

CLASSIC LUNCHEON BUFFET

MIDWEST BBQ

- ◆ Hand-pulled pork smothered in apple bourbon BBQ sauce
 - ◆ Grilled vegetable kabobs with herbed olive oil
 - ◆ Crisp jicama slaw, chilled watermelon wedges, fresh split-top buns and crisp kettle chips
- \$210 (15 guests) | \$70 each additional 5 guests

GREEK ISLES

- ◆ Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers
 - ◆ Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus
 - ◆ Roasted vegetable lemon couscous
- \$210 (15 guests) | \$70 each additional 5 guests

TAILGATE

- ◆ 1/4 lb. chargrilled angus burgers with sliced cheese and all the fixings
 - ◆ Grilled bratwurst simmered in beer and onions
 - ◆ Split-top buns, creamy cole slaw, crisp kettle chips and seasonal chilled fruit salad
- \$220 (15 guests) | \$75 each additional 5 guests

LUNCH ON THE LIGHTER SIDE

- ◆ Petite turkey club wraps and housemade pecan chicken salad sided with baby greens and miniature croissants
 - ◆ Pesto garden pasta salad and seasonal fresh fruit salad
 - ◆ Chargrilled and chilled asparagus display
- \$210 (15 guests) | \$70 each additional 5 guests

SUMMER GRILL

- ◆ Chicken and vegetable kabobs brushed with pesto butter
 - ◆ Classic rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread
- \$210 (15 guests) | \$70 each additional 5 guests

PERFECT PARMESAN

- ◆ Tender chicken ~ marinara, parmesan and grated mozzarella
 - ◆ Penne Pasta Primavera Sauté ~ herbed focaccia bread and pesto dipping oil
 - ◆ Vine ripe tomato caprese with fresh mozzarella, basil leaf
- \$220 (15 guests) | \$75 each additional 5 guests

STREET TRUCK TACOS

- ◆ Tomatillo shredded chicken, cumin spiced ground beef, soft flour tortillas with cilantro lime rice, house salsa, fresh made guacamole and hand cut chips
 - ◆ Black bean and roasted corn chopped salad with southwest ranch
 - ◆ Served with shredded cheese, tomato, sour cream, jalapeno
- \$220 (15 guests) | \$75 each additional 5 guests

STEAKHOUSE

- ◆ Choice sirloin of beef au jus, oven roasted and sliced thin
 - ◆ Creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing
- \$240 (15 guests) | \$80 each additional 5 guests

BISTRO GRILLED CHICKEN

- ◆ Fine herbs, lemon, grilled fennel and olive oil drizzle, wild rice pilaf and sugar roasted carrot wedges
 - ◆ Vine ripe tomato, cucumber and red onion salad
 - ◆ Served with tomato focaccia bread
- \$220 (15 guests) | \$75 each additional 5 guests

GRAB-N-GO

- ◆ Assorted silver dollar bistro sandwiches with signature sauces
 - ◆ Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display
- \$210 (15 guests) | \$70 each additional 5 guests

PRAIRIE STATE

- ◆ Herb roasted pork loin with natural gravy
 - ◆ Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter
- \$230 (15 guests) | \$75 each additional 5 guests

LITTLE ITALY

- ◆ Chicken vesuvio with garlic wine sauce, eggplant parmesan with marinara sauce and grated mozzarella
 - ◆ Italian chop salad with crisp vegetables and balsamic dressing
 - ◆ Wedged cut vesuvio potatoes served with parmesan garlic bread
- \$240 (15 guests) | \$80 each additional 5 guests

COUNTRY COMFORT

- ◆ Parmesan crusted chicken breasts with honey dijon
 - ◆ Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppy seed dressing and fresh baked knotted rolls with herb-whipped butter
- \$230 (15 guests) | \$75 each additional 5 guests

VIVA ITALIANO!

- ◆ Penne pasta with Italian sausage and peppers and Chicago-style Italian beef with stewed peppers, mozzarella and giardiniera
 - ◆ Served with classic Caesar salad and hinged Italian bread
- \$220 (15 guests) | \$75 each additional 5 guests

ROASTED ATLANTIC SALMON

- ◆ Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter
- \$230 (15 guests) | \$75 each additional 5 guests

HANDMADE RAVIOLI

- ◆ Filled with spinach, portobello and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc
 - ◆ Fresh green beans almonidine, grilled chicken Caesar salad with dressing, parmesan and croutons
- \$215 (15 guests) | \$70 each additional 5 guests

must be ordered in increments of 5
minimum to serve 15 guests ~ Inclusive of complete disposable serveware

