Quest Food Management Services

Catering Guide
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 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.
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
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

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

SMALL LUNCHES

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
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, couscous, 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

LUNCH ENTREES & BUFFETS

A MINIMUM OF 10 PEOPLE IS RECOMMENDED FOR A BUFFET
## 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
DINNERS

SEASONAL VEGETABLE SUBSTITUTIONS MAY BE MADE

ALL MEALS INCLUDE A HOUSE SALAD AND ARTISANAL BREADS

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
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