



UNFORGETTABLE EDIBLES *Catering*

Certified Women - Owned Business

CATERING DELIVERED

*Celebrating over
30 years in business!*

WWW.UECATERING.COM / 773-774-4001

OFFICE@UECATERING.COM

UE Catering & Events

Ordering Information - Effective August 2024

All orders paid with credit/debit cards will be charged
a 3% transaction fee

All pricing subject to change

OFFICE HOURS:

Monday - Friday 8:00 a.m. - 4:00 p.m.

TO ORDER:

Call 773-774-4001 during office hours
or Email: office@uecatering.com

WE CAN ACCOMMODATE:

vegan

vegetarian

gluten free

dairy free

low carb

additional charges may apply

Full Service Catering Available

Ask your Catering
Coordinator about our
friendly servers &
bartenders to assist with
your next event

DELIVERY & PICK UP INFO:

Delivery fees will vary based on location

We offer drop off only service

or set up service for 5% fee

Call our office to

check availability & minimum requirements for delivery

773-774-4001

Pick up location: 7280 W. Devon Ave. Chicago

Breakfast - page 3

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Buffet Entrees & Sides - page 8-9

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Please place your order
4 days in advance for best
availability

Adjustments to orders must
be made
3 business days prior

Cancelled orders within 48
hours prior to delivery/pick up
will be charged 50%
of invoice total



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BREAKFAST

QUICHE

Serves 12 - \$57.00 each

Bacon & Cheddar
Ham, Bell Peppers, & Pepper Jack
Mushroom & Asparagus
with mozzarella & asiago cheese
Broccoli & Cheddar

BREAKFAST CASSEROLES

Serves 12- \$57.00 each

French Toast & Berry Bake
with cream cheese & syrup
Eggs Benedict Casserole
with eggs, ham, English muffins,
cheddar cheese, & hollandaise sauce
Everything Bagel Bake
with eggs, pork sausage, & cheddar cheese

EGG SCRAMBLES

Serves 12-15 \$58.00 each

Classic Scramble
Cheddar Cheese Scramble

Serves 12-15 \$63.00 each

Ham & Cheddar
Veggies & Pepper Jack
green pepper, tomato, mushrooms, & onion

EGG SANDWICHES

minimum of 12

on English muffin or tortilla wrap

\$6.00 each

Bacon & Cheddar
Ham & Cheddar
Turkey Sausage & Gouda
Veggie & Pepper Jack
green pepper, tomato, mushroom, & onion
Vegan plant-based
'egg', vegan sausage & sweet potato
\$ 8.00 each

SIDE DISHES

serves 12

Breakfast Potatoes - 4 lbs. \$20.00
O'Brien Style add \$ 7.50
Hash Brown Casserole - 4 lbs. \$37.00
Pepper Bacon - 24 pc. \$54.00
Irish Sausage Puffs - 24 pc. \$48.00
Turkey Sausage Patty - 24 pc. \$30.00
Pork Sausage Links - 24 pc. \$27.00
French Toast Sticks - 48 pc. \$36.00
Fruit Salad - 3 lbs. \$ 26.25

Individually packaged - minimum 12 each

Yogurt Parfaits \$3.75
Almond Milk Berry Chia Pudding \$4.00
Fruit Salad Cup \$5.00

BAKED GOODS

Available by the dozen per flavor

Scones \$ 17.00
raisin or lemon cranberry
on tray with whipped butter \$ 22.50
Muffins \$ 33.00 blueberry,
pecan coffee streusel, or lemon poppy
Gluten Free Blueberry Muffins \$ 46.00
Danish & Donuts \$ 42.00
Sweet Bread Slices \$ 24.00
banana nut or lemon cranberry
Bagels & Cream Cheese \$ 44.00
Coffee Cake \$ 28.00
raspberry cheese or caramel pecan
Soda Bread or Brown Bread Loaf \$ \$6.75
2 loaves sliced on tray with whipped butter
\$ 24.50

MORNING BEVERAGES

COFFEE BOX SERVES 10-12 \$32.00
HOT WATER & TEA BAGS 10-12 \$28.00
BOTTLED WATER \$1.75
BOTTLED JUICES
ORANGE, APPLE, & CRANBERRY \$2.25



