

BOX LUNCHES

BOX LUNCH #1	10.99
Rotisserie Chicken Salad Sandwich Served with Fruit and a Dark Chocolate Truffle.	
BOX LUNCH #2	10.99
Honey Roasted Turkey & Brie Sandwich Served with Fruit and a Dark Chocolate Truffle.	

DESSERT

10 CHOCOLATE COVERED STRAWBERRIES	24.99
10 CHOCOLATE TRUFFLES	19.99
WHOLE CHEESECAKE (12 pieces)	50.99
WHOLE CHOCOLATE CAKE (12 pieces)	50.99

SIDES *Serves 8 - 10*

ASIAN SLAW	25.99
BETTY'S POTATOES	35.99
Shredded Hash Brown Potato Casserole with Melted Sharp Cheddar.	
MARY'S POTATOES	25.99
Whipped with Butter and Cream	
LOADED BAKED POTATO	34.99
Butter, Sour Cream, Cheddar Cheese, Bacon, and Scallions	

BEVERAGES

SOFT DRINKS (CANS)	1.49
Coke, Diet Coke or Sprite	
SAN PELLEGRINO SPARKLING WATER (500ml)	2.99
FIJI BOTTLED WATER (500ml)	3.99
DECAFFEINATED GINGER PEACH REPUBLIC OF TEA.....	3.99
VIGNETTE WINE COUNTRY SODA.....	3.99
Chardonnay, Rosé, or Pinot Noir Non-Alcoholic Wine Country Soda Naturally Sweetened with the Juice of California Varietal Wine Grapes	

Serving and Eating Utensils are Provided for All Catering Orders. Lunch and Dinner Entrees are Served with Pretzel Bread and Butter.

CONSUMER ADVISORY *

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BURR RIDGE, IL

630.887.0123

NAPERVILLE, IL

630.245.8000

ORLAND PARK, IL

708.633.0200

SOUTH BARRINGTON, IL

847.836.WINE (9463)

WHEELING, IL

847.215.1200

INDIANAPOLIS, IN

317.574.WINE (9463)

BROOKFIELD, WI

262.785.WINE (9463)

ARLINGTON HEIGHTS, IL

(Fall 2011)

847.981.0900

CATERING PROMOTIONS

Get 10% off any retail wine with the purchase of a catering order over \$50. All Wine Club members receive 10% off catering orders.



CATERING MENU



APPETIZERS *Serves 8 - 10*
CHEF MATT'S CHEESE PLATTER.....39.99

Artisan Cheeses for the Novice as Well as the Cheese Enthusiast. Cheese Selections Change Monthly and are Served with Lavash Crisps for Tasting.

BUFFALO CHICKEN SLIDERS24.99

Mini Brioche with Spicy Breaded Chicken, Lettuce, Tomato, and Ranch or Bleu Cheese Dressing.

MINI CRAB CAKES49.99

Served with Our Mustard Sauce and Asian Slaw.

OVER THE BORDER EGG ROLLS.....29.99

Southwest Chicken, Corn and Black Bean Relish, Avocado, Cilantro, and Our Trio of Cheeses All Wrapped Up in an Egg Roll and Served with Tomatillo Salsa, Cilantro Ranch, and Our Cashew Dipping Sauce.

TENDERLOIN SLIDERS*27.99

Sliced Beef Tenderloin, Crispy Onion Strings, and Dijon Mayo.

THAI LETTUCE WRAPS46.99

Soy Glazed Chicken, Julienne Vegetables, Crunchy Wontons and Our Signature Peanut, Cashew, and Soy Caramel Sauces. Served with Boston Bibb Lettuce for Your Rolling Enjoyment.

CHICKEN POTSTICKERS.....25.99

Blend of Chicken, Ginger, Cabbage, Sesame, and Soy Served with Sweet and Spicy Mustard Sauce and Our Classic Ginger Soy Sauce.

AHI TUNA TACOS33.99

Mini Crispy White Corn Tortillas Filled with Citrus Slaw, Sriracha Cream, Pico de Gallo, and Sliced Blackened Ahi Tuna, Garnished with Avocado, Cilantro, and Wasabi Cream.

MEXICAN DRUNKEN SHRIMP49.99

Shrimp Wrapped in Bacon and Served in a Tequila Lime Butter Sauce with Fresh Guacamole.

SALADS *Serves 8 - 10*
BABY GREENS SALAD37.99

Mixed Baby Greens, Candied Walnuts, and Dried Cherries Topped with Blue Cheese Crumbles and Sliced Pears Served with Our Raspberry Vinaigrette.

BBQ RANCH CHOPPED CHICKEN SALAD.....55.99

Lettuce, Tomatoes, Cucumbers, Avocados, Rotisserie Chicken, Cheddar, Cilantro, Corn and Black Bean Relish, Topped with Crispy Onion Strings and Tortilla Strips Served with BBQ Sauce and Ranch Dressing.

BLACKENED BLEU STEAK SALAD57.99

Chopped Romaine Tossed with Onions and Tomatoes Topped with Bleu Cheese Crumbles, Crispy Onions and Sliced Tenderloin Served with Roasted Garlic Vinaigrette and Creamy Bleu Cheese Dressing.

CHOPPED BLACKENED COBB SALAD55.99

Chopped Lettuce, Tomatoes, Avocado, Tubetti Pasta, Rotisserie Blackened Chicken, Bacon, Bleu Cheese and Scallions Served with Our Italian Vinaigrette.

