



Seasonal Fall/Winter Menu

Cold Hors d'Oeuvres

Priced per Dozen; Minimum 2 Dozen

Goat Cheese & Salami on Baguette \$24

Topped with arugula, Pecorino Romano shavings & truffle oil drizzle.

Smoked Salmon & Caramelized Onion \$22

Presented in a phyllo cup with chives.

Blackened Shrimp with Roasted Garlic Aioli \$29

Shrimp seasoned with toasted spices, served hot or cold.

Hot Hors d'Oeuvres

Priced per Dozen; Minimum 2 Dozen

Seared Sea Scallop on Crispy Wonton - Market Price

Tender Scallops scented with lemon rind and green onion.

Seared Sea Scallop Lollipop - Market Price

Seared scallops with sweet maple, hint of bacon & touch of spicy pepper.

Brie & Saffron Cream Phyllo Tartlets \$24

Rich, savory and fragrant with a delicate puff.

Sambal Marinated Chicken Thighs \$19

Juicy chicken marinated and grilled with sweet heat.

Sautéed Shrimp in Whiskey Cream Sauce \$29

Served on crostini with savory whiskey cream sauce.

Platters

Goat Cheese, Pesto & Sun-Dried Tomato Terrine \$40

Gorgeously layered presentation, served with crostini, crackers or pita chips (serves 20).

Warm Cranberry Walnut Brie Wheel \$65

Pastry-wrapped brie served with crackers or crostini (serves 25-30).

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Bacon Spinach Artichoke Dip \$45

Bacon adds depth to our classic spinach artichoke dip, served with crostini (serves 20-30).

Salads

Priced per Person

Autumn to Winter Salad \$5

Mixed greens, candied walnuts, sliced pears & dried cranberries dressed with a balsamic vinaigrette.

Romaine Caesar Salad \$5

Roasted bacon, cherry tomatoes, shaved parmesan & toasted mini croutons.

Soups

\$12 per Quart

Harvest Corn, Sausage & Potato Chowder

Rich and creamy with sweet corn and herbed sausage.

Chicken & Wild Rice

A comforting classic.

White Chicken Chili

Pulled chicken and white beans in a chili broth.

Vegetables

Priced per Person

Corn Soufflé \$5

Boursin Creamed Spinach \$5

Spinach wrapped in herb and garlic cheese.

Asparagus Bundles with Fresh Mozzarella \$5

Fresh asparagus bundled in prosciutto, roasted, & finished with mozzarella.

Roasted Asparagus with Balsamic Browned Butter \$4

Crisp Haricots Verts with Pearl Onions & Pine Nuts \$5

Toasted pine nuts & browned butter lend a nutty flavor.

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Green Beans with Creamy Mushrooms & Onions \$5
Sliced cremini mushrooms and shallots.

Sweet Potato Puree with Browned Butter Maple Syrup & Toasted Pecans \$5

Starches

Priced per Person

Mashed Potatoes with Parmesan Cream \$5
Creamy Yukon Gold potatoes dressed with our signature sauce.

Au Gratin Potatoes \$5

Layered Dauphinoise Potatoes \$5

Hasselback Potatoes with Chive Butter \$5

Loaded Twice Baked Potatoes \$5

Mushroom Asparagus Risotto \$5

Chicken & Smoked Mozzarella Ravioli \$8
Served with sun-dried tomato & herbed brown butter.

Protein

Priced per Person

Chicken Saltimbocca \$9
Wrapped in sage & prosciutto.

Chicken Breast Stuffed with Spinach, Feta & Pine Nuts \$9

Pancetta-Wrapped Pork Tenderloin \$9

Pork Roast with Garlic Parmesan Cream \$9

Roasted Sea Bass with Caper Buerre Blanc Sauce - Market Price

Salmon Piccata with Garlic & Caper Cream Sauce \$13

Beef Tenderloin Béarnaise \$27
Marinated 48 hours in red wine soy sauce, then roasted & served with Béarnaise.

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Marinated Flank Steak \$15

Marinated in garlic, red wine vinegar & Dijon sauce, grilled & thinly sliced.

Desserts

Priced per Person

Creamy Pumpkin Pie Parfait \$4

Layered Pumpkin Tiramisu \$4

Pumpkin Roll Cake \$4

Cake spiral with cream cheese & chopped walnuts, dusted in powdered sugar.

