

THEMED LUNCH BUFFETS

All lunches include table water, fresh brewed ice tea and Chef's daily dessert
minimum to serve 20 people

South of The Border

Carne Asada Skirt Steak & Chicken Fajitas

peppers, onions, house-made
guacamole & fire roasted tomato salsa,
soft flour tortillas & crispy corn chips

Festive Spanish Rice

Marinated Vegetable Salad

Slow-cooked Black Beans and Cheese

Assortment of Condiments

shredded cheese, lettuce, red onion,
diced tomato, sour cream and jalapeños

36/person

Sweet Home Chicago

Famous Lou Malnatis Deep Dish Butter Crust Pizza

(cheese and sausage)

Shaved Chicago Style Italian Beef

Turano french bread, mild giardiniera

Vienna Beef Hot Dogs

steamed and set into a fresh poppy seed bun

Condiments the way Chicagoans like them ~
diced tomato, relish, pickle spears, celery salt,
onions and mustard

Chopped Fresh Made Coleslaw

Rustic Kettle Chips, Zesty Rotini Pasta Salad

37/person

Mardi Gras

Cornmeal Breaded Oysters

spicy creole mustard

Authentic Muffuletta Sandwich Wedges

stacked high with homemade olive tapenade

Peel and Eat Shrimp

boiled in old bay seasoning
horseradish cocktail sauce

Big Easy Gumbo

roasted chicken and spicy andouille sausage
Holy Trinity fire roasted tomatoes
sided with steamed white rice

Roasted Fennel and Shaved Tart Apple Salad

with honey lime dressing

Fresh Baked Cornbread

with honey jalapeno butter

Banana Bourbon Bread Pudding

with pecans and caramel

39/person

Gastro Pub

Duck Slider

roasted pear chutney,
micro arugula, vanilla balsamic drizzle

Braised Pork Belly

star anise, spiced molasses, apple cider slaw

Old World Charcuterie, Sweet Drop Peppers, Coarse Ground Mustard, Crusty French Baguette

Smoked Copper River Trout

spanish green olive tapenade

Grilled Fennel Risotto

oven dried tomato relish

Fish and Chips

caperberry remoulade, IPA beer batter
truffle salted waffle fries

38/person

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Bistro Made Sandwich Trio

Shaved Tenderloin of Beef

boursin cheese, roasted red onion and baby arugula,
petite artisan pretzel roll

Organic Roast Turkey

crisp bacon, baby Swiss, dijon, French croissant

Grilled Eggplant, Fresh Mozzarella & Basil Leaf

dried tomato tapenade, salted ciabatta roll

rustic kettle chips, field green salad, seasonal fresh fruit

31/person

Street Truck Tacos

Chili-lime Carne Asada

Tomatillo Shredded Chicken

Pulled Toasted Cumin Pork

grilled sweet onion pico, fire roasted
corn and poblano salsa, lime wedges, micro cilantro,
chili verde sea salt, citrus crema and queso fresco

griddled soft corn tortillas

fresh made guacamole

crispy corn chips

33/person

The Steakhouse

Slow Roasted Sirloin

natural jus

Crispy Steak House Potatoes

Classic Wedge Salad

bacon, ranch, crispy shallot

Buttered Green Beans

fresh rolls and sweet cream butter

32/person

Riverwalk Alfresco

Chicken Vesuvio

garlic white wine sauce, vesuvio potatoes

Eggplant Parmesan

house made marinara, fresh mozzarella

Vine Ripe Tomato Salad

red onion, sweet basil, balsamic vinaigrette

Spinach & Artichoke Cavatappi Pasta

olive oil garden pesto

Tuscan Greens

mixed greens, thyme dressing, market vegetables

Italian garlic bread

36/person

Farmers Market

Bistro Chicken Breast

roasted peppers, olives, caper butter

Market Mélange Sauté

crisp vegetables, herbed olive oil

Roasted Gold Potatoes

lemon zest, flat leaf parsley

Chopped Salad

fresh vegetables, feta, lemon thyme dressing

artisan rolls and rolled butter tuffles

32/person

Naper BBQ

Pesto Chicken & Veggie Brochettes

Slow Smoked Pulled Pork

bbq split top patio buns

Cucumber, Red Onion & Grape Tomato Salad

Oven Roasted Bistro Potato Salad

Crisp Watermelon Wedges

33/person