

REAL (TASTY) PICNICS

FEATURED:

CHEF JESSE COOKING A BUILD-YOUR-OWN PICNIC
WITH SALMON FILETS AND GRILLED VEGETABLES.

ALYSSA AND DREW PHOTOGRAPHY

TastyCatering

PLANNING A PICNIC HAS NEVER BEEN EASIER

Simply follow the three steps below or call one of our picnic specialists at 847-593-2000.

STEP

1

CHOOSE ENTREES & SIDES

BUILD-YOUR-OWN PICNIC
OR PRE-SELECTED PACKAGES

STEP

2

PICK EXTRAS

APPETIZERS, BEVERAGES AND MORE

STEP

3

ENJOY YOUR PICNIC

LET US HELP WITH VENUE, ENTERTAINMENT AND DECOR

WHAT'S INCLUDED WITH ALL PICNICS?

Food Fresh from the Grill
Unlimited Dining for Up Two Hours*
Service With a Smile
Environmentally Friendly Cutlery & Plates
Professional Picnic Serving Equipment:
Grill(s), Chafing Dishes, Serving
Tables with Covers

All Condiments:
Heinz® Mustard
Heinz® Ketchup
Sweet Baby Ray's® Barbecue Sauce
Hellman's® Mayonnaise
Relish
Onions

Tomatoes
Pickles
Sport Peppers
American Cheese
Cholula® Hot Sauce
Tent Over Food Service

**certain restrictions apply*

GET READY TO ENJOY DELICIOUS PICNIC FOOD FRESH OFF THE GRILL AND SAFELY SERVED BY OUR STAFF TO YOUR PLATE.

STEP ONE

STEP START HERE ⌵

1

CHOOSE ENTREES & SIDES

BUILD-YOUR-OWN PICNIC

Includes potato chips, vegan burgers, condiments, plates and cutlery.
Unlimited food service for up to 2 hours. Additional service charge applies.

ENTREES

Select any three (3) entrees

BURGERS

Black Angus Hamburgers ^{DF GF}
1/3 lb. lean ground beef

Vegan Burgers ^{VV}
1/3 lb. vegan burger

Portobello Burger ^{DF GF VV}
(+\$1.50 pp)

CHICKEN

Boneless Chicken Thighs ^{GF}
Slow-grilled chicken thighs with
Sweet Baby Ray's® Barbecue Sauce

Smoked Chicken ^{DF}
Smoked pulled chicken with
golden BBQ sauce

Picnic BBQ Wings ^{DF}
Grilled chicken wings with Sweet
Baby Ray's® Barbecue Sauce

Boneless Chicken Breasts ^{DF GF}
Flavorful and tender, seasoned with
barbecue dust

Buffalo Wings
With ranch dip

Jerk Wings ^{DF}
Spicy marinated chicken wings

SAUSAGE

Tasty Dawg (100% Angus Beef)
^{DF GF}

All-American 100% pure beef

Bratwurst ^{DF GF}

Naturally cased, premium old-
world style

Smoked Sausage
Specially seasoned, char-grilled
with caramelized onions

Italian Sausage ^{DF (+\$1.25 pp)}
Mild Italian sausage, sweet

peppers and giardiniera

BEEF & PORK

18-Hour Smoked Brisket ^{DF (+\$1.75 pp)}

Sliced, slow-cooked brisket of beef

Pulled Pork ^{DF}
Slow-smoked pulled pork shoulder

BBQ Ribs ^{DF (+\$2.50 per person)}
Tender baby back ribs

TACOS

Tasty Tacos

Barbacoa beef or chicken tinga, flour
tortillas, onions, cilantro, lime wedges,
chipotle salsa

SPECIALTY ENTREES

One serving per guest

Marinated Chicken Breast ^{DF}
(+\$1.00 pp)

Jerk, garlic and herb, tequila or
chipotle citrus

Salmon Filet ^{DF (+\$3.75 pp)}
Herb-rubbed filet

Rib-Eye Steak ^{DF (+\$7.00 pp)}
Dry rubbed 8 oz., boneless

STEP ONE

STEP

1

CHOOSE ENTREES & SIDES

BUILD-YOUR-OWN PICNIC

Includes potato chips, vegan burgers, condiments, plates and cutlery. Unlimited food service for up to 2 hours. Additional service charge applies.