Baklava \$4

Traditional Apple Crisp \$4

Frozen Mousse Pie \$5

Individual Warm Chocolate Molten Cake \$5

Traditional English Toffee \$4

White or Dark Chocolate Peppermint Bark \$4

Double Chocolate Peanut Butter Bark \$4

Holiday Caramel Corn with Peanuts in Gran 'n' Go Bag \$5



Hors d'Oeuvres

Priced per dozen. Minimum 2 dozen.

Cold Hors d'Oeuvres

Petite BLT Sandwiches \$24

Sourdough rounds layered with vine-ripe tomato, applewood smoked bacon, lemon mayo & crisp greens.

Individual Crudité \$18

Carrot, asparagus, green bean, cucumber & tri-colored peppers served in a shot glass with Cajun buttermilk ranch.

Prosciutto Wrapped \$18

-Asparagus with lemon aioli
-Peaches with fresh basil and balsamic

Deviled Eggs

-Traditional \$16
-Truffled with chives \$18
-Decadent with lobster \$25

Ahi Carpaccio \$25

Sweet chili & saki marinated ahi tuna diced, set atop crisp wonton with marmalade & wasabi mayo.

Jumbo Shrimp Cocktail \$32

Served in a shot glass with cocktail sauce & lemon wedge.

BLT Skewers \$24

Candied bacon, grape tomato, ciabatta crouton, augula & balsamic reduction.

Asian Cucumber Salsa \$21

Diced crisp cucumber tossed in rice wine, sweet chili sauce, pink pickled ginger, cilantro & a touch of soy. Served on a wonton chip.

Watermelon & Basil \$18

Cool, refreshing watermelon, marinated fresh mozzarella pearls & garden fresh basil.

Curried Chicken Salad \$18

Presented in a phyllo cup with sliced grapes & sugared pecans.

Tomato Basil Bruschetta \$19

Sweet red & orange tomato, basil, fresh mozzarella & balsamic reduction on your choice of phyllo cup or crostini.

Ahi Tuna with Soy Ginger Marinade \$23

Marinated ahi tuna atop toast points with wasabi mayo.

Crab Louis \$19

Served on toast points with lemon mayo, capers & egg.



Rice Paper Rolls

Served with soy sweet chili sauce for dipping.

-Shrimp \$28

-Veggie \$27

Stuffed Cherry Tomatoes \$16

-Hummus

-Pimento cheese

Crostini

-Fresh olive tapenade \$16

-Sundried tomato tapenade & goat cheese \$18

-Beef Tenderloin, arugula & boursin cheese \$22

Shooters

Served in shot glasses.

-Watermelon Cucumber \$19

-Asparagus Vichyssoise \$21

-Clarified Gazpacho \$22

-Berry \$24

Hot Hors D'oeuvres

Famous Cheese Puffs

A Wild Asparagus favorite!

-Original \$15

-Jalapeño \$16

Petite Beef Wellington \$28

Savory caramelized onion, sautéed mushrooms, sherry reduction and beef tenderloin wrapped in flaky puff pastry.

Roasted Garlic & Creamy Goat Cheese Baguette \$24

Slow roasted whole clove garlic spread over a soft grilled baguette, topped with warm goat cheese & balsamic cherry tomatoes.

Asparagus Cigars \$22

Tender poached asparagus, candied pecans & blue cheese wrapped in phyllo.

Crisp Coconut Shrimp \$29

Coconut battered shrimp with orange horseradish marmalade.

Southwest Crab Cakes \$27

Lump crab with avocado and lime puree.



Crispy Bacon-Wrapped Stuffed Medjool Dates

Sweet dates wrapped in smoked bacon and stuffed with your choice of:

- Almond \$18
- Chorizo \$20

Wontons

Crispy wontons topped with your choice of:

- Buffalo chicken with feta & creamy ranch \$24
- Duck confit with apple, cherry & wild mushroom with soy sweet chili sauce \$26
- Crab rangoon with sweet & sour sauce \$26

Lamb Lollipops \$39

Stone ground mustard encrusted lamb with herb chimichurri dip.

