



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.

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 [alicia.culverson@questfms.com](mailto:alicia.culverson@questfms.com) You will receive a confirmation email to let you know that we have your order.

**Please note, for all events after 4pm or on weekends, \$25/hour will be added for each server required.**

Feel free to call Food Service Director, Iris Umana at (773) 702-0403 if you have any questions.

# BREAKFAST

## CONTINENTAL BREAKFAST

Assorted morning pastries with coffee service

## DELUXE CONTINENTAL BREAKFAST

Assorted morning pastries, fruit platter and coffee service

## BREAKFAST BUFFET

Scrambled eggs with bacon & sausage, breakfast potatoes and coffee service (regular and decaf)

## DELUXE BREAKFAST BUFFET

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

## YOGURT BAR

(10 person minimum)

House made granola, strawberry and vanilla yogurt, assorted berries, seasonal fruit with a mixture of dried fruit and honey.

## BREAKFAST SANDWICHES

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

## HOMEMADE QUICHE

## HOMEMADE FRITTA

## BREAKFAST BURRITO

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

## SEASONAL FRUIT TRAY

Sm. Tray (6-12)

Med. Tray (13-24)

Large Tray (25-36)

## BAGELS WITH CREAM CHEESE

## ASSORTED MORNING PASTRIES

## OATMEAL BAR

Brown sugar, honey, seasonal berries and assorted dried fruits.

## FRESH BAKED CROISSANTS

Traditional, Chocolate ganache or Greek yogurt & cherry

## BREAKFAST BEVERAGE OPTIONS

Orange Juice  
Coffee Service  
Hot Tea  
Infused Water  
Small Bottled Water



## SANDWICHES

### ROAST BEEF

Roast Beef, horseradish cream, tomatoes, lettuce on multi-grain bread

### TRADITIONAL CHICKEN SALAD SANDWICH

Grilled chicken salad on a croissant

### ROASTED SEASONAL VEGETABLES WRAP

Roasted seasonal vegetables, spinach and house made hummus

### TURKEY BLT ON WHOLE GRAIN

Turkey, bacon, lettuce, tomato and mayo on whole grain bread

### BAKED HAM & SWISS CHEESE ON MULTI-GRAIN BREAD

Ham, swiss, spinach, tomato, and dijonnaise

### CAPRESE ON FRENCH BREAD

### CHICKEN SANDWICH

Grilled chicken, home -made sundried pesto on ciabatta

### CHICKEN CAESAR WRAP

## SALADS

### CHICKEN COBB SALAD

Chicken, romaine, tomatoes, blue cheese, cheddar cheese, red onion, hard-boiled egg and bacon with balsamic vinaigrette

### SANTA FE CHICKEN SALAD

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

### CLASSIC CAESAR SALAD

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

### ASIAN NOODLE SALAD

Soba, edamame, tofu broccoli, carrots and orange ginger dressing

### STRAWBERRY SPINACH SALAD

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

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

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



## BOXED LUNCHES

All boxed lunches include a sandwich or salad, chips, cookie and a drink

## SANDWICH PLATTER

The above sandwiches on a platter accompanied by chips, condiments, pickles

## SOUP, SALAD AND SANDWICH COMBO

Choose 2 Sandwiches, 1 Salads and Soup of the Day

## 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

## MINI SANDWICH BUFFET (2 sandwiches per person)

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

## SIDES

SEASONAL FRUIT SALAD

FRESH VEGETABLES & DIP

HOMEMADE CHIPS

PASTA SALAD

SEASONAL GRAIN SALAD

## BEVERAGES

BOTTLED WATER

CANNED SODAS

**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*





# Q LUNCH ENTREES & BUFFETS

## FRESH BAKED PIZZA

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

## 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*)

## DECONSTRUCTED SALAD BAR

Choice of mixed greens or spinach. Toppings to include; grilled chicken, hard boiled eggs, cherry tomatoes, red onions, bacon, ham, turkey, cheddar cheese, mozzarella cheese, blue cheese edamame, garbanzo beans, roasted seasonal vegetables, scallions, house made croutons and sunflower seeds. Served with two dressings and freshly baked bread sticks

