



Catering and 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 Restaurant* 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 and Events* can handle all of the particulars to ensure that your next engagement will be truly distinctive and memorable.

Chef Charlie Trotter opened *Trotter's To Go* so that he could bring you access to the world's finest local and international ingredients and recipes to you and your home Kitchen. Everything made from scratch daily from our culinary team, using only the freshest and seasonal ingredients. Allow us to cater your next affair, as our dedicated team of professionals who can assist you with all the details.

***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

The minimum order of hors d'oeuvres is one dozen. 24 – 48 HOURS NOTICE REQUIRED. Silver Platters available for an additional charge.

Vegetarian \$35.00 per dozen

Chilled or Room Temperature:

- Marinated Vegetable Maki Rolls with Shiso and Soy (*comes with 18 pieces*)
- White Truffle Deviled Eggs with Thyme
- Heirloom Tomato, Fresh Mozzarella Napoleon on Pretzel Crisp with Basil Oil
- Roasted Red Pepper and Chevre Tartlet with Petit Amaranth
- Watermelon and Feta Skewers with Lime Infused Vinaigrette (Seasonal)
- Vegetable Spring Rolls with Sweet Dipping Sauce (\$6.95 per roll)
- Sundried Tomato, Chevre and Black Olive Tartlets

Warm: (Re-heating instructions included)

- Gougères (buttery, crusty and light gruyere cheese bites)
- Grilled Vegetable Skewers
- Brie and Caramelized Onion Tartlets
- White Truffle Risotto Cakes with Wild Mushroom Ragout
- Saffron Risotto Cakes with Tomato Chutney
- Wild Mushrooms with Truffle Oil in Puffed Pastry

Seafood \$45.00 per dozen

Chilled or Room Temperature:

- Charlie Trotter's Darjeeling Tea Smoked Salmon Roulade with English Cucumber and Dill
- Shrimp Cocktail with Lime-infused Cocktail Sauce
- Lobster Medallion with Avocado on Potato Crisp
- Maine Lobster and Apple Salad Tartlets
- Cucumber Cup with Curry Shrimp Salad
- Spicy Ahi Tuna Maki Roll with Shiso and Soy (*comes with 18 pieces*)
- Lobster, Avocado, and Fresh Vegetable Maki Roll with Shiso and Soy
- Ahi "Poke" on a Gluten-Free Wasabi Crisp
- Charlie Trotter's Citrus Cured Smoked Salmon "Crepe", Lemon Crème Fraiche and Salmon Roe
- Blini with Crème Fraiche, Onion, Capers and Caviar (additional \$10.00 per piece charge)

Warm: (Re-heating instructions included)

- Peekytoe Crab Cakes with Pineapple Mango Salsa
- Marinated Shrimp Skewers with Charlie Trotter's Organic Yuzu-Miso Sauce
- Coconut Shrimp Skewers

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

HORS D'OEUVRES CONTINUED...

Minimum order is one dozen. 24 – 48 HOURS NOTICE REQUIRED

Poultry, Meat and Game \$40.00 per dozen

Chilled or Room Temperature:

- Herbed Crepes with Free-Range Chicken, Ricotta and Spinach
- Thai Beef Spring Rolls with Basil and Pepitas
- Prosciutto di Parma wrapped around Aged Parmesan and Arugula on Crostini
- Australian Grass-Fed Beef Tenderloin, Arugula, and Horseradish Crème on Pretzel Crisp
- Duck Confit Crepes with Dried Cherry-Poppy Seed Jam Chutney

Warm: (*Re-heating instructions included*)

- Marinated Mediterranean Lemon-Rosemary Chicken Skewers
- Marinated Garlic-Chile Chicken Skewers
- Braised Pulled Gunthorp Farms Pork Shoulder, Tamarind Apple Chutney on Pretzel Crisp
- Petit Wagyu Burgers with Black Truffle Pecorino and Carmelized Onion on Demi Brioche
- Thai Braised Beef Short Ribs in a Fingerling Potato Cup
- Bacon Wrapped Chorizo Stuffed Dates with Romesco Sauce (comes in aluminum container for reheat)

