



CATERING

SMALL BITES

OVEN FIRED BREAD

rosemary, kosher salt, evoo, butter, house marinated olives
(SERVES 2-3) \$8

CALIFORNIA DEVEILED EGGS GF

avocado, bacon, radish, tomato
(PER DOZEN) \$32

CRISPY BRUSSELS SPROUTS

sweet n’ spicy thai chili sauce, toasted peanut
(SERVES 4-5) \$32

JUMBO SHRIMP COCKTAIL GF

house cocktail sauce, horseradish
(PER DOZEN) \$58

POT ROAST NACHOS

cheddar jack, pickled jalapeno, sour cream, tomato, scallion
LARGE (SERVES 3-4) \$20 SMALL (SERVES 2-3) \$15

HANDHELDS

PER DOZEN

SPICY FRIED CHICKEN SLIDERS

pickle, mayo \$42

FRIED CHICKEN SLIDERS

pickle, mayo \$42

MINI CHEESEBURGERS

american cheese, pickle, onion, ketchup, mustard \$42

MINI LOBSTER & SHRIMP ROLLS

maine lobster, herb boiled shrimp, celery, lettuce, chive, lemon aioli \$68

GF = GLUTEN FRIENDLY

ENTREE SALADS

SERVES 4-5

A REALLY NICE HOUSE SALAD

romaine, iceberg, carrot, tomato, onion, cucumber, cornbread crouton, creamy herb vinaigrette \$34

SONOMA

romaine, mixed greens, corn, almond, date, bacon, tomato, cornbread crouton, blue cheese crumbles, green goddess dressing \$34

HARVEST GF

organice kale, romaine, butternut squash, cranberry quinoa, almond, apple, goat cheese, citrus vinaigrette \$34

ADD A PROTEIN TO ANY OF OUR ENTREE SALADS GRILLED CHICKEN \$19 GRILLED SHRIMP \$19

PROTEIN BOWLS

SERVES 4-5

SOUTHWEST

brown rice, organic kale, cheddar-jack, pico de gallo, corn & black bean salsa, avocado, chipotle dressing \$32

ADD BLACKENED CHICKEN OR BLACKENED SHRIMP \$19

SUSHI

VEGGIE VOLCANO

tempura asparagus, avocado, carrot, cilantro miso, soy wrap (SINGLE ROLL) \$14

TEARDROP SPICY SHRIMP

sriracha, yuzu aioli, avocado, cilantro, roe, sesame soy wrap (SINGLE ROLL) \$16

SPICY CALIFORNIA GF

lump crab, avocado, cucumber, sriracha, nori (SINGLE ROLL) \$18

MIKE’S GF

mixed greens, iceberg, pecan, cranberry, apple, goat cheese, balsamic vinaigrette \$34

CAESAR

little gems, romaine, parmigiano reggiano, garlic crouton, caesar dressing \$32

BUFFALO CHICKEN

crispy fried chicken tenders, tossed in buffalo sauce, shredded romaine, blue cheese crumbles, cucumber, tomato, crispy onion strings, ranch dressing \$55

AHI TUNA POKE GF

diced tuna, soy glazed sushi rice, avocado, cucumber, pickled fresno chile, pickled carrot, edamame, sesame chili oil \$58

THE SUNSET GF

lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori (SINGLE ROLL) \$19

SPICY AHI TUNA GF

avocado, cucumber, serrano, spicy mayo, nori (SINGLE ROLL) \$16

MIX & MATCH FIVE ROLLS \$60

INCLUDES SOY SAUCE, FRESH WASABI, PICKLED GINGER & CHOPSTICKS

SIGNATURE ENTREES

CRISPY CHICKEN TENDERS

jalapeno slaw, bbq sauce & honey dijon for dipping (12 PIECES) \$36

CHICKEN PICCATA

lemon butter, caper, whipped potatoes (12 PIECES) \$65

VODKA PASTA

rigatoni mezzi, red chile flake, parmigiano reggiano (SERVES 4-5) \$38

ADD GRILLED CHICKEN OR GRILLED SHRIMP \$19

CHICKEN PARMESAN

mozzarella, parmigiano reggiano, tomato basil sauce, pasta (12 PIECES) \$84

PARMESAN CRUSTED COD

lemon butter, caper, brown rice (12 PIECES) \$125

4 oz. FILET MIGNON MEDALLIONS GF

served medium, whipped potatoes, peppercorn demi (12 PIECES) \$160

NOT RESPONSIBLE FOR TEMPERATURE

SIDES

SERVES 3-4

WHIPPED POTATOES \$15

FOUR CHEESE MAC \$20

BROWN RICE \$15

JALAPENO SLAW \$15

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 : 630-570-2089

WE WILL NEED THE FOLLOWING
INFORMATION UPON PLACING YOUR ORDER

- CREDIT CARD
- PHONE NUMBER + EMAIL ADDRESS
- DESIRED DATE & TIME OF THE 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 LATE NOTICE
ORDERS BUT CANNOT MAKE ANY GUARANTEES.

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

AVAILABLE FOR PICK-UP ONLY