



Cooper's

Catering Menu

Why pay more and settle for less than Cooper's great food? We can cater large and small events so that you can bring the fantastic taste you've come to crave to your next event.

Know what you want, but don't see it here? Give us a call! We can handle a variety of special order needs.



**117 S. Hough Street,
Barrington, IL**

CoopersPizza.com

847-842-1100

Carving Board Deli Sandwiches

All sandwiches served individually with chips or an apple. Some items may require 24 hour notice.
Your choice of up to 3 sandwiches. Dressings, mayonnaise, and mustard served on the side
12 guest minimum. \$5⁵⁰ per guest

Big Italian

Genoa salami, ham, pepperoni, provolone cheese, shredded lettuce, onion and diced tomato. On your choice of French or Pretzel Bread

Honey Ham

Shaved honey ham, swiss cheese, iceberg lettuce, tomato and honey mustard dressing on your choice of French, Croissant, or Pretzel Bread

Mini Sandwich Trays

12 guest minimum. \$5⁹⁵ per guest

Up to two selections per 12 guests

Upgrade to pretzel bread for 50¢ per guest

Party Subs

3' party subs are available for \$19⁹⁵ ea.

Served on fresh-baked French bread

No minimum

Big Italian

Honey Ham

Turkey

BLT

Ham and Turkey Club

Ham and Turkey Club:

Thinly sliced ham, turkey, peppercorn bacon, lettuce, and fresh tomato drizzled with honey mustard dressing

Turkey

Thinly sliced turkey, provolone cheese, lettuce, tomato, onion, cucumber, poppyseed dressing on your choice of French, Croissant, or Pretzel Bread

Sandwiches and Subs From the Oven

Warm sandwiches served with chips or coleslaw
Chaffing dish and sterno extra
12 guest minimum | \$5⁵⁰ per guest
Your choice of up to two

Italian Beef

Hot, mild, or sweet peppers included

Meatzaball

Served in our own marinara

Italian Sausage

Served in our own marinara

Fantastic Wrap-tacular!

Choose up to 3 types of wraps from our famous selection. 12 guest minimum.

Caribbean Jerk

Chicken Caesar

Veggie

Ham & Turkey

Asian Chicken

Turkey Cucumber

Buffalo Chicken

Only \$5⁹⁵
per guest!



All wraps served with chips or an apple
Dressings, mayonnaise, and mustard served on the side

Beverages

Priced per serving, No minimum. Selection may vary

Can Sodas:

75¢ ea

Pepsi, Diet Pepsi, Diet Pepsi Max, Sierra Mist, Mountain Dew, Orange Crush, Mug Root Beer, Dr. Pepper, Pink Lemonade

Dole Bottled Juices

\$1⁸⁵

Orange, Cranberry, Apple, Crangrape

Starbucks Frappuccino

\$2¹⁰

Vanilla, Caramel, Mint Mocha

Bottled Water:

Aquafina

\$1¹⁰

Perrier Pure Sparking Water

\$1⁸⁵

Propel

\$1¹⁰

Sobe Life Water

\$2¹⁰

Strawberry Kiwi, Passion Fruit Citrus,
Blackberry, Grape

Sobe Tea

\$2¹⁰

Lean Energy, Lean Cran/Grape, Green Tea

Design Your Own Salad Buffet

Salad trays are priced to serve 12-15 guests | Dressings are served on the side
Add Parmesan bread sticks for .75 per guest

Granny's Apple Salad \$29⁹⁵
Granny Smith apple, candied walnuts, dried cranberries, tortilla strips, fresh strawberries and cilantro ginger lime vinaigrette.

Add grilled chicken for \$6⁹⁵

Strawberry Delight \$29⁹⁵
Fresh juicy strawberries, candied walnuts, shaved red onion, feta cheese and orange poppy seed dressing.

Spicy Smokehouse \$29⁹⁵
Grilled barbecued chicken breast, peppercorn bacon, fresh cilantro, black beans, jalapeños, and cilantro ginger lime vinaigrette.

Mediterranean \$25⁹⁵
Feta cheese, salami, shaved red onion, kalamata olives, tomato, artichoke hearts and croutons.

BLT \$25⁹⁵
Peppercorn bacon, sliced tomato, crispy croutons, and buttermilk ranch

Jamaican Me Hungry \$29⁹⁵
Pineapple, black bean salsa, fresh cucumber, blackened chicken, red onion, peppercorn bacon, sunflower seeds and orange poppy seed.