SWEETS \$29.00 per dozen

- Venezualan Flourless Chocolate Bites with Cocoa Nibs
- Chevre and “Honeysuckle” Honey Tartlets
- Petit Chocolate and Vanilla Buttercream “Whoopie Pies”
- Petit Vanilla Bean Cupcakes with Chocolate Buttercream or Vanilla Buttercream Frosting
- Coconut Macaroons drizzled with Dark Chocolate
- Chocolate Dipped Strawberries (seasonal)
- Petit Passion Fruit Thimble Cakes

STATIONARY HORS D'OEUVRES PLATTERS

Serving Sizes

Standard *Approximately 10-15 guests*

Large *Approximately 15-35 guests*

Antipasto Misto Platter

Standard \$130.00

Large \$175.00

This Italian inspired platter includes a variety of salami and cured Italian meats, roasted red peppers, wood grilled balsamic portabello mushrooms, eggplant, olives and crostini

Classic Artisan Cheese Platter

Standard \$120.00

Large \$180.00

Our classic cheese board includes Fromage d’Affinois, Roquefort, Willie Laner Bandaged Cheddar and Humboldt Fog and is accompanied with dried fruit, nuts, fruit chutney or pastes, fresh bread and crackers
Cheeses may vary based upon availability

Charcuterie Platter

Standard \$140.00

Large \$180.00

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

Chopped Chicken Liver Platter

Standard \$35.00

Large \$45.00

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

Ahi Tuna “Poke” Platter

Standard \$125.00

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

Standard \$140.00

Large \$190.00

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 brioche toast points
Caviar available for \$125.00, please inquire

Crudités Platter

Standard \$80.00

Large \$120.00

This platter includes patty pan squash, Petit baby carrots, Baby zucchini, cherry tomatoes, radishes, broccoli and cauliflower served with seasonal dip

Seasonal Bruschetta Platter

Standard \$60.00

Large \$90.00

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

ARTISAN SANDWICH PLATTERS, PRIX FIXE, BOXED LUNCHES and DESSERT PLATTERS

Platter Sizes

Small serves 8-12	\$145.00
Medium serves 14-18	\$205.00
Large serves 20-24	\$250.00

Artisan Sandwich Selection

- French Brie, Granny Smith Apple and Celery Remoulade on Baguette
- Fresh Mozzarella, Basil and Heirloom Tomato on Ciabatta
- Corned Beef, Provolone, Cornichon Aioli and Whole Grain Mustard on Marble Rye
- 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, Cheddar and Balsamic Glazed Onions on Onion Roll

Petit Sandwich Platter \$45.00 a Dozen

Minimum order of one (1) dozen per selection

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

TROTTER'S TO GO BOXED LUNCHES

Please select sandwich under artisan sandwich selection

Trotter's To Go Boxed Lunch per guest \$14.00
Your choice of sandwich, kettle chips or chef's choice whole grain side and cookie

Trotter's To Go Deluxe Boxed Lunch per guest \$15.95
Your choice of sandwich, kettle chips or chef's choice whole grain side, organic mixed green salads and cookie

Trotter's To Go Salad Boxed Lunch per guest \$16.00
Your choice of salad (choose from a entrée salad selection on next page), demi ciabatta and cookie

LUNCHEON PRIX FIXE – 6 GUESTS MINIMUM ORDER

OPTION ONE \$17 PER PERSON

Assorted sandwich platter, served with choice of one accompaniment and our dessert combination platter

OPTION TWO \$19 per person

Assorted sandwich platter, served with choice of two accompaniments and our dessert combination platter

OPTION THREE \$23 per person

Assorted sandwich platter, served with choice of three accompaniments and our dessert combination platter

TROTTER'S TO GO SALADS

One pound serves 2-3 guests

\$14.95 per pound

Add Chicken Breast \$5 per person

Add Salmon \$7 per person

Organic Mixed Greens organic mixed field greens with shaved fennel, carrots and Manchego cheese with roasted shallot and balsamic vinaigrette

Trotter's "Cobb" Salad with romaine, chicken breast, hard boiled eggs, smoked bacon and walnuts served with Dijon mustard vinaigrette

Mediterranean with baby spinach with artichoke hearts, red onion, feta cheese and organic yuzu-miso vinaigrette

