

# *C'est Si Bon!*

773.363.4123 Phone  
5225 S. Harper Avenue  
Chicago IL 60615

Established 1990

C'est Si Bon!, Ltd. is now a full service catering company and can service from a few to several thousand guests.

The C'est Si Bon! space is also available to rent for small parties and meetings.

House specials include a wickedly caloric sweet potato cheesecake and sweet potato biscuits, turkey breast - slow cooked with 12 herbs or Cajun fried coconut shrimp, Cajun catfish and chicken strips.

Our Event consultants will work with you to create just the right menu and atmosphere for your event. We will help you with musicians, DJ's, decorators, linen, china and staff. From weddings to corporate events we are at your service.

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**Client:**

**Date:**

**Location:**

**# Guests :**

## Wedding Proposal Standard Items

- Four Hour Standard Bar
- Wine Service during Dinner
- Choice of Salad
- Choice of Entrée
- Rolls and Butter
- All Dishes, Flatware, Glassware
- All Table Linen and Napkins – Standard – Poly Cotton
- Service Staff, Waiters, Bartenders
- Service Charge Included

## Additional Items not Included in wedding proposal

- Champagne Toast
- Hors d'oeuvres
- Dessert/Wedding Cake
- Flowers
- Entertainment
- Upgraded Linens, ie. Lamours
- Coffee and Tea

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## **Beverage Service**

### Standard Bar

Smirnoff Vodka  
Beefeaters Gin  
Bacardi Rum  
Dewars Scotch  
Canadian Club  
Jim Beam Bourbon  
Cuervo Tequila  
Southern Comfort  
O'Douls  
Budweiser  
Bud Light  
Chardonnay  
Merlot

### Premium Bar \*\* (additional charge)

Absolut Vodka  
Tanqueray Gin  
Bacardi Rum  
Crown Royal  
Chivas Reral  
Jack Daniel's  
Cuervo Tequila  
Kahlua  
O'Douls  
Budweiser  
Bud Light  
Heineken  
Amstel Light  
Chardonnay

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Merlot

Cabernet Sauvignon

## **Meal Selection**

### Poultry

Southern Comfort Chicken \$74.00  
fennel, apple and duck sausage stuffing served with a  
thyme jus

Chicken Breast with Goat Cheese & Mustard \$76.00  
stuffed breast with herbs and grainy mustard served  
with fire roasted tomato compote

Herb Grilled Chicken with Boursin Sauce \$76.00  
sautéed portabello mushrooms with herb and pepper  
Boursin cheese

Chicken Cacciatore \$71.00  
with porcini mushrooms, red wine, tomatoes and  
fresh thyme

Chicken Stuffed with Ricotta & Spinach \$71.00  
and a lemony white wine sauce

Maple and Madiera Glazed Turkey Breast \$75.00  
served with a Cognac shallot cream

Stuffed Cornish Hens with Mustard and Kumquat Glaze \$83.00  
fennel, apple and duck sausage stuffing served with a  
thyme jus

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Roasted Duck Breast with Saskatoon Berries \$85.00  
wild berry demi-glace with a touch of aged balsamic

## Beef, Lamb & Pork

Beef Tenderloin with Red Wine Jus \$90.00  
seasoned with fresh herbs, chargrilled and roasted

Beef Tenderloin with Mocha Porcini Sauce \$91.00  
grilled and peppered tenderloin with a rich demi-glace  
sauce

Beef Tenderloin with Cognac Five Spice Sauce \$95.00  
grilled and peppered tenderloin with a rich demi-glace  
sauce

Beef Tenderloin with Boursin Sauce \$92.00  
sautéed porcini mushrooms with herb and pepper  
Boursin cheese

Pine Nut crusted Rack of Lamb \$105.00  
served with red wine jus and lemon

Lamb Osso Bucco \$100.00  
braised in white wine and served with lemon

Beef Bourguignon \$90.00  
rich red wine and brandy sauce with carrots, mushroom  
and roasted shallots

