

- 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 40.00 medium 70.00
- Baked Spinach & Artichoke Dip with Tortilla Chips
small 35.00 medium 65.00
- Bruschetta small 35.00 medium 70.00

HOT APPETIZERS (MINIMUM 4 DOZEN)

- Crab Stuffed Mushrooms mkt. price
- Beef Teriyaki Skewers 19.75 doz.
- Mini Meatballs 17.95 doz.
- Wings (Buffalo, BBQ or Honey Mustard) mkt. price
- Bacon Wrapped Water Chestnuts or Dates 17.95 doz
- BBQ Chicken Skewers 18.25 doz.
- Italian Sausage Skewers 18.25 doz.

COLD APPETIZERS

- Vegetable Tray small 40.00 medium 80.00
- Cheese & Cracker Tray small 50.00 medium 100.00
- Shrimp Cocktail (Jumbo or Medium) mkt. price
- Caprese Skewers 16.95 doz.

ASSORTED MINI SANDWICHES & SLIDERS - 49.95 DOZ.

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

SALADS

	Small Serves (6-8)	Med (15-20)	Large (25-30)
Caesar Salad with our own roasted garlic Caesar dressing	28.50	46.00	58.00
Garden Salad with your choice of dressing	28.50	46.00	58.00
Roma Salad romaine lettuce with roma tomatoes, red onion and mozzarella	31.00	48.00	64.00
Greek Salad with our own Greek vinaigrette	34.00	54.00	69.00
Sundried Salad	34.00	54.00	69.00
Romaine lettuce with sundried tomatoes, roasted pecans, raisins & mozzarella, with balsamic or Caesar dressing			
Harvest Spinach Salad	38.00	60.00	73.00
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	38.00	60.00	73.00
Romaine lettuce with fresh avocado, green apples, fresh strawberries, honey roasted walnuts and crumbled bleu cheese. With your choice of dressing.			
Popeye Salad	38.00	60.00	73.00
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	38.00	60.00	73.00
From the heart of the Mediterranean Diet. Fresh mozzarella cheese, dried apricots, honey roasted walnuts served over romaine lettuce with Pylion Estates extra virgin olive oil honey balsamic dressing.			
Apricot Salad	38.00	60.00	73.00
Dried apricots, cherries and walnuts atop baby spinach, homemade chow mein noodles.			
Apple Cranberry Pecan Salad	38.00	60.00	73.00
Romaine lettuce with fresh apple, sundried cranberries, candied pecans and sliced cheddar cheese. With your choice of dressing.			
Argentinean Salad	38.00	60.00	73.00
Romaine lettuce with portabella mushroom, red onion, red peppers, tomatoes and our creamy chimichurri ranch dressing.			
Village Salad	47.00	69.00	79.00
Cucumber, tomato, kalamata olives, feta cheese, onions and peppers with Greek vinaigrette.			
Country House Chopped Salad	47.00	69.00	79.00
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	47.00	69.00	79.00
Chopped artichokes, tomatoes, cucumbers, red onion, Greek olive, pepperoncini, raisins and kasseri cheese on top of romaine.			
Door County Salad	47.00	69.00	79.00
Sundried tart cherries, fresh strawberries, roasted pecans and fresh mozzarella cheese on romaine.			
Cold Pasta Salad	47.00	69.00	79.00
Penne pasta with artichokes, cucumbers, bell peppers, red onion and feta cheese with lemon vinaigrette.			