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PREMIUM BOXED LUNCHES

Minimum order for 12 guests

\$19.75

Choose either
sandwich rolls or tortilla wraps
gluten free bread available upon request

Individual Boxes Include
ONE SIDE SALAD OPTION
KETTLE CHIPS
BROWNIE OR COOKIE

SIDE SALADS

Choose One Flavor

Potato - Fruit - Pasta Salad

Mediterranean Veggie Salad

tomato, cucumber, artichoke hearts, sun-dried tomatoes, carrots, chickpeas, & red onion with red wine vinaigrette

Asian Coleslaw

green & red cabbage, carrots, almonds, bell pepper, with creamy ginger sesame dressing - wontons on side

Caesar Salad or House Salad

Classic Bagged Lunch

Minimum order for 12 guests

Choose three Flavors

\$14.00

Ham & Swiss

Turkey & Cheddar

Roast Beef & Provolone

Veggies & Provolone

Deli sandwiches on brioche bun
with lettuce & tomato,
mayo & mustard packets
Kettle Chips & Cookie

PREMIUM SANDWICHES OR TORTILLA WRAPS

For 12 guests minimum choose 3 varieties

Turkey & Bacon

Peppered bacon, tomatoes, avocado,
lettuce, & ranch on pretzel roll

Italian

Ham, salami, pepperoni, provolone, roasted bell
peppers, tomato, red onion, lettuce & Italian dressing
on focaccia

Turkey & Gouda

Balsamic tomatoes, lettuce, & giardiniera mayo,
on brioche roll

Orchard Chicken Salad

Chopped chicken, apples, raisins, toasted walnuts,
lettuce, tomato, & creamy balsamic mayo
on whole wheat roll

Pesto Turkey

Sliced turkey breast, basil pesto mayo, & goat cheese,
arugula mix & sun-dried tomatoes on focaccia

Steak & Provolone

Caramelized onions, cucumbers, lettuce, &
horseradish cream cheese on rye roll

Ham & Cheddar

Thinly sliced ham, cheddar cheese, red apple slices,
lettuce on rye roll with Dijon mayo

Pesto Caprese - Vegetarian

Sliced mozzarella, balsamic tomatoes,
arugula mix, pesto & avocado spread
on focaccia

Mashed Chickpea Salad - Vegan

with sweet potato, carrots, red onion, celery, hummus,
Dijon mustard & lemon juice with lettuce,
cucumber & tomato on wheat roll



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PREMIUM BAGGED SALADS

Minimum order for 12 guests

\$17.75

Individual Bags Include
BAKERY ROLL & BUTTER
BROWNIE OR COOKIE

CHOICE OF DRESSING

All served on the side

house, ranch, balsamic, caesar,
italian & honey mustard dressing

PREMIUM SALADS

For 12 guests minimum - choose 3 varieties

Turkey Cobb

mixed lettuce, turkey, bacon, tomatoes,
blue cheese, avocado, & hard-boiled eggs

Chicken Caesar

grilled chicken breast slices over romaine with
tomatoes, seasoned croutons &
parmesan cheese

Chicken & Apple Cranberry

grilled chicken, red apples, toasted walnuts,
crisins, & cheddar cheese with pretzel croutons
over mixed greens

Chopped Chicken

mixed lettuce, diced chicken, ditalini pasta,
parmesan, red cabbage, crumbled bacon,
tomatoes, & green onions

Asian Chicken Salad

mixed greens, grilled chicken, shredded carrots,
red cabbage, sliced almonds, & crispy wontons
with ginger & sesame dressing on the side

Southwest Veggie & Pepper Jack

mixed lettuce, pepperjack cheese, tomato,
black beans, bell peppers, red onion, carrots,
cucumber, corn, crispy tortilla strips
with jalapeno ranch on the side

Greek - Vegetarian

romaine, artichoke hearts, cucumber,
tomato, red onion, cubed herbed bread,
Kalamata olives, pepperoncini, & feta

Grilled Garden Veggie - Vegan

asparagus, sweet potato, red onion,
sun-dried tomatoes, carrots, bell peppers, &
corn over mixed greens - house vinaigrette

