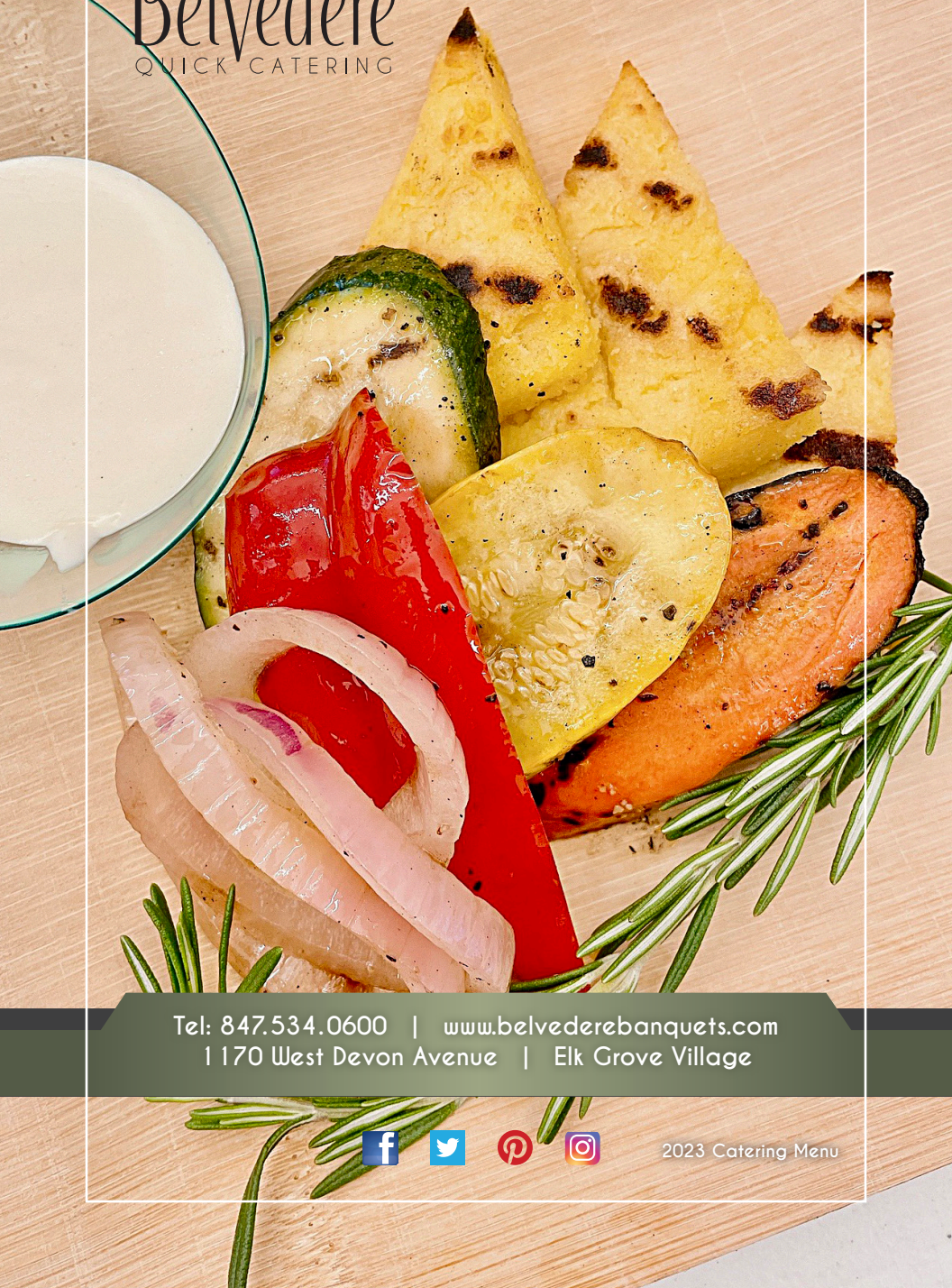


Belvedere

QUICK CATERING



Tel: 847.534.0600 | www.belvederebanquets.com
1170 West Devon Avenue | Elk Grove Village



2023 Catering Menu

About Us...

