



## **P A R T Y   T R A Y S**

**Small trays serve up to 15 people.  
Medium trays serve approximately 15-20 people.  
Large trays serve approximately 20-30 people  
All items are arranged on high quality disposable trays.  
Hot food items are delivered cold in aluminum pans with directions for re-heating.**

**\*\*\*\*\***

**Please allow a minimum of 72 hours for the preparation and delivery of your order.  
48-hour notice is required for cancellation of your order. Failure to give notice of  
cancellation will result in responsibility for 100% of all charges.  
All orders require payment at the time of delivery.**

**\*\*\*\*\***

**\$150.00 minimum order for delivery orders.  
Items subject to availability and seasonality.  
Menu prices subject to change without notice.  
Prices do not include delivery charges and sales tax.**

**Saturday and Sunday deliveries are subject to extra delivery charges  
depending upon location and time of delivery.**

Honest Foods, Inc.  
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773.777.8556 fax

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\* C H I P S & D I P S \*

*Crudité Tray*

Variety of seasonal vegetables served with choice of parmesan peppercorn or caramelized onion dip.  
Small \$29.95 Medium \$45.95 Large \$59.95

*Pita, Pita, Pita*

Lemon-garlic hummus served with mounds of pita wedges, cucumbers, tomato slices, red onion slivers, kalamata olives, pepperoncinis and feta cheese.  
Medium \$39.95 Large \$47.95

*Spinach-Artichoke Dip*

Fresh spinach and artichoke hearts served with crispy pita points.  
Small \$24.95 Large \$39.95

*Bruschetta*

Grilled italian breads brushed with garlic oil and served with tomato, red onion, and fresh basil insalata.  
Small \$30.95 Large \$49.95

*Chips and Salsa*

White and blue corn chips served with fresh garden salsa and guacamole.  
Small \$24.95 Large \$39.95

\* H O N E S T S P E C I A L T I E S \*

*Poached Salmon*

Fresh boneless atlantic salmon poached in white wine and herbs with cucumbers, capers, red onion, lemon, grain mustards, dill horseradish sauce and cocktail rye.  
Medium \$124.95

*Seafood Cocktail*

Jumbo shrimp and snow crab claws served with horseradish cocktail sauce and fresh lemon.  
Market Price

*Charcuterie Tray*

Ham, pepperoni, genoa salami and chicken herb sausage, with grain mustards, imported cornichons, olive medley and sliced baguettes.  
Medium \$78.95

*Antipasti Tray*

Mixed greens, artichoke hearts, baby corn, roasted peppers, cherry peppers, italian cheeses, olives, pepperoncinis, balsamic vinaigrette.  
Medium \$69.95

*Filet Mignon Platter*

Whole sliced \*roasted beef tenderloin served with horseradish sauce, mustard and assorted mini-rolls.  
Small (serves 15) \$129.95  
\* medium rare unless otherwise requested

*Herb Grilled Chicken Platter*

Grilled boneless chicken breasts served with tarragon mayonnaise, mustard and assorted mini rolls.  
Small \$79.95

*Combination Platter*

Grilled boneless chicken breasts and whole sliced beef tenderloin served with tarragon mayonnaise, horseradish sauce, grain mustard and assorted mini rolls.  
Medium (serves 20-25) \$189.95

\* C H E E S E & F R U I T \*

*Wisconsin Cheese Tray*

Assorted water crackers, sharp cheddar, domestic swiss, pepper jack, smoked gouda, and seasonal fruit garnish.  
Small \$34.95 Medium \$64.95 Large \$99.95

*Imported Brie & Fruit*

Imported brie served with seasonal grilled fruits and sliced baguettes.  
Medium \$59.95

*Imported Cheese Tray*

Assorted water crackers, brie, sharp cheddar, peppercorn chevre, swiss, danish blue cheeses, seasonal fruit garnish.  
Small \$44.95 Medium \$79.95 Large \$124.95

*Fresh Seasonal Fruit Platter*

Fresh fruits of the season.  
Small \$19.95 Medium \$39.95 Large \$49.95

\* S A N D W I C H E S \*

*Gourmet Ciabatta Sandwiches*

Mini sandwiches with lettuce, tomatoes, and red onion:  
~ honey shaved turkey, brie, and tarragon mayo,  
~ marinated fresh mozzarella, tomato, and basil,  
~ roast beef, smoked gouda, horseradish mayo,  
~ grilled chicken, provolone, and pesto,  
~ grilled vegetables, goat cheese, sun-dried tomato pesto  
~ italian muffuletta (ham, salami, pepperoni),  
with provolone, olive medley, italian dressing.  
Medium \$78.95 Large \$99.95

