

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



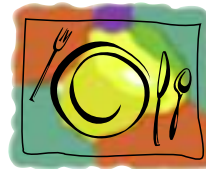
## Additional Details

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 630-393-0772, or fax us at 630-393-0882.**

**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](http://www.noteableevents.com)

## Catering Information



**At Cantera**

**For All Your Catering Needs,  
Call Wendy at 630-393-0772**



# Breakfast

## THE MINI-CONTINENTAL \$10.95/guest

Freshly Baked Fruit Muffins • Breakfast Breads  
Freshly Baked Danish Pastries  
New York Style Bagels with Cream Cheese, Butter & Jams  
Sliced Seasonal Fresh Fruit Display  
Carafes of Orange, Apple & Grapefruit Juices

## THE HEALTHY CONTINENTAL \$8.95/guest

Seasonal Fresh Fruits & Berries, combined with a Homemade Yogurt dressing  
Low-Fat Granola  
Hot Oatmeal with Brown Sugar, Walnuts & Raisins  
Carafes of Skim Milk  
New York Style Bagels with Cream Cheese, Butter & Jams  
Fresh Seasonal Fruit Kabobs with a Berry Dipping Sauce  
Assorted Juices

## THE MINI STARTER \$8.95/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 OLD COUNTRY BREAKFAST \$13.95/guest

Sliced Seasonal Fruit Display  
Freshly Scrambled Eggs surrounded by:  
Bowls of Fresh Sautéed 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 \$14.95/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 and Cranberry Juices  
Freshly Brewed Coffees  
Gourmet Herbal Teas

## BREAKFAST ALA CARTE

Freshly Brewed "Seattle Roasted" Coffee	\$3.25/guest
Bottled Juices & Water	\$1.75/each
Chilled Sodas	\$1.50/each
New York Style Bagels	
w/Cream Cheese, Butter & Jams	\$20.00/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 \$11.95/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 two (2) Signature Salads, Homemade Potato Chips & Freshly Baked Cookies*

## CLASSIC DELI BUFFET \$12.95/guest

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*

## Add Soup or Chili \$2.25/guest

## SIGNATURE SALAD BAR \$14.95/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 \$8.95/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 \$13.95/guest

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

## SOUTH OF THE BORDER \$14.25/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 \$14.50/guest

Noteable Italian Beef • Crusty Italian Rolls  
Sweet Peppers • Mozzarella Cheese • French Fries  
Gourmet Cookies

## HEALTHY CHOICE \$12.95/guest

- Breast of Chicken Stuffed with Artichokes, Roma Tomatoes & Shallots
- Mushrooms and Spinach in a Marsala Wine Reduction Sauce
- Breast of Turkey Scaloppini topped with our "Soon to be Famous" Roasted Red Pepper Garlic Aioli Sauce and Brown Rice Pilaf

*Plus this includes:*

Steamed Broccoli, a Field Greens Salad with a Low Fat Dressing,  
Dinner Rolls, Heart Healthy Promise Spreads and  
Fresh Seasonal Fruits

## KANSAS CITY BBQ \$12.95/guest

Tangy Coleslaw and Mustard Potato Salad  
Watermelon Wedges  
Tender Barbecue Beef Brisket and Southern Fried Chicken Tenders  
Corn Cobettes  
Potato Rolls and Butter  
Peach Cobbler

# 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 Macadamia 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	\$4.50/guest
Buttered, Caramel & Cheddar Cheese	
• Pretzel Twists	\$1.00/guest
• Rich Chocolate Brownies	\$1.50/guest
• Snack Mix	\$1.75/guest
• Whole Fresh Fruit	\$1.75/each