



DUKE'S

CATERING

Formal Menu

*309 Vertin Boulevard
Shorewood, IL 60404*

815.730.0454 PHONE
info@dukescatering.net



Duke's Catering has been proudly serving the greater Joliet and surrounding area since the year 2000. Our reputation for great service, quality food and affordable prices has attracted many customers and keeps them coming back for more. As a full-service caterer, Duke's Catering can help with any and all details of your event. We take pride in our detail oriented menus to meet the needs of any customer and make your event a memorable one!

Thank you in advance for your time and consideration.

*Don and Maura Williams
Owners*

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Cocktail Party

\$24.99

This will include your choice of 6 hot appetizers and 3 cold appetizers. The appetizers will be out for a time period of 3 hours. You may also choose butler service with the hot appetizers for an additional cost of \$1.00 per person.

Hot Appetizers

<i>Bacon Wrapped Chestnuts</i>	<i>Quiche</i>
<i>Veggie Egg Rolls</i>	<i>Beef Kabobs</i>
<i>Stuffed Mushrooms</i>	<i>Chicken Kabobs</i>
<i>Chicken Rumaki</i>	<i>Bacon Wrapped Scallops</i>
<i>Crabmeat Rangoon</i>	<i>Swedish Meatballs</i>
<i>Sweet & Sour Meatballs</i>	<i>Marinated Chicken Chunks</i>
<i>Bite Size Italian Sausage</i>	

Cold Appetizers

<i>Cheese & Cracker Tray</i>	<i>Meat, Cheese, & Cracker Tray</i>
<i>Veggie Tray w/ Ranch Dip</i>	<i>Relish Tray</i>
<i>Fruit Tray</i>	<i>Deli Tray</i>
<i>Veggie Wraps</i>	<i>Deli Meat Wraps</i>
<i>Chicken Salad on Croissants</i>	<i>Tuna Salad on Croissants</i>
<i>Assorted Finger Sandwiches on Silver Dollar Rolls</i>	



Appetizers with Dinner Package

This pricing for the appetizers is only valid with a dinner package. China & linen service will be provided for the appetizers during cocktail hour. Appetizers will be available for 1 hour.

Cold Appetizers \$3.50

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and relish tray.

Cold & Hot Appetizers \$5.50

Appetizers will include fruit tray, veggie tray with ranch dip, cheese tray, and your choice of 2 hot appetizers.

Butler service for the hot appetizers is also available at an additional cost of \$1.00 per person.

Shrimp Trays

\$20.00 per pound (est. 18 pieces per pound)

Includes: Chilled cooked shrimp, lemon garnish, and cocktail sauce



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Buffet Style Dinners \$28.99
Children's Price \$16.99

Choice of Two (2) Entrees

<i>Roast Beef</i>	<i>Baked Chicken</i>
<i>Fried Chicken</i>	<i>Italian Sausage in Red Sauce</i>
<i>Boneless Chicken Breast</i>	<i>Roast Pork</i>
<i>Polish Sausage & Kraut</i>	<i>Meat Ravioli</i>
<i>Meat Tortellini</i>	<i>Roasted Turkey</i>
<i>Baked Ham</i>	

Choice of Two (2) Starches

<i>Au Gratin Potatoes</i>	<i>Mashed Potatoes</i>
<i>Parsley Potatoes</i>	<i>Roasted Potatoes</i>
<i>Scalloped Potatoes</i>	<i>Mostaccioli</i>
<i>Cheese Ravioli</i>	<i>Cheese Tortellini</i>

Choice of One (1) Vegetable

<i>Green Beans</i>	<i>Green Beans Amandine</i>
<i>Buttered Corn</i>	<i>California Medley</i>
<i>Baby Carrots</i>	<i>Mixed Vegetables</i>

Choice of One (1) Salad

<i>Fresh Tossed Salad</i>	<i>Coleslaw</i>
<i>Potato Salad</i>	<i>Bean Salad</i>
<i>Pasta Salad</i>	<i>Cucumber & Onion</i>
<i>Macaroni Salad</i>	



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Family Style Dinners \$31.99
Children's Price \$16.99

Choice of Two (2) Entrees

Roast Beef
Fried Chicken
Boneless Chicken Breast
Polish Sausage & Kraut
Meat Tortellini
Baked Ham

