



Located within the Historic South Shore Cultural Center
7059 S. South Shore Drive, Chicago, Illinois, U.S.A 60649
Tel. 1 (773) 602.5566 Fax. 1 (773) 602.5452

*Thank you for your interest in **Parrot Cage Catering** for your special day.
At the beautiful South Shore Cultural Center...*

Bright, Fun, Lively, Up Beat and Timeless

*For truly memorable birthdays, special occasions and weddings, every detail needs to be attended to; and with our restaurant professional, catering staff, outstanding service, and exceptional food. Whether your tastes are traditional or modern, all aspects of **Parrot Cage Catering** have the very best in classic elegance and contemporary style.*

The Spotlight is on you...

All packages include:

- Choice of Soup or Salad
- Choice of Entrée, which includes vegetables and starch
- Assorted Rolls and Butter
- Choice of Dessert
- Coffee & Tea, Soda Service, Water with lemon



First in Culinary Education

The following expenses are in addition to your menu price, and will vary depending upon your venue and number of guests.

Rental Equipment: The equipment needed will vary from venue to venue, depending upon the number of guests, and the menu selected. This is the equipment that we will need to properly execute your event. To include and not limited to: China, Glassware, Flatware, hot boxes, chafing dishes, serving trays.

Average expense: \$8.00-\$15.00/person.

Linens

Linens must always be rented. All solid color linens are the same price and can be mixed and matched. Many specialty linens are available at an additional cost.

Average expense: 3.00-8.00/person

Staff

Our staff will handle the food preparation, set-up, service, and breakdown of your event. They are well trained, friendly and efficient professionals.

Average expense: \$15.00-\$20.00/person.

Prices do not include 10% City Sales Tax and 20% Service Charge

Choice of Soup

Cream of Wild Mushroom
Italian Wedding Soup
Corn Chowder
Bake Potato soup
Chicken and Tortilla Soup
Roasted Tomato Soup
Potato and Leek Soup
Minestrone with Freshly Grated Parmesan Cheese
Chilled Honey Dew Soup

Or

Choice of Salad

Traditional House Salad
*Seasonal Salad Greens Topped With Tomatoes & Cucumber and House
Vinaigrette*
Baby Spinach Salad
Hard-boiled Egg, Red Onion Tossed with Bacon Dressing
Caesar Salad
Crisp Romaine, Parmegiano Reggiano, House-made Herbed Croutons

Choice of Entrée

Chicken

Boneless Breast of Chicken filled with Spinach, Mushrooms and Gruyere
Cheese, Wild Mushroom Essence, Garlic Mashed Potatoes
\$29 per person

Roast Chicken with Sweet Potato puree Natural Au jus
and Broccoli Florettes
\$ 31 per Person

Sautéed Chicken Breast with Wild Mushrooms, Marsala Sage Sauce, Sweet Pea
And Baby Carrots Rice pilaf
\$30 per person

Beef/Pork

Roasted Pork Tenderloin, Gateau of Apple and Caramelized Red Onion
Essence, Roasted Fingerling Potatoes
\$32 per person

Roast Prime Rib, Natural Au Jus and Horseradish Cream, Garlic Mashed
Potatoes
\$38 per person

Grilled 12 oz New York Strip Steak with Portabella Mushrooms,
Garlic Scented Potato Puree and 2 Sauces
Bordelaise and Béarnaise
\$ 39 per person

8 oz. Beef Medallions with Peppercorn Crust,
Wild Mushrooms, Cabernet Essence
Fontina Cheese Mashed Potatoes
\$45 per person

Fish

Pacific Halibut and Wilted Spinach in White Wine and Shallots
Wild Mushroom Risotto
\$40 per person

Grilled Marinated Salmon with Lemon Buerre Blanc
Saffron Rice
\$31 per person

Pan Fried Tilapia with spring Vegetables
Asparagus, Fingerling Potatoes, Sweet Peas, Baby Carrots
Saffron Froth
\$30 per person