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



MEAT ENTRÉES

Chicken Breast marinated, roasted and sliced & parmesan	15.95/lb
Athenian Style with lemon, artichokes, tomato & fresh basil & parmesan.....	17.95/lb
Roman Style with Italian vegetables, garlic, white wine & parmesan	17.95/lb
Portabella Marsala sauteed with marsala wine sauce & mushrooms & parmesan	17.95/lb
Parmesan pounded, breaded & baked with tomato sauce & mozzarella	17.95/lb
Chicken Limone lightly breaded & sautéed in extra virgin olive oil, lemon juice & white wine	17.95/lb
Apricot dried cherries, walnuts and apricots, atop spinach with teriyaki glaze	17.95/lb
Chicken Tenders all white meat chicken fried to perfection	15.00/lb
Roasted Chicken Natural au jus or BBQ style	2.50/pc
Athenian or Roman Style	3.25/pc
Fried Chicken	3.25/pc
Chicken Shish-Ka-Bobs (vegetarian available) marinated with fresh vegetables and grilled Greek style, served over rice... 13.95 ea	
Roast Turkey Breast fresh roasted & sliced off the bone, with pan gravy	17.95/lb
Italian Sausage cut small, sautéed with fresh roasted peppers, onions and garlic & parmesan	15.95/lb
Pulled Pork slow roasted, brushed with our original BBQ sauce & pulled apart by hand	15.95/lb
Fresh Baked Ham sliced thin off the bone.....	15.95/lb
Apple Cider Brined Pork Loin in it's own pan gravy	15.95/lb
Pylan Roast Pork tender & juicy pork loin brined & roasted with our olive oil, lemon & oregano with tzatziki sauce...great! (6 lb. min.)	16.95/lb
Pork Tenderloin Medallions sautéed in our balsamic vinaigrette (6 lb. minimum).....	19.00/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	17.95/lb
Italian Style Beef sliced thin, served with a side of giardiniera and peppers - perfect for sandwiches!.....	19.00/lb
Meatballs made from fresh ground beef & baked in meat or tomato sauce & parmesan	2.50 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.).....	19.00/lb
Mom's Glazed Meatloaf sliced and ladled with brown gravy and topped with fried onions (6lb. min. - 72 hrs.) ..	Call for pricing
Texas Beef Brisket slow roasted, fork tender, sliced & basted with BBQ (8 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 cavatappi 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) 53.00
 Medium (Serves 15-20) 85.00
 Large (Serves 25-30) 105.00

Homemade Lasagna, Stuffed Shells, Baked Ziti and Cheese Tortellini

(Available Frozen) Please allow 72 hours

Layers of noodles stuffed with ricotta and mozzarella cheese

with tomato sauce (Spinach Available) Add meat sauce 5.00 small - 10.00

large

Small (Serves 8-12) 55.00
 Large (Serves 20-30) 95.00

Stuffed Shells - small 50.00 medium 70.00

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 14.95/per person

Marinated Steak or Shrimp market price

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 14.95/per person

Steak market price

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 Cavatappi

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

Small (Serves 6-12) **40.00** **Medium** (Serves 15-20) **56.00** **Large** (Serves 25-35) **70.00**

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	34.00	50.00	66.00
Spartan Baked with feta cheese, onion and garlic	40.00	55.00	70.00
Vesuvio Roasted with fresh garlic, white wine and coated with parmesan	40.00	55.00	70.00
Au Gratin with sour cream and cheddar cheese	42.00	58.00	76.00
Crispy Italiano with olive oil, herbs and cheese	40.00	55.00	70.00
Greek Style Roasted with our own Pylion Estates extra virgin olive oil, lemon and oregano	40.00	55.00	76.00
Crazy Red Potatoes Grilled with olive oil sun-dried tomato pesto, onions and feta	48.00	66.00	80.00
Mashed Potatoes with pan gravy (brown or chicken)	34.00	51.00	66.00
Creamy Double Baked Mashed with bacon, onions, cheddar and garlic	42.00	60.00	76.00
Mashed Sweet Potatoes	40.00	60.00	76.00
Spinach & Feta Rice Pilaf with spinach, olive oil and feta cheese	46.00	63.00	80.00
Buttered Egg Noodles - Great with Pot Roast or Chicken Marsala	32.00	50.00	65.00
Macaroni and Cheese (with jalapenos add 4.00)	43.00	60.00	76.00
Mexican Rice	39.00	60.00	76.00
Mexican Street Corn (Elote) with mayo, parmesan cheese & chili powder	42.00	60.00	75.00
Cole Slaw	39.00	51.00	69.00
Corn Bread (Allow 48 hours)	36.00	55.00	
Hand Cut Potato Chips	34.00	49.00	65.00

SIDE DISHES

VEGETABLES

	Small	Med.	Large
Ask about our seasonal vegetables			
Broccoli Au Gratin Laced with Hollandaise and baked with cheddar	37.00	62.00	80.00
Broccoli Parmesan Baked with olive oil, garlic and lots of parmesan	37.00	62.00	80.00
Green Beans Almondine String beans with thinly sliced almonds & topped with butter	37.00	62.00	80.00
Green Bean Casserole With mushrooms, water chestnuts and topped with crispy fried onions.....	37.00	64.00	74.00
Roasted Italiano Roasted Italian veggies with garlic, fresh basil, olive oil and wine.....	44.00	65.00	83.00
Buttered Sweet Corn	37.00	62.00	80.00
Glazed Baby Carrots Glazed with fresh butter and brown sugar	37.00	62.00	80.00
Creamy Corn Gratin Sweet corn baked with cream and cheddar	41.00	65.00	83.00
Italian Baked Zucchini Grilled zucchini layered with homemade marinara and parmesan cheese.....	44.00	69.00	85.00
Stir Fry Vegetables With broccoli, carrots, zucchini, onions, mushrooms and peppers stir fried in teriyaki sauce....	40.00	65.00	83.00
Tomato & Cucumber Salad-Cold Farm fresh tomatoes & cucumbers tossed in our extra virgin olive oil vinaigrette (Seasonal)	44.00	65.00	85.00

FRESHLY BAKED BREAD

Garlic Bread Sticks	8.95/doz.	Knot Dinner Rolls	7.95/doz.
French Rolls (5")	10.00/doz.	Pretzel Rolls	11.95/doz.
Eggwash Hamburger Buns	10.00/doz.		
Slider Buns	8.95/doz.		

