



Catering Menu - Fall 2025

We at the Village Gourmet are a Family Business...
a Family that is dedicated to making all of your Special Occasions
a bit more brighter, and much more delicious!
Let us take care of all your party plans and
serve your family & friends GREAT tasting, freshly prepared food!

Here's what your neighbors have been saying:

"The selection is amazing and everything is delicious"

"I would absolutely recommend having them cater your event.
Everything tasted great and was presented beautifully!"

"I would recommend Village Gourmet for lunch & catering
without a doubt. The freshness and quality of the food
is worth the price"

"Everything I have tried is outstanding with fresh ingredients...Highly recommended"

We look forward to working with you!
Wendy, Michael, Kelly & Michael - The Howe Family

Hot Hors d'oeuvre Selection

Prices shown are per dozen, unless otherwise noted

Petite Wellington

Choose from either Beef Tenderloin or Chicken. With Mushroom Duxelle, Herb Topping, Puff Pastry. \$45 / beef \$40 / chicken

French Dip Squares

Roast Beef, Deli Mustard, & Caramelized Onions baked in Fresh Croissant Dough. Served with Au Jus Dipping Sauce. \$32

Sausage Stuffing Bites

Village Gourmet Housemade Stuffing, Italian Sausage, with a Cranberry Dipping Sauce \$30

Petite Quiches

An assortment of Florentine, Lorraine & Jack Cheese w/ Vegetable. \$28

Gf Bacon Wrapped Dates

Medjool Dates wrapped in Crispy Bacon, filled with your choice of: Toasted Marcona Almonds, Manchego or Spanish Blue. \$32

New England Crab & Corn Cakes

Tender Lump Crab combined with Crisp Vegetables, Roasted Corn, Smoked Bacon & Spices. Creole Dipping Sauce \$48

Mini Burgers

Petite Angus Beef burgers, Potato Roll. Choice of Cheddar & Bacon or Caramelized Onion & Blue Cheese. \$48

Fall Crostini

Brie Cheese, Crisp Fall Apple, Cranberry, Honey, Fresh Baked Crostini. \$30

Pigs-In-A-Blanket

Mini Franks, wrapped in Puff Pastry, either Plain or Cheese Stuffed. \$24 / \$28

Gf Stuffed Mushroom Caps

Choose from either Sweet Italian Sausage & Mozzarella Cheese, or Spicy Lump Crab Stuffing(\$52). \$36

Mini Grilled Flatbread

Hand-Made to Order. You choose the Toppings. \$16

Gf Df Jerk Satay's

Fresh Chicken Breast, skewered & marinated in Jerk Spices. Mango Chutney. \$32

Gf Df Colossal Scallops & Bacon

Gigantic Sea Scallops wrapped in Apple Wood Smoked Bacon, topped with a Teriyaki-Brown Sugar glaze. \$58

Veggie Brie & Raspberry in Phyllo

Creamy Brie cheese & Raspberry preserves wrapped in Phyllo. \$32

Mini Cuban Sandwich

Roast Pork Loin, Ham, Sliced Swiss Cheese, Pickles, Mustard, Open-faced Crostini \$30

French Onion Soup Stuffed Mushrooms

Crimini Mushrooms filled with Beef Broth Caramelized Onions & topped with gooey Gruyere Cheese \$32

Veggie Artichoke & Red Pepper

Crostini

Artichoke Hearts, Roasted Red Peppers, Cheese, Herbs, Crisp Baguette Crostini. \$30

Baked Brie en Croute

Large Imported Brie Cheese Wheel, Puff Pastry, Choice of Apricot or Raspberry Preserve Spread....DELICIOUS!!! \$26 / \$36 / \$56

Homemade Meatballs

Choose from either our famous Swedish or Classic Italian Style. A Family Favorite! \$18 / pound

Veggie Spanakopitta

Crisp Phyllo filled with either Spinach, Spinach & Feta, or Artichoke, Olive, Spinach & Feta. \$30

Palmiers

Puff pastry spiral filled with either Prosciutto, Parmesan & Honey Mustard or Fig, Caramelized Onion & Blue Cheese. \$24

