

750 Chicago Ave, Evanston, IL 60202  
847-733-1911

### Appetizer/Casual Attire

Serves 10 people **All dips & nachos may be made GF**

**Chili Con Queso:** Served bubbly hot with Fritos, Jicama, sweet bell peppers, \$45 **GF**

**Guacamole and Pico De Gallo** with corn & flour tortilla chips, crisp vegetables. \$30

**Spinach Dip** in a bread bowl with rye crisps, radish, peppers & carrots. \$30 **GF**

**Baked Goat Cheese** with roasted garlic & roasted tomato sauce. \$35 **GF**

**Lemon Garlic Hummus:** fresh vegetables, flour tortilla chips \$35 **GF**

**Nachos** crispy corn or flour tortillas \$35

25 pieces

**Vegetarian Sweet & Sour Meatball Bruschetta** French baguette, goat cheese. \$50 **V**

**Corn Fritters** ancho dipping sauce. \$35 **V**

**Bacon Wrapped Chicken Club Flautas** avocado, lime sour cream & chipotle dipping sauces \$60

**Roasted Vegetable and Goat Cheese Empanadas** green chili ranch \$60 **V**

**Wings** 50 for \$65 choose up to three flavors. **GF**  
Spicy Buffalo, BBQ, Sweet Chipotle or Spicy Chipotle

*\* Sales Tax & Gratuity will apply to all parties \**

# FIREHOUSE GRILL

## Beverage Packages

Priced Per Person for 2 Hours

**Well Sketchbook** drafts & domestic bottles, well brands, select wine & soda \$28

**Call** all drafts & domestic bottles, call brands, select wine & soda \$35

**Top Shelf** all beer, top shelf brands, all wine & soda \$40

**Non-Alcoholic** \$5

## Buffet yeah!

Per Person choose 2 starters

(anything in sections; appetizers or a smaller bite or two)

1 salad and 2 sides (house made fries, tots, sautéed spinach, garlic mashed potatoes)

Then choose a main dish set up below:

**Fried Chicken** with cornbread \$25

**House Smoked Baby Back Ribs** with coleslaw & butter rolls \$30 **GF without Roll**

**Grilled Fish** steamed vegetable, lemon & garlic \$30 **GF**

**Baked Pasta** vegetarian **V** or with pulled chicken \$25

**Pot of Gumbo** corn bread \$20

Cauldron of Chili, tortilla chips, pico & shredded cheese \$20. **GF**

**Taylor Street** sausage, Italian beef, chicken parmesan, tomato alfredo mostaccioli \$27

**Room Fee**

\$50 per hour

**F/B Minimum**

Sunday-Thursday - \$300

Friday & Saturday - \$500

## A Smaller Bite or Two

25 pieces **All items, GF with bread change**

**Mini Chili Cheese Char Dogs** New England bun, pork chili con queso, slaw, crisp onions \$90

**Shrimp Po Me** butter bun, poached shrimp, & spicy pepper sauce, fresh veg \$100

**Burgers Sliders** add cheese +5, make it a Marty +10, Chief +10, or Irish Pub +10 or keep it simple with lettuce, tomato and pickles. \$60

**Mini Pork Sliders** ranch slaw, bbq sauce \$60

**Mini Chicken and Waffle Sandwich** Sweet and spicy remoulade \$65 **Not GF**

**Small as the Palm of your Hand Grilled Cheese** spinach, garlic pesto, bacon \$45

**Veggie Sloppy Joe** on warm corn bread. \$45 **Vegan**

**Mug of Gumbo** or **GF - Chili** 10 for \$40

**Mini Vegetarian Pot Pies** \$50 **V**

**Mini Italian Beefs**, sweet and hot peppers \$50

## You have other ideas?

**Let us know and we will make it happen.**

**GF=Gluten Free - V=Vegetarian - Vegan=Vegan**

## Lettuce Wraps and Salads

25 pieces – All GF

**Asian Shrimp Wraps** cilantro, avocado, pickled veggies, chili sauce \$100

**Grilled Steak Wrap** roasted red onions and sweet peppers, blue cheese, balsamic bbq. \$75

**Crispy Chicken Wrap** Slaw, pickled peppers, spicy remoulade \$65

**Grilled Tofu** sliced chilies, sesame spinach, pickled onion, radish, citrus soy \$70 **Vegan**

Serves 10 \$40 – All GF

**Susan's Michigan Salad** mixed greens, grilled chicken, cranberries, apples, walnuts, blue cheese, cider vinaigrette \$40

