

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

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

Holiday

Includes fresh baked bread and a pear & cranberry relish

\$25 per person

Apricot Glazed Ham

Braised Chicken and Apples

Slow simmered apples and chicken in a Lynfred Spiced Apple wine broth

Spiced Honey Roasted Sweet Potatoes

Vegetable Melange

Seasonal vegetables in a garlic herb butter sauce

Autumn Salad

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

Luau

Includes fresh flatbread

\$22 per person

Glazed Pork Belly

With a WBC Spicy Ginger Soda glaze

Coco Encrusted Whitefish

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

Brown Rice Pilaf

with fresh herbs & butter

Sweet Apple Slaw

O'Mallon

\$17 per person

Corned Beef

Pickled beef brisket slow roasted in Irish Ale until fork tender with sherried horseradish sauce

Cabbage Wedges

Whole Carrots

Parsley Red Potatoes

Irish Soda Bread

Fresh baked with golden raisins

Fiesta, Fiesta

Taco Bar accompanied with cheese, lime wedges, pickled slaw, house-made roasted salsa & guacamole, [El Milagro](#) tortillas & tortilla chips

\$24 per person

Barbacoa

Slow roasted beef in a chipotle and tomato broth

Michelada Braised Chicken

Chicken braised in house made roasted salsa and a local ale

Roasted Vegetable Medley

Seasoned zucchini, peppers, onions, carrots and cactus

Brown Rice Pilaf

with fresh herbs & butter

Charro Beans

Pinto beans simmered with onion, tomato and smoked pork

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Oktoberfest

\$21 per person

Beer Brats

Braised in a local ale served with horseradish mustard, grilled onions and pretzel rolls

Braised Chicken and Apples

Slow simmered apples and chicken in a Lynfred Spiced Apple wine broth

German Potato Salad

Sliced potatoes simmered in a brown sugar & vinegar sauce with bacon, sweet peppers and green onions

Gratin

Brussel sprouts smothered in cream and horseradish cheddar cheese

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 local ale au jus served with baguette and giardiniera

WBC Blackcherry 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 smoked pork

Sweet Slaw

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