

Penguin Foods Catering



Creative Catering Services Any Event / Any Occasion

Off Premise Specialist * Indoors and Outdoors * Wedding Receptions * Showers
Rehearsal Dinners * Open Houses * Holiday Parties * Business Functions
Box Lunches * Grand Openings * Clambakes * Graduations * Picnics
Funeral Bereavement Luncheons * Corporate Catering Functions * Employee Celebrations

1614 Christina Street, Rockford, IL 61104

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Fax: (815) 965-8669

View menus online at www.PenguinFoods.net

Open Tuesday - Saturday, Closed Sunday, Monday

Dinner Buffet Selections



—Chef's Choice Buffets—

Our Most Popular Buffet Packages

Penguin's Fiesta Italian Buffet	Penguin's Blue Ribbon Buffet
Italian Beef Mostaccioli Antipasto Salad Potatoes Italiano Italian Blend Vegetables Italian Bread and Butter Banquet Quality Plates, Napkins, Utensils Del./P.U. Price: \$13.95 per person + del + tax Serve Price: \$14.95 per person + service charge + tax	Baked Ham Golden Baked Chicken Green Beans Casserole Au Gratin Potatoes Tossed Salad and Dressings Bread and Butter Banquet Quality Plates, Napkins, Utensils Del./P.U. Price: \$13.95 per person + del + tax Serve Price: \$14.95 per person + service charge + tax
Penguin's All American Buffet	Penguin's Cold Deli Meat Buffet
Roast Top Round of Beef-(w/Mushroom Au Jus) Golden Baked Chicken Potato Salad Sweet and Sour Cole Slaw Pasta Salad Bread and Butter Banquet Quality Plates, Napkins, Utensils Del./P.U. Price: \$13.95 per person + del + tax Serve Price: \$14.95 per person + service charge + tax	Gourmet Meat & Cheese Trays Vegetable Tray w/Dip Choice of Two Deli Salads Bakery Buns Condiments Banquet Quality Plates, Napkins, Utensils Del./P.U. Price: \$13.75 per person + del + tax Serve Price: \$14.75 per person + service charge + tax

BUFFET CHOICES — Classic Entrees (choice of TWO) plus THREE sides

Classic Entrées

Baked Chicken (Bone-In)
 Baked Ham
 Boneless Chicken Breast w/Choice of Sauce
 (Mushroom, Parmesan, Honey Dijon,)
 Boneless Pork Chops
 Chicken Alfredo
 Italian Beef
 Lasagna — Meat or Vegetable
 Meatballs in Au Jus
 Mostaccioli w/Meat Sauce
 Polish Sausage (Smoked or Fresh)
 Roast Beef in Au Jus
 Roast Pork Loin
 Roast Turkey
 Spaghetti w/Meatballs
 Stuffed Chicken Breast
 Tortellini

Salads

7 Layer
 Caesar
 Garden Green w/Dressings (Ranch, Italian, French)

Potatoes

Au Gratin
 Baked Idaho
 Bowtie Pasta
 Fried Rice
 Italian Red Potatoes
 Mashed w/Gravy
 Parsley Buttered
 Rice Pilaf
 Roasted Red
 Sage Dressing
 Scalloped
 Shredded Cheesy Hashbrowns
 St. Louis (Twice Baked w/Onion & Cheese)

Vegetables

Baby Carrots (Glazed or Buttered)
 Broccoli Casserole
 Buttered Corn
 California Medley w/Cheese or Garlic Butter
 Cauliflower w/Carrots
 Green Beans (Almondine or Casserole)
 Italian Blend
 Sauerkraut
 Scalloped Corn

*prices subject to change without notice

Buffet Pricing for Pickup & Delivery



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One Meat Buffet Price: **\$13.25 per person + tax**

Two Meat Buffet Price: **\$13.95 per person + tax**

Buffet Includes:

Choice of Three Sides, Bread and Butter, Disposable Utensils

We can Custom Design buffets to fit any occasion. Please ask our consultants for assistance.

