

amazingWEDDINGS

amazing EDIBLES

eat amazing



# amazing WEDDINGS

Your big day is as important to us as it is to you. But planning a wedding doesn't have to be stressful. That's why we're here. Amazing Edibles' full-service catering has you covered from cocktail hour to dessert, linens to fine china, and flowers to entertainment. Our professional, experienced staff has been in the business for over 24 years and is ready to create a custom, unique experience for you and your guests that will be **simply amazing.**

**seasonal** ingredients / using only the freshest, seasonal ingredients

**local** sourcing / staying local to ensure quality and support Chicago business

**unique** style / matching your look and feel with beautifully crafted spreads

**hands-on** approach / covering all the bases so you can relax & enjoy



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## what to EXPECT

Expect nothing short of amazing on your wedding day. Weddings, like food, shouldn't come from a can, which is why we offer our clients an array of custom options ranging from plated to buffet service and cocktail to station service, with gluten free, vegan, and Kosher-style options always available. Every wedding we cater includes a full staff of hands-on professionals with the right tools to fit your needs.

**Bar Packages:** choose from one of our bar packages or supply your own alcohol while we provide bar service & equipment

**Staff:** we provide professional on-site staff, event specialists, and event supervisors

**Rentals:** we can rent flatware, glassware, china, tables, chairs, and linens from our rental partners

**Floral:** our floral partner will create stunning centerpieces to bring your vision to life

**Entertainment:** let us coordinate or refer vendors for photographs, photo booth rentals, DJs, live music, and more

# cocktailHOUR

passed hors d'oeuvres (chilled)

crostini  
asparagus/lemon/parmesan  
cherry tomato/mozarella/pesto  
sweet potato/candied walnut/thyme

mini lobster roll  
lobster salad/mini brioche roll

thai noodle salad  
rice noodle/cabbage/bamboo shoots  
cilantro/ginger/garlic/peanut sauce

strawberry spinach salad  
spinach/candied almond/green  
onion/strawberry/balsamic

mango & shrimp salad  
avocado/cilantro/citrus vinaigrette

blackberry goat cheese tart  
honey/mint

prosciutto wrapped melon  
balsamic reduction/mint

salmon bon bon  
cream cheese/sesame seed

curried cauliflower soup shooter  
toasted walnut/grape

vichyssoise shooter  
bacon brochette

truffled deviled egg  
micro arugula

mini blt  
toasted brioche

greek maki roll  
olive/feta/cucumber/red pepper

# cocktailHOUR

passed hors d'oeuvres (warm)

tomato soup shooter  
mini grilled cheese

chicken & waffle  
bourbon syrup

quinoa meatball  
red pepper coulis/basil

mac & cheese bite  
five cheese blend/panko crust

arancini  
wild mushroom/truffle aioli/chive  
sun-dried tomato/basil cream  
lemon thyme

braised bbq chicken bite  
cornbread/chipotle/cilantro

hoisin turkey meatball  
toasted sesame/scallion

mini croque monsieur  
dijon

mac & cheese  
bacon jam/pickled shallot/micro arugula

bacon wrapped date  
manchego cheese

beef meatball  
vodka sauce/basil

rosemary beef skewer  
horseradish

seared crab cake  
citrus aioli

crab rangoon  
sweet & sour

coconut shrimp  
sweet chili

mini taco  
ahi poke tuna/avocado crema  
adobo chicken/queso fresco/shallot  
short rib/guinness/slaw/pickled onion



# amazingSPREADS

stationary hors d'oeuvres



cheese board  
artisan cheese/fresh bread/dried  
fruit/nuts/hand crafted spreads

antipasto platter  
seasonal fresh grilled vegetables/italian  
meat/artisan cheese/marinated  
olives/artichoke/fresh bread

slider station  
pulled pork/spicy bbq  
filet mignon/gorgonzola/balsamic onion  
sweet potato/jalapeño aioli  
crab salad

mediterranean spread  
hummus/baba ghanoush/olive  
tapenade/toasted herb pita/crostini  
(add dolmas/feta/grilled vegetable/olive)

tuscan delights  
tuscan white bean dip/tomato basil  
chutney/spinach artichoke dip/toasted  
pita/crostini (add meat/cheese/grilled  
vegetable/olive/artichoke)

fresh spring rolls  
handmade spring rolls/julienned  
vegetables/thai basil/cilantro/rice  
paper/ginger/soy

charcuterie board  
prosciutto/genoa salami/hot  
capicola/mortadella/olive/mushroom/  
cornichon/pepperoncini/grainy  
mustard/vienna and focaccia bread



