

STE MARTAEN CATERING MENU



STEMARTAEN.COM

catering@stemartaen.com



OUR ENTIRE MENU IS 100% VEGAN.

Ste Martaen Cheese is our sunflower seed plant-based cheese featured in several items on the menu.

Ste Martaen cheese is soy, nut and gluten free. Ste Martaen house made creme sauces, mayo and dressings are gluten and nut free.

At least 48 hours advance notice for all orders. Deposit or payment in full is required. Drop-off/Delivery for Chicago, surrounding suburbs, Wisconsin and Indiana.

Many items can be made **GF** by request. Delivery fees start at \$25.

GF = Gluten Free, **NF** = Nut Free, **SF** = Soy Free

Many items can be made GF, NF or SF by request.

S = Small 8-10ppl, L= Large 15-20ppl

Don't see something on the menu, just ask. Modifications are made all the time. The possibilities are endless.

Menu and Prices are subject to change without notice..



SPECIALTY SPREADS & APPETIZERS

Cheese Platter

Selection of Ste Martaen cheeses, crackers, jam and seasonal fruit.
(GF crackers available)
Serves 10-15 \$100

Charcuterie Platter

A lush spread of Ste Martaen cheeses, vegan meats, pate, crackers, bread, crudites, nuts, olives.
Serves 18-20 \$175

Crostini

Baguette slices topped with your choice of:

Tomato Bruschetta

Olive Tapenade

Wild Mushrooms & Thyme

Roasted Eggplant Pate

\$32/Dozen

Mini Skewers

- Chik'n
 - Steak
 - Teriyaki Tofu
- \$35/Dozen

Shrimp & Sausage Skewers

\$50/Dozen

Garden Herb & Cheese Stuffed Mushrooms

Mushrooms stuffed with our own Ste Martaen cheese, baked with fresh herbs.

\$30/Dozen

Tartlets

Kale & Preserved Lemon

Vinaigrette

BBQ Chik'n Mac & Cheese

\$30/Dozen

Table Spreads

Cheese, charcuterie or brunch, we will help craft the perfect tablescape for your special occasion.

Minimum: \$250 pricing based on guest count



BRUNCH

Traditional Breakfast Combo

- Scrambled Tofu
- Skillet Potatoes or Tater Tots
- Sausage Patties or Bacon

S: Serves 8-10 \$120

L: Serves 15-20 \$240

Grits

- Plain
- Cheese
- Chopped bacon
- Tomato Gravy (on the side)

64 oz., serves 8-10 \$50

Quiche

- Spinach
- Tomato Basil
- Kale & Mushroom

8" Pie (6-8 slices) \$35

Parfait Cups

Peanut Butter Smoothie or Vanilla Yogurt topped with granola and seasonal fruit.

\$48/Dozen

Fruit Skewers

Seasonal fruit on bamboo skewers.

\$30/Dozen

Peanut Butter Smoothie Bowls

Chopped apples, pears and banana, immersed in a peanut butter smoothie. Topped with your choice of pecans or walnuts & raisins.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Biscuits

- Yochanan's Famous Biscuits
- Sweet Potato Biscuits

\$36/Dozen

Add Gravy for \$15

Scones

- Peach
- Sweet Potato
- Bacon & Smoked Gouda
- Rosemary

8 scones \$24

Sin Rolls

- Cinnamon
- Cardamom Apple

\$40/Dozen

Chik'n & Waffles

Southern Fried Seitan Chik'n & Scratch Made Waffles

Served with your choice of syrup &/or jelly

S: Serves 8-10 \$155

L: Serves 15-20 \$310

Waffles (GF)

Toppings:

- Maple Syrup
- Seasonal Fruit Compote
- Chocolate Peanut Butter Sauce

S: Serves 8-10 \$80

L: Serves 15-20 \$160

Horchata Pancakes

Fluffy pancakes topped with butter, horchata glaze, syrup and pecans.

\$48/Dozen

Crepes

Sweet Fillings:

- Traditional
- Seasonal Fruit Compote
- Chocolate Peanut Butter Sauce

Savory Fillings:

- Curry Chickpea & Potato
- Muenster & Kale

S: Serves 8-10 \$155

L: Serves 15-20 \$310



Breakfast Burritos

Filled with:

Tofu, Potatoes, Sausage and Spinach

\$96/Dozen

Steak & 'Egg' Breakfast Sandwich

English Muffin, Tofu 'Egg', Sliced Seitan 'Steak' or Bacon, Smoked Gouda Cheese, Crème Sauce

\$80/Dozen

Biscuit Breakfast Sandwich

Biscuit, Tofu 'Egg', Lentil Sausage or Bacon, Smoked Gouda Cheese, Creme Sauce

\$80/Dozen

The Hash Brown (GF)

Tofu 'Egg', Lentil Sausage, Ste Martaen Smoked Gouda & Creme Sauce sandwiched between two hash browns.