A 50-year-old family business operated by the grandchildren of immigrants from Sicily, Italy. We value our business and will continue to treat all of our clients with a foundation to preserve quality, service and excite your tastes whenever we see an opportunity. We offer drop off catering services to your home, office, or any location of your liking. If you need full service catering, we are here for that too!

Ordering Instructions

Call us at 847-534-0600!
www.belvederebanquets.com

We are happy to place your order from 9am-5pm every day.

We appreciate 48 hours advance notice, but we will do our best within that time frame to accommodate your catering needs.

Minimum order for delivery is **\$150.00**.

Prices and menu items are subject to change without notice.

Our kitchen reserves the right to notify you of a substitute item due to availability or quality of products.

Cancellation within 12 hours will incur a 50% charge.

All caterings include black disposable serving pieces.

Black disposable fork, knife, plate & napkin is \$1.25 per person.

Disposable racks & sternos \$12 per set.

Tipping is always appreciated.

Payment options are credit card, cash or company check and must be paid prior to the event.



Fresh + Healthy

Preparing local farm to table ingredients whenever possible. Dedicated to conserving resources to sustain a healthy environment.

Choose from our selections or ask about customizing a menu. We accommodate all dietary needs.

Breakfast Baskets By the dozen

BAGELS \$34

Organic plain cream cheese, sweet butter & fruit preserves

MUFFINS BY THE DOZEN, FRESHLY BAKED \$25

CROISSANTS \$36

Chocolate & plain, sweet butter, fruit preserves

Platters Serves 10-15

FRENCH COUNTRY PLATTER \$110

Hard-boiled eggs, sliced smoked ham, Swiss cheese, brie, tomatoes, whole grain mustard, cornichons, flaky croissants, sliced baguette, sweet butter, fruit preserves.

LOX AND BAGEL PLATTER \$225

Smoked salmon, red onion, capers, cucumber, tomato, hard cooked eggs, plain mini bagels, organic cream cheese

SLICED FRUITS \$45

A beautiful arrangement of sliced seasonal fruits and yogurt dip.

WAFFLE BOARD \$135

Sweet waffle board, apple smoked bacon, hard cooked eggs, syrup & butter

BREAKFAST PASTRY PLATTER \$40

Pecan rolls, croissants, muffins & scones, butter and preserves



Breakfast Boxes

Minimum 10. Disposables included

*All boxes include a fruit cup & muffin.

SMOKED SALMON, CREAM CHEESE, CAPERS, TOMATO & RED ONION ON A PLAIN BAGEL \$17

SCRAMBLED EGG, SAUSAGE, CHEDDAR ON CROISSANT \$16

EGG WHITE, SPINACH, ROASTED RED PEPPER IN A MULTIGRAIN WRAP \$14

QUICHE LORRAINE, BACON, CARAMELIZED ONION, SWISS CHEESE \$16

Breakfast ala Carte

Minimum 10

SCRAMBLED EGGS & CHEDDAR \$5 pp

ROASTED ROSEMARY POTATOES \$4 pp

APPLE SMOKED BACON (3 pcs) \$5 pp

MAPLE LINK SAUSAGE (3 pcs) \$5 per person

CHICKEN SAUSAGE (3 pcs) \$5 per person

**CHALLAH CINNAMON FRENCH TOAST
BREAD PUDDING, MAPLE SYRUP \$4.50 pp**

**LEMON RICOTTA PANCAKES WITH
BLUEBERRY COMPOTE \$6 per person**

FRESH FRUIT CUPS (2 pcs) \$6 each

**GREEK OR COCONUT YOGURT
PARFAITS \$7 each**
Seasonal berries, homemade granola

BREAKFAST TARTS \$7 each
• Cheddar & bacon
• Gruyere, spinach & mushrooms
• Sausage, sage & brie

