



eat amazing
tasteful personal assured





You are what you eat. Eat amazing.

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breakfast buffets

Get a good start with a great breakfast

Fresh Start Continental \$7 per person

Assorted freshly baked muffins, croissants, Danish & bagels with butter, cream cheese & jelly, fresh fruit salad and assorted juices and bottled water

Heart Healthy Breakfast \$8.75 per person

Yogurt parfait with vanilla and fruit flavored yogurt layered with granola and fresh fruit, assorted heart healthy muffins and bagels with butter, cream cheese and jelly, fresh fruit salad and assorted juices and bottled water

Amazing Edibles Breakfast \$11 per person

Baked apple custard french toast with sweet butter & maple syrup baked right in, plus some on the side. Applewood smoked bacon or sausage links, freshly baked mini muffins & bagels with butter, cream cheese & jelly, fresh fruit salad and assorted juices and bottled water

Quiche & Tell \$12 per person

Decadent morning treat! Choose from: quiche lorraine (ham and swiss), grilled vegetable, turkey, peppers & onions, asparagus & mushroom quiche florentine (spinach & cheese) served with applewood smoked bacon or sausage links, freshly baked mini muffins & bagels with butter, cream cheese & jelly, fresh fruit salad, assorted juices and bottled water

Chilaquiles \$10 per person

Choose scrambled egg or bean chilaquiles made with salsa verde, garnished with cilantro, red onion, cheese, crema, & black bean, accompanied by assorted mini muffins and bagels, cream cheese butter and jelly, fresh fruit salad and assorted juices and bottled water

Coffee Service

May be added to any breakfast menu for \$1.25 per person - includes regular and decaf coffee with cream, sugar and sweetener

extras

yogurt parfait \$4
yogurt \$1.25
oatmeal \$2
whole fruit \$1
one dozen donuts \$15
breakfast loaf \$20 serves 12
applewood smoked bacon \$3 for 3 pieces
breakfast sausage \$3 for 3 pieces
turkey breakfast sausage \$3 for 3 pieces
hot tea service \$10.00 per box that serves 10
bottled juice \$1.25
bottled water \$1

priced per piece unless otherwise noted



sandwich buffets & boxes

Surprise your guests with a twist on traditional

Basic Lunch \$8.50 per person

Served on fresh breads and rolls with lettuce, tomato and cheese, with bagged chips and rice crispy treats or Oreo cookies

Choose from : Lemon dill tuna salad, Egg salad, Sliced ham, Sliced turkey, Sliced roasted chicken breast, & Hummus and fresh veggie wrap

“Go To” Lunch \$10 per person

Go To Lunch comes with a choice of 2 sides served on bakery fresh rolls with lettuce, tomato and cheese

Choose from any basic sandwich plus :

Tarragon chicken salad on croissant

Sliced turkey and cheese on bolo

Sliced herb lemon chicken breast on baguette

Sliced roast beef on italian

Italian sub

California avocado veggie wrap

Grilled seasonal veggie on multigrain bolo

Wrap & Roll \$11.50 per person

On fresh spinach, wheat and tomato wraps with lettuce, tomato and cheese with 2 sides

Chicken Caesar salad

Blackened chicken salad

Cobb salad

BLT salad

California avocado veggie

Grilled veggie

Bar-b-que chicken

Turkey and tomato with pesto aioli

Amazing Lunch \$12.50 per person

Served on fresh breads and rolls with lettuce, tomato and cheese includes choice of 3 sides

Choose from any basic or “go to” sandwich plus:

Roasted portabella mushroom on multigrain bolo, Caprese on parmesan bolo Greek turkey on herb bolo, California cobb with turkey, bacon and sprouts on wrap, Baked chicken or turkey and brie on french bread, Spicy chicken on foccacia, Grilled marinated steak on Italian, Roast beef wrap with chive cream cheese, Muffaletta on herb bolo – ham, chicken or turkey options Smoked salmon on pumpernickel, Curried chicken salad with apple and dried cranberries on croissant Chicken or veggie fajita wraps

all neiu box lunches and sandwich buffets come with free soft drinks and bottled waters included.

boxed sides

Choose from the following boxed lunch sides :

