



## **Catering & Events Menu**

Unique Dinner Parties • Cocktail Receptions • Spectacular Corporate Events  
Drop Off Catering • Corporate Catering • Distinctive Weddings  
Bridal Showers • Gourmet Gift Baskets

Bring the culinary expertise, personalized service and the world renowned reputation of *Charlie Trotter's* to your next special occasion. Whether you are planning a formal dinner party, casual get together, corporate luncheon, cocktail reception or wedding, **Trotter's To Go Catering** can handle all of the particulars to ensure that your next engagement will be truly distinctive and memorable.

Our catering services include customized menus for any size party, venue selection, wine accompaniments, china and stemware, table linens, table settings, service staff, bartenders, music, floral designs and more. We will be there to help you receive your guests upon their arrival and we will be there to help you upon their departure. We can even provide valet and limousine service.

### **Dinner Parties and Cocktail Receptions**

Let us create a truly customized Trotter's To Go experience in the comfort of your own home!. Extraordinary cuisine and exceptional service are just the beginning of what you will experience from **Trotter's To Go Catering**. If you are entertaining a party of *any size*, we will create a food and wine experience that will simply be unmatched.

### **Drop Off Catering and Corporate Events**

**Trotter's To Go** is the perfect solution when time is tight and you are trying to impress a client. We provide complete menu solutions that make setup (or drop off) incredibly easy. "Working" lunches will never be the same! Whether you are in need of spectacular boxed lunches, a beautifully presented buffet, or if you are hosting a special reception and require a fully catered affair, our professional catering team will seamlessly put forth a spectacular event leaving you with nothing to worry about!

### **Distinctive Weddings and Bridal Showers**

The personal attention that we offer in planning your wedding will immediately put you at ease. We will work with you to find the perfect location, as well as develop a customized menu and wine program that will perfectly augment your special day. Our expert floral designers will easily translate your ideas into magnificent floral arrangements! Whether you wish to have a formal sit down dinner or a free flowing dining extravaganza, **Trotter's To Go** will create a memorable wedding celebration that will be uniquely yours.

*Please allow 24-48 hour notice to ensure availability.  
Menu offerings are based on seasonality of product and are subject to change.*



## HORS D'OEUVRES

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*The minimum order of hors d'oeuvres is one dozen. All of our hors d'oeuvres are packed in containers for safe transport and will require minor preparation prior to serving. 24 – 48 HOURS NOTICE REQUIRED.*

### Vegetarian \$35.00 per dozen

#### **Chilled or Room Temperature:**

- Cherry Tomato and Watermelon Skewer with Chipotle Citroslette and Togarashi
- Marinated Vegetable Maki Rolls with Shiso and Soy
- Winter Truffle Deviled Eggs with Thyme
- Chevre, Tomato and Basil Tartlet

#### **Warm: (*Re-heating instructions included*)**

- Vegetable Pot sticker with Ginger Ponzu Dipping Sauce
- Gougères (buttery, crusty and light gruyere cheese bites)
- Brie and Caramelized Onion Tartlets
- White Truffle Risotto Cakes with Thyme
- Saffron Risotto Cakes with Tomato Chutney
- Quinoa Cakes with Asparagus Tips, Balsamic Reduction and Fried Sweet Potato
- Brillat-Savarin Affine Triple Crème Grilled Cheese Bites on Brioche
- Herb Stuffed Mushroom Caps with Parmesan Cheese

### Seafood \$45.00 per dozen

#### **Chilled or Room Temperature:**

- Smoked Salmon Roulade with English Cucumber and Dill
- Petit Lobster "B.L.T" on Brioche (\$5.00 additional charge)
- Maine Lobster and Apple Salad Tartlets
- Curry Shrimp Salad inside a Cucumber Cup
- Potato Pave topped with Charlie Trotter's Smoked Salmon and Dill Crème Fraiche
- Spicy Ahi Tuna Maki Roll with Pickled Vegetables

