



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} \$45

RHODE ISLAND FRIED CALAMARI

garlic butter, sweet & hot peppers ^{SERVES TEN} \$50

STUFFED BANANA PEPPERS

italian sausage, pomodoro, provolone ^{PER DOZEN} \$48

JUMBO SHRIMP COCKTAIL ^{GF}

cocktail sauce ^{PER DOZEN} \$57

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 \$35

A REALLY NICE HOUSE SALAD ^{VG}

mixed greens, tomato, red onion, cucumber, pine nut, feta, crouton, creamy herb vinaigrette \$35

SONOMA COAST

avocado, grilled corn, blue cheese crumbles, bacon, tomato, date, toasted almond, crouton, green goddess dressing \$35

Salad Protein Add Ons

ADD A PREMIUM PROTEIN TO ANY OF OUR ENTREE SALADS

GRILLED CHICKEN BREAST \$25

GRILLED SHRIMP \$45

FAROE ISLAND SALMON \$70

CAESAR

romaine, parmigiano-reggiano, crouton, evoo, caesar dressing \$30

HARVEST ^{VG GF}

organic kale, romaine, butternut squash, dried cranberry, red quinoa, crumbled goat cheese, toasted almond, diced apple, citrus vinaigrette \$35

SANTA FE PROTEIN BOWL ^{GF}

brown rice, cheddar jack, chipotle mayo, organic kale, avocado, lettuce, pico de gallo, corn & black bean salsa \$35

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

TWELVE PIECES \$75

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce,

TWELVE PIECES \$75

SOUTHERN FRIED CHICKEN

side honey chipotle sauce

THREE HALF CHICKENS \$40

BBQ BABY BACK RIBS ^{GF}

house bbq sauce

THREE SLABS \$80

BEER BATTERED COD

tartar

TWELVE PIECES \$65

PARMESAN CRUSTED COD

lemon butter, caper

TWELVE PIECES \$175

PASTA

SERVES FIVE

VODKA PASTA

rigatoni, crispy prosciutto, chile flake, parmigiano-reggiano \$45

Pasta Protein Add Ons

GRILLED CHICKEN BREAST \$25

BOLOGNESE

rigatoni, pancetta italian sausage, angus beef, parmigiano-reggiano \$45

GRILLED SHRIMP \$45

SEAFOOD PASTA

bow tie pasta, shrimp, lump crab, scallop, chile flake, fresh herbs, choice of red or white sauce \$120

SIDE DISHES

SERVES THREE-FOUR

BURGUNDY MUSHROOMS \$22

WHIPPED POTATOES \$20

COLESLAW \$18

ASPARAGUS \$30

BROWN RICE \$18

CARAMELIZED BRUSSELS SPROUTS w/ crispy pancetta \$25

DESSERTS

CHOCOLATE CHIP COOKIES

PER DOZEN \$18

HOUSE MADE ICE CREAM

choice of vanilla or chocolate

PER QUART \$25

DISPOSABLE UTENSILS

FLATWARE & NAPKIN EACH \$0.50

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

Food People Love