



# FRATO'S PERSONAL CHEF CATERING MENU

REAL COOKS, REAL FOOD

Over 40 Years







# Who are we?

We can be summed up in one statement.  
Love is an ingredient and our chefs are here out of love.

We train young cooks who have a passion for creating happiness through food. We turn them into fine-tuned artists whose main desire is to turn your plate into a canvas, while taking their love for cooking and ensuring it carries through the dish.

Furthermore, we believe each client is unique, thus our approach must be equally unique. Catering companies often try to fit you into a preordained box, we endeavor to build a box around your individual needs; this is why you are partnered with your own personal chef who is your liason between you and the kitchen. We also are happy to build specialty meals for any and all dietary restrictions; years of experience with medical facilities make us well-versed in ensuring everyone has a great experience with our food and service no matter what requirements they have. Our business model is built around the best ingredients and even better people;  
**we are confident you will taste the difference.**





# How to order

## 3 Simple Steps

### **Determine your needs**

Gather preliminary details like when, where, how many, budget goals, dietary restrictions (we specialize in this) and what type of event it is (i.e. corporate luncheon, wedding, contracted daily meals, etc.)

### **Contact your Personal Chef**

Reach out to your Chef at [Catering@FratosKitchen.com](mailto:Catering@FratosKitchen.com) and they will work with you to create a plan that fits your needs, then approve the final quote. (call 847-895-2122 or place an inquiry at [www.FratosCatering.com](http://www.FratosCatering.com))

### **Enjoy!**

After that, we handle the rest. We will make all of your food to spec and hand deliver it to you so you don't have to worry about a thing. We can even serve your guests if you need.

# Guarantee

## On time or it is free!

You need far more than great food to pull off a successful event.

You expect your caterer to show up on time, leave nothing behind, and make sure there is plenty of food.

After all it is your reputation on the line.

We are the only caterer in the suburban Chicago area to offer an

“On Time or it’s Free Guarantee”

Simply put: if we show up more than 15 minutes late you do not owe us a dime.

By giving our personal guarantee you will not have to worry about your catering.

We invite you to give us an opportunity to wow your guests.



# Chicago Cuisine

## Italian Beef Sandwich \$13.50 pp

Slow-Roasted Italian Beef with Chicago's Turano Bread. Comes with Grilled Peppers, Fresh Onion & Chicago Hot Giardiniera on the side. Comes with 1 Free Side. Min 10.

## Meatball Sandwich \$12.99 pp

All-Beef Chicago-style Meatballs in Marinara with Chicago's Turano Bread. Comes with Chicago Hot Giardiniera on side. Comes with 1 Free Side. Min 10. Add Mozzarella for 1 more pp

## 4" Italian Beef Sandwich \$89.99 pan

Includes Italian beef roasted in natural spices on Fresh Baked Turano Bread. Includes (10) prebuilt 4" sandwiches, 1/2 pint hot giardiniera & 1/2 pint sweet peppers on side

## Sausage & Peppers in Marinara \$49.99 pan

Grilled Italian Pork Sausage with Sauteed Peppers in Marinara.  
20 x 3" Sausages per pan. Add 15 for 20 x 3" Bread

## Chicago-Style Vienna Beef Hot Dogs \$49.99 pan

Choice of Grilled or Steamed. Comes with Chicago-style Sides  
10 Vienna Beef Hot Dogs with Buns per pan.

## Crispy Fried or Baked Chicken by the Piece \$1.75 each

Choice of Crispy Breaded Fried or Garlic Seasoned Baked. Mixture of Breasts, Wings, Legs and Thighs. Min 10.

## Maxwell Street Polish Sausage \$59.99 pan

10 Vienna Beef Maxwell Street Polish Sausages with Turano Buns per pan. Comes with Traditional Sides: yellow mustard, sweet grilled onions, and spicy sport peppers.







# Spanish Cuisine

## Authentic Taco Bar \$11.99 pp

Authentic Taco Bar with 2 Flour Tortillas per order (Can Request Corn for GF). 1 Choice of Smoked Paprika Chicken or Smoked Paprika Ground Beef for every 10 Orders. Upgrade to Carne Asada Steak for 2 More. Comes with All Taco Sides to Build Your Own Tacos. 1 Choice of Spanish Rice or Cilantro Rice per every 10 Orders. 1 Choice of Black Bean or Pinto Beans for every 10. Add 1 for Refried Beans.

