

CORPORATE MENU



MAISON
CUISINE



Maison CUISINE



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312.315.4479

danielle@maisoncuisine.com

www.maisoncuisine.com

ABOUT US

Maison Cuisine is an eco-conscious, full-service catering & event planning company, specializing in corporate events, weddings and other social gatherings. From black tie weddings to the annual company picnic, Maison Cuisine caters to your every need. As a full-service caterer, we understand what makes an event unforgettable

Maison Cuisine starts each dish with the highest quality ingredients. We use locally grown fruits and vegetables, when seasonally available – some coming from urban Westside farms. We offer natural meats & poultry, in addition to freshly prepared baked goods..

We work closely with the happy couple to ensure a memorable wedding day. Personalized tastings are arranged before the event to sample our unique dishes. One thing that sets us apart from other caterers is that we only book one event per day – dedicating 100% of our time to make your special day perfect!



ALTERNATIVE DIETS

We have made it our mission to ensure that any guest at your event can have a well-planned meal that fits their dietary restrictions or lifestyle.

Whether you're a vegetarian or just trying to reduce your carbon footprint, we have something for you. Almost anything on our menu can be made gluten free – most of our sauces & soups are already prepared gluten free. We have tons of vegetarian & vegan options, as well as some that are both vegan & gluten free. We also work with a dedicated gluten free bakery who can customize any baked goods needed.

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THE TEAM

FOUNDER Danielle (Barranco) Wheeler opened HOME Catering in 2002, and has since expanded with Maison Cuisine. Being of French-Italian descent, cooking was not a chore growing up, it was a lifestyle! Danielle graduated with a culinary degree from Le Cordon Bleu/ Cooking & Hospitality Institute of Chicago. She also holds a degree in Interior Design, which allows for the most innovative displays of food! Being a gluten free vegan, she understands the difficulty of eating at events sometimes, so she has started to focus on creating menus for guests with alternative diets & allergies.



EXECUTIVE CHEF Dillion Graham relocated to Chicago in 2011 to receive his culinary degree from Le Cordon Bleu. Within five years he was the Executive Chef Partner at Roy's Chicago. He grew up on a self sustained farm in northwest Arkansas where he was exposed to butchering, harvesting, hunting, and preserving foods from an early age. The principles he picked up on his family farm evolved into a lifelong commitment to fresh, nourishing, and thoughtful foods.



LEAD SALES & EVENT COORDINATOR Nick Maggio is native Chicagoan. Nick graduated in 2014 from Kendall College with a Bachelors degree in Hospitality Management. Nick considers himself a Francophile, and loves everything Italian & French. He grew up in an Italian household where cooking & family were the most important things.

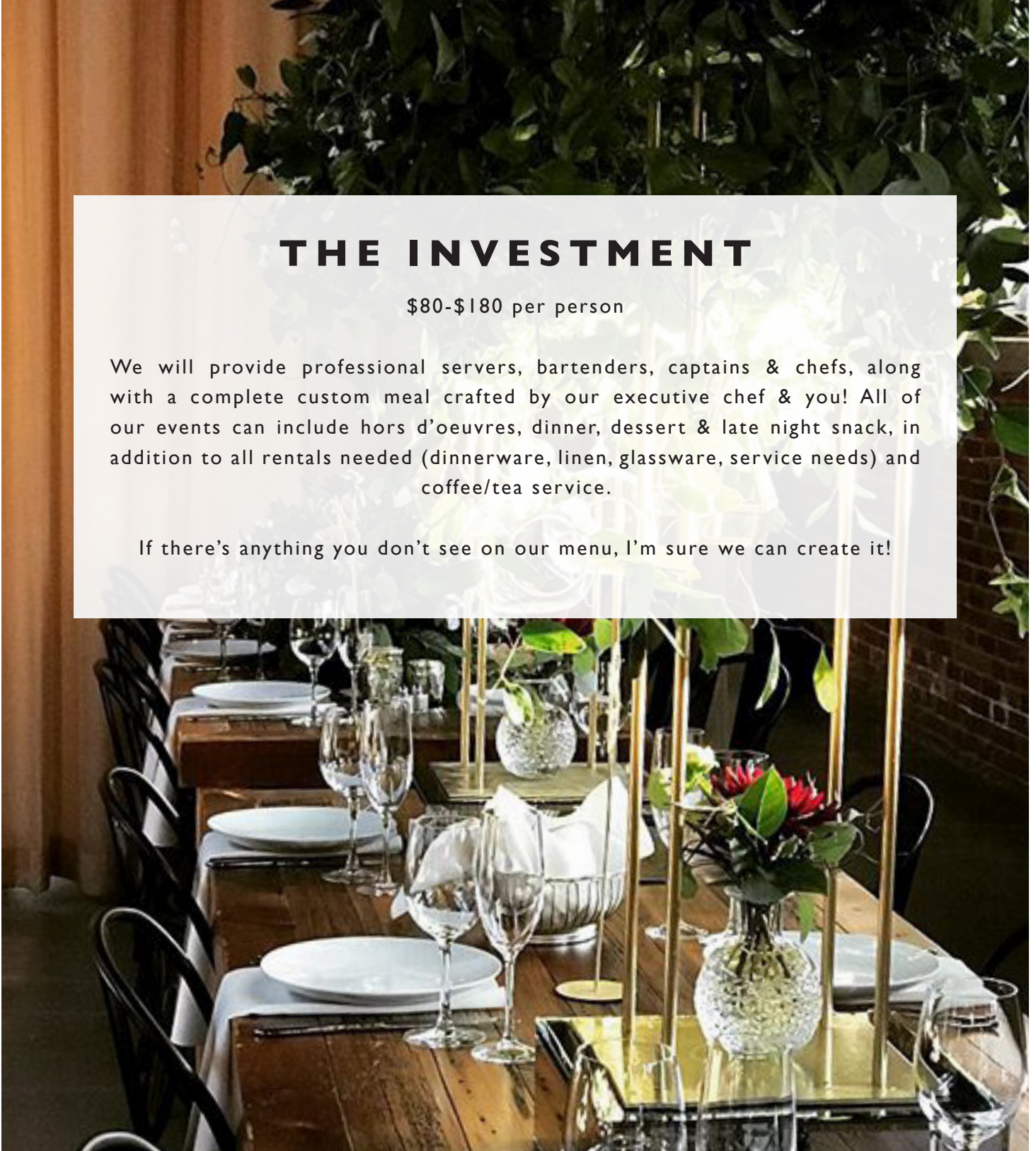
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THE INVESTMENT

