

Welcome to the A to Z's Family

Our owners/chefs have over 40 years of experience crafting from-scratch foods.

Special dietary restrictions? We will do our utmost to accommodate your specific dietary needs.

Special family recipe? Let us give it a try.

READ THE FOLLOWING IMPORTANT DETAILS:

- ✓ PRICES REFLECT COST FOR FOOD PACKAGED BUFFET STYLE, CONVEYED IN OUR OWN NON-DISPOSABLE CONTAINERS
- ✓ ADDITIONAL CHARGES APPLY FOR THE FOLLOWING (if utilized): Delivery; Individual Packaging; Disposables (Pans, Warming Chafers, Serving Utensils, To Go Containers); Staffing in Any Capacity (Buffet Tending, Plate Clearing, etc.); Any Additional Products
- ✓ CLIENTS PROVIDE their own plates, napkins, eating utensils, and containers for leftovers (Basic disposable plates and cutlery kits can be purchased from us when arranged for in advance)
- ✓ We rely upon you, the client, to review and adhere to terms of sale sent with paperwork (ensuring invoice detail accuracy, methods of payment, deadlines for changes and payment, etc.)
- ✓ Changes to *any* details are due to us no less than 7 days prior to event unless otherwise stated/agreed upon by us (two weeks prior for wedding meals)
- ✓ 20% DEPOSIT REQUIRED TO BOOK

Enjoy your gathering and let us handle the cooking!

atozscateringandparties@gmail.com

309-622-3263 and 309-622-3266

www.atozscateringandparties.com

Open by appointment only

1002 N Linden St, Bloomington, IL 61701

FORMAT CORRECTED 10/30/2026

ALLERGENS m: Dairy e: Eggs f: Fish c: Crustacean Shellfish t: Tree Nuts p: Peanuts w: Wheat y: Soybeans s: Sesame

All menu items may come into contact with the nine allergens listed or any other allergens.

Trays and Appetizers

Large tray feeds 35+, Small tray feeds 15+

Fruit Tray	4+ Fruits, artfully arranged	Small \$45	Large \$75
Vegetable Tray	Fresh Veggies, Ranch ^{m,y,e} or Dill Dip ^{m,y,e}	Small \$45	Large \$75
Cheese Tray	Domestic Cubed Cheese ^m & Crackers ^{w,y,s}	Small \$45	Large \$85
Premium Cheese Tray	Select Cheeses ^m , artfully arranged with Fruit Garnish & Crackers ^{w,y,s}	Small \$65	Large \$110
Wings	Naked ^y or Breaded ^{w,y} ; choice of 2-3 sauces	<i>Market Price two weeks before event</i>	
Meatballs 100 count	Swedish ^{w,m,e,y} , Barbecue ^{y,w,e} , Sweet & Sour ^{w,e,y} , Teriyaki ^{s,w,e,y}		\$100
Veggie Stuffed Mini Mushrooms ^{m,y}	topped with cheese <i>Vegan^y upon request</i>	50 count per order	\$100
Delicious Dips <i>served with Pita Points^{w,y} or Tortilla Chips^y</i>	Spinach Artichoke Dip ^m Buffalo Chicken Dip ^{m,y,e} <i>Vegan^y upon request</i> Green Chili Bean Dip ^m Chicken Salad ^{y,e} (cold)		\$65 \$65 \$40 \$55
<u>Each order feeds 30+</u>			

ALLEN'S HOUSE MADE SAUCES

BBQ, Spicy Lemonade, Pineapple BBQ, Carolina Mustard BBQ, Mandarin Sweet Heat, Spicy Watermelon BBQ, and so many more. *Sauces may contain soy.*

Pinwheel Wraps 100 count per flavor \$115

BLT^{w,y,e}, Turkey Club^{m,w,y,e},
Chicken Bacon Ranch^{m,w,y,e}, Sicilian^{m,w,y,e},
Chicken Caesar^{m,w,y,e,f}, Grilled Veggie^{m,w,y,e},
or VEGAN Grilled Veggie^{w,y}