SAVORY BREAKFAST SANDWICHES \$8 each

- Scrambled egg, virginia ham, tomato, basil, croissant
- Bacon jam, griddled egg, creamy havarti, biscuit
- Plant based egg, garlicky spinach, sautéed mushrooms, English muffin
- Egg white, roasted red pepper, pesto, muenster cheese, sourdough bread

BREAKFAST BURRITO \$8 each

All served with pico de gallo and sour cream on the side

- Scrambled egg, pepper jack cheese, black beans, chorizo
- Scrambled egg, mushrooms, seasoned potatoes, sautéed peppers, onions, garlic, spinach, swiss
- Scrambled egg, green onion, chihuahua cheese, chicken tinga

STRAT OR FRITTATA! \$5.50 pp

- Roasted vegetables, feta cheese
- Rosemary, ham, gouda, scallions
- Tomato, basil, ricotta

AMERICAN BREAKFAST \$13 per person

Scrambled eggs, apple smoked bacon or sausage, roasted rosemary potatoes, regular or decaf coffee. Disposables included

Lunch Box \$14 per box, personalized label \$1 more per box

Choice of wrap or sandwich (minimum 5 for any one sandwich or wrap)
fruit cup or homemade chips
chocolate chip cookie

WRAPS

HARVEST CHICKEN SALAD - Grapes, green onion, apples, spinach tortilla

ROAST BEEF & CHEDDAR - Plum tomatoes, greens, horseradish aioli, garlic-herb tortilla

TURKEY & CRANBERRY - Apple-cranberry aioli, greens, plum tomatoes, brie, bacon, whole wheat tortilla

TURKEY CLUB - Roast turkey, bacon, mixed greens, tomato, basil mayo, tomato tortilla

GREEK - Feta cheese, kalamata olives, chopped cucumber, mixed greens, hummus, oregano garlic vinaigrette, spinach wrap

VEGAN PRIMAVERA - Grilled eggplant, peppers, onions, zucchini, herbed bean puree, chickpea wrap

SANDWICHES

HAM & SWISS - Plum tomatoes, greens, dijon mustard aioli, crusty baguette

CAPRESE SANDWICH - Vine ripened tomato, fresh buffalo mozzarella, basil, EVOO, balsamic reduction, tomato focaccia

BBQ CHICKEN - Muenster cheese, Cole slaw, challah onion roll

TUSCAN TUNA - EVOO, green olive, cured white beans, parsley pesto, red leaf lettuce, roasted tomato, whole wheat wrap

CORN BEEF - Shaved with swiss, 1000 island, sauerkraut, rye

ITALIAN - Prosciutto, salami, fresh mozzarella, arugula, olive tapenade, ciabatta

CHICKPEA FALAFEL - charred broccoli, imported feta, caramelized onion, greens, tomatoes, chermoula aioli, whole wheat tortilla



Salad Box \$16 per box, personalized label \$1 more per box

Selection of salads (minimum 5 for any one item)
roll & butter
chocolate chip cookie

SALADS

CONFETTI - Spring mix and baby spinach, black bean, queso fresco, pumpkin seeds, pico de gallo, tortilla strips, roasted corn, red onions, roasted poblano ranch

ARUGULA - Toasted pine nuts, cherry tomato, shaved parmesan, lemon vinaigrette

GREEK SALAD - Romaine lettuce, chopped cucumber, tomatoes, feta cheese, red onion, olives, garbanzo beans, pepperoncini, oregano garlic vinaigrette

BELVEDERE SALAD - Mixed greens, plum tomatoes, fresh mozzarella, roasted red peppers, hearts of palm, balsamic vinaigrette

WALDORF - Greens, romaine lettuce, granny smith apples, candied walnuts, blue cheese, apple cider vinaigrette

