

FRESH, FABULOUS AND FLAVORFUL



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**PICK UP & DELIVERY**  
[www.tommyrs.com](http://www.tommyrs.com)  
[www.facebook.com/TommyRs.Catering](https://www.facebook.com/TommyRs.Catering)

## APPETIZERS Priced Per Dozen

### SPANIKOPITA

Layers of Flaky Filo, Spinach and Feta Cheese Served with Cucumber Mint Aioli 17.

### ARTICHOKE FRITTI

Deep Fried Breaded Artichoke Hearts Served with Lemon Parmesan Aioli 18.

### JALAPENO JACK QUESADILLAS

With Salsa and Sour Cream 14.

### ITALIAN QUESADILLAS

Grilled Pizza Dough Brushed with Extra Virgin Olive Oil and Topped with Smoked Mozzarella, Provolone and Romano Cheeses, Tomato Basil Salsa and Balsamic Vinaigrette 17.

### SICILIAN PIZZA SQUARES

Herb Focaccia Topped with Provolone, Mozzarella and Romano Cheeses, Pomodoro Sauce and Fire Roasted Red Peppers 19.

### VEGETABLE SPRING ROLLS

with Apricot Mustard Dipping Sauce 15.

### HERBED FLATBREAD

- Topped with Hummus, Crispy Yukon Potatoes and Cucumber Mint Aioli  
- Garlic Butter Flatbread Topped with Artichoke Pesto, Kalamata Olive Caviar and Roasted Garlic Aioli 17.

### GRILLED VEGETABLE ROLL UPS

with Goat Cheese Cream in an Herbed Tortilla 19.

### ROAST BEEF ROLL UPS

with Horseradish Cream and Caramelized Onion in a Spinach Tortilla 20.

### OVEN ROASTED TURKEY ROLL UPS

with Cajun Roasted Red Pepper Aioli and Black Bean Vinaigrette in a Sun Dried Tomato Tortilla 20.

### SWEET AND SPICY BBQ MEATBALLS

17.

### STUFFED MUSHROOMS

- Mushroom Duxelle with Brandy, Manchego and Goat Cheeses and Fresh Herbs  
- Italian Sausage with Provolone and Romano Cheeses  
- Risotto Florentine with Fresh Spinach and Arborio Rice 23.

### MINI DEEP DISH PIZZETTES

- Cheese  
- Cheese and Sausage  
- Cheese and Pesto 23.

### MINI POTATO SKINS

Stuffed with Cheddar and Mozzarella Cheeses and Smoked Bacon, Topped with Sour Cream and Oven Roasted Tomato Salsa 19.

### PETITE HERB POTATO PANCAKE

- Topped with Sour Cream and Crispy Granny Smith Apples  
- Topped with Smoked Norwegian Salmon, Dill Cream and Shaved Red Onion 18.

### MORROCAN STUFFED DATES

Stuffed with Goat Cheese, Wrapped in Bacon Or Wrapped in Puff Pastry Drizzled with Honey Balsamic Glaze 23.

### ANDOUILLE SAUSAGE RUMAKI

Spicy Cajun Sausage Wrapped with Hickory Smoked Bacon and Rolled in Brown Sugar 21.

### BEEF WELLINGTON BITES

with Raspberry Tarragon Aioli Market Price.

### CRISPY HOT CHICKEN WINGS

with Creamy Gorgonzola Dipping Sauce 17.

### COCKTAIL SHRIMP – 2lb. Minimum

with Homemade Cocktail Sauce and Fresh Lemon 28./lb.

### LUMP CRAB CAKES

Complemented by BBQ Cajun Aioli 26.

### GORGONZOLA GARLIC BREAD

Garlic Bread Topped with Eggplant Tapenade, Gorgonzola Crumbles, and Balsamic Glaze 19.

## SKEWERS Priced Per Dozen

### HERB ENCRUSTED CHICKEN BREAST

with Caesar Aioli 21.

### CHICKEN VESUVIO

with Potato and Bell Pepper with a Lemon Chardonnay Glaze 25.

### THAI CHICKEN SATAY

with Peanut Dipping Sauce and Black and White Sesame Seeds 24.

### GRILLED ITALIAN SAUSAGE

with Grape Tomato and Grilled Zucchini 20.

