



Serving Southern Illinois since 1977, we are located in the Kaleidoscope Mercantile in Downtown Carbondale. For events big and small, our menu can be your inspiration and we will customize to your specifications as well!

Please call us with inquires at: **(618) 529-4303** or **(618) 457-4313** and follow us on Facebook to stay up-to-date on our happenings and sign up for our e-mail newsletter for information about events and specials.

**Artisan Breads, Cakes & Cookies, Continental Pastries,
Hors d'oeuvres, Buffets, Sandwiches, Banquets & Box Lunches**

PARTY ON WITH PLATTERS

SMALL: SERVES 6 To 10 PEOPLE
MEDIUM: SERVES 12 To 15 PEOPLE
LARGE: SERVES 18 To 25 PEOPLE

CRISTAUDO'S BIG PLATTERS!

"...made from scratch in the back!"

Meat & Cheese Platters

1. Meat and Cheese Platter All-natural, top quality roast beef, applewood smoked ham, smoked turkey breast, real cheddar and provolone, along with lettuce, tomato, onion, Dijon mustard, and mayonnaise. Includes fresh Cristaudo's silver dollar rolls. **Sm. \$48.50 Med. \$64.50 Lg. \$80.50**

2. Our Superb Sampler Bite size cubes of meats and cheeses with mixed pickles in the center; an all in one combo with hot sweet mustard and crackers. **Med. \$53.50 Lg. \$62.95**

3. Tex-Mex Platter Guacamole spread with shredded lettuce, tomato, onion, cheese, bacon bits, olives, salsa, and sour cream; served with crisp tortilla chips. **Lg. \$60.50**

4. Crab Platter Favorite Cristaudo's stand-by of seasoned cream cheese topped with lots of flaked crab meat and cocktail sauce; served with crackers. **Med. \$27.25 Lg. \$37.50**

5. Big Shrimp Platter Three pounds of big tail-on shrimp, peeled and de-veined, with lemon wedges and our cocktail sauce. **Lg. \$99.75**

6. Cajun Tenderloin of Beef Roasted rare with Cristaudo's Cajun seasonings, chilled and sliced, sumptuously arranged with cilantro garnish; served with Cajun sauce and toasted French bread rounds. **Lg. \$180.95**

★ **7. Antipasto Sampler Platter** ★

Awesome arrangement of smoked turkey breast, salami, dressed mackerel, smoked mussels, marinated artichokes, provolone, feta, black olives, green olives and sweet gherkins; with crackers. **Lg. \$109.50**

Fruits and Veggies

8. Raw Vegetable Platter Broccoli, Cauliflower, Carrots, Celery, Radishes, and Cucumber; served with creamy dill dip in a homemade bread bowl. **Med. \$42.25 Lg. \$60.75**

9. Fresh Fruit Fantastic Fresh chunks of seasonal melons, grapes, pineapple, and strawberries. **Med. \$46.25 Lg. \$66.25**

10. Cheese & Fruit Spectacular All the same fresh fruits with cubes of cheddar, provolone, and Swiss. **Med. \$62.25 Lg. \$80.75**

Sandwich Platters

11. Silver Dollar Sandwiches Appealing combination of ham and Swiss with Dijon mayonnaise on egg bread rolls, and turkey breast and cheddar with apricot mayonnaise on whole wheat rolls. **Med. (18 sandwiches) \$47.50 Lg. (36 sandwiches) \$70.50**

12. Deli-Salad Dollar Roll Sandwiches Cristaudo's white albacore tuna salad and skinless chicken breast salad with lettuce on fresh whole wheat and egg bread rolls. **Med. (18 sandwiches) \$47.50 Lg. (36 sandwiches) \$70.50**

13. Mini Croissant Sandwiches Generous portions of top quality roast beef, smoked ham, and smoked turkey breast with Cristaudo's mayonnaise blends of Cajun, Dijon, and apricot. **Med. (18 sandwiches) \$55.75 Lg. (36 sandwiches) \$91.25**

14. Salad Tea Sandwiches White albacore tuna and skinless chicken breast salads blended with cream cheese. **\$48.75**

15. Cocktail Tea Sandwiches Choose two flavors per tray, each on different bread. Mushroom; Deviled Chicken; Black Olive; Deviled Ham. Unique Cristaudo's recipes. **\$48.75**

