

Party Time Caterers

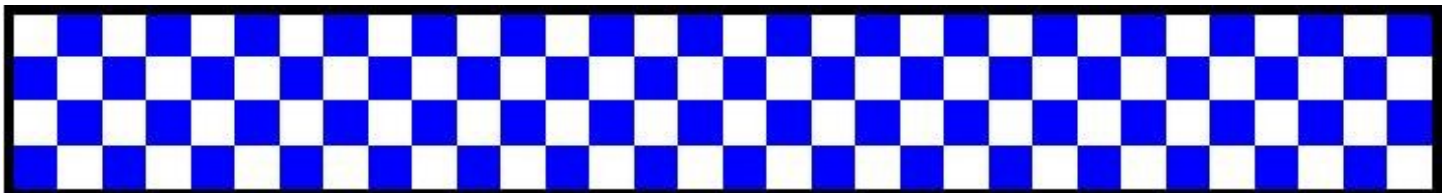
A division of Schalz Enterprises, Ltd.

**Buffet
Silver Buffet
& Gold Buffet Menus**

Also available: Box Lunch, Steak Frys and BBQ's

Visit our website at: www.partytimecaterers.com

**Phone (847) 741-6374 - Fax (847) 741-6385
1620 Gilpen Ave. - South Elgin, Illinois - 60177**



BUFFET MENU

DELIVERY AVAILABLE

ENTREES:

Roast Sirloin in Au Jus
Italian Beef
Pulled Barbeque Beef
Pulled Barbecue Pork
Beef Tips with Noodles
Baked Ham

Golden Baked Chicken
Teriyaki Chicken Stir-fry
Barbeque Chicken
Fried Chicken
Chicken Breast (add \$1.50)
Brats & Sauerkraut

Polish Sausage & Sauerkraut
Italian Sausage with Spaghetti
Italian Meatballs with Spaghetti
Italian Sausage & Green Peppers
Baked Mostaccoli & Meat Sauce
Baked Vegetarian Mostaccoli

ACCOMPANIMENTS:

American Potato Salad
German Potato Salad
Au Gratin Potato
Scalloped Potato
Oven Roasted New Potatoes
Mashed Potato with Gravy
Parslied Potato

Macaroni Salad
Cold Pasta Salad
Creamy Cole Slaw
Cucumber Vinaigrette Salad
Spanish Rice
Rice Pilaf
Mixed Greens Salad (add 50 cents
Per person)

Mixed Vegetables
Green Bean Almondine
Buttered Corn
Baked Beans
Jell-O with Fruit
Brownies

Additional accompaniments may be added for \$1.00 per person, per item

BUFFET PACKAGE INCLUDES

Disposable Plates & Utensils
Buns and/or Dinner Rolls & Margarine

OPTIONS

Delivery and Set-up Available
Disposable Sterno Racks and Fuel Available for an Additional \$4.00 Per Set

Choice of 2 Entrees & 3 Accompaniments

Adults of	75 - Up	\$7.60
	50 - 74	\$7.90
	20 - 49	\$8.25
Children	10 and under	\$4.50

Choice of 3 Entrees & 3 Accompaniments

Adults of	75 - Up	\$8.60
	50 - 74	\$8.90
	20 - 49	\$9.25
Children	10 and under	\$5.00

Tipping your delivery person is greatly appreciated

SILVER BUFFET MENU

ENTREES: CHOICE OF 3

Roast Sirloin of Beef in AuJus	Golden Baked Chicken	Sliced Baked Ham
Italian Beef	Teriyaki Glazed Chicken-	Roast Pork in Gravy
Sliced or Pulled BBQ Beef	Breast w/ rice	Sweet & Sour Pork w/ rice
Sliced or Pulled BBQ Pork	Barbecue Chicken	Italian Sausage w/ Spaghetti
Veal Cutlets	Fried Chicken	Italian Meatballs w/ Spaghetti
Beef Stroganoff w/Noodles	Herb Seasoned Chicken Breast	Italian Sausage & Green Peppers
Beef Stew	Sweet and Sour Chicken-	Baked Mostaccoli & Meat Sauce
Meat Loaf and Gravy	Breast w/ rice	Baked Vegetarian Mostaccoli
Assorted Cold Cuts w/Cheese	Chicken and Rice	Country Fried Steak
Pepper Steak w/ rice	Turkey w/Gravy	Brats & Sauerkraut
Homemade Chili	(All white or mixed)	Polish Sausage & Sauerkraut
Beef Tips w/ noodles	Baked Haddock	Chicken Fettuccine Alfredo
Tuna Salad w/ petite rolls	Chicken Salad w/ petite rolls	Stuffed Peppers

