

FULL CATERING MENU

PARTY PLATTERS

These platters are the perfect size for any event. Pick one or pick five, they are sure to make your party a success.

Choose from:

[Appetizer Platters](#)

[Sandwich Platters](#)

[Great Greens](#)

[Save The Best For Last](#)

BOXED LUNCHES

When time is important, but you want something that tastes great, a boxed lunch is the perfect choice. Our boxed lunches make the perfect meal for your group function!

[Boxed Lunches](#)

DESIGNER MEALS ON THE GO

If you are planning an elegant dinner party at the clubhouse or just want to pick up dinner for the family on a crazy Monday, we have you covered. Our most versatile menus serve approximately six people, and are completely hassle free.

Choose from:

[Sandwich Platters](#)

[Great Greens](#)

[Entrees](#)

[Pastabilities](#)

[Something Fishy](#)

[The Finer Things in Life](#)

[Save The Best For Last](#)

BREAKFAST

These platters are the perfect size for any event. Pick one or pick five, they are sure to make your party a success.

[Breakfast](#)

APPETIZERS

Serves 8-10

Pick any platter or create a combo platter with any three!

CHICKEN WINGS

Crispy fried wings served in your choice of Sweet and Spicy Thai Chile with Sesame Ginger Sauce or the Classic Buffalo with Blue Cheese Dressing.

STUFFED POTATO SKINS

Jumbo bakers mounded with crisp bacon, scallions, and pepper jack and cheddar cheeses.

SPINACH DIP WITH CHEESY LAVOSH

Our classic recipe, served with crisp and lavosh pizzette topped with tomatoes, pepper jack cheese, and fresh cilantro.

ORIGINAL CHICKEN FINGER PLATTER

Hand-breaded and fried golden with your choice of Buffalo style or Traditional. Served with Honey Mustard or Bleu Cheese dressing.

'SHROOMS

Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy Japanese breadcrumbs and crisp fried. Served with creamy horseradish sauce.

BLACKENED CHICKEN & CAMELIZED ONION QUESADILLA

A blend of Cheddar and Jalapeno Jack Cheeses. Served with Sour Cream and Salsa on the side.

SALADS

Serves 6-8

All Salads served with Focaccia Bread and Dressings on the side.

CLASSIC CAESAR

Option: add chicken

Fresh chopped romaine, crispy garlic butter croutons, and parmesan cheese.

HEARTLAND CHICKEN

Hand-breaded chicken tenderloins, fresh greens, bacon, Jalapeno-Jack cheese, tortilla straws, toasted spicy pecans, juicy tomatoes, and garlic ranch. Also available grilled or buffalo style.

TOSSED SIMPLE GREENS

A Simple salad of fresh greens, cucumbers, tomatoes, and your choice of homemade dressings: Ranch, French, Balsamic Vinaigrette, Creamy Blue Cheese or Thousand Island.

CHICKEN ASIAN CHOP CHOP

Sautéed sesame chicken on a chop chop style napa salad, with jicama, snow peas, and bell peppers all tossed in napa dressing.

MANDARIN GRILLED CHICKEN

Grilled Chicken Salad with snow peas, red onions, red bell peppers, wonton strip, oven toasted white and black sesame seeds, peanuts, Mandarin oranges in tangy-sweet peanut dressing.

BBQ SALMON SALAD

Fire-grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws, and sweet mango dressing.

SANDWICH PLATTERS

serves 6

TURKEY CLUB ON FOCACCIA

Fresh baked focaccia bread, mesquite-smoked turkey breast sliced deli-style, double-smoked bacon, provolone, lettuce, tomato, and mayo.

CHICKEN BLT ON FOCACCIA

Our house-baked focaccia bread with grilled, marinated chicken, smoked bacon, lettuce, tomato and mayo.

SOUTHWEST CHICKEN WRAP

Sliced grilled chicken breast, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and Jalapeno Jack cheese. Tossed in garlic ranch and rolled in a grilled tortilla with a side of homemade salsa.

ROAST BEEF ON A HOAGIE ROLL

Fresh Sliced roast beef, served on a long hoagie roll with crisp lettuce, tomato and Swiss cheese.

