



Party Time Caterers

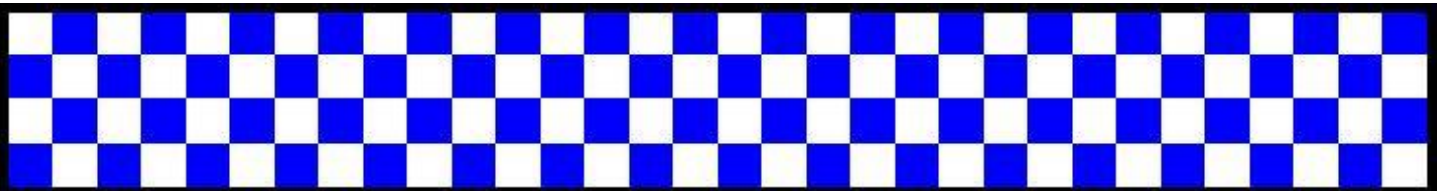
A division of Schalz Enterprises, Ltd.

**Buffet
Silver Buffet
& Gold Buffet Menus**

Also available: ON SITE BBQ's

Visit our website at: www.partytimecaterers.com

**Phone (847) 741-6374 - Fax (847) 741-6385
1620 Gilpen Ave. - South Elgin, Illinois - 60177**



BUFFET MENU

DELIVERY AVAILABLE

ENTREES:

Roast Sirloin in Au Jus
Italian Beef
Pulled Barbeque Beef
Pulled Barbecue Pork
Beef Tips with Noodles
Baked Ham

Chicken Strips / Fingers
Golden Baked Chicken
Barbeque Chicken
Fried Chicken
Chicken Breast (add \$1.50)
Brats & Sauerkraut

Polish Sausage & Sauerkraut
Italian Sausage & Green Peppers
Italian Meatballs with Spaghetti
Italian Sausage with Spaghetti
Baked Mostaccioli & Meat Sauce
Baked Vegetarian Mostaccioli

ACCOMPANIMENTS:

American Potato Salad
German Potato Salad
Au Gratin Potato
Scalloped Potato
Oven Roasted Red Potatoes
Mashed Potato with Gravy
French fries
Mostaccioli Marinara

Macaroni Salad
Cold Pasta Salad
Creamy Cole Slaw
Cucumber Vinaigrette Salad
Spanish Rice
Rice Pilaf
Mixed Greens Salad (add 50 cents
Per person)

Mixed Vegetables
Green Bean Almondine
Buttered Corn
Baked Beans
Macaroni & Cheese
Brownies
Jell-O with Fruit
Spaghetti Salad

Additional accompaniments may be added for \$1.00 per person, per item

BUFFET PACKAGE INCLUDES

Disposable Plates & Utensils
Buns and/or Dinner Rolls & Margarine

OPTIONS

Delivery and Set-up Available
Disposable Sterno Racks and Fuel Available for an Additional \$5.00 Per Set

Choice of 2 Entrees & 3 Accompaniments

Adults of	75 - Up	\$8.35
	50 - 74	\$8.70
	20 - 49	\$9.10
Children	10 and under	½ price

Choice of 3 Entrees & 3 Accompaniments

Adults of	75 - Up	\$9.45
	50 - 74	\$9.80
	20 - 49	\$10.15
Children	10 and under	½ price

Tipping your delivery person is greatly appreciated

SILVER BUFFET MENU

ENTREES: CHOICE OF 3

Roast Sirloin of Beef in AuJus
Italian Beef
Pulled BBQ Beef
Pulled BBQ Pork
Beef Tips w/ Noodles
Beef Stroganoff w/Noodles
Beef Stew
Meat Loaf and Gravy
Pepper Steak w/ rice
Homemade Chili
Chicken Salad w/ petite rolls
Tuna Salad w/ petite rolls

Golden Baked Chicken
Teriyaki Glazed Chicken-
Breast w/ rice
Barbecue Chicken
Fried Chicken
Herb Seasoned Chicken Breast
Sweet and Sour Chicken-
Breast w/ rice
Turkey w/Gravy
(All white or mixed)
Baked Cod

Sliced Baked Ham
Roast Pork in Gravy
Stuffed Peppers
Italian Sausage w/ Spaghetti
Italian Meatballs w/ Spaghetti
Baked Vegetarian Mostaccioli
Baked Mostaccioli & Meat Sauce
Italian Sausage & Green Peppers
Brats & Sauerkraut
Polish Sausage & Sauerkraut
Chicken Fettuccine Alfredo

