

← BREAKFAST
PARTY WITH THE BONE
→ CATERING

The WISHBONE



On House Breakfast Packages

CALL THE CATERING DEPARTMENT AT 312.850.4050

Email us at Cater@WishboneChicago.com

Available Monday-Friday only

THE SOUTHERNER

\$9.00/person

Scrambled eggs w/2 ingredients
Wishbone Pancakes
Plain Grits, Cheese Grits OR Home Fries
Turkey patty sausage OR Pork patty sausage
Corn Muffins or Biscuits
Add Buttermilk pancakes for \$1.50 per person

THE LOW COUNTRY BUFFET

\$15.50/person

Scrambled eggs w/ 2 ingredients
Shrimp & Grits OR Ham & Grits w/bacon
Home fries OR Chicken Andouille Hash
Fresh Fruit
Corn Muffins or Biscuits

CITY BREAKFAST

\$11.50/person

Scrambled eggs w/2 ingredients
French Toast OR Crunchy French toast
Chicken Andouille Hash OR Smoked Brisket Hash
Fresh Fruit salad
Corn Muffins or Biscuits

MEAT VS. VEGETARIAN BUFFET

\$16.00/person

Scrambled eggs with spinach & cheese VS
Scrambled eggs with sausage & cheese
Smoked Brisket Hash VS Red Velvet Hash
Crab OR Salmon Cakes VS Black Bean Cakes
Fruit Salad VS Turkey OR Pork patty sausage
Pancake or Corn Cake
Plain Grits, Cheese Grits OR Home Fries
Corn Muffins or Biscuits

DEEP SOUTH BUFFET

\$15.50/person

Scrambled Eggs with 2 Ingredients
Homemade Biscuits & Gravy OR Ham & Grits
Wishbone Pancakes OR Corn Cakes
Blackened Catfish OR Salmon/Crawfish Cakes
Plain Grits, Cheese Grits OR Home Fries
Corn Muffins or Biscuits

ADD-ONS **priced per person*

Bacon per order (3) \$4.25
Sausage Patties (2) \$2
Turkey Sausage Patties (2) \$2.5
Bone-in-Ham Slices (2) \$4
Chicken Sausage Link (2) \$4
Real Vermont Maple Syrup \$2.5

BREAKFAST BEVERAGE PACKAGE

\$5 /per person

Includes soda, iced tea, coffee,
cranberry juice, grapefruit and orange juice

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The

LUNCH CATERING

PARTY WITH THE BONE

DINNER CATERING

WISHBONE



On House Wishbone Menu

\$17/person

CHOOSE ONE STARTER SALAD

Wishbone Salad

Asheville Salad

Lemon Tahini Salad

CHOOSE TWO ENTREES

(One 1/2 entree portion per person)

Crab Cakes (add .50)

2 cakes per order. With Lemon butter sauce.

Crawfish Cakes (add.50)

2 cakes per order. With Lemon butter sauce.

Atlantic Salmon Cakes (add.50)

2 cakes per order. With Lemon butter sauce.

Herb Crusted Tilapia

With lemon caper or spicy shrimp

Jambalaya

Cajun stew served over rice

Blackened Chicken Breast

Boneless, seared in Cajun spices

Black Bean Cake

2 cakes (vegan with mango salsa or Pico de Gallo); also served with sweet red pepper sauce

Mango Chicken Breast

Marinated, charbroiled & served w/ Mango Salsa

Roasted Rosemary Chicken

Chicken Andouille Gumbo

Served over rice

Blackened Catfish

Fresh fillet seared in Cajun spices

Smoked Pulled Pork

With Wishbone's own traditional Bone-B-Que sauce, Lexington or Pepper Vinegar sauce

Smoked Beef Brisket

With Wishbone's own traditional Bone-B-Que sauce or horseradish sauce

Stuffed Chicken Breast

Chicken Étouffée

Served over rice

CHOOSE THREE SIDES

Hoppin' Jack

Black beans & white or brown rice topped with cheddar, tomato, scallion

Hoppin' John

Black-eyes & white or brown rice topped with cheddar, tomato, scallion

Mashed Sweet Potatoes

Made from scratch with crushed pecans

Macaroni and Cheese

Made with five cheeses-- the real thing

New Orleans Red Beans & Rice

Cooked with chicken andouille sausage

Collard Greens

Cooked with vinegar & smoked turkey wings

French Green Beans (seasonal)

Sautéed with Mushrooms or carrots

N.C. Smashed Potatoes

Skin-on reds with corn, scallions and cheddar cheese

Mashed Potatoes

With gravy

Fresh Fruit Seasonal Assortment

Yankee Cole Slaw

Red and green cabbage in an onion vinaigrette

Tomato & Cucumber Salad

House Salad

Fresh greens with choice of ONE dressing: Lemon Tahini, Honey Mustard, Balsamic Vinaigrette or Creamy Garlic

