

# Trays and Appetizers

Each tray feeds approximately 25 people

<b>Fruit Tray</b>	Seasonal fruit display	\$45
<b>Vegetable Tray</b>	Fresh veggies, your choice Ranch or Dill Dip	\$45
<b>Cheese Tray</b>	Domestic cubed cheese with crackers	\$60
	Select cheese display with fruit garnish and crackers	\$80
<b>Wings</b>	Naked or breaded; choice of 2-3 sauces	<i>Market Price</i>
<b>Meatballs</b>	Swedish, Barbecue, Sweet and Sour, or Teriyaki	\$75
		100 count
<b>Delicious Dips</b>	With pita points <i>or</i> tortilla chips, each serves 25-30 people	
	Spinach Artichoke Dip	\$55
	Buffalo Chicken Dip	\$55
	Green Chili Bean Dip	\$35
	Chicken Salad (cold)	\$50
	Tuna Salad (cold)	\$50
<b>Pinwheel Wraps</b> – choice of BLT, Turkey Club, Chicken Bacon Ranch, Sicilian, or Grilled Vegetable. 100 count	\$60	
<b>Hummus and Pita</b> – 1 quart hummus and 100 pita points	\$40	
<b>Mini Deli Sandwiches</b> – ham or turkey, cheddar and Swiss cheese, with house mayo 100 count	\$150	
	<b>Nacho Bar</b> - select one protein (ground beef, chicken, pork, or beans). Served with jalapeno, sour cream, onion, house salsa, queso, tomato	\$10 per person
	<b>Chips &amp; House Salsa</b>	\$3 per person

## Sauces

Spicy Lemonade, Pineapple BBQ, Hot, Spicy BBQ, Teriyaki, Pepper Jelly BBQ, Carolina Mustard BBQ, Mandarin Sweet Heat, Spicy Watermelon BBQ

*Sauces made in house - want a different sauce, please ask!*

# Build Your Own Buffet

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

**One entree – \$15 per person**

**Two entrees – \$18 per person**

## Entrees

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

*Interested in other entree options?*

*Ask our chefs!*

## Salads

House Salad with tomatoes and cucumbers  
Choice of two dressings

Caesar Salad (*add \$1.00 per person*) with tomatoes, croutons, parmesan, Caesar dressing

Spinach Salad (*add \$1.00 per person*) with 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

*Items below available at market price  
two weeks prior to your event*

- Blackened Salmon with Fruit Salsa
- Smoked Back Ribs
- Sliced Roast Beef with Aus Jus
- Sliced Smoked Brisket
- Ribeye Steak – 10 oz
- Prime Rib

## Breads

Dinner Rolls

Corn Bread Muffins

Garlic Bread

Garlic Parmesan 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)  
Cheesy Potato Casserole  
Broccoli Rice Casserole  
Mac & Cheese  
Green Beans – choice of topping (garlic, bacon & onion, almonds, fried onion, or roasted red pepper)  
Green Bean Casserole  
Seasonal Vegetable Medley  
Corn O'Brien  
Corn on the Cob (in-season only)  
Corn Casserole  
Greens  
Baked Beans  
Glazed Carrots  
Cheddar Bacon Cauliflower  
Potato Salad  
Coleslaw

## Desserts *all made in-house*

Cookies (2 ea), Brownies, or Apple Crisp  
\$3 per person  
Cheesecake, Pie, Cake, Berry Crumble, or  
Cream Puffs(3 each) \$4.50 per person  
*Cookies* – Brown Butter Chocolate Chip, Snickerdoodle, Sugar  
*Brownies* – Butterscotch or Fudge  
*Cheesecakes* – Original, Kahlua, Strawberry Lemon, Pumpkin,  
Key Lime, Irish Cream  
*Pies* – Dutch Apple, Strawberry Rhubarb,  
Sweet Potato, Decadent Chocolate Pie  
*Cakes* – Old Fashioned Chocolate Cake, Texas Cake,  
Red Velvet Cake, Pound Cake

## Welcome to the A to Z's 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.

Special dietary restrictions? No problem.  
Count on us to make sure everyone eats.

Special family recipe? Let us give it a try.

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

Talk with Chef Allen or Kelly! We will help you create a menu for *any* occasion.

