

# Entertaining Company Family Meals

## Turkey Chili

Macaroni Noodles, Sour Cream, Shredded Sharp Cheddar Cheese, Chopped Chives, Oyster Crackers Baked Potatoes

Grilled Cheese: sharp cheddar cheese with roasted tomatoes, on baguette

Apple Salad: arugula, crunchy apples, pomegranate seeds & toasted chickpeas, cider vinaigrette

Cornbread Muffins with whipped honey butter

Assorted Autumn Desserts

\$18 per person/5 person minimum

## Chicken Shawarma

with cucumber, tomatoes, parsley, olive oil & lemon juice

Fattoush Salad: romaine, cucumbers, tomatoes, radishes, bell peppers, lemon herb vinaigrette

Grilled Cauliflower Steaks, garlic, paprika, oregano, lemon Lemon Herb Rice Pilaf

Housemade Pita with Hummus & Tzatziki

Assorted Autumn Desserts

\$20 per person/5 person minimum

## Grilled Halibut Fish Tacos

Jicama radish slaw, corn tortillas, Sriracha aioli

Corn & Cauliflower Fritters, cilantro salsa

Cilantro Lime Rice

Chopped Salad: chopped romaine, tomatoes, radish, queso, charred corn, lime cilantro vinaigrette

Tortilla Chips with pico de gallo

Assorted Autumn Desserts

\$22 per person/5 person minimum

## Dijon Crusted Beef Tenderloin, au jus

Chopped Caesar Salad: romaine, shaved parm, baguette croutons, oven roasted tomatoes, Caesar dressing

Crispy Smashed Yukon Gold Potatoes, fresh herbs & olive oil

Roasted Autumn Vegetables

Baguette with whipped herbed butter

Assorted Autumn Vegetables

\$26 per person/5 person minimum

## Cocktail Kits: \$30 /serves 2

Apple Cider Mule: vodka, apple cider, ginger beer, cinnamon, dehydrated apple wheel garnish

Blackberry Smash: vodka, muddled blackberries, honey, lemon juice, blood orange simple syrup, dehydrated blood orange & rosemary sprig

Autumn Sangria: red wine, brandy, blackberries, pomegranate simple syrup, apple cider, ginger beer, pomegranates, blood oranges

## EXTRAS!

Pretzel Crusted Chicken Fingers, hot honey mustard dipping sauce \$14 \*6 pcs

Baked Mac and Cheese \$15 \*serves 6

Pigs in a Blanket, mustard dipping sauce \$15/serves 6

Buffalo Turkey Meatballs, blue cheese ranch sauce \$20 /serves 6

Pesto Cheese Lasagna Roll Ups, marinara & burrata \*nut free - \$38/ serves 6

## Taco Salad

Spiced chicken, leafy lettuce, queso, charred corn, tomatoes, salsa, black beans, sour cream, tortilla chips, guacamole, cilantro, chipotle ranch - \$28/serves 4

Panini's \*select 1 \$28/serves 4

~Grilled Chicken, Fig, Goat Cheese & Arugula Panini

~Heirloom Tomato, Buffalo Mozzarella, Sundried Tomato Pesto and Basil

BLTA Sandwich (make your own): toasted baguette, bacon, butter lettuce, heirloom tomatoes, sliced avocado & herbed mayo - \$25/ serves 4

Chicken with Root Vegetables Pot Pies - \$24/ (4) individual pies

Beef & Ale Pot Pies with carrots, shallots & fresh herbs - \$32 / (4) individual pies

SOUPS: \$14 per quart \*serves 4

~Chicken & Wild Rice Soup

~Tortellini Vegetable Soup, parmesan on the side

~Italian Wedding Soup: turkey meatballs, orzo, carrots, celery, spinach and parmesan on the side

Haunted House Chocolate Cookie Kit: 8 cookie pieces to build the house, black, orange and purple icing, candy bones, bats, sprinkles, Halloween candy - \$22

Halloween Cookie Kit: fun Halloween shaped sugar cookies with Frostings & Halloween inspired sprinkles - \$22 / serve 4

Caramel Apple Kit: apples, caramel sauce, mini chocolate chips, crushed heath bar, pretzels, sprinkles \$30 /serves 4

## Family Meal Menus for October 27-30

\*orders are due 48 hours in advance of your requested delivery date\*delivery window between 1 PM-4 PM

\*no delivery fees \*within 25 miles of Downtown Chicago

\*heating instructions will be included\*5 person minimum