## Authentic Fajita Bar \$12.99 pp

Authentic Fajita Bar with 2 Flour Tortillas per order (Can Request Corn for GF). 1 Choice of Fajita Chicken or Spicy Fajita Chicken for every 10 Orders. Upgrade to Steak Fajita for 2 More. Comes with All Fajita Sides to Build Your Own. 1 Choice of Spanish Rice or Cilantro Rice per every 10 Orders. 1 Choice of Black Bean or Pinto Beans for every 10. Add 1 for Refried Beans.

## Chips and Salsa Appetizer \$2.50 pp

Comes with Red (Mild) and Green (Hot) Salsa. Min 10

## Red Wine Spanish Sausage Appetizer \$5.99 pp

Sliced Spanish Sausage simmered in a Spanish Wine Sauce. Quarter Pound per Order. Min 10.

## Guacamole Bar Appetizer \$5.99 pp

Homemade Tortilla Chips, Homemade Guacamole using fresh Hass avocado, hand-squeezed lemon juice, diced red onion, diced tomato, pickled jalapeno. Comes with Green (Hot) and Red (Mild) Salsa. Min 10

## Spanish Rice Pan \$39.99 pan

Authentic Spanish Rice. Every pan feeds 10 as a side

## Cilantro Rice Pan \$39.99 pan

Authentic Cilantro Rice. Every pan feeds 10 as a side

## Smoked Paprika Chicken Nacho Bar \$9.99 pp

Homemade Tortilla Chips, Jalapeno, Pico de Gallo, Queso Nacho Cheese, Sour Cream and Smoked Paprika Chicken

Add Beans for 1 More. Add Guacamole for 2 More. Min 10.

## Smoked Paprika Beef Nacho Bar \$9.99 pp

Homemade Tortilla Chips, Jalapeno, Pico de Gallo, Queso Nacho Cheese, Sour Cream and Smoked Paprika Beef

Add Beans for 1 More. Add Guacamole for 2 More. Min 10.







# Mediterranean

## Gyro Pita Bar \$11.99 pp

Roasted Beef and Lamb Gyro Meat with 3 Half Pitas per order. Comes with Lettuce, Tomato, Onion. 2 Choices of Greek Dressing, Greek Tzatziki Yogurt or Honey Mustard (can choose same side twice). Comes with 1 Free Side (recommended: Pasta or Potato Salad). Min 10

## Chicken Pita Bar \$11.99 pp

Roasted Mediterranean Chicken with 3 Half Pitas per order. Comes with Lettuce, Tomato, Onion. 2 Choices of Greek Dressing, Greek Tzatziki Yogurt or Honey Mustard (can choose same side twice). Comes with 1 Free Side (recommended: Pasta or Potato Salad) Min 10

## Greek Salad \$49.99 pan

Homemade Greek Salad with Romaine, Red Onion, Kalamata Olives, Green and Red Bell Peppers, Tomatoes, Cucumber, Feta Cheese and Homemade Greek Dressing with Olive Oil, Oregano, Lemon and Black Pepper. Pan Feeds 10

## Greek Dip with Pita Chips \$4.25 pp

Homemade Greek-style Dip using Yogurt, Feta, Cream Cheese, Lemon, and Herbs. Comes with Pita chips. Min 10

## Roasted Hummus with Pita Chips \$4.99 pp

Homemade Roasted Garlic Hummus or Red Pepper Hummus with Crispy Pita Chips. Min 10



# Italian

## Chicken Parmesan \$75 pan

Parmesan-crusted White Chicken Meat with Chef's Vine-ripened Marinara and Whole Milk Mozzarella Cheese. Pan Feeds 10

