



A division of Schalz Enterprises, Ltd.

**Buffet, Silver Buffet &
Gold Buffet Menu Packages**

Custom menus available to fit your needs

Visit our website at:

www.partytimecaterers.com

Phone (847) 741-6374

Fax (847) 741-6385

1620 Gilpen Ave. South Elgin, Illinois 60177

Buffet Menu

Entrees:

Roast Sirloin in Au Jus
Italian Beef *
Baked Ham*
Pulled Barbecue Pork*
Beef Tips with Noodles
Chicken Tenders

Brats & Sauerkraut*
Golden Baked Chicken*
Barbeque Chicken*
Fried Chicken
Chicken Breast (add \$2.00)*

Polish Sausage & Sauerkraut*
Italian Sausage & Green Peppers*
Spaghetti with Italian Meatballs
Spaghetti with Meat Sauce
Baked Mostaccioli & Meat Sauce
Vegetarian Mostaccioli

Accompaniments:

American Potato Salad*
German Potato Salad
Au Gratin Potato
Scalloped Potato
Oven Roasted Red Potatoes*
Mashed Potato with Gravy
French Fries*
Mostaccioli Marinara

Macaroni Salad
Cold Pasta Salad
Creamy Cole Slaw*
Cucumber Vinaigrette Salad*
Spanish Rice*
Rice Pilaf
Mixed Greens Salad (+50¢ person)*

Mixed Vegetables*
Green Bean Almondine*
Buttered Corn*
Baked Beans*
Macaroni & Cheese
Brownies
Jello with Fruit*

Additional accompaniments may be added for \$1.95 per person, per item

*Gluten-free option

Buffet package includes:

- Disposable Plates, Utensils & Serving Utensils
- Buns and/or Dinner Rolls & Margarine

Options:

- Delivery and Set-up Available for a fee
- Disposable Sterno Racks and Fuel Available for \$8.00 per set

Choice of 3 entrees & 3 accompaniments

Adults: 75 - Up \$12.05
50 - 74 \$12.40
20 - 49 \$13.10
Children 10 and under ½ price

Tipping your delivery person is greatly appreciated!

Silver Buffet Menu

Entrees: (Choice of 3)

Roast Sirloin of Beef in Au Jus
Italian Beef*
Pulled BBQ Pork*
Sliced Baked Ham*
Beef Tips with Noodles
Beef Stroganoff with Noodles
Roast Pork in Gravy
Homemade Chili*
Chicken Salad with petite rolls
Stuffed Green Peppers

Golden Baked Chicken*
Teriyaki Glazed Chicken-
Breast with white rice
Barbecue Chicken*
Fried Chicken
Herb Seasoned Chicken Breast*
Turkey with Gravy
(All white or mixed)
Tuna Salad with petite rolls

Spaghetti with Meat Sauce
Chicken Fettuccine Alfredo
Spaghetti with Italian Meatballs
Vegetarian Mostaccioli
Baked Mostaccioli & Meat Sauce
Polish Sausage & Sauerkraut*
Brats & Sauerkraut*
Italian Sausage & Green Peppers*
Baked Cod*

Accompaniments: (Choice of 3)

American Potato Salad*
German Potato Salad
Au Gratin Potato
Scalloped Potato
Oven Roasted Red Potatoes*
Mashed Potatoes with Gravy
French Fries*
Mixed Green Salad w/dressing*

Macaroni Salad
Cold Pasta Salad
Creamy Cole Slaw*
Mostaccioli Marinara
Rice Pilaf
Spanish Rice*
Macaroni & Cheese
Garden Salad w/ dressing

Mixed Vegetables*
Green Bean Almondine*
Buttered Corn*
Baked Beans*
BBQ Beans with Pork*
Creamy Cucumber Salad*
Vinaigrette Cucumber Salad*

Brownies
Assorted Cookie Tray
Jello with Fruit*

Apple Crisp
Apple or Cherry Cobbler
Apple or Cherry Pie Squares -\$

Sheet Cake-\$
Pumpkin Squares-\$
Mini Cheesecakes -\$

Additional accompaniments may be added for \$1.95 per person, per item
\$- Up charge applies
*Gluten-free option

Silver Buffet package includes:

- Delivery & Set Up of Self Service Buffet Line
- Service Staff to Maintain Line and Clear Tables for 1½ Hours
- Quality Chafing Racks & Fuel during serving
- Disposable Plates, Utensils & Serving Utensils
 - Bread, Dinner Rolls and Margarine

Adults: 75-Up \$14.75
50-74 \$16.15

Children 10 and under ½ price

A 15% service charge will be added onto the subtotal.

