

## Popular Packages (minimum 15 people)

### Package One

**Lasagna with Salad and Bread**  
 One Gourmet Lasagna  
 Garden or Caesar Salad  
 Our Famous Garlic Bread or French Bread  
 \$9 per person (for most types)

### Package Two

**Lemon-Herb Marinated Chicken Breast and Grilled Italian Sausage and Peppers**  
 Garden or Caesar Salad  
 One or Two Side Dishes\*  
 Our Famous Garlic Bread or French Bread  
 \$11 per person

### Package Three

**Broiled Norwegian Salmon and Rosemary Pork Tenderloin**  
 Garden or Caesar Salad  
 One or Two Side Dishes\*  
 Our Famous Garlic Bread or French Bread  
 \$13 per person

### Package Four

**Luncheon Salad Sampler**  
 Any Three Salads  
 Our Famous Garlic Bread or French Bread  
 \$9 per person (for most combinations)

### Package Five (minimum 30 people)

**Fresh Pasta Bar: Mix and Match your Noodle favorites**

Two Pastas: Penne and Bowties  
 Choose Three Sauces: Alfredo, Marinara, Pesto, Bolognese, Chicken Romano or Roasted Garlic Sun-Dried Tomato  
 Choose Three Additional Toppings: Sautéed Garden Vegetables, Grilled Garden Vegetables, Traditional Meatballs, Grilled Italian Sausage, Grilled Lemon-Herb Chicken Breast, Sautéed Shrimp (add \$2 per person)  
 Garden or Caesar Salad  
 Our Famous Garlic Bread or French Bread  
 \$13 per person

*\*two side dishes for groups over thirty, one side dish for small groups*

**Ask your consultant about our personalized Bag Lunches for corporate or home!**

The Garrison Companies are:

**The Noodle**  
 Fresh Pasta & Seafood

708 Twelfth Street, Wilmette  
 847-251-2228  
 thenoodlecafe.com

**depot nuevo**  
 fresh fare... latin flair

1139 Wilmette Ave., Wilmette  
 847-251-3111  
 depotnuevo.com

**Seasonings**  
 Catering  
 by The Noodle

847-251-2228  
 SeasoningsCatering.com

# Seasonings

## Catering

by The Noodle

Seasoned catering professionals for all seasons.



Holiday 2008

- ◆ Fresh, Quality Cuisine for Pick Up or Delivery
- ◆ Distinctive Events Catered in Your Home or Office
- ◆ Appetizer and Wine Parties
- ◆ Buffet or Full Meal Service
- ◆ Gift Packages to Pamper Friends During Busy Times
- ◆ Personalized Bag Lunches for Corporate or Home
- ◆ Corporate Gifts
- ◆ Cuisine Prepared in our Containers or your Personal Pans

Contact us at

847-251-2228 or

[info@seasoningscatering.com](mailto:info@seasoningscatering.com) or

[SeasoningsCatering.com](http://SeasoningsCatering.com)

Fully licensed and insured  
 Most orders require three days notice.

## Cold Appetizers

Mini Artichoke and Caper Bruschetta  
Fresh Eggplant Caprese Wrap  
Gourmet Cheese and Cracker Arrangement  
Fresh Seasonal Fruit Arrangement or Skewers  
Prosciutto Wrapped Melon Skewers  
Shrimp with Cocktail Sauce  
Beef Tenderloin Pesto Cream Cheese Crostini  
Sesame Seared Tuna Crostini with Poblano Remoulade

## Hot Appetizers

Bacon Wrapped Shrimp  
Crab Cake with Sun-Dried Tomato Remoulade  
Blackened Shrimp and Vegetable Skewers  
Pesto-Stuffed Mushroom Caps  
Apricot Brie Tarts  
Barbecue-Glazed Italian Meatballs  
Goat Cheese Stuffed Artichoke Hearts  
Chicken Satay

## Salads

Caesar Pasta  
Gourmet Garden  
Vegetable Pesto Penne Pasta  
Tuna Lime  
The Noodle's Signature Chopped Salad  
Tarragon-Grape Chicken  
Cranberry-Pecan Chicken

*Add fresh ahi tuna, sautéed shrimp, grilled or blackened chicken, salmon or steak to any of the above salads for an extra charge.*

## Gourmet Lasagna

Chicken, Spinach and Mushroom in Cream Sauce  
Four Cheese in Marinara  
Garden Vegetable in Marinara  
Traditional Ground Beef in Marinara  
Spicy Italian Sausage and Peppers  
Spicy Chorizo Sausage with Caramelized Onions in Marinara  
Seafood Medley with Cream Sauce  
*Other combinations are available.*

## Soups and Chili

(available by the half gallon)

Tomato Basil  
Minestrone  
Spinach Lentil  
Vegetable Bean  
Chicken Noodle  
Creamy Lemon Chicken  
Split Pea  
Turkey-Four Bean Chili  
Sirloin-Four Bean Chili

## Main Courses

Lemon-Herb Marinated Chicken Breast  
Mediterranean Chicken  
Beef Tenderloin with Horseradish Sauce  
Grilled Italian Sausage and Peppers  
Barbecue Glazed Pork Tenderloin  
Broiled Canadian Salmon with Lemon Caper Sauce  
Maple-Soy Sea Scallops  
Herb-Garlic Jumbo Shrimp

## Sides

### Vegetables

Seasonal Vegetable Medley  
Ginger Sautéed Fresh Vegetables  
Fresh Green Beans with Almonds  
Grilled Asparagus  
Prosciutto-Wrapped Asparagus  
Maple-Glazed Baby Carrots  
Port-Glazed Pearl Onions  
Lemon Buttered Broccoli Florets

### Pasta

Tossed with your choice of sauce:  
choose from Marinara, Meat  
Bolognese, Alfredo, Fresh Basil  
Pesto, Roasted Garlic and Sun-Dried  
Tomato, Oil and Garlic or Butter  
Penne  
Bow Ties  
Tri-colored Tortellini  
Herb and Cheese Stuffed Ravioli  
Smoked Mozzarella Ravioli

### Potatoes

Rosemary-Herb Roasted  
Horseradish Mashed  
Chive Mashed  
Mashed Sweet Potatoes  
Herb-Buttered New Potatoes

### Rices and Couscous

Mushroom Wild Rice  
Spanish Rice  
Vegetable Stir-Fried Rice  
Ginger-Vegetable Couscous  
Curried Carrot Couscous

## Desserts

Mini Chocolate Pot de Crème  
Gourmet Mini Chocolate Chip Cookies  
Double Layer Chocolate Cake  
Florida Key Lime Pie  
Carrot Cake with Cream Cheese Frosting  
Fresh Fruit Crisp