SALADS, SIDES AND DESSERTS

Select any four (4)

SALADS

American Potato Salad ^V

Potatoes, diced eggs, celery, onions, bits of red peppers, sweet relish, housemade dressing

Zesty Pasta Salad ^V

Penne pasta, roma tomatoes, onions, baby spinach, basil, olives, fontinella cheese, pepperoncini, olive oil

Summer Mexicali Salad ^V

Chopped romaine, roma tomatoes, pinto beans, corn, red onions, shredded cheese, crushed tortilla chips with cilantro chili dressing

Creamy Coleslaw ^V

Shredded green cabbage in a creamy slaw dressing

Tossed Garden Salad ^{DF GF VV (WITHOUT DRESSING)}

Romaine, cucumber, tomato, radicchio and organic carrots with assorted dressing packets

Grilled Parisian Redskin Potato Salad ^{DF}

Scallions, bacon crisps, garlic, grain mustard

SIDES

Sweet Corn ^{GF V}

Corn on the cob with butter

Molasses Baked Beans ^V

Baked beans, brown sugar, sweet onions

Grilled Vegetables ^{DF GF VV}

Summer vegetables marinated with herb oil

Macaroni & Cheese ^V

Baked elbow macaroni, aged cheddar cheese

DESSERTS

Assorted Cookie Tray ^V

Sliced Watermelon ^{DF GF VV}

PRICING

100-250 guests
\$21.75 per person

251-400 guests
\$21.15 per person

401-500 guests
\$20.50 per person

Over 501 guests
Call for pricing

DIETARY NEEDS

GF GLUTEN-FRIENDLY

Does not contain gluten ingredients

V VEGETARIAN

No animal proteins, including eggs and dairy

VV VEGAN

No animal products or byproducts

DF DAIRY-FREE

No dairy products or byproducts

STEP ONE

STEP

1

CHOOSE ENTREES & SIDES

PRE-SELECTED PACKAGES

Includes potato chips, vegan burgers, condiments, plates and cutlery.
Unlimited food service for up to 2 hours. Additional service charge applies.

ALL AMERICAN \$18.25

Over 250 guests \$17.70

Black Angus 1/3 lb. Hamburgers **DF GF**
Tasty Dawg (100% Angus Beef) **DF GF**
Vegan Burgers **VV**
American Potato Salad **V**
Sliced Watermelon **DF GF VV**
Assorted Cookies **V**

RODEO GRILL \$21.00

Over 250 guests \$20.30

18-Hour Smoked Brisket **DF**
Boneless Chicken Breasts **DF GF**
Black Angus 1/3 lb. Hamburgers **DF GF**
Tasty Dawg (100% Angus Beef) **DF GF**
Vegan Burgers **V**
Molasses Baked Beans **V**
American Potato Salad **V**
Sliced Watermelon **DF GF VV**
Assorted Cookies **V**

BLUE RIBBON \$20.25

Over 250 guests \$19.40

Black Angus 1/3 lb. Hamburgers **DF GF**
Tasty Dawg (100% Angus Beef) **DF GF**
Fresh Boneless Chicken Breasts **DF GF**
Vegan Burgers **VV**
American Potato Salad **V**
Zesty Pasta Salad **V**
Sliced Watermelon **DF GF VV**
Assorted Cookies **V**

SOUTHERN BBQ \$24.00

Over 250 guests \$23.10

Memphis-Style Pulled Pork **DF**
Chicken Breasts with Sweet Baby Ray's®
Barbecue Sauce **GF**
Black Angus 1/3 lb. Hamburgers **DF GF**
Tasty Dawg (100% Angus Beef) **DF GF**
Vegan Burgers **VV**
Creamy Coleslaw **V**
American Potato Salad **V**
Sliced Watermelon **DF GF VV**
Assorted Cookies **V**

NEIGHBORHOOD COOKOUT \$27.00

Over 250 guests \$25.50

Tequila Lime Marinated Chicken Breasts **DF**
Black Angus 1/3 lb. Hamburgers **DF GF**
Tasty Dawg (100% Angus Beef) **DF GF**
Vegan Burgers **VV**
Corn on the Cob **GF V**
American Potato Salad **V**
Salsa Verde Mac and Cheese with
Roasted Veggies **V**
Sliced Watermelon **DF GF VV**
Assorted Cookies **V**