Trotter's House Salad with frisee, organic mixed greens, walnuts, dried fruit, Roquefort cheese and maple sherry vinaigrette

Classic Caesar Salad with romaine, cherry tomatoes, croutons, aged parmesan cheese and classic Caesar dressing

Southwest Salad with marinated flank steak, balsamic roasted onions, tomatoes, sweet corn, cheddar and Thai barbecue sauce

FRUIT AND DESSERT PLATTERS

Fresh Tropical Fruit Platter

Standard \$80.00 serves 10-15 people

Large \$140.00 serves 15- 30 people

Cookie Platters

Standard \$38.00 serves 10-15 people

Large \$70.00 serves 15 – 30 people

Cookie and Brownie Dessert Bar Combination Platters

Standard \$60.00 serves 10-15 people

Large \$100.00 serves 15- 30 people

Freshly Baked Cookies

Sugar, Chocolate Chunk, Oatmeal-Dried Fruit, Peanut Butter, Mini Chewy Chocolate Meringues Coconut Macarons Drizzled with Chocolate

Dessert Bars

Double Chocolate Brownies , Chocolate Pecan Tucker Bars, Blondies, Housemade Raspberry Jam Thumbprint Bars, and Lemon Bars

MAIN COURSES

One pound serves two guests

SEAFOOD

Our seafood selections are dependent upon availability and season, prices are subject to change.

- Seafood Paella featuring Mussels, Scallops, Shrimp and Seasonal Fish \$36.95 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 \$36.95 per lb
- Seasonal Fresh Fish \$26.95 per lb
- Maine Day Boat Lobster Tail Market Price
- Lobster Salad with Apple, Horseradish and Lime \$24.95 per lb
- Entrée Size Peeky Toe Crab Cakes with Pineapple Mango Salsa \$10.95 each
- Hand Harvested Diver Sea Scallop Market Price
- Half Fish Presentation of Slow Roasted Salmon with Citrus Zest \$125.00

POULTRY, MEAT AND GAME

Our poultry, meat and game selection is dependent on availability and season, prices subject to change.

- 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 Sun Dried Tomatoes, Spinach, Watercress and Fennel \$16.95 per lb
- Plainville Farms Turkey Breast \$18.95 per lb
- Southern Style Fried Chicken \$16.95 per lb
- Gunthorp Farm Pork Shoulder \$18.95 per lb
- Gunthorp Farm Duck Breast \$9.95 each
- Roasted Leg of Lamb \$34.95 per lb
- Braised Rabbit with Root Vegetables \$24.95 per lb
- Australian Grass-Fed Beef Tenderloin \$36.95 per lb
- Beef Tenderloin Meatloaf with House Made Ketchup \$19.95 per lb

- Wood Grilled Flank Steak \$24.95 per lb
- Thai Barbeque Beef Short Ribs \$18.95 per lb

ACCOMPANIMENTS

One pound serves two-three guests

VEGETABLES \$12.95 per pound

- Balsamic Marinated, Wood-Grilled Portobello Mushrooms
- Braised Carrots with Fresh Ginger and Currants
- Broccoli, Avocado and Pistachios with Sesame Oil
- Brussels Sprouts with Apple Cider and Whole Grain Mustard
- Chinese Long Beans with Hoisin Roasted Shallots and Garlic
- Celery Root Cole Slaw with Watercress, Arugula and Cabbage
- Grilled Baby Bok Choy with Shiitake Mushrooms
- Haricots Verts with Figs and Marcona Almonds
- Haricot Verts with Shallot and Tomato
- Haricots Verts with Black Truffle Salt and Marcona Almonds
- Oven Roasted Root Vegetables
- Rapini with Toasted Garlic Vinaigrette
- Roasted Beets, Goat Cheese and Toasted Hazelnuts with Honey and Sherry Vinegar
- Roasted Cauliflower, Cilantro, Fennel and Lime Juice
- Spring Asparagus with Citrus Zest
- Heirloom Tomato Salad with English Cucumbers and Red Wine Vinaigrette (*Seasonal, \$16.95 per pound*)
- Sweet Corn, Tomato and Peapod Salad (*Seasonal*)
- Curried Cauliflower with Mango and Medjool Dates
- Vanilla Roasted Parsnips

POTATOES \$10.95 PER POUND

- Curried Potato Salad with Roasted Red Onion
- Maple Roasted Sweet Potatoes
- Oven Roasted Fingerling Potatoes with Sea Salt and Olive Oil or Smoked Spanish Paprika
- Yukon Gold and Sweet Potato Pave with Pecorino Cheese and Fines Herbs (48 hour notice, \$13.95 per pound)

- Purple Potato Salad with Sage Aioli
- Roasted Garlic-Yukon Gold Potato Puree

ACCOMPANIMENTS CONTINUED..