See last menu page for some wrap descriptions

Mini Deli Sandwiches 100 count \$200

Half ham, half turkey, with
cheese^m & house mayo^{y,e} on sliced rolls^{w,y}

Nacho Bar \$13.25 per person

Tortilla chips^y, Jalapenos, Queso^{m,y},
Sour Cream^m, House Salsa, Onion, Tomato

Pick one: Pork, Ground Beef, Chicken, Beans

Additional protein add \$3.50 per person

Chips^y & House Salsa \$5 per person

Quart Hummus^s & Pita Points^{w,y} \$45

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Build Your Own Buffet: entrée(s), two sides, one salad, one bread

One entrée: \$18 per person

Two entrées: \$23.75 per person**

***enough provided so that most guests can eat both entrées*

Entrées

Chicken

Bone-in Chicken: Fried^{w,y}, Baked, or BBQ^y
Spinach-Artichoke Dip Smothered Boneless Chicken^{m,y}
Grilled Lemon Pepper Boneless Chicken^y
Rosemary Marinated Boneless Chicken^y
Pulled Chicken & BBQ Sauce^y on side
Honey Dijon Smothered Boneless Chicken^{w,y}
Italian Marinated Grilled Boneless Chicken with Bruschetta Topping^y
Teriyaki Glazed Boneless Chicken^{w,s,y}
Blackened Boneless Chicken^y & Fruit Salsa

Vegetarian

Vegetarian Lasagna: Red^{m,w,e,y} Sauce
or White^{m,w,e,y} Sauce
Grilled Vegetable Smoked Gouda Pasta^{m,w,y}
Vegan Grilled Veggie Stack^y
Eggplant Parmesan^{w,m,y,e}
Ratatouille Stuffed Portabellas^{m,y}
Vegan^y upon request
Blackened Veggie & Rice Stuffed Peppers^{m,y}
Vegan^y upon request

Bread

From Scratch Dinner Rolls^{m,e,w}
From Scratch Corn Bread Muffins^{m,e,y,w}
Buns^{w,y}
Garlic Bread^{w,y}
Garlic Parmesan Bread^{m,w,y}

Meatloaf^{w,e,y}

Sloppy Joe^y

Sauced Pasta: Marinara^{w,y}, Meat Sauce^{y,w},
Chicken Alfredo^{w,m,y}, or Pesto Alfredo^{w,m,y,t}

Pork

Grilled Pork Chops & BBQ Sauce^y on side
Dijon Marinated Smothered Pork Chops^{w,y}
Sliced Roast Pork Loin^y
Smoked Pulled Pork & BBQ Sauce^y on side
Smoked Rib Tips & BBQ Sauce^y on side

Premium Entrees

Market price two weeks before event

Blackened Salmon^y & Fruit Salsa
Smoked Pork Back Ribs & BBQ Sauce^y on side
Spicy Sausage Stuffed Pork Loin^{w,y,e}
Sliced Roast Beef in Aus Jus^y
Smoked Beef Brisket & BBQ Sauce^y on side
Ribeye Steak (10 oz)

Salads

House Salad with tomatoes and cucumbers
Choice of two dressings: Ranch^{m,e,y}, French^y, Italian^y,
Caesar^{m,e,y,f}, Balsamic Vinaigrette^y

Tossed Caesar Salad^{m,e,w,y,f} + \$1.50 per person
with tomatoes, onions, croutons, parmesan, Caesar dressing

Spinach Salad + \$2 per person
with bacon, onion, balsamic vinaigrette dressing^y

SIDES ON NEXT PAGE →

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Sides

Roasted Red Potatoes^y

Roast Potato Medley^y

Baked Potato: butter^m & sour cream^m on side

Baked Sweet Potato: butter^m, brown sugar on side

Mashed Sweet Potatoes^m

Mashed Potatoes^m & Gravy

Select one gravy: Peppered Cream^{w,m},

Chicken^{w,m,y}, Beef^{w,m,y}

Cheesy Potato Casserole^{m,y}

Broccoli Rice Casserole^{m,y}

Mac & Cheese^{w,m,y}

Green Beans *Vegan^y upon request*

Select one: Garlic^m, Bacon & Onion^m,
Almonds^{t,m}, Fried Onion^{w,y,m},
Roasted Red Pepper^m

