



Touch Tone Chef



*Touch Tone Chef caters to your every need.
For your next event, call Touch Tone catering
for an extensive menu of delicious breakfast, lunch
and catering selections at competitive prices.*

2815 Jorie Blvd., Oak Brook, IL 60523,

P: 630.623.7373/630.990.2535

Touch Tone Chef

Keep the Touch Tone Chef menu handy for food at your fingertips. Touch Tone is designed to offer you another dimension in catering services. We're here to receive your phone or fax order between
7:15 a.m. and 3:15 p.m.

Or you can leave an after-hours message, and your call will be returned promptly during business hours.

Boxed Lunches

Order before 10:00 a.m. for same-day delivery. A minimum order of six people is required for box lunches. Express menu prices shown are subject to a 15% service charge and current sales tax.

Catering

A minimum order of 10 people or \$50.00 is required if ordering bulk items. A fee of \$10.00 for disposable chafers or \$15.00 for regular chafers will be applied. Touch Tone catering prices shown are subject to a 17% service charge and current sales tax.



Breakfast

CONTINENTAL \$6.95 per Person

Chilled Orange and Cranberry Juices, Chef's Daily Selection of Bakeries, Preserves, and Cream Cheese

AMERICAN CONTINENTAL \$7.95 per Person

Chilled Orange and Cranberry Juices, Freshly Sliced Seasonal Fruit, Assorted Individual Yogurts, Chef's Daily Selection of Bakeries, Preserves, and Cream Cheese

THE SCRAMBLER \$9.95 per Person

Chilled Orange and Cranberry Juices, Freshly Sliced Seasonal Fruit, Fluffy Scrambled Eggs, Bacon, Link Sausage, Chef's Daily Selection of Bakeries, Preserves, and Cream Cheese

THE FRENCH FLING \$10.95 per Person

Chilled Orange and Cranberry Juices, Freshly Sliced Seasonal Fruit, French Toast with Maple Syrup, Bacon and Link Sausage, Chef's Daily Selection of Bakeries, Preserves, and Cream Cheese

(TO ADD EGGS TO ANY BREAKFAST BUFFET, ADD \$2.00 PER PERSON.
TO ADD BREAKFAST POTATOES TO ANY BREAKFAST BUFFET,
ADD \$2.00 PER PERSON.)

MINIMUM 10 PEOPLE FOR HOT BUFFETS.
(THERE IS A \$50.00 LABOR FEE FOR UNDER 10 PEOPLE.)

YOGURT PARFAIT \$4.50

Yogurt, Fresh Seasonal Berries and Toasted Granola

BREAKFAST BURRITOS \$5.00

Scrambled Eggs, Cheese and Salsa

ADD HAM OR SAUSAGE FOR AN ADDITIONAL \$1.00.

FRESH BAKERY SELECTIONS

Danish, Croissants, Muffins and Bagels with Cream Cheese, Butter and Jam

Each \$2.00

Dozen ... \$24.00

BREAKFAST BREADS \$28.00 per Dozen

Lemon Poppy Seed and Banana Nut

Beverages

Soft Drinks \$1.95

Mineral Water \$2.50

Fruit Juices \$2.25

Orange, Tomato, Apple, Cranberry and Grapefruit

COFFEE

Half-Gallon \$18.00

Gallon \$36.00

BEER AND WINE AVAILABLE UPON REQUEST.

Cold Trays

FRESH VEGETABLE CRUDITÉ

Includes One Dip

Small Tray . . . \$25.00 Serves 10-15

Medium Tray . . \$40.00 Serves 15-25

Large Tray . . . \$48.00 Serves 25-35

IMPORTED AND DOMESTIC CHEESES

Small Tray . . . \$30.00 Serves 10-15

Medium Tray . . \$50.00 Serves 15-25

Large Tray . . . \$60.00 Serves 25-35

SLICED FRESH FRUIT PLATTER

Small Tray . . . \$25.00 Serves 10-15

Medium Tray . . \$40.00 Serves 15-25

Large Tray . . . \$48.00 Serves 25-35

SLICED ANTIPASTO PLATTER AND SLICED BAGUETTES

Small Tray . . . \$30.00 Serves 10-15

Medium Tray . . \$50.00 Serves 15-25

Large Tray . . . \$60.00 Serves 25-35

Salads

MIXED GREEN SALAD \$5.25

Combination of Romaine, Iceberg and Leaf Lettuces with Tomato, Cucumber and Croutons, Served with Your Choice of Dressing