ACCOMPANIMENTS: CHOICE OF 3

American Potato Salad	Macaroni Salad	Mixed Vegetables
German Potato Salad	Cold Pasta Salad	Green Bean Almondine
Au Gratin Potato	Cole Slaw	Buttered Corn
Scalloped Potato	Shell Salad	Baked Beans
Oven Roasted New Potatoes	Rice Pilaf	BBQ Beans with Pork
Mashed Potatoes with Gravy	Spanish Rice	Four Bean Salad
Parslied Potato	Brown Rice	Vinaigrette Cucumber Salad
Mixed Greens Salad w/dressing	Wild Rice Blend	Creamy Cucumber Salad
Cranberry Sauce	Apple Crisp	Brownies
Jello with Fruit	Apple or Cherry Cobbler	Assorted Cookie Tray
Pumpkin Squares *	Apple or Cherry Pie Squares *	Fruit Cocktail
Sheet Cake *		Mini Cheesecakes *

Additional accompaniments may be added for \$1.00 per person, per item

Up Charge Applies

Silver Buffet Package Includes

Delivery & Set Up
1 1/2 Hours of Serving
Staff Provided During Serving
Chafing Racks & Fuel during serving
Disposable Plates & Utensils
Dinner Rolls and Margarine

Adults of 75-Up \$9.60

50-74 \$10.90

20-49 \$13.00

Children 10 and under \$6.00

We do NOT add a gratuity to your bill as most catering companies do.

We believe this should be added by the customer based on how their service was.

GOLD BUFFET MENU

ENTREES: CHOICE OF 3

Hand Carved Prime Rib with Au Jus

Hand rubbed with our special spices

Oriental Beef Ribs

Sweet and tender with a honey and ginger sauce

Chicken Marsala

Grilled tender chicken breast with marsala wine, tomatoes, shallots, and mushrooms

Chicken Visouvio

Pan fried tender chicken breast with a roasted potatoes & italian spices

Veal Scaloppini

Pan fried lean veal served with a wine sauce

Golden Baked Chicken

Seasoned and baked to golden brown

Smoked Turkey Breast

Lean and moist with a light wine sauce

Herb Roasted Cornish Hens

Lightly herb seasoned and baked to golden brown

Baked Orange Roughy

Served with butter and chives with lemon wedges

Hand Carved Baked Ham with Pineapple or Orange Sauce

Hickory smoked, sugar cured ham

Roast Loin of Pork

Tender and lean, served in a white wine sauce

Stuffed Baked Pork chops

Stuffed with our wild rice stuffing

BBQ Baby Back Ribs

Slow roasted until tender with our own homemade BBQ sauce

Chicken Kiev

Whole breast kiev with butter and chives

Lasagna with Italian Sausage

Made with our own sausage, marinara sauce, and cheeses

Lasagna Primavera

Our meatless lasagna with fresh vegetables

Seafood Lasagna

Shrimp, scallops, and crabmeat with alfredo sauce and cheeses

ACCOMPANIMENTS: CHOICE OF 5

VEGETABLES

Steamed Broccoli and Cauliflower
Vegetable Medley (Steamed Broccoli,
Cauliflower and Carrots)
Green Beans Almondine
Peas and Pearl Onions
Buttered Corn
Glazed Baby Carrots
Italian Medley (Sautéed Zucchini, Carrots,
Tomato, and Onions)

SALADS

Garden Salad with Dressings
Caesar Salad
Spinach Salad
Hawaiian Fruit Salad
Cold Pasta Salad
Pea Salad with Bacon
Cucumber Dill Salad
Cubed Fresh Fruit Salad
Cold Crab Salad
Shrimp Salad
Cheese Tortellini Salad

POTATO/RICE

Cornbread Stuffing
Homestyle Stuffing
Vegetable Risotto
Homemade Mashed Potato w/Gravy
Baked Potato w/Sour Cream
Twice Baked Potato
Candied Yams
Rice Pilaf
Roasted New Potatoes
Wild Rice with Mushrooms or Cranberries

DESSERTS

Triple chocolate Brownies
Fancy Cookie Tray
Frosted Pumpkin Squares
Decorated Sheet Cake
Apple or Cherry Pie Squares
Cheesecake with Topping (add \$2.00)
Apple or Cherry Strudel
Chocolate Mousse Cups (add \$2.00)

ADDITIONAL ACCOMPANIMENTS MAY BE ADDED FOR \$1.00 PER PERSON, PER ITEM

GOLD BUFFET PACKAGE INCLUDES

Delivery

Set up of buffet table

Service staff - Maintain and clear tables for 1 1/2 hours

Quality chafing racks and fuel during service

China plates & silverware

Table linens & linen napkins - Guest tables and Buffet table

(Additional linens extra charge)

Dinner rolls, butter, and margarine

Adults of 75 - up \$29.00

50 - 74 \$30.75

20 - 49 \$33.25

Children 10 and under \$13.75

We do Not add a gratuity as most catering companies do.

