Choice of two entrées:*  
- Baked Ham with Pineapple Glaze  
- Coconut Chicken Breast  
- Kalua Pork  
- Sweet & Sour Chicken  
- Teriyaki Chicken

*Includes:*  
- Hawaiian Ambrosia Salad  
- Maui Vegetable Blend  
- Rice Pilaf  
- Hawaiian Rolls

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$11.00 per person (March minimum 15, April-February minimum of 50)  
*Add Irish Soda Bread for $4.25/loaf*

**MARDI GRAS**  
*Choice of two entrées:*  
- Chicken & Sausage Gumbo  
- Shrimp Etouffee  
- Sausage Jambalaya  
- Dirty Rice  
- Southern Greens  
- Corn Bread

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*Add a King Cake for $24.95 (Serves 15)*

**MEXICAN BUFFET**  
*Choice of two entrées:*  
- Barbacoa  
- Beef Tacos with Soft or Hard Shells  
- Chicken Enchiladas  
- Chicken Fajitas  
- Chicken Mole  
- Chicken Quesadillas  
- Chicken Tacos with Soft or Hard Shells  
- Corn Husk-Wrapped Tamales  
- Pork Carnitas  
- Pork Enchiladas  
- Steak Fajitas

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*Add Guacamole for $1.85 per person  
Add Churros for $0.85 each*

**TACO BAR**  
*Choice of two entrées:*  
- Beef or Chicken Tacos with Soft or Hard Shells (2 tacos per person)  
- Shredded Lettuce  
- Shredded Cheddar Cheese  
- Sour Cream  
- Diced Tomatoes  
- Hot Sauce

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**TRADITIONAL HOLIDAY**  
- Baked Ham with Pineapple Glaze  
- Whole Carved Turkey  
- Buttered Green Beans  
- Mashed Potatoes with Gravy  
- Tossed Salad with Dressing  
- Cranberry Sauce  
- Dinner Rolls

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**TRADITIONAL SOUTHERN**  
- Fried Chicken  
- Meal Fried Catfish  
- Candied Yams  
- Fried Okra  
- Southern Greens  
- Corn Bread

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**TUR-DUCK-EN**  
A de-boned chicken, stuffed inside a de-boned duck, stuffed inside a de-boned turkey. All three birds are stuffed with a bread dressing.

*Ready-to-Cook Tur-Duck-en*  
- Small $90.00 (8-12 servings)  
- Large $125.00 (15-20 servings)

*Hot Ready-to-Serve Tur-Duck-en*  
- Small $150.00 (8-12 servings)  
- Large $185.00 (15-20 servings)

*Serving sizes are based on being only or main entrée.*
From the Grill
Backyard picnics without the fuss.

PIG ROAST
[ ] Hawaiian Style – served with a Teriyaki Glaze
Includes:
• Sweet & Sour Chicken
• Maui Vegetable Blend
• Hawaiian Rolls or Buns
$12.75 per person (50-145)
$12.25 per person (150+)
*Carved on site by Chef add $150.00

[ ] BBQ Style – served with BBQ Sauce
Includes:
• Fried Chicken
• Cole Slaw
• Buns
$12.00 per person (50-145)
$11.50 per person (150+)
*Carved on site by Chef add $150.00

GREEK LAMB ROAST
• Whole Lamb
• Rice and Peas
• Pita Bread
$14.75 per person (50-145)
$14.25 per person (150+)
*Carved on site by Chef add $150.00

AMERICAN PICNIC
Choice of two entrées:
• Chicken Breast
• Italian Sausage
• ¼ lb Cheeseburgers +$1.25
• Steaks & Chops (Call for Price)

Choice of three picnic sides:
• Baked Beans
• Cole Slaw
• Grilled Corn on Cob +$0.50
• Pasta Salad
• Regular & BBQ Potato Chips
Includes: Appropriate condiments and breads

Drop Off
$10.25 per person (15-30)
$9.00 per person (35-145)
$8.50 per person (150+)

Grilled-on-Site
$18.00 per person (50-95)
$14.25 per person (100-195)
$12.75 per person (200+)

Theme Menus

TURKEY
Sliced Turkey Breast with Gravy
Includes: your choice of three sides from the custom menu (see page 3), cranberry sauce and bread
$10.00 per person (15-30)
$8.75 per person (35-145)
$8.25 per person (150+)

Whole Carved Turkey with Gravy
Includes: your choice of three sides from the custom menu (see page 3), cranberry sauce and bread
$9.50 per person (15-30)
$8.25 per person (35-145)
$7.75 per person (150+)

Whole Carved Turkey with Gravy (no sides)
12 lb $48.00 (8-12 servings)
22 lb $85.00 (15-20 servings)

VEGAN
• Pasta Primavera
• Stuffed Portabella Mushrooms
• Cauliflower with Seasoned Breadcrumbs
• Mesclun Spring Salad with Raspberry Vinaigrette
• Dinner Rolls
$10.25 per person (15-30 people)
$9.00 per person (35-145 people)
$8.50 per person (150+ people)

Serving sizes are based on being only or main entrée.
If you're looking to provide your guests with a great meal, but want a great value too, then these money-saving single entrée packages are perfect for your next event!

1. Sliced Roast Sirloin of Beef with Mashed Potatoes with Gravy, Buttered Green Beans & Dinner Rolls
   - $8.75 per person (15-30); $7.50 per person (35-145); $7.00 per person (150+)

2. Meatloaf with Mashed Potatoes with Gravy, Corn Niblets & Dinner Rolls
   - $8.75 per person (15-30); $7.50 per person (35-145); $7.00 per person (150+)

3. Mostaccioli with Meatballs, Tossed Salad & Garlic Bread
   - $8.50 per person (15-30); $7.25 per person (35-145); $6.75 per person (150+)

4. Fettuccini Alfredo with Grilled Chicken, Tossed Salad & Garlic Bread
   - $8.50 per person (15-30); $7.25 per person (35-145); $6.75 per person (150+)

5. Chicken Marsala with Egg Noodles, Buttered Green Beans & Dinner Rolls
   - $8.50 per person (15-30); $7.25 per person (35-145); $6.75 per person (150+)

