



# CATERING

## *Menu*

*Impeccable Quality & Taste using Family Traditions Since 1982.*



VOTED CHICAGO'S  
★ BEST ★  
PIEROGI



# APPETIZERS

**PETITE AWARD-WINING PIEROGI** (V-O)

**HAM-WRAPPED ASPARAGUS CANAPÉ**

**GOAT CHEESE & FIG CANAPÉS** (V)

**COCKTAIL CANAPÉ**

*with ham and/or turkey*

**ENDIVE BITES** (V) (GF)

*with figs, blue cheese & pecans*

**WALNUT-CRUSTED CHÈVRE  
& GRAPE TRUFFLES** (V) (GF)

**CANTALOUPE**

*with prosciutto & goat cheese*

**STUFFED CRISPY CUP**

*with chicken or tuna salad*

**PETITE MUSHROOM STUFFED EGG ROLLS** (V)

*with honey mustard sauce*

**BRUSCHETTA** (V)

*al pomodoro or mushroom-olive*



**TUNA STUFFED AVOCADO** (GF)

**STUFFED CHERRY TOMATO** (GF)

*with chicken or tuna salad*

**CHEESE & OLIVE SKEWERS** (V)

**KABANOSY & PICKLE SKEWERS**

**CAPRESE SKEWERS** (V) (GF)

**PETITE SPINACH PIES** (V)

**PETITE BEEF PUFFS**

**PIGS IN A BLANKET**

**PIGS IN A BACON BLANKET**

**PETITE ASPIC**

*with chicken or fish*



# PLATTERS

**FRESH CUT FRUIT PLATTER** (VG) (GF)

**FRESH VEGETABLE CRUDITÉS** (V) (VG-O) (GF)

*with house-made dip*

**ARTISAN SELECTION CHEESE & MEAT**

*with dried fruits & nuts*

**CLASSIC WISCONSIN CHEESE** (V) (GF)

*with olives*

**COLD CUT & DELI CHEESE**

**SANDWICH TOPPERS** (V) (VG-O) (GF)

**CAPRESE PLATTER** (V) (GF)

**BITE SIZE SUB TRAY** (V-O)

**OPEN-FACED BITE-SIZE SANDWICHES** (V-O)

**WHOLE POACHED SALMON** SERVES 60

*with caviar & capers*

**SMOKED FISH PLATTER** (GF)

*with caviar & capers*

**CHILLED SHRIMP** (GF)

*with house-made horseradish cocktail sauce*

# FRESH GREEN SALADS

**SPRING SALAD** (V) (VG-O) (GF)

*spring greens, beets, avocado, fresh oranges, walnuts, goat cheese, house-made balsamic vinaigrette dressing*

**SEVEN GREENS W/  
WALNUTS & PEARS** (V) (VG-O) (GF)

*spring greens, walnuts, pear, blue cheese, house-made raspberry vinaigrette dressing*

**SEVEN GREENS W/  
BLUE CHEESE & RASPBERRIES** (V) (VG-O) (GF)

*spring greens, blue cheese, fresh raspberries, house-made raspberry vinaigrette dressing*

**ICEBERG HOUSE** (V) (VG-O)

*iceberg lettuce, pepper, tomato, cucumber, red onion, carrot, choice of dressing: thousand island, italian, ranch or house-made balsamic vinaigrette*

**VEGGIE CHOPPED**\* (V) (VG-O) (GF)

*romaine, avocado, grape tomato, cucumber, chick peas, radish, broccoli, carrots, feta, house-made balsamic vinaigrette dressing*

**CAESAR**\*

*romaine, croutons, parmesan cheese, house-made caesar dressing*

\*Add grilled all-natural chicken breast for an additional cost

# SALADS

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**FRESH FRUIT SALAD** (VG) (GF)

**ORZO SALAD** (V)

**ENDIVE SALAD** (V) (VG-O) (GF)

**GREEK VEGETABLE WITH FETA** (V) (VG-O) (GF)

**CAPRESE SALAD** (V) (GF)

**VEGETABLE SALAD** (V) (GF)

**CUCUMBER & TOMATO** (VG) (GF)

**CUCUMBERS IN SOUR CREAM** (V) (VG-O) (GF)

**COLE SLAW** (V) (VG-O) (GF)

**RUSSIAN VINAIGRETTE BEETS** (VG) (GF)  
*with sauerkraut, baby lima beans and onions*

**GROUND BEETS** (VG) (GF)  
*with or without horseradish*

**RED CABBAGE SALAD** (VG) (GF)

**BAVARIAN SAUERKRAUT SALAD** (VG) (GF)

**MARINATED ICELANDIC HERRING** (GF)  
*in house-made cream sauce or olive oil*

# SIDES

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**POTATO DUMPLINGS** (V)

