

750 Chicago Ave, Evanston, IL
60202

Appetizer/Casual Attire

Serves 10 people

Chili Con Queso: Served bubbly hot with Jay's Potato Chips, jicama, sweet bell peppers, \$45

Guacamole and Pico De Gallo with corn tortilla chips, crisp vegetables. \$30 **GF - Vegan**

Spinach Dip with toasted bread chips, radish, peppers & carrots. \$30

Baked Goat Cheese with roasted garlic & roasted tomato sauce, with toasted bread chips \$35

Lemon Garlic Hummus: fresh vegetables, corn tortilla chips \$35 **GF - Vegan**

Nachos crispy corn tortillas with beans, cheese, tomatoes, red onions, black olives & jalapeno \$35 **GF - V**

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 \$25

Call all drafts & domestic bottles, call brands, select wine & soda \$32

Top Shelf all beer, top shelf brands, all wine & soda \$38

Non-Alcoholic \$5

Buffet yeah!

choose 2 appetizers, 1 salad and 2 sides (house made fries, tots, sautéed spinach, garlic mashed potatoes, black beans, spinach rice, cilantro— Lime Rice)

Then choose a main dish set up below:

Fried Chicken with cornbread \$25

Tacos choose 3 \$23 **GF**

Pizza choose 3 \$16

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

Pot of Gumbo corn bread - choose 2 small bites \$20

Cauldron of Chili tortilla chips, pico & shredded cheese - choose 2 small bites \$20. **GF**

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

Small Bites - choose 3 small bites \$25

Now offer off-site catering!

A Smaller Bite or Two

25 pieces

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

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

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

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

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

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

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

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

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

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

Stuff on a stick

25 Pieces

Chicken Skewers charred grilled chicken breast served simply with garlic and lemon sauce. \$55 **GF**

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

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

Meatloaf horseradish sauce. \$65

Tempura Dogs spicy mustard sauce \$45

Beer Battered Cod tartar sauce \$50

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 Vegetable pesto & arugula \$40 **Vegan**

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

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

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

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

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

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

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