KALE - Shredded kale, carrots, red onion, dried cranberries, edamame, citrus vinaigrette

SPINACH - Sunflower seeds, roasted beets, crumbled goat cheese, lemon vinaigrette

CAESAR - Romaine lettuce, anchovy caesar dressing, homemade croutons

***Add on a protein skewer to any salad**

ROAST CHICKEN \$6

HERBED SALMON \$8

GRILLED BEEF TENDERLOIN \$12

MARINATED SHRIMP \$10

Soups

By the gallon \$50
Serves 10 guests. Includes crusty bread & butter, disposable spoon and bowl

- CREAM OF YUKON GOLD POTATO
- CREAM OF CHICKEN WILD RICE
- CHICKEN TORTILLA
- WOODLAND WILD MUSHROOM
- CREAM OF ROMA TOMATO

Simple Buffets

Minimum of 10. Disposables included

**Ask about how we can turn a buffet into an individual box meal!*

OPA! \$16 per person

Grecian style chicken or pork kabob, tzatziki sauce, wild rice pilaf, greek salad with oregano garlic vinaigrette, chickpea hummus, grilled pita

SOUTHERN COMFORT \$15 per person

Broasted bone in chicken or bbq pulled pork, three cheese mac and cheese, creamy coleslaw, biscuits, butter

FAJITAS \$16 per person for chicken | \$20 per person for steak

Seasoned chicken or steak with peppers and onion, flour tortillas, lettuce, tomato, sour cream, salsa, shredded cheddar, refried beans, spanish rice

CHILLI BAR & FIXINS \$75 for 10 guests

Ground sirloin chili, shredded cheddar, sour cream, guacamole, green onions, jalapenos, fritos, corn bread

*Add baked potatoes or sweet potatoes \$1.25 per person

ITALIAN \$16

Chicken parmesan with marinara sauce and mozzarella cheese, penne pasta, caesar salad, garlic bread

HEALTHY \$16 per person for chicken | \$20 per person for salmon

herbed marinated chicken breast or herbed salmon, seasoned quinoa, steamed broccoli, multigrain rolls & butter

BURGER BAR \$16

Choice of two: 1/2lb. beef hamburgers, turkey burgers or black bean burgers

Homemade chips, Fresh fruit salad

All the fixings: American, swiss, cheddar, ketchup, mustard, mayo, lettuce, tomato, red onion

*Add bacon, grilled onions or avocado \$2 more per item per person

Snack Packs

All individually packaged. Minimum 10

CHICAGO POPCORN \$4 each

TRAIL MIX \$4 each

HOMEMADE CHIPS \$3 each

CHURROS & CHOCOLATE \$5 each

FRUIT KABOB & YOGURT \$6 each

SPINACH ARTICHOKE DIP & PITA CHIPS \$7 each

TORTILLA CHIPS \$6 each

Black bean salsa

CHARCUTERIE GRAZER \$12 each

Assorted meats, cheeses, nuts, fruits, crackers.

VEGGIES & DIP GRAZER \$9 each

Lemon hummus, avocado ranch

Platters Serves 10-15

BABY VEGETABLE CRUDITÉ \$60

Selection of fresh crisp vegetables, lemon chickpea hummus, avocado buttermilk ranch

GOURMET CHEESE AND FRUIT \$75

Domestic & imported selections, dried fruits, grapes & strawberries, crackers, breadsticks, crisp bread

HUMMUS AND GRILLED PITA \$40

Warmed pita, lemon chickpea hummus.

ANTIPASTO \$80

Thinly sliced prosciutto, capicola, salami, provolone, parmesan, artichoke hearts, olives, roasted red pepper, tomato mozzarella skewers, crisp breads

BURRATA DISPLAY \$80

Prosciutto, figs, pesto, arugula, toasted crostini

MEDITERRANEAN TRAY \$75

Hummus, tabbouleh, marinated feta cheese, sliced cucumbers, grilled artichokes, roasted red peppers, a selection of olives, pepperoncini peppers, spanakopita, warmed pita bread

BRUSCHETTA \$45

plum tomato, basil, evoo, balsamic reduction served with crostini

BEEF TENDERLOIN SANDWICHES \$250

(30 pieces.) (48 hour notice please.)

