

Trays and Appetizers

Each tray feeds at least 25 people

Fruit Tray	Seasonal fruit display	\$50
Vegetable Tray	Fresh veggies, your choice Ranch or Dill Dip	\$50
Cheese Tray	Domestic cubed cheese with crackers	\$70
	Select cheese display with fruit garnish and crackers	\$90

Wings	Naked or breaded; choice of 2-3 sauces	<i>Market Price</i>
Meatballs	Swedish, Barbecue, Sweet and Sour, or Teriyaki	\$80
		100 count

Delicious Dips	With pita points <i>or</i> tortilla chips, each serves 25-30 people	
	Spinach Artichoke Dip	\$60
	Buffalo Chicken Dip	\$60
	Green Chili Bean Dip	\$40
	Chicken Salad (cold)	\$55
	Tuna Salad (cold)	\$55

Pinwheel Wraps – choice of BLT, Turkey Club, Chicken Bacon Ranch, Sicilian, or Grilled Vegetable. 100 count \$65

Hummus and Pita – 1 quart hummus and 100 pita points \$45

Mini Deli Sandwiches – ham or turkey, cheddar and Swiss cheese, with house mayo 100 count \$160

Nacho Bar - select one protein (ground beef, chicken, pork, or beans). Served with jalapeno, sour cream, onion, house salsa, queso, tomato \$11 per person

Chips & House Salsa \$4 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 – \$16.50 per person

Two entrees – \$19.50 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 Boneless Chicken 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
\$3.25 per person
Cheesecake, Pie, Cake, Berry Crumble, or
Cream Puffs(3 each) \$4.75 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
Want a dessert or variety not listed? Please ask!
www.atozscateringandparties.com

atozscateringandparties@gmail.com

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.

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

Book your party today!

atozscateringandparties@gmail.com

309-622-3266 and 309-622-3263

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.**

309-622-3266 and 309-622-3263

Things you can still get for \$11 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 \$11 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 - choice of two dressings
- Roasted red potatoes
- Roast potato medley
- Green beans
- Corn O'Brien
- Potato Salad
- Coleslaw

Grab & Go Lunch Menu

\$11 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 & Cheese 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, tomato,
pepperoncini, mozzarella, house mayo

Grilled Veggie Wrap
grilled seasonal vegetables, lettuce, tomato,
colby jack cheese, house mayo

Chicken Caesar Wrap
grilled chicken, lettuce, onion, tomato,
parmesan cheese, caesar dressing

Chicken Bacon Ranch Wrap
grilled chicken, bacon, ranch, lettuce, tomato,
colby jack cheese

gluten free options available – add \$1.00

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

House Salad - lettuce, carrot, tomato, cucumber,
colby jack cheese, 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