

Pickychilli Catering
Simply Tasteful



It is our pleasure

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages and a variety of delicious options meeting dietary needs so that each guest can taste something amazing.

For every corporate event and every guest, we create a truly enjoyable experience.

What makes Pickychilli catering so different?

While other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all because we're Caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange and plate we do with specially created, carefully studied and skillfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables or salmon, your food is perfect.

Pickychilli Catering





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COFFEE, TEA & MILK

COFFEE SERVICE	66 OUNCE AIRPOT (serves 6-8)	\$ 15.00
	96 OUNCE DISPOSABLE (serves 15-20)	\$ 22.00
<i>Premium Coffee, add 5 per order</i>		
Coffee (regular or decaf) with disposable mugs and the following: Half and half, flavored creamers, sugar, Equal and Splenda		
HOT TEA SERVICE	66 OUNCE AIRPOT (serves 6-8)	\$ 15.00
	96 OUNCE DISPOSABLE (serves 10-12)	\$ 22.00
Bigelow teas, hot water with disposable mugs and the following: Sugar, Splenda, Equal and fresh sliced lemons		
ICED TEA SERVICE	64 OUNCE PITCHER (serves 4-6)	\$ 9.70
	96 OUNCE DISPOSABLE (serves 8-10)	\$16.35
Iced teas with disposable mugs and the following: Sugar, Splenda, Equal and fresh sliced lemons. Iced tea pitchers are shipped full without ice. Ice must be purchased		
LEMONADE SERVICE	64 OUNCE PITCHER (serves 4-6)	\$ 9.20
Fresh lemonade	96 OUNCE DISPOSABLE (serves 8-10)	\$15.85
with disposable cups. Lemonade pitchers are shipped full without ice. Ice must be purchased		
SKIM OR 2% MILK (HALF PINT CARTON)		\$1.10

SODA, JUICE & WATER

SODA (12 OUNCE CAN)	\$ 0.99
Your choice from the following, served chilled: Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Diet Dr. Pepper, Pepsi, Diet Pepsi, iced tea	
JUICE (10 OUNCE BOTTLE)	\$1.65
Your choice from the following Tropicana juices, served chilled: orange, ruby red grapefruit, apple, cranberry	
WATER (16.9 OUNCE BOTTLE)	\$1.00
INFUSED CUCUMBER OR LEMON WATER	\$37.00
Sold per dispenser Served from a 3 gallon acrylic beverage dispenser. Ice, cups and dispenser included. Serves 28-32 guests.	
BUCKET OF ICE	\$1.95



CHILLED (V)

Sold per guest, 10 guest minimum

BREAKFAST BOX \$8.00

Choice of bagel or mini Danish and muffin,
Fresh-cut fruit and juice

PROTEIN BOX \$9.00

Two hard boiled eggs, Greek yogurt, fresh-cut fruit
and juice

HEALTHY START \$7.70

Fresh-cut fruit, assorted low-fat yogurts, snack bars,
bottled juices and water

MAKE-YOUR-OWN YOGURT BAR \$8.25

Breakfast bowl with low-fat organic yogurt, granola,
dried cranberries, raisins, berries, fresh-cut fruit,
assorted muffins, bottled juices and water

CONTINENTAL \$9.10

Bakery fresh muffins, bagels, Danishes, fresh-cut
fruit, condiments, bottled juices and water

EXECUTIVE CONTINENTAL \$10.50

Bakery fresh muffins, bagels, individual berry yogurt
parfaits, condiments, bottled juices and water

BISCUITS AND GRAVY TWO PER GUEST \$3.15

Buttermilk biscuits and sausage gravy

HOT BREAKFAST

Sold per guest, 10 guest minimum

THE ALL-AMERICAN BUFFET \$13.25

Assorted muffins, bagels and condiments classic

Choose one egg scramble:

Plain (V)

Cheddar cheese (V)

