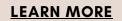






SUMMER PICNICS

BBQ | TACOS | ALL AMERICAN



www.northernfork.com



PACKAGES

100 PERSON MINIMUM- STAFFED EVENTS ALL COOKING ON SITE- 2HR PACKAGES



ALL AMERICAN

\$19.99

PER PERSON

Beef Burgers (Upgrade to Smashburgers + \$2) All Beef Hot Dogs Chicken Breasts Impossible Burgers or Beyond Vegan Dogs Add Brats +\$2 Fixins' Rotini Summer Pasta Salad Green Bean Potato Salad Watermelon Slices Chips Assorted Cookies and Brownies

TACOS

\$22.99

Barbacoa Beef (Upgrade to Flank Steak +\$3) Tomatillo Chicken Pork Carnitas Add Tequila Lime Shrimp +\$3 Black Beans & Plantains Toppings Corn and Flour Tortillas Salsa Verde Tortilla Chips Add Guac +\$3 Elote Salad (Grilled Elote +\$3) Churros

* HUWE

PACKAGES

100 PERSON MINIMUM- STAFFED EVENTS ALL COOKING ON SITE- 2HR PACKAGES



TEXAS PIG ROAST \$24.99 \$29.99 PER PERSON PER PERSON Pulled Pork Whole Roast Pig Pulled Chicken Pulled Chicken Sandwich Burnt End Links Burnt End Links Beyond Vegan Dogs Impossible burger or Beyond Vegan Dogs Upgrade to Ribs or Brisket +\$3 Upgrade to Brisket or Ribs + \$3 Brioche Buns **BBO** Sauces **BBQ Sauces** Brioche Buns Pit Style Beans Pit Style Beans Cornbread Cornbread Four Cheese Macaroni Four Cheese Macaroni Red Cabbage Coleslaw Red Cabbage Coleslaw Watermelon Watermelon Banana Pudding Cups Banana Pudding Cups and Cookies and Cookies



PACKAGES

ADDITIONAL SERVICES

Additional Service Hours Available Beer and Wine Service A La Carte Beverage Dessert Stations Party Rentals

PRODUCTION FEE

\$1250

Picnic production fee covers the cost of our grill master and serving staff, grill and propane, pop up food tents for the food stations, chafing dishes, covers and other equipment needed to execute the food service. The production fee also covers the cost of liability insurance, transportation to and from your events.



NORTHERN FORK PICNICS T H E D E T A I L S

FOOD

Our menu and kitchen are built to accommodate gluten free, vegan, vegetarian, and dairy free diets. Please ask your event planner for details on any dietary concerns you or your guests may have. We ask that these requests be detailed no later than 7 days prior to your event. I4 day notice for a Pig Roast.

BEVERAGE

All alcoholic beverages require BASSET-certified bartenders. Full liquor packages, mixed cocktails, jockey boxes, and luxury disposable glassware are available upon request. Please advise your event planner of any glass restrictions if using a venue outside of our preferred partners.

LOCATION

Northern Fork partners with an array of Chicagoland's finest venues and parks. We are happy to assist your search for the perfect space to host your event. Site inspections may be required prior to your event to ensure the most exceptional event execution.

EQUIPMENT

All packages include eco-friendly plates, flatware, and napkins. Grill packages require the rental of a grill or roaster for an additional fee.

FINE PRINT

Packages are built for groups over 100 people. If you have a group under 100 people, CALL US! Additional fees may apply. All picnic events require Northern Fork's professional and friendly staff, requirements specific to your event will be outlined by your event planner. Events require a 25% deposit and signed contract to guarantee service. Payment in full is due seven days prior to your event. Northern Fork is fully insured. Certificates of insurance are available upon request. 2 hr buffet service. Does not include setup time.