

Glenwood Oaks

(708) 758-4400

106 NORTH MAIN STREET
GLENWOOD, ILLINOIS 60425

Memorial SERVICE MENU

We understand this is a very difficult time for you and your family. Here at Glenwood Oaks we specialize in bringing all of your friends and family together to celebrate your loved ones life.

You will be treated to 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. Please call us as we are more than happy to answer any of your questions.

The Jarosky Family

VISITATION MENU

Consider during wake visitation hours we offer a wide variety of items for your friends & family to enjoy.

Call our catering department at (708) 758-4434 to place an order. We deliver.

PARTY PLATTERS

Please order at least 48 hours ahead of time.

Party Sandwich Platters

BBQ PULLED PORK MINI SANDWICHES

24 MINI PRETZEL BUNS ON THE SIDE
\$67.99

MINI COCKTAIL SANDWICH

Tuna Salad, Chicken Salad, Roast Sirloin, Smoked Turkey, or Smoked Ham on Pretzel or White Buns.

24 SANDWICHES PER TRAY
\$59.99

MINI BURGER SLIDERS

Top Choice Beef on Our Own Fresh Baked Bun Topped with Caramelized Onions and Bleu Cheese.

24 SANDWICHES PER TRAY
\$69.99

MINI HONEY MUSTARD SALMON SLIDERS

Grilled Fresh Salmon Topped with Our Honey Mustard and Aioli Sauce.

24 SANDWICHES PER TRAY
\$69.99

BEEF TENDERLOIN SLIDERS

Amazingly Tender Filet Sliced on Our Ciabatta Bun Topped with Our Spectacular Béarnaise Sauce.

24 SANDWICHES PER TRAY
\$109.99

Party Trays

MEDIUM SERVES 25-40 LARGE 50-60

VEGGIE AND HUMMUS PLATTER

Red and Green Peppers Along with Carrots, Celery and Kalamata Olives with homemade Hummus & Pita.

\$44.99 MEDIUM TRAY \$59.99 LARGE TRAY

VEGETABLE TRAY

Celery Sticks, Baby Carrots, Cucumbers, Broccoli Spears, Cauliflower, Red and Green Peppers, Kalamata Olives, and Ranch Dip.

\$44.99 MEDIUM TRAY \$59.99 LARGE TRAY

FRUIT TRAY

Pineapple, Canteloupe, Strawberries, Watermelon, Honeydew

\$39.99 MEDIUM TRAY \$54.99 LARGE TRAY

FRUIT AND CHEESE TRAY

Cheddar, Muenster, Swiss, Grapes, Cantaloup, Honeydew

\$46.99 MEDIUM TRAY \$64.99 LARGE TRAY

CHEESE AND SAUSAGE TRAY

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

\$59.99 MEDIUM TRAY \$74.99 LARGE TRAY

SHRIMP COCKTAIL TRAY

Huge Ice Cold Jumbo Shrimp. Served with Lemons and Our Horseradish-Infused Cocktail Sauce.

\$109.99 MEDIUM TRAY 50 PIECES

\$169.99 LARGE TRAY 75 PIECES

RIBS

FULL SLAB OF RIBS\$17.99

FOR 10 SLABS OR MORE\$16.99

** For Easier Enjoyment Please Ask to Have Ribs Cut in Segments at No Added Charge.



CHICKEN *by the piece*

FRIED, HONEY FRIED, BAKED,
BBQ BAKED, SMOKED, JERKED
\$1.49 per piece (30-99 pcs)
\$1.19 per piece (99+ pcs)

WHOLE WINGS

Smoked, Fried, Honey Fried
95¢ per piece (minimum order of 20)

CHICKEN TENDERS — GET 'EM FRIED,
GRILLED OR SMOKED
\$1.25 per piece (30-99 pcs)

BUCKET OF PARTY WINGS

Smoked Chicken Wings Served
with Ranch Dip Sauce
\$24.99 30 Wings
\$39.99 50 Wings

A LA CARTE SIDE ITEMS

HALF PAN SERVES UP TO 15 - 25 GUESTS; FULL PAN SERVES UP TO 40 - 60 GUESTS.

PLEASE SEE FULL CATERING MENU FOR MANY MORE OPTIONS.

Pasta Choices

HALF PAN SERVES UP TO 25 GUESTS
FULL PAN SERVES UP TO 60 GUESTS.

MACARONI AND CHEESE

\$24.99 half pan 41.99 full pan

MOSTACCOLI (WITH MEAT)

\$24.99 half pan \$41.99 full pan

MOSTACCOLI (WITHOUT MEAT)

\$22.99 half pan \$39.99 full pan

PASTA SORRENTO

\$24.99 half pan \$41.99 full pan

PESTO PASTA WITH PINE NUTS

\$24.99 half pan \$41.99 full pan

VODKA RIGATONI

\$23.99 half pan \$43.99 full pan

BAKED MOSTACCOLI (WITH MEAT)

\$24.99 half pan 43.99 full pan

BAKED MOSTACCOLI (WITHOUT MEAT)

