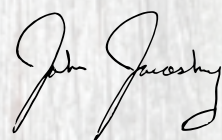


I'm very excited for you and the choice you've made by selecting Zachary's Red Barn & Farm Events - An amazing venue and setting that will leave you with many wonderful memories.

My father and uncle opened Glenwood Oaks back in 1974, and it is my passion to make your event extra special. By choosing us as your caterer, you are guaranteed the finest food and service anywhere. We do not spare any expense when it comes to the freshest ingredients we use and homemade dishes we serve to truly wow your guests. Congratulations on this special time and I look forward to meeting you!

Cheers,



CATERING

(708) 758-4434

106 NORTH MAIN STREET
GLENWOOD, ILLINOIS 60425

glenwoodoaks.com



F.A.Q.

FREQUENTLY
ASKED
QUESTIONS

SCHEDULE A TASTING

We truly encourage tastings for larger events and weddings here at Glenwood Oaks. Choose a couple items you are considering and call us to make an appointment. Complimentary up to 4 people. Besides tasting our wonderful food, we will personally answer all of your questions and go over all the necessary details.

DEPOSITS

For weddings and larger events, a \$500 deposit is required in a form of personal check, cash or credit card. Deposits are non-refundable after two weeks of signing the contract.

SIGNING A CONTRACT

Once you decide to book with us, we will have a simple one page contract. This locks in your date and acts as your deposit receipt.

At this time, it is preferable to have decided on a menu but not mandatory.

RENTAL ITEMS

We can rent almost anything you might need for your special day. Please call us for more information.

GRATUITY

Gratuity is not included and up to our guests discretion. Suggested rate is 15 - 20%

BALANCE DUE

Call us 10 days prior to your event with your confirmed amount of guests. At that time, an invoice will be sent to you. The balance will need to be paid 5 days before your scheduled date.

SPECIALTY ITEMS

We have an amazingly talented kitchen team. If you do not see something on our Zachary's menu, please check out our full catering menu on our website. If you still do not see what your looking for, my \$10 to your \$1 we can do it.... just ask!

* Prices subject to change. Printed August 2016



CATERING BY



106 NORTH MAIN STREET
GLENWOOD, ILLINOIS 60425

Authentic
HOMESTYLE
CATERING
"ALWAYS HOMEMADE"

Food made from scratch and from the heart is essential to our vitality and well-being. Our items are homemade using only the finest ingredients. We take the extra steps so you can enjoy fresh food every time. No shortcuts.....no matter what!

Truly living life is eating well!

(708) 758-4434

glenwoodoaks.com

Specialty PLATED DISHES

In addition to your entree, starch and vegetable, dinner includes choice of homemade soup or salad, fresh baked sour dough bread, biscuits or dinner rolls, a coffee station and cake cutting.

Also included are fresh crisp white or ivory linen table clothes, linen napkins (40 color options), skirting premium disposable place settings, stainless steel flatware and a coffee station.

For an additional cost, sharply dressed and professionally trained servers and kitchen staff are available and are guaranteed to make each guest feel special.

Add china package for an additional \$7.00 PER GUEST.

Chicken Picanti

Boneless Breast of Chicken lightly sauteed and served with Rice Pilaf and our Homemade Lemon Butter Sauce with Capers and Mushrooms

\$23.95 PER GUEST

Chicken Alfredo

Morsels of Chicken Breast simmered with Garlic, White Wine and Cream, served over Bow Tie Pasta and Fresh Herbs

25.95 PER GUEST

Beef Wellington

Our Specialty Filet Wrapped in a French Pastry Topped with Bordelaise Sauce

Includes Your Choice of Vegetable and Double Baked Potato

38.95 PER GUEST

Kids Meal

(12 AND UNDER)

Chicken Tenders with Mac & Cheese, Tator Tots and Apple Sauce

16.95 PER CHILD

Chicken Marsala

A Grilled Boneless Breast of Chicken Topped with our Succulent Bordelaise Sauce

23.95 PER GUEST

Filet and Chicken Picanti Combo

6.5 oz. Filet Mignon and 6 oz. sauteed Boneless Breast of Chicken served with Broccoli Spears or Cauliflower and Choice of Potato

36.95 PER GUEST

Roast Prime Rib of Beef

Slowly Roasted and Seared to Perfection! Includes your Choice of Vegetable and Potato Choice

33.95 PER GUEST

Fresh Catch of the Day

Your choice of Various Catches from Around the World. Includes Vegetable and Potato Choice

CALL FOR FISH SELECTION



*Ask about Vegetarian, Gluten Free
or any other specialty dietary
options for your guests.*

PRICES TO NOT REFLECT SALES TAX AND 20% SERVICE FEE.
PRICES ARE FOR A MINIMUM OF 80 GUESTS.

Customize Your Own FAMILY OR BUFFET STYLE

Whether you're choosing buffet or family style for your special day, It is the perfect way to give your guests a wide selection. All appropriate chaffing dishes, porcelain serving bowls, bread baskets, and serving utensils are included.

In addition to choosing two entrees and three side items your dinner includes choice of homemade soup or salad, fresh baked sour dough bread, biscuits or dinner rolls, fresh crisp white or ivory linen table clothes, linen napkins (40 color options), skirting premium disposable place settings, stainless steel flatware and a coffee station.

For an additional cost, sharply dressed and professionally trained servers and kitchen staff are available and are guaranteed to make each guest feel special.

Additional entree is \$2.99 PER GUEST and additional side is \$1.99 PER GUEST.

Add china package for an additional \$7.00 PER GUEST.