Mini Reubens

Mini Cocktail bread topped with Corned Beef or Turkey, Swiss Cheese, Sauerkraut & Dressing. \$36

Brat in Puff Pastry

Fresh Baked Bratwurst, Puff Pastry, Caraway Kraut, Spicy Mustard \$30

Gf Sweet Potato Puffs

Light and Fluffy Sweet Potato Bites, with bacon and parmesan cheese. \$28

Cold Canape' Selection

Gf Grilled Shrimp & Zucchini

Spicy Shrimp served on a Grilled Zucchini Round, Herbed Cream Cheese. \$38

Gf Caprese Skewers

Fresh Cherry Tomato, Basil, Mozzarella Cheese, Prosciutto. \$30

Smoked Salmon Rounds

Smoked Salmon flower atop a Pumpernickel round, with Dilled Cream Cheese, Capers & Red Onion. \$50

Veggie Bruschetta

Balsamic Tomatoes atop Fresh Baked Crostini. Also available Mediterranean-style \$28

Crepe Pinwheels

Petite Crepes stuffed with either Ham & Tarragon Cream Cheese, or Natural Turkey & Cranberry, or Hummus & Baby Spinach. \$24

Gf Stuffed Cherry Tomatoes

Filled with either Fresh Mozzarella & Prosciutto, or Crispy Bacon & Blue Cheese Mousse. \$32

Gf Charcuterie Skewers

Genoa Salami, Aged Provolone, Artichoke, Roasted Pepper, Green Olive, Cornichon. Dijon Vinaigrette drizzle \$40

VEGAN Pumpkin Hummus Crostini

Crispy Baguette Toasts, topped with Pumpkin Hummus, Arugula, Pomegranate Seeds, & Pumpkin Seeds. \$28

Gf VEGAN Mediterranean Cucumber

Seedless Cucumber, Hummus, Kalmatta Olive, Roasted Red Pepper, Chickpea, Olive Oil, Citrus Zest \$28

Veggie Vegetable Spring Rolls

Crisp Vegetables with a Spicy Plum Sauce, rolled in a soft Rice Paper Spring Roll. Vegetarian. Available with Lemongrass Poached Shrimp \$28 / \$42

Chicken Avocado Roll-Up

Rotisserie Chicken, Bell Peppers, Red Onion, Shredded Cheeses, Avocado, Cilantro Lime Sour Cream, Flour Tortillas. \$24

Italian Antipasto Skewers

Cheese-Filled Tortellini, Cherry Tomato, Mozzarella Cheese, Sliced Salami, Manzanilla Olive, Pesto Dressing. \$28

Mexican Shrimp Cocktail

Lime Poached Shrimp, spicy home-made Mexican Cocktail Sauce, Cucumbers & Jicama served with fresh Crispy Tortilla Chips. \$38 / pint

Tortellini Skewer

Cheese tortellini, tomato, basil, fresh mozzarella, pesto vinaigrette \$30

Gf Df Prosciutto Wrapped Melon Slices

Slices of Fresh Cantaloupe wrapped in Italian Prosciutto, drizzled with Balsamic Glaze. \$24

Gf Ham & Cream Cheese Roll-Up

Sliced Deli Ham stuffed with chopped olives, dill pickles, cream cheese, and green onion. \$30

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23 SOUTH PROSPECT AVENUE | CLARENDON HILLS | ILLINOIS | 60514
630.323.6885 | WWW.VILLAGEGOURMETCAFE.COM

Platter Displays

Gf Df Colossal Shrimp Cocktail

Michael's New England Poached Shrimp, served with our Spicy Cocktail Sauce for dipping. *Platter Included \$64 / dozen

Petite Sandwiches

Selection of house favorites on fresh baked Artisan breads:
Smoked Ham & Swiss on a Pretzel Roll,
Roast Beef & Arugula on Brioche,
Spinach, Tomato, Basil & Fresh Mozzarella on Herbed Focaccia or Flatbread
Oven Roast Turkey & Havarti on Croissant

