



It's your wedding...
eat it up!

Take the
200-mile Challenge
Real brides eat local.

be your own
wedding cake
architect

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BACK COVER

What Type of Bride Are You?

our family

your team

CEO

Carlyn Berghoff

SALES CONSULTANTS

Randi Rogers

Nicole Marotta

Megan Morrison

Sheshe Taylor

Jennifer Worstell

CULINARY

Matt Reichel

Executive Chef

Jose Perez

Sous Chef

Chon Reynozo

Pastry Chef

STAFFING

Todd Carr

MARKETING

Amy Ricchiuto

Carlyn's corner



Congratulations on your engagement and thank you for considering Berghoff Catering for your wedding. Our reputation at Berghoff is founded on producing high-end, customized receptions and events. We work with brides to make dreams a reality, and we get it right every time.

The Berghoff has been a part of the fabric of Chicago since 1898, and is one of the oldest family-run companies in the nation. At Berghoff Catering, we believe in family and are committed to our roots, making us the ideal choice for Chicago brides. Let us be part of your family history.

For over two decades my company has ranked among Chicago's premier caterers. From Carlyn Berghoff Catering to Artistic Events by Carlyn Berghoff and now the Berghoff Catering & Restaurant Group, our events have been featured in national magazines and newspapers. We expect nothing but the best, and that is what we deliver.

Our talented consultants and staff have a strong knowledge of food and a passion for perfection. Our team can handle everything from the small details to the big picture of your wedding, and you can count on Berghoff to be there for you from your first sip to your last bite.

Cheers,

A handwritten signature in black ink that reads "Carlyn Berghoff". The signature is fluid and cursive, with a long horizontal stroke at the end.

Carlyn Berghoff
CEO, Berghoff Catering & Restaurant Group

200-mile initiative

In our century-long commitment to providing the freshest ingredients and supporting local economy, we offer you the **200-Mile Initiative**. From the months of June through October, your menu will be developed primarily from seasonal ingredients and produce purchased from local farmers. Enjoy cutting-edge cuisine all while reducing your global footprint.

Small farms make up about 80% of the two million farms in the U.S., and most of these farms are family-owned. Eating local supports a more sustainable food system and helps keep family farms in business.

Chef Matt reminds us of the many personal benefits of eating local as well. Local foods are fresher, natural and more nutritious. In a local food system, crops are handled less, which assures a higher quality product.

Go the extra mile (or 200) with Berghoff Catering!



“
Eating local is more than
farm to table...
It’s **family to family.**”

- Matthew Reichel, Executive Chef

What is your **FOOD FOOTPRINT** ?

1. Where do you obtain most of your food?
 - A. Farmers markets, gardens & co-ops
 - B. Natural foods markets
 - C. Supermarkets
 - D. Convenience stores
 - E. Restaurants, fast foods & take outs
2. What best describes your diet?
 - A. Vegan
 - B. Vegetarian
 - C. Omnivore
 - D. Carnivore
3. Do you grow your own veggies and herbs?
 - A. Yes
 - B. No

Score yourself on Page 12!

passed hors d'oeuvres

4 bites per person included, please select a total of 5 to 6



From the LAND...

Cocktail Lamb Chop
Gremolata

Chicken and Portobello Crostini
Crumbled goat cheese | balsamic syrup

Beef Tenderloin
Polenta cup | Berghoff bourbon reduction | leek straws

Chorizo Stuffed Date Skewer
Bacon wrapped

Curried Chicken Crepe Bite
Dried cranberries | chives

Chicken Saltimbocca Skewer
Pesto cream

Roasted Duck on Sweet Potato
Sweet potato chip | cranberry chutney | crispy ginger

Beef Short Ribs
Berghoff Bourbon glaze | polenta cup

Mini Burgers
Gorgonzola | caramelized onion

Steak & Asparagus Skewer
Sesame soy sauce



passed hors d'oeuvres

From the GARDEN...

