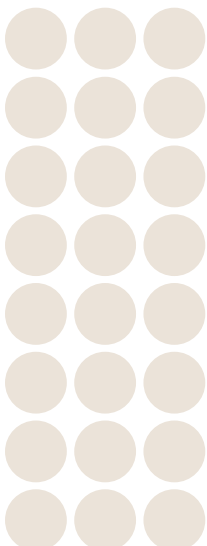


# FARE



## TEMPESTA



# from here on CATERING MENU

We offer a variety of catering services, including delivery, set-up, staffing, and event oversight. Most drop & set catering orders require 5 business days notice. To place your order, please email [catering@fromhereonchicago.com](mailto:catering@fromhereonchicago.com). We require a signed contract and payment details to finalize your order. If you have catering needs outside of the 5 day time frame, please reach out. We like to make things happen!

## BABYGOLD BBQ

**Kale Caesar** Creole Caesar Dressing, Parmesan, garlic Croutons...\$40 (half pan) / \$78 (full pan)

**Smoked Chicken Wings** Served with Creole ranch, priced per dozen...\$23

**Smoked Shrimp** Chilled, served with house cocktail sauce...\$32 per lb

**Pork Rinds** Magic dust & hot sauce...\$20

**Pimento Cheese Dip** Served with Ritz cracker...\$29

**BBQ'D Onion Dip** Served with Ruffles...\$22

**Barbecue** Priced per lb. Minimum 4 lbs. 4 lbs serves 10-12 people

**Chopped Brisket** comes with pickle & onion garnish...\$36

**Pulled Pork** comes with pickle & onion garnish...\$28

**Smoked Turkey** comes with pickle & onion garnish...\$32

**BBQ Spiced Cauliflower** comes with pickle & onion garnish...\$20

**Babygold Pork Belly** comes with pickle & onion garnish...\$33

**Mini Buns** Pack of 18...\$8

**Babyback Ribs** Full rack...\$40

**Cheddar Jalapeno Links** Links of 5...\$40

**BBQ Sauces** \$10 per / 3 for \$25

**Red**  
tomato, brown sugar, twang

**Amber**  
smoke, sweet, sass

**Gold**  
mustard, vinegar, secrets

**Pimento Mac N' Cheese** 1/2 pan feeds 10...\$45

**Loaded Tater Salad** Topped with cheddar scallions and crunchy chip crumble...\$45

**Bacon Braised Greens** Bacon & braised kale, 1/2 pan feeds 10...\$45

**Meaty Beans** Baked beans with all the meats, 1/2 pan feeds 10...\$50

**Red Beans**...\$45

**White Rice**...\$40

**Coleslaw** Vinegar & Mayo blend, 1/2 pan feeds 10...\$40

**Cornbread** Served with cajun honey butter, served in 12 big hinks or 24 small...\$48

**Cucumber Salad** English Cucumber, grape tomato, pickled red onion, RWV, dill and parsley...\$35

**Turkey Club Boxed Lunch** Smoked turkey, bacon, lettuce, tomato, cajoinaise on texas toast. Comes with ruffles or zapps...\$16

**Veggie Sandwich Boxed Lunch** BBQ spiced cauliflower, lettuce, tomato, cajoinaise on texas toast. Comes with ruffles or zapps...\$14

**World's Best Salty Chocolate Chip Cookie**...

half dozen / \$24

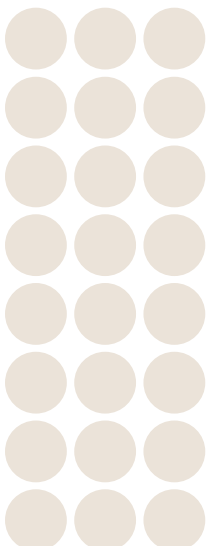
bakers dozen / \$48

**Not-A-Rita** Delicious, citrus, herbally refreshing margarita without the booze. served with salt and limes...\$120 serves 20

# FARE



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# from here on CATERING MENU

## FARE

**Build your own Bowl...\$175**

Choice of:

Three (3) veggie toppers

Vegan Caesar Slaw w/ Pistachio Crumble

Beets with Mustard Vinaigrette

Tahini Carrots

Red Cabbage Slaw

Farro, Peas + Beans

Smoked Mac and Cheese

Maple Harissa Sweet Potato

Two (2) bases

Arugula

Lemony Kale

House Grains

Two (2) proteins

Smoky Chicken

Basil Turkey Meatballs

Roasted Salmon...+\$42

Avocado Mash

Two (2) sauces

Spicy Red Pepper

Herby Pesto

Creamy Tahini

FARE Dressing

**Chocolate Chunk Cookie Platter**

Vegan and gluten free...\$35

## HOT CHI CHICKEN

**Hot Honey Butter Sandwich Platter** 10

sandwiches served with harissa mayo, coleslaw, and pickle.

