

Why just have a party, when you can create a

Noteable Event

The Premiere Catering & Event Planning Organization

The difference between a party and a Noteable Event is more than just food. It is imaginative locations, dramatic presentations and impeccable service.

Imaginative Locations

We might suggest a Grand Warehouse, a Museum, a Cultural Center, a Tented Chalet or even your own home.

Dramatic Presentations

Let us create the stage with a dramatic display of lights, florals, banners and props. Your guests will be captivated the moment they arrive throughout their stay.

Impeccable Service

Let us dazzle your guests and provide the sizzle of enjoyment and attention to everyone.

The Noteable Events philosophy is to deliver to its guests an artful culinary and service experience. Whether our guest requests a simple breakfast or luncheon, a corporate open house, a sporting event, a wedding of their dreams or a gourmet dinner for two, the Noteable Team will make the event special, memorable and hassle-free.

Call us today at (630) 371-3012

WE PROUDLY ACCEPT



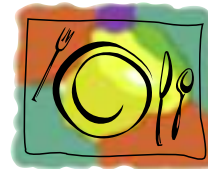
Additional Details

Your **Michael's On Main Café** provides menu selections prepared by our chefs, then presented for serving to your guests. Our menu selections may be delivered to your meeting room and set up, or picked up from our café.

For all your catering requirements, please contact us at 630.912.2171.

Is there something you don't see... Please ask! We have lots of ideas, and are happy to tailor a menu to suit your guests, as well as your budget.

~ Bon Appetit!



Noteable Event Productions, Inc.
Catering & Event Planning
&
Michael's on Main Café Group

Tel: 630.371.3012 • Fax: 630.371.3519
www.noteableevents.com

Catering Information



Chatham Centre

**For All Your Catering Needs,
Contact us at 630.912.2171**



Breakfast

THE HEALTHY CONTINENTAL \$7.95/guest

Seasonal Fresh Fruits & Berries, combined with a Homemade Yogurt dressing
Low-Fat Granola • Hot Oatmeal with Brown Sugar & Raisins
Carafes of Skim Milk
New York Style Bagels with Cream Cheese, Butter & Jams
Fresh Fruit Kabobs with a Berry Dipping Sauce
Freshly Brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

THE MINI STARTER \$7.95/guest

Freshly Baked Muffins • Breakfast Breads
Freshly Baked Danish Pastries • New York Style Bagels with Cream Cheese, Butter & Jams • Whole Fresh Fruit Display
Carafes of Orange, Apple & Grapefruit Juices
Freshly Brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

THE COUNTRY BREAKFAST \$10.25/guest

Sliced Seasonal Fruit Display
Freshly Scrambled Eggs surrounded by:
Bowls of Fresh Sauteed Vegetables • Shredded Cheese • Salsa
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
Skillet Potatoes • Freshly Baked Toasting Breads
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange, Apple & Grapefruit Juices
Freshly brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

ON-EXPO FRENCH TOAST CELEBRATION \$12.95/guest

Watch our Chef create a variety of French Toast Specialties!
Cinnamon Bread • Cinnamon Raisin Swirl Rolls
Apple Nut • Traditional French Toast
Surrounded by:
Fresh Seasonal Fruits & Berries
Warm Maple Syrup • Whip Cream
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange, Apple & Grapefruit Juices
Freshly brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

BREAKFAST ALA CARTE

Freshly Brewed "Seattle Roasted" Coffee	\$2.95/guest
Bottled Juices & Water	\$1.50/each
Chilled Sodas	\$1.50/each
New York Style Bagels	
w/Cream Cheese, Butter & Jams	\$18.00/dozen
Assortment of Freshly Baked Fruit Muffins	\$20.00/dozen
Basket of Whole Fresh Fruits	\$15.00/dozen
Assortment of Freshly Baked Danish Pastries	\$24.00/dozen

Lunch

SIMPLE SANDWICH/WRAP \$11.25/guest BASKET BUFFET

Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables pre-made on an assortment of:
Breads • Rolls • Wraps • With Crisp Lettuce & Fresh Tomatoes

The Simple Sandwich Basket Buffet is served with one (1)
Signature Salad, Homemade Potato Chips & Freshly Baked Cookies