Roasted Tenderloin, Arugula, & Horsey Sauce on Brioche
98 / dozen (two dozen minimum) CREATE YOUR OWN!
Gluten Free available upon request (Additional Charge)
Tea Sandwiches - \$3 / each (ask for varieties) \$66 / dozen

Custom Boxed Lunches

Create your Custom Boxed Lunch for your special event!
• PETITE SANDWICH, SPECIALTY SALAD OR FRUIT CUP, DESSERT - \$13
PETITE SANDWICH, SPECIALTY SALAD, FRUIT CUP, DESSERT - \$16
LARGE SANDWICH, SPECIALTY SALAD OR FRUIT CUP, DESSERT - \$18 •

Assorted Wraps

Gourmet Wrap Sandwiches, to include:
Southwest, Mediterranean, BLT Blue, or Create Your Own! \$70 / dozen

Veggie Domestic or Imported Cheese Display

Selection of either Artisan Domestic or Premium Imported Cheeses. Accompanied by an assortment of Gourmet Crackers & Mustard. Serves 15-20. \$95 domestic \$120 imported

Veggie Gf Crudite Display

Wide assortment of Fresh Vegetables, beautifully displayed. Serves 12-15. *Platter Included \$60

Antipasto Platter

Grand display of Boar's Head Premium Meats & Cheeses, accompanied by Stuffed Cherry Peppers, Olives, Pepperoncini, Marinated Peppers, & Artichokes. Sliced Italian Bread. Serves 15-20. * Platter Included \$110

Sliced Smoked Salmon

Choose from Scottish, Nova, Lemon Dill, Gravlox, Citron Vodka, or Pastrami Salmon. Served with Sliced Cucumbers, Red Onion, Capers, Mini Cocktail Bread, & Whipped Cream Cheese. * Platter Included Market Price

Veggie Assorted Dips & Spreads

Choose from a Selection of Fresh Made Dips & Spreads:
Hummus, Caramelized Onion, Roasted Red Pepper, Creamy Spinach, Taco.
Hot Dips: Spinach Artichoke or Buffalo Chicken (extra).
Appropriate Breads & Chips for Dipping are Available as well! \$6 (8 oz.) / \$10 (16 oz.)

Entrée Selection

GF Whole Roasted Beef Tenderloin

Seasoned with Garlic, Herbs & Cracked Pepper, then Slow-Roasted. Accompanied by your choices of Sauce (Béarnaise, Bordelaise, or Mushroom Ragout. Please request sauces to be GF). Serves 12-15. \$Market\$

Individual Beef Wellington

Tender seared Filet Mignon in a Puff Pastry shell with a Wild Mushroom Duxelle. \$44 / each

Pasta Bar

Choose from Penne, Cavatappi, Farfalle, or Gemelli Pasta, add either Marinara, Red Pepper Vodka, Basil Pesto or Alfredo Sauce. \$60 / Half \$110 / Full

Seared Salmon

Atlantic Salmon Fillet, lightly seared, and served with your choice of sauces to include: Veracruzana, Vesuvio, or Mediterranean Relish. Try our new FAVORITE...Parmesan Crusted! \$18

Village Gourmet Turkey Tetrazzini

Slow Roasted Turkey, Noodles, Mushrooms, House-made Sherry Cream Sauce, topped with Parmesan Bread Crumbs. \$18 / pound

Village Gourmet Beef Stroganoff

Tender Braised Beef in a Rich Sauce with Sour Cream, Mushrooms & Onion. Gluten Free Available. \$19 / pound \$21 / GF

Individual Chicken Wellington or Alouette

Breast of Chicken stuffed with Wild Mushroom Duxelle, wrapped in Puff Pastry, or stuffed with a Herbed French Cheese \$18/ each

GF Roast Prime Rib

Slow-roasted Prime Rib of Beef, seasoned with Fresh Rosemary, Cracked Pepper, & our SECRET Spice Blend. Accompanied by Creamy Horseradish Sauce & Au Jus. (Please request sauces to be GF) Market Price

