

Social Events Catering



Menu

Chef Willie D. Culinary Services
Chicago and Chicagoland Area
773.417.9868
CWDCulinaryServices.com
ChefWillieD@CWDCulinaryServices.com



Setup and Delivery:

\$35 Setup + Delivery (*varies based on location*)

Drop-Off/ Self Serv Buffet Service

Disposable Warming Equip: \$7 per setup needed + Delivery

Stainless/Porcelain Equip: \$100 + \$100 Equipment Deposit (Refundable)

Assisted Buffet Service

Disposable: \$7 per setup needed +\$20 per hour per assistant

Stainless/Porcelain: Varies dependent upon equipment request +\$20 per hour per assistant



Appetizers

Peppered Beef Skewers w/ Spicy Chili Ginger Dipping Sauce (GF) \$4.75pp

Marinated Beef Chuck Cubed and skewered with peppers and onions! Paired with a Sweet and spicy ginger sauce for dipping!

Jerk Chicken Skewers with a Sweet Coconut Cream Dipping Sauce \$4.75pp

Chicken Breast cut into cubes and placed in a traditional Scotch Bonnet Jerk Marinade. Grilled and served alongside a sweet coconut dipping sauce.

Creole Chicken Biscuit Sandwich (Open Faced) \$3.25pp

Buttermilk Drop Biscuits, served open faced, topped with Hand Breaded Fried Chicken Tenders and topped with a rich and creamy remoulade sauce.

Spicy Mini Turkey Clubs on Sourdough \$3.25pp

Turkey, Sourdough, Peppered Bacon, Tomato, Lettuce, Chipotle Mayo. Toasted Sourdough.

Barbecue Chicken Slider \$2pp

Marinated Chicken Breast. Tangy Scratch-made Barbecue Sauce. Fried Onion Strings. Brioche Bun.

Buffalo Chicken and Kosher Coin Slider \$2pp

Rich Buffalo Sauce. Chicken Tenderloin. Kosher Pickle Coins. Pretzel Bun.

Sausage and Pepper Trio \$1.95pp

A trio of smoked sausage, Italian sausage and spicy sausage combined with peppers and onions. Very delicious, a great way to start any meal.

Braised Beef Sliders 3.95pp

Beef Chuck Marinated and slow cooked until extremely tender. Braised in fresh herbs, spices and its own juices. Pulled apart, this is served atop a mini brioche bun and served with a Scratch-made Garlic aioli.

Cheddar and Cracked Black Pepper Hush Puppies (Vegetarian) \$1.25pp

Scratch-made Hush Puppies. Cornbread bites loaded with Cracked Back Pepper and Cheddar Cheese.

Buttermilk Cornbread Muffins w/ Honey Apple Butter (Vegetarian) \$1.25pp

Cornbread made with love and Buttermilk! Served warm with Honey apple butter.

Spinach and Artichoke Cajun Shrimp Eggrolls \$3pp

Creamy Parmesan Spinach, Artichoke and Jumbo Cajun Shrimp wrapped tightly into a wonton and fried to a golden brown. Served with additional Parmesan Cream Sauce for dipping.

Coconut Curry Stuffed Mini Peppers (Vegetarian) \$2pp

Assorted, mildly spiced, seasonal peppers loaded with a filling of couscous, coconut cream, minced peppers, fresh garlic and other spices. Broiled under an open flame and topped with a warm chipotle drizzle.

Black Bean BBQ Slider (Vegan) \$3.25pp

Pulverized black beans, fresh garlic, herbs and spices formed into slider sized patties. Served on top of vegan rolls and topped with fresh sliced Roma tomato, caramelized onion and a vegan garlic aioli.

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Entrées

Fried Chicken Pieces. Brined 2pp. Wings ONLY. \$2.85pp

Chicken Pieces brined in a combination of fresh herbs and spices. Fried until golden brown and delicious.

Nashville Hot Chicken Thighs \$3pp

Chicken Thighs Butchered to remove the knuckle, and then placed in a Sweet water brine for at least 8 hours. Batter fried and tossed in a Traditional Nashville Hot Sauce composed of over 10 spices and herbs.

Jerked Chicken Alfredo Stuffed Shells 3.25pp

Jumbo Shells cooked to al-dente and filled with scratch made alfredo sauce, breaded chicken breasts and Mozzarella Cheese. Garnished with Parley and drizzled with more Alfredo Sauce.

Chicken Parmesan w/ Tomato Cream Sauce \$4.50pp

100% Chicken Breast cutlets hand breaded and seared to a golden brown. Topped with fresh mozzarella cheese and scratch-made Tomato Cream Sauce. Very Good

Slow Cooked Beef Chuck Roast w/ Mirepoix and Jus Reduction \$6.30pp

Beef Chuck Roast marinated and Seared to lock in flavor. Braised for a few hours with mirepoix until tender and falling apart. Served with reduced pan Jus.

Fried Catfish w/ Cajun Remoulade 4pp

Catfish coated in a Cajun buttermilk marinade, drenched in flour and fried to a golden brown. Served with a Cajun Remoulade.