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Booking and Payment Information

- ◇ A 25% deposit is required to book events over 50 guests. Deposit is refundable only on cancellations 14 days prior to event.
- ◇ Full payment is required upon delivery (C.O.D.) or for your convenience we accept VISA, MasterCard, Discover, American Express, cash and personal checks above check # 2000.
- ◇ Silver Chafing dishes w/sternos are available for rental charge of \$15.00 per chafer
- ◇ Wire Chafing dishes w/ sternos are available for purchase at \$12.00 each
- ◇ Set up charges may apply with delivery

DELIVERY SERVICES, starting at:

\$15.00 - Rockford, Loves Park, Machesney Park, Cherry Valley
\$25.00 - Rockton, Roscoe, Winnebago, Byron
\$30.00 - Belvidere, Rural Boone County, Pecatonica
\$40.00 - Beloit, Freeport, Durand, Oregon

Seated Dinners



China Sit Down Dinner

Includes choice of one Entrée*, one Potato, one Vegetable, Salad, Breads & Butter, China Table service, Silverware & Linen Napkins

\$19.95 Per Person
+ Service Charge +Tax

Entrées

12 oz. Prime Rib of Beef**, 12 oz. Angus Rib-Eye Steak (cooked medium)**, Beef Tenderloin Medallions***, Beef Sirloin Tips, Chicken Chardonnay, Venetian Chicken, Stuffed Chicken Breast, Chicken Marsala, Apple Walnut Chicken, Chicken Cordon Bleu, Stuffed Pork Chops, Lasagna, Cheese Tortellini, Vegetarian Lasagna,

Potatoes & Starches

Au Gratin, Baked, Italian Red, Garlic Mashed, Parsley Buttered, Scalloped, St. Louis, Twice Baked in shell, Rice Pilaf, Bowtie Pasta, Roasted Red, Hasselback Potatoes

Vegetables

Baby Carrots, Buttered Corn, California Vegetable Medley, Whole Green Bean Almondine, Italian Vegetables, Zucchini Carrot Basil, Asparagus(add\$.75)

Salads

Assorted Tossed Greens, Caesar, Italian Fiesta Salad (add \$.50)

Combination Meals available, please call for details and pricing



* We can accommodate two entrée choices if provided with color-coded place cards at each table setting prior to guest seating.

** Add \$7.00 per person Due to weekly price fluctuations, call for current prices

***Add \$6.50 per person Due to weekly price fluctuations, call for current prices

Served Buffet Pricing



Buffet Includes:

Choice of two Classic entrées, three sides, bread and butter, quality disposable plates, napkins, and utensils, table coverings for buffet tables,

Staff to set up, replenish and break down buffet.

\$14.95 per person plus tax and service charge

Additional Premium Entrée and Side Choices

For that unique added touch may we suggest the following as a substitute for current menu choices:

Chef Carved Prime Rib	Add \$8.95 per person
Chef Carved Roast Rounds Of Beef	Add \$4.95 per person
Chicken Chardonnay	Add \$1.50 per person
Chicken Marsala	Add \$1.50 per person
Breaded Pork Chops	Add \$1.50 per person
Broasted Chicken	Add \$1.00 per person
Sirloin Tips	Add \$1.50 per person
Mashed or Baked Potato Bar with 5 toppings	Add \$1.50 per person

Additional Service Choices

Tablecloths for Guest and Auxiliary Tables:
(Available In Several Colors, call for pricing)

White Linen	\$8.95 each
White Disposable	\$4.95 each
Linen Napkins	\$11.95 Doz.

China & Silverware \$4.00 per person

(Includes: dinner plate, salad plate, and flatware)

Premium Disposable Plates w/ Flatware	\$3.00 per person
Premium Disposable Plates w/Faux Flatware	\$2.50 per person

Skirting or Dropcloths: \$35.00 each

Cutting Wedding Cake: \$39.00

Hor d'Oeuvres or Cake Plates & Forks:

Disposable	\$.35 per person
Premium	\$.75 per person
China	\$1.00 per person

Banquet Policies for Served Events



DEPOSITS

A 25% deposit is required to book catering services. Bookings cancelled more than six months prior to event will receive a full refund less a \$50.00 processing fee. Bookings cancelled less than six months before event will result in the loss of deposit.

Taste testing is available for Wedding events. Please call for details.

PRICING

All prices listed are current but are subject to change without notice due to market conditions. Event prices are guaranteed thirty days prior to event. All service events with staffing are subject to service charge and sales tax. Served prices are based on events with 60 or more guests. Events with less than 60 guests will be quoted on an individual basis. Events at Midway Village, Klehm Arboretum and Venetian Club are subject to an additional surcharge. Please inquire for details. Additional charges may be required based on the event location if additional staffing or equipment is required.

