

White Street Café
815-277-2790
www.whitestreetcafe.com



Perfect for feeding a larger crowd! White Street Cafe's catering menu offers something for all of the guests at your events. Please call ahead to place your catering order. We can be reached at **815-277-2790** or email us at info@whitestreetcafe.com and we will give you a call.

Breakfast/Brunch Catering

Small size trays serve 8 – 10

Large size serves 16 – 20

Egg Casserole - \$58/\$116

Hearty, crunchy potato hash brown crust topped with an egg custard stuffed with your choice of filling. Please choose one of the following:

- Broccoli and Cheddar
- Applewood smoked bacon and Swiss cheese
- Mushroom and Gruyere
- Spinach and Feta
- Ham, Green pepper, onion and cheddar cheese
- Seasonal

Potato Dishes

- Oven-roasted Red Potatoes with our signature house hash seasoning \$40/\$60
- Vegetarian hash with roasted potatoes, green peppers, onions, mushroom and spinach \$40/\$60
- Corn beef hash with roasted potatoes, corned beef and onions \$70/\$100
- Steak, green pepper and onion with roasted potatoes \$70/\$100

Omelette Bites – \$24 per dozen/w egg whites \$30 per dozen. Please choose from one of the following

- Broccoli and Cheddar
- Applewood smoked bacon and Swiss cheese
- Mushroom and Gruyere
- Spinach and Feta
- Ham, green pepper, onion and cheddar cheese
- Seasonal

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Quiches – 9” quiche, serves 6 - \$25. Light fluffy custard with your choice of filling

- Broccoli and Cheddar
- Quiche Lorraine - Applewood smoked bacon and Swiss cheese
- Mushroom and Gruyere
- Spinach and Feta
- Ham, Green Pepper, Onion and Cheddar cheese
- Seasonal

Breakfast Sides

Sausage Links or Patties - \$18 per dozen

Applewood Smoked Bacon - \$18 per dozen

Biscuits - \$20 per dozen, choose from traditional or cheddar biscuits

Biscuit Gravy - \$13 per quart

Mini Yogurt parfaits - \$36 per dozen. Made with vanilla Greek yogurt, fresh seasonal berries and served with a side of our house made granola

Scone Bites - \$18 per dozen – Please choose from one of the following:

- Cinnamon Raisin
- Mocha
- Ham and Cheddar
- Cranberry Orange
- Cinnamon
- Ask about our seasonal flavors

Bagel Bites and Cream Cheese Platter – Assorted platter of fresh bagels sliced and quartered served with our house made cream cheese

- Small – 8 bagels and 1 lb. of cream cheese \$30
- Large – 16 bagels and 2 lbs. of cream cheese \$48

Fruit Bowl – Bowl of seasonal fruit

Small serves 15 people - \$40/Large serves 25 people - \$70

Appetizers

Minimum order for appetizers is 36 pieces. Can be ordered in increments of a dozen above the minimum

Midwestern Spring Roll – seasonal selection of Midwestern produce, julienne, marinated, wrapped in wonton skin and fried - \$72

Fig & Prosciutto Crostini – roasted fig, thin sliced prosciutto, gorgonzola, honey - \$108

Roasted Beet & Goat Cheese Toast – roasted and pickled beet “bruschetta”, goat cheese crème fraiche - \$72

Avocado Toast Crostini - Avocado smash, oven-roasted tomatoes and fresh mozzarella cheese drizzled with a balsamic reduction - \$72

Cauliflower Sliders – roasted cauliflower, cheddar cheese, apple, honey & curry aioli - \$72

Roast Beef Crostini - Lean roast beef with pickled red onion jam, garlic crema, shaved arugula and tomato on a toasted Crostini - \$108

Cranberry and Blue Cheese Mousse – Toasted crostini with a cranberry blue cheese mousse topped with sliced granny smith apples and toasted walnuts - \$72

Bacon Wrapped Chorizo Stuffed Dates – w/roasted red pepper coulis - \$108

Beef or Chicken Arrosticini – marinated & fire grilled, chimichurri -\$108

Stuffed Fingerling Potato – wild mushroom ragout, parmesan cheese - \$72 add braised beef - \$108

Stuffed Mushrooms – Choose one of the following - \$72

- Roasted red peppers and goat cheese

- Anti-pasti – house seasoned cream cheese with artisanal cheese and Italian cold cuts

