



# Special Meny

HOLIDAY CATERING ENTREES available October - December 22



Turkey Dinner

Fresh turkey breast rolled with mashed potatoes and stuffing, topped with gravy and cranberry sauce on the side.

Small Tray: \$150 Large Tray: \$250 Per Person: \$10



London Broil

Perfectly cooked flank steak served on top of grits and served with mushroom sauce.

Small Tray: \$168 Large Tray: \$280 Per Person: \$11.20



Orecchiette & Rapini

Orecchiette mixed with rapini, olive oil, parmesan cheese and red chili flakes.

Small Tray: \$135 Large Tray: \$225 Per Person: \$9.00

Small Trays: serves 15 | Large Trays: serves 25

### contact

Amy, Catering Manager catering@curtscafe.org | 224-330-7171

Locations

2922 Central Street, Evanston 1766 2nd Street, Highland Park

\*We will do our best at all times to prepare your meals as ordered. Due to unforeseen availability from our suppliers there may be times substitutions will occur. Please be patient with us as we navigate these situations.

## Breakfast

#### Classic Egg Casserole

\$40 (15) | \$66 (25)

Eggs, sausage, bacon, green onion, cheddar cheese

#### Vegetarian Egg Casserole \$33 (15) | \$54 (25)

Eggs, red peppers, onion, zucchini, squash, spinach, Monterey jack and cheddar cheese mix.

#### French Toast Casserole \$34 (15) | \$57 (25)

Sourdough bread topped with cinnamon, brown sugar, custard, served with maple syrup.

#### Yogurt Trifle

\$44 (15) | \$74 (25)

Vanilla Greek yogurt, berries, house made granola

#### Fresh Fruit Tray

\$29 (15) | \$49 (25)

Seasonal fruit with berries.

### New York Style Bagels

\$22 (Mini) | \$34 (Full)

w/Cream Cheese Cups

\$30 (Mini) | \$42 (Full)

Assorted flavors available. Sold by the dozen.

#### Boxed Coffee To Go \$25

8 oz servings for 12 people Includes cups, stirrers, creamer and sugars.

## Bakery

Assorted flavors available. Sold by the dozen.

#### Curt's Brownies & Bars

Full Size \$54 Half Size \$27 Petite Size \$16

#### Curt's Homemade Cookies

Full Size \$42 Half Size \$21 Petite Size \$12

#### Curt's Signature Scones

Full Size \$36 Petite Size \$15

#### Muffins

Full Size \$36 Petite Size \$15







Please inform us of any dietary needs. We are happy to prepare items to your dietary guidelines.

## Appetizens

Assorted Cheeses \$44 (15) | \$74 (25)

Served with olives & crackers

Assorted Cheese and \$66 (15) | \$110 (25) Meat Tray

Served with olives & crackers

Spinach Artichoke Dip \$36 (15) | \$60 (25)

With toasted flatbread strips, baby carrots, peppers and cucumbers.



All Sides Dishes \$45 (20) | \$90 (40)

#### Lemon Orzo Pasta Salad

Prepared with halved cherry tomatoes, feta, fresh basil, and lemon zest. Served cold.



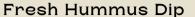
Mushrooms, cauliflower, broccoli, red peppers, red onion, zucchini and yellow squash

### Roasted Fingerling Potatoes

Roasted with fresh herbs and spices

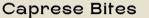
### Honey Balsamic Brussel Sprouts

Tossed with balsamic and honey



\$36 (15) | \$60 (25)

With squash, cherry tomatoes, celery, and pita points



\$58 (15) | \$96 (25)

Fresh mozzarella, cherry tomato, & basil

#### Lox Platter

\$60 (15) | \$100 (25)

Smoked salmon served with capers, lemon wedges, hard-boiled eggs, pickled red onion, fresh dill, and a creamy dill sauce.

## Salads

All Salads Pricing \$36 (12) | \$72 (24)

#### House Garden Salad

Mixed greens, romaine lettuce, cucumber, cherry tomato, red onion, shredded carrots, and choice of dressing (ranch, balsamic, blue cheese, oil and vinegar.)

#### Caesar Kale Salad

Romaine lettuce, kale, sliced red onion, homemade croutons, with creamy caesar dressing

#### Signature Quinoa Salad

Mixed greens, black beans, corn salsa, roasted sweet potato, avocado, purple cabbage, pickled red onion, with house-made honey chipotle vinaigrette dressing

#### **Hummus Salad**

Mixed greens/romaine, cucumber, cherry tomato, crumbled feta, pickled red onions, quinoa, with Greek dressing

#### Antipasto Salad

Chopped romaine, halved cherry tomatoes, mozzarella balls, marinated artichoke hearts, olive mix, roasted red peppers, pepperoncini, sliced red onion, and salami. Served with Italian dressing





(all vegetarian dinners can be made vegan)

Roasted Chicken

\$118 (15) | \$197 (25)

Boneless Chicken with choice of Lemon Pepper, BBQ, or Teriyaki Sauces

Grilled Salmon

\$154 (15) | \$257 (25)

With fresh herbs and lemon butter sauce

**Beef Stew** 

\$95 (15) | \$158.50 (25)

Tender beef simmered in beef broth with potatoes, onions, celery, peas, and carrots. Served with egg noodles.

Meat Lasagna

\$120 (15) | \$200 (25)

With ricotta cheese, parmesan, marinara sauce, ground beef.

Baked Pasta

\$108 (15) | \$180 (25)

With marinara sauce topped with mozzarella cheese.

Enchilada Casserole

\$85 (15) | \$142 (25)

Enchilada sauce, Mexican rice, cheese, corn, beans, green onions, and corn tortillas.

Vegetarian Farro Skillet \$6

\$66 (15) | \$110 (25)

Farro, tomatoes, zucchini, peppers, corn, onion, garlic, and fresh cilantro garnish

Vegetable Lasagna

\$105 (15) | \$175 (25)

With ricotta cheese, parmesan, marinara sauce, and vegetables.

### Sandwiches

Full Size Sandwiches

\$II.00 Each individually wrapped or trayed

Petite Sandwiches

\$5.50 Each individually wrapped or trayed

Lunch Boxes

\$13.00 Each w/chips

\$14.00 Each w/chips, cookie or whole fruit

\$15.00 Each w/chips, cookie or whole fruit, mini water

Turkey & Cheddar

Turkey, cheddar cheese, lettuce, tomato, basil mayo

Roast Beef & Swiss

Roast beef, swiss cheese, lettuce, tomato, horseradish mayo

**Bread Choices** 

Full Size

Wheat Pretzel Roll Marble Rye Sourdough Gluten Free Vegan Classic BLT

Bacon, lettuce, tomato, mayo

Albacore Tuna Salad

Tuna salad, lettuce, tomato

Ham & Provolone

Ham, provolone cheese, lettuce, tomato, mayo

Petite

Pretzel Roll
Ciabattini
Lite Rye Dinner Roll
Crunchy French
Gluten Free
Vegan

Vegetarian Caprese

Pesto, spinach, tomato, mozzarella, balsamic glaze

Vegan Hummus

Hummus, roasted peppers, red onion, spinach, cucumber