Mini Quesadillas

- Sweet BBQ pork & cheddar \$18
- Chicken & cheddar \$18
- Tenderloin, caramelized onion & blue cheese \$23
- Lobster or crab, mushroom & ricotta \$28

Empanadas

- Chicken, raisin & olive \$18
- Buffalo chicken \$19
- Roasted veggie & boursin cheese \$19
- Traditional seasoned beef \$20
- Chorizo & manchego \$24
- Wild mushroom & duck confit \$26
- Beef tenderloin, caramelized onion & blue cheese \$26

Stuffed Mushroom Caps

- Boursin & panko \$18
- Artichoke & parmesan \$18
- Mom's cornbread & sausage stuffing \$19
- Our Southwest-inspired crab cake filling \$24

Chicken & Waffles \$22

Crunchy fried chicken set on a thin waffle drizzled with pepper-infused honey.

Mini Sliders

- Classic cheeseburger with pickle, ketchup & mustard \$22
- BBQ bacon & cheddar \$24
- Bourbon pulled chicken \$24
- Sweet BBQ pork on Hawaiian bread \$24
- Crab cake with avocado aioli \$28

Brie & Pear Beggars Purse \$26

Caramelized pears with almond & brie wrapped in crisp phyllo purse.



Artisan Pizzas

- Margherita \$18
- Veggie \$18
- Pistachio pesto & chicken with goat cheese \$22
- Sausage & smoked gouda \$24

Prosciutto Wrapped \$18

- Crisp red apples & manchego
- Grilled peaches & basil
- Pear, blue cheese & arugula

Korean Tacos \$26

Slow cooked beef short rib on a petite flour tortilla round, topped with pickled ginger & cucumber salsa.

Quinoa Stuffed Petite Pepper \$18

Fire roasted mini peppers filled with ancient grain quinoa, caramelized onion & chihuahua cheese.

Satays

- Lemongrass chicken \$19
- Thai chicken with peanut sauce \$19
- Five spice plum chicken \$19
 - Pork teriyaki \$20
 - Teriyaki beef \$22
 - Orange mint beef \$22

Petite Grilled Cheese

- Raspberry & brie on raisin bread \$21
- Bacon & cheddar on sourdough \$22
 - Reuben \$22
 - Cuban \$22
- Grilled chicken & smoked gouda \$23

Sundried Tomato & Fontina Arancini \$21

Sundried tomato risotto balls with pesto cream sauce.

Petite Potato Puffs

Mashed potatoes baked until crust is golden brown and inside is creamy and smooth.

- Garlic \$18
- Red skin loaded with cheddar, bacon & scallion \$20
- Yukon Gold truffle & rosemary \$20
- Truffled goat cheese \$22



Platters & Trays

Smoked Salmon \$120

Full plank salmon smoked in-house with sour cream, red onion, capers, black & green olives, & lemon. Served with assorted crackers.

Gourmet Cheese Tray \$160

A selection of our gourmet cheeses artistically arranged on a tray with crackers. Bread is available at an additional cost (serves 20-25).

Add meat selection - \$115

Fresh Fruit

Bountiful tray of strawberries, blueberries, blackberries, raspberries, pineapple, honeydew, cantaloupe & grapes.

Serves 15-20 - \$75

Serves 25-30 - \$120

Fresh Veggie Basket

Lavish display of fresh cherry tomatoes, carrots, green beans, chilled asparagus, celery, cucumbers & peppers served with Cajun ranch dip.

Serves 15-20 - \$75

Serves 25-30 - \$120

Fresh Asparagus Tray

Poached or grilled to perfection, chilled & garnished with fresh lemon zest & lemon aioli.

Serves 15-20 - \$65

Serves 25-30 - \$110

Grilled Vegetable Tray

Beautifully arranged, grilled & sliced zucchini, yellow squash, carrots, portabella mushroom, asparagus & chayote squash drizzled with balsamic reduction (served chilled or room temp).

Serves 15-20 - \$75. *Add boursin & rolls - \$16*

Serves 25-30 - \$120. *Add boursin & rolls - \$25*

Relish

Lush tray featuring favorites such as stuffed olives, roasted peppers, grilled asparagus, grilled artichokes & hearts of palm.

