

# 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 sherry 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