TEXAS BBQ \$28.00

Does not include potato chips

18-Hour Smoked Brisket **DF**
Tequila Lime Marinated Chicken Breast **DF**
Smoked Sausage
Vegan Burger **VV**
Sweet Potato Salad **V**
Ranchero Beans **DF GF VV**
Chips and Salsa **V**
Assortment of Barbecue Sauces
Assorted Cookies **V**

CHOOSE ENTREES & SIDES

PRE-SELECTED PACKAGES

Includes potato chips, vegan burgers, condiments, plates and cutlery. Unlimited food service for up to 2 hours. Additional service charge applies.

TASTY PIG ROAST

100 guests and over (service for 2 hours) \$26.75 per person

Whole Roasted Pig with Crispy Skin and a Custom Dry Rub **DF**

Served Plain and with Sweet Baby Ray's® Barbecue Sauce

Grilled Boneless Chicken Breasts **DF GF**

1/3 lb. Black Angus Hamburgers **DF GF**

Tasty Dawg (100% Angus Beef) **DF GF**

Vegan Burgers **VV**

American Potato Salad **V**

Corn on the Cob **GF V**

Molasses Baked Beans **V**

Sliced Watermelon **DF GF VV**

Assorted Cookies **V**

PREMIUM PIG ROAST

100 guests and over (2-hour service) \$34.65 per person

Whole Roasted Pig with Crispy Skin, Marinated and

Injected with Peach and Apricot Nectar

Served plain and with Sweet Baby Ray's®

Barbecue Sauce

Grilled Fresh Chicken Breast with a

Pommery Apricot Glaze **DF GF**

Grilled Parisian Redskin Potato Salad with Scallions,

Bacon Crisps, Garlic and Grain Mustard **DF**

Vegan Burgers **VV**

Apple Waldorf Green Salad with Honey-

Lemon Dressing **V**

Creamy Coleslaw **V**

Grilled Vegetables **DF VV**

Assorted Cookies **V**

AUTHENTIC MEXICAN TACOS \$28.00

Choice of 3 Meats:

Asada (Steak) **GF**, Pastor (Pork) **GF**, Pollo (Shredded

Chicken) **GF**, Chorizo (Crumbled Beef and Pork

Sausage), Chicharron Con Salsa Verde (Pork

Rinds with Green Tomatillo Sauce)

Verde (Green) Salsa **V**

Roja (Red) Salsa **V**

Mexican Rice **DF GF VV**

Refried Beans **V**

Diced Onions **V**

Fresh Lime **V**

Chopped Cilantro **V**

Corn Tortillas **GF**

A la Carte Options:

Lengua (Cow's Tongue) **GF** (+\$6.50 pp)

Arrachera (Skirt Steak) **GF** (+\$7.15 pp)

Adobo con Pollo (Marinated Chicken) (+\$4.00 pp)

Aguacate (Avocado) **V** (+\$2.25 pp)

Toreados (Sautéed Fresh Jalapeno and

Onions) **V** (+\$1.65 pp)

Grilled Onions **V** (+\$1.65 pp)

OKTOBERFEST

\$26.75

Does not include potato chips

Chicken Breast with Schnitzel Sauce

Bratwurst **DF GF VV**

1/3 lb. Black Angus Hamburgers **DF GF**

Tasty Dawg (100% Angus Beef) **DF GF**

Vegan Burgers **VV**

Sauerkraut

German Potato Salad

Apple Braised Red Cabbage **GF**

Apple Strudel **V** 2 pieces per person

STEP TWO

STEP NEXT UP ↻

2

PICK EXTRAS

All appetizers include the appropriate condiments, utensils and serving trays.

