

# CREATE YOUR OWN HOT MEAL MENU

WITH

PERFECTLY SEASONED CATERING



## WHAT WE OFFER:

ONE, TWO, AND THREE ENTRÉE BUFFETS

SINGLE AND DUAL ENTRÉE PLATED MEALS

FAMILY STYLE ONE OR TWO ENTRÉE SERVED MEALS

All meals include fresh baked rolls with butter and your choice of salad, starch, and vegetable. Optional upgrades and additions available.

**ANY ITEMS WITH AN \* IS CONSIDERED AN UPGRADE**

## MISC. DETAILS:

15 person minimum required for all delivery orders. Individually boxing available at additional cost.

Above pricing does not include taxes, delivery, beverages, tableware, china, linens, service charge, etc. To receive a quote including all necessary items and details for your delivery or event, contact our event specialists. For dietary restrictions reference the following symbols:

GLUTEN FREE: 

VEGETARIAN: 

VEGAN: 

815.242.7744

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# SALADS

**HOUSE SALAD:** 🚫 🥕 Romaine and iceberg lettuce topped with grape tomatoes, cucumbers, green and red peppers, served with ranch and balsamic vinaigrette dressing.

**CAESAR SALAD:** Chopped romaine hearts with shredded parmesan cheese, black olives, and garlic croutons, served with a creamy Caesar dressing.

**ORIENTAL SALAD:** Shredded cabbage, mixed with green onions, traditional ramen noodles, and mandarin oranges, tossed in a sweet and savory homemade Asian dressing.

**ITALIAN SALAD:** \* 🚫 Romaine and iceberg lettuce with sliced red onion, grape tomatoes, cucumbers, green pepper, red pepper, sliced Italian sausage, shredded parmesan cheese, black olives, and pepperoncini, served with our house Italian dressing.

**SUMMER SALAD:** \* 🚫 🥕 Spring mix and romaine with sliced strawberries, blueberries, goat cheese crumbles, and toasted walnuts, served with a raspberry vinaigrette dressing.

**APPLE WALNUT SALAD:** \* 🚫 🥕 Spring mix and romaine lettuce topped with fresh diced apples, toasted walnuts, dried cranberries, and fresh goat cheese crumbles, served with an apple vinaigrette dressing.

**GREEK SALAD:** \* 🚫 🥕 Romaine and iceberg lettuce topped with grape tomatoes, cucumbers, red onion, kalamata olives, and crumbled feta cheese, served with our house Greek dressing.

**SOUTHWEST SALAD:** \* 🥕 Romaine lettuce topped with black beans, corn kernels, grape tomatoes, red onion, bell peppers, fresh avocado slices, and crispy tortilla strips, served with cilantro lime dressing.

**GRINDER SALAD:** \* 🚫 All the best parts of a classic italian grinder sandwich in salad form! Fresh chopped iceberg lettuce, red onion, tomato, pepperoncini, salami, and mozzarella cheese, tossed in our made from scratch creamy tangy dressing.



# STARCHES

**MASHED POTATOES:** 🚫 🥕 Half peeled russet potatoes hand mashed with butter, cream, garlic, and seasonings, paired with a traditional brown gravy (gravy is not vegetarian or gluten free).

**CHEESY POTATOES:** Shredded hashbrown potatoes mixed cream of chicken soup, shredded cheddar cheese, sour cream, and seasonings. Baked and topped with crunchy corn flakes.

**RANCH ROASTED RED POTATOES:** Baby red potatoes, quartered and tossed with olive oil and ranch seasonings, then roasted.

**ROSEMARY GARLIC POTATOES:** 🚫 🌿 Baby red potatoes, quartered and tossed with olive oil, fresh garlic, season salt, and rosemary, then roasted.

**TWICE BAKED MASHED POTATOES:** 🚫 Peeled russet potatoes hand mashed with butter, cream, garlic, cheddar cheese, and seasonings, topped with green onions and bacon crumbles.

**SUNSET FINGERLING POTATOES:** \* 🚫 🌿 Gold, purple, and red fingerling potatoes, medallion cut and seasoned with olive oil, fresh garlic, and house seasonings then roasted.

**TRUFFLE AU GRATIN CROWNS:** \* 🚫 🥕 thinly sliced russet potato formed into rounds and layered with a truffle infused creamy cheese mix, baked to golden brown and topped with fresh green onions. **Only available with plated dinners, no buffets**

**RICE PILAF:** 🚫 🌿 White rice made with a vegetable broth and mixed with diced onions, carrots, peas, various herbs, and spices.

**BAKED POTATOES:** 🚫 🌿 Jumbo russet potatoes rubbed with olive oil and season salt then baked. Accompanied by sides of butter and sour cream.

**MAC-N-CHEESE:** 🥕 Cavatappi noodles boiled and tossed with our homemade cheese sauce.

**BAKED MOSTACCIOLI:** 🥕 Penne noodles boiled and mixed with our made from scratch marinara sauce, shredded mozzarella, and grated parmesan cheese then baked.

