SUPREME HORS D'OEUVRES

CHOICE OF FOUR:

Chicken Quesadilla

Hawaiian Chicken Brochettes

Cocktail Meatballs

Beef Brochettes GF

Feta Cheese & Spinach Turnovers

Mini Quiche Tart - Spinach vg

Four Cheese & Garlic Crust Mushroom Caps vG

Kielbasa Apple Skewers vG

Caprese Brochettes GF-VG

Cucumber Chicken Salad Shots GF

BBQ Beef Tarts

ALSO INCLUDES:

Chilled Shrimp with Cocktail Sauce GF

Fresh Fruit Arrangement GF-VG

with all available fruits of the season

Fresh Crudités Tray GF-VG

carrot sticks, cherry tomatoes, jicama, cucumbers, zucchini, celery sticks & dip

Imported & Domestic Cheese Display with Crackers **VG** wedged, cubed and sliced

Assortment of Mini Croissants, Petite Rolls, and Pinwheel Wrap

with Turkey, Roast Beef, Turkey Ham, Tuna & Chicken Salad

\$24.95 per person

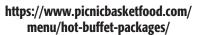
Chef carved tenderloin station available (with full service only)

Minimum of 35 people - Additional Stations Available

All Buffet Packages include high quality Caterware (plates, forks, napkins and serving utensils)

GF - denotes GLUTEN FREE • VG denotes VEGETARIAN

To See All Our Hot Buffet Packages visit our website or scan the QR code





HOT À LA CARTE

Roast Sirloin Italian Beef GF

Sliced & served in Au Jus with peppers & onions. Comes with giardiniera, sliced 4" Club rolls. Serves 10–15 \$89.50

Grilled Chicken Fettuccine Alfredo

Half \$45.00 Full \$75.00

Beef Tenderloin Platter GF \$120.00

Medium rare tenderloin medallions served with chilled balsamic asparagus tips, and 2 dozen mini-rolls & creamy horseradish on the side.

* * * * * KEBABS * * * * *

all served with rice & grilled vegetables

Jumbo Beef TenderloinServes 10 \$150.00Mediterranean ChickenServes 10 \$120.00Extra Jumbo ShrimpServes 10 \$150.00Fresh SalmonServes 10 \$150.00Mini Bistro SteakServes 10 \$80.00

Homestyle Meat Loaf GF Serves 10 \$65.00 Grilled Chicken Breasts GF

Italian or Lemon Herb Serves 10 \$59.95

Balsamic Glazed Caprese Chicken GF Serves 10 \$79.50 **Lasagna** *Vegetarian OR Meat* Serves 18-20 \$120.00 **Encrusted Gourmet Mac & Cheese** Serves 20-25 \$59.00

Mostaccioli

Meatless, w/baked provolone, Meat sauce +\$10 Full Pan \$60.00 Country Fried Chicken 22 La pcs \$64.90

HOT APPETIZERS

Midget Beef OR Chicken Brochettes \$100.00 per 50 ct Cocktail Meatballs \$60.00 per 100 ct Mini Quiche Tarts VG \$75.00 per 50 ct 4 Cheese & Garlic Crust Mushroom Caps VG \$100.00 per 50 ct Crab Stuffed Mushrooms \$120.00 per 50 ct Baked Brie & Raspberry Preserve Cups **VG** \$2.95 each Feta Cheese & Spinach Turnovers VG \$75 per 50 ct Mini Reuben Pretzels \$2.95 each **BBO Pulled Beef Tarts** \$2.95 each Beef or Chicken Empanadas \$2.95 each Chicken Quesadilla Triangles \$2.95 each Kielbasa & Apple Skewers **GF** \$2.95 each w/Grain Mustard Horseradish Meatball Parmesan \$68 per 100 ct Chicago Style Mini Hot Dogs \$2.95 each Tenderloin & Blue Cheese Cups \$2.95 each Grilled Shrimp & Sausage GF \$2.95 each

All Hot & Cold Appetizers Are Homemade



HOT BILL OF FARE



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INTERCONTINENTAL HOT BUFFET

CHOICE OF TWO ENTRÈES:

Grilled, Seared Lemon Herb Chicken Breasts GF

Slow Roasted Top Sirloin Italian Beef GF

Medium cooked and served in Au Jus

Glazed Baked Honey BBQ Chicken GF

Grilled Mini Bistro Steak Kebabs GF

Meat Lasagna Marinara

Béchamel Vegetable Lasagna VG

Country Fried Chicken

Baked Mostaccioli w/ Parmesan & Provolone (Meat OR Meatless Sauce)

