



Quest Food Management Services

# Catering Guide



## CATERING INFO

In this Quest Catering Guide, you will find your favorite items as well as some new and exciting meals. You are not limited to the items on this guide as we can customize a menu suited for your needs.

We are passionate about food and we believe in wholesome, nutritious ingredients. That is why we are committed to using items that are healthier for both our bodies and the planet. We are sensitive to allergies and food intolerances so please let us know if you or your guest has special dietary needs.

You may place an order using a Catering Request Form. Please specify how many of each item you would like to order. We ask that all catering requests are placed a minimum of five business day prior to your event. Larger events may require additional lead time. Though we try to accommodate all requests, those placed less than two days prior to the event may be subject to a late fee.

Email all Catering Request Forms to [pia.fazio@questfms.com](mailto:pia.fazio@questfms.com). You will receive a confirmation email to let you know that we have your order.

Please note, for all events after 4 pm or on weekends, \$20/hour will be added for each server required.

Feel free to call Pia Fazio at 847-784-2288 if you have any questions.

# BREAKFAST

## CONTINENTAL BREAKFAST

Assorted Mini Muffins, Scones, Mini Donuts and/or Danishes with Coffee Service

| 7.60

## BREAKFAST BUFFET

Scrambled eggs with bacon & sausage, assorted mini pastries and coffee service (regular and decaf)

| 11.25

## DELUXE BREAKFAST BUFFET

Scrambled eggs, pancakes or French toast with bacon & sausage, assorted mini pastries and coffee service (regular and decaf). Turkey sausage available upon request

| 12.35

## OMELET BAR

(20 person minimum)

Made to order omelet station with choice of ham, bacon, green pepper, onions, tomatoes, and cheddar cheese. Price includes labor

| 11.85

## BREAKFAST SANDWICHES

Cheese, egg, bacon or sausage (vegetarian option available) on English muffin, bagel or croissant

| 3.95

## BREAKFAST BURRITO

On flour tortilla, mozzarella cheese, egg, hash browns, bacon, and sausage

| 4.70

## SEASONAL FRUIT TRAY

Sm. Tray (5-10 ppl) | 19.00

Med. Tray (10-20 ppl) | 38.00

Large Tray (20-30 ppl) | 70.00

## YOGURT BAR

Granola and fruit options

Sm. Bowl (10 ppl) | 36.75

Med. Bowl (20 ppl) | 70.00

## BAGELS WITH CREAM CHEESE

| 2.75

## FRESH BAKED CROISSANTS

Chocolate ganache or Greek yogurt & cherry

| 3.85

## BREAKFAST BEVERAGE OPTIONS

Orange Juice | 8.50/Carafe 17.00/Gal

Coffee Service | 19.00/Pot 57.00 Large Shuttle

Hot Tea | 1.25

Infused Water | 7.35

Small Bottled Water | 1.00



## SANDWICHES

### TURKEY PESTO WRAP

Turkey, pesto mayo, tomatoes, spinach wrapped in a spinach tortilla

### CALIFORNIA CHICKEN SANDWICH ON CIABATTA

Grilled chicken, spring mix, avocado, and cheddar on ciabatta

### ROASTED VEGETABLES & HUMMUS PITA

Roasted squash, zucchini, red pepper, red onions, spinach, sun dried tomatoes, and hummus on pita

### GOURMET CLUB ON WHOLE GRAIN

Turkey, ham, bacon, swiss, lettuce, tomato and balsamic mayo on whole grain bread

### BAKED HAM & HAVARTI CHEESE ON CROISSANT

Ham, havarti, spinach, tomato, and dijonaise on croissant

### ITALIAN SUB ON FRENCH BREAD

## SALADS

### CHICKEN CHOPPED SALAD

Chicken, romaine, ditalini pasta, tomatoes, blue cheese, and bacon with balsamic vinaigrette

### SOUTHWEST SALAD

Chicken, romaine, corn, tomatoes, black beans, and crispy tortilla chips with chipotle avocado ranch dressing