Crispy Chicken & Orange Poppyseed \$29⁹⁵
Fresh garden spring mix with sweet-n-sour crispy chicken, cucumber, toasted sunflower seeds, shaved red onion, and sliced tomatoes.

Caesar \$21⁹⁵
Fresh romaine tossed with our own caesar dressing, crispy croutons and your choice of blackened, grilled or crispy chicken breast.

Add chicken for \$6⁹⁵

Garden \$21⁹⁵
With your choice of dressing: ranch, Italian, honey mustard, bleu cheese, Southwestern ranch, cilantro ginger lime or orange poppy seed. Choice of 2 dressings.

Deli Style Salads

Salads are priced to serve 12 guests
12 guest minimum

"Mama Rosa's" Pasta Salad \$18⁹⁵
Potato salad \$15⁹⁵
Cole slaw \$15⁹⁵
Fresh fruit in a Watermelon Basket \$58⁹⁵

Side Salads

All side salads served individually
Dressings served on the side
Choose up to two salads per order
12 guest minimum

Traditional Salads \$2⁵⁰ per guest
Caesar Salad
Garden Salad
Pasta Salad
Potato Salad
Cole Slaw

Impress your guests by upgrading to one of our Signature Salads
(Add 75¢ per guest)

Granny's Apple Salad
Granny Smith apple, candied walnuts, dried cranberries, tortilla strips, fresh strawberries and cilantro ginger lime dressing.

Strawberry Delight Salad
Fresh juicy strawberries, walnuts, shaved red onion and feta cheese with orange poppy seed dressing.

Appetizers

All Appetizers & Entrées are priced per guest
15 guest minimum per item selection
May require 72 hour notice

Baked Artichoke Hearts \$3⁴⁵
Stuffed with toasted bread crumbs and a hint of lemon and garlic. May be served as a vegetable side dish

Scott's Famous Bruschetta \$3⁹⁵
Copied in many top restaurants throughout the Chicago area. Fresh plum tomatoes, garlic, basil, virgin olive oil, and balsamic vinegar tossed with pecorino romano cheese served atop a lightly toasted crostini and herb goat cheese.

Shrimp Acapulco \$6⁹⁵
Jumbo shrimp baked with mozzarella, provolone and wrapped with peppercorn bacon. Served warm

Spinach & Artichoke Dip \$3⁴⁵
Served with a variety of crackers or crostini

Pasta Entrées

12 guest minimum per selection
Pasta entrees may require 48 hours notice
Priced per guest

<i>Oven Baked Lasagna</i>	\$6 ⁹⁵
<i>Meat Lasagna</i>	\$7 ⁹⁵
<i>Spinach & Garlic Lasagna</i>	\$7 ⁹⁵
<i>Harvest Garden Lasagna</i>	\$10 ⁹⁵
w/ grilled zucchini, portabella mushrooms, eggplant, Roma plum tomatoes, sautéed garlic and spinach	
<i>Chicken Parmesan</i>	\$7 ²⁵
w/ Rotini or Penne pasta	
<i>Veal Parmesan</i>	\$12 ⁹⁵
<i>Pasta w/ Marinara</i>	\$4 ⁵⁰
<i>Pasta w/ Meat sauce</i>	\$4 ⁹⁵
<i>Pasta w/ Pesto</i>	\$5 ⁹⁵
<i>Pasta w/ Garlic Alfredo</i>	\$5 ⁹⁵
<i>Baked Rotini or Mostaccoli</i>	\$5 ⁹⁵

Custom sauces available:

Lemon butter, Sun-dried Tomato Pesto, Puntanesca, Aglio e' Olio (Olive oil and roasted garlic), Arrabiata, Cacciatore, and Pomodoro.

Pastas available:

Pappardelle (ribbon), Egg Fettuccine, Linguine, Penne Rigate, Farfalle, Rotini, Rigatoni and Angel Hair. Custom pastas are available upon request.

Add:

<i>Your choice of vegetables</i>	\$1 ⁹⁵
Broccoli, Grilled Asparagus, Sautéed Mushrooms, Grilled Zucchini, Grilled Eggplant, Roasted Sweet Suntan Peppers, or Grilled Yellow Squash.	
<i>Grilled Chicken Breast</i>	\$3 ⁹⁵
<i>Blackened Chicken Breast</i>	\$5 ⁴⁵
<i>Baked Meatballs</i>	\$1 ⁹⁵
<i>Mild or Spicy Italian Sausage</i>	\$1 ⁹⁵
<i>Parmesan Bread Stick</i>	75¢

Contact us if you are looking for additional party services such as DJs, bartenders and wait-staff.
We can provide a number of additional services upon request.