CAESAR PESTO CHOPPED SALAD35.99

Chopped Romaine Topped with Herb Roasted Croutons, Shaved Asiago and Black Pepper Parmesan Lavash Served with Our Creamy Caesar Pesto Dressing.

Add Rotisserie Chicken.....47.99

NAPA CHOPPED CHICKEN SALAD55.99

Chopped Iceberg and Spring Mix with Apples, Goat Cheese, Dried Cherries, Corn, Avocado, Toasted Almonds, Cilantro, Tomatoes, and Rotisserie Chicken Served with Our Honey Mustard Vinaigrette.

PLAIN OL' HOUSE SALAD25.99

Iceberg and Romaine Lettuces with Cucumbers, Carrots, Croutons, and Tomatoes Served with Your Choice of Dressing.

CHOPPED WEDGE SALAD28.99

Chopped Lettuce with a Balanced Blend of Red Wine Herb Vinaigrette, Creamy Salemville Bleu Cheese Dressing, and Garnished with Red Onion, Sweet Grape Tomatoes, Bleu Cheese Crumbles and Warm Applewood Smoked Bacon.

SOUP *Serves 8 - 10*
CRAB & LOBSTER BISQUE.....40.99

Our Signature Soup is One You'll Never Forget! It's Loaded with Crab, Lobster, and Shrimp.

TORTILLA SOUP37.99

Robust Blend of Vegetables and Chicken with a Homemade, South of the Border Flair.

MEAT AND SEAFOOD* *Serves 8 - 10*
PISTACHIO CRUSTED GROUPER.....199.99

Fresh Filet of Grouper, Sautéed, and Topped With a Pistachio Crust. Served with Our Mustard Sauce, Mary's Potatoes, and Asparagus.

RED WINE & MUSTARD SHORT RIBS.....99.99

Our Signature Slow Braised Beef Short Ribs. Served Over Mary's Potatoes.

SOY GINGER SALMON99.99

Fresh Salmon Seared with a Soy Ginger Glaze and Served with Wasabi Buttered Mashed Potatoes and Asian Slaw.

JAMBALAYA.....71.99

Southern Hospitality with Rotisserie Chicken, Shrimp, and Andouille Sausage Sautéed with Our Cajun Sauce of Onions, Tomatoes, and Peppers. Served with Jasmine Rice.

CRAB CAKES99.99

Jumbo Lump Crab Cakes Served with Our Mustard Sauce, Betty's Potatoes, and Fresh Sautéed Garlic Spinach

MAPLE, MUSTARD, AND PRETZEL-CRUSTED PORK MEDALLIONS.....115.99

All Natural Iowa Pork Tenderloin Medallions Glazed with a Maple, Mustard, and Pretzel Crust. Served with Mary's Potatoes and Asparagus.

TRIO OF MEDALLIONS169.99

USDA ANGUS. A Selection of Horseradish, Bleu Cheese and Parmesan-Crusted Filet Medallions, Broiled, and Served with Mary's Potatoes and Asparagus.

PASTA *Serves 8 - 10*
CHICKEN LINGUINI REGGIANO.....65.99

Linguini Pasta with Rotisserie Chicken, Sweet Grape Tomatoes, Portabellas, Spinach, and Garlic Cream. and Broccoli.

ANGEL HAIR NEAPOLITANO.....75.99

Angel Hair Tossed with Fresh Garlic, San Marzano Tomatoes, Chili Flakes, Rotisserie Roasted Chicken, Broccoli, and Extra Virgin Olive Oil.

GNOCCHI CARBONARA69.99

House Made Ricotta Dumpling in a Rich Parmesan Garlic Cream Sauce with Pancetta, Rotisserie Chicken, Sage, and Peas.

GNOCCHI POMODORO59.99

House Made Ricotta Dumpling in Our Tomato Fondue Sauce with Fresh Spinach, Garlic, Basil, and Shaved Parmesan.

ROASTED EGGPLANT RAVIOLI75.99

Slow Roasted Vegetable Ravioli Stuffed with Eggplant, Squash, Zucchini, Red Onion, and Mozzarella Cheese with Artichokes, Kalamata Olives, and San Marzano Tomato Sauce.

SHORT RIB RISOTTO.....79.99

Chianti Braised Short Ribs Simmered with Carnaroli Rice Mushrooms, Sweet Onions, White Wine, Shaved Parmesan, and White Truffle Oil.

CHICKEN *Serves 8 - 10*
CHICKEN GIARDINIERA69.99

Chicken Breast Crusted with Japanese Bread Crumbs and Grated Parmesan. Served with Our House Made Mild Giardiniera, Mary's Potatoes, and Freshly Shaved Parmesan.

CHICKEN MADEIRA.....66.99

Our Recipe Served in a Rich Madeira Wine Sauce with Mushrooms, Topped with Melted Provolone, and Served with Mary's Potatoes and Asparagus.

COOPER'S HAWK CHICKEN PICCATA64.99

Sautéed Chicken Breasts Served in a Creamy Lemon, Butter, and Caper Sauce. Served with Angel Hair Pasta.

ANNE'S CHICKEN SALTIMBOCCA68.99

Chicken Breasts Sautéed with Prosciutto, Provolone, Garlic, and Sage. Served in a White Wine Lemon Sauce with Artichoke Hearts, Capers, and Tomatoes. Served with Mary's Potatoes and Asparagus.

DANA'S PARMESAN CRUSTED CHICKEN69.99

Chicken Breast Crusted with Japanese Bread Crumbs and Grated Parmesan. Served with Garlic Spinach, Betty's Potatoes, Tomato Basil Relish, and Lemon Butter.