CHOICE OF SALAD

MIXED GREENS • CAESAR SALAD
STILTON SALAD ADD \$1.95 PER GUEST

THESE ARE MANY OF OUR MOST POPULAR ITEMS SERVED
FOR FAMILY AND BUFFET STYLES. PLEASE VISIT OUR WEBSITE
OR CALL US FOR A FULL LIST OF HOMEMADE OPTIONS.

CHOICE OF TWO ENTREES

SEASONED BAKED CHICKEN

HICKORY SMOKED CHICKEN

SOUTHERN HONEY FRIED CHICKEN

CHICKEN PICANTI

with our Homemade Lemon Butter
Sauce with Capers and Mushrooms

CHICKEN MARSALA

with our Homemade Marsala
& Red Wine Sauce

ROASTED PORK LOIN
with our own Pork Gravy

ROASTED TURKEY
with our own Turkey Gravy

PORK TENDERLOIN CUTLETS

MADE IN HOUSE ITALIAN SAUSAGE
with Peppers and Onions

MADE IN HOUSE POLISH SAUSAGE
WITH KRAUT

BAKED BONE - IN HAM

ROAST SIRLOIN OF BEEF

with Au Jus, Peppers, Onions, and Brown Gravy

HICKORY SMOKED
BBQ BEEF BRISKET

JOHN'S FAMOUS BBQ RIBS
CUT IN 2 BONE SECTION
Add \$2.00 per guest

BAKED WHITE FISH
with Lemon Butter and Capers

CHOICE OF THREE SIDES

MOSTACCIOLI

with ground beef or Marinara Sauce

PASTA SORRENTO

PESTO PASTA with Pine Nuts

PASTA FETTUCINI ALFREDO

HOMESTYLE MAC AND CHEESE

BAKED BEANS with Bacon

VESUVIO STYLE POTATOES

SCALLOPED POTATOES
add \$.75 per guest

SMASHED POTATOES
with Gravy

LOADED MASHED POTATOES
add \$.75 per guest

SWEET POTATOES
Mashed with Fresh Ginger
and Crushed Walnuts

RICE PILAF

CALIFORNIA VEGETABLE MEDLEY

GRILLED ASPARAGUS
add \$.50 per guest

FRESH SEASONED GREEN BEANS

BUTTERED CORN COBBETTS

SAGE-CELERY DRESSING

Buffet Style
20.95 PER GUEST

Family Style
25.95 PER GUEST

PRICES TO NOT REFLECT SALES TAX AND 20% SERVICE FEE.
PRICES ARE FOR A MINIMUM OF 80 GUESTS.

APPETIZERS



Mini Sandwich Trays

Choice of White or Pretzel Bun

Chicken Salad, Tuna Salad, Smoked Turkey, Baked Ham

24 PCS PER TRAY 44.95

BBQ Pork, Roast Sirloin with Melted Mozzarella or Smoked Brisket

24 PCS PER TRAY 55.99

TRADITIONAL FAVORITES

MINIMUM 50 PC.

Tomato Bread

\$.99 EA.

French Fried Zucchini

\$.99 EA.

Swedish or BBQ

Meatballs

\$.99 EA.

*Smoked
Polish Sausage*

\$.99 EA.

Italian Sausage

\$.99 EA.

*Lemon Pepper
Chicken Tenders*

\$.99 EA.

Smoked Chicken Wings

\$.99 EA.

Quesadillas

\$.99 EA.

Chips and Guacamole

\$.99 EA.

Caprese Bruschetta

\$.99 EA.

3" Mini Hotdog in Bun

\$1.25 EA.

Ribs

\$1.50 PER BONE

SEAFOOD

MINIMUM 50 PC.

Oysters Rockefeller

\$2.50 EA.

Sea Scallops

Wrapped in Bacon

\$2.50 EA.

Crab Claws

\$1.75 EA.

Jumbo Shrimp Cocktail

CALL FOR PRICE

Water Chestnuts

Wrapped in Bacon

\$1.00 EA.

Shrewered Blackened

Shrimp 2 pieces

CALL FOR PRICE

COCKTAIL FINGER FOODS

MINIMUM 50 PC.

Three Cheese skewers

Jalapeno, Cheddar, Muenster

\$.99 EA.

Cucumber Canapés

topped with Crab Salad

\$.99 EA.

*Marinated Cheese
and Cold Cuts*

\$.99 EA.

FRUIT BOWL

Mixed, Cut-up Fruit such as Watermelon, Cantalope,
Honey Dew, Red or Green Grapes, Strawberries
(fruits may vary according to availability)

Medium serves 15-25

\$40.00

Large serves 30-40

\$55.00

TRAYS

Vegetable

Celery Sticks, Baby Carrots, Cucumbers,
Broccoli and Cauliflower Served with a Ranch Dip
(vegetables may vary according to availability)

Medium serves 10-25

\$30.00

Large serves 30-40

\$50.00

Fruit & Cheese

Mixed, Cut-up Fresh Fruit (available in season)
and Cubed Cheddar, Pepper Jack and Mozzarella
Cheese Served with Assorted Crackers

Medium serves 15-25

\$30.00

Large serves 30-40

\$55.00

Cheese & Sausage

Smoked Sausage, Cubed Cheddar and Mozzarella
Cheese Served with Assorted Crackers

Medium serves 10-20

\$30.00

Large serves 25-40

\$55.00

Assorted Wraps

Choose from Caesar, Tex Mex, Turkey,
Ham, Tuna and Chicken Salad

\$55.00