



4 STAR CATERING MENU

BUFFET PACKAGES

THE CALDWELL

\$25 per guest

SALAD: choose 1

chopped wedge marinated tomato, hard-boiled egg, smoked bacon, maytag blue cheese

house salad tomato, cucumber, bacon, citrus vinaigrette

wrightwood tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette

ENTRÉES: choose 2

rigatoni pomodoro tomato, garlic & basil sauce

rotisserie chicken chicken au jus

salmon garlic ginger soy glaze

bbq ribs smoke daddy bbq sauce

pork chop apple cider au jus (+\$10 per guest)

prime rib porcini rub, beef au jus, horseradish cream (+\$20 per guest)

filet of beef porcini rub, worcestershire butter (+\$20 per guest)

SIDES: choose 2

mashed potatoes with roasted garlic

buffalo cauliflower with ranch breadcrumbs

coleslaw cabbage, carrot, mayo and mustard dressing

spaetzle mac & cheese with bacon

grilled broccolini simply grilled, lemon

grilled asparagus simply grilled, lemon

THE DIVISION

\$39 per guest

STARTERS: choose 2

guacamole avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips

spinach dip spinach, artichokes, parmesan cream sauce, housemade tortilla chips

corn bread with maple butter

lobster deviled eggs lightly seasoned, loaded with lobster

SALAD: choose 1

chopped wedge marinated tomato, hard-boiled egg, smoked bacon, maytag blue cheese

house salad tomato, cucumber, bacon, citrus vinaigrette

wrightwood tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette

ENTRÉES: choose 2

rigatoni pomodoro tomato, garlic & basil sauce

rotisserie chicken chicken au jus

salmon garlic ginger soy glaze

bbq ribs smoke daddy bbq sauce

pork chop apple cider au jus (+\$10 per guest)

prime rib porcini rub, beef au jus, horseradish cream (+\$20 per guest)

filet of beef porcini rub, worcestershire butter (+\$20 per guest)

SIDES: choose 2

mashed potatoes with roasted garlic

buffalo cauliflower ranch breadcrumbs

coleslaw cabbage, carrot, mayo and mustard dressing

spaetzle mac & cheese with bacon

grilled broccolini simply grilled, lemon

grilled asparagus simply grilled, lemon

A LA CARTE

HALF PAN SERVES 12

FULL PAN SERVES 24

STARTERS:

cornbread	25 / dz
with maple butter	
lobster deviled eggs	48 / dz
lightly seasoned, loaded with lobster	
guacamole	27 / qt
avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips (serves 12)	
spinach dip & chips	29 / qt
spinach, artichokes, parmesan cream sauce, housemade tortilla chips (serves 12)	

SALADS:

	H / F
chopped wedge	40 / 80
marinated tomato, hard-boiled egg, smoked bacon, maytag blue cheese	
house salad	35 / 70
tomato, cucumber, bacon, citrus vinaigrette	
wrightwood	45 / 90
tomato, raisins, avocado, goat cheese, corn, almonds, cornbread croutons, roasted red peppers, green onion, citrus vinaigrette	
+ add rotisserie chicken	20 / 40
+ add shrimp	30 / 60

SLIDERS:

cheeseburger*	70 / dz
black angus beef, mayo, mustard, lettuce, tomato, pickle, onion, cheddar	
turkey burger	70 / dz
housemade turkey burger, ginger & soy asian slaw, marinated tomato	
fish sandwich	70 / dz
blackened mahi mahi, remoulade sauce, lettuce, tomato, onion	
filet sliders*	70 / dz
blue cheese, mayo, candied red onion	

SIDES:

	H / F
mashed potatoes	32 / 64
with roasted garlic	
buffalo cauliflower	32 / 64
with ranch breadcrumbs	
coleslaw	25 / 50
cabbage, carrot, mayo and mustard dressing	
spaetzle mac & cheese	36 / 72
with bacon	
grilled broccolini	36 / 72
simply grilled, lemon	
grilled asparagus	36 / 72
simply grilled, lemon	

SIGNATURES:

bbq ribs	80 / 160
slow-roasted, smoke daddy bbq sauce	
salmon	90 / 180
garlic ginger soy glaze	
rotisserie chicken	65 / 130
chicken au jus	
filet of beef*	200 / 400
porcini rub, worcestershire butter	
prime rib*	240 / 480
porcini rub, beef au jus, horseradish cream	
pork chops	130 / 160
apple cider au jus	
rigatoni pomodoro	70 / 140
tomato, garlic & basil sauce	

DESSERTS:

chocolate chip cookies	30 / dz
carrot cake bites	45 / dz
key lime pie bites	50 / dz

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whole cakes and pies available upon request
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KIDS:

chicken tenders & fries	29 / 58
hamburger*	35 / 70
mac & cheese	25 / 50
noodles	25 / 50
choice of red sauce or butter	

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

TO PLACE AN ORDER

AMERICAN GRILLS

Woodfired American
CROSBY'S
KITCHEN

NILES

CKSouthportCatering@4srg.com
(773) 772 1697



SOUTHPORT

CKNilesEvents@4srg.com
(773) 772 1697

REMINGTON'S

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RemingtonsEvents@4srg.com
(312) 543 3959

ESTD  2020

THE PERCH
KITCHEN AND TAP

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PerchEvents@4srg.com
(773) 772 1697

FAQ'S

HOW DO I PLACE MY ORDER?

To order online, please visit:



Have a special request or unique event? Contact the Events & Catering team and we'll be happy to assist with large groups, staffed events, or dates outside of our online availability.

WHEN SHOULD I PLACE MY ORDER?

You are welcome to place your Catering order as far out as you'd like! We ask that all orders be finalized at least 48 hours before the event.

We will do our best to accommodate orders that come in within 48 hours of the event, however it is not guaranteed.

ARE THERE ANY FEES?

Sales tax and a 5% admin fee will be applied to all Catering and Event orders.

Delivery is available within 5 miles of the restaurant:

- Subtotal \$650 or less: \$50 delivery fee
- Subtotal \$651 or more: 8% delivery fee

Long-distance deliveries are available with a mileage-based delivery fee and approval from the Sales Manager.

Gratuity is at your discretion.

DOES MY CATERING ORDER INCLUDE SERVING UTENSILS, CUTLERY, AND WARMING SETS?

Serving utensils are included.

Individually wrapped cutlery sets, plates, and napkins are available at an additional cost.

Your meal will arrive hot and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets for \$9.00 each. Each warming set fits one full pan or two half pans.

IS STAFFING AVAILABLE?

Yes! Our team is happy to assist with passed or stationed bites, buffets, and family-style meals.

Staffed events require:

- Minimum of two week's notice with approval from the Sales Manager
- 3-hour event minimum (including load-in, service, and breakdown)
- \$1000 food and beverage minimum per staff member (excluding tax, gratuity and fees). We recommend 1 staff member for every 25 guests.
- Minimum 20% gratuity.

Ready to explore staffing for your offsite event? Please reach out to the Events & Catering team for more information.