*(Domestic or International Caviar available upon request.)*

#### **Warm: (*Re-heating instructions included*)**

- Polenta Fried Oyster Wrapped in Cucumber with Curry Aioli
- Mini Shrimp Po' Boy with Andouille and Caramelized Onions
- Peekytoe Crab Cakes with Pineapple Mango Salsa
- Marinated Shrimp Skewers with Charlie Trotter's Organic Yuzo-Miso Sauce
- Peeky Toe Crab Stuffed Mushroom Caps

*More hors d'oeuvres and stationary platters continued on the next page...*



## HORS D'OEUVRES, CONTINUED...

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*The minimum order of hors d'oeuvres is one dozen. All of our hors d'oeuvres are packed in containers for safe transport so they will require minor preparation prior to serving. 24 – 48 HOURS NOTICE REQUIRED*

### Poultry, Meat & Game \$40.00 per dozen

#### Chilled or Room Temperature:

- Organic Chicken Apple Sausage, Red Wine Pickled Onion and Whole Grain Mustard on Pretzel Crisp
- Herbed Crepes with Free-Range Chicken, Ricotta and Spinach
- Demi Prosciutto "Cannelloni" with Balsamic Marinated Vegetables
- Thai Beef Spring Rolls with Basil and Pepitas
- Mini Twice- Baked Potatoes with Smoked Bacon
- Prosciutto di Parma with Aged Manchego and Arugula on Crostini
- Cuban Sandwich Bites with Whole Grain Mustard and Cornichons
- Australian Grass-Fed Beef Tenderloin, Arugula, and Horseradish Crème on Toast Point
- "Chimichurri" Tenderloin Skewers with Yogurt Dipping Sauce
- Duck Confit Crepes with Dried Cherry-Poppy Seed Jam Chutney

#### Warm: *(Re-heating instructions included)*

- Marinated Chicken Skewers: Lemon-Rosemary OR Garlic Chili
- Pulled Pork Empanadas with Sweet Corn and Orange
- Pork Shoulder w/ Tamarind Apple Chutney on Pretzel Crisp
- Petite Bison Burgers with Stone Ground Mustard on Demi Brioche
- Thai Beef Short Ribs in a Fingerling Potato Cup
- Bacon Wrapped Chorizo Stuffed Dates with Romesco Sauce



## STATIONARY HORS D'OEUVRES PLATTERS

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These stationary hors d'oeuvres platters come on black platters and are easy to set-up, require minimal maintenance. Perfect for large gatherings! *48 hours notice required*

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### Antipasto Platter

Small \$80.00  
Medium \$125.00  
Large \$175.00

This assortment of Italian appetizer favorites includes roasted red peppers & garlic, balsamic portabella mushrooms, olives, assorted cured meats & salamis, pickled vegetables and crostini.

### Artisan Cheese Platter

Small \$85.00  
Medium \$140.00  
Large \$200.00

Our classic cheese board includes the Chef's choice of domestic and imported cheeses, and is accompanied with dried fruit, nuts, fruit chutney or pastes and crackers.

### Charcuterie Platter

Small \$85.00  
Medium \$130.00  
Large \$180.00

This platter includes a variety of domestic and European salamis, cured meats, pates and mousses, Mediterranean olives, cornichons and French mustards. Accompanied by crackers.

### Chopped Chicken Liver Platter

Small \$35.00  
Medium \$45.00

Our popular chopped chicken liver platter comes with onion, egg and is surrounded by Matzo crackers.

### Serving Sizes

*Small*     *Approximately 8-10 guests*  
*Medium*   *Approximately 12-20 guests*  
*Large*     *Approximately 23-30 guests.*

### Ahi Tuna "Poke" Platter

Small \$95.00

A Trotter's To Go favorite, our "poke" is a wonderful combination of raw tuna, ginger, sesame oil and garlic-chili paste, surrounded by gluten-free wasabi rice crackers.

### Charlie Trotter's Citrus Cured Smoked Salmon Platter

Small \$75.00  
Medium \$120.00  
Large \$170.00

Our salmon platter offers our very own citrus-cured smoked salmon and is served with all the classic accompaniments: crème fraiche, capers, sieved egg whites and yolks, as well as shallots. Accompanied by crackers.

