



OAKBROOK TERRACE

Catering Menu

STARTERS

OVEN FIRED BREAD VG

italian round, rosemary, kosher salt, evoo, house marinated olives, whipped butter

SERVES TWO-THREE \$8

COCONUT SHRIMP

bang bang dipping sauce, basil oil PER DOZEN \$39

RHODE ISLAND FRIED CALAMARI

garlic butter, sweet & hot peppers SERVES TEN \$59

STUFFED BANANA PEPPERS

italian sausage, pomodoro, provolone PER DOZEN \$45

JUMBO SHRIMP COCKTAIL GF

cocktail sauce PER DOZEN \$49

SLIDERS

PER DOZEN

CHEESEBURGERS

ketchup, mustard, pickle, red onion \$48

BUFFALO CHICKEN

crispy fried, buffalo sauce, pickle \$48

GF = GLUTEN FRIENDLY

VG = VEGETARIAN

ENTREE SALADS + BOWLS

SERVES FIVE

MIKE'S VG

mixed greens, candied pecan, crumbled goat cheese, diced apple, dried cranberry, balsamic vinaigrette \$25

A REALLY NICE HOUSE SALAD VG

mixed greens, tomato, red onion, cucumber, pine nut, feta, crouton, creamy herb vinaigrette \$25

SONOMA COAST

avocado, grilled corn, blue cheese crumbles, bacon, tomato, date, toasted almond, crouton, green goddess dressing \$30

Salad Protein Add Ons

ADD A PREMIUM PROTEIN TO ANY OF OUR ENTREE SALADS

GRILLED CHICKEN BREAST \$20

GRILLED SHRIMP \$25

FAROE ISLAND SALMON \$70

CAESAR

romaine, parmigiano-reggiano, crouton, evoo, caesar dressing \$25

HARVEST VG GF

organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, diced apple, citrus vinaigrette \$30

SANTA FE PROTEIN BOWL GF

brown rice, cheddar jack, chipotle mayo, organic kale, avocado, lettuce, pico de gallo, corn & black bean salsa \$30

Available Dressings

BALSAMIC VINAIGRETTE

CAESAR

CITRUS VINAIGRETTE

CREAMY HERB VINAIGRETTE

DANISH BLUE CHEESE

GREEN GODDESS

LEMON BASIL VINAIGRETTE

RANCH

THOUSAND ISLAND

ENTREES

CHICKEN PICCATA

lemon butter, caper, tomato, whipped potatoes

TWELVE PIECES \$65

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce, rigatoni TWELVE PIECES \$65

SOUTHERN FRIED CHICKEN

coleslaw, whipped potatoes, side honey chipotle sauce

TWELVE PIECES \$39

BBQ BABY BACK RIBS GF

coleslaw, whipped potatoes

THREE SLABS \$75

FRIED COD

fresh cod, beer battered, jalapeno hash browns, coleslaw, tartar

TWELVE PIECES \$65

PARMESAN CRUSTED COD

lemon butter, caper, asparagus, brown rice

TWELVE PIECES \$125

PASTA

SERVES FIVE

VODKA PASTA

rigatoni, crispy prosciutto, chile flake, parmigiano-reggiano \$35

BOLOGNESE

rigatoni, pancetta, italian sausage, angus beef, parmigiano-reggiano \$35

SEAFOOD PASTA

bow tie pasta, shrimp, lump crab, scallop, chile flake, fresh herbs, choice of red or white sauce \$60

Pasta Protein Add Ons

GRILLED CHICKEN BREAST \$20

GRILLED SHRIMP \$25

Food People Love

SIDE DISHES

SERVES THREE-FOUR

BURGUNDY MUSHROOMS \$18

WHIPPED POTATOES \$18

COLESLAW \$15

ASPARAGUS \$18

BROWN RICE \$15

CARAMELIZED BRUSSELS SPROUTS w/ crispy pancetta \$18

DESSERTS

CHOCOLATE CHIP COOKIES

PER DOZEN \$18

HOUSE MADE ICE CREAM

choice of vanilla or chocolate

PER GALLON \$35

DISPOSABLE UTENSILS

SILVERWARE & NAPKIN EACH \$0.50

PREMIUM SILVERWARE & NAPKIN EACH \$1.50

PLATES EACH \$0.75

SERVING TONGS EACH \$2

Ready to Order?

HERE'S HOW

PLEASE CALL : 630-572-2200

WE WILL NEED THE FOLLOWING INFORMATION UPON PLACING YOUR ORDER

- CREDIT CARD
- PHONE NUMBER + EMAIL
- DESIRED DATE & TIME OF PICK-UP

PLEASE NOTE THAT A 24 HOUR NOTICE IS GREATLY APPRECIATED BUT NOT REQUIRED WHEN PLACING YOUR ORDER.

WE WILL DO OUR BEST TO FULFILL ANY LAST MINUTE ORDERS, BUT CANNOT MAKE ANY GUARANTEES

**THERE WILL BE A 5% ADMINISTRATIVE FEE ADDED TO ALL ORDERS*

AVAILABLE FOR OFF-SITE EVENTS ONLY