

- Graduations
- BBQ's
- Full Service Weddings
- Schools
- Churches
- Hospitals
- Business Meetings
- Company Picnics
- and More!



Part of the Community Since 1972

CATERING MENU

FAR BEYOND THE USUAL

- BREAKFAST, LUNCH OR DINNER
- SPECIAL AND CUSTOM PACKAGES AVAILABLE!
- WE CATER ALL TYPES AND SIZES OF EVENTS
- DELIVERY OR PICK-UP
- EQUIPMENT RENTAL AVAILABLE
- CAN ACCOMMODATE DIETARY NEEDS

Ask for Dave, John or Paul
(708) 389-4618 Restaurant

www.thecountryhouserestaurant.com
facebook.com/countryhouserestaurant
 email: countryhouserestaurant@comcast.net

5400 W. 127th Street - Alsip, IL 60803



Proud to use only the finest ingredients and highest level of customer service in order to create your event . . .
 "From Scratch"!





Part of the Community Since 1972

Welcome Home to Country House! Since 1972, we have always used fresh ingredients, making all of our products in-house without sacrificing the quality of our food or service. Whether you need a tray of Salad or a Full Service Event with Food, Servers and Rental Equipment for 1,000 people, we are always excited and grateful for the chance to provide you with the highest quality of ingredients and service!! We always pay equal attention to each event as if it were our own!

Call us today. We are always happy to answer your questions and help customize the perfect event! We know that every event is unique, so let us use our expertise to put together and portion a menu to meet your specific needs and budget.

On-Site Staffing - Set Up - Clean Up
We Rent China, Silverware, Glassware, Tables and Chairs, Etc. Call for a Quote!
Ask about Hall Rental

APPETIZERS & DIPS (Please allow 72 hours)

(Appetizer pricing varies - Call for quote)
Don't see it...just ask!

DIPS

- Homemade Guacamole with chips mkt. price
- Fresh Hummus (Roasted Pepper Available)
small 35.00 medium 60.00
- Baked Spinach & Artichoke Dip with Tortilla Chips
small 35.00 medium 65.00
- Bruschetta small 35.00 medium 70.00

HOT APPETIZERS

- Crab Stuffed Mushrooms 17.50 doz.
- Beef Teriyaki Skewers 17.50 doz.
- Mini Meatballs 15.00 doz.
- Wings (Buffalo, BBQ or Honey Mustard) 14.50 doz.
- Bacon Wrapped Water Chestnuts or Dates 15.50 doz.
- BBQ Chicken Skewers 16.50 doz.
- Italian Sausage Skewers 16.50 doz.
- Fried Ravioli 15.35 doz.

COLD APPETIZERS

- Vegetable Tray small 35.00 medium 70.00
- Cheese & Cracker Tray small 35.00 medium 70.00
- Shrimp Cocktail (Jumbo or Medium) mkt. price
- Caprese Skewers 14.50 doz.

ASSORTED MINI SANDWICHES & SLIDERS - 39.95 DOZ.

- Pulled Pork Sliders
- Ham & Cheese with Dijon Mustard
- Roast Beef & Cheddar with Horseradish Mayo
- Turkey with Cranberry Mayo

