Breakfast

Classic Eug 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

Sourdough bread topped with cinnamon, brown sugar,

custard, served with maple syrup.

New York Style Bagels

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

w/Cream Cheese Cups

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

Assorted flavors available. Sold by the dozen.

Fresh Fruit Tray

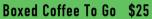
\$29 (15) | \$49 (25)

Seasonal fruit with berries.

Youurt Trifle

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

Vanilla Greek yogurt, berries, house made granola



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



Assorted flavors available. Sold by the dozen.

Curt's Homemade Cookies

Curt's Brownies & Bars

Full Size \$42 Half Size \$21 Petite Size \$12 Petite Size \$16

Curt's Signature Scones

Muffins

Full Size \$36 Petite Size \$15 Full Size \$36 Petite Size \$15

Full Size \$54 Half Size \$27



224-330-7171



catering@curtscafe.org



www.curtscafe.org

Please provide 48 hrs notice when ordering. For larger orders, we would appreciate 72 hrs.

DELIVERY AVAILABLE

Thank you for "Catering with Purpose."

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



2922 Central St, Evanston 1766 2nd St, Highland Park catering@curtscafe.org

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Catering with Purpose

Appetizers

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

Served with olives & crackers

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

Served with olives & crackers

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

Fresh mozzarella, cherry tomato, & basil

Spinach Artichoke Dip

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

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

Fresh Hummus Dip

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

With squash, cherry tomatoes, celery, and pita points

Lox Platter

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

Signature Quinoa Salad

Mixed greens, black beans,

cabbage, pickled red onion,

corn salsa, roasted sweet

potato, avocado, purple

with house-made honey

Mixed greens/romaine,

cucumber, cherry tomato,

crumbled feta, pickled red

onions, quinoa, with Greek

chipotle vinaigrette

dressina

dressing

Hummus Salad

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

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

Entrées

(all vegetarian dinners can be made vegan)

Roasted Chicken (Boneless)

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

choice of Lemon Pepper, BBQ, or Teriyaki Sauces

Grilled Salmon

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

With fresh herbs and lemon butter sauce

Reef 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, and around 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

\$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.

Sides

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

Roasted Vegetables

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

Honey Balsamic Brussel Sprouts

Tossed with balsamic and honey

Lemon Orzo Pasta Salad

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

Roasted Fingerling Potatoes

Roasted with fresh herbs and spices

Sandwiches

Full Size Sandwich \$11.00 Each

individually wrapped or trayed

Petite Sandwiches \$5.50 Each

individually wrapped or traved

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)

Sandwich Choices

Turkey & Cheddar

Turkey, cheddar cheese, lettuce, tomato, basil mayo

Roast Beef & Swiss

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

Ham & Provolone

Ham, provolone cheese, lettuce, tomato, mayo

Classic BLT

Bacon, lettuce, tomato, mayo

Albacore Tuna Salad

Tuna salad, lettuce, tomato

Vegetarian Caprese

Pesto, spinach, tomato, mozzarella, balsamic glaze

Vegan Hummus

Hummus, roasted peppers, red onion, spinach, cucumber

Bread Choices

Full Size

Wheat. Pretzel Roll. Marble Rye, Sourdough, Gluten Free (white or wheat) Vegan

Petite

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

Not all ingredients are listed. Please inform us of any dietary needs. We are happy to prepare items to your dietary guidelines.