## Enjoy the party and let A to Z's handle the cooking

*Book your party today!*

[atozscateringandparties@gmail.com](mailto:atozscateringandparties@gmail.com)

309-622-3266 and 309-622-3263

[www.atozscateringandparties.com](http://www.atozscateringandparties.com)

1002 N Linden St, Bloomington, IL 61701

**PRICES REFLECT YOUR COST FOR FOOD  
CONVEYED IN OUR PANS,  
PACKAGED BUFFET STYLE.**

**ADDITIONAL CHARGES APPLY FOR DELIVERY,  
INDIVIDUALLY PACKAGED ITEMS, DISPOSABLE  
PANS, SERVERS FROM TENDED BUFFET,  
SERVERS TO CLEAR PLATES, OR FOR ANY  
ADDITIONS YOU REQUEST.**

**BASIC DISPOSABLE TABLE SERVICE (PLATES,  
CUTLERY KIT) AVAILABLE FOR \$1.25 PER  
PERSON.**

*Want a dessert or variety not listed? Please ask!*

# Things you can still get for **\$10** per person

---

*Let's face it – prices have increased on everything. We started our business with the intention of providing quality, from-scratch food for our community at accessible prices.*

*We do a lot of business with non-profits, small businesses, schools, and other budget-conscious entities. With this menu, we aim to continue to meet our community's needs.*

**Boxed Hot Lunch** – *one sandwich and one side per meal (all hot)*

**Limited to no more than 3 sandwich choices and 3 side choices per event**

**Sandwiches:** pulled pork, pulled chicken, sloppy joe, grilled pork chop, gyro, falafel

**Sides:** mac & cheese, baked beans, mashed potato & gravy, cheesy potato casserole, roasted red potatoes, roast potato medley, green beans, corn o'brien

**Nacho Bar** - select one protein (*ground beef, chicken, pork, or beans*)

Served with jalapeno, sour cream, onion, house salsa, queso, tomato

**Buffet-Style \$10 Meals** - *select one entree and two sides, served buffet-style*

## Entrees

- 2 pc chicken (*fried, baked, or BBQ*)
- Pulled chicken or pork (with buns and BBQ sauce)
- Pork chop (*grilled or smothered*)
- Meatloaf
- Pasta & Sauce (*marinara, meat sauce, chicken alfredo, or pesto cream*)

## Sides

- Mac & cheese
- Baked beans
- Mashed potatoes & gravy
- Cheesy potato casserole
- House Salad & Bread - choice of two dressings, one bread (*yeast roll, garlic bread, or cornbread*)
- Roasted red potatoes
- Roast potato medley
- Green beans
- Corn O'Brien
- Potato Salad
- Coleslaw

# Grab & Go Lunch Menu

\$10 per person

Limited to no more than 3 choices from this page per event

Boxed lunch includes Sandwich/Wrap, Chips, Apple, and chef's choice Cookie *or* Brownie

Ham & Swiss Sandwich  
with house mayo, lettuce, tomato

Turkey & Cheddar Sandwich  
with house mayo, lettuce, tomato

Beef & Colby Jack  
with house mayo, lettuce, tomato

Sicilian Wrap  
ham, salami, pepperoni, lettuce, pepperoncini,  
mozzarella, house mayo

Grilled Veggie Wrap  
grilled veggies (bell pepper, onion, zucchini, mushroom,  
seasonal vegetables), colby jack cheese, house mayo

Chicken Caesar Wrap  
grilled chicken, lettuce, red onion, tomato,  
caesar dressing

Chicken Bacon Ranch Wrap  
grilled chicken, bacon, ranch, lettuce, tomato

*\*\*gluten free options available\*\**

Salad lunch includes Salad, Dressing, Apple, chef's choice Cookie *or* Brownie, and fork

House Salad - lettuce, carrot, tomato, cucumber, and your choice grilled chicken or grilled vegetables

Caesar Salad - lettuce, grilled chicken, parmesan, caesar dressing, crouton, tomato

Chef Salad - turkey, ham, boiled egg, lettuce, tomato, red onion, colby jack cheese

## Dressings:

French, Ranch, Italian,  
Balsamic, Caesar

*served on the side*