

Catering by



Bluegrass

*A Warm Neighborhood Place with an All-American
Fare and a Splash of the South*

1636 Old Deerfield Road, Highland Park, IL 60035
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www.Bluegrasshp.com

Appetizers & Salads

Salads Sides serves 6 to 10 people.

Chicken and Andouille Sausage Gumbo per qt 24

Key West Seafood Salad 96 Lump crab meat and shrimp, crisp greens and diced tomato, with lemon vinaigrette on the side.

House Chop Salad 49 Crisp greens topped with scallions, crisp bacon, Gorgonzola cheese, tomato, avocado, tossed sunflower seeds, shaved sweet red onion & fresh herb vinaigrette on the side.

Caesar Salad 40 Crisp romaine lettuce, seasoned croutons, grated Parmesan, & our Caesar dressing makes it special.

Bluegrass Salad 47 Crisp hearts of romaine lettuce and fresh radicchio topped with shaved red onion, crumbled Gorgonzola bleu cheese, and pine nuts. Served with a pear balsamic vinaigrette.

*add chicken to any salad 20 (5 4oz breasts)

*add salmon to any salad 28 (5 4oz filets)

*add shrimp to any salad 32 (1 lb)

Bluegrass Special Touches

Honey Butter by the lb. 9 Fresh Bread 4 per baguette

Homemade Dressings by the Pint 7 or Quart 13

Peanut Brittle Baked Beans – Pint 10 Quart 19

BBQ Sauce Pint 8 Quart 14

Dessert

Chocolate Chip Bread Pudding 44

Ice Box Pie 36

Homemade Chocolate Cookies 2 each

Real Texas Style Pit BBQ

Baby Back Ribs Dry rub dusted, hickory smoked 1 ¾ pound baby back ribs, Slow cooked with hickory and mesquite woods. Sold by the piece at 26

BBQ Pulled Pork Slow Smoked Pork Shoulder, dusted with our Dry Rub, touch of our homemade BBQ sauce & shaved red onions by the pound 20

BBQ Corned Beef Brisket Beef Brisket Corned, dry rubbed & Hickory smoked for over 12 hours, covered with our homemade BBQ sauce, topped with red onions BBQ by the pound 24

Bluegrass Signature ½ pans

Bluegrass half pans serve 6 to 10

Orange Chicken with Rice 80

Chicken Carbonara Penne 83

(or shrimp +16.00) ancho chili rubbed chicken, bacon, roasted garlic cream sauce, mushrooms, peas, sundried tomatoes, asiago cheese, rosemary with penne noodles

Shrimp & Grits Southern style BBQ shrimp atop creamy smoked cheddar grits with sweet and spicy pork belly candy. 90

Chicken Artichoke 70 Chicken stir fried with green beans, artichokes, and wild mushrooms in a subtle cream sauce, with white rice.

Classic Penne Alfredo - 47

Penne noodles tossed in a traditional Parmesan sauce.

Add Shrimp - 32

Add Chicken - 20

Crawfish Etouffee 85 Crawfish smothered in the classic Cajun sauce of seafood stock and roux, with rice.

Fresh Tomato Basil Penne 47 (*aka Hockey Pasta)

A light tomato basil sauce with shaved Parmesan

Add Sausage (Country Creek) 18

Add Artichokes 16

Add Chicken 20

Jambalaya 85 A Cajun classic of smoked Andouille, chicken slow simmered well peppers and spices. Add shrimp 32

Chicken Breast Rosemary 74 (12 4oz pieces) Chicken breast marinated in olive oil, fresh rosemary, and garlic then grilled.

Delivery available (locally) 35



Bluegrass Saturday and Sunday Luncheons...

Simple Luncheon

Start with Appetizers at the bar

Mushroom Broil

Family style

Grilled Chicken Rosemary

Fresh Tomato Basil Penne

Green Beans

Dessert

Homemade Chocolate Chip Cookies

35 per person

Brunch Buffet with fresh Omelets

Eggs, (egg whites) cooked to order:

With green peppers, onions

Cheddar, Swiss, mushrooms

scallions, tomatoes

and the accoutrements...

lox, assorted bagels, cream cheese with

onions, tomatoes & lemons

hash browns, breakfast sausages, bacon

fresh pastries

fresh fruit platter

40 per person

Exceptional Luncheon

Start with Appetizers at the bar

Artichoke Fritters & Szechuan Calamari

Family style service

Salads

Bluegrass & Caesar Salads

Luncheons

Fresh Salmon with a dill beurre blanc

Orange Chicken with rice

Shrimp Carbonara

Green Beans & Orzo

Dessert

Bananas Foster and

Chocolate Chip Bread Pudding

50 per person

Additional Information

The afternoon parties have no room fee and plenty of free onsite parking for any size party.

Our Room capacities range from 25 to 85.

Linen available for fifteen dollars a table.

Final guest count is due 10 days prior to event.

All event packages include all soft drinks, juices, coffee and tea, as well as bread and butter. All events will be subject to a 20% gratuity and 9% sales tax.