SALADS

	Small Serves (6-8)	Med (15-20)	Large (25-30)
Caesar Salad with our own roasted garlic Caesar dressing	22.00	35.00	44.00
Garden Salad with your choice of dressing	22.00	35.00	44.00
Roma Salad romaine lettuce with roma tomatoes, red onion and mozzarella	24.00	37.00	51.00
Greek Salad with our own Greek vinaigrette	26.00	43.00	54.00
Sundried Salad	26.00	43.00	54.00
Romaine lettuce with sundried tomatoes, roasted pecans, raisins & mozzarella, with balsamic or Caesar dressing			
Harvest Spinach Salad	27.00	44.00	55.00
Spinach, walnuts, dried cherries, cranberries and provolone cheese with homemade extra virgin raspberry vinaigrette or extra virgin balsamic or poppy seed dressing			
Santa Barbara Avocado & Strawberry Salad	28.00	46.00	58.00
Romaine lettuce with fresh avocado, green apples, fresh strawberries, honey roasted walnuts and crumbled bleu cheese. With your choice of dressing.			
Popeye Salad	28.00	46.00	58.00
Fresh spinach, avocado, our thick cut bacon, hard boiled egg, roma tomatoes, shredded cheddar and croutons with Russian dressing or your choice of dressing			
Ionian Salad	28.00	46.00	58.00
From the heart of the Mediterranean Diet. Fresh mozzarella cheese, dried apricots, honey roasted walnuts and raisin croutons served over romaine lettuce with Pylion Estates extra virgin olive oil honey balsamic dressing.			
Apricot Salad	28.00	46.00	58.00
Dried apricots, cherries and walnuts atop baby spinach, homemade chow mein noodles and cheddar cheese.			
Apple Cranberry Pecan Salad	28.00	46.00	58.00
Romaine lettuce with fresh apple, sundried cranberries, candied pecans and sliced cheddar cheese. With your choice of dressing.			
Village Salad	35.00	55.00	68.00
Cucumber, tomato, kalamata olives, feta cheese, onions and peppers with Greek vinaigrette.			
Country House Chopped Salad	35.00	55.00	68.00
Fresh roasted chicken breast, bacon, cheddar cheese, egg, tomato, cucumber and red onion chopped and served on a bed of chopped lettuce with choice of dressing.			
Kalamata Chopped Salad	35.00	55.00	68.00
Chopped artichokes, tomatoes, cucumbers, red onion, Greek olive, pepperoncini, raisins and kasseri cheese on top of romaine.			
Door County Salad	35.00	55.00	68.00
Sundried tart cherries, fresh strawberries, roasted pecans and fresh mozzarella cheese on romaine.			
Cold Pasta Salad	35.00	55.00	68.00
Penne pasta with artichokes, cucumbers, bell peppers, red onion and feta cheese with lemon vinaigrette.			
Southwest Quinoa Salad	45.00	55.00	68.00
Black beans, cheddar cheese, cilantro, tomatoes, red peppers, red onion and avocado. Served with creamy chipotle and chimichurri dressing.			
Asian Quinoa Salad	45.00	55.00	68.00
Cilantro, red onions, cucumbers, tomatoes, celery, red peppers, avocado, sesame oil, sriracha and hoisin sauce.			

When it's your turn to give the Party...
Who can you call? ... 708-389-4618



MEAT ENTREES

Chicken Breast marinated, roasted and sliced	10.95/lb
Athenian Style with lemon, artichokes, tomato & fresh basil	12.50/lb
Roman Style with Italian vegetables, garlic, white wine & parmesan	11.50/lb
Portabella Marsala sauteed with marsala wine sauce & mushrooms	11.95/lb
Parmesan pounded, breaded & baked with tomato sauce & mozzarella	11.95/lb
Chicken Limone lightly breaded & sautéed in extra virgin olive oil, lemon juice & white wine	11.95/lb
Apricot dried cherries, walnuts and apricots, atop spinach with teriyaki glaze	12.95/lb
Chicken Tenders all white meat chicken fried to perfection	9.95 /lb
Roasted Chicken Natural au jus or BBQ style	1.50/pc
Athenian or Roman Style	2.25/pc
Fried Chicken	1.95/pc
Chicken Shish-Ka-Bobs (vegetarian available) marinated with fresh vegetables and grilled Greek style, served over rice...	8.95 ea
Roast Turkey Breast fresh roasted & sliced off the bone, with pan gravy	11.95/lb
Italian Sausage cut small, sautéed with fresh roasted peppers, onions and garlic	10.25/lb
Pulled Pork slow roasted, brushed with our original BBQ sauce & pulled apart by hand	10.75/lb
Fresh Baked Ham sliced thin off the bone	10.65/lb
Apple Cider Brined Pork Loin in it's own pan gravy	10.95/lb
Pylan Roast Pork tender & juicy pork loin brined & roasted with our olive oil, lemon & oregano with tzatziki sauce...great! (6 lb. min.)	11.95/lb
Pork Tenderloin Medallions sautéed in our balsamic vinaigrette (6 lb. minimum)	12.95/lb
BBQ Baby Back Ribs basted in our tangy BBQ sauce, grilled and cut (6 slab minimum - need 72 hours)	mkt. price
Fresh Polish Sausage or Brats with sauerkraut	call for pricing
Roast Sirloin of Beef sliced thin with natural au jus	12.95/lb
Italian Style Beef sliced thin, served with a side of giardiniera and peppers - perfect for sandwiches!	13.95/lb
Meatballs made from fresh ground beef & baked in meat or tomato sauce	1.75 ea
Yankee Pot Roast lean pot roast from eye of round, slow cooked & sliced, served with its own pan gravy over noodles (6 lb. min.)	13.95/lb
Mom's Glazed Meatloaf sliced and ladled with brown gravy and topped with fried onions (6lb. min. - 72 hrs.)	11.95/lb
Texas Beef Brisket slow roasted, fork tender, sliced & basted with BBQ (6 lb. min. - 72 hrs.)	mkt. price
Corned Beef & Cabbage thick sliced real homemade corned beef...not from the deli (6 lb. min. - 72 hrs.)	mkt. price
Beef Tenderloin grilled, sliced and finished in the oven with crumbled bleu cheese and balsamic vinaigrette (8 lb. min. - 72 hrs.)	mkt. price
Roast Leg of Lamb marinated, spit roasted & sliced with rosemary gravy (8 lb. min. - 72 hrs.)	mkt. price

