



At Chow, we are dedicated to providing high quality, natural, handmade food for any occasion, business or pleasure. Along with convenience, you will enjoy the attention to detail and innovation that will make your event extra special. We invite you to join us in the passion for delicious, wholesome food at every occasion.

VISIT CHOW

You'll be amazed at what you'll find...

- Healthy & delicious prepared foods to go
- Premium sandwiches, breakfast sandwiches, salads, sides & entrees
- 'Best Ever' Boar's Head premium meats & cheese
- Homemade sweets baked daily in our kitchen
- Artisan bread delivered daily
- A diverse selection of artisan cheese, wine & craft beer
- Local farm fresh eggs
- Locally sourced meats from small regional farms
- Custom full-service catering for private & business events

CHOW COOKING CLASSES

If you are tired of preparing the same recipes & need a bit of inspiration in the kitchen, sign up for a cooking class with our award winning chef team! You will introduce your palette to new, delicious foods & learn creative recipes you can prepare at home. Give us a call if you would like to be added to our mailing list!

PREFERRED CATERER

Chow is the exclusive caterer for the Elmhurst Art Museum & a preferred caterer for Elmhurst's Wilder Mansion, the Showroom on Hubbard, Ignite Glass Studios, Mayslake Peabody Estates & Kitchen Chicago, all extraordinary venues! Set up a consultation, we'll take care of the details.

VISIT CHOW ON-LINE

Let's talk about convenience...call ahead, make your selections, and we'll have your meal waiting for you curb-side.

Visit Chow at www.chowtogo.com to download PDF versions of our catering menus.

116 WEST PARK AVENUE ELMHURST, IL 60126

TEL: 630-530-8646 FAX: 630-530-8647

CHOWTOGO.COM

MONDAY-FRIDAY 9:30AM-7:00PM

SATURDAY 10AM-3PM

CLOSED SUNDAY



BREAKFAST & BRUNCH

Mini Morning Pastries

An assortment of fresh baked muffins, scones and sliced coffee cake,

Small, \$45, serves 10-15

Medium, \$65, serves 25-30

Large, \$85, serves 40-50

Breakfast Muffins, Mini Size, \$9 per dozen, Regular Size \$18 per dozen

Flavors include blueberry, banana oat, chocolate chip, cinnamon, lemon poppy seed, cranberry orange & citrus

Tender Glazed Scones,

Mini Size, \$9 per dozen, Regular Size \$18 per dozen

Flavors include cinnamon pecan, jam or marmalade, lemon blueberry, orange cranberry &, chocolate chip

Coffee Cake Selections serves 8 to 10 guests, \$24 each

Raspberry Cream Cheese

Apple Spice Bundt Cake

Cinnamon Bundt Cake

Banana Chocolate Chip Bundt Cake

New York Crumb Cake

Lemon Blueberry Crumb Cake

Tea Cakes, approximately 6 slices, \$4.50 each - *makes a great gift!*

Apple Spice

Peaches n' Cream

Lemon Blueberry

Orange Cranberry

Chow's Granola Parfaits, \$4.50 each

Chow's granola layered with vanilla yogurt & fresh berries

Fresh Fruit & Berries

Small, \$45, serves 10-15

Medium, \$65, serves 15-20

Large, \$85, serves 25-30

Fresh Fruit Skewers served with yogurt dipping sauce, \$ 2 each

Breakfast Tacos, \$5.50 each, 1 dozen minimum

Scrambled eggs, Chihuahua cheese & your choice of breakfast meat, including crispy bacon or turkey sausage, served with pico de gallo & lime crème fraîche on the side

BREAKFAST & BRUNCH (CONTINUED)

Petite Croissant Breakfast Sandwiches, \$4.50 each

Baked eggs, Vermont cheddar cheese, sliced roma tomato & thin sliced smoked ham, wrapped individually.

Italian Strada

Half pan serves 10-12, \$45; full pan serves 22-24, \$80

Layers of hearty Italian bread and egg custard with your choice of filling:

Roasted seasonal vegetables & Vermont cheddar cheese

Bell peppers, onion, diced potatoes, brie & parmesan cheese

Turkey breakfast sausage, kale, mushrooms & smoked gruyere cheese

Cherrywood smoked bacon, fresh spinach & Vermont cheddar cheese

Quiche, serves 8, \$22 each

Tender pastry crust filled with egg custard and savory filling.