16. Cristaudo's Focaccia Wedges Hawaiian spread on herbed focaccia. Cream cheese, pineapple, pecans and more. **\$53.25**

17. Giant Sub Sandwich... you choose the filling...
Original Cristaudo's Bakery Sub with ham, salami, provolone, lettuce, tomato, onion, and Italian mayonnaise; or **Texas Turkey Sub** with roast beef, turkey, Swiss, lettuce, tomato, onion, and mayonnaise; or **Triple Cheese** with cheddar, provolone, Swiss, lettuce, tomato, and apricot mayonnaise. Served cut and ready to eat. Includes chips and Kosher pickles. **2 ft. (serves 8) \$46.25**
4 ft. (serves 16) \$63.25 **6 ft. (serves 24) \$82.50**

CRISTAUDO'S BRUNCH TRAYS

18. Breakfast Pastry Tray Featuring two dozen fresh, made from scratch, Cristaudo's mini Danish, a dozen mini pecan rolls, and a half dozen fresh baked Cristaudo's buttery mini croissants with whipped raspberry butter. **Lg. \$53.50**

19. Coffee Cake Tray Assorted wedges of Cristaudo's most popular exclusive coffee cakes including Deep Butter Cake, Chocolate Almond Cake, Double Streusel Cake, and the delectable Praline Pecan Coffee Cake.
Med. (24) \$37.50 Lg. (36) \$53.50

20. Muffin Platter For the lighter side of breakfast, order Cristaudo's fresh baked assorted muffins with butter and Promise.
Med. (24) \$31.75 Lg. (36) \$44.75



21. Bagel Platter Fresh baked assortment of premium bagels with strawberry cream cheese and regular cream cheese.
Med. (12) \$30.50 Lg. (18) \$44.75

22. Lox Platter For something really special, add a platter of smoked salmon Lox, sliced cucumbers, tomatoes and onions generous enough for large platter above. **\$71.95**

23. Fruit and Mini Quiche Platter Tasty mini quiche Lorraine and Broccoli/Cheddar quiche, accompanied by fresh fruit.
Med. (24) \$60.75 Lg. (48) \$86.75

24. Assorted Donut Platter All your favorites, including; Glazed, Cake, Cinnamon, Iced, Cream Filled, and Fruit Filled.
Lg. (36) \$41.75

CRISTAUDO'S BREAKFASTS

25. Continental Breakfast A light way to start the morning. You pick two of the following fresh breakfast pastries;
~ Cristaudo's mini Danish (fruit Danish and pecan rolls)
~ Buttery mini croissants with whipped raspberry butter
~ Assorted bagels with cream cheese
~ Assorted muffins (blueberry, cranberry walnut, and more)
Served with fresh fruit, orange juice and coffee.
Minimum order for 10 people, \$6.95 per person

26. Country Breakfast A classic breakfast including scrambled eggs with cream cheese, hash browns, your choice of bacon or sausage patties, fresh fruit, assorted fresh house-made muffins, orange juice and coffee.
Minimum order for 25 people, \$12.95 per person

27. Cristaudo's Full Bounty Breakfast

Start your morning with orange juice and a plate of fresh fruit, fresh baked-to-order Cristaudo's mini Danish, pecan rolls, and assorted coffee cake slices. Add to this our fresh-from-the-oven and baked-to-order mini buttermilk biscuits with steaming country sausage gravy, eggs scrambled with cream cheese, crisp bacon, sausage patties, and hash brown potatoes, and you have a morning feast that will delight all your senses.
All this and hot coffee, too!

