

FRESH, FABULOUS AND FLAVORFUL



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825 West 75th Street, Unit D, Willowbrook, IL 60527 TEL 630.323.1441 FAX 630.323.2876

PICK UP & DELIVERY  
[www.tommyrs.com](http://www.tommyrs.com)  
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## APPETIZERS PRICED PER DOZEN

### SPANIKOPITA

Layers of Flaky Filo, Spinach and Feta  
Cheese Served with Cucumber Mint Aioli 19

### ARTICHOKE FRITTI

Deep Fried Breaded Artichoke Hearts  
Served with Lemon Parmesan Aioli 18

### THREE CHEESE QUESADILLAS

With Salsa and Sour Cream 14

### VEGETABLE SPRING ROLLS

with Apricot Mustard Dipping Sauce 19

### HERBED FLATBREAD

-Topped with Hummus, Crispy Yukon  
Potatoes and Cucumber Mint Aioli 24

-Garlic Butter Flatbread Topped with  
Artichoke Pesto, Kalamata Olive Caviar  
and Roasted Garlic 24

### 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

Cajun Roasted Red Pepper Aioli, Black  
Bean Vinaigrette in a Sun-Dried Tomato  
Tortilla 20

### SWEET AND SPICY BBQ MEATBALLS

19

### STUFFED MUSHROOMS

Risotto Florentine with Fresh  
Spinach, Oven Dried Tomatoes  
and Arborio Rice with Romano  
and Manchego Cheeses 25

### MINI POTATO SKINS

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

### PETITE HERB POTATO PANCAKES

-Topped with Sour Cream and Crispy  
Granny Smith Apples 18.

-Topped with Smoked Norwegian Salmon,  
Dill Cream and Shaved Red Onion 28.

### MOROCCAN STUFFED DATES

Stuffed with Goat Cheese, Wrapped in  
Bacon Drizzled with Honey  
Balsamic Glaze 25.

### ANDOUILLE SAUSAGE RUMAKI

Spicy Cajun Sausage Wrapped with Hickory  
Smoked Bacon and Rolled in Brown Sugar 25.

### BEEF WELLINGTON BITES

with Raspberry Tarragon Aioli Market Price

### CRISPY HOT CHICKEN WINGS

with Creamy Gorgonzola Dipping Sauce 17.

### COCKTAIL SHRIMP – 2lb. Minimum

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 25.

### CHICKEN VESUVIO

with Potato and Bell Pepper with a Lemon Chardonnay 34.

### GRILLED ITALIAN SAUSAGE

with Grape Tomato and Grilled Zucchini 25.

### BEEF TENDERLOIN

Red & Yellow Peppers, BBQ Balsamic Glaze Market Price

### BLACK TIGER SHRIMP

with Parmesan Crust, Bell Pepper and  
Lemon Vinaigrette 55.

### CHEESE TORTELLACI

with Grilled Peppers and Balsamic Vinaigrette 18.

### ANTIPASTI

Fresh Mozzarella, Grape Tomato, Kalamata  
Olive and Balsamic Vinaigrette 20.

### FRESH FRUIT

with Strawberry Yogurt Sauce 18.

## CROSTINI PRICED PER DOZEN

### 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

<b>GARLIC BREAD</b> Crusty Italian Bread, Olive Oil, Butter, Herbs & Garlic, Baked to Perfection and Served with Garlic Pesto Dip	14
<b>FOCACCIA BREAD</b> Baked Tomato Herb Bread with Garlic Pesto Dip	14
<b>ASSORTED DINNER ROLLS</b> Includes Pretzel, Brioche and Harvest with Creamery Butter	14
<b>CHEDDAR-CORN BREAD</b> Made with Sweet Corn and Aged Cheddar Cheese	14
<b>GARLIC BUTTER NAAN</b>	13

