

CATERING

Impeccable Quality & Taste using Family Traditions Since 1982.











APPETIZERS

PETITE AWARD-WINING PIEROGI (V-O)

HAM-WRAPPED ASPARAGUS CANAPÉS

SMOKED SALMON CANAPÉS

COCKTAIL CANAPÉS

with ham and/or turkey

WALNUT-CRUSTED CHÈVRE (M) (GF)
& GRAPE TRUFFLES

STUFFED CRISPY PHYLLO CUP (V) (GF)

with chicken or tuna salad

PETITE MUSHROOM STUFFED EGG ROLLS (V)

with honey mustard sauce

BRUSCHETTA (V)

with al pomodoro or mushroom-olive

PLATTERS

FRESH CUT FRUIT PLATTER (VG) (GF)

FRESH VEGETABLE CRUDITÉS (M) (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)

ASSORTED APPETIZER PLATTER 36 PIECES

12 pc cheese & olive skewers, 12 pc kabanosy & pickle skewers, and 12 pc caprese skewers

STUFFED CHERRY TOMATO (GF)

with chicken or tuna salad

CHEESE & OLIVE SKEWERS (1)

KABANOSY & PICKLE SKEWERS

CAPRESE SKEWERS (V) (GF)

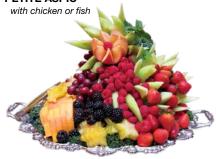
PETITE SPINACH PIES(V)

PETITE BEEF PUFFS

PIGS IN A BLANKET

PIGS IN A BACON BLANKET

PETITE ASPIC (GF)



BITE-SIZE SUB TRAY (V-O) 27 OR 36 PIECES

OPEN-FACED OLD WORLD CANAPÉS (V-O)

OPEN-FACED PROSCIUTTO CANAPÉS (V-O)

WHOLE POACHED SALMON SERVES 60

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

<u>SALADS</u>

FRESH FRUIT SALAD (VG) (GF)

ORZO SALAD (1)

GREEK VEGETABLE W/ FETA (V) (VG-O) (GF)

GREEK VILLAGE (V) (VG-O) (GF)

ISRAELI SALAD (VG) (GF)

CAPRESE SALAD (V) (GF)

VEGETABLE SALAD (V) (GF)

CUCUMBER & TOMATO (VG) (GF)

CUCUMBERS (V) (VG-O) (GF)

sweet & sour or sour cream

MEDITERRANEAN COUSCOUS SALAD (VG)

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

creamy or sweet & sour

GROUND BEETS (VG) (GF)

with or without horseradish

BEETROOT SALAD (VG) (GF)

VINAIGRETTE BEETS (VG) (GF)

with sauerkraut, baby lima beans and onions

RED CABBAGE SALAD (VG) (GF)

with walnuts and raisins

SAUERKRAUT SALAD (VG) (GF)

MARINATED ICELANDIC HERRING (GF)

in cream sauce or oil

SIDES

POTATO DUMPLINGS (GNOCCHI) (1)

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

BOILED FINGERLING POTATOES (V) (VG-O) (GF)

with fresh dill

ROASTED FINGERLING POTATOES (V) (VG-O) (GF)

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

CRANBERRY WILD RICE (V) (VG-O) (GF)

ALMONDINE ASPARAGUS (V) (VG-O) (GF)

STEAMED STRING BEANS (V) (VG-O) (GF-O)

with brown butter bread crumbs

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

baby carrots, broccoli and cauliflower

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

bell pepper, mushrooms and zucchini

HERB-ROASTED CARROTS (V) (VG-O) (GF)

SPRING PEAS (V) (GF)

with extra virgin olive oil and black pepper

SAUTÉED BEETS™

SAUTÉED CARROTS (V)

SAUTÉED CABBAGE (V)

SAUERKRAUT (V)

with caraway seeds or ground split peas

MUSHROOM EGGROLLS (V)

BEEF PUFFS

ALL-NATURAL CHICKEN & TURKEY

CRISPY CHICKEN BREAST CUTLET

with or without sautéed mushrooms

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 porcini 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 sautéed mushrooms & fresh parsley

OVEN-ROASTED HERB CHICKEN (GF)

seasoned pieces of all-natural chicken, oven roasted to perfection

OVEN-ROASTED STUFFED TURKEY (12-14 LBS*)

whole or carved, USDA Grade A turkey marinated in a seasoned brined and stuffed with traditional vegetable herb filling

OVEN-ROASTED TURKEY BREAST

sliced oven-roasted boneless turkey breast in creamy white sauce

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.