PASTA ENTRÉES

With your choice of penne or bowtie pasta

Chicken Pesto Chicken breast, roasted peppers, mushrooms and tomato with pesto sauce

Chicken Marsala Chicken breast and portabella mushrooms in our marsala wine sauce

Chicken Cajun Chicken breast & roasted peppers in our spicy tomato-alfredo sauce

Athenian Pasta Chicken breast, spinach, artichokes, tomatoes, feta cheese, garlic & white wine

Tuscan Fresh spinach, walnuts, mushrooms & fresh mozzarella tossed in extra virgin olive oil

Vegetable Pesto Asparagus, green beans and red potatoes tossed with basil pesto sauce

Sundried Tomato Pesto Spinach, artichokes & asparagus tossed in our homemade sundried tomato pesto sauce

Zucchini Parmesan Parmesan crusted zucchini, served over pasta with marinara sauce

Small (Serves 6-8) **33.50**

Medium (Serves 15-20) **64.00**

Large (Serves 25-30) **85.00**

Homemade Lasagna, Stuffed Shells and Baked Ziti

(Available Frozen) Please allow 72 hours

Layers of noodles stuffed with ricotta and mozzarella cheese
with meat or tomato sauce (Spinach Available)

Small (Serves 8-12) **35.00**

Large (Serves 20-30) **68.00**

Stuffed Shells - small 35.00 medium 53.00

SALMON & FISH ENTRÉES (ALLOW 72 HOURS)

Fresh Grilled Salmon (BBQ or Teriyaki Style) mkt. price

Greek Style Grilled with lemon, Pylion Estates olive oil and oregano - topped with a lemon slice mkt. price

Sundried Topped with our homemade sundried tomato pesto mkt. price

House Specialty Topped with artichokes, asparagus and tomatoes sauteed in olive oil with fresh basil mkt. price

Grecian Broiled Whitefish Olive oil, lemon and oregano mkt. price

Athenian Whitefish Pan fried and baked with artichokes, tomatoes, olive oil, lemon and oregano mkt. price

STIR FRY ENTRÉES (Minimum 15)

With fresh vegetables stir fried in fresh ginger teriyaki sauce. Served over rice or stir fried noodles.

Chicken 8.50/per person

Marinated Steak or Shrimp 10.50/per person

GRILLED FAJITAS (Minimum 15)

Seasoned, grilled and sliced, with green and red peppers and onions. Served with cheese, sour cream, fresh salsa and flour tortillas. (Corn tortillas up request)

Chicken 8.50/per person

Steak 10.50/per person

Add Homemade Guacamole 2.00/per person add'l.

Add Fresh Chips and Salsa 1.50/per person add'l.