Medium-rare sliced beef, caramelized onions, blue cheese aioli

MINI ASSORTED SANDWICHES \$65

- Roast beef & cheddar
- Smoked ham & swiss
- Turkey & cranberry
- Grilled eggplant & peppers on soft mini rolls

TEA SANDWICHES \$65

- Walnut basil chicken salad, multigrain
- Sun-dried tomato, goat cheese, black olives, basil pesto, brioche
- Smoked salmon mousse, capers, dill, pumpernickel
- Roast beef, pimento cheese, watercress, pretzel

ASSORTED CANAPES \$60

- Spinach, dip & parmesan
- Prosciutto & manchego
- Smoked salmon & chive cream cheese
- Tomato & fresh mozzarella

SHRIMP COCKTAIL \$105

Traditional with cocktail sauce and lemons

GREEK CHICKEN SATAY BOARD \$75

Lemon thyme chicken skewers, tatziki



Hors D' Oeuvres 24 piece minimum

Cold \$72

- Chicken portobello crostini, crumbled goat cheese, balsamic syrup
- Lime chicken wonton
- Gorgonzola, apple smoked bacon, honey crostini
- Iceberg, blue cheese, tomato, apple smoked bacon skewer
- Grape lollipop, lemon scented goat cheese, pistachio crust skewer
- Tomato, mozzarella & basil skewer
- Cheese tortellini, tomato, pesto skewer

Hot

Poultry

- Bacon wrapped jalapeno chicken \$85
- Chicken tinga, red onion, chihuahua, quesadilla \$85
- Lemon thyme chicken, feta oregano dressing skewer \$85
- Jerk chicken wings \$70
- Honey lime chicken skewer \$84
- Panko chicken fingers, bbq sauce or honey mustard sauce \$85
- Sticky hoisin chicken skewer, green onion, bok choy \$85

Seafood

- Maryland crab cake, yuzu aioli \$120
- Sesame honey shrimp, sweet chili sauce \$110

Pork

- Mini potato skins, bacon, cheddar, sour cream, green onion \$76
- Italian sausage stuffed mushrooms \$76
- Italian sausage & pepper skewer \$76
- Stuffed black figs chorizo, Manchego wrapped in bacon \$76
- Braised pork, chihuahua cheese, scallions, tomato quesadilla, pico de Gallo \$75
- Apple smoked bacon maple siracha brussel sprout \$75

Beef / Lamb

- Lamb lollipop, merlot reduction \$120
- Italian arancini, marinara sauce \$78
- Beef satay, hoisin sauce \$90
- Mini meatballs in marinara, bbq or Swedish \$60
- Mini burritos- shredded beef, cheese, refried beans, avocado crème \$88

Vegetarian / Vegan

- Spinach stuffed mushrooms \$72
- Black bean, chihuahua cheese quesadilla, avocado cream \$72
- Tofu, pepper & onion, chimichurri sauce \$72
- Buffalo cauliflower skewer, blue cheese dip \$72
- Sundried tomato pesto goat cheese bite \$72



Salads

Serves 10-15, individual salad cups available for \$9 each!