Serves 15-20 - \$75

Serves 25-30 - \$120

Baked Brie Wheel with Jam \$65

Brie wheel spread with raspberry or your choice of jam, wrapped in puff pastry & served with crackers (serves 25-30). *Add house sugared pecans - \$5*

Shrimp

Large seasoned & chilled gulf shrimp peeled, deveined & served with our house cocktail sauce and lemon wedges.

Approximately 60 shrimp (serves 10-15) - \$90

Approximately 120 shrimp (serves 30-35) - \$180

Tomato Basil Bruschetta & Crostini \$40

Finished with balsamic reduction (serves 20-30).

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Spinach & Artichoke Dip \$45
Served with crackers (serves 20-30).

House Smoked Salmon Dip \$45
Capers, lemon, & fresh dill. Served with crackers (serves 20-30).

Take-Out Chicken Salad \$21/doz
Tender diced chicken, carrot, celery, scallion, cabbage & pea pods tossed with sweet chili reduction. Presented in individual mini Chinese take-out containers with disposable forks.

COCKTAIL SANDWICHES

Chilled Beef Tenderloin

Seasoned beef tenderloin roasted rare, sliced & served with horseradish cream & stone ground mustard on the side.
Choose pre-made sandwiches or sliced tenderloin with 3" mini rolls on the side.

20 mini sandwiches - \$115

40 mini sandwiches - \$230

80 mini sandwiches - \$460

House Roasted Turkey

Chilled house-seasoned and roasted turkey breast, sliced and served with stone ground & honey mustards on the side.
Choose pre-made sandwiches or sliced turkey with 3" mini rolls on the side.

20 mini sandwiches - \$60

40 mini sandwiches - \$120

80 mini sandwiches - \$240

Roasted Turkey & Spiral Ham

Chilled spiral ham & house roasted turkey breast, sliced & served with stone ground & honey mustards on the side.
Choose pre-made sandwiches or sliced turkey & ham with 3" mini rolls on the side.

20 mini sandwiches - \$85

40 mini sandwiches - \$170

80 mini sandwiches - \$340

Chilled Beef Tenderloin & Turkey

Selection of seasoned medium rare beef tenderloin and house roasted turkey breast, sliced & served with horseradish cream, stone ground mustard & honey mustard on the side. Choose pre-made sandwiches or sliced meat with 3" mini rolls on the side.

25 mini sandwiches - \$110.75

50 mini sandwiches - \$218.75



Salads

Priced per guest

Wild Asparagus Salad \$5

Jumbo asparagus spears, tomato & fresh mozzarella on mixed greens with pesto vinaigrette & garlic crostini.

Marinated Beet Salad \$5

Red and golden beets, blood oranges, creamy goat cheese & sugared pecans on mixed greens with citrus vinaigrette.

Summer Berry Salad \$6

The season's bounty of strawberries, blackberries, raspberries, blueberries, dried cranberries, crisp cucumber, goat cheese & sugared pecans on spring mix with pomegranate vinaigrette.

Classic Caesar Salad \$5

Crisp romaine, focaccia croutons, shredded parmesan & Caesar vinaigrette dressing.

Greek Salad \$6

Cucumber, tri-colored peppers, green onion, Kalamata olives, cherry tomatoes & feta cheese on mixed greens with Mediterranean vinaigrette.

Pink Grapefruit Salad \$5

Crisp spring mix, slices of pink grapefruit, avocado, toasted almonds & goat cheese with honey basil vinaigrette.

Bourbon & Honey Poached Pear Salad \$5

Bartlett pears poached in smooth Kentucky bourbon, mixed greens, sugared pecans, blue cheese, candied bacon, dried cranberries & dried cherries with cherry vinaigrette.

Grilled Peach & Blackberry Salad \$5

Baby spring greens, grilled Georgia peaches, tart blackberries, crumbled goat cheese & crispy prosciutto with lemon basil white balsamic vinaigrette.

Spinach & Roasted Pine Nuts Salad \$5

Baby spinach, roasted pine nuts, sliced egg, dried cranberries & crumbled goat cheese with creamy poppy seed dressing.

Farmer Salad \$6

Field greens, dates, grape tomatoes, red grapes, almonds, shaved parmesan cheese, green olives & avocado served with sherry vinaigrette.

