Catering Menu

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Sweet Dream Desserts & Catering is a friendly, small-town bakery and catering service famous for our delicious center-filled cupcakes, unlike anything you'll find in those expensive cafés in Chicago's trendy neighborhoods. Plus, we're close enough that you can come back for more anytime.

But we're not just a cupcake joint! Sycamore native and owner, Deanna Watkins, opens the doors each morning to serve Continental-style breakfast fare such as scones and sweet breads, while her husband, Chef Phil, prepares the day's catering orders.

We also boast a variety of homemade cookies just like grandma used to make, plus other desserts. And we bake full-sized cakes and cheesecakes for any occasion – from baby showers to birthdays to weddings, or for no occasion at all.

Let Chef Phil bring our catering service to you. From a simple summer BBQ to an elegant plated meal, Sweet Dream Desserts & Catering has a full menu of meal options to satisfy your taste and budget. From appetizers to soup to dinner and dessert, we've got you covered.

Let us make your ordinary day a sweet dream and your dreams a sweet memory.

Breakfast Menus

Continental 7.50 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 11.00 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 roasted potatoes, fruit salad, coffee and juice.

Scrambled Egg Breakfast 11.00 per person

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

French Toast Casserole 9.95 per person

Includes fruit salad and coffee

Biscuits and gravy 9.95 per person

Includes fruit salad and coffee

Add juice and milk 2.40 for both

Add browned potatoes 1.25 per person

Egg Strata 11.00 per person

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

Brunch

Continental breakfast with bacon and sausage plus your choice of two breakfast entrees, one vegetable and a starch.

With a Value Menu Entrée 21.95 per person

With a Signature Menu Entrée 28.95 per person

Quick Lunch Options

Box Lunches

9.50 per person

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 10.50 per person

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.

Bridal or Baby Shower Buffet 14.50 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

Hot Appetizer

Mashed Potato Bar 10.00 per person

Create your own individual topping variety, such as cheese, onions and bacon, or have a mini turkey dinner, beef and gravy dinner, and more.

Cocktail Meatballs 73.99 per 200 pcs

BBQ Meatballs 73.99 per 200 pcs

Honey BBQ Wings 79.99 per 75 pcs

Hot Wings 79.99 per 75 pcs

Chicken Kabobs 2.75 each or 75.00 per 30

Pineapple, onion, green and red pepper hand skewered with chicken breast chunks

Beef Kabobs 3.00 each or 85.00 per 30

Onions, green pepper and mushrooms hand skewered with sirloin beef tips

Chicken and Beef Sate 95.00 per 32 pcs

Skewered teriyaki chicken and beef

Barbecue Rib Tenders 185.00 per 100 pcs

BBQ ribs cooked to perfection and cut into small portions

Crab Stuffed Mushrooms 99.00 per 60 pcs

Large mushrooms stuffed with chef's special crab mix

Pear or Raspberry and Brie 110.00 per 50 pcs

Assorted Mini Quiche 75.00 per 50 pcs

Spinach, vegetable, and Lorraine included in the assortment

Bacon Wrapped Chestnuts 75.00 per 100 pcs

Beef Wellington Bites 190.00 per 50 pcs

Baked tender filet with sauce, wrapped in puff pastry

Mac and Cheese Bites 75.00 per 90 pcs

Hand breaded Mac and Cheese bites also with bacon or lobster

Asparagus wraps 117.00 per 100 pcs

Cold Appetizer

	Per piece	Per 50	Per 100
Shrimp Rounds	2.50	125.00	240.00
White and wheat bread rounds with a circle of cream cheese, cocktail sauce and crowned with a fresh shrimp			
Phyllo Cups	1.50	75.00	140.00
Mini Phyllo cups (flakey pastry) filled with pesto and sun-dried tomato and cream cheese blend			
Fruit Kabobs	2.00	100.00	190.00
Cantaloupe, honeydew, and grapes skewered on a frill pick			
Cheese Kabobs	2.00	100.00	190.00
Cheddar and Swiss chunks skewered with pepperoni or genoa salami and topped with an olive			
Antipasto Kabobs	2.25	112.00	215.00
Fresh Mozzarella, red pepper, sun-dried tomato, and artichoke heart topped with a Kalamata olive			
Tortellini Kabobs	2.25	112.00	215.00
Cheese tortellini, fresh mozzarella, and grape tomatoes topped with a Kalamata olive			
Whole Smoked Salmon		Market Price	
While smoked salmon garnished with cucumbers and lemon slices, served with a variety of crackers			
Shrimp Cocktail	2.50	125.00	240.00
Served with cocktail sauce and sliced lemon			

