

Conn's Specialty Platters

Small (serves 10-20)
Medium (serves 20-30)
Large (serves 30-40)

Gourmet Cheese Board

Includes French brie, cheddar, smoked Gouda, bleu, baby Swiss, and served with crackers

Sm. ...55.58 Med. ...94.08 Lg. ...120.38

Fresh Fruit Tray

Hawaiian pineapple, fresh strawberries, melons, grapes, and seasonal fruits

Sm. ...51.98 Med. ...84.43 Lg. ...116.88

Vegetable Crudités

Variety of fresh garden vegetables served with our house dip

Sm. ...40.43 Med. ...65.18 Lg. ...89.93

Antipasto Platter

Sliced mortadella, cappicola, prosciutto, Genoa salami, provolone, imported olives, cherry peppers, asparagus, artichokes, with petite rolls

Sm ...62.39 Med. ...101.77 Lg. ...141.15

Assorted Petite Sandwiches

An assortment of miniature turkey, ham, roast beef, and vegetarian sandwiches

Sm. (30 pc.)...62.39 Med. (50 pc.)...101.77
Lg. (70 pc.)...141.15

Turkey and Vegetarian Pinwheels

Tortillas rolled with smoked turkey, seasoned vegetables, and dill cream cheese

Sm. (30 pc.)...44.48 Med. (50 pc.)...72.09
Lg. (70 pc.)...99.59

Tabbouleh

Bulger wheat, cucumber, tomato, parsley, mint, and served with pita

Sm. ...32.18 Med. ...53.63 Lg. ...75.08

Sesame Chicken and Pesto Tortellini Skewers

Asian inspired chicken skewer with a sesame, scallion, soy marinade and cheese filled tortellini skewers with pesto sauce

Sm. (45 pc.)...61.18 Med. (65 pc.)...101.77
Lg. (85 pc.)...142.47

Shrimp & Artichokes

Spicy marinated jumbo shrimp with artichoke hearts and red onions

Sm. (30 pc.)...76.00 Med. (50 pc.)...126.00
Lg. (70 pc.)...177.00

Whole Smoked Salmon

Beautifully garnished with cucumbers, olives, capers, and flat-bread crackers

Serves 50-60.....235.52

Mediterranean Hummus

A blend of chick peas, garlic, tahini, olive oil, and served with pita chips

Sm. ...32.18 Med. ...53.63 Lg. ...75.08

Guacamole and Fire Roasted Salsa

Served with tortilla chips

Sm. ...54.18 Med. ...87.74 Lg. ...108.60

Eggplant Caponata with Garlic Herb Croustini

A blend of eggplant, tomatoes, olives, capers, tomatoes, and pine nuts

Sm. ...37.13 Med. ...61.88 Lg. ...86.63

Assorted Desserts

An assortment of fudge brownies, homemade cookies, and dessert bars

Sm. (35 pc.)...44.55 Med. (55 pc.)...72.05
Lg. (75 pc.)...99.55

Lavish Hors D'oeuvres

Specialties

Petite Quiche

Assortment of shrimp, herb cheese, spinach and Lorraine

Rumaki

Water chestnuts, dates, figs, scallops, shrimp or tenderloin filet wrapped in pepper bacon

Asparagus

Wrapped in prosciutto and goat cheese

Thai Spring Rolls

Chicken & cashew or shrimp & scallion, or veggie, wrapped in crispy rice paper

Pepe Imbottitura

Spicy cherry peppers stuffed with prosciutto and provolone

Vegetarian

Spiced Plantains

Fried plantain with pineapple cilantro dipping sauce

Dolma

Grape leaves with mint & dill scented rice

Stuffed Mushroom Caps

Roasted with bleu cheese & walnut or goat cheese & sun-dried tomato stuffing, or artichoke, spinach & cheese

Quesadillas

Mexican tortillas filled with cheese and peppers, served with salsa

Bruschetta

Marinated plum tomatoes, fresh mozzarella, and basil

Zucchini Corn Cakes

Shredded zucchini & sweet corn, served with creamy dill sauce

Meat

Savory Meatballs

Meatballs in a sweet honey mustard BBQ

Beef Tenderloin on Sweet Potato

Seasoned tenderloin and red onion marmalade on sweet potato plank.

