

DISTINGUISHED SIDE SALADS

Accompany your Sandwich Buffet with an array of delicious salads. If ordered Ala Carte, \$2.25 per person, Minimum 10.

DILL POTATO SALAD

Blushing Red Potatoes Tossed with a Creamy Savory Dill Dressing

RUSTIC ROASTED SWEET POTATO SALAD

Roasted Sweet Potato & Scallions Tossed with Honey Mustard Dressing

CAVATAPPI PASTA SALAD

Corkscrew Pasta, Roasted Grape Tomatoes, Feta Cheese, Baby Spinach & Roasted Peppers with Sun-dried Tomato Vinaigrette

SOUTHWESTERN CABBAGE SLAW

Shredded Cabbage, Julienne Carrots, Sweet Peppers & Scallions Tossed in a Spicy Chipotle Dressing Garnished with Toasted Pepitas

TUSCANY PASTA SALAD

Gemelli Pasta, Sun-Dried Tomatoes, Roasted Peppers and Aged Provolone Tossed in a Basil Vinaigrette

MEDITERRANEAN CUCUMBER SALAD

Crisp Slices of Seedless Cucumber, Tomatoes, Slivered Red Onion, Feta Cheese and Kalamata Olives Tossed with Herb Vinaigrette

SZECHWAN GREEN BEAN SALAD

Crisp Green Beans, Julienne Carrots, Sweet Peppers, Slivered Red Onion, Tossed with a Sweet and Spicy Dressing Garnished with Sesame Seeds

SEASONAL FRUIT SALAD

Mix of Seasonal Melons and Berries

BEVERAGES & CHIPS

SOFT DRINKS

\$1.25

WATER

Bottled Spring Water, Sparkling Water
\$1.50

GOURMET CHIPS

Individual Bags, \$1.25/each

ALA CARTE

Buffet Green Salads
\$3.25 per person, Minimum 10.

CAESAR SALAD

Romaine Lettuce, Parmesan Cheese and Homemade Croutons with Caesar Dressing

FIELD GREENS

Spring Mixed Greens & Romaine, Bleu Cheese, Grape Tomatoes, Slivered Red Onion & Candied Walnuts with Balsamic Vinaigrette

STRAWBERRY FIELDS (add \$.50/pp)

Spring Mixed Greens & Romaine, Sliced Plump Strawberries, Hearts of Palm, Bleu Cheese, Grape Tomatoes, Slivered Red Onion & Candied Walnuts w/Balsamic Vinaigrette

GREEK SALAD

Romaine Lettuce, Feta Cheese, Grape Tomatoes, Slivered Red Onion, Pepperoncini Peppers & Kalamata Olives with a Herb Vinaigrette

SPINACH SALAD

Baby Spinach, Hard Boiled Egg, Grape Tomatoes, Bacon and Red Onion with a Poppy Seed Dressing

ITALIAN SALAD

Romaine Lettuce, Grape Tomatoes, Broccoli, Red Onion, Garbanzo Beans, Pepperoncini, Roasted Red Peppers, Croutons, Shredded Parmesan Cheese with an Italian Dressing

TRADITIONAL TOSSED GREEN SALAD

Mix of Green Leaf & Romaine lettuce, Grape Tomatoes, Julienned Carrots, Cucumber, Sweet Peppers and Slivered Red Onion

FINGER FINALES

Finish off any meal or complete your day with one of our memorable desserts.

KALISH COOKIE COLLECTION

An Assortment of Chewy Chocolate Chip, Old Fashioned Oatmeal Raisin, Snickerdoodles, White Chocolate Macadamia Nut & Chocolate Fudge Cookies
\$9/dozen

DECADENT DESSERT BARS

Double Fudge Brownies, Tangy Lemon Bars, Raspberry Streusel Bars, Apricot Streusel Bars
May be cut in smaller bite size pieces upon request.
\$24/dozen

CARAMEL CORN BITES

Light as Air, Perfect for any Occasion (Serves 8-10)
\$10

Call (847) 329-3800
to place orders 9AM to 5PM (M-F)

In an effort to best serve you, we have implemented the following ordering guidelines. Please keep in mind that these policies are designed to help us provide each customer the greatest level of quality in both our food and service. We welcome your comments and value your continued patronage.