CAESAR SALAD \$5.25

Crispy Romaine Tossed with Tomatoes, Black Olives, Parmesan Cheese and Croutons, Served with Classic Caesar Dressing

GRILLED CHICKEN CAESAR \$6.75

Traditional Caesar Salad with Grilled Boneless Chicken Breast, Tomatoes, Black Olives, Parmesan Cheese and Croutons, Served with Classic Caesar Dressing

ACHIOTE CHICKEN SALAD \$8.25

Grilled Chicken Breast Rubbed with Achiote Spices. Fresh Arugula, Roasted Peppers, Served with Lemon Dressing

TACO SALAD \$7.25

Assorted Greens with Seasoned Ground Beef, Diced Tomatoes, Scallions, Black Olives, Salsa, Sour Cream and Cheddar Cheese in a Crispy Tortilla Shell

COBB SALAD \$7.00

Grilled Chicken, Bacon, Bleu Cheese, Avocado, Tomatoes, with a Sweet Red Wine Vinaigrette

CHEF'S SALAD \$6.75

Seasonal Lettuces Garnished with Julienne Ham, Turkey, Cheddar Cheese, Swiss Cheese, Boiled Eggs and Tomatoes

FRESH FRUIT SALAD \$6.75

Sliced Seasonal Fruit and Berries, Served with Cottage Cheese or Yogurt

ROLLS AND BUTTER AVAILABLE ON REQUEST.

MINIMUM 10 PEOPLE FOR DELIVERY.

Cold Sandwiches

CHICKEN CAESAR WRAP \$6.50

Grilled Boneless Chicken Breast with Romaine, Black Olives, Tomatoes and Parmesan Cheese

FRESH CATCH \$6.00

Albacore Tuna Salad with Lettuce and Tomato on Light Rye

FARMHOUSE TURKEY \$6.00

Thinly Shaved Turkey Breast with Lettuce, Tomatoes and Smoked Cheddar on Wheat

THE C.O.B. \$6.50

Sliced Chicken Breast with Bacon, Lettuce, Tomatoes, Avocados and Egg on Nine-Grain Bread

ROAST BEEF \$6.00

Thinly Sliced Roast Beef Piled High with Cheddar Cheese on Pumpnickel

TURKEY SUB \$6.00

Shaved Turkey Breast Served on a Sub Roll with Muenster Cheese, Bacon, Lettuce and Tomato

SICILIAN WRAP \$6.00

Salami, Mortadella, Capicola, Tomatoes, Onions and Provolone Cheese

SIGNATURE CLUB SANDWICH \$6.75

Grilled Chicken, Smoked Bacon, Crisp Lettuce, Sliced Tomatoes and Herb Spread on Rustic Ciabatta Roll

HAM AND SWISS \$6.00

Thinly Sliced Ham and Swiss Cheese Served with Lettuce and Tomato on Rye

VEGGIE FOCACCIA \$6.00

Grilled Portobello Mushrooms, Tomatoes, Lettuce and Dill Havarti on Italian Focaccia

Hot Sandwiches

PATTY MELT \$6.50

Lean Ground Beef Patty with Swiss Cheese and Grilled Onions on Grilled Marble Rye

CLASSIC REUBEN \$6.50

Kosher-Style Corned Beef with Melted Swiss Cheese, Sauerkraut and Thousand Island Dressing on Rye

HOT HAM \$6.50

Finely Shaved Country-Style Ham with Lettuce, Tomato and Melted Swiss Cheese on a Kaiser Roll

CHICKEN FOCACCIA \$6.50

Chicken Breast Served with Provolone Cheese and Pesto Mayonnaise on Focaccia Bread

ITALIAN BEEF \$6.50

Tender, Lean, Juicy Sliced Beef Simmered in Its Own Juices and Served on a French Roll with Sweet or Hot Peppers

GRILLED CHICKEN BREAST \$6.50

Herb-Marinated, Skinless, Boneless Chicken Breast Served with Lettuce and Tomato on a Croissant

HAMBURGER OR CHEESEBURGER \$5.95

A Half-Pound of Choice Ground Beef with or without Cheese on a Traditional Bun

ALL SANDWICHES SERVED WITH CHIPS AND A PICKLE SPEAR.
CONDIMENTS ON THE SIDE

Deluxe Box Lunches

SELECT ONE OF OUR HOT OR COLD SANDWICHES.
ALL BOX LUNCHES INCLUDE CHIPS AND A PICKLE, COOKIE, WHOLE FRUIT
AND CHOICE OF SOFT DRINK OR MINERAL WATER.

