

HORS D'OEUVRES

Portioned out at ONE piece of each item per guest.

*Fresh Maryland Lump Crab Cakes
Mini Beef Wellingtons
Southern Style Chicken Fritters
Mini BBQ Pulled Pork Sliders
Mini Cheeseburger Sliders
Buffalo Chicken Wings*

Portioned out at TWO pieces of each item per guest.

*Homemade Mini Meatballs with BBQ Sauce
Tomato Bruschetta with Parmesan Flat Bread
Cream Cheese Stuffed Breaded Jalapeno
Beer Battered Mozzarella Stick
Mini Spinach Spanakopita
Breaded Stuff Mushrooms*

PARTY TRAYS

Fresh Vegetable, Seasonal Fruit or Domestic Cheese

Choose two of any of the above selections. Tray for 30 guests \$69.99 Tray for 60 guests \$129.99

SALAD CHOICE

Classic Caesar

Fresh Romaine, parmesan cheese and croutons tossed in a creamy Caesar dressing.

Open Range Salad

Iceberg lettuce topped with tomato, red onion, cucumber, applewood bacon and shredded cheese.

ENTRÉE SELECTIONS

Texas Beef Brisket

Dry rubbed and slow cooked beef brisket, sliced lean and tender, served with BBQ sauce.

Sirloin Beef Tips

Extremely tender diced beef sirloin tips tossed in a portabella mushroom reduction.

Beef Prime Rib

Slow roasted sliced prime rib roast served with warm au jus.

Petit Filet Mignon

Beef tenderloin dressed with a light Merlot demi-glaze. Additional \$2.50 per guest.

Off the Hook BBQ Ribs

Slow smoked in-house with an oak and applewood blend of wood chips and tossed in BBQ sauce.

Roasted Pork Tenderloin

Sliced pork served with our homemade fire-roasted and andouille sausage stuffing.

Baja Stuffed Chicken Breast

Grilled chicken breast stuffed with smoked ham and gruyere cheese then topped with roasted red pepper sauce.

Chicken Piccata

Chicken breast sautéed with a lemon caper sauce tossed with baby spinach and diced tomato.

Mom's Home-Style Chicken

Fresh pieces of chicken prepared your choice of Southern fried or oven baked.

Sugar Cane Shrimp

Grilled and lightly seasoned shrimp served on a sugar cane skewer brushed with an herb butter blend.

Four Cheese Spinach Ravioli

Jumbo raviolis tossed in a roasted red pepper cream sauce and topped with parmesan cheese.

Build Your Own Pasta

Your choice of fettuccine or penne pasta tossed with marinara or alfredo and choice of grilled chicken or meatballs.

COMPLEMENTS

*Roasted Garlic & Parmesan Mashed
Zesty Durango Rice
Grilled Vegetable Medley
Baked Beans with Bacon & Brisket*

*Chipotle Mashed Potatoes
Lemon Dill Rice
Green Beans Almondine
Vegetarian Black Beans*

*Blue Cheese Bacon Mashed
Seasoned Wild Rice
Steamed Asparagus Spears
Roasted Yukon Potatoes*

DESSERT PLATTERS

Mini samplings of the Chef's favorite freshly made and all natural pastries.



FOOD MENU PRICING

(All packages include bakery rolls, soft drinks, tea and coffee)

Buffet Style Bronze Package

Includes choice of one appetizer or one salad, two entrees and two sides. Add dessert platter for \$2 per guest.

\$13.99++ per guest

(++Does Not Include 17% Service Fee and 8% Sales Tax)

Buffet Style Silver Package

Includes choices of one appetizers, one salad, two entrees, two sides and dessert platters.

\$17.99++ per guest

(++Does Not Include 17% Service Fee and 8% Sales Tax)

Buffet Style Gold Package

Includes choices of three appetizers, one salad, two entrees, three sides and dessert platters.

\$24.99++ per guest

(++Does Not Include 17% Service Fee and 8% Sales Tax)

Buffet Style Platinum Package

Includes choices of three appetizers, two salads, three entrees, three sides and dessert platters.

\$28.99++ per guest

(++Does Not Include 17% Service Fee and 8% Sales Tax)

MENU ENHANCEMENTS PRICING

Each additional appetizer add 2.50++ per guest

Each additional salad add 3.00++ per guest

Each additional entree add 5.00++ per guest

Each additional side add 2.50++ per guest

Client Approval: _____ **Date:** _____

This menu is merely a guide for pricing purposes and should not be viewed as the total extent of our event catering menu or catering abilities. I prefer to speak with you personally to discuss the full nature, size, budget and true scope of the event that you are hosting. Our kitchen and service staff is committed to design your experience the tastiest and most comfortable it can be. I will be happy to customize a unique menu for an event ranging from 10 guests to 180 guests. We are truly here to assist you and would appreciate the opportunity to earn your trust and business. We specialize in golf outings, weddings, showers, rehearsal dinners, outdoor barbecue parties, business luncheons and off-site catering at any location. Please feel free to contact me with any questions or concerns.

Sincerely, Greg

EXECUTIVE CHEF / PROPRIETOR

CATERING LIAISON

Catering Line: 630.853.5445

Restaurant: 630.466.0727

openrangegrill@yahoo.com

Open Range Grill Accommodations

Main Dining Room 125 guests

Private Pine Room 180 guests

Private Upstairs Loft 40 guests

Perfect for small luncheons or showers.