



*nf*  
NORTHERNFORK

# SUMMER PICNICS

BBQ | TACOS | ALL AMERICAN

**LEARN MORE**

[www.northernfork.com](http://www.northernfork.com)



# PACKAGES

100 PERSON MINIMUM- STAFFED EVENTS

ALL COOKING ON SITE- 2HR PACKAGES

nf

## 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**

PER PERSON

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



# PACKAGES

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

nf

## TEXAS

**\$24.99**

PER PERSON

Pulled Pork  
Pulled Chicken  
Burnt End Links  
Beyond Vegan Dogs  
Upgrade to Ribs or Brisket +\$3  
Brioche Buns  
BBQ Sauces  
Pit Style Beans  
Cornbread  
Four Cheese Macaroni  
Red Cabbage Coleslaw  
Watermelon  
Banana Pudding Cups  
and Cookies

## PIG ROAST

**\$29.99**

PER PERSON

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



# PACKAGES

nf

## 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. 14 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.