Farmer's* Ham, bacon,
maple sausage and cheese

Veggie (V)*
Bell pepper, onion,
mushroom and provolone
cheese

Choose one:

Fresh-cut fruit

Bottled juices and water

Choose one potato: Home
fries Red skin potatoes

Choose two meats:

Sausage links

Smoked bacon

Ham

* substitute for Farmer's or
Veggie egg scramble for
\$1.35 per guest

*substitute turkey or
chicken sausage for \$0.30
per guest

FRENCH TOAST \$9.65

Cinnamon-battered with butter and breakfast syrup. Served
with maple sausage, smoked bacon, fresh-cut
fruit, bottled juices and water

MAKE-YOUR-OWN BREAKFAST TACOS (V) \$12.50

Scrambled eggs and sweet potato green chili hash
served with warm corn tortillas, pickled jalapeños,
guacamole, queso fresco, shredded lettuce, Salsa Verde,
fresh-cut fruit, bottled juices and water



BREAKFAST BREADS & SNACK

BARS

Sold per guest, 10 guest minimum

BAGEL TRAY (V) \$2.30

Assorted bagels and condiments

MUFFIN TRAY (V) \$2.30

Assorted muffins and condiments

BREAKFAST BREAD TRAY (V) \$4.70

Assorted muffins, bagels, Danishes and condiments

BREAKFAST PASTRY TRAY (V) \$3.40

Assorted muffins, mini pastries and condiments

BREAKFAST LOAVES (V) \$14.90

SOLD PER LOAF

Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

HEALTHY SNACK BARS (V) SOLD PER BAR \$2.75

Choose from: Kashi, Belvita, assorted protein bars and assorted Kind Bar

FRUIT

WHOLE FRUIT (V) \$1.35

Sold per guest 10 guest minimum

Apples, oranges and bananas

SEASONAL FRUIT KABOB (V) \$2.75

Sold per guest 10 guest minimum

SEASONAL FRESH-CUT FRUIT (V) \$1.90

Sold per guest 10 guest minimum

YOGURT & CEREAL

INDIVIDUAL YOGURT (V) \$2.30

Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (V) \$3.00

Assorted traditional European-style yogurt

MIXED FRUIT TRIFLE (V) SMALL \$8.40

Organic low-fat vanilla **LARGE (SERVES 25 GUESTS) \$43.60**

Yogurt layered with crunchy granola, grapes, apples and strawberries

YOGURT PARFAIT (V) \$4.40

Sold per guest 10 guest minimum

Choose one of our yogurt parfaits served in individual cups with granola on the side.

INDIVIDUAL CEREAL AND MILK (V) \$3.05

Sold per guest 10 guest minimum

Assorted healthy cereals with chilled skim or 2% milk

CREATE-YOUR-OWN OATMEAL BAR (V) \$6.30

Sold per guest 10 guest minimum

Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

CHILLED HARD BOILED EGG (V) \$1.05

Sold per guest 10 guest minimum

CHICKEN SAUSAGE LINKS \$2.60

Sold per guest 10 guest minimum; two per guest

GRILLED HAM SLICE (GF) \$2.30

Sold per guest 10 guest minimum; one per guest



SANDWICHES & WRAPS

Sold per guest, 10 guest minimum

Includes two side salads and bagged chips.

Minimum four of any selection in each buffet.

WRAP BUFFET \$12.55

GRILLED VEGETABLE (DF/VV)
SANTA CRUZ (DF/VV)
SWEET AND SPICY BUFFALO
CHICKEN SIRLOIN OF BEEF
CLASSIC CLUB
TURKEY AND BRIE
SPICY THAI SHRIMP

ARTISAN SANDWICH BUFFET \$13.60

CAPRESE (V)
CHICKEN
PANINO SICILIAN
TUNA ROASTED
VEGETABLE HUMMUS (DF/VV)
ROAST BEEF
TURKEY AND BRIE

SOUPS

SOUPS & CHILI sold per gallon \$32.55

Each gallon serves 15 guests. Includes bowls, spoons, crackers and a soup chafer.