Classic Tuna Nicoise Salad \$7

Seared ahi tuna, haricot verts, baby red potatoes, hard boiled eggs, tomatoes, olives & mixed greens with Dijon vinaigrette.



Non-Leaf Salads

Traditional Tuna Salad \$7

Flaky Albacore tuna, egg, celery, mayo & spices surrounded by poached green beans & sliced egg.
***Add mini rolls for an additional charge.*

Chicken Salad

-Traditional: Whole roasted pulled chicken with chopped walnuts & dried cranberries. \$7

-W.A. Signature: Diced white meat chicken, Granny Smith apples, sliced grapes, dried cranberries, celery & sugared pecans in a light yogurt/mayo dressing. \$8

-Mango: Mango puree, Greek yogurt, sliced red grapes, avocado & tomato. \$8

-Cranberry: Fresh cranberry, mint, Greek yogurt, dried cranberries, diced green apple & sugared pecans. \$8
***Add mini rolls for an additional charge.*



Entrees

Priced per guest unless otherwise specified. Minimum 10 guests.

Beef

Chef Carved Tenderloin \$27

Served with choice of sauce.

Whole Stuffed Tenderloin \$27

- Focaccia & mushroom
- Roasted red pepper, spinach & goat cheese
- Cornbread & sausage
- Granny Smith apples & sourdough

Braised Short Ribs \$19

- Jamaican inspired
- Asian inspired
- Merlot, sweet tomato & herb
- BBQ

Beef Skewers \$16

Marinated beef tenderloin skewered with fresh veggies.

Prime Rib \$36

Whole roasted bone-in prime rib cooked to medium rare. *Chef-carved option for buffet.

Steaks

- Filet mignon - 6 oz. \$27
 - Filet mignon - 8 oz. \$29
 - New York strip \$18
 - Marinated flank steak stuffed with spinach & goat cheese. Served with roasted red pepper cream \$14
- **Price includes choice of sauce*

W.A. Beef Wellington \$27

Chopped marinated beef tenderloin, mushrooms & onion encrusted in golden puff pastry.

Poultry

Herb Crusted Chicken \$8

Chicken breast served with parmesan cream sauce.

Layered Herb Crusted Chicken \$12

Chicken breast layered with flaky puff pastry, tomato, pesto & warm brie.



Chicken Marabella \$8

Chicken breast marinated in red wine vinegar & brown sugar. Served with a sauce of prunes, green olives, capers, white wine & oregano.

Chicken Tagliata \$8

Grilled chicken breast marinated in fresh herbs, balsamic, red onion & lemon.

Pesto Chicken with Brie \$7

Diced chicken tossed in pesto cream in a flaky puff pastry cup, topped with melted brie.

Herb Roasted Turkey Breast \$7

Turkey breast wrapped in fresh herbs, roasted & sliced.

Stuffed Chicken Breast \$9

- Focaccia & mushroom
- Roasted red pepper, spinach & goat cheese
- Mom's cornbread & sausage stuffing
- Marinated artichokes, sundried tomato & feta
- Granny Smith apple & brie

***Served with choice of demi sauce*

Chicken Skewers \$8

Marinated white meat chicken skewered with fresh veggies.

Carved Duck Breast \$9

Tender duck, crisp skin & orange glaze.

Pork

Wild Asparagus Pulled Pork \$7

A W.A. Signature item. Tender pork shoulder slow cooked with bacon & tangy BBQ sauce. Served with mango salsa & Hawaiian rolls.

Grilled Bone-In Chicago Cut Pork Chop \$14

Seasoned & seared chop grilled to perfection with bourbon glaze or choice of chef-inspired sauce.

Seared Stuffed Pork Tenderloin \$8

- Focaccia & mushroom
- Mom's Cornbread & sausage stuffing

Dijon Crusted Tenderloin \$8

From the Sea

White Fish

Choice of oven roasted or herb crusted with choice of sauce, or tacos with mango slaw.

-Tilapia \$7

-Halibut \$28

-Chilean sea bass \$28

Recommended sauces: Lemon caper, buerre blanc, basil cream, roasted red pepper, sundried tomato cream

Salmon

-Seasoned oven roasted filet \$13

-Coconut crusted filet with mango pineapple salsa \$14

Shellfish

-Seared jumbo scallops with lemon chive aoli & crisp wonton - Market Price

-Crab stuffed tail-on shrimp (3/guest) \$18

-Grilled lobster tail with drawn butter \$28

Fire Roasted Corn Crab Cakes \$15

Lump crab meat, fire roasted corn, peppers & cilantro with avocado salt & lime puree.