CLASSIC BAGGED SALADS

\$12.75

Individual Bags Include:
Roll with Butter & Cookie

Caesar

chopped romaine, shredded parmesan,
croutons, & tomatoes

House

mixed lettuce, shredded red cabbage,
carrots, cucumber, tomato, & croutons

Italian

mixed lettuce, chopped tomatoes, cucumber,
croutons, black olives, garbanzo beans & parmesan

Homemade Soup & Chili - \$ 72.00 serves 12

broccoli & cheddar - cream of chicken with rice - stuffed bell pepper soup
creamy tomato - minestrone - chicken with tortellini - meat or veggie chili



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MINI SANDWICH OR WRAP DISPLAY MEALS

AVAILABLE FOR GROUPS OF 12 OR MORE

MEALS INCLUDE 2 SIDE DISHES & BROWNIES/COOKIES

PREMIUM

Two sandwiches per guest

\$19.95 per person

Choose 3 Varieties

Turkey & Gouda

balsamic tomatoes, giardiniera mayo &
lettuce on mini brioche roll

Italian

ham, salami, pepperoni, provolone,
roasted bell peppers, tomato,
red onion, & lettuce
with italian dressing on foccacia

Orchard Chicken Salad

apples, craisins, walnuts, lettuce,
tomato, mixed with creamy balsamic on
country french roll

Pesto Caprese - vegetarian

mozzarella, balsamic tomatoes,
arugula mix, pesto & avocado spread on
focaccia bread

SIDE DISHES

Choose 2

Kettle Chips - Potato Salad

Fruit Salad - Pasta Salad

Mediterranean Veggie Salad

tomato, cucumber, artichoke hearts,
sun-dried tomatoes, carrots, chickpeas, & red onion
with red wine vinaigrette

Asian Coleslaw

green & red cabbage, carrots, almonds,
bell pepper, with creamy ginger sesame dressing
wontons stripes on side

Caesar Salad or House Salad

CLASSIC

Two sandwiches per guest

\$15.95 per person

Includes:

lettuce, tomato, pickles,
honey mustard & mayo
all on the side

Choose 3 Varieties

Turkey & Cheddar

Roast Beef & Provolone

Ham & Swiss

Veggies & Provolone

SUBS

Two sandwiches per guest

\$16.95 per person

American

turkey, ham, bologna,
American cheese, lettuce & tomato
with mustard mayo

Italian

capicola, mortadella, salami,
provolone, lettuce, tomato, & onion
with Italian dressing

Veggie

provolone cheese, lettuce, cucumber,
bell pepper rings, tomato, &
avocado lemon mayo



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PRE-SET MENUS & ALA CARTE DISHES

Chicago's Best

minimum order for 12 guests

\$ 24.00

UE's Favorite

Grilled Chicken & Steak Slices
to serve over:

Caesar Salad & Apple Cranberry Salad
Parmesan Potato Wedges

Grilled Bistro Veggies & Sun-dried Tomato Dip
Rolls & Butter

\$ 19.00

Classic Chicago

Italian Beef & Italian Sausage
with sweet & hot peppers, French rolls
Chopped Salad & Potato Salad

\$ 21.00

Little Italy

Chicken Parmesan & Italian Sausage
Lemon Asiago Rigatoni with Broccoli
Caesar Salad & Garlic Breadsticks

\$ 21.00

Pilsen

Chicken & Beef Enchiladas
sour cream & hot sauce on the side
Spanish Rice & Corn Elote Casserole
Fiesta Salad with Cilantro Ranch Dressing
vegetarian enchiladas available upon request
black beans, sweet potato, & pepper jack cheese

\$ 23.00

Greek Town

Chicken & Beef Kabobs
Lemon & Oregano Potatoes
Greek Salad

romaine, artichoke hearts, cucumber, red onion, croutons,
kalamata olives, feta, & pepperoncini with Greek vinaigrette

Pita & Tzatziki Sauce

vegetarian kabobs available upon request

Ala Carte Dishes

each pan serves 12-15 guests

\$ 68.00

Chicken Pot Pie

potatoes, peas, & carrots in creamy sauce
topped with flaky puff pastry dough

\$ 74.00

Shepherd's Pie

ground beef, peas, carrots,
& onions in traditional gravy
topped with double baked mashed potatoes