Roasted vegetable & goat cheese

Turkey breakfast sausage, butternut squash, spinach & gruyere cheese

Sun dried tomatoes, feta cheese & artichoke hearts

Quiche lorraine with smoked ham & Swiss

Cherrywood smoked bacon, roasted red peppers, mushrooms & brie

Egg Frittata, serves 6, \$18 each

Spinach, Cherrywood bacon & feta cheese

Smoked salmon, capers & cream cheese

Smoked ham, broccoli & Vermont cheddar

Roasted vegetable & goat cheese

French Toast Bread Pudding

Half pan serves 10-12, \$45; full pan serves 22-24, \$80

Layers of hearty Italian bread, egg custard, cinnamon and blueberries, served with maple syrup.

Breakfast Potatoes Mélange

Half pan serves 10-12, \$40; full pan serves 22-24, \$75

Yukon Gold potatoes roasted with onions and peppers, garnished with a sprinkling of Vermont cheddar cheese.

Crispy Cherrywood Smoked Bacon or turkey sausage, \$2 per person, 2 pieces per person

Assorted Juices, \$1.50 per person

Coffee & Tea Service, \$1.50 per person



'BEST EVER' SANDWICHES

Bread selection includes: whole wheat, pretzel hoagie, marble rye, baguette, sourdough white, wheat wrap and spinach wrap.

Chow's Brown Bag Combo

Includes premium sandwich, gourmet chips & fruit cup, \$ 9.50

Add a fresh baked cookie for \$ 1

Chow's Mini Sandwich Platter

\$48 per dozen

Bread choices include brioche, pretzel, wheat, rye, baguette or wrap

Beef Tenderloin Sandwiches on Brioche

\$60 per dozen

Beef tenderloin, caramelized onions, horseradish sauce & greens

Chow's Grab & Go Sandwiches, \$6 whole, \$3.50 half:

1. Roasted turkey, Muenster, lettuce & tomato on baguette
2. Smoked turkey, pepper jack, lettuce & tomato on baguette
3. Tavern ham, Swiss, lettuce & tomato on baguette
4. Roast beef, provolone, lettuce & tomato on baguette
5. Hard salami, American cheese, lettuce & tomato on baguette

Chow's Premium Sandwiches, \$7.50 whole, \$4 half:

6. Chow's Signature Chicken Salad

Tender white meat shredded & blended with Hellmann's mayonnaise, sour cream, grapes, celery, red pepper & tarragon

7. Roasted Vegetable Wrap

Seasonal vegetables with basil pesto and goat cheese

8. London Port Roast Beef

Port marinated roast beef with caramelized onions, horseradish sauce, provolone or horseradish cheddar & lettuce

9. Buffalo Chicken & Blue

Buffalo chicken breast, Muenster, lettuce, tomato & blue cheese-ranch dressing

10. Smoked Turkey & Brie

Mesquite smoked turkey, brie, tomato, lettuce & Dijon mayonnaise

'BEST EVER' SANDWICHES (CONTINUED)

11. Chow's Tuna Salad

White albacore tuna blended with Hellmann's mayonnaise, Dijon mustard, apples, pears, celery, golden raisins & dried cranberries

12. Turkey, Swiss & Cranberry Chutney

Oven gold turkey, Swiss, cranberry chutney & lettuce

13. Turkey Caprese

Oven gold turkey, fresh mozzarella, tomato, basil pesto, lettuce & balsamic vinaigrette

14. Salsalito Turkey & Pepper Jack

Salsa turkey, pepper jack cheese, tomato, lettuce & Dijon mayonnaise

15. Rosemary Ham & Asian Pear

Rosemary seasoned ham, smoked gruyere cheese, Asian pear, baby spinach & Dijon mayonnaise

16. Tavern Ham & Havarti

Tavern ham, havarti, thin sliced red onion, lettuce & honey mustard

17. London Port Roast Beef

Port marinated roast beef with Swiss, horseradish sauce, lettuce, tomato & giardiniera

18. Smoked Turkey & Havarti

Mesquite smoked turkey, havarti, tomato, lettuce, giardiniera & Dijon mayonnaise

19. Chow's Italian

Tavern ham, Italian meats, fresh mozzarella, fresh basil, tomato, lettuce & balsamic vinaigrette