## Veal Parmesan \$80 pan

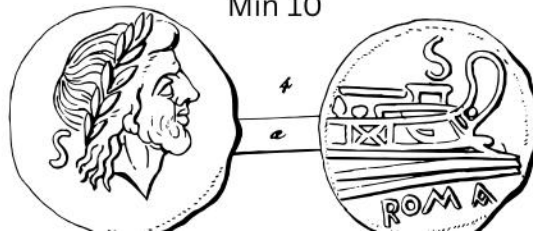
Panko Parmesan-crusted Veal with Chef's Vine-ripened Marinara and Whole Milk Mozzarella Cheese with Fresh Parsley. Pan Feeds 10

## Spaghetti Marinara \$49.99 pan

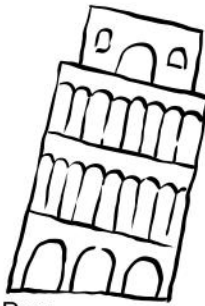
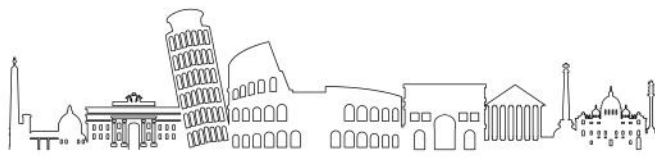
Italian Spaghetti Pasta tossed with Chef's Vine-ripened Marinara, Garlic, Basil, and Fresh Tomato. Add All-Beef Meatballs for 20. Pan Feeds 10

## Bruschetta Bar \$5.50 pp

Personalized Bruschetta with choice of Pita Chips, Sliced Italian Bread or Grilled Crostini. Min 10







## Pasta Alla Vodka \$50 pan

Penne Tossed with a Rose Vodka Sauce with Mascarpone Cheese and Crimini Mushroom. Pan Feeds 10.

## Marinara Meatballs \$60 pan

All-Beef Italian Meatball in the Chef's Vine-ripened Marinara. Pan Feeds 10.  
Add Turano Sandwich Bread for 10 More.

## Chicken Limone \$75 pan

White Chicken Meat sauteed with Chardonnay, Lemon & Parsley. Pan Feeds 10.

## 4-Cheese Lasagna Tray \$49.99 pan

Homemade Marinara with Fresh California Tomato & Fresh Organic Basil. Premium Wisconsin Ricotta, Whole Milk Mozzarella, Parmesan Cheese & Provolone Cheese. Each Pan serves 12 Slices

## Italian Ravioli Tray \$58 pan

Italian Ravioli in your choice of Homemade Marinara or Meat Sauce. Each Pan is 50 Ravioli

## Fettuccini Alfredo \$49.99 pan

Fettuccine Noodles with Butter, Parmesan Cheese, Cream & Fresh Garlic. Pan Feeds 10. Add White Chicken for 10 More.

## Simply Italian Salad \$59.99 pan

Romaine and Iceberg with Radicchio, Celery, Red Onion, Green Olive, Tomato, & Pepperoncini and Parmesan Cheese. Comes with a Homemade Italian Dressing made with Garlic, Salt, Mayo, Red Wine Vinegar, Oregano, Extra Virgin Olive Oil and Ground Pepper. Pan Feeds 10

## Baked Mostaccioli \$45 pan

Italian Baked Mostaccioli with Chef's Vine-ripened Marinara. Add Whole Milk Mozzarella Cheese on top for 5 more. Pan Feeds 10

## Cajun

### Jambalaya \$70 pan

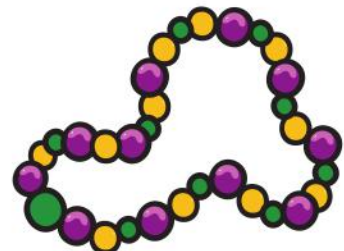
Authentic Cajun Cuisine! Made-from-Scratch with the Cajun/Creole Holy Trinity (Celery, Onion and Green Pepper) with Spicy Jalapeno and Cayenne. Next, we add in Garlic, Cajun Seasoning, Bay Leaf and Thyme. It is blended with Crushed Tomato, Long Grain Rice, Okra, & additional spice! Pan Feeds 10

### Chicken Jambalaya \$80 pan

Our Jambalaya with Cajun Chicken. Pan Feeds 10

### Sausage Jambalaya \$80 pan

Our Jambalaya with Cajun Andouille Sausage. Pan Feeds 10





# American



## Herb Roasted White Wine Turkey \$84.99 pan

Sliced Herb Roasted White Wine Boneless Turkey Breast with the Skin on. Pan includes 16 ounces of Homemade Turkey Gravy on side. Pan Feeds 10. Double Gravy for 5 More.

