

Office Catering & Special Events Menu

847.328.6875

Introducing Blind Faith Café catering—delivering innovative vegetarian cuisine to offices, businesses and homes on the North Shore. Whether you are planning a breakfast meeting, lunch for your staff, or a special event, we can meet all your catering needs. Our experienced and creative staff will tailor our unique menu to meet your individual tastes.

Fresh natural food is our passion, and our catering service reflects a commitment to exceptional food and outstanding customer service. Our knowledge and experience enable us to expertly assist you with every facet of your order. Our Catering Chef will help you create the perfect menu. Our bakery offers a unique and tempting selection of breads, cakes, and pastry. Our traiteur and deli offers a wide selection of delicious salads and decorative party trays.

Our exceptional vegetarian cuisine nurtures the body and contributes to a healthier and more sustainable environment. We take pride in sharing our commitment to well being and look forward to the opportunity to serve you. Let us deliver your lunch, bake your next birthday cake, pack a picnic, or cater your next event.

Delivery Available For Orders Over \$75 in Evanston, Wilmette, Kenilworth, Winnetka, Lincolnwood, and Skokie

Delivery Charges

Evanston	20.00
Wilmette, Rogers Park, Lincolnwood	30.00
Winnetka, Kenilworth, Skokie	40.00

Orders for delivery from this menu need to be placed by 5:00 p.m. the previous day.

Same day delivery is available only from our restaurant menu, which can be viewed at blindfaithcafe.com. Please place your order at least three hours prior to desired time of delivery.

Appetizer Trays

Mediterranean Hummus	<i>Serves 8-12</i>	36
Served with your choice of crudité's or toasted pita wedges		
Bruschetta Platter	<i>Serves 8-12</i>	45
Toasted focacia around a mélange of cherry tomato, roasted garlic, fresh basil and parmesan cheese		
Guacamole, Chips and Salsa	<i>Serves 8-12</i>	42
Served with your choice of crudité's or tortilla chips and fresh salsa		
Fresh Fruit Tray	<i>8 person minimum</i>	<i>4.5 per person</i>
An assortment of seasonal fruits arranged with a fresh garnish		
Cheese Tray	<i>8 person minimum</i>	<i>7 per person</i>
A selection of five cheeses served with an assortment of crackers and fresh garnish		

Individual Appetizers

12 piece minimum per item

Tofu Crab Cakes	<i>2.25 each</i>
Wakame, red pepper, zucchini, yellow squash, tofu and shallot cakes topped with avocado-tomato salsa and lemon-oil	
Bite Size Potstickers	<i>1.25 each</i>
Shiitake vegetable dumplings served with ginger shoyu sauce	
Skewered Grilled Vegetables	<i>2.25 each</i>
Seasonal vegetables and balls of cherry mozzarella marinated with fresh herbs and a champagne reduction. Served on wooden skewers.	
Tapas Manchegas	<i>2.95 each</i>
Aged manchego cheese, quince preserves, and an olive tapanad on slices of fresh baguette garnished with extra virgin olive oil	

Homemade Pizzas

10-inch pizzas served on a semolina, corn meal and herb crust

Three Cheese	10.5
Asiago, mozzarella and parmesan	
Roasted Tomato	11.5
Spinach, grilled onion and gorgonzola	
Margherita	10.5
Fresh basil, marinara, asiago and mozzarella	

Breakfast

Create Your Own Omelette

9.5 each

Any three ingredients: spinach, mushroom, onions, broccoli, peppers, tomato, feta or jack cheese. Served with roasted potatoes.

