

TRAYS

Whole Brie wrapped in Puff Pastry

Raspberry or brown sugar and apple filling served with toasted baguette slices and crackers. Serves 15 - 20 guests. 50

Cheese Board

A carefully selected blend of domestic and imported cheeses. Served with assorted crackers and sliced French baguette. Garnished with seasonal fruit. Serves 20 - 25 guests. 75

Fruit Tray

Fresh seasonal fruit beautifully arranged and table ready.
Small (serves 10 - 12) 30 | Large (serves 25 - 30) 55

Vegetable Tray

Fresh, seasonal vegetables hand cut to order and served with your choice of dip. Dips include cucumber dill, curry or ranch.
Small (serves 10 - 12) 24 | Large (serves 25 - 30) 40
Add Extra Pint of Dip | 6

Relish Tray

The perfect accompaniment to any meal. Served with assorted imported olives, dill and sweet pickles, mild/hot peppers, carrots and celery sticks.
Small (serves 15 - 20) 35 | Large (serves 25 - 30) 55

Assorted Mini Sandwich Tray

Served with roasted turkey breast, ham, roast beef, corn beef, tuna and chicken salad. Lettuce and tomato available upon request.
Herb mayo and honey mustard served on the side.
Two Dozen | 37.50

Ellie's Mini Sandwich Tray

A sampling of Ellie's Cafe menu sandwiches including: Nikki's Vegetarian, Roast Turkey, Stephanie's Turkey Delight, Gourmet Cheese, Roasted Chicken and Tuna Salads.

Pinwheels may be substituted for mini's upon request

Two Dozen | 47.50

Sub Marinated Chicken | 1 per Sandwich

Sub Oak Smoked Salmon | 1.75 per Sandwich

Custom Meat & Cheese Trays Market Price

Hummus and Tabouhli Tray

House-made hummus and tabouhli, served with sliced carrots and cucumber and garnished with lemon and jicama.
Small (serves 12 - 15) 30 | Large (serves 20 - 25) 50

VEGETABLE & POTATO SIDES

Priced as half pan (serves 12 - 15) unless otherwise noted.

Boccoli Polonaise

Made with bread crumbs and egg and sautéed in clarified butter. 20

Cauliflower or Zucchini Gratin 25

Assorted Steamed Vegetables

With dill butter. 20

Garlic Parmesan Green Beans 25

Maple Red Onions & Apples 25

Chipotle Cheddar Corn Casserole 30

Au Gratin Potatoes 25

Whipped Potatoes

With roasted garlic. 15

Double Baked Potatoes 2 per serving

Herb Roasted Red Potatoes 17

Baked Mashed Potatoes

With parmesan cheese and bread crumbs. 30

DESSERTS

Apple, Goat Cheese & Honey Sheet Tart 35

Apple Pie 10

Pecan Pie 18

Crispy Apple & Almond Sheet Tart 25

Sweet Potato Pie 10

Lemon Meringue Pie 15

Dessert Bars

Pecan Tassie One Dozen | 18

Lemon Cheesecake Mousse One Dozen | 24

Assorted Dessert Trays

An assortment of Ellie's freshly baked desserts and mini cookies.
Small (serves 12 - 15) 30 | Large (serves 25 - 30) 60

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Prices are subject to change without notice.

Substitutions may be required.

Gluten free/special dietary options available.

Catering Menu



Ellie's Cafe & Catering

Indulgent Comfort Food

www.ElliesCafe.com
Ellies107Cafe@gmail.com

"We do as much or as little as you need us to do
to make sure your event is a success!"

10701 S. Hale Ave., Chicago | (773) 941-4401

CUSTOM CATERING

Full Catering Services

Drop off, Buffet or Plated Service

Minimum required for plated catering services. Staffing, china service, buffet service, linens, carving stations and much more.

Wire Rack Warmers with Sterno | 5 ea.

Drop Off Catering Deliveries | 15

Buffet Set-Up additional | 25

Private Chef Service

Consult, menu planning, shopping, prep, set-up, service and clean up. Let us come to you!

SALADS

Priced as half pan unless otherwise noted.