Minimum order for 25 people, \$15.50 per person

CRISTAUDO'S COOKIE & PASTRY TRAYS

28. Original Pink Cookie Tray The cookie that started it all... the smooth, simple, classic Original Pink Cookie. Hand-rolled, hand-cut and hand-iced.
Sm. (18) \$21.25 Med. (32) \$36.95 Lg. (48) \$53.75

29. Gourmet Cookie Tray Splendid Cristaudo's delicious gourmet chunk cookies with large chunks of nuts, raisins, and chocolates. Always fresh baked to order!
Sm. (18) \$23.95 Med. (32) \$38.75 Lg. (48) \$59.95

30. Tea Cookie Tray Fabulous assortment of Cristaudo's homemade mochas, cherry winks, Russian teas, almond sandies, chocolate-dipped peanut butter, orange chippers and more! Each tray has the assortment du jour.
Sm. (36) \$28.50 Med. (60) \$46.25 Lg. (96) \$71.95

31. Deluxe Mini Pastry Tray Finest Cristaudo's pastries including cream puffs, cheesecake, baklava, brownies and more! Each tray has the assortment du jour.
Sm. (18) \$24.50 Med. (32) \$37.50 Lg. (48) \$54.95

32. Chocolate Covered Strawberries Large, juicy strawberries covered with rich chocolate and drizzled with white chocolate.
Lg. (36) \$67.75

33. Croquembouche The spectacular marvel of the pastry world. An impressive tower of 72 of Cristaudo's medium cream puffs, glazed and held together with fudge ganache and rich white chocolate. Traditional, Strawberry, or Chocolate Bavarian cream filled;
**Choose one flavor, or a combination of all three \$135.50
Glazed and held together with Spun Sugar \$165.50**

CRISTAUDO'S HORS D'OEUVRES

Each platter, unless noted otherwise, has 3 dozen tasty, unique Hors d'oeuvres, which serve up to 25 people.

Cristaudo's Savory Pastries

34. Spinach Cheese Turnovers Spinach and feta cheese in puff pastry **\$48.95**

35. Arnipita Beef filled puff pastry with herbs and nuts **\$60.50**

36. Parmesan Bow Knots Cheesy puff pastry knots **\$40.50**

37. Tomato Feta Tarts Colorful open face puff pastry **\$48.95**

★ 38. Puff Pastry Sampler Platter ★

An assortment of cheese knots, spinach cheese turnovers, arnipita, and tomato feta tarts (12 of each, or 4 dozen total) **\$84.50**

39. Bleu Cheese Puffs Bleu cheese filled mini cream puffs **\$40.50**

40. Chicken or Ham Puffs Deviled chicken or Deviled ham filled mini cream puffs **\$40.50**

41. Mini Quiche - min. order 3 doz. per kind **\$48.95**
Mushroom & Swiss Broccoli & Cheddar
Spinach & Swiss Lorraine, Bacon & Swiss

42. Mushroom Cheese Logs Sautéed mushroom and onion with cheese filling; baked in a flaky Danish pastry **\$ 40.50**

CRISTAUDO'S HORS D'OEUVRES cont...

Cristaudo's Savory Meats

- 43. Swedish Meatballs, or Italian Style Meatballs** Cocktail sized (72 pieces) in either rich sour cream sauce or Cristaudo's zesty Marinara tomato sauce **\$40.50**
- 44. Rumaki** Bacon-wrapped chicken livers and water chestnuts, glazed with a honey teriyaki sauce **\$60.50**
- 45. Little Smokies "Drunken Style"** Cocktail sausages (72 pieces) in a jelly-dijon sauce **\$34.50**
- 46. Chicken Wings** Traditional hot wings, or BBQ (36 wings) **\$48.95**
- 47. Cajun Beef Brochettes** Cajun seasoned beef, seared peppers, and onions on a 4" pick **\$72.50**
- 48. Hawaiian Chicken Brochettes** Tender chicken breast, fresh pineapple, and maraschino cherries, with sweet and sour sauce on a 4" pick **\$53.50**
- 49. Ham, Cheese, Pineapple K-Bobs** Premium ham, cheddar cheese, fresh pineapple, and maraschino cherries on a 4" pick **\$53.50**

Cristaudo's Savory Delights

- 50. Artichoke Bubbles** Savory baked meringue on a rye bread crostini with artichoke hearts and cheese **\$48.95**
- 51. Santa Fe Roll Up Pinwheels** Soft flour tortillas with black beans, jack cheese, cilantro, and spices **\$46.75**
- 52. Italian Roll Up Pinwheels** Soft flour tortillas with hard salami, mozzarella, sun dried tomatoes, and fresh basil **\$46.75**
- 53. Mushroom Caps, Garlic or Crab** Baked large mushroom caps stuffed with zesty garlic/cheese mixture **\$40.50** or crab meat and cheese mixture **\$47.75**
- 54. Black Mushrooms** Wood ear, portabella, and large button mushrooms sautéed in butter, soy sauce, and burgundy wine; unique **\$48.95**
- 55. Deviled Eggs and Stuffed Celery Hearts** Reliable crowd pleasers - 36 house-made deviled egg halves and 24 celery stalks with curried cream cheese **\$46.25**