Green Bean Casserole^{m,w,y}

Seasonal Veggie Medley^m *Vegan^y upon request*

Corn O'Brien^{m,y} *Vegan^y upon request*

Corn Casserole^{m,w,y}

Veggie Fried Rice^{w,s,y}

Veggie Lo Mein^{w,s,y}

Greens^y (prepared with smoked turkey)

Baked Beans^y *vegetarian upon request*

Glazed Carrots^m *Vegan^y upon request*

Cheddar Bacon Cauliflower^m

Potato Salad^{e,y}

Coleslaw^{e,y}

From Scratch Desserts

We bake everything, including vegan and gluten-free (additional cost for GF). Favorite dessert not listed?

Please ask! Kelly enjoys baking new recipes.

Priced per serving

Cookies 2 per person **\$3.25**

Brown Butter Chocolate Chip^{w,m,e,y}, Sugar^{w,m,e},

Snickerdoodle^{w,m,e,y}

Other flavors subject to additional cost

Brownies^{w,m,e,y} **\$3.25**

Fudge or Butterscotch

Apple Crisp^{w,m} **\$3.50**

Texas Cake^{w,m,e,y} **\$3.50**

Add walnuts or pecans (additional \$1 per piece)

Big Ole Pumpkin Bar^{w,m,e,y} **\$4.00**

Fruit Cobbler^{w,m} **\$4.50**

Pavlovas^e (individual meringues) **with**

Fruit Sauce & Whipped Cream^m **\$4.50**

Delectable Cakes **\$5.75**

~ VEGAN Chocolate Cake^{w,y} - our favorite cake!

~ Pound Cake^{w,e,m} with Fruit Sauce

~ Angel Food Cake^{e,w} with Fruit Sauce

~ Cheesecake^{m,e,w,y}: Bars or Premium

Ask for flavor options (additional costs may apply)

Cream Puffs^{w,e,m} **\$5**

Churro Cheesecake Bites^{w,e,m,y} **\$5**

Triple Berry Crumble^{w,y} **\$5**

Pie **\$5** Decadent Chocolate^{w,e,m,y}, Cherry^{w,m,y}

Dutch Apple^{w,m,y}, Sweet Potato^{e,w,m,y}, Key Lime^{m,w,y}

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Breakfast Buffet Anytime

Three Items: \$12 per person

Four Items: \$15 per person

Five Items: \$18 per person

Egg Casserole^{e,m}: Bacon, Sausage^y, **or** Veggie^y

Scrambled Eggs^{e,m}

Bacon

Sausage^y – Links **or** Patties

Fresh Fruit Salad

Zach's Famous Biscuits^{w,m,y} & Sausage Gravy^{w,m,y}

Hashbrowns^{m,y}

Breakfast Potatoes^{m,y}

French Toast Casserole^{w,m,y,e} & Syrup

Pancakes^{w,m,y,e} & Syrup

Kelly's Cinnamon Rolls^{w,m,e}

Kelly's Bagels^w with Cream Cheese^m **or** Jam

Kelly's Granola^{t,y,m} with Vanilla Yogurt^m

**Equals 2 Items → Large Breakfast Burrito^{w,m,e,y} & Hot Sauce –
SELECT ONE: Sausage, Bacon, **or** Veggie**

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Value Menu

*Our mission is to provide quality, from-scratch food for our community at accessible prices.
Non-profits, small businesses, schools, budget-conscious folks:
with this value menu, we aim to meet your needs while fitting within your budget.*

\$15 Boxed Hot Lunch: 1 Sandwich & 1 Side, individually boxed, with utensil packs

Limited to maximum of 3 sandwich and 3 side options per event

Sandwiches: BBQ Pulled Pork^{w,y}, BBQ Pulled Chicken^{w,y}, Vegan BBQ Grilled Veggies^{w,y},
Sloppy Joe^{w,y}, BBQ Grilled Pork Chop^{w,y}, Vegan Falafel^{w,s,y}, Gyro^{w,m,y}