### PEPPERCORN BEEF TENDERLOIN

with Tarragon Raspberry Aioli Market Price.

### CHILLED BLACK TIGER SHRIMP

with Mango Basil Vinaigrette 30.

### CHEESE TORTELLACI

with Grilled Peppers and Balsamic Vinaigrette 18.

### ANTIPASTI

Fresh Mozzarella, Grape Tomato, Kalamata Olive and Balsamic Vinaigrette 18.

### FRESH FRUIT

with Strawberry Yogurt Sauce 18.

## CROSTINI

### PESTO

Topped with Fresh Mozzarella, Basil Pesto and Sun Dried Tomato Tapenade 16.

### ARTICHOKE PARMESAN

Topped with Kalamata Caviar and Roasted Garlic Aioli 16.

### SWEET POTATO

Caramelized Sweet Potatoes and French Brie, topped with Cranberry Relish and Candied Pecans 17.

### GORGONZOLA EGGPLANT

Drizzled with Balsamic Glaze 16.

### THE CAPRESE

Mozzarella, Basil, Tomato 16.

## **BREADS** PRICED PER DOZEN

### **GARLIC BREAD**

Crusty Italian Bread, Olive Oil, Butter, Herbs & Garlic, Baked to Perfection and Served with Garlic Pesto Dip 13.

### **FOCACCIA BREAD**

Baked Tomato Herb Bread Served with Garlic Pesto Dip 13.

### **ASSORTED DINNER ROLLS**

Includes Harvest, Brioche and Knot with Creamery Butter 13.

### **CHEDDAR-CORN BREAD**

Made with Sweet Corn and Aged Cheddar Cheese 14.

## **SOUPS** SEASONAL

3 quart minimum  
3 servings per quart

### **CHICKEN MILANO**

### **MINISTRONE**

### **BROCCOLI AND CHEDDAR**

### **SICILIAN MUSHROOM**

### **TOMATO ROMANO**

### **PUMPKIN**

### **CHICKEN VEGETABLE WITH PASTA**

**GAZPACHO** 19./qt.

### **VEGETARIAN CHILI OR CHILI CON CARNE**

Served with Sour Cream and Cheddar Cheese 20./qt.

## **PARTY TRAYS**

### **GRILLED VEGETABLE**

Artfully Displayed Seasonal Vegetables with Balsamic Glaze and Sea Salt (Served Cold)

Small (10-12)	42.
Medium (15-20)	82.
Large (40+)	115.

### **FRESH VEGETABLE**

Assorted Seasonal Veggies Complemented by Boursin Cheese Roasted Red Pepper Dip

Medium (15-20)	37.
Large (40+)	69.

### **FRESH SEASONAL FRUIT**

An Artful Display of Fresh Seasonal Fruit

Small (10-12)	29.
Medium (15-20)	49.
Large (40+)	69.

### **MEDITERRANEAN DIP**

Hummus, Eggplant Tapenade, Roasted Garlic and Pepper Dip with Pita Bread and Baguettes

Medium (15-20)	50.
Large (40+)	90.

### **SOUTH OF THE BORDER**

Tomato Salsa, Guacamole, and Black Bean-Corn Relish with Tortilla Chips

Medium (15-20)	35.
Large (40+)	55.

### **GOURMET CHEESE**

Sharp Cheddar, Swiss, Dill Havarti and Smoked Gouda with Fresh and Dried Fruits and Nuts

Small (10-12)	45.
Medium (15-20)	65.
Large (40+)	110.

### **BAKED BRIE (Serves 30+)**

Wrapped in Puff Pastry Topped with Cranberry Chutney and Almonds served with Fresh Baguettes and Crackers 55.

### **WHOLE ROASTED BEEF TENDERLOIN PLATTER**

Beef Tenderloin, Cooked Medium Rare, Sliced and Served with Horseradish Cream and Brioche Rolls  
Market Price

### **OVEN ROASTED SLICED TURKEY BREAST**

with Cranberry Aioli and Artisan Knot Rolls

Medium (15-20)	65.
Large (30+)	85.

### **HONEY BAKED SLICED HAM**

With Stone Ground Mustard and Rye Bread  
Market Price

### **ANTIPASTO**

Sliced Italian Meats, Cheeses, Marinated Vegetables and Salads

Small (10-12)	50.
Medium (15-20)	80.
Large (40+)	120.



