**Plymouth Catering Menu**

**PASTAS**

<table>
<thead>
<tr>
<th></th>
<th>HALF 8-10 oz.</th>
<th>FULL 16-20 oz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>MOSTACCIOLI</td>
<td>$39</td>
<td>$69</td>
</tr>
<tr>
<td>PENNE PASTA w/ VODKA SAUCE</td>
<td>$39</td>
<td>$69</td>
</tr>
<tr>
<td>SPAGHETTI</td>
<td>$39</td>
<td>$69</td>
</tr>
<tr>
<td>FETTUCCINE ALFREDO w/ Broccoli</td>
<td>$49</td>
<td>$75</td>
</tr>
<tr>
<td>FETTUCCINE ALFREDO w/ Chicken</td>
<td>$52</td>
<td>$75</td>
</tr>
</tbody>
</table>

**POTATOES & VEGGIES**

<table>
<thead>
<tr>
<th></th>
<th>HALF 8-10 oz.</th>
<th>FULL 16-20 oz.</th>
</tr>
</thead>
<tbody>
<tr>
<td>GREEK POTATOES</td>
<td>$30</td>
<td>$55</td>
</tr>
<tr>
<td>ROASTED VEGETABLES</td>
<td>$30</td>
<td>$55</td>
</tr>
<tr>
<td>RICE PILAF</td>
<td>$28</td>
<td>$45</td>
</tr>
<tr>
<td>SPINACH PIE 1 oz. 48 PC (FULL TRAY)</td>
<td>$30</td>
<td>$55</td>
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<tr>
<td>COLESLAW 5 lbs.</td>
<td>$25</td>
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**ENTREES**

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<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>PORK KABOB (Sousvaki)</td>
<td>per skewer $3.75</td>
<td>per skewer $3.75</td>
</tr>
<tr>
<td>CHICKEN KABOB (Sousvaki)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ITALIAN BEEF (French Bread, Hot &amp; Sweet Peppers)</td>
<td>HALF $47</td>
<td>FULL $89</td>
</tr>
<tr>
<td>MEATBALLS (French Bread, Hot &amp; Sweet Peppers)</td>
<td>HALF $45</td>
<td>FULL $85</td>
</tr>
<tr>
<td>CHICKEN BREAST BBQ RIBS</td>
<td></td>
<td></td>
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</tbody>
</table>

**DESSERTS**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>CAKES (Plain, Chocolate, Oreo &amp; Carrot)</td>
<td>$24.95</td>
<td></td>
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</tbody>
</table>

**CHICKEN WINGS**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>Mild, BBQ, Buffalo, Hot or Honey BBQ</td>
<td></td>
<td></td>
</tr>
<tr>
<td>30 PC WINGS</td>
<td>$35</td>
<td></td>
</tr>
<tr>
<td>50 PC WINGS</td>
<td>$55</td>
<td></td>
</tr>
<tr>
<td>75 PC WINGS</td>
<td>$68</td>
<td></td>
</tr>
<tr>
<td>100 PC WINGS</td>
<td>$110</td>
<td></td>
</tr>
</tbody>
</table>

**MINI BURGERS**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>25 MINIBURGERS w/ Cheese</td>
<td>$49</td>
<td>$99</td>
</tr>
<tr>
<td>50 MINIBURGERS</td>
<td>$99</td>
<td>$119</td>
</tr>
<tr>
<td>75 MINIBURGERS</td>
<td>$149</td>
<td>$169</td>
</tr>
<tr>
<td>100 MINIBURGERS</td>
<td>$199</td>
<td>$229</td>
</tr>
</tbody>
</table>

* Turkey MiniBurgers also Available

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**Plymouth Box Lunch** $12.99

Sandwiches and Wraps served with a Can of Pop, Potato Chips, Coleslaw & Pickle. All salads include Pita Bread and a Can of Pop

