

DESSERTS

(\$40 per Tray 24 Count, 2 Flavors per Tray)

Fresh baked cookies

sugar, chocolate chip, oatmeal raisin, white chocolate macadamia.

Dessert Bars

assorted dessert bars ranging from Oreo to lemon meringue. (Assorted only)

Mini Cheesecakes

Bread Pudding Bits

Oreo Balls

Cake Balls

Cookies

Choc Chip, Oatmeal, Sugar, Red Velvet, Snickerdoodle Bars: Kahlua Brownie, Lemon Bar, Choc Turtle Bars, Chefs Choice

BOXED LUNCHES

½ Sandwich, Chips, & Cookie \$10.00

Full Sandwich or wrap, Chips, Dessert Option \$12.00

Sandwich or Wrap, Salad, Chips, Dessert \$14.50

Sandwich Choices

Buffalo Chicken Salad Sandwich

Ham/Cheese Sliders (3)

Italian Beef Sliders (3)

Wrap (Italian, RB/Prov, H/C, Vegi Wrap)

Roasted Turkey, Bacon, Lettuce, Cheddar

Salad Options

Not your mamas Slaw

Italian Pasta Salad

Baked Potato Salad

Field Green Salad

Garden Salad

BREAKFAST BAR

Breakfast Biscuit Bar (2pp)

Buttermilk Biscuits, Scrambled Eggs, Sausage Gravy, Whipped Butter, Fresh Fruit Jam

Client Chooses (Pick 1 Meat \$10PP, 2 meat \$14PP 25 Person Min)

Sausage Patty, Bacon, or Shaved Ham

Breakfast Tacos

Chef Crafted Breakfast Tacos (2PP) with flour tortillas, scrambled eggs, Cheddar Cheese, pico, salsa, sour cream.

Client Choice \$10PP

Bacon, Sausage Patty, or Hash Browns

Brunch Boxes (24 Min)

Seasonal Fruit Cup, Salad, and Sliders

Client Choice \$12PP

Sausage, Hashbrown, Bacon

ADD ON

Yogurt Parfaits 1 dozen Min, \$9.00 PP

w/ plain yogurt, fresh fruit, granola, honey.

Orange Juice ½ Gallon: \$9.00. Gallon.: \$17.00

Light Breakfast Bar 18.95 PP

Coffee and tea station

Fresh juices

Fresh fruit platter

Assorted breakfast pastries

Bagels and cream cheeses

Full breakfast bar 24.95 pp

Coffee and tea station

Fruit platter

Biscuits and gravy

Scrambled eggs

Bacon

Sausage patties

Hash browns

French toast/pancakes.

Warm maple syrup whipped butter.

Add chef attended omelets station to party displaying eggs cooked to order, fresh ingredients of choice \$200

Ask about our bloody Mary or Mimosa Bar



TRUCK COMPANY

BAR & GRILL

883 N Main Street
Antioch, IL 60002

Station51Antioch.com

CATERING MENU

ENTREES

Full Pan. 18-24 Servings \$140

Half Pan 9-12 Servings: \$75

Baked Chicken Parm

fried chicken cutlets, coated in italian seasoned bread crumbs, topped with homemade marinara, mozzarella and parmesan cheeses.

Chicken Enchiladas

our station tinga rolled inside corn tortillas, topped with warm enchilada sauce and cheese blend.

Mama Berger's Lasagna

mamas' recipe of an italian classic. Layers of cheese, meat sauce and fresh pasta baked to perfection.

Chicken Picatta

chicken tenderloins lightly flowered and browned, served with a lemon butter sauce.

Chicken & Broccoli

Grilled chicken tenderloins, fresh broccoli florets with a garlic butter served on a bed pf herbed rice.

Taco Bar (Chicken, Carnitas, Steak, Impossible)

a build your own taco bar, your choice of proteins. Served with corn and flour tortillas and all the taco fixings!

Chicken Pot Pie

delicious chicken chunks, with fresh veggies in a creamy filling then baked to golden brown perfection with our buttery flakey pie crust.

Southwest Lasagna

just like the original but with a twist! Beef taco meat with our cheese blend, enchilada sauce, between layers of fresh pasta. Baked to perfection then topped with fresh pico salsa and sour cream.

SALAD BOWLS

Medium Bowl: \$40 (8-10 Servings)

Large Bowl: \$70. (15-18 Servings)

Caesar Salad

fresh chopped romaine, garlic croutons. Parmesan cheese.

Southwest Salad

romaine, roasted corn, Pico, shredded cheese, tortilla strips.

Strawberry Spinach Salad

mixed greens with spinach, fresh strawberries, red onion, tomatoes.

Garden Salad

romaine, mixed greens, tomato, onion, celery, green pepper, shredded cheese and croutons.

