

THE MEDITERRANEAN

Casa Salad

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

Chicken Limone (Can Be Prepared Gluten Free)

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

Mediterranean Rice

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

Assorted Grilled Vegetables

Balsamic Glaze and Sea Salt

Fruit Salad

Assorted Seasonal Fruit

— \$16 Per Person —

THE FRENCH BISTRO

Harvest Salad

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

Brioche Dinner Rolls with Butter

Coq Au Vin
Boneless Skinless Chicken Breast with Mushrooms, Pearl Onions and Bacon in a Red Wine Sauce

Oven Roasted Potatoes

Green Bean Almondine

— \$16 Per Person —

SOUTH OF THE BORDER

Tortilla Salad

Mixed Greens, Roasted Corn, Black Beans, Tomato, Avocado, Cheddar Cheese and Jicama Topped with Tortilla Strips and Cilantro Ranch Dressing on the Side

Carne Asada or Chicken Fajitas

Carne Asada: Tender Steak Sautéed with Adobo Sauce, Char Grilled Onions, Tomatoes and Cilantro

Chicken Fajitas: with Sautéed Bell Peppers, Onions and Spicy Salsa
Both Served with Flour Tortillas, Sour Cream, Salsa, Cheddar Cheese and Guacamole

Spanish Rice

Tomato Infused Rice with Roasted Corn, Green Peas and Southwestern Seasonings

Frijoles Jalisco

Pinto Beans, Roasted Red Pepper in a Natural Au Jus

Carne Asada | Chicken Fajitas
— \$18 Per Person — | — \$16 Per Person —

THE ASIAN

Wonton Salad

Mixed Greens With Edamame, Mango, Tangerines, Dried Cherries, Red Bell Pepper with Ginger Miso Dressing and Crispy Wonton Ribbons

Tommy's Stir Fried Rice

With Sweet Potato, Green Beans, Bell Peppers, Soy Nuts and Baby Carrots with a Sesame Honey Glaze

— Choice of —

Mongolian Beef and Broccoli

Tri Tip Beef in Hoisin BBQ Sauce with Broccoli Florets

— \$18 Per Person —

OR

Crispy Thai Chicken

With Sweet and Spicy Chili Sauce Over Crispy Rice Noodles

— \$16 Per Person —

SMALL BITES

— Priced Per Dozen —

Spanikopita

Layers of Flaky Pilo, Spinach and Feta Cheese Served with Cucumber Mint Aioli..... \$17

Vegetable Spring Rolls

Apricot Mustard Dipping Sauce..... \$15

Oven Roasted Turkey Roll Ups

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

Sweet and Spicy BBQ Meatballs

..... \$17

Moroccan Stuffed Dates

Stuffed with Goat Cheese, Wrapped in Bacon, Drizzled with Honey Balsamic Glaze..... \$22

Andouille Sausage Rumaki

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

Beef Wellington Bites

Raspberry Tarragon Aioli..... Market Price

Gorgonzola Garlic Bread

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

Herb Encrusted Chicken Breast Skewers

Cesar Aioli..... \$21

Thai Chicken Satay Skewers

Peanut Dipping Sauce Coated with Black & White Sesame Seeds.. \$24

Grilled Italian Sausage Skewers

Grape Tomato and Grilled Zucchini..... \$20

Peppercorn Beef Tenderloin Skewers

Tarragon Raspberry Aioli..... Market Price

Cheese Tortellacci Skewers

Grilled Peppers and Balsamic Vinaigrette..... \$18

Antipasti Skewers

Fresh Mozzarella, Grape Tomato, Kalamata Olives and Balsamic Vinaigrette..... \$18

BEVERAGES

Assorted Canned Soda..... \$1.50

Assorted Bottled Juices..... \$1.50

Bottled Water..... \$1.50

Filicori Coffee (Pump Pot - Serves 20)..... \$30.00

Italy's Number One Brand. Regular and Decaf Served with Complimentary Cream, Sweeteners and Cups

A LA CARTE DESSERTS

Assorted Finger Sweets

Lemon, Raspberry, Pecan Bars and Fudge Brownies.... \$12 per dozen

Assorted Fresh Baked Cookies

Chocolate Chunk, Oatmeal Raisin and Sugar Cookies... \$12 per dozen

Assorted Granola and Fruit Bars

..... \$2.50 Each

Cake Pops

Chocolate, Vanilla or Red Velvet..... \$32 per dozen

Cupcakes

Chocolate, Vanilla or Red Velvet..... \$40 per dozen

Chocolate Covered Strawberries

..... \$31 per dozen

Apple Crumble

Topped with Oat and Brown Sugar Crumble, and Tommy R's Famous Caramel Sauce..... \$34 per pan