We have experienced sales associates available to assist you with your order **during business hours, 9AM to 5PM, Mon-Fri at (847) 329-3800**. Before placing your call, please have the following information available: company name, contact name, number of people in your group, date of function, serving and delivery time, location, and your desired menu.

We request a \$50 minimum order. \$200 minimum for Saturday & Sunday orders. Orders of \$500 or more require a 50% deposit. We gladly accept Corporate Checks, Cash, Visa, MasterCard and American Express. Credit cards are accepted with prior authorization at the time your order is placed.

Service Information & Delivery Area. We serve Chicago's North Shore including most locations in Skokie, Evanston, Lincolnwood, Morton Grove, Niles, Park Ridge, Wilmette, Winnetka, Glencoe, Highland Park, Lake Forest, Lake Bluff, Northbrook, Deerfield, Riverwoods and Lincolnshire. Delivery charge is \$15.00 per delivery within established boundaries and times. Delivery service beyond regular delivery areas and times (limited) will be priced accordingly. All deliveries will be considered "drop-offs" unless setup is requested in advance. **Standard deliveries are made from 10:30AM to 5PM.** For standard orders, we deliver within 15 minutes of the specified delivery time and recommend scheduling a delivery time of 30 minutes prior to your serving time. (For example, if you want to serve at Noon, schedule your delivery time for 11:30AM and we will arrive with your order between 11:15AM and 11:45AM).

All of our menu items are prepared to order, therefore **please allow at least 24 hours notice when placing orders** for up to 20 people. Orders for larger groups require a minimum of 48 hours. **We ask that all lunch orders be placed by Noon the day before. Orders for Weekend delivery must be placed by Noon on Thursday.** If you have a special need or would like to have a menu customized for your event, feel free to call us in advance or email our sales department sales@aokgourmet.com. We continually strive to provide the best service and will accommodate your special requests whenever possible. All prices and menu selections are subject to change without notice. All menu items are priced per person unless otherwise noted.

Please Note: Cancellation requires 24-hour notice, and will only be accepted if made by 12PM the day prior to scheduled delivery date (Tue - Fri) and on the Friday prior to a Monday delivery. All other cancellations will be subject to a 50% charge. **Cancellations will not be honored on the scheduled delivery date.**

We provide the necessary disposable serviceware with orders (advance notice needed for special serviceware). Please inquire about our Seasonal & Holiday menus for your Social and Corporate events.

For up-to-date information refer to our website
www.aokgourmet.com UPD 06.09

AOK GOURMET

...On The Go

PREPARED GOURMET FOODS FOR TAKE-OUT & DELIVERY
CORPORATE & SOCIAL CATERING

SANDWICH, SALAD & WRAP CATERING MENU

AOK GOURMET is dedicated to providing you with the finest homemade foods using only the freshest ingredients - beautifully presented, with unmatched service for take-out and punctual delivery.

From gourmet sandwiches for five to catering for hundreds, we strive to make every experience memorable.

Our menu has been uniquely created to accommodate your high profile meetings, a simple afternoon reception, special social gatherings or anytime when quality and convenience is paramount.

AOK GOURMET

Visit our Café

4950 Dempster Street Skokie, IL 60077

847.329.3800 fax 847.329.3801

M-Thu 6:30AM - 6:30PM; Fri 6:30AM - 5:30PM

Sat & Sun 7:30AM - 4PM

www.aokgourmet.com

BOXED LUNCHES

A twist from tradition, our boxed lunches are the foundation of excellence. Boxes include either a gourmet **Signature Sandwich** on freshly baked bread, each with its own unique condiments or indulge in a **Kalish Classic Wrap** with a diverse array of fresh ingredients blanketed in assorted soft flour tortillas; accompanied by fresh fruit and a choice of Dill Potato Salad or Tuscany Pasta Salad, finished with a Double Fudge Brownie \$10, minimum 5.

BUFFETS

Prices vary per person, minimum 10.

