



THE RAFTERS

RESTAURANT • CATERING • EVENTS

Shower &
Brunch Menu

Perfect for Bridal or Baby Showers

Dips

Crab Rangoon Dip

Served with toasted wonton strips

Spinach & Artichoke Dip

Served with toasted pita points

Cowboy Caviar

Served with seasoned tortilla chips

Buffalo Chicken Dip

A blend of cream cheese with buffalo sauce and chicken served with seasoned tortilla chip

Share Table

Cheese Board *(Serves approximately 25 people)*

Mild Wisconsin Cheddar and Muenster with assorted crackers | With Salami

Fruit Board *(Serves approximately 25 people)*

Assorted fresh fruit served with our classic raspberry dip. (Seasonal: late spring, summer, and early fall)

Veggie Board *(Serves approximately 25 people)*

Assorted fresh vegetables served with a homemade vegetable dip

Breakfast

(Casseroles serves 25)

Ham & Cheese Egg Casserole

Scrambled eggs loaded and baked with diced ham and cheddar cheese

Vegetable Egg Casserole

Scrambled eggs baked with onions, peppers, tomatoes, and peppers

French Toast Casserole

For the sweeter side French toast pieces baked with maple syrup

Handhelds

Sliders

(Served with a slider egg bun)

- **Pulled Chicken**
- **Pulled Pork**
- **Ham & Cheese**
- **Smoked Brisket**

Wraps

(Wraps are served in halves)

- **Chicken Bacon Ranch**
- **Turkey Club**
- **Chicken Caesar**
- **Chicken Salad**

Sides Dishes

Cold Sides

- Macaroni Salad
- Coleslaw
- Italian Pasta
- Potato Salad
- Broccoli with Apple & Raisins
- Ranch seasoned Potato Chips
- House Tossed Salad

Hot Sides

- Cowboy Baked Beans
- White Cheddar Mac 'n Cheese
- Biscuits & Gravy
- Apple-Wood Smoked Bacon
- Homestyle Potatoes

Sides served at a minimum of 25

Beverage Service

Beverages

- **Lemonade / Iced Tea - 2 gallons**
- **Flavored Tea - 2 gallons - Sweet, Peach, or Raspberry**
- **Infused Water - 2 gallons - Berry, Cucumber Mint, Lemon**
- **Coffee Station (Regular or Decaf) - 30 cups**
- **Unlimited Beverage Station: Soda / Coffee / Iced Tea / Lemonade**

Dessert

Bread Pudding with Brandy Cream Hard Sauce

Serves 25 people— Served warm

Cheesecake

Per 10

New York Style with a graham cracker crust

Homemade Cookies

Per 25 – 2 cookies per person

Flavors: Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia Nut, Peanut Butter

ADDITIONAL INFORMATION

- ALL FOOD OPTIONS ARE AVAILABLE IN FOIL PANS OR CHAFFERS
- BUFFET OR PLATED OPTIONS AVAILABLE. BUFFET REQUIRES A MINIMUM OF 25 GUESTS.
- LINEN TABLECLOTHS WILL NOT BE PROVIDED FOR EVENTS HELD IN THE CALF-A & ATRIUM. TABLECLOTHS MAY BE RENTED FOR \$3.00 EACH
- DISPOSABLE NAPKINS WILL BE USED FOR ALL SPACES. LINEN NAPKINS MAY BE RENTED FOR \$.35 EACH.
- CAKE CUTTING SERVICE - \$1.50 PER PERSON. INCLUDES: GLASS PLATES, FORKS, NAPKINS AND CUTTING OF CAKE.
- IF YOU DO NOT WISH TO USE THE RAFTERS CAKE CUTTING SERVICE, YOU MAY BRING IN YOUR OWN PLATES/UTENSILS.
- PRICING FOR FOOD & BEVERAGE IS SUBJECT TO TAX, GRATUITY AND/OR DELIVERY FEE



**DROP OFF
PICK UP
MENU**

PLATTERS

(EACH SERVES 25)

VEGETABLE PLATTER

FRUIT PLATTER

CHEESE & CRACKER PLATTER

CHEESE, MEAT & CRACKER PLATTER

COLD MEAT SANDWICH PLATTER

HAM OR TURKEY (50 SANDWICHES)

BREAKFAST

(EACH SERVES 25)

HAM & CHEESE EGG CASSEROLE

SCRAMBLED EGGS LOADED AND BAKED WITH DICED HAM AND CHEDDAR CHEESE

VEGETABLE EGG CASSEROLE

SCRAMBLED EGGS BAKED WITH ONIONS, PEPPERS, TOMATOES AND PEPPERS

FRENCH TOAST CASSEROLE

FOR THE SWEETER SIDE FRENCH TOAST PIECES BAKED WITH MAPLE SYRUP

NACHO BAR

GROUND BEEF | BRISKET

CHEDDAR CHEESE SAUCE, SOUR CREAM, SHREDDED CHEDDAR, TOMATOES, COWBOY CAVIAR, BLACK OLIVES, & BBQ SEASONED TORTILLA CHIPS. (FEEDS 50)

MAINS

** PRICED PER PERSON / MIN. 25 PEOPLE*

MUSHROOM CHICKEN
ITALIAN BEEF
PULLED PORK

SMOKED BRISKET
BBQ RIBS
BUNS OR GARLIC BREAD

LOADED MAC 'N CHEESE
1/2 PAN (10PPL) / FULL PAN (20 PPL)

TRADITIONAL LASAGNA
1/2 PAN (10PPL) FULL PAN (20 PPL)

SIDES DISHES

MINIMUM 25 PEOPLE

COLD SIDES

- MACARONI SALAD
- COLESLAW
- ITALIAN PASTA
- POTATO SALAD
- RANCH SEASONED CHIPS
- ITALIAN OR HOUSE TOSSED SALAD

HOT SIDES

- COWBOY BAKED BEANS
- WHITE CHEDDAR MAC 'N CHEESE
- GREEN BEANS
- GLAZED CARROTS
- HOMESTYLE POTATOES
- CHEESY HASH BROWNS

DESSERTS

CHEESECAKE

FEED 10 PEOPLE

NEW YORK WITH A GRAHAM CRACKER CRUST

HOMEMADE COOKIES

MINIMUM 25 PEOPLE - 2 COOKIES PER PERSON

**FLAVOR: CHOCOLATE CHIP, OATMEAL RAISIN, WHITE CHOCOLATE
MACADAMIA, PEANUT BITTER**

ADDITIONAL INFORMATION

DINNERWARE CHARGES

- DISPOSABLE PLATES, PLASTICWARE, NAPKINS \$1 PER PERSON
- INQUIRE ABOUT PRICING ON DISPOSABLE OR RENTAL CHAFFERS

DELIVERY FEES

- \$35 WITH IN 15 MILES. \$35 + \$2 PER MILE OVER 15 MILES.

POLICIES

- ALL PRICING IS SUBJECTED TO 7.75% ILLINOIS SALES TAX.
- PAYMENTS FOR ORDERS MUST BE PAID IN FULL 7 DAYS PRIOR TO THE EVENT.
- PLASTIC SERVING UTENSILS INCLUDED FOR ALL FOOD UPON REQUEST
- A 4% FEE WILL BE ADDED FOR ALL CREDIT CARD TRANSACTIONS