Add \$4.00

Soup du Jour

Please call for daily homemade selection

Cup \$2.25
Crock \$30.00 (serves 15)

Sides

Plain Chips or Pretzels .. \$1.50
Small Caesar Salad \$2.95
Small Garden Salad \$2.95
Potato Salad, Coleslaw or Pasta Salad \$1.50
Whole Fresh Fruit \$.95

Deli Trays

Sliced Turkey, Ham and Roast Beef, American and Swiss Cheeses,
Sliced Tomatoes, Onions, Leaf Lettuce and Dill Pickle Spears,
Assorted Breads and Rolls, Mayonnaise and Mustard

Small Tray \$69.95 Serves 10-15
Medium Tray . \$129.95 Serves 15-25
Large Tray ... \$189.95 Serves 25-35

PRE-MADE SANDWICH PLATTER AVAILABLE

Submarine Sandwiches

ITALIAN

Capicola Ham, Genoa Salami, Mortadella and Provolone with Lettuce, Tomato,
Onion and Vinaigrette Dressing (Mayonnaise and Mustard on the Side)

AMERICAN

Ham, Turkey, Roast Beef, Swiss Cheese, Lettuce, Tomato and Onion
(Mayonnaise and Mustard on the Side)

3-FOOT SUB \$69.00
Serves 18-20 2-Inch Slices

6-FOOT SUB \$89.00
Serves 38-40 2-Inch Slices

(PLEASE ALLOW 48 HOURS FOR ALL SUBMARINE SANDWICHES.)

Pizzas

12-INCH HOMEMADE PIZZA

\$9.99 (8 Slices)

Choose One Topping:

Cheese, Sausage, Pepperoni,
Mushrooms, Onions, Olives,
Green Peppers, Jalapeños, Tomatoes, Roast Beef

FOR ADDITIONAL TOPPINGS ADD \$.50 EACH

Munchies

Lodge Chips	\$19.95 per Bowl
Potato Chips	\$9.95 per Bowl
Pretzels.	\$9.95 per Bowl
Popcorn	\$9.95 per Bowl
Tortilla Chips.	\$10.95 per Bowl
Dry-Roasted Peanuts.	\$10.95 per Bowl
Soft Beer Pretzels with Mustard	\$2.75 Each
Flavored Pretzels	\$3.50 Each
Individual Bags of Peanuts, Pretzels or Potato Chips . .	\$1.50 per Bag
Candy Bars	\$2.25 Each
Granola Bars	\$1.75 Each
Individual Yogurts.	\$1.75 Each
Whole Fruit	\$.95 Each
Hot Dogs.	\$1.50 Each

Dips

Guacamole	\$19.95 per Bowl
Salsa	\$19.95 per Bowl
Onion	\$19.95 per Bowl
Warm Cheese Sauce.	\$19.95 per Bowl
Warm Spinach-Artichoke Dip	\$24.95 per Bowl
Seven-Layer Dip	\$22.95 per Bowl