APPETIZERS

25 guest minimum

Veggie Quesadilla ^V \$90.00 (tray of 50)

Mexican blend cheese, spinach, artichoke hearts, sauteed mushrooms, caramelized onions in a soft flour tortilla

Jerk Chicken Wings ^{DF} \$100.00 (tray of 50)

With pineapple chipotle salsa

Buffalo Chicken Wings \$100.00 (tray of 50)

With ranch dip

Picnic BBQ Wings ^{DF} \$100.00 (tray of 50)

Grilled chicken wings with Sweet Baby Ray's® Barbecue Sauce

BBQ Meatballs \$80.00 (100 count)

Mini meatballs simmered in a molasses-based Sweet Baby Ray's® Barbecue Sauce

Picnic Baby Red Potatoes ^{GF} \$130.00 (tray of 50)

Baby potatoes stuffed with cheese, bacon, green onions

Fruit Kabobs ^{DF GF VV} \$4.05 EACH

Chips & Salsa ^V \$4.10 PER PERSON

With black bean, red tomato, corn salsa

Add guacamole for an additional \$3.50 per person

STATIONS

100 guest minimum

Sno Cones ^V \$1.40 PER SERVING

Lemon/lime, cherry, orange, pineapple, strawberry, grape and blue raspberry
Attendant not included

Popcorn ^V \$1.50 PER SERVING

Popcorn machine \$95.00

Generator and attendant not included

Cotton Candy ^V \$1.50 PER SERVING

Cotton candy machine \$95.00

Generator and attendant not included

Soft Pretzels ^V \$6.15 EACH

(50 piece minimum)

Large warm pretzels with two mustards and melted cheese

Pretzel warmer \$90.00

Generator and attendant not included

Corn in the Husk ^V \$2.85 PER EAR OF CORN

Fresh sweet corn, butter, mayonnaise, parmesan and seasonings

Roaster and generator \$350.00 (Subject to availability)

Mexican Corn Station ^V \$4.05 PER EAR OF CORN

(50 piece minimum)

Boiled full cob of corn on a stick, condiments, mayonnaise, crumbled queso fresco, fresh lime and chili paquin (chili powder)

Dietary Restriction?

Individually wrapped gluten-free buns are available for \$2.25 each.

STEP TWO

STEP

2

PICK EXTRAS

DESSERTS

100 guest minimum. Attendant not included

Assorted Ice Cream Bars **\$3.00 EACH**

Ice Cream Cups **\$2.45 EACH**

Italian Ice Cups **\$2.65 EACH**

Premium Mexican Ice Cream Bars **\$4.50 EACH**

Ice Cream Cart **\$105.00 EACH** (500 piece maximum)
Equipment and attendant are not included but required

Make-Your-Own Ice Cream Sundae Bar
\$8.50 PER PERSON

4 oz. vanilla bean ice cream scoop with choice of toppings: chocolate sauce, strawberry sauce, caramel sauce, crushed Oreo® cookies, nut topping, M&M's® candies, cherries, sprinkles and whipped cream
Includes ice cream cart and attendant for two hours

Ice Cream Floats (12 oz.) **\$4.05 EACH**
(50 piece minimum)
Root beer, orange and cream sodas, vanilla bean ice cream, whipped cream and cherries
Equipment and attendant for three hours \$275.00

BEVERAGES

Canned Soft Drinks **\$1.50 PER CAN**
50+ cans

Unlimited Sodas & Waters **\$6.99 PER PERSON**
For four hours

Freshly Brewed Coffee **\$4.45 PER PERSON**
Hawaiian Kona regular and decaf coffee served from airpots with creamer, sweeteners, disposable mugs and stir sticks

Juice Pouches **\$43.50 PER CASE**
Assorted flavors, 40 per case

Bottled Water (16.9 oz.) **\$1.35 PER BOTTLE**
Discounts available by volume

Iced Water **\$32.50 PER COOLER**
5-gallon cooler with 50 cups

Ice Bag (25 pounds) **\$10.00 EACH**

ALCOHOLIC BEVERAGES

Bartender not included but required

Frozen Drinks (9 oz.)

