

Congratulations on Your Engagement



Berghoff[®]
Catering

Let us make your **dream** a **reality**...

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WHAT MAKES US UNIQUE?

CHICAGO ROOTS

Carlyn Berghoff is a fourth-generation member of one of Chicago's best-known restaurant families. Actively involved in her 100-year-old family business the Berghoff Restaurant since a young age, Carlyn developed a strong commitment to excellence in food service which is the driving force behind Berghoff Catering.

CULINARY

We love food! Our cuisine is rooted in seasonal, fresh and tantalizing ingredients. Our culinary team delights in customizing menus that feature compelling global flavors. The potential is limitless!

SERVICE

Berghoff Catering's dedication to excellence in hospitality allows us to attract both clients and employees who desire to be with the best. Our service team is the very best in Chicago. Because we are dedicated to perfecting the art of service, our rigorous hiring process is unparalleled in the city.

LOCATION, LOCATION, LOCATION

We are on the preferred caterer list at Chicago's premier venues and cultural institutions. Whether your group requires an event space for a small, intimate gathering or for a gala of thousands, we have a spot for you.

VENUES

Romantic, casual or formal we have the perfect spot for your special event. With more than 20 years of experience, we are privileged to be on the preferred catering lists at the city's most exciting venues. We are able to bring events to any location. Our experienced consultants can assist you in finding the perfect location for your special occasion. Each venue offers its own unique ambience, exquisite architecture, intriguing exhibits, breathtaking views — there is a fabulous venue out there for you. We will work with you to determine which one will make the best home for your reception!



THE FLAVORS

Passed Hors D'oeuvres

From the Land

Steak and Asparagus Skewer

Sesame soy sauce

Beef Short Ribs

Rosemary aioli, micro greens

Miniature Gourmet Burger

Crumbled gorgonzola cheese, sweet caramelized onions

BBQ Pork Round

Apple galette

Cocktail Lamb Chop

Lemon pepper aioli

Chorizo Stuffed Date

Applewood smoked bacon

Chicken Salad Bite

Cucumber cup

Curried Chicken Crepe

Dried cranberries, peanut sauce, chives

Wonton Cone with Cashew Chicken Salad

Black and white sesame seeds

Chicken Saltimbocca

Pesto aioli



From the Garden

Artichoke Empanada

Mascarpone, lemon

Brie Tart

Brown sugar, toasted almonds

Pear, Strawberry and Gorgonzola Bruschetta

Wild flower honey, candied walnuts

Gourmet “Mac ‘N Cheese”

Parmesan cups, snipped chives

Snow Pea with Boursin

Chive ribbon

Greek Salad Bite

Cucumber cup

Blue Cheese & Walnut Shortbread

Candied walnuts, mango chutney

Pear and Brie Quesadilla

Pineapple chutney

Grapes Rolled in Goat Cheese

Walnuts, chives

Spanikopita

Spinach, feta



From the Sea

Crab Cupcake

Cilantro aioli, micro greens

Shrimp Paella Bite

Saffron risotto cake, sundried tomato aioli

Dilled Scone with Smoked Salmon

Crème fraiche

Shrimp Corn Fritter

Red pepper goat cheese dipping sauce

Lobster club

Baby arugula, cherry tomato, avocado, applewood smoked bacon

Tuna Tartare

Wonton cone, black and white sesame seeds

Coconut Shrimp

Passion fruit salsa

Lobster Quesadilla

Tequila sauce

Bacon Wrapped Scallop

Brown sugar

Mahi Mahi Ceviche

Cucumber cup



SALAD

Baby Spinach Salad with Strawberries

Blue cheese wedge, candied walnuts, balsamic vinaigrette

Caesar Salad in Parmesan Cup

Croutons, shaved parmesan cheese, parmesan tuilles

Mache Salad

Red and golden beets, goat cheese, pistachios, champagne vinaigrette

Mixed Greens with Roasted Red Flame Grapes

Feta, sweet balsamic vinaigrette, slivered almonds

Mixed Greens with Strawberries and Grilled Peaches

Candied walnuts, maple sherry vinaigrette

Mesclun Greens with Watermelon

Crimson watermelon, lemon zest cheese, toasted hazelnuts, sweet white balsamic vinaigrette