\$90/Dozen

Pancake Taco Trio

Platter includes 4 sets of trios:

- Scrambled tofu, lentil sausage, Chipotle cream sauce
- Scrambled tofu, grilled ham, fried chik'n, horchata glaze
- Scrambled tofu, chorizo potatoes, Chipotle cream sauce

\$75/Dozen



SALADS

- Chopped Kale Salad
- House Salad
- French Caprese Salad (w/ Muenster cheese, Basil, Tomatoes, balsamic vinaigrette)

S: Serves 8-10 \$45

L: Serves 15-20 \$90

Shredded Chik'n Salad Bowl

w/ mixed greens, quinoa pilaf, shredded chik'n & toasted chickpeas.

S: Serves 8-10 \$60

L: Serves 15-20 \$120

Salmon Caesar

Romaine lettuce, vegan salmon, garlic herb croutons, roasted shallots & capers, shaved parmesan and Caesar dressing.

S: Serves 8-10 \$80

L: Serves 15-20 \$160



SOUPS & STEWS

- Corn Chowder (GF)
 - Chik'n Noodle (GF available)
 - Lentil Barley (GF)
 - Tomato Soup (GF)
 - 3 Bean Chili (GF)
 - Coconut Curry Orange Lentil (GF)
 - Bordeaux Stew \$70
- 64 ounces, serves 6-8 \$50





TACOS OR BURRITOS

Fillings

- Pulled 'Pork'
- Steak
- Black Bean & Roasted Sweet Potato
- Chik'n
- Shrimp & Sausage +\$15

Toppings

- Cilantro Coleslaw
- Chipotle or Jalapeno Creme Sauce

Tacos \$36/Dozen , Burritos \$96/Dozen

Suggested Sides

- Yellow Rice
- Black Beans or Pinto Beans
- Fried Corn

SANDWICHES

Focaccia Sandwich Platter

Fresh baked Focaccia bread,
Baked Tofu or Roasted
Eggplant, Roasted Pepper and
Onions, Fresh Spinach with
Jalapeno Cream Sauce

S: Serves 8-10 \$80

L: Serves 15-20 \$160

Chicago Cheesesteak Platter

Giardiniera seitan steak topped
with Ste Martaen Cheese on
Hoagie Bread

S: Serves 8-10 \$90

L: Serves 15-20 \$180

Slider Platter

- Pulled P*rk- Jackfruit
simmered with onions and
barbeque sauce on slider
buns
- Chicago Cheesesteak-
seitan and SM cheese on
slider buns
- BBQ chik'n on slider buns

24 sliders \$96

48 sliders \$180



BOXED LUNCH

Greek Style Pita with your choice of filling and your choice of side.

Pita Fillings

- Hummus & Grilled Veggies
- Buffalo Tofu
- BBQ Tofu
- BBQ Rib Tips
- Tuna Salad (Tempeh or Chickpea)
- Chik'n Salad

Sides

- Mac and Cheese
- Macaroni Salad
- Potato Salad
- Pesto Pasta
- Garden Salad

\$17 per person (minimum order of 5 per option)
bottled water included

\$20 per person with choice of coconut water or juice





PASTA, POTATOES & RICE

AWARD WINNING Macaroni & Cheese *GF Available

Traditional baked macaroni and cheese.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Specialty Macaroni & Cheeses

*GF Available

- Smoked Gouda Mac
- Bacon Chipotle Mac

S: Serves 8-10 \$75

L: Serves 15-20 \$150

- BBQ Chik'n Mac

S: Serves 8-10 \$80

L: Serves 15-20 \$160

- Lobster Mac

S: Serves 8-10 \$90

L: Serves 15-20 \$180

Pasta Salad

Elbow pasta with minced peppers and onion tossed in a creamy dressing with sea salt and crushed black pepper.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Bowtie, Spaghetti or Rigatoni (SF) (NF)

Pasta tossed in your choice of sauce.