Crab Crusted Catfish with Green rice, Wilted spinach
Grape tomato Confit and Basil Scented Buerre Blanc
\$ 33 per person

Combination Plates

Tournedos of Beef with Herb Crusted Chicken, White Wine and Rosemary
Essence

Basil Parmesan Potato Puree
\$41 per person

Petite Fillet Mignon with Garlic Shrimp, Burgundy Wine Reduction
Red Skin Mashed Potatoes
\$47 per person

Petite Filet Mignon with Pan-Seared Salmon, Cabernet Sauce
Wild mushroom Risotto
\$50 per person

Trio of Beef Tenderloin, Marinated Lamb Chop and Diver Sea Scallop, Madeira
Sauce
Fingerling Potatoes
\$60 per person

Choice of Dessert

Vanilla Ice Cream
Passion Fruit Sorbet
Triple Chocolate Tower with Raspberry Coulis
Sweet Potato Cheese Cake with Caramel sauce, Toasted Pecans
And Whipped Cream

Hors D' Oeuvres

Passed during cocktail hour on silver trays accented with seasonal floral
Priced per dozen, Minimum order is one dozen

Seafood

Catfish Spirals with Creole Remoulade
\$ 24 per dozen

Petite Crab Cakes with Roasted Pepper Aioli
\$ 30 per dozen

Petite Salmon Croquettes w/ Classic Tartar sauce
\$22 per dozen

Coconut Shrimp w/ Mango and Green Pepper sauce
\$28 per dozen

Fried Shrimp wontons with Thai Basil dipping Sauce
\$ 28 per dozen

Conch, and /or Clam Fritters w/ Lemon Vinaigrette
\$ 24 per dozen

Spicy Shrimp Ceviche on corn tortilla shells
\$27 per dozen

California Roll w/ Wasabi-cream and pickled ginger
\$22 per dozen

Crabmeat Salad on Potato Gaufrette and Chipotle pepper cream
\$ 27 per dozen

Smoked Salmon and Crème Fraiche on Potato Gaufrette
\$ 28 per dozen

Meat

Bacon Wrapped Bread Sticks Dusted with Dry Mustard and Brown Sugar
\$ 24 per dozen

Empanadas Chicken, Beef or Beans
\$ 24 per dozen

Chicken or Beef Tamales (mini) w/ Red Tomato dipping Sauce
\$ 27 per dozen

Beef and Chicken Satay w/ Garlic and Soy dipping Sauce
\$ 24 per dozen

Chicken and Grape Skewers with Basil oil
\$ 23 per dozen

Chicken Wings (Hot, BBQ, Jerk, Southern Fried)
\$ 24 per dozen

Turkey or Beef Meatballs, (BBQ, Italian, Thai)
With dipping sauces
\$ 23 per dozen

Corn and Bacon Fritters with Maple Syrup
\$23 per dozen
Asian Chicken or Beef Fried Dumplings
\$ 28 per dozen
Lamb Stuffed Grape Leaves with Tomato Culis
\$32 per dozen
Sliced Beef Tenderloin Crostini with Goat Cheese
\$ 33 per dozen

Vegetarian

Fried Mac and Cheese
\$27 per dozen
Vegetarian Spring Rolls
With Orange Teriyaki Dipping Sauce
\$28 per dozen
Classic Spanikopita
Puff Pastry Wrapped Asparagus
\$27 per dozen
Wild Mushroom Shooters
\$26 per dozen
Vegetarian Sopes avocado salad with Queso
\$ 20 per dozen
Stuffed Risotto and/or Polenta Cakes
\$22 per dozen
Blue Cheese Wrapped Grapes rolled in Pictachio
\$23 per dozen
Mini Stuffed Baked Red Bliss Potato
\$ 22 per dozen
Tabouleh Stuffed Cucumbers or Hummus/Tabouleh Shooter
\$ 23 per dozen
Ratatouille tarts
\$24 per dozen
Tomato- Basil and Mozzarella Skewers
With Balsamic Reduction
\$ 24 per dozen
Tomato, olive and goat cheese Brushetta
\$ 24 per dozen
Gaspacho Shooters
\$ 28 per dozen

