

# MAISON CUISINE

## VEGETARIAN MENU



*\*everything included can be made or already is vegan*

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## 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 as 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.

**CONTACT US FOR MORE INFO OR FOR A PERSONALIZED QUOTE:**  
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# MAISON CUISINE

## 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 north west 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.

**Director of Sales & Events 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.





# MAISON CUISINE

## THE INVESTMENT

**\$125 - \$200 per person**

Maison Cuisine dedicates 100% of our talent, time & attention to you on your wedding day. You & your guests will be guaranteed a memorable night.

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, 1st course, entrée, dessert & late night snack, in addition to all rentals needed (dinnerware, linen, glassware, service needs) and complimentary cake cutting with coffee/tea service.





# MAISON CUISINE

## PASSED APPETIZERS

### BRUSCHETTA

Heirloom Tomato | Basil | Fresh Mozzarella |  
Balsamic Glaze

### BUTTERNUT SQUASH ARANCINI

Crispy Sage | Herb Aioli

### BRIE TARTS

Slivered Almonds

### LOADED POTATO BITE

Soyrizo | Cheddar | Herbed Crema

### ROASTED TOMATO SOUP SHOOTERS

Grilled Cheese Bites

### WATERMELON FETA CANAPE

Mint | Balsamic Glaze

### CARAMELIZED ONION FLATBREAD

Gorgonzola | Pear | Thyme

### GOAT CHEESE ROLLED GRAPES

Chives | Walnuts

### ELOTES SALAD

Chili Lime Aioli

### HEARTS OF PALM CEVICHE

Coconut | Lime

### VIETNAMESE SPRING ROLL

Citrus Nam Pla

### CAVIAR BLINI

Tofu Mousse | Chive





# MAISON CUISINE

## FIRST COURSE



### **ROASTED BEET**

Arugula | Red Wine Pear | Goat Cheese |  
Pistachios | Strawberry Vinaigrette

### **CAESAR**

Romaine | Shaved Parmesan | Croutons

### **CAPRESE**

Arugula | Heirloom Tomato | Fresh Mozzarella |  
Basil | Balsamic Glaze

### **HARVEST SALAD**

Spring Mix | Candied Pecan | Dried Cherry | Goat  
Cheese | Balsamic Vinaigrette

### **SHAVED VEGETABLE**

Cucumber Wrapped Spring Mix | Radish | Carrot |  
Vegan Parmesan | Citrus Vinaigrette

### **FENNEL ARUGULA SALAD**

Toasted Pine Nuts | Shaved Parmesan | Cabernet  
Cranberries | Lemon Vinaigrette

### **MAKE IT A DUET with a soup**

Choice Of Butternut Squash, Fire-Roasted  
Tomato, Or Shitake-Wild Rice Served With A  
Petit Salad