6. Oven Roasted (3pc) or Fried Chicken (3pc) with Potato Salad, Cole Slaw & Dinner Rolls
   - $7.25 per person (15-30); $6.00 per person (35-145); $5.50 per person (150+)

7. Eggplant Parmesan with Mostaccioli with Marinara, Caesar Salad & Garlic Bread
   - $8.50 per person (15-30); $7.25 per person (35-145); $6.75 per person (150+)

8. Fresh Polish Sausage with Sauerkraut, Potato Dumplings, Creamy Cucumber Salad & Rye Bread
   - $8.75 per person (15-30); $7.50 per person (35-145); $7.00 per person (150+)

9. Roast Pork with Bread Dressing, Glazed Baby Carrots & Dinner Rolls
   - $8.75 per person (15-30); $7.50 per person (35-145); $7.00 per person (150+)

10. Baked Ham with Au Gratin Potatoes, California Blend Vegetables & Dinner Rolls
    - $8.00 per person (15-30); $6.75 per person (35-145); $6.25 per person (150+)
PARTY SUBS
Choice of American Sub or Italian Sub, sliced or whole
- **American Sub**: Ham, Turkey, Salami, American Cheese
- **Italian Sub**: Salami, Pepperoni, Mortadella, Provolone Cheese
*Includes*: Mayo, Mustard, Tomato, Lettuce, Red Onion
3-foot Party Sub (12-15).................. $110.00

BUILD YOUR OWN SANDWICH
Choice of three meats:
- Ham
- Salami
- Tuna Salad
- Roast Beef +$0.30
- Turkey
- Chicken Salad
*Includes*: American, Swiss and Muenster Cheese, Lettuce, Tomato, Onion, Mayo, Mustard, Pickle, Potato Chips, Potato Salad, Cole Slaw and Assorted Bread and Rolls
$8.75 per person (15-30)
$7.50 per person (35-145)
$7.00 per person (150+)

BUILD YOUR OWN SALAD
Romaine and Iceberg Lettuce plus these toppings:
- Bacon
- Black Olives
- Cheddar Cheese
- Croutons
- Cucumbers
- Eggs
- Mushrooms
- Parmesan Cheese
- Red Onion
- Tomatoes
A selection of dressings is available. *(See page 3)*
$5.75 per person (15-30)
$4.50 per person (35-145)
$4.00 per person (150+)

SOUP
Choice of one soup:
- Chicken Noodle
- Cream of Broccoli
- Cream of Potato
- Mushroom Barley
- Red Beet
- Tomato Bisque
*Includes*: Bowls, Spoons, Crackers and Ladle
$3.00 per person (15-30)
$2.25 per person (35-145)
$1.75 per person (150+)

CHILI & BAKED POTATO BAR
*Includes*:
- Bacon
- Chives
- Diced Onion
- Sour Cream
- Butter
- Cheddar Cheese
- Sliced Jalapeños
- Oyster Crackers
$6.75 per person (15-30)
$5.50 per person (35-145)
$5.00 per person (150+)

PARTY SALAD BOWLS
A small serves 10-15, and a large serves 20-25. A selection of dressings is available. *(See page 3)*
- **Caesar Salad** with Romaine Lettuce, Parmesan Cheese, Tomato, Eggs, Croutons
  - Small $23.00 (10-15)
  - Large $39.00 (20-25)
- **Greek Salad** with Romaine Lettuce, Tomato, Feta Cheese, Black Olives, Pepperoncini, Red Onion, Vinegar & Oil Dressing
  - Small $26.00 (10-15)
  - Large $42.00 (20-25)
- **Italian Salad** with Romaine Lettuce, Tomato, Pepperoni, Salami, Provolone Cheese, Red Onion, Pepperoncini, Black Olives
  - Small $30.00 (10-15)
  - Large $55.00 (20-25)
- **Mesclun Spring Salad** with Tomato and Cucumber
  - Small $23.00 (10-15)
  - Large $37.00 (20-25)
- **Spinach Salad with Hot Bacon Dressing** with Bacon and Mushrooms and Hardboiled Eggs
  - Small $25.00 (10-15)
  - Large $42.00 (20-25)
- **Tossed Salad** with Iceberg Lettuce, Tomato, Cucumber, Carrots & Red Cabbage
  - Small $19.00 (10-15)
  - Large $31.00 (20-25)
Box Lunches

All box lunch selections are cold items. Box lunches are available boxed or unboxed. For larger groups or custom orders, call for pricing. Minimum 12 per flavor. Additional charge for less than 12 per flavor.

**BUDGET**
Deli Sandwich, Potato Chips & Freshly Baked Cookie
- $7.50 per person (15-30)
- $6.50 per person (35-145)
- $6.00 per person (150+)

**DELUXE**
Deli Sandwich with extra meat, Choice of Deli Salad (Potato, Pasta, Macaroni, or Cole Slaw), Potato Chips, Pickle Spear & 2 Freshly Baked Cookies
- $10.00 per person (15-30)
- $9.00 per person (35-145)
- $8.50 per person (150+)

**Add On Items**

**Premium Disposable Place Settings**
- White with Silver Trim
- White or Black Square Plate
- Fallen Leaf Plate
- $10” Dinner Plate ............................................................................ $1.20 each
- 7.5” Salad/Dessert Plate ........................................................................... $0.90 each
- 8 oz Coffee Mug .................................................................................. $0.65 each
- 10 oz Beverage Glass .......................................................................... $0.35 each
- 16 oz Pint Glass ................................................................................... $0.15 each
- Reflection fork, knife and spoon rolled with premium paper napkin ....................................................... $0.95 each
- Plastic Serving Tongs ........................................................................... $1.20 each
- Plastic Serving Spoons .......................................................................... $0.55 each

