

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

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

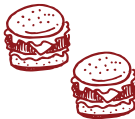
SLIDERS
PER DOZEN

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

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, vodka 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

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 \$40 FULL PAN \$75

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

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

SEAFOOD
rigatoni, 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



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	DANISH BLUE CHEESE
CAESAR	GREEN GODDESS
CITRUS VINAIGRETTE	RANCH
CREAMY HERB VINAIGRETTE	THOUSAND ISLAND

SIDES

SERVES 4

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 : PICK-UP ORDERS ONLY



WHITE SELECTIONS

SONOMA CUTRER CHARDONNAY
sonoma coast \$60

THREADCOUNT SAUVIGNON BLANC
california \$48

BANFI "LE RIME" PINOT GRIGIO
italy \$48

RED SELECTIONS

BELLE GLOS "CLARK & TELEPHONE" PINOT NOIR
california \$68

GREENWING BY DUCKHORN CABERNET SAUVIGNON
columbia valley \$52

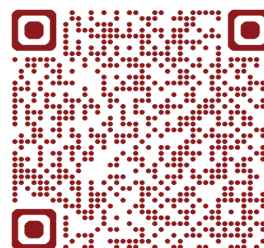
QUILT CABERNET SAUVIGNON
napa valley \$64

ANTINORI "PEPPOLI" CHIANTI CLASSICO
tuscany \$64

Must be 21 years or older to consume alcohol.
Please have a valid ID ready when placing your order
and again when picking-up your order

READY TO ORDER?

SCAN THE QR CODE BELOW



DITKAS
OAKBROOK TERRACE

CATERING

AVAILABLE FOR PICK-UP OR DELIVERY

PLEASE ALLOW 6 HOURS NOTICE ON ORDERS

DISPOSABLE UTENSILS

FLATWARE + NAPKIN \$0.50 EACH

PLATES \$0.75 EACH

SERVING TONGS \$2.00 EACH

Food People Love