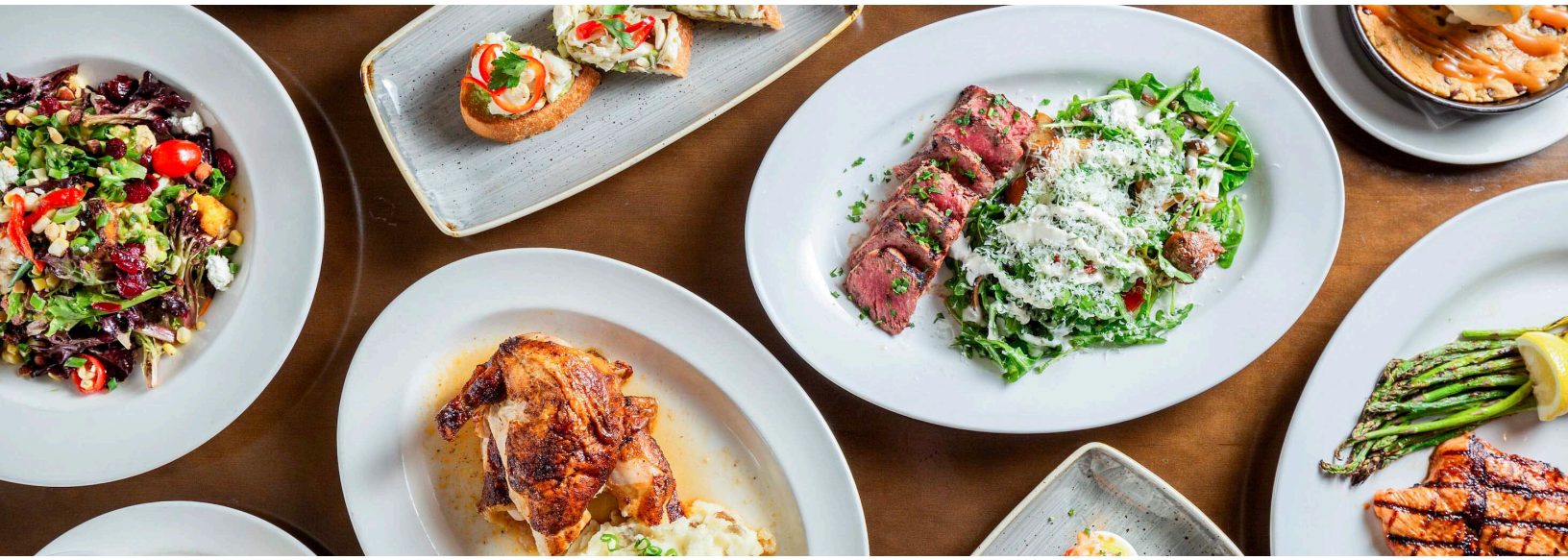
CATERING
MENU



CONTACT INFO

PLACE AN ORDER

773.772.1697
CATERING@4SRG.COM

@REMINGTONSCHICAGO

@REMINGTONSCHI

STARTERS

GUACAMOLE per pint 25
avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips

SPINACH DIP per quart 27
spinach, artichokes, parmesan cream sauce, housemade tortilla chips

LOBSTER DEVILED EGGS per dozen 32
loaded with lobster, lobster oil

CRAB TOAST per dozen 42
jumbo lump crab, avocado puree, pickled chilies

MINI FILET SLIDERS per dozen 50
blue cheese, candied red onion

MINI CRAB CAKES per dozen 36
fresh jumbo lump crab, remoulade

SALADS half pan / full pan

BRUSSELS 40 / 70
arugula, lemon vinaigrette, dried blueberries, bacon, almonds, manchego cheese

-----add chicken + 13 / 25

WRIGHTWOOD SALAD 40 / 70
tomatoes, craisins, avocado, goat cheese, corn, almonds, citrus vinaigrette, cornbread croutons, roasted red peppers, green onion

-----add chicken + 13 / 25

CHOPPED WEDGE 40 / 70
marinated tomatoes, hard cooked egg, smoked bacon, maytag blue cheese

SIGNATURES half pan / full pan

BBQ'D BABYBACK RIBS 80 / 150
coleslaw

SALMON 90 / 175
grilled asparagus, lemon butter

CONCHIGLIE 75 / 150
shells, pomodoro, roasted garlic cream, ricotta, mozzarella

ROTISSERIE CHICKEN 40/70
chicken au jus

PORK CHOPS 10 bone rack 120
apple cider au jus

FILET OF BEEF per lb, 5 lb minimum 25
porcini mushroom rub, worcestershire butter

PRIME RIB per lb, 5 lb minimum 27
porcini mushroom rub, beef au jus, horseradish cream

DESSERT

COOKIES per dozen 24
chocolate chip, oatmeal raisin or sugar

CARROT CAKE per dozen pieces 36
cream cheese frosting, coconut, candied pecans

KEY LIME PIE each 30
walnut graham cracker crust, whipped cream

NUTELLA BROWNIE BITES per dozen 30

SIDES

half pan / full pan
20/40

MASHED POTATOES with roasted garlic
SPAETZLE MAC & CHEESE
ROASTED BRUSSELS SPROUTS
CREAMED SPINACH

4 STAR
BREAKFAST PACK
SERVES 24

SCRAMBLED EGGS

BACON OR SAUSAGE

PANCAKES OR FRENCH TOAST
BUTTER, JELLY, SYRUP

HASHBROWNS

FRESH FRUIT

$375

PACKAGED COCKTAILS
8 COCKTAILS PER BOTTLE 80

MOSCOW MULE
VODKA, GINGER BEER, LIME

OLD FASHIONED
BOURBON, RICH DEMERARA SYRUP, BITTERS, ESSENTIAL OILS

MUST PROVIDE ID FOR ALCOHOL PICK UP AND DELIVERY

ORDER DETAILS

HALF PAN FEEDS ~12 GUESTS
FULL PAN FEEDS ~24 GUESTS

ALL ITEMS ARE PACKAGED HOT UNLESS REQUESTED OTHERWISE.

