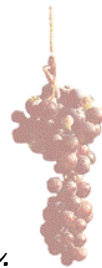


PUBLISHED APRIL 2011



Quick Catering

Our most popular platters, appetizers & brunch food.



It's so simple. It's so good.

To order:

CALL: 708-660-TPD1 (8731)
CLICK: www.theperfectdinner.com
COME IN: 809 South Boulevard,
Oak Park, IL 60302

(1/2 block West of Oak Park Avenue on
South side of "L" tracks)



PLATTERS

(18-22 servings unless
otherwise indicated)

Vegetable Platter with one dip \$40

(with two dips \$48)

A lovely combination of fresh seasonal vegetables artfully arranged and served with your choice of dill ranch dip, curry dip, light citrus yogurt dip or hummus dip.

Roasted Veggie Platter \$48

A stepped-up veggie platter with marinated & roasted seasonal vegetables such as asparagus, carrots, tomatoes, mushrooms, broccoli, yellow squash, zucchini and red bell pepper. Best served cold or at room temperature.

Fruit & Cheese Platter \$55

Generous servings of Gouda, brie & goat cheeses served alongside pineapple, cantaloupe, grapes & strawberries as available. Platter is garnished with dried cranberries and accompanied by premium crackers.

Shrimp Platter \$99

Sauteed, deveined tail-on chilled shrimp are garnished with lemon wedges and served with your choice of the following sauces for dipping: traditional cocktail sauce, herb mustard sauce or chipotle lime aioli.

Mediterranean Platter \$60

A selection of spanakopita, marinated kalamata olives, hummus and feta garlic spread. Served with julienned red peppers and toasted pita chips for dipping. Spanakopita requires heating.

Mini Crab Cakes \$60

(40 pieces)

Lightly breaded premium crab meat cakes baked to perfection and served with a caper herb aioli for dipping. Best served cold or at room temperature.

Smoked Salmon Platter \$165 – NEW!

Five pound smoked salmon surrounded by capers, chopped hardboiled egg, chopped tomatoes and mini bagels.

PLATTERS

Beef Tenderloin Platter \$109

Sliced medium rare beef tenderloin served on top of red leaf lettuce, along with marinated artichokes, red onion and tomato slices. Your choice of 18 knot rolls or whole grain rolls, plus creamy horseradish sauce complete this elegant platter. A TPD specialty!

Sandwich Platter \$55

18 sandwiches (or wraps) now made with fresh roasted meats. Choose from following platters:

- Turkey, lettuce, tomato, Swiss cheese & pesto mayo
- Roast beef, lettuce, tomato, red onion & horseradish sauce
- Ham, lettuce, tomato, Swiss cheese & Dijon sauce
- Three cheese, lettuce, tomato & Dijon sauce
- Bacon, lettuce, tomato & pesto mayo
- Roasted veggie wraps

Italian Sausage \$39 – NEW!

Italian sausage bites rolled in roasted red peppers and skewered with a toothpick.

Italian Meat & Cheese Platter \$55 – NEW!

A variety of Italian meats such as salami, capicola and prosciutto alongside Italian cheeses such as fontinella and provolone. Garnished with Kalamata olives, roasted asparagus and marinated roasted red pepper.

Mexican Platter \$52 – NEW!

Choose 3 items: black bean salsa with chips, roasted corn salsa with chips, Mexican cheese dip with chips or flautas made with roasted vegetables and Monterey Jack cheese. Dips & flautas may be heated.

Asparagus, Provolone & Prosciutto Platter \$49 – NEW!

Roasted asparagus wrapped with a thin slice of provolone cheese and prosciutto and skewered with a toothpick. Drizzled with Balsamic syrup. Best served cold or at room temperature.

The Perfect Dinner Party Awaits!

PLATTERS & DIPS

Spreads & Dips \$7.50/8 oz.