Pot Stickers

Pork or chicken with vegetables
Served with ginger soy sauce

Pork Satay

Grilled tenderloin strips with a sweet Hoisin glaze

Sesame Chicken

Asian inspired chicken skewer with a sesame, scallion, soy marinade

Wings of Fire

Hot & spicy chicken wing served with bleu cheese dressing

Mediterranean Lamb Lollipop

With fresh mint glaze

Seafood

Crab or Salmon Cakes

Served with red pepper aioli

Sweet Crab in Cucumber

Light creamy crab salad in a cucumber nest

Grilled Shrimp Skewers

Spicy shrimp marinated in garlic & paprika

Oysters on the Half Shell

Fresh raw shucked oysters

New Orleans Oysters

Char Grilled with herbed garlic butter & Romano Cheese

Homemade Vegetarian Salads

Apple Waldorf

Granny Smith apples, candied walnuts, celery, currants, creamy dressing

Sunshine Salad

Tomatoes, basil, hearts of palm, yellow squash, extra virgin olive oil dressing

Spring Potato Salad

Fingerling potatoes, green beans, cucumbers, scallions, Champagne Dijon vinaigrette

Conn's Potato Salad

Red potatoes, celery, pimentos, green peppers, onions, egg, mayo dressing

Sweet Potato Salad

Sweet potatoes, celery, sweet relish, pimentos, green peppers, onions, egg, mayo dressing

Roasted Root Vegetable Salad

Roasted sweet potatoes, rutabaga, turnips, celery, candied nuts, walnut dressing

Orange & Jicama Salad

Strips of jicama, Clementine oranges, cilantro lime vinaigrette, on a bed of lettuce

Asian Peanut Slaw

Napa and red cabbage, bell pepper, scallion, carrot, coconut peanut dressing

Seven-Layer Taco Salad

Lettuce, tomato, scallion, black beans, sour cream, cheese, black olives, topped with crispy tortilla strips and fresh cilantro

Roasted Corn & Two-Bean Salad

Black & garbanzo beans, roasted corn, onion, bell pepper, Southwestern style vinaigrette

Nutty Wild Rice Salad

Wild rice, walnuts, currants, Mandarin orange, scallions, fresh mint, and pistachio oil

Smoked Gouda and Spinach Pasta Salad

Rotelli pasta, smoked Gouda, spinach, red peppers, garlic parmesan dressing

Creamy Tuscan Pasta Salad

Orecchitte pasta, asparagus, sun-dried tomatoes, kalamata olives, parmesan cheese, roasted garlic rosemary dressing

Pesto Pasta Salad

Penne pasta, provolone cheese, red and green peppers, onions, pesto dressing

Timbercrest Pasta Salad

Bow tie pasta, artichoke hearts, black olives, mushrooms, broccoli, scallions and sun-dried tomatoes with a lite Italian dressing

Elegant Entrees

Seafood

Grilled Mahi-Mahi

Spicy roasted pineapple Pinot Grigio compote

Seared Diver Scallop & Pancetta Skewers

Marinated in garlic and smoky paprika

Grilled Salmon

Marinated and char-grilled

Pecan Crusted Salmon

Topped with honey mascarpone grain mustard

Tilapia Piccata

Flakey white fish topped with parsley, garlic and zesty picatta sauce

Vegetarian

Eggplant Rollotini

Eggplant stuffed with roasted zucchini, yellow squash, sweet bell pepper, onion, Parmesan cheese

Portobello Mushroom

Portobello Mushroom in Pomegranate Sauce served over Dill Basmati Rice with Pinenuts

Vegetable Lasagna

Baked layers of pasta and fresh vegetables topped with our own marinara sauce

Curried Tofu Over Rice

Sweet yellow coconut curry, snap peas, bell peppers

Beef

Steaks

Pepper-crusted grilled sirloin, New York strip, or tenderloin filet available with choice of mushroom cream sauce, Bordelaise, or au jus

Grilled Flank Steak served with steamed tortillas and sofrito sauce

Beer Braised Short Ribs

Slow simmered in beer, fennel, and tomato

Pork

Baby Back BBQ Ribs

Slow cooked with our own house spice rub

Philippine Ribs Adobong

*Braised country country-style spareribs
Marinated in soy sauce, vinegar, coconut milk, garlic, and peppercorn*

