

STARTERS

OVEN FIRED BREAD VG

italian round, rosemary, kosher salt, olive oil, house marinated olives, whipped butter

SERVES TWO-THREE \$8

CRISPY BRUSSELS SPROUTS

sweet n' spicy thai chili sauce, toasted peanut

SERVES FOUR-FIVE \$36

TRADITIONAL DEVEILED EGGS GF VG

topped with snipped chives

PER DOZEN \$22

CALIFORNIA DEVEILED EGGS GF

avocado, bacon, radish, tomato

PER DOZEN \$36

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

BUTTERMILK FRIED CHICKEN

pickle mayo \$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 ALL ORDERS

ENTREES

Fresh Seafood

BEER BATTERED COD

fresh 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, chili flake, parmigiano-reggiano

HALF PAN \$40 **FULL PAN** \$75

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

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

BOLOGNESE

rigatoni, parmigiano-reggiano

HALF PAN \$50 **FULL PAN** \$95

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

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



Signature

CHICKEN PICCATA

lemon butter, caper, tomato

FIVE PIECES \$40 **TEN PIECES** \$75

CHICKEN PARMESAN

mozzarella, parmigiano-reggiano, tomato basil sauce

FIVE PIECES \$40 **TEN PIECES** \$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

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 GF

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

HALF PAN \$65 **FULL PAN** \$125

ADD A PROTEIN

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

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

CREAMY HERB VINAIGRETTE

CAESAR

GREEN GODDESS

CITRUS VINAIGRETTE

RANCH

SUSHI ROLLS

VEGGIE VOLCANO VG

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 AHI TUNA GF

avocado, cucumber, serrano, spicy mayo, nori wrap

SINGLE ROLL \$19

SPICY CALIFORNIA GF

lump crab, avocado, cucumber, sriracha, nori wrap

SINGLE ROLL \$18

SUNSET GF

lump crab, mango, avocado, cucumber, sweet chili mayo, roe, nori wrap

SINGLE ROLL \$19

PHILLY GF

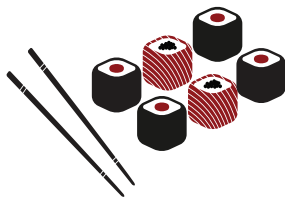
salmon, cream cheese, cucumbe, nori wrap

SINGLE ROLL \$14

Pick Five

choose any combination of our signature sushi rolls listed above \$70

*ALL ROLLS ARE ACCOMPANIED WITH SOY SAUCE, FRESH WASABI, PICKLED GINGER & CHOPSTICKS



SIDES

PER QUART

WHIPPED POTATOES \$20

ASPARAGUS \$40

JALAPENO SLAW \$18

BROWN RICE \$18

FOUR CHEESE MAC \$35

DISPOSABLE UTENSILS

FLATWARE + NAPKIN \$0.50 EACH

PLATES \$0.75 EACH

SERVING TONGS \$2.00 EACH

READY TO ORDER?

CALL OUR TEAM

630.570.1670



CATERING

AVAILABLE FOR PICK-UP

We require a 24 hour lead time on orders

Food People Love