CONFETTI SALAD \$60

Spring mix and baby spinach, black beans, queso fresco, pumpkin seeds, pico de gallo, tortilla strips, roasted corn, red onions, roasted poblano ranch

ARUGULA \$53

Toasted pine nuts, cherry tomato, shaved parmesan, lemon vinaigrette

GREEK SALAD \$60

Romaine lettuce, chopped cucumber, tomatoes, feta cheese, red onion, olives, garbanzo bean, pepperoncini, garlic oregano vinaigrette

BELVEDERE SALAD \$60

Mixed greens, plum tomatoes, fresh mozzarella, roasted red peppers, hearts of palm, balsamic vinaigrette

WALDORF \$60

Mixed greens, romaine lettuce, granny smith apples, candied walnuts, blue cheese, apple cider vinaigrette

CAESAR \$53

Anchovy caesar dressing, homemade croutons

KALE \$53

Shredded kale, carrots, red onion, dried cranberries, edamame, pumpkin seeds, citrus vinaigrette

SPINACH \$53

spinach leaves, pumpkin seeds, roasted beets, crumbled goat cheese, lemon vinaigrette

ANTIPASTO \$65

Bibb lettuce, salami, fresh mozzarella, chick pea, tomato, red onion, cucumber, pepperoncini, almonds, red wine vinaigrette

EQUESTRIAN \$60

Roasted cauliflower, capers, shredded kale, arugula, radishes, dried tart cherry, pumpkin seeds, lemon thyme vinaigrette garlic dressing

GREENS \$50

Tomato, red onion, cucumber, choice of dressing

ZESTY PASTA SALAD \$50

Cavatappi, basil, spinach, red onion, black olives, fontinella cheese, oven dried tomatoes, banana peppers, red wine vinaigrette



Pasta

Serves 10-15 *pints of extra sauce: marinara, alfredo, garlic & oil, or vodka \$8 for 8 ounces!*

BUILD YOUR OWN PASTA \$55

- Choice of 1 pasta, 1 sauce, 1 vegetable, and 1 protein
- Pasta: farfalle, rigatoni, orecchiette
- Sauce: marinara, vodka, alfredo, garlic & oil, pesto cream, bolognese
- Vegetables: spinach, mushrooms, peppers, onions, broccoli
- Protein: mini meatballs, Italian sausage, diced chicken

Make it baked! \$10 extra

HEARTY MEAT LASAGNA \$65

Ricotta dolce, angus ground beef fresh pasta sheets.

CHICKEN CAPRESE CAVATAPPI \$55

Cavatappi pasta, grilled chicken breast, rainbow pear tomatoes, asparagus, shaved parmesan, fresh basil and fresh mozzarella

CHEESE LASAGNA \$60

Spinach, ricotta dolce, marinara

BAKED SHELLS \$60

Shell pasta stuffed with ricotta and baked with marinara and mozzarella

CHEESE RAVIOLI \$60

MEAT RAVIOLI \$65

SHORT RIB CAMPANELLA WITH MASCARPONE CREAM \$75

RIGATONI ALLA NORMA WITH RICOTTA \$65

Fresh tomato sauce with eggplant and basil

CAMPANELLE WITH ITALIAN SAUSAGE \$65

Cannellini beans, escarole and heirloom tomatoes in a garlic and oil sauce



Main Course Platters

Serves 10-15

BALSAMIC GRILLED VEGETABLES \$55

Grilled squash, eggplant, red onion, peppers, brushed with balsamic & lightly dusted with EVOO, salt & pepper

EGGPLANT PARMESAN \$60

Thinly sliced breaded eggplant parmesan layered with marinara and baked with mozzarella

STUFFED PEPPERS \$60

Red peppers stuffed with risotto & fennel

MEATLOAF \$90

Homemade meatloaf, gravy, & mashed potato

5LB BEEF TENDERLOIN \$250

(48-hour notice please)

