

oh!

For the Love of Food
(630) 407-7083

OFF THE GRILL

TWO BURGER BAR

\$17 per person

Includes two burgers per person and a choice of 2 side dishes

Burgers: 100% Angus beef, turkey and black bean

Rolls: Corn dusted kaiser, pretzel and onion

Toppings: Lettuce, tomato, red onion, pickle, cheese, horseradish mustard and ketchup

DOWN HOME COOKIN'

\$21 per person

Includes a choice of 2 side dishes

Slow roasted Beef Brisket in '[Goose Island](#)' Root Beer BBQ Sauce

Served with corn dusted kaiser

Eggplant Steaks and Portobello Caps

Marinated eggplant and portobello grilled and topped with fresh mozzarella

Add lettuce, tomato and onion roll for \$1

Char Grilled Chicken Pieces

Notable Q

\$28 per person

Onsite service required for this menu, 40 person minimum

Includes a choice of 2 side dishes

New York Strip Steak Sandwich

Served with a French baguette, grilled green onions and horsey sauce

Eggplant Steaks and Portobello Caps

Marinated eggplant and portobello grilled and topped with fresh mozzarella

Add lettuce, tomato and onion roll for \$1

Grilled '[Goose Island](#)' Root Beer BBQ Chicken Pieces

Al fresco

\$25 per person

Includes a choice of 2 side dishes

Jerk marinated grilled Chicken Pieces

Garnished with citrus cashew salsa

Shrimp & Corn Boil

Large shrimp, fresh corn cobbettes, onions and lemons simmered in a

['Lynfred'](#) 2015 Sauvignon Blanc

Smoked Sausages off the grill

Served with French baguette, olive mix and horseradish mustard

Backyard BBQ

\$21 per person

Includes a choice of 2 side dishes

Burgers

100% Angus beef, turkey or black bean burgers,
served with buns, lettuce, tomato, onion, cheese, horseradish mustard and ketchup

Char Grilled Chicken Pieces

Beer Brats

Braised in '[Two Brothers](#)' Prairie Path Golden Ale, finished on the grill
served with grilled onions and pretzel rolls

Side dishes

Dijon Potato Salad

Red Potatoes cooked to a perfect tenderness tossed in Dijon aioli and fresh parsley

Winter Salad

Dried apricots, spiced walnuts, shaved Manchego cheese on a bed of mixed greens with our
Champagne vinaigrette

TCB Salad

Fresh cut tomato, sliced cucumber and broccoli florets with a creamy dill dressing

Kale Chopped Salad

Kale blend, red peppers, feta, cucumber, white beans, olives and our house vinaigrette

Roasted Corn on the Cob*

Served with whipped honey butter

*onsite service required

Charro Beans

Pinto beans simmered with tomato, onion and turkey bacon

Seasonal Fresh Fruit Display

Sweet Apple Cole Slaw

Optional add on

Vienna Beef Hot Dogs

Served with ketchup (for the out of towners), horseradish mustard, relish and poppy seed bun

\$3 per person

Dessert

Novelties

Assorted novelty ice creams

(chilled with dry ice)

\$36 / dozen