



## Spring 2017 Chef's Specials

### Breakfast Buffet Options

*All Breakfast packages come with regular and decaf coffee*

#### **Upscale Continental**

Strawberry Greek Yogurt Parfaits with Fresh Rosemary & Honey Almond Brittle  
Vanilla Greek Yogurt Parfaits with Fresh Cinnamon & Oatmeal Streusel  
Citrus Fruit Salad with Lime Zest

Build Your Own Breakfast Sandwich Board with the following options....

Smoked Salmon, Honey Ham, Genoa Salami, Prosciutto, Arugula, Goat Cheese, Swiss  
Cheese, Muenster Cheese, Capers, Hard Boiled Eggs, Tomatoes & Red Onion,  
Assorted Bagels, Croissants and Spreads

\$15.99 per person

#### **French Connection**

Crème Brulee French Toast

Individual Frittatas with Fontina Cheese, Asparagus & Tomatoes

Lyonnais Potatoes

Fresh Seasonal Fruit Tray

Assorted Pastries to include Apple Turnovers, Pecan Rolls and Cinnamon Rolls

\$16.99 per person

#### **Southern Biscuit Bar**

Traditional Biscuits & Corn Bread with the following toppings...

Sausage & Gravy, Country Ham, Cheddar Cheese, Whipped Butter, Apple Butter,  
Creamed Spinach, Apricot Dijon, Strawberry Jam & Blackberry Jam

\$14.99 per person

#### **A Taste of Mexico**

Scrambled Eggs with Fresh Chives & Cilantro

Scrambled Eggs with Chorizo

'Papas Bravas' – Spanish Breakfast Potatoes

Black Beans

Fresh Fruit Salad

Pico De Gallo, Cheddar Cheese, Salsa, Guacamole, Flour Tortillas

\$16.99 per person



### Hot Lunch Buffets

#### **Baseball Tailgate Classic**

Angus Burgers

All Beef Hot Dogs and Bratwurst with Beer, Onions & Sauerkraut

Dilled Redskin Potato Salad & Macaroni Salad

Potato Chips & Pickle Spears

*Toppings to include...*

Tomatoes, Cheese, Onions, Sport Peppers, Ketchup, Mayo, Relish & Mustard

Cubs & Sox Logo Mini Cookies OR Chocolate Chip Cookies

\$17.99 per person

#### **Pasta Bar**

Gnocchi with Sage Brown Butter Sauce

Rigatoni with Sausage, Peppers & Marinara

Ziti with Chicken, Broccoli & Alfredo

Caprese Salad & Caesar Salad

Italian Breads & Crostini with Olive Oil, Parmesan Cheese & Bruschetta

Italian Cookies & Mini Cannoli's

\$18.99 per person

#### **Summer BBQ Buffet**

BBQ Pulled Pork Sandwiches

Choice of Southern Fried or Herb Rotisserie Chicken

Grilled Vegetable Kabobs with Balsamic Glaze

Corn O'Brien, Baked Beans, Coleslaw & Buttermilk Biscuits

Individual Banana Cream Pie & Peach Cobbler Cups

\$18.99 per person

#### **Mayan Rice Bowl**

Braised & Shredded Beef Brisket

Tender Pulled Chicken

*Served with the following toppings...*

Seasoned Black Beans, Cream Pinot Beans, Cilantro-Lime Rice & Guacamole

Mixed Greens Salad with Avocado Ranch & Balsamic Dressings

Assorted Cookies & Dessert Bars

\$18.99 per person



### **Spring Chef's Table**

Cornish Hens with Pomegranate-Molasses Glaze  
Herb Crusted Tenderloin with Red Wine Reduction  
Marinated Salmon Stuffed with Spinach & Fresh Herbs  
Wild Mushroom & Parmesan Risotto  
Sautéed Medley of Baby Carrots, Patty Pan Squash & Green Beans  
Crabmeat Tortellini Salad  
Baby Greens with Red & Yellow Beets, Chopped Walnuts & Goat Cheese  
Fresh Fruit & Lemon Meringue Tarts  
\$32.99 per person

