





- General Information -

Sales Minimums | our minimum is the base amount you must spend for your staffed event. Food, beverages, and service staff apply toward the minimum. Taxes and gratuities do not apply. If you do not meet the minimum, an “event fee” will be applied as the remaining difference.

Our event minimums:

Monday – Thursday | \$1,000

Friday – Saturday | \$2,000

Sundays | Closed

Deposits | to secure your event, a \$500 deposit and signed contract must be received. Deposits are non-refundable.

Cancellations and Refunds | if you must cancel your event due to force majeure, a refund, not including the deposit, will be issued. If your event is cancelled for other reasons, a refund may be issued at the discretion of management.

Chef Requests & Dietary Restrictions | our team can produce custom menus at your request. Any dietary restrictions must be communicated with the Event Manager.

Packages & Pricing | all pricing is by consultation only and subject to seasonal market cost.

All staffed event packages include:

- House-baked bread basket with whipped butter
- Choice of (1) salad,
choice of (1) entrée*,
choice of (1) starch side,
choice of (1) veggie side
- Upscale modern white china and modern silver flatware rentals
- An 18% service charge applies to all staffed events

*additional entrée upgrade available

**Appetizers, desserts, and wedding
cakes available a la carte**



Starters



- Canapes -

Bruschetta | peach-basil, tomato-basil, or seasonal

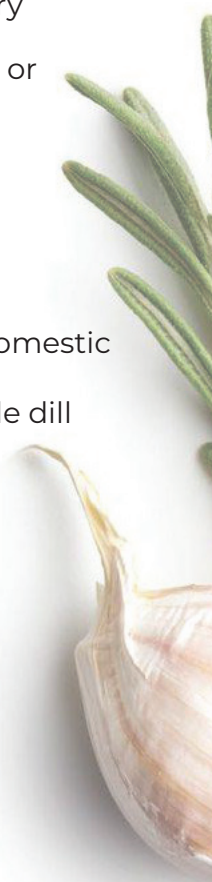
Mini Shrimp Tostada | house-fried tortilla chip with chili-lime shrimp and guacamole

Roast Beef Canapé | horseradish crème and our signature rosemary

Smoked Salmon Canapé | cold-smoked salmon on soft baguette or cucumber cup with whipped dill cream cheese

- Charcuterie -

Artisan Hors D'oeuvres Grazing Board | Chef's selection of domestic & imported cheeses and cured meats, locally-baked breads and crostini, seasonal fruits, assorted nuts and crudité accompanied with house-made dill ranch and hummus.



- Hors D'oeuvres -

Bacon-Wrapped Jalapeño Poppers

Buffalo Chicken Stuffed Pretzel

Chicken Satay | curry-coconut marinated

Crab Cake | chipotle aioli and fresh dill

Mini Beef Wellington | truffle herb aioli and our signature rosemary

Mini Lobster Roll | fresh tarragon and garlic butter roll

Mini Twice Baked Potatoes | bacon, cheddar, chive

Shrimp Cocktail | house-made cocktail sauce

Skewers | antipasto, BLT, caprese, chicken and waffle, pesto tortellini

Thai Corn Fritters | sweet chili sauce and fresh cilantro



Entrees



- Chicken & Pork -

Bruschetta Chicken | seared airline chicken breasts brushed with house-made pesto and topped with tomato-basil or peach-basil bruschetta

Chicken Chèvre Florentine | grilled airline chicken breast with spinach ribbons in a creamy goat cheese sauce