Spinach Salad with Matchstick Apples and Pears

Candied walnuts, apple cider vinaigrette

Spinach Salad with Roasted Tomatoes

Fresh mozzarella perlini, shaved parmesan, olives, pesto vinaigrette

Grilled Tomato Salad

Grilled red, yellow, and green tomatoes, basil sprigs, toasted hazelnuts, balsamic vinaigrette

Mango Strawberry Stack

Arugula, goat cheese, raspberry vinaigrette



ENTREES

From the Land

Cashew Crusted Chicken Breast

Roasted fingerling potatoes, sautéed vegetable sauté, mango chutney, lemongrass butter sauce

Autumnal Grilled Chicken Breast

Wheatberry salad, grilled asparagus, butternut squash coulis

Goat Cheese Stuffed Chicken Breast

Parmesan crusted potato galette, French haricots verts beans, pinot noir reduction

Oven Roasted Airline Chicken Breast

Potato gnocchi, haricot vert, cippolini onions, sage brown butter sauce

Pan Seared Airline Chicken Breast

Roasted corn risotto, sautéed baby spinach, fire roasted tomatoes, corn coulis

Wood Grilled Petite Tender

Scalloped potatoes, French haricots verts beans, red wine demi glace

Beef Short Ribs

Red skinned mashed potatoes, roasted root vegetables, Berghoff bourbon reduction

Peppercorn Crusted Beef Tenderloin

Fingerling potatoes, sautéed spinach, blackberry demi glace

Beef Tenderloin Filet

Smoked cheddar sweet potato gratin, seasonal vegetables, ancho chili reduction

Fontina Sun Dried Tomato Stuffed Beef Tenderloin

Parmesan crusted potato galette, grilled asparagus, sun dried tomato butter sauce



From the Garden

Butternut Squash Napoleon

Manchego cheese, Swiss chard, butternut squash coulis, candied walnuts

Portobello Strudel

Flaky phyllo dough

Vegetable Wellington

Buttermilk mashed potatoes, tomato coulis

Vegetable Pot de Fleur

Assorted vegetables, wild rice, chive butter sauce

Pumpkin Ravioli

Sage brown butter sauce, balsamic vinaigrette, candied walnuts

From the Sea

Miso Glazed Salmon

Shitake mushroom risotto cake, knotted green beans, miso glaze

Pan Seared Tilapia Filet

Roasted tri colored new potatoes, sautéed vegetable, dilled beurre blanc

Pan Seared Mahi Mahi

Lemon currant couscous, trio of baby vegetables, pistachio pesto butter sauce

Grilled Halibut

Almond crusted, baby vegetables, crumbled goat cheese, corn coulis

Scallops

Roasted fingerling potatoes, grilled asparagus, basil oil





STATIONS

Chicago Steak House

Beef Carving

Herb roasted beef tenderloin, horseradish sour cream, roasted corn relish, assorted rolls

Mashed Potatoes

Red skinned

Grilled Vegetables

Red pepper aioli

Mixed Greens

Red and yellow tear drop tomatoes, fried leeks, balsamic vinaigrette

Sweet Home Chicago

Mini Chicago Style Hot Dogs

Poppy seed bun, diced tomatoes, onions, relish, sweet peppers, pickles, mustard

Mini Deep Dish Pizza

Cheese, sausage

Mini Italian Beef Sandwiches

Provolone cheese, au jus

Chop Salad

Salami, hearts of palm, tomatoes, Swiss cheese, fire roasted corn, egg, roasted red pepper, balsamic vinaigrette

Asian

Chicken Stir Fry

Assorted vegetables, rice pilaf

Potstickers

Sesame soy sauce

Won Ton Chips

Nuoc chom

Italian

Italian Sausage and Peppers

Caramelized onions

Chicken Parmesan

Tomato coulis

Rigatoni

Tomato vodka sauce, spring peas

Caesar Salad

Romaine, shaved parmesan, polenta croutons

Mexican

Fish Taco Bar

Marinated halibut, cilantro lime sauce, pico de gallo, jicama slaw, fresh limes, corn and flour tortillas

Black Bean Salad

Avocado, orange, red onion, fresh cilantro

Tortilla Chips

Tomatillo salsa, guacamole



FINALE

Chocolate Dipped Lollipop Garden

Strawberries, pineapple, rice krispie treats, cheesecake rounds, apricots, brownies all dipped in chocolate and presented on lollipop sticks sprouting from containers full of wheatgrass, pistachios, m & m's, chocolate shavings, etc.

