

## THEMED LUNCH BUFFETS

All lunches include table water, fresh brewed ice tea and Chef's daily dessert

### 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

garden greens, cilantro lime vinaigrette

#### Slow-cooked Black Beans and Cheese

#### Assortment of Condiments

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

37/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

**House Made Kettle Chips, Zesty Rotini Pasta Salad**

38/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 Vegetable Salad

balsamic, manchengo cheese, basil

#### Grilled Fennel Risotto

oven dried tomato relish

#### Fish and Chips

caperberry remoulade, IPA beer batter  
truffle salted waffle fries

41/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

#### Roasted Squash & Peppers

onions, garden herbs

#### Tuscan Greens

mixed greens, thyme dressing, market vegetables

#### Italian Garlic Bread

37/person

### SOUTHERN HOMESTYLE

#### Buttermilk Fried Chicken

14 herbs and spices, white gravy

#### Grandmama's Meatloaf

18 hour smoked brisket, fresh ground beef and pork,  
sweet tomato glaze

#### Braised Snap Beans

green beans, garlic

#### Baked Mac & Cheese

5 cheeses, sweet cream

#### Slow Cooked Squash and Onions

yellow squash, vidalia onions

#### Mashed Potatoes

with plenty of butter

#### Hand Rolled Biscuits

whipped butter

#### Hot Sauces

assortment of spice dog provisions sauces

37/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, tomato salsa, citrus crema and queso  
fresco, griddled soft corn tortillas  
fresh made guacamole, crispy corn chips

36/person

THEMED LUNCH BUFFETS

**BISTRO MADE SANDWICH TRIO**

Select Three Sandwich Options

**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

**Greek chicken Wrap**

grilled chicken, romaine lettuce,  
sundried tomato tortilla, tomato, olives, feta cheese,  
lemon thyme dressing

**Grilled Vegetable Wrap**

portobello mushrooms, roasted red peppers  
market squash, balsamic dressing, provolone cheese,  
baby spinach

**Ham and Cheese**

black forest ham, gruyere cheese,  
honey mustard, lettuce & tomato

**PLT**

crisp pancetta, heirloom tomato, micro lettuces  
house-made mayonnaise, country white bread

**Penne Pasta Salad**

honey balsamic, micro heirloom tomatoes, feta cheese  
market herbs & vegetables

**Rustic Kettle Chips, Field Green Salad,  
Seasonal Fresh Fruit**

35/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

33/person

**CHICAGO TAILGATER**

Pick Two "Build Your Own" options

Add Additional Options for \$5 Each per Person

**1/2 LB Chargrilled Angus Beef Burger**

lettuce, tomato, pickle, onion, brioche bun  
American, swiss, cheddar, "magic mayo"

**Smoked Brats**

beer braised onions, whole grain mustard  
house-made sauerkraut, brat rolls

**Marinated Chicken Breast**

lettuce, tomato, pickle, onion, wheat bun  
American, swiss, cheddar, pesto spread

**Chicago Red Hots**

steamed poppy seed bun, mustard, pickle, relish,  
tomato, sport peppers, celery salt, mustard, white Onion,  
ketchup (we won't tell if you don't)

**Impossible Burger**

100% vegetarian burger patty,  
lettuce, tomato, pickle, onion, sesame seed bun  
American, swiss, cheddar

**SIDES**

**Deviled Egg Potato Salad**

**Waffle Fries**

**Garden Salad**

cucumber, tomato, onion  
house-made ranch & Italian

**Grilled Sweet Corn**

butter, sea salt

35/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**

34/person