





PICNIC MENU



PLANNING A PICNIC HAS NEVER BEEN EASIER

Simply follow the three steps below or call one of our picnic specialists at 847-593-2000 and secure your event date.

STEP ONE CHOOSE ENTREES & SIDES

BUILD YOUR OWN PICNIC OR PRE-SELECTED PACKAGES

> STEP TWO PICK EXTRAS

APPETIZERS, BEVERAGES & MORE

STEP THREE

LET US HELP WITH VENUE, ENTERTAINMENT & DECOR

WHAT'S INCLUDED WITH ALL PICNICS?

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

- Food Fresh from the Grill All Condiments Heinz® Mustard Heinz® Ketchup Sweet Baby Ray's® Barbecue Sauce Hellman's® Mayonnaise Relish
- Tomatoes Pickles Sport Peppers American Cheese Cholula® Hot Sauce Onions *certain restrictions apply

Get ready to enjoy delicious right-off-the-grill fresh food safely served by our staff to you and your guests. Individually packaged items are available per request for an additional fee.

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BUILD-YOUR-OWN PICNIC

Includes potato chips, vegan burgers, condiments, plates and cutlery. For additional service time Ask your sales representative. 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 PER PERSON) Marinated with balsamic vinaigrette

CHICKEN

BONELESS CHICKEN THIGHS GF Slow-grilled chicken thighs with Sweet Baby Ray's® Barbecue Sauce

BONELESS CHICKEN BREASTS DF GF Flavorful and tender, seasoned with barbecue dust

SMOKED CHICKEN DF Smoked pulled chicken with golden BBQ sauce

BUFFALO WINGS With ranch dip

PICNIC BBQ WINGS DF Grilled chicken wings with Sweet Baby Ray's® Barbecue Sauce

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 (+\$1.00 PER PERSON) Mild Italian sausage, sweet peppers and giardiniera

Want more?

Not seeing menu items you like? Please reach out to us, and we can create any custom menu items.

DF Dairy-Free GF Gluten-Friendly V Vegetarian VV Vegan



BEEF & PORK

18-HOUR SMOKED BRISKET DF (+\$1.00 PER PERSON) Sliced, slow-cooked brisket of beef

PULLED PORK DF Slow-smoked pulled pork shoulder

BBQ RIBS DF (+\$2.85 PER PERSON) Tender baby back ribs

TACOS

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

SPECIAL ENTREES

One serving per guest

MARINATED CHICKEN BREAST DF (+\$1.00 PP) Jerk, garlic and herb, tequila or chipotle citrus

SALMON FILET DF (+\$4.00 PER PERSON) Herb-rubbed filet

RIB-EYE STEAK DF (Ask your Sales Rep) Dry rubbed 8 oz., boneless

BUILD-YOUR-OWN PICNIC

Includes potato chips, vegan burgers, condiments, plates and cutlery. For additional service time Ask your sales representative. 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

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

TOSSED GARDEN SALAD DF GF VV (WITHOUT DRESSING) Romaine, cucumber, tomato, radicchio and organic carrots with assorted dressing packets

ZESTY PASTA SALAD V Penne pasta, roma tomatoes, onions, baby spinach, basil, olives, fontinella cheese, pepperoncini, olive oil

CREAMY COLESLAW V Shredded green cabbage in a creamy slaw dressing

GRILLED PARISIAN REDSKIN POTATO SALAD DF Scallions, bacon crisps, garlic, grain mustard

SIDES

SWEET CORN GF V Corn on the cob with butter

GRILLED VEGETABLES DF GF VV Summer vegetables marinated with herb oil

MOLASSES BAKED BEANS V Baked beans, brown sugar, sweet onions

MACARONI & CHEESE V Baked elbow macaroni, aged cheddar cheese

DESSERTS

ASSORTED COOKIE TRAY V

SLICED WATERMELON DF GF VV



ZESTY PASTA SALAD

PRICING

UNDER 100 GUESTS Please reach out for pricing

100-250 GUESTS \$22.15 per person

251-400 GUESTS

\$21.50 per person

401-500 GUESTS

\$20.90 per person

OVER 501 GUESTS

Please reach out for pricing

Dietary Restriction?

Individually wrapped gluten-free buns are available for \$4.00 each.

