



# 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 hard-boiled eggs, 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

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**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

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HALF PAN SERVES 12

FULL PAN SERVES 24

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### STARTERS:

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

### SALADS:

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

### SLIDERS:

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

### SIDES:

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

### SIGNATURES:

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

### DESSERTS:

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

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**whole cakes and pies available upon request**  
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### KIDS:

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

\*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

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### AMERICAN GRILLS

*Woodfired American*

**CROSBY'S**  
KITCHEN

**NILES**

CKSouthportCatering@4srg.com  
(773) 772 1697



**SOUTHPORT**

CKNilesEvents@4srg.com  
(773) 772 1697

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## REMINGTON'S

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RemingtonsEvents@4srg.com  
(312) 543 3959

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ESTD  2020

**THE PERCH**  
KITCHEN AND TAP

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PerchEvents@4srg.com  
(773) 772 1697

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## 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 no 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.