Chicken Marsala | topped with sundried tomatoes and a rich mushroom sauce

Citrus Marinated Grilled Chicken | IPA brined with herb cream sauce

Lemon Chicken Romano | fried golden and accompanied with citrus beurre blanc

Smoked Chicken Quarters | house-made BBQ sauce

Bacon-Wrapped Pork Tenderloin | hickory-smoked with maple bourbon glaze

- Vegetarian -

Crabless Cakes | hearts of palm cakes with vegan chipotle aioli and fresh dill

Mushroom Wellington | vegan truffle herb aioli

Quinoa-Stuffed Portobello | roasted seasonal veggies

Stuffed Acorn Squash | wild rice and mushrooms

Entrees

- Beef & Seafood -

Braised Beef Tri-Tip | brandy peppercorn sauce

Filet Mignon^{*} | served with a red wine pan sauce and our signature rosemary

Flank Steak Roulade^{*} | walnut pesto, sundried tomato, arugula, and red wine sauce

Peppercorn Crusted Tenderloin^{*} | accompanied with horseradish crème

Tequila-Lime Marinated Flank Steak^{*} | chimichurri

Maple Mustard Blackened Salmon | maple mustard glaze

Pesto Crusted Salmon

Shrimp Skewers Add-On | 3 jumbo grilled tiger shrimp, entrée addition

^{*}Consumer Advisory | consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Sides



- Breads -

Corn Bread Muffin | honey, red pepper flakes

Honey Wheat Loaf | topped with rustic grains and seeds

Pretzel Braid Loaf | garlic butter

Rosemary Focaccia | red pepper flakes, sea salt

Signature Diamond Dinner Rolls | parmesan, Italian herbs

Sweet Potato Dinner Rolls | rosemary, honey butter

- Salads -

Autumn Salad | mesclun greens with spiced cider vinaigrette, honeycrisp apples, crumbled goat cheese, candied walnuts

Farmer's Market Salad | romaine greens with house-made dill ranch, fresh local veggies, bacon, cheddar, house-made croutons

Spring Chill Salad | peppery arugula and mint greens with honey-ginger vinaigrette, seasonal citrus, red onion, shaved parmesan, slivered almonds

Summer Berry Salad | mesclun greens with balsamic vinaigrette, fresh seasonal berries, feta, and candied pecans

Summer Peach Salad | mesclun and arugula greens with white balsamic vinaigrette, roasted peaches, blueberries, candied curry pecans

- Starches -

Chilled Lemon Orzo Salad | blistered cherry tomatoes, zucchini, chive, lemon

Herb Roasted New Potatoes | sea salt, garlic, and our signature rosemary

Loaded Twice-Baked Potato Mash | bacon, cheddar, chive

Macaroni and Cheese | traditional or smoked gouda, truffle breadcrumbs

Maple Whipped Sweet Potatoes

Parmesan Mashed Potatoes

Risotto | white wine and mushroom risotto with green peas and fresh mint

Smoked Gouda Scalloped Potatoes

- Veggies -

Broccolini | lemon, parmesan

Brussels Sprouts | honey, red pepper, dried cranberries, slivered almonds

Green Beans | bacon, caramelized onion

Roasted Asparagus | lemon, garlic

Roasted Mixed Veg | seasonal veggies roasted with garlic and sea salt

Tri-Color Whole Baby Carrots | honey bourbon glaze



Sweets



- Cakes -

Butterscotch Cream | butterscotch and cream soda cake with fluffy marshmallow buttercream and butterscotch caramel sauce

Chocolate lovers | Rich chocolate cake flavored with a hint of espresso, with fudgy ganache frosting and salted caramel sauce

Classic Vanilla | moist vanilla cake with almond buttercream and seasonal fruit compote

Honey lavender | honey lavender cake with tart lemon curd and Swiss meringue buttercream

Raspberry champagne | French vanilla champagne cake with raspberry mousse and Swiss meringue buttercream

Seasonal Chef's Choice

- Cake Sizing Guide -

6"

6-8 ppl

8"

10-14 ppl

10"

20-25 ppl

12"

25-35 ppl

14"

35-45 ppl

16"

45-55 ppl

- Desserts -

Cakesicle | an elegant twist on a traditional cake pop

Cheesecake | traditional and seasonal flavors of New York style cheesecake squares