Cold Trays

Fruit Tray serves up to 50 people 85.00

Watermelon, cantaloupe, pineapple, honeydew, 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 75.00

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 95.00

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 with cheese	2.50 ea
Mini Croissants	2.50 ea
Finger Sandwiches	2.25 ea

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

Salads

Tossed Green Salad 5.25 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 5.25 per lb.

Chopped cabbage and carrots mixed with creamy coleslaw dressing

Creamy Potato Salad 5.25 per lb.

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

Pasta Salad 5.25 per lb.

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

Broccoli and Cauliflower Salad 5.45 per lb.

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

Creamy Cucumber Salad 5.25 per lb.

Cucumbers and onions, sweated and mixed with creamy dressing

Waldorf Salad 5.45 per lb.

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

Taffy Apple Salad 5.45 per lb.

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

Tortellini Salad 5.45 per lb.

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

Fresh Fruit Salad 5.45 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 $14.95

includes 2 sides, fresh sliced bread.

Chicken Breast Herbed or BBQ

Henny Penny Fried Chicken

Lemon Pepper Chicken

Baked Mosticiolli

Pasta Primavera

Pasta chicken 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

Favorite Menu Entrée 16.95

Includes your choice of 3 sides, and fresh baked bread and butter.

Portobello Mushrooms

Chicken Alfredo

Chicken Picatta

Grilled Pork Chops

Pot Roast

Barbecued Ribs

Beef Brisket

Lasagna

Carved favorite buffet 18.95

Includes your choice of 3 sides, and fresh baked bread and butter.

Carved beef

Carved Turkey

Carved Pork Loin

Signature Menu Entrée 20.95

Includes your choice of 3 sides, and fresh baked bread and butter.

Chicken Devon

Chicken Grand Duke

Chicken Supreme

Chicken Madeira

Chicken Marsala

Sliced beef

Beef Tips

Stuffed Pork Chops

Cajun Catfish

Shrimp Scampi with rice pilaf

Tilapia Orleans with rice pilaf

Grand Menu Entrée

Market Price

Include your choice of 3 sides, fresh baked bread and butter.

Includes disposable plates, napkins, silverware.

Prime Rib

Filet Mignon

New York Strip

Steak Diane

Veal Oscar

Lobster Thermador

Pig Roast

Offsite included in price. Onsite additional 300.00 fee

Salads Choices

Tossed Salad (Carrots, cucumbers, tomatoes, croutons)

Luncheon Salad (Strawberries, mandarin oranges, lettuce, orange poppyseed dressing)

Caesar Salad (Caesar dressing, parmesan, croutons)

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

Vegetable Choices

Buttered Corn

Green Bean Almandine

Malibu Blend (brocc., cauliflower, yellow and orange carrots)

Sicilian Blend(long green beans, broc., Cauliflower, carrots, and sugar snap peas

Glazed Carrots

We can duplicate family favorites. Ask about these services.

Wedding menus

We have 5 levels of menus to choose from.

Appetizer buffet (custom menu)

The Value buffet

includes: 2 entrees, 2 sides, fresh sliced bread, and disposable dinner ware. You can choose china for an additional charge.

Favorite, Signature, and Grand include:

2 entrees and 3 sides, china service, real glassware and silverware. They can be buffet, plated, or family stlyle (additional charge).

You can add ***sides***(2.00extra per person),

Or ***Entrees*** (3.00 extra per person) to any of the menus.

Lets get started making your

Sweet Dreams come true!