Heavy Hors doeuvre:

Minimum 25 people

Vegetable Crudite with dips
(Hummus, Ranch and Blue Cheese dressing)
\$4.50 per person

Turkey dinner in a martini glass
\$ 7.50 per person

Chicken Fricassee with Biscuits
\$ 7.00 per person

Shrimp Creole on Mini Corn Muffin
\$ 8.00 per person

Baked Ham and Biscuits Carving Station
\$ 5.00 per person

Slow Roasted Turkey Carving Station
\$ 5.00 per person

Salmon Mousse with Crackers
\$ 6.00 per person

Asian Noodle Station with chicken, shrimp and/or beef (hot or cold)
\$ 6.50 per person

Smoked Salmon on Cocktail Pumpernickel bread
\$ 6.50 per person

Cocktail Shrimp Bowl
\$8.50 per person

Salmon and Catfish Timbales with Cucumber and Buerre Blanc
\$ 8.50 per person

ENHANCEMENTS

Displays and Platter

International and Domestic Cheeseboard with Fresh Fruit Garnish

Assorted Crackers and Sliced Baguette

\$5.25 per person

Sliced Fresh Seasonal Fruits and Berries

Fruited Yogurt Dipping Sauce and Dark Chocolate Sauce

\$4.50 per person

Sushi Maki Display

Tuna, Yellowtail, California and Vegetable Maki Rolls

Served with Wasabi, Ginger and Soy Sauce

(Serves 50, 3 pieces per person)

\$450.00 per display

Seafood Displayed on Ice

Jumbo Shrimp

Snow Crab Claws

Oysters on the Half Shell

Clams on the Half Shell

Served with Lemon Wedges and Assorted Sauces

Market Price

Themed Stations

Pasta Station

Your selection of two pastas prepared to order

Cheese Tortellini, Penne, Farfalle or Tri-Colored Rotini Pasta

With Your Selection of Two Sauces

Pesto, Marinara, Alfredo or White Clam Sauce

Sautéed with your selection of:

Wild Mushrooms, Fresh Garlic, Onions, Red and Green Peppers, Italian

Sausage, Shrimp and Grilled Chicken

Freshly Grated Parmesan

Italian and Foccacia Bread

\$9.95 per person

Seafood

Jumbo Shrimp, Manila Clams and Prince Island Mussels with Garlic, White
Wine Sauce

French Baguettes

\$12.95 per person

Louisiana Crab Cakes

Saffron Aioli

\$11.95 per person

Mushroom

Made to order selection of

Oyster, Shiitake and Cremini and Portobello Mushrooms

Sautéed with Garlic and Shallots, Sherry, Fresh Herbs and Cream

Served on Brioche Toast

\$9.95 per person

Sushi

Selection of Sushi and Sashimi

Wasabi, Soy Sauce and Pickled Ginger

\$10.00 per person

(Based on Two Pieces per guest)

\$85.00 Attendant's Fee will be applied for each Attendant

Dessert Packages

Plated Desserts

Choice of dessert served to each guest

New York Style Cheesecake, Turtle Cheesecake, Raspberry Swirl Cheesecake
Apple Pie, Lemon Supreme, Coconut Crème
Opera Cake, Carrot Cake, German Chocolate
Southern Style Bread Pudding,
\$4.75 per person
Coffee and Tea Service

Sweet Table

A variety of fruit and pastries served at each table arranged on elegant platters.

