

Corporate 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



Lunch Bowls *15-person minimum*

Add a Drink and Fresh Fruit Cup OR Big Cookie
for \$2.00 ea.

**** Individually packaged****

Gumbo Bowl 5.50pp

Flavor packed Seafood Gumbo with Andouille Sausage. Peppers, Onions, Shrimp, Crab, Andouille Sausage, Fresh Herbs and Spices cooked together with scratch-made Fish Stock and thickened with a slow cooked roux. Served in small bowls with Jasmine Rice.

Mashed Potato Bowl 3.75pp

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

Braised Beef +2.25

Fried Chicken w/ Gravy +1.75

Creamy Tuscan Chicken +1.95

Creamy Mac and Cheese Bowls

4.25pp

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

Garlic Butter Chicken Tenderloin +1.75

Slow Cooked Beef Shortrib +2.75

Seafood (Shrimp, Lobster, Crab) +6

Lunch Boxes \$9.25pp *15-person minimum*

Comes w/ Drink and Fresh Fruit Cup OR Fresh Baked BIG Cookie

****Individually packaged****

Veggie Wrap (Vegetarian)

Spinach, Tomato, Cucumber, Roasted Red Pepper and Avocado-Lime Aioli wrapped tightly into a steamed Tortilla.

Buffalo Chicken Wrap

Breaded Chicken Tenderloin, Scratch-made Buffalo Sauce, Romaine Lettuce and Tomato wrapped tightly into a steamed Tortilla.

Chicken Cobb Salad

Romaine Lettuce, Tomato, Turkey Bacon, Red Onion, Avocado, Shredded Carrot and Bleu Cheese.

Corned Beef Reuben Panini

Hand Sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing layered onto Rye Bread and Pressed until melted and Crispy!

Turkey Provolone Panini w/ Pesto

Oven Roasted Turkey Breast, Provolone Cheese and Scratch-made Pesto. Topped with garlic butter and pressed until just right.

Pastrami Panini w/ Whole Grain Mustard

A classic favorite in Chicago and New York! Mountains of Pastrami and a touch of whole grain mustard. Placed between Sourdough bread and pressed until golden brown.

Chef Willie D. Culinary Services

Chicago and Chicagoland Area

773.417.9868

CWDCulinaryServices.com

ChefWillieD@CWDCulinaryServices.com



CWDCS Buffet Catering

Appetizers

Caesar Salad (Vegetarian) 1.75pp

Grated Parmesan Cheese, Romaine Lettuce, and Croutons Tossed lightly in a Caesar Dressing.

Greek Salad (Vegetarian) 3pp

Feta Cheese, Grape Tomatoes, Slivered Onion, Olives and a house made Red Wine Vinaigrette.

Fruit Display (Vegetarian) 2pp

Seasonal Fruits arranged in an eye-catching display.

Grilled Vegetable Tray (Vegetarian)(Vegan)(GF) \$2.20pp

A plethora of marinated and grilled seasonal veggies. Peppers, Carrots, Eggplant and Squash are only a few of the many possibilities!

Peppered Beef Skewers w/ Spicy Chili Ginger Dipping Sauce (GF) \$2.90 pp

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

Glazed Chicken Skewers \$2.75pp

100% Seasoned Chicken Breast skewered together with Fresh Pineapple, Onion and Fresh Bell Peppers. Prepared over an open flame and basted with a glaze from agave nectar, ginger and citrus juices.

Sausage and Pepper Trio \$2.80pp

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

Bread/Roll Baskets w/ Whipped Peach Butter (Warm) (Vegetarian) \$2pp

Assorted Rolls Served warm with additional house-made Whipped Peach Butter.

Entrees

Grilled Chicken Breast w/ Pineapple Relish (GF) \$3pp

Boneless, Skinless Chicken breast, grilled and topped with a house made Pineapple Relish.

Fried Chicken Pieces. Brined 2pp. Wings ONLY. 2.5pp

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

Classic Hand-Butchered BBQ Chicken 1.85pp

Hand-Butchered Chicken Pieces Brined over-night for maximum flavor. Oven roasted and glazed with a sweet and tangy barbecue sauce

Herb Crusted Chicken Breast w/ Cajun Cream Sauce (GF)

\$2.75pp

Skin on Chicken breast marinated, crusted with Herbs de Provence and seared until skin is golden brown with beautiful texture. Finished in a broiler. Ladled with a rich Mornay Cream Sauce.

Marinated Salmon Fillet (GF) \$4.25pp

Pink Salmon marinated and slow roasted until moist and flaky! Served as a whole fillet to maximize quality!

Blackened Catfish w/ Cajun Compound Butter (GF) \$4pp

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

Chicken Parmesan w/ Tomato Vodka Sauce \$3.25 pp

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



Chef Willie D. Culinary Services

Chicago and Chicagoland Area

773.417.9868

CWDCulinaryServices.com

ChefWillieD@CWDCulinaryServices.com

Willie D.
CULINARY SERVICES



Sides

Creamy Mac and Cheese w/ Garlic Butter Breadcrumb Topping (Vegetarian) 3.25pp

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

Red Beans and Rice (GF)(Vegetarian) \$2.20pp

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

Cous Cous (Vegetarian)(Vegan) \$1.90pp

Couscous cooked until just right and hand fluffed with forks for volume. Combined with Freshly Braised Spinach and cherry tomatoes for a pop of color and flavor.

Glazed Sweet Potatoes (Vegetarian)

Freshly peeled sweet potatoes chunked, baked and coated in a maple bourbon syrup. Finished with tarragon.

Vegan Stir-Fry with Edamame and Kale (Vegetarian)(Vegan) \$3pp

Lo-Mein noodles and mountains of Fresh Veggies. Stir-fried together and drizzled with a Sweet and Spicy Ginger sauce for

flavor. Garnished with scallion for color and another level flavor.

Garlic Parmesan Mashed Potatoes

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

Creamy Pasta Salad (Vegetarian) \$2.15pp

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

Pesto Pasta Salad w/ Cherry Tomatoes (Vegetarian) \$2pp

Farfalle Pasta tossed in basil pesto and cherry tomatoes. Finished with Feta Cheese and Cracked Black Pepper.

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

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

Garlic Broccoli (Vegetarian)(GF) \$1.85pp

Fresh Broccoli Florets tossed in house made Garlic Butter.

Grilled Asparagus (Vegetarian)(Vegan) \$3pp

Fresh Asparagus Grilled until just right and topped with Sea Salt and Cracked Black Pepper.

Drinks/Refreshments/Extras (Max 2 Options) (30ppl ea.)

Raspberry and Basil Lemonade \$50

Sweet Tea \$40

Water \$20

Soft Drinks \$25

Assortment of Cookies \$35

Assortment of Potato Chips \$35

Service Agreement:

Please be sure to submit all requests and 50% deposit at least 3 days PRIOR to the scheduled date of the delivery to 4Keys Group LLC DBA: Chef Willie D. Culinary Services. Make all checks payable to Willie OBannon. Any orders not submitted within the allotted time FULL PAYMENT must be made upon time of request. Remainder of balance must be paid in full no later than 24 hours after scheduled delivery. Any orders or services totaling over \$1000 must be submitted at least 14 days before scheduled delivery and paid in full at least 72 hours before the scheduled event. Full payment is due immediately for all promotional sales and events.

Chef Willie D. Culinary Services

Chicago and Chicagoland Area

773.417.9868

CWDCulinaryServices.com

ChefWillieD@CWDCulinaryServices.com

Willie D.
CULINARY SERVICES