Baked Chicken
Italian Sausage in Red Sauce
Roast Pork
Meat Ravioli
Roasted Turkey

Choice of Two (2) Starch

Au Gratin Potatoes
Parsley Potatoes
Scalloped Potatoes
Cheese Ravioli

Mashed Potatoes
Roasted Potatoes
Mostaccioli
Cheese Tortellini

Choice of One (1) Vegetable

Steamed Green Beans
Buttered Corn
Glazed Baby Carrots

Green Beans Amandine
California Medley
Grilled Vegetables (add \$1.50)

Choice of One (1) Salad

Spring Mix Salad

Caesar Salad



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Single Entrée Plated Meals

CHICKEN

Stuffed Chicken Breast	\$31.99
<i>A traditional bread stuffing served with white wine sauce</i>	
Chicken Marsala	\$29.99
<i>Sauteed chicken breast served with marsala and mushroom wine sauce</i>	
Chicken Picatta	\$29.99
<i>Sauteed chicken breast served with capers, lemon and white wine sauce</i>	
Chicken Parmesan	\$31.99
<i>Breaded chicken breast topped with mozzarella cheese and homemade marinara sauce</i>	
Chicken Boursin	\$31.99
<i>Sauteed chicken breast served with herbed cheese and white wine cream sauce</i>	
Roasted Chicken	\$29.99
<i>Lightly seasoned and finished to perfection.</i>	
Chicken Kabobs	\$31.99
<i>Lightly marinated chicken skewered with grilled vegetables.</i>	

BEEF

Prime Rib of Beef	\$39.99
<i>Slowly roasted & served with a horseradish cream sauce</i>	
Filet Mignon 10 oz	\$42.99
<i>Grilled Beef Tenderloin served with sautéed mushrooms over demi glaze</i>	
New York Strip Steak 10 oz	\$34.99
<i>Choice hand cut served with sautéed mushrooms over demi glaze</i>	
Ribeye Steak 10 oz	\$37.99
<i>Grilled ribeye hand cut steak served with sautéed mushrooms</i>	
Beef Tenderloin Medallions	\$42.99
<i>Sliced Tenderloin cooked to medium rare.</i>	
Beef Wellington	\$42.99
<i>6oz of beef tenderloin with garlic, herb and mushroom pate in puff pastry, baked and served with mushroom sauce</i>	
Beef Kabobs	\$39.99
<i>Marinated tenderloin skewered and cooked to perfection with grilled vegetables</i>	



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PORK

Roasted Pork Tenderloin \$32.99

Sliced roast pork medallions served with our homemade pork gravy

Grilled Pork Chop \$32.99

8oz Grilled Pork Chop served with homemade pork gravy

Sliced Pork Loin \$29.99

Baked and sliced pork loin served with homemade pork gravy

Stuffed Pork Chop \$32.99

Traditional bread stuffing with apple brandy pork gravy

SEAFOOD

Broiled Orange Roughy \$35.99

7oz Broiled Orange Roughy served with bearnaise sauce

Grilled Atlantic Salmon \$35.99

8oz grilled Atlantic salmon filet served with herb butter

Shrimp Scampi \$35.99

Jumbo Shrimp in white wine, butter and garlic sauce topped with bread crumbs

VEGETARIAN

Cavatelli Pasta with Vodka Sauce \$29.99

Cavatelli pasta served with seasonal fresh vegetables in our homemade vodka sauce

Fettuccini Pasta with Broccoli & Mushrooms \$29.99

Sauteed broccoli and mushrooms in our garlic alfredo sauce

Pasta Primavera \$29.99

Seasonal fresh vegetables with penne pasta served with your choice of garlic and olive oil or homemade marinara sauce, topped with parmesan cheese



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DUAL ENTRÉES

\$39.99

Beef & Chicken

Choose from any of our beef options and pair with one chicken entrée served together with one starch and one vegetable option.

Beef & Seafood

Choose from any of our beef options and pair with one seafood entrée served together with one starch and one vegetable option.

Chicken and Seafood

Choose from any of our chicken options and pair with one seafood entrée served together with one starch and one vegetable option.