**FETTUCINI ALFREDO:** 🥕 Traditional fettuccini noodles boiled and mixed with our homemade creamy alfredo sauce.



# VEGETABLES

**GREEN BEAN ALMONDINE:** 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, house seasonings, and roasted almond slivers.

**STEAMED GREEN BEANS:** 🚫 🥕 Whole fresh beans, steamed and seasoned with butter, and house seasonings.

**DILL BABY CARROTS:** 🚫 🥕 Peeled baby carrots, steamed and seasoned with butter, dill, and house seasonings.

**GLAZED CARROTS:** 🚫 🥕 Peeled baby carrots, roasted in a brown sugar glaze.

**WHOLE KERNEL CORN:** 🚫 🥕 Corn kernels, steamed and seasoned with butter and house seasonings.

**STEAMED BROCCOLI:** 🚫 🥕 Fresh broccoli florets, steamed and seasoned with butter and house seasonings.

**CALIFORNIA BLEND VEGETABLES:** 🚫 🥕 Peeled baby carrots, broccoli, and cauliflower florets, steamed and seasoned with butter and house seasonings.

**ITALIAN BLEND:** \* 🚫 🥕 fresh cut zucchini, yellow squash, bell peppers, onions, and tomatoes, tossed in olive oil, fresh garlic, and italian seasonings, roasted and topped with grated parmesan cheese.

**ASPARAGUS:** \* 🚫 🌿 Fresh spears roasted with olive oil, fresh garlic, kosher salt, and black pepper.

**BRUSSEL SPROUTS:** \* 🚫 🌿 Fresh brussel sprouts, halved and roasted with olive oil, fresh garlic, kosher salt, and black pepper.

**ROASTED TRI-COLORED CARROTS:** \* 🚫 🌿 Fresh peeled young orange, yellow, and purple carrots roasted with olive oil, fresh garlic, kosher salt, and black pepper.



# ENTRÉES

## CHICKEN ENTRÉES:

**CHICKEN MARSALA:** 🚫 Boneless chicken breasts seasoned and baked and topped with our creamy marsala sauce made from scratch with mushrooms and white wine.

**HERB ROASTED CHICKEN:** 🚫 Bone-in chicken pieces (breasts, wings, legs, and thighs) seasoned with a blend of fresh garlic, house spices, and olive oil and oven roasted to perfection.

**CHICKEN ALFREDO:** Boneless chicken breasts seasoned, baked, and sliced tossed with traditional fettuccini noodles and our homemade creamy alfredo sauce.

**BONELESS CHICKEN BREASTS:** Boneless chicken breasts marinated in our house marinade then baked, and topped with a light chicken gravy.

**LEMON PEPPER CHICKEN:** 🚫 Boneless chicken breasts seasoned with a classic lemon pepper seasoning then baked, and topped with a made from scratch lemon cream sauce.

**CHICKEN CORDON BLEU:** \* Boneless chicken breasts, fileted and hand breaded with panko crumbs and stuffed with layers of smoked ham and mild swiss cheese, then oven baked and topped with our homemade dijon cream sauce.

**CAPRESE CHICKEN:** \* 🚫 Boneless chicken breasts, fileted and stuffed with our homemade mixture of fresh basil, sundried tomatoes, cream cheese, and mozzarella cheese. Then oven baked and topped with fresh roma tomatoes, sliced provolone cheese, fresh basil, and a balsamic glaze.

**PARMESAN CHICKEN:** \* Boneless chicken breasts, fileted and hand breaded with panko crumbs, and stuffed with our homemade mixture of fresh spinach, ricotta, mozzarella, and parmesan cheeses. Then oven baked and topped with our made from scratch marinara sauce, shredded mozzarella cheese, and parsley.



**CHICKEN KABOBS:** \* 🚫 Cubed and marinated chicken breasts, bell peppers, zucchini, yellow squash, and red onion skewered, seasoned, and grilled, then drizzled with our house garlic balsamic vinaigrette.

# ENTRÉES

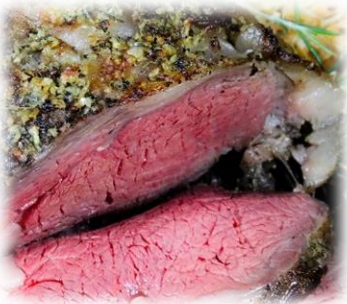
## BEEF ENTRÉES:

**SIRLOIN ROAST BEEF:** 🚫 Lean inside round roast seasoned with our house herbs and spices, slow roasted to a medium doneness and topped with a red wine au jus.

**BURGUNDY BEEF TIPS:** 🚫 Beef tips slow simmered to perfection in our made from scratch rich and savory red wine, mushroom, and onion gravy. Includes side of egg noodles.