Gold Buffet Menu

(Choice of 3 entrees)

Hand Carved Prime Rib

Hand rubbed with our special spices served with a warm au jus and horseradish sauce

Boneless Braised Beef Short Ribs

Slow cooked with fresh herbs in a reduced red wine sauce served in its own juices

Chicken Marsala

Grilled tender chicken breast sautéed with Marsala wine, fresh mushrooms, tomatoes and shallots

Chicken Vesuvio

Pan seared breast of chicken with pan fried vesuvio roasted potatoes & Italian spices

Veal Scaloppini

Pan seared lean veal with a creamy white wine sauce with fresh herbs, served over pasta

Golden Baked Chicken

Quartered bone-in chicken seasoned with homemade spices, baked to golden brown & steamed

Smoked Turkey Breast

Turkey breast smoked and served with a light wine sauce

Herb Roasted Cornish Hens

Lightly herb seasoned whole Cornish hens baked to golden brown

Grilled Salmon

Atlantic salmon grilled to perfection and topped with our herbed butter sauce

Hand Carved Baked Ham

Hickory smoked, sugar cured ham served with a homemade orange sauce

Roast Loin of Pork

Whole roasted pork loin hand carved and served in a gravy white wine sauce

Baked Stuffed Pork Chops

Hand cut pork chops stuffed with homemade wild rice stuffing & baked

BBQ Baby Back Ribs

Grilled and slow roasted until tender then topped with our own homemade BBQ sauce

Baked Lasagna

Layers of fresh pasta filled with homemade Italian sausage, cheeses and baked with our marinara sauce

Lasagna Primavera

Our homemade meatless lasagna layered with fresh pasta, cheeses and fresh vegetables

Accompaniments:
(Choice of 5)

Vegetables

Steamed Broccoli and Cauliflower
Vegetable Medley (Steamed Broccoli,
Cauliflower and Carrots)
Green Beans Almondine
Peas and Pearl Onions
Buttered Corn
Glazed Baby Carrots
Italian Medley (Sautéed Zucchini, Carrots,
Tomato, and Onions)

Potato/Rice

Cornbread Stuffing
Home style Stuffing
Vegetable Risotto
Homemade Mashed Potatoes with Gravy
Baked Potato with Butter & Sour Cream
Twice Baked Potato
Candied Yams
Rice Pilaf
Roasted Red Potatoes
Wild Rice with Mushrooms or Cranberries

Salads

Garden Salad with Dressings
Caesar Salad
Cold Pasta Salad
Cheese Tortellini Salad
Cubed Fresh Fruit Salad
Cold Crab Salad
Shrimp Salad

Desserts

Triple Chocolate Brownies
Frosted Pumpkin Squares
Fancy Cookie Tray
Decorated Sheet Cake
Apple or Cherry Pie Squares
Apple or Cherry Strudel

Additional accompaniments may be added at \$1.95 per person, per item

Gold Buffet package includes:

- Delivery & set up of buffet table
- Service staff - maintain line and clear tables for 1½ hours
 - Stainless Steel chafing racks and fuel during service
 - China plates & stainless silverware
- Table linens & linen napkins (your choice of color) - guest tables & buffet table
(Additional linens extra charge)
- Dinner rolls, butter and margarine

**Adults: 75 – up Call for current
50 – 74 market price**

Children 10 and under ½ price

A 15% service charge will be added onto the subtotal.