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DF Dairy-Free GF Gluten-Friendly V Vegetarian VV Vegan

PRE-SELECTED PACKAGES

Includes potato chips, vegan burgers, condiments, plates and cutlery. For additional service time Ask your sales representative. Additional service charge applies.

ALL AMERICAN \$18.50 OVER 250 GUESTS \$17.95

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 \$21.30

OVER 250 GUESTS \$20.60

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 \$20.55

OVER 250 GUESTS \$19.70

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 \$24.35

OVER 250 GUESTS \$23.45

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

NEIGHBORHOOD COOKOUT \$27.40

OVER 250 GUESTS \$25.90

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 \$28.40

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

PRE-SELECTED PACKAGES

Includes potato chips, vegan burgers, condiments, plates and cutlery. For additional service time Ask your sales representative. Additional service charge applies.

TASTY PIG ROAST

100 GUESTS AND OVER (2-HOUR SERVICE) \$27.15 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) \$35.15 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 HoneyLemon Dressing V Creamy Coleslaw V Grilled Vegetables DF VV Assorted Cookies V

OKTOBERFEST

\$27. 15 PER PERSON 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



MEXICAN TACOS

AUTHENTIC MEXICAN TACOS

\$28.00 PER PERSON

Vegan burgers are not included in Mexican Taco Station

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) Toreados (Sautéed Fresh Jalapeno and Onions) V (+\$2.00 pp) Adobo con Pollo (Marinated Chicken) (+\$4.00 pp) Aguacate (Avocado) V (+\$2.00 pp) Grilled Onions V (+\$1.65 pp)



STEP TWO PICK EXTRAS



APPETIZERS

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

Veggie Quesadilla V \$100.00 (tray of 50) Mexican blend cheese, spinach, artichoke hearts, sauteed mushrooms, caramelized onions in a soft flour tortilla

Jerk Chicken Wings DF \$105.00 (tray of 50) With pineapple chipotle salsa

Buffalo Chicken Wings \$105.00 (tray of 50) With ranch dip

BBQ Wings DF \$105.00 (tray of 50) Grilled chicken wings with Sweet Baby Ray's® Barbecue Sauce

BBQ Meatballs \$95.00 (100 count) Mini meatballs simmered in a molasses-based Sweet Baby Ray's® Barbecue Sauce

Picnic Baby Red Potatoes GF \$135.00 (tray of 50)

Baby potatoes stuffed with cheese, bacon, green onions

Fruit Kabobs DF GF VV \$4.05 EACH

Chips & Salsa V \$4.30 PER PERSON

With black bean, red tomato, corn salsa Add guacamole for an additional \$3.50 per person

Want more?

Not seeing menu items you like? Please reach out to us, and we can create any custom menu items.





FRUIT KABOBS

STATIONS

100 guest minimum

Sno Cones V \$1.50 PER SERVING Lemon/lime, cherry, orange, pineapple, strawberry, grape and blue raspberry Attendant not included

Popcorn V \$1.70 PER SERVING Popcorn machine \$100.00

Generator and attendant not included

Cotton Candy V \$1.70 PER SERVING Cotton candy machine \$100.00 Generator and attendant not included

SOFT PRETZELS V \$6.35 EACH (50 PIECE MINIMUM) Large warm pretzels with two mustards and melted cheese Pretzel warmer \$100.00 Generator and attendant not included

CORN IN THE HUSK V \$2.95 PER EAR OF CORN

Fresh sweet corn, butter, mayonnaise, parmesan and seasonings

Roaster and generator \$350.00 (Subject to availability)

MEXICAN CORN STATION V \$4.00 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)

STEP TWO PICK EXTRAS



DESSERTS 100 guest minimum. Attendant not included

ASSORTED ICE CREAM BARS \$3.15 EACH ICE CREAM CUPS \$2.50 EACH ITALIAN ICE CUPS \$2.80 EACH PREMIUM MEXICAN ICE CREAM BARS \$5.00 EACH HAAGEN-DAZ ICE CREAM BARS \$4.25 EACH ICE CREAM COOKIE SANDWICH \$3.85 EACH

ICE CREAM CART \$110.00 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.) \$4.10 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 Discounts available by volume

UNLIMITED SODAS & WATERS \$7.09 PER PERSON For four hours Discounts available by volume