## 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\***
- **CHILI CON CARNE\***

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

## PARTY TRAYS

<b>GRILLED VEGETABLE</b> Artfully Displayed Seasonal Vegetables with Balsamic Glaze and Sea Salt (Served Cold)	Small (10-12) 42. Medium (15-20) 82. Large (40+) 115.
<b>FRESH VEGETABLE</b> Assorted Seasonal Veggies Complemented by Boursin Cheese Roasted Red Pepper Dip	Small (10-15) 28. Medium (15-20) 37. Large (40+) 69.
<b>FRESH SEASONAL FRUIT</b> An Artful Display of Fresh Seasonal Fruit	Small (10-15) 29. Medium (15-20) 49. Large (40+) 69.
<b>MEDITERRANEAN DIP</b> Hummus, Eggplant Tapenade, Roasted Garlic and Pepper Dip with Naan and Crackers	Medium (15-20) 50. Large (40+) 90.
<b>SOUTH OF THE BORDER</b> Tomato Salsa, Guacamole, and Black Bean Corn Relish with Tortilla Chips	Medium (15-20) 35. Large (40+) 55.
<b>GOURMET CHEESE</b> 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.
<b>ANTIPASTO</b> Sliced Italian Meats, Cheeses, Marinated Vegetables and Salads	Small (10-12) 50. Medium (15-20) 80. Large (40+) 120.
<b>BAKED BRIE (SEASONAL)</b> Wrapped in Puff Pastry Topped with Cranberry Chutney and Almonds served with Fresh Baguettes and Crackers	Serves (30+) 55.



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## GREEN SALADS

Individual 10.                      Medium (15-20) 53.  
Small (10-12) 39.                      Large (20+) 75.

### **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

### **SUMMER SOLSTICE**

Mixed Greens, Sliced Strawberries, Mango Blueberries, Goat Cheese Brulee, Shaved Manchego, Waffle Croutons and Orange Basil Vinaigrette (In Season Only)

### **AUTUMN EQUINOX**

Baby Spinach, Mixed Greens with Granny Smith Apples, Dried Cherries, Smoked Gouda Cheese, Pretzel Croutons and Honey Dijon Dressing

## PASTA, POTATO & COLD VEGETABLE SALADS

All Salads 17./LB.

### **PASTA SALADS**

#### **TORTELLINI GORGONZOLA**

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

#### **CAPRESE PASTA SALAD**

Fresh Mozzarella, Arugula, Grape Tomato, Sun-Dried Tomato and Tricolor Rotini with a 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 PASTA**

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

#### **CAVATAPPI GREEK SALAD**

Kalamata Olive, Feta Cheese, Spinach, Oven Dried Tomato, Tossed in a Mediterranean Vinaigrette

#### **THE CHARCUTERIE**

Tubettini Pasta with Marcona Almonds, Provolone Cheese, Crispy Prosciutto, Salami, Grape Tomato, Garbanzo Beans, Broccoli with Vinaigrette

### **COLD VEGETABLE SALADS**

#### **BRUSSEL SPROUTS WITH CALABRIAN PEPPERS**

Chilled Brussel Sprouts with Calabrian Peppers, Marcona Almonds, and Lemon Vinaigrette

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

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

### **POTATO & RICE SALADS**

#### **ALL AMERICAN POTATO SALAD**

Mustard, Mayo, Eggs, and Celery

#### **CARAMELIZED 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

#### **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

#### **SEASONAL SALADS ALSO AVAILABLE**

## MINI SANDWICHES PRICED PER DOZEN

DON'T SEE SOMETHING YOU LIKE? JUST ASK US! WE'LL MAKE IT!