### CLASSIC CAESAR SALAD

Romaine, croutons (can be on side), parmesan cheese and Caesar dressing with steak or chicken

### STRAWBERRY SPINACH SALAD

Strawberries, spinach, red onion, blue cheese, and balsamic vinaigrette

**PICK TWO SANDWICHES OR SALADS • ONE SIDE • ONE BEVERAGE**

**10.00**

*Pick more sandwich, salad, or side options for an additional cost*



## BOXES

### SANDWICH PLATTER

The above sandwiches on a platter accompanied by chips, condiments, pickles and cookies | 10.00

### SOUP, SALAD AND SANDWICH COMBO

Choose 2 Sandwiches, 2 Salads and Soup of the Day | 10.00

### FARMER'S MARKET

Seasonal Vegetables, Lean Proteins, Homemade Salad Dressings, and Artisanal Breads make this Gourmet Salad Bar a great option for a light, healthy lunch | 10.00

### MINI SANDWICH BUFFET (2 sandwiches per person)

Assorted mini sandwiches on gourmet rolls served with house-made potato chips and fresh fruit salad | 6.85

## SALADS

SEASONAL FRUIT SALAD

FRESH VEGETABLES & DIP

HOUSE CHIPS

PASTA SALAD

QUINOA SALAD

## BEVERAGES

SMALL BOTTLED WATER

CANNED BEVERAGES

**PICK ONE SANDWICH OR SALAD • ONE SIDE • ONE BEVERAGE**

*If there are more than three varieties of sandwiches, salads or sides, additional charges may apply*



## ENTREES

### FRESH BAKED PIZZA

Made in house with your choice of Italian sausage, pepperoni, cheese or vegetable pizza (*square cut or slices*) | 20.50

### CLASSIC COOK OUT

Juicy hamburgers, grilled chicken and veggie burgers with American cheese, lettuce, tomato, pickle, condiments, homemade coleslaw, chips and dessert. Bread without gluten available (*burgers and chicken do not contain gluten*) | 10.50

### WING BAR

Your choice of bone-in or boneless chicken wings, hand-tossed in buffalo, BBQ and/or teriyaki sauces, accompanied with celery and carrot sticks with ranch and bleu cheese dressing | 9.75

### SLIDERS

Choice of angus beef, grilled chicken or vegetarian sliders on gourmet rolls served with house-made potato chips and fresh fruit salad. Bread without gluten available (*burgers and chicken do not contain gluten*) | 8.75

### QUESADILLAS

Choice of chicken, roasted vegetable or cheese quesadillas served with sour cream, salsa and guacamole | 15.75/dozen

## BUFFETS

### SIMPLY ITALIAN

Grilled chicken marsala (*gluten friendly*), crisp Italian green beans, and garlic parmesan tossed penne served with a fresh garden salad and freshly baked breads | 9.45

### PASTA BAR

Pasta with scratch made marinara and alfredo sauce served with garlic breadstick | 8.75

Add Caesar Salad | 1.60

Add Chicken | 2.60

### TACO BAR

Seasoned ground beef and chicken, rice, black beans, cheese, tomatoes, lettuce, salsa, guacamole, sour cream with flour tortilla and tortilla chips (*corn tortillas available upon request*) | 11.50