*Chicken, Tuna & Egg Salad*

Build your own sandwiches with croissants,  
white meat chicken salad, tuna salad, and egg salad,  
sliced cheeses, lettuce, tomatoes, and red onion.  
Medium \$59.95 (choose 2) Large \$69.95 (all 3)

*Submarine Sandwiches*

Lettuce, tomatoes, and red onion on french bread:  
~ ham and swiss cheese.  
~ turkey and cheddar cheese,  
~ roast beef and provolone cheese,  
~ avocado, cucumber, cheddar  
and monterrey jack cheese,  
Medium \$68.95 Large \$89.95

*Tortilla Wraps*

Lettuce, tomatoes, red onion, sprouts and chipotle mayo:  
~ california avocado, cucumbers, and monterrey jack  
~ southwestern grilled chicken and pepperjack  
~ grilled vegetables and goat cheese  
~ roasted turkey and swiss cheese  
Small \$37.95 Medium \$75.95 Large \$95.95

\* S A L A D S \*

*Honest Pasta Salad*

Penne pasta with sun-dried tomatoes, artichoke hearts,  
italian cheese, roasted peppers and black olives,  
tossed in a light italian vinaigrette.  
Small \$25.95 Large \$46.95

*Spring Pasta Salad*

Fussili pasta loaded with fresh garden vegetables,  
and tossed with white wine vinaigrette.  
Small \$18.95 Large \$32.95

*Tortellini Salad*

Tri-color cheese tortellini tossed with fresh basil pesto  
and shaved parmesan cheese.  
Small \$29.95 Large \$53.95

*Soba Noodle Salad*

Buckwheat noodles, bean sprouts, red pepper, sesame  
seeds, fresh basil tossed in miso vinaigrette.  
Small \$25.95 Large \$46.95

*New Potatoes Primavera*

New potatoes, asparagus, and cherry tomatoes tossed  
with jalapeño-parmesan vinaigrette.  
Small \$25.95 Large \$46.95

*Grilled Vegetable Salad*

Grilled seasonal vegetables on a bed of mixed greens  
and drizzled with balsamic vinaigrette.  
Small \$29.95 Large \$51.95

*Chopped Salad*

Diced crisp greens, tomatoes and fresh garden vegetables  
served with italian vinaigrette.  
Small \$29.95 Large \$51.95

*Nicoise Salad*

Tuna, green beans, baby red potatoes, hard boiled egg,  
artichokes, roma tomatoes, capers, red onion, nicoise  
olives and wild greens with lemon-balsamic dressing.  
Large \$73.95

*Chicken Caesar Salad*

Grilled chicken, crisp romaine lettuce, garlic croutons,  
shaved parmesan, tomatoes, and red onions  
with a classic lemon-garlic vinaigrette.  
Small \$36.95 Large \$65.95

*Greek Salad*

Mixed greens, feta cheese, kalamata olives, tomatoes,  
cucumbers, red onion, and pepperoncinis,  
with red-wine oregano vinaigrette.  
Small \$33.95 Large \$60.95

*Chinese Chicken Salad*

Fresh spinach and napa cabbage with red onions,  
carrots, cucumbers, daikon radish, pickled ginger,  
won ton wafers, and sliced grilled chicken breast  
served with lemon-soy dressing.  
Small \$36.95 Large \$65.95

*Honest Salad*

Mixed greens, sliced pears, crumbled blue cheese,  
and toasted pine nuts served with fresh raspberry vinaigrette.  
Small \$34.95 Large \$62.95

\* C O L D    A P P E T I Z E R S \*

*Wrapped Asparagus Spears*

Prosciutto and goat cheese or smoked salmon and cream cheese  
Small - \$41.95, Medium \$62.95, Large \$83.95

*Tortellini Skewers*

Tri-color cheese tortellini served with sun-dried tomato pesto dip.  
Small - \$28.95, Medium \$42.95, Large \$57.95

*Fruit Skewers*

Seasonal fresh fruit served with orange poppy seed yogurt dip.  
Small - \$28.95, Medium \$42.95, Large \$57.95

*Southwestern Beef Canapés*

Sweet potato rounds with roast beef and corn salsa.  
Small - \$34.95, Medium \$52.95, Large \$69.95

*Stuffed New Potatoes*

Baby red potatoes filled with lemon chive crème fraiche and caviar.  
Small - \$34.95, Medium \$52.95, Large \$69.95

*Smoked Salmon Tartare*

Cucumber rounds topped with salmon, red onion, capers and horseradish dill sauce.  
Small - \$41.95, Medium \$52.95, Large \$69.95

*Caprese Skewers*

Fresh mozzarella, grape tomatoes and fresh basil.  
Small - \$28.95    Medium \$42.95    Large \$57.95

\*All cold appetizers are arranged on black plastic trays.