20. Chow's Cuban

Oven gold turkey, tavern ham, Swiss, sliced pickle, lettuce, yellow mustard & mayonnaise

21. Turkey Lite

Oven gold turkey, crumbled feta, lettuce & honey mustard in a wrap

22. Sandwich in a Bowl

Any sandwich, without the bread, served over mixed greens

23. Smoked Ham & Brie

Tavern ham, brie, cranberry chutney, Dijon mayonnaise & arugula



SIGNATURE SALADS

Chow's Harvest Salad \$4.50 per person

Mixed greens, feta cheese, carrot, cucumber, shaved fennel, dried cranberries, mixed nuts & balsamic vinaigrette

Mixed Lettuces & Strawberries \$4 per person

Mixed greens, cucumber, sweet strawberries, feta cheese, mixed nuts & balsamic vinaigrette

Caprese Salad \$4.50 per person

Roma tomatoes layered with fresh mozzarella, basil pesto & drizzled with balsamic syrup

Poached Pear Salad \$ 4.50 per person

Wine poached pears, sliced & served on a bed of mixed greens, with shaved fennel, feta cheese, toasted almonds, dried cranberries & balsamic vinaigrette

Chow's Greek Salad \$4.50 per person

Baby arugula, garbanzo beans, feta cheese, artichoke hearts, heirloom tomatoes, cucumber, kalamata olives, red onion, & lemon vinaigrette

Raw Kale Salad \$4 per person

With fresh & dried fruit & sunflower seeds

Asian Kale Salad \$4 per person

Raw kale, edamame, purple cabbage, red & yellow peppers, wasabi peas & Asian poppyseed dressing

Roasted Brussels Sprout Salad \$3.50 per person

With roasted apples, roasted sweet potatoes, dried cranberries, pistachio nuts, parmesan cheese & apple cider vinaigrette

Asian Seared Tuna Salad \$4.50 per person

Baby arugula, seared tuna, edamame, carrots, purple cabbage, wasabi peas & peanut-teriyaki dressing

Chicken Caesar Pasta Salad \$3.50 per person

Penne pasta tossed with grilled chicken, heirloom tomatoes, romaine lettuce, parmesan cheese & Caesar dressing

Chow's Cobb Salad \$4.50 per person

Mixed greens, grilled chicken breast, crispy bacon, tomatoes, avocado, asparagus spears, hard cooked egg, crumbled bleu cheese & balsamic vinaigrette

HORS D' OEUVRE

Minimum 1 dozen each

Fish & Seafood

Traditional crab cakes with lemony aioli	\$38/dozen
Corn & cilantro crab cakes with lime crème fraiche	\$38/dozen
Asian rice crab cakes with pineapple-sriracha aioli	\$38/dozen
Crab stuffed mushrooms.....	\$38/dozen
With bell peppers, parmesan & Cajun seasonings	
Crispy potato rounds topped with spicy salmon salad	\$38/dozen
Smoked salmon puff pastry bundles	\$38/dozen
With herbed cream cheese & lemon dill sauce	
In-house smoked salmon	\$75 serves 8-10
Served with capers, red onion & dill sauce	
Prosciutto wrapped shrimp skewers	\$42/dozen
Grilled & served with red wine & balsamic reduction	
Chili lime shrimp skewers	\$42/dozen
Grilled & topped with jalapeño-orange salsa	
Shrimp cocktail with horseradish cocktail sauce	\$8/per serving
Schezwan Shrimp Skewers	\$40/dozen
Coconut crusted shrimp.....	\$40/dozen
Served with mango chutney dipping sauce	
Shrimp & avocado quesadillas	\$24/dozen
Served with roasted tomato salsa	