**Chopped Salad** mixed greens, grilled chicken, bacon, blue cheese, red onion, hearts of palm, black olives, cucumbers, tomatoes, balsamic vinaigrette \$40

**Cesar Salad** crispy romaine, parmesan cheese, house made croutons \$35

**Chop Stix Salad** soy glazed grilled chicken, crisp greens, apple, mandarin orange, radish, jicama, red peppers, scallions, pickled onion, carrots, cucumbers, crisp noodles, sesame seeds, peanuts, ginger dressing \$40 **Vegan**

## Stuff on a stick

25 Pieces

**Chicken Skewers** charred grilled chicken breast served simply with garlic and lemon or tossed with BBQ, Chipotle, Spicy garlic sauces. \$55 **GF**

**Flat Iron Steak** grilled and tossed with teriyaki, cilantro and jalapeno or garlic and lemon. \$75 **GF**

**Bacon Wrapped Chicken Meatballs** served with sweet and sour sauce. \$55 **GF**

**Meatloaf** horseradish sauce. \$65 **GF**

**Tempura Dogs** spicy mustard sauce \$45 **GF**

**Beer Battered Cod** tartar sauce \$50 **GF**

**Tofu and Charred Vegetables** citrus soy sauce \$40 **Vegan**

**Andouille Sausage & Peppers** char grilled, remoulade sauce \$45 **GF**

**Mushrooms, Peppers & Onions** rosemary goat cheese fondue \$35 **V GF**

## Wraps and Folds

25 pieces

**Goat cheese & Roasted Vegetables** pesto & arugula wrap, tomato aioli. \$40 **V**

**Lemon Garlic Chicken Breast** hummus, tomato, olives, feta, red onion, cucumber, romaine. \$55 **V**

**Braised Beef and Blue Cheese** bacon, crisp lettuce, tomato, dijonaise \$60

**Chicken Club** grilled chicken breast, bacon, lettuce, tomato, cheddar, herbed mayo. \$55

Al Carte, minimum 15 pieces **All GF with Corn Tortilla**

**Crispy Chicken Taco** shredded crisp lettuce, pickled onions, pico, chipotle aioli. \$3

**Vegetable Asada Taco** ranch slaw, avocado, jalapeno crema. \$2 **V**

**Crispy Cod Taco** or **Grilled Shrimp Taco** shredded cabbage, corn salsa, guacamole, and cilantro. \$3

**Beef Taco** grilled flat iron, grilled red onions and peppers, arugula, spicy pepper crema \$4

**Braised Pork Shoulder Taco** roasted pineapple, jalapeno salsa, cilantro crema, arugula \$3

**Brunch** Per Person Buffet Minimum 25 people

**Fresh Fruit Display** seasonal offerings \$2.50 **GF Vegan**

**Assorted Breads & Bagels** with preserves, cream cheese spreads & butter. \$2.50

**Meats** Sausage, chicken sausage, bacon, maple smoked pork shoulder \$3 **GF**

**Hash** Vegetable potato hash, **V** hash brown casserole, pork shoulder hash \$3 **GF**

**Scrambled Eggs** \$3.50 **V GF**

**Breakfast Enchiladas** spicy chicken sausage, pico, cheese baked in corn tortillas \$4 **GF**

**Egg Casserole** choose either roasted vegetables, just cheese or lots of meat \$4 **GF**

**French Toast Bread Pudding** blueberry maple syrup \$4 **V**

**Brunch Beverage Packages** Priced Per Person for 2 Hours

**Coffee Station** - \$3, add juice \$2 **Mimosas & Bloodyies** - \$24