Appetizer Trays

Sliced Fresh Fruit Tray (seasonal) - Serves 25 - \$80.00

(cantaloupe, honeydew, watermelon, green & red grapes, pineapple, kiwi, strawberries)

Chips and Pretzels with Dip - Serves 25 - \$25.00

(ranch & french onion)

Trio of Salsas with Tortilla Chips - Serves 25 - \$35.00

(Add Homemade Guacamole for \$25.00)

(chipotle, tomato salsa, salsa verde)

Cowboy Caviar with Tortilla Chips - Serves 25 - \$50.00

(black beans, black-eyed peas, sweet corn, green onion, bell pepper, tomato, jalapeno, cilantro, avocado)

Assorted Cheese and Crackers - Serves 25 - \$65.00

(cheddar, colby jack, swiss, pepper jack)

Assorted Cubed Cheese and Cold Cuts - Serves 25 - \$75.00

(cheddar, colby jack, pepper jack, salami, ham, turkey)

Garden Relish Tray with Ranch - Serves 25 - \$55.00

(celery, carrots, cucumbers, broccoli, cauliflower, green & black olives, dill & sweet pickles)

Bruschetta with Toasted French Bread - Serves 25 - \$50.00

(tomatoes, basil, garlic, olive oil)

Spinach & Artichoke Dip with Pita Chips - Serves 25 - \$50.00

Hors D'oeuvres

Hot

Wings (teriyaki, bbq or buffalo)	100 pcs.	\$100.00
Vegetarian Cocktail Egg Rolls	100 pcs.	\$100.00
Cocktail Meatballs in Gravy or Marinara	100 pcs.	\$55.00
Scallops Wrapped in Bacon	100 pcs.	\$175.00
BBQ Cocktail Links	100 pcs.	\$55.00
Teriyaki Glazed Chicken Skewers	100 pcs.	\$125.00
Seafood Stuffed Mushroom Cap	100 pcs.	\$145.00
Mozzarella Sticks	100 pcs.	\$55.00
Jalapeno Poppers	100 pcs.	\$75.00

Cold

Jumbo Shrimp with Cocktail Sauce	100 pcs.	\$175.00
Caprese Skewers	25 pcs.	\$42.50
(grape tomatoes, fresh mozzarella, olive oil, balsamic, basil)		
Pesto Tortellini Skewers	25 pcs.	\$47.50
(cheese tortellini, grape tomatoes, fresh mozzarella, pepperoni, pesto)		

Sweet Trays

\$32.00 per dozen

**Éclairs, Tiramisu, Chocolate Dipped Strawberries, Cream Puffs, Mocha Cups,
Mini Carrot Cakes, Cannoli's, Cheesecake Squares & Napoleon's**

(4 dozen minimum - each item must be ordered by the dozen)

Beverages

Bottled Water .75¢/bottle

Canned Pop, Lemonade & Iced Tea \$1.00/can

(Includes ice and containers to keep beverages cold)

(Full case choices per flavor)

AUTHORIZATION TO PROCEED 01/22

Please return your contract as soon as possible. No reservation will be made unless signed contract and deposit is received. Prices and availability subject to change. Customer is responsible for lost or damaged linens, china and silverware. I authorized Party Time Caterers to implement plans for catering service arrangements as specified in this contract. Party Time Caterers should not be held liable for failure to meet this agreement where failure is due to unforeseen accidents, of light, heat or power or any act of God.

Authorized By: (Please Sign) _____ **Today's Date:** _____

Please sign contract, make menu selections below & return with your deposit.

Event Date: _____ Adults: _____ Children: _____ Serving Time: _____

PLEASE CHECK: Buffet Silver Buffet Gold Buffet

Selection of Entrees

Selection of Accompaniments

Selection of Appetizers & Hors D'oeuvres

Serving time of _____

TERMS OF PAYMENT: A \$200.00 non-refundable deposit is required with booking. 50% of total bill is due 30 days prior to event date, non-refundable if cancelled. If an event is cancelled within 72 hours of the event date, you are responsible for full payment as determined on the contract. Balance & final count is due 14 days before party. Any fees charged by the facility of your choice will be added to your bill. A 15% service charge will be added onto the subtotal for silver and gold packages. 7½% sales tax is added. Please enclose map or written directions. Visa, MasterCard, American Express, Discover, Cash or Check Accepted.

Credit Card #: _____ CVV#: _____ Exp. Date: _____

Cardholder Name: _____

I authorize PARTY TIME CATERERS to charge the deposit, 50% & final payment. **Cardholder Signature:** _____

Customer Name/Company Name: _____

Address: _____ City: _____ State: _____ Zip: _____

Email Address: _____

Contact Name: _____ Ph#: (_____) _____ Fax#: (_____) _____

Address of Party: _____ Ph # at party: (_____) _____