

Build Your Own Buffet

Choose one or two entrees, two sides, one salad, one bread

One entree – \$11.50 per person

Two entrees – \$14.50 per person

Entrees

- Fried Chicken
- Baked Chicken
- BBQ Chicken
- Spinach-Artichoke Stuffed Chicken Breast
- Grilled Lemon Pepper Chicken Thighs
- Rosemary Marinated Chicken Breast
- BBQ Chicken Breast
- Honey Dijon Chicken Breast
- Italian Marinated Grilled Chicken Breast with Bruschetta Topping
- Teriyaki Glazed Chicken Breast
- Blackened Chicken with Fruit Salsa
- Grilled Pork Chops
- Dijon Marinated Pork Chops
- Sliced Roast Pork Loin
- Spicy Sausage Stuffed Pork Loin
- Smoked Pulled Pork Shoulder
- Smoked Back Ribs
- Smoked Rib Tips
- Blackened Salmon with Fruit Salsa

Interested in other entrée options?

Ask our chefs!

Salads

House Salad – tomatoes, carrots, croutons; choice of two dressings

Caesar Salad – tomatoes, croutons, shredded parmesan, Caesar dressing

Spinach Salad – bacon, red onions, balsamic vinaigrette dressing

Vegetarian Entrees

- Vegetarian Lasagna
 - Red *or* White Sauce
- Ratatouille Stuffed Portabellas
 - Vegetarian *or* Vegan
- Blackened Vegetable Stuffed Peppers
 - Vegetarian *or* Vegan
- Grilled Vegetable Smoked Gouda Pasta
- Grilled Vegetable Wrap
 - Vegetarian *or* Vegan
- Grilled Veggie Stack - *Vegan*
- Eggplant Parmesan

Premium Entrees

- Sliced Roast Beef with Aus Jus
 - Add \$2 per person
- Sliced Smoked Brisket
 - Add \$2 per person
- Ribeye Steak – 10 oz
 - Add \$5 per person
- Prime Rib
 - Add \$7.50 per person

Breads

Yeast Dinner Rolls

Zweibach

Garlic Bread

Garlic Parmesan Bread

Corn Bread

Sides

Roasted Red Potatoes
Roast Potato Medley
Baked Potato – served with butter and sour cream
Baked Sweet Potato – served with butter and brown sugar
Mashed Sweet Potatoes
Mashed Potatoes – choice of gravy
(peppered cream, chicken, or beef)
Cheddar & Onion Potato Casserole
Broccoli Rice Casserole
Mac & Cheese
Green Beans – choice of bacon & onion, almonds, fried onion, roasted red pepper
Green Bean Casserole
Seasonal Vegetable Medley
Corn O'Brien
Corn on the Cob
Corn Casserole
Greens
Baked Beans
Glazed Carrots
Cheddar Bacon Cauliflower
Potato Salad
Coleslaw

Desserts – all made in-house

Cookies, Brownies, or Fruit Crisp \$2 per person
Cheesecakes, Pies, or Cake \$3.50 per person
Cookies – Chocolate Chip, Snickerdoodle, nearly any kind you'd like!
Brownies – Butterscotch or Fudge
Fruit Crisp – Apple or Mixed Berry
Cheesecakes – Original, Kahlua, Strawberry Lemon, Pumpkin, Key Lime, or Irish Cream
Pies – Pumpkin, Apple, Dutch Apple, Strawberry Rhubarb, Sweet Potato
Cakes – Texas Cake, Caramel Cake, Pound Cake
Ask us about decorated cakes for your special occasion!

Want a dessert not listed? We've got you covered. Just ask!

Welcome to the A to Z Family.

We aim to cater to everyone's family and/or group.

From these American standards to feasting foods from around the world, we have you covered.

Need vegetarian, Indian, halaal?
We can do that.

Special dietary restrictions? You can count on us to make sure that everyone eats.

Our chefs have over 40 years combined experience and craft amazing food no matter what the details.

We are very well versed in many different cuisines and never afraid to learn a new dish for you. If you want your grandma's recipe, bring it in and we will make it!

Having a themed party? Let us tie in the foods to complete your experience.

Talk with our chefs! We will help you create a menu for **any** occasion.

Let your people enjoy the party, and let A to Z's handle the cooking.

Book your party today!

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