◆◆◆ **To Go!**

## GREEN SALADS

Individual	10.	Medium (15-20)	40.
Small (10-12)	29.	Large (30+)	50.
		Add Chicken	4./per person

### **CLASSIC CAESAR**

Crispy Romaine Lettuce with Tommy R's Famous Caesar Dressing, Grape Tomatoes, Cracked Pepper, Grated Romano Cheese and Homemade Croutons

### **HARVEST**

Mixed Greens with Dried Cranberries and Apricots, Wild Rice, Topped with Goat Cheese Brulee and Cranberry White Balsamic Vinaigrette

### **SPICED PECAN**

Mixed Greens with Bleu Cheese, Spiced Pecans, Chopped Apples, and French Vinaigrette

### **TOMATO GORGONZOLA**

Romaine Lettuce, Crumbled Gorgonzola, Tomato, Red Onion, Homemade Croutons and Balsamic Vinaigrette

### **CHEF'S SALAD**

Lettuce, Grilled Chicken, Bacon, Tomato, Provolone, Grilled Carrots with Mediterranean Vinaigrette

### **NICOISE**

Mixed Greens with White Albacore Tuna, Hard Boiled Eggs, Haricot Vert, Kalamata Olives, Sliced Plum Tomato, Yukon Potatoes and Champagne Vinaigrette

### **CASA**

Mixed Greens with Chopped Tomato, Zucchini, Black Olives, Red Onion, Garbanzo Beans, Broccoli, Homemade Croutons and Garlic Pesto Dressing

### **ANTIPASTO**

Julienne of Italian Meats and Cheeses, Mixed Greens, Homemade Croutons and Balsamic Vinaigrette

### **MATCH STICK JICAMA**

Mixed Greens Topped with Sliced Strawberries, Raspberries, Blueberries, and Black and White Sesame Seeds with Champagne Vinaigrette (In Season Only)

## PASTA, POTATO & COLD VEGETABLE SALADS

All Salads 12./lb

## PASTA SALADS

### **TORTELLINI GORGONZOLA**

Cheese Filled Tortellini, Parsley, Roasted Red Peppers and Crumbled Gorgonzola Tossed with Balsamic Vinaigrette

### **ROTINI WITH TOMATO BASIL**

Pasta Spirals with Plum Tomatoes and Sun Dried Tomatoes, Fresh Basil and Red Onions Tossed with Balsamic Vinaigrette

### **RAVIOLI VESUVIO**

Cheese Filled Ravioli with Grilled Chicken, Roasted Peppers, Fresh Basil, Sun Dried Tomatoes and Light Italian Vinaigrette

### **CAESAR RIGATONI SALAD**

Rigatoni, Black Olives, Roasted Red Peppers and Fresh Parsley with Tommy R's Famous Caesar Dressing

### **PENNE PESTO PASTA**

Garlic Pesto Dressing and Fresh Basil Tossed with Tube Shaped Pasta

### **TUNA PASTA SALAD**

Baby Pasta Shells with White Albacore Tuna, Sweet Peas, Roasted Red Peppers and Seasoned Mayonnaise

### **ASIAN NOODLE SALAD**

Thin Pasta, Julienne of Vegetables and Honey Roasted Peanuts with Thai Peanut Sauce

### **CAVATAPPI GREEK PASTA SALAD**

Kalamata Olives, Feta Cheese, Spinach, Oven Dried Tomatoes and Tossed with a Mediterranean Dressing

## POTATO & RICE SALADS

### **HONEY MUSTARD POTATO SALAD**

Roasted Sweet Potatoes Tossed with Bacon, Green Onions and Honey Mustard Mayo

### **CAMELIZED SWEET POTATO AND RICE SALAD**

Roasted Sweet Potatoes with Cashews, Roasted Red Pepper, Mango, Pineapple and Honey-Curry Aioli, Garnished with Toasted Coconut

### **ROASTED GARLIC POTATO SALAD**

Roasted Potatoes, Roasted Red Peppers, Fresh Parsley Tossed with Double Garlic Aioli

