Catering Menu

SMALL serves up to 20 guests / LARGE serves up to



815-568-2695 globowlfuncenter.co m 101 Franks Road

Where fun never ends

SALADS	SMALL / LARGE				
GARDEN:	55/110				
romaine lettuce, tomatoes, onions, carrots and croutons, choice of 2 dressings					
CAESAR SALAD: romaine lettuce, grape toma parmesan cheese and croute					
CHOPPED SALAD:	62/124				
PASTAS BAKED MOSTACCOLI baked with mozzarella	60/120				

PASTA ALFREDO Add chicken for 4pp 60/120 MAC 'N CHEESE 60/120 PASTA ALA VODKA 66/132 ENTREES

ITALIAN BEEF: 145/290 5lbs of house-made beef, rolls and mild & hot peppers

PULLED PORK: 145/290
5 lbs of house-made pork, bbq and roll
FRIED CHICKEN 40 pcs 120
BBQ CHICKEN 40pcs 120
BAKED CHICKEN 40pcs 113
CHICKEN PARMESAN 20pcs 108

PORK LOIN market price market Price

SIDES

MASHED POTATOES & GRAVY55/105 GARLIC PARMESAN WEDGES 50pc 55/105 RICE PILAF 55/105 SEASONAL VEGETABLES 55/105 CHILLED PASTA SALAD 42 **POTATO SALAD** 42 **ROLL & BUTTER** 1.50 ea GIARDINIERA 8 oz 6 **SWEET PEPPER** 802 6

DESSERTS

CHOCOLATE CHIP COOKIES 30pcs 40
TRIPLE CHOCOLATE BROWNIE 30pcs

BEVERAGES
UNLIMITED SOFT DRINKS/
COFFEE/TEA

3 hours 4.5 4 hours 5

TICKETS REDEEMED FOR DOMESTIC DRAFT BEER, HOUSE WINE, RAIL DRINKS

TAB: select for your guests, set a budget or keep it open

CASH BAR: guests pay based on their consumption

WINE (per bottle)	18-32
CHAMPAGNE (per bottle)	20-30
MIMOSA BAR (per bottle)	25
SANGRIA (per pitcher)	25
COFFEE/TEA STATION	40
PITCHERS OF SODA (1 refill)	9

SPECIAL OFFERINGS

ROOM FEE	3 hours	50	Extra Hour	25
CAKE SERVI	CE			25

OFF-SITE CATERING AVAILABLE ask for details

DISPOSABLE FEE MAY APPLY ask for details

Our Chef is happy to meet with you to create the menu you envision

Catering Menu Party Trays Served Buffet Style

Sesame tuna & cucumber

Chicken mini taco salad

Beef or chicken skewers



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COLD OFFERINGS	
CHEESE & CRACKER TRAY: (serves estimated 15 to 20 guests)	80
VEGETABLE TRAY: (serves estimated 15 to 20 guests)	80
BRUSCHETTA: tomatoes, onion, basil and garlic topping with toasted baguettes (serves estimated 15 to 20 guests)	55
HOUSE-MADE CHIPS & DIP: (serves estimated 15 to 20 guests)	48
TORTILLAS & SALSA: (serves estimated 15 to 20 guests)	48
SEASONAL FRUIT TRAY: (serves estimated 15 to 20 guests)	market value
HOT OFFERINGS	
FRIED PICKLES: (serves estimated 15 to 20 guests)	est. 70 pcs. 55
MOZZARELLA STICKS: (serves estimated 15 to 20 guests)	est. 30 pcs. 55
SAMPLER PLATTER: fried pickles, mozzarella sticks, pretzel bites, boneless wings (serves estimated 15 to 20 guests)	est. 90 pcs. 60
NACHOS PLATTER: chips, seasoned ground beef, sour cream, pico de gallo, jalapenos, olives, and salsa (serves estimated 15 to 20 guests)	75
BONELESS WINGS: served with two sauces, ranch and bleu cheese dressing (serves estimated 15 to 20 guests)	est. 60 pcs. 50
TRADITIONAL BONE-IN WINGS: served with two sauces, ranch and bleu cheese dressing (serves estimated 15 to 20 guests)	est. 60 pcs. 50 est. 40 pcs 50
Choice of sauces: buffalo, teriyaki, parmesan garlic, bbq, sweet thai chili, mango Choice of rubs: lemon pepper rub, cajun rub, buffalo rub or plain.	o habanero,
CATERING APPETIZERS: (20 pieces each unless noted otherwise)	
Smoked salmon on a crostini with dill cream cheese	40
Stuffed cherry tomatoes with herb cream cheese	40
Bacon wrapped shrimp with mango chipotle coulis	50
Shrimp with cocktail sauce	40
Tuna tartar on a crostini	40

Sales tax and 20% gratuity will be added to final bill.

Fresh Oysters with lemon & cocktail sauce (minimum of 50)

101 Franks Road, Marengo, IL 60152 Sandy.triogrille@gmail.com

40

40

50

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