- Sun dried tomato
- Spinach & artichoke
- Blue cheese
- Feta garlic
- Hummus



Toasted baguette, toast points, pita chips or flatbread crackers \$2.50

Assorted Chicken Skewers \$49

(30 skewers)

Chicken tenders skewered and baked, served with your choice of sauce:

- Lemon chicken skewers & lemon Dijon sauce
- Italian chicken skewers & marinara sauce
- Buffalo chicken skewers & blue cheese sauce
- Thai chicken satay skewers & peanut sauce
- BBQ chicken skewers with ranch sauce
- Mediterranean chicken skewers with chimichurri or tzatziki sauce

Roasted Vegetable Skewers \$42

(30 skewers)

Six inch skewers threaded with balsamic marinated vegetables and roasted. Serve warmed or at room temperature.

Caprese Bites \$36

(30 pieces)

Fresh mozzarella balls threaded on toothpicks between halved grape tomatoes. These one bite morsels are drizzled with olive oil and garnished with fresh basil to finish.

Dessert Platter \$65

(approximately 60 pieces)

Bite-sized double chocolate brownies, dessert bars, cookies and candy. Our desserts are made from scratch at The Perfect Dinner to ensure a homemade taste.

Mini Quiche Appetizers \$65

(approximately 50 pieces)

Homemade vegetable or Lorraine bite-sized quiches.

SALADS & SUCH

House Salad \$35 (15 servings)

Our most popular side dish made with Romaine hearts, field greens, blue cheese, toasted walnuts, dried cherries & cranberries. Served with our homemade balsamic vinaigrette.

Tossed Green Salad \$25 (12-15 servings)

Romaine hearts topped with thinly sliced cucumber, shredded carrots & grape tomatoes. Served with our dill ranch dressing.

Fruit Salad \$39 (20 servings)

(Available seasonally)

Seasonal fruits such as melon cubes, pineapple, grapes & strawberries.

WINE & CHAMPAGNE

A variety of red, white and sparkling wines are always available at TPD. Our staff will happily help you select the perfect wine for your next special event! Insurance riders and BASSET trained servers are available for bartending for an additional charge.

It's so simple.

It's so good.



BRUNCH & AFTERNOON TEA



Assorted Quiche \$15

Choose from five delicious varieties:

- Traditional Lorraine (Swiss, bacon & onion)
- Spinach & sun dried tomato (vegetarian)
- Cheddar & broccoli (vegetarian)
- Asparagus, goat cheese & herb (vegetarian)
- Sausage & mushroom
- Roasted vegetable quiche with roasted bell peppers, zucchini tomato, mushroom and parmesan cheese.

Each homemade quiche serves six and requires heating. (Minimum order 2 quiches per variety.)

Baked Blueberry French Toast \$59

(16 servings)

French toast with fresh blueberries is baked to a delicious golden brown and served with maple syrup and a cream cheese glaze. Requires heating.

Glazed Ham \$86

(25 brunch size servings)

Orange marmalade glazed ham is sliced and served with Dijon mustard sauce on the side. Requires heating.

Coffee Cake Squares \$14

(One dozen jumbo squares)

Moist homemade sour cream coffee cake with streusel nut topping.



Special Events & Full Service Catering

The Perfect Dinner has additional menu options and consultation for larger gatherings and special events, such as dinner parties, staff meetings, holiday parties, weddings, Bar/Bat Mitzvah's, baptisms, showers, etc. Just call our manager for full service catering at 708-660-TPD2 (8732) for experienced consultation on in-home and out-of-home catered events. Additional services include:

- Customized menus
- Tastings
- Bartenders and other service staff
- Rental items (tents, tables, linens, glassware, tableware, etc.)
- Disposable items

QUICK CATERING ORDERING GUIDELINES

- Please place your order by Wednesday for weekend pick-up or delivery. Larger orders or orders during holiday times will benefit with even more lead time!
- A \$10 delivery charge will be added to all catering deliveries within local markets. Additional charges may apply to other areas.
- All menu items are subject to availability.
- Service for wine and food is available for an additional charge.
- All food items come ready to heat, with heating directions, unless other arrangements are made.
- A 2.25% tax is charged on all "drop-off, non-served" catering events. A 9.5% tax is charged on "served" catering events.
- Prices subject to change.



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