Choose one heat level...\$125

**Popeye's Ain't Sh\*t Sandwich Platter**

10 sandwiches served with whipped garlic sauce, sumac onion, pickle, and tomato. Choose one heat level...\$125

**Tenders Platter** 10 tenders served on toast with

pickles and Alabama White sauce on the side. Choose two heat levels...\$50

Heat levels

Southern

Mild

Medium

Hott

Call Ya Mama

**Hot Chi Salad** Greens, grape tomatoes, roasted corn, tortilla strips, Alabama sauce dressing...\$60

+\$10 to add chicken tenders

**Crinkle Cut Fries** Crinkle cut beef-tallow fries...\$35

**Mac & Cheese** Cavatappi tossed with three-cheese sauce, topped with grated parmesan and Hot Chi seasoning...\$50

**Mexican Corn Elote** Creamy sweet corn off the cob, topped with harissa mayo, parmesan & cilantro...\$50

## TEMPESTA

**Charcuterie Board...\$125**

**Imported Cheese Board...\$125**

**Charcuterie & Cheese Board ...\$125**

**QX2 Salad** Fresh avocado, sun choke chips, radish, roasted cauliflower, red gem lettuce, sunflower sprouts, puffed quinoa, sweet Calabrian vinaigrette...\$85

**Assorted Classic Sandwich Platter** Ten (10) individually wrapped halves of any sandwich selected from the main menu...\$100

**Single Sandwich Platters** Twelve (12) individually wrapped halves of any **single** sandwich selected from the main menu...\$90

**Assorted Specialty Potato Chips** Original, BBQ, Pickled Jalapeno or Parmesan Ranch...\$2/person

**Fresh Fruit...\$1.50/person**

**Potato Salad** 16oz, no mayo...\$10

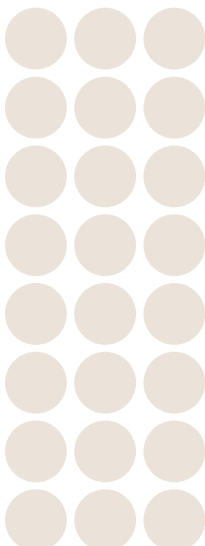
**Pasta Salad** 16oz...\$10

**Chocolate Chip Cookie Platter ...\$50**

# FARE



## TEMPESTA



# from here on CATERING MENU

## FLO'S KITCHEN

**Fajita Bar** Chicken sautéed with veggies, corn or flour tortillas, cilantro rice, traditional garnishes... \$150

**Flautas** Chicken, beef, or potato... \$140

**Burritos Deshebrada** Durango style burrito, shredded flank steak w/ salsa verde & mayo, wrapped in flour tortilla... \$40

**Taco Bar** Choice of two (2) proteins: carne asada, al pastor, birria, diced chicken or vegetarian. Served with onion, cilantro, limes, tomatoes, lettuce, and salsa with corn or flour tortillas... \$150

**Nacho Bar** Choice of two (2) proteins: carne asada, al pastor, birria, diced chicken or vegetarian. Served with onion, cilantro, sour cream, tomatoes, lettuce, salsa and tortilla chips... \$130

**Cilantro Rice** Cilantro, garlic, onion... \$30

**Refried Beans** House made refried pinto beans... \$30

**Guacamole & Chips** 32oz guacamole bowl... \$32

**Chunky Salsa & Chips**... \$25

## PAPER PLANE PIZZA

**18" Meats** Pepperoni, bacon & house sausage Blend... \$29.95

**18" Plane Jane** Mozzarella blend, pecorino romano & fresh basil... \$29.95

**18" Veggie** Roasted red pepper, onion, feta and garlic herb oil... \$29.95

**18" Chicago Classic** House sausage blend, roasted mushroom, onion & garlic herb oil... \$29.95

**Mixed Greens** Mixed greens, chopped romaine, fine herbs, pepperoni croutons, shaved parmesan and our own Dilly Ranch... \$24 (small) / \$48 (large)

**Chicago Cobb Salad** Mixed greens, chopped romaine, fine herbs, roasted red pepper, marinated tomatoes, bacon and our own dilly ranch... \$32 (small) / \$64 (large)