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 \$35.00 PER COOLER 5-gallon cooler with 50 cups

ICE BAG (25 POUNDS) \$12.00 EACH

ALCOHOLIC BEVERAGES

Bartender not included but required

FROZEN DRINKS (9 OZ.) Select either margarita or piña colada Non-alcoholic \$3.35 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** Sold per 12 cans

SEAGRAMS FLAVORED MALT BEVERAGES (12 OZ. CANS) **\$4.99 PER BOTTLE** Sold per 12 cans

ANGRY ORCHARD HARD CIDER (12 OZ. BOTTLES)

\$4.99 PER BOTTLE Sold per 12 cans

BOXED WINE (5 LITER) \$60.00 PER BOX Contains 34 serving per box White and red wine available

WINE (750 ML)

Chardonnay Riesling Malbec Pinot Grigio Pinot Noir Cabernet Sauvignon Sauvignon Blanc

STANDARD BEER

1/2 BARREL \$350.00 Coors Light Miller Lite Modelo Especial Leinenkugel Summer Shandy* Radio Free Pilsner

PREMIUM BEER

1/2 BARREL \$450.00 Heineken Blue Moon Belgian White Sam Adams Boston Lager Fat Tire Revolution Anti Hero

165 servings per keg *seasonal

Equipment subject to availability

STEP THREE 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 PONY RIDES INFLATABLES DUNK TANKS MOON WALKS OBSTACLE COURSES DJS BANDS FACE PAINTERS TEMPORARY TATTOO ARTISTS FORTUNE TELLERS STILT WALKERS CARICATURISTS IMPERSONATORS MAGICIANS CLOWNS SPORTING GAMES CARNIVAL GAMES LAWN GAMES CASINO GAMES CARNIVAL RIDES BINGO PORTABLE TOILETS & SINKS TENTS TABLES CHAIRS LINENS AND MORE...

Interest in adding team building to your picnic?

Our partner, WCF Events, can help! WCF Events is the Midwest's largest corporate team building and entertainment company dedicated to assisting you and your company with your goal of building a high-performance team with enthusiastic, motivated, and loyal employees. Learn more at windycityfieldhouse.com.

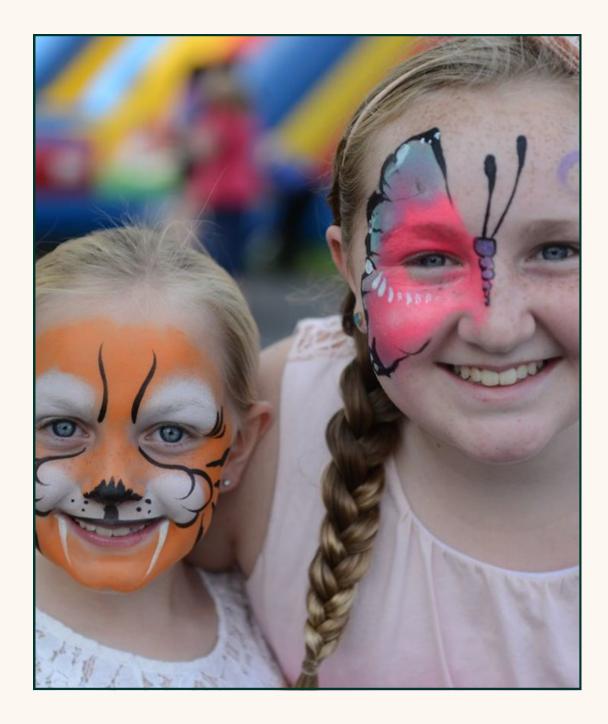
IN ADDITION TO YOUR ENTERTAINMENT

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 \$5.50 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 \$5.50 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.

SAFETY AND SANITATION

The Safety and Sanitation fee will be based on the guest count of your event. Due to the recent pandemic, the Health Department and CDC requires additional safety precautions for food service providers to protect the safety of guests, as well as our staff. In some cases, that fee will cover additional staff members, when applicable, to be added to certain events to ensure compliance of those regulations, as well as safety of your guests and Tasty Catering staff.

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.COM • 11 1900 Touhy Ave., Elk Grove Village, IL 60007 • 847.593.2000





CATERING