\$ 52.00

Macaroni & Four Cheese

cheddar, asiago, parmesan & gouda

\$ 44.00

Double Bake Potatoes

mashed with cheddar & parmesan cheese,
bacon, butter, sour cream & chives

\$57.00

Rigatoni Bolognese

rigatoni noodles with hearty meat sauce with
parmesan cheese

\$ 29.00

Mostaccioli

marinara sauce & parmesan cheese
add meat sauce \$12.00

\$ 77.00

Chicken Marsala Rigatoni

mushrooms, asiago, & marsala wine sauce

\$ 62.00

Vegetarian Lasagna

layers of noodles, carrots, spinach, zucchini,
mushrooms, parmesan, mozzarella & alfredo



CHOOSE YOUR OWN ENTREES & SIDE DISHES

AVAILABLE FOR GROUPS OF 12 OR MORE

choose 2 entrees & 2 side dishes - listed on page 9

Includes Dinner Rolls & Butter

Ask your catering coordinator about mixed category pricing

ENTREES

\$18.50 per person

Baked Ham

sliced with brown sugar glaze

Italian Sausage

4" pieces with sauteed peppers & onions

Rigatoni Bolognese

rigatoni noodles with meat sauce
& parmesan cheese

Cheese Stuffed Shells

ricotta, mozzarella, parmesan, and romano
with vodka cream sauce

\$22.50 per person

Italian Beef

shaved beef with your **choice of:**
au jus, with sweet & hot peppers
or red wine demi-glace sauce

Roasted Sliced Turkey

sage & thyme sauce

Sliced Pork Roast

herbed pan sauce or barbecue sauce

Butternut Squash Ravioli

ricotta, brown butter, sage & walnuts

\$24.50 per person

Chicken Breast

lightly breaded or grilled

choice of: lemon or marsala sauce

Panko Chicken Breast

crispy panko & parmesan breading

choice of: maple mustard or balsamic glaze

Pork Tenderloin

wrapped in peppered bacon with
maple mustard sauce

Beef Kabobs

beef tips, bell peppers, onions & mushrooms

choice of: red wine demi-glace or teriyaki

\$28.50 per person

Sliced Flank Steak

with red wine demi-glace

Beef Burgundy

tenderloin beef tips, carrots, mushrooms, &
pearl onions with red wine gravy

Prosciutto Chicken

lightly breaded chicken breast
mushroom, artichoke hearts, & provolone
with white wine sauce

Crab Cakes

orange horseradish cream & lemon wedges

Beef Tenderloin - Salmon- Beef Short Ribs

Market Price \$ - Call for pricing 773-774-4001



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SIDE DISHES

CHOOSE TWO - ONE STARCH & ONE VEGETABLE

Starches

Double Baked Potatoes

casserole style with bacon, cheddar & parmesan cheese, butter, sour cream, & chives

Mashed Red Potatoes

garlic, butter, & whipping cream

Au Gratin Potatoes

with creamy parmesan & cheddar cheese sauce

Whipped Potatoes

whipping cream, butter, salt & pepper

Oven Roasted Potatoes

quartered red potatoes roasted with beefy onion seasoning & olive oil

Roasted Sweet Potatoes

cubed with butter & brown sugar

Mushroom Rice Pilaf

long grain wild rice & herbed butter

Mac & Four Cheese

cheddar, gouda, parmesan & asiago

Vegetables

Green Bean Almondine

whole green beans, butter, garlic, & almonds

Glazed Baby Carrots

brown sugar, honey, salt, & butter

Roasted Vegetables

asparagus, red onion, carrots, bell peppers, zucchini & squash with balsamic butter

Herbed Tomato Gratin

bread cubes, cherry tomatoes, green onions, parmesan & asiago cheese

Corn Elote Casserole

parmesan, cayenne, lime, mayo, & panko

Roasted Broccoli

lemon & crushed red pepper

Roasted Asparagus - seasonal

add \$1.00 per person

butter, garlic, & lemon

Serving Supplies

Black plastic plates, flatware & paper napkin

\$ 1.50 per guest

White with silver rim plastic plates,
silver plastic flatware & paper napkin

\$ 2.50 per guest

Plastic serving spoons & tongs

\$ 1.00 each

Full pan chafing racks, water pans & 2 gel fuel

\$ 12.00 each

Add a Side Salad

Choice of dressing:

ranch, balsamic, italian, house,
honey mustard or ceasar

\$ 3.50 per person

House mixed greens, tomatoes, cucumbers,
carrots, red cabbage, & croutons

Caesar chopped romaine, shredded parmesan,
croutons, & grape tomatoes

\$ 4.50 per person

Chopped mixed greens, pasta, parmesan,
tomatoes, red cabbage, bacon, & green onions

