

STARTERS

OVEN FIRED BREAD VG

italian round, rosemary, kosher salt, olive oil,
house marinated olives, whipped butter
SERVES TWO - THREE \$8

CORNBREAD MUFFINS VG

jalapeno, sweet corn, whipped butter
PER DOZEN \$22

COCONUT SHRIMP

bang bang dipping sauce, basil oil
PER DOZEN \$45

TRADITIONAL DEVILED EGGS GF VG

topped with snipped chives
PER DOZEN \$22

HOMEMADE MINI MEATBALLS

marinara, parmigiano-reggiano
PER DOZEN \$36

RHODE ISLAND CALAMARI

crispy fried, tossed in garlic butter, sweet & hot peppers
SERVES TEN \$50

STUFFED BANANA PEPPERS

italian sausage, pomodoro, provolone
PER DOZEN \$48

JUMBO SHRIMP COCKTAIL GF

cocktail sauce, fresh horseradish
PER DOZEN \$57

SOUP OF THE DAY

PER QUART \$22

SLIDERS

PER DOZEN

CHEESEBURGER

ketchup, mustard, pickle, red onion \$48

BUFFALO CHICKEN

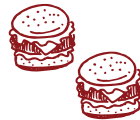
crispy fried, buffalo sauce, pickle \$48

SPICY BUTTERMILK FRIED CHICKEN

pickle, mayo \$48

FILET MIGNON

caramelized onion, horseradish cream \$85



GF = GLUTEN FRIENDLY VG = VEGETARIAN
THERE WILL BE A 5% PACKAGING FEE ADDED TO ORDERS

ENTREES

CHICKEN PICCATA

lemon butter, caper, tomato
FIVE PIECES \$40 TEN PIECES \$75

CRISPY CHICKEN TENDERS

bbq sauce & ranch for dipping
FIVE PIECES \$30 TEN PIECES \$55

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce
FIVE PIECES \$40 TEN PIECES \$75

SOUTHERN FRIED CHICKEN

honey chipotle sauce on the side
THREE HALF CHICKENS \$40 SIX HALF CHICKENS \$75

BABY BACK RIBS

house bbq sauce
TWO SLABS \$65 FOUR SLABS \$120

FILET MIGNON MEDALLIONS

4 oz. each, served medium, green peppercorn demi
FIVE PIECES \$95 TEN PIECES \$185

BEER BATTERED COD

tartar sauce
FIVE PIECES \$35 TEN PIECES \$65

PARMESAN CRUSTED COD

lemon butter, caper
FIVE PIECES \$75 TEN PIECES \$145

FAROE ISLAND SALMON GF

lemon butter
FIVE PIECES \$80 TEN PIECES \$155

PASTA

HALF PAN SERVES 5 • FULL PAN SERVES 10

ALLA VODKA

rigatoni, crispy prosciutto, chili flake, parmigiano-reggiano
HALF PAN \$50 FULL PAN \$95

TOMATO BASIL

rigatoni, parmigiano-reggiano
HALF PAN \$37 FULL PAN \$70

BOLOGNESE

rigatoni, parmigiano-reggiano
HALF PAN \$50 FULL PAN \$95

SEAFOOD

bow tie pasta, shrimp, lump crab,
scallop, chili flake, fresh herbs,
choice of red or white sauce
HALF PAN \$125 FULL PAN \$240



ADD A PROTEIN

GRILLED CHICKEN
HALF PAN \$25 FULL PAN \$45

GRILLED SHRIMP
HALF PAN \$45 FULL PAN \$85

HOMEMADE MEATBALLS
HALF PAN \$25 FULL PAN \$45

SALADS + BOWLS

HALF PAN SERVES 5 • FULL PAN SERVES 10

CAESAR SALAD

romaine, parmigiano-reggiano, crouton, caesar dressing
HALF PAN \$30 FULL PAN \$55

A REALLY NICE HOUSE SALAD VG

mixed greens, tomato, red onion, cucumber, pine nut,
feta, crouton, creamy herb vinaigrette
HALF PAN \$35 FULL PAN \$65

MIKE'S SALAD GF VG

mixed greens, candied pecan, crumbled goat cheese,
diced apple, dried cranberry, balsamic vinaigrette
HALF PAN \$35 FULL PAN \$65

SONOMA COAST SALAD

avocado, grilled corn, blue cheese crumbles, bacon, tomato,
date, toasted almond, crouton, green goddess dressing
HALF PAN \$35 FULL PAN \$65

HARVEST SALAD VG

organic kale, romaine, butternut squash, dried cranberry,
red quinoa, crumbled goat cheese, toasted almond,
diced apple, citrus vinaigrette
HALF PAN \$35 FULL PAN \$65

SANTA FE BOWL GF

brown rice, cheddar-jack, chipotle mayo, organic kale,
avocado, lettuce, pico de gallo, corn & black bean salsa
HALF PAN \$35 FULL PAN \$65

AHI TUNA POKE BOWL*

diced tuna, spicy soy, cilantro miso, carrot, avocado,
cucumber, edamame, radish, sesame seed, brown rice
HALF PAN \$65 FULL PAN \$125

ADD A PROTEIN

GRILLED CHICKEN • HALF PAN \$25 FULL PAN \$45

CRISPY CHICKEN TENDERS • HALF PAN \$30 FULL PAN \$55

GRILLED SHRIMP • HALF PAN \$45 FULL PAN \$85

FAROE ISLAND SALMON • HALF PAN \$80 FULL PAN \$155

AVAILABLE DRESSINGS

ADD A PINT OF ANY OF THE DRESSING BELOW FOR \$15

BALSAMIC DRESSING

CAESAR

CITRUS VINAIGRETTE

CREAMY HERB VINAIGRETTE

DANISH BLUE CHEESE

GREEN GODDESS

RANCH

THOUSAND ISLAND

SIDES

PER QUART

BURGUNDY MUSHROOMS \$22

WHIPPED POTATOES \$20

COLESLAW \$18

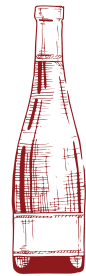
ASPARAGUS \$29

BROWN RICE \$18

CARAMELIZED BRUSSELS SPROUTS \$25
with crispy pancetta

LOBSTER MAC & CHEESE \$76

WINE



WHITE SELECTIONS

SONOMA CUTRER CHARDONNAY
sonoma coast \$45

CAKEBREAD SAUVIGNON BLANC
napa valley \$51

BANFI "LE RIME" PINOT GRIGIO
italy \$33

RED SELECTIONS

BELLE GLOS "CLARK & TELEPHONE" PINOT NOIR
california \$51

GREENWING BY DUCKHORN CABERNET SAUVIGNON
columbia valley \$39

QUILT CABERNET SAUVIGNON
napa valley \$48

ANTINORI "PEPPOLI" CHIANTI CLASSICO
tuscany \$48

READY TO ORDER?

CALL OUR TEAM

630.572.1670

DITKAS
OAKBROOK TERRACE

CATERING

AVAILABLE FOR PICK-UP

We require a 24 hour lead time on orders

DESSERTS



CHOCOLATE CHIP COOKIES
\$18 PER DOZEN

HOUSE MADE ICE CREAM
choice of vanilla or chocolate
\$25 PER QUART

DISPOSABLE UTENSILS

FLATWARE + NAPKIN \$0.50 EACH

PLATES \$0.75 EACH

SERVING TONGS \$2.00 EACH

Food People Love