Breakfast Wraps

8.50 each

Café Breakfast Wrap

Scrambled eggs, roasted red potato, spinach and jack cheese

Huevos ala Mexicana Burrito

Scrambled egg, avocado, grilled onion, tomato, cilantro, jalapeno and potatoes

Tofu Scramble Wrap

Organic tofu, avocado, black beans, grilled onion, cilantro, soy cheese and rice

Pastry Basket

2.5 each

Almond Streusel Muffins • Blueberry Coffee Cake

Blueberry Bran Muffins • Morning Glory Muffins

Cranberry Pecan Muffins • Blueberry Buttermilk Muffins

Beverages

Intelligentsia Coffee

Serves 6-10

19

Brewed Tea

Serves 6-10

19

Iced Tea

Serves 6-10

19

Fresh Orange Juice

Serves 6-10

34

Natural Sodas

2.5

China Cola • Root Beer • Ginger Brew • Curiosity Cola

Mandarin Lime • Vanilla Bean • Black Cherry

Bottled Water

12 oz 2.5

Still or Sparkling

28 oz 4.5

Salads

Garden Salad	<i>Serves 6-10</i>	32
Mixed field greens, carrot, cherry tomato, fresh sprouts and toasted sunflower seeds		
Caesar Salad	<i>Serves 6-10</i>	47
Crisp romaine, parmesan cheese and homemade croutons with our vegan caesar dressing		
Avocado Salad	<i>Serves 5-8</i>	43
Mix greens, frisee and ripe avocado tossed in a cilantro-lime dressing with finely shaved red onion		
Greek Salad	<i>Serves 6-10</i>	47
Romaine, cucumber, tomato, feta cheese, pepperoncini and red onion		
Blind Faith Chef Salad	<i>Serves 6-10</i>	47
Mixed greens topped with carrot, red onion, raisins, cashews, jack cheese and sliced avocado		
Pear and Goat Cheese Salad	<i>Serves 5-8</i>	52
Mixed greens topped with caramelized pears, goat cheese fondue, red onion and crumbled goat cheese		
Santa Fe Salad	<i>Serves 6-10</i>	52
Fresh romaine, barbeque seitan and jack cheese topped with tomato, corn, peas, red onion and tortilla ribbons		
Mediterranean Salad	<i>Serves 6-10</i>	47
Red and green peppers, roasted fennel, plum tomato, yellow squash and red onion dressed with olive oil, balsamique vinegar and oregano		
Salad Dressings <i>(Choice of two)</i>		
White Miso Onion, Vinaigrette, Poppy Seed, Garlic Dijon, Vegan Caesar		

Sandwiches and Wraps

8.50 each

Mediterranean Wrap

Hummus, grilled vegetables, olives, lettuce, tomato, and rice

Grilled Apple and Brie Sandwich

Prepared on honey white bread with cranberry chutney

Egg Salad Wrap

Egg and potato salad, tomato, pickle, and sprouts

Santa Fe Wrap

Barbeque seitan, caramelized onion, corn, peas, lettuce and cheese

Curried Seitan Wrap

Maharaja curry, vegan mayo, lettuce, carrots and rice

Nutty Funa Wrap

Our fresh funa salad with olives, walnuts, lettuce, and tomato

Hot Entrees

Mongolian Stir-Fry *Serves 8-12* 68
Seitan, red and green peppers, broccoli and scallions in a spicy mongolian sauce. Served with brown rice.

Teriyaki Grilled Tofu *Serves 8-12* 58
Organic grilled tofu, teriyaki glazed Asian vegetables, and shiitake mushrooms. Served with jasmine rice.

Seitan Pepper Steak *Serves 8-12* 65
Prepared with red and green peppers in a savory five-pepper sauce. Served with jasmine rice.

Enchiladas Verdes *Serves 8-12* 68
Corn, potato, and sour cream enchiladas topped with jack cheese and salsa verde. Served with romaine salad.

Fussili Florentine *Serves 8-12* 65
Grilled asparagus, zucchini, and fresh spinach sautéed with fussili pasta in a sun-dried tomato cream sauce, topped with parmesan cheese

Seitan or Tofu Fajitas *Serves 8-12* 68
Seitan or organic tofu, sautéed in tangy fajita sauce with red peppers, green onion and tomato. Served with brown rice.

Eggplant Lasagna *Serves 8-12* 75
Tender slices of breaded eggplant layered with Italian cheese and fresh tomato

Pasta Pesto *Serves 8-12* 48
Cashew pesto, sundried tomato and grilled asparagus, sautéed with fussili pasta and shaved parmesan

Lemon Seitan *Serves 8-12* 65
Seitan, plum tomato, zucchini and cauliflower sautéed in lemon sauce with shallots and red onion, garnished with crunchy shoestring beets. Served with jasmine rice.

Tunisian Couscous *Serves 8-12* 58
A tajine of root vegetables, chickpeas, raisins and shallots simmered into a saffron-tomato harrisa stew. Served over almond couscous with yogurt-mint sauce.

Tofu Vegetable Fried Rice *Serves 8-12* 48
Fresh garden vegetables and organic tofu stir-fried to perfection with brown rice

Deep Dish Quiche *Serves 8-10* 75
Broccoli-Cheddar • Red Pepper-Spinach
Goat Cheese-Shallot • Portabella-Gorgonzola

Individual Slice 9.5

Call us for delivery!

Traiteur Salads

9.95 per quart (serves 4-6)

Curried Seitan

Vegan Mayo Dressing

Thai Noodle Salad

Tempeh and Peanut Sauce

Grilled Vegetables

Fennel Vinaigrette

French Lentil Salad

Garlic Dijon Dressing

Pesto Pasta Salad

Parmesan Romano

Sea Vegetable Salad

Miso-Mirin Marinade

Carrot-Kale Salad

House Vinaigrette

Russian Potato Salad

Greek Salad

Olive Oil, Oregano, Feta

Nutty Funa Salad

Vegan Mayonnaise

Roasted Beet Salad

Citrus Dressing

Brown Rice Salad

Poppy Seed Dressing

Barley Salad

Orange Honey Vinaigrette

Chickpea Salad

Tahini Dressing

Lima-Black Bean Salad

Pasilla Honey-Lime Dressing

Free Range Egg Salad

Lunch Boxes

14.50 each (six box minimum)

Sandwich Lunch Box

Choice of any sandwich or wrap with coleslaw, fresh fruit and a cappuccino brownie

Soup and Salad Box

Your choice of deli salad on a bed of greens with homemade soup, fresh baguette and butter

Desserts

4.50 each

Cappuccino Brownies • Peanut Butter Blondie Bars

Cranberry Bars • Blueberry Bars • Pecan Bars

Dessert Tray Assortment 8 person minimum

4.5 per person