

## CATERING MENU

minimum of \$75 with a \$20 delivery fee

### PASTAS

	HALF 8-10 ppl	FULL 16-20 ppl
<b>MOSTACCIOLI</b>	\$39	\$59
<b>PENNE PASTA w/ VODKA SAUCE</b>	\$39	\$59
<b>SPAGHETTI</b>	\$39	\$59
<b>FETTUCCINE ALFREDO w/ Broccoli</b>	\$49	\$69
<b>FETTUCCINE ALFREDO w/ Chicken</b>	\$55	\$75

### POTATOES & VEGGIES

	HALF 8-10 ppl	FULL 16-20 ppl
<b>GREEK POTATOES</b>	\$30	\$55
<b>ROASTED VEGETABLES</b>	\$30	\$55
<b>RICE PILAF</b>	\$25	\$45
<b>SPINACH PIE 1 oz. 48 PC (FULL TRAY)</b>	\$45	
<b>COLESLAW 5 lbs.</b>	\$25	

### ENTREES

<b>PORK KABOB</b> (Souvlaki)	per skewer \$3.75
<b>CHICKEN KABOB</b> (Souvlaki)	per skewer \$3.75
<b>ITALIAN BEEF</b> (French Bread, Hot & Sweet Peppers)	HALF \$47 FULL \$89
<b>MEATBALLS</b> (French Bread, Hot & Sweet Peppers)	HALF \$45 FULL \$85
<b>CHICKEN BREAST</b>	per Breast \$3.50
<b>BBQ RIBS</b>	per Rack \$18

### DESSERTS

**CAKES** (Plain, Chocolate, Oreo & Carrot) \$24.95

### CHICKEN WINGS

Mild, BBQ, Buffalo, Hot or Honey BBQ

<b>30 PC WINGS</b>	\$35
<b>50 PC WINGS</b>	\$55
<b>75 PC WINGS</b>	\$68
<b>100 PC WINGS</b>	\$110

### MINI BURGERS

Served with Pickled Chips

	w/ Cheese
<b>25 MINIBURGERS</b>	\$49 \$59
<b>50 MINIBURGERS</b>	\$99 \$119
<b>75 MINIBURGERS</b>	\$149 \$169
<b>100 MINIBURGERS</b>	\$199 \$229

\* Turkey Miniburgers also Available

### 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 Parm** - 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 Tilapia 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** - Portabella 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, Portabella, 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

# PLYMOUTH

## PARTY & CATERING MENU

PUB • RESTAURANT • ROOFTOP BAR & GRILL • LOWER BAR



Let Us Host & Cater Your Next Event!

- BUSINESS MEETINGS
- OFFICE LUNCHEONS
- CONFERENCES
- OFFICE PARTIES
- BIRTHDAY PARTIES
- HOLIDAY PARTIES
- SPECIAL EVENTS
- SPORTS EVENTS
- FACULTY PARTIES



DISCOUNTED PARKING AT 318 S. FEDERAL ST!



PLYMOUTHGRILL

Delivery Mon-Fri

11am-4pm

for lunch & box lunch

minimum is 10 box lunches for delivery

# PLYMOUTH

PUB • RESTAURANT • ROOFTOP BAR & GRILL • LOWER BAR

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.

327 S. Plymouth Ct  
Chicago, IL 60604

TEL: 312-362-1212

FAX: 312-362-1213

www.plymouthgrill.com

# 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 Veggies)
- Quesadillas (Combination of Steak, Chicken or Veggies)
- 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 Brushetta 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

15 Guest Minimum

## TAKE ME OUT TO THE BALL GAME \$15 per guest

- Fresh Baked Soft Pretzel served with Spicy Jalapenos and Mustard, Potato Chips and Ranch Dip, Vienna Beef Hot Dogs and Bowls of Plain and Peanut M&M's

## ITALIAN FEAST BUFFET \$18 per guest

- Caesar Salad, Penne Pasta, Vegetable Tray, Fettuccine Alfredo with Chicken, Dinner Rolls and Butter

## FIESTA BUFFET \$18 per guest

- Grilled Fajitas (Steak & Chicken), Spicy Tacos (Beef & Chicken), Shredded Lettuce, Onions, Grated Cheese, Jalapenos, Guacamole, Sour Cream, Tortilla Chips with Homemade Salsa, Spanish Rice & Beans

## GREEK BUFFET \$18 per guest

- Chicken & Pork Shish Kabobs, Greek Salad, Greek Sausage, Tzatziki Sauce, Pita Bread, Greek Rice, Rolls and Butter

