

EXPRESS MENU LUNCH OR DINNER SELECTIONS

Served Buffet Style or Individual Plate Service
Includes disposable plates, utensils and paper napkins

**WE TAKE GREAT PRIDE IN MAKING ALL
OF YOUR MEALS WITH ONLY THE
FINEST OF INGREDIENTS**

FAJITA BAR WITH CHICKEN & BEEF

MARINATED BEEF & CHICKEN STRIPS

Sautéed with Onions and Peppers

Sides of Tomatoes, Guacamole, Sour Cream, Black Olives

FLOUR TORTILLAS

SEASONED MEXICAN BEANS

CONFETTI RICE

GARDEN GREENS SALAD/Dressings

CHOOSE ONE DESSERT SELECTION

\$13.35 per guest

PASTA BAR

CHEESE RAVIOLI with Marinara Sauce

TORTELLINI with Alfredo Sauce

MOSTACCIOLI Olive Oil, Garlic, Broccoli, Mushrooms

MEAT BALLS Pomodoro Sauce, Grated Romano Cheese

TOSSED SPRING GREEN SALAD/Dressings

ASSORTED ROLLS AND GARLIC BREAD

CHOOSE ONE DESSERT SELECTION

\$14.95 per guest

LA MEXICANAS

SPICY CHICKEN or **SEASONED GROUND BEEF**

SOFT SHELL TACOS

Lettuce, Tomatoes, Diced Onion, Sour Cream, Salsa

CHEESE ENCHILADAS WITH SALSA ROJA

with Jalapeno Peppers

SPANISH RICE

GUACAMOLE & SOUTH OF THE BORDER SALSA

Crispy Corn Chips

CHOOSE ONE DESSERT SELECTION

\$13.95 per guest

LASAGNA ITALIANA

BEEF or **VEGETABLE LASAGNA**

Topped with Marinara Sauce and Cheese

GREEN BEANS PROVANCE

GARDEN GREENS SALAD/Dressings

ASSORTED ROLLS AND GARLIC BREAD

Condiments Included

CHOOSE ONE DESSERT SELECTION

\$13.85 per guest

**TO ORDER
CALL 847-678-9600
OR
FAX 847-678-9604**

**MINIMUM ORDER OF \$250.00
FOOD AND/OR BEVERAGE**

TRADITIONAL ITALIAN BEEF

THIN SLICED BEEF & ROASTED GREEN PEPPERS

in Seasoned Au Jus

FRESH BAKED FRENCH BREAD

SPINACH & MIXED GREEN SALAD/Dressings

TRI-COLOR ROTINI

with Traditional Marinara Sauce and Romano Cheese

CHOOSE ONE DESSERT SELECTION

\$13.95 per guest

CHICKEN PASTA PRIMAVERA

MARINATED CHICKEN BREAST STRIPS

Over a Bed of Fettuccine Pasta & Al'Olio Sauce

GREEN BEANS PROVANCE

TOSSED GARDEN SALAD/Dressings

ASSORTED FRESH BAKED BREADS

Condiments Included

CHOOSE ONE DESSERT SELECTION

\$13.45 per guest

ORIENTAL STIR FRY

BEEF or **CHICKEN STRIPS**

STIR FRY VEGETABLES

FRIED ORIENTAL BLENDED RICE

FRESH SPINACH & MIXED GREENS SALAD/Dressings

With Tomatoes, Mandarin Oranges, Scallions, Almonds

ASSORTED FRESH BAKED ROLLS

Condiments Included

CHOOSE ONE DESSERT SELECTION

\$14.35 per guest

ALSO AVAILABLE for an additional charge:
**PROFESSIONAL WAIT STAFF SERVICE
CHINA AND LINENS**

These Menus represent only a Sampling
of our Culinary Expertise

Our Sales Coordinators are Available to Develop
an Apropro Menu for your Special Event