\$80-\$180 per person

We will provide professional servers, bartenders, captains & chefs, along with a complete custom meal crafted by our executive chef & you! All of our events can include hors d'oeuvres, dinner, dessert & late night snack, in addition to all rentals needed (dinnerware, linen, glassware, service needs) and coffee/tea service.

If there's anything you don't see on our menu, I'm sure we can create it!



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PASSED OR STATIONED APPETIZERS

SKEWERS lemon garlic shrimp

CRAB CAKES roasted bell aioli

COCONUT SHRIMP sweet chili dip

CUCUMBER CUPS smoked salmon | dilled cream cheese

BACON-WRAPPED DATES pecan & manchego | brown sugar glaze

MINI WAFFLE CONES buttermilk fried chicken | bourbon maple butter | scallions

SKEWERS marinated beef tenderloin | chimichurri

PIGS IN A BLANKET organic ketchup & mustard

LAMB MEATBALLS tzatziki

STUFFED NEW POTATO maple bacon | sharp cheddar | sour cream | chives

BRIE & BROWN SUGAR TARTS almond slivers

BRUSCHETTA tomato | basil | fresh mozzarella | balsamic glaze

VEGETABLE SPRING ROLL citrus nam pla



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PASSED OR STATIONED APPETIZERS cont.

CAPRESE SKEWERS cherry tomato | marinated mozzarella

FLATBREAD BITES gorgonzola | caramelized onion | thyme

SPICY CAULIFLOWER MINI TACO vegan cilantro crema | slaw

WILD MUSHROOM ARANCINI herbed aioli

CHARRED CORN ESQUITES SHOOTERS plant-based parmesan | smoked paprika aioli

HANDHELD

MINI BURGERS sharp cheddar | pesto aioli

NASHVILLE HOT CHICKEN
chipotle aioli | pickle

LOBSTER ROLL tarragon | celery

PULLED JACKFRUIT vegan slaw

TRUFFLED GRILLED CHEESE fresh herbs

PLATTERS

ANTIPASTO cured meats & cheeses | roasted
vegetables & olives | toasted baguette & focaccia

CHEESE & FRUIT domestic & imported cheese
berries & grapes | roasted & herbed nuts
breadsticks

VEGETABLE CRUDITE roasted bell pepper
hummus & spinach-artichoke dip



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SALADS

VEGAN KALE CAESAR

gluten free croutons | plant-based shaved parmesan

CLASSIC CAESAR

romaine | shaved parmesan | brioche croutons

CAPRESE

arugula | heirloom tomato | fresh mozzarella | basil | EVOO | balsamic glaze

SPRING MIX

candied pecan | dried cherry | goat cheese | balsamic vinaigrette

GREEK

spring mix & romaine | cherry tomato | cucumber | kalamata | red onion | herb vin

