



For the Love of Food (630) 407-7083

### Luau

\$22 per person

*Includes fresh flatbread*

### Glazed Pork Belly

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

### Coco Encrusted Whitefish

Fresh Great Lakes whitefish topped with toasted coconut and panko

### Saffron Brown & Wild Rice Pilaf

### Sweet Apple Cole Slaw

### Holiday

\$25 per person

*Includes red pepper corn muffins and a pear & cranberry relish*

### Apricot Glazed Ham

### Braised Chicken and Apples

Slow simmered apples and chicken in a ['Lynfred'](#) white wine broth

### Spiced Honey Roasted Sweet Potatoes

### Vegetable Melange

Seasonal vegetables in a garlic herb butter sauce

### Autumn Salad

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

## O'Mallon

\$17 per person

*Includes rye bread and Irish soda bread with horseradish mustard*

### Corned Beef

Pickled beef brisket slow roasted until fork tender

Braised Brussel Sprouts and Tri-Color Carrots

Parsley Red Potatoes

## Fiesta, Fiesta

\$24 per person

*Taco Bar accompanied with cheese, lime wedges, pickled slaw, house-made roasted salsa & guacamole, [El Milagro](#) tortillas & tortilla chips*

### Barbacoa

Slow roasted beef in a chipotle and tomato broth

### Michelada Braised Chicken

Chicken braised in house-made roasted salsa and [Two Brothers](#) Cane and Ebel Red Rye Ale

### Roasted Vegetable Medley

Seasoned zucchini, peppers, onions, carrots and cactus

Saffron Brown & Wild Rice Pilaf

### Charro Beans

Pinto beans simmered with onion, tomato and pork

## Oktoberfest

\$21 per person

### Beer Brats

Braised in [Two Brothers](#) Prairie Path Golden Ale served with horseradish mustard, grilled onions and pretzel rolls

### Braised Chicken and Apples

Slow simmered apples and chicken pieces in a [Lynfred](#) white wine broth

### Dijon Potato Salad

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

### Brussel Sprout and Horseradish Cheddar Gratin

### TCB Salad

Fresh cut tomato, cucumber and broccoli florets tossed in creamy dill sauce

### Tailgate

\$20 per person

### Roast Beef Po'Boy

Sliced roast beef in a '[Goose Island](#)' Honkers Ale au jus served with French baguette and giardiniera

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

### Dijon Potato Salad

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

### Charro Beans

Pinto beans simmered with onion, tomato and pork

### Sweet Apple Cole Slaw