**Beverages**

- **Coffee (Regular or Decaf)** includes Cream, Sugar, Stirs and Premium Cups
  - 3 gallon $59.00 (40-50 servings)
  - 5 gallon $95.00 (70-80 servings)
- **Hot Tea** includes Tea, Lemon, Sugar, Stirs and Premium Cups
  - 3 gallon $47.00 (40-50 servings)
  - 5 gallon $75.00 (70-80 servings)
- **Orange Juice, Lemonade, Iced Tea, or Fruit Punch**
  - Includes Premium Cups
  - 3 gallon $47.00 (40-50 servings)
  - 5 gallon $75.00 (70-80 servings)
- **Bottled Juice or Propel**: Orange, Apple or Cranberry Juice; Strawberry Kiwi, Grape, Berry or Lemon Propel **$1.29 each** (minimum 12 per flavor)
- **Canned Soda**: Pepsi, Diet Pepsi, Coke, Diet Coke, Dr Pepper, Sprite, 7-Up, Mountain Dew, Lemonade, Root Beer, Orange Crush, Iced Tea
  - $0.75 each, minimum 12 per flavor or ask for assorted flavors and we’ll provide you with a variety
- **Snapple Iced Tea (Regular and Diet)**: Lemon, Peach and Raspberry **$1.85 each** (minimum 12 per flavor)
- **16.9oz Bottled Water** $0.75 Each
- **Ice**: 22 lb Bag $5.00 or 10 lb Bowl of Ice $7.50

**Online Ordering Available at www.poloniacatering.com**
**Appetizers**

**Cold Hors D’oeuvres**

- Bagel & Lox Lollipop .......................... $95.00 (48 pc)
- Beef Tenderloin w/ Boursin Crostini .......... $105.00 (48 pc)
- Caprese Skewers ................................ $62.00 (48 pc)
- Crab & Avocado Canapés ........................ $95.00 (48 pc)
- Goat Cheese & Black Olive Tapenade Crostini $52.00 (48 pc)
- Grilled Chicken Salad Crostini ................. $68.00 (48 pc)
- Marinated Antipasto Skewers .................. $65.00 (48 pc)
- Salmon & Cucumber Canapés .................. $95.00 (48 pc)
- Seasonal Fruit Kabobs with Fruit Dip .......... $90.00 (48 pc)
- Seared Tuna on Wonton w/ Wasabi Cream ...... $105.00 (48 pc)
- Thai Curry Chicken Salad on Wonton .......... $70.00 (48 pc)
- Thai Shrimp Spring Roll ....................... $105.00 (48 pc)
- Tomato & Basil Bruschetta on Crostini ........ $55.00 (48 pc)
- Tomato & Basil Bruschetta with Crostini ....... $45.00 (48 pc)

**Cold Mini Sandwiches**

- Beef Tenderloin Sandwich with Horseradish Sauce .......... $185.00 (40 pc)
- Chicken Breast Medallion Sandwich with Honey Mustard .... $45.00 (24 pc)
- Chicken Tea Sandwiches ........................ $70.00 (40 pc)
- Cocktail Sandwiches* .......................... $45.00 (24 pc)
- Croissant Sandwiches* ......................... $57.00 (24 pc)
- Cucumber Tea Sandwiches ..................... $65.00 (40 pc)
- Pinwheel Sandwiches ......................... $23.00 (24 pc)

*Choose between Ham, Turkey or Roast Beef (+$4 for Roast Beef)

**Mini Pizzas**

- Cheese ....................................... $41.00 (28 pc)
- Grilled Vegetable ............................. $48.00 (28 pc)
- Margherita .................................... $48.00 (28 pc)
- Pepperoni ..................................... $44.00 (28 pc)
- Pesto Shrimp .................................. $70.00 (28 pc)
- Sausage ........................................ $44.00 (28 pc)
- White Pizza with Grilled Chicken ............... $48.00 (28 pc)

**Hot Hors D’oeuvres**

**BEEF:**

- Asian Short Rib Pot Pie ......................... $88.00 (40 pc)
- Bacon Wrapped Sirloin and Gorgonzola .......... $91.00 (48 pc)
- Beef Empanada ................................ $87.00 (48 pc)
- Beef Fajitas .................................. $56.00 (40 pc)
- Beef Wellington ............................... $106.00 (48 pc)
- Chipotle Steak Churrasco ...................... $128.00 (48 pc)
- Franks in Pastry ................................ $57.00 (48 pc)
- Meatballs (BBQ, Swedish or Sweet & Sour) .... $35.00 (96 pc)
- Short Rib & Manchego Cheese Empanada ....... $93.00 (48 pc)
- Teriyaki Beef Satay ............................ $128.00 (48 pc)

**POULTRY:**

- Boneless Chicken Wings (BBQ, Garlic Parmesan, Sweet Chili, Teriyaki) $48.00 (48 pc)
- Buffalo Chicken Spring Rolls .................. $72.00 (40 pc)
- Chicken Empanada ............................ $85.00 (48 pc)
- Chicken Pot Stickers with Plum Sauce .......... $68.00 (48 pc)
- Chicken Quesadilla with Salsa ................. $70.00 (48 pc)
- Chicken Wellington ........................... $95.00 (48 pc)
- Chicken Wings (BBQ, Buffalo or Teriyaki) .... $45.00 (48 pc)
- Hawaiian Chicken Satay ....................... $104.00 (48 pc)
- Rumaki ......................................... $78.00 (48 pc)
- Thai Peanut Chicken Satay ...................... $104.00 (48 pc)

**Hot Mini Sandwiches**

- 3” All Beef Hot Dogs .......................... $48.00 (36 pc)
- Angus Beef Cheeseburgers ...................... $90.00 (48 pc)
- Buffalo Chicken ............................... $90.00 (48 pc)
- Cuban .......................................... $68.00 (36 pc)
- Crab Cake ..................................... $135.00 (48 pc)
- Gourmet Grilled Cheese ......................... $60.00 (36 pc)
- Gyros .......................................... $78.00 (36 pc)
- Italian Sausage with Sweet Peppers .......... $78.00 (48 pc)
- Meatball with Red Sauce ....................... $78.00 (48 pc)
- Patty Melt ..................................... $68.00 (36 pc)
- Pulled BBQ Pork ............................... $78.00 (48 pc)
- Ruebens ....................................... $68.00 (36 pc)

**RECOMMENDED SERVING SUGGESTIONS**

Time of day, type of party and items ordered may vary the amount needed. General rule: select 3-5 pieces per person with dinner following, 5-10 pieces per person for a light appetizer reception, and 10-14 pieces per person for a heavy Hors D’oeuvre Party.