Assortment of Tarts, Pastries, Cookies, Cheesecake Triangles
Chocolate Dipped Strawberries
Coffee and Tea Service
\$6.50 per person

Deluxe Sweet Table

A supreme display of fresh fruits and sweets,
Opened after dinner for the continued enjoyment of your guests

Assortment of Fruit Tarts, Petit Fours, Frosted Brownies, Pastries, Cookies,
Cheesecake Triangles, Chocolate Dipped Strawberries, Cream Puffs
Gourmet Coffee and Tea Station
Whipped Cream, Chocolate Shavings, Cinnamon Sticks, Flavored Syrups
\$8.50 per person

Ice Cream Sundae Bar

Choice of two flavors of ice cream, chocolate and strawberry sauce, Whipped
cream, Chopped Oreo cookies, M&M's, Maraschino Cherries, Chocolate
shavings and chopped nuts.
\$4.50 per person

Bar Packages

Cash Bar

Includes Bar, Glassware, Bar Garniture, Ice & Bartender

\$185.00

Domestic Beer - \$3.00, Imported Beer - \$4.00, Wine - \$5.00, Mixed Drinks - \$5.00

Beer, Wine & Soda Bar

House Chardonnay, White Zinfandel & Cabernet Wine

Domestic Bottled Beer

Champagne Toast

Assorted Soda

Bottled Water

\$12.50 per person for first hour

\$4.50 each additional hour

Traditional Open Bar

Vodka, Gin, Scotch, Seagram's 7, Rum, Tequila, Brandy & Kahlua

House Chardonnay, White Zinfandel & Cabernet Wine

Domestic Bottled Beer

Imported Bottled Beer

Assorted Soda & Juice

Bottled Water

\$14.50 per person for first hour

\$6.50 each additional hour

Premium Top Shelf Liquors

Imported Vodka, Tanqueray Gin, Johnny Walker Red Label Scotch, J&B
Scotch, Crown Royal, Jack Daniel Whiskey, Bacardi Rum, Tequila, Bailey's

Irish Cream, Amaretto, Kahula, Sambuca, Courvosier & Seagram's 7

Chardonnay, Cabernet & White Zinfandel Wine

Domestic and Imported Bottled Beer

Assorted Soda, Bottled Water & Juice

\$18.50 per person for first hour

\$9.50 each additional hour

Three hour minimum on all bar packages.

All mixers, soft drinks, sparkling waters, bar garniture and ice are included in your bar package.

The bar is typically open for 4 hours of a 6 hour reception (closed during dinner) White and red wine are offered to each table

Linen Packages

Standard Solid poly/cotton
\$4 per person

Includes linens for cocktail tables, dinner rounds, Head table, napkins, place card table, gift table, cake table

Chair covers with sashes includes professional setup
\$5 per person

Essence of Elegance Premium Linens
Includes linens for cocktail tables, dinner rounds, napkins, place card table,
gift table, cake table

\$8.50 per person and up

CONTINENTAL BREAKFAST SELECTIONS

“South Shore”

Assorted Chilled Juices
Sliced Seasonal Fresh Fruits and Berries
Freshly Baked Breakfast Pastries and Bagels
Banana Nut Bread, Sweet Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$19.00 per person

“The Campus”

Assorted Chilled Juices
Sliced Seasonal Fresh Fruits and Berries
Freshly Baked Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$14.00 per person

“The Continental”

Assorted Chilled Juices
Freshly Baked Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$10.50 per person

Prices do not include 10% sales tax and 20% service charge
Our Catering Staff will be pleased to customize menus to suit your tastes and needs.

PLATED BREAKFAST

Minimum 25 people

Breakfast Entrees are accompanied by a glass of Chilled Juice,
Freshly Baked Breakfast Pastries, Sweet Butter and Fruit Preserves, Breakfast
Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea

Starters

Chilled Half Grapefruit

\$2.50 per person

Mixed Seasonal Fresh Fruit

\$2.50 per person

Fresh Seasonal Berries with Yogurt

\$5.00 per person

Entrees

Cinnamon French Toast with Warm Maple Syrup

Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham

\$12.50 per person

Farm Fresh Scrambled Eggs

Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham

\$12.50 per person

Scrambled Eggs with Spinach, Tomatoes and Mushrooms

Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham

\$12.50 per person

Smoked Turkey and Spinach Eggs Benedict with Hollandaise Sauce

\$14.00 per person

Smoked Salmon

with Sliced Tomatoes, Onions, Capers, Chopped Egg and Bagels

\$14.00 per person

Petit New York Strip Steak

Eggs Over Easy

\$16.00 per person

Prices do not include 10% sales tax and 20% service charge

Our Catering Staff will be pleased to customize menus to suit your tastes and

BREAKFAST BUFFET

(Minimum of 25 guests)