### OVEN ROASTED TURKEY

Cranberry Aioli and Plum Tomato on a Ciabatta Roll 46

### FOCACCIA CHICKEN PESTO

Grilled Chicken Breast topped with Garlic Basil Pesto and Provolone Cheese on Tomato 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 46

### 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**

### BAKED ITALIAN BEEF

with Au Jus, Hot Giardiniera and Provolone Cheese on Garlic Bread 43

### MEATBALL

with Pomodoro Sauce and Provolone Cheese on Garlic Bread 43

### CHEESEBURGERS

Ketchup and Mustard on Brioche Rolls 34

### BAKED HAM AND CHEDDAR

with Stone Ground Mustard, Lettuce, Tomato on Pretzel Roll 46

### CRISPY CHICKEN SANDWICH

with Cajun BBQ Aioli, Sweet Pickle, and Lettuce on a Pretzel Roll 46

### FRESH MOZZARELLA

Fresh Basil, Tomato and Balsamic Vinaigrette on Crusty Italian Bread 37

### CUBAN

Pork Tenderloin, Smoked Ham, Swiss Cheese, Pickles with Lemon Aioli served on Crusty French Bread 46

### SUBMARINO

Prosciutto, Salami, Mortadella, Capicola, Provolone, Roasted Red Peppers, Red Onion, Tomato, Red Leaf Lettuce, Mayonnaise and Balsamic Vinaigrette on Crusty Italian Bread 46

### TOMMY'S TUNA SALAD

White Albacore Tuna with Mayonnaise and Pickle Relish on a Mini Croissant 46

### GRILLED VEGETABLE

with Balsamic Vinaigrette and Mixed Lettuce on Crusty Italian Bread 36

## WRAPS 12.-Whole

### 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)

MASHED POTATOES 31

### EGGPLANT PARMESAN

Layered with Provolone and Romano Cheeses with Pomodoro Sauce 34

### OVEN ROASTED POTATOES VESUVIO

Sprinkled with Romano Cheese 28

### TWICE BAKED POTATOES

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

### WHIPPED SWEET POTATO

Infused with Cinnamon and Orange 26

SAGE SAUSAGE BREAD STUFFING 30

### GREEN BEANS

with Marcona Almonds and Butter 29

### BRUSSEL SPROUTS WITH PANCETTA

Baked Brussel Sprouts with Pancetta and Herb Garlic Butter 31

### MEDITERRANEAN RICE

Wild and Brown Rice, Couscous, Confetti of Bell Pepper, Fresh Basil, Sun Dried Tomatoes, Extra Virgin Olive Oil and Seasonings 28

THERE ARE MANY MORE SIDES AVAILABLE

**TOMMYR'S**  
**CATERING**

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## PASTA ENTREES

Served in Foil Half Pans (Serves 10-12)

### **LASAGNAS**

- Four Cheese 40
- Vegetable 42
- Double Meat Lasagna with Chopped Meatballs and Italian Sausage 42

### **BAKED PENNE PASTA POMODORO**

Pomodoro Sauce, Fresh Mozzarella, Provolone Ricotta and Romano Cheese 44

### **CHEESE RAVIOLI OR TORTELLINI**

- with Alfredo or Pomodoro Sauce Only 36
- with Meat Sauce Only 36

### **CAVATAPPI OR PENNE PASTA**

- with Alfredo or Pomodoro Sauce Only 36
- with Meat Sauce Only 36

### **ZITI ROMANO**

Light Alfredo Sauce, Italian Sausage, Sun Dried Tomatoes, Mushrooms and Romano Cheese 34

### **TORTELLINI PRIMAVERA**

with Assorted Grilled Vegetables Alfredo or Olive Oil 33

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

with Romano, Manchego and Cheddar Cheese 34

**TOMMY R'S**  
CATERING

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## POULTRY ENTREES

Served 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 32

### **CHICKEN LIMONE**

Boneless, Skinless Chicken Breast Lightly Floured, Sautéed in Olive Oil, Chardonnay, Lemon Juice with Roasted Red Peppers and Sprinkled with Romano Cheese 31

### **HERB ENCRUSTED CHICKEN DITOS**

Fresh Herbs and Breadcrumbs Coated Juicy Strips of Boneless, Skinless Chicken Breast Accompanied by Caesar Aioli or Balsamic Dip 31

