



27W150 Roosevelt Rd. Winfield, IL. 60190 - Between county Farm and Winfield Roads - Cooperscorner.com  
630-690-2668

# CATERING MENU

Allow Cooper's Corner to do all or part of your catering needs

Half Pan will serve approx 11-12 guests - Full Pan will serve approx 22-24 guests

## APPETIZERS

25 or 50 Pieces Per Tray

	<u>25 Pieces</u>	<u>50 Pieces</u>
<b>Bruschetta</b> <i>Tomatoes and red onions seasoned with fresh basil served with toasted croutons. Topped with balsamic glaze.</i>	24.00	48.00
<b>Baja Chicken Taco Rolls</b> <i>Monterey jack, cheddar cheese, corn, black beans, poblanos, red onions and cilantro. Served with homemade guacamole</i>	30.00	60.00
<b>Gulf Jumbo Shrimp</b> <i>With cocktail sauce and lemons.</i>	63.00	126.00
<b>Assorted Cheese and Crackers</b>	43.00	86.00
<b>Stuffed Mushrooms Italian Style</b> <i>Stuffed with chicken, cheddar and jack cheeses atop marinara sauce.</i>	29.00	58.00
<b>Beef or Chicken Brochettes (Mini Kabobs)</b> <i>Skewered with onions, red and green peppers.</i>	47.00	94.00
<b>Egg Rolls with Sweet &amp; Sour Sauce</b>	29.00	58.00
<b>Spicy Buffalo Wings</b>	34.00	68.00
<b>BBQ Wings</b>	34.00	68.00
<b>Swedish Style Meatballs</b>	29.00	58.00
<b>Silver Dollar Sandwiches</b> <i>Ham, roast beef or turkey on mini rolls. Topped with mayonnaise mustard dijon spread, lettuce and tomato.</i>	28.00	56.00
<b>Assorted Fresh Vegetables with Ranch Dip</b> <i>Carrots, celery, red or green peppers, broccoli and mushrooms.</i>	28.00 <i>Small Tray</i>	56.00 <i>Large Tray</i>

## SIDES

	<u>Half Pan</u>	<u>Full Pan</u>
<b>Meatballs With Marinara Sauce</b>	42.00	84.00
<b>Red Roasted Crispy Potatoes – Lightly Topped with Garlic and Oregano</b>	32.00	64.00
<b>Garlic Mashed Potatoes</b>	29.00	58.00
<b>Sauteed Vegetables- Fresh Broccoli and Carrots</b>	46.00	92.00
<b>Beef Gravy</b>	19.00	
<b>Chicken Gravy</b>	19.00	
<b>Bread and Butter Tray</b> <i>Baked Boule Tuscan Bread.</i>	17.00 <i>Serves 12 to 15</i>	34.00 <i>24 to 30</i>

# SALADS

## Dressing Choices

Caesar, Bleu Cheese, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Thousand Island

**Half Pan will serve approx 11-12 guests - Full Pan will serve approx 22-24 guests**

	<u>Half Pan</u>	<u>Full Pan</u>
<b>House Salad</b> <i>Romaine &amp; ice berg lettuce tossed with tomato, cucumber and croutons.</i>	22.00	44.00
<b>Caesar Salad</b> <i>Romaine hearts, Caesar dressing, seasoned croutons and parmesan cheese.</i>	26.00	52.00
<b>Chicken Caesar Salad</b> <i>Sauteed chicken breast. Romaine hearts, Caesar dressing, seasoned croutons and parmesan cheese.</i>	32.00	64.00
<b>Blackened Chicken Caesar Salad</b> <i>Blackened chicken breasts. Romaine hearts, Caesar dressing, seasoned croutons and parmesan cheese.</i>	33.00	66.00
<b>Chicken Harvest Salad</b> <i>Grilled chicken breast, mixed greens tossed with mandarin oranges, sweet pecans, dried cherries, bleu cheese crumbles and balsamic vinaigrette.</i>	32.00	64.00
<b>Quinoa &amp; Arugula Salad <i>Super - Grain Salad</i></b> <i>With asparagus, sun dried tomatoes, red onions, toasted almonds and feta cheese. Tossed with our homemade champagne vinaigrette dressing.</i>	39.00	78.00
<b>Bacon Ranch Chicken Salad</b> <i>Romaine, lettuce, chicken, red peppers, bacon, roasted pecans, onion, and cheddar cheese. Served with creamy ranch dressing.</i>	36.00	72.00
<b>Spinach Salad</b> <i>Fresh spinach, goat cheese, fresh strawberries almonds, tomato, egg and onion. Served with a side of hot bacon dressing.</i>	36.00	72.00
<b>Door County Chicken Salad</b> <i>Generous scoops of all white meat chicken salad blended with toasted pecans, dried cranberries, crunchy apples, red &amp; green peppers and celery atop a bed of field greens. Garnished with mandarin oranges and sugared pecans. Served with raspberry vinaigrette dressing on side.</i>	36.00	72.00
<b>Eggplant Salad</b> <i>Fried parmesan crusted eggplant, 3 layers with sliced tomato, fresh mozzarella cheese and arugula, tossed with Italian vinaigrette. Topped with balsamic reduction &amp; olive oil.</i>	32.00	64.00
<b>Roasted Veggie Salmon Salad</b> <i>Grilled eggplant, sundried tomatoes, asparagus, artichokes, roasted corn, avocado and romaine lettuce. Served with grilled salmon and a dejon balsamic dressing.</i>	39.00	78.00
<b>Moroccan- Spiced Chicken Salad</b> <i>Mixed greens, roasted butternut squash, avocado, toasted almonds, beets, red peppers, sun dried cranberries, chopped egg, and carrots. Tossed in our homemade champagne vinaigrette dressing.</i>	39.00	78.00