Finger Food

CHILLED COCKTAIL SHRIMP

with cocktail sauce

\$1.25 Each

HAM AND CHEESE PINWHEELS

\$2.25 Each

MINI QUICHE FLORENTINE

\$1.95 Each

MINI EGG ROLLS

Vegetable or Pork Egg Rolls Served with Sweet and Sour Sauce

\$1.95 Each

ITALIAN PEPPERONI CALZONE

\$2.50 Each

FRIED MUSHROOM CAPS

\$1.25 Each

POTATO SKINS

\$1.95 Each

SPICY BUFFALO WINGS

Served with Blue Cheese

\$2.50 Each

BREADED CHICKEN TENDERS

Coconut or Pecan Crusted Chicken Tenders Served with Dressing

\$2.50 Each

SWEDISH MEATBALLS

\$1.75 Each

FRIED CHEESE STICKS

\$1.95 Each

TUSCAN CHICKEN FONTINA BITES

\$2.50 Each

CHEESE STICKS

\$1.25 Each

Entrées

- CHICAGO-STYLE ITALIAN BEEF** \$5.95 per Person
In Our Own Special Sauce with Sweet and Hot Peppers and 4-Inch Sub Rolls
- GRILLED SALMON WITH LEMON-CAPER SAUCE** \$7.50 per Person
Boneless Fillet of Norwegian Salmon in a Light Lemon-Caper Beurre Blanc Sauce
- BONELESS BREAST OF CHICKEN VESUVIO** \$6.95 per Person
Includes Green Peas and Potato Wedges
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|--|--|
| FRIED CHICKEN
10 Pieces \$16.95 | BARBECUE CHICKEN
10 Pieces \$16.95 |
| LASAGNA
Meat or Cheese
Half Pan Serves 12 \$30.00
Full Pan Serves 24 \$60.00 | MOSTACCIOLI
Baked, Marinara, Meat or Alfredo
Half Pan Serves 15 \$24.95
Full Pan Serves 30 \$49.95 |
- ROAST BEEF WITH ONION GRAVY** \$5.50 per Person
- BAKED HAM** (Serves 15) \$49.95
Served Sliced with Fresh Pineapple
- CANTONESE STIR FRY WITH WHITE RICE** \$6.95 per Person
Beef, Chicken, Pork or Vegetable (Add \$1.00 per Person for Fried Rice.)
- FAJITAS** \$7.95 per Person
Beef or Chicken, Includes Shredded Cheddar, Salsa, Sour Cream,
Guacamole and Flour Tortillas
- TACO BAR** \$10.25 per Person
Spicy Beef and Chicken Tacos Served with Crispy Taco Shells, Soft Flour Tortillas,
Shredded Lettuce, Pico de Gallo, Sour Cream, Diced Onions, Guacamole
and Shredded Cheddar Cheese
- CHICKEN PARMESAN** \$6.95 per Person
Breaded Chicken Cutlet with Marinara Sauce and Melted Provolone
- HOMEMADE CHILI WITH BEANS** \$3.50 per Person
Shredded Cheese, Chopped Onions and Oyster Crackers
(Minimum 10 People for a Hot Buffet.)

Accompaniments

Serving Size Recommendations: Half Pan Serves 10 People Full Pan Serves 15-25 People

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| MASHED POTATOES WITH GRAVY | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| AU GRATIN POTATOES | |
| Half Pan \$13.95 | Full Pan \$23.95 |
| FRESH VEGETABLE MEDLEY | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| WHITE RICE | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| SPANISH RICE | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| VEGETABLE FRIED RICE | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| BROCCOLI | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| STEAMED BABY CARROTS | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| CORN ON THE COB | |
| Half Pan \$9.95 | Full Pan \$19.95 |
| BAKED POTATOES Each \$2.25
Includes Sour Cream and Chives | |
| VESUVIO POTATOES Each \$9.95 | |
| GARLIC BREAD Cut into 6 Pieces
Side \$1.50 | ROLLS AND BUTTER
Each \$9.95 |

Side Salads

Serving Size Recommendations:

Small Serves 15-20 People

Medium Serves 20-30 People

Large Serves 30-50 People

TOSSED GARDEN SALAD

Includes Two Dressings

Small \$20.95 Medium \$30.95 Large \$50.95

CAESAR SALAD

Small \$25.95 Medium \$35.95 Large \$69.95

CHICKEN CAESAR SALAD

Small \$49.95 Medium \$59.95 Large \$69.95

AMERICAN POTATO SALAD

Small \$23.95 Medium \$33.95 Large \$58.95

ROTINI PASTA SALAD

Small \$22.95 Medium \$32.95 Large \$52.95

CREAMY COLESLAW

Small \$21.95 Medium \$31.95 Large \$51.95

CUCUMBER/TOMATO SALAD

Small \$22.95 Medium \$32.95 Large \$52.95

TORTELLINI SALAD

Small \$23.95 Medium \$33.95 Large \$53.95

TUNA SALAD

Small \$49.95 Medium \$59.95 Large \$69.95

Themed Buffet

TASTE OF TIJUANA \$16.95 per Person

Tortilla Soup, Tossed Garden Salad with Citrus Dressing, Spicy Beef and Chicken Tacos Served with Crispy Taco Shells, Soft Flour Tortillas, Shredded Lettuce, Pico de Gallo, Sour Cream, Diced Onions, Guacamole and Shredded Cheddar Cheese, Mexican Rice and Refried Beans, Caramel Flan and Banana Cream Pie

ABBONDANZA! \$16.95 per Person

Minestrone Soup, Caesar Salad with Seasoned Croutons, Homemade Chicken Parmesan Baked Lasagna and Ratatouille Rolls and Butter, Tiramisu and Cannoli

ORIENT EXPRESS \$17.95 per Person

Hot and Sour Soup, Egg Rolls with Sweet and Sour and Hot Chinese Mustard Sauce, Beef and Pea Pods, Garlic Shrimp, Cantonese Vegetable Stir Fry, Jasmine Rice, Almond and Fortune Cookies

ALL-AMERICAN BUFFET \$16.95 per Person

American Potato Salad, Coleslaw, Grilled Hamburgers and Hot Dogs with Cheeses, Toppings and Condiments, Assorted Bread and Rolls, Individual Lodge Chips, New York Black & White Cookies and Cheesecake Bites

THERE IS AN ADDITIONAL \$50.00 LABOR CHARGE
FOR BUFFETS UNDER 10 PEOPLE.