### **CHICKEN NIKKI**

Lightly Breaded Chicken Breast Baked to Perfection with Romano, Provolone, Ricotta, Mozzarella Cheeses and Pomodoro Sauce 31

### **CHICKEN SALTIMBOCCA**

Boneless, Skinless Chicken Breast Topped with Prosciutto, Provolone, Plum Tomatoes in a Lemon Wine Sauce 31

### **COQ AU VIN**

Boneless, Skinless Chicken Breast with Mushrooms, Pearl Onions and Bacon in Red Wine Sauce 31

### **CHICKEN ROULADE**

Chicken Breast Stuffed with Manchego and Spinach and Oven Dried Tomato Sliced with Lemon Chardonnay Sauce 31

## MEAT ENTREES

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

Pomodoro Sauce with a Sprinkle of Romano Cheese 19./Doz

### **ITALIAN BEEF**

Includes Grilled Bell Peppers, Hot Giardiniera, and Crusty Italian Bread 20./lb.

### **ITALIAN SAUSAGE**

with Grilled Bell Peppers 22./Doz

### **WHOLE ROASTED BEEF TENDERLOIN**

Cooked Medium Rare, Served with Porcini Chianti Sauce or Horseradish Cream **Market Price.**

## TOMMY R'S FAMOUS SAUCES & DRESSINGS

### **Sauces (per quart only)**

- POMODORO 14.
- ALFREDO 14.
- ROMANA (Pomodoro/Alfredo MIX) 14.
- PORCINI CHIANTI 22.
- COUNTRY GRAVY 12.

### **Dressings -Medium 10./Large 14.**

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

HOUSEMADE CROUTONS 10/lb. bag

## BRUNCH or BREAKFAST

SCRAMBLED EGGS	25.	SWEET POTATO AND YUKON GOLD HASH	29.
CHEESY SCRAMBLED EGG	30.	BAGELS AND CREAM CHEESE	16./dz.
FRITTATAS (Serves 12) -Vegetable Primavera with Grilled Vegetables and Cheddar/Manchego -Southwest with Crispy Tortillas, Cilantro, Salsa and Cheddar Cheese -Italian with Italian Sausage, Basil, Roasted Red Pepper, Provolone, Mozzarella and Romano Cheese	34. 34. 34.	TOMMY'S BREAKFAST SANDWICH Egg and Potato Omelet, Provolone Cheese, Bacon and Lemon Mayo on Brioche MINI TOMMY'S BREAKFAST SANDWICHES Egg and Potato Omelet, Provolone Cheese, Bacon and Lemon Mayo on Brioche	6.50/each 48/dz.
BREAKFAST SAUSAGE AND BACON RUMAKI With Brown Sugar Glaze	19./dz.	<b>WE ALSO HAVE ASSORTED MINI SWEETS AVAILABLE, TOO!</b>	
HICKORY SMOKED BACON BREAKFAST SAUSAGE OR HONEY GLAZED HAM	13./dz.	<b><u>KIDS CORNER</u></b>	
APPLE CINNAMON FRENCH TOAST (Serves 12) With Granny Smith Apples and Maple Syrup	26.	TOMMY R'S HOMEMADE CHICKEN FINGERS with Ranch or BBQ Sauce	31./dz.
BANANAS FOSTER FRENCH TOAST (Serves 12) With a Brown Sugar Glaze, Chunks of Ripe Bananas and Candied Pecan	29.	MINI PB & J SANDWICH on White Bread	18./dz.
CINNAMON SUGAR FRENCH TOAST with Maple Syrup	23.	MACARONI AND CHEESE	34.
		BABY CARROTS AND CELERY with Ranch Dip	Small Tray 19.

## DESSERT

ASSORTED FINGER DESSERTS Brownies, Seven Layer, Raspberry and Lemon Bars	14./dz.
FRESH BAKED COOKIES Chocolate Chip, Oatmeal and Sugar	14./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	30.

### PLEASE ASK US ABOUT...

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

[www.tommyrs.com](http://www.tommyrs.com)

630-323-1441

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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