\* H O T    A P P E T I Z E R S \*

*Mushroom Stuffed Mushrooms*

Jumbo caps with parmesan and mushroom stuffing  
2 Dozen - \$28.95

*Vegetable Pot Stickers*

Vegetarian fried dumplings served with citrus ponzu dipping sauce.  
2 Dozen - \$15.95

*Vegetable Spring Rolls*

Crisp veggie filled rolls served with sweet n' sour sauce.  
2 Dozen - \$19.95

*Maryland Crab Cakes*

Traditional cakes served with stone ground mustard sauce.  
2 Dozen - \$48.95

*Spanakopita*

Phyllo triangles stuffed with spinach and feta.  
2 Dozen - \$19.95

*Individual Quiche*

Bacon, onion, and cheddar or spinach, mushroom, and swiss.  
2 Dozen - \$26.95

*Chicken Satay*

Skewered chicken served with spicy Indonesian peanut sauce.  
2 Dozen - \$32.95

*Beef Satay*

Skewered marinated beef with pineapple relish.  
2 Dozen - \$35.95

*Shrimp Kebobs*

Jumbo shrimp marinated in spicy cajun or tequila lime.  
2 Dozen - \$54.95

*Beef Empanada*

Spicy beef pies served with pico de gallo.  
2 Dozen - \$26.95

\*All hot appetizers are delivered cold in aluminum foil pans with instructions for reheating.

Each pan contains 2 dozen appetizers.  
\* D E S S E R T S \*

*European Style Cakes*

**9" Cakes – Serves 14**  
\$29.95 / each

<i>Lemon Mousse Cake</i>	<i>Death By Chocolate Cake</i>
<i>Raspberry Mousse Cake</i>	<i>Chocolate Decadence Cake</i>
<i>Passion Fruit Mousse Cake</i>	<i>Devil's Food Fudge Cake</i>
<i>Strawberry Mousse Cake</i>	<i>Flourless Chocolate Cake</i>
<i>Cappuccino Mousse Cake</i>	<i>Chocolate Peanut Butter Cake</i>
<i>White Chocolate Mousse Cake</i>	<i>Chocolate Truffle Torte</i>
<i>Hazelnut Mousse Cake</i>	<i>Tira Misu Torte</i>
<i>Carrot Cinnamon Buttercream Cake</i>	<i>Cannoli Cake</i>
<i>Apple Spice Cake</i>	<i>Banana Truffle Torte</i>

**\*Other Goodies from our Bakery ...**

*Cookies*

Choices of oatmeal raisin, peanut butter, chocolate chunk or white chocolate macadamia nut.  
Small Tray \$19.95 (20 cookies)  
Medium Tray \$39.95 (40 cookies)

*Bars*

Choices of caramel fudge, blondies, white chocolate cashew, peanut butter bars, key lime and lemon bars.  
Small Tray \$29.95 (30 bars)  
Medium Tray \$59.95 (60 bars)

\* C O N T I N E N T A L B R E A K F A S T \*

*Muffins*

An assortment of freshly baked muffins including carrot, banana nut, bran and blueberry served with choice of strawberry or orange butter.  
Small Tray \$18.95  
Medium Tray \$36.95

*Scones*

An assortment of freshly baked scones including blueberry, cranberry, cinnamon and chocolate cherry, with choice of strawberry or orange butter.  
Small Tray \$17.95  
Medium \$34.95

*Bagels*

Assorted bagels served with choice of vegetable cream cheese, plain or chive.  
Medium Tray \$37.95  
Large Tray \$44.95

*Lox and Bagels*

Assorted bagels served with smoked salmon, tomatoes, cucumbers, red onion, sprouts, capers, vegetable cream cheese, plain or chive.  
Medium Tray \$75.95  
Large Tray \$89.95