

NORTHERN FORK CATERING & EVENTS



nf
NORTHERN FORK

ORDERING GUIDELINES

GF = Gluten-Free **V** = Vegan **I** = Available Individually, pricing will vary

Food Allergies: We follow procedures to prevent allergen cross-contamination, but our kitchen does prepare dishes containing wheat, soy, dairy, tree nuts, and peanuts. Therefore, we cannot guarantee full omission of such ingredients.

Delivery Rates

\$200 to \$300	\$49.99
Over \$300	\$29.99
Dinner	\$49.99
Weekend	\$49.99

Food & Beverage Minimum

Weekdays:	
Breakfast & Lunch	\$200
After 3:00 pm	\$300
Saturday & Sunday:	\$500

Cancellations must be received by 5 pm the previous day. Weekend orders in by Thursdays.

Weekend and evening surcharges may apply. Prices subject to change without notice.

FREQUENTLY ASKED QUESTIONS

Where do you deliver?

We deliver across the Chicagoland area.

Can you help with dietary restrictions?

Absolutely! We have options for many diets such as vegetarian, vegan, dairy-free, and gluten-free.

How much notice do you require?

In an effort to maintain our service standards, we ask that orders are placed as early as possible. To ensure your delivery time and menu selections, we encourage orders to be placed at least 48 hours in advance.

How does my order arrive?

All of our hot entrees arrive hot and ready to serve. All disposable plates, cups, and cutlery are included.

Will Northern Fork setup?

Just point us in the right direction and we will take care of everything!

Is gratuity included?

No, adding gratuity is at the sole discretion of our customers.

INDEX

BREAKFAST

APPS

SALADS

SOUPS

SANDWICHES

COLD ENTRÉES

SIDES

HOT ENTRÉES

DESSERTS

INDIVIDUAL SNACKS

BEVERAGES

BREAKFAST

Add individual packets of hot sauce for .49/each GF V

Breakfast Burritos I (Individually wrapped - Please order 4 or more) Chicken Sausage Chorizo Vegan V	6.99
Breakfast Tacos I Chorizo Tofu Black Bean with Salsa Verde V Served with breakfast potatoes	6.99
Bacon & Cheddar Breakfast Sandwich I Served on griddled ciabatta	5.99
Turkey Sausage Breakfast Sandwich Served on griddled ciabatta	5.99
Florentine Breakfast Sandwich I Egg, tomato, provolone, & spinach served on griddled ciabatta	4.99
Individual Breakfast Meal GF I Scrambled Eggs with choice of protein (Ham, Sausage, Bacon, Chicken Sausage, or Turkey Sausage), & breakfast potatoes. Vegetarian & Vegan options available.	10.99
Scrambles I Ham & Bacon GF Chorizo Mediterranean (Vegetarian) GF Vegan GF V	6.49
Challah French Toast with Walnuts I Made fresh with thick cut bread, honey roasted walnuts, butter, & syrup *Contains nuts	4.99
Assorted Mini Frittata GF Served family style. 2 per person. (Please order in increments of 12)	3.99
Pancakes I Classic Buttermilk Pancakes Gluten-Free GF (add .50/person) Pumpkin (add 1.00/person)	4.49
Grade A Scrambled Eggs GF Three per person, scrambled with butter. (add white cheddar .50/person)	3.99
Just Eggs GF V Available Individually with Just Eggs & Potatoes Meal	5.49
Crème Brûlée French Toast Muffins (Please order in increments of 12) Sweet Challah bread baked in a brown sugar crème brûlée custard	2.99
Breakfast Meats GF Bacon Ham Sausage Chicken Sausage Turkey Sausage Patties	3.49
Breakfast Potatoes with Peppers & Onions GF V	2.99
Individual Frittata / Potato Breakfast Meal GF Bacon, Chicken Sausage, Pork Sausage, Turkey Sausage	9.99
House Oatmeal with Dried Fruit V Served hot	4.99
Individual Yogurt Parfaits I Vanilla yogurt with dried fruit & our homemade granola. *Contains nuts	6.99
Granola & Yogurt Homemade granola & yogurt with dried fruit. Served family style. *Contains nuts	5.99
Apple-Walnut Overnight Oats V I Made with almond milk & served with almonds, walnuts, chia seeds, & a fresh apple compote *Contains nuts	4.99
Seasonal Fruit Platter GF V Sliced seasonal fruit on a platter. Served family style.	5.49
Fruit Bowl GF V I Diced seasonal fruit served family style in a bowl.	4.49
Continental Breakfast Tray Assorted danishes, muffins, & croissants *May contain nuts	4.99
Individual Continental Box I Individual box of seasonal pastries & individual Nutella *May contain nuts	7.99
House Blended Smoothie GF I Strawberry Banana or Green Medley	6.99
All-Inclusive Breakfast Box Best of Breakfast Box with Croissant, Hard Boiled Egg, Yogurt, Seasonal Fruit Cup, Butter, & Jelly	9.99
Avocado Toast Breakfast Box I Grilled sourdough toast, hard boiled egg, mashed avocado, & tomato salad	6.99
Individual Assorted Chobani Yogurt GF	2.99