## Italian Sub \$63.60 tray

Cured Italian Salami and Smokey Pepperoni Sausage with Provolone, Romaine, Tomato and side of Homemade Italian Oil & Vinegar spread. 15 x 4" Subs. Can request all items on side to build your own at no charge

## American Sub \$63.60 tray

Cured Salami & Smoked Ham with Wisconsin American Cheese, Iceberg Lettuce, Tomato topped with Ground Pepper, Salt on Turano French Bread. Sides of Mayonnaise and Yellow Mustard. 15 x 4" Subs. Can request items on side to build your own at no charge

## Gourmet Burgers \$95.49 pan

All-Beef Seasoned Burgers by Hand on a Turano Classic Burger Bun. 10 Burger Patties, Bun is separate. American Cheese and Condiments on the side.

## Aged Cheddar Mac N Cheese 49.99 pan

Aged Cheddar Seasoned Mac n Cheese. Pan Feeds 10

## Chicken/Buffalo Chicken Sandwiches \$89.99 pan

Seasoned Marinated Chicken Breast with a Turano Split Top Bun on Side. 10 Per Tray. 1 Choice of Chicken, Buffalo Chicken, or Breaded Chicken. Lettuce, Tomato, Onion, Honey Mustard, Yellow Mustard, Mayo on side.

## Beer Brat Bar \$6.99 pp

Bratwurst marinated in a Specialty Seasoned American Light Beer and Grilled with a Turano Bun, Sauerkraut and Grilled Onions. Comes with 1 Free Side. Can upgrade to a Specialty Beer Nacho Cheese for 1 More. Add a 2nd Brat and Bun for 3 More. Min 10

## Fried Chicken \$1.75 per piece

Crispy Breaded Fried Chicken. Mixture of Breasts, Wings, Legs and Thighs. Min 10.

## Baked Chicken \$1.75 per piece

Garlic Seasoned Baked Chicken. Mixture of Breasts, Wings, Legs and Thighs. Min 10.

## Turkey & Cheese Subs \$63.60 pan

Roasted Turkey with Wisconsin American Cheese, Iceberg Lettuce, Tomato topped with Ground Pepper, Salt on Turano French Bread. Sides of Mayonnaise and Yellow Mustard. 15 x 4" Subs. Can request items on side to build your own at no charge







## Ham & Cheese Subs \$63.60 pan

Smoked Ham with Wisconsin American Cheese, Iceberg Lettuce, Tomato topped with Ground Pepper, Salt on Turano French Bread. Sides of Mayonnaise and Yellow Mustard.  
15 x 4" Subs. Can request items on side to build your own at no charge

## Hand-Cut Wings per piece \$1.75

Individual Wings. Choice of Naked Bone-In, Breaded Bone-In or Boneless. Choice of Sweet Molasses Mild, Sweet & Tangy Mild, Parmesan Garlic Mild, Buffalo Mild, Whiskey BBQ Medium, Habanero Garlic Hot, Ghost Pepper BBQ Very Hot. Add .25 per wing for Ranch and Blue Cheese on side

## Roasted Rosemary Prime Rib \$39.99 per pound

Slow-Roasted Rosemary Prime Rib Steak. Comes with 2 Mini Turano Dinner Rolls per pound + Choice of Homemade Side Sauce (Louisiana Remoulade or Balsamic Steak Sauce). Minimum 5 Pounds to purchase. Weight before cooking (up to 30% shrinkage)



# Chinese

## Lo Mein \$49.99 pan

Wok-tossed noodles, mushrooms, Asian vegetables, delicious soy sauce  
Pan Feeds 10. Add Chicken for 10 More

## Fried Rice \$49.99 pan

Wok-tossed with carrots, bean sprouts, green onion  
Pan Feeds 10. Add Chicken for 10 More

