

STE MARTAEN CATERING MENU



STEMARTAEN.COM

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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.

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 \$120

Charcuterie Platter

A lush spread of Ste Martaen cheeses, vegan meats, pate, crackers, bread, crudites, nuts, olives.
Serves 18-20 \$185

Crostini

Baguette slices topped with your choice of:

Tomato Bruschetta
Olive Tapenade
Wild Mushrooms & Thyme
Roasted Eggplant Pate
\$36/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

Charcuterie Individual Boxes \$22

Minimum of 12 Boxes Per Order

Mini Skewers

- Chik'n
 - Steak
 - Sweet & Sour Tofu
- \$48/Dozen

Shrimp & Sausage Skewers

\$72/Dozen

Garden Herb & Cheese Stuffed Mushrooms

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

\$36/Dozen

Tartlets

Kale & Preserved Lemon
Vinaigrette
BBQ Chik'n Mac & Cheese
\$36/Dozen



BRUNCH

Traditional Breakfast Combo (GF)

- Scrambled Tofu
- Chorizo Potatoes or Tater Tots
- Sausage Patties

S: Serves 8-10 \$180

L: Serves 15-20 \$360

Grits (NF)

- Plain
- Cheese
- Tomato Gravy (on the side)
- Cajun Shrimp w/ tomato gravy +45

64 oz., serves 8-10 \$50

Quiche (NF)

- Spinach
- Tomato Basil
- Kale & Mushroom

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

Parfait Cups

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

\$67/Dozen 6 oz. cups

Fruit Skewers (NF,GF,SF)

Seasonal fruit on bamboo skewers.

\$48/Dozen

Biscuits (NF)

- Yochanan's Famous Biscuits
- Sweet Potato Biscuits

\$36/Dozen

Add Gravy for \$15

Scones (NF)

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

8 scones \$32

Sin Rolls

- Cinnamon
- Cardamom Apple

\$75/Dozen

Chik'n & Waffles (NF)

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,NF)

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

Pancake Skewers

\$60/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

Scrambled Tofu, Chorizo Potatoes, Sausage and Spinach

\$120/Dozen

Vegan "Egg" McMuffin

Grilled veggie ham, tofu 'egg', cheddar cheese on a toasted English muffin

\$90/Dozen

Steak & 'Egg' Breakfast Sandwich

Toasted English muffin w/ seitan stk, tofu 'egg', smoked gouda cheese, chipotle cream sauce.

\$90/Dozen

Biscuit Breakfast Sandwich

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

\$98/Dozen

The Hash Brown (GF)

Lentil sausage, tofu 'egg', smoked gouda cheese & chipotle cream sauce 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

\$90/Dozen



SALADS

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

S: Serves 8-10 \$55

L: Serves 15-20 \$95

Shredded Chik'n Salad Bowl

Mixed greens, quinoa pilaf, shredded chik'n & chickpeas.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Salmon Caesar

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

S: Serves 8-10 \$97

L: Serves 15-20 \$190

Three Bean Salad

Quinoa, chickpeas, kidney beans, black beans, corn, cilantro, and onion topped with Lime vinaigrette.

S: Serves 8-10 \$65

L: Serves 15-20 \$130



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)

64 ounces, serves 6-8 \$55





TACOS OR BURRITOS

Fillings

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

Tacos \$48/Dozen

Burritos \$120/Dozen

Suggested Sides

- Yellow Rice
- Black Beans or Pinto Beans
- Skillet Corn
- Cilantro Coleslaw

Nacho Bar and/or Taco Bar

\$8/per person

20 person minimum

SANDWICHES

Focaccia Sandwich Platter

Fresh baked Focaccia bread, Baked Tofu or Roasted Eggplant, Roasted Pepper and Onions, Fresh Spinach with Basil Crema.

\$96/Dozen

Slider Platters

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

24 sliders \$96

48 sliders \$180



BOXED LUNCH

Greek Style Pita with your choice of filling and your choice of chips or side. Final choice is a charcuterie box.

Pita Fillings

- Hummus & Grilled Veggies
- Buffalo Tofu
- BBQ Rib Tips
- Chickpea 'Tuna' Salad
- Chik'n Caesar

Sides

- Pasta Salad
- Three Bean Salad
- Garden Salad

- A. **FIRST OPTION \$15**
Sandwich, Chips and Beverage
- B. **SECOND OPTION \$18**
Sandwich, Side and Beverage
- C. **THIRD OPTION \$22**
Charcuterie Box
 - 1) Traditional
 - 2) Brunch
 - 3) MediterraneanAdd Beverage **\$23**





PASTA, POTATOES & RICE

AWARD WINNING Macaroni & Cheese (GF Available)

- Traditional baked macaroni and cheese.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

- 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

Macaroni Salad

Elbow pasta with diced 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

Italian Pasta Salad

Rotini pasta, artichokes, olives and Italian dressing.

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 (NF)

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

Comes with your choice of steak (not GF), chorizo or chik'n.

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Mashed Potatoes (GF, NF)

Skin on rustic mashed red potatoes.

- Plain
- Roasted Garlic
- Side of Gravy

S: Serves 8-10 \$65

L: Serves 15-20 \$130

Roasted Red or Sweet Potatoes (GF, NF)

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

S: Serves 8-10 \$60

L: Serves 15-20 \$120

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

- Plain
- Yellow
- Cilantro Lime
- Pilaf

(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 \$60

L: Serves 15-20 \$120



VEGETABLES (GF)

- Cabbage
- Skillet Corn
- Roasted Cauliflower
- Curry Vegetables *(contains coconut milk)

S: Serves 8-10 \$60

L: Serves 15-20 \$120

- Mustard Greens & Black-Eyed Peas
- Smoked Collard Greens
- Creamed Spinach or Kale *(contains coconut milk)
- Curry Chickpeas and Greens *(contains coconut milk)

S: Serves 8-10 \$60

L: Serves 15-20 \$120

A close-up photograph of several braised wings, likely made of soy protein, served on sugar cane 'bones'. The wings are coated in a thick, glossy, reddish-orange sauce and are piled together. The background is dark, making the vibrant colors of the food stand out.

FAUX MEAT

Braised Wings (GF)

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

- Hot
- BBQ
- Herbed
- Jerk

S: Serves 8-10 \$95

L: Serves 15-20 \$180



Party Wings

- Lemon Pepper
- Cholula (Hot)
- BBQ
- Garlic Parmesan

S: Serves 8-10 \$90

L: 15-20 \$180

Fried Chik'n

Crispy and tender pieces of seitan battered and fried.

- Original
- Sesame

S: Serves 8-10 \$90

L: 15-20 \$180

Curry Goat

A Caribbean dish of 'Goat' meat cooked until tender with curry, aromatics and potatoes. Goes great with our Caribbean rice and peas.

S: Serves 8-10 \$80

L: 15-20 \$160

Chik'n Breast

Grilled whole chik'n breasts, can be served plain or sauced.

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

\$72/Dozen

Mousse

- Coconut Lime
- Chocolate
- Sweet Potato

\$60/Dozen



 **CATERING INQUIRIES**

 (773) 857-4393

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WWW.STEMARTAEN.COM

WE DO FLAVOR.