Ahi Tuna Steak \$18

Marinated in soy sauce, sake & sweet chili, and then seared.

Sauces

Choice of sauce included in price of entrée

Demis

Red wine, apple, cherry port, cranberry port, white wine, red mushroom, white mushroom, apricot white wine

Cream

Parmesan, basil, roasted red pepper, sundried tomato, spicy horseradish, stone ground mustard

Asian Inspired

Sweet chili, teriyaki, orange



Signature Sides

Priced per guest unless otherwise specified. Minimum 10 guests.

Cold

Roasted Baby Red Potatoes & Green Beans \$5

Roasted baby red potatoes & crisp poached green beans tossed in Dijon vinaigrette & topped with pink pickled onion.

Dill Potato Salad \$4

Baby red potatoes smashed & tossed with hard boiled egg in a sour cream dill dressing.

Add bacon \$.75

Sweet Potato Black Bean Salad \$4

Tender diced sweet potatoes, black beans, cilantro, orange & lemon zest in a Southwest spiced vinaigrette.

Bowtie Pasta & Grilled Seasonal Veggies \$4

Tossed in tangy homemade balsamic vinaigrette.

Mediterranean Orzo Salad \$5

Orzo, crumbled feta, kalamata olives, crisp cucumber, green onion, peppers & tomatoes tossed in Mediterranean rice wine vinaigrette.

One of our most popular sides.

Thai Noodle \$4

Whole wheat pasta, crushed peanuts, cilantro & match stick veggies tossed in sweet chili sauce & presented in mini Chinese takeout containers.

Quinoa & Peach Salad \$5

Ancient grain quinoa, caramelized onion, diced grilled chicken & grilled peaches tossed in a hoisin vinaigrette.

Firecracker Pasta Salad \$5

Grilled chicken, tri-color peppers & shredded cheddar cheese tossed in BBQ ranch dressing.

Sweet Corn Salad \$6

Ripe avocado, black beans, peppers, red onion, cherry tomato & crisp tortilla strips with spiced citrus drizzle.

Hot

Pasta

-Farfalle, poached asparagus, sundried tomato & toasted pine nuts in parmesan cream \$5

-Farfalle & seasonal roasted veggies in parmesan cream (add chicken for \$1) \$4

-Traditional herbed marinara \$4

-Mac & cheese \$5

-Buffalo chicken mac & cheese \$5

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Potatoes

- Loaded redskin mashed potatoes \$5
- Garlic redskin mashed potatoes \$4
- Yukon Gold & goat cheese mashed potatoes \$5
- Yukon Gold & truffle oil mashed potatoes \$4
- Potato Pave: Layered sliced russets with cream & parmesan \$5
 - Roasted herbed fingerlings \$4
 - Roasted herbed baby reds \$4
- Potato Puffs: Choice of mashed potato baked in a muffin tin & topped with sour cream & chives \$5

Risotto

- Wild mushroom & boursin \$4
- Sundried tomato, asparagus & parmesan \$4
- Tenderloin & portabella \$6

Grains

- Wild rice with apricots & almonds \$4
- Garlic & mushroom quinoa \$4
- Cous cous with olives, sundried tomatoes & fresh lemon \$4

Stuffing

- Traditional focaccia with mushrooms & sage \$4
- Mom's cornbread & sausage \$4
- Granny Smith apple & dried fruits \$5



Veggies & Vegetarian

Priced per guest unless otherwise specified. Minimum 10 guests.

Veggies

Roasted Asparagus \$4

Served with lemon zest, sea salt & balsamic reduction.

Herb & Olive Oil Roasted Seasonal Veggies \$4

Zucchini, yellow squash, chayote squash, portabella mushrooms, carrots & asparagus.

Sautéed Green Beans \$4

With pearl onions and prosciutto.

Creamy Corn Pudding \$5

Sweet corn, sour cream & cornbread baked until golden & bubbly.