SIDES, SALADS AND OTHERS

	<u>25 servings</u>	<u>50 servings</u>
COLESLAW	\$28.75	\$53.25
POTATO SALAD	\$32.95	\$57.50
PASTA SALAD	\$32.95	\$57.50
BBQ BEANS	\$25.95	\$45.95
TOSSED SALAD	\$33.00	\$57.50
SPINACH LASAGNE	\$52.95	\$89.95
MEAT LASAGNE	\$54.95	\$109.50

★ SPECIALS - each feeds 25 people ★

Cheese Balls

- 56. Hawaiian ...** A delicious blend of cream cheese, pineapple, bell peppers, and pecans, seasoned just right! ... (with crackers) **\$44.25**
- 57. Cheddar ...** Blended mild cheddar and cream cheese with pecans and a dash of seasonings ... (with crackers) **\$37.75**
- 58. Bleu Cheese ...** Blue veined sharp aged cheese with cream cheese and walnuts ... (with crackers) **\$46.75**
- 59. Pimento ...** the old standby with a new twist! A blend of three cheeses and sweet pimento peppers with walnuts ... (with crackers) **\$42.50**

Dips and Such

- 60. Spinach Dip ...** An artfully seasoned combination of spinach, cream cheese, and sour cream ... (with crackers, served in a bread bowl) **\$48.95**
- 61. Artichoke Dip ...** A zesty blend of artichoke hearts, parmesan, and cream cheese ... (with crackers, served in a bread bowl) **\$57.50**
- 62. Baby Brie in Filo ...** Cristaudo's finest! Brimming with melted brie, crunchy almonds, delectable crust and butter. Don't miss this incredible treat! ... (with crackers and toasted French bread rounds) **\$97.75**

Plates

- 63. Italian Plate ...** Hard salami, black olives, and Gorgonzola cheese (with Italian bread sticks) **\$97.75**
- 64. American Plate ...** Cubed cheddar and Jack cheeses, premium ham, and onion dip with potato chips **\$75.95**
- 65. Traditional Cheese Tray ...** Generous portions of cheddar, Swiss and provolone cheeses with mixed crackers **\$75.75**
- 66. Premium Cheese Plate ...** An array of cheeses including mild cheddar, Swiss, provolone, and chef's choice of the following (based on market availability); gouda, smoked gouda, sharp white cheddar, tomato basil, bleu cheese, goat cheese, brie or Havarti with assorted crackers **\$97.80**

BEVERAGES

	<u>3 Gallons(25)</u>	<u>5 Gallons(50)</u>
COFFEE	\$25.25	\$33.00
ICED TEA	\$25.25	\$33.00
FRUIT PUNCH	\$25.25	\$33.00
ORANGE JUICE	\$33.00	\$43.25

Cristaudo's is proud to continue our long-standing tradition of offering customized options to our clients. We will work with you to tailor our menu to your specifications, including creating gluten-free and vegan items as well as designing menus utilizing local ingredients. Just let us know your needs and ideas and we will craft a menu to suit you!





Cristaudo's Custom Box Lunches

(minimum order 10 lunches)

TRADITIONAL BOX LUNCH

Lunches are served in a box with the sandwich wrapped. Cookies are wrapped separately. Napkins, forks and condiments are inside the box. Drinks are on the side. Individuals' names may be written on the boxes for easy identification on mixed custom orders.