Select the style of service you prefer:

Appetizer Reception
Buffet Style
Family Style (additional charges may apply)
Plated

Select from the following menu types:

Appetizer menu	price determined after choices made	
Value (buffet only)	$20.95	includes disposables
Favorite	$25.95	includes China service
Favorite carving	$27.95	includes China service
Signature	$30.95	includes China service
Grand Plated	Market Price, includes China service	

******Prices subject to change***

- **Decide if you would like to add appetizers.**
- **Decide if you would like dessert.**
- **Join us for a personal consultation.**

  We will assist you in creating your perfect menu and determining your services and rental requirements.

We welcome you to a Catering "tasting" of menu selections. Typically, once a month on Tuesday evening, 6pm. Call for date of food tastings, (pick 2 entrees, 3 sides and apps). Just Cake tastings every Monday and Tuesday from 2pm through 6pm

Hot and Cold Appetizers

3 selections $5-9 4 selections $9-14

Fruit Tray
Beef wellington bites *(Baked tender filet w/ sauce wrapped in puff pastry)*
Vegetable tray *(Vegetable tray)*
Shrimp rounds *(white or wheat bread rounds cream cheese cocktail sauce and fresh shrimp)*
Cheese and cracker tray
Shrimp cocktail
Hot wings
Phyllo cups *(flakey pastry filled with pesto or sun –dried tomato cream cheese)*
Honey BBQ wings
Chicken or Beef kabobs
BBQ meatballs
Crab Stuffed mushrooms *(mushrooms stuffed with special crab mix)*
Cheese kabobs
Chicken or Beef sate *(Skewered teriyaki chicken or beef)*
Antipasto kabobs
BBQ ribs *(cut into small portions)*
Cocktail meatballs
Pear or Raspberry brie
Assorted Mini Quiche
Bacon wrapped Chestnuts
Bruschetta
Asparagus wraps *(Asparagus wraps with Asiago cheese)*
Tortellini Kabobs
Artichoke dip *(with baguette slices)*
Mac and cheese bites *(Available plain, Bacon or Lobster)*

Appetizer stations available at additional charge

Mashed or baked potato bar $11 Per person
Many topping options or mini turkey dinner or beef with gravy dinner and more

Nacho bar *All the fixings for nachos* $11 Per person

Sandwich carving station with appetizers. Starts at $16.95 per person. *Carved beef, turkey, or ham with potato rolls and 6 appetizer options*

Appetizer Receptions

These are custom menus. Price will be determined at consultation.

Value Buffet 20.95

Buffet service only.

Choose two Entrees from the value menu.

Choose 2 sides.

Prices include fresh baked sliced bread, disposable dinner Service

Favorite Menu 25.95

Includes china Service

Choose Buffet, Plated, or Family style(additional charge)

Choose two Entrees from the Favorite menu.

Choose 3 sides

Prices include fresh baked sliced bread, and China service

Signature Menu 30.95

Includes china Service

Choose Buffet, Plated, or Family style(additional charge)

Choose two Entrees from the signature menu.

Choose 3 sides

Prices include fresh baked sliced bread, and China service

Grand Plated Menu Market Price

Includes china Service

Choose Buffet, Plated, or Family style (additional charge)

Choose two Entrees from the Grand Menu

Choose 3 sides

Prices include fresh baked sliced bread, and China service

Wedding Packages

Include appetizers, entrees, Sides, fresh sliced bread and dessert.

These are samplings. They can be customized.

Value Package 30.95

includes disposables

Appetizers: *Veggie Trays, Cheese and cracker trays, Cocktail meatballs*

Fresh baked sliced bread

Entrees: Sliced roast beef, herbed chicken breast

Sides: Mashed potatoes, Malibu blend vegetables

Dessert/wedding cake

Prices include fresh baked sliced bread, and China service

Favorite buffet 35.95

Includes china Service

Appetizers: Bacon wrapped chestnuts, cheese trays, and cocktail meatballs

Fresh Baked Sliced Bread and Butter

Entrée: BBQ Ribs & Beef Brisket

Sides: Choice of Salad, Red Striped Potatoes,

Malibu vegetables

Dessert/ Wedding Cake

Prices include fresh baked sliced bread, and China service

Signature Package 42.95

Includes China service

Appetizers: vegetable or Fruit Tray, Cheese Tray, Asparagus Wraps, Stuffed Mushrooms