Caprese pasta salad, Vegetable pasta salad, Wild rice salad, Old fashioned potato salad, Dill potato salad, Fresh fruit salad, Whole crisp apple, Assorted chips, Sun chips, Pretzels, Gourmet cookies, Brownies, Rice crispy treats

Select from any of the boxed sides, plus any of the following for lunch buffets : Garden salad, Classic caesar salad, Strawberry spinach salad, Mesclun salad with oranges and pecans, Vegetable chopped salad, Greek salad, Asian salad, Three bean salad, Broccoli salad



all day food for a good mood

Eat well and keep energy high

Signature Agenda \$18 per person

Includes breakfast & lunch

Executive Agenda \$22 per person

Includes breakfast, lunch & snack

V.I.P Agenda \$26 per person

Includes breakfast, snack, lunch & snack

Breakfast Choices :

Fresh start continental

Heart healthy (add \$1 per person)

Lunch Choices :

Amazing lunch

Homestyle lasagna

1 entree buffet (add \$2 per person)

Snack Choices :

Energy snack

Fitness break

Salsa fiesta

Cheese & sweets

B&B tray

Beverages

Agendas include the following beverages

Breakfast :

1 bottle of juice or water and

1 cup of coffee per person

Lunch :

1 bottle of water or

1 can of soda per person

Snacks :

1 bottle of water per person



hot buffets

Flavorful & filling entrées \$14.95 p.p. 2 entrees \$16.95p.p.

Rosemary Grilled Chicken

Breast of chicken marinated with rosemary & olive oil & grilled to perfection

Pecan Encrusted Chicken

Baked breast of chicken coated with bread crumbs & crushed pecans, served au jus

Chicken Vesuvio

Sautéed breast of chicken with oregano, lemon & garlic sauce

Barbeque Chicken

Oven baked breast of chicken smothered in barbeque sauce

Chicken Piccata

Tender & juicy breast of chicken served with white wine, lemon & caper sauce

Herb Roasted Chicken

Breast of chicken marinated in our signature herb marinade & baked

Stuffed Chicken Breast

Breast of chicken stuffed with your choice of: goat cheese & sun dried tomatoes or spinach & mozzarella

Chicken Marsala

Breast of chicken in a rich & savory marsala wine mushroom sauce

Chicken Diablo

Herb rubbed chicken in spicy Diablo sauce

Chicken Parikash

Breast of chicken in a lovely paprika infused light cream sauce

Fiesta Chicken

Breast of chicken rubbed with chili and cilantro in a medium spicy salsa

Chicken Paella

Saffron infused chicken stock, rice, onions, peppers, garlic & baked chicken Add shrimp for \$3 per person

Chicken Roulade

Pounded chicken breast filled with ricotta cheese, spices & spinach leaves then cooked on site, sliced & served on a short skewer

Traditional Roast Turkey Breast

Breast of turkey sliced & served with stuffing & cranberry compote (does not come with an additional starch)

Oven Roasted Salmon

Add \$6 per person Beautiful salmon with fresh herbs & spices roasted to perfection (other marinades available - please inquire)

Flank Steak

Add \$3 per person Flavorful & juicy flank steak marinated & grilled Served sliced with cooked sweet peppers & onions

Teriyaki Steak

Add \$3 per person Marinated hanger steak with grilled onion & pineapple

Roast Beef Tenderloin

Add \$8 per person Juicy beef tenderloin cooked medium & served with horseradish cream sauce or mushroom gravy

Roast Pork Loin

Add \$3 per person Juicy pork tenderloin served with apple brandy sauce

Chicken or Eggplant Parmigiana

Breaded chicken or eggplant layered with mozzarella & marinara sauce then baked

Vegetarian Napoleon

Lasagna style layers of vegetables including eggplant, zucchini, carrots & sweet peppers all topped with mozzarella & baked in a savory marinara

Meatloaf

Juicy & delicious Italian style meatloaf with ground beef or ground turkey

Hearty Beef Stew

Thick juicy morsels of cubed beef simmered with fresh mushrooms, carrots, potatoes and green peas in a savory red wine sauce (does not come with a vegetable)

Beef Stroganoff

Tender beef sautéed, simmered and tossed with egg noodles in a light cream sauce (does not come with an additional starch)

Pulled Pork or Chicken

Pork roast slow braised for hours & then shredded or chicken baked & shredded & served in great barbeque

We will suggest amazing side dishes and salads to complement your meal



pasta entrées

Pasta, please-1 pasta \$13.50p.p. 2 pastas \$15.50 p.p.