### Crudités Platter

Small \$40.00  
Medium \$60.00  
Large \$80.00

This platter includes an array of seasonal fresh vegetables served with seasonal dip.

### Seasonal Bruschetta Platter

Small \$40.00  
Large \$60.00

Olive and Mushroom Bruschetta (Year Round) or  
Tomato Bruschetta (Summer Only) served with crostini.

### Roasted Dates wrapped in Smoked Bacon with Romesco

Sm \$75.00  
Med \$95.00  
Lg \$150.00

The delicious combination of sweet dates stuffed with spicy chorizo sausage and complemented by the saltiness of bacon is a wonderful complement to any cocktail party!

*(Dates come in an aluminum container for easy reheating)*



## ARTISAN SANDWICH PLATTERS AND BOXED LUNCHES

*We package our artisan sandwich platters on elegant black plastic platters which come with a resealable plastic lid closure. Perfect for a casual lunch, open-house, or buffet experience!*

### Platter Sizes

Small	\$74.50	(10 sandwiches)
Medium	\$109.50	(15 sandwiches)
Large	\$144.00	(20 sandwiches)

### Artisan Sandwich Selection

- French Brie, Granny Smith Apple and Celery Remoulade on Baguette
- Fresh Mozzarella, Arugula and Heirloom Tomato on Ciabatta
- Mediterranean Tuna Salad on Ciabatta
- Charlie Trotter's Citrus Cured Smoked Salmon with English Cucumbers and Crème Fraiche on Ciabatta
- Roasted Turkey, Tomato and Butter Lettuce with Sage Mayonnaise on Whole Grain Bread
- Free-Range Chicken Salad with Goat Cheese, Walnuts and Sun Dried Tomatoes on Brioche
- Smoked Ham, Gruyere and Honey Mustard on Pretzel Bread
- Carolina Barbecued Pork with Napa Cabbage Slaw on Onion Roll
- Australian Grass-Fed Beef Tenderloin with Horseradish, White Cheddar and Balsamic Glazed Onions on Onion Roll

### Silver Dollar Sandwich Platter \$43.00 a Dozen (Each sandwich must be ordered in ½ dozen increments)

- Australian Grass-Fed Beef Tenderloin with Horseradish on Demi Ciabatta
- Roasted Turkey, Sage Aioli, Tomato and Lettuce on Demi Brioche
- Chicken Salad with Chevre and Sun Dried Tomatoes on Demi Brioche
- Fresh Mozzarella, Arugula and Heirloom Tomato on Demi Ciabatta
- Mediterranean Tuna Salad on Demi Ciabatta
- Carolina Barbecued Pork with Napa Cabbage Slaw on Demi Ciabatta

## TROTTER'S TO GO BOXED LUNCHES

Perfect for picnics, corporate or working meetings, concerts or whenever you need food on the go!

- Trotter's To Go Boxed Lunch / \$13.95  
Your choice of sandwich, whole grain salad and cookie.
- Trotter's To Go Deluxe Boxed Lunch / \$15.95  
Your choice of sandwich, whole grain salad, green salad and cookie.



### **ENTRÉE SALADS (FAMILY STYLE)**

*We also offer heartier salads that could be served to your guests on their own or as part of a buffet. These salads are priced to serve approximately 10 guests and are presented in elegant black plastic bowls with a resealable plastic lid. Simply set them out and enjoy!*

- Marinated Flank Steak with Balsamic Roasted Onions, Tomatoes and Organic Thai Barbecue Sauce / \$15.95 per lb
- Mixed Field Greens with Shaved Fennel, Carrots and Manchego Cheese with Roasted Shallot-Balsamic Vinaigrette / \$14.95 per lb
- Spinach Salad with Chicken Breast, Hard Boiled Eggs, Smoked Bacon and Walnuts served with Dijon Mustard Vinaigrette / \$15.95 per lb
- Spinach Salad with Artichoke Hearts, Red Onion, Feta Cheese and Organic Yuzu-Miso Vinaigrette / \$14.95 per lb
- Spinach & Frisee Salad with Walnuts, Dried Fruit, Blue Cheese and Maple Sherry Vinaigrette/ \$14.95 per lb
- Caesar Salad with Cherry Tomatoes, Croutons, Parmesan Cheese and Classic Caesar dressing/ \$14.95 per lb  
Add Chicken for \$1.00 per lb