PAYMENT TERMS

Menu selections are due fourteen days prior to event. Final guest count is due ten days prior to event. Full payment is due seven days before event. For your convenience, cash, check, American Express, Visa, MasterCard, and Discover are accepted.

MISCELLANEOUS INFORMATION

Additional labor charges will be applicable if there is more than a twenty five minute delay in the agreed upon start time for your food service. It is extremely important for the safety and quality of the food that the meal is served at the agreed upon time. Labor charges for delayed starts will be \$30.00 an hour per staff member and is due at the end of the event. Travel charges may apply to events outside the immediate service area.



Hors d'Oeuvres



Prices listed are for a la carte - pickup only. For hors d'oeuvres buffets including chafing dishes, table coverings and service personnel, please call for details and pricing.

Cold Hors d'Oeuvres

- ◇ Cucumber Squares\$11.95 Doz
- ◇ Mini Sandwiches\$2.15 ea
- ◇ Whole Smoked Salmon Market Price
- ◇ 7 Layer Nacho Dip w/chips (30 - 40 guests)\$36.95 per pan
- ◇ w/meat \$42.95 per pan
- ◇ Tortilla Pinwheels w/salsa\$8.95 Doz
- ◇ Fruit Skewers\$14.95 Doz

Hot Hors d'Oeuvres

- ◇ Swedish Meatballs\$9.50 Doz
- ◇ Meatballs in Mushroom Au Jus\$9.50 Doz
- ◇ Buffalo Wings\$11.95 Doz
- ◇ BBQ Riblets \$9.95 Doz
- ◇ Cocktail Wieners\$6.50 Doz
- ◇ Chicken Dijon Tidbits \$13.95 Doz
- ◇ Mini Quiches\$13.95 Doz
- ◇ Egg Rolls \$13.95 Doz
- ◇ Southwest Egg Rolls \$13.95 Doz
- ◇ Franks in Puff Pastry \$13.50 Doz
- ◇ Water Chestnuts and Bacon \$13.50 Doz
- ◇ Spinach Dip w/Assorted Breads.....\$1.79 pp

Deluxe Hors d'Oeuvres

- ◇ Brushetta.....\$14.95 Doz
- ◇ Muffaletta Bites.....\$14.95 Doz
- ◇ Bacon Wrapped Chicken Bites.....\$14.95 Doz
- ◇ Brie in Puff Pastry\$22.95 Doz
- ◇ Stuffed Mushroom Caps\$14.95 Doz
- ◇ Marinated Shrimp in Pea Pods\$20.99 Doz
- ◇ Stuffed Cherry Tomatoes\$14.99 Doz

Minimum hors d'oeuvres requirement is 4 Dozen of each item ordered.

Prices subject to change without notice

Festive Party Trays



◆ ◆ ◆ ◆ ◆ —All Trays Professionally Arranged and Garnished—

Cheese Variety Tray

4 Kinds of Fine Cheeses

Small (20 guests) \$29.00
 Medium (40 guests) \$51.00
 Large (60 guests)..... \$72.00

Cracker Variety Tray

4-5 Varieties of Crispy Crackers

Small (20 guests) \$19.00
 Medium (40 guests) \$29.00
 Large (60 guests)..... \$39.00

Fresh Vegetable Tray w/Dip

Carrots, Celery, Cucumber, Cauliflower or other Seasonal Vegetables

Small (20 guests) \$39.00
 Medium (40 guests)..... \$63.00
 Large (60 guests)..... \$73.00

Fresh Relish Tray

Dill and Sweet Pickles, Peppercini, Pickle Spears, Black and/or Spanish Olives

Small (20 guests) \$39.00
 Medium (40 guests) \$63.00
 Large (60 guests)..... \$73.00

Fresh Fruit Tray

Variety of Seasonal Fruit

Small (20 guests) \$52.00
 Medium (40 guests) \$79.00
 Large (60 guests)..... \$99.00

Smoked Sausage Tray w/Dip

Medium (35 guests) \$45.95
 Large (50 guests)..... \$58.95

Jumbo Shrimp Tray w/Dip

Medium (50-60 count)\$59.00
 Large(100-120 count)..... \$99.00

Meat & Cheese Tray

Roast Turkey Breast, Ham, Roast Beef, Salami & 2 Kinds of Cheese(1 White & 1 Yellow)

Small (20 guests).....\$44.00
 Medium (30 guests)\$55.00
 Large (40 guests)..... \$71.00