Extras

HOMEMADE DESSERTS \$4.00/person

PECAN PIE

BREAD PUDDING

CHOCOLATE PECAN PIE

SWEET POTATO PIE

PUMPKIN PIE

MINIMUM 15 TO ORDER. 24 HOUR NOTICE REQUIRED

LUNCH CATERING
PARTY WITH THE BONE
DINNER CATERING

The
WISHBONE



In House **Cocktail Party Menu** **\$17.50/person**

CALL THE CATERING OFFICE AT 312.850.4050
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CHOOSE 5 APPETIZERS FOR UP TO 125 GUESTS
CHOOSE 6 APPETIZERS FOR 125 GUESTS OR MORE

Mini Chicken Andouille Po' Boy

Blackened Catfish Po' Boy

Fried Catfish Po' Boy

Mini BBQ Pulled Pork Sandwiches

Mini Beef Brisket Sandwiches

Mini Turkey Burgers

Mini Burgers/Cheeseburgers

Mini Salmon Cakes

Mini Crab Cakes

Mini Crawfish Cakes

Cheese Grit Squares
w/ Bacon & Scallion

Quesadilla Triangles
Pulled Pork or Blackened Chicken

Mini Tacos
Pulled Pork, Blackened Chicken,
Blackened Catfish or Tilapia

Blackened Chicken Wraps

Chicken Andouille Skewers

Crab Stuffed Mushrooms

Shrimp Stuffed Mushrooms

Cajun OR Swedish Style Meatballs

Sweet Potato Skewers
w/ Andouille Sausage

Crawfish Beignets

Pot Dish Appetizers

Shrimp & Grits

Chicken Étouffée

Crawfish Étouffée

Shrimp Fricassee

Chili or Chili Mac

Jambalaya Cajun Stew

Turkey Gumbo

Chicken Gumbo

Shrimp Gumbo

Red Beans and Chicken Andouille

Vegetarian Appetizers

Vegetarian Stuffed Mushrooms

Mini Vegetarian Po' Boys

Mini Black Bean Cakes

Mini Millet Harvest Cakes

Grilled Vegetarian Quesadillas

Fresh Seasonal Fruit Skewers

Mini Stuffed Zucchini

Mini Quiche
w/ spinach and cheese

Detailed list of Menu Descriptions available upon request

Additional Food trays available. Ask for Pricing.

CALL THE CATERING OFFICE AT 312.850.4050

Prices DO NOT include beverage or staffing

Menu Items AND Prices are subject to change

LUNCH CATERING
← PARTY WITH THE BONE →
DINNER CATERING

The
WISHBONE



In House Array Menu **\$24.95/person**

CALL THE CATERING OFFICE AT 312.850.4050
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CHOOSE 3 APPETIZERS, 2 ENTREES & 4 SIDES/SALADS

*Appetizers & Entrees on the Cocktail & Wishbone Menus
 are also available for the Array Menu*

Entrees

Garlic Shrimp Skewers

Shrimp and Grits

Crawfish Cakes

Pecan Chicken Breast

Scottish Salmon

North Carolina Crab Cakes

Herb Crusted Tilapia

Rainbow Trout

**Étouffée over Rice:
Crawfish, Shrimp or Chicken**

Jail Island Salmon

Vegetarian Entrees

Black Bean Cakes with Mango Salsa

Millet Harvest Cakes

Vegetarian Hoe Cakes

Stuffed Zucchini with Ratatouille

Roasted Mixed Vegetables

Carving Items

Smoked Beef Brisket

Baked Bone-in-Ham

Roasted Turkey

Roasted Pork Loin

Salads and Sides

Green Beans with carrots

Zucchini Lyonnaise
onion, butter & white wine sauce

French Green Beans with Parsnips

Brussels Sprouts with parsnips

Asheville Salad

Spinach Salad with Bacon

Fried Corn

French Green Bean Salad

Asparagus & Tomato Salad

Detailed list of Menu Descriptions available upon request

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On House Beverage Packages

THE NON ALCOHOLIC BEVERAGE PACKAGE

Includes soda, iced tea and coffee
\$5/person

THE STANDARD PACKAGE

Includes the Non Alcoholic Package	2 hours \$16 /person
All Bottled Beers*	3 hours \$20 /person
1 Red Wine AND 1 White Wine*	4 Hours \$24 /person

THE SIGNATURE PACKAGE

Includes the Non Alcoholic Package	2 Hours \$20 /person
All Bottled beers*	3 Hours \$24 /person
1 Red Wine AND 1 White Wine*	4 Hours \$28 /person
1 Wishbone Specialty Drink	

THE WISHBONE WELL PACKAGE

Includes the Non Alcoholic Package	2 Hours \$24 /person
All Bottled Beers*	3 Hours \$30 /person
1 Red Wine AND 1 White Wine*	4 Hours \$36 /person
1 Wishbone Specialty Drink*	

Deep Eddy Vodka, Bombay London Dry Gin,
Bacardi White Rum, Evan Williams Bonded
and Lunazul Tequila

THE DELUXE PACKAGE

Includes the Non Alcoholic Package	2 hours \$30 /person
All Bottled Beers*	3 hours \$38 /person
1 Red Wine AND 1 White Wine*	4 Hours \$46 /person
1 Wishbone Specialty Drink*	

Grey Goose, Plymouth Gin, Makers Mark,
Casa Noble Blanco Tequila and Bacardi 8 Year Rum

*Please ask for a list of our current selections

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