Dressing choices include

Herb vinaigrette, buttermilk ranch, royal Caesar, Italian, bleu cheese.

SLIDERS

(Small 12-18 Guests: \$70) Large (24-36 Guests \$140)

Ham & Cheese

Ham, Cheese, Dijon Aioli

Smash Burger (small \$80, Large \$160)

Beef Patty, Pickle, Onion

Smokehouse Sliders

Beef Patty, Cheese, Pico, Chipotle Mayo, Onion Straw (same as Smash)

Philly Sliders

Shaved Ribeye, Sautéed Onion/Peppers, Provolone, Cheese Whiz (same as Smash)

Chicken Parm Sliders (Small \$85, Large \$165)

Breaded Chicken, Marinara, Mozzarella Cheese

Meatball Sliders

beef/Pork Meatball, Marinara, Mozzarella Cheese (same AS Smash)

Italian Pot Roast Sliders

shredded stewed beef served with mozzarella, giardiniera and au jus. (same as Chicken Parm)

Chicago Sushi (Small \$40, Large \$76)

tortillas smeared with cream cheese, giardiniera slathered, slices of ham and pepperoni rolled up into a pinwheel and sliced like your favorite sushi roll.

APPETIZERS

Station Wings by the dozen

(\$19/Dozen)

Fresh Jumbo wings, blanched in a secret blend of herbs and spices, fried to perfection. Try them plain or with any of our signature sauces truffle-o, homemade buffalo, chipotle maple bbq, house dry rub.

Buffalo Chicken Egg Rolls

(\$40/Dozen)

Home made pulled chicken tinga, chunks of celery and shredded cheese stuffed in a fresh egg roll fried to a crisp!

Deep Fried Pizza Rolls

(\$40/Dozen)

Chunks of italian sausage, pepperoni, shredded cheese and marinara stuffed in a fresh egg roll fried to a crisp!

Dano's jalapeno poppers

(\$28/Dozen)

Not the typical fried treat. This is a fresh jalapeno split in half and filled with 3 cheeses,, bacon, fresh herbs and spices then baked golden brown. Served with our buttermilk ranch, it wont miss.

Chips & Salsa

(Small \$30, Large \$50)

House fried tortilla chips tossed in our own house blend chip seasoning with a bowl of our homemade salsa.

Homemade Chips w/ Pimento Cheese

(Small \$40 Large \$70)

House fried potato chips tossed in our own house blend chip seasoning served with a mound of fresh pimento cheese spread.

Charcuterie Platter

(Small feeds 8-12 \$89.95, Medium Feeds 15-20 \$125.95, Large Feeds up to 30 \$159.95)

Assorted Dried Meats, selection of cheeses, stuffed olives, dried and fresh fruit, fine crackers, mustard, and preserves.

Fresh Fruit Platter

(Small Feeds 8-12) \$48, Large Feeds 15-20 \$90

A season display of fresh fruit tossed lightly in sugar.

SIDES

(Half \$52 Full \$105) (Same Serving sizes as above)

Gouda Pasta

Rigatoni pasta, 3 cheese cream sauce.

Not Yo Mama's Slaw

Texas style cole slaw with a ramen noodle crunch.

Firehouse Pasta Salad

Cavatappi, pepperoni, red onion, green pepper, mozzarella, Italian herbs and spices, tossed in Italian dressing.

Roasted Corn or Elote

Corn, Mayo, Parm Cheese, Chili Powder, Butter or Roasted with salt, pepper, butter.

Fresh Fruit Salad (Add \$10)

Seasonal blend of Fresh fruit, tossed in a sugar syrup.

Cinnamon Apples

Cinnamon/Sugar roasted apples, served cold.

Baked Potato Salad

Diced red Potato, Cheddar Cheese, Mayo, Bacon, Salt/Pepper, seasoning.

Station Slaw

Fresh shredded cabbage w/ carrots, celery seed, black pepper, mayo, apple cider vinegar, and a slight kick.

Broccoli Cheddar Bake

Steam broccoli florets, butter, cheddar cheese, cracker crust.

NACHO ' S

Half Pan: 60 (8-10 Servings)

Full Pan 100 (15-18 Servings)

Apple Pie Nachos

crust cut into strips, deep fried then tossed with cinnamon sugar, topped with caramel apples, and fresh whipped cream, then dusted with powdered sugar.

Philly Cheese steak Nachos

tortilla chips smothered in cheese sauce, shredded provolone, sautéed green peppers and onions.

Firehouse Taco Nachos

choice of carnitas, steak, tinga. Cheese, Pico, Jalapeno, Sour Cream. Piled high on our tortilla chips.

Chicken Bacon Ranch Poutine Nachos

fresh fried tortilla chips with cheese sauce, cheese curds, chopped bacon, station gravy and buttermilk ranch.