



*All packages include 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 18% Service Fee and 8% Sales Tax)*

***Buffet Style Silver Package***

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

***\$21.99++ per guest***

*(++Does Not Include 18% 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 18% 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 18% 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***

**Dessert Platters**

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

**Contact Us:**

Catering Line: 630.649.1791

Restaurant: 630.466.0727

[info.openrangegrill@gmail.com](mailto:info.openrangegrill@gmail.com)

**Open Range Grill Accommodations**

Main Dining Room 125 guests

Private Pine Room 130 guests

Private Upstairs Loft 25 guests

## **Horderves**

***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 Flatbread Cream Cheese  
Stuffed Breaded Jalapenos  
Beer Battered Mozzarella Sticks  
Mini Spinach Spanakopita  
Breaded Stuffed 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***

*Mixed lettuce, tomato, cucumber, carrots, red onion and choice of 3 salad dressings*

## **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 & 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, lightly seasoned shrimp served on a sugar cane skewer brushed with an herb butter blend.*

***Four Cheese Spinach Ravioli***

*Junbo 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, Chipotle Mashed Potatoes, Blue Cheese Bacon Mashed, Zesty Durango Rice, Lemon Dill Rice, Seasoned Wild Rice, Grilled Vegetable Medley, Green Beans Almondine, Steamed Asparagus Spears, Baked Beans with Bacon & Brisket, Vegetarian Black Beans, Roasted Yukon Potatoes*



**Buffet Style Pizza, Pasta & Salad Package**

**\$17.99++ per person**

(++Does Not Include 18% Service Fee and 8% Sales Tax)

**Includes 16 inch Thin Crust Pizzas, Build Your Own Pasta and Choice of Salad**

**Choose your Pasta:**

*Penne  
Rotini  
Spaghetti  
Macaroni*

**Choose your Sauce:**

*Marinara  
Meat Sauce  
Olive Oil and Garlic with Tomato and  
Spinach*

**Choose your Protein:**

*Chicken  
Meatballs  
Shrimp \*Additional charge*

**Choose your Salad:**

*Classic Caesar Salad - Fresh Romaine, parmesan cheese and croutons tossed in a creamy Caesar dressing  
Open Range Salad - Mixed lettuce, tomato, cucumber, carrots, red onion and choice of 3 salad dressings*

**Buffet Style Brunch Package**

**\$17.99++ per person**

(++Does Not Include 18% Service Fee and 8% Sales Tax)

*Santa Fe Chicken Pasta  
Homemade Mac n Cheese  
Smoked Beef Brisket  
Bbq Pulled Pork  
Scrambled Eggs*

*Bacon and Sausage Links  
Hash Browns  
Pancakes and French Toast  
Fresh Seasonal Fruit  
Assorted Pastries*

**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. Please contact us to discuss the full nature, size, budget and true scope of the event that you are hosting. Our kitchen and service staff are committed to design your experience the tastiest and most comfortable it can be. We will be happy to customize a unique menu for an event ranging from 10 guests to 180 guests. We are 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 us with any questions or concerns.

*Sincerely, Open Range Grill*  
Catering Line: 630.649.1791  
Restaurant: 630.466.0727  
[info.openrangegrill@gmail.com](mailto:info.openrangegrill@gmail.com)