Seared Bone-In Pork Chop

With white wine Dijon sauce

Apricot Pork Tenderloin

Grilled and served with apricot chutney

Poultry

Mango Chicken

Grilled chicken breast glazed with sweet mango chutney

Citrus Glazed Chicken

Tender slow cooked chicken basted with citrus and herbs

Chicken Marsala

Sautéed chicken breast with mushrooms in a creamy Marsala wine sauce

Chicken Vesuvio

Roasted chicken, potatoes, carrots, artichokes, onions, herb pan sauce

Chicken Piccata

Seared chicken breast covered in white wine, lemon, and capers

Apple Chai Duck

Roasted duck with an apple cider Chai tea baste

Carving Stations

Boneless Turkey Breast with a spicy sage rub

Pecan Crusted Pork Loin served with apple brandy cream sauce

Top Round of Beef or Prime Rib served with au jus and horseradish sauce

Mustard Crusted Beef Brisket served with a sweet and smoky barbecue sauce

Roast Leg of Lamb - a garlic spicey rub & served with roast garlic & shallot emulsion

Glazed Baked Ham served with sweet pineapple chutney

Side Dishes

Starch & Pasta

Garlic Mashed Potatoes

Artichoke Parmesan Mashed Potatoes

Parmesan Potato Pancakes

Herb Roasted Red Potato

Baked Potato with Sour Cream and Chive

Scallop Potatoes Topped with Gruyère

Mashed Sweet Potatoes

Baked Spiced Plantains

Seasonal Roasted Root Vegetables

Penne Pesto Pasta

Wild Mushroom Couscous

Vegetable

Green Bean Almondine

Green Beans with Caramelized Onions & Blue Cheese

Spicy Glazed Carrots

Teriyaki Snap-Peas, Carrots, and Water Chestnuts

Seasonal Vegetable Medley

Lemon Butter Asparagus (add 1.50)

Brandied Cream-Corn

Broccoli Rabe Sautéed with Garlic

Cauliflower Gratin

Beans & Rice

Wild Mushroom Pilaf

Red Beans and Rice

Spanish Rice

Wild Rice Medley with Orzo, Lentils, & Peas

White Bean Cassoulet

“St. Louie” Baked Beans

Dinner Salads

Conn’s House Salad- spring mix, carrot, cucumber, radish, tomato, alfalfa sprouts, champagne vinaigrette

Caesar Salad- romaine, parmesan, croutons, creamy garlic dressing (anchovies optional)

Spinach Salad- baby spinach, goat cheese, roasted beets or mango, candied walnuts, raspberry walnut vinaigrette

Chopped Lettuce Salad- bacon, bleu cheese, red onion, tomato, croutons, peppery Bloody Mary dressing

Specialty Soups

Spicy Pumpkin Tomato Bisque

Cream of Mushroom

Broccoli & Cheese

Southwestern Black Bean

Chili (Traditional, Vegetarian or White Bean & Chicken)

Western Corn Chowder

Zesty Tomato Basil

Wild Rice

Southern Chicken Noodle

Crab & Shrimp Gumbo (additional charge)

Buffet Packages

Buffets are presented in silver style chafing dishes, trays, serving utensils, wicker baskets, and glass bowls. Our deluxe buffet service provides color coordinated linen, fresh flowers, and table top décor. Rental of tables, chairs, china, glassware or quality disposable plates, napkins, and utensils are available. Please call for pricing! All buffet prices are per guest.

**For lunch orders choose two side selections, for dinner choose three.
Each additional side selection 2.95.**

ENTREE SELECTIONS

Includes fresh rolls and butter.