All prices are per person unless otherwise specified.

APPETIZER BITES (by the dozen)

Assorted Mini-Sandwiches	(BLT, Chipotle Chicken, Turkey Cristo, Roasted Vegetable with Mozzarella)	42.99
Cheeseburger Sliders	with charred onions, garlic aioli, & cheddar	34.99
Reuben Sliders	with thin sliced house corned beef, house dressing, swiss cheese, & sauerkraut on a rye roll	34.99
Vegan Cheeseburger Sliders	<div>V</div> with daiya cheese on pretzel bun	34.99
Gyro Meatballs with Tzatziki Sauce		34.99
Beef Empanadas with Chipotle Aioli		34.99
Grilled & Chilled Curried Shrimp with Chimichurri	<div>GF</div>	34.99
Vegan Bulgogi Meatballs	<div>V</div>	29.99
Antipasto Skewers	<div>GF</div>	24.99
Chilled Tandoori Chicken Skewers with Tzatziki Sauce	<div>GF</div>	24.99
Caprese Bites	<div>GF</div>	22.99
Bacon Wrapped Dates	<div>GF</div>	22.99
Grilled & Chilled Veggie Skewers with Chimichurri	<div>GF</div> <div>V</div>	22.99
Caramelized Onion Tarts		22.99

GRAZING BOXES (Serves 8-12)

Grilled & Chilled Filet Box	Grilled filet, assorted rolls, horseradish sauce, pickled red onions, red pepper, arugula	174.99
Grilled & Chilled Mediterranean Chicken Box	Grilled chicken breast, feta, roasted red pepper, red onion, fried pita, tzatziki sauce	149.99
Charcuterie Box	Assorted meats & cheeses, dried fruit, nuts, whipped feta, sun-dried tomato pesto, fruit	149.99
French Picnic	French ham, assorted French cheeses, salted butter, seasonal crudité & fruit, pickled vegetables, spreads, baguette & crackers	149.99
Mezze Grazing	Sliced grilled flank steak, tandoori chicken skewers, chimichurri, hummus, tzatziki, quinoa tabbouleh, marinated olives & feta, seasonal grilled vegetables, grilled naan	149.99
Italian	Assorted Italian meats & cheeses, olives, pepperoncini, crostini, Grassini breadsticks, heirloom tomato salad, fresh & dried fruits	149.99
Artisan Cheese Box		89.99
Fruit & Vegetable	Seasonal raw crudité, seasonal fresh fruit, strawberry vanilla yogurt, French onion dip	79.99
Grilled & Raw Crudité	Seasonal grilled vegetables, seasonal raw crudité, onion dip, hummus	79.99
House Chips & Dip Trio	Onion, spinach, & chef seasonal	69.99
Bruschetta with Crostini	<div>V</div>	69.99
Trio of Hummus & Pita	<div>V</div>	69.99

SALADS

All salads served family style with dressings on the side. Please order for 10 or more.
Add chicken, salmon, or filet to any salad. Call for details.