Chocolates | dark chocolate enrobed truffles and salted caramels

Choux | cream puffs and éclairs with seasonal garnishes

Cookies | traditional and seasonal flavors, custom design sugar cookies

Cupcakes | traditional and seasonal flavors

French Macarons | custom flavors available

Pies and Tarts | traditional and seasonal flavors

Shooters | mini layered dessert cup, custom flavors available



Stations



- Stations -

Slider Station | trio of sliders to include buffalo chicken, bacon cheeseburger, and pulled pork with coleslaw topper, served with cones of kettle cooked potato chips

Taco / Nacho Bar | chili lime chicken and pork barbacoa with house-fried chips, corn and flour tortillas, and toppings to include white queso, onion and cilantro, diced tomato, guacamole, sour cream, and salsa

Asian Noodle Station | selection of Asian noodles and sauces served in mini takeout containers with toppings to include chopped peanuts, cilantro, black sesame seeds, scallions, pineapple, bean sprouts, and mushrooms

Pasta bar | mix and match pastas and sauces with toppings to include Italian sausage, grilled diced chicken, parmesan, fresh herbs, and roasted garlic, served with breadsticks

Carving station | chef-carved choice of meat served with sauce and house-baked dinner rolls with whipped butter.

Bacon-Wrapped Smoked Pork Tenderloin | maple bourbon glaze

Beef Tenderloin | trio of sauces to include horseradish cream, chimichurri, and red wine jus

Roasted Turkey Breast | cranberry-thyme chutney

Potato Bar | parmesan mashed potatoes and whipped sweet potatoes with toppings to include bacon, chives, sour cream, peas, diced tomatoes, sauteed mushrooms, brown sugar, and candied pecans

Mac 'n Cheese Bar | smoked gouda and white cheddar mac and cheese with selection of toppings to include bacon, chives, diced tomatoes, sauteed mushrooms, truffle breadcrumbs, fresh herbs, and hot sauce

Pretzel Station | soft, house-baked pretzel knots hung on Pan and Cake signature displays with trio of sauces to include warm beer cheese, house-made marinara, and grainy mustard; and cinnamon-sugar pretzel bites with cream cheese glaze

Chicago Dog Station | all-beef franks with poppy seed buns - load them up in this order: yellow mustard, sweet pickle relish, onion, tomato wedge, pickle spear, sport peppers, and celery salt

- Brunch -

Bagel Bar | plain and everything locally-baked bagels with cream cheese and cold-smoked salmon and accompaniments to include fresh dill, tomato, red onion, capers, lemon, cucumber

Biscuits and Gravy | buttermilk biscuits with a savory sausage country gravy

Brioche French Toast Bake | sliced strawberries and sweet mascarpone cream

Chicken and Waffles | house-fried bone-in chicken and sugar pearl waffles

Continental | fruit and yogurt parfaits with house-made granola and seasonal creations of assorted breakfast pastries

Corned Beef Hash | house-made hash and fluffy scrambled eggs

Quiche | quiche Lorraine or veggie



Beverage & bar



- Bartending -

Our team of creative cocktail connoisseurs are eager to work with you to create a beverage menu that perfectly compliments your unique style and flavor. From classic favorites to exciting new creations, we are here to make sure your event bar is the Bee's Knees!

Silver Package | Domestic beer, house wine, Pepsi products

Gold Package | Domestic and imported beer, seltzers, house wine, well liquor, Pepsi products, and (1) craft signature cocktail

Platinum Package | Craft beer, seltzers, specialty wine with menu pairing, premium liquor, Pepsi products, (2) signature craft cocktails

Add-Ons & More | Additional signature cocktails, beer/wine flights and pairings, and champagne toast upgrades available

All bar packages include licensed bartenders for up to 4 hours* and upscale disposable plasticware** with our signature black cocktail napkins.

* Additional bartending service hours available

**Glassware upgrades available





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