Mediterranean Orzo

Feta cheese, Kalamata olives, fresh spinach, tomato and fresh Oregano tossed with Ellie's vinaigrette **7.50 per lb**

Quinoa, Endive & Baby Kale

cucumbers, red onion, parsley, mint and an avocado garnish, tossed with Ellie's Vinaigrette **7.50 per lb**

Apple, Walnut & Gorgonzola Salad

Served with balsamic vinaigrette

1/2 Pan (serves 10 - 12) **35** | Full Pan (serves 25 - 30) **70**

Pear, Pecan & Goat Cheese Salad

Served with pomegranate and fig dressing

1/2 Pan (serves 10 - 12) **35** | Full Pan (serves 25 - 30) **70**

Baby Spinach Salad

Topped with hard-boiled egg, bacon, tomato, cucumber and avocado and served with balsamic vinaigrette.

1/2 Pan (serves 10 - 12) **30** | Full Pan (serves 25 - 30) **60**

Mixed Green Dinner Salad

Served with tomato, red onion, cucumber and shredded carrot.

Served with your choice of dressing: Balsamic Vinaigrette, Caesar, Thousand Island or Ranch

1/2 Pan (serves 10 - 12) **18** | Full Pan (serves 25 - 30) **36**

APPETIZERS

Charred Caprese Bread (Bruschetta)

Lightly charred French baguette topped with cherry tomatoes, shallot, fresh mozzarella, basil from Ellie's garden and drizzled with a honey, dijon, red balsamic dressing.

One Dozen | **21**

Mini Antipasti Skewers

Olive, roasted red bell pepper, aged salami, mozzarella and artichoke hearts.

One Dozen | **21**

Grilled Flat Bread

Choice of olive tapenade or bacon scallion pesto.

One Dozen | **21**

Watermelon Pizza (seasonal)

Sliced seedless watermelon triangles (rind intact), topped with arugula, feta and walnuts and drizzled with extra virgin olive oil.

One Dozen | **21**

Brie Bites

Triple creme brie bites wrapped in puff pastry. Choose from raspberry or brown sugar and apple topping.

One Dozen | **24**

Stuffed Dates

Filled with bleu cheese and bacon.

One Dozen | **27**

PASTA

Ellie makes her own pasta right here at the Café.

She makes it fresh, just for you!

Please order pastas and lasagnas 48 hours in advance.

Half Pan serves 12-15 guests as a side.

Full Pan feeds 25-30 guests as a side.

Cheese Ravioli with Brown Butter & Balsamic 35

Lasagna

Cheese, Vegetable or Italian Sausage 35

Fettuccine

butter, parsley or marinara 20

add ground beef or Italian sausage to marinara 5 for 1/2 pan

Ellie offers 1 lb. and 2 lb. lasagnas, frozen for your convenience.

They go fast! Call or email for availability.

BEEF DISHES

1/2 pan (serves 10-12) | 40

Full pan (serves 25-30) | 80

Sliced Italian Beef

Served with onion and bell pepper.

Shredded Italian Beef with Pepperoncini

Sliced Roast Beef

Served with Au Jus

BBQ Beef

Tenderloin Sandwich tray

Served with rolls and Ellie's homemade horseradish sauce.

Market Price

Prime Rib

Served with homemade horseradish sauce and au jus. **Market Price**

PORK DISHES

1/2 pan (serves 10-12) | 35

Full pan (serves 25-30) | 70

BBQ Pork

Stuffed Pork Tenderloin

Stuffed with spinach, fresh herbs and au jus

Malt Vinegar Glazed Pork Tenderloin

Stuffed Boneless Pork Chop

POULTRY DISHES

Half Pan (serves 10-12) | 40

Full Pan (serves 25-30) | 80

Lemon/Sage/Caper Boneless Chicken Breast

Herb Chicken Roasted-Whole or Pieces (bone-in)

Extra pieces 1.50 per piece Extra breast 2.50 per breast

Spinach & Feta Stuffed Chicken Breast (boneless)

Rosemary Chicken Breast (boneless)

with sun-dried tomatoes

Grilled Chicken Breasts with Spicy Peach Glaze (boneless)

Duck L'Orange 35 per duck