*Vegetarian options- roasted peppers, zucchini and red onion can be added*

Steak (*instead of ground beef*) | 12.50

**A MINIMUM OF 10 PEOPLE IS  
RECOMMENDED FOR A BUFFET**

# Q APPETIZERS

## HOT APPETIZERS

### STUFFED MUSHROOMS

| 2.25 each

### SPINACH & ARTICHOKE DIP

| 2.50 per person

### BACON-WRAPPED DATES

| 1.75 each

### CHICKEN SATAY

| 2.50 each

### SMOKED GOUDA ARANCHINI RICE BALLS (v)

| 2.25 each

### CRISPY PORK POTSTICKERS WITH SWEET CHILI SAUCE

| 1.75 each

## COLD APPETIZERS

### CRUDITÉS WITH DIP

| 3.50 per person

### HUMMUS WITH PITA CHIPS

| 3.00 per person

### TOMATO BRUSCHETTA

| 2.00 each

### ASSORTED HOMEMADE SALSAS & HOUSE TORTILLA CHIPS

| 3.00 per person

### CAPRESE SKEWERS

| 3.00 each

### CHARCUTERIE & CHEESE BOARD

| 6.00 per person

WE RECOMMEND 3-4 PIECES PER PERSON

IF YOU ARE JUST SELECTING APPETIZERS, WE RECOMMEND  
12-15 PIECES PER PERSON



## SOUTHERN BBQ

Texas dry-rubbed beef brisket and Memphis BBQ pulled chicken and/or pulled pork. Accompanied with coleslaw, baked beans, and jalapeno corn bread

| 16.75

## HERB-SEASONED PRIME RIB

Perfectly seasoned prime rib presented with a baked potato and roasted broccoli

| 21.25

## WOK THIS WAY

Grilled steak and chicken served with Asian vegetables in teriyaki or sweet & sour sauce atop white or brown rice (*gluten friendly*), and lo mein or rice noodles (*gluten friendly*)

| 9.75

## CAPRESE CHICKEN WITH BACON

Grilled chicken, fresh basil, ripe tomatoes, and fresh mozzarella. Served with a side of penne with Pomodoro sauce

| 10.50

## PESTO SALMON

Grilled and topped with basil pesto (*no nuts*) and served with wild rice and steamed seasonal vegetables (*gluten friendly*)

| 16.75

## BASIL PARMESAN PORTABELLA CAVATAPPI

Cavatappi pasta with caramelized onions, fresh basil, sautéed portabella mushrooms, and parmesan cheese

| 9.50

**SEASONAL VEGETABLE SUBSTITUTIONS MAY BE MADE**

**ALL MEALS INCLUDE A HOUSE SALAD AND ARTISANAL BREADS AND ROLLS**





# Q DESSERTS

## FRESHLY BAKED COOKIES

| 1.25 each

## HOMEMADE RICE KRISPIE TREATS

| 2.25 each

## GOURMET BROWNIES

| 2.25 each

## ASSORTED DESSERT BARS

| 2.50 each

## LEMON BARS

| 2.50 each

## ICE CREAM SUNDAE BAR

| 4.25/person

## CARROT CAKE

| 3.25/slice

## CHOCOLATE CAKE

| 3.25/slice

## FRESH BAKED APPLE PIE

| 2.25/slice

## CANNOLI

| 3.15 each

## TIRAMISU

| 4.50/slice



## BREAKS

### CRUDITES & DIPS

Fresh vegetables served with hummus and homemade ranch dip

Small (10-15 servings) | 28.25  
Large (25-35 servings) | 47.00

### CHEX MIX OR SAVORY SNACK MIX

Small (10-15 servings) | 26.25  
Large (25-35 servings) | 42.00

### CHEESE & CRACKERS

Assortment of cheeses, gourmet crackers, and fruits

Small (10-15 servings) | 40.00  
Large (25-35 servings) | 125.00

### SKINNY POPCORN

Bag of your favorite guilt-free popcorn  
| 2.25 /person

## REFERESHMENTS

FRESHLY BREWED COFFEE | 19.00/pot  
57.00 Shuttle

HOT TEA | 1.25/person

### ORANGE OR CRANBERRY

JUICE | 8.50/Carafe 17.00/Gal

ICED TEA | 15.75/Gal

LEMONADE | 15.75/Gal

HOT CHOCOLATE BAR | 2.10/person

BOTTLED WATER | 1.00 each

CANNED BEVERAGES | 1.75 each

FRUIT INFUSED WATER | 7.35/Dispenser