Blackened Catfish w/ Cajun Compound Butter (GF)

Catfish coated with a toasted Blackened Spice and broiled. Served with a Cajun Compound Butter.

Lemon, Herb and Garlic Broiled Chicken Pieces (GF) \$5.50pp

Hand Butchered Chicken Pieces brined and broiled until delicious and fall off the bone. Very flavorful.

Parmesan Stuffed Salmon (GF) \$8pp

Cajun Cream Sauce. Sauteed Spinach. Marinated Grape Tomatoes.

Butterflied Jumbo Lemon Garlic Shrimp \$4pp

Jumbo Shrimp Butterflied in fresh lemon and garlic until done. Garnished w/ Parsley

Crab Cakes \$5pp (Mini \$3pp)

Lump and Claw Crab meat harmoniously mixed with just the right amount of spice, minced peppers, onions, herbs and Panko breadcrumbs. Seared until golden and moist. Served w/ Red Oak Salad and a Harissa Remoulade Drizzle.

Cajun Cream Fettucine (Vegetarian) \$4.25pp

A rich and creamy garlic sauce loaded with Cajun spices and julienned red peppers. Delicious

Potato Dumplings w/ Spicy Cheddar Sauce \$2.35pp (Vegetarian)

Handmade Potato dumplings (Gnocchi) steeping in a rich cheddar sauce and topped with scallions. Very rich and delectable.



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Sides

Baked Ziti (Vegetarian) \$2.95pp

Scratch-made tomato cream, Jerk Alfredo or 3 cheese marinara sauces layered with mozzarella cheese onto ziti and Baked until luscious and tender.

Southern Green Beans 1.5pp

Green Beans simmered down with bacon and Idaho potatoes. Simple, yet tasty and a favorite of many

Garlic Broccoli (Vegetarian)(GF) \$3.25 pp

Fresh Broccoli Florets tossed in house made Garlic Butter.

Sautéed Green Beans (GF)(Vegan) \$2.50 pp

Fresh Green Beans sautéed with fresh garlic, olive oil and cracked black pepper.

Red Beans and Rice (Vegetarian) \$2.25pp

Red kidney beans soaked overnight and slow cooked down with garlic, shallots and peppers. Paired together with steamed coconut rice and scallion. Very big on flavor.

Grilled Seasonal Vegetables (Vegan) \$2.50pp

Seasonal vegetables drizzled in garlic pepper oil, sea salt and cracked black pepper. Grilled until tender and delicious.

GarlicParm Mashed Potatoes (Vegetarian) 2.50pp

Yukon Gold Potatoes steamed until creamy and tender. Paired with cream, roasted garlic and parmesan cheeses and whipped until light and fluffy!

Cabbage and Pepper Stew (GF) \$1.75pp

Fresh Chopped Cabbage cooked down with smoked turkey, yellow peppers, onions and a saché of fresh herbs and spices.



Chef's Salad (Vegetarian) \$1.90pp

Mixture of Butter and Red Oak Lettuce. Julienned Gala Apples, Candied Pecans, Goat Cheese and a Honey Citrus Champagne Vinaigrette.

Wedge Salad (Vegetarian) \$2.25pp

Cherry Tomatoes, Iceberg Lettuce, Bleu Cheese Crumbles, Bacon topped with Ranch Dressing

Red Oak Chef Salad (Vegan) 2pp

Red Leaf Lettuce. Cherry Tomatoes. Slivered Red Onions. Pinwheel Cucumbers. Honey and Orange Vinaigrette.

Creamy Pasta Salad (Vegetarian) \$2.15pp

Farfalle Pasta tossed together with a creamy buttermilk dressing, fresh cherry tomatoes, fresh mozzarella cheese and Julienned basil.

Creamy Mac and Cheese w/ Garlic Butter

Breadcrumb Topping (Vegetarian) \$3.75pp

Cavatappi Cooked until al dente and lathered in house made 3-cheese sauce. Finished with a garlic butter panko topping and toasted until golden brown with a slight crisp.

Candied Yams (Vegetarian) \$1.5pp

Sweet Potatoes layered in a spice blend of cinnamon, nutmeg and allspice. Sweetened with brown sugar and a bit of vanilla

Dirty Rice \$1.95pp

A spicy and flavorful Cajun rice dish made from white rice that gets its color from finely chopped chicken livers and ground beef or pork. Very delicious!

Fruit Display (Vegetarian)

Small \$60 (15-40 ppl) Lrg \$100 (35-80ppl)

Seasonal Fruits arranged in an eye-catching display. Arrangements vary.

Fruit Cup Tower (Vegetarian)(Vegan)(GF) \$3pp

A delicate display of fresh fruit. A combination of a fruit tray and assorted fruit cups. Towered into a wonderful piece. Very appealing to the eye.

Salad Island (Vegetarian)\$3pp

A variety of greens vegetables, meats, cheeses, and dressings! A very good way to start any meal.

Charcuterie Planks \$6pp

An intricate assortment of artisanal breads/crackers, smoked/cured meats, dried fruits and pickled vegetables arranged on platters and served to awaiting guests.

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