**Garlic & Parm Breadsticks** Homemade garlic & pecorino romano breadsticks w/red sauce... \$29 (small) / \$58 (large)

**Focaccia Sandwiches** Choice of veggie (red pepper, onion, mushroom with feta & garlic herb oil), sausage sammy (sausage patty, provolone cheese, full red & giardiniera) or dilly BLT (bacon, romaine lettuce, marinated tomato & dilly ranch)... \$144

**Garlic Herb & Artichoke Focaccia** Our house focaccia with garlic herb oil, roasted artichokes and pecorino romano... \$64

**Herb & Olive Oil Bruschetta** Marinated tomatoes w/ fresh basil, garlic & herbs on top of charred focaccia... \$32 (small) / \$64 (large)

**Housemade Sauces & Dips** Choice of: dilly ranch, roasted romesco, garlic herb oil or red sauce... \$6 (small) / \$12 (large)

**Ricotta & Chocolate Cannoli** Flakey cannoli shell filled with lemon zested ricotta & chunky chocolate (Bakers Dozen)... \$36

**Chunky Chocolate Chip Cookies** Platter of our Ol' Classic Chunky chocolate chip cookies (Bakers Dozen)... \$28

**Build Your Own Pizza** Your choice of 3 toppings... \$21.95 (12") / \$29.95 (18") (Additional toppings \$2.50/each)

### Toppings:

Pepperoni

Sausage

Bacon

Giardiniera

Black olives

Marinated tomato

Fresh basil

Roasted red pepper

Feta

Onion

Garlic herb oil

Romesco

Extra cheese

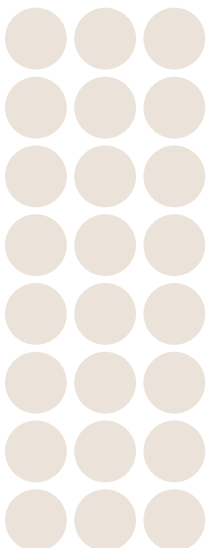
Extra sauce

Artichoke

# FARE



## TEMPESTA



# from here on CATERING MENU

## ZAYTUNE MEDITERRANEAN

**Falafel Entrée Package** 1/2 pan of falafel, 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$150

**Grilled Chicken Breast Entrée Package** 1/2 pan of grilled chicken breast, 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$170

**Grilled Chicken Shawarma Entrée Package** 1/2 pan of grilled chicken shawarma, 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$170

**Grilled Kafta Kabob Entrée Package** 1/2 pan of kafta kabob, 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$170

**Grilled Shrimp Skewer Entrée Package** 1/2 pan of grilled shrimp skewers 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$170

**Grilled Steak Shawarma Entrée Package** 1/2 pan of grilled steak shawarma, 1/2 pan of basmati rice, 1/2 of grilled vegetable skewers, 1/2 pan of salad served with tahini, hot sauce, & homemade flat bread...\$190

**Tabouli Salad** Fresh tomatoes, parsley, bulgar wheat, cucumbers, scallions, & mint with lemon dressing...\$45 (12" tray), \$55 (16" tray), \$65 (18" tray)

**Fet-toush Salad** Fresh chopped lettuce tossed with crispy flatbread, parsley, cucumbers, tomatoes, radishes, red peppers, green onions, sumac, & mint with lemon dressing...\$50 (12" tray), \$60 (16" tray), \$60 (18" tray)

**Hummus** Garnished with garbanzo & olive tapenade served with homemade flat bread...\$45 (12" tray), \$55 (16" tray), \$65 (18" tray)

**Roasted Red Pepper Hummus** Garnished with garbanzo & olive tapenade served with homemade flat bread...\$50 (12" tray), \$60 (16" tray), \$70 (18" tray)

**Baba Gannoush** Fire Roasted eggplant pureed with tahini & garnished with grilled vegetable relish. Served with homemade flatbread...\$50 (12" tray), \$60 (16" tray), \$70 (18" tray)

**Grilled Chicken Shawarma Tray** Deep half pan of Grilled Chicken Shawarma...\$80

**Grilled Chicken Breast Tray** Deep half pan of Grilled Chicken Breast...\$80

**Grilled Steak Shawarma Tray** Deep half pan of Grilled Steak Shawarma...\$90

**Grilled Kafta Kabob Tray** 40 pieces of Grilled Kafta Kabob...\$80

**Grilled Shrimp Skewer Tray** Deep half pan of Grilled Shrimp skewers...\$80

**Grilled Vegetable Skewer Tray** 15 pieces of Grilled Vegetable skewers...\$55

**Basmati Rice Tray**...\$45

**Herb Fries and Purple Dip** Deep half pan of herbed fries served with Kalamata Sauce (Purple Dip)...\$45

**Falafel** 12 pieces of falafel...\$15

**Grilled Flat Bread**...\$1.25/each

**Pickled Vegetables**...\$50/16 oz

**Dessert** 12 pieces, mix or match of walnut baklava, pistachio klnafa, rissa...\$22

## FROM HERE ON CAFE

serves 10 people, unless otherwise noted

**Coffee Traveler** 96 oz hot brewed coffee from Chicago's "Passion House", 14 oz half & half, sugars, stir sticks, cups...\$35