EXPRESS MENU

***** LUNCH OR DINNER *****

SAVORY ROAST PORK LOIN

THICK PORK SLICES IN NATURAL GRAVY
with Tangy Applesauce
GARLIC MASHED POTATOES
CORN O'BRIEN
GARDEN GREENS SALAD/Dressings
FRESHLY BAKED ASSORTED BREADS
Condiments Included
CHOOSE ONE DESSERT SELECTION
\$14.45 per guest

BREAST OF CHICKEN MARSALA

Boneless Chicken with Mushrooms & Marsala Wine Sauce
OR

STUFFED CHICKEN BREAST

Boneless with Herbed Dressing and Lite Gravy
MIXED GRAIN RICE PILAF or PASTA PRIMAVERA
BROCCOLI SPEARS WITH LEMON BUTTER SAUCE
TOSSED SPRING GREEN SALAD/Dressings
ASSORTED BAKED BREADS
Condiments Included
CHOOSE ONE DESSERT SELECTION
\$14.45 per guest

ROASTED SLICED SIRLOIN OF BEEF

MOUNDS OF THIN SLICED BEEF
in Brandied Mushroom Sauce
ROASTED RED SKIN POTATOES
BABY CARROTS WITH HONEY GLAZE
CAESAR SALAD
Tomatoes, Eggs, Croutons, Parmesan Cheese
ASSORTED FRESHLY BAKED BREADS
Condiments Included
CHOOSE ONE DESSERT SELECTION
\$13.95 per guest

BONE-IN CHICKEN

HERB ROASTED BAKED CHICKEN
OR

CHICKEN VESUVIO
Italian Seasonings and Wine Sauce
VESUVIO POTATOES
GREEN BEANS ALMONDINE
GARDEN GREENS SALAD/Dressings
ASSORTED BAKED BREADS
Condiments Included
CHOOSE ONE DESSERT SELECTIONS
\$13.35 per guest

Additional charges include:
Sales Tax, Delivery, Set-Up, Pick-Up, Equipment
Gratuity is Optional

TO ORDER

CALL 847-678-9600

OR

FAX 847-678-9604

BREAST OF CHICKEN ROMANO

Boneless Breast Lightly Breaded
Provolone Cheese and Lemon Butter Sauce
OR

BREAST OF CHICKEN PARMEGIANA

Boneless Breast Lightly Breaded
Mozzarella Cheese and Rich Tomato Sauce
PASTA PRIMAVERA, AL'OLIO or MARINARA
STEAMED BROCCOLI SPEARS
SPINACH AND MIXED GREENS SALAD/Dressings
ASSORTEMENT OF FRESHLY BAKED ROLLS
Condiments Included
CHOOSE ONE DESSERT SELECTION
\$14.45 per guest

BAKED COD ALMONDINE

BAKED COD FILLETS WITH TOASTED ALMONDS
Topped with Lemon Slices
MIXEDGRAIN PILAF or PASTA PRIMAVERA AL'OLIO
SEASONAL GARDEN VEGETABLES
TOSSED GREEN SALAD/Dressings
ASSORTED FRESH BAKED BREADS
Condiments Included
CHOOSE ONE DESSERT SELECTION
\$13.65 per guest

DINNER DESSERT SELECTIONS

ASSORTED LARGE COOKIES
FUDGE NUT BROWNIES
PEANUT BUTTER BROWNIES
CHOCOLATE CAKE (add \$2.75 per guest)
CARROT CAKE (add \$2.75 per guest)
ASSORTED DESSERT PLATTER AVAILABLE
(add \$4.50 per guest)

BEVERAGES

Includes ice, disposable ice bucket, ice tong & cups
CANNED COKE, DIET COKE, SPRITE \$1.75each
CANNED ICED TEA, LEMONADE \$1.75each
BOTTLED WATER \$1.75each
COFFEE SERVICE AVAILABLE \$3.00/pp

Want to lower the Carbs in your menus? – Ask us how !

Add a Second Entrée to your menu for an additional charge

Prices are Subject to Change Without Notice
Some Items may be Subject to Substitution upon Availability