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SIDE DISHES

PASTAS

Your choice: Penne or Bowtie

Your choice of sauce: Basil Pesto, Tomato, Meat or Olive Oil, Herbs and Garlic
Add 5.00 for Alfredo

Small (Serves 6-12) **26.00** **Medium** (Serves 15-20) **39.00** **Large** (Serves 25-35) **53.00**

Baked with Mozzarella Cheese - Add 5.00 for Small Trays / Add 10.00 for Med./Large Trays

POTATOES AND MORE

	Small	Med.	Large
Roasted Red Potato Wedges	24.00	36.00	49.00
Spartan Baked with feta cheese, onion and garlic	28.00	41.00	52.00
Vesuvio Roasted with fresh garlic, white wine and coated with parmesan	28.00	41.00	52.00
Au Gratin with sour cream and cheddar cheese	28.00	43.00	58.00
Crispy Italiano with olive oil, herbs and cheese	28.00	41.00	52.00
Greek Style Roasted with our own Pylion Estates extra virgin olive oil, lemon and oregano	28.00	43.00	58.00
Mashed Potatoes with pan gravy (brown or chicken)	24.00	36.00	52.00
Creamy Double Baked Mashed with bacon, onions, cheddar and garlic	28.00	43.00	58.00
Mashed Sweet Potatoes	28.00	43.00	58.00
Rice (White or Brown)	28.00	38.00	52.00
Brown Rice Pilaf with cranberries and walnuts	31.00	45.00	62.00
Spinach & Feta Rice Pilaf with spinach, olive oil and feta cheese	31.00	45.00	62.00
Buttered Egg Noodles - Great with Pot Roast or Chicken Marsala	22.00	35.00	48.00
Macaroni and Cheese (with jalapenos add 3.00)	29.00	43.00	59.00
Mexican Rice	26.00	43.00	58.00
Macaroni Salad	26.00	38.00	52.00
Red Potato Salad	28.00	42.00	58.00
Cole Slaw	26.00	38.00	52.00
Corn Bread (Allow 48 hours)	25.00	----	42.00
Cheddar and Fresh Jalapeno Corn Bread (Allow 48 hours)	29.00	----	49.00

SIDE DISHES

VEGETABLES

	Small	Med.	Large
Ask about our seasonal vegetables			
Broccoli Au Gratin Laced with Hollandaise and baked with cheddar	24.00	42.00	58.00
Broccoli Parmesan Baked with olive oil, garlic and lots of parmesan	24.00	42.00	58.00
Green Beans Almondine String beans with thinly sliced almonds & topped with butter	24.00	42.00	60.00
Green Bean Casserole With mushrooms, water chestnuts and topped with crispy fried onions	24.00	42.00	60.00
Roasted Italiano Roasted Italian veggies with garlic, fresh basil, olive oil and wine	31.00	50.00	63.00
Buttered Sweet Corn	24.00	46.00	54.00
Glazed Baby Carrots Glazed with fresh butter and brown sugar	26.00	42.00	58.00
Creamy Corn Gratin Sweet corn baked with cream and cheddar	29.00	43.00	61.00
Italian Baked Zucchini Grilled zucchini layered with homemade marinara and parmesan cheese	31.00	43.00	61.00
Stir Fry Vegetables With broccoli, carrots, zucchini, onions, mushrooms and peppers stir fried in teriyaki sauce....	26.00	46.00	63.00
Tomato & Cucumber Salad-Cold Farm fresh tomatoes & cucumbers tossed in our extra virgin olive oil vinaigrette (Seasonal)	30.00	46.00	60.00

FRESHLY BAKED BREAD

Italian Dinner Loaf	2.95/loaf	Garlic Bread Sticks	4.95/doz.
French Rolls (5")	5.95/doz.	Eggwash Hamburger Buns	5.75/doz.
Knot Dinner Rolls	4.75/doz.	Pretzel Rolls	5.95/doz.

All bread includes butter packets

FRESH FRUIT

A mixture of the Season's Best small 35.00 medium 51.00 large 68.00

HOMEMADE DESSERTS (48 hour notice)

	Small Tray	Large Tray	
Turtle Brownies	25.00	45.00	Homemade Cookies (Minimum of 1 dozen) 9.00/doz.
Topped with caramel & fudge, pecans & powdered sugar			
Cinnamon Lover's Cake	25.00	45.00	<i>Ask for other specialties</i>
Laced with icing & dusted with cinnamon			
Double Thick Cheesecake	36.00	60.00	
Your choice of fresh strawberry, tart cherry, turtle or plain			
Rice Pudding	30.00	57.00	

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CUSTOM PACKAGE IDEAS (Minimum of 25 - Please allow 72 hours)

Greek

- Greek Roasted Chicken
- Pylion Roast Pork
- Spinach Feta Rice
- Greek Potatoes
- Greek Salad or Village Salad