CHOOSE ONE SANDWICH:

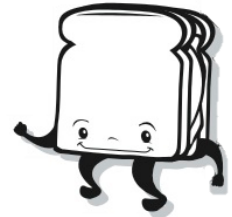
- ~TRADITIONAL HAM AND SWISS
- ~ROAST BEEF AND PROVOLONE
- ~SMOKED TURKEY AND CHEDDAR
- ~THREE CHEESE (VEGETARIAN)
- ~TUNA SALAD
- ~CHICKEN SALAD
- ~ORIGINAL BAKERY SUB
- ~TEXAS TURKEY SUB (ROAST BEEF AND TURKEY)

CHOOSE ONE SIDE COMBO:

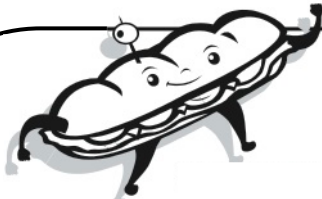
- ~CHIPS, APPLE, LARGE COOKIE
- ~CHIPS, VEGGIE STIX, LARGE COOKIE
- ~CHIPS, FRUIT CUP
- ~POTATO SALAD, APPLE, LARGE COOKIE
- ~POTATO SALAD, VEGGIE STIX, LARGE COOKIE
- ~POTATO SALAD, FRUIT CUP

BREAD OPTIONS INCLUDE:

CROISSANT, ITALIAN ROLL, BAGEL, FLOUR TORTILLA, OR BRAIDED EGG BREAD



Price \$11.75 per person. Delivery charge extra.
Drinks are 75¢ each for major brand named sodas or bottled water.



FOR A FINER TOUCH, MAKE IT A PREMIUM BOX LUNCH!

Each guest is presented with an individually wrapped and plated sandwich and dessert in a recyclable box. Sides, salad dressings and condiments are individually portioned. Napkins and flatware are wrapped as one, sweetly nestled together within. Drinks are on the side. Individuals' names may be written on the boxes for easy identification on mixed custom orders.

CHOOSE ONE SANDWICH:

- ~TRADITIONAL HAM & SWISS
- ~SMOKED TURKEY AND CHEDDAR
- ~TUNA SALAD
- ~ORIGINAL BAKERY SUB
- ~ROAST BEEF & PROVOLONE
- ~THREE CHEESE (VEGETARIAN)
- ~CHICKEN SALAD
- ~TEXAS TURKEY SUB (ROAST BEEF & TURKEY)

BREAD OPTIONS INCLUDE:

CROISSANT, ITALIAN ROLL, BAGEL, FLOUR TORTILLA, OR BRAIDED EGG BREAD

CHOOSE ONE PREMIUM SIDE:

- ~FRESH MELONS & PINEAPPLE FRUIT SALAD
- ~BABY LEAF SPINACH SALAD
- ~TOSSED FRESH SALAD GREENS
- ~RAINBOW ROTINI PASTA SALAD
- ~FRESH SOUP OF THE DAY
- ~VEGETARIAN CHILI

CHOOSE ONE SCRUMPTIOUS DESSERT:

- ~BLUEBERRY BOO BOO BAR
- ~EIGHT TREASURE BROWNIE
- ~2 BAKED-TO-ORDER GOURMET COOKIES
- ~CARROT CAKE W/ CREAM CHEESE FROSTING

Price \$13.25 per person. Delivery charge extra.
Drinks are 75¢ each for major brand canned sodas or bottled water.



Cristaudo's Party Buffets

"Made from scratch in the back"

Combination Meals (minimum order for 25 people)

All Party Buffets are served with complimentary homemade yeast rolls, butter and Promise.

- Pick 1 Salad, 1 Pasta, 1 Dessert \$12.75/person
- Pick 1 Salad, 1 Meat, 1 Pasta, 1 Dessert \$15.75/person
- Pick 1 Salad, 1 Meat, 1 Pasta, 1 Veggie, 1 Dessert \$17.25/person
- Pick 1 Salad, 1 Meat, 2 Vegetables, 1 Dessert \$18.75/person
- Pick an Additional Meat add \$4.75/person

See our Delivery and Set-up Chart for Service

Options. →

Salads

Traditional Tossed Greens A mix of several salad greens with carrots, cucumbers, tomatoes, and green peppers and seasoned garlic croutons. Dressings: Italian, 1000 Island, Ranch, full bodied Cabernet Vinaigrette, or French Dressing.

Caesar Salad Traditional crispy Romaine lettuce, seasoned garlic croutons and Caesar dressing with parmesan.