Asian Chicken & Napa Cabbage Salad	<div>I</div> Teriyaki chicken, red & nappa cabbage, carrot, scallion, cilantro, edamame, & sesame seeds with Asian Vinaigrette	4.99
Cobb Salad	<div>GF</div> <div>I</div> Grilled chicken, bacon, avocado, hard-boiled egg, tomato, blue cheese crumbles, & ranch dressing	4.99
Winter Apple Kale Salad	<div>GF</div> <div>I</div> Kale, apples, cranberries, sliced almonds, quinoa, green onion, & creamy shallot dressing *Contains nuts	4.99
Seasonal Spinach Salad	<div>GF</div> <div>V</div> <div>I</div> Mandarin oranges, slivered almonds, scallions, dried cranberries, & balsamic vinaigrette *Contains nuts	4.99
Tri-Color Mexican Salad	<div>I</div> Cheddar cheese, black beans, tomatoes, & sweet yellow corn with crispy tortilla strips, & cilantro lime vinaigrette	3.99
Greek Salad	<div>GF</div> <div>I</div> Cucumbers, black sliced olives, red peppers, & feta cheese with Mediterranean vinaigrette	3.99
Garden Salad	<div>GF</div> <div>V</div> <div>I</div> Carrot, radish, cabbage, cucumber, & tomato with balsamic vinaigrette	3.99
Vegetable Harvest Salad	<div>GF</div> <div>V</div> <div>I</div> Red bell pepper, tomato, carrot, jicama, & zucchini with balsamic vinaigrette	3.99
Caesar Salad	<div>I</div> Romaine lettuce, imported parmesan, homemade garlic croutons, & Caesar dressing	3.99

SOUPS

Chicken Tortilla	Shredded chicken, fresh cilantro, & crispy tortilla strips	4.99
Vegan Quinoa Chili	<div>GF</div> <div>V</div> Quinoa, peppers, onions, & tomatoes simmered with black beans & pinto beans	4.99
Tuscan Bean	<div>GF</div> <div>V</div> White beans simmered with kale in a vegetable stock	4.99

All prices are per person unless otherwise specified.

ARTISAN SANDWICHES I

Mix and match from the varieties listed below to create your favorite combination.
Sandwiches come with lettuce, tomato, & signature sauce and are sliced in half & displayed on a platter.

Sandwiches 13.99/person Add assorted kettle chips GF 1.99

- Roast Beef & Provolone on Pretzel Roll
 - Chipotle Turkey & Cheddar on Ciabatta
 - Smoked Virginia Ham & Swiss on Pretzel Roll
 - Spicy Italian and Provolone on Tomato Foccacia
 - Curried Chicken Salad on Croissant with Almonds
- Cranberry Tuna Salad on Ciabatta
 - Mozzarella Caprese on Tomato Foccacia
 - Vegan Portobello & Hummus on Ciabatta V
 - Chicken Caesar Wrap
 - Vegan Falafel Wrap V

BOX LUNCHES I Box lunches come in individual containers.

CHILLED ENTRÉES I Gluten-free option available GF Please call for details.

Choose Your Protein 17.99/each

Your choice of Grilled Chicken, Filet (add \$3), or Salmon (add \$3). Served on a bed of arugula salad.
Box includes: Wild Rice & Shaved Brussels Sprout Salad, basil vinaigrette, pepper & asiago roll, & brownie

Vegan V 17.99/each

Box includes: Wild Rice & Shaved Brussels Sprout Salad, hummus, & chilled vegetables

SANDWICH / WRAP BOX LUNCH I (see above for available selections)

Box includes kettle style potato chips and a chocolate chip cookie 15.99/each

Add fruit cup GF V 4.99 | Add Mediterranean Pasta Salad 3.99 | Add RX Bar GF 3.49

BOWLS I Individual Chilled Entrée Bowls

Teriyaki Chicken Bowl with glass noodles, vegetables, chicken potsticker, & Asian Vinaigrette 16.99/each

Chimichurri Flank Steak Bowl GF with wild rice & cranberries, vegetables, & pineapple with chimichurri 16.99/each

Vegan Pesto Pasta Bowl V with roasted red bell peppers, charred broccoli, & walnuts *Contains nuts 16.99/each

Buddha Bowl with couscous, chicken shawarma, slaw, Mediterranean veggies, & tzatziki sauce 16.99/each

SIDES Served family-style. Please order a minimum of 10.

