

# 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.

**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.

**Yogurt Trifle**

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

Vanilla Greek yogurt, berries, house made granola

**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 Homemade Cookies**

Full Size \$42

Half Size \$21

Petite Size \$12

**Curt's Brownies & Bars**

Full Size \$54

Half Size \$27

Petite Size \$16

**Curt's Signature Scones**

Full Size \$36

Petite Size \$15

**Muffins**

Full Size \$36

Petite Size \$15



# Contact Info

 224-330-7171

 [catering@curtscafe.org](mailto:catering@curtscafe.org)

 [www.curtscafe.org](http://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.

 **Curt's Cafe**  
CATERING SERVICES

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

[catering@curtscafe.org](mailto: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

## Caprese Bites

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

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)

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

## 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

# 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

## 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, and 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

\$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

## 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)

## Petite Sandwiches

\$5.50 Each

individually wrapped or trayed

## 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 Rye 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.