### **ACCOMPANIMENTS**

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#### **SOUPS**

Served cold or hot, our soups are bursting with flavor! Our selection changes daily, so when you place your order inquire about our daily offerings!

#### **VEGETABLES**

- Balsamic Marinated, Wood-Grilled Portobello Mushrooms/ \$10.95 per lb
- Braised Carrots with Fresh Ginger and Currants/ \$10.95 per lb
- Broccoli, Avocado and Pistachios with Sesame Oil/ \$12.95 per lb
- Brussels Sprouts with Apple Cider and Whole Grain Mustard/ \$12.95 per lb
- Chinese Long Beans with Hoisin Roasted Shallots and Garlic / \$12.95 per lb
- Celery Root Cole Slaw with Watercress, Arugula and Cabbage/ \$12.95 per lb
- Grilled Baby Bok Choy with Shiitake Mushrooms/ \$12.95 per lb
- Haricots Verts with Figs, Roasted Shallots, Tomatoes and Almonds/ \$12.95 per lb
- Oven Roasted Root Vegetables/ \$10.95 per lb
- Rapini with Toasted Garlic Vinaigrette/ \$12.95 per lb
- Roasted Beets, Goat Cheese and Toasted Hazelnuts with Honey & Sherry Vinegar/ \$12.95 per lb



## **ACCOMPANIMENTS, CONTINUED**

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- Roasted Cauliflower, Cilantro, Fennel and Lime Juice/ \$12.95 per lb
- Spring Asparagus with Citrus Zest/ \$12.95 per lb
- Heirloom Tomato Salad with English Cucumbers and Red Wine Vinaigrette (Seasonal)/ \$12.95 per lb
- Sweet Corn, Tomato and Peapod Salad (Seasonal)/ \$12.95 per lb
- Curried Cauliflower with Dates and Mangoes/ \$12.95 per lb
- Vanilla Roasted Parsnips/ \$12.95 per lb

## **POTATOES**

- Curried Potato Salad with Roasted Red Onion/ \$10.95 per lb
- Maple Roasted Sweet Potatoes/ \$10.95 per lb
- Oven Roasted Fingerling Potatoes with Sea Salt and Olive Oil/ \$10.95 per lb
- Yukon Gold and Sweet Potato Pave with Pecorino Cheese and Fresh Herbs (48 hour notice)/ \$12.95 per lb
- Purple Potato Salad with Sage Aioli/ \$11.95 per lb
- Roasted Garlic-Yukon Gold Potato Puree/ \$8.95 per lb
- Roasted Potatoes with Smoked Spanish Paprika/ \$10.95 per lb

## **WHOLE GRAIN AND PASTA SALADS**

- Bulgur Wheat Salad with Fresh Vegetables, Sherry Vinaigrette and Cilantro/ \$12.95 per lb
- Organic Soft Wheat Berries with Dried Fruit and Roasted Nuts / \$12.95 per lb
- Whole Grain Quinoa with Chorizo, Sweet Potato and Balsamic Vinaigrette/ \$12.95 per lb
- Whole Grain Israeli Couscous with Fresh Vegetables and Dill/ \$12.95 per lb
- Spicy Asian Pasta and Beef Salad/ \$12.95 per lb
- Angel Hair Pasta with Straw Mushrooms and Chile Vinaigrette/ \$12.95 per lb
- Cavatappi Pasta with Spinach Pesto, Parmesan Cheese and Sun Dried Potatoes/ \$12.95 per lb



## MAIN COURSES

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### SEAFOOD

Our seafood selection is dependent upon availability.