The Elvis

Chocolate and Peanut Butter Mousse with a Cookie Crust, Topped with Bananas and Marshmallows..... \$46 per pan

Triple Berry Parfait

With Blackberry, Blueberry, Strawberry, with Raspberry Glaze with Angel Food Cake Croutons, Vanilla Yogurt and Vanilla Whipped..... \$46 per pan

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TOMMY R'S CORPORATE BREAKFAST

TOMMY'S FAVORITE

Frittata Primavera
Broccoli, Roasted Peppers, Sun Dried Tomatoes, Provolone, Mozzarella and Romano Cheese

Bananas Foster French Toast
Brown Sugar Glaze, Bananas and Candied Pecans

Fried Sweet Potato & Yukon Gold Hash

Breakfast Sausage & Bacon Rumaki
Brown Sugar Glaze

— \$14 Per Person —

CORPORATE CONTINENTAL

Fresh Fruit Melange
Fresh Seasonal Fruit

Assorted Muffins & Sweet Rolls

Assorted Fruit Yogurt

— \$9 Per Person —

A LA CARTE BREAKFAST

Southwest Frittata (Serves 12)\$24
Crispy Tortilla Strips, Cilantro, Salsa and Cheddar Cheese

Italian Frittata (Serves 12)\$24
Sun-Dried Tomatoes, Grilled Zucchini, Provolone, Mozzarella and Romano Cheese, Topped with Basil Pesto

Pan Of Scrambled Eggs\$25

Pan of Cheesy Scrambled Eggs\$30

Breakfast Brioche Sandwiches Each \$6.50
Egg and Potato Omelette, Provolone Cheese, Bacon and Lemon Mayo

Fresh Fruit Cups (12oz)\$3.50

Yogurt Parfaits
with Fresh Fruit and Granola (12oz)\$4

Individual Cereal and Milk\$4

French Toast with Cinnamon
Granny Smith Apples and Maple Syrup (Serves 12)\$26

Cinnamon Sugar French Toast
with Maple Syrup (Serves 12)\$26

Bananas Foster French Toast with a Brown Sugar Glaze,
Chunks of Ripe Banana & Candied Pecans (Serves 12)\$29

Pieces of Hickory Smoked Bacon, Breakfast Sausage or
Honey Glazed Ham By the Dozen\$18

Breakfast Rumaki By the Dozen\$19
Breakfast Sausage Wrapped in Bacon with a Brown Sugar Glaze

BAKED GOODS | PRICED PER DOZEN

Chocolate Donuts\$12

Blueberry or Banana Chip Muffins\$16

Raspberry or Cheese Danish\$15

Plain or Cinnamon Bagels w/ Cream Cheese\$13

BREAKFAST POTATOES

Tommy's Hash Browns\$19

Yukon Parmesan Potato Hash\$29

Sweet Potato & Yukon Potato Hash\$29

TOMMY R'S CORPORATE LUNCH

THE EXECUTIVE BOX

Includes a Fresh Baked Cookie, Fruit, Pasta Salad, Fork and Napkin

Sandwiches — \$12 Each

Focaccia Chicken Pesto
Grilled Chicken Breast, Garlic Basil Pesto and Provolone Cheese on Focaccia Bread

Roast Beef
Horseradish Cream and Caramelized Onion on a Brioche Roll

Oven Roasted Turkey
With Cranberry Aioli and Plum Tomato on a Ciabatta Roll

Tarragon Chicken Salad
With Red and Green Grapes, Candied Pecans and Tarragon Aioli on Harvest Bread

Tommy's Tuna Salad
White Albacore Tuna, Mayonnaise and Pickle Relish on Harvest Bread

Honey Baked Ham & Cheddar
With Mustard Cranberry Spread, Lettuce and Tomato on Rye Bread

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

Wraps — \$14 Each

Chicken Caesar
Grilled Chicken Breast, Caesar Dressing, Sun Dried Tomatoes and Romaine Lettuce

Gorgonzola Beef
Roast Beef, Plum Tomatoes, Bleu Cheese Dressing and Mixed Greens

California Turkey
Turkey, Guacamole, Bacon, Ranch Dressing and Romaine Lettuce

Grilled Veggie
Assorted Grilled Vegetables, Balsamic Vinaigrette and Mixed Greens