# amazingDINNER

soup & salad

## salads

arugula  
fennel/mandarin orange/toasted  
pumpkin seed/apple cider vinaigrette

kale  
butternut squash/carrot/gorgonzola  
lemon vinaigrette

caesar  
romaine/red onion/garlic  
crouton/parmesan

cranberry goat cheese  
mixed greens/pecan/balsamic

roasted beet  
baby spinach/scarlet beet/golden  
beet/goat cheese/walnut/dijon  
vinaigrette

strawberry spinach  
almond/green onion/lemon  
poppseed vinaigrette

## soup

potato leek  
potato/caramelized leek

butternut squash  
onion/tart apple

minestrone  
kale/quinoa/tomato/macaroni





# amazingDINNER

entrées

## beef

roast beef tenderloin  
rosemary/parsley/garlic

bacon wrapped filet

short rib  
slow braised/red wine reduction

flank steak  
garlic/balsamic/kale/caramelized onion

## poultry

chicken piccata  
lemon/white wine/caper

pecan chicken  
pecan crust

roasted chicken  
lemon/garlic/rosemary

pan roasted chicken  
fig/mustard

## pork

honey pork loin  
garlic

apple cranberry pork loin  
apple cranberry chutney

stuffed pork loin  
spinach/bacon/caramelized onion/  
bleu cheese



# amazingDINNER

## entrées

### seafood

salmon  
honey/citrus  
dijon/dill  
brown sugar/soy

lake superior white fish  
lemon butter/caper

walleye pike  
basil vinaigrette/yellow & red tomato

shrimp kabob  
teriyaki/bell pepper/red onion

### vegetable

couscous stuffed tomato  
chickpea/onion/spinach/chimichurri

quinoa stuffed pepper  
grilled vegetable/black bean/marinara

lentils  
roasted beet/heirloom carrot

napoleon  
eggplant/zucchini/carrot, red  
pepper/mozzarella

cauliflower steak  
turmeric/ginger/cumin/cilantro

risotto  
asparagus/red pepper/sun-dried  
tomato/artichoke heart/pesto





# seasonalSELECTIONS

the best of the season

## spring

peach salad  
mesclun/chevre/mint/pine nut/balsamic

chicken piccata  
lemon/white wine/caper

broccolini

creamy polenta

## summer

berry almond chopped salad  
romaine/strawberry/blueberry  
avocado/feta/ almonds/lemon  
poppseed

halibut  
roasted heirloom tomato

succotash  
basil chimichurri

fingerling potatoes

## fall

butternut squash soup  
onion/tart apple

pork tenderloin  
port sauce

roasted root vegetables

bread pudding  
wild mushroom/leek

## winter

roasted beet salad  
spinach/scarlet beet/golden beet  
goat cheese/walnut/dijon

short rib  
cippolini onion

brussels sprouts  
bacon

winter root mash

# amazingDESSERT

sweets

budinos  
chocolate/hibiscus/margarita  
salted caramel/pumpkin

butter bella cookies  
mocha/lemon/key lime/chai spice  
sprinkles/dark chocolate

petit fours  
raspberry bar amber/tiramisu  
mocha sacher/signature shop  
brownie

french macarons  
chocolate/vanilla/salted  
caramel/red velvet/raspberry  
coconut/coffee/pistachio/lavender  
rose/cassis/nutella/mango passion

mini and full cupcakes  
chocolate/vanilla/red velvet  
carrot cake

mini pastries  
passion fruit brulee tart/key lime  
tart/chocolate ganache tart/peanut  
butter tart/cinnamon apple  
tart/fresh fruit tart/pumpkin  
ganache

key lime tarts  
graham cracker/whipped  
cream/lime garnish



## weddingCAKE

Amazing Edibles is happy to recommend a bakery for your wedding cake. We will slice and serve your cake at no additional cost.