Create A Buffet

BUDGET

Choice of One Salad, One Entrée and One Side
\$8.95 per Person

DELUXE

Choice of Two Salads, Two Entrées and Two Sides
\$10.95 per Person

EXECUTIVE

Choice of Three Salads, Three Entrées and Three Sides
\$11.95 per Person

(FOR LARGER GROUPS, PLEASE CALL FOR SPECIAL PRICING.)

SALAD CHOICES

Tossed Garden Salad (Includes Two Dressings)

Rotini Pasta Salad

Coleslaw

Caesar Salad

Macaroni Salad

American Potato Salad

Cucumber/Tomato Salad

Fruit Salad

ENTRÉE SELECTIONS

Chicago-Style Italian Beef
Served with 4-Inch Sub Rolls

BBQ Beef

Served with Sliced Cheese and Kaiser Rolls

Baked Mostaccioli

Choice of Marinara, Alfredo or Meat Sauce

Meat or Cheese Lasagna

Meat Loaf

Barbecued Chicken

Roast Turkey with Gravy

Baked Ham with Pineapple
Served Sliced

Cantonese Stir Fry

Choice of Beef, Chicken or Vegetable

Salmon

Served with Lemon-Caper Sauce

Chicken Parmesan

Cheese Ravioli

Alfredo Chicken Rigatoni

(10 PERSON MINIMUM.)

SIDE DISH CHOICES

No Substitutions Please, but Feel Free to Add Any Side Items
from the Previous Page a la Carte.

Bowl of Lodge Chips, Mashed Potatoes with Gravy, Au Gratin Potatoes,
Boiled Red-Skinned Potatoes, Sweet Potatoes, Fresh Vegetable Medley,
Green Beans Almondine, Stuffing with Gravy, Fettuccine Alfredo,
Steamed Broccoli, Steamed Rice, Steamed Baby Carrots,
Spanish Rice, Garlic Bread

Desserts

CLASSIC CAKES

All Cakes Are 9 Inches in Diameter (Serves 14)

DOUBLE-CHOCOLATE CAKE

\$19.95

TRES LECHE CAKE (Serves 16)

\$26.95

CARROT CAKE

\$19.95

CHEESECAKE

\$24.95

APPLE PIE (Serves 8)

\$12.95

KEY LIME PIE (Serves 14)

\$24.95

CHOCOLATE-COVERED STRAWBERRIES

Each \$2.95

FUDGE BROWNIES OR ASSORTED JUMBO COOKIES

Each \$2.00

Dozen \$24.00

TIRAMISU/CANNOLI

Each \$2.00

Dozen \$24.00

FRUIT TARTS AND LEMON SQUARES

Each \$2.25

Dozen \$27.00

Custom Cakes

Mix and Match Your Own Special Combination.



48-HOUR NOTICE REQUIRED FOR CUSTOM CAKES.

CALL FOR CONSULTATION REGARDING FLAVORS, SIZES AND PRICES.



Located within the Hyatt Lodge at McDonald's Campus, Touch Tone Chef provides a convenient drop and go service that can be delivered right to your desk. We offer a variety of hot and cold sandwiches as well as gourmet salads.

We are also your best choice when you are hosting any special events. Our menu is filled with terrific catering selections to complete your menu from the appetizers to desserts.

If you are looking for more, our chefs would be glad to customize a menu for your event. We can also supply you with equipment for rental.

Touch Tone can cater to your every need!

For the very best service, we ask that you place all orders by 3:00 p.m. the previous day.

Simply order early and order often!

2815 Jorie Blvd.
Oak Brook, IL 60523

Phone or Fax Order;
P: 630.623.7373/630.990.2535
F: 630.990.8236

Hours: Monday-Friday: 7:15 am -3:15 pm
Weekends vary

On-line Ordering Available:
www.touchtonechef.com