SENIOR EXECUTIVE ASSORTMENT

An Assortment of **Signature Sandwiches**, Accompanied by Two **Distinguished Side Salads** \$11pp

UNDER WRAPS

An Assortment of **Kalish Classic Wraps**, Accompanied by Two **Distinguished Side Salads** \$11pp

MINI WORKING LUNCH PLATTER

Choice of Three Signature Varieties...We make them mini!
Served on Freshly Baked Hearty Mini Rolls,
Accompanied by Two **Distinguished Side Salads** \$11.50pp

FRUGAL FEAST

An Assortment of Oven Roasted Turkey & Aged Provolone, Oven Roasted Beef & Vermont White Cheddar, Lean Ham & Imported Swiss, Corned Beef & Swiss, Classic Chicken Salad, Herb Garden Tuna Salad or Vegetarian Served with a Side of Gourmet Chips & Pickles \$8.50pp

KALISH SALAD TRIO

Looking for Something Special?
Create Your Own Salad Buffet by Selecting One **Ala Carte Green Salad**, One **Distinguished Side Salad** and Choice of either Classic Chicken Salad, Herb Garden Tuna Salad, Turkey Waldorf Salad, Acapulco Shrimp Salad, Italian Vinaigrette Tuna Salad or Apricot Almond Chicken Salad. Served with Freshly Baked Mini Rolls \$9.50pp

GRASS ROOTS DELI

Build Yours From the Bread Up! Create Your Own Sandwich with a tray of Oven Roasted Turkey, Oven Roasted Beef, Lean Ham, Imported Swiss & Vermont White Cheddar Cheese, Condiments, Relishes and Freshly Baked Breads. \$8pp

SIGNATURE SANDWICHES

SPA TURKEY

Oven Roasted Turkey Breast, Dill Havarti, Cucumbers, Red Onion, Leaf Lettuce & Tomato with Herb Yogurt Sauce on a Ciabatta Roll

HERB GARDEN TUNA SALAD

White Albacore Tuna Salad, Leaf Lettuce and Tomato on a Flaky Croissant

MEDITERRANEAN CHICKEN

Char-Grilled Herb Chicken Breast, Leaf Lettuce, Tomato, Aged Provolone and Kalamata Olives with Sun-Dried Tomato Aioli on a Ciabatta Roll

PARISIAN HAM

Lean Ham, Creamy Brie Cheese, Leaf Lettuce & Tomato with Honey Mustard on a Bakery Pretzel Roll

BEYOND THE BORDER TURKEY

Oven Roasted Turkey Breast, Jalapeno Jack Cheese, Leaf Lettuce and Tomato with Avocado Spread on a Demi-Baguette

VEGGIE ANTIPASTO

Roasted Peppers, Grilled Zucchini, Fresh Mozzarella, Tomato and Leaf Lettuce with Basil Aioli on a Ciabatta Roll

THE METROPOLITAN BEEF

Oven Roasted Beef, Vermont White Cheddar, Caramelized Onion, Leaf Lettuce and Tomato with Horseradish Sauce on a French Demi-Baguette

THE TURKEY SKYSCRAPER

Oven Roasted Turkey Breast, Crisp Bacon (available w/o), Imported Swiss Cheese, Leaf Lettuce & Tomato with Herb Dijon Aioli on Cracked Wheat Bread

THE SICILIAN

Prosciutto, Italian Salami, Aged Provolone, Leaf Lettuce and Tomato, Drizzled with Herb Vinaigrette on a Demi-Baguette

NAWLIN'S MUFFULETTA

Sopressata Salame, Capocollo, Mortadella, Mozzarella, Provolone, Leaf Lettuce, Tomato & AOK's Own Olive Salad on a Ciabatta Roll

TURKEY HAM & BRIE

Oven Roasted Turkey, Lean Ham, Creamy Brie Cheese, Leaf Lettuce & Tomato with Apricot Jam on a Demi-Baguette

KALISH CLASSIC WRAPS

GRILLED CHICKEN CAESAR WRAP

Char-Grilled Herb Chicken Breast, Romaine Lettuce and Parmesan Cheese with a Caesar Dressing in a Spinach Tortilla