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STARCH OPTIONS

Wild Rice

Parsley Potatoes

Baked Macaroni & Cheese

Creamy Mashed Potatoes

Garlic Mashed Potatoes

Roasted Potatoes

Mashed Sweet Potatoes

Rice Pilaf

VEGETABLE OPTIONS

Green Beans

Buttered Corn

Glazed Baby Carrots

Riviera Blend

Green Beans Amandine

California Medley

Grilled Vegetables

SALAD OPTIONS

Spring Mix Salad

Caesar Salad

All dinners served with assorted dinner rolls and butter cups



Children's Menu

\$18.99

A special package may be ordered for children between the ages of 3 - 13 years old.

Choice of One (1) Entrée

Baked Macaroni & Cheese
Mostaccioli with Meat Sauce
Chicken Strips

All entrees are served with a potato and a vegetable



All Cocktail Party, Buffet, Family Style, and Sit Down Dinners include:

China & Linen Service

- Dinner Plate, Salad Plate, Bread & Butter Plate, Coffee Cup and Saucer, Water Goblet, and all Silverware*
- Choice of White or Ivory Linens for Tables (120 inch)*
- Choice of White or Ivory Linen Napkins*
- Skirting*

Dinner Rolls & Buttercups

Coffee Service

Water Pitchers

Linens and skirting for all additional tables

- Cake table, entry tables, head table, gift tables, etc.*

Set up of any wedding reception items

- Favors, place cards, guest book, toasting glasses, etc.*

We also request the name of any other vendors (i.e. photographer, D.J., etc.) to coordinate the evening's event such as toasts, cake cutting, first dance, etc.



Chocolate Fountain Service

Duke's Catering offers a fun twist on desserts, Sephra chocolate fountains! With the choice of three different chocolates and a wide range of dipping items, guests of all ages will enjoy. Along with the different chocolates and dipping items, skewers for the fountain are complimentary.

With a serving time of 2 hours, this fountain can be a fun and delicious end to a great dinner!

\$5.00 per person with Dinner Package (Minimum 100 guests)

Dipping items included:

<i>Strawberries</i>	<i>Honeydew Melon</i>	<i>Pineapple</i>
<i>Cantaloupe</i>	<i>Pretzels</i>	<i>Marshmallows</i>
<i>Oreos</i>	<i>Vanilla Wafers</i>	<i>Rice Krispies</i>

Choice of Chocolate:

Milk Chocolate
Dark Chocolate
White Chocolate



Sweets Table

Sweets Table may consist of a wide variety of different pastries, cookies, and cakes. You have the choice of up to 5 different sweets to be included with your sweets table. The sweets will be displayed on silver trays along a desserts buffet line.

\$4.50 per person with Dinner Package (Minimum 100 guests)

Sweets to choose from:

<i>Cake</i>	<i>Petits fours</i>	<i>Mini Cream Puffs</i>	<i>Mini Cannoli</i>
<i>Potica</i>		<i>Mini Eclairs</i>	<i>Mini Fruit Tarts</i>
<i>Italian Cookies</i>		<i>Russkie Cookies</i>	<i>Butter Cookies</i>
<i>Biscotti</i>			



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Wedding Policies

Deposit: A \$500.00 non-refundable deposit is required to reserve your date. This deposit does go towards your final balance due.

Payment: The final count is due 8 days prior to the event. Your final count can increase but NEVER decrease. The final payment is due 4 days prior to the event, once the final count is established. The final payment may be made by cashiers check or cash. Credit Card payments will have a 2.5% processing fee.

Taxes & Gratuity: 8.75% sales tax and 20% gratuity will be added to all food & beverages. Please be advised that catering fees will be added to any per person price.

Tastings: Tastings are conducted by reservation only. We require 1 week notice on all tastings. There will be a \$35.00 tasting fee (unless you have already booked your catering) to cover up to 6 guests at the tasting. Please call to schedule.

Minimum Requirement: All pricing is based on a minimum of 100 guests at the ADULT pricing.



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Bar Packages

All bar packages include plasticware. If you would like glassware for the bar packages please add \$2.50 per person.