Shooter Station

Lemon Poppyseed Lavender

Chocolate Pomegranate

Red Velvet

Raspberry Ricotta

Mojito

Nutella Banana

Mini Sweets

Sacher Torte Bites

Lemon Coconut Barts

Key Lime Tarts

Chocolate Macarons

German Chocolate Cake Bites

Mini S'mores

Apple Struedel Bites

Chocolate Toffee Crunch

Assorted Cookies

Baklava

Mini Cupcakes

Flourless Cake

Caramel Apples



BE YOUR OWN WEDDING CAKE DESIGNER

Cake

White, yellow, lemon, orange, or chocolate sponge

Liqueur flavorings

Grand marnier, malibu coconut rum, kahlua,

Frangelico, chambord, kirsch

Filling selections

Buttercream

Chocolates, berries, nuts, espresso

Chocolate mousse

Dark chocolate, milk chocolate, or white chocolate

Berry mousse

Fresh raspberry, strawberry, blackberry, or black currant mousse

Tropical fruit mousse

Coconut, mango, passion fruit, pineapple, guava or papaya mousse

Nut mousse

Toasted almonds, chestnuts, hazelnuts or pistachio mousse

Crème brulee

Vanilla, chocolate

Cheesecake

Guest choice





A LITTLE BITE LATER

Mini Gourmet Burgers

Ketchup, mustard, cheddar cheese

Flank Steak Quesadillas

Guacamole

Mini Pizza Bites

Pepperoni

Mini Chicago Style Hot Dogs

All the trimmings!

Mini Ice Cream Cones

Chocolate dipped mini waffle cone

Mini Berghoff Rootbeer Floats

Vanilla bean ice cream

French Fry Bar

Yukon potato and sweet potato fries will be presented in paper cones with a selection of the following toppings.

Chopped scallions

Roasted poblano sauce

Blue cheese béchamel

Wisconsin cheddar cheese

Green tea sea salt

Truffle aioli

Chopped bacon

Blue cheese crumbles

Chili cheese

Mac N' Cheese with All The Fixings

Parmesan cup filled with macaroni and cheese accompanied with a selection of the following toppings...

Sundried tomatoes

Crispy smoked bacon

Sautéed mushrooms

Peas

Caramelized onions

Parmesan cheese

Asparagus

LIBATIONS

Standard Bar Package

Absolut Vodka
Mcgregor Scotch
Seagram's 7
Booths Gin
Jim Beam Bourbon
Bacardi Silver Rum
Dry And Sweet Vermouth
Tin Roof Chardonnay
Cabernet Sauvignon
Berghoff Lager and Dark Beer
Budweiser, Bud Light and Non-Alcoholic
Coke, Diet Coke, Sprite
Bottled Sparking Water, Club Soda and Tonic
Cranberry and Orange Juice

THE NECESSITIES

Our traditional wedding package features our special pricing for these items:
Classic White Rimmed China
Elegant Marquette Flatware
Sparkling Excalibur Glassware

Your consultant can help you select from a wide range of additional equipment options. We are happy to provide you with samples at a private consultation in our office.

YOUR TEAM

Your team is as customized as the menu. We assure the success of your party by furnishing you with a professional, cooperative, and thorough staff. Our staff presents a very crisp appearance. Servers are attired in an all black dress code. The staffing price indicated in your customized proposal covers the entire period that our staff is on site. There are no overtime charges unless you extend your event. The exact staff level depends on your final guest count.



The Details for a Five Hour Wedding Reception

With a venue that supplies tables and chairs

Our classic wedding package begins around 125.00 per person and includes:

Event equipment, rental linen, premium staff, passed hors d'oeuvres, seated dinner OR dinner stations, classic wedding cake and traditional bar package