

BEVERAGE & APPETIZER PACKAGES

BEER & WINE (2 hrs. \$24 | 3 hrs. \$35 | Add 1/2 hour \$6)

Domestic Draft Beer, Domestic Bottles: Miller Lite, MGD, Miller 64, Coors Light, Bud Light, Bud & PBR
House Wine: Cabernet Sauvignon & Chardonnay / Soft Drinks

CRAFT BEER & WINE (2 hrs. \$28 | 3 hrs. \$41 | Add 1/2 hour \$7)

Includes all items in previous package plus Craft & Imported Beers

HOUSE (2 hrs. \$30 | 3 hrs. \$44 | Add 1/2 hour \$8)

Includes all items in previous package plus House Liquor

PREMIUM (2 hrs. \$40 | 3 hrs. \$55 | Add 1/2 hour \$10)

Includes all items in previous package plus Craft & Imported Beers, Select Wine & Call Liquor

SUPER PREMIUM (2 hrs. \$44 | 3 hrs. \$59 | Add 1/2 hour \$12)

Includes all items in previous package plus All Wines sold by the glass & Premium Liquor

NON-ALCOHOLIC PACKAGE (2 hrs. \$12 Per Person)

Soft Drinks, Iced Tea, Coffee, Hot Tea, Juices & Mocktails

APP MIX (Pick (3) \$18 Per Person | Pick (5) \$26 Per Person)

Chicken Fingers, Wings, Boneless Wings, Pretzels, Reuben Egg Rolls, Meatballs, Bruschetta, Chicken Skewers, Chips & Guacamole, Deviled Eggs, Hummus with Veggies & Pita

PIZZA & BONE-IN WINGS (Choice of (2) Wing Sauces \$18 Per Person)

Pizzas: Cheese, Pepperoni, Sausage or Veggie

Wings Per Person: with Celery, Carrots, Ranch & Bleu Cheese

Choice of Mild, Traditional, BBQ, Garlic Parmesan, Honey Sriracha, Irish Ghost, Teriyaki, Sticky Orange or Chipotle Ranch Dry Rub

PIZZA & DIPS

PIZZA 16" Pub Style

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CHEESE \$25

PEPPERONI/SAUSAGE \$30

VEGGIE \$30

Red Peppers, Mushrooms & Onion

★ DIPS Each

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HUMMUS & PITA \$6

CHIPS, SALSA & GUAC \$8

SPINACH & ARTICHOKE \$9

Served with Crispy Pita

WHIPPED FETA & PITA \$7

★ = Minimum 24 Per Order

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



APPETIZER

O'TOOLE'S FAMOUS WINGS \$8

Bone-In or Boneless. Choice of Mild, Traditional, BBQ, Garlic Parmesan, Honey Sriracha, Irish Ghost or Chipotle Ranch Dry Rub

WARM PRETZELS \$6 Spicy Mustard & Honey Mustard

REUBEN EGG ROLLS \$7 Served with 1000 Island

CAPRESE SKEWER \$6 Fresh Mozzarella, Tomatoes & Basil

MEATBALLS \$7 Choice of BBQ or Marinara

BRUSCHETTA \$6 Crostini, Tomato, Basil & Red Onion

CHICKEN SKEWERS \$8 Buffalo, BBQ & Sesame Teriyaki

CHICKEN FINGERS \$7 BBQ, Honey Mustard or Ranch

CRAB CAKES \$10 Served with Remoulade Sauce

SHRIMP COCKTAIL \$10 Cocktail Sauce & Lemon

★ SLIDERS & MINI SANDWICHES \$6 EACH

*Comes with Housemade Pub Chips

ANGUS CHEESEBURGER With American Cheese & Pickles

CRISPY OR GRILLED BUFFALO CHICKEN With Ranch & Pickles

CHICKEN PARMESAN With Marinara & Mozzarella

BACON JAM BURGER Caramelized Onion Jam, Bacon, Cheddar & Garlic Aioli

TURKEY CLUB Bacon, Lettuce, Tomato & Mayo

TUSCAN GRILLED CHEESE American Cheese & Mozzarella Cheese

ROAST BEEF Mixed Greens & Horseradish Aioli

CAPRESE Fresh Mozzarella, Tomato & Basil

SALAD PLATTERS SERVES 25 PEOPLE

COBB \$95 Bacon, Tomato, Bleu Cheese, Egg & Scallions.