- **The John Marshall** - Char-grilled Chicken Breast with Honey, Lime Sauce and Melted Pepper Jack Cheese, topped with Avocado Slices
- **California Club** - Char-grilled Chicken Breast with Bacon, Mozzarella, Tomato, Roasted Red Peppers, Spinach and Fresh Basil
- **Balsamic Chicken** - Char-grilled Balsamic Chicken Breast with Dry Mustard and Green Onion marinade served on a Pretzel Roll
- **Grilled Buffalo Chicken** - served on a Pretzel Dough Bun with Grilled Onions
- **The Farm** - Grilled Chicken Breast with Marinara Sauce and Melted Mozzarella Cheese on a Sesame Seed Bun
- **Roasted Turkey Cobb Sandwich** - A Gourmet Sandwich of Roasted Turkey Breast, Tomato, Avocado, Bacon, Lettuce and Honey Mustard on a Multi-Grain roll
- **Classic Turkey** - Roasted Turkey Breast, Tomatoes, Lettuce, Provolone Cheese and Mayonnaise served on a Multi-Grain Roll
- **Chicken Shish Kabob Sandwich** - served on Pita Bread with Onion, Tomato and Tzatziki Sauce
- **Pork Shish Kabob Sandwich** - served on Pita Bread with Onion, Tomato and Tzatziki Sauce
- **Grilled Triipia Sandwich** - Served on a Multi-Grain Roll
- **Club House** - Turkey, Bacon, Lettuce and Tomato on your choice of White or Multi-Grain Bread
- **B.L.T. Club** - Bacon, Lettuce and Tomato Triple Decker-style on your choice of White or Multi-Grain Bread
- **B.L.T.** - An all-time Favorite with Bacon, Lettuce and Tomato on White or Multi-Grain Bread
- **Corned Beef Sandwich** - Fresh sliced Corned Beef served on Rye Bread
- **Pastrami Sandwich** - Thinly Sliced Pastrami served on Rye Bread
- **BBQ Pulled Pork** - On a Pretzel Dough Bun
- **Grilled Vegetable Panini** - Portobella Mushrooms, Onions, Tomato, Green Peppers, Provolone Cheese and Pesto Mayo
- **Grilled Chicken Panini** - Grilled Chicken, Spinach, Tomato and Onions

**Shish Kabob Wrap** - Tender Morsels of Marinated Chicken or Pork with Tomatoes, Peppers, Onions, Lettuce and Tzatziki Sauce

**Caprese Avocado Wrap** - Sliced Avocado, Tomato, Basil Pesto and Mozzarella rolled in a soft Wheat Wrap

**Chicken Chipotle Wrap** - Grilled Chicken, Avocado, Lettuce, Tomato, Pepper Jack Cheese and Chipotle Mayo in a soft Garlic-Herb Wrap

**Chicken Caesar Wrap** - Chicken Breast, Romaine, Parmesan Cheese and our Parmesan dressing rolled in a soft Garlic-Herb Wrap

**Chicken Veggie Wrap** - Peppers, Onions, Spinach, Portobella, Lettuce, Tomato and Swiss Cheese in a soft Spinach Wrap

**Buffalo Chicken Wrap** - A delicious wrap of Grilled Buffalo Chicken, Lettuce, Tomato, Crumbled Bleu Cheese and Chipotle Ranch

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**Plymouth Party & Catering Menu**

**Pub • Restaurant • Rooftop Bar & Grill • Lower Bar**

**Let Us Host & Cater Your Next Event!**

- Business Meetings
- Office Luncheons
- Conferences
- Special Events
- Sports Events
- Holiday Parties
- Faculty Parties

**Discounted Parking at 318 S. Federal St!**

Delivery Mon-Fri 11am-4pm

Min. 10 Box Lunches for delivery

327 S. Plymouth Ct
Chicago, IL 60604

TEL: 312-362-1212
FAX: 312-362-1213

www.plymouthgrill.com

Prices DO NOT Include Tax or 20% Gratuity. Food Will Be Served for 2 Hours.
Required Deposit on Parties of 40 or more.
If the event is not cancelled within 7 days prior to the event a $300.00 cancellation fee will be charged.
PARTY MENU

PARTY PACKAGE #1 $12.95 per guest
Pick two items from Group A & two items from Group B (choice of one salad)