HOT SANDWICH CHOICES

FRENCH DIP

Specially seasoned and slow-roasted beef, sliced paper-thin, then topped with melted Swiss cheese on a crispy, long roll with our au jus.

CLASSIC RUEBEN

Lean Corned Beef, thin sliced and topped with sweet Bavarian sauerkraut and Swiss cheese on toasted Marble rye with Thousand Island dressing.

BRENTWOOD CHICKEN

Grilled chicken breast served with double smoked bacon and Gouda cheese on a toasted bun. Served with baby greens, red onions and tomato.

ANGUS BEEF BURGER

Half pound Burgers served on a fluffy custom baked bun with lettuce, tomato and choice of cheese.

BOXED LUNCHES

Beverages can be provided upon request.

TURKEY CLUB ON FOCACCIA

Fresh baked focaccia bread, mesquite smoked turkey breast, double smoked bacon, provolone, crisp lettuce, tomato and mayo.

SOUTHWEST CHICKEN WRAP

Chicken breast, crisp lettuce, spiced pecans, red peppers, tomatoes, bacon and Jalapeno Jack cheese. Tossed in garlic ranch and rolled in a grilled tortilla.

SLOW ROASTED BEEF

Specially seasoned and slow-roasted beef, topped with Swiss cheese, crisp lettuce, tomato and mayo. Served on a hoagie roll.

Sides

Corn Tortilla Chips & Salsa or Fresh Fruit Cup or Fresh Cole Slaw.

**IN A HURRY?
WE'VE GOT YOU COVERED.**
Order boxed lunches for one, or for the
whole building. A quick and easy way to
get a bite out of life.

SOMETHING FISHY

Serves 6

MUSTARD ENCRUSTED SALMON

Atlantic salmon filet encrusted with Dijon bread crumbs over baby potatoes, sautéed onions, bacon and spinach in sherry-honey buerre blanc sauce.

JUMBO GULF SHRIMP

Huge Shrimp served with a spicy homemade cocktail sauce, have the fried golden brown, grilled with red wine butter or sautéed with garlic and fresh lemon.

PAN SEARED TILAPIA

Flakey farm-raised tilapia seasoned with cilantro and coriander, served with homemade garlic mashed potatoes.

PASTABILITIES

Serves 6-8

All pastas are served with foccacia bread.

TUSCANY LEMON CHICKEN

Tender chicken scaloppini dusted in seasoned flour and sauteed in olive oil. Tossed with mushrooms and tomatoes in our creamy three-cheese lemon sauce served over linguine.

FETTUCCINE CHICKEN ALFREDO

Fettuccine tossed in our rich Alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. Topped with grilled marinated chicken.

CHICKEN PARMESAN

Chicken breast rolled in Italian bread crumbs and cooked in a homemade marinara sauce with a touch of Alfredo, and served over pasta. Topped with melted fontina, provolone, and grated parmesan cheese.

Navajo Chicken Pasta

A signature dish with onions, mushrooms, peppers and blackened grilled chicken in a spicy Pepper cream sauce with penne pasta..

QUICHES

We keep it fresh. Check with our local restaurant for flavor of the day. We currently offer, spinach & mushroom quiche, chicken & broccoli quiche, Houlihan's original deep-dish quiche, served with freshly cut melons.

INDIVIDUAL WHOLE

Copyright ©2007 CaterOurLunch. All Rights Reserved.
Prices and menu contents subject to change.
24 hour notice required on all orders.
Order confirmation requires signed agreement and deposit.

We use nuts and nut based oils in some of our menu items. If you are allergic to nuts, or any other foods, please let your event coordinator know.

To request a quote or to ask any questions regarding our menu, please call us at 312-616-3663

ENTREES

Serves 6-8

GRILLED ROSEMARY CHICKEN

A boneless chicken breast grilled with fresh, fragrant rosemary and served with our red-bliss mashed potatoes and fresh seasonal vegetables.

DOWN HOME POT ROAST

Slow cooked, with red-bliss mashed potatoes, home-style vegetables, and a rich, red wine mushroom sauce.

CLASSIC JAMBALAYA

A tried and true traditional recipe combining chicken, Cajun sausage, jumbo gulf shrimp, Creole sauce, and rice.