Roasted Pork Loin

All-Natural Cider-Honey Brined Pork Loin, Caraway-Black Pepper Herb Crust, Side of Apple-Brioche Stuffing, Pork Neck Gravy. Serves 8-10 \$68

Chicken Selection

Tender Chicken Breast prepared to your specifications! Choose from Picatta, Saltimbocca, Creamy Dijon-Rosemary, Lemon-Pepper, Breaded Scallopini or Parmesan. \$15

GF Df Rack of Lamb

Tender Baby Lamb Rack in a Herbed Dijon Crust, or if you prefer, cut into Chops, marinated & grilled! \$52

Veggie Home-Style Lasagnas

Your choice of Traditional Meat & Cheese Lasagna, or Vegetable Lasagna. GREAT buffet item! Gluten Free Available! \$70 / half \$125 / full

Homemade Soups

A huge selection of our popular Fresh Homemade Soups. Call to ask for our daily, as well as Seasonal selection! \$12 / quart

Side Dishes

Veggie Gf Green Beans Almondine

\$8 / person

Gf Prosciutto Green Bean Bundles

\$8 / person

Veggie Gf Sweet Potato Soufflé

\$9 / person

Veggie Au Gratin Vegetables

Broccoli, Cauliflower, Carrots, Green Beans in a Cheesy Sauce. Bread Crumb Topping. \$8 / person

Veggie Au Gratin Potatoes

\$6 / person

Veggie Cheesy Mac & Cheese

Elbow Macaroni, Rich Cheese Sauce, Crunchy Cheesy Bread Crumb Topping. \$6 / person

Gf Df VEGAN Roasted Fingerlings

An Assortment of Fingerling Potatoes, Roasted with Heirloom Garlic & Fresh Rosemary \$7 / person

Veggie Gf Df Honey Glazed Carrots

\$6 / person

Veggie Gf Vegetable Medley

Broccoli, Carrots, Cauliflower, Squash \$7 / person

Veggie Gf Candied Sweet Potatoes

\$8 / person

Giant Double-Baked Potatoes

\$9 / person

Veggie Gf Wild Rice Medley

Ask for our available blends! \$7 / person

Veggie Gf Buttered Whipped Potatoes

\$7 / person

Gf Fall" Edamame" Succotash

Baby French Green Beans, Roasted Corn, Bacon, Edamame Beans, Caramelized Pearls Onions, Roasted Red Peppers \$7 / person

Salads

Veggie Classic Caesar Salad

Crunchy Romaine Lettuce, Fresh Baked Croutons, Shaved Parmesan, Creamy House-made Caesar Dressing \$7.5 / person

Veggie Gf Simple Salad

Mixed Lettuces, Crisp Apples, Candied Pecans, Crumbled Blue Cheese, Dried Cranberries, Sherry-Honey Vinaigrette. \$7.5

Veggie Chef's Garden Salad

Crisp Romaine, Cucumbers, Tomatoes, Shredded Carrots, Broccoli Florets, Crunchy Peppers, Herb Croutons Choice of Dressing. Gluten Free Available. \$6.5

Village Cobb

Baby Romaine & Spring Greens, Crumbled Blue Cheese, Organic Eggs, Grilled Chicken, Sun-dried Tomatoes, Avocado, Caramelized Onion. \$8

VG Chopped Salad

A mixture of chopped Romaine, Roasted Peppers, Salami, Provolone, Radishes, Cucumbers, Tomatoes, Olives, Tubettini, Pepperoncini...all tossed in our Creamy Green Goddess Dressing. Gluten Free Available! \$8.5

Gf Baby Spinach Salad

Baby Spinach, Fresh Mushrooms, Red Onion, Crumbled Bacon, Hard Boiled Egg, Balsamic Vinaigrette \$7

