

oh! off the Grill Menu (630)407-7083 ohchefs.com

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

Down Home Cookin'

Includes a choice of 2 side dishes

\$21 per person

Slow roasted Beef

In [WBC](#) Black Cherry Soda 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

Al fresco

Includes a choice of 2 side dishes

\$27 per person

Jerk Chicken Pieces

Marinated & grilled then garnished with citrus salsa

Shrimp & Corn Boil

Large shrimp, fresh corn cobbettes, onions and lemons simmered in a [Lynfred](#) white wine and lobster stock

Smoked Sausages off the grill

Served with our everything topped sub roll, giardiniera and horseradish mustard

Notable Q

Includes a choice of 2 side dishes

**onsite chef required for this menu*

***20 person minimum*

\$36 per person

New York Strip Steak Sandwich

Served on our everything topped sub roll with grilled green onions bulbs 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 [WBC](#) Black Cherry Soda BBQ Chicken Pieces

Backyard BBQ

Includes a choice of 2 side dishes

\$21 per person

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 a local ale served with horseradish mustard, grilled onions and pretzel rolls

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Side dishes

Dijon Potato Salad

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

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

Roasted Corn on the Cob*

Served with whipped honey butter

*onsite service required

Charro Beans

Pinto beans simmered with tomato, onion and smoked pork

Seasonal Fresh Fruit Display

Sweet Apple Slaw

Suggested Add Ons

Vienna Beef Hot Dogs

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

\$3 per person

Novelties

Assorted novelty ice creams (chilled with dry ice)

\$36 / dozen

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