All bread includes butter packets

FRESH FRUIT

A mixture of the Season's Best small 52.00 medium 66.00 large 82.00

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BAKERY MENU

(72 hour notice)

Everything baked from scratch by our tremendous pastry chef duo Ben and Bridgitte.

DESSERTS

Small Tray Large Tray

Turtle Brownies 35.00 60.00
Topped with caramel & fudge, pecans & powdered sugar

Cheesecake 55.00 75.00
Your choice of fresh strawberry, turtle or plain.

Homemade Cookies (Minimum of 1 dozen) 12.00/doz.

Traditional Greek Kourabiedes..... 12.00/doz.
Our family recipe perfect for every special holiday.
Made with butter,crunchy nuts, and coated in powdered sugar.

Cake Pops 36.00/doz.

CoHo's-our version of the famous HoHo.....48.00/doz.

Assorted Dessert Platter48.00/doz.
Includes our Signature CoHo, Lemon Bars, Pecan Bars &
Chocolate Chip Cookies

Chef's Premium Seasonal Dessert Platter.....60.00/doz.
Work with us to create your own platter. Examples include Signature
CoHo's, Pecan Bars, Specialty Cookies, Mousse Torte, Seasonal
Cheesecakes, Lemon Bars and much more. Choose up to five.

Sheet Cakes.....ask about flavors, size, pricing & simple message

BAKED BREAKFAST GOODIES

From Scratch Muffins.....30.00/doz.
Variety of Blueberry, Banana (no nuts!), Chocolate Chip

Country House Signature English Muffins.....12.00/1/2 doz.
The same in-house baked thick muffins that our world famous
English Benedict is served atop.

Assorted Breakfast Pastries.....48.00/doz.
Assortment of Apple, Pecan & Raspberry Danish, Vanilla Bean
Sweet Rolls & Cinnamon Rolls

French Toast Loaves.....inquire about pricing
Baked in-house, ready to slice and batter!
Take home your favorite from Banana, Cinnamon Roll,
Gluten Free or Blueberry Greek Yogurt.

*Ben or Bridgitte would love to speak with you about
creating the perfect dessert for your event. Please call
for options and availability or to ask about special orders.*

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

18.95 per person

Irish

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

Call for Pricing

Italian

- Chicken Parmesan
 - Italian Sausage or Beef
 - Baked Penne
 - Roasted Italian Veggies
 - Roma Salad or Caesar
- 19.50 per person**
(Add beef for 2.50 per person)

Polish

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

19.95 per person

BBQ

- BBQ Rotisserie Chicken
- BBQ Pulled Pork
- AuGratin Potatoes
- Sweet Corn
- Cole Slaw

18.95 per person

Southern Comfort

- Fried Chicken
 - Meatloaf or Pot Roast
 - Mac-N-Cheese or Mashed Potatoes
 - Corn Casserole or Baked Beans
 - Cole Slaw
- 19.95 per person**
(Add Pot Roast 2.50 per person)

SERVICE ITEMS

Single use sterno and rack 5.00 set
High quality disposable cutlery kit, plate and serving spoons 1.25 set

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Who can you call? ... 708-389-4618*

BREAKFAST PACKAGES (Minimum of 15 - Allow 24 hours)

Please call to inquire about more information for weekend orders.
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

14.75 per person

Package #2 (Hearty Traditional)

Includes the following:

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

13.75 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

13.75 per person

Package #4 (Mexican)

Includes the following:

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

13.75 per person

Upgrade to Crazy Red Potatoes for 1.25 per person
Add Coffee Service for 1.75 per person
Add Hot Apples or Strawberry Glaze for 1.50 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

02/2025

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Part of the Community Since 1972

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.

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
- Notre Dame College Prep
- 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
- Providence Catholic High School
- St. Rita of Cascia High School
- St. Michael School
- Infant Jesus of Prague School
- Los Gatos High School (CA)
- Saratoga (CA)
- Trinity High School
- Resurrection College Prep
- Palos Heights School District 128

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.



**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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