CHICKEN NOODLE
ROASTED TOMATO BISQUE (V)
VEGETARIAN CHILI (V)
BEEF CHILI (N O B E A N S)

MAKE-YOUR-OWN SANDWICH BUFFET \$11.50

Sold per guest 10 guest minimum

Includes lettuce, tomatoes, pickles and individual packets of dijonaise, mayonnaise, yellow mustard, two side salads and bagged chips

ASSORTED BREADS INCLUDED

(Choose 3)

Kings Arthur's white bread, whole wheat, rye, six grain bread *For gluten free, contains soy 14.1oz serves 5, \$12.99

CHOOSE THREE MEATS

Turkey breast, roast beef, ham, tuna or chicken

CHOOSE TWO CHEESES

Baby Swiss, American, provolone

SALAD BUFFET

Sold per guest 20 guest minimum

MAKE-YOUR-OWN SALAD BAR \$14.05

Romaine, baby spinach, shredded cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, olives, dried cranberries, sunflower seeds and croutons

Served with your choice of two dressings:
ranch, honey mustard, French or balsamic vinaigrette (GF)

À LA CARTE SALADS \$5

Sold per guest, 20 guest minimum Dressings are served on the side

TOSSED GARDEN (v)
CAESAR (V)
WALDORF CHOP (V)
ELEVEN VEGETABLE (DF/GF/VV)
MEDITERRANEAN (V)
STRAWBERRY SPINACH (V)



BOXED MEALS

Sold per guest, 10 guest minimum

Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$1.00 extra per box.

ORIGINAL BOXED LUNCH \$9.75

Served with lettuce, tomato and condiments. Includes bagged chips and a fresh baked cookie

**TURKEY BREAST, HAM, ROAST BEEF, CHEESE
VEGETARIAN**

DELUXE BOXED LUNCH \$10.75

Served with lettuce, tomato and condiments. Includes bagged chips, choice of side and choice of dessert

**TURKEY BREAST, HAM, ROAST BEEF CHEESE
VEGETARIAN, CHICKEN, TUNA**

Choice of side: Potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing
Choice of dessert: Brownie, dessert bar or fresh baked cookie

WRAPS

Includes bagged chips Choice of side: potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing Choice of dessert: brownie, dessert bar or fresh baked cookie

SIRLOIN OF BEEF Sliced sirloin, baby Swiss, tomato, shaved red onion and 1000 island dressing in a spinach tortilla

CLASSIC CLUB Smoked turkey, bacon, lettuce, tomato and mayo in a tomato tortilla

SPICY THAI SHRIMP Golden fried shrimp, sweet Thai chili sauce, shredded cabbage, julienne vegetables and mayo in a spinach tortilla

GRILLED VEGETABLE (DF/VV) Grilled bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with balsamic glaze in a tortilla

SWEET AND SPICY BUFFALO CHICKEN

Buffalo chicken tenders, tomato, romaine, celery and ranch dressing in a spinach tortilla

ARTISAN BOXED LUNCH

SANDWICHES \$12.50

Includes bagged chips. Choice of side: potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie.

CAPRESE (V)

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

CHICKEN PANINO

Grilled chicken, provolone, sun-dried tomatoes and fresh basil on olive oil-griddled Italian country bread

ROASTED VEGETABLE HUMMUS (DF/VV)

Roasted zucchini, yellow squash, peppers, red onion, carrots, tomato and garlic basil pesto hummus on flat bread

ROAST BEEF

Roast beef, cheddar, lettuce, tomato, red onion and creamy horseradish on an onion roll

SICILIAN TUNA

Flaked tuna salad of caramelized onions, sun-dried tomatoes, olives, pickles, cucumbers, Dijon and tarragon with tomato and spinach on whole grain bread