**Tea Traveler** 96 oz. hot water and an assortment of individual tea bags from Chicago's "Kilogram", 14 oz whole milk, sugars, stir sticks, cups...\$45

**Cold Brew Growler** 64 oz Pure Black cold brew...\$30

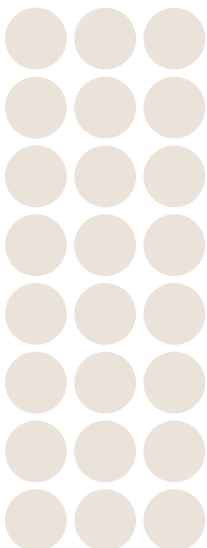
## Soft Beverages

Bottled water, Pepsi, Diet Pepsi...\$2

FARE



TEMPESTA



# from here on CATERING MENU

## ZEITLIN'S DELI

**Zeitlin's Bagels** 30-hour fermentation. Hand-rolled, boiled, and baked. Cream Cheese not included . . .

\$18 (half dozen) / \$27 (dozen)

Choice of:

- Plain
- Poppy seed
- Sesame
- Salt
- Onion
- Everything

**Cream Cheese** 8oz container, choice of plain or chive. Please note that we recommend 3 cups of cream cheese per 12 bagels...\$8 / container

**Corned Beef Reuben Box** House made corned beef house pastrami spice blend, swiss cheese, sauerkraut, sasha's rye bread, latke or chips, choice of beverage, and a brown butter chocolate chip cookie. . .

\$18 per box

**Turkey Sandwich Box** Michigan sliced turkey, giardinera focaccia, herby pesto, oven dried tomato, latke or chips, and choice of beverage. . . \$15 per box

**Veggie Sandwich Box** Seasonal roasted vegetables, giardinera focaccia, herby pesto, oven dried tomato, latke or chips, and choice of beverage. . . \$16 per box

**Mushroom Rueben Box** Windy city oyster mushroom, house pastrami spice blend, swiss cheese, sauerkraut, sasha's rye bread, latke or chips, choice of beverage, and a brown butter chocolate chip cookie. . . \$16.99 per box

Beverage choices:

- Water
- Pepsi
- Diet Pepsi
- Starry

**Whole Wheat Bread** 800g loaf, 75% hydration, 30% Janie's Mill Whole Wheat Flour. . . \$10

**Sasha's Rye Bread** 800g loaf, 30-hour fermentation. dark crust. barley malt syrup. 75 % hydration, 30% Janie's Mill Dark Rye Flour. . . \$10

**Giardiana Focaccia** 2500g half tray, 30-hour fermentation. Corto EVOO, JP Graziano's hot Giardiniera. 85% hydration, 2.5% Janie's Mill Flour. . . \$10

**Hal's Challah Bread** 550g loaf, hand-braided egg bread sourdough with local honey. . . \$10

**Goldie's Babka** 1000g loaf, seasonal chocolate flavor. . . \$22

**Baby Babka** Sold individually, seasonal chocolate flavor. . . \$5

**Chocolate Chip Cookies** half dozen. . . \$21

**Coconut Macaroons** half dozen. . . \$30

**Brownies** Sold individually, dense and moist, with a deep chocolate flavor with the finest ingredients. . . \$5

**Bagel/Lox Platter** Assorted bagels, lox, homemade cream cheese, tomatoes, capers, olives, pickled onions, pickles, mustard. . . \$18 per person

**Sourdough Platter** Sliced whole wheat bread, sasha's rye bread, and giardiniera focaccia. . . \$5 per person

**Pickle Platter** Assorted vegetables pickles. . . \$8 per person

**Salads**...\$8 (pint) / \$16 (quart)

Salad choices:

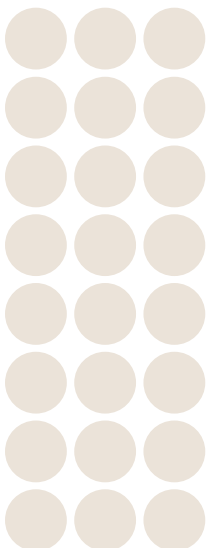
- Egg salad
- World-famous potato salad
- Tuna salad

