

oh! Corporate Menu (630)407-7083 ohchefs.com

catering services available 24 hours per day, 7 days per week

Coastal

Includes red pepper cornbread and a choice of two side dishes

With one entree: \$17
With two entrees: \$23

Jerk Marinated Grilled Chicken Tenders

Garnished with citrus salsa

Shrimp and Corn Boil

Wild caught Gulf shrimp, [Leon's](#) Smoked Sausage, fresh corn cobbettes, onions and lemons simmered in a [Lynfred](#) white wine infused lobster stock

Roast Beef Po'Boy

Sliced roast beef in a local seasonal ale au jus served with French baguette and giardiniera

Taco Bar

Accompanied with cheese, lime wedges, pickled slaw, fresh roasted salsa and [El Milagro](#) tortillas, plus a choice of two side dishes

With a choice of two tacos per person: \$15
With all three tacos per person: \$21

Barbacoa

Tender beef in a chipotle tomato broth

Michelada Braised Chicken

Grilled chicken in house-made roasted salsa and a local ale

Pan Roasted Vegetable Medley

Seasoned mushrooms, peppers, onions, zucchini, carrots and cactus

Roman

Includes baguette and a choice of one salad

With one entree: \$12
With two entrees: \$18

Spinach Lasagna

Layers of freshly made pasta, spinach, ricotta, mozzarella, provolone and our garden tomato sauce infused with [Lynfred](#) red wine

Fennel Chicken

Simmered with herbs, vegetables, cannellini beans, [Lynfred](#) white wine and finished with butter

Sausage & Peppers

Sweet Italian sausage with peppers and onions over roasted red potatoes

Pacific Rim

Includes flatbread and a choice of two side dishes

With one entree: \$16
With two entrees: \$22

Grilled Chicken Strips

[WBC](#) Black Cherry Soda BBQ sauce garnished with grilled pineapple

Pork Belly Stir Fry

Slow cooked and tossed with a mixture of Pan-Asian veggies and a rich sauce made with sesame and fresh ginger

Coconut Encrusted Whitefish

Fresh Great Lakes whitefish topped with toasted coconut and panko bread crumbs

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Side Dishes

Seasonal

Bacon, spiced nuts, dried cranberries, crumbled bleu cheese and green onions, served on a bed of mixed greens with our house dressings

TCB Salad

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

Chopped Salad

Crumbled Bleu cheese, cucumber, roasted corn and tomato, green onions tossed with mixed greens with our house dressings tossed with mixed greens with our house dressing

Caprese Spinach Salad

Fresh mozzarella, tomatoes and basil layered with spinach served with our house vinaigrette

Brown Rice Pilaf

with fresh herbs & butter

Baked Pasta

Our garden tomato sauce infused with [Lynfred](#) red wine, served over whole wheat pasta with Parmesan cheese baked to a golden brown

Spiced Honey Roasted Sweet Potatoes

Charro Beans

Pinto beans simmered with onion, tomato and smoked pork

Gratin

Brussel sprouts smothered in cream and horseradish cheddar cheese

Sweet Slaw & Dijon Potato Salad

Suggested Add Ons

Seasonal Fresh Fruit Display

\$4.00 per person

Assorted Fresh Baked Cookies

\$2.25 per person

Coffee Service

Fresh brewed fair trade coffee served with sugar in the raw, almond milk and house-made vanilla creamer approximately 20 servings cups and stirrers included \$30 per 1.25 gallon

French Lemonade

approximately 20 servings, cups included \$18 per gallon

Sweet Jamaica Iced Tea

approximately 20 servings, cups included \$18 per gallon