Medium rare beef tenderloin, merlot reduction

12LB ROASTED PRIME RIB OF BEEF \$350

(Serves 25) Au Jus and horseradish cream

ITALIAN BEEF \$90

Thinly sliced seasoned beef, french rolls, sweet peppers, giardiniera

BEEF BRISKET \$150

Premium beef brisket in sweet bbq sauce

BONELESS BRAISED

BEEF SHORT RIB \$200

Red wine braised, veal demi glace

LEMON CHICKEN \$70

Marinated with a lemon butter sauce

BROASTED CHICKEN \$65

Pressure cooked breaded bone in chicken

SANTA FE CHICKEN \$70

Grilled chicken breast rubbed with ancho chili served with zesty relish

CHICKEN MARSALA \$70

Boneless breast of chicken with a dry marsala demi and wild mushrooms

CHICKEN PICCATA \$70

Pan seared chicken breast with a lemon caper sauce

JALAPENO-CILANTRO GRILLED CHICKEN \$70

Chicken breast marinated in a jalapeno-cilantro pesto, accompanied by grilled onions & peppers

CHICKEN PARMESAN \$70

Breaded breast of chicken topped with homemade marinara sauce and mozzarella cheese

TURKEY MEDALLIONS \$70

Apple smoked bacon wrapped turkey medallions served with cranberry orange demi

ROASTED TURKEY BREAST \$70

Giblet gravy

ITALIAN SAUSAGE & PEPPERS \$65

Sautéed onions, peppers, giardinere, french bread

ROASTED PORK LOIN \$70

Rosemary roasted pork loin served with cabernet sauvignon demi-glace

SPINACH & MUSHROOM

STUFFED CHICKEN BREAST \$75

Garlic cream sauce

PULLED PORK \$65

Shredded pork in sweet bbq sauce, brioche rolls

RACK OF RIBS \$22 per rack

Bbq sauce

HERBED SALMON \$105

lemon caper sauce or dill cream

U-10 STUFFED SHRIMP \$120

Seasoned bread crumbs, lemon butter sauce

PARMESAN ENCRUSTED

WHITEFISH \$105

Chive beurre blanc

HARRINGTON'S CORNED

BEEF BY THE POUND

FLAT CUT \$25.99lb

HARRINGTON'S CORNED

BEEF BY THE POUND

SANDWICH CUT \$18.99lb



Starches \$46

Serves 10-15.

PARMESAN POTATO TART

GARLIC-PARMESAN MASHED POTATO

TRADITIONAL MASH POTATOES WITH GRAVY

ROASTED FINGERLING POTATOES

VESUVIO POTATO WITH PEAS

WILD-WHITE RICE PILAF

BROWN RICE

FIESTA RICE

YUKON SMASH POTATOES BACON, CHEDDAR, GREEN ONIONS

PARMESAN RISOTTO

WILD MUSHROOM RISOTTO

SWEET CORN WITH CHIVE BUTTER

CELERY ROOT YUKON POTATO PUREE

MASHED SWEET POTATO, BROWN SUGAR BUTTER

BRAISED BLACK LENTILS-APPLEWOOD BACON, FENNEL, SHALLOTS, BABY HEIRLOOM TOMATOES AND BASIL

FRIED POTATOES WITH PECORINO CHEESE

Vegetables \$46

Serves 10-15.

ASPARAGUS & CARROTS

GREEN BEANS TOMATO RELISH

HONEY GLAZED CARROTS

CURRIED BABY CARROTS

JULIENNED VEGETABLES

STEAMED BROCCOLI & CAULIFLOWER

ROASTED ASPARAGUS

BRUSSEL SPROUTS, CARROTS, CORN & GREEN BEANS

ROASTED CAULIFLOWER

BRUSSEL SPROUTS WITH BACON

CHAR ROASTED BROCCOLI

CREAMED SPINACH

GRILLED ASPARAGUS

ARTICHOKE, PEAS, BROAD BEANS & MINT



Dessert

24 piece minimum

ASSORTED BROWNIES & BARS \$3.50 per piece

ASSORTED MINI PASTRIES \$2.25 per piece

ASSORTED BELVEDERE COOKIES (CHOCOLATE CHIP, MACADAMIA NUT, OATMEAL, PEANUT BUTTER) \$3 per piece

MINI CUPCAKES (YELLOW, CHOCOLATE OR RED VELVET) \$3.50 per piece

CAKE POPS (YELLOW, CHOCOLATE, WHITE OR MARBLE) \$3 per piece

BUTTER COOKIES \$18 per lb

CHEESECAKE POPS \$3.50 per piece

CHOCOLATE COVERED STRAWBERRIES \$3.50 per piece

CHOCOLATE DIPPED PRETZEL, MARSHMALLOW, OR OREO \$3 per piece

PIE BARS \$3.50 each

CHEESECAKE BARS \$3.50 each

Beverages

Ask about our alcohol packages!