Chips, Salsa, & Guacamole V 5.99

Mashed Yukon Gold Potatoes GF 4.99

Honey-Cayenne Brussels Sprouts GF 4.99

Elote Salad GF 3.99

Pimiento Mac & Cheese I 3.99

Wild Rice Pilaf with Cranberries & Almonds GF V *Contains nuts 3.99

Roasted Root Vegetables GF V 3.99

Mediterranean Pasta Salad I 3.99

Parmesan Truffle Orzo 3.99

Wild Rice & Shaved Brussels Sprout Salad GF V I 3.99

Roasted Broccolini GF V 3.99

Creamy Tuscan White Beans GF 3.99

Grilled Mediterranean Vegetables GF V I 3.49

Stir-Fry Vegetables V I 3.49

Mediterranean Vinegar Slaw GF V 2.99

Garlic Roasted Potatoes GF V 2.99

Dirty Rice GF V 1.99










Brown or Jasmine Rice V 1.99

House Chips 1.99

HOT ENTRÉES

All hot entrées are served family style and arrive hot. For best presentation, please order for 10 or more. Chafing dishes are recommended to keep food warm. Please call for details.














SEASONAL FAVORITES Gluten-free bun option available Please call for details.

Brazilian Kabobs 	Served with warm couscous black bean salad, vinegar slaw, & chimichurri sauce (3 skewers per person)	15.99
Beef Chicken Veggie  Shrimp (add 2.00/person) Gluten-free option available  Please call for details.		
Taco Bar 	Served with salsa, sour cream, shredded cheese, spanish rice, refried beans, Elote Salad, & flour tortillas	15.99
Shredded Barbacoa Tomatillo Chicken Pork Carnitas Black Beans & Plantains  Tequila Shrimp (add 2.00/person)		
Szechuan Stir Fry 	Served with Jasmine Rice	15.99
Beef Chicken Vegetables 		
Pita Bar 	Served with grilled vegetable medley, Mediterranean slaw, tzatziki sauce, & tumeric couscous (add hummus .99/person)	15.99
Lamb "Gyro" Meatballs Chicken Falafel 		










BEEF

Guinness Braised Brisket 	Served with braised shallots, winter bordelaise sauce, & Mashed Yukon Gold Potatoes	17.99
Smoky Cilantro Flank Steak  	Served over caramelized onions & Roasted Root Vegetables	15.99
Homestyle Meatloaf 	Hearty meatloaf served with Pimiento Mac & Cheese	13.99
Chipotle Meatballs 	Served with mashed sweet potato & Roasted Broccolini	13.99



















POULTRY

Thyme Grilled Chicken 	Chicken breast with Parmesan Truffle Orzo & lemon sauce	13.99
Asiago Crusted Chicken 	Asiago dredged chicken breast sautéed & served over a bed of pesto pasta	13.99
Honey-Chipotle Chicken  	Served with cumin roasted heirloom carrots, chipotle crema, & topped with pepitas	13.99
Butter Curry Chicken 	Served with Jasmine Rice & grilled pita	13.99
Garlic Roasted Chicken Thighs  	Served with roasted potatoes, peppers, & onions with roasted tomato coulis	13.99
Roast Chicken  	Chicken breast with Wild Rice Pilaf with Cranberries & Almonds and gravy *Contains nuts	13.99
Greek Lemon Chicken  	Chicken breast with roasted potato wedges, charred tomatoes, & tzatziki sauce	13.99
Blackened Chicken Thighs  	Blackened chicken thighs served over Dirty Rice with pineapple salsa	13.99