Specialty Salads

Gf Df VG Chicken Salad

Chunks of Chicken Breast, Dried Cranberries, Pistachios, Creamy Dressing. \$14

Gf Df Poppyseed Chicken

Red Grapes, Crispy Celery, Green Onions, Creamy Poppyseed Dressing. \$14

^{vegie} Balsamic Bruschetta Pasta

Cheese Tortellini, Sundried Tomatoes, Grape Tomatoes, Fresh Basil, Italian Parsley, Fresh Mozzarella, Parmesan, Balsamic Vinaigrette. \$12

^{vegie} Macaroni & Cheese

Elbow Macaroni, Fresh Vegetables, "Cheesy" Dressing. \$10

Gf Apple Fennel Salad

Crisp Apples, Shaved Fennel, Baby Spinach, Organic Sharp White Cheddar, Toasted Walnut, Cider Shallot Vinaigrette. \$12

Gf ^{VEGAN} Sweet Potato & Beet Salad

Roasted Sweet Potatoes, Roasted Beets, Quinoa, Baby Spinach, Dried Cranberries, Toasted Walnuts, Maple-Walnut Vinaigrette. \$13

Gf VG Potato Salad

Red Potatoes, Dill, Chives, Organic Eggs, Smoky Bacon, Creamy Dressing. \$10

Mike's Pasta Salad

Cavatappi Pasta, Grape Tomatoes, Artichoke Hearts, Roasted Red Peppers, Baby Spinach, Oregano Leaf, Creamy Pesto Vinaigrette. \$12 / pound

^{vegie} Gf Df Festival Rice Salad

Wild & Long Grain Rice's, Toasted Almonds, Candied Pecans, Roasted Butternut Squash, Dried Cranberries, Baby Spinach, Sherry-Maple Vinaigrette. \$14

Gf Honey Mustard Chicken

Pulled Rotisserie Chicken Meat, Celery, and a Creamy Honey Mustard Dressing. \$14

Gf Df Café Chicken

Chunks of Chicken Breast, Marinated in House-Made French Dressing, Crunchy Vegetables. \$14

^{vegie} Gf Apple Waldorf

Crisp Medley of Apples, Golden Raisins, Crunchy Celery, Toasted Walnuts, Honey-Yogurt Dressing. \$11

Antipasto Pasta

Organic Cavatappi, Boar's Head Mortadella, Genoa Salami, Sweet Cappelletti, Aged Provolone, Pepperoncini, Roasted Peppers, Olives, Herb-Pesto Vinaigrette. \$12

^{vegie} Sardinia Pasta

Penne Pasta, Fresh Spinach, Sundried Tomatoes, Red Grape Tomatoes, Fresh Mozzarella, Basil, Toasted Pinenuts. \$10

Gf Df VG Broccoli

Crisp Broccoli Florets, Craisins, Green Onions, Dry Roasted Peanuts, Creamy Dressing. \$10

^{vegie} Gf Roasted Fennel & Beet

Roasted Fennel, Roasted Red Beets, Grape Tomatoes, Italian Parsley, Crumbled Goat Cheese, Sherry-Honey Vinaigrette. \$11

^{vegie} Gf Mediterranean Quinoa

Golden, Red & Black Quinoa, Seedless Cucumber, Garbanzo Beans, Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Crumbled Feta, Greek Vinaigrette. \$13

Gf Df Fall Quinoa

Quinoa Blend, Roasted Brussels Sprouts, Roasted Butternut Squash, Orange Supremes, Pomegranate Seeds, Hemp Seeds, Candied Pecans, White Balsamic-Honey Vinaigrette. \$14

^{vegie} Gf Chopped Kale

Baby Kale, Broccoli, Brussel Sprouts, Cranberries, Smoky Blue Cheese, Toasted Pumpkin Seeds, Candied Pecans, Poppyseed Vinaigrette. \$12

And Don't Forget.....