Penne a la Crema

This is our signature pasta, & the one requested most often by our clients. It is a hearty penne pasta tossed with oven roasted herb chicken & peppers in a smoky sun dried tomato cream sauce

Penne a la Romana

Penne pasta tossed with prosciutto, green peas & button mushrooms in a 4 cheese sauce

Pasta Rustica

Pasta with sautéed with garden vegetables in a light herb vegetable stock topped with fresh bread crumbs

Cavatappi Florentine

Cavatappi pasta with tender strips of chicken, fresh mozzarella, button mushrooms & fresh spinach tossed in a spicy tomato basil sauce

Fettucini Alfredo with Chicken

Long fettucini noodles & chicken tossed with our delicious homemade Alfredo sauce

Linguini Pomodoro

Light & flavorful linguine with fresh tomatoes, garlic, fresh basil & light herb vegetable stock

Pasta Primavera

Rotini pasta tossed with seasonal vegetables, fresh herbs & garlic in a light herb vegetable stock

Rotini Arrabiata

Grilled chicken or Italian sausage layered with rotini, tossed in a spicy bell pepper marinara sauce

Spaghetti Bolognese

Delicious Bolognese made from ground turkey & ground beef is cooked for hours with carrots, mushrooms, wine & tomatoes then tossed with spaghetti

Wild Mushroom Ragu Fusilli

Aromatic blend of fresh wild mushrooms with pasta in roasted garlic cream sauce

Asparagus Lemon Pasta

Fresh asparagus, parmesan cheese, olive oil & penne pasta with a dash of fresh lemon zest in vegetable stock

Mac & Cheese

Elbow macaroni made with cheddar, mozzarella, parmesan, & heavy cream, mixed with love

Homestyle Lasagna

Choose from grilled vegetable, Italian sausage & cheese, 4 cheese, or spinach & cheese lasagna

Roasted Veggie Pasta Bake

Mix of seasonal vegetables & pasta with a rich tomato sauce and baked to bubbly perfection

Baked Gnocchi & Mozzarella

Potato gnocchi with a thick & flavorful marinara sauce topped with mozzarella cheese & baked to golden perfection

buffet style

Pasta entrées are served with a garden or Caesar salad, freshly baked bread & butter & a dessert tray of gourmet cookies or brownies. Any pasta can be served vegetarian.

extras

Add any of the following for \$2 per person : Chicken, Beef Meatballs, Turkey Meatballs Greek Meatballs, Italian Sausage. Only for Mac and Cheese, Homestyle Lasagna, Roasted Veggie Pasta Bake, & Baked Gnocchi & Mozzarella \$50 per half pan, Serves 15 people, Add chicken for \$15 per half pan



around the world menus

Food, the universal experience!

Fiesta Fajitas \$14 per person

Fillings tossed with cumin, sweet chili sauce, sauteed onions & bell peppers, served with soft flour tortillas & crunchy corn shells.

Choose 2 fillings: Savory marinated steak, tender & juicy chicken, roasted vegetables shrimp add \$3 per person

Served with homemade guacamole, salsa, pico de gallo, sour cream, freshly shredded cheese, spanish rice, black or refried beans & a dessert platter

Mediterranean Kabobs \$16 per person

Tasty kabobs! Choose 2 flavors: Rosemary herb marinated beef, mediterranean chicken citrus oregano swordfish, marinated tofu

Served with rosemary roasted vegetables, hummus & toasted pita wedges, savory rice pilaf, vegetable chopped salad, fruit platter & a dessert platter

Greek Feast \$16 per person

Enjoy Moussaka & sauteed lemon chicken breast served with baba ganoush, hummus & toasted pita, roasted potato wedges, cucumber salad, mediterranean salad (black olives, feta cheese, tomatoes, greek dressing) & a dessert platter

Asian Feast \$16 per person

Fillings tossed with snow peas, matchstick carrots, bamboo shoots, water chestnuts, bean sprouts, mushrooms, broccoli, & green onions.