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

Ask us about our gluten-free wrap options



LUNCH SPECIALS

Sold per guest, 10 guest minimum

Tossed garden salad is served with assorted dressing packets. Caesar salad is served with Caesar dressing. We cannot substitute side dishes or mix entrées. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5 each

CHICKEN \$12.10

POMMERY APRICOT CHICKEN

Roasted Yukon potatoes, tossed garden salad and mixed bread basket

CHICKEN PARMIGIANA

Penne pasta a la marinara, tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE

Rice pilaf, Caesar salad and mixed bread basket

HERB-ROASTED CHICKEN

Brown rice, tossed garden salad and mixed bread basket

SOUTHERN FRIED CHICKEN TWO PER GUEST

Mashed potatoes and gravy, tossed garden salad and biscuits

BEEF \$12.10

18-HOUR BBQ BEEF brisket

With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, tossed garden salad and Kaiser rolls

ITALIAN BEEF

With roasted peppers and giardiniera with penne pasta a la marinara, tossed garden salad and French bread rolls

HOMESTYLE POT ROAST

Buttered egg noodles, tossed garden salad and mixed bread basket

PORK \$12.10

MEMPHIS-STYLE PULLED PORK

With Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and Kaiser Rolls

HERB-CRUSTED PORK LOIN

With lemon cream sauce served with roasted potatoes, tossed garden salad and mixed bread basket

VEGETARIAN \$12.10

GRILLED VEGETABLE RAVIOLI

Tossed salad and mixed bread basket

TIPO DE ZUCCA PASTA

Caesar salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO

Tossed garden salad and mixed bread basket

LASAGNA

Sold per pan, serves 8-10 guests

VEGETABLE LASAGNA (V) \$38.60

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA \$38.60

Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

CREATE-YOUR-OWN

Sold per guest, 10 guest minimum

Choose one, two or three entrées and three side dishes on page 10. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are \$5

One entrée - **\$13.60** per guest

Two entrées - **\$17.00** per guest

Three entrées - **\$20.75** per guest



SIDES

Choose one salad, one vegetable and one starch
Additional side dishes are \$1.30 per guest

SALADS

CAESAR (V)

Romaine, croutons and parmesan cheese with
Caesar dressing

ELEVEN VEGETABLE (DF/GF/VV)

Romaine, radicchio, red bell peppers, carrots, hearts
of palm, cucumbers, broccoli, corn, zucchini, peas
and baby tomatoes with balsamic vinaigrette

WALDORF CHOP (V)

Romaine, red apple chunks, celery, red onions,
raisins and walnuts with honey-lemon dressing

SEASONAL FRESH-CUT FRUIT (DF/GF/VV)

Selection of fresh-cut fruit

MEDITERRANEAN (V)

Salad greens, bell peppers, cucumbers, sun-dried
tomatoes, red onions, Kalamata olives and feta
cheese with white wine and feta vinaigrette

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almond slivers,
red onions and dried cranberries with poppyseed
dressing

TOSSED GARDEN (V)

Romaine, cucumbers, tomatoes, radicchio and
carrots with assorted dressing packets

MEXICALI (V)

Romaine, tomatoes, pinto beans, corn, red onions,
shredded cheese and tortilla strips with cilantro chili
dressing

VEGETABLES

VEGETABLE MEDLEY (GF/V)

Broccoli, cauliflower, peas, zucchini, squash and
carrots in herb butter

GLAZED CARROTS (V)

Sliced carrots in honey and butter

Vegetables continued...