Open Bar Package (4 hours)

\$17.50

<i>Pinnacle Vodka</i>	<i>Smirnoff Vodka</i>	<i>Ketel One Vodka</i>
<i>Absolute Vodka</i>	<i>Jack Daniels</i>	<i>Canadian Club</i>
<i>Southern Comfort</i>	<i>Jim Beam</i>	<i>Crown Royal</i>
<i>Seagrams VO</i>	<i>Tanqueray</i>	<i>Beefeaters</i>
<i>Bacardi</i>	<i>Captain Morgan</i>	<i>J & B Scotch</i>
<i>Dewars</i>	<i>Korbel Brandy</i>	<i>Christian Brothers</i>
<i>Jose Cuervo</i>	<i>Montezuma</i>	<i>Peach Schnapps</i>
<i>Amaretto</i>	<i>Apricot</i>	<i>Triple Sec</i>
<i>Bottle Beer</i>	<i>Wine</i>	

DISCLAIMER: Brands are subject to change upon availability to higher / equal quality.

NOTE: Any special requests can be accommodated.

Mixes

Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water, Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Sweet & Sour Mix, Tomato Juice, Lime Juice, Sweet & Dry Vermouth (Included with all bars)

Cash Bar / Tab / Beer, Pop, Wine

There will be a bartender fee of \$100.00 per bartender per 5 hour event.



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Limited Bar

Bottle Beer, Wine, Pop
\$11.00 per person (2 hours)
\$12.00 per person (3 hours)
\$14.00 per person (4 hours)

Garnish Bar

*Pepsi, Diet Pepsi, Sierra Mist, Tonic Water, Soda Water,
Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple
Juice, Tomato Juice*
\$4.00 per person (3 hours)
\$5.00 per person (4 hours)

Add Ons

<i>Table Wine</i>	<i>\$22.00 per bottle</i>
<i>Champagne</i>	<i>\$20.00 per bottle</i>
<i>Extra Bar Time</i>	<i>\$3.00 per person per hour</i>
<i>Bottle Beer</i>	<i>\$60.00 per case (domestic)</i>



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Rental Items

(Prices are valid with the purchase of a dinner package only)

High Top Table with Linen *\$15.00 per table*

Table Overlays *Call for pricing*

Floor Length Linens (White) *\$5.00 per linen*

Floor Length Linen *Call for pricing*
(This includes satin, colored, pin tuck, jacard, embroidered taffeta, flower pattern linens)

Chair Covers with sash (white or ivory) *\$6.00 each*

Table Runners *Call for Pricing*

Colored Napkins *\$1.50 each*

Satin Napkins *\$3.00 each*

Ice Sculptures Available *Please call for pricing*

Champagne Glasses

Plastic *\$1.50 each*

Glass *\$3.00 each*

Duke's Catering also offers the rental of tents, tables, chairs, and dance floors for the perfect outdoor event!

Stations

Chef attended stations are a great alternative to the traditional buffet. Service at the various stations will assure your guests they are being served in a personal, friendly and professional manner.

\$31.99 per person

LIVE Pasta Station

Choose 3 Pastas

Rotini

Linguine

Penne

Shells

Bowtie

Choose 3 Sauces

Alfredo

Marinara

Vodka

Garlic & Olive Oil

Creamy Pesto

Accompaniments

Italian Sausage Chicken

Mushrooms Fresh Spinach

Broccoli Tomatoes

Red Onion Black Olives

Bell Peppers Parmesan Cheese

**Shrimp add \$2.00 pp*

Mashed Potato Bar

Your guests can use their imagination using the best toppings to create an amazing mashed potato that will be served in a martini glass

Accompaniments

Broccoli Diced Bacon

Chives Cheddar Cheese

Fried Onion Diced Ham

Sour Cream Butter

Carving Station

Choose 1 item for your live carving station:

Roast Pork Loin with Dijon Mustard Sauce

Roast Turkey with Cranberry Sauce

Baked Ham Seasonal Fruit Chutney

Beef Sirloin served with creamy horseradish sauce

Beef Tenderloin *add \$2.00 per person

Prime Rib *add \$2.00 per person

1 Chaffered Entrée

1 Chaffered Vegetable

Full Salad Station

Mixed Greens with Ranch, French & Italian Dressings

Accompaniments

Tomatoes Cucumbers Red Onion

Black Olives Bell Peppers Bacon

Mozzarella Cheese Cheddar Cheese

Croutons Sunflower Seeds

Dinner Rolls and Butters Cups included