call us to discuss your options  
**(312)563-1600**



# lateNIGHT

snack the night away

nacho bar  
tortilla chip/nacho cheese/ground  
beef/diced chicken/refried  
bean/black bean/jalapeño/pico de  
gallo/guacamole/sour cream/cilantro

mac & cheese bar  
award winning white cheddar mac  
bacon/pea/leek/mushroom  
roasted red pepper/herbed  
breadcrumb/hot sauce

s'mores station  
create your own individual s'mores  
over a "campfire"

slider bar  
bbq brisket/teriyaki ginger chicken  
sweet potato burger/kettle chip

chicago style hot dogs  
poppysseed bun/yellow  
mustard/green relish/pickle spear  
onion/ tomato/celery salt

donut wall  
assortment of specialty donuts  
hung on display wall

tacos  
corn tortilla with chicken  
rib eye steak/or potato & poblano  
toppings: guacamole/salsa verde  
cilantro/chipotle crema  
roasted tomato salsa/queso fresco  
shredded lettuce/ hot sauce

# amazingDRINKS

## bar packages

beer, wine, and soda bar  
chardonnay/pinot noir/cabernet  
sauvignon/goose island 312/amstel light  
coke/diet coke/sprite/sparkling water &  
still water/bar garnish/ice/cocktail napkins

craft beer  
lagunitas little sumpin' sumpin'/two  
brothers/revolution pils/bells oberon  
coke/diet coke/sprite/sparkling water &  
still water/ice/cocktail napkins

standard full bar  
tito's vodka/tanqueray gin/mount gay  
rum/dewar's scotch/jack daniel's bourbon  
sweet and dry vermouth  
tonic/club soda/orange juice/cranberry  
juice/lemons/limes/olives and cherries  
chardonnay/pinot noir/cabernet  
sauvignon/goose island 312/amstel light  
coke/diet coke/sprite/sparkling water &  
still water/ice/cocktail napkins

premium full bar  
tito's vodka/ketel one vodka/tanqueray  
gin/hendrick's gin/mount gay rum  
glenfiddich scotch/jack daniel's bourbon  
maker's mark bourbon/sweet and dry  
vermouth/rose's lime juice/triple sec  
tonic/club soda/orange juice/cranberry  
juice/lemons/limes/olives and cherries  
sauvignon blanc/chardonnay/rose/pinot  
noir/cabernet sauvignon/lagunitas little  
sumpin' sumpin'/revolution anti-hero and  
amstel light/coke/diet coke/sprite  
sparkling water & still water/ice/cocktail  
napkins

## make a TOAST

add a champagne toast to any bar  
package and we'll make sure it's  
unforgettable.

call us to discuss your options

**(312)563-1600**



# rentals&EXTRAS

custom options just for you

behind every wedding is a list of details that helps create a memorable impression. let us help you make your wedding uniquely yours.

- tables
- chairs
- linen
- china/glassware/flatware
- serving utensils
- chafers
- decor
- drapery
- lounge furniture
- favors
- specialty desserts
- floral wall
- florist
- dj
- musicians
- lighting/AV equipment
- photographer
- videographer
- photo booth
- valet
- day of coordinator
- calligrapher
- officiant



# amazingRATES

## anticipated costs

passed hors d'oeuvres  
\$8- 14 per person

dinner  
\$25 - 40 per person - typically includes entrée(s), a starch, a vegetable, salad, bread, and butter

coffee & tea service  
\$2 - 5 per person

staffing  
\$25 - 35 per person  
factors that affect price: setting up and breaking down tables and chairs, rented equipment, china, glassware, flatware, passed hors d'oeuvres, duration of event, style of service, venue logistics

linen  
\$6 - 13 per person depending on amount and style desired

tabletop  
\$15 - 25 per person - includes glassware, china, and flatware

disposables  
\$2 - 6 per person- upscale, disposable, eco-friendly alternative to china and flatware

in-house equipment  
\$2 - 5 per person

bar setup  
\$4 - 6.50 per person - includes ice, chill tubs, ice buckets, ice scoops, beverage napkins, openers, bar fruit, pitchers, stirrers, bar towels, and shakers when client provides beverages

average total cost  
\$90 - 150 per person



call us to discuss your options  
**(312)563-1600**





# amazingVENUES

our picks for the best venues

call us to discuss the perfect venue for you and we would be happy to schedule a private tour.

chicago cultural center

chicago party animals

floating world gallery

flower firm

hive on hubbard

ida noyes hall

ignite glass studio

jackson jungo gallery

joinery

keith house

loft lucia

loft on lake

low res studios

lytle house

mars gallery

moonlight studios

morgan's on fulton

motor row brewery

ovation

room 1520

row 24

shapiro ballroom

space 1858









amazingEDIBLES

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[cateramazing.com](http://cateramazing.com)