

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](#) seasonal ale Au jus

Chicken and Mushroom Ragout

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

Freshest Catch

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

Perla

With two Entrées: \$25

With three Entrées: \$32

Chicago Style Chicken

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

Handmade Meatballs

Italian herbs, garlic, ground beef, pork and veal braised for hours in our garden tomato sauce
infused 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 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 thick cut bacon
served in a rich sage pan Au jus with a 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 wild mushrooms

el Jardin

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

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

Seasonal Succotash

Fresh roasted corn, squash, bell peppers, edamame and red onions tossed with crispy bacon & sage butter

Sweet & Sour Green Beans with Bacon

Smashed Patatas Bravas

Chunky roasted Russet potatoes smashed 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 sliced onions and potatoes baked in a 'Lynfred' white wine au jus

Saffron Brown and Wild Rice Pilaf

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

Autumn Salad

Crispy bacon, spiced walnuts, dried cranberries, crumbled Bleu cheese and scallions served on a bed of mixed greens with our house vinaigrette

Chopped Salad

Roasted corn, crumbled bleu cheese, cucumber, tomato tossed with mixed greens with our house dressing

Caprese Spinach Salad

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