

## **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.*

***\$17.99++ 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.*

***\$21.99++ 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.*

***\$28.99++ 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.*

***\$32.99++ 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.