



CATERING MENU

SALADS

half pan serves 5/ full pan serves 10

HOUSE

crisp lettuce, carrots, cucumbers, red onions, tomatoes, cornbread crouton, choice of dressing 20.00/40.00

SONOMA COAST

avocado, grilled corn, blue cheese crumbles, smoked bacon, tomatoes, dates, cornbread crouton, almonds, green goddess dressing 22.00/44.00

HARVEST (GF)

roasted butternut squash, red quinoa, organic lacinato kale, romaine, toasted almonds, granny smith apples, goat cheese, citrus vinaigrette 25.00/50.00

ADD CHICKEN TO ANY SALAD 12.00/24.00
ADD SALMON TO ANY SALAD 24.00/48.00
ADD SHRIMP TO ANY SALAD 18.00/36.00

CHOICE OF DRESSING:

red wine vinaigrette, citrus vinaigrette, green goddess, thousand island, danish blue cheese & ranch

SMALL BITES

GRILLED WINGS (GF)
habanero rubbed, danish blue cheese 22.00 per dozen

CORNBREAD MUFFINS
jalapeño, sweet corn, whipped butter 16.00 per dozen

DIP & DIP & DIP
wood grilled tomato salsa, guacamole, pimento cheese, warm tortilla chips 25.00 serves 6

SLIDERS 36.00 per dozen

SPICY BUTTERMILK FRIED CHICKEN

pickle, mayo

BUTTERMILK FRIED CHICKEN

pickle, mayo

CHEESEBURGERS

ketchup, mustard, pickles, red onion

SMOKED BRISKET MELT

horseradish cream, caramelized onions

89 MAIN EVENTS

WICHITA BABY BACK RIBS (GF) 3 slabs 69.00

BUTTERMILK FRIED CHICKEN

TENDERS

bbq sauce & honey dijon for dipping 12 PC 36.00

ROASTED CHICKEN ENCHILADAS

10 PC 45.00

SMOKED BRISKET ENCHILADAS

10 PC 55.00

RIGATONI

vodka sauce, basil, mascarpone, parmigiano reggiano
Half Pan: 46.95 Full Pan: 89.95

DESSERTS

COCONUT CREAM PIE

36.00 per pie

CHOCOLATE CHIP COOKIES

18.00 per dozen

PROTEIN BOWLS

half pan serves 5/ full pan serves 10

BANG BANG SHRIMP (GF)

organic rice, quinoa, kale, cheddar-jack, pineapple, poblano pepper, tomatillo salsa, ranchero sauce, avocado greek yogurt, corn & black bean salsa 51.00/102.00

SANTA FE CHICKEN (GF)

organic rice, blackened grilled chicken, corn & black bean salsa, cheddar-jack, avocado, kale, tomato, chipolte mayo 48.00/96.00

SIDE INTERESTS

per quart

ORGANIC RICE (GF) 10.00

MAC N CHEESE 12.00

FRENCH WHIPPED POTATOES (GF) 11.00

JALAPEÑO SLAW (GF) 10.00

ASPARAGUS (GF) 14.00

READY TO ORDER

HERE'S HOW

FOR CATERING PLEASE CALL 630.570.5889 WITH YOUR ORDER, CREDIT CARD, MAKE & MODEL OF PICKUP VEHICLE & TIME OF PICK UP.

A 24 HOUR NOTICE IS GREATLY APPRECIATED WHEN PLACING YOUR CATERING ORDER.

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

(GF) PREPARED GLUTEN FREE

*FOR OFF-SITE EVENTS ONLY