PARTY PACKAGE #2 $15.95 per guest
Pick three items from Group A and three from Group B (choice of one salad)

PARTY PACKAGE #3 $25.95 per guest
Pick five items from Group A & five items from Group B (choice of one salad)

GROUP A
• Baked Artichoke & Provolone Cheese Dip with Pita Chips
• Buffalo Wings (Spicy or Mild)
• Fajitas (Combination of Steak, Chicken or Vegetables)
• Quesadillas (Combination of Steak, Chicken or Vegetables)
• Mini Italian Beef with Peppers
• Italian Sausage with Peppers
• Chicken & Pork Kabobs with Rice
• Mini Cheeseburgers
• Boneless Chicken Tenders
• Mini Pulled Pork Sliders
• Mini Turkey Burgers
• Chicken Parm Sliders
• Fish Tacos
• Chicken Tacos

GROUP B
• Seasonal Fresh Vegetable Tray
• Assorted Cheese & Crackers
• Tomato & Basil Bruschetta with Fresh Mozzarella
• Fresh Seasonal Fruit Platter
• Spicy 3 Pepper Hummus with a Crisp Pita
• Chips & Salsa
• Mini Grilled Cheese w/ Tomato Soup Dipping Sauce
• Trio Dip Sampler w/ Feta Cheese spread
• Hummus, Tzatziki, Spicy Feta spread served w/ Grilled Pita
• Fresh Guacamole w/ Tortilla Chips
• Hummus Platter

SPECIALTY BUFFET

SPECIALTY BUFFET
15 Guest Minimum

SEAFOOD BUFFET $21 per guest
• Seafood Salad, Baked Cod, Lemon Butter Sauce, Corn on the Cob, Fried Shrimp with Cocktail Sauce and Rice Pilaf

GRILLED CHICKEN BUFFET $21 per guest
• Lemon Herb Grilled Chicken (Served with Cream Sauce), Caesar or House Salad, Rice Pilaf, Vegetable Tray, and Roast Butter

AMERICAN CLASSIC BUFFET $23 per guest
• Caesar Salad, Grilled Prime Sirloin Steak, Baked Meat Loaf with Gravy, Sautéed Green Beans, Vegetable Platter

BAR SERVICE

DRINK TICKET SERVICE (shots not included)
Each guest receives a predetermined number of tickets. Charges are based on number of tickets sold.

HOST TAB – charges are accrued based on actual consumption

1 TICKET - $6
• Domestic Beer, House Wine & Soda

1 TICKET - $9
• Beer, House Wine, Soda & Call Brand Drinks

1 TICKET - $10
• Beer, House Wine, Soda & Premium Brand Drinks

CASH BAR SERVICE
Guest responsible for their own purchases and gratuity. There is a $2.00 per guest fee for this service

PACKAGE BAR SERVICE
Based on per hour, per-person basis. Please see details below.

DRAFT BEER, HOUSE WINE & SOJA
1 hour/$17 • 2 hours/$21 • 3 hours/$25 • 4 hours/$29

DRAFT BEER, HOUSE WINE, SOJA & WELL BRAND DRINKS
1 hour/$18 • 2 hours/$23 • 3 hours/$28 • 4 hours/$33

DRAFT BEER, HOUSE WINE, SOJA & CALL BRAND DRINKS
1 hour/$21 • 2 hours/$27 • 3 hours/$32 • 4 hours/$38

DRAFT BEER, HOUSE WINE, SOJA & PREMIUM BRAND DRINKS
1 hour/$23 • 2 hours/$29 • 3 hours/$35 • 4 hours/$41

DRINKS & DESSERTS

WELL DRINK SELECTIONS
• Gilbe’s Vodka • Barton Gin • Barton Rum • Sauza Tequila
• Barton Whiskey • Clan Macgregor Scotch Whiskey • Triple Sec
• Sweet & Dry Vermouth • Peach Schnapps • Amaretto
• Christian Brothers Brandy