**Dessert Platter** Assorted dessert items. . . \$5 per person

FARE



TEMPESTA



# from here on CATERING MENU

## SAFFRON STREET

**Sweet Potato Chaat** Roasted sweet potatoes, sweet yogurt, cilantro mint chutney, green tomato marmalade, boondi . . . \$60

**Masala Fries with Ginger Pickle Mayo** Spicy masala seasoning, ginger pickle mayo . . . \$40

**Chicken Meatball Salad Box** Chicken meatballs, lettuce mix, roasted brussels sprouts with coconut, lemon quinoa, kachumber . . . \$95

**Charred Chicken Salad Box** Yogurt marinated charred chicken, lettuce mix, roasted brussels sprouts with coconut, lemon quinoa, kachumber . . . \$95

**Sweet Potato Salad Box** Roasted sweet potato, lettuce mix, roasted brussels sprouts with coconut, lemon quinoa, kachumber . . . \$80

**Grilled Paneer Salad Box** Grilled paneer, lettuce mix, roasted brussels sprouts with coconut, lemon quinoa, kachumber . . . \$80

**Makhni Chicken Fries** Yogurt marinated charred chicken, Makhni fries, Chilli garlic chutney, Ginger pickle mayo, Mint chutney, Green Onions, Cilantro . . . \$75

**Chicken Meatball Paratha** Chicken meatballs, lettuce mix, cilantro yogurt, pickled onions, ginger pickle mayo, cilantro, paratha . . . \$100

**Green Chilli Beef Paratha** Spiced ground beef curry, lemon yogurt, pickled fresno chillies, dill, mint, red onion, paratha . . . \$110

**Grilled Paneer Paratha** Grilled paneer, lettuce mix, cilantro yogurt, kachumber, paratha . . . \$90

**Chicken Meatball Makhni** Chicken meatball with spiced buttery tomato sauce, ginger garlic oil, hazelnut dukkah, cream served with cumin ghee rice . . . \$125

**Spicy Curry Leaf Chicken Paratha** Spicy curry leaf chicken, lemon yogurt, pickled fresno chillies, red onion, mint, cilantro, paratha . . . \$100

**Sweet Potato Makhni Tray** Roasted sweet potatoes with spiced buttery tomato sauce, ginger garlic oil, honey, cream, hazelnut dukkah, pickled onions served with cumin rice . . . \$120

**Chicken Meatball Makhni Tray** Chicken meatball with spiced buttery tomato sauce, ginger garlic oil, honey, cream, hazelnut dukkah, pickled onions served with cumin rice . . . \$135

**Charred Chicken Makhni Tray** Yogurt marinated charred chicken with spiced buttery tomato sauce, ginger garlic oil, honey, cream, hazelnut dukkah, pickled onions served with cumin rice . . . \$135

**Grilled Paneer Makhni Tray** Grilled paneer with spiced buttery tomato sauce, ginger garlic oil, honey, cream, hazelnut dukkah, pickled onions served with cumin rice . . . \$125

**Green Chilli Beef** Spicy ground beef curry, pickled fresno chilli, ginger, lemon yogurt, cucumbers with cumin rice . . . \$135

**Saag Chicken Tray** Yogurt marinated charred chicken, spinach saag, cilantro yogurt, pickled onions, kachumber served with cumin rice . . . \$135

**Saag Paneer Tray** Grilled paneer, spinach saag, cilantro yogurt, pickled onions, kachumber served with cumin rice . . . \$125

**Delhi Belly Chicken Tray** Yogurt marinated charred chicken, sourcream butter sauce, cilantro yogurt, pickled onions, kachumber served with cumin rice . . . \$135

**Delhi Belly Paneer Tray** Grilled paneer, sourcream butter sauce, cilantro yogurt, pickled onions, kachumber served with cumin rice . . . \$125

**Spicy Keralan Chicken** Spicy curry leaf chicken, roasted brussel sprouts with coconut, lemon yogurt, pickled fresno chillies, red onion, mint, cilantro served with cumin rice . . . \$145

**Chili Garlic Chutney** . . . \$15/16 oz

**Cilantro Mint Chutney** . . . \$12/16 oz

**Cumin Ghee Rice** . . . \$45/half pan

**Lemon Yogurt** . . . \$12/16 oz

**Pickled Onions** . . . \$12/16 oz

**Pickled Fresno Chillies** . . . \$12/16 oz