

# oh! Corporate Menu (630)407-7083 ohchefs.com

catering services available 24 hours per day, 7 days per week

## Coastal

*Includes red pepper cornbread and a choice of two side dishes*

With one entree: \$17  
With two entrees: \$23

### Jerk Marinated Grilled Chicken Tenders

Garnished with citrus salsa

### Shrimp and Corn Boil

Wild caught Gulf shrimp, [Leon's](#) Smoked Sausage, fresh corn cobbettes, onions and lemons simmered in a [Lynfred](#) white wine infused lobster stock

### Roast Beef Po'Boy

Sliced roast beef in a local seasonal ale au jus served with French baguette and giardiniera

## Taco Bar

*Accompanied with cheese, lime wedges, pickled slaw, fresh roasted salsa and [El Milagro](#) tortillas, plus a choice of two side dishes*

With a choice of two tacos per person: \$15  
With all three tacos per person: \$21

### Barbacoa

Tender beef in a chipotle tomato broth

### Michelada Braised Chicken

Grilled chicken in house-made roasted salsa and a local ale

### Pan Roasted Vegetable Medley

Seasoned mushrooms, peppers, onions, zucchini, carrots and cactus

## Roman

*Includes baguette and a choice of one salad*

With one entree: \$12  
With two entrees: \$18

### Spinach Lasagna

Layers of freshly made pasta, spinach, ricotta, mozzarella, provolone and our garden tomato sauce infused with [Lynfred](#) red wine

### Fennel Chicken

Simmered with herbs, vegetables, cannellini beans, [Lynfred](#) white wine and finished with butter

### Sausage & Peppers

Sweet Italian sausage with peppers and onions over roasted red potatoes

## Pacific Rim

*Includes flatbread and a choice of two side dishes*

With one entree: \$16  
With two entrees: \$22

### Grilled Chicken Strips

[WBC](#) Black Cherry Soda BBQ sauce garnished with grilled pineapple

### Pork Belly Stir Fry

Slow cooked and tossed with a mixture of Pan-Asian veggies and a rich sauce made with sesame and fresh ginger

### Coconut Encrusted Whitefish

Fresh Great Lakes whitefish topped with toasted coconut and panko bread crumbs

# oh! Corporate Menu (630)407-7083 ohchefs.com

catering services available 24 hours per day, 7 days per week

## Side Dishes

### Seasonal

Bacon, spiced nuts, dried cranberries, crumbled bleu cheese and green onions, served on a bed of mixed greens with our house dressings

### TCB Salad

Fresh cut tomato, cucumber and broccoli florets tossed with a creamy dill dressing

### Chopped Salad

Crumbled Bleu cheese, cucumber, roasted corn and tomato, green onions tossed with mixed greens with our house dressings tossed with mixed greens with our house dressing

### Caprese Spinach Salad

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

### Brown Rice Pilaf

with fresh herbs & butter

### Baked Pasta

Our garden tomato sauce infused with [Lynfred](#) red wine, served over whole wheat pasta with Parmesan cheese baked to a golden brown

### Spiced Honey Roasted Sweet Potatoes

### Charro Beans

Pinto beans simmered with onion, tomato and smoked pork

### Gratin

Brussel sprouts smothered in cream and horseradish cheddar cheese

### Sweet Slaw & Dijon Potato Salad

## Suggested Add Ons

### Seasonal Fresh Fruit Display

\$4.00 per person

### Assorted Fresh Baked Cookies

\$2.25 per person

### Coffee Service

Fresh brewed fair trade coffee served with sugar in the raw, almond milk and house-made vanilla creamer approximately 20 servings cups and stirrers included \$30 per 1.25 gallon

### French Lemonade

approximately 20 servings, cups included \$18 per gallon

### Sweet Jamaica Iced Tea

approximately 20 servings, cups included \$18 per gallon