CALL DRINK SELECTIONS
• Absolut • Stoli Vodka • Tanqueray & Bombay Gin
• Bacardi & Bacardi Gold Rum • Captain Morgans Original Spiced Rum
• J&B & Dewar’s Scotch • Jim Beam • Jack Daniels • Triple Sec
• Sweet & Dry Vermouth • Peach Schnapps • Amaretto
• Christian Brothers Brandy • Kahua and Bailey’s Irish Cream • Malibu
• Midori • Seagram’s 7 and V.O. Whiskey • Sauza Con Memoriavale and Sauza Hornitos Tequila

PREMIUM DRINK SELECTIONS
• Absolut • Absolut Flavors • Stoli and Stoli Flavors • Ketel One Vodka
• Effen Vodka • Belvedere Vodka • Grey Goose • Patron Silver & Anejo
• Tanqueray & Bombay Saphire Gin • Bacardi • Captain Morgans Rum
• Malibu Rum • Jack Daniel’s • Jim Beam • Maker Mark
• Club and Crown Royal Whiskies • Dewars’ and Glenfiddich Scotchs
• Chivas Regal • Triple Sec • Sweet & Dry Vermouth
• Peach Schnapps • Amaretto • Christian Brothers Brandy
• Kahua and Bailey’s Irish Cream • Johnny Walker Black and Red
• Gran Marnier • Chivas Regal • Hennessy • Wine Selections
• Glenlivet 12 • Chambord • Drambuie • B&B and Courtre

DESSERTS
You may add a Dessert Display and Coffee Station to your appetizers buffet or specialty buffet for $3.25 per guest
Choose From: Carrot Cake, Fudge Brownies, Chocolate Cake or Assorted Cookies

CATERING MENU

minimum of $55 with a $20 delivery fee

FRESH MADE SALADS

HALF FULL

CHOPPED SALAD
8-10 ppl $35 $60
• Roasted Chicken, Avocado, Tomatoes, Bleu Cheese, Bacon, Corn, Tortilla Chips, Fresh Chopped Lettuce with Honey & Citrus Vinaigrette

MEDITERRANEAN SALAD
8-10 ppl $35 $60
• Fresh Greens with Tomato, Cucumber, Artichokes, Black Olives, Green Peppers, Feta Cheese and House Dressing

BARBECUE TORTILLA SALSA
8-10 ppl $35 $60
• Chopped Lettuce tossed with Sweet Corn, Tomatoes, Black Beans, BBQ Chicken Breast, Pepper Jack Cheese, Avocado, Tortilla Strips and Chipotle Ranch Dressing

SPINACH & GOAT CHEESE SALAD
8-10 ppl $35 $60
• Chicken, Goat Cheese, Cranberries, Candied Pecans, Egg, Bacon, Red Onion, and Cinnamon Honey Dressing

CALIFORNIA COTTAGE SALAD
8-10 ppl $35 $60
• Sliced Chicken Breast, Crumbled Bleu Cheese, Bacon Bits, Hard Boiled Egg, Artichoke Hearts, Tomato, Diced Avocado and Bermuda Onion with Chipotle Ranch Dressing

CAESAR SALAD
8-10 ppl $35 $60
• Crunchy Croutons, Parmesan Cheese, Black Olives and our Special Caesar Dressing

CRANBERRY WALDSORF SALAD
8-10 ppl $35 $60
• Sliced Turkey, Cranberry, Candied Pecans, Cranberries, Goat Cheese and Crisp Granny Smith Apples tossed in a Cranberry Pecan Vinaigrette

TOP RED WINES
• Clos du Bois Merlot
• Clos du Bois Pinot Noir
• La Terra Cabernet Sauvignon
• Geyser Peak Cabernet Sauvignon
• Folle à Deux Arambari Zinfandel
• Dreaming Tree Crush
• Sangria

TOP WHITE WINES
• 14 Hands Moscato
• Clos du Bois Pinot Grigio
• Clos du Bois Chardonnay
• La Terra Chardonnay
• Geyser Peak Sauvignon Blanc
• Oyster Bay Sauvignon Blanc
• La Tierra White Zinfandel