GREEN BEANS (GF/V)

With carrots and roasted red peppers in light butter
sauce

SWEET CORN WITH CHIVE BUTTER (V)

Sweet corn kernels topped with fresh snipped
chives, butter and special seasoning

POTATOES, RICE & PASTA

HERB ROASTED POTATOES (DF/GF/VV)

Baby red skin potatoes with garlic, rosemary
and parsley

YUKON MASHED POTATOES (V)

Choice of: roasted red pepper, roasted garlic
or classic with gravy

ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce

ROASTED YUKON POTATOES (DF/GF/VV)

Yellow potatoes with rosemary, thyme
and basil

ASIAN BROWN RICE (DF/GF/VV)

Green onions, ginger, garlic, peas and cilantro

MEXICALI RICE (DF/GF/VV)

Tomatoes, bell peppers and corn

CHICKEN RICE PILAF

Onions, herbs and chicken au jus

BROWN RICE (DF/GF/VV)

Gluten-free long grain brown rice with aromatic
vegetables

PENNE MARINARA (V)

Penne pasta in marinara with a side of parmesan

RIGATONI VODKA (V)

Rigatoni pasta in tomato vodka sauce and
parsley

FARFALLE ALFREDO (V)

Bow tie pasta with herb garnish in creamy
Alfredo and Asiago sauce



PACKAGES

Sold per guest, 10 guest minimum

EXECUTIVE SNACK BREAK (V) \$5.50

Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

POWER BREAK (V) \$6.60

Fresh-cut fruit, assorted yogurts and trail mix

MAKE-YOUR-OWN TRAIL MIX BREAK \$4.70

Premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) \$5.50

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

PRETZEL SHOP PACKAGE (V) \$5.75

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

SNACK PACKS

INDIVIDUAL SALTY SNACKS \$1.00

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and pretzels

NUT VARIETY PACK \$1.15

Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY \$3.30

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

MUNCHIES

VEGETABLE CRUDITÉ (V) \$3.15

Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) \$4.40

Roasted red pepper hummus with grilled pitas and cucumbers

SLICED FRUIT TRAY (DF/GF/VV) \$4.70

Seasonal fruit with grapes and assorted berries

POPCORN \$1.00

Fresh popped corn with truffle oil and parmesan

OFF THE TRAY

Sold per guest, 30 guest minimum

SAUSAGE AND CHEESE PLATTER \$4.85

Beef summer sausage, genoa salami, smoked Gouda and havarti cheeses with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) \$3.95

Domestic cheeses, seasonal berries and grapes with crackers

SALSA AND GUACAMOLE (V) \$4.70

Tortilla chips with salsa and guacamole

SPINACH AND ARTICHOKE DIP (V) \$2.35

Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) \$2.35

Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

CORPORATE BRUSCHETTA \$1.50

Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT \$7.25

Summer sausage, salami, cured ham, olives and marinated vegetables

SHRIMP COCKTAIL \$7.70

Three per guest

Jumbo shrimp with zesty cocktail sauce and lemons

SMOKED SALMON PLATTER \$99.00

Sold per Platter

Serves 30 guests. Sliced smoked Atlantic salmon fillet on a platter with capers, lemon slices, tomatoes, sliced egg, sliced baguettes and crackers



HOT

Sold per piece, minimum of 20

- MINI SLIDERS** \$2.35
Grilled Angus burgers topped with caramelized onions and American cheese
- ITALIAN MEATBALL SLIDERS** \$2.35
Meatballs topped with mozzarella cheese in marinara
- MEATBALLS** \$0.60
Cocktail meatballs in tangy barbecue sauce or classic brown gravy
- MINI VIENNA HOT DOGS** \$1.40
Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side
- CHICKEN FILLETS** \$1.70
Battered fillet strips with honey mustard and barbecue sauce
- CRAB CAKES WITH MUSTARD AÏOLI** \$2.60
Bite-sized Maryland lump crab cakes with light mustard aïoli sauce
- SUN-DRIED TOMATO BABY "REDS" (GF/V)** \$2.05
Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side
- CARNITAS QUESADILLA** \$1.95
Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla
- CHICKEN QUESADILLA** \$1.95
Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla
- VEGGIE QUESADILLA (V)** \$1.70
Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla
- Add sour cream and salsa for \$1.60 per quest*
- SEVEN HEAVEN CHICKEN WINGS** \$1.50
Choice of Buffalo, Ginger, Grilled, Spicy, Piri Piri, Lemon, or Breaded wings

Hot appetizers continued...