Crafted Classics

Includes napkins and appropriate condiments

Sweet Baby Ray's BBQ \$7²⁵ per pound
Baby Back Ribs (10 pound minimum)
Ribs are priced per pound;
Note: Guests will typically require 1 - 2 pounds each.



Pulled Pork \$5⁵⁰ per guest
Served with brioche hamburger bun
Minimum of 12 guests

Wings \$5²⁵ per pound
Choose your flavor: Sweet Baby Ray's, mild or hot buffalo, honey-pineapple teriyaki glaze, or Caribbean jerk. Minimum Order 4 pounds.

Dogs by the dozen \$21⁹⁵ per dozen
Great for parties, corporate or team events. Hot dogs come plain with all the fixing's on the side.
\$10⁵⁰ per additional 1/2 dozen

Fried Chicken \$5⁹⁵ per guest
Half chicken is cut into quarters, breaded & fried to a perfect crispness. Minimum of 12 guests.

Add - Ons (priced per guest)

<i>Coleslaw</i>	\$1 ¹⁰
<i>Potato Salad</i>	\$1 ¹⁰
<i>Macaroni Salad</i>	\$1 ¹⁰
<i>BBQ Baked beans</i>	\$1 ¹⁰
<i>Tossed Garden Salad</i>	\$1 ⁹⁵
<i>Dinner Rolls & butter</i>	75¢
<i>Parmesan Bread Sticks</i>	75¢

Italian Inspired Entrées

All entrees are priced per guest | 15 guest minimum per entrée selection | Entrees require 72 hour notice

<i>Roasted Chicken Vesuvio</i>	\$9 ⁹⁵	<i>Chicken Marsala</i>	\$9 ⁹⁵
Baked with fresh carrots, onion, garlic, and white wine. Served with vesuvio style potatoes or garlic mashed potatoes		<i>Veal Marsala</i>	\$12 ⁹⁵
Add boneless breast	\$1 ⁹⁵ extra	Sautéed with imported Sweet Marsala wine, butter sliced mushrooms and fettuccine pasta	
<i>Sausage & Peppers</i>	\$8 ⁹⁵	<i>Rolled Eggplant Parmesan</i>	\$8 ⁹⁵
Grilled Italian sausage (spicy or mild) served with tri-color sweet bell peppers, garlic, a hint of burgundy wine and oven baked with our fresh marinara. Served with vesuvio style potatoes or penne pasta.		Rolled with ricotta, mozzarella, and pecorino Romano cheese and baked in our fresh marinara sauce.	
Add boneless breast	\$2 ¹⁰ extra	Add penne rigate pasta	\$1 ⁹⁵ extra
<i>Chicken Sorrentine</i>	\$12 ⁹⁵	<i>Chicken Provolone</i>	\$10 ⁹⁵
<i>Veal Sorrentine</i>	\$15 ⁹⁵	Oven baked Chicken breast, sliced mushrooms, Sweet Marsala, thinly sliced prosciutto, and provolone cheese in fettuccine pasta.	
Oven baked with sweet sherry wine sauce and topped with grilled prosciutto, eggplant, and sliced provolone and fettuccine pasta.		<i>Grilled Chicken Piccata</i>	\$9 ⁹⁵
<i>Chicken Rochino</i>	\$10 ⁹⁵	<i>Veal Piccata</i>	\$12 ⁹⁵
Lemon flavored chicken breast sautéed in butter and topped with sliced provolone cheese & fettuccine.		Sautéed with dry white wine, virgin olive oil, fresh lemon, capers, and finished with real butter in fettuccine pasta.	
Substitute papardelli ribbon pasta	\$1 ⁹⁵		
Grilled lemon asparagus	\$1 ⁹⁵		

Optional Serving Equipment

Chaffers racks	\$5 ⁹⁵ ea.
Chaffing dishes - (rental)	\$10 ⁹⁵ ea.
Sterno heat is included with rental	

