



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

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

SoCAL 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

CITRUS VINAIGRETTE

DANISH BLUE CHEESE

FRENCH

GREEN GODDESS

ITALIAN

RANCH

RED WINE VINAIGRETTE

THOUSAND ISLAND

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, angel hair, tomato basil sauce

HALF PAN \$65⁰⁰ FULL PAN \$120⁰⁰

PASTA

RIGATONI & VODKA SAUCE VG

mascarpone, parmigiano reggiano

HALF PAN \$40⁰⁰ FULL PAN \$70⁰⁰

QUATTRO FORMAGGI MAC N CHEESE

cavatappi, american brie, white cheddar, baby swiss, parmigiano-reggiano, herb breadcrumbs

HALF PAN \$40⁰⁰ FULL PAN \$70⁰⁰

Pasta Protein Add Ons

GRILLED CHICKEN BREAST

HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

GRILLED SHRIMP

HALF PAN \$20⁰⁰ FULL PAN \$40⁰⁰

Food People Love

SIDE DISHES

PER QUART

ORGANIC RICE GF \$12⁰⁰

MAC N' CHEESE \$18⁰⁰

WHIPPED POTATOES GF \$15⁰⁰

JALAPENO SLAW GF \$12⁰⁰

ASPARAGUS GF \$18⁰⁰

CELERY & CARROT STICKS \$12⁰⁰

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