**CREAMY MASHED POTATOES** (V) (VG-O) (GF)

**BOILED POTATOES** (V) (VG-O) (GF)  
*boiled fingerling potatoes with fresh dill*

**ROASTED POTATOES** (V) (VG-O) (GF)  
*roasted fingerling potatoes with oregano or leek & scallions*

**RICE PILAF** (V) (VG-O) (GF)

**WILD RICE** (V) (VG-O) (GF)  
*with cranberries*

**ROASTED BRUSSELS SPROUTS** (V) (VG-O) (GF)

**ROASTED MUSHROOMS** (V) (VG-O) (GF)

**GRILLED VEGETABLES** (V) (VG-O) (GF)

**STEAMED VEGETABLES** (V) (VG-O) (GF)

**STEAMED ASPARAGUS** (V) (VG-O) (GF)  
*with sliced almonds*

**STRING BEANS** (V) (VG-O) (GF-O)  
*steamed with brown butter bread crumbs*

**SAUTÉED BEETS** (V)

**SAUTÉED CABBAGE** (V)

**SAUTÉED CARROTS** (V)

**MUSHROOM EGGROLLS** (V)

**BEEF PUFFS**

# ALL-NATURAL CHICKEN

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**CRISPY CHICKEN BREAST CUTLET**  
*add sautéed mushrooms for an additional cost*

**CHICKEN KIEV**  
*breaded all-natural chicken breast stuffed with ham, cheese & mushrooms or spinach & cheese*

**STUFFED CHICKEN BREAST**  
*roasted all-natural chicken breast stuffed with mushrooms or spinach in a creamy mushroom sauce or creamy white sauce*

**CHICKEN PICCATA**  
*browned butter all-natural chicken breast in a creamy lemon sauce with capers*

**CHICKEN MARSALA**  
*browned butter all-natural chicken breast in a marsala wine reduction sauce with mushrooms & fresh parsley*

**OVEN ROASTED CHICKEN** (GF)  
*seasoned pieces of all-natural chicken, oven roasted to perfection*

# VEAL & USDA CHOICE BEEF

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**VEAL MEATBALLS**  
*in a creamy dill or mushroom sauce*

**ROAST BEEF TENDERLOIN** (GF-O)  
*locally sourced 100% black angus beef tenderloin in a red wine or mushroom sauce*

**EYE OF ROUND ROAST**  
*locally sourced black angus eye of round in a mushroom sauce*

**BEEF ROULADE**  
*rolled thinly sliced locally sourced black angus beef fillet stuffed with ground veal, celery, carrots & mushrooms, in a creamy mushroom sauce*

**HUNGARIAN BEEF STEW**  
*marinated diced locally sourced black angus beef with peppers simmered in a rich brown gravy & fresh parsley*

# LOCALLY SOURCED PORK

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## CRISPY PORK CUTLET

*add sautéed mushrooms for an additional cost*

## STUFFED PORK TENDERLOIN CUTLET

*breaded pan-fried pork tenderloin stuffed with mozzarella cheese & mushrooms*

## PORK BURGER

*seasoned ground pork breaded and pan-fried; add sautéed mushrooms for an additional cost*

## BABY BACK RIBS (GF)

*slowly broiled slab of ribs in a sweet barbecue sauce*

## PORK ROAST

*in a brown gravy or mushroom sauce*



## STUFFED CABBAGE (GF)

*a blend of rice, mushrooms & ground pork, wrapped in a cabbage leaf with tomato sauce*

## POLISH SAUSAGE & SAUERKRAUT

*sliced fresh polish sausage or grilled smoked with traditional caraway sauerkraut*

# WILD-CAUGHT FISH

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## BROILED SALMON (GF-O)

*in a creamy white or chardonnay sauce*

## SPINACH STUFFED SALMON (GF-O)

*in a creamy white or chardonnay sauce*

## TERIYAKI GLAZED SALMON

*broiled salmon in a teriyaki sauce with sesame seeds*

## TERIYAKI GLAZED COD

*broiled cod in a teriyaki sauce with sesame seeds*

# VEGETARIAN & VEGAN

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## POTATO STUFFED CABBAGE (V) (VG-O)