We believe that this should be added by the customer based on how their service was.

APPETIZER TRAYS

- Sliced Fresh Fruit Tray - Serves 25 - \$75.00
- Mixed Nuts – Serves 25 - \$30.00
- Smoked Salmon - Serves 25 - \$75.00
- Chips and Pretzels with dip - Serves 25 - \$20.00
- Nacho Chips with Salsa and Guacamole - Serves 25 - \$30.00
- Assorted Cheese and Crackers - Serves 25 - \$45.00
- Assorted Cheese and Cold Cuts (cubed) - Serves 25 - \$50.00
- Garden Relish Tray with Dip - Serves 40 - \$50.00

HORS D'OEUVRES

Hot

Wings (Teriyaki, BBQ, or Hot)	100 pcs.	\$75.00
Cocktail Egg Rolls	100 pcs.	\$75.00
Cocktail Meatballs in Gravy or Marinara	100 pcs.	\$50.00
Rumaki	100 pcs.	\$100.00
Scallops Wrapped in Bacon	100 pcs.	\$160.00
BBQ Cocktail Links	100 pcs.	\$40.00
Chicken Brochette	100 pcs.	\$160.00
Seafood Stuffed Mushroom Cap	100 pcs.	\$120.00
Mozzarella Sticks	100 pcs.	\$50.00
Jalapeno Poppers	100 pcs.	\$75.00

Cold

Fancy Assorted Canopies	100 pcs.	\$190.00
Jumbo Shrimp with Cocktail Sauce	100 pcs.	\$125.00

SWEET TRAYS

\$25.00 per dozen

4 Dozen Minimum

(Each item must be ordered in increments of 1 dozen)

Éclairs, Petit Fours, Chocolate Dipped Strawberries, Cream Puffs, Swans,
Rum Balls, Cannoli's, Cheesecake Squares & Napoleans

BEVERAGES

(Call for Prices)

Coffee

Bottled Water

Lemonade, Fruit Punch, Iced Tea

Canned Pop by the case

Bottled Beer

Canned Beer

Wine Coolers

Boxed Wine

AUTHORIZATION TO PROCEED 08*

Please return your contract as soon as possible. No reservation will be made unless signed contract and deposit are received. Prices and availability are subject to change without receiving signed contract and deposit. Customer is responsible for lost or damaged linens, china and silverware. I authorized PARTY TIME CATERERS to implement plans for catering service arrangements as specified in this proposal. PARTY TIME CATERERS should not be held liable for failure to meet this agreement where failure is due to unforeseen accidents, of light, heat or power or any act of God.

Accepted By: (Please Sign) _____ Today's Date _____
Please sign contract, make menu selections below and return with your deposit. A copy will be returned for your files.

EVENT DATE _____ ADULTS _____ CHILDREN _____ SERVING TIME _____
(Call for Availability)
PLEASE CHECK BUFFET SILVER BUFFET GOLD BUFFET

SELECTION OF ENTREES

SELECTIONS OF ACCOMPANIMENTS

SELECTION OF APPETIZERS & HORS D'OEUVRES

Serving time of _____

TERMS OF PAYMENT: A \$200 (non refundable) deposit required to hold your date. 50% of bill due 30 days prior to the party (non refundable if party is cancelled) Balance due day of party. Count may be changed 10 days prior to the party. 7.5% sales tax is added to the total bill. Gratuity Not Included. Please enclose map or written directions.

VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, MONEY ORDER, CASH OR CHECK ACCEPTED

CREDIT CARD #: _____ 3-digit CVV # (found on back of card): _____ EXP. _____

I AUTHORIZE PARTY TIME CATERERS TO CHARGE \$ _____ TO MY CREDIT CARD

SIGNATURE _____ PRINTED NAME _____

CUSTOMER OR COMPANY NAME _____

ADDRESS _____ CITY _____ STATE _____ ZIP _____

CONTACT _____ PH# _____ FAX# _____

ADDRESS OF PARTY _____ PH# AT PARTY _____