Rosemary studded Rib Eye Roast \$89.00  
seasoned with fresh herbs and a touch of garlic and  
served with rosemary beef jus

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Fennel Seed and Orange crusted Pork Tenderloin \$82.00  
grilled, crusted and served with a fresh salsa verde

Roasted Pork Striploin \$77.00  
stuffed with double smoked ham, apple and rosemary  
served with an apple jus

## Fish

Monkfish with Niçoise Sauce and Pine Nuts \$78.00  
saffron scented sauce complimented with a golden  
raisin, pine nut and vegetable "ratatouille"

Monkfish with White Bean Ragout and Pancetta \$79.00  
scented with sage and served with a zucchini and bell  
pepper ragout

Grilled Cajun Catfish Steaks \$71.00

Salmon with Fresh Oregano and Lemon \$77.00  
served with a fresh herb, caper and olive oil sauce

Slow Roasted Salmon with Celery \$79.00  
melting celery heart and horseradish cream, celery leaf  
and vegetable chutney

Salmon with Tarragon Beurre Blanc \$77.00  
grilled and served with fresh tarragon grainy mustard  
beurre blanc

Absolut Kurant Cured Wild Salmon *Market Price*  
served with black currant pepper beurre blanc

## Salad Choices

- Mixed Mesclun Greens

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- Caesar Salad
- Tossed Salad
  
- Garden Salad
- Mixed Greens with Pecans, Nectarines and Blueberries\*\*
- Greens with Walnuts, Dried Cranberries Mandarin Oranges\*\*

\*\*requires an additional charge

## Salad Dressing Choices

- Buttermilk Ranch
- Creamy Italian
- Blue Cheese
- Raspberry Vinaigrette
- Creamy Peppercorn
- Honey Dijon
- Balsamic Vinaigrette

## Vegetable Selections

Grilled Marinated Vegetable

Chopped seasonal vegetables marinated and grilled

Seasonal Vegetable Bundles

in a zucchini ring, drizzled with herb butter

Collard Greens

Collard Greens in a Tomato Cup

Garlic Broccoli

Green Beans with Ginger and Carrots

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Green Beans with lemongrass hollandaise

Baby Carrots with Honey Chive Butter

## Potatoes, Rice, Stuffings and Pastas

Chive and Yukon Gold Potato Cake

Yam Sensation

Multigrain Pilaf with Wild Rice and Barley

Madiera glazed shallots and wild mushrooms

Risotto Pavé with Lemon and Fresh Herbs

Saffron Rice

Wild Rice Pilaf

Gruyère Mashed Potato

Parmesan and Leek Mashed Potatoes

Garlic Mashed Potatoes

Red Jacket Mashed Potatoes with Fennel Sauteed Scallions and Garlic

Corn Bread Stuffing

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## **Hors d'oeuvres\***

Afternoon Cocktail Party: 2-4 hours  
Hors d'oeuvres per person: 8-14  
Cost per person: \$13 - \$28

Pre-Dinner Cocktail Hour: 1-2 hours  
Hors d'oeuvres per person: 5-8  
Cost per person: \$10 - \$18

Hors d'oeuvres Dinner Party: 2-4 hours  
Hors d'oeuvres per person: 15-20  
Cost per person: \$28 - \$45

\*Hors d'oeuvres Pricing is for food only.

## **Cold Hors d'oeuvre**

Chevre and Almond Truffles  
Scented with rosemary and green onions  
Chevre and Cracked Black Pepper Truffles

Tortes of Brie  
With brown sugar and walnuts  
Grilled Vegetable Kabob  
Dunked in an herb glaze

Olive Tapenade on Crostini

Asparagus Wrapped in Prosciutto  
With red pepper and parmesan

Vegetable Pinwheel Canape  
With spicy horseradish

Vegetable Mousse in a Cucumber Cap

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Baby Red Potatoes  
With sour cream and Caviar  
With Chili

Basil Beef in a Cucumber Cup  
With lime and thai chili

Tenderloin Beef Skewers  
With Vidalia onion, red and green peppers

Sesame Ginger Chicken in a Cucumber Cup  
With red pepper and thai chili  
Curried Chicken Salad in a pastry Cup  
Basil Chicken Salad in a Pastry Purse  
Tied with a chive