Place settings and serving utensils not included. Please see Add On Items on page 9.
**SEAFOOD:**
- Chili Lime Salmon Satay ..................... $156.00 (48 pc)
- Crab Cakes with Remoulade Sauce ........ $98.00 (40 pc)
- Crab Rangoon with Plum Sauce ............ $78.00 (48 pc)
- Crab Stuffed Mushrooms .................... $72.00 (40 pc)
- Panang Shrimp ................................ $133.00 (48 pc)
- Scallops Wrapped in Bacon .................. $117.00 (48 pc)
- Shrimp Wrapped in Bacon .................... $133.00 (48 pc)

**GARLIC OR ROASTED RED PEPPER HUMMUS WITH PITA CHIPS**
- Small $50.00  Large $95.00

**VEGETARIAN:**
- Artichoke & Parmesan Purse ................ $120.00 (48 pc)
- Asparagus with Asiago in Phyllo ........... $80.00 (48 pc)
- Brie en Croute ................................ $94.00 (48 pc)
- Brie & Raspberry in Phyllo ................. $80.00 (48 pc)
- Carmel Apple & Goat Cheese Purse ........ $118.00 (48 pc)
- Cheddar Cheese Puffs ...................... $75.00 (48 pc)
- Cheese Quesadilla with Salsa .............. $60.00 (48 pc)
- Goat Cheese & Roasted Red Pepper Quiche $61.00 (40 pc)
- Kalamata & Artichoke Tarts ............... $72.00 (40 pc)
- Spinach Stuffed Mushrooms ............... $67.00 (40 pc)
- Mushroom Tarts ................................ $74.00 (40 pc)
- Portabella Puff ................................ $132.00 (48 pc)
- Qiche Florentine .............................. $61.00 (48 pc)
- Spanakopita ..................................... $64.00 (48 pc)
- Truffled Macaroni & Cheese ................ $96.00 (48 pc)
- Vegetable Egg Roll w/ Sweet & Sour Sauce $35.00 (48 pc)
- Vegetable Pot Sticker w/ Plum Sauce ...... $88.00 (48 pc)

**GRILLED VEGETABLE TRAY**
Zucchini, Yellow Squash, Portabella Mushrooms, Red Onions, and Bell Peppers
- Small $45.00  Medium $65.00  Large $80.00

**GUACAMOLE WITH TORTILLA CHIPS**
- Small $62.00  Large $105.00

**MEAT & CHEESE TRAY**
Muenster, Cheddar, Salami, Pepperoni, Crackers
- Small $45.00  Medium $55.00  Large $70.00

**RELISH TRAY**
- Baby Carrots, Celery, Pepperoncini, Black Olives, Gherkins
- Small $35.00  Medium $45.00  Large $55.00

**SEVEN LAYER SALAD**
Refried Beans, Lettuce, Salsa, Cheddar Cheese, Black Olives, Jalapeño Peppers, Sour Cream, Tortilla Chips
- Small $45.00  Large $80.00

**JUMBO SHRIMP TRAY**
Served with Cocktail Sauce & Lemons
- Small $65.00  Medium $115.00  Large $170.00

**VEGETABLE TRAY**
Baby Carrots, Broccoli & Cauliflower Florets, Celery, Cherry Tomatoes, Cucumbers, Ranch Dip
- Small $40.00  Medium $50.00  Large $63.00

**WARM CRAB DIP WITH TORTILLA CHIPS**
- Small $55.00  Large $98.00

**WARM SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS**
- Small $50.00  Large $95.00

**WHOLE SMOKED SALMON**
Garnished with Capers, Dill Cream Cheese, Eggs, Red Onion, Cocktail Rye Bread
Serves up to 100 people $160.00

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**Party Platters**
Small serves 15-30, Medium serves 35-50, Large serves 50-75

**ARTISANAL CHEESE TRAY**
Brie, Manchego, Chevre, Aged Gouda, Gorgonzola, Baguettes
- Small $70.00  Medium $80.00  Large $98.00

**DOMESTIC CHEESE TRAY**
Chipotle Gouda, Swiss, Muenster, Cheddar, Crackers
- Small $45.00  Medium $55.00  Large $70.00

**FRESH SALSA WITH TORTILLA CHIPS**
- Small $50.00  Large $95.00

**FRUIT TRAY (SPRING/SUMMER ONLY)**
Watermelon, Honey Dew, Pineapple, Cantaloupe, Strawberries
- Small $45.00  Medium $55.00  Large $70.00

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**Online Ordering Available at www.peloniacatering.com**
The Nitro Dessert Station is Chicago's first mobile liquid nitrogen station. Using only the freshest, highest quality ingredients, we hand-craft ice cream, gelato, yogurt or sorbet using liquid nitrogen to super-cool the mixture in seconds — right in front of your guests. The Nitro Express is the same hand-crafted ice cream made prior to your event and delivered without our station.

BUILD-YOUR-OWN SUNDAE BAR*
Your guests will top their own sundaes.
- Choice of two hand-crafted flavors
  - Caramel
  - Hot Fudge
  - Strawberry Sauce
  - Maraschino Cherries
  - Plastic Spoons

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<thead>
<tr>
<th>Nitro Dessert Station</th>
<th>Nitro Express</th>
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<tbody>
<tr>
<td>$3.25 per person plus</td>
<td>$2.65 per person</td>
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<tr>
<td>$500 for station rental</td>
<td>$6.25 per person (100-195)</td>
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FEATURED CREATION STATION*
Choose either our featured creations or create your own, and we'll make it on site and serve it to your guests.
- Choice of two featured creations or create your own flavors
  - Whipped Cream
  - Maraschino Cherries
  - Sprinkles
  - Plastic Spoons

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<td>$4.50 per person (100-195)</td>
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CUSTOM MIX-IN BAR*
You choose the flavors and mix-ins, and your guests will create their own perfect concoction. We'll then mix in their favorites and create an individualized sundae for each guest.
- Choice of two hand-crafted flavors
- Choice of eight candies
- Choice of four fruit/bakery items
  - Whipped Cream
  - Maraschino Cherries
  - Sprinkles
  - Plastic Spoons