## STIR FRY

Choice of rice stick soba noodles or fried rice, vegetable melody and vegetarian eggrolls

ADD Tofu or Chicken

## GRAIN BOWLS

Choice of 2 grains, quinoa, cous cous, bulgur wheat or orzo pasta. Roasted seasonal vegetables, grilled chicken, grilled tofu (upon request), sundried tomatoes, artichokes, fresh mozzarella, scallions, spinach, dried fruits, sunflowers seeds and hard boiled eggs served with raspberry and balsamic vinaigrette

## SIMPLY ITALIAN CHOICE OF

Chicken Vesuvio, roasted potatoes with peas and vegetable melody

Chicken Saltimbocca with Italian green beans and creamy polenta

Each served with a fresh garden salad and freshly baked bread sticks

## PASTA BAR

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

Add Caesar Salad  
Add Chicken

## TACO BAR

Seasoned ground beef and chicken tinga, rice, refried beans, house made salsa, pico de gallo, sour cream, lettuce, cheddar cheese, flour and corn tortillas.

*Vegetarian options- seasonal roasted vegetables can be added*

*Steak, Guacamole & Chips for an additional cost*

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

# Q APPETIZERS

## HOT APPETIZERS

STUFFED MUSHROOMS

SPINACH & ARTICHOKE DIP

SHRIMP TEMPURA

SUNDRIED TOMATO GOAT  
CHEESE ON CROSTINI

CHICKEN OR BEEF SATAY

WE RECOMMEND 3-4  
PIECES PER PERSON

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

## COLD APPETIZERS

CRUDITÉS WITH DIP

HUMMUS WITH PITA CHIPS

TOMATO BRUSCHETTA

ASSORTED HOMEMADE  
SALSAS & HOUSE MADE  
TORTILLA CHIPS

CAPRESE SKEWERS

CHARCUTERIE & CHEESE  
BOARD

ANTI-PASTA BOARD

MEDITERRANEAN BOARD



# Q DINNERS

## BBQ

Smoked beef brisket and BBQ bone - in chicken and/or pulled pork. Accompanied with potato salad, mac n cheese, and jalapeno cheddar corn bread

## HERB-SEASONED BEEF TENDERLOINS

Perfectly seasoned tenderloin presented with roasted red potatoes, green beans and bacon

## 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 soba or rice noodles (*gluten friendly*)

## PRETZEL CRUSTED CHICKEN WITH HONEYMUSTARD SAUCE

Baked chicken served with rice pilaf and seasonal melody vegetables

## PESTO SALMON

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

## BASIL PARMESAN PORTABELLA CAVATAPPI

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

**SEASONAL VEGETABLE SUBSTITUTIONS MAY BE MADE**

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







FRESHLY BAKED COOKIES

ASSORTED CUPCAKES

HOMEMADE RICE KRISPIE  
TREATS

GOURMET BROWNIES

GOURMET BROOKIES

ASSORTED DESSERT BARS

ASSORTED CAKE BITES

LEMON BARS

ICE CREAM SUNDAE BAR

GOURMET BLONDIES

S'MORE BARS

ASSORTED CHEESECAKES

CHOCOLATE CAKE

FRESH BAKED MINI APPLE  
PIE



## BREAKS

### CRUDITES & DIPS

Fresh vegetables served with hummus and homemade ranch dip

Small (10-15 servings)

Large (25-35 servings)

### Build your own Trail Mix

Assorted dried fruits, chocolate pieces, traditional Chex mix, house made granola, sunflower seeds and other goodies

### CHEESE & CRACKERS

Assortment of cheeses, gourmet crackers, and fruits

Small (10-15 servings)

Large (25-35 servings)

### SNACK ATTACK

Assorted bag of chips, seasonal whole fruit, carrot and celery sticks with Greek goddess dip

## REFRESHMENTS

### FRESHLY BREWED COFFEE

### HOT TEA

### ORANGE OR CRANBERRY

### JUICE

### ICED TEA

### LEMONADE

### HOT CHOCOLATE BAR

### BOTTLED WATER

### SODA (CANS)

### FRUIT INFUSED WATER