Pulled BBQ Pork in a Pastry Purse

Crab in a Cucumber Cup  
With lemongrass and ginger

Crepe Purse filled with Shrimp  
With herbed boursin and tied with a chive

Smoked Trout on Endive  
With citrus scented cream cheese

Herbed or Baby Shrimp Salad on Endive  
With chopped red onion  
Cajun Baby Shrimp on Garlic Toast Rounds

Salmon Mousse in a Cucumber Cup  
Crab Strudel with Bearnaise Sauce  
Smoked Salmon Cream Cheese Truffles  
With capers and red onion

Smoked Salmon Cheesecake on a Toast Square  
With red onion and dill crème fraiche

Shrimp Mouse in a Cucumber Cap  
With lemongrass  
Champagne Shrimp on a Skewer  
With snow pea  
Ginger Shrimp on a Skewer  
Seafood Pinwheel Canape

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Herbed Lobster Salad in A Pastry Boat

Artisanal Canapes – Assorted Classic canapés made into artisanal sculptures on top of French baguette rounds.

Lobster

Beef Wellington

Duck Breast

Carved Cantaloupe

Carved Cherry Tomato

Pate

Salmon Rosette

Classic English Tea Sandwiches

Honey Glazed Ham and Dijon Mustard

Cucumber, watercress and herbed cream cheese

Egg Salad with scallions

Ginger cream cheese rolls

Roast Turkey with cranberry chutney

Shrimp and herbed cream cheese

## **Hot Hors d'oeuvres**

Stuffed Mushroom Caps

Three Cheese

Spinach

Seafood

Idles with Peanut Chutney

Indian lentil and rice flour cakes

Coconut Shrimp

Cajun Fried Catfish

With Cajun spiced Hot Sauce

Crab Cakes

With Creole Sauce

Codfish Balls

With Dijon Honey Mustard

Crabmeat Rangoon

Japanese Rice Cakes with Tempuri Shrimp

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Egg Rolls

With Japanese Sweet and Sour

Collard Green Egg Rolls

With Soy Mustard Mayo

Cajun Fried Chicken Strips

Chicken Roulade

With Sun Dried Tomatoes

Curried Chicken in a Puff Pastry Shell

Chicken Satay on a Skewer

With Peanut Sauce

Duck Quesadillas

Duck Breast en Brochette

Cajun Meatballs

Griot du Porc

Spicy pork on skewers with Pineapples and red Peppers

Dates Stuffed with Sausage

And wrapped with Bacon

BBQ Spare Ribs

Memphis Style

Smoked Turkey Quesadilla

With cilantro jack cheese and cumin

Grilled baby Lamb Chops

With Mint Basil Jelly

Room Temperature Hors d'oeuvres

Chicken Wings

Cajun Spiced with blue cheese dip

Cumin rubbed served with mango dip

Honey, garlic and soy marinated with spicy peanut dip

Jerk Spiced

Lemon and Herb

Spicy Chicken Samosas

With classic Indian seasonings served with papaya chutney

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Spicy Vegetable Samosas

With Classic Indian Seasonings served with tamarind chutney

Risotto Balls Stuffed with Fire Roasted Tomatoes

Fontina cheese and fresh basil

Grilled Cheese Sandwiches

Triple Decker with mushroom and asagio cheese topped with tomato

Grilled Ham and Cheese Sandwiches

With apple compote

Honey Glazed Ham Sandwiches

With Cheddar Cheese, Dijon mustard on a poppy roll

Miniature Pizzas

Quesadillas

Brie and Papaya with grilled peppers and cilantro cream

Chicken Pesto with a lime dip

Jerk Chicken with zesty mango dipping sauce

Beef Satay on a Skewer

With thai coconut cream dip

Roast Beef Green Onion and Swiss Mini Sandwich on a Roll

With horseradish Mayo

Mini Burgers on a Kaiser Roll