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<td>$6.25 per person (100-195)</td>
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<td>$6.00 per person (200+)</td>
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TASTING PORTION*
A smaller 3oz scoop perfect for cocktail events or with other dessert options.
- Choice of two hand-crafted flavors
  - Nuts
  - Sprinkles
  - Whipped Cream
  - Maraschino Cherries
  - Plastic Spoons

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Flavors

PREMIUM ICE CREAM, GELATO & FROZEN YOGURT FLAVORS (SPECIALTY OPTIONS SUCH AS SOY, ALMOND OR ORGANIC MILK ALSO AVAILABLE)

| Banana | Black Cherry | Blueberry | Butter Pecan | Caramel | Cheesecake | Cherry | Chocolate | Chocolate Cake Batter | Cinnamon | Coconut | Coffee | Dark Chocolate | Dark Chocolate Mint | Green Tea | Hazelnut | Kiwi | Mango | Maple Walnut | Mint | Orange Cream | Peach | Peanut Butter | Pistachio | Pomegranate | Raspberry | Rootbeer Float | Salted Caramel | Strawberry | Sweet Cream | Triple Berry | Yellow Cake Batter | Vanilla Bean |
|--------|--------------|-----------|--------------|---------|------------|--------|-----------|-----------------------|----------|---------|--------|--------------|---------------------|----------|---------|-----|------|-------------|-----|-------------|-------|-------------|----------|-------------|-----------|---------------|-------------|----------------|-----------------|----------------|-------------|----------------|-------------|----------------|-------------|----------------|--------------|----------------|----------------|
| Seasonal Flavors | Candy Cane | Caramel Apple | Eggnog | Gingerbread | Pumpkin |
| Sorbet Flavors | Apricot | Blood Orange | Chocolate | Cranberry | Green Apple | Kiwi | Lemon | Lime | Mango | Mimosa | Peach | Pineapple | Pomegranate | Raspberry | Strawberry | Watermelon |

* Items are subject to a service charge
FEATURING CREATIONS

- **Bananas Foster**: Banana Ice Cream with a Brown Sugar & Rum Swirl
- **The Godfather**: Cannoli Cream Ice Cream with Chocolate Chips and Crushed Cannoli Shells. Topped with Pistachios.
- **Chocoholics Anonymous**: Dark Chocolate Ice Cream, Chocolate Chips, Brownies & Fudge
- **Nuts About Peanut Butter**: Peanut Butter Ice Cream, Reese’s® Peanut Butter Cups & Fudge
- **Gimme ’Smores**: Sweet Cream Ice Cream, Graham Cracker Pie Crust, Toasted Marshmallow Cream & Fudge
- **Strawberry Cheesecake**: Cheesecake Ice Cream with Fresh Strawberries and Graham Cracker Pie Crust
- **Sundae Kind of Love**: Vanilla Bean Ice Cream, Strawberries, Caramel and Waffle Cone Pieces
- **Tiramisu**: Tiramisu Ice Cream, Chocolate Chips & Lady Fingers

Mix-Ins

**Candy:**
- Almonds
- Butterfinger®
- Butterscotch
- Caramel
- Cashews
- Chocolate Chips
- Coconut Flakes
- Craisins®
- Crunch® Bars
- Fudge
- Graham Cracker Crust
- Granola
- Gum Balls
- Gummy Bears
- Heath® Bars
- Jelly Beans
- Kit Kat®
- M&M’s®
- Macadamia Nuts
- Marshmallow Cream
- Mini Marshmallows
- Nilla® Wafers
- Nutella®
- Oreos®
- Peanut Butter
- Raisins
- Reese’s Peanut Butter Cups®
- Reese’s Pieces®
- Rolos®
- Snickers®
- Strawberry Sauce
- Twix®
- Waffle Cone Pieces
- Walnuts

**Fruit & Bakery:**
- Angel Food Cake
- Blackberries
- Black Cherries
- Blueberries
- Brownies
- Cannoli Shells
- Cherry Pie Filling
- Chocolate Chip Cookies
- Chocolate Chip Cookie Dough
- Lady Fingers
- Oatmeal Raisin Cookies
- Peaches
- Peanut Butter Cookies
- Pineapple
- Pound Cake
- Raspberries
- Sliced Bananas
- Strawberries
- Sugar Cookies

We can also make ice cream sandwiches, waffle cones or root beer floats at your event. Call us for details.

Corporate Meeting Breaks

**BROWNIE AND COOKIE BREAK**

An assortment of brownies and cookies - perfect for an afternoon treat!

$1.75 per person (minimum 20 people)

**BUILD YOUR OWN TRAIL MIX**

Includes a selection of Granola Crisps, Raisins, Chocolate Chips, Dried Cranberries, M&M’s, Peanut M&M’s, Sunflower Seeds, and a variety of salted nuts. Take-out boxes are included to build and transport your snack back to the meeting.

$3.75 per person (minimum of 35 people)

**HUMMUS BREAK**

Freshly made hummus served with pita wedge chips, baby carrots and sugar snap peas.

$3.00 per person (minimum of 20 people)

**LIGHT BREAK**

Fresh fruit salad, assorted healthy snack bars and a variety of flavored light yogurts.

$4.00 per person (minimum of 20 people)

**NACHO BAR BREAK**

Warm nacho cheese sauce, fresh salsa, sour cream and jalapeño slices to top corn tortilla chips as you like.

$3.75 per person (minimum of 20 people)

**SWEET & SALTY PRETZEL BREAK**

Warm soft pretzels with mustard and cheese dip along with chocolate covered pretzels.

$4.00 per person (minimum of 20 people)
Cakes and Pastries

An assortment of sweet treats to add extra flavor to your gathering.