Select either margarita or piña colada
Non-alcoholic \$3.25 each | With alcohol \$5.50 each
*Equipment and attendant for three hours \$350.00
Generator not included*

White Claw Hard Seltzer (12 oz. cans)
\$4.99 PER CAN *Flavors subject to availability*

Seagrams Flavored Malt Beverages (12 oz. bottles)
\$4.99 PER BOTTLE *Flavors subject to availability*

Angry Orchard Hard Cider (12 oz. bottles)
\$4.99 PER BOTTLE *Subject to availability*

Boxed Wine (5 liter)
\$55.00 PER BOX Contains 34 serving per box
White and red wine available

Wine (750 ml)
Chardonnay \$25.00 per bottle
Riesling \$20.00 per bottle
Malbec \$22.00 per bottle
Pinot Grigio \$25.00 per bottle
Pinot Noir \$26.00 per bottle
Cabernet Sauvignon \$33.00 per bottle
Sauvignon Blanc \$24.00 per bottle

Standard Beer
1/2 Barrel \$325.00
Coors Light
Miller Lite
Modelo Especial
Leinenkugel Summer
Shandy*
Radio Free Pilsner

*165 servings per keg
seasonal

Premium Beer
1/2 Barrel \$420.00
Heineken
Blue Moon Belgian White
Sam Adams Boston Lager
Fat Tire
Revolution Anti Hero

STEP THREE

STEP AND FINALLY ⌵

3

ENJOY YOUR PICNIC

WE WILL TAKE CARE OF THE REST

Picnics take on an entirely new atmosphere and level of excitement when they incorporate a variety of activities and entertainment. We happily plan and provide many different games geared toward children, teens and adults. Some entertainment and activity options are:

Photo Booths
Trackless Trains
Petting Zoos
Inflatables
Dunk Tanks
Moon Walks
Obstacle Courses

DJs
Bands
Face Painters
Temporary Tattoo Artists
Fortune Tellers
Stilt Walkers
Impersonators

Magicians
Clowns
Sporting Games
Carnival Games
Casino Games

In addition to your entertainment, we can also provide equipment that will help make your guests' experience more enjoyable. These include portable toilets, tables, chairs and tents.

Don't have a picnic space yet? We've worked at 100+ venues throughout the Chicagoland area and would love to help you find the perfect space for you!

Please ask your outdoor event expert for outdoor games, entertainment, venues and equipment options we can bring to your event.





PACKAGE DETAILS

ALL GRILLED ON-SITE EVENTS

ALL PICNIC PACKAGES

All packages are grilled on-site and include serving staff, chafing dishes, serving tables and covers, utensils and condiments. Please note that there is a service charge that covers the cost of the aforementioned items, as well as insurance and transportation. The service charge varies depending on the distance traveled, guest count and length of food service.

All packages feature unlimited dining for up to two hours—one hour for picnics under 100 guests. Exceptions can be made based on the sole discretion of Tasty Catering and additional fees may result from those exceptions.

Monday Through Thursday Grilled Events

Packages are based on a 100-guest minimum unless otherwise noted. Picnics under 100 guests but greater than 75 guests may be accepted at the sole discretion of Tasty Catering. All decisions will be based on volume and available resources on the date you've selected. Events under 100 guests will be subject to a \$6.00 under-minimum fee for all guests under the required 100 guests. Tasty Catering is unable to provide grilled events for less than 75 guests unless otherwise noted in a specialty package.

Friday, Saturday & Sunday Grilled Events

Packages are based on a 150-guest minimum unless otherwise noted. Picnics under 150 guests but greater than 100 guests may be accepted at the sole discretion of Tasty Catering. All decisions will be based on volume and available resources on the date you've selected. Events under 150 guests will be subject to a \$6.00 under-minimum fee for all guests under the required 150 guests. Tasty Catering is unable to provide grilled events less than 100 guests unless otherwise noted in a specialty package. Alcoholic beverages require a BASSET-certified Tasty Catering bartender. No alcoholic beverages will be left on-site.

TASTY PROMISE

Our experience has proven the value of clearly stating the basis of our relationship. We are a moral and ethical company attracting loyal customers. Our ethical standards require us to provide:

QUALITY

We promise to use only superior-quality ingredients. We promise to only employ quality staff that adheres to our core values.

SERVICE

Our staff is screened for skill and hired for attitude and culture fit. To ensure high levels of service, we provide training to every member of our team.

FAIR VALUE PRICING

During market shifts, we will not purchase inferior quality items in order to protect our profits. Providing superior ingredients at a fair market pricing restricts our ability to discount except in cases where very large quantities are ordered.

TastyCatering

tastycatering.com | 847.593.2000