

Trays and Appetizers

Large tray feeds 25+, Small tray feeds 10+

Fruit Tray 4+ Fruits, artfully arranged *Small \$35 Large \$60*

Vegetable Tray Fresh Veggies, ranch or dill dip *Small \$35 Large \$60*

Cheese Tray ~ Domestic cubed cheese & crackers *Small \$35 Large \$60*

~ Select Cheeses, artfully arranged with fruit garnish, Crackers
Small \$50 Large \$95

Wings Naked or breaded; choice of 2-3 sauces *Market Price*

Meatballs Swedish, Barbecue, Sweet and Sour, or Teriyaki (100 count) **\$80**

Delicious Dips With pita points or tortilla chips **Each feeds 25+**

Spinach Artichoke Dip **\$60**

Buffalo Chicken Dip **\$60**

Green Chili Bean Dip **\$40**

Chicken Salad (cold) **\$55**

Tuna Salad (cold) **\$55**

Pinwheel Wraps (100 count) **\$65**

BLT, Turkey Club, Chicken Bacon Ranch,
Sicilian, or Grilled Vegetable.

See last menu page for some wrap descriptions

Hummus and Pita **\$45**

1 quart hummus, 100 pita points

Mini Deli Sandwiches 100 count **\$160**

Ham, turkey, cheddar, colby jack cheese, house
mayo, on our special recipe house baked rolls.

Nacho Bar **\$11 per person**

Tortilla chips, jalapeno, queso, sour cream,
house salsa, onion, tomato.

Choose one: pork, ground beef, chicken, beans.

Additional protein add \$3 per person

Chips & House Salsa **\$4 per person**

HOUSE MADE SAUCES

Spicy Lemonade, Pineapple BBQ, Hot, Spicy BBQ, Pepper Jelly BBQ,
Carolina Mustard BBQ, Mandarin Sweet Heat, Spicy Watermelon BBQ,
and so many more. Just ask!

Build Your Own Buffet

two sides, one salad, one bread

One entree \$16.50 per person

Two entrees \$19.50 per person

Entrees

Chicken

Bone-in Chicken: Fried, Baked, *or* BBQ
Spinach-Artichoke Dip Smothered Boneless Chicken
Grilled Lemon Pepper Boneless Chicken
Rosemary Marinated Boneless Chicken
Pulled Chicken, BBQ Sauce & Buns
Honey Dijon Boneless Chicken
Italian Marinated Grilled Boneless Chicken with Bruschetta Topping
Teriyaki Glazed Boneless Chicken
Blackened Boneless Chicken with Fruit Salsa

Pork

Grilled Pork Chops
Dijon Marinated Smothered Pork Chops
Sliced Roast Pork Loin
Spicy Sausage Stuffed Pork Loin
Smoked Pulled Pork Shoulder
Smoked Rib Tips

Salads

House Salad with tomatoes and cucumbers
Choice of two dressings
Caesar Salad (*add \$1.00 per person*) with tomatoes, onions, croutons, parmesan, Caesar dressing
Spinach Salad (*add \$1.00 per person*) with bacon, onions, balsamic vinaigrette dressing

Vegetarian Entrees

Vegetarian Lasagna - Red *or* White Sauce
Grilled Vegetable Smoked Gouda Pasta
Vegan Grilled Veggie Stack
Eggplant Parmesan
Can be Vegan upon request:
Ratatouille Stuffed Portabellas
Blackened Vegetable Stuffed Peppers
Grilled Vegetable Wrap (*cold*)

Premium Entrees

Market price two weeks before event

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

Custom entrees available upon request

Breads

Dinner Rolls – our own recipe
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 & Gravy
Select one: peppered cream, chicken, or beef
Cheesy Potato Casserole
Broccoli Rice Casserole
Mac & Cheese
Green Beans – *Select one: 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 from scratch*

Cookies^{2 ea}, Brownies, Apple Crisp \$3.25
Cakes, Pie, Berry Crumble, Cream Puffs^{3ea} \$4.75
Cookies – Brown Butter Chocolate Chip, Snickerdoodle, Sugar
Brownies – Butterscotch or Fudge
Cheesecakes – Original, Kahlua, Strawberry Lemon, Pumpkin, Key Lime, Irish Cream, turtle
Pies – Dutch Apple, Strawberry Rhubarb, Sweet Potato, Decadent Chocolate Pie
Cakes – Old Fashioned Chocolate Cake, Texas Cake, Red Velvet Cake, Pound Cake
***We can bake anything including vegan & GF.
Please ask about custom baked items.***

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

atozscateringandparties@gmail.com

309-622-3263 and 309-622-3266

www.atozscateringandparties.com

1002 N Linden St, Bloomington, IL 61701

20% deposit required to book any meal

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

ADDITIONAL CHARGES APPLY FOR DELIVERY, INDIVIDUALLY PACKAGED ITEMS, DISPOSABLE PANS, SERVERS IN ANY CAPACITY (BUFFET TENDING, PLATE CLEARING, ANY ADDITIONAL SERVICES).

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

Breakfast Buffet Anytime

Three Items: \$11/person

Four Items: \$13.50/person

Five Items: \$16/person

Egg Casserole – Meat or Veggie

Scrambled Eggs

Bacon

Sausage – Links or Patties

Fruit Salad

Zach's Famous Biscuits & Gravy

Hashbrowns

Breakfast Potatoes

Kelly's From Scratch Bagels & Cream Cheese

French Toast Casserole & Syrup

Breakfast Burrito – Meat or Veggie

Options @ \$12.50 per person

We started our business to provide quality, from-scratch food for our community at accessible prices. Non-profits, small businesses, schools, budget-conscious folks: with this \$12.50 menu, we aim to continue to meet your needs.

Boxed Hot Lunch

1 Sandwich & 1 Side per person. Individually boxed and labelled with utensil packs.

Limited to 3 sandwich and 3 side options per meal

Sandwiches: BBQ pulled pork, BBQ pulled chicken, vegan BBQ grilled veggies, sloppy joe, grilled pork chop, falafel, gyro

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

\$12.50 Buffet-Style Meal - one entree & two sides, *no halves**

**We will substitute for vegetarians and dietary restrictions*

Entrees

2 pc chicken (*fried, baked, or BBQ*)

Pulled chicken *or* pulled pork sandwich

Vegan BBQ grilled veggie sandwich

Pork chop (*grilled or smothered*)

Meatloaf

Pasta & Sauce (*marinara, meat sauce, chicken alfredo, or pesto cream*)

Ratatouille Stuffed Portabellas – *vegan upon request*

Blackened Vegetable Stuffed Peppers – *vegan upon request*

Grilled Vegetable Wrap (*cold*)

Sides

Mac & cheese

Baked beans

Mashed potatoes & gravy

Cheesy potato casserole

House Salad - 2 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, 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, onion, tomato, cheese,
caesar dressing

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

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

Choose one: grilled chicken or grilled vegetables

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

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

Dressings:

French, Ranch, Italian,
Balsamic, Caesar

served on the side