UNDENIABLY UNIQUE.

We are passionate about our food: it's in our DNA. Using only the finest ingredients, our chefs are always looking for new ways to interpret food, drinks and how they're styled. Inspired by fare around the world, we craft dishes made from scratch with assertive flavors, offering a culinary experience that's undeniably unique.

BUFFET MENUS

CUSTOMARY BUFFET MENU

Tossed green salad with Italian dressing
Rosemary Grilled Chicken Breast
Vegetable Lasagna
Garlic Mashed Potatoes
Steamed broccoli with red wine butter
Fresh focaccia Bread

DISTINCTIVE BUFFET MENU

Classic Caesar Salad with homemade croutons
Herb Cream Cheese Stuffed Chicken Breast
Down Home Pot Roast
Shitake Mushroom Gravy
Garlic Mashed Potatoes
Steamed broccoli with red wine butter
Fresh focaccia Bread

EXCEPTIONAL BUFFET MENU

Choice of Caesar salad or house salad
Coriander Grilled Salmon
Filet Tips in red wine sauce
Pico steamed Rice
Grilled asparagus
Fresh focaccia bread

JUST ASK

We have so much to offer you. If you don't see what you are looking for, simply tell us what you want and we'll accommodate to your needs and specifications.
Just Ask! It's that easy.

PLATED MENUS

CUSTOMARY PLATED MENU

Tossed Green Salad with Italian dressing
Rosemary Grilled Chicken Breast
Garlic mashed potatoes
Steamed broccoli with red wine butter
Fresh focaccia bread

DISTINCTIVE PLATED MENU

Caesar Salad with homemade croutons
Herb Cream Cheese Stuffed Chicken Breast or
Down home Pot Roast with mushroom gravy
Garlic mashed potatoes
Steamed broccoli with red wine butter
Fresh focaccia bread

EXCEPTIONAL PLATED MENU

Chefs Salad with homemade garlic ranch
Coriander Grilled Salmon with Pico rice
Steamed broccoli with red wine butter
Fresh focaccia bread

PREMIUM PLATED MENU

Chefs Salad with Homemade garlic ranch
Filet Tips in red wine sauce or Mustard Encrusted Salmon
Pico Rice
Steamed broccoli with red wine butter
Fresh focaccia bread

THE FINER THINGS

Serves 6-8

BABY BACK BBQ RIBS

Slow cooked in a sweet smokey sauce and barbecued to a glaze. Served with cole slaw and mashed potatoes.

KABOBS

Choose steak, chicken, or a combination of the two to create a mouth watering dish using mushrooms, cherry tomatoes, red onion, and green bell peppers. The kabobs are grilled and brushed with a sweet soy sauce, and served over pico rice and vegetables.

CHOICE STEAKS

Hand-cut, perfectly aged

Served with seasonal vegetables, and a baked potato with sour cream and homemade butter.

12 oz NEW YORK STRIP

9 oz SIRLOIN

DESSERTS

Pick any one or go for a combination of both
Chocolate Cappuccino Cake or Strawberry Cheesecake.

SINGLE MINI DESSERTS

15 CHOICE ASSORTMENT

EVERYONE DESERVES DESSERT

There's always room for our mini desserts.
Mini desserts, magnificent taste.

BREAKFAST

Breakfast your way. We make it painless
You can customize your get together by mixing and matching
Any combination of the following items

Food items are served in ½ size aluminum pans

- ❖ Hashbrowns..... \$10.00 / tray
- ❖ Scrambled Eggs..... \$ 15.00/ tray
- ❖ Bacon..... \$ 25.00/ tray
- ❖ Sausages..... \$ 25.00/ tray
- ❖ Biscuits & Gravy..... \$ 20.00/ tray
- ❖ Pancakes & Syrup..... \$ 15.00/ tray
- ❖ Cut Mixed Fruits..... \$ 20.00/ tray
- ❖ Coffee (1 gal)..... \$ 10.00/ each
- ❖ Orange Juice (1 gal)..... \$ 10.00/ each
- ❖ Assorted Cereals..... \$ 15.00/ doz
Served with 2% milk
- ❖ Assorted Mini Danishes... \$ 20.00/ tray