\$26.99 half pan \$39.99 full pan

PASTA ALFREDO

\$24.99 half pan 43.99 full pan

Chilled Choices and Salads

MEDIUM BOWL SERVES UP TO 20

LARGE BOWL SERVES UP TO 50

TOSSED SALAD

\$23.99 medium \$43.99 large

Includes Choice of 2 Homemade Dressings

CAESAR SALAD

\$23.99 medium \$43.99 large

GREEK SALAD

\$23.99 medium \$43.99 large

STILTON SALAD

\$24.99 medium \$44.99 large

Mixed Greens with Sugared Walnuts, Dried Cranberries and Raspberry Vinaigrette Dressing

4-6 GUESTS PER LB IS SUGGESTED

PASTA SALAD

\$4.99 lb

WINNIE'S POTATO SALAD

\$4.99 lb

HONEY MUSTARD COLE SLAW

\$4.99 lb

FRESH FRUIT

\$4.99 lb

FRESH MANGO SALSA

\$4.99 lb

GUACAMOLE

\$7.99 lb

Potato & Rice Choices

LYNN'S VESUVIO STYLE POTATOES

\$24.99 half pan \$41.99 full pan

MASHED POTATOES WITH GRAVY

\$26.99 half pan \$43.99 full pan

LOADED MASHED POTATOES

(Cheese, Bacon, Sour Cream)

\$28.99 half pan \$45.99 full pan

SCALLOPED POTATOES

\$30.99 half pan \$49.99 full pan

SWEET POTATOES MASHED WITH GINGER AND CRUSHED WALNUTS

\$28.99 half pan \$48.99 full pan

BOILED & BUTTERED BABY RED POTATOES

\$25.99 half pan \$42.90 full pan

RICE PILAF

\$26.99 half pan \$43.99 full pan

COUSCOUS

\$27.99 half pan \$47.99 full pan

WILD MUSHROOM QUINOA

\$26.99 half pan \$46.99 full pan

BLUE CHEESE & BACON MASHED

\$25.99 half pan \$42.99 full pan

SAGE CELERY STUFFING

\$25.99 half pan \$42.99 full pan

POTATOES O'BRIEN

\$24.99 half pan \$41.99 full pan

Vegetable Choices

MIXED VEGETABLE MEDLEY

\$24.99 half pan \$41.99 full pan

SEASONED GREEN BEANS

\$24.99 half pan \$41.99 full pan

Add Bacon and Onions

Add \$3.00 half pan \$5.00 full pan

CREAMED SPINACH

\$28.99 half pan \$49.99 full pan

HONEY GLAZED BABY CARROTS

\$25.99 half pan \$47.99 full pan

STEAMED BROCCOLI WITH MELTED CHEESE

\$26.99 half pan \$45.99 full pan

BUTTERED CORN

\$24.99 half pan \$41.99 full pan

BUTTERED CORN COBBETTES

\$25.99 half pan \$47.99 full pan

BAKED BEANS

\$24.99 half pan \$41.99 full pan

COLLARD GREENS

\$26.99 half pan \$45.99 full pan

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glenwoodoaks.com

PLATED DISHES

In addition to your entree, starch and vegetable your luncheon includes homemade soup (substitute a salad for \$1.49 more per guest) fresh baked sour dough bread, coffee, hot tea and dessert.

Plated Dishes 14.95 PER GUEST

Includes Tax, Gratuity Extra

Chicken Picanti

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

Chicken Marsala

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

Chicken Alfredo

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

Roast Sirloin and Chicken Picanti Combo Platter

Tender and thinly cut roast sirloin served with a 6 oz. Chicken Picanti Breast served with your choice of potato and vegetable.

Baked White Fish

Fresh delicate whitefish served with our delicious lemon butter and caper sauce.

Roast Prime Rib of Beef

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

18.95 PER GUEST

TAX INCLUDED

Honey Glazed Salmon

Sustainable and responsibly farmed salmon topped with our homemade honey mustard sauce.

16.95 PER GUEST

TAX INCLUDED

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



*Saturdays and Sundays add \$1.00 per guest.
Any gathering after 4 PM add \$2.00 per guest.

Customize Your Own FAMILY STYLE

Choosing family style for your luncheon is the perfect way to give your guests a wide selection. In addition to choosing two entrees and three side items your dinner includes homemade soup of the day, fresh baked sour dough bread, coffee, hot tea and dessert.

Substitute Salad for \$1.49 PER GUEST

Additional entree is \$2.99 PER GUEST

Additional side is \$1.99 PER GUEST

Family Style 14.95 PER GUEST

Includes Tax, Gratuity Extra

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

FRESH SAUTEED

LAKE PERCH

add \$3.00 per guest

HAND BREADED SHRIMP

with our homemade cocktail sauce add \$2.49 per guest

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 OR BREADED

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 \$1.00 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

SAGE-CELERY

DRESSING

DRINK PACKAGE OPTIONS

These are a few different options when offering your guests beverages during the luncheon.

Tab Bar

All drinks (soft drinks and alcohol) ordered by your guests will go on one bill and paid at the end of your luncheon.

One Drink Tab

Offering your guests one drink per person. After one drink, your guests have the option of purchasing their own drinks.

Soft Drink Tab

Your guests pay cash for their alcoholic drinks and all soft drinks will go on a separate bill for you at the end of the luncheon.