Custom Party Cakes

CAKE FLAVORS
Banana; Carrot; Chiffon; Chocolate; Confetti: Red Velvet; White; Yellow

ICINGS
Chocolate Buttercream*; Chocolate Whipped Cream; Cream Cheese*; Dark Chocolate Ganache*; Real Buttercream; Whipped Cream

MOUSSE FILLINGS
Banana; Chocolate; Chocolate Mint; Coconut; Hazelnut; Irish Cream; Key Lime; Lemon; Lime; Mocha; Orange; Peanut Butter; Pineapple, Raspberry; Strawberry; White Chocolate; Vanilla Bean

FRUIT FILLINGS
Fresh Bananas in Custard or Mousse of your Choice*; Fresh Strawberries in Strawberry Glaze or Mousse of your Choice*; Mandarin Oranges in Mousse of your choice*; Peaches in Mousse of your choice*; Pineapple in Mousse of your choice*; Seasonal Fresh Berries added to Mousse of your choice*

OTHER FILLINGS
Cannoli*; Cream Cheese*; Custard*; Flaked Coconut*; Fudge; Raspberry Preserves; Royal Cherry; Royal Lemon; Strawberry Preserves

*Items have extra charge. Price depends upon the size of the cake.

6" Round (4-6) .......................... $22.95
8" Round (8-12) .......................... $31.95
10" Round (15-20) ...................... $43.95
¼ Sheet (20-25) ......................... $55.95
12" Round (28-35) ...................... $66.95
½ Sheet (35-45) ......................... $80.95
Large ½ Sheet (50-60) .................. $100.95
Full Sheet (80-100) .................... $141.95

• All cakes listed above have two layers of cake and a filling. Two different cake layers or ½ and ½ on filling is no extra charge.
• Side-by-Side Cakes: $5.00 extra charge.
• Decorations: Themes, Character Figurine/Scene or Edible Images are $10.00 each.
• Shaped & Theme Cakes are Available. Tiered Cakes follow wedding cake pricing – starts at $3.95 serving.
• See our Web site or call for more details on our shaped or wedding cakes.

Specialty Cakes

ATOMIC CAKE
Three layer cake with white cake, fresh strawberry filling, banana cake, fresh bananas in custard, fudge, chocolate cake and iced in whipped cream.
8" (8-12) .................................. $48.95
10" (15-20) ............................... $63.95
¼ sheet (20-25) ......................... $81.95
12" (28-35) ............................... $89.95
½ Sheet (35-45) ......................... $107.95
Large ½ Sheet (50-60) .................. $129.95

CITRUS TORTE
Four layer torte with thin layers of chiffon cake with lemon, lime, and orange mousse in between, iced in buttercream.
6" (4-6) .................................. $32.95
8" (8-12) ................................. $39.95
10" (15-20) ............................... $54.95
¼ Sheet (20-25) ......................... $68.95
12" (28-35) ............................... $73.95
½ Sheet (35-45) ......................... $89.95
Large ½ Sheet (50-60) .................. $104.95

GERMAN CHOCOLATE CAKE, CARROT CAKE OR TIRAMISU
6" (4-6) .................................. $33.95
8" (8-12) ................................. $48.95
10" (15-20) ............................... $63.95
¼ Sheet (20-25) ......................... $81.95
12" (28-35) ............................... $89.95
½ Sheet (35-45) ......................... $107.95
Large ½ Sheet (50-60) .................. $129.95

BERRYLICIOUS
Chiffon cake filled in separate layers with fresh raspberries, fresh blackberries and fresh strawberries, all in white chocolate mousse. (Spring/Summer only)
6" (4-6) .................................. $34.95
8" (8-12) ................................. $53.95
10" (15-20) ............................... $69.95
¼ sheet (20-25) ......................... $90.95
12" (28-35) ............................... $97.95
½ Sheet (35-45) ......................... $118.95
Large ½ Sheet (50-60) .................. $140.95

FLOURLESS CHOCOLATE CAKE
It’s the living end for chocolate lovers. A dense, rich chocolate cake iced in ganache. Our handmade raspberry sauce accompanies it in a separate container.
6" round (4-6) ......................... $19.95
9" round (12-16) ...................... $32.95
TURTLE CHEESECAKE
6” round (4-6) ........................................... $21.95
9” round (12-16) .................................... $36.95

PLAIN CHEESECAKE
6” round (4-6) ........................................... $19.95
9” round (12-16) .................................... $32.95

CHEESECAKE WITH FRESH STRAWBERRIES IN GLAZE
6” round (4-6) ........................................... $25.95
9” round (12-16) .................................... $41.95

GOURMET MINI PASTRIES
Assortment may include: Cannoli, Chocolate Dipped Strawberries, Coconut Macaroons, Cream Puff Swans, Fresh Fruit Tarts, Hazelnut Tulip Cups, Peanut Butter Crunch Cups, Raspberry Ganache Tarts, Strawberry Cheesecake, Tiramisu Torte Slices, Turtle Cheesecake,
Small Tray (20 pc) .................................. $35.95
Large Tray (40 pc) ................................. $65.95

BROWNIE TRAY
Assortment may include: Chocolate Chip Brownies, Peanut Butter Brownies, Cheesecake Brownies and Blondies
Small Tray (24 pc) .................................. $25.95
Large Tray (48 pc) ................................. $49.95

CAKE TRUFFLES
Assortment may include: Carrot, Peanut Butter, Red Velvet, Salted Caramel Pecan, S’more, Triple Chocolate
Small Tray (36 pc) ................................. $33.95

Pastries

CUPCAKES
All flavors available except chiffon. Plain or with filling. Minimum 12 per flavor. Seven days notice required. Ask about seasonal flavors.
Unfilled ........................................... $26.95/dozen
Mousse Filled .................................... $32.95/dozen

MINI CUPCAKES
All flavors available except chiffon. Plain or with filling. Seven days notice required. Ask about seasonal flavors. Minimum 24 per flavor.
Unfilled .......................................... $23.10/2 dozen
Filled ........................................... $27.90/2 dozen

TRADITIONAL COOKIES
Assortment may include: Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar, S’more
Small (24 pc) ................................. $19.95
Large (48 pc) ................................. $37.95

CHOCOLATE DIPPED STRAWBERRIES
Dark, White or Mixed (Approx 10 per lb) $22.95 lb

KOLACKY Apricot, Cheese, Raspberry $8.50/dozen (one flavor per dozen)

ASSORTED KOLACKY (Apricot, Cheese, Raspberry)
$8.50/dozen

TRADITIONAL MINI PASTRIES
Assortment may include: Blueberry Top Cheesecake, Brownies, Cherry Top Cheesecake, Cream Puffs, Eclairs, German Apple Bars, Lemon Squares, Raspberry Bars, Seasonal Tarts, Truffles
Small Tray (20 pc) ......................... $28.95
Large Tray (40 pc) ......................... $50.95