## FRIED CHICKEN

<b>Fresh Fried Chicken -</b>	<b>50 Pieces or Less</b>	<b>1.65 Each</b>
	<b>51 Pieces or More</b>	<b>1.50 Each</b>

## MEAT, CHEESE AND BREAD TRAYS

<b>Meat Tray</b> <i>Roast Beef, ham, turkey and assorted cheeses. Served with pickles, lettuce and tomato.</i>	<b>78.00</b>
<b>Bread Tray</b> <i>Assorted breads and crackers.</i>	<b>24.00</b>

# ENTREES

**Half Pan will serve approx 11-12 guests - Full Pan will serve approx 22-24 guests**

	<u>Half Pan</u>	<u>Full Pan</u>
<b>BBQ Pork Ribs</b> <i>BBQ Pork ribs grilled and brushed with our homemade BBQ sauce.</i>	<b>88.00</b>	<b>176.00</b>
<b>Pan Seared Bacon Wrapped Sea Scallops</b> <i>Served over a bed of risotto blended with asparagus, onions and spinach in a lemon butter sauce.</i>	<b>110.00</b>	<b>220.00</b>
<b>Sauteed Atlantic Salmon</b> <i>Fresh salmon sauteed in a light lemon butter.</i>	<b>80.00</b>	<b>160.00</b>
<b>Fresh Stuffed Salmon</b> <i>Fresh roasted salmon stuffed with crab meat, spinach and red pepper. On grain mustard beurre blanc.</i>	<b>98.00</b>	<b>196.00</b>
<b>Shrimp &amp; Cheese Tortellini</b> <i>Tossed with fresh spinach, mushrooms and sundried tomatoes in a white wine marinara cream sauce.</i>	<b>88.00</b>	<b>176.00</b>
<b>Tilapia Carciofi Alla Romano</b> <i>Topped with artichokes hearts, spinach, tomatoes, trio mushrooms and capers in a lemon wine sauce.</i>	<b>76.00</b>	<b>152.00</b>
<b>Sausage &amp; Peppers</b> <i>Grilled Italian sausage and roasted bell peppers. In a garlic and oregano white wine sauce.</i>	<b>40.00</b>	<b>80.00</b>
<b>Steamed Mussels</b> <i>Served with marinara or cream sauce.</i>	<b>32.00</b>	<b>64.00</b>
<b>Cheese Ravioli</b> <i>Served with marinara or cream sauce.</i>	<b>44.00</b>	<b>88.00</b>
<b>Chicken Marsala</b> <i>Boneless breast of chicken sauteed with Marsala wine. Mushrooms and onions. Served over linguini.</i>	<b>64.00</b> <i>12 Breasts</i>	<b>128.00</b> <i>24 Breasts</i>
<b>Chicken Picatta</b> <i>Lightly breaded, deglazed with white wine and lemon juice, topped with parmesan cheese. Garnished with capers over angel hair pasta.</i>	<b>64.00</b> <i>12 breasts</i>	<b>128.00</b> <i>24 breasts</i>
<b>Chicken Vesuvio (Bone in)</b> <i>Sauteed chicken with fresh chopped garlic. Finished with Chablis wine and natural chicken stock.</i>	<b>64.00</b> <i>12 Pieces</i>	<b>128.00</b> <i>24 Pieces</i>
<b>Chicken Vesuvio (Boneless)</b> <i>Sauteed chicken with fresh chopped garlic. Finished with Chablis wine and natural chicken stock.</i>	<b>64.00</b> <i>12 Breasts</i>	<b>128.00</b> <i>24 Breasts</i>
<b>Cooper's Chicken Parmesan</b> <i>Breaded Chicken breast atop lemon butter. Served with diced red potatoes, red and green bell peppers.</i>	<b>64.00</b> <i>12 Breasts</i>	<b>128.00</b> <i>24 Breasts</i>
<b>Cajun Chicken Pasta</b> <i>Chicken, andouille sausage, red bell peppers onions &amp; cajun spices. Tossed with penne pasta.</i>	<b>64.00</b>	<b>128.00</b>
<b>Tenderloin Tips Diane</b> <i>Sautéed with fresh mushrooms and scallions, deglazed with brandy and finished with bordelaise sauce. Tossed with linguini.</i>	<b>64.00</b>	<b>128.00</b>
<b>Hungarian Style Beef Stroganoff</b> <i>Sauteed sirloin tips with onions, mushrooms and egg noodles. In a blended sour cream and sherry Demi- glaze.</i>	<b>64.00</b>	<b>128.00</b>
<b>Grilled Chicken Portabella Linguine</b> <i>Boneless breast of chicken, sauteed portabella mushrooms and spinach. In a light marinara wine sauce. Tossed with linguine pasta.</i>	<b>64.00</b>	<b>128.00</b>
<b>Pepper Steak (Slightly Spicy)</b> <i>Tenderloin tips sautéed with bell peppers, onions, tomatoes and mushrooms. Finished with sherry wine and a tangy peppery sauce. Served with rice pilaf.</i>	<b>79.00</b>	<b>158.00</b>
<b>Shrimp Scampi</b> <i>Tender shrimp sautéed with tomatoes, spinach &amp; white wine, garlic and lemon sauce over angel hair.</i>	<b>98.00</b>	<b>196.00</b>