### **HERB INFUSED ROASTED YUKON GOLD POTATO SALAD**

Roasted Yukon Gold Potatoes Tossed with Balsamic Vinaigrette

### **MEDITERRANEAN RICE SALAD**

Couscous, Brown and Wild Rice, Confetti of Bell Peppers, Fresh Basil, Sun Dried Tomatoes, Extra Virgin Olive Oil and Seasonings

### **VESUVIO ROASTED YUKON GOLD POTATO SALAD**

Roasted Red Peppers, Sweet Peas, and Grilled Zucchini in A Lemon Parmesan Aioli

## COLD VEGETABLE SALADS

### **GREEN BEANS AND GARLIC CHIPS**

Fresh Green Beans with Crispy Garlic Chips and Balsamic Vinaigrette

### **ROMA TOMATO AND ARTICHOKE SALAD**

with Sherry Wine Vinaigrette

### **PANZANELLA BREAD AND PLUM TOMATO SALAD**

Oven Toasted Ciabatta Bread Tossed with Balsamic Vinaigrette with Plum Tomatoes, Fresh Basil and Shaved Romano Cheese

## MINI SANDWICHES PRICED PER DOZEN

### OVEN ROASTED TURKEY

Cranberry Aioli and Plum Tomato on an Artisan Knot Roll 43.

### FOCACCIA CHICKEN PESTO

Grilled Chicken Breast topped with Garlic Basil Pesto and Provolone Cheese on Grilled Focaccia 43.

### SPANISH ROAST BEEF

Roast Beef with Manchego Cheese, Red Pepper Relish, Crispy Onions on a Brioche Roll 43.

### TARRAGON CHICKEN SALAD

with Red and Green Grapes, Candied Pecans and Tarragon Aioli on a Mini Croissant 43.

### ROAST BEEF

with Horseradish Cream, and Caramelized Onions on a Brioche Roll 43.

### BEEF TENDERLOIN

with Roasted Garlic Sauce, Romaine Lettuce and Plum Tomato on Brioche Roll Market Price

### ITALIAN BEEF

with Au Jus and Provolone Cheese on Garlic Bread 43.

### MEATBALL

with Pomodoro Sauce and Provolone Cheese on Garlic Bread 43.

### CHEESEBURGERS

with Ketchup and Mustard on Brioche Rolls 30.

### BAKED HAM AND CHEDDER

with Stone Ground Mustard, Lettuce, Tomato on Rye Bread 43.

### CHICKEN PARMESAN

with Italian Ketchup and Provolone Cheese on Tomato Focaccia 43.

### FRESH MOZZARELLA

Fresh Basil, Tomato and Balsamic Vinaigrette on Crusty Italian Bread 36.

### CUBAN

Pork Tenderloin, Smoked Ham, Swiss Cheese, Pickles with Lemon Aioli served on Crusty French Bread 45.

### SUBMARINO

Prosciutto, Salami, Mortadella, Cappicola, Provolone, Roasted Red Peppers, Red Onion, Tomato, Red Leaf Lettuce, Mayonnaise and Balsamic Vinaigrette on Crusty Italian Bread 42.

### TOMMY'S TUNA SALAD

White Albacore Tuna with Mayonnaise and Pickle Relish on a Mini Croissant 42.

### GRILLED VEGETABLE

with Balsamic Vinaigrette and Mixed Lettuce on Crusty Italian Bread 36.

## WRAPS 12. - Whole

9. - Half

### CALIFORNIA TURKEY WRAP

Turkey, Guacamole, Bacon, Ranch Dressing and Romaine Lettuce

### CHICKEN CAESAR WRAP

Grilled Chicken Breast, Tommy's Special Caesar Dressing, Sun Dried Tomatoes and Romaine Lettuce

### GORGONZOLA BEEF WRAP

Roast Beef, Plum Tomato, Bleu Cheese Dressing and Mixed Greens

### VEGGIE WRAP

Assorted Grilled Vegetables with Balsamic Vinaigrette and Mixed Lettuces

## SIDES

Served in Foil Half Pans (Serves 10-12)

**ROASTED GARLIC MASHED POTATOES** 25.

**BUTTER MASHED POTATOES** 24.

### EGGPLANT PARMESAN

Layered with Provolone and Romano Cheeses with Pomodoro Sauce 34.

### OVEN ROASTED POTATOES VESUVIO

Sprinkled with Romano Cheese 24

### TWICE BAKED POTATOES

Traditional Twice Baked Whipped with Cheddar Cheese, Sour Cream & Chives 5./ea.