Meat & Cheese Cubes

Medium (40 guests)\$59.00
 Large (60 guests).....\$79.00

Cheese ball w/Crackers

Large (60guests)\$47.00

Smoked Sausage and Cheese Tray

Medium (30 guests).....\$49.95
 Large (50 guests)\$69.95



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Dessert Selections



Assorted Cakes Carrot, Double Chocolate, Vanilla Bean, Tuxedo	\$2.25 ea.
Gourmet Chocolate Brownies	\$2.25 ea.
Cookies Chocolate Chip, Peanut Butter, M&M Chocolate Chip, Sugar, Oatmeal Raisin	\$.80 ea.
Whole Pie (8-10 slices) Cherry, Apple and Pumpkin Pie	\$14.95—19.95 per pie
Sheet Cakes	Full or Half Sheets

—Chocolate Fantasia—

A wonderfully decorated and displayed Chocolate Fountain, Surrounded by taste-tempting treats for dipping. Treats include Strawberries, Pineapple, Bananas, Cookies, Piroules, and Smores. A Feast for the eyes and the tummy!

76 guests or more:	\$5.55 pp + tax and service charge
75 or less guests:	\$450.00 + tax and service charge



A La Carte Menu



Baked Chicken (Breast, Thigh, Leg)\$1.99 pc.	Texas BBQ \$11.39 lb.
Baked Ham\$6.59 lb.	Spiral Cut Ham ...(5-18#).....\$5.79 lb.
Barbecue Beef\$6.79 lb.	Pulled BBQ Smoked Chicken.....\$7.99 lb.
Barbecue Pork\$6.79 lb.	Broccoli Salad.....\$6.29 lb.
Barbecue Spare Ribs (per slab)\$16.95 ea.	Smokehouse Baked Beans\$4.79 lb.
Cooked Polish Sausage\$6.99 lb.	Chicken Salad\$6.29 lb.
Italian Beef in Au Jus\$7.99 lb.	Cole Slaw\$4.79 lb.
Peppered Beef \$11.39 lb.	Corn & Black Bean Salad,.....\$4.99 lb.
Pulled Pork\$6.79 lb.	Fresh Fruit Salad \$6.29 lb.
Roast Beef\$8.99 lb.	Herring in Wine Sauce\$7.79 lb.
Roast Beef in Au Jus\$7.99 lb.	Macaroni Salad\$4.79 lb.
Smoked Beef Brisket\$11.39 lb.	Pasta Salad\$4.79 lb.
Whole Smoked Ham (10-18 lb.).....\$4.89 lb.	Potato Salad\$4.79 lb.
Whole Smoked Turkey (10-18 lb.).....\$5.29 lb.	Sauerkraut\$4.79 lb.
Smoked Turkey Breast, Boneless\$7.39 lb.	Cabbage Rolls.....\$5.99 lb.

Homemade Specialties	1/2 Pan	Serves	Deep 1/2 Pan	Serves	Full Pan	Serves
Hot Chicken Salad	\$38.00	10 - 12	\$59.00	18 - 20	\$98.00	40 - 50
Egg Strata (Ham or Vegetarian)	\$23.00	10 - 12	N/A		\$45.00	25 - 30
French Toast Casserole	\$23.00	9 - 12	N/A		\$45.00	25 - 30
Lasagna: Meat, Vegetable, 5 Cheese	\$39.95	9 - 12	N/A		N/A	
Pasta: Mostaccioli, Tortellini, Buttered Bow Tie	\$30.00	12 - 15	\$42.00	22 - 25	\$73.50	45 - 50
Potatoes: Au Gratin, St. Louis, Chantilly Cheesy, Mashed, Red Roasted, Scalloped, Parsley Butter, Mac & Cheese	\$30.00	12 - 15	\$42.00	22 - 25	\$73.50	45 - 50
Haluski	\$28.00	12 - 15	\$40.50	22 - 25	\$73.50	45 - 50
Vegetables: Corn, Green Bean Casserole, California Blend	\$28.00	12 - 15	\$42.00	22 - 25	\$69.50	45 - 50
Garden or Caesar Salad	\$28.00	12 - 15	\$42.00	22 - 25	\$73.50	45 - 50
Italian or 7 Layer Salad	\$30.00	12 - 15	\$42.00	22 - 25	\$73.50	45 - 50
Whole Roasted Turkey Sliced w/ Gravy	\$49.95	10	N/A		\$109.00	20 - 25

Thank you for considering Penguin Foods

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