*Top Round Of Beef
Shepherd's Pie (With Beef or Turkey)
Baked Meat Loaf
Roast Turkey Breast
Spaghetti With Meatballs
Tetrazzini (Turkey or Chicken with Pasta)
Eggplant Parmigiana
Mostaccioli with Marinara Sauce
Chicken Divan (With Broccoli & Cheddar)
Conn's Famous Macaroni & Cheese
Seasoned Baked Chicken
Tuna Casserole
Vegetable Pasta Primavera
Conn's Barbecue or Italian Beef*

One Entree (25 guest minimum)

Lunch **14.25**

Dinner **16.45**

Two Entrees (25 guest minimum)

Lunch **16.45**

Dinner **19.75**

SIDE SELECTIONS

*Specialty Soups
Conn's House Salad
Peanut Cole Slaw
Sweet Potato Salad
Rice Salad
Apple Waldorf Salad
Garden Pasta Salad
Conn's Potato Salad
Fiesta Corn Salad
Pesto Pasta Salad
Tomato Jubilee Salad
Green Beans Almondine
Glazed Carrots
Green Peas With Mushrooms
Sauteéd Spinach
Green Bean Casserole
Garlic Mashed Potatoes
Sage Stuffing
Parsley Buttered New Potatoes
Baked Potato With Sour Cream and Butter
Au Gratin Or Scalloped Potatoes
Wild Rice Blend
Fettuccine Noodles*

LOUISIANA JAMBALAYA BUFFET **17.50** (25 guest minimum)

A sumptuous Creole delicacy featuring generous quantities of shredded chicken, pork, sausage, and ham in a flavorful combination of rice peppers, garlic, onions, and herbs. Served with homemade cornbread with butter, and Conn's house salad. A Conn's specialty! Add gumbo or crab cakes for an additional 2.00 each.

MEXICAN FIESTA BUFFET **15.50** (25 guest minimum)

Spicy taco meat (chicken, beef, and vegetarian), refried beans, cheddar cheese, taco shells (crunchy corn and flour tortillas), Spanish rice, picante/salsa, lettuce, tomatoes, sour cream, black olives, jalapeño peppers, onions, guacamole, tortilla chips, with red and green Tabasco pepper sauce.

ITALIAN PASTA BUFFET **14.95** (25 guest minimum)

Three sauces (Alfredo, marinara, & meat sauce), four pastas (bow tie pasta, rotini, pasta shells and linguine), fresh bread sticks baked with parmesan cheese and basil, Conn's house salad with herbed oil and vinegar dressing, and plenty of fresh, shredded parmesan cheese. Add chicken, meatballs, sausage or pesto sauce for an additional 2.00 each.

Create a Barbecue Package

Choose any combination of the following:

*All Beef Hot Dog
Hamburger
Bratwurst
Italian Sausage
Veggie Burger*

*Turkey Burger
Jamaican Jerk Chicken
BBQ Chicken Quarter
Veggie Kabob
Sirloin Steak
Jumbo Hamburger*

*Strip Steak
St. Louis Ribs
Spicy Shrimp Kabob
Grilled Blackened Salmon
Marinated Skirt Steak*

*Baby Back Ribs
Philippine Ribs Adbong
Beef Tenderloin Filet (6 oz)
Miso Glazed Mahi Mahi*

*Beef Tenderloin Filet (8 oz)
Fennel Crusted Tuna with Peach Compote*

Sides

*Potato Salad
Vegetable Pasta Salad
Tomato Jubilee
Fruit Salad
Baked Beans
Baked Potato with Sour Cream
Corn on the Cob
Cole Slaw
Pesto Pasta Salad
Macaroni & Cheese
Watermelon
House Salad
Corn Bread
Potato Chips*

Other sides available on page 6 for an additional charge.

...and don't forget dessert

Boxed Lunches

Deluxe Boxed Lunch...10.45

Includes sandwich selection of shaved smoked turkey, baked ham, roast beef, and corned beef on freshly baked breads or rolls, lettuce, choice of side salad, and a gourmet dessert

**Assorted Cheese...add .50*

** Vegetarian wraps available upon request at no extra charge*

** Croissant available...add 1.50*

Gourmet Box Lunch...11.95

Includes choice of any number of specialty sandwiches, choice of side salad, fruit, and fancy pastry

** The side salad selected for each order will be the same for all box lunches*

** Certain specialty sandwich selections are subject to a minimum amount per order*

Specialty Sandwiches

Albacore Tuna Salad

Flaky albacore tuna, lettuce, red onion, hearts of palm, with creamy honey curry mayo on croissant