Sides: Mac & Cheese^{w,m,y}, Baked Beans^y *vegetarian upon request*, Roast Potato Medley^y,
Mashed Potatoes^m & Gravy^{w,m,y}, Cheesy Potato Casserole^{m,y}, Roasted Red Potatoes^y,
Garlic Green Beans^{m,y} *Vegan^y upon request*, Corn O'Brien^{m,y} *Vegan^y upon request*

\$14 Buffet-Style Meal: one entree & two sides per event, **no halves***

Entrées

**We will make substitutions for dietary restrictions*

2 pc Bone-in Chicken – Fried^{w,y}, Baked, **or** BBQ^y

Pulled Chicken: Buns^{w,y} & BBQ Sauce^y on side

Pulled Pork: Buns^{w,y} & BBQ Sauce^y on side

Vegan BBQ Grilled Veggies: covered in BBQ Sauce^y with Buns^{w,y} on side

Pork Chop – Grilled & BBQ Sauce^y on side **or** Smothered^{w,y}

Meatloaf^{w,e,y}

Sauced Pasta – Marinara^{w,y}, Meat Sauce^{y,w}, Chicken Alfredo^{w,m,y}, **or** Pesto Alfredo^{w,m,y,t}

Ratatouille Stuffed Portabellas^{m,y} *Vegan^y upon request*

Blackened Veggie & Rice Stuffed Peppers^{m,y} *Vegan^y upon request*

Sides

Mac & Cheese^{w,m,y}

Roasted Red Potatoes^y

Corn O'Brien^{m,y} *vegan^y upon request*

Baked Beans^y *vegetarian upon request*

Roast Potato Medley^y

House Salad & 2 Dressings^y

Mashed Potatoes^m &
Gravy^{w,m}

Garlic Green Beans^m
vegan upon request^y

Potato Salad^{e,y}

Coleslaw^{e,y}

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Grab & Go Lunch Menu

\$14 per person

individually boxed & labelled

Limited to maximum of 3 choices from this page per event

Boxed lunch includes Sandwich/Wrap, Chips^(Assorted flavors), & baker's choice Cookie or Brownie *gluten free meal – add \$2.50 ea*

Ham & Cheese Sandwich^{m,w,y,e}

with house mayo, lettuce, tomato

Turkey & Cheddar Sandwich^{m,w,y,e}

with house mayo, lettuce, tomato

Beef & Colby Jack Sandwich^{m,w,y,e}

with house mayo, lettuce, tomato

Grilled Veggie Wrap^{m,w,y,e}

lettuce, grilled veggies (typically includes bell pepper, onion, zucchini, squash, mushroom), colby jack cheese, house mayo

vegan upon request

Sicilian Wrap^{m,w,y,e}

ham, salami, pepperoni, lettuce, pepperoncini, mozzarella, house mayo

Turkey Club Wrap^{m,w,y,e}

Turkey, bacon, lettuce, colby jack cheese, tomato, house mayo

Chicken Caesar Wrap^{m,w,y,e,f}

grilled chicken, lettuce, onion, tomato, parmesan cheese, caesar dressing

Chicken Bacon Ranch Wrap^{m,w,y,e}

grilled chicken, bacon, ranch, lettuce, tomato

Salad lunch includes Salad, Dressing, Cutlery Kit, & baker's choice Cookie or Brownie *gluten free dessert – add \$1 ea*

House Salad^{m,y} – lettuce, carrot, tomato, cucumber, colby jack cheese, and CHOOSE ONE: grilled chicken or grilled veggies

Caesar Salad^{f,y,m,e,w} – lettuce, grilled chicken, onion, parmesan cheese, Caesar dressing, croutons, tomato

Chef Salad^{y,m,e} – lettuce, turkey, ham, boiled egg, tomato, onion, colby jack cheese

Dressings:

French^y, Ranch^{m,y,e}, Italian^y,
Balsamic Vinaigrette^y,
Caesar^{f,y,m,e}

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