



4 STAR CATERING & EVENTS MENU

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

.....

remingtonsevents@4srg.com
312.863.0555

ESTD  2020
THE PERCH
KITCHEN AND TAP

.....

perchevents@4srg.com
773.772.1697

AMERICAN GRILLS

BUFFET PACKAGE 1 \$25

SALAD: choose 1

chopped wedge marinated tomatoes, hard cooked egg, smoked bacon, maytag blue cheese

house salad tomato, cucumber, bacon, citrus vinaigrette

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

ENTRÉES: choose 2

rotisserie chicken chicken au jus

salmon grilled asparagus, garlic ginger soy glaze

bbq ribs smoke daddy bbq sauce, coleslaw

rigatoni pomodoro

SIDES: choose 2

mashed potatoes with roasted garlic

buffalo cauliflower ranch breadcrumbs

coleslaw

spaetzle mac n' cheese with bacon

creamed spinach

BUFFET PACKAGE 2 \$39

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

SALAD: choose 1

chopped wedge marinated tomatoes, hard cooked egg, smoked bacon, maytag blue cheese

house salad tomato, cucumber, bacon, citrus vinaigrette

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

ENTRÉES: choose 2

rotisserie chicken chicken au jus

salmon grilled asparagus, garlic ginger soy glaze

bbq ribs smoke daddy bbq sauce, coleslaw

rigatoni pomodoro

SIDES: choose 2

mashed potatoes with roasted garlic

buffalo cauliflower ranch breadcrumbs

coleslaw

spaetzle mac n' cheese with bacon

creamed spinach

MENU UPGRADES:

+pork chop: \$10 per person • +prime rib: \$20 per person • +filet: \$20 per person

AMERICAN GRILLS

A LA CARTE

half pan serves 12, full pan serves 24

STARTERS:

guacamole avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips \$27 per quart

spinach dip & chips spinach, artichokes, parmesan cream sauce, housemade tortilla chips \$29 per quart

cornbread with maple butter \$25, \$50

lobster deviled eggs \$48, \$96

SLIDERS:

cheeseburger black angus beef, mayo, mustard, lettuce, tomato, pickle, onion, cheddar \$72, \$144

turkey burger housemade turkey burger, ginger & soy asian slaw, marinated tomato \$72, \$144

fish sandwich blackened mahi mahi, remoulade sauce, lettuce, tomato, onion \$72, \$144

filet sliders blue cheese, mayo, candied red onion \$72, \$144

SALADS:

chopped wedge marinated tomatoes, hard cooked egg, smoked bacon, maytag blue cheese \$40, \$80

house tomato, cucumber, bacon, citrus vinaigrette \$35, \$70

wrightwood tomatoes, raisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion \$45, \$90

SALAD PROTEINS:

rotisserie chicken \$20, \$40

shrimp \$30, \$60

SIDES:

mashed potatoes with roasted garlic \$32, \$64

buffalo cauliflower ranch breadcrumbs \$32, \$64

coleslaw \$25, \$50

spatzle mac n' cheese with bacon \$36, \$72

creamed spinach \$36, \$72

SIGNATURES:

bbq ribs smoke daddy bbq sauce, coleslaw \$80, \$160

salmon grilled asparagus, garlic ginger soy glaze \$90, \$180

rotisserie chicken chicken au jus \$65, \$130

filet of beef (4oz filets) porcini mushroom rub, worcestershire butter \$200, \$400

prime rib (6oz portions) porcini mushroom rub, beef au jus, horseradish cream \$240, \$480

pork chops (10 bone rack) apple cider au jus \$130, \$260

rigatoni pomodoro \$70, \$140

DESSERTS:

chocolate chip cookies \$30, \$60

carrot cake bites \$45, \$60

key lime pie bites \$50, \$100

KIDS:

tenders & fries \$29, \$58

hamburger \$35, \$70

mac & cheese \$25, \$50

noodles (red sauce or butter) \$25, \$50

FAQ'S

ARE THERE ANY FEES?

- On top of the food and beverage subtotal there is tax.
- A 5% service charge will be applied to all Catering and Event orders
- For delivery orders subtotaling \$250-\$650 there is a flat delivery fee of \$50, within 5 miles of the restaurant.
- For delivery orders subtotaling \$651 or higher there is an 8% delivery fee, within 5 miles of the restaurant.
- Deliveries over 10 miles from the restaurant are limited and require advance notice /approval from Catering Manager.
- Gratuity for both pick up and delivery orders is at your discretion.

WHEN SHOULD I PLACE MY ORDER?

- You are welcome to place your Catering order as far out as you'd like! We do 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 REQUIREMENTS TO BOOK A CATERING ORDER?

- There is a 10 guest minimum requirement to place a Catering order. If you have a smaller group, we encourage you to place a to-go order directly with the restaurant, or you are welcome to order off menu for delivery via Caviar.
- There is a \$250 food & beverage minimum spend to be eligible for delivery.

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

- Serving utensils are included
- Individually wrapped cutlery sets, plates, napkins available
- Our Catering food comes warm and ready to serve. To keep your food warm for up to two hours, you may purchase warming sets - \$9.00 each.