- Tomato Basil Sauce
- Basil Pesto
- Sun-dried Tomato Pesto
- Seitan crumbles add \$6 for small pan or \$12 for large pan

S: Serves 8-10 \$60

L: Serves 15-20 \$120

Lasagna

Layers of lasagna noodles, tomato sauce with crumbled seitan and our handmade cheese and tofu ricotta.

S: Serves 8-10 \$75

L: Serves 15-20 \$150

Taco Lasagna (GF, NF)

Layers of corn tortillas, Creamy Cheese Sauce, Black Beans & Tomato Sauce

*Seitan add \$6 for small pan or \$12 for large pan (*not GF if added)

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Smashed Potatoes (GF, NF)

Skin on rustic mashed red potatoes.

- Plain
- Roasted Garlic
- Side of Gravy

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Roasted Red or Sweet Potatoes (GF, NF)

- Garlic & Rosemary
- Onion & Pepper
- Smoked Paprika & Cumin

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Rice (GF), (SF), (NF)

- Plain
- Yellow
- Cilantro Lime

(Brown Rice Add \$5 for small or \$10 for large)

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Rice and Peas (GF), (NF)

Caribbean style rice cooked with an option of:

- coconut milk, kidney beans, thyme, garlic & scallions
- sofrito, tomatoes & pigeon peas

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Vegetable Fried Rice

Add chik'n (soy) or beef (seitan) for \$6 small pan or \$12 large pan

S: Serves 8-10 \$55

L: Serves 15-20 \$110

VEGETABLES (GF)

Cabbage

Cabbage sautéed with your choice of

- Spicy red pepper
- Cumin & mustard seed

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Roasted Cauliflower

Oven roasted cauliflower

- Herbed
- Cumin

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Creamed Spinach or Kale

*(contains coconut milk)

Spinach or Kale simmered with vegan cream & minced onions.

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Mustard Greens & Black-Eyed Peas

Simmered low and slow with onions and spices. (suggested side: Cornbread)

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Smoked Collard Greens

Traditional pot of collards slow cooked until tender.

(suggested side: Cornbread)

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Curry Vegetables *(contains coconut)

Vegetables seasoned with yellow curry and simmered in coconut milk.

S: Serves 8-10 \$55

L: Serves 15-20 \$110

Curry Chickpeas and Greens

*(contains coconut)

Chickpeas and greens seasoned with yellow curry and simmered in coconut milk & tomatoes. Can be served as a side or over rice.

S: Serves 8-10 \$55

L: Serves 15-20 \$110

A close-up photograph of several pieces of roasted faux meat wings. The wings are golden-brown and glistening with a sauce, likely the Sriracha mentioned in the text. They are arranged on a metal tray, with some pieces showing the texture of the soy protein and the sugar cane bone.

FAUX MEAT

Wings (GF)

Chik'n (soy protein) on sugar cane bone.

- Sriracha
- BBQ
- Herbed
- Jerk

S: Serves 8-10 \$75

L: Serves 15-20 \$150



Beefless & Roasted Potato Skewers (GF)

Vegan beef on wooden skewers with flavor of your choice.

- BBQ
- Jerk
- Giardiniera

S: Serves 8-10 \$75

L: Serves 15-20 \$150

Chik'n Skewers (GF)

Chik'n (soy protein) on wooden skewers.

- Siracha
- BBQ
- Roasted
- Jerk

S: Serves 8-10 \$75

L: Serves 15-20 \$150

Giardiniera Seitan Roast

Seitan slow roasted with Giardiniera.

S: Serves 8-10 \$75

L: Serves 15-20 \$150

Fried Chik'n

Crispy and tender pieces of seitan battered and fried.

- Original
- Sesame

S: Serves 8-10 \$90

L: 15-20 \$180



SAVORY & SWEET BAKED GOODIES

Cornbread

- Plain
- Jalapeno

S: Serves 8-10 \$30

L: Serves 15-20 \$60

Pies

- Pecan
- Sweet Potato
- Sweet Potato Pecan
- Chocolate Chip Pecan
- Coconut Lime
- Coconut Creme

Serves 6-8 \$30

Cake

- Chocolate
- Carrot

\$40

Sin Rolls

- Cinnamon
- Cardamom Apple

\$40/Dozen

Mousse


- Coconut Lime
- Chocolate
- Sweet Potato


S: Serves 8-10 \$35

L: Serves 15-20 \$70



 **CATERING INQUIRIES**

 (773) 857-4393

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WWW.STEMARTAEN.COM

WE DO FLAVOR.