Tea Breads

A variety of fresh baked Tea Breads. Select from Pumpkin, Banana, Coffee Cake Crumble or Amish Cinnamon. \$6 / each

Quiche

Fresh Baked! Choose from traditional Lorraine, or Spinach & Cheese, or Broccoli & Cheddar. \$24 / each
Gluten Free / \$26

Gf Breakfast Smokehouse

Choose between Crispy Hardwood Smoked Bacon, Turkey Bacon, Maple Sausage (links or patties), or Grilled Country Ham \$6 / person

Cheesy Hash Browns

Breakfast Favorite! \$6 / person

French Toast "Brulee"

Sliced French Bread, Rich Egg Custard, Cinnamon Praline Topping \$30 / each

Fluffy Silver Dollar Pancakes

Blueberry, Chocolate or Plain \$1 / plain, \$1.40

Assorted Doughnuts

From our Bakery! Includes Boston Kreme, Glazed, Chocolate Cake, Apple Fritter, Vanilla Cake, Sprinkles, Glazed Chocolate. Need at least 3 days notice! \$18 / dozen

vegie Breakfast Strata's

A morning favorite! Choose from either Sausage & Cheese, Vegetable & Cheese, or Southwestern. Serve 10-12. \$30 / each

Gf Breakfast Hash Browns

Choose between Shredded or Country Skillet Potatoes. \$3 / person

VEGAN Gf Fresh Fruit Display

Bountiful bowl of assorted diced fresh, sweet fruit & berries \$10 / pound

Assorted Breakfast Pastries

To include Coffee Cakes, Mini Bran, Banana, & Blueberry Muffins, Cinnamon Rolls, Danish, Bagels & Cream Cheese, Mini Croissants, Assorted Scones. \$10 / person

Gf Yogurt Cups

Mini assorted yogurt cups, accompanied by fresh berries and granola mix

Bagels & Cream Cheese

From our bakery! Choose from Plain, Everything, Jalapeno Cheddar, or Blueberry Bagels. Then choose from Plain, Garlic Chive, Cinnamon Honey, or Vegetable Cream Cheese. Need at least 3 Days Notice! \$3 / bagel

Gf Df VEGAN Coffee Service

Fresh Brewed Estate Grown Ronnoco Coffees, including Organic Plentiful Earth & French Roast Decaf.



Last, But Not Least....

Oreo Balls

Deliciously Awesome...chopped Oreo Cookie, whipped with cream cheese, dipped in sweet Milk Chocolate!
\$18 / dozen

Kelly's Sweet Selection

Assorted Mini Dessert Bars.
Ask about our Seasonal Selection! \$54 (24 pc) \$100 (48 pc)

Petite Sweets

An assortment of Wendy's favorites, to include Mini Eclairs, Petite Cheesecakes, Crème Puffs, Chocolate Dipped Strawberries, Chocolate "In-Betweens", Lemon Bars. \$60 small (30 pc.) \$110 large (60 pc.)

Gf Lemon Cupcakes

Gluten Free Lemon Cupcakes with Lemon Frosting \$2 sm. / \$3 lg.

Wacky Cake

Delicious housemade Chocolate Wacky Cake with Cream Cheese Frosting. Serves 10-12. \$30

Gf Gluten Free Brownies

Just like our regular homemade brownies, but Gluten Free! \$4.25 / each

Housemade Gluten Free Chocolate Chip

Cookies

\$20 / dozen

Fresh Baked Cookies & Brownies

A wide selection of Assorted Cookies, Wendy's Outrageous Chocolate Brownies, & Peanut Butter Bars.
\$60 small (30 pc.) \$110 large (60 pc.)

Kelly' Dessert Bars

S'mores, Snickerdoodle, Brookies, or Blondies. Order by the dozen. \$42 / dozen

Cream Cheese Squares

Choose from Spiced Pumpkin Cake & Gingerbread...all with a Cream Cheese Frosting \$36 / dozen

Pumpkin Tea Bread

Kelly's Fresh-Baked Pumpkin Tea Bread...Delicious! \$6 / each

Gf Df VEGAN "Twix" Bars

Moutwatering Chocolate Covered Bar. \$30 / dz

Gf Df Esther's Nutter Butter Cookies

Homemade Peanut Butter Sandwich Cookies. \$20 / dz

Baked Apple Crisp

Baked Apple cinnamon filling with oatmeal crumb topping. Serve warm! Small / \$25 Large / \$45