VEAL & USDA CHOICE BEEF

VEAL MEATBALLS

in a creamy dill or porcini sauce

ROAST BEEF TENDERLOIN

100% black angus beef tenderloin in porcini sauce

EYE OF ROUND ROAST

black angus eye of round in a porcini sauce

HUNGARIAN BEEF STEW

marinated diced black angus beef with peppers simmered in a rich brown gravy and fresh parsley

STUFFED BEEF ROULADE

thinly sliced, hand-rolled black angus beef fillet stuffed with bacon, onions, carrots, fresh parsley and dill pickle, in porcini sauce

LOCALLY SOURCED PORK

ROAST PORK TENDERLOIN

in a brown gravy or porcini sauce

POLISH SAUSAGE & SAUERKRAUT

sliced fresh or grilled smoked sausage with caraway sauerkraut

CRISPY PORK CUTLET

with or without sautéed mushrooms

WILD-CAUGHT FISH

BROILED SALMON (GF-O)

in a creamy white or chardonnay sauce

SPINACH STUFFED SALMON (GF-O)

in a creamy white or chardonnay sauce

PORK BURGER

with or without sautéed mushrooms

BABY BACK RIBS (GF)

slowly broiled slab of ribs in a sweet barbecue sauce

STUFFED CABBAGE (GF)

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

TERIYAKI GLAZED SALMON

broiled salmon in a terivaki sauce with sesame seeds

TERIYAKI GLAZED COD

broiled cod in a terivaki sauce with sesame seeds

VEGETARIAN, VEGAN & PASTA

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

PORCINI & RICE STUFFED PEPPER (V) (VG-O)

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

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

roasted spinach stuffed portabella mushroom and golden brown melted mozzarella cheese

GARLIC OIL SAUTÉED PASTA™

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

MOSTACCIOLI (V-O)

with or without ground beef

LASAGNA(V-O)

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

BLINTZES

SWEET CHEESE OR FRUIT (4)

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



PIEROGI

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
POTATO & ONION
POTATO & CHEDDAR
POTATO & CHEDDAR
WITH JALAPEÑO

POTATO & CHEDDAR
WITH BACON
POTATO & BACON
MUSHROOM
SPINACH
CABBAGE

SAUERKRAUT
KRAUT & MUSHROOM
BEEF
CHICKEN
SWEET CHEESE
FRUIT"

PIEROGI

TRADITIONAL (V-O)

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

SAGE-BUTTER SAUCE

potato & cheese pierogi with sage butter sauce

GARLIC BUTTER SAUCE [™]

choice of potato & cheese pierogi or spinach pierogi in a garlic butter sauce

MUSHROOM W/ PESTO & TRUFFLE $^{(\prime)}$

mushroom pierogi with pesto & truffle sauce

FIESTA (V-O)

potato, cheddar & jalapeño pierogi with spicy grilled all-natural chicken breast and pico de gallo

FRANKENPIEROGI

choice of potato, cheddar & jalapeño pierogi or chicken pierogi with house-made spicy verde sauce

SPINACH IN MARINARA (V)

spinach pierogi in marinara sauce topped with mozzarella cheese

SAUERKRAUT W/ SAUSAGE

sauerkraut pierogi with grilled sausage, mustard sauce and fresh parsley

BUFFALO CHICKEN PIEROGI

chicken pierogi with buffalo sauce

DESSERT (V)

sweet cheese or fruit with sweetened sour cream on the side





UNIQUE & MEMORABLE EVERY TIME

Every celebration is unique and deserves special attention. Whether for the office, informal or formal party, or any cause for celebration, Kasia's Catering can assist you with every detail to ensure that your event will be truly memorable, distinctive and most of all, stress-free.

All dishes are made from scratch using the finest and freshest ingredients. We offer personalized menus for any size party to fit your budget and dietary needs.



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

312 666-2900 | catering@kasiasdeli.com | KasiasDeli.com



Simply stop by our Deli to try any of our delicious dishes. 2101 W. Chicago Ave., Chicago, IL 60622