Lamb, Beef & Pork

Greek seasoned lollipop lamb chops.....	\$46/dozen
Minty Lamb meatballs with tomato-white wine sauce.....	\$30/dozen
Grilled beef tenderloin skewers	\$40/dozen
Prepared in a marinade of fresh rosemary, Dijon mustard & garlic	
Mini beef tenderloin wellingtons	\$38/dozen
Served with horseradish sauce	
Beef tenderloin sandwiches	\$60/dozen
With caramelized onions, horseradish sauce & greens on a brioche bun	
Ground sirloin & blue cheese burgers on a slider bun	\$54/dozen
Served with tomato, grilled red onion & barbeque sauce	
Beef cocktail meatballs in Chow's barbecue sauce	\$20/dozen
Braised beef mini tacos.....	\$33/dozen
With bacon-cherry slaw	
Beef & pepperoni cocktail meatballs in Chow's marinara sauce.....	\$20/dozen
Barbecue pulled pork sandwiches on a slider bun	\$48/dozen
With creamy cole slaw	
Asian pork Tonkatsu sandwiches	\$48/dozen
With spicy barbecue sauce & creamy cole slaw	
Stuffed mushrooms with Prosciutto, Panko & parmesan.....	\$34/dozen
Traditional Pigs in a blanket	\$24/dozen
Antipasto skewers.....	\$28/dozen
Italian salami, marinated fresh mozzarella & Spanish olive	

HORS D' OEUVRE (CONTINUED)

Minimum 1 dozen each

Poultry

Chicken satay skewers with peanut dipping sauce	\$36/dozen
Andouille sausage topped with gumbo chicken	\$36/dozen
Finished with lime crème fraiche	
Grilled chicken & pineapple teriyaki skewers	\$36/dozen
Tuscan chicken sandwiches	\$48/dozen
With fresh mozzarella, roma tomato, lettuce & pesto mayo on ciabatta roll	
Grilled chicken quesadillas with peppers, corn & black beans	\$24/dozen
Served with roasted tomato salsa	
Mini chicken tacos	\$28/dozen
With Chihuahua cheese & corn-black bean relish	
Grilled lemon or BBQ chicken drumettes & wings	\$22/dozen
Mediterranean Turkey cocktail meatballs	\$20/dozen
With feta cheese, sun dried tomatoes, olives & capers in marinara sauce	
Mini ground turkey & blue cheese burgers	\$54/dozen
Grilled & served on a slider bun with grilled red onion & barbeque sauce	

Vegetarian

Grilled Zucchini & Tortellini Skewers.....	\$32/dozen
With grape tomatoes & seasoned with mustard-dill vinaigrette	
Roasted Red Pepper Polenta Cakes.....	\$32/dozen
Topped with herbed goat cheese & roasted red peppers	
Pecan stuffed mushrooms with fresh herbs & parmesan	\$34/dozen
Crispy Arancini Balls with Roasted Red Pepper Sauce	\$34/dozen
Mushroom risotto coated with Panko & sautéed	
Caprese skewers.....	\$32/dozen
Heirloom tomatoes, marinated fresh mozzarella & balsamic syrup	
Roasted vegetable & herbed goat cheese puff pastry bundles.....	\$34/dozen
Apple & gruyere cheese puff pastry bundles.....	\$34/dozen
Asian glazed brussel sprout skewers with chopped cashews	\$34/dozen
Herbed goat cheese, roasted fennel & ancho jam bruschetta	\$33/dozen
Fresh & sun dried tomato bruschetta	\$33/dozen
Blue cheese bruschetta with apples, raisins & kale	\$33/dozen
Butternut squash bruschetta with honey-ricotta cheese & pecans ...	\$33/dozen



HORS D' OEUVRE (CONTINUED)

Spreads & Dips

Chow's homemade crostini.....\$4.99 per bag
Chow's homemade dips.....\$10/lb, serves about 10 guests

Tuscan bean dip

Lemon artichoke dip

Roasted red pepper cheddar dip

BLT dip

Horseradish & bacon dip

Spinach & roasted garlic dip

Roasted red pepper hummus

Butternut squash & roasted jalapeño hummus

Flatbreads

Each pizza serves 4 guests.....\$ 18 each

**Barbeque chicken, crispy bacon, jalapeño, pineapple, red onion,
Sharp cheddar & mozzarella cheese**

**Prosciutto, sliced pear, caramelized onions, olive oil &
3-cheese blend**

**Caprese with fresh mozzarella, marinara, roma tomato,
& basil pesto**

**Fresh spinach, artichoke hearts, roasted red & yellow peppers,
Kalamata olives & 3-cheese blend**

Bruschetta

Crispy Italian toasts with toppings. Assembly may be required.