## HEALTHY BUFFET \$19 per guest

- Assorted Cold Cuts, Grilled Chicken and Veggie Wraps dressed with Low Fat Chipotle Mayo, Three Kinds of Hummus (Sundried Tomato, Roasted Garlic & Plain), Sundried Tomato and Artichoke Dip, Crudete, Pita Chips, Fresh Fruit Salad, Chips and Salsa

# 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, Rolls and 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 & Sodas

### 1 TICKET - \$8

Domestic Beer, House Wine, Soda & Well Brand Drinks

### 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 & SODA

1 hour/\$17 • 2 hours/\$21 • 3 hours/\$25 • 4 hours/\$29

### DRAFT BEER, HOUSE WINE, SODA & WELL BRAND DRINKS

1 hour/\$18 • 2 hours/\$23 • 3 hours/\$28 • 4 hours/\$33

### DRAFT BEER, HOUSE WINE, SODA & CALL BRAND DRINKS

1 hour/\$21 • 2 hours/\$27 • 3 hours/\$32 • 4 hours/\$38

### DRAFT BEER, HOUSE WINE, SODA & PREMIUM BRAND DRINKS

1 hour/\$23 • 2 hours/\$29 • 3 hours/\$35 • 4 hours/\$41

## HOUSE WINE Laterra for all Red and White

## TOP RED WINES

- Clos du Bois Merlot
- Clos Du Bois Pinot Noir
- La Terra Cabernet Sauvignon
- Geyser Peak Cabernet Sauvignon
- Folie à Deux Amador 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 Tierre White Zinfandel

# DRINKS & DESSERTS

## WELL DRINK SELECTIONS

- Gilbey's Vodka • Barton Gin • Barton Rum • Sauza Tequila
- Barton Whiskey • Clan Macregor Scotch Whiskey • Triple Sec
- Sweet & Dry Vermouth • Peach Schnapps • Amaretto
- Christian Brothers Brandy

## CALL DRINK SELECTIONS

- Absolut • Stoli Vodkas • Tanqueray & Bombay Gins
- Bacardi & Bacardi Gold Rum • Captain Morgans Original Spiced Rum
- J&B and Dewar's Scotches • Jim Beam • Jack Daniels • Triple Sec
- Sweet & Dry Vermouth • Peach Schnapps • Amaretto
- Christian Brothers Brandy • Kahlua and Bailey's Irish Cream • Malibu
- Midori • Seagrams 7 and V.O. Whiskey • Sauza Con Memorativo 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 Sapphire Gin • Barcardi • Captain Morgans Rum
- Malibu Rum • Jack Daniel's • Jim Beam • Makers Mark
- Club and Crown Royal Whiskies • Dewar's and Glenfiddich Scotches
- Chivas Regal • Triple Sec • Sweet and Dry Vermouth
- Peach Schnapps • Amaretto • Christian Brothers Brandy
- Kahlua and Bailey's Irish Cream • Johnny Walker Black and Red
- Gran Marnier • Chivas Regal • Hennessy • Wine Selections
- Glenlivet 12 • Chambord • Draumbie • B&B and Cointreau

## 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

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## FRESH MADE SALADS

	HALF 8-10 ppl	FULL 16-20 ppl
<b>CHOPPED SALAD</b> • Roasted Chicken, Avocado, Tomatoes, Bleu Cheese, Bacon, Corn, Tortilla Chips, Fresh Chopped Lettuce with Honey Citrus Vinaigrette	\$35	\$60
<b>MEDITERRANEAN SALAD</b> • Fresh Greens with Tomato, Cucumber, Anchovies, Black Olives, Green Peppers, Feta Cheese and House Dressing.	\$35	\$60
<b>BBQ CHICKEN TORTILLA SALAD</b> • Chopped Lettuce tossed with Sweet Corn, Tomatoes, Black Beans, BBQ Chicken Breast, Pepper Jack Cheese, Avocado, Tortilla Strips and Chipotle Ranch Dressing	\$35	\$60
<b>SPINACH &amp; GOAT CHEESE SALAD</b> • Chicken, Goat Cheese, Cranberries, Candied Pecans, Egg, Bacon, Red Onion, and Cinnamon Honey Dressing	\$35	\$60
<b>CALIFORNIA COBB</b> • Sliced Chicken Breast, Crumbled Bleu Cheese, Bacon Bits, Hard Boiled Egg, Artichoke Hearts, Tomato, Diced Avocado and Bermuda Onion with Chipotle Ranch Dressing	\$35	\$60
<b>CAESAR SALAD</b> • Crunchy Croutons, Parmesan Cheese, Black Olives and our Special Caesar Dressing.	\$35	\$60
<b>CRANBERRY WALDORF SALAD</b> • Spring Mix, Chicken, Candied Pecans, Cranberries, Goat Cheese and Crisp Granny Smith Apples tossed in a Cranberry Pecan Vinaigrette	\$35	\$60