THE BASIC BOX

\$10 Each | Includes Chips, Pickle and A Fresh Baked Cookie

Focaccia Chicken Pesto
Grilled Chicken Breast with Garlic Basil Pesto, Lettuce, Tomato and Provolone Cheese on Focaccia Bread

Roast Beef
Horseradish Cream and Caramelized Onion on a Brioche Roll

Oven Roasted Turkey
Cranberry Aioli and Plum Tomato on Ciabatta Bread

Tommy's Tuna Salad
White Albacore Tuna, Mayonnaise and Pickle Relish on Harvest Bread

Honey Baked Ham & Cheddar
Stoneground Mustard with Tomato and Lettuce on Rye Bread

Fresh Mozzarella
Fresh Basil, Tomato and Balsamic Vinaigrette on Crusty Italian Bread

INDIVIDUAL BOXED SALADS

Garden
Mixed Greens, Grape Tomatoes, Carrots, Red Onion, Cucumbers, Homemade Croutons and Balsamic Dressing

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

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

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

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

\$10 Each

add Bacon \$2 | add Grilled Chicken \$3

Served With Fork, Napkin & A Fresh Baked Cookie

SANDWICH BAR I

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

Mini Roast Beef Sandwiches
Horseradish Cream and Caramelized Onions on a Brioche Roll

Mini Oven Roasted Turkey Sandwiches
Cranberry Aioli and Plum Tomato on a Butter Knot Roll

Mini Fresh Mozzarella Sandwiches
Fresh Basil, Tomato, Balsamic Vinaigrette on Crusty Italian Bread

Penne Pesto Pasta Salad
Garlic Pesto Dressing and Fresh Basil

\$13 Per Person | Minimum Order: 10 People

SANDWICH BAR II

House Salad
Romaine Lettuce, Cucumber, Carrots, Tomatoes, Homemade Croutons and Ranch Dressing

Mini Grilled Veggie Sandwiches
With Balsamic Vinaigrette and Mixed Lettuce on Crusty Italian Bread

Mini Tarragon Chicken Salad Sandwiches
With Red and Green Grapes, Candied Pecans and Tarragon Aioli on Harvest Bread

Mini Honey Ham and Cheddar
On Multigrain Bread with Stoneground Mustard, Romaine Lettuce and Plum Tomato

Dill Fingerling Potato Salad
Oven Roasted Fingerling Potatoes with Dill Cream and Crispy Onions

\$14 Per Person | Minimum Order: 10 People



SANDWICH BAR III

Roast Beef
Horseradish Cream and Caramelized Onion on a Brioche Roll

Oven Roasted Turkey
Cranberry Aioli and Plum Tomato on a Butter Knot Roll

Fresh Mozzarella
Fresh Basil, Tomato and Balsamic Vinaigrette on Crusty Italian Bread

Assorted Chips

Fresh Baked Cookie Chocolate Chip, Oatmeal and Sugar

\$10 Per Person | Minimum Order: 10 People

All Packages Include:
Disposable Plates, Flatware,
Napkins and Serving Utensils

THE BEST SALAD BAR EVER!

Salad Bar To Include: Baby Mixed Greens, Grilled Broccoli, Carrots, Asparagus, Grape Tomatoes, Cucumbers, English Peas, Provolone, Cheddar Cheese, Grilled Chicken Breast, Homemade Croutons

Dressings: Caesar, Balsamic And Lemon Vinaigrette

Garlic Butter Naan

— \$15 Per Person —

ITALIAN TRIO

Classic Caesar Salad
Crispy Romaine Lettuce, Grape Tomatoes, Cracked Black Pepper, Grated Romano Cheese, Tommy R's Famous Caesar Dressing and Homemade Croutons on the Side

Penne Pomodoro
Plum Tomato Sauce, Fresh Mozzarella and Romano Cheeses

Garlic Bread
Crusty Italian Bread, Olive Oil, Butter and Herbs, Baked to Perfection
(Add Meat to Pasta for \$2 Extra Per Person)

\$10 Per Person | Minimum Order: 10 People

THE RETRO

Classic Caesar Salad
Crispy Romaine Lettuce, Grape Tomatoes, Cracked Black Pepper, Grated Romano Cheese, with Tommy R's Famous Caesar Dressing and Homemade Croutons on the Side

Garlic Bread
Garlic Pesto Dipping Sauce

Four Cheese Lasagna
Provolone, Mozzarella, Ricotta and Romano Cheeses

Herb Encrusted Chicken Ditos
Caesar Aioli

— \$17 Per Person —