Spinach Salad Baby leaf spinach with chopped egg, raisins, dried apples, shredded bacon, parmesan cheese, and sunflower seeds. Served with our hot or cold Bacon dressing.

Pastas

Spinach Lasagne Cristaudo's signature pasta with spinach, cottage cheese, onions, eggs, mozzarella cheese, parmesan cheese, and Italian tomato sauce.

Mostaccioli with Chicken and Broccoli Creamy Alfredo cheese sauce with steamed broccoli and strips of baked Cajun skinless chicken breast.

Penne Pasta with Vegetable Medley Mixed fresh Italian vegetables in an herbed garlic butter sauce on penne pasta.

Meat Entrées

Chicken Cacciatore Fresh chicken slow simmered in a traditional Italian red wine and tomato sauce, with mushrooms.

Lemon Garlic Chicken Breast Tender all white meat baked in a lemon aioli wine sauce.

Turkey Brined, roasted, boned, and carved, in white wine au jus.

Braised Beef with Red Wine American beef top round braised in burgundy wine with garlic, onions, and herbs.

Pork Chops all'Aceto A Southern Specialty of boneless pork loin chops browned in butter, then slow cooked with apples, cider vinegar and caramelized onions.

Cristaudo's Catering Delivery, Set-up and Service Options

Not only will we customize your menu, but we can customize your level of service as well. Our most economical includes our professional Chefs and Bakers doing the "made from scratch in the back" preparations, and you can pick up or we deliver (with optional set-up) saving you time and money for the best food available. We also offer buffet, light-table and full service options.

We Deliver Orders Over \$20.00

under 1 mile	Free!	We Set Up & Pick Up	
1 to 10 Miles	\$9.00	under 5 miles	\$30.00
11 to 20 miles	\$17.00	5-10 mi.	\$42.00
21 to 30 miles	\$25.00	11-20 mi.	\$48.00
		21-30 mi.	\$54.00

Table Ware

Plastic cups & cocktail napkins	Free!
Glasses/Ceramic mugs	\$0.35/person
Thin paper plates & plastic flatware	Free!
Premium paper plates & plastic flatware	\$0.25/person
Premium paper plates & stainless flatware	\$1.00/person
Glass/China plates & stainless flatware	\$1.75/person

Rentals

Chafing Dish (includes fuel for 4 hours)	\$18.00 per unit
Clear Plastic Water Pitcher	\$3.00 each
Tablecloth/Banquet Tablecloth	\$10.00 & \$14.00 each

Other items & prices available upon request

Catering attendants are charged at \$15.00/hour each

Vegetables

Roasted Mixed Vegetables Potatoes, carrots, and onions; seasoned and roasted to perfection in olive oil.

Sautéed Green Beans Prepared with garlic, butter, olive oil, nutmeg & parmesan cheese with a touch of balsamic vinegar.

Broccoli Steamed broccoli in a light lemon & dill butter sauce.

Italian Rice or Buttered Pasta Rice enhanced with garlic, mushrooms, and parmesan; or Buttered penne pasta with cheese.

Potatoes, Your Way Traditional Creamy Scalloped or Au Gratin potato casserole.

Cristaudo's Famous Desserts

Mom's Apple Pie ... or Cherry, Coconut Cream, Chocolate Cream, Banana Cream, Pecan, Chocolate Pecan, or Pumpkin.

Fruit Tray Seasonal mix of the freshest fruits available and prepared ready to eat.

Decorated Cake Perfect for the celebration party; birthday, retirement, shower, or rehearsal.

Pastry Tray Finest Cristaudo's pastries including cream puffs, cheesecake, baklava, brownies and more.

Cheesecake Vanilla, Cherry-topped, Almond Amaretto, Chocolate-Chocolate, or White Chocolate Raspberry.

Cookies! Cristaudo's baked to order gourmet cookie assortment includes six yummy varieties.

Food Allergy Information: Cristaudo's makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. We take food allergies very seriously and instruct our staff on the severity of food allergies. Individuals with food allergies are encouraged to make them known to Cristaudo's Catering Manager, however, because of the nature of our business, along with food products from our vendors, it cannot be guaranteed that accidental cross-contact will not happen. Customers concerned with food allergies must be aware of this risk. Cristaudo's cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at a catered event.