Herbed goat cheese, roasted fennel & ancho chili jam \$33/dozen

Fresh & sun dried tomato with capers & parmesan cheese \$33/dozen

Blue cheese-honey spread with apples, golden raisins & kale..... \$33/dozen

Butternut Squash Bruschetta with honey-ricotta cheese & pecans ...\$33/dozen

Smoked salmon & lemon chive cream cheese \$36/dozen

Andouille sausage with herbed goat cheese & peppers \$33/dozen

Mini Croissant Sandwiches, \$42 per dozen

Smoked salmon, cucumber & herbed cream cheese

Rosemary ham, brie, Dijon mayonnaise & fresh apple

Smoked ham, havarti cheese, Dijon mustard & apple-pear compote

Roma tomato, fresh mozzarella, pesto goat cheese & balsamic syrup

Cherrywood smoked bacon, orange marmalade & cream cheese



HORS D' OEUVRE (CONTINUED)

PLATTER IT UP!!!!

Seasonal Fruit & Berries

Small (10-15) \$40, Medium (15-20) \$60, Large (25-30) \$80

Artisan Cheese

Small (10-15) \$45, Medium (15-20) \$65, Large (25-30) \$85

A selection of international & domestic cheese, garnished with fresh and dried fruit, served with homemade crostini

Antipasto

Small (10-15) \$60, Medium (15-20) \$80, Large (25-30) \$95

Prosciutto wrapped asparagus, a selection of Italian meats & cheese, marinated fresh mozzarella, roasted artichoke hearts, mixed olives & Tuscan bean dip, served with homemade crostini

Charcuterie Platter

Small (10-15) \$55, Medium (15-20) \$75, Large (25-30) \$95

A selection of smoked sausages, sopressata, Prosciutto, soft cheese, pearl onions, pate, Cornichons & mustards, served with homemade crostini

Roasted Vegetable Platter

Small (10-15) \$40, Medium (15-20) \$60, Large (25-30) \$80

Zucchini, squash, red pepper, carrots, asparagus, cauliflower & broccoli, seasoned with lemon pepper

Hummus Platter

Small (10-15) \$45, Medium (15-20) \$65, Large (25-30) \$85

Your choice of roasted red pepper, jalapeño or giardiniera hummus with cucumbers, carrots, cherry tomatoes & homemade crostini

Crudités

Small (10-15) \$45, Medium (15-20) \$60, Large (25-30) \$75

Seasonal raw and blanched vegetables with lemon artichoke dipping sauce

Wine Poached Atlantic Salmon \$110 per side, serves 45 to 50 guests

Topped with a creamy fresh herb & cucumber sauce, garnished with capers & red onion, served with baguette slices

Cold Beef Tenderloin Platter

Small (10-15) \$75, Medium (15-20) \$100, Large (25-30) \$150

Beautifully arranged sliced beef tenderloin, roma tomato, caramelized onions, roasted red peppers, horseradish sauce & brioche rolls



ENTRÉES Per person pricing

Below is a sampling of Chow's best-seller entrees.

We are happy to invent a custom dish for your event!

APPLE & CORN BREAD STUFFED CHICKEN BREASTS, \$9.50 PER SERVING
Finished with mustard cream sauce

ASIAGO STUFFED CHICKEN BREASTS, \$9.50 PER SERVING
Stuffed chicken breast with asiago cheese, sautéed mushrooms & fresh spinach, finished with a creamy white wine sauce

CHICKEN LIMONE, \$7.50 PER SERVING
Pan seared chicken breasts, finished in a light lemon sauce, garnished with capers & fresh lemon

PARMESAN CRUSTED CHICKEN BREASTS, \$7.50 PER SERVING
Finished with roasted cherry tomato sauce & balsamic syrup

PISTACHIO CRUSTED CHICKEN BREASTS, \$7.50 PER SERVING
Finished with roasted red pepper sauce & balsamic syrup

ROASTED FILET MIGNON, \$26, PER 6 OUNCE SERVING
Seared & finished with a red wine reduction & sautéed mushrooms

HERBED GOAT CHEESE CRUSTED FILET MIGNON, \$26, 6 OUNCE SERVING
Topped with balsamic roasted tomatoes, portobello mushroom cap & red wine balsamic sauce