13.95 per person

Irish

- Corned Beef
- Cabbage
- Red Potatoes
- Baby Carrots
- Garden Salad

12.95 per person

Italian

- Chicken Parmesan
- Italian Sausage or Beef
- Stuffed Shells
- Baked Zucchini
- Roma Salad

13.45 per person

Polish

- Polish Sausage w/Grilled Onions
- Roasted Chicken
- Sauerkraut
- Roasted or Mashed Potatoes
- Tomato & Cucumber Salad

13.70 per person

BBQ

- BBQ Rotisserie Chicken
- BBQ Pulled Pork
- Potato Salad
- Sweet Corn
- Cole Slaw

11.50 per person

Southern Comfort

- Fried Chicken
- Meatloaf or Pot Roast
- Mac-N-Cheese
- Mashed Potatoes
- Corn Casserole

12.95 per person

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BREAKFAST PACKAGES (Minimum of 15 - Allow 24 hours)

We can accommodate any size party. Choose your own package.

Package #1 (Full Breakfast)

Includes the following:

- Scrambled Eggs
- French Toast or Crepes
- Sausage Links & Bacon
- Red Potatoes or Hash Browns
- Fresh Fruit
- Orange Juice
- Syrup & Butter

9.75 per person

Package #2 (Hearty Traditional)

Includes the following:

- Scrambled Eggs
- French Toast or Crepes
- Biscuits & Gravy
- Fresh Fruit
- Orange Juice
- Syrup & Butter

9.45 per person

Package #3 (Traditional)

Includes the following:

- French Toast or Crepes
- Sausage Links & Bacon
- Red Potatoes or Hash Browns
- Fresh Fruit
- Orange Juice
- Syrup & Butter

9.25 per person

Package #4 (Mexican)

Includes the following:

- Scrambled Eggs
- Potatoes with Chorizo
- Bacon
- Salsa
- Flour Tortillas
- Cheese
- Sour Cream
- Orange Juice

9.25 per person

Add Coffee Service for 1.75 per person

Create your own breakfast!

Call and we will personalize your menu with any combination
or anything available in the restaurant!

See our Restaurant Menu

www.thecountryhouserestaurant.com

10/3/2019

*When it's your turn to give the Party...
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About Us

Country House Kitchen Company is a local, family-owned, independent foodservice provider serving the education sector for almost 20 years, feeding students from pre-school all the way through college.



Country House Kitchen Company chefs start by making food from scratch using fresh ingredients as if every meal were intended for their own children. Country House brings a “restaurant model” into area grade schools, high schools and colleges operating each on-site kitchen individually as its own “restaurant” that focuses on customer service and serving health and delicious food from scratch.

**We proudly provide fresh kitchen services
to the following schools daily:**

- **St. Xavier University**
- **Moraine Valley Community College**
- **Marist High School**
- **Marian Catholic High School**
- **St. Laurence High School**
- **Oak Lawn High School**
- **Mother Mcauley High School**
- **Mount Carmel High School**
- **Brother Rice High School**
- **Holy Trinity High School**
- **Morgan Park Academy**
- **Timothy Christian School**
- **ELIM Christian School**
- **De La Salle High School**
- **St. Alexander School**
- **St. Michael School**
- **Infant Jesus of Prague School**
- **Cabrini Retreat Centers**
- **Los Gatos High School (CA)**



**If you are interested in our services for your school, contact:
Paul, Dave or John at 708-389-4618
or email
countryhouserestaurant@comcast.net**

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FULL PARTY PLANNING AVAILABLE

In 1996 we began catering. We kept the same basic idea of using fresh ingredients and making all of our products in-house without sacrificing the quality of our food service. By catering to our existing customers as well as area churches, schools, medical offices, hospitals and family parties, we quickly grew into one of the biggest catering companies in Chicago (typically serving over 10,000 people per week). We currently cater all types of events, from small family gatherings to 1000 person full service weddings and corporate events. We always pay equal attention to each event as if it were our own.

- *Banquets*

- *On-Site Cooking*

- *Rentals*

**China • Silverware • Glassware • Linens • Tables
Chairs • Sternos • Carving Station**

- *Servers*



- **Wait Staff**
- **Bartenders**
- **Set Up/Clean Up**

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