Fresh baked sliced bread and butter

Entrée: Tender Sliced or Carved Beef, Chicken Devon

Sides: Choice of salad, roasted potatoes, Green Bean with onions and bacon

Dessert/Wedding cake

Grand Package - Market price

Includes china service

Appetizers: Shrimp Cocktail, Pear and Raspberry Brie, Bacon Wrapped Chestnuts, Cheese and Cracker Tray

Fresh Baked Sliced Bread and Butter

Entrée: Prime Rib or New York Strip, Chicken Grand Duke,

Sides: Salad, Duchess Potatoes, Malibu Blend Vegetables

Dessert/ Wedding Cake

If you do not see what you are looking for please ask. We can customize any menu or add from your family favorites

Attendants/server fees for weddings.

- Attendants/Servers will be provided ~ $150.00 for each server for up to 4-6 hours an event. The number of servers is based on the individual wedding and style of services chosen. We can discuss this with you at the time of booking. Some services will be an additional charge for servers.

Menus for BEFORE or AFTER your "ONCE in a LIFETIME" event

Bridal Shower Buffet 14.95per person

Includes disposable table service.

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

Rehearsal dinner options

Choose from any of our single entrée menus. Can add entrees for an additional charge of 3.00 per person.

After Wedding Breakfast Menus

Continental 9.25 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 11.95per 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 roasted potatoes, fruit salad, coffee and juice.

Scrambled Egg Breakfast 11.95 per

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

French Toast Casserole 10.95 per person

Includes fruit salad and coffee

Biscuits and gravy 9.95 per person

Includes fruit salad and coffee

Add juice and milk 3.40 for both

Add browned potatoes 2.25 per person

Egg Strata

11.95 per person

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

Wedding Dessert Menu

These prices include use of stands

Custom Wedding Cake *	**3.00 per slice**

Dea-signed just for you! Call for an appointment

Cupcakes	**3.00**
Dessert Martinis	**3.00**
Sweetie Pies	**3.00**
Full Sized Sliced Pies	**3.00 per slice**
Cookies	**2.00**
decorated Cookies	**1.50 and up**
Bites *about 1" by 1" size*	**1.25**

Pecan Tassies Rhubarb Tassies Brownie Bites

Pumpkin Crème Brule Traditional Crème Brule' Lemon Square Bites Key Lime Square Bites Raspberry Tarts Half Sized Cookies Cheesecake Bites Fruit crumbles(any fruit) Mini cream puffs...

Just Wedding Dessert?

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

Please call to make an appointment to dea-sign

815-756-8150 Sycamore

779-400-9066 Aurora

*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 consultation. All prices are subject to change.

Desserts and Custom cakes for any occasion

Bites *about 1" by 1" size* **1.00**

Pecan Tassies Rhubarb Tassies Brownie Bites

Pumpkin Crème Brule Lemon Square Bites

Key lime bites fruit crumbles (any fruit) 7-layer

Half Sized Cookies Cheesecake Bites

Mini cream puffs

Cake pops	**1.75**
Cupcakes	**2.00**
Gluten Free Cupcakes	**4.00**
Cookies (11 varieties)	**2.00**
Decorated Shortbread Cookies	**1.00 and up**
Dessert Martinis	**3.00**
Sweetie Pies	**3.00**
Pies (fruit and cream)	**18.00**
Pecan Pies	**20.00**
Pumpkin Pies	**15.00**
Full loaves breakfast bread	**9.00**
Large Breakfast Breads/muffins	**2.00**
Scones	**2.00**
½ Sized scones and cookies	**1.00**
8 inch crumb cake	**9.00**
12 inch Cookies	**15.00**
6 inch Cheesecakes	**15.00**
10 inch Cheesecakes	**30.00**

Custom 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

There are additional charges for designs with rolled fondant, embellishments, and stands.

Tiered custom cakes

3.00 per slice.

Extra charges will be determined at time of order. Please schedule an appointment to dea-sign custom tiered cakes.

Didn’t see what you need? Just ask!