From the Oven & Off the Grill

15 guest minimum per entrée selection

<i>Stuffed Chicken Breast:</i>	\$15 ⁹⁵	<i>Spicy Apple Glaze:</i>	
Boneless chicken breast stuffed with an herb ricotta and served golden brown. Simmered with a sweet pepper marinara and served in a nest of angel hair pasta or a side of garlic mashed potatoes.		Grilled Chicken Breast	\$14 ⁹⁵
<i>Chicken Alpi</i>		Broiled Pork Chops	\$18 ⁹⁵
Roasted Half Chicken	\$12 ⁹⁵	Seasoned to perfection and served with, your choice of grilled vegetables, and garlic mashed potatoes.	
Boneless Chicken Breast	\$15 ⁹⁵	<i>Jamaican Jerk Chicken</i>	\$14 ⁹⁵
One-half of an herb-roasted chicken served in sweet Marsala wine with grilled Prosciutto ham, Spanish onions, sliced mushrooms, sweet peas, and a hint of tomato. Hint: Garlic mashed potatoes are an excellent side dish for this entree.		Caribbean rubbed chicken, grilled pineapple with your choice of vegetables, topped with Jamaican Jerk sauce. Jalapeño mashed potatoes on the side.	
		<i>Beef Tenderloin</i>	\$21 ⁹⁵
		Grilled and served in a Bordelaise sauce. Grilled vegetables and your choice salted bake potato, garlic mashed, or jalapeno mashed potatoes.	
		<i>Cajun Chicken Pasta</i>	\$10 ⁹⁵
		A colorful array of peppers, onions, garlic, blackened chicken breast, spicy Italian sausage and penne pasta. All tossed in a spicy Cajun alfredo.	

Backyard BBQ &

All American Picnic Packages

Order a package deal...we'll do the cooking and you have the fun!

All packages are priced per guest and include disposable plates, utensil packets, napkins, & appropriate condiments | Minimum of 25 guests | Smaller parties available for an additional charge

Ribs, Salad, Slaw, & Beans **\$13⁵⁰**

Full Texan Sweet BBQ: **\$16⁹⁵**
Includes BBQ Ribs, pulled pork, grilled Jerk Chicken Wings, Parker-house hamburger buns, potato salad, coleslaw, baked beans, corn on the cob, sliced watermelon, and corn bread.

Burger, Brat, & Dog: **\$7⁹⁵**

Main Course:
1/2 lb Black Angus Burgers, Beer Brats, and classic Chicago Red Hots

Served With:
Brioche or pretzel bread hamburger buns, brat rolls, poppy seed hot dog buns

Extras:
Sliced American cheese, fresh diced onion, relish, pickles, sport peppers, ketchup, mustard, sauerkraut and chips
Includes 1 can of soda or a water per guest

Triple Platinum (The Big Night Out)

Hand trimmed NY Strip Steak or Ribeye, Pork Chops, Jerk Rubbed Chicken Breast, Baked Potatoes or Garlic Mashed Potatoes, Grilled Asparagus, Orange/Pineapple Marinade for Pork Chops, Hollandaise Sauce, Blacken Seasoning for Steaks, and fresh lemon for the Asparagus.

Served to you ready for the grill **\$26⁹⁵ per guest**
~OR~

We'll do the cooking! Additional **\$2⁹⁵ per guest**
Prepared onsite for an additional **\$12⁹⁵ per guest**

Caribbean Beach Party **\$13⁹⁵**

1/3 lb. Black Angus burgers, jerk rub chicken baked and ready for the grill or Blackened Chicken Breast, Pork tenderloin, Jerk Grilled Chicken Wings

Served With:
White Corn Nacho Chips, Seasonal salsa, Sliced Watermelon & Pineapple (in season), brioche bread hamburger buns

Extras: Shaved iceberg lettuce, diced red onion, plum tomato, and pickles.



Get A Complete Backyard Party for the Kids!
\$310⁰⁰ for the party plus \$4²⁵ per child (minimum of 10 children)

A famous Cooper's hot dog or slice of pizza and a juice box for each child. Includes moonwalk, delivery and setup!
Or just rent a moonwalk for only \$325⁰⁰ - Includes delivery and setup!

Pizza Parties

Parties may require 36 hour notice
Pricing based on a minimum order of 10 pizzas
Each pizza serves 3-4 adults

16" Thin crust pizza	
Cheese pizza	\$11 ⁵⁰
1 Topping pizza	\$12 ⁷⁵
Specialty pizza	\$17 ⁵⁰

Visit CoopersPizza.com to see our Speciality pizza suggestions and dozens of toppings.

We can provide for a wide variety of additional party equipment and services

Contact us if you are looking for additional party services such as DJs, bartenders and wait-staff. We can provide a number of additional services upon request.

Canopies Installed		Banquet Tables:	
20 x 20	\$275 ⁰⁰	48" Round	\$10 ⁰⁰
20 x 30	\$325 ⁰⁰	6' Rectangle	\$10 ⁰⁰
20 x 40	\$375 ⁰⁰		
Chairs:		Grills:	
Folding Chair	\$1 ²⁵ each	60" Gas Grill	\$125 ⁰⁰
White Garden Chair		60" Charcoal Grill	\$75 ⁰⁰