Apple Cranberry Salad mixed greens, red
apples, walnuts, craisins, & cheddar cheese
with pretzel bread croutons



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HORS D'OEUVRES

PRICING BELOW IS FOR 24 PIECES - INCREASE BY THE DOZEN

Beef

Served Hot

Meatballs \$ 48.00

all beef meatballs

choice of: bbq, pepper jam bbq or marinara sauce

Thai Beef Satay \$ 78.00

flank steak & bell pepper with peanut dipping sauce

Mini Beef Burritos \$ 72.00

with rice, cheddar cheese, & salsa

Served Cold

Steak Crostini \$ 84.00

thinly sliced flank steak, caramelized onions,
horseradish spread & pickled radish

Seafood

Served Hot

Mini Crab Cakes \$ 84.00

orange horseradish cream & lemon wedges

Coconut Shrimp \$72.00

pina colada dipping sauce

Served Cold

Smoked Salmon Crostini \$ 72.00

lemon cream cheese, smoked salmon, tomato & red onion
sprinkled with everything bagel seasoning

Bloody Mary Shrimp Skewers \$ 120.00

2 marinated jumbo shrimp, bacon, pepper jack cheese,
green olive & lime wedge, served cocktail sauce

Pork

Served Hot

Stuffed Dates & Bacon \$ 72.00

choice of: Chorizo or Gouda

Irish Sausage Puffs \$ 48.00

pork sausage wrapped in puff pastry

Served Cold

Muffuletta Tortilla Spirals \$ 60.00

rolled ham, salami, provolone, & olive tapenade

Prosciutto & Melon Skewers \$ 72.00

cantaloupe, mozzarella, basil, & balsamic glaze

Poultry

Served Hot

Greek Chicken Satay \$ 84.00

lemon & thyme marinade with bell peppers &
tzatziki dipping sauce

Chicken Wellington Bites \$ 78.00

with mushroom duxelles in puff pastry
with marsala dipping sauce

Served Cold

Chicken Salad Tarts \$ 60.00

choice of orchard or classic chicken salad in phyllo cups

Turkey Tortilla Spirals \$ 54.00

sliced turkey, swiss cheese, cream cheese,
cranberry dijon mustard, lettuce & cucumber
rolled in flour tortilla

Vegetarian & Vegan

Served Hot

Mushroom Potstickers \$ 48.00

with ginger soy dipping sauce

'Meatballs' \$ 48.00

plant-based with pepper jam bbq sauce

Veggie Burritos \$ 66.00

rice, beans, corn, bell peppers, pepper jack cheese, & salsa
with cilantro dipping sauce

Served Cold

Vegetable Skewers \$ 60.00

marinated mushroom, tomato, artichoke heart, roasted red
pepper & Italian vinaigrette

Hearts of Palm Ceviche \$ 48.00

with cucumbers, tomato, red onion, & peppers,
cilantro lime marinade in phyllo cups

Caprese Skewers \$ 48.00

marinated mozzarella, tomato, basil, & balsamic glaze

White Bean & Pesto Crostini \$66.00

mashed white beans with artichokes, pesto & mayo, parmesan,
red onion, topped with lemon zest & arugula

Bruschetta \$ 48.00

sliced tomato & mozzarella, basil, olive oil & balsamic drizzle



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HORS D'OEUVRES & DISPLAY TRAYS

PRICING BELOW IS FOR 24 PIECES - INCREASE BY THE DOZEN

Sliders

minimum 12 of each flavor

\$108.00

Served Hot

- Cheeseburgers** american cheese ketchup & mustard
- Cuban** ham, bacon, swiss cheese, & pickle with dijon mayo
- Buffalo Chicken** with blue cheese slaw on the side