### HOMEMADE SCALLOPED POTATOES

Chunks of Potatoes with a Rich Cream Sauce and Baked with a Crispy Top 24.

### WHIPPED SWEET POTATO

Infused with Cinnamon and Orange 22.

### SAGE SAUSAGE BREAD STUFFING

24.

### ASPARAGUS DEJONGHE

Steamed Asparagus Topped with Buttery Crispy Bread Crumbs 23.

### GREEN BEANS WITH OVEN ROASTED TOMATO

with Crispy Onions 23.

### HONEY ORANGE GLAZED CARROTS

23.



## PASTA ENTREES

Served in Foil Half Pans (Serves 10-12)

### **LASAGNAS**

Four Cheese 37. Vegetable 39.

Double Meat Lasagna with Chopped Meatballs and Italian Sausage 42.

### **PENNE PASTA POMODORO**

Pomodoro Sauce, Fresh Mozzarella and Romano Cheese 34.

### **CHEESE RAVIOLI OR TORTELLINI**

with Alfredo or Pomodoro Sauce Only 34.  
with Meat Sauce Only 36.

### **CAVATAPPI OR PENNE PASTA**

with Alfredo or Pomodoro Sauce Only 31.  
with Meat Sauce Only 33.

### **ZITI ROMANO**

Light Alfredo Sauce, Italian Sausage, Sun Dried Tomatoes, Mushrooms and Romano Cheese 32.

### **TORTELLINI PRIMAVERA**

with Assorted Grilled Vegetables and Alfredo or Olive Oil 33.

### **TRIPLE CHEESE MAC & CHEESE**

with Smoked Gouda, Manchego and Cheddar Cheese and Smoked Bacon 34.

**TOMMY R'S**  
CATERING

◆◆◆ **To Go!**

## POULTRY ENTREES

Available by the Dozen, Served in Strips

### **CHICKEN VESUVIO**

Boneless, Skinless Chicken Breast with Tommy's Famous Potatoes Vesuvio, Lemon Chardonnay, Sweet Peas and Roasted Red Peppers 25.

### **CHICKEN LIMONE**

Boneless, Skinless Chicken Breast Lightly Floured, Sautéed in Olive Oil, Chardonnay, Lemon Juice with Roasted Red Peppers and Sprinkled With Romano Cheese 24.

### **HERB ENCRUSTED CHICKEN DITOS**

Fresh Herbs and Breadcrumbs Coat Juicy Strips of Boneless, Skinless Chicken Breast Accompanied by Caesar Aioli or Balsamic Dip 24.

### **CALLALOO CHICKEN BREAST**

Boneless, Skinless Chicken Breast Grilled with Coconut BBQ Sauce and Mango Pineapple Salsa 24.

### **CHICKEN NIKKI**

Lightly Breaded Chicken Breast Baked to Perfection with Romano, Provolone, Mozzarella Cheeses and Pomodoro Sauce 25.

### **CHICKEN SALTIMBOCCA**

Boneless, Skinless Chicken Breast Topped with Prosciutto, Provolone, Plum Tomatoes in a Lemon Wine Sauce 24.

### **COQ AU VIN**

Boneless, Skinless Chicken Breast with Mushrooms, Pearl Onions and Bacon in Red Wine Sauce Served with our Wild Rice Blend 25.

### **CHICKEN ROULADE**

Chicken Breast Stuffed with Manchego and Spinach and Oven Dried Tomato Sliced with Lemon Chardonnay Sauce 25.

## MEAT ENTREES

### **TOMMY R'S FAMOUS MEATBALLS**

Pomodoro Sauce with a Sprinkle of Romano Cheese 15./dz

### **TOMMY R'S FAMOUS ITALIAN SAUSAGE**

Pomodoro Sauce with a Sprinkle of Romano Cheese 15./dz

### **ITALIAN BEEF**

Includes Grilled Bell Peppers, Hot Giardiniera, and Crusty Italian Bread 17./lb

### **ITALIAN SAUSAGE**

Includes Grilled Bell Peppers, Hot Giardiniera and Crusty Italian Bread 17./dz

### **WHOLE ROASTED BEEF TENDERLOIN**

Beef Tenderloin, Cooked Medium Rare and Served with Porcini Chianti Sauce Market Price