“Hyde Park” Buffet

Assorted Chilled Fruit Juices
Fresh Seasonal Fruits
Farm Fresh Scrambled Eggs with Chives
Applewood Smoked Bacon
Breakfast Potatoes
Freshly Baked Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$15.00 per person

“Jackson Park” Buffet

Assorted Chilled Fruit Juices
Fresh Seasonal Fruits
Assorted Dry Cereals and Granola with Milk and Skim Milk
Fluffy Scrambled Eggs
Hickory Smoked Bacon and Link Sausage
French Toast with Warm Maple Syrup
Breakfast Potatoes
Freshly Baked Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$17.00 per person

“Washington Park” Buffet

Assorted Chilled Fruit Juices
Fresh Seasonal Fruits and Berries

(Select 2)

Scrambled Egg, Bacon and Cheese wrapped in Flour Tortilla

OR

Fried Egg, Sausage Pattie and Cheese on English Muffin

OR

Scrambled Egg, Ham and Cheese on Croissant

Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$17.50 per person

**Prices do not include 10% sales tax and 20% service charge
Our Catering staff will be pleased to customize menus to suit your tastes and needs.**

BRUNCH
(Minimum of 25 Guests)

Assorted Chilled Fruit Juices

* * *

Fresh Seasonal Fruits

* * *

French Toast with Warm Maple Syrup

* * *

Hickory Smoked Bacon and Link Sausage

* * *

Breakfast Potatoes

* * *

Omelet Station

Create your own

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced
Mushrooms, Bell Peppers, Onions,
Egg Beaters and Egg Whites Available

* * *

Mesclun Greens with Plum Tomatoes, Artichokes, Red Onion, Ricotta Salata,
and Balsamic Vinaigrette

* * *

Tri Colored Rotini with Tomatoes, Spinach Rock Shrimp and Scallops with
Parmesan Cream

* * *

Freshly Baked Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

* * *

Desserts prepared Fresh by our Pastry Chef
Freshly Brewed Coffee, Decaffeinated Coffee and Tea

\$22.50 per person

Prices do not include 10% sales tax and 20% service charge
Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.

BRUNCH AND BREAKFAST ENHANCEMENTS

Healthy Oatmeal Bar

Give your guests the freedom to choose from sweet strawberries, brown sugar crumbles, chocolate chips, walnuts, cinnamon sugar and raisins to complement our homestyle creamy oatmeal.

\$2.95 per person

Side Smoked Salmon

Served with Chopped Onions, Sliced Tomatoes, Capers
Assorted Bagels with Flavored Cream Cheese
(serves 25)

\$125.00 per side

Belgian Waffles

Served with Warm Maple Syrup, Sweet Creamy Butter and Seasonal Berries
\$6.50 per person

Omelet Station

Diced Smoked Ham, Cheddar and Swiss Cheese, Garden Chives,
Sliced Mushrooms, Bay Shrimp, Sausage, Bell Peppers, Onions, Smoked
Salmon

Egg Beaters and Egg Whites available

\$10.50 per person

Traditional Eggs Benedict

Poached Eggs on Toasted English Muffins with Canadian Bacon
and Hollandaise Sauce

\$6.50 per person

Carving Station

Honey Glazed Virginia Ham

Served with Sausage Gravy and Buttermilk Biscuits
(serves 25)

\$190.00 each

Whole Roasted Tenderloin of Beef

Served with Bordelaise Sauce and Horseradish cream
(serves 25)

\$150.00 each

\$55.00 Chef's Fee will be applied for each Chef

Prices do not include 10% sales tax and 20% service charge

Our Catering Staff will be pleased to customize menus to suit your specific tastes and needs.

