ECFamily MealMenu

April 6,7&9 (Tues, Wed & Fri)







Fulled Barbecue Chicken. BBQ Squce Iceberg Lettuce Salad: sugar snap peas, radish, asparagus, lemon vinaigrette Baked Mac and Cheese Corn on the Cob. butter and Parmesan cheese Old Fashioned Cole Slaw & Kosher Pickles Hawaiian Rolls with honey butter Assorted Spring Desserts \$20 per person | 5 person minimum

gnilled, Halibyt, fish Tacos Jicama Radish Slaw, Corn Tortillas, Siracha Aioli Corn & Cauliflower Fritters, cilantro salsa Cilantro Lime Basmati Rice Chopped Salad: chopped romaine, tomatoes, radish, avocado, cilantro, queso, charred corn, lime vinaigrette Tortilla Chips with pico de gallo Mexican Chocolate Empanadas \$22 per person/5 person minimum

Steak faites gailled, beef tendenloin), an poince sauce

Crispy Shoestring Potatoes Grilled Spring Vegetables Chopped Caesar Salad: chopped romaine, shaved parmesan, garlic croutons oven roasted tomatoes, Caesar dressing Freshly Baked Baguette, whipped herb butter Assorted Spring Desserts \$26 per person | 5 person minimum

*NEW from our {Modern Wellness by Entertaining Company} Menu Whole 30 Konean Beef Tacos with slaw (kale, radish, brussels sprouts & mango) Butter lettuce wrappers Rainbow Vegetable Rice Dark Chocolate Matcha Bark

\$16 per person | 2 person minimum

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Baked Mac and Cheese - \$15 |serves 6

Pretzel Crusted Chicken Fingers with hot honey mustard dipping sauce *6 pc -\$15 | 6 pc

Everything Bagel Pigs in a Blanket, triple mustard dipping sauce - \$14 | serves 4

Pappardelle Bolognese with burrata -\$22 | serves 4

Buffalo Chicken Meatballs, blue cheese ranch sauce - \$24 | serves 6

Lemon Brown Butter Cajun Shrimp, over brown rice -\$32 | serves 4

Taco Salad - \$32 | serves 4 Spiced Chicken, iceberg lettuce, queso, charred corn, tomatoes, salsa, black beans, sour cream, tortilla chips, avocado, cilantro, chipotle ranch

Cobb Salad with Blackened Chicken -\$24 | serves 4 Chopped Romaine, Avocado, Hard Cooked Egg, Cucumbers, Tomatoes, Carrots, Turkey Bacon, Blue Cheese with Red Wine Italian Vinaigrette

Halloumi Hummus Bowl - \$25 | serves 4 seared halloumi, shaved heirloom carrots, cucumbers, tomatoes, radishes, bell peppers, farro, fresh herbs, hummus and fresh lemon squeeze

Grilled Pound Cake with Fresh Berries - \$20 | serves 5 berry sauce, whipped cream, shortbread crumble & fresh mint

Cocktail fit

Spiked Strawberry Lemon Spritzer - \$30 |serves 2 Vodka, Fresh Lemon, Simple Syrup, Strawberry Puree, Seltzer, Fresh Mint and Dehydrated Strawberry Garnish

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*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