## Sesame Chicken \$59.99 pan

Sesame sauce, broccoli, bell peppers, onion  
Pan Feeds 10. Add Soy Sauce for 2 More. Add Sweet & Sour for 2 More

## Sweet and Sour Chicken \$59.99 pan

Sweet & sour sauce, pineapple, onion, bell peppers, ginger  
Pan Feeds 10. Add Soy Sauce for 2 More. Add Sweet & Sour for 2 More



# Premium

## Roasted Red Wine Brisket \$25.99 per pound

Roasted Red Wine Brisket slow-cooked for 8 hours. Choice of 1 Free Side. Minimum 10 pounds to order. Can add 20 Turano Mini Dinner Rolls for 10 More. Weight before cooking (up to 25 to 35% shrinkage)

## Roasted Rosemary Prime Rib \$39.99 per pound

Slow-Roasted Rosemary Prime Rib Steak. Comes with 2 Mini Turano Dinner Rolls per pound + Choice of Homemade Side Sauce (Louisiana Remoulade or Balsamic Steak Sauce). Minimum 5 Pounds to purchase. Weight before cooking (up to 30% shrinkage)

## Smoked Prime Rib Steak \$39.99 per pound

Hickory Smoked Prime Rib Steak. Comes with 2 Mini Turano Dinner Rolls per pound + Choice of Homemade Side Sauce (Louisiana Remoulade or Balsamic Steak Sauce). Minimum 5 Pounds to purchase. Weight before cooking (up to 30% shrinkage)

## Chicken Limone \$75 pan

White Chicken Meat sauteed with Chardonnay, Lemon & Parsley. Pan Feeds 10.

## Veal Parmesan \$80 pan

Panko Parmesan-crusted Veal with Chef's Vine-ripened Marinara and Whole Milk Mozzarella Cheese with Fresh Parsley. Pan Feeds 10



## Sides

### Roasted Corn \$29.99 pan

Roasted Seasoned Corn. Pan feeds 10

### Spanish Rice \$39.99 pan

Authentic Spanish Rice. Pan Feeds 10

### Cilantro Rice \$39.99 pan

Specialty Cilantro Rice. Pan Feeds 10

### Idaho Mashed Potatoes \$39.99 pan

Creamy Idaho Mashed Potatoes with 16oz Gravy. Pan Feeds 10

### Chips & Salsa \$2.50 pp

Chips with Red (mild) Salsa and Green (hot) Salsa. Min 10

### Idaho Potato Wedge Fries \$39.99 pan

From-Scratch using Idaho Potatoes. Comes with Ketchup Pan Feeds 10







## Smoked Pulled Pork Sandwich Bar \$11.99 pp

Slow-Cooked & Smoked BBQ Pulled Pork on a Turano Bun. Comes with condiments on the side and 3 BBQ Sauces to choose from Sweet Molasses Mild BBQ, Sweet & Tangy Mild BBQ and Award-Winning Whiskey Medium BBQ. Comes with Pickles, Grilled Onion. Comes with Cheddar Cheese and 1 Free Side. Min 10

## Smoked Pulled Pork Macaroni Bar \$11.98 pp

Specialty Aged Cheddar Mac n Cheese Bar with BBQ Smoked Pulled Pork on the side. Mix-In Sides of Buttered Breadcrumb, Hot Giardiniera, Black Beans. 1 Free Side Choice. Min 10 to order.

## Southwest Rice Pan \$39.99 pan

Southwest Texas-style Rice. Pan Feeds 10

## Roasted Red Wine Brisket \$25.99 per pound

Roasted Red Wine Brisket slow-cooked for 8 hours. Choice of 1 Free Side. Minimum 10 pounds to order. Can add 20 Turano Mini Dinner Rolls for 10 More. Weight before cooking (up to 25 to 35% shrinkage)



## Free Bar Sides

If your bar includes a free side, choose from this list

### Garden Salad

Iceberg Red Onion, Vine-ripened Tomato, Cucumber, Shredded Carrot. Comes with Italian and Ranch.

### Chef's Tri-Colored Pasta Salad

Tri-color pasta salad with housemade Italian dressing, tomatoes, black olives, celery, Parmesan cheese. Add Salami for .50 per person.