MICHIGAN AVE. \$95 Goat Cheese, Craisins, Corn, Almonds, Tomato & Croutons

CAESAR \$75 Romaine, Shaved Parmesan Reggiano, Pecorino & Croutons

GARDEN \$75 Cucumber, Tomato, Shredded Cheese & Croutons

Balsamic or Citrus Vinaigrette, Bleu Cheese, Ranch, 1000 Island, Guinness Honey Mustard



FINGER OR FORK BAR

TATER TOT BAR \$10

Green Onions, Sour Cream, Ranch, Honey Mustard & Ketchup

NACHO BAR \$12

Ground Beef, Tortilla Chips, Nacho Cheese Sauce, Tomatoes, Salsa, Sour Cream & Homemade Pickled Jalapeños

CROSTINI BAR \$10

Toasted Crostini & Warm Pita, Bruschetta, Whipped Feta, Hummus & Roasted Corn Relish

TACO BAR \$15

Chicken or Ground Beef. Comes with Corn Tortillas & All the Toppings

FRIED CHICKEN & MAC & CHEESE BAR \$16

Macaroni & Cheese and Boneless Chicken Bites with Choice of Sauce

ITALIAN BEEF & SAUSAGE BAR \$17

Marinara, Gravy, Peppers & Onions and Baked Mostaccioli

PLATTERS & BOARDS SERVES 25 PEOPLE

DEVILED EGGS \$100 Creamy with Boursin Cheese

FARMER'S MARKET RAW VEGGIES \$120 Ranch Dipping Sauce

CHILLED & ROASTED SEASONAL VEGETABLES \$150

MEDITERRANEAN \$140 Hummus, Cucumbers, Feta & Pita

FRESH FRUIT \$165 Seasonal Fruit & Berries

CHEESE BOARD \$175 Artisan Cheeses, Dried Fruit & Crackers

CHARCUTERIE BOARD \$225

Cured Meats, Artisan Cheeses, Olives & Crackers



SWEETS & SIDES

SWEETS Per Person

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ASSORTED DESSERT BARS \$7

CUSTOM DONUT WALL \$3.50

SUNDAE BAR \$7

Vanilla Ice Cream, Chocolate Sauce & Assorted Toppings

ASSORTED COOKIES \$7

Chocolate Chip, Sugar & Seasonal

SIDES Per Person

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VEGETABLE MEDLEY \$5

RICE PILAF \$5

SMASHED POTATOES \$5

HONEY GLAZED CARROTS \$5

LEMON GARLIC BROCCOLI \$5

MAC & CHEESE \$6



CREATE-YOUR-OWN BUFFET

STANDARD \$35

Choose (1) Salad, (1) Starter & (1) Entree

STRIKING \$55

Choose (1) Salad, (2) Starters, (2) Entrees, (1) Side & (1) Dessert

SENSATIONAL \$75

Choose (2) Salads, (2) Starters, (3) Entrees, (2) Sides & (1) Dessert

INCLUDING

SALADS...

Caesar, Michigan Ave, Cobb or Garden Salad.

STARTERS...

Pretzels, Wings, Reuben Eggrolls, Spinach Dip, Chicken Fingers or Pizza

ENTREÉS...

Burrito Bowl, Orange Chicken Bowl, Meatloaf, Chicken Piccata, Chicken Marsala, Chicken Parmesan, Guinness Beef Stew, Pan Roasted Salmon, Pasta with Pesto or Seasonal Veggies

SIDES...

Market Vegetables, Rice Pilaf, Mashed Potatoes, Honey Glazed Carrots or Lemon Garlic Broccoli

DESSERT...

Assorted Dessert Bars or Cookies



TIMOTHYTOOLES.COM

BRUNCH PLATTERS

CONTINENTAL BREAKFAST PLATTER

\$12 Per Person

Muffins, Bagels
Cream Cheese (Plain & Scallion),
Butter, Preserves, Coffee,
Tea & Assorted Juices

Please Inquire about our full
Service Brunch & Sister Location at



870 S. Milwaukee Ave. | (847) 367-7811
bagelsbythebook.com

LOOKING TO BOOK AN EVENT?

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our Event Coordinator

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PRIVATE EVENTS & CATERING MENU



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