ACCOMPANIMENTS: CHOICE OF 3

American Potato Salad
German Potato Salad
Au Gratin Potato
Scalloped Potato
Oven Roasted Red Potatoes
Mashed Potatoes with Gravy
French Fries
Mixed Greens Salad w/dressing
Garden Salad w/ dressing

Macaroni Salad
Cold Pasta Salad
Cole Slaw
Mostaccioli Marinara
Rice Pilaf
Spanish Rice
Wild Rice Blend
Macaroni & Cheese
Spaghetti Salad

Mixed Vegetables
Green Bean Almondine
Buttered Corn
Baked Beans
BBQ Beans with Pork
Creamy Cucumber Salad
Vinaigrette Cucumber Salad

Cranberry Sauce
Jello with Fruit
Pumpkin Squares *
Sheet Cake *

Apple Crisp
Apple or Cherry Cobbler
Apple or Cherry Pie Squares *

Brownies
Assorted Cookie Tray
Fruit Cocktail
Mini Cheesecakes *

Additional accompaniments may be added for \$1.00 per person, per item

Up Charge Applies

Silver Buffet Package Includes

Delivery & Set Up Of Self -Service Buffet Line
Service Staff to Maintain Line and Clear Tables for 1 1/2 Hours
Chafing Racks & Fuel during serving
Disposable Plates & Utensils
Dinner Rolls and Margarine

Adults of 75-Up \$11.95

50-74 \$13.30

Children 10 and under 1/2 price

**We do NOT add a gratuity to your bill as most catering companies do.
We believe this should be added by the customer based on how their service was.
The Average Tip is 10% of the Subtotal.**

GOLD BUFFET MENU

ENTREES: CHOICE OF 3

Hand Carved Prime Rib with Au Jus

Hand rubbed with our special spices

Oriental Beef Ribs

Sweet and tender with a honey and ginger sauce

Chicken Marsala

Grilled tender chicken breast with marsala wine, tomatoes, shallots, and mushrooms

Chicken Visouvio

Pan fried tender chicken breast with a roasted potatoes & Italian spices

Veal Scaloppini

Pan fried lean veal served with a wine sauce

Golden Baked Chicken

Seasoned and baked to golden brown

Smoked Turkey Breast

Lean and moist with a light wine sauce

Herb Roasted Cornish Hens

Lightly herb seasoned and baked to golden brown

Baked Tilapia

Served with butter and chives with lemon wedges

Hand Carved Baked Ham with Orange Sauce

Hickory smoked, sugar cured ham

Roast Loin of Pork

Tender and lean, served in a white wine sauce

Stuffed Baked Pork chops

Stuffed with our wild rice stuffing

BBQ Baby Back Ribs

Slow roasted until tender with our own homemade BBQ sauce

Chicken Kiev

Kiev's with butter and chives

Lasagna with Italian Sausage

Made with our own sausage, marinara sauce, and cheeses

Lasagna Primavera

Our meatless lasagna with fresh vegetables

ACCOMPANIMENTS: CHOICE OF 5

VEGETABLES

Steamed Broccoli and Cauliflower
Vegetable Medley (Steamed Broccoli,
Cauliflower and Carrots)
Green Beans Almondine
Peas and Pearl Onions
Buttered Corn
Glazed Baby Carrots
Italian Medley (Sautéed Zucchini, Carrots,
Tomato, and Onions)

SALADS

Garden Salad with Dressings
Caesar Salad
Cold Pasta Salad
Cucumber Dill Salad
Cubed Fresh Fruit Salad
Cold Crab Salad
Shrimp Salad
Cheese Tortellini Salad

POTATO/RICE

Cornbread Stuffing
Home style Stuffing
Vegetable Risotto
Homemade Mashed Potato w/Gravy
Baked Potato w/Sour Cream
Twice Baked Potato
Candied Yams
Rice Pilaf
Roasted Red Potatoes
Wild Rice with Mushrooms or Cranberries

DESSERTS

Triple chocolate Brownies
Fancy Cookie Tray
Decorated Sheet Cake
Apple or Cherry Pie Squares
Cheesecake with Topping (add \$2.00)
Apple or Cherry Strudel
Frosted Pumpkin Squares

ADDITIONAL ACCOMPANIMENTS MAY BE ADDED FOR \$1.00 PER PERSON, PER ITEM

GOLD BUFFET PACKAGE INCLUDES

Delivery

Set up of buffet table

Service staff - Maintain Line and clear tables for 1 1/2 hours

Quality chafing racks and fuel during service

China plates & silverware

Table linens & linen napkins - Guest tables and Buffet table

(Additional linens extra charge)

Dinner rolls, butter, and margarine

Adults of 75 - up \$29.00

50 - 74 \$30.75

Children 10 and under ½ price

We do Not add a gratuity as most catering companies do.