Petite Veggie Beggar's Purse \$5

Crisp phyllo dough wrapped around seasonal veggies, baked until golden, & served with basil cream.

Vegetarian

White Lasagna (Serves 6-8) \$55

Layered seasonal veggies with herb ricotta & parmesan cream.

Veggie Beggar's Purse \$9

Crisp phyllo dough wrapped around seasonal veggies, baked until golden, & served with basil cream.

Portabella Mushroom Stack \$8

Grilled portabellas layered with herbed ricotta polenta.

Polenta Torte (serves 8-10) \$32

Elegantly layered roasted vegetables with fresh mozzarella, tomato pesto & balsamic reduction in a polenta crust.

Asparagus Strudel \$8

Layered phyllo wrapped around poached asparagus, sugared pecans & blue cheese. Baked until golden & crisp.

Ravioli \$8

Wonton sheets filled with lemon ricotta cheese & served with truffled brown butter.

Quinoa & Peach Enchiladas \$8

Ancient grain quinoa, caramelized onion & sauteed peaches tossed in hoisin sauce, wrapped in a flour tortilla & served with peach salsa.

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Sweets

Mini Pastries \$18/dozen

NY Style Cheesecake Bites (inquire for flavors)

Rum Chocolate Triangles

Lemon Bar Bites

Pecan Bar Bites

Cream Puff Minis

French Almond Macaroon Minis

Apple Slice Minis

Opera Cake Mini Squares

Cannoli Minis

Cup Cake Minis

Carrot Cake Bites

Fudge Brownie Bites

Éclairs

Fruit Tarts

Napoleons

Chocolate Tulip Cups

Bars \$20/dozen

Fudge Brownies

Lemon Bars

Pecan Blondies

Chocolate Covered Strawberry Tree

9" (about 25-35 pieces) - \$40

12" (about 50-60 pieces) - \$70

15" (about 70-80 pieces) - \$100

Quantity depends on the size of strawberries on the market.

Whole Sliced Cheesecake \$35

Traditional

Raspberry White Chocolate

Turtle

Black & White

Caramel Apple

Bailey's

Available pre-sliced for 12 or 16 guests.

Cinnamon Scone with Fresh Lemon Curd & Rum Soaked Berries \$6/guest

Fresh baked open-face scone topped with lemon curd, rum soaked seasonal berries & whipped cream.

Short Cakes \$6/guest

Blackberry, peach or strawberry topped with fresh whipped cream.

Toffees & Barks \$5/guest

White Chocolate & Dried Fruits

Dark Chocolate

Peppermint White or Milk Chocolate

22000 N. Pepper Rd.
Barrington, IL 60010
(847) 382-3400



Trifles \$6/guest

Banana Chocolate Peanut Butter with Brownie Layers
Fresh Berries & Cream with Angel Food Cake
Grilled Peach or Pineapple with Sweet Mascarpone & Corn Meal Pound Cake
Tiramisu

Flourless Chocolate Cake \$7/guest

Served with fresh berries & red wine ganache.

Boutique & Couture Cupcakes

Please inquire for flavors & prices.

Individual Chocolate Tulips \$6/guest

Chocolate tulip shells filled with custard & fresh berries.

Fresh Oven Baked Cookies

Chocolate Chip
Peanut Butter Ginger
Coconut
Raisin Oatmeal
White Chocolate Macadamia
Regular - \$15/dozen
Minis - \$7.50/dozen



Take Along

We keep our take along freezer stocked with ready-to-heat-and-eat meals and your favorite hors d'oeuvres!

- Traditional Cheese Puffs
- Jalapeno Cheese Puffs
- Duck Wontons
- Asparagus Cigars
- Brie and Pear Beggars Purses
- Arancini with Fontina Risotto Balls
- BBQ Pulled Pork Quesadillas
- Chicken Quesadillas
- Bacon Wrapped Almond Stuffed Dates
- Bacon Wrapped Chorizo Stuffed Dates
- BBQ Pulled Pork by the quart

We also have a selection of soups by the quart:

- Chicken & Wild Rice
- Roasted Red Pepper
- Sausage Corn Chowder
- Butternut Squash (vegetarian)
- Broccoli Cheddar (vegetarian)
- Beef & Vegetable (dairy free)
- Chili (dairy free)

*Availability subject to change