# Picnic Menu

**$15.50/person**

**CALL THE CATERING OFFICE AT 312.850.4050 | 161 N JEFFERSON ST. CHICAGO, IL 60661**

**email us at cater@wishbonechicago.com**

**MINIMUM 15 TO ORDER. 24 HOUR NOTICE REQUIRED**

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## Picnic Menu

- **Jambalaya**
  - Cajun stew served over rice
- **Blackened Chicken Breast**
  - Boneless, served in Cajun spices
- **Mango Chicken Breast**
  - Marinated, charbroiled & served w/ mango salsa
- **Atlantic Salmon Cakes** *(add.50)*
  - 2 cakes per order. With lemon butter sauce
- **Crab Cakes** *(add 1.50)*
  - 2 cakes per order. With lemon butter sauce
- **Black Bean Cakes**
  - 2 cakes per order (vegan with mango salsa; or with sweet red pepper sauce)
- **Blackened Catfish**
  - Fresh fillet seared in Cajun spices
- **Smoked Beef Brisket** *(add 1.)*
  - With Wishbone’s own traditional Bone-B-Que sauce or horseradish sauce
- **Louisiana Chicken Salad**
  - Blackened chicken breast, mixed greens, cucumbers, tomato and choice of dressing

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### Picnic Menu Options

- **Hoppin’ Jack**
  - Black beans & white or brown rice topped with cheddar, tomato, scallion
- **Macaroni and Cheese**
  - Made with five cheeses – the real thing
- **Mashed Sweet Potatoes**
  - Made from scratch with crushed pecans
- **Red Beans & Rice**
  - Cooked with chicken andouille sausage*
- **Collard Greens**
  - Cooked with vinegar & smoked turkey wings*
- **Green Beans** *(seasonal)*
  - Sautéed with parsnips or carrots
- **N.C. Smashed Potatoes**
  - Skin-on reds with corn, scallions and cheddar cheese
- **Fresh Fruit**
  - Seasonal assortment
- **Tomato & Cucumber Salad**
  - Sliced tomato & cucumber in a red wine & onion vinaigrette
- **House Salad**
  - Fresh greens with choice of ONE-Dressings:
  - Lemon Tahini, Honey Mustard, Balsamic Vinaigrette
- **Beverages** $2 can/bottle
  - Pepsi, Diet Pepsi, Sierra Mist, Bottled Water
- **Desserts**
  - Call for a list of current desserts and pricing
- **Chaffing Rack**
  - Set-up fees will apply (includes sterno)
  - Call for pricing

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### Extras

- **Plates, utensils and Napkins:** $______.60 per person

- **Standard Delivery Fee:** $28 within 5 miles.
  - Includes set up. Additional staffing required for deliveries over 100 people.

- **No. of People:**
- **Date:**
- **Time:**
- **Company/Group Name:**
- **Delivery Address:**
- **Contact:**
- **Phone:**
- **Fax/Email:**
  - Please call with credit card to confirm order.
  - Notes:

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Breakfast Packages

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Or email cater@wishbonechicago.com
Available Wednesday-Friday only

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**THE SOUTHERNER**

$10.50/person

Scrambled eggs with 2 ingredients
Plain Grits, Cheese Grits OR Home Fries
Turkey patty sausage OR Pork Patty Sausage
Buttermilk Pancakes
Corn Muffins or Biscuits

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**THE LOW COUNTRY BUFFET**

$16.50/ person

Scrambled eggs w/ 2 ingredients
Shrimp & Grits OR Cajun Shrimp & Grits
Home Fries
Corn Muffins or Biscuits

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**MEAT VS. VEGETARIAN BUFFET**

$16.50/ person

Scrambled eggs with 2 ingredients
Smoked Brisket or Chicken Andouille Hash VS
Corn Cakes or Black bean Cakes
Turkey OR Pork patty sausage VS Veggie sausage patties
Plain Grits, Cheese Grits OR Home Fries
Corn Muffins or Biscuits

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**LOUISIANA BREAKFAST**

$15.00/ person

Scrambled eggs with 2 ingredients
Red Beans & Rice with chicken andouille OR Chicken Andouille Hash
Corn Cakes OR Pancakes OR Crunchy French Toast
Bacon or Sausage
Corn Muffins or Biscuits

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**ADD-ONS/ PER PERSON**

*priced per person

- Bacon per order (3) $4
- Pork or Turkey Sausage Patties (2) $3.50
- Veggie Patties (2) $4
- Bone-in-Ham Slices (2) $4.50
- Chicken Sausage Link (2) $4
- Plates, Utensils, Napkins .60

***Delivery fee is based on mileage. The Standard delivery fee up to 5 miles is $28***