



“Cooking is at once child's play and adult joy.  
And cooking done with care is an act of love.”  
— Craig Claiborne



**A thoughtful touch can be found throughout Heartfelt Catering’s menus. These menus stem from owner/executive chef, Cecelia Hamilton. Cecelia would host parties with food for all, including those with special dietary needs. Something for everyone is a motto that Heartfelt Catering follows today.**

**Everything from our dishes to our signature sauces are made from scratch and with only the freshest, natural and quality ingredients — you’ll get a taste of our Southern-roots with every bite. We specialize in healthy cuisine and we offer a variety of vegetarian, vegan and gluten-free dishes. The Heartfelt Catering experience is uniquely different and we pride ourselves in outstanding food and service. You bring the guests, Heartfelt Catering will provide you with great food.**

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

**Brunch Selection**

Option 1 \$15.75

Your choice of Greek or Veggie egg casserole. Served with oven roasted potatoes, assorted fresh fruit, assorted breakfast breads/muffins

Greek: Spinach, tomatoes, red bell pepper and crumbled feta cheese

Veggie: Broccoli, onions, red bell pepper and mushrooms



Option 2 \$18.25

Oven baked sweet potato french toast with custard, chopped pecans, warm maple syrup

Served with scrambled eggs, fresh fruit tray and choice of turkey sausage, smoked bacon or Canadian bacon

Spinach salad tossed in warm bacon dressing

fresh baby spinach, mushrooms, shaved red onions, red pepper, dried cranberries, crumbled bacon (vegan salad & vinaigrette option available upon request)

Option 3 \$14.25

Quiche Lorraine and fresh fruit

Mixed greens salad with orange-fig vinaigrette

roasted pear, toasted walnut, dried cranberries

Option 4 \$16.75

Chicken salad with curry dressing, Spinach salad tossed in orange-fig vinaigrette, Wild rice salad with toasted walnuts, dried fruit and spices, Fruit salad. Served with bread and muffin basket and butter



Option 5 \$29.75

Choice of blackened shrimp or blackened farm raised catfish and grits. Served with sweet potato french toast, fresh seasonal fruit syrup

Fresh Fruit tray, Mixed Greens Salad with roasted pear, toasted walnuts, gorgonzola cheese with orange-fig vinaigrette

Desserts: mini-sugar cookies, mini vanilla cupcakes-vanilla frosting and mini chocolate cakes-dark chocolate ganache

A la Carte

Turkey sausage	\$2.25/person
Canadian bacon	\$2.25/person
Smoked bacon	\$2.50/person
Oven roasted potatoes	\$1.25/person
Savory grits	\$1.50/person
House made granola with	\$3.50/person
Greek yogurt sweetened with honey	





**Sandwich/Wraps, Salads & Dessert Selections**  
**\$16.75/person**

**Chef Selection of  
Assorted Sandwiches and  
Wraps**  
Minimum 25 Guests

**Roasted marinated vegeta-  
bles**

mushrooms, red pepper and other vegeta-  
bles with lettuce in spinach wrap (Vegan)

**Tuna salad in spinach wrap**

water packed tuna, celery, red onion,  
herbs with fresh citrus juice and light  
mayo dressing

**Roasted marinated chicken  
breast with pesto spread on  
wheat roll**

**Roast beef with horseradish  
spread on pretzel roll**

thin sliced lean roast beef

**Choose 2  
Salad Choices**

**Mixed greens garden salad with  
herb vinaigrette** (Vegan, Gluten free)

**Wild rice with roasted walnuts,  
dried fruit and spices** (Vegan, Gluten free)

**Chickpea tossed in citrus vinaigrette**

Red onion, tomatoes, cucumber and parsley (Vegan,  
Gluten free)

**Broccoli salad**

chopped broccoli, celery, golden raisins, toasted sun-  
flower seeds. Tossed with yogurt cream dressing  
(Vegetarian, Gluten free)

**Quinoa and kale**

cauliflower, carrots, roasted diced pear with  
orange-fig vinaigrette (Vegan, Gluten free)

**Spinach salad**

mushrooms, shaved red onions, red pepper, gor-  
gonzola cheese & dried cranberries. Tossed with  
house balsamic vinaigrette (Vegetarian, GF)

**Caesar with hearts of romaine,**

kale, tomatoes, shaved parmesan with anchovy  
cream dressing (Vegetarian, GF)

**Choose 2  
Dessert Choices**

**Brownie with walnuts and  
caramel sauce drizzle**

**Mini-chocolate cupcake  
with chocolate frosting**

**Mini vanilla cupcake with  
lemon frosting**

**Assorted cookie tray  
(chocolate chunk, sugar,  
toffee-pecan)**

**Coconut macaroons** (vege-  
tarian GF)

**Gingerbread cupcake  
with lemon frosting**

**Fresh fruit tray**



## Tray Selections

### Trays Sizes

small 12" round serves 8-12 ppl  
medium 16" round serves 15-25  
large 18" round serves 35-50  
includes approximately 1.5 servings/person

### House Selection of Assorted Mini Sandwiches

*could include*

Grilled chicken on wheat  
Roast beef on pretzel  
Roast ham and cheese on wheat  
Grilled veggie wrap  
Roasted chicken salad wrap  
12" round - \$65  
16" round - \$130  
18" round - \$260

Served with condiment tray of horseradish aioli and roasted garlic-rosemary aioli, Dijon or stone ground mustard, lettuce, shaved red onions & sliced tomatoes

### Grilled marinated vegetable tray

assorted seasonal vegetables marinated in herbs, garlic and fresh citrus juice  
vegan, GF  
12" round - \$20  
16" round - \$40  
18" round - \$80

### Crudité's with roasted sweet potato dip

assorted seasonal blanched vegetables  
vegan, GF  
12" round - \$22.50  
16" round - \$45  
18" round - \$90

### Cheese, Fruit & Nut Tray

Assorted artisan cheeses (cow, sheep & goat, fresh fruit and assorted spiced nuts  
12" round - \$27.50  
16" round - \$55  
18" round - \$110

### Charcuterie Tray

Assorted cured meats, assorted cheeses, olives, nuts, fruit, toast points, assorted mustards  
12" round - \$45  
16" round - \$90  
18" round - \$180

### Snacks

Complement any tray selection with our house made vegan and gluten free snacks

Black-eyed pea dip with \$4.25/person  
fresh cut sweet potato chips

Fresh organic popcorn \$1.25/person  
with sea salt

Spiced assorted nuts \$1.75/person  
curry spiced cashews  
sweet-spicy almonds, walnuts & pecans

### Create your own Mini Dessert Tray (Choose 4) \$6.75/person

Bourbon pecan bars  
Key lime tarts  
Chocolate cupcakes with dark chocolate frosting  
Lemon iced box tarts with fresh whipped cream  
Assorted cookies  
Fruit skewers  
Coconut macaroons  
Baklava

**NOTE:** Prices do not include delivery fees or sales tax.

If on site service is required,:

Bartender fee is \$40/hour with 4 hour minimum

Server fee is \$35/hour with 4 hour minimum

Fee includes set up, clearing, cleaning and tear down