- TERIYAKI CHICKEN SKEWER** \$2.35
Asian marinated chicken skewers with teriyaki sauce
- THAI BEEF SKEWER** \$2.60
Asian marinated beef tenderloin skewers with Thai chili sauce
- CANAPE DE SAUMON AU CAVIAR** \$9
Dutch potatoes, extra virgin olive oil, sea salt, black pepper, smoked salmon, crème fraiche, domestic caviar, springs dill
- BBQ SHRIMPS TOASTS** \$1.50
Shrimp, spicy vinegar barbecue sauce, kosher salt, whole-wheat French bread, extra virgin olive oil, garlic, arugula, freshly ground black pepper
- GRILLED LIME SHRIMP** \$1.50
Lime, olive oil, salt, black pepper, cilantro. Served with Creamy Avocado
- MG TOASTED RAVIOLI** 3 pcs \$1.50
Served with tomato marinara
- BISCUIT BURGER** \$3.00
Beef, Chicken or Turkey, fresh cream and a slice of American cheese

CHILLED

- CHERRY TOMATOES WITH BACON AND AÏOLI** \$1.50
Cherry tomato filled with crisp bacon, parmesan cheese and garlic aïoli
- PETITE CAPRESE SKEWERS (V)** \$1.40
Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes
- STRAWBERRY BALLS** 3 per guest \$1.50
Filled with honey cream cheese
- ANTIPASTI SKEWERS** \$1.25
Tortellini cooked to al dente, marinated artichoke, pepperoni, salami black olive marinated in Italian dressing.
- STUFFED COURGETTE GRILLEE (V)** \$1.50
Zucchini, olive oil, salt, ground black pepper, herbed fromage de Mouton, red bell pepper, capers.



PLATTERS

Sold per guest, 10 guest minimum

COOKIE & BAR SAMPLER	\$4.15	MARBLE CHEESECAKE	\$1.50
Assorted mini dessert bars and bake shop cookies		Rich truffled brownie interwoven with cream cheese	
ASSORTED PETITE SWEETS	\$2.50	OREO DREAM	\$1.50
Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites		Six dreamy layers of white 'n' dark chocolate loaded with Oreos	
SIGNATURE DESSERT TRAY	\$5.75	JAROSCH BROWNIE	\$1.80
Chocolate-dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites cookies		Chocolate brownie with nuts and fudge frosting	
FRESH GOURMET COOKIE	\$2.00	MINI ÉCLAIRS	\$20.00
Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin		Filled with Bavarian cream and coated with chocolate	

PETITES SWEETS

Sold by the dozen

CHOCOLATE-DIPPED STRAWBERRIES \$23.10

Strawberries dipped in milk chocolate

CHEESECAKE BITES \$24.00

Assorted cheesecake flavors

DESSERT BARS

CARAMEL APPLE GRANNY \$1.50

Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

KEY LIME BAR \$1.50

Key lime custard, graham cracker crust, spiced streusel and icing

LEMONBERRY JAZZ \$1.50

Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread

ICE CREAM

Sold per guest, 20 guest minimum

Disposable cooler with dry ice \$16.50

ICE CREAM SUNDAE BAR \$5.75

Guests create their own unique ice cream sundae. Includes vanilla ice cream scoops, chocolate sauce, and strawberry sauce, caramel sauce, M&M's, crushed Oreo cookies, chopped nuts, cherries, sprinkles and whipped cream.



THE PICKYCHILLI PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers that prefer high quality food and service at a fair price. We do not pursue transactional relationships that are based on price only. Our ethical standards require us to provide an explanation of the parameters that allow us to provide high quality food and service at a fair price to all.

QUALITY

We promise to use only superior-quality ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our profit margins. Providing superior-quality ingredients at fair value pricing restricts our ability to discount except in cases where very large quantities are ordered.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are people-pleasers and are a customer-intimate company. To ensure high levels of service, we provide lifelong training to every member of our staff in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right caterer for your needs.

