

**Complimentary Bread and Butter OR Belgian Chocolate Covered Strawberries with every package!**

## SLIGHT

FEEDS 2-3 ADULTS  
1 PROTEIN + 2 SIDE OPTIONS  
3-4 HOUR SERVICE  
PREP ON-SITE

## STANDARD

FEEDS 4-6 ADULTS  
2 PROTEINS + 2 SIDE OPTIONS  
4-4.5 HOUR SERVICE  
PREP ON-SITE

## HEFTY

FEEDS 8-10 ADULTS  
2 PROTEINS + 3 SIDE OPTIONS  
4-4.5 HOUR SERVICE  
PREP ON-SITE



	<u>Slight</u> 1 Choice 2-3 ppl	<u>Standard</u> 2 Choices 4-6 ppl	<u>Hefty</u> 2 Choices 8-10 ppl	<u>ALC</u> (Entrée Only) 2-3 ppl
<u>Rack of Lamb</u> <i>Thyme, Rosemary, Macerated Garlic, Olive Oil</i>	\$350	325	400	110
<u>Lobster Tail</u> <i>Butter, Shallot, Chive, Bouillion</i>	\$350	325	400	110
<u>Single Bone Shortrib</u> <i>Red Wine, Beef Stock, Rosemary</i>	\$350	325	400	110
<u>Boneless Ribeye Steak</u> <i>Compound Butter, Peppercorn, Smoked Sea Salt</i>	\$350	325	400	110
<u>Split Grilled King Crab Legs</u> <i>Lemon, Parsley, Garlic, Butter, Chili Oil</i>	\$525	475	575	200
<u>Roasted Whole Chicken</u> <i>Herbs de Provence, Lemon, Coriander</i>	\$300	275	325	80
<u>Fried Whole Chicken</u> <i>Buttermilk, Cayenne, Garlic, Basil</i>	\$300	275	325	80
<u>Blackened Salmon Filet</u> <i>Paprika, Cajun Butter, Toasted Spices.</i>	\$325	290	350	90
<u>Filet Mignon w/ Jumbo Shrimp</u> <i>Parmesan Crusted. Garlic Cream Sauce</i>	\$350	325	400	110

## SIDES

RED OAK SALAD W/ CHAMPAGNE VINAIGRETTE ▪ CHARRED BABY BROCCOLI ▪ SAUTEED SPINACH AND CREMINI MUSHROOMS ▪ GRILLED ASPARAGUS ▪ SOUTHERN BRAISED GREENS ▪ SEASONAL FIRE ROASTED VEGETABLES ▪ BAKED MAC ▪ WHIPPED GOLD POTATOES ▪ ROASTED FINGERLING POTATOES ▪ WHITE CHEDDAR POTATOES AU GRATIN

ALC - \$25ea  
feeds 2-3

## ADD-ONS

CRABCAKES. 4 2OZ CAKES - \$35  
CAJUN BUTTER JUMBO SHRIMP ½ LB - \$25  
LOBSTER DEILED EGGS ½ DZ - \$30  
FRESH FRUIT ARRANGEMENT. SMALL - \$35  
CHARCUTERIE TRAY. SMALL - \$45  
ANTIPASTO PLATTER. SMALL - \$45  
BRAISED BEEF SLIDERS 4ct - \$22  
GRILLED BABY OCTOPUS. 1LB - \$30



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