BUTTER CHIP, SUGAR, S’MORE ASSORTMENT MAY INCLUDE:
Chocolate Chip, Oatmeal Raisin, Peanut Butter, Caramel Pecan, S’more, Triple Chocolate
Small Tray (24 pc) .................... $25.95
Large Tray (48 pc) .................... $49.95

CASCADING CHOCOLATE FOUNTAIN

PACKAGE #1: Three hour fountain rental, attendant, and 20 lbs of chocolate of your choice $450.00

PACKAGE #2: Three hours of dipping time with attendant to set up, maintain, and clean up – choice of chocolate and up to 6 dippers. $300.00 rental + $3.00 per person. Minimum of 50 people. Additional time $50.00 per hour.

PREMIUM FOUNTAIN OPTIONS

DIPPERS
Apples; Bananas; biscotti; Chocolate Chip Cookies; Chocolate Donut Holes; Grapes; Graham Crackers; Hershey Kisses; Jelly Donut Holes; Kit Kats; Maraschino Cherries; Marshmallows; Mini Cream Puffs; Pineapples; Pretzels; Pound Cake; Rice Crispy Treats; Strawberries; Sugar Cookies; Wafer Cookies

Online Ordering Available at www.poloniacatering.com
Individual Items

All items on our Catering Menu are available individually. Serving sizes are based on a buffet with two or three entrées and three sides. Placesettings and serving utensils not included. Please visit our Web site for prices and quantity on other items.

POLISH FAVORITES

• Potato Dumplings (3-5 servings per lb) .................. $5.50/lb
• Fresh or Smoked Polish Sausage (4 servings per lb or 8 pieces per pound) .................. $6.50/lb
• Stuffed Cabbage ........................................... $3.50 each
• Pierogies (see p. 3 for selection) ........................ $7.50/dozen
• Mushroom Pierogies ....................................... $8.50/dozen
• Blintzes (min of 12, see p. 3 for selection) ............. $1.50 each
• Potato Pancakes ........................................... $1.15 each
• Sauerkraut .................................................. Quart (4-6): $8.00
  1/3 Pan (8-15) $15.00
  1/2 Pan (15-25) $19.00
  Full Pan (40-60) $35.00

POULTRY

• Oven Roasted Chicken (20 pc minimum) ................. $1.30 per piece
• Oven Roasted Chicken (100 pcs or more) ............... $1.15 per piece
• Fried Chicken (20 pc minimum) ............................................. $1.30 per piece
• Fried Chicken (100 pcs or more) ............................... $1.15 per piece
• Chicken Vesuvio with Potatoes (20 pc min) ......... $1.75 each
• Breaded Chicken Cutlet (12 pc min) .................. $2.30 each
• Chicken Marsala (12 pc min) ............................... $2.95 each
• Chicken Piccata (12 pc min) ............................... $2.70 each
• Chicken Tenders (approx 8 per pound) ............. $7.75/lb
• Chicken Nuggets (approx 20 per pound) ............ $6.75/lb
• Roast Turkey Breast w/ Gravy
  (4-5 servings per lb, 3lb min) .................. $12.25/lb
• Dipping Sauces (BBQ, Ranch, Honey Mustard) ....
  Cup: $2.00
  Pint: $3.75
  Quart: $6.50

BEEF

• Dinner Cut Roast Beef (3lb min) ............................ $16.50/lb
• Italian Beef w/ Sweet Peppers (Sandwich Style, 3lb min) $11.50/lb
• BBQ Beef (3lb min) ........................................ $10.50/lb
• Giardiniera .................................................. Cup: $2.00
  Pint: $3.75
  Quart: $6.50

PORK

• Roast Pork with Gravy (4-5 servings per lb, 3lb min) $12.50/lb
• Breaded Pork Cutlet (min of 12) ........................... $2.20 each
• Pulled BBQ Pork (3lb min) ............................... $9.99/lb
• Italian Sausage w/ Red Sauce & Green Peppers .... $7.00/lb
• Glazed Baked Ham (4-5 servings per lb, 3lb min) ... $9.50/lb
• Glazed Baked Ham (sliced or whole) ................. Baby (10-15): $26.00
  Half (15-25): $52.00

SEAFOOD

• Beer Battered Cod (5lb min) ............................. $13.50/lb
• Breaded Ocean Perch (5lb min) ...................... $11.50/lb

PASTA

• Mostaccioli with Marinara ................... 1/2 Pan (15-25): $30.00
  Full pan (40-60): $50.00
• Mostaccioli with Italian Sausage Coins
  1/2 Pan (15-25): $39.00
  Full pan (40-60): $68.00
• Mostaccioli with Meat Sauce ................ 1/2 Pan (15-25): $39.00
  Full pan (40-60): $68.00
• Fettuccini Alfredo with Broccoli & Mushrooms
  1/2 Pan (15-25): $38.00
  Full pan (40-60): $75.00
• Lasagna (Meat, Cheese or Vegetable)
  16 piece: $44.00
  32 piece: $80.00
• Stuffed Shells (min of 12) ......................... $1.55 each

COLD SIDES

• Deli Salads (Creamy Cucumber Salad, Creamy Kidney Bean Salad, Cole Slaw, Macaroni Salad, Pasta Salad, Potato Salad, Pickled Sliced Beets, Three Bean Salad and V&O Cucumber Salad, 3lb min) ..................... $5.00/lb

HOT SIDES

Most side dishes are: 1/3 pan (8-15) $25; 1/2 pan (15-25)
$30; Full pan (40-60) $50

• Grilled Vegetables .......................... 1/3 Pan (8-15): $33.00
  1/2 Pan (15-25): $46.75
  Full pan (40-60): $87.50
• Italian Zucchini Marinara ............... 1/3 Pan (8-15): $27.00
  1/2 Pan (15-25): $36.00
  Full pan (40-60): $63.00
• Mushroom & Parmesan Risotto ........ 1/3 Pan (8-15): $27.00
  1/2 Pan (15-25): $36.00
  Full pan (40-60): $63.00
• Parmesan & Garlic Roasted Potatoes
  1/3 Pan (8-15): $27.00
  1/2 Pan (15-25): $36.00
  Full pan (40-60): $63.00