### **HERB ENCRUSTED PORK TENDERLOIN**

with Blackberry Merlot Sauce Market Price

## Tommy R's FAMOUS SAUCES & DRESSINGS

SAUCES (per quart only)

**POMODORO** 14.  
**ALFREDO** 14.  
**ROMANA** (Pomodoro and Alfredo Mix) 14.  
**PORCINI CHIANTI** 22.  
**BLACKBERRY MERLOT** 17.  
**COUNTRY GRAVY** 12.

dressings 9./pint 12./quart

**CAESAR DRESSING**  
**GARLIC PESTO DRESSING**  
**BALSAMIC VINAIGRETTE**  
**RASPBERRY BASIL**  
**CHAMPAGNE VINAIGRETTE**  
**LEMON PARMESAN**

**HOUSEMADE CROUTONS** 7./1lb. bag

## **BRUNCH OR BREAKFAST**

**SCRAMBLED EGGS** 25./half pan  
**CHEESY SCRAMBLED EGGS** 30./half pan

### **FRITTATAS (Serves 12)**

- Vegetable with Grilled Vegetables and Swiss Cheese  
- Southwest with Crispy Tortillas, Cilantro, Salsa and Cheddar Cheese  
- Italian with Italian Sausage, Basil, Roasted Red Pepper, Provolone, Mozzarella and Romano Cheese  
34./half pan

### **BREAKFAST SAUSAGE AND BACON RUMAKI**

With Brown Sugar Glaze 19./dz.

### **HICKORY SMOKED BACON, BREAKFAST SAUSAGE OR HONEY GLAZED HAM**

13./dz.

### **APPLE CINNAMON FRENCH TOAST (Serves 12)**

With Granny Smith Apples and Maple Syrup 26./half pan

### **BANANAS FOSTER FRENCH TOAST (Serves 12)**

With a Brown Sugar Glaze, Chunks of Ripe Bananas and Candied Pecans 29./half pan

### **SWEET POTATO AND YUKON GOLD HASH**

29./half pan

### **MINI BAGELS AND CREAM CHEESE**

12./dz.

## **DESSERTS**

### **ASSORTED FINGER DESSERTS**

Brownies, Pecan Triangles, Raspberry and Lemon Bars 13./dz.

### **FRESH BAKED COOKIES**

Chocolate Chip, Oatmeal and Sugar 13./dz.

### **TIRAMISU**

Complemented by Tommy R's Famous Italian Caramel Sauce 30./dz

### **MINI CHOCOLATE CANNOLI**

Crunchy Mini Cannoli Shells Piped with Sweet Ricotta Chocolate Filling and Garnished with Cinnamon Sugar Pine Nuts 13./dz.

### **APPLE CRUMBLE**

Topped with Oat and Brown Sugar Crumble and Tommy R's Famous Caramel Sauce 34.

### **BAKED CINNAMON BREAD PUDDING**

with Vanilla Bean Sauce 29.

### **PLEASE ASK US ABOUT...**

CAKE POPS AND CUSTOM CAKES FOR THAT SPECIAL OCCASION --- A SELECTION OF CAKES, FILLINGS, ICINGS AND STYLES AVAILABLE Market Price

## **KID'S CORNER**

**TOMMY R'S HOMEMADE CHICKEN FINGERS**  
with Ranch or BBQ Sauce 19./dz.

**MINI PEANUT BUTTER AND JELLY SANDWICH**  
on White Bread 18./dz.

**MACARONI AND CHEESE** 29./half pan

**BABY CARROTS AND CELERY WITH RANCH DIP**  
Small Tray 19.



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## **When you need more than great tasting food...**

Count on the friendly & professional staff at Tommy R's to handle all of the details of your next event.

Venues – Tenting – Rental Equipment & Linens – Entertainment – Themes & Décor – Music – Valet Parking – and much more!

**Tommy R's Catering** carries on in the tradition that Tom Romano began in downtown Hinsdale with his wildly popular restaurant, Tommy R's Italia. The talented and creative staff at Tommy R's proves their steadfast commitment to excellence and attention to detail in everything they do.

**ENTERTAIN WITH COMPLETE CONFIDENCE AND PEACE OF MIND**