MUSTARD CRUSTED RACK OF LAMB, \$14 PER SERVING

FLANK STEAK ROULADE, \$14 PER SERVING
With Italian meats, provolone cheese, red pepper & finished with roasted cherry tomato sauce

SPICE RUBBED PORK LOIN, \$9.50 PER SERVING
Finished with a compote of sautéed apple, pear & fig

ITALIAN SAUSAGE LASAGNA, \$55 HALF PAN, \$85 FULL PAN

ROASTED VEGETABLE LASAGNA, \$45 HALF PAN, \$75 FULL PAN

PESTO & ALMOND CRUSTED SALMON, \$12, PER SERVING

CRABMEAT STUFFED SALMON, \$14, PER SERVING

PESTO ENCRUSTED TILAPIA, \$ 8.50 PER 8 OZ. SERVING
Dusted with Panko breadcrumbs & finished in the oven



ENTREES (CONTINUED)

ROASTED VEGETABLE PORTOBELLO STACK, \$ 8.50 PER SERVING

Eggplant, zucchini, red pepper, tomato, provolone & marinara or basil pesto sauce

ROASTED VEGETABLE RAVIOLI, \$6.50 PER SERVING

With marinara sauce & shredded parmesan

BUTTERNUT SQUASH RAVIOLI, \$ 6.50 PER SERVING

With nutmeg cream sauce, butternut squash & pecans

KID'S MENU – CALL US FOR DETAILS!

SIDE DISHES

Per serving price

French green beans, with lemon butter, \$4

Jumbo asparagus with lemon pepper, \$4

Brown sugar glazed carrots, \$4

Balsamic roasted brussel sprouts with dried cranberries, \$4

Asian glazed brussel sprouts with chopped cashews, \$4

Roasted cauliflower with pear, pistachio nuts & sage brown butter, \$4

Italian seasoned vegetables, \$4

Mediterranean broccoli with olives, red onion, capers & lemon zest, \$4

Roasted root vegetables, \$4

Sweet potato & Vermont cheddar gratin, \$3.50

Pumpkin spiced sweet potatoes, \$3.50

Scalloped potatoes with smoked ham & Vermont cheddar, \$3.50

Potato, asiago & spinach gratin, \$3.50

Roasted red potatoes with garlic & rosemary, \$3.50

Greek seasoned potato wedges with lemon, feta & fresh herbs, \$3.50

Mashed potatoes, plain, garlic or cheddar, \$3.50

Twice baked Vermont cheddar potatoes, bacon optional, \$3.50

Cheesy mac n' cheese, \$3.50

Cheesy mac n' cheese with roasted garlic & smoked gruyere cheese, \$3.50

Artisan dinner rolls, \$15/dozen



SWEETS

We'd be happy to invent a special dessert for your occasion. Call us for our latest seasonal selections. Please attempt to place your order 48 hours in advance; we will do our best to accommodate you! All desserts are made from scratch!

PLATTERED SWEETS

Dessert Trays

Delectable selection of seasonal bars, cookies, & chocolate covered strawberries.

Small, \$35, serves 10-15

Medium, \$60, serves 25-30

Large, \$85, serves 40-50

*Mini cupcakes can be added to your tray, but must be ordered separately by the dozen. **1 dozen minimum of each flavor required per tray. See selections below!**

BY THE DOZEN (MINIMUM ONE DOZEN PER FLAVOR)

White Chocolate Almond Raspberry Bars, \$2.50 each

Lemon Blueberry Squares, \$2.50 each

Brownies (plain or walnut), \$3 each

Chow's Scotch-a-Roos, \$2.50 each

Chocolate Dipped Pecan Bars, \$3 each

Toffee Bars, \$2.50 each

Raspberry Lemonade Bars, \$2.50 each

Pumpkin Cheesecake Squares, \$2.50 each

Peanut Butter Pretzel S'mores Bars, \$2.50 each

Roasted Apple & Caramel Bars, \$2.50 each

Dolce de leche Bars, \$3 each

Frosted Almond Sugar Drops, \$1.50 each

Chocolate Dipped Shortbread Cookies, \$1.50 each

Decorated Iced Sugar Cookies, \$2 or \$3 each

Homemade Cookies, \$1 or \$1.50 each

Snickerdoodle, Oatmeal Butterscotch Coconut, Harvest Oatmeal Raisin,

Peanut Butter Chocolate Chunk, Coca White Chocolate & Gluten Free

Peanut Butter

Cake Truffles, \$1.25 each or \$1.50 for a cake pop

Red Velvet, Carrot, Orange Creamsicle & Nutella Sea Salt

Can be prepared as gluten free, add \$.25 each



SWEETS (CONTINUED)

