

Victoria Catering

Off Premise Menus

from our family to yours since 1937

YOUR EVENT

Beautifully Served

For more than eighty-five years, Victoria Catering has helped bring Chicagoland's biggest celebrations to life. We bring the food, the staff, and the equipment, so all you have to do is enjoy the day. Every dish is made from scratch using only the best ingredients, because **we feed your family like our own**. Not sure how to get started? Just ask, and we'll help you build the perfect package for whatever you're planning.

Weddings · Showers & Communions · Graduations · Corporate Events · Quinceañeras · Milestone Birthdays · Memorial Luncheons · Fundraisers

EVERY PACKAGE INCLUDES

Setup, warming equipment, serving utensils, and tableware. Upgrade to china, linens, full service staff, and a bar - see final page for details.

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SIGNATURE PACKAGES

Italian

fifty-guest minimum

Trattoria — $39 / guest

Arugula, shaved parmesan, lemon & toasted pine nuts · Rigatoni alla vodka · Chicken parmesan · Italian sausage with broccoli rabe & white beans · Rosemary focaccia with whipped ricotta & hot honey

Piazza — $48 / guest

Burrata with heirloom tomato, basil & aged balsamic · Kale Caesar salad · Pappardelle with braised short-rib ragù · Chicken Saltimbocca (prosciutto & sage) · Charred broccolini with Calabrian chili & garlic · Roasted fingerling potatoes

Villa — $58 / guest

Antipasti display (salumi, marinated olives, roasted peppers, burrata) · Fennel & citrus salad · Orecchiette with sausage & rapini · Roasted branzino with salsa verde · Braised short rib or porchetta · Grilled radicchio · Creamy polenta

Tenuta — $69 / guest

Burrata & crudo bar · Beef tenderloin with gremolata · Wild mushroom & truffle pasta · Whole roasted branzino · Charred asparagus · Whipped potato

SIGNATURE PACKAGES

Passport

fifty-guest minimum

Mercado — $37 / guest

Esquites cups · chips with salsa roja, verde & guacamole · carnitas and pollo asado · cilantro-lime rice & pinto beans · build-your-own taco bar · churros or tres leches · *add-on birria with consommé +$5*

Aegean — $40 / guest

Mezze spread: hummus, baba ganoush, muhammara, labneh, warm pita · fattoush · chicken or lamb shawarma · beef kofta · falafel · lemon rice, cauliflower with tahini · baklava

Warsaw — $36 / guest

Pierogi (potato-cheese, kraut-mushroom, meat) · kielbasa · gołąbki (stuffed cabbage) · potato placki with sour cream · beet & dill salad, rye · pączki

Seoul — $44 / guest

Banchan spread · Bulgogi marinated beef · Japchae glass noodles with vegetables · Kimchi fried rice · Steamed mandu dumplings · Smashed cucumber salad · *Build-your-own Bibimbap bar +$6*

Morning Table — $28 / guest

Chopped fresh fruit salad · Scrambled eggs with chives · Brioche french toast · Maple glazed ham or bacon · Country-style potatoes · Assorted muffins, bagels & mini croissants · Bottled juices

Add coffee service, regular or decaf - $45 / gallon

SIGNATURE PACKAGES

Grilled

fifty-guest minimum

Cookout

$35 / guest

Slagel Farm burgers · All-beef dogs & bratwurst · Grilled BBQ chicken · Corn-on-the-cobb · Watermelon & feta · Broccoli slaw · Potato salad

Smokehouse

$46 / guest

Grill-finished beef ribs · Slow-roasted pulled pork · BBQ chicken · Mac & cheese bar · Baked beans · Cornbread · Slaw · Pickles

Asado Experience

from $85 / guest

An open-fire feast cooked before your guests by our grillmaster, featuring your selection of premium beef cuts sourced locally from Slagel Farm (ribeye, tenderloin, NY strip, marinated skirt steak, tomahawk). Sides include: grilled flatbreads, seasonal vegetables, duck-fat potatoes, chimichurri & salsa criolla, grilled pineapple or peaches with vanilla cream.

Built for backyards, picnics, and tents. Grill rental, chef, and support staff are included in pricing. Conditional on site and weather conditions. Contact us for more information.