PORTIONS

Food and beverage portions are based on many years of experience. Our chefs calibrate a slight overage into each order; however, please notify your Catering Expert if you expect larger than normal consumption or if there will be special dietary needs at your event. We do have the ability to provide food service for most dietary needs, as noted throughout the menu, or ask us for additional options.

SALES TAX

The current state sales tax, which includes home rule municipal tax, is charged on all items as per the Minnesota Department of Revenue Code.

PRICE INCREASES

Some commodities may increase in price, while at the same time others may drop during the life cycle of a menu. However, the economic market, the potential for inflation or recession, increasing fuel prices and food shortages could cause a need to raise prices. A price raise would only be implemented to protect the well-being of our staff, increases to our food, packaging and transportation costs and other such expenses.

DONATIONS

Donations are requested almost daily from our great, giving clients. Unfortunately, it is impossible to satisfy all of them and keep our pricing at a fair value. If seeking a donation, please ask your sales rep for our donation policy. We invest a considerable amount of profit to our staff's family activities and to our community and we are always grateful for the opportunity.

INSURANCE

Pickychilli Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named additional insured on our policies will incur a \$100 fee to cover that expense. Any additional insurance coverage requested by our clients will be at an additional expense to the client.

PERMITS

Pickyhilli Catering has all necessary licenses and permits required for food and beverage service. Copies of licenses and permits can be emailed to our clients upon request. Specific events may require additional permits or licenses typically obtained by the client, though we can assist if necessary. Any additional expense will be explained to our clients before billing.

DEPOSITS

Certain events require deposits to ensure service on that date. Once a time and date is reserved, Pickyhilli Catering will reserve a crew and equipment for that event. The deposit, in part, covers those costs

DELIVERY AND SERVICE FEES

In order to keep the pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. The fee covers fuel, man-hours and equipment depreciation. Service fees charged for outdoor and special events, are included in proposals and are based on the expectations of the client.

DROP-OFF CORPORATE ORDERS

Orders can be placed until 3:00 PM the business day prior to the event. Changes must be phoned into our office between 9:00 AM and 3:00 PM. Any changes made after 3:00 PM the day prior to your event will be charged a \$20 late change fee. Cancellations must be called into our office and confirmed by email. Food and beverage orders may be canceled, by telephone, without penalty, by 3:00 PM the business day prior to your event. Same-day cancellations will be charged full price.

Corporate events more than \$1,000 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due 24 hours prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by (7) seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event. The deposit for

equipment is nonrefundable. Those items cannot be canceled. There is no cancellation policy once our services have been contracted.

DROP-OFF RESIDENTIAL ORDERS

Drop-off residential events have a \$500 order minimum before tax and delivery. We require signed contracts five days prior to the event in order to guarantee service. If notice is given with less than five days, menu items are subject to availability. Changes to the guest count and cancellations will only be accepted during business hours up to 24 hours prior to the event. Changes or cancellations will not be accepted via email. Payment is required in full by either credit or debit card and will be charged 48 hours before the day of delivery.

SPECIAL EVENTS

Final guest counts are due (7) seven days prior to the event. After that date, increases are accepted, but due to food, equipment and staffing, decreases are not. We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Outdoor events may be canceled 48 hours prior to food service. If the event is not rebooked, then the deposit will be refunded minus the cost of sub-contracted items and a 25% service fee.

Special events once contracted, cannot be canceled. Canceling more than 30 days prior to the event will result in the forfeiture of 25% of the deposit. Canceling less than 30 days prior to the event, will result in forfeiture of the entire 50% deposit and the client will be responsible for any additional costs that Pickyhilli Catering has incurred up until the point of cancellation, including but not limited to outside vendors, administration, planning hours and culinary costs.

VISIT US

WWW.PICKYCHILLCATERING.COM

612-237-6490

