



Corporate Menu

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Popular Menus

Bridal or Baby Shower Buffet 12.00 per person

Appetizers: Cheese Kabobs, Fruit Kabobs, mini croissant sandwiches (choice of chicken, ham, egg, turkey, or tuna salads) and cucumber sandwiches on cocktail breads.

Luncheon Salad: Crisp romaine, spinach and iceberg lettuce, topped with mandarin oranges, strawberries, candied pecans, and red onion. Served with orange poppy seed dressing.

Dessert: Filled Cupcakes

Breakfast Menus

Continental 8.95 per person

Homemade banana, pumpkin, cranberry, walnut and sugar free banana breads, scones and crumb cake. Fruit tray, bagels and cream cheese, juice and coffee or tea

Quiche Breakfast 9.95 per person

Your choice of several varieties of quiche: spinach and red peppers, broccoli and cheese, bacon and green onion and Lorraine (bacon and sausage). Includes, fruit salad, and disposables.

Scrambled Egg Breakfast 10.95 per person

Includes bacon, sausage, oven roasted potatoes, choice of biscuits and gravy or French toast, and fruit salad.

French Toast Casserole 7.95 per person

Includes fruit salad.

Biscuits and gravy

8.95 per person

Includes fruit salad.

Add browned potatoes 1.00 Per person extra

Egg Strata

Two or three combinations of crumbled bacon, sausage, diced ham, green onions or peppers, and includes roasted potatoes, fruit bowl and coffee.

Quick Lunch Options

Box Lunches

Choice of meats for sandwich include

Turkey, Ham or Roast Beef

Choice of one from the following:

Potato, Pasta or Fruit Salad

Choice of one from the following:

Cupcake, Cookie or Cheesecake

Box Lunch Buffet

Includes lettuce, tomato, pickle, mayo and mustard and your choice of two salads, and dessert. Add chips

\$1.00. Add soda or bottle of water for \$1.50.

Cold Trays

Fruit Tray serves up to 50 people 85.00

Watermelon, cantaloupe, pineapple, honeyden, black grapes, strawberries (when in season). Add fruit dip for \$7.00

Vegetable Tray serves up to 50 people 80.00

Broccoli, cauliflower, cucumbers, baby carrots, grape tomatoes, green onions, and your choice of ranch or dill dip

Cheese Tray serves up to 60 people 65.00

Slices of Baby Swiss, cheddar and provolone. Includes a variety of crackers. Gourmet: add smoked gouda, brie and Munster for \$20.00

Meat Tray serves up to 50 people 65.00

Combination of quality sliced meats: turkey, ham and beef. Add corned beef for an additional charge

Gourmet: Add Capicola, genoa salami and corned beef for \$15.00

Small Sandwich Trays with choice of meat

Potato Buns

Potato Buns with cheese

Mini Croissants

Finger Sandwiches

Your choice of cucumber, chicken, turkey, egg, tuna or ham salads served on cocktail breads and European baguette slices

Salads

Tossed Green Salad per lb.

Freshly chopped romaine and iceberg lettuce mixed with carrots, cucumbers, and tomatoes with your choice of dressings. Ranch, raspberry vinaigrette, French or Italian

Coleslaw per lb.

Chopped cabbage and carrots mixed with creamy coleslaw dressing

Creamy Potato Salad per lb.

Potatoes and onions gently mixed with real mayo, mustard, celery seed, salt and pepper. Just like mom used to make

Pasta Salad per lb.

Bow tie pasta, tomatoes, broccoli, cauliflower onions and green olives tossed with tangy Italian dressing

Broccoli and Cauliflower Salad per lb.

Finely chopped broccoli and cauliflower, golden raisins, sunflower seeds and crisp bacon tossed with special dressing

Creamy Cucumber Salad per lb.

Cucumbers and onions, sweated and mixed with creamy dressing

Waldorf Salad per lb.

Traditional salad with apples, walnuts and celery mixed with a sweet mayonnaise dressing

Taffy Apple Salad per lb.

Crisp apples and pineapple mixed with dressing and cool whip topped with nuts

Tortellini Salad per lb.

Tri colored tortellini, grape tomatoes, olive oil, Kalamata olives, mozzarella pearls and herbs

Fruit Salad per lb.