BREAD

• Bacon Buns ........................................... $6.50 per 1/2 dozen
• Burger Buns ........................................... $4.95 per dozen
• Dinner Rolls ........................................... $3.55 per dozen
• French Bread 36” (Cut in 8) ................. $3.65 each
• Mini Burger Buns ................................. $9.50 (24 piece)
• Rye Bread ........................................... $3.25 each
• Raisin Bread ........................................... $3.25 each
BASIC BUFFET SERVICE

Uniformed servers will set up, replenish and breakdown the buffet. Package includes white linen table cloths and white, black or navy blue skirts for customer-supplied buffet tables, as well as warming racks. Disposable place settings only. Maximum time of 2.5 hours. Overtime is $30.00 per server per hour. Linens for guest tables can be rented for an additional charge.

$250 for up to 95 people
$400 for 100-175 people
$650 for 180-250 people
$800 for 255-350 people

DELUXE BUFFET SERVICE

Uniformed servers will set up, replenish and breakdown the buffet. Servers will also clear away plates when guests are finished. Package includes mid-chair length white or ivory linen table cloths for customer-supplied guest and buffet tables, and white, ivory, black or navy blue skirts for buffet tables. The package also includes chafing dishes, bowls, baskets, and utensils to serve buffet. The buffet includes premium disposable dinner plates, salad or dessert plates (choice of four styles), coffee mugs, linen napkins (21 colors available), three-piece stainless steel silverware, and a coffee station with cream and sugar. Maximum time of 5 hours, which includes set-up and clean-up time. Overtime is $30.00 per server per hour. Additional linen colors and styles are available for an extra fee. Skirts and linens for extra tables can be rented for an additional charge. Service package is subject to an additional service charge.

$15.00 per person plus cost of menu (40-95 people)
$13.00 per person plus cost of menu (100+ people)
Upgrade to china for an additional $6.00 per person

Action stations, plated and family style serving options are also available.
Visit our Web site for more information.

SPECIALTY LINENS

- 72” x 120” Long ........................................... $8.50
- 90” Round .................................................. $8.50
- 120” Round ................................................. $14.00
- Dinner Napkins ........................................... $0.70

GLASSWARE

- All Purpose Stem 10.25oz ................................ $0.50
- Wine Glass 10 3/4oz .................................... $0.55
- Champagne Flute 6oz .................................. $0.80
- Highball Glass 10.5oz ................................. $0.45
- Irish Coffee Mug 8oz ................................. $0.65
- Old Fashioned Glass 8.5oz ........................... $0.45
- Mini Martini Glass 3oz ...................... $0.65
- Margarita Glass 10oz ................................. $0.95
- Cosmo Glass 8oz ....................................... $0.55

TENTS

Due to the wide variety of sizes and options, each tent must be individually priced. Please contact us for more information.

- Striped Pole Tents (Grass Only) - Perfect for casual backyard parties.
- Century Pole Tents (Grass Only) - Popular wedding tent, featuring high ceilings and center poles. Requires staking in the ground.
- Frame Tents (Grass or Hard Surface) - Versatile set-up in tight areas, such as patios, driveways and next to buildings. No center poles.
Breakfast
A selection of morning favorites.

Add Fresh Sliced Fruit to any package for $1.75 per person.

AMERICAN BREAKFAST
☐ Choice of Pancakes or French Toast
☐ Choice of Bacon or Sausage Links
Includes:
• Scrambled Eggs
• Biscuits
• Home Fries
$9.75 per person (15-30)
$8.50 per person (35-145)
$8.00 per person (150+)

GRAB AND GO BREAKFAST
• Assorted Breakfast Cereals
• Assorted Breakfast Pastries
• Chilled Milk Cartons
• Orange Juice
$6.00 per person (15-30)
$5.00 per person (35-145)
$4.50 per person (150+)

BREAKFAST BURRITO BAR
• Scrambled Eggs
• Roasted Potatoes with Chorizo
• Salsa
• Bacon
• Flour Tortillas
• Shredded Cheese
$9.25 per person (15-30)
$8.00 per person (35-145)
$7.50 per person (150+)

BRUNCH
☐ Choice of Sausage or Bacon
☐ Choice of one Custom Buffet entree (see page 2).
☐ Choice of two Custom Buffet sides (see page 3).
Includes:
• Biscuits
• Individual Vegetable Quiches
• Assorted Breakfast Pastries
• Home Fries
$11.75 per person (15-30)
$10.50 per person (35-145)
$10.00 per person (150+)

CONTINENTAL
Assorted Breakfast Pastries, Orange Juice & Coffee
$7.50 per person (15-30)
$6.50 per person (35-145)
$6.00 per person (150+)

HEALTHY BREAKFAST
• Scrambled Eggs
• Fresh Sliced Fruit
• Granola
• Turkey Sausage
• Light Yogurt
$9.50 per person (15-30)
$8.25 per person (35-145)
$7.75 per person (150+)

JUMBO BREAKFAST BURRITO
☐ Sausage or Bacon with Scrambled Eggs, Green Chillies, Onion and Cheese served on a warm flour tortilla
$3.95 each, minimum of 12

JUMBO BREAKFAST SANDWICH
☐ Sausage, Ham or Bacon with Scrambled Eggs and Cheese
☐ Served on your choice of either a Croissant, English Muffin or Bagel
$3.95 each, minimum of 12

OATMEAL BAR
• Oatmeal
• Raisins
• Walnuts
• Cinnamon Sugar
• Chocolate Chips
• Sliced Strawberries
$4.75 per person (15-30)
$3.50 per person (35-145)
$3.00 per person (150+)

SOUTHERN BREAKFAST
• Scrambled Eggs
• Biscuits & Sausage Gravy
• Home Fries
• Country Ham
• Grits
$9.50 per person (15-30)
$8.25 per person (35-145)
$7.75 per person (150+)

POLONIA CATERING & MARKET
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Online Ordering Available
www.poloniacatering.com

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