WATERMELON & PICKLED RED ONION

cucumber | jalapeno | crystal ginger | mint vinaigrette

SPINACH

spring mix | pickled red onion | crumbled goat | strawberries | toasted almonds
balsamic vinaigrette

GRILLED ASPARAGUS

cherry tomato | toasted pine nuts | crumbled gorgonzola | red onion
champagne vinaigrette

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ENTRÉE

GRILLED CHICKEN BREAST sauce options; marsala, piccata or mango bbq

ROASTED SALMON sauce options; miso or lemon-herb beurre blanc

SLICED BEEF TENDERLOIN sauce options; shallot demi, horseradish, pesto cream

SPICE RUBBED PORK TENDERLOIN apple-bourbon marmalade

BRAISED SHORT RIB shallot demi

GRILLED SKIRT STEAK 3-herb chimichurri

VEGETARIAN & VEGAN ENTRÉE

STUFFED ACORN SQUASH asian quinoa | ginger | cranberries | soy glaze

GRILLED VEGETABLE STACK crispy polenta | balsamic glaze

WILD MUSHROOM RAVIOLI shitake cream sauce | shaved pecorino

TAGLIATELLE PRIMAVERA seasonal vegetables | plant-based parmesan

WILD MUSHROOM RISOTTO roasted shitake | fresh herbs

BUTTERNUT SQUASH RAVIOLI sage cream sauce | cab-soaked cranberries | toasted walnuts



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SIDES

WHIPPED YUKON GOLD POTATO • HERBED
JASMINE RICE • GINGER QUINOA
ROASTED RAINBOW CARROTS • FRENCH
GREEN BEANS • CRISPY BRUSSELS
CRISPY POLENTA • GRILLED VEGETABLES
CHARRED CORN-EDAMAME SUCCOTASH

DESSERT

TIRAMISU SHOOTER • KAHLUA BROWNIES
LEMON-LAVENDER MINI COOKIES
TRES LECHES CUPCAKES • KEY LIME TARTS
CHOCOLATE-RASPBERRY TARTLETTES
MASCARPONE-STUFFED STRAWBERRIES
APPLE & CHERRY PIE TARTS

LATE NIGHT

MINI BURGER WITH SHARP CHEDDAR
PESTO AIOLI TATER TOTS IN A PAPER BOAT
CHICAGO STYLE HOT DOG STATION WITH
CLASSIC TOPPINGS
SPUD BAR OR LOADED FRY BOATS
SKIRT STEAK STREET TACOS
HOUSEMADE TORTILLA CHIPS IN A
PAPER BOAT



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FAQs

Contract & Deposit Information

Menu changes may be made up to ten days prior to the event. The guaranteed number of guests is due one week prior to the event. Final balance is due prior to the start of the event to avoid a late fee (\$250/day). Any overtime incurred will be billed the next business day. Maison Cuisine accepts personal and company checks, as well as all major credit cards: Visa, MasterCard, Discover & American Express with a 2% fee. All deposits are non-refundable – there is a \$2000 deposit required to hold the date, and a 50% deposit due one month before the event.

Tasting Information *weddings only*

We do offer tastings before booking with us. Tastings are \$150, but you are credited if you book, so it ends up free. You can bring a guest or two as well. You will try everything from the proposed menu + any additional items you'd like. You can see any specific rentals at tastings. We only have the capacity to offer 1 tasting per event.

Booking Information

We only book 1-2 weddings per day, depending on the size of the wedding. Dates are first come, first serve & can't be held without a non-refundable deposit in place.

Outsourcing Food

We can provide staff & rentals if you choose to use a different food vendor for all or part of the meal. We do not charge any type of cake-cutting fees if cake or desserts are brought in.

Bar Information

We offer full bar packages & bartending services, which we detail on a separate attachment.

Information on Rentals

We partner exclusively with Tablescapes for all rental needs. When we create your custom proposal, all rentals needed will be included & itemized. Rental needs vary from venue to venue. We start with a standard rental package, but can customize anything to bring your vision (or Pinterest board!) to life.

Licensing info

Maison Cuisine is licensed & insured and will provide you with a certificate of insurance. Any insurance requests, permits or temporary licenses that are above and beyond our present insurance policy or licenses will be incurred at the clients expense.

CONTACT US FOR MORE INFO OR FOR A PERSONALIZED QUOTE:

DANIELLE@MAISONCUISINE.COM • 312.315.4479

WWW.MAISONCUISINE.COM • @MAISONCUISINECHICAGO 