CLASSIC DELI BUFFET \$11.95/guest

Chef's Specialty Soup of the Day
Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables with a selection of:
Sliced Cheese • Crisp Lettuce • Fresh Tomatoes
Assorted Sliced Breads • Bakery Rolls

The Classic Deli Buffet is served with two (2) Signature Salads,
Homemade Parmesan Potato Chips, Freshly Baked Cookies,
Bakery Bars & Chocolate Brownies

SIGNATURE SALAD BAR \$15.95/guest (12 GUESTS OR MORE)

Grilled Steak • Breast of Chicken • Grecian Shrimp
Surrounded by our Field Greens
• Traditional Caesar
• Fresh Spinach with Mushrooms, Hard Boiled Eggs, Red Onions,
CROUTONS, & a Warm Bacon Dressing
• Roasted Rosemary Red Potatoes
• Seasonal Fresh Fruit
• Orzo-Asparagus Pasta with Fresh Mozzarella & Diced Plum Tomatoes
• Classic Tossed Pasta Primavera, Antipasto Salad,
Grilled Vegetables
• Cobb
• Mixed Field Greens with Raspberries, Bleu Cheese Crumbles &
Tossed Walnuts with a Raspberry Vinaigrette Dressing

BISTRO BAG LUNCHEON \$7.95/guest

Our Bistro Bag Luncheon is ideal for those meetings that require your group to continue throughout lunch! Choose from:
• Grilled Breast of Chicken with a Pesto Mayonnaise
• Roast Baron of Beef with a Creamy Horseradish Sauce
• Grilled Salmon Filet with Dill-Dijon Mayonnaise
• Teriyaki Marinated Seared Tuna with a Salsa Mayonnaise
• Grilled Vegetarian with a Seasoned Cream Cheese
Our Bistro Bag Includes Appropriate Condiments

PLUS CHOOSE YOUR ADD-ONS \$1.00/each

Gourmet Salad • Potato Chips
Candy Bar • Fresh Baked Cookies
Bottle of Water

Hot Luncheon

LITTLE ITALY \$12.95/guest

Italian Salad with a Lemon Herb Parmesan Dressing,
Choice of:
 Homemade Meat Lasagna **OR** Chicken Parmesan **OR**
 Our Noteable Lemon Breast of Chicken
Mostaccioli • Broccoli • Garlic Bread
Dessert

VIVA MEXICO BUFFET \$12.95/guest

Marinated Grilled Steak & Chicken
Soft & Hard Tortilla Shells
Shredded Cheese • Diced Tomatoes • Crisp Lettuce
Black Olives • Jalapeno Peppers
Sour Cream • Guacamole
Accompanied by:
Homemade Tortilla Chips • Homemade Salsa
Traditional Spanish Rice • Refried Beans
Cinnamon Churros for Dessert!

MAMA MIA \$11.95/guest

Noteable Italian Beef • Crusty Italian Rolls
Sweet Peppers • Mozzarella Cheese
Homemade Parmesan Chips
Gourmet Cookies for Dessert

CHEF'S CHOICE \$12.95/guest

2 Salads • Entrée • 2 sides • Dessert

Desserts/Snacks

SCRUMPTIOUS SNACKS

• Assorted Candy Bars	\$1.50/each
• Bakery Bars & Lemon Squares	\$1.50/guest
• Cookies	\$1.50/guest
Noteable Chocolate Chip, White Chocolate Macademia Nut, Oatmeal Raisin & Peanut Butter Cookies	
• Deluxe Mixed Nuts	\$2.50/each
• Freshly Popped Popcorn	\$1.50/guest
• Homemade Tortilla Chips & Salsa	\$2.75/guest
• Homemade Tortilla Chips, Salsa & Guacamole	\$3.00/guest
• Popcorn Trio Buttered, Carmel & Cheddar Cheese	\$4.50/guest
• Pretzel Twists	\$1.00/guest
• Rich Chocolate Brownies	\$1.50/guest
• Snack Mix	\$1.75/guest
• Whole Fresh Fruit	\$1.75/each
• Can Soda	\$1.00/each
• Bottled Water	\$1.00/each