### Chef's Idaho Potato Salad

Chef's Specialty Potato Salad with Fresh-Cut Idaho Potato, Onion, Relish, Mustard, Mayo and Fresh Spices! Make it Cajun with Cajun spice for no price difference

### Idaho Potato Wedge Fries

From-Scratch using Idaho Potatoes. Comes with Ketchup

### Spanish Rice

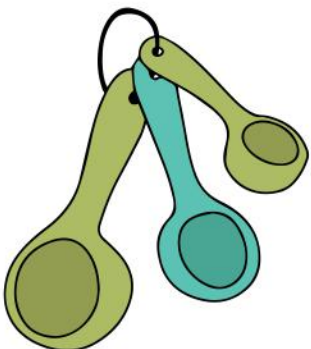
Authentic Spanish Rice.

### Cilantro Rice

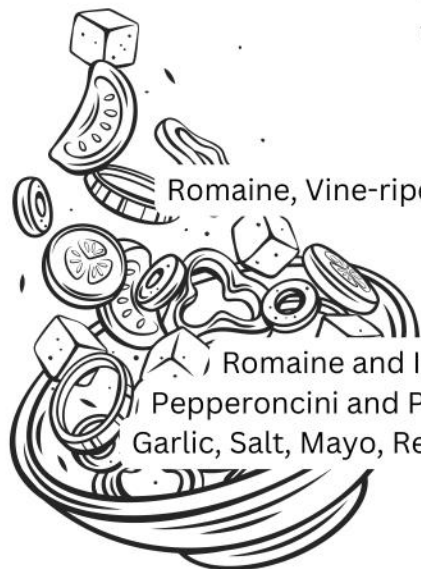
Specialty Cilantro Rice.

### Idaho Mashed Potatoes

Creamy Idaho Mashed Potatoes with Gravy.



# Salads & Misc Sides



## Caesar Salad \$49.99 Pan

Romaine, Vine-ripened Tomato, Shredded Parmesan and Croutons. Comes with Caesar Dressing. Pan Feeds 10

## Simply Italian Salad \$59.99 pan

Romaine and Iceberg with Radicchio, Celery, Red Onion, Green Olive, Tomato, & Pepperoncini and Parmesan Cheese. Comes with a Homemade Italian Dressing made with Garlic, Salt, Mayo, Red Wine Vinegar, Oregano, Extra Virgin Olive Oil and Ground Pepper. Pan Feeds 10

## Garden Salad \$49.99 pan

Iceberg Red Onion, Vine-ripened Tomato, Cucumber, Shredded Carrot. Comes with Italian and Ranch. Pan Feeds 10

## Greek Salad \$49.99 pan

Homemade Greek Salad with Romaine, Red Onion, Kalamata Olives, Green and Red Bell Peppers, Tomatoes, Cucumber, Feta Cheese and Homemade Greek Dressing with Olive Oil, Oregano, Lemon and Black Pepper. Pan Feeds 10

## Chef's Tri-Colored Pasta Salad \$39.99 pan

Tri-color pasta salad with housemade Italian dressing, tomatoes, black olives, celery, Parmesan cheese. Pan Feeds 10. Add Salami & Pepperoni for 10 More

## Chef's Idaho Potato Salad \$49.99 pan

Chef's Specialty Potato Salad with Fresh-Cut Idaho Potato, Onion, Relish, Mustard, Mayo and Fresh Spices! Pan Feeds 10. Make it Cajun with Cajun spice for no price difference

## Veggie Tray \$39.99 tray

Delicately Hand-cut by Real Cooks. Made Fresh to Order! (Serves 8 to 10). Hand Sliced Carrots, Hand Sliced Cucumbers, Hand Sliced Celery, & Hand Sliced Multi-Colored Peppers on a bed of Fresh Spinach Garnish. Comes with Homemade Ranch served in an Artistically Hand-cut Green Pepper.

## Don't see what you need?

If you have a different vision just let us know. Print menus are limited by size, but our internal chef menu is much larger. We also take pride in our ability to go off-script and create custom recipes for clients who are looking for something truly special. Just reach out to your personal chef and we will work with you to create a meal that fits your unique desires.