**ITALIAN BEEF SANDWICHES:** Classic Chicago-style thin sliced beef, simmered in au jus. Served with french style hinged rolls, shredded mozzarella, au jus, and mild giardiniera.

**OLD FASHIONED MEATLOAF:** Fresh ground angus chuck mixed with panko crumbs, fresh garlic, white onion, celery, bell peppers, grated parmesan cheese, and seasonings, loaf molded, baked and topped with our traditional house made meatloaf sauce.



**STEAK KABOBS:** \* 🚫 Cubed and marinated beef, bell peppers, zucchini, mushrooms, and red onion skewered, seasoned, and grilled, then drizzled with our house creamy parmesan garlic sauce.

**FILET MIGNON:** \* 🚫 Melt-in-your-mouth tender filet, grilled to perfection and topped with our house made compound butter.

**NEW YORK STRIP:** \* 🚫 Tender and flavorful 10 oz steak grilled to perfection and topped with our house made compound butter.

**BEEF TENDERLOIN:** \* 🚫 Whole tenderloin of beef rubbed with fresh garlic, olive oil, house seasonings and roasted. Accompanied with our made from scratch mushroom red wine sauce. Not available as a plated entrée.

**CRUSTED PRIME RIB:** \* 🚫 Boneless beef ribeye, herb-crusted and slow roasted to perfection. Accompanied with our red wine au jus and mild creamy horseradish sauce.

# ENTRÉES

## PORK & TURKEY ENTRÉES:

**ROASTED PORK LOIN:** Whole pork loin, trimmed, tenderized, and brushed with our dijon herb rub. Oven seared, sliced, and topped with a light pork gravy.

**ROASTED TURKEY BREAST:** Whole turkey breast, oven roasted, sliced, and served with our house turkey gravy.

**GLAZED HAM:** 🚫 Whole smoked ham, scored and topped with our house made brown sugar glaze and roasted until golden brown. Then topped with our home-made sweet au jus.

**PULLED PORK SANDWICHES:** Pork roast slow smoked with a blend of woods, then shredded and served with french style hinged rolls, BBQ sauce, and sliced pickles.

**MARINATED PORK CHOPS:** 🚫 Fresh cut pork loin chops, tenderized and marinated in a blend of traditional flavors and seasonings, then fire grilled to perfection



## FISH & SEAFOOD ENTRÉES:

**BAKED TILAPIA:** 🚫 wild caught tilapia filets seasoned with olive oil, season salt, fresh garlic, cumin, paprika and parsley then oven baked till flaky and juicy.

**HERB CRUSTED COD:** \* Fresh trimmed cod filets seasoned and breaded with an array of herbs and spices, then oven baked.

**SHRIMP KABOBS:** \* 🚫 4 jumbo peeled shrimp, marinated with olive oil, lemon juice, cilantro, fresh garlic, cumin, and more. Skewered and fire grilled with the perfect char and juiciness!

**LEMON DILL SALMON:** \* 🚫 Fresh caught Alaskan salmon filets, seasoned with olive oil, kosher salt, black pepper, and dill. Then oven baked and topped with our house made lemon butter dill sauce.



# ENTRÉES

## PASTA & VEGETARIAN ENTRÉES:

**VEGETABLE LASAGNA:** 🥕 (must be purchased in increments of 12) 5 layers of pasta, fresh spinach, our house made alfredo sauce, a 3 Italian cheese blend, and an array of fresh cut and sauteed with garlic vegetables including carrots, zucchini, yellow squash, white onion, broccoli, and mushrooms... oven baked to perfection!

**MEAT LASAGNA:** (must be purchased in increments of 12) 5 layers of pasta, ground angus beef, Italian pork sausage, our made from scratch marinara sauce, and 3 Italian cheese blend oven baked to perfection!

**STUFFED SHELLS:** 🥕 Jumbo pasta shells stuffed with a blend of Italian cheeses, oven baked and topped with your choice of sauce: marinara, vodka, or alfredo.

**PASTA PRIMAVERA:** 🥕 Farfalle noodles, boiled and tossed in olive oil, fresh garlic, and seasoning blend, mixed with a variety of roasted Mediterranean style vegetables including bell peppers, zucchini, red onion, yellow squash, eggplant, artichokes, topped with shredded parmesan cheese.

**JUMBO VEGETABLE KABOBS:** 🚫 🌱 Bell peppers, zucchini, yellow squash, grape tomatoes, red onion, and mushrooms, skewered, seasoned, and grilled, then drizzled with our house garlic balsamic vinaigrette.

**STUFFED PORTABELLAS:** \* 🥕 Jumbo portabella mushroom rubbed with olive oil and season salt, then stuffed with a variety of fresh sauteed vegetables, parmesan cheese, panko crumbs, and baked. Then topped with parmesan cheese and a drizzle of balsamic glaze.