Caprese Skewers –Made with fresh mozzarella, grape tomatoes and drizzled with our basil pesto - \$72

Anti-pasti Skewers – with genoa salami, tomatoes, marinated fresh mozzarella cheese, Kalamata olives and pepperoncini with a basil pesto sauce - \$108

Wedge Salad Skewers – Iceberg lettuce, Applewood smoked bacon, blue cheese crumbles and fresh tomatoes drizzled with our house made Blue cheese dressing - \$72

Fruit Skewers – Fresh seasonal fruit - \$72

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Platters

Small size platters serve 8 – 10
Large size serves 12 – 14

Seasonal Bruschetta – \$40/\$60

Sausage & Cheese – Chef's local selection of meats and cheeses, traditional accompaniments
\$75/\$125

Hummus Platter - Crisp celery, carrots, red peppers, cucumbers and toasted pita bread served with house made hummus - \$40/\$60

Crudité Platter – Fresh crisp, bell peppers, celery, carrots, cucumber and grape tomatoes with our house made veggie dip - \$40/\$60

Pretzel Bites - Mini size soft pretzels served with our house made honey mustard dressing and BBQ sauce Small (\$30) Large (\$55)

Salads

Small size salads serve 8 – 10
Large size serves 16 – 20

Cranberry Gorgonzola - Mixed greens, dried cranberries, Gorgonzola cheese, toasted walnuts and crispy prosciutto served with house made raspberry vinaigrette - \$60/\$90 With chicken \$70/105

House Salad – house selection of mixed greens, tomato, cucumber, carrots, Monterey Jack cheese and Aunt Pat's dressing \$50/\$75

Chopped - Romaine lettuce, diced grilled chicken, tomatoes, avocado, bacon, blue cheese and chopped granny smith apples served with house made Italian red-wine vinaigrette. \$70/\$105

Spinach Salad – Fresh Spinach, strawberries, feta cheese, sliced red onion and toasted walnuts served house made Poppy Seed dressing. \$60/\$90 With chicken \$70/105

BBQ Chicken - Romaine lettuce, BBQ sauced grilled chicken, corn and black bean relish, jicama, cilantro, crispy corn tortilla strips, Monterey Jack cheese, tomatoes and avocado served with house made BBQ ranch dressing. \$70/\$105

Cobb Salad - Grilled chicken, avocado, bacon, tomatoes, cucumbers, sliced hard-boiled eggs and cheddar cheese on a bed of romaine, arugula and spring mix, served with house made green goddess dressing. \$70/\$105

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Caesar Salad - Romaine lettuce, oven roasted tomatoes and Parmesan cheese served with our Caesar dressing and topped with toasted croutons. \$60/\$90 With chicken \$70/105

Chicken Salad – (\$12 per pound)

Egg Salad – (\$10 per pound)

Tuna Salad – (\$14 per pound)

Sides

Soups – \$12 per quart. Available either hot or cold – includes bread and crackers

- Cream of Chicken with Rice
- Tomato Basil Dumpling
- Soup du jour

Dinner Rolls – \$10 per dozen – Choose from one of the following

- Onion Challah
- Kaiser
- Country French

Potato Salad – Small serves 20, Large serves 40 - \$50/\$90

Choose from the following

- Traditional – tender potato chunks in a creamy dressing with celery, green onions and hard-boiled eggs and house seasoning
- Loaded Baked – Red skin potato dressed in sour cream with bacon, green onions and cheddar cheese

Pasta Salad - cavatappi pasta, marinated grilled zucchini, eggplant, and yellow squash, fresh mozzarella, pesto, house seasonings - Small serves 20, Large serves 40 - \$50/\$90

House fried Russet Potato Chips made with our signature spices - \$15/\$25

- Sour Cream and Onion
- BBQ
- Sweet Potato

Mac and Cheese – Cavatappi pasta tossed with our house made cheese sauce - Small serves 8 to 10 and large 16 to 20 - \$45/\$70

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Double Baked Potato Casserole – Fluffy mashed russet potatoes stuffed with bacon, green onions and sour cream - Small serves 8 to 10 and large 16 to 20 - \$40/\$70

Grilled Vegetables – Zucchini, squash, eggplant, red pepper, red onion and portabella mushrooms in a light citrus vinaigrette - Small serves 8 to 10 and large 16 to 20 - \$60/\$100