Grape and Goat Cheese Lollipops

Walnuts | snipped chives

Artichoke & Mascarpone Empanada

Lemon | garlic

Mac & Cheese

Parmesan cup | chive

Blue Cheese & Walnut Shortbread

Mango chutney

Cucumber Cup with Greek Salad

Kalamata olive | tomato | balsamic

Pear and Brie Quesadilla

Pineapple chutney

Snow Pea with Boursin

Chive ribbon

Mini Brie Tart

Brown sugar | toasted almonds

Stuffed Cherry Tomato

Edamame hummus

Asparagus Cigars

Phyllo | red pepper aioli

Endive with Chevre

Red onion | almond | balsamic reduction

Deviled Egg

Caviar



passed hors d'oeuvres



From the SEA...

Crab Cupcake

Cilantro aioli | microgreens

Tuna Tartar

Wonton cones | black sesame seeds

Bacon Wrapped Scallop

Brown sugar glaze

Coconut Shrimp

Passionfruit sauce

Shrimp Shooters

Bloody Mary cocktail sauce

Southwestern Lobster Club

Baby arugula | cherry tomato | avocado puree
applewood smoked bacon

Scallop in Miso Spoon

Lemongrass broth | cilantro

Shrimp & Corn Fritter

Red pepper goat cheese sauce

Paella Bite

Saffron rice cake | shrimp

Pepper Crusted Ahi Tuna

Crisp wonton chip | wasabi aioli

Smoked Salmon on Rye

Pumpernickel | crème fraiche | chive

first course

served with artisanal bread and herbed butter

Mixed Greens with Madiera Poached Plums

Fresh honeycomb | gorgonzola wedge | fig lavosh
white balsamic vinaigrette

Mixed Greens with Jicama Julienne

Avocado | tomato | bell pepper | cilantro vinaigrette

Mixed Greens with Golden & Crimson Watermelon

Lemon zest stilton | hazelnuts | champagne vinaigrette

Mixed Greens with Strawberries & Peaches

Humboldt Fog | sherry vinaigrette

Mixed Greens with Roasted Red Flame Grapes

Feta | slivered almonds | balsamic vinaigrette

Mesculin Greens with Watermelon

Golden & crimson watermelon | lemon zest stilton | hazelnuts
white balsamic vinaigrette

Mango Strawberry Stack

Arugula | goat cheese | raspberry vinaigrette

Caprese Stack

Fresh mozzarella | tomato | basil
balsamic reduction & olive oil

Oven Roasted Beet Stack

Red & golden beets | goat cheese | pistachio
champagne vinaigrette

Spinach Salad with Apple & Pear Batonette

Candied pecans | apple cider vinaigrette

Spinach Salad with Perlini Mozzarella

Shaved parmesan | olives | pesto vinaigrette



entree



Main

French-Cut Chicken

Goat Cheese Stuffed Chicken

Artichoke & Ricotta Stuffed Chicken

Petite Beef Tender

Beef Tenderloin

Berghoff Bourbon Short Ribs

Herb Crusted Pork Tenderloin

Atlantic Salmon

Mahi Mahi

Chilean Sea Bass

Marcona Almond Crusted Halibut

The Perfect Pair

Do you have an entrée in mind but don't know what sides and sauces pair well with it? Don't fret. Our event consultants are experts at pairing foods. Let us suggest the perfect pair!

Simply want to set your own course?
See Page 11 and select your sides yourself.

It's your wedding; **eat it up!**

sauces and sides

Sauces

Red Wine Demi
Pinot Noir Reduction
Lemongrass Buerre Blanc
Sage Brown Butter
Whole Grain Mustard Beurre Blanc
Chimichurri & Pineapple Chutney
Corn Coulis
Soy Sake Mirin Glaze



Starches

Potato Galette
Roasted Fingerling Potatoes
Lemon Currant Cous Cous
Israeli Cous Cous
Polenta Cakes
Risotto Cakes
Potato Croquette
Mashed Potatoes
Wheatberry Salad Gnocchi