CHICKEN FLORENTINE

Char-Grilled Herb Chicken Breast, Baby Spinach, Fresh Mozzarella & Tomato with Herb Garlic Dressing in a Spinach Tortilla

BBQ CHICKEN WRAP

Char-Grilled Herb Chicken Breast, Sweet BBQ Sauce, Romaine Lettuce, Tomato and Red Onion in a Herb Tortilla

CALIFORNIA TURKEY COBB WRAP

Oven Roasted Turkey Breast, Crumbled Bacon (available w/o), Avocado Spread, Bleu Cheese, Romaine Lettuce and Tomato with Herb Dijon Spread in a Tomato Tortilla

GRILLED GARDEN VEGGIE WRAP

Marinated and Grilled Sweet Peppers, Zucchini, Portabella Mushrooms, Red Onion, Leaf Lettuce and Fresh Tomato with Basil Pesto Spread in a Whole Wheat Tortilla

SOUTHWESTERN BEEF WRAP

Oven Roasted Beef, Roasted Pepper, Red Onion, Jack Cheese, Romaine Lettuce and Tomato with Chipotle Spread in a Herb Tortilla

CORNED BEEF RUEBEN WRAP

Lean Corned Beef, Imported Swiss Cheese, Sauerkraut & Romaine Lettuce with Thousand Island Dressing in a Flour Tortilla

FRUGAL FOR ONE

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A Traditional Box Lunch.
Choose from Oven Roasted Turkey & Aged Provolone, Oven Roasted Beef & Vermont White Cheddar, Lean Ham & Imported Swiss, Corned Beef & Swiss Classic Chicken Salad, Garden Herb Tuna or Vegetarian Served with a Side of Gourmet Chips and a Cookie Pack \$8.50, minimum 5

SENSATIONAL SALAD ENTREE BOXES

An abundance of crisp fresh ingredients complemented by our homemade dressings. Boxes include a Sensational Salad of your choice with a fresh baked roll & butter. Add a Cookie Pack for \$1

BOXED SALADS ~ \$10

CHICKEN CAESAR

Char-Grilled Herb Chicken Breast atop a bed of Romaine Lettuce with Parmesan Cheese & Homemade Croutons Served with a Caesar Dressing

BLACK THAI CHICKEN

Char-Grilled Asian Chicken Breast atop a mix of Romaine Lettuce and Napa Cabbage with Sweet Peppers, Snow Peas, Carrots and Scallions, Topped with Crisp Wontons & Toasted Almonds Served with a Sweet & Spicy Dressing

BALSAMIC MIXED GREENS

Char-Grilled Herb Chicken Breast atop a mix of Field Greens and Romaine Lettuce with Grape Tomatoes, Crisp Cucumbers, Sweet Peppers & Candied Walnuts Served with a Balsamic Vinaigrette

JAMAICAN JERK CHICKEN

Traditional Island Spiced Chicken Breast atop a mix of Field Greens and Romaine Lettuce with Roasted Sweet Potatoes, Black Beans, Scallions & Grape Tomatoes Served with a Cool Caribbean Mango Dressing

CALIFORNIA TURKEY COBB

Oven Roasted Turkey Breast atop Romaine Lettuce, with Crumbled Bacon (available w/o), Avocado, Grape Tomatoes, Bleu Cheese and Hard Boiled Egg Served with Buttermilk Ranch Dressing

BEYOND THE BORDER CHICKEN

Blackened Chicken Breast atop a bed of Romaine Lettuce with Corn, Black Beans, Scallions, Avocado, Grape Tomatoes & Jack Cheese, Topped with Crisp Tortilla Strips, Served with a Chipotle Vinaigrette

ALBACORE TUNA NICOISE

Albacore Tuna atop a mix of Field Greens and Romaine Lettuce with Crisp Green Beans, Red Potatoes, Sweet Peppers, Hard Boiled Egg, Grape Tomatoes, Slivered Red Onion, Kalamata Olives & Capers Served with a Herb Vinaigrette