Pasta with roasted vegetables – Cavatappi pasta with roasted vegetables in garlic olive oil and parmesan cheese - Small serves 8 to 10 and large 16 to 20 \$40/\$60

Main Dishes

Small serves 8 - 10

Large serves 16 - 20

Sunday Drippings – braised beef and pork, roasted peppers and onions, collected jus, fresh baked rolls - \$75/\$125

Pan Roasted Chicken Breast – marinated and stuffed with sweet garlic and Italian parsley, lemon thyme jus - \$70/\$110

Vegetarian “Shepard’s Pie” – lentils, sweet potato, parsnip, apples, charred spinach, carrots - \$60/\$90

Pork Tenderloin – marinated & grilled, braised cabbage, Applewood smoked bacon, apple cider - \$70/\$120

Basil Pesto Cream Pasta – Cavatappi pasta in a basil pesto cream sauce with grilled chicken - \$45/\$80

Mini Sandwiches

Mini order for mini sandwiches is 1 dozen per variety

Mini Deli Sandwiches - \$40

Combination of roast beef and provolone, ham and cheddar and turkey and Swiss on mini Ciabattini with lettuce and tomato and side of Dijon and mayonnaise

Mini Muffaletta – \$40

Italian deli meats, fresh mozzarella, three olive spread, caper aioli on Ciabattini

Mini Chicken Salad sandwiches – \$35 dozen

Mini Egg Salad sandwiches – \$30 dozen

Mini Tuna Salad sandwiches – \$40 dozen

Available on a mini pretzel or brioche bun or served finger style on either white or multigrain bread

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Cucumber Dill Finger Sandwich - \$30

Sliced cucumber, herbed cream cheese and fresh dill on your choice of white or multi-grain bread

Smoked Salmon Finger Sandwich - \$45

Smoked salmon and chive cream cheese on your choice of white or multi-grain bread

Sandwich Trays

Assorted Sandwich Tray – Let us help you customize a tray from the options below. Must be ordered in increments of 1 whole sandwich. We can also customize a party tray for any size group if needed.

Small Tray serves 12 people (18 half sandwiches) \$90

Large Tray serves 20 people (30 half sandwiches) \$150

Turkey Club Wrap - Black Forest smoked turkey breast, crisp Applewood smoked bacon, romaine lettuce, avocado, cheddar cheese, tomatoes and house made chipotle mayo in a honey wheat tortilla.

BBQ Chicken Wrap - Grilled chicken, romaine lettuce, tomatoes, black beans, roasted corn, jicama, avocado, cilantro, Monterey Jack cheese and house made BBQ ranch dressing in a tortilla.

Chicken Salad Wrap – House made chicken salad with spring mix and diced tomatoes in a honey wheat tortilla

Chicken and Ham Cordon Blue – crispy chicken and our in-house roasted ham tomatoes, romaine lettuce, Swiss cheese and our honey mustard dressing in a honey-wheat tortilla

Hummus Wrap – House made hummus with shaved carrots, spinach, romaine lettuce, cucumbers, red onion, avocado and spicy peanut dressing in a honey-wheat tortilla

Smoked Turkey Breast and Havarti Cheese – Served on soft Focaccia with herb mayo, mixed greens, sliced tomatoes and red onion.

Roast beef and White American Cheese – lean roast beef, white American cheese and horse-radish dijonnaise on a pretzel bun with arugula and sliced tomatoes.

Grilled Chicken – sliced grilled chicken, provolone cheese, arugula, tomatoes, sliced hard-boiled eggs and mustard mayo on a pretzel bun

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For Kids

All items come by the dozen

Grilled Cheese - \$25
On your choice of white or multigrain

Chicken Tenders - \$20
With BBQ or Ranch dipping sauce

Desserts

Scone Bites - \$18 per dozen - Mini scone bites available in the following flavors:

- Cinnamon Raisin
- Mocha
- Ham and Cheddar
- Cranberry Orange
- Cinnamon
- Ask about our seasonal flavors

Cookie tray - \$15 per dozen. Choose from the following

- Oatmeal raisin
- Chocolate Chip
- Peanut Butter
- Assorted

Delivery fee for catering orders is \$10.00
Plates, napkins and utensils are available for \$1.00 per person.

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