

# BREAKFAST

## CLASSIC EGG CASSEROLE \$45 (15) | \$75 (25)

Eggs, sausage, bacon, green onion, and cheddar cheese.

## VEGETARIAN EGG CASSEROLE \$42 (15) | \$70 (25)

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

## FRENCH TOAST CASSEROLE \$42 (15) | \$70 (25)

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

## FRESH FRUIT TRAY \$33 (15) | \$55 (25)

Seasonal fruit with berries.

## YOGURT TRIFLE \$44 (15) | \$74 (25)

Layers of vanilla Greek yogurt, berries, house made granola

## NEW YORK BAGELS \$24 (Mini) | \$36 (Full)

Assorted available.  
Sold by the dozen.

## BAGELS W/CREAM CHEESE CUPS \$31 (Mini) | \$43 (Full)

Assorted 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 HOMEMADE COOKIES

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

### CURT'S SIGNATURE SCONES

Full Size \$48  
Petite Size \$16

### CURT'S BROWNIES & BARS

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

### MUFFINS

Full Size \$48  
Petite Size \$16



## CONTACT INFO

☎ 224-330-7171

✉ catering@curtscafe.org

🌐 www.curtscfe.org

## DISPOSABLES

Includes Napkins, Plates & Utensils  
**\$1.25/PER PERSON**

Please provide 72 hour notice when ordering.

### 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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*Cater with Purpose*

# APPETIZERS

**ASSORTED CHEESES** \$44 (15) | \$74 (25)

Served with olives & crackers

**ASSORTED CHEESE & MEAT TRAY** \$66 (15) | \$110 (25)

Served with olives & crackers

**CAPRESE BITES** \$59 (15) | \$98 (25)

Fresh mozzarella, cherry tomato, & basil

**SPINACH ARTICHOKE DIP**

\$39 (15) | \$65 (25)

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

**FRESH HUMMUS DIP**

\$39 (15) | \$65 (25)

With pita points, squash, cherry tomatoes, and cucumber slices.

**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 \$40 (12) | \$80 (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.)

**GREEK SALAD**

Romaine lettuce, cucumber, cherry tomato, red onion, feta cheese, Kalamata olives, roasted red pepper and Greek 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.

**KALE CAESAR SALAD**

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

# ENTRÉES

**ROASTED CHICKEN** \$118 (15) | \$197 (25)

Chicken breast with choice of Lemon Pepper seasoning, BBQ sauce, or Teriyaki sauce.

**GRILLED SALMON** \$154 (15) | \$257 (25)

With fresh herbs and lemon butter sauce

**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.

*With Meat Sauce*

\$115 (15) | \$192 (25)

**ENCHILADA CASSEROLE** \$85 (15) | \$142 (25)

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

**VEGETARIAN FARRO SKILLET** \$72 (15) | \$120 (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 \$50 (20) | \$100 (40)**

**HONEY BALSAMIC BRUSSEL SPROUTS**

Tossed with balsamic and honey

**ROASTED POTATOES**

Roasted with fresh herbs and spices

**RICE PILAF**

A classic side dish made with fluffy long-grain rice, cooked in savory broth with diced onions and seasonings.

**ROASTED VEGETABLES**

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

**LEMON ORZO PASTA SALAD**

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

# SANDWICHES

**FULL SIZE SANDWICH**

**\$12.00 Each**

individually wrapped or trayed

**PETITE SANDWICHES**

**\$6.00 Each**

individually wrapped or trayed

**LUNCH BOXES**

**\$14.00 Each** (served with chips)

**\$15.00 Each** (served with chips, cookie or whole fruit)

**\$16.00 Each** (served with chips, cookie or whole fruit, mini water)

**SANDWICH CHOICES**

**TURKEY & CHEDDAR**

Turkey, cheddar cheese, lettuce, tomato, mayo

**ROAST BEEF & SWISS**

Roast beef, swiss cheese, lettuce, tomato, mayo

**HAM & PROVOLONE**

Ham, provolone cheese, lettuce, tomato, mayo

**VEGETARIAN CAPRESE**

Pesto, spinach, tomato, mozzarella, balsamic glaze

**VEGAN SANDWICH**

Hummus, roasted peppers, red onion, spinach, cucumber, tomato

**BREAD CHOICES**

**FULL SIZE OPTIONS**

Wheat

Pretzel Roll

Rye

Sourdough

Gluten Free

Vegan

**PETITE OPTIONS**

Mini Brioche

Gourmet Knot Roll

Ciabattini

Lite Rye Dinner Roll

Crunchy French

Gluten Free

Vegan



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