B. L. T.

Thick cut peppered bacon, lettuce, fresh tomato, mayo

Conn's Honey Mustard Chicken Salad

Shredded chicken, honey mustard, mayo, celery, onion on croissant

Portobello on Kaiser

Grilled portobello mushroom, onion, provolone, lettuce, roasted red pepper, balsamic aioli

Roast Beef Wrap

Slow cooked roasted beef, provolone, lettuce, grilled onion, roasted mushroom, horseradish spread

Southwestern Grilled Chicken

Seasoned grilled chicken breast, pepper-jack cheese, lettuce, red onion, chipotle mayo

Turkey Wrap

Smoked turkey, Swiss cheese, lettuce, alfalfa sprouts, cucumber, tomato, red onion, ranch spread

Side Salads

Baby Field Greens with Vinaigrette or Ranch

Conn's Potato or Sweet Potato Salad

Creamy Coleslaw

Nutty Wild Rice Salad

Smoked Gouda & Spinach Pasta Salad

Fresh Fruit Salad

Individual bags of potato chips available ...add 1.00

Create Your Own Lunch Buffet

(All sandwich buffets include pickles and condiments on the side)

Conn's Sub Sandwich Buffet...6.95

An assortment of roast beef, ham, turkey, sausage, and vegetable subs

Devon Avenue Deli Platter...7.95

An assortment of deli meats, cheeses, freshly baked breads and rolls with all the fixings

It's a Wrap Buffet...8.95

A combination of tortilla wraps including roast beef with horseradish spread, turkey with ranch dressing, ham with honey mustard, and fresh vegetables with dill cream

Trifecta Trio...9.95

Egg, ham, and albacore tuna salad with lettuce, tomato, red onion, fresh baked rye bread, and croissants

Side Salads...2.95

Baby Field Greens with Vinaigrette or Ranch

Conn's Potato Salad or Sweet Potato Salad

Creamy Coleslaw

Nutty Wild Rice Salad

Smoked Gouda & Spinach Pasta Salad

Individual bags of potato chips or whole fruit available ...add 1.00

Specialty Soups...3.95

Spicy Pumpkin Tomato Bisque

Cream of Mushroom

Cream of Broccoli

Southwestern Black Bean

Chili (Traditional, Vegetarian or White Bean with Chicken)

Western Corn Chowder

Zesty Tomato Basil

Wild Rice

Southern Chicken Noodle

Crab & Shrimp Gumbo (additional charge)

Assorted Desserts

*An assortment of fudge brownies,
homemade cookies, and dessert bars
Sm. (35 pc.)...44.55 Med. (55 pc.)...72.05 Lg. (75 pc.)...99.55*

A La Carte Breakfast

Seasonal Fruit Tray...4.35

Hawaiian pineapple decorated with fresh strawberries, melons, grapes, and seasonal fruit

Breakfast Pastries...4.35

An assortment of miniature Danish, muffins, croissants, and bagels served with butter, margarine, jam, and cream cheese

Deluxe Breakfast Pastries...5.95

An assortment of brioche, cinnamon rolls, fruit turnovers, mini chocolate croissants, and bagels served with butter, margarine, jam, and cream cheese

Egg Strata...4.95

A baked egg soufflé available in three styles

Southwestern... cheddar, scallion, and peppers... add chorizo... 1.00

Spinach & Swiss... add smoked ham... 1.00

Roasted Vegetable... fresh seasonal vegetables

Biscuits with Sausage Gravy...5.95

Homemade buttermilk biscuits, served with our own sausage gravy

Scrambled Egg...4.50

Fresh scrambled eggs prepared with your choice of two of the following: sharp cheddar, Swiss, or parmesan cheeses; scallions, spinach, bell peppers, mushrooms, bacon, sausage, ham, or chorizo

Yogurt Parfaits...3.50

Honey Yogurt layered with fruit and muesli

Side Items

All sides...2.95

- **Fruit Salad**
- **Honey Yogurt with Seasonal Berries**
- **Field Greens with Citrus Vinaigrette**
- **Vegetable Hash**
- **Potatoes O'Brien**
- **Hash Browns**
- **Smoked Gouda and Spinach Pasta Salad**
- **Country Ham**
- **Breakfast Sausage**
- **Peppered Bacon**
- **Turkey Sausage**