- Seafood Paella featuring Seasonal Seafood, Chicken and Sausage/ \$34.95 per lb
- Mediterranean Tuna Salad with Capers, Roasted Red Peppers, Olive Oil and Lemon/ \$12.95 per lb
- Seared Ahi Tuna Loin/ \$36.95 per lb
- Yellow Fin or Ahi Tuna "Poke" with Ginger, Sesame Oil and Garlic-Chile Paste/ \$38.95 per lb
- Seasonal Fresh Fish/ \$24.95 per lb
- Maine Day Boat Lobster Tail/ \$18.95 each
- Lobster Salad with Apple, Horseradish and Lime/ \$24.95 per lb
- Entrée Size Peeky Toe Crab Cakes with Pineapple Mango Salsa/ \$8.95 each
- Hand Harvested Diver Sea Scallop/ Market Price

### Poultry, Meat, and Game

- Amish Chicken Paella featuring Vegetables and Chorizo Sausage/ \$24.95 per lb
- Organic Chicken and Apple Sausage / \$3.95 each
- Honey and Lavender Glazed Spit-Roasted Amish Chicken/ \$13.50 each
- Free-Range Chicken Salad with Crème Fraiche, Sun Dried Tomatoes and Watercress/ \$16.95 per lb
- Plainville Farms Turkey Breast/ \$18.95 per lb
- Herb Fried Chicken/ \$16.95 per lb
- Gunthorp Farms Pork Shoulder/ \$21.95 per lb
- Geuze Braised Rabbit with Root Vegetables/ \$24.95 per lb
- Three Day Marinated Soy Braised Brisket/ \$18.95 per lb
- Australian Grass-Fed Beef Tenderloin / \$ 36.95 per lb
- Beef Tenderloin Meatloaf with House Made Ketchup/ \$24.95 per lb
- Wood Grilled Flank Steak/ \$24.95 per lb
- Thai Barbeque Beef Short Ribs / \$16.95 per lb



## BRUNCH, BREAD, AND PASTRY

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*Please note: Our bread and pastry selections vary each day. We can also customize desserts for any occasion!*

### BRUNCH PLATTERS

#### Fresh Tropical Fruit Platter

Small \$55.00 (serves 10-15 people)

Large \$85.00 (serves 20- 24 people)

#### Seasonal Breakfast Pastry Platter

Small \$45.00 (serves 10-15 people)

Large \$80.00 (serves 20-35 people)

This beautifully presented platter contains our artisan seasonal scones, muffins, and tea breads served with Plugra butter.

#### Assorted Frittata Platter

Small \$45.00 (15 frittatas)

Large \$80.00 (30 frittatas)

These amazing litter frittatas are made from eggs, seasonal vegetables, and cheese. They are a perfect warm alternative to breakfast, accompanied by our breakfast pastry platter, it's a perfect combination of a well-balanced breakfast!

#### Quiche / 8" \$29.95 (serves 6-8 people)

Made from scratch, our quiches are one of our most popular breakfast items! Please choose from the following:

•Spinach, Roma Tomato and Chevre • Asparagus and Parmesan • Lorraine •Ham and Gruyere •Manchego and Chorizo