Flatbreads

Served Hot - \$60.00

Italian Sausage

bell peppers, red onions, mozzarella & marinara

BBQ Chicken

cheddar & mozzarella cheese, red onion, bbq sauce

Asiago Mushroom

sauteed mushrooms with asiago & gouda cheese
with alfredo sauce

Served Cold - \$ 72.00

Fig & Goat Cheese

caramelized onions, cream cheese, goat cheese,
fig preserves, lemon, & arugula with balsamic drizzle

Vegan Veggie

vegan cream cheese, chopped broccoli, bell peppers,
carrots, tomatoes & balsamic drizzle

Deviled Egg Trio \$ 42.00

Traditional - Bacon & Tomato - Crab & Lemon

Mini Sandwiches

Classic \$ 102.00

turkey, ham, roast beef, or veggie on assorted bakery rolls
honey mustard and mayo served on the side

Add cheese \$12.00

Premium \$ 132.00

Turkey & Gouda, Italian,
Pesto Caprese, & Orchard Chicken Salad

Steak & Provolone \$ 192.00

with caramelized onions, cucumber,
& horseradish cream cheese on rye roll

Crab & Shrimp Salad \$132.00

with Cajun remoulade & lemon on brioche split top buns

Classic Chicken, Tuna, or Egg Salad \$ 126.00

On variety of rolls & croissants

Display Trays - serves 24 guests

Charcuterie \$ 156.00

prosciutto, sopressata, capicola, salami
blue cheese, gouda, flavored chevre, & mozzarella

Accompaniments:

mushrooms, baby bell peppers, artichoke hearts,
berries, grapes, mixed nuts, cornichons,
fig preserves, honey mustard, pepper jam,
baguette slices, cracker sticks, & assorted crackers

Meat & Cheese \$ 126.00

salami, pepperoni, turkey, & ham
gouda, cheddar, pepperjack, & swiss
mushrooms, mixed nuts, olives & assorted crackers

Cheese & Fruit \$ 120.00

watermelon, honeydew, cantaloupe, pineapple,
red grapes, strawberries, cheddar, swiss,
pepperjack & gouda with assorted crackers
Also available as fruit only

Grilled Bistro Veggies \$ 96.00

carrots, asparagus, baby bell peppers
zucchini & squash spears,
with sun-dried tomato cream cheese dip

Vegetable Crudit  & Dip \$84.00

broccoli, cauliflower, baby carrots, bell pepper,
cucumber, celery, & tomatoes with veggie dip

Spinach & Artichoke Dip \$ 60.00

served warm with asiago crostini & pepper scoops

Hummus Display \$ 60.00

greek olive hummus + spicy crunchy chili oil hummus
with cucumber, carrots, bell peppers, & pita

Caramelized Onion & Bacon Dip \$ 48.00

caramelized onions, bacon, cheddar cheese,
green onions, sour cream, & mayo
served with kettle chips & pretzel twists



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SWEETS & BEVERAGES

NUTELLA CREAM CHEESE DIP

\$ 84.00 - serves 24

**with strawberries, red grapes,
vanilla wafer cookies,
pretzel twists, & berries**

MINI PASTRIES

\$204.00 / 48 pieces minimum
each flavor by the dozen

Chocolate strawberries

Tiramisu cup

Carrot Cake

Cannoli

Chocolate ganache tart

Cheesecake

Keylime tarts

Turtle tarts

Fruit tarts

Lemon curd tarts

Flourless chocolate cake bites

SWEETS

Brownies \$2.50

Lemon Bars \$2.50

Cookies \$2.00

Chocolate Chip - Oatmeal Raisin
Snickerdoodle

Vegan/Gluten Free

Chocolate Chunk Cookies \$3.00

Miniature sizes available

\$36.00/24 PIECES

BEVERAGES

Bottled water \$1.75

Coca-Cola, Diet Coke, Sprite \$2.00

Iced tea or Lemonade \$3.00

Coffee Box Serves 10-12 \$32.00

Hot Water & Tea Bags 10-12 \$ 28.00

CALL OUR CATERING COORDINATORS
TO CUSTOMIZE YOUR MENU

773-774-4001

7280 W. DEVON CHICAGO
WWW.UECATERING.COM
OFFICE@UECATERING.COM