*Served with Artisan Rolls, Focaccia & Truffle  
Butter*



# MAISON CUISINE

## ENTRÉE

### STUFFED ACORN SQUASH

Asian Quinoa | Ginger | Cranberries | Soy Glaze

### WILD MUSHROOM RISOTTO

Shitake | Shaved Pecorino

### ROASTED CAULIFLOWER STEAK

Piccata Sauce | Panko Crust | Sauteed Garlic Spinach

### GRILLED VEGETABLE STACK

Crispy Polenta | Balsamic Glaze

### ROASTED SPAGHETTI SQUASH

Housemade Marinara | Primavera Vegetables | Plant Based Parmesan

### TABBOULEH STUFFED EGGPLANT

Mediterranean Vegetables | Red Pepper Coulis

### BUTTERNUT SQUASH RAVIOLI

Sage Cream | Toasted Pine Nuts | Shaved Parmesan

### PENNE A LA VODKA

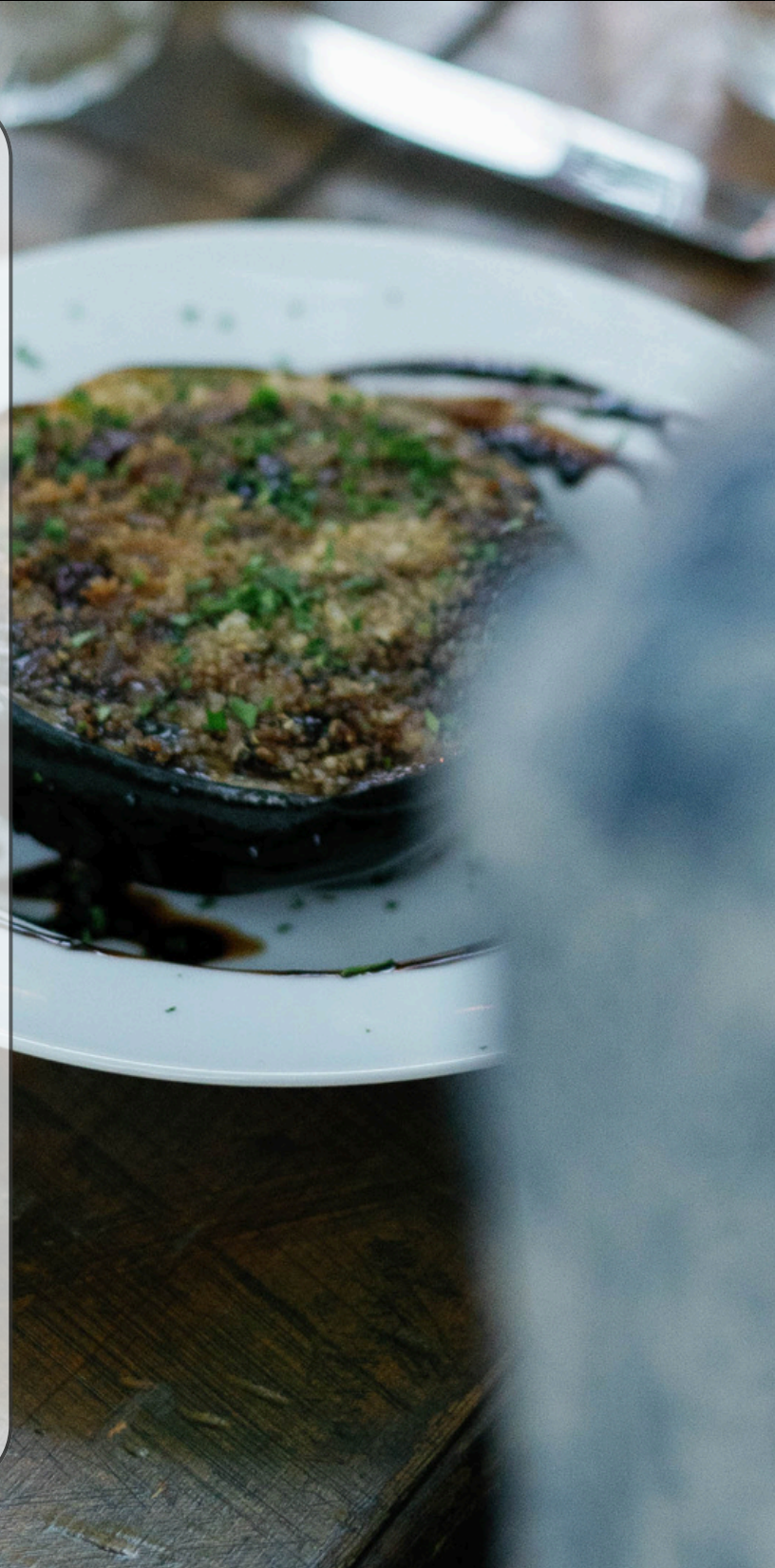
Fresh Basil & Whipped Ricotta | Shaved Parmesan

### GRILLED ZUCCHINI INVOLTINI

Herbed Ricotta | Housemade Marinara

### COCONUT-CURRY TOFU

Jasmine Rice | Stewed Vegetables





# MAISON CUISINE

## DESSERT & LATE NIGHT



### Late Night

#### MINI BLACK BEAN BURGER

Sharp Cheddar | Pesto Aioli | Tater Tots

#### LOADED FRY BOATS

Waffle Fries | Cheddar | Soyrito | Herbed Crema

#### SPICY CAULIFLOWER STREET TACOS

Homemade Tortilla Chips

#### NASHVILLE IMPOSSIBLE CHICKEN SLIDERS

Sriracha Aioli | Hot Pickles

#### TRUFFLED GRILLED CHEESE

Curly Fries

#### BUILD YOUR OWN SPUD BAR

Assorted Fries | Cheese | Eggplant-Bacon | Chives  
\*rentals required

#### CHICAGO STYLE VEGGIE HOT DOG STATION

Classic Toppings \*rentals required

### Dessert

TIRAMISU SHOOTER

KAHLUA BROWNIES

LEMON LAVENDER COOKIES

TRES LECHES CUPCAKES

CHOCOLATE RASPBERRY TARTLETS

KEY LIME TARTS

MASCARPONE STUFFED STRAWBERRIES

APPLE TARTS

CHERRY PIE TARTS

STRAWBERRY SHORTCAKE SHOOTERS

OLIVE OIL MINI CAKE