### BREAD AND PASTRY

#### • Bread

Ciabatta Dinner Rolls / \$.90 each

Demi-Ciabatta Rolls / \$.50 each

Ciabatta Bread / \$3.50 each

Brioche Rolls / \$1.50 each

Demi-Brioche Rolls / \$.75

French Baguette Bread / \$1.95 each

#### • Cookies

Sugar, Chocolate Chunk, Oatmeal-Dried Fruit, Peanut Butter / \$1.85 each

Mini Chewy Chocolate Meringues / \$3.50 for a package of 12

Coconut Macaroons Drizzled with Chocolate / \$5.95 for a package of 5

#### •Brownies and Dessert Bar

Chocolate Brownies with White Chocolate or Chocolate Pecan Bars \$2.25 each

#### • Puddings, Mousses & Crisps

Chocolate or Butterscotch Pudding / \$6.95 per lb

Rice Pudding / \$5.95 per lb

Bread Pudding / \$7.95 per lb

Chocolate Mousse / \$7.95 per lb

Seasonal Fruit Crisp 5" / \$9.95



## DESSERT PLATTERS

### Cookie Platters

Small \$25.00 30 Half-Sized Cookies

Large \$50.00 60 Half-Sized Cookies

### Cookie and Brownie/Dessert Bar Combination Platters

Small \$45.00 40 Half-Sized Pieces

Large \$78.00 80 Half-Sized Pieces

## SPECIAL OCCASION CAKES AND CUPCAKES

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*Please Note: Please select cake, frosting, filling and garnish. **48 Hours Advance Notice Requested***

5" Double Layer Cake	\$16.95	Serves 4 People
8" Double Layer Cake	\$36.95	Serves 8 – 12 People
10" Double Layer Cake	\$56.95	Serves 15 -35 people

**Choice of Cakes: Choice of Frostings/Fillings: Choice of Garnishes:**

- Vanilla Cake
- Chocolate Cake
- Carrot Cake
- Coconut Cake
- Red Velvet Cake
  
- Vanilla or Chocolate Butter Cream
- German Chocolate
- Chocolate Fudge
- Honey Cream Cheese
  
- Chocolate Shavings or Cocoa Nibs
- Coconut Shavings
- Candied Ginger
- Fresh Berries (Seasonal)

### Cupcake Platters

Cupcakes can be made using any cake and frosting combination found in our Special Occasion Cake section. The minimum order for each flavor is one dozen cupcakes. Gluten-free cupcakes are available upon request.

#### Regular Sized:

\$30.00/dozen

#### Mini Sized:

\$15.00/dozen

**Specialty Cakes – The selection below are just a few options, we carry numerous seasonal desserts.**

Chocolate Soufflé / 5" - \$9.95 8" - \$21.95

Venezuelan Flourless Chocolate Cake / 5" - \$19.95 8"- \$39.9



## TROTTER'S TO GO CATERING AND EVENTS

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Bring the culinary expertise, personalized service and the world renowned reputation of Charlie Trotter's to your next special occasion. Whether you are planning a formal dinner party, casual get together, a corporate luncheon, a cocktail reception or a sit down wedding, **Trotter's To Go Catering** can handle all of the particulars to ensure that your next engagement will be truly distinctive and memorable. Expert event management that delivers! Our catering services include venue selection, menu development, china and stemware, table linens, table settings, service staff, bartenders, music, floral designs and more. We will be there to help you receive your guests upon their arrival and we will be there to help you upon their departure. We can even provide valet and limousine service.

### WINE PROGRAM

Our wine program at Trotter's To Go can accommodate any budget. Our professional team can assist you in choosing the perfect wine to compliment any meal or occasion. Trotter's To Go offers many of the classic food wines from Burgundy to Bordeaux, as well as wines from many other wine producing countries including: Italy, Austria, Spain, Australia, Oregon, California, Germany, Chile and South Africa.

### SERVICES

#### Delivery

Delivery is available all days of the week in the Chicago area. Deliveries outside metro Chicago and on weekends may have additional charges and may require more advance notice. Please inquire.

#### Service staff

Black tie or casual, Trotter's To Go catering can provide you with an experienced staff that includes waiters, bartenders, culinary chefs, and event directors.

#### Equipment Rentals

We can provide full rental services for your next event. Dishes, coffee cups, tables, chairs, linens, coffee urns, chafing dishes and utensils are available to you. All rentals are delivered within a four-hour window one day prior to your event and picked-up the next day within a four-hour window. Our event director can help you with it all!

#### Flowers and Décor

We can provide them through our florist or yours! We also can provide all your audio visual, lighting and décor through our sources.

#### Entertainment

We can arrange entertainment at your request. Our list of entertainment includes jazz quartets, DJ's, pianists and more.

#### Event spaces

We can assist you in finding the perfect space for your event with our preferred list of rental spaces in the city!