*seasoned potatoes wrapped in a cabbage leaf*

## RICE STUFFED CABBAGE (V) (VG-O)

*a blend of rice & mushrooms wrapped in a cabbage leaf*

## BUCKWHEAT STUFFED CABBAGE (V) (VG-O)

*a blend of buckwheat & mushrooms wrapped in a cabbage leaf*

## RICE STUFFED PEPPER (V) (VG-O)

*roasted stuffed pepper with a blend of rice & mushrooms in tomato sauce*

## SPINACH-STUFFED PORTABELLA (V) (VG-O)

*roasted spinach stuffed portabella mushroom and golden brown melted mozzarella cheese*

# PASTA

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## GARLIC OIL SAUTÉED PASTA (V)

*penne pasta with steamed broccoli & fresh tomatoes in a garlic sauce*

## BOW TIE PESTO (V)

*bow tie pasta with pesto sauce & pine nuts*

## MOSTACCIOLI (V-O)

*with ground beef*

## LASAGNA (V)

*layered lasagna noodles with spinach or ground beef, ricotta cheese, and tomato sauce*

# BLINTZES

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## SWEET CHEESE OR FRUIT (V)

*apple, cherry, blueberry, strawberry or cheese filled crêpe, lightly browned with your choice of topping: caramel, chocolate or raspberry sauce; add whipped cream, fresh raspberries, toasted almonds for an additional cost*



## CONSUMER ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

Kasia's Pierogi, european filled dumplings, are made in the family tradition with attention to quality and taste that's ultimately timeless.

Kasia's Pierogi have won numerous awards for great taste, including being named **CHICAGO'S BEST PIEROGI.**



**POTATO**

**POTATO & CHEESE (RUSKIE)**

**POTATO & ONION**

**POTATO & CHEDDAR**

**POTATO & CHEDDAR W/  
JALAPEÑO**

**POTATO & BACON**

**MUSHROOM**

**SPINACH**

**CABBAGE**

**SAUERKRAUT**

**KRAUT & MUSHROOM**

**BEEF**

**CHICKEN**

**SWEET CHEESE**

**PLUM\*\***

## PIEROGI ENTRÉES

**TRADITIONAL (V-O)**

*any flavor pierogi with sautéed onions  
and sour cream on the side*

**RUSKIE WITH SAUERKRAUT (V-O)**

*potato & cheese pierogi with traditional  
caraway sauerkraut and bacon bits*

**FIESTA (V-O)**

*potato, cheddar & jalapeño pierogi with  
spicy grilled chicken breast and pico de gallo*

**MUSHROOM W/ PESTO & TRUFFLE (V)**

*mushroom pierogi with pesto & truffle sauce*

**SPINACH IN MARINARA (V)**

*spinach pierogi in marinara sauce  
with mozzarella cheese*

**SPINACH IN GARLIC BUTTER (V)**

*spinach pierogi in a garlic butter sauce*

**SAUERKRAUT W/ POLISH SAUSAGE**

*sauerkraut pierogi with grilled polish sausage,  
mustard sauce, sautéed onions & fresh parsley*

**BUFFALO CHICKEN PIEROGI**

*chicken pierogi with buffalo sauce*

**DESSERT (V)**

*sweet cheese or plum with sweetened sour cream*



**NON-GMO**

\*\* Only seasonal fresh fruit used, limited availability.

# UNIQUE & MEMORABLE EVERY TIME.

Every party and every celebration is unique and deserves special attention. Whether 10 or 500 guests are invited, Kasia's Catering can assist you with details to ensure that your event will be truly memorable, distinctive and, most of all, stress-free.

Providing delicious European cuisine with outstanding service for over 35 years, to some of our satisfied customers like Mayor's Office, Office of the Governor, Ambassadors, Professional Athletes, Television Personalities and more dignitaries.

All dishes are made from scratch by our dedicated staff using the highest quality and the freshest ingredients. We offer personalized menus for any sized party to fit your budget and dietary needs.

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## *We Offer*

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*Delivery*

*Buffet/Stations*

*Sit-Down (Family Style) Service*

*Sit-Down (Plated) Service*

*Waiter or Bartender Service*

*Tableware (Fine China or Single-use)*

*Chafing Dishes (Stainless Steel or Single-use)*

*Linens*

*Set Up*

*Clean Up*



*Named Chicago's  
Best Home Cooking*

*by James Ward, ABC 7 Chicago*



*For more information, pricing or to order, please call or email us.*

**312 666-2900 | [catering@kasiadeli.com](mailto:catering@kasiadeli.com) | [KasiasDeli.com](http://KasiasDeli.com)**

*Can't Decide?*

*Simply stop by our Deli to try any of our delicious dishes.*

**2101 W. Chicago Ave., Chicago, IL 60622**