



Dinner Party

Poultry / Pork

Grilled Chicken 6 oz

- with white wine sauce 7
- lemon basil breast 7
- ginger teriyaki 7
- lemon basil breast topped w/ roasted artichokes 8.95

Sauteed Chicken

- marisala with wild mushrooms 8
- sherry mushroom crème 8
- sweet Panko breadcrumb breast with sweet chili sauce 9

Stuffed Chicken Breast

- spinach and ricotta with pesto crème 10
- artichoke and ricotta with Asiago crème sauce 10
- roasted red peppers, spinach and ricotta with pesto crème 10
- roasted vegetables and ricotta with white wine crème 10
- spinach, grilled portabella, artichokes with pesto crème 10
- smoked ham, roasted asparagus and ricotta with white wine crème 10
- Andouille sausage, cranberries, corn bread with Cajun crème 10.5

Pork Loin/Chops

- topped with a sherry mushroom crème sauce 8
- stuffed with apricots and Granny Smith apples with a mustard crème 8
- stuffed with corn bread stuffing and sage crème 9
- pork tenderloin topped with ginger teriyaki sauce 10
- center cut pork chop with sweet chili glaze 10

Pricing per guest, 10 person minimum. Some items require assembly to maintain quality. Pricing subject to change based on availability of ingredients and market pricing.

Beef

Tenderloin *

- sliced grilled tenderloin of beef with béarnaise or mushroom bordelaise on side MP
- stuffed with spinach and goat cheese MP
- 8 oz sliced with jumbo shrimp scampi MP
- marinated grilled whole tenderloin of beef, horseradish crème and bordelaise on side MP

Filet *

- 6oz grilled filet cooked medium rare MP
- 8oz grilled filet cooked medium rare MP
- 8oz bacon wrapped topped with blue cheese crumbles MP

Flank Steak

- marinated with wild mushroom bordelaise 17
- marinated with caramelized onions and sautéed mushroom caps 18

Sirloin

- grilled with wild mushroom demi 14

Prime Rib *

- whole roasted cooked medium rare with whipped horseradish crème MP

Fish

- sautéed tilapia with lemon caper butter 11
- grilled teriyaki salmon with toasted sesame seeds 16
- grilled salmon with red pepper crème 16
- pan seared salmon topped with wilted baby spinach and roasted tomatoes with a pesto crème sauce 18

*CONSUMER ADVISORY - The Illinois Department of Public Health advises that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information, contact your physician or public health department.



Dinner Party

Vegetarian

- roasted vegetable cavatappi with tomato crème 8
- spinach vegetable Alfredo with bowtie pasta and creamy Alfredo sauce 9
- pasta pinwheel with ricotta, parmesan and mozzarella in a vodka pasta sauce 9
- baked penne pasta with spinach, ricotta and spicy marinara 8
- phyllo bundle with sautéed farmers vegetables 11
- wild mushroom ragout over polenta rounds 9
- roasted vegetables over herb polenta rounds 9

Salads

Sweet Leaf

mixed greens, fresh strawberries, pecans, grape tomatoes, gorgonzola with a roasted garlic cherry vinaigrette 3

Sonoma

romaine, Swiss chard, kale, roasted peppers, dark and golden beets, goat cheese, almonds with peach vinaigrette 3

Chopped

spring mix, romaine, dried cranberries, macadamia nut, shaved parmesan with champagne vinaigrette 3

Wedge

salad wedge with iceberg lettuce with diced tomatoes, blue cheese crumbles, smoked bacon, and homemade chipotle buttermilk ranch dressing 4

Irish

baby spinach, fresh sliced strawberries, crumbled Irish farmers cheese, grape tomatoes and toasted onions with sweet onion dressing 3

Panzanella

arugula, sliced red onion, fresh basil, multicolored heirloom tomatoes, cucumbers and French baguette bread cubed and toasted 6

Vegetables

- roasted root seasonal vegetables 4
- fennel and green beans with oranges and almonds 3
- roasted cauliflower 3
- baked sweet potatoes with cranberries, pears and pecans 4
- roasted sweet potatoes with orange zest 3
- roasted asparagus with crumbled chevre cheese 4
- honey glazed carrots with crystalized ginger 3
- maple glazed squash with pancetta 4
- grilled farmers market seasonal vegetables drizzled with aged olive oil 4

Sides

- mac and cheese muffins in a four cheese sauce baked muffin mold 4
- potato gratin with layered potatoes with fresh crème and parmesan cheese 5
- traditional garlic mashed potatoes 3
- fingerling potatoes with fresh herbs 4.5
- sea salt roasted fingerling potatoes 4.5
- roasted potatoes with garlic and shaved parmesan 3
- baby red potatoes tossed with parsley and butter 3
- stuffed baby reds
 - bacon blue cheese 4
 - brie and wild mushroom 4
 - creamy goat cheese and roasted spinach 4
- wild rice tossed with roasted vegetables 3
- creamy corn pudding 3.5

Full dinner packages come with artisan breads and rolls with Butter.

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