Veggies

Grilled Asparagus
Haricot Vert
Seasonal Vegetable Saute
Caramelized Root Vegetables
Knotted Long Beans



vegetarian entree



Vegetarian

Butternut Squash Napoleon

Manchego | Swiss chard | candied walnuts
butternut squash coulis

Asiago Stuffed Gnocchi

Tomato cream | chives

Vegetable Stack

Manchego | asparagus | spinach | bell pepper | zucchini
yellow squash | Yukon Gold potatoes | basil infused olive oil

Fried Green Tomato Stack

Chevre | fried leeks | heirloom tomato coulis | tomato chutney

Pumpkin Ravioli

Sage | ginger brown butter sauce

Vegetable Terrine

Goat cheese mashed potatoes | asparagus
portabella mushrooms | zucchini | squash | sundried tomatoes
tomato coulis

How does your **FOOD FOOTPRINT** match up?

Question 1: **A.** 1 point **B.** 2 points **C.** 3 points **D.** 4 points **E.** 5 points

Question 2: **A.** 1 point **B.** 2 points **C.** 3 points **D.** 4 points

Question 3: **A.** 1 point **B.** 2 points



9-11 points



6-8 points



3-5 points

Visit <http://myfootprint.org/> for tips on reducing your global footprint!

stations

Asian

Sesame Crusted Salmon Skewers
Beef Satay
Black & White Chicken
Rice Paper Rolls
Dan Dan Noodles in Take out Boxes
Edamame Rice Cakes
Baby Bok Choy & Shiitake Mushrooms
Wonton Chips



Tamale Bar

Pork Carnitas
Shredded Chicken
Tomatillo Salsa
Ancho Chili Sauce
Jalapeno Sour Cream
Pico de Gallo
Fresh Limes
Black Bean Salad
Roasted Corn Salad
Spanish Rice



Risotto

Rock Shrimp
Porkbelly
Crumbled Bacon
Grilled Asparagus
English Peas
Sundried Tomatoes
Caramelized Onions
Wild Mushrooms
Basil Chiffonade
Roasted Corn
Gorgonzola



mini sweets



Mini Sweets

- Chocolate Sacher Tortes
- Carrot Cake Bites
- Mini S'mores
- Lemon Coconut Bars
- Key Lime Tarts
- Apple Strudel Bites
- Pecan Caramel Diamonds
- Chocolate Flourless Cake Bites
- Macaroons
- Opera Cakes
- Crème Brulee Strawberries
- Mini Cupcakes

Lollipop Garden

- Cheesecake Lollipops
- Fresh Fruit Lollipops
- Rice Krispie Treat Lollipops
- Brownie Lollipops
- Caramel Apple Lollipops
- Marshmallow Lollipops

Cake Shooters

- Lemon Lavender
- Chocolate Pomegranate
- Red Velvet
- Raspberry Ricotta
- Basil Lemoncello
- Nutella Banana



be the **ARCHITECT** of your own wedding cake

One of the things that sets Berghoff Catering apart from the rest is our in-house bakery and Executive Pastry Chef, Chon Reynoso. What that means for you: **we do wedding cakes**. Chon will work with you to create the cake of your dreams, and we ensure perfection from design to delivery.



“ It’s your vision... ”
I just make it taste good.

- Chon Reynoso, Pastry Chef

a century-long commitment

Berghoff Catering & Restaurant Group has operated with a green attitude for over 111 years. Since founder and namesake, Herman Berghoff, opened our doors in 1898, we have been dedicated to running a sustainable business and embracing environmental initiatives.

To build on our century-long commitment to sustainability and reducing our global footprint, Berghoff has launched the following initiatives to help create a healthier today and a better tomorrow..



Reuse. Recycle. Reinvent.



200-Mile Initiative



Vehicle Emissions Standards



Specialty Diet Options



Community Support



Sustainable Seafood



Energy Efficiency



Recycling & Composting



Local Sourcing

DID YOU KNOW?

The Berghoff
has teamed up with
Land and Lakes



to create a comprehensive
food waste management program!
www.land-and-lakes.com

You are what you eat...

charming



elegant



What type of **B** *ride are you?*

classic



artsy

