



For the Love of Food (630) 407-7083

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

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

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

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