### Sandwich/Wrap Buffets

#### **Spring Wraps Package**

Grilled Chicken w/Strawberries, Bacon, Spinach, Poppyseed Dressing, Spinach Tortilla  
Smoked Salmon Wraps with Avocado Cream Cheese  
Marinated Flank Steak Wraps with Caramelized Onions & Blue Cheese  
Grilled Portobello Mushroom Wraps with Red Peppers & Goat Cheese  
Bibb Greens with Jicama, Mandarin Oranges & Citrus Vinaigrette Dressing  
Tortellini Bean Salad  
Strawberry Shortcake & French Silk Pie Cups  
\$18.99 per person

#### **Spring Petite Sandwich Package**

Shredded Duck Breast A la Orange with Micro Greens  
Honey Baked Ham with White Cheddar & Whole Grain Mustard  
Mint Grilled Sweet Potato & Tahini Cauliflower Rice (petite wrap - vegetarian)  
Mini Italian Sub with Oil & Vinegar  
Jerk Chicken with Watercress  
Spinach Greens with Strawberries, Raspberries, Blueberries & Poppyseed Dressing  
Southwestern Pasta Salad with Corn, Cilantro Peppers & Tomatoes  
Vanilla & Passion Fruit Panna Cotta  
\$21.99 per person



### Cinco De Mayo Buffet Ideas

#### **BYO Taco Salad Bar**

Choice of Seasoned Ground Beef or Chicken with the following toppings....  
Rice, Black Beans, Tomatoes, Sour Cream, Green Onions, Shredded Lettuce,  
Olives, Salsa, Pico De Gallo & Taco Bowls  
Fresh Fruit Salad  
Asst. Cookies & Brownies  
\$14.99 per person

#### **Mexican Fiesta**

Tequila Lime Marinated Chicken with Watermelon Salsa  
Cheese & Onion Enchiladas with Salsa Verde  
Mexican Lasagna  
Spanish Rice  
Mexican Chopped Salad with Corn, Black Beans, Tomato, Avocado & Chipotle Ranch  
Tortilla Chips with Salsa & Guacamole  
Mini Churros & Crème Catalana  
\$19.99 per person

#### **Cinco de Mayo Happy Hour**

Empanadas (3pp) – Choice of Chorizo & Manchego or Beef Empanadas  
Grilled Chicken Quesadillas  
Papaya, Poblano Pepper & Queso Fresco Quesadillas or Jalapeno Poppers  
Tortilla Chips, Roasted Tomato Salsa, Sour Cream  
\$12.99 per person

Add a side of Fresh Guacamole - \$2.99pp

#### **Mexican “Ambient Buffet” – Served Room Temperature**

Chips, Salsa, & Guacamole  
Ancho Lime Chicken w/Corn, Avocado & Black Bean Salsa  
Mini Steak Tortas – Steak Milanese Sandwiches on Mini Bolera Rolls  
With Roasted Tomato Sauce and Chiquaque Cheese  
Roasted Pepper Salad with Cilantro, Pickled Onion, Queso Fresco  
Miniature Churros  
\$18.99 per person



Spring 'Break' Snack Options

**Guanajuato style Flautas Bar \$6.99pp**

Mini Tortilla Bowls topped Ground Beef, Avocado Salsa, Sour Cream, Queso Fresco, Chopped Tomato and Cilantro Lime Slaw

**High Tea \$15.99pp**

*Assortment of Finger Sandwiches to include...*

Classic Cucumber

Roast Beef with Horseradish & Caramelized Onion

Egg Salad with Watercress

Asparagus & Prosciutto

Plain & Raisin Scones with Clotted Cream, Lemon Curd & Whipped Butter

Petit Fours, Mousse Tarts & Cream Puffs

**Pastry and Fruit Bar \$7.99pp**

Vanilla and Chocolate Donut Hole Skewers, Strawberry and Pineapple Skewers with Raspberry Coulis

**Popcorn Bar \$4.79pp**

Buttered Popcorn, Caramel Popcorn and Cheddar Flavored with Parmesan Cheese, Cajun Spices, Bittersweet Cocoa, Habanero, Ranch and Black Pepper & Sea Salt

**Pretzel Bar \$7.29 pp**

Soft Pretzel sticks, Swiss Cheese Fondue, Chicken Buffalo Dip, Dijon Mustard, Yellow Mustard, Pickles and thinly sliced Westphalia Ham

Spring Promotions

Free BUDDY Box Lunch with your Free ME TOO LUNCH on any lunch order over \$300

Book your next Reception over \$1,000 and receive a Complimentary Large Chocolate Tray

Participating in the Chase Corporate Challenge on May 25th?

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