SEAFOOD

Herb Grilled Salmon  	Served with quinoa cakes, zucchini, & charred onion vinaigrette	18.99
Teriyaki Grilled Salmon 	Fresh Atlantic salmon with teriyaki sauce. Served with rice pilaf & Stir-Fry Vegetables	18.99
Blackened Salmon  	Served with Dirty Rice & roasted tomato coulis	18.99
Garlic Roasted Salmon 	Served with Honey-Cayenne Brussels Sprouts & couscous	18.99
Lobster Ravioli 	Lobster filled ravioli with creamy tomato sauce, roasted corn, & blistered tomatoes	18.99
Coconut Curry Shrimp 	Served with Jasmine Rice & grilled pita	17.99
Lemon Picatta Shrimp 	Served with toasted orzo & Roasted Broccolini	17.99

VEGAN & VEGETARIAN

Korean-Style Impossible Meatballs  	Vegan Impossible bulgogi meatballs served with rice & Stir-Fry Vegetables	16.99
Vegan Chipotle Meatballs  	Impossible "Meatballs" with mashed sweet potato & Roasted Broccolini	16.99
Butternut Squash Ravioli 	Served with lemon sage cream sauce, spiced pepitas, & roasted sweet potatoes	14.99
Sweet Potato & Quinoa Cakes   	Served with rice pilaf & charred onion vinaigrette	14.99
Vegan Pesto Penne  	with blistered cherry tomatoes, roasted butternut squash, & broccoli with a creamy cashew pesto *Contains nuts	13.99
Channa Masala 	with Jasmine Rice & grilled pita	13.99
Blackened Tofu  	with Dirty Rice & roasted tomato coulis	13.99
Baked Pimiento Macaroni & Cheese 	Rotini pasta & roasted tomatoes baked in a creamy cheese sauce with pimiento peppers	11.99
Pasta Primavera à la Vodka 	Seasonal vegetables served with rotini pasta in a vodka cream sauce	11.99
Vegan Jambalaya   	Served over Dirty Rice	11.99

DESSERTS

Please order minimum of 10. Add Birthday candles for \$1.99

Whole NY Style Cheesecake	49.99
Whole Oreo Cheesecake	49.99
Whole White Birthday Cake	34.99
Whole Chocolate Cake with Chocolate Ganache	34.99
Whole Salted Caramel Yellow Cake	34.99
Cheesecake by the Slice	4.99
Cake by the Slice	3.99
Seasonal Cupcakes (Please order in increments of 12)	29.99/dozen
Medley of Tarts & Cakes *May contain nuts	4.99
Assorted Cake Pops	4.49
Mini Dessert Platter *May contain nuts	3.99
Flourless Chocolate Cake GF	3.99
Assorted Gourmet Brownies I	2.49
Assorted Brownies & Cookies I	2.49
Assorted Cookies I	2.49
Churros V	1.99

INDIVIDUAL SNACKS I All available individually

Charcuterie Box	9.99
Chips, Salsa, & Guacamole	6.99
Crudit� with Hummus GF V	5.99
Bags of Mixed Nuts	3.99
RX Bars GF *May contain nuts	3.49
House Trail Mix *Contains nuts	2.99
Bags of Pretzels	1.99
House Chips	1.99
Kettle Style Potato Chips GF	1.49

BEVERAGES

Coke, Diet Coke, Sprite	Individual = 1.99/each 2 Liter = 3.99/each
Spring Water, 500 ml	1.99/each
LaCroix (Variety of flavors)	1.99/each
Pellegrino, 16.9 oz	2.99/each
Special House Blend Coffee Regular or decaf, served from disposable coffee tote with sugar, Equal, & creamer (serves 10-12)	21.99/each
Tazo Hot Tea Assortment Assorted Tazo teas served with disposable hot water tote, sweeteners, Equal, & lemons (serves 10-12)	16.99/each
Single Serving Apple Juice	3.49/each
Single Serving Orange Juice	3.49/each
Single Serving Unsweetened Iced Tea	2.59/each
Single Serving Lemonade	2.59/each
House Blended Smoothie GF Strawberry Banana or Green Medley	6.99/each
Small Ice & Large Ice	3.99/small bag 9.99/large bag



NORTHERN FORK CATERING DROP-OFF MENU

847-758-1818 • INFO@NORTHERNFORK.COM • WWW.NORTHERNFORK.COM