Several fruits cut into bite-sized pieces, choice of fruits vary by season. Watermelon, honeydew, grapes, strawberries, other berries and fruit could be used

The Main Course

Value Menu Entrée

Chicken Breast Herbed or BBQ

Henny Penny Fried Chicken

Lemon Pepper Chicken

Baked Misticcoli

Pasta Primavera

Roasted Turkey

Sliced Ham with maple glaze

Roasted Pork with gravy

Italian Beef

Stuffed Green Peppers

Meatloaf

Cream of Chicken and Biscuits

Vegetable Lasagna

Spaghetti with meatballs

Chicken Primavera

Favorite Menu Entrée

Portabella Mushrooms

Sliced/carved Roast Beef

Carved Turkey

Carved Pork Loin

Chicken Alfredo

Chicken Picatta

Grilled Pork Chops

Pot Roast

Signature Menu Entrée

Barbecued Ribs

Beef Brisket

Lasagna

Chicken Devon

Chicken Grand Duke

Chicken Supreme

Chicken Madeira

Chicken Marsala

Beef Tips

Stuffed Pork Chops

Cajun Catfish

Shrimp Scampi with rice pilaf

Tilapia Orleans with rice pilaf

Grand Menu Entrée

Prime Rib

Market Price

Filet Mignon

Market Price

New York Strip

Market Price

Steak Diane

Market Price

Veal Oscar

Market Price

Lobster Thermador

Market Price

Pig Roast

Market Price

Offsite included in price. Onsite additional 300.00 fee

All of the above comes with your choice of 3 sides; one starch, one vegetable and a salad with your choice of ranch, Italian, French, or raspberry vinaigrette, plus fresh baked bread and butter.

Includes disposable plates, napkins, silverware.

Starch Choices

Mashed Potatoes and gravy

Red Striped Potatoes

Roasted Potatoes

Duchess Potatoes

Twice Baked Potatoes

Scalloped Potatoes

Au Gratin Potatoes

Baked Potatoes

Rice Pilaf

Pasta Primavera

Baked Beans

Macaroni and Cheese

Baked beans

Any of our Cold Salads

Vegetable Choices

Buttered Corn

Green Bean Almandine

Malibu Blend

Sicilian Blend

Glazed Carrots

Dessert

Bites <i>about 1" by 1" size</i>	1.00	
Pecan Tassies	Rhubarb Tassies	Brownie Bites
Pumpkin Crème Brule		Lemon Square Bites
Key Lime Square Bites		Raspberry Tarts
Half Sized Cookies		Cheesecake Bites
Cupcakes	2.00	
Gluten Free Cupcakes	4.00	
Cookies	2.00	
Decorated Shortbread Cookies	1.00 and up	
Dessert Martinis	3.00	
Turtle Pizza	26.00	
Fruit Pizza	26.00	
Sweetie Pies	3.50	
Breakfast Breads	2.00	
Scones	2.00	
½ Sized scones and cookies	1.00	
Muffins	1.20	
Pies	18.00	
Pecan Pies	20.00	
Pumpkin Pies	15.00	
14 inch Cookies	25.00	
6 inch Cheesecakes	15.00	
10 inch Cheesecakes	30.00	

Cakes

Size	Serves	Cost	add fillings
9x13	20	38.00	2.00
Small Sheet	30-40	48.00	3.00
Large Sheet	40-50	58.00	4.00
Double Layer			
6" Round	10	28.00	2.00
8" Round	20	38.00	3.00
10" Round	35	48.00	4.00
12" Round	50	58.00	5.00
14" Round	70	78.00	6.00

Wedding Cakes and Cupcakes 3.00 per person

A \$150.00 deposit holds the day and will be refunded when cake or cupcake parts are returned the following Tuesday after the event.

*Cakes are priced per slice. Currently the price is \$3.00 per slice. There will be additional charges for fillings and ganache or for details made of rolled fondant, gum paste or royal frosting, the charge for these is determined with each design. Please make an appointment to meet with a designer to create your personal cake.

All embellishments, flowers and cake toppers will be arranged and delivered prior to the wedding day. We require some sort of greens around the base of all wedding cakes. This will be an added charge of \$10.00 to \$30.00 depending on the choice of cake. Details will be discussed at the design appointment.