

CLASSIC LUNCHEON BUFFET

MIDWEST BBQ

- ◆ Hand-pulled pork smothered in apple bourbon BBQ sauce
- ◆ Grilled vegetable kabobs with herbed olive oil
- ◆ Crisp jicama slaw, chilled watermelon wedges and fresh split top buns and crisp kettle chips

\$12.50/person

GREEK ISLES

- ◆ Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers
- ◆ Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus
- ◆ Roasted vegetable lemon cous cous

\$12.95/person

TAIL GATE

- ◆ 1/4 lb. chargrilled Angus burgers with sliced cheese and all the fixings, and grilled bratwurst simmered in beer and onions
- ◆ Split top buns, creamy cole slaw, crisp kettle chips, and seasonal chilled fruit salad

\$13.25/person

LUNCH ON THE LIGHTER SIDE

- ◆ Petite turkey club wraps and housemade pecan chicken salad
- ◆ Baby greens and miniature croissants, pesto garden pasta salad and seasonal fresh fruit salad
- ◆ Chargrilled and chilled asparagus display

\$13.25/person

SUMMER GRILL

- ◆ Chicken and vegetable kabobs brushed with pesto butter
- ◆ Classic rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread

\$11.95/person

PERFECT PARMESAN

- ◆ Tender chicken ~ marinara, parmesan and grated mozzarella
- ◆ Penne Pasta Primavera Sauté ~ herbed focaccia bread and pesto dipping oil
- ◆ Vine ripe tomato caprese with fresh mozzarella, basil leaf

\$12.95/person

STREET TRUCK TACOS

- ◆ Tomatillo shredded chicken, cumin spiced ground beef, soft corn tortillas with cilantro lime rice, house salsa, fresh made guacamole and hand cut chips
- ◆ Black bean, roasted corn chop salad with southwest ranch
- ◆ Served with shredded cheese, tomato, sour cream, jalapeno

\$13.95/person

STEAKHOUSE

- ◆ Choice sirloin of beef au jus oven roasted and sliced thin
- ◆ Creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing

\$13.50/person

BISTRO GRILLED CHICKEN

- ◆ Fine herbs, lemon, grilled fennel, and olive oil drizzle, wild rice pilaf and sugar roasted carrot wedges
- ◆ Vine ripe tomato, cucumber and red onion salad
- ◆ Served with tomato focaccia bread

\$12.50/person

GRAB-N-GO

- ◆ Assorted silver dollar bistro sandwiches with signature sauces
- ◆ Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display

\$12.75/person

PRAIRIE STATE

- ◆ Herb roasted pork loin with natural gravy
- ◆ Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter

\$13.50/person

LITTLE ITALY

- ◆ Chicken vesuvio with garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella
- ◆ Italian chop salad with crisp vegetables and balsamic dressing
- ◆ Wedged cut vesuvio potatoes served with parmesan garlic bread

\$13.50/person

COUNTRY COMFORT

- ◆ Parmesan crusted chicken breasts with honey dijon
- ◆ Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppyseed dressing and fresh baked knotted rolls with herb whipped butter

\$13.25/person

VIVA ITALIANO!

- ◆ Penne pasta with Italian sausage and peppers and Chicago style Italian beef with stewed peppers, mozzarella and giardiniera
- ◆ Served with classic Caesar salad and hinged Italian bread

\$12.95/person

ALMOND CRUSTED TILAPIA

- ◆ Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter

\$13.50/person

HANDMADE RAVIOLI

- ◆ Filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc
- ◆ Fresh green beans almondine, grilled chicken Caesar salad with dressing, parmesan and croutons

\$12.50/person

minimum to serve 15 guests ~ Inclusive of complete disposable serviceware