We believe that this should be added by the customer based on how their service was.

The Average Tip is 10% of the Subtotal

APPETIZER TRAYS

- Sliced Fresh Fruit Tray - Serves 25 - \$75.00
Mixed Nuts – Serves 25 - \$30.00
Chips and Pretzels with dip - Serves 25 - \$20.00
Nacho Chips with Salsa and Guacamole - Serves 25 - \$30.00
Assorted Cheese and Crackers - Serves 25 - \$45.00
Assorted Cheese and Cold Cuts (cubed) - Serves 25 - \$50.00
Garden Relish Tray with Dip - Serves 40 - \$50.00

HORS D'OEUVRES

HOT

Wings (Teriyaki, BBQ, or Buffalo)	100 pcs.	\$75.00
Cocktail Egg Rolls	100 pcs.	\$75.00
Cocktail Meatballs in Gravy or Marinara	100 pcs.	\$50.00
Rumaki	100 pcs.	\$100.00
Scallops Wrapped in Bacon	100 pcs.	\$160.00
BBQ Cocktail Links	100 pcs.	\$40.00
Chicken Brochette	100 pcs.	\$160.00
Seafood Stuffed Mushroom Cap	100 pcs.	\$120.00
Mozzarella Sticks	100 pcs.	\$50.00
Jalapeno Poppers	100 pcs.	\$75.00

COLD

Jumbo Shrimp with Cocktail Sauce	100 pcs.	\$125.00
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SWEET TRAYS

\$25.00 per dozen

4 Dozen Minimum

(Each item must be ordered in increments of 1 dozen)

Éclairs, Tiramisu, Chocolate Dipped Strawberries*, Cream Puffs, Mocha Cups,
Mini Carrot Cake, Cannoli's, Cheesecake Squares & Napoleon's
(*seasonal)

BEVERAGES

(Call for Prices)

Coffee

Bottled Water

Canned Lemonade, Iced Tea

Canned Pop by the case

Bottled Beer

Canned Beer

Wine Coolers

Boxed Wine

AUTHORIZATION TO PROCEED 11/11*

Please return your contract as soon as possible. No reservation will be made unless signed contract and deposit are received. Prices and availability are subject to change without receiving signed contract and deposit. Customer is responsible for lost or damaged linens, china and silverware. I authorized PARTY TIME CATERERS to implement plans for catering service arrangements as specified in this proposal. PARTY TIME CATERERS should not be held liable for failure to meet this agreement where failure is due to unforeseen accidents, of light, heat or power or any act of God

Accepted By: (Please Sign) _____ Today's Date _____ Please sign contract, make menu selections below and return with your deposit. A copy will be returned for your files.

EVENT DATE _____ ADULTS _____ CHILDREN _____ SERVING TIME _____
(Call for Availability)
PLEASE CHECK () BUFFET () SILVER BUFFET () GOLD BUFFET

SELECTION OF ENTREES

SELECTIONS OF ACCOMPANIMENTS

SELECTION OF APPETIZERS & HORS D'OEUVRES

Serving time of _____

TERMS OF PAYMENT: A \$200 (non refundable) deposit required to hold your date. 50% of bill due 30 days prior to the party (non refundable if party is cancelled) Balance due day of party. Any fees charged by the Facility of your choice will be added to your Bill. Count may be changed 10 days prior to the party. 7 1/2% sales tax is added. Gratuity Not Included. Please enclose map or written directions. VISA, MASTERCARD, AMERICAN EXPRESS, DISCOVER, MONEY ORDER, CASH OR CHECK ACCEPTED

CREDIT CARD #: _____ 3-digit CVV # (found on back of card): _____ EXP. _____

I AUTHORIZE PARTY TIME CATERERS TO CHARGE \$ _____ TO MY CREDIT CARD

SIGNATURE _____ PRINTED NAME _____

CUSTOMER OR COMPANY NAME _____

ADDRESS _____ CITY _____ STATE _____ ZIP _____

CONTACT _____ PH# _____ FAX# _____

ADDRESS OF PARTY _____ PH# AT PARTY _____

EMAIL ADDRESS OF CONTACT PERSON _____