



Catering Menu

STARTERS

GRILLED WINGS GF
habanero rubbed, danish blue cheese \$25⁰⁰ PER DOZEN

CORNBREAD MUFFINS VG
jalapeno, sweet corn, whipped butter \$22⁰⁰ PER DOZEN

CALIFORNIA STYLE DEVILED EGGS GF
avocado, smoked bacon, tomato radish \$36⁰⁰ PER DOZEN

HOMEMADE MINI MEATBALLS
grana padano, marinara, basil oil \$36⁰⁰ PER DOZEN

DIP & DIP & DIP VG
wood grilled tomato salsa, guacamole,
pimento cheese, warm tortilla chips \$35⁰⁰ SERVES SIX

SHRIMP COCKTAIL GF
cocktail sauce \$40⁰⁰ PER DOZEN

RANCHERO CHICKEN QUESADILLAS
avocado crema \$24⁰⁰ PER DOZEN

SLIDERS
PER DOZEN

CORNED BEEF
swiss cheese, 1000 island \$47⁰⁰

SPICY BUTTERMILK FRIED CHICKEN
pickle, mayo \$47⁰⁰

BUTTERMILK FRIED CHICKEN
pickle, mayo \$47⁰⁰

CHEESEBURGERS
ketchup, mustard, pickle, red onion \$47⁰⁰

ENTREE SALADS

HALF PAN SERVES 5 / FULL PAN SERVES 10

HOUSE VG
romaine, iceberg, carrot, tomato, onion, cucumber,
cornbread crouton, choice of dressing
HALF PAN \$22⁰⁰ FULL PAN \$44⁰⁰

SONOMA COAST
avocado, grilled corn, blue cheese crumbles, bacon,
tomato, date, toasted almond, cornbread crouton,
green goddess dressing
HALF PAN \$25⁰⁰ FULL PAN \$50⁰⁰

Salad Protein Add Ons

ADD A PREMIUM PROTEIN TO ANY OF OUR ENTREE SALADS

GRILLED CHICKEN BREAST
HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

GRILLED SHRIMP
HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

GRILLED FAROE ISLAND SALMON
HALF PAN \$70⁰⁰ FULL PAN \$123⁰⁰

PROTEIN BOWLS

HALF PAN SERVES 5 / FULL PAN SERVES 10

BANG BANG SHRIMP GF
organic rice, quinoa, organic kale, cheddar-jack,
pineapple, poblano, tomatillo salsa, ranchero sauce,
avocado greek yogurt, corn & black bean salsa
HALF PAN \$55⁰⁰ FULL PAN \$110⁰⁰

89 CAESAR
romaine, parmigiano reggiano, cornbread crouton,
caesar dressing
HALF PAN \$22⁰⁰ FULL PAN \$44⁰⁰

HARVEST GF
organic kale, romaine, butternut squash,
dried cranberry, red quinoa, crumbled goat cheese,
toasted almond, honeycrisp apple, citrus vinaigrette
HALF PAN \$35⁰⁰ FULL PAN \$70⁰⁰

Available Dressings

CAESAR	ITALIAN
CITRUS VINAIGRETTE	RANCH
DANISH BLUE CHEESE	RED WINE VINAIGRETTE
FRENCH	THOUSAND ISLAND
GREEN GODDESS	

SANTA FE BLACKENED CHICKEN GF
organic rice, blackened chicken, cheddar-jack,
avocado, corn & black bean salsa, organic kale,
tomato, chipotle mayo
HALF PAN \$55⁰⁰ FULL PAN \$110⁰⁰

ENTREES

BBQ BABY BACK RIBS GF
three slabs \$85⁰⁰

CRISPY CHICKEN TENDERS
bbq sauce & honey dijon for dipping
\$48⁰⁰ PER DOZEN

ROASTED CHICKEN ENCHILADAS GF
ranchero sauce, pico de gallo, sour cream
\$50⁰⁰ TEN PIECES

CHICKEN PARMESAN
mozzarella, parmigiano reggiano, linguine,
tomato basil sauce
HALF PAN \$65⁰⁰ FULL PAN \$120⁰⁰

PASTA

RIGATONI & VODKA SAUCE VG
mascarpone, parmigiano reggiano
HALF PAN \$35⁰⁰ FULL PAN \$70⁰⁰

RIGATONI ALFREDO VG
creamy alfredo sauce, broccoli florets
HALF PAN \$35⁰⁰ FULL PAN \$70⁰⁰

Pasta Protein Add Ons

GRILLED CHICKEN BREAST
HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

GRILLED SHRIMP
HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

HOMEMADE MEATBALLS
HALF PAN \$18⁰⁰ FULL PAN \$36⁰⁰

Food People Love

SIDE DISHES

PER QUART

ORGANIC RICE GF \$12⁰⁰

MAC N' CHEESE \$18⁰⁰

MASHED POTATOES GF \$15⁰⁰

JALAPENO SLAW GF \$12⁰⁰

ASPARAGUS GF \$18⁰⁰

DESSERTS

COCONUT CREAM PIE
\$49⁵⁰ PER PIE

CHOCOLATE CHIP COOKIES
\$18⁰⁰ PER DOZEN

DISPOSABLE UTENSILS

SILVERWARE & NAPKIN EACH \$0.50

PREMIUM SILVERWARE & NAPKIN EACH \$1.50

PLATES EACH \$0.75

SERVING TONGS EACH \$2

Ready to Order?

HERE'S HOW

PLEASE CALL : 630-570-5889

WE WILL NEED THE FOLLOWING
INFORMATION UPON PLACING YOUR ORDER

- CREDIT CARD
- PHONE NUMBER + EMAIL
- DESIRED DATE & TIME OF PICK-UP

PLEASE NOTE THAT A 24 HOUR NOTICE IS
GREATLY APPRECIATED BUT NOT REQUIRED
WHEN PLACING YOUR ORDER.

THE ADVANCED NOTICE WILL ENSURE THAT WE
HAVE TIME TO PROCURE AND PREPARE YOUR
DESIRED ORDER.

*WE WILL DO OUR BEST TO FULFILL ANY LAST MINUTE
ORDERS, BUT CANNOT MAKE ANY GUARANTEES*

AVAILABLE FOR OFF-SITE EVENTS ONLY

GF = GLUTEN FRIENDLY

VG = VEGETARIAN