



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.

\$19.99++ 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.

\$23.99++ 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.

\$30.99++ 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.

\$34.99++ 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

Open Range Grill Accommodations

Main Dining Room 125 guests

Private Pine Room 130 guests

Private Upstairs Loft 25 guests

***Please note there is a 4% surcharge on credit card purchases.

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 \$4.00 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 Southern fried or oven baked. Additional \$2 per guest.

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



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Buffet Style Pizza, Pasta & Salad Package

\$19.99++ 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 Fajita Package

\$19.99++ per person

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

Includes Your Choice of Steak, Chicken or Portabella Mushroom.

Add a second choice for an additional \$2

Served with sauteed peppers and onions, your choice of corn or flour tortillas, cilantro rice, vegetarian black beans, shredded cheese, sour cream, guacamole, tortilla chips and our house made salsa.

** Can substitute Shrimp as an option for an additional \$1.50 per person*

Buffet Style Brunch Package

\$19.99++ 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

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