HOT COFFEE OR TEA \$29

Are served in disposable beverage boxes. 8- 12ounce servings

REGULAR OR DECAF COFFEE - half & half, assorted sweeteners, stirrers

TAZO HERBAL & BREAKFAST TEAS - sliced lemon, assorted sweeteners, half & half, stirrers

HOT CHOCOLATE OR CIDER \$29

Served in a disposable beverage boxes. 8- 12 oz servings.

BOTTLED ORANGE OR APPLE JUICE \$4 each

BOTTLED WATER \$2 each

BOTTLED NATURAL LEMONADE \$4 each

IZZE NATURAL SODAS \$3.75 each

Blackberry, clementine, or mango

LA CROIX SPARKLING WATER \$2.50 each

Plain, lemon or lime

CAN SODA \$2.50

22LB BAG OF ICE \$7 each

10 Feast



READY MADE MEALS! \$11.95 each

We supply the meals you can heat on site!
Stock your fridges for snacks, meals or on the go!

KETO BURGER

Mashed cauliflower, apple smoked bacon, caramelized onions, pickles and jalapeno peppers

ATLANTIC SALMON

Braised black lentils, applewood bacon, fennel, shallots, baby heirloom tomatoes and basil, hollandaise sauce (gluten free)

BBQ CHICKEN

Roasted sweet potatoes and brussels sprouts tossed with bacon

BEEF TENDERLOIN

Creamy spinach with potato gratin and veal demi glace

BRAISED PORK SHOULDER

Cauliflower mash with glazed mushrooms and green beans

CHICKEN ALA VODKA

Grilled chicken breast topped with fresh mozzarella, vodka sauce over zucchini and butternut squash noodles (gluten free)

CHICKEN CAPRESE

Cavatappi pasta, grilled chicken breast, rainbow pear tomatoes, asparagus, shaved parmesan, fresh basil and fresh mozzarella



\$25.00 OFF

Any Belvedere Catering of \$250 or more.

(Tax, gratuity and delivery are additional.)

Must mention at time of booking and present coupon at time of delivery or pick-up. Coupon cannot be combined with any other offer or special discount.

Belvedere
QUICK CATERING

847.534.0600

1170 West Devon Avenue

Elk Grove Village, IL 60007

www.belvederebanquets.com

\$50.00 OFF

Any Belvedere Catering of \$450 or more.

(Tax, gratuity and delivery are additional.)

Must mention at time of booking and present coupon at time of delivery or pick-up. Coupon cannot be combined with any other offer or special discount.

Belvedere
QUICK CATERING

847.534.0600

1170 West Devon Avenue

Elk Grove Village, IL 60007

www.belvederebanquets.com



Belvedere Events & Banquets
Specializes in All Types of Event
Planning for Any Occasion,
Our location or Yours.

Social Events

We understand the significance of the special events in your life and deliver the outstanding service you deserve.

Weddings

Belvedere is a premier wedding venue in the Northwest Suburbs offering many distinctive amenities.

Corporate

Conveniently located minutes from O'Hare International Airport, combining gracious hospitality with unsurpassed guest services

Belvedere
QUICK CATERING

1170 West Devon Avenue
Elk Grove Village, IL 60007

PRSRT STD
ECRWSS
U.S. POSTAGE
PAID
EDDM RETAIL

*****ECRWSS****

**Local
Postal Customer**