Choose from: Spicy tangerine beef, chicken & vegetables, roasted vegetables

Served with: Vegetarian lo mein, vegetarian fried or white rice, Asian green salad, crispy vegetarian egg rolls, almond cookies & fortune cookies

Italian Abondanza \$15 per person

Treat your guests to comfort food from the Italian kitchen, including: Pasta primavera & penna a la crema with chicken or rotini arrabiata with Italian sausage

Served with antipasti platter of meats, cheeses, grilled veggies, marinated olives, and artichoke hearts, crostini with tomato basil chutney, garden salad with assorted dressing packets, Italian bread basket with butter and a dessert platter

Select this page for a weeks worth of creative and amazing lunches and we will discount the menu to \$15.00 p.p. all week and include beverages!



appetizer platters

Fresh & delicious arrays

Grilled & Chilled Vegetables

Small \$50 / Large \$85 A delicious array of grilled seasonal vegetables — can include zucchini, yellow squash, asparagus, green onions, portabella mushrooms, sweet peppers & baby carrots

Fresh Vegetable Crudite

Small \$45 / Large \$80 Seasonal vegetables are served with parmesan ranch dip or tzatziki dip

Vertical Crudite *

Large only \$100 Seasonal vegetables are served in a beautiful vertical manner — lovely for a centerpiece on any buffet

*Only available with staff on site to assemble

Mini Sandwich Assortment

Small 24 sandwiches \$48 / Large 48 sandwiches \$96 A trio of elegant sandwiches: roast beef & bleu cheese; grilled vegetable medley; & turkey & brie are served on mini rolls & accompanied by dijon mustard & creamy chive aioli

South of the Border Fiesta

Small \$50 / Large \$90 Fresh homemade guacamole, red & green salsa & 7 layer dip accompanied by crispy tortilla chips

Cheese Board

Domestic Cheese Board

Small \$50 / Large \$85 Domestic cheeses such as cheddar, dill havarti, provolone & swiss are garnished with fresh grapes & berries & accompanied by assorted breads & crackers

Artisan Cheese Board

Small \$75 / Large \$130 Artisan cheeses such as brie, manchego, chevre & gouda are garnished with fresh grapes & berries & accompanied by assorted breads & crackers

Caprese Cheese Tray

Small \$60 / Large \$100 The season's freshest & most flavorful tomatoes sliced are arranged with sliced buffalo mozzarella, fresh basil & a balsamic reduction drizzled on top

Mediterranean Dips & Chips

Small \$50 / Large \$90 Accompanied by toasted herb pita points & crostinis your choice of 3 dips: Garlic hummus, smoky baba ghanoush, sun dried tomato goat cheese, tuscan white bean dip, olive tapenade, tomato chutney, creamy artichoke dip

Antipasto

Small \$60 / Large \$120 A taste of Italy! Fresh & grilled vegetables, italian meats & cheeses are served with marinated olives, artichoke hearts & crostinis with tomato chutney accompanied by fresh italian breads & breadsticks

Sliced Fruit Platter

Small \$50 / Large \$75 Fresh & flavorful sweet fruits & berries are beautifully arranged

Jumbo Shrimp Platter

Small 3 dozen \$85 / Large 6 dozen \$150 Delicious jumbo shrimp are beautifully arranged amidst fresh lemons & homemade cocktail sauce

Chilled Meat Platters

Chicken

Small \$80 / Large \$150 Sliced grilled chicken with your choice of 2 or 3 of the following flavors : lemon herb with citrus aioli, teriyaki with sesame teriyaki sauce, barbeque, & spicy cajun with chipotle aioli are served chilled with fresh artisan rolls

Beef

Small \$100 / Large \$180 Sliced ginger soy flank steak with sesame teriyaki sauce is served chilled with fresh artisan rolls

Beef Tenderloin

Small \$140 / Large \$225 Peppercorn crusted beef tenderloin cooked medium rare, sliced, & artfully arranged. Served with horseradish sauce and accompanied by artisan rolls

Pork

Small \$90 / Large \$170 Sliced Italian herb pork loin or apple brandy pork loin with country mustard & creamy chive aioli is served chilled with fresh artisan rolls

Serving size Small platters serve 15-20 guests & large platters serve 35-40 guests unless otherwise noted and is dependent upon the number of platters ordered and time of day.



conditions

Our service standard

Minimums

We work hard to keep our costs low for clients. In order to maintain our pricing and service standards, we require a minimum order of \$200. Other minimums may also apply, such as a 20 person minimum for sandwich buffets and 24 piece minimum for appetizer items.