COCKTAIL HOUR

Receptions

per guest · passed or displayed

COLD

Bruschetta — $3
braised cherry tomatoes, confit garlic, toasted crostinis

Smoked Salmon — $4
cucumber, chive & caper craime fraiche, lemon and dill

Zucchini Rollatinis — $3
provolone cheese, olive, cherry jam

Shrimp Cocktail Shooters — $6
tangy cocktail sauce

Eggplant Caponata — $3
braised eggplant with tomato and capers on crostinis

Confit Duck — $4
on a baguette slice with mustard, cornichon, and oregano

Za'atar Pita Chips — $3
red pepper 'muhammara' dip, pomegranate molasses

Kimchi Deviled Eggs — $5
Bacon Lardons

Mini Caprese Skewers — $3
fresh mozzarella, grape tomato, olive & basil

Prosciutto & Melon — $4
thinly sliced over sweet melon

Beet Carpaccio — $4
pistachio & ricotta

HOT

Chicken Satay Skewers — $4
lemongrass marinade, peanut glaze

Corn Lettuce Wraps — $4
'nduja-butter, fresh oregano, cotija cheese

Crab Quiche Bites — $5

Crispy Polenta — $4
whipped gorgonzola

Chicken Karaage — $5
lemon aioli, togaroshi

Pretzel Bites — $4
beer cheese dip

Grilled Jumbo Shrimp — $7
garlic butter

Spanakopita Triangles — $4
feta & spinach wrapped in phyllo

Mini Beef Wellingtons — $6

Baby Lamb Chops — $7
mint chimichurri

Chicken Adobo Waffle Bites — $5

We recommend 4-6 selections for a cocktail hour before a meal, or 10-12 if the reception is in place of dinner. Pricing excludes waitstaff (if passed), tax & delivery.

MIX & MATCH

Buffet

by the pan · each serves ten · five pan minimum

POULTRY

Chicken Vesuvio	$95
Chicken Marsala	$95
Chicken Parmesan	$115
Chicken Limone	$95
Chicken Pignoli	$135
Herb-Roasted Turkey	$90

BEEF & PORK

Beef Tenderloin	$195
London Broil	$130
Porchetta	$140
Pork Chops à la Roma	$130
Italian Sausage & Peppers	$90
BBQ Baby Back Ribs *per slab*	$140
Italian Meatballs in Marinara	$120
Maple-Bourbon Ham	$120
Wine-Braised Short Rib	$190

SEAFOOD

Baked New England Cod	$120
Almond Crusted Salmon	$145
Red Snapper with Lemon Beurre Blanc	$145
Lobster Tails with Garlic Butter	MP

PASTA

Three-cheese Lasagna	$140
Vegetable Lasagna	$130
Ricotta Stuffed Shells	$100
Cavatelli in Vodka Sauce	$90
Penne All'Arrabbiata	$90
Pasta Pomodoro	$60
Eggplant Parmesan	$120
Pesto Gnocchi	$80

POTATOES & STARCH

Vesuvio Potatoes	$55
Candied Sweet Potatoes	$60
Garlic Mashed Potatoes	$80
Piped Duchess Potato	$90
Mascarpone Polenta	$70
Rice Pilaf	$55

VEGGIES

Grilled Asparagus al Limone	$80
Green Beans Almondine	$50
Roasted Seasonal Vegetables	$50
Glazed Heirloom Carrots	$70
Balsamic Cipollini Onions	$80
Wine Braised Leeks	$80

SALADS

House Salad with Fennel, Radish, Shallot and Cherry Tomatoes	$50
Apple & Turnip Salad with Candied Hazelnuts, Basil, and Elderflower Vinaigrette	$60
Beet Arugula & Goat Cheese Salad with Orange, Walnuts, and Lemon Thyme	$60
Radicchio with Stracciatella Cheese, Pomelo, Anchovies, and Honey Balsamico	$70

FINISHING TOUCHES

Bar & Staffing

BAR PACKAGES

Beer, wine & full-spirits packages tiered to your event, poured by professionally trained bartenders. Conumption, hosted, or cash-bar options available.

SERVICE STAFF

Bartenders · Buffet Attendants · Waitstaff for plated dinners · Porters · Setup & Cleanup Crew · Fully customizable for the occasion.

RENTALS & EXTRAS

China & glassware · linens · lighting & staging · full beverage service

LET'S BUILD IT

Just let us know your headcount and vision and we'll quote the staffing and bar plan to match.







Questions?
Contact us

Let's plan something memorable.



Victoria Catering

847 748 0660
info@victoriavenues.com
victoriavenues.com