WHOLE DESSERTS

Banana Mandarin Cake, \$35, serves 6-8

With mandarin jam filling & chocolate ganache glaze

Decadent Chocolate Cake, \$38, serves 10-12

Bittersweet flourless chocolate cake, served with raspberry sauce.

Creamy Cheesecake, \$42, Serves 12

Tall, luscious & creamy, topped with chocolate dipped strawberries.

Chocolate, Lemon, Dark Cherry Syrup or Irish Cream Mascarpone

CHOW CAKES

Old-fashioned home-made cakes! Schedule a meeting with our cake decorator!

WE MAKE CUSTOM WEDDING CAKES! CALL FOR DETAILS!

PREFER CUPCAKES? WE CAN ELEVATE YOUR EVENT WITH OUR SEVEN TIERED CUPCAKE TOWER, BEAUTIFULLY GARNISHED WITH FLORAL TO MATCH YOUR EVENT!

Cake decoration includes basic piping or pokka dots

6-inch round cake, serves 6-8, \$30 each

8-inch round cake, serves 8-10, \$38 each

9-inch round cake, serves 10-12, \$45 each

10-inch round cake, serves 12-14, \$52 each

12-inch round cake, serves 14-16, \$60 each

Flavors:

Red velvet, chocolate, yellow butter cake, tender banana, blue ribbon coconut & spiced carrot

Fillings:

Lemon curd, fresh strawberries, vanilla or chocolate pastry cream, chocolate mousse or butter cream

Finishings:

All cakes frosted with Swiss meringue butter cream in vanilla, lemon or chocolate; or vanilla cream cheese frosting

SWEETS (CONTINUED)

CHOW CUPCAKES

Pretty little home-made, hand-piped cakes! Please ask about our other seasonal favorites! Colorful sprinkles, sugars & confetti available! Hand-piped little flowers and bees available for an additional \$.50 per cupcake.

Large cupcakes, \$24/dozen (1 dozen minimum per flavor)

Mini cupcakes, \$15/dozen (2 dozen minimum per flavor)

Chocolate

Swirled with chocolate or vanilla butter cream frosting

Red Velvet

Swirled with cream cheese or vanilla butter cream frosting

Vanilla

Swirled with vanilla, chocolate or lemony butter cream frosting

Spiced Carrot

Swirled with cream cheese or vanilla butter cream frosting

Lemon Blueberry

Swirled with vanilla or lemony butter cream frosting

Tender Banana

Swirled with cream cheese or chocolate butter cream frosting

Blue Ribbon Coconut

Swirled with cream cheese frosting & topped with toasted coconut

PIES

A rich and buttery crust filled and baked to perfection!

Sweetie-pies, serves 1-2, \$6.50 each

Chow-pies, serves 8-10, \$22 each

Double Crust Cinnamon Apple

Blueberry Crumb

Sweet Southern Peach

Spiced Pumpkin

Chocolate Drizzled Pecan

Seasonal Mixed Fruit & Berry



THE PERFECT TOUCH

Let us help you enjoy your event! We can provide you with an expert chef, bartenders & servers. We would love to customize your event, set up a consultation! We can recommend florists, photographers & venues too!

ORDERING GUIDELINES

- Please call us at 630-530-8646 to place an order
- Please attempt to place your order 48 hours in advance
- We require 24 hours cancellation notice to avoid a 30% fee
- To maintain quality, we do not overbook our parties
- Servers & bartenders start at \$35 per hour
- We require a credit card deposit on all orders over \$50. We accept cash, check, VISA, MasterCard, American Express & Discover
- Scholar Dollars are not accepted on catering orders
- Prices & menu subject to change due to seasonal availability

JUST ASK ...WE ARE HERE TO ACCOMMODATE YOU!

THANK YOU FOR THINKING OF CHOW.