

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

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

All Formal menus served with two sides, one salad and fresh baked bread

oh! House

With two Entrées: \$26
With three Entrées: \$33

Beef Short Ribs

Slowly cooked until tender in a [Pollyanna](#) seasonal ale Au jus

Chicken and Mushroom Ragout

A hearty wild mushroom & sundried tomato sauce over grilled boneless chicken

Freshest Catch

Lake fish baked in a buttery herbed [Lynfred](#) white wine sauce

Crowded Plate

With two Entrées: \$30
With three Entrées: \$37

Turkey Roulade

Turkey breast rolled with fresh spinach and wrapped with thick cut bacon served in a rich sage pan Au jus and cranberry relish

Pork Loin 'Leek'ing Apples

Stuffed with an apple & leek cornbread dressing served with apple cider gravy

Dybas Family Stuffed Cabbage

Hand wrapped ground beef, pork, veal* and brown rice in cabbage leaves, slow cooked in our garden tomato sauce infused with [Lynfred](#) red wine

**vegan option available by replacing the meats with a variety of wild mushrooms*

Perla

With two Entrées: \$25
With three Entrées: \$32

Chicago Style Chicken

Slow simmered chicken with fresh lemon, oregano, [Lynfred](#) white wine and peas

Handmade Meatballs

Italian herbs, garlic, ground beef, pork and veal braised for hours in our garden tomato sauce with [Lynfred](#) red wine

Eggplant Steaks and Portobello Caps

Marinated and topped with melted fresh mozzarella

Mele

With two Entrées: \$29
With three Entrées: \$36

Glazed Boneless Pork Ribs

With [WBC](#) Spicy Ginger soda glaze

Coco Shrimp

Gulf shrimp in a savory coconut lemongrass sauce

Mango Chicken

Grilled chicken in [Lynfred](#) Mango Wine and caramelized sweet onions

el Jardin

With two Entrées: \$25
With three Entrées: \$32

Spinach Enchiladas

Overstuffed enchiladas smothered in chipotle cashew crème sauce garnished with shiitake 'bacon'

Under the Sea Paella

Red peppers, wild mushrooms, fresh corn cobbettes, zucchini, pearl onions, carrot coins and brown rice infused with sea vegetable saffron broth

Eggplant Steaks and Portobello Caps

Marinated and topped with melted and fresh Mozzarella

48 hours notice is appreciated | 12 person or \$150 minimum per order | tax, delivery, set up & staff not included in pricing

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Sides

Vegetable Melange

Seasonal vegetables in a garlic herb butter sauce

Seasonal Succotash

Northern white beans, bell peppers, cherry tomatoes and leeks tossed with pancetta, fresh basil and butter

Grilled Veggies

Assorted marinated veggies off the grill

Gratin

Brussel sprouts smothered in cream and horseradish cheddar cheese

Smashed Patatas Bravas

Chunky roasted Russet potatoes smashed and topped with Manchego cheese and cream and your choice of a *hot or mild* red pepper and tomato gravy

Spiced Honey Sweet Potatoes

Potatoes Lyonnaise

Layers of caramelized onions and potatoes baked in a Lynfred white wine au jus

Brown Rice Pilaf

with fresh herbs & butter

Baked Pasta

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

Salads

Seasonal

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

Chopped

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

Caprese Spinach

Fresh mozzarella, tomato and basil layered with spinach and served with our house dressings