Thai Glazed Chicken **GF**

Homestyle Meatloaf GF

Honey BBQ Chicken

CHOICE OF THREE SIDES:

Mandarin Orange & Caramelized Pecan Salad GF-VG w/Balsamic Vinaigrette Dressing

Tossed Garden Salad GF-VG w/Dressings on the side

Caesar Salad GF with Homemade Croutons (not GF)

& Dressing on the side

Mixed Greens Salad w/ Balsamic Vinaigrette

Grilled Vegetable Medley GF-VG

Baked Parmesan Roasted Corn & Mushrooms **GF-VG** Spicy Maple Glazed Carrots **GF-VG**

Yellow Rice w/ Peas & Carrots

Rosemary Roasted Potatoes GF-VG

Garlic Redskin Whipped Potatoes GF-VG

Pasta Primavera

CHOICE OF 4" CLUB ROLLS, GARLIC BREAD OR ASSORTED DINNER ROLLS & BUTTER

\$18.95 per person

Minimum of 20 people Fresh Fruit Platter add \$2.95 pp All Buffet Packages include high quality Caterware (plates, forks, knives, napkins and serving utensils)

JERUSALEM COMBINATION GRILL

(Fresh flavors of Mediterranean cuisine)

ENTREES:

(kebabs marinated in Middle Eastern spices, grilled and unskewered before serving for convenience)

Bistro Beef Kebabs butterflied mini steaks GF

Chicken Breast Kebabs GF

Kofta Kebabs GF extra lean ground beef marinated in fresh herbs and spices & grilled over open flame

ALSO INCLUDES:

Yellow Rice GF with Peas & Shredded Carrots

Grilled Vegetables GF

zucchini, squash, red onions, green and red peppers

Tahini Sauce GF-VG

Hot Red Sauce GF-VG

CHOICE OF ONE SALAD:

Mediterranean Greens GF-VG

with Feta Cheese & Kalamata olives in a minty liaht olive oil dressina

Fattoush GF-VG finely chopped romaine & vegetables in Zatar vinaigrette with crispy pita chips (Not GF)

Tabbouleh VG finely chopped parsley, tomatoes & onions with bulgur in a light lime & olive oil dressing

Fresh Pita Bread

\$17.95 per person

Minimum of 20 people

On premise grilling available for extra charge - Call for details

All Buffet Package include high quality Caterware (plates, forks, knives, napkins and serving utensils)

ADD: Fresh Hummus & Pita Chips \$1.75 per person

To See All Our International Hot Buffet
Packages visit our website or scan the QR code



https://www.picnicbasketfood.com/menu/ international-hot-buffet-packages/

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GOLD COAST HOT BUFFET

CHOICE OF TWO ENTRÈES:

Tenderloin Beef Medallions GF Beef Loin Filet grilled over open flame with herbs & spices, then roasted to medium-rare

Balsamic Glazed Caprese Chicken GF with Mozzarella

Garlic & Herb Roasted Argentine Shrimp GF

Chicken Piccata with Mushrooms & Capers

Veal Scaloppine

Moroccan Braised Chicken GF with Apricots & Green Olives

Sante Fe Grilled Chicken GF

Korean BBQ Beef Strips

Chicken w/Mushroom Gravy

CHOICE OF TWO HOT SIDES:

Yellow Rice – Encrusted Gourmet Macaroni & Cheese VG
Garlic Parmesan Roasted Potatoes GF-VG
Garlic Redskin Whipped Potatoes GF-VG – Smashed Rosemary
Potatoes GF-VG – Roasted Red Pepper Rigatoni VG
Wild Rice Blend - Spaghetti Pesto



Grilled Vegetable Medley – Spicy Maple Glazed Carrots GF-VG Baked Zucchini & Provolone Oreganato GF-VG Balsamic Roasted Brussel Sprouts GF-VG Roasted Garlic Parmesan Broccoli or Zucchini Wedges GF-VG Baked Parmesan Roasted Corn & Mushrooms GF-VG



CHOICE OF ONE SALAD:

Pear, Pecan & Feta **GF-VG** w/Honey Dijon Dressing Mandarin Orange & Caramelized Pecans **GF-VG** w/Balsamic Vinaigrette

Roasted Corn & Black Bean in Lime Vinaigrette **GF-VG** Quinoa Arugula **GF-VG** Curried Couscous w/Cashews

Kale with Romano & Roasted Pine Nuts **GF-VG**

Assorted Dinner Rolls & Butter

\$22.25 per person

Minimum of 20 people Fresh Fruit Platter add \$2.95 pp All Buffet Packages include high quality Caterware (plates, forks, knives, napkins and serving utensils) Seafood & Lamb options available on request