Beverages

Juice...1.75

*Orange, Apple, Cranberry, or Grapefruit in carafes
Assorted bottled juices available... add .25*

Coffee...1.95

Freshly brewed Seattle's Best Gourmet Coffee... also available iced

Conn's Continental Breakfast Packages

All continental breakfast packages include freshly brewed Seattle's Best Gourmet Coffee and chilled orange juice

Fruit Continental...9.85

Fresh seasonal fruit tray and assorted breakfast pastries

Assorted Cereal Continental...9.85

An assortment of cereals with milk, dry fruit, fresh berries, assorted breakfast pastries and bagels

Traditional Continental...7.95

An assortment of breakfast pastries served with butter, margarine, jellies, and cream cheese

Deluxe Breakfast Packages

All deluxe breakfast packages include fresh seasonal fruit tray and assorted breakfast pastries

Conn's Champagne Brunch...23.95

Includes any selection of egg strata; lemon herb chicken and choice of two side items, chilled orange juice, Seattle's Best Coffee, and Conn's House Champagne

Classic Hot Breakfast Buffet...13.95

Fresh scrambled eggs, pancakes and waffles, Vermont maple syrup, choice of side

Pancakes and Waffles...12.95

Served with strawberry sauce, Vermont maple syrup, and choice of side

Egg Strata...13.15

Choose one of our delicious baked egg soufflés

Southwestern... cheddar, scallion, and peppers... add chorizo... 1.00

Spinach & Swiss... add smoked ham... 1.00

Roasted Vegetable... fresh seasonal vegetables

Breakfast Quiche...13.15

Spinach & Feta, Tomato Basil, Potato Leek, Portobello Mushroom, and Lorraine Swiss with Ham

Lox & Bagels...11.95

Smoked salmon, fresh assorted bagels, cream cheese, garnished with sliced tomato, red onion, capers and lemon wedges... crackers and rye bread may be substituted for bagels upon request.

Customized Breakfast Buffets Available...Call for Details

Let our talented chefs tailor a custom menu to fit your needs. Advanced planning is required.

Complete Bar & Liquor Service

*All Bar Packages include
Choice of 2 California Salmon Creek Wines
Cabernet, Merlot, Pinot Noir, Pinot Grigio, Chardonnay or White Zinfandel
Soft Drinks, Non-Alcoholic Beer, ice, mixes & fruit garnish*

Beer & Wine

3.50 per hour / per guest

*Includes provisions of 2 Domestic Beers & 2 Wines
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Goose Island, Imported or Microbrew Beers available at a additional charge)*

Standard Bar

4.25 per hour / per guest

House Liquor

*Fleishman's Vodka, Gin, Whiskey, Brandy, Rum,
McCormick Scotch, Pancho Villa Tequila*

*Includes provisions of 2 Domestic Beers
MGD & Miller Lite or Budweiser & Bud Light or Coors & Coors Light
(Goose Island, Imported or Microbrew Beers available at a additional charge)*

Premium Bar

5.00 per hour / per guest

Premium Liquor

*Absolut, Sky or Stoli Vodka
Tanqueray, Bombay or Beefeaters Gin
Jack Daniels Kentucky Bourbon or Crown Royal Canadian Whiskey
Seagram's Seven Crown
Christian Brothers Brandy
Bacardi Silver or Captain Morgan Rum
Dewar's White Label Scotch
Jose Cuervo Tequila*

Includes provision of 2 Domestic Beers & 2 Imported or Microbrew Beers

*Champagne toast & Conn's signature drinks available at an additional charge
Sangria, Vodka lemonade or cranberry,
Margarita, Martinis, Mojito, Pina Colada, Mimosa or Bellini*

*All of our bartenders & staff are professionally trained, certified and have
completed the Illinois "Beverage, Alcohol, Sellers and Servers Education
Training" B.A.S.S.E.T, to protect the safety of you and your guests.
Conn's Catering is fully Licensed with the City of Chicago and State of Illinois.
We carry a \$2 M Liquor Liability & Business Insurance.
Rental of glassware or quality disposable is available.*