



Catering Options

Soups

Tomato Basil Bisque
Hearty Chicken Noodle
Chicken and Sausage Gumbo
Broccoli Cheddar
Chili, with Beef and Beans;
Chili, Vegetarian

Salads

Garden
Strawberry/Walnut
Mandarin Orange/Almond
Chicken Salad
Salmon Salad
Potato Salad
Cole Slaw

Sandwiches

Rotisserie Chicken Salad
Roasted Turkey Breast
Tuna
Barbequed Pulled Chicken
Honey Ham
Vegan/Vegetarian

Entrees

Quiche: Spinach/Cheddar
Spaghetti- with or without meat
Chicken - Fried or Baked
Jerk Chicken
Barbeque Ribs; Rib Tips
Fried Catfish
Chili, with beef and beans; Vegetarian
Mac n Cheese
Lasagna: options: beef, turkey, vegetarian
Pizza: cheese, pepperoni, sausage, or combo 12 inch, 16 inch

Vegetables, Sides

String Beans
Greens [Mustard, Collard]
Steamed Cabbage
Rice
Rice and Peas
Roasted Potatoes
Mixed Vegetables
Veggie Pasta
Fried Plantain
Sweet Potatoes

Pastries, bakery goods

Muffins: Blueberry, Banana Nut, Bran, Pistachio, Red Velvet, Carrot;
Croissants, Scones, Danish, Dinner rolls, Cornbread

Beverages

Coffee, regular and decaf
Hot cider
Tea, hot and iced
Hot Chocolate
Assorted juices
Bottled water
Soft drinks, flavored sparkling waters

Desserts

Frozen Yogurt and toppings – fresh fruit and sweets. Yogurts are gluten-free, kosher, low-fat or non-fat; some are "no-sugar-added; some also are dairy-free, for the lactose intolerant.
Peach Cobbler
Banana Pudding
Classic Pound Cake: Vanilla, Lemon, 7-Up
Strawberry Shortcake
Brownies; Lemon Bars
Sweet Potato Pie
Assorted fruit pies
Cheesecake; Cheesecake Bites
Cookies: chocolate chip, oatmeal raisin, and seasonal varieties

To order, or for inquiries, please call (847) 942-1279.

NB. The above represents our standard catering options. However, if there are items you desire for your event that are not listed here, please inform. Our kitchens can prepare virtually any menu item you may request.