MENU ITEMS INCLUDE SERVING UTENSILS
WARMING SETS $9.00

AVAILABLE FOR PICK-UP AND DELIVERY
8% DELIVERY FEE WITHIN 5 MILES OF RESTAURANT,
+$1/MILE FOR LONGER DISTANCES

DRINKS

BEVERAGES PER 6 PACK / DOZEN 18 / 30
COKE, DIET COKE, SPRITE, BOTTLED WATER, LEMONADE, ICED TEA

ROSÉ PER BOTTLE, STILL OR SPARKLING	40
HOUSE WHITE WINE	40
HOUSE RED WINE	40

FAQ

WHEN SHOULD I PLACE MY ORDER?

- YOU ARE WELCOME TO PLACE YOUR CATERING ORDER AS FAR OUT AS YOU'D LIKE! WE DO 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 REQUIREMENTS TO BOOK A CATERING ORDER?

- THERE IS A 10 GUEST MINIMUM REQUIREMENT TO PLACE A CATERING ORDER. IF YOU HAVE A SMALLER GROUP, WE ENCOURAGE YOU TO PLACE A TO-GO ORDER DIRECTLY WITH THE RESTAURANT, OR YOU ARE WELCOME TO ORDER OFF MENU FOR DELIVERY VIA CAVIAR.
- THERE IS A $250 FOOD AND BEVERAGE MINIMUM SPEND TO BE ELIGIBLE FOR DELIVERY.

ARE THERE ANY FEES?

- ON TOP OF THE FOOD AND BEVERAGE SUBTOTAL THERE IS TAX.
- A 4% SERVICE CHARGE WILL BE APPLIED TO ALL CATERING AND EVENT ORDERS
- FOR PICK UP CATERING ORDERS, THERE ARE NO ADDITIONAL FEES.
- FOR DELIVERY ORDERS, THERE IS AN 8% DELIVERY FEE WITHIN 5 MILES OF THE RESTAURANT AND AN ADDITIONAL $1/MILE OUTSIDE OF OUR DELIVERY ZONE.
- DELIVERIES OVER 10 MILES FROM THE RESTAURANT ARE LIMITED AND REQUIRE ADVANCE NOTICE/APPROVAL FROM CATERING MANAGER.
- GRATUITY FOR BOTH PICK UP AND DELIVERY ORDERS 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 AVAILABLE.
- OUR CATERING FOOD COMES WARM AND READY TO SERVE. TO KEEP IT WARM FOR UP TO TWO HOURS, YOU MAY PURCHASE WARMING SETS - $9.00 EACH.

STARTERS

GUACAMOLE per pint 25
avocado, jalapeños, onions, tomatoes, cilantro, housemade tortilla chips

SPINACH DIP per quart 27
spinach, artichokes, parmesan cream sauce, housemade tortilla chips

LOBSTER DEVILED EGGS per dozen 32
loaded with lobster, lobster oil

CRAB TOAST per dozen 42
jumbo lump crab, avocado puree, pickled chilies

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SIDES half pan / full pan 20/40

MASHED POTATOES with roasted garlic
SPAETZLE MAC & CHEESE
ROASTED BRUSSELS SPROUTS
CREAMED SPINACH

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4 STAR BREAKFAST PACK

serves 24

SCRAMBLED EGGS
BACON OR SAUSAGE
PANCAKES OR FRENCH TOAST
butter, jelly, syrup
HASHBROWNS
FRESH FRUIT

$375

DESSERT

COOKIES per dozen 24
chocolate chip, oatmeal raisin or sugar

CARROT CAKE per dozen pieces 36
cream cheese frosting, coconut, candied pecans

KEY LIME PIE each 30
walnut graham cracker crust, whipped cream

NUTELLA BROWNIE BITES per dozen 30

DRINKS

BEVERAGES per 6 pack / dozen 18 / 30
coke, diet coke, sprite, bottled water, lemonade, iced tea

ROSÉ per bottle, still or sparkling 40
HOUSE WHITE WINE 40
HOUSE RED WINE 40

PACKAGED COCKTAILS

8 cocktails per bottle 80

MOSCOW MULE
vodka, ginger beer, lime

OLD FASHIONED
bourbon, rich demerara syrup, bitters, essential oils

must provide ID for alcohol pick up and delivery

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ARE THERE ANY FEES?

- ON TOP OF THE FOOD AND BEVERAGE SUBTOTAL THERE IS TAX.
- A 2% SERVICE CHARGE WILL BE APPLIED TO ALL CATERING AND EVENT ORDERS
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- FOR DELIVERY ORDERS, THERE IS AN 8% DELIVERY FEE WITHIN 5 MILES OF THE RESTAURANT AND AN ADDITIONAL $1/MILE OUTSIDE OF OUR DELIVERY ZONE.
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