

oh!

For the Love of Food (630) 407-7083

Formal Buffet

Plated and Family Style options available as well

All menus served with two sides, one salad and fresh baked red pepper cornbread muffins

oh! House

With two Entrées: \$26

With three Entrées: \$33

Beef Short Ribs

Cooked until tender in a '[Goose Island](#)' Honkers Ale au jus

Chicken and Mushroom Ragout

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

Freshest Catch

Lake Trout baked in a buttery herbed '[Lynfred](#)' 2014 Chardonnay sauce

Perla

With two Entrées: \$25

With three Entrées: \$32

Chicago Style Chicken

Slow simmered chicken in lemon, oregano and '[Lynfred](#)' 2014 Chardonnay

Handmade Meatballs

Italian herbs, garlic, ground beef, pork and veal braised for hours in our garden tomato sauce infused with '[Lynfred](#)' 2012 Petit Verdot

Eggplant Steaks and Portobello Caps

Marinated and topped with melted fresh mozzarella

Mele

With two Entrées: \$29

With three Entrées: \$36

Glazed Pork Belly

With '[Goose Island](#)' Spicy Ginger soda glaze

Coco Shrimp

Gulf shrimp drowned in a savory coconut lemongrass sauce

Mango Chicken

Slow simmered chicken in '[Lynfred](#)' Mango Wine, and caramelized sweet onions

Crowded Plate

With two Entrées: \$30

With three Entrées: \$37

Turkey Roulade

Turkey breast rolled with fresh spinach and wrapped with [Schmacon](#)
served in a rich sage pan au jus with a pear & 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' 2012 Petit Verdot
*vegan option available by replacing the meat with wild mushrooms

el Jardin

With two Entrées: \$25

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Spinach Enchiladas

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

Under the Sea Paella

Red peppers, wild mushrooms, fresh corn cobettes, 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 browned fresh Mozzarella

Sides

Vegetable Melange

Seasonal vegetables in a garlic herb butter sauce

Ratatouille

Yellow and green zucchini, red peppers, eggplant, onions simmered in a rich tomato sauce

Brussel Sprout & Horseradish Cheddar Gratin

Patatas Bravas

Roasted Russet potatoes topped with shaved Manchego and
your choice of a hot or mild red pepper and tomato sauce

Spiced Honey Sweet Potatoes

Potatoes Lyonnaise

Layers of sliced onions and potatoes baked in a 'Lynfred' 2014 Chardonnay au jus

Saffron Brown and Wild Rice Pilaf

Baked Pasta

Our garden tomato sauce infused with '[Lynfred](#)' 2012 Petit Verdot, baked with whole wheat pasta topped with Parmesan cheese baked to a golden brown

Salads

Autumn Salad

Spiced walnuts, crumbled Bleu cheese and dried cranberries served on a bed of mixed greens with our house made ranch

Kale Chopped Salad

Red Pepper, feta, cucumber, white beans and olives on a bed of kale blend with our house dressing

Caprese Spinach Salad

Fresh mozzarella, tomato and basil layered on top of fresh spinach with balsamic vinaigrette