One pound serves two-three guests

WHOLE GRAIN AND PASTA SALADS \$12.95 PER POUND

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

BRUNCH, BREAD and SPECIAL OCCASION CAKES

BRUNCH

Quiche 8" \$32.95 (serves 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
- Manchego and Chorizo

Fresh Tropical Fruit Platter

Standard \$80.00 (serves 10-15 people)

Large \$140.00 (serves 15- 24 people)

Seasonal Breakfast Pastry Platter

Standard \$50.00 (serves 10-15 people)

Large \$90.00 (serves 15-35 people)

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

BREAD AND PASTRY

Bread

- Ciabatta Dinner Rolls \$.90 each
- Demi-Ciabatta Rolls \$.50 each
- Ciabatta Loaf \$3.95 each
- Brioche Rolls \$1.95 each
- French Baguette Bread \$1.95 each

SPECIAL OCCASION CAKES AND CUPCAKES

SPECIAL OCCASION CAKES

Please select cake, frosting, filling and garnish. **48 Hours Advance Notice Required**

5" Double Layer Cake	\$16.95	Serves 4 People
8" Double Layer Cake	\$44.95	Serves 9 – 13 People
10" Double Layer Cake	\$69.95	Serves 13 -30 people

Choice of Cakes:

- Vanilla Bean Cake
- Yellow Cake
- Chocolate Cake
- Carrot Cake
- Coconut Cake
- Red Velvet Cake

Choice of Frostings and Fillings:

- Vanilla Buttercream Chocolate Buttercream Raspberry Buttercream
- German Chocolate
- Passion Fruit Curd
- Honey Cream Cheese

Choice of Garnish:

- Chocolate Shavings or Cocoa Nibs
- Coconut Shavings
- Candied Ginger
- Fresh Berries (Seasonal)
- Fresh Edible Orchids (Seasonal)

CUPCAKE PLATTERS

Cupcakes can be made using any cake and frosting combination found in the section above.

Minimum order is one dozen of the same selection.

Regular Sized:

\$40.00 dozen

Mini Sized:

\$25.00 dozen

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

Chocolate Soufflé 5" - \$9.95 8" - \$25.95

Venezuelan Flourless Chocolate Cake 5" - \$21.95 8"- \$45.95

Carrot Cake with Honey Cream Cheese Frosting garnished with Candied Ginger and Currants

Red Velvet Cake with Vanilla Buttercream 5" - \$15.95 8" - \$44.95

Coconut Cake with Cream Cheese Frosting garnished with Fresh Coconut 5" - \$16.95 8" - \$44.95



TROTTER'S TO GO CATERING AND EVENTS

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.

This catering guide is a sampling of what we have to offer. Please allow our team of catering professionals to tailor a menu to your specific needs and assist you with your next off-site event. It would be our honor to serve you and your guests. Please, allow us to do the work so you don't have to!

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 even provide valet and limousine service. Please inquire

WINE PROGRAM

With the assistance of five-diamond, five-star wine list and sommelier of *Charlie Trotter's* restaurant as our resource, we work closely with the sommelier to ensure your wine program is married perfectly to your menu. Our wine program at Trotter's To Go can accommodate any budget, any meal or occasion. Even if you are just picking it up to go, having it delivered, or using our services for a fully catered affair, it would be our pleasure to assist you with any budget.

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.

Event Coordinators and Service staff

Black tie or casual, Trotter's to go can provide uniformed bartenders, event captains, chefs, and event coordinators per your request. This service is available for an additional fee. Please inquire

Equipment

We can provide full rental services for your next event. Linens, dishes, coffee cups, tables, chairs, 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.