Guest Counts

We want your guests satisfied. To make sure you have all the food you need, we require a final guest count 2 days in advance. Things change. We understand that confirmation may be difficult at times, and we will do our best to accept reasonable changes. We can usually accommodate an increase in guest count. If guest counts decrease, there may be a charge for specially made items.

Deadlines for ordering

We prepare for your event. Most clients book their events at least one week in advance. The minimum time required to place an order is 48 hours based on availability. There are times that we can accommodate same day/short notice orders, but most events require advanced notice, as much of the food and supplies are specially ordered for your own event. Same day cancellations will incur the same invoice charges.

Delivery

We like to make it easy for you. When delivering, our staff will set up your buffet as part of our service. A delivery charge is calculated based on your location and the logistics of the event. The minimum delivery charge is \$35. A retrieval fee will be assessed if we return to pickup equipment.

Portions

We want to feed you. Our portions are generous, and we make sure to account for extra-hungry eaters in your guest count. Leftover containers can be provided if requested.

Staff

We love what we do. We can provide waiters, bartenders, chefs and supervisors and our onsite staff will setup, maintain and break down your buffet and event. You may also book our staff to bus your event space and work with you to make sure all of your needs are met throughout your event. Server and bartender uniforms include black shirts, pants, and shoes, and our chefs will wear a chef's coat. Service rates start at \$30 per hour and is charged from the time the staff member leaves our facility to when he or she returns.

Insurance

We're covered. Amazing Edibles is completely covered by a major, well-rated insurance company. A certificate of insurance can be provided to your location for a \$50 fee per each additionally insured. General liability, product liability, liquor liability, complete automobile insurance, and worker's compensation are all covered under our policy.

Payment

All events at NEIU Student Union will be billed thru the special events office. Alternate payment methods are available including P.O., DPV, Credit Card, Checks and Cash.

Tax Rate

We want to keep you legal. The tax surcharge is 9.5 percent, per City of Chicago tax rate (as of the time of printing 1/27/12) NEIU is tax exempt we have your letter on file.



testimonials

“We appreciate your attention to detail and promptness. You are certainly my favorite caterer, head and shoulders above the rest!”

Mary Massie, Northeastern Illinois University-Chicago Teachers’ Center

“Apple Computer wanted you to know how much ALL 130 attendees of our Digital Brand Building Seminar enjoyed the box lunches we ordered from Amazing Edibles. Everyone, without exception, raved about their choice – the freshness and taste of the breads, the quality and quantity of the selected “stuffings”, the neatly put-together packaging with ample size napkin that did not fall apart, the brand name chips and cookies – everything was perfect and added to the success of our event. Everyone went away with a smile on their face and still talking about their lunch. When they all started to arrive, worked got out that lunch would be “box lunches” and everyone winced, but, they were in for a surprise with the fare Amazing Edibles prepared for them. Also, all calorie counting was put on hold when they viewed the selection of brownies and snack bars, yummy-yummy for the tummy, they heck with diets!!” “Thank you Andrea and your staff, for putting together a gourmands delight, you really contributed to our successful day!!”

Paula Pearson, Apple Computer, Inc

“Amazing Edibles puts together a fantastic event. From the food and décor, to the staff...everything is so well thought out and every event they have catered for us has come with high praise from everyone.”

Michelle Mechanick, Schuyler Roche, P.C.

“On behalf of the entire staff at On The Scene, thank you for your participation in our “Great Chicago Fire” party. Our commemoration of the 125th Anniversary of this piece of Chicago history was a great success! We have heard so many favorable comments about all the aspects of the event. Your food and service were excellent! All of your “hot, hot, hot” foods were delicious. Working with you and your staff was a pleasure.”

Eleanor Woods, President, On The Scene, inc.



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