



# Appetizers

25 pcs per

## Hot

|   |  |
|---|--|
| Wings — Hot Buffalo, Mild Buffalo, BBQ, Honey BBQ, Jerk, Teriyaki, Plain                                    | \$31.25                                      |
| Chicken Tenders – Ranch or BBQ on the side  | \$52.00                                      |
| Boneless Chicken Bites – Ranch or BBQ on the side   | \$20.00                                      |
| Fried Pickles with Homemade Ranch   | \$27.50                                      |
| Chicken and Waffle – Fried Chicken bites tossed in Sriracha Maple Dressing displayed in a Pizzelle Cone     | \$50.00                                      |
| Loaded Mini Baked Potatoes  | \$34.50                                      |
| Bourbon BBQ Meatballs   | \$36.50                                      |
| Vegetarian Stuffed Mushrooms  | \$37.00                                      |
| Sausage Stuffed Mushrooms   | \$40.00                                      |
| Mini Quiche – Bacon & Swiss, Ham & Cheese, Spinach, Swiss, Red Pepper or Mushroom & Swiss (1 flavor per 25) | \$35.00                                      |
| Homemade Mini Crab Cake with Cajun Remoulade Dollop   | \$75.00                                      |
| Korean Style Beef Skewers   | \$62.50                                      |
| Mac & Cheese Bites  | \$40.00                                      |
| Mini Street Tacos — Topped with Lettuce, Tomato & Cheese  | Beef or Chicken – \$35.00<br>Steak – \$50.00 |

## Sliders

|   |         |
|---|---------|
| Angus Beef Burgers with IPA Beer Cheese and Pickle on a Pretzel Bun | \$75.00 |
| BBQ Pork Loin with Candy Cajun Bacon                                | \$55.00 |
| Buffalo Chicken with Blue Cheese Sauce                              | \$65.00 |
| Grilled Portabella with Balsamic Reduction and Goat Cheese          | \$68.75 |
| Grilled Vegetable with Balsamic Reduction                           | \$68.75 |
| Pot Roast with Horseradish Crème                                    | \$68.75 |
| Fried Cod with Mango Slaw   | \$55.00 |

## Cold

|  |         |
|--|---------|
| Traditional Plum Tomato & Basil Bruschetta   | \$27.50 |
| Chicken Caesar Salad in Parmesan Cups  | \$50.00 |
| Tequila Lime Shrimp with Avocado Sopes   | \$68.75 |
| Prosciutto Wrapped Melon   | \$50.00 |
| Classic Deviled Eggs   | \$37.50 |
| Roasted Red Pepper Hummus in English Cucumber Cups                                       | \$31.25 |
| Shrimp Shooters with Cocktail Sauce  | \$62.50 |
| Peppered New York Strip Steak – sliced thin on a toasted Crostini with Horseradish Crème | \$31.25 |
| Smoked Salmon with Lemon Dill Cream Cheese on Cucumber Rounds                            | \$68.75 |
| Tropical Fruit Skewers with Honey Lime Dip   | \$48.50 |
| Individual Vegetable Crudité   | \$62.00 |
| Caprese Skewers – cherry tomato, fresh basil, mozzarella & balsamic                      | \$62.50 |
| Antipasto Skewers – Salami, Peppercornini, Roasted Red Pepper, Olive, Tomato, Mozzarella | \$68.75 |

All Menu Items and Pricing Subject to Change



# Appetizers



## Platters

Medium (serves 30)

Large (serves 50)

*Mexican Shrimp with Avocado and Tortilla Chips*

\$95.00

\$150.00

*Vegetable Crudité Platter with a Dill Dipping Sauce*

\$75.00

\$120.00

*Traditional Antipasto*

*Thinly sliced assortment of Italian meats and cheeses, roasted red peppers, fresh mozzarella, cherry tomatoes, pepperoncini, olives and baguette slices.*

\$135.00

\$180.00

*Select Domestic Cheese Display*

*Array of domestic cheeses served with gourmet crackers and grapes.*

\$90.00

\$138.00

*Sliced Fresh Fruit Platter*

*Honeydew, cantaloupe, pineapple, strawberries and grapes beautifully displayed.*

\$75.00

\$99.00

*Roasted Red Pepper Hummus with Homemade Naan Chips*

\$60.00

\$90.00

*Pinwheel Sandwich (50 pcs per platter – 1 or 2 flavors per tray)*

*Chicken Salad, Turkey, Grilled Vegetable, Salami & Olive,  
Buffalo Chicken or Ham and Pickle.*

\$80.00

*All Menu Items and Pricing Subject to Change*



# Sides

|  | Full Pan | Half Pan |
|--|----------|----------|
| Rosemary Roasted Red Potatoes                    | \$50.00  | \$28.00  |
| Mac & Cheese with Panko Topping                  | \$60.00  | \$35.00  |
| Creamy Smashed Potatoes                          | \$52.00  | \$29.00  |
| Roasted Garlic Mashed Potatoes                   | \$55.00  | \$30.00  |
| Baked Potatoes with assorted toppings            | \$58.00  | \$31.00  |
| White and Wild Rice with Cranberries and Almonds | \$54.00  | \$31.00  |
| Basmati Rice                                     | \$40.00  | \$22.00  |
| Smashed Sweet Potatoes                           | \$50.00  | \$28.00  |
| Old Fashion Baked Beans                          | \$45.00  | \$25.00  |
| Green Beans with Roasted Red Peppers             | \$50.00  | \$28.00  |
| Green Beans with Sautéed Onions and Bacon        | \$52.00  | \$29.00  |
| Roasted Asparagus with Shaved Parmesan           | \$60.00  | \$35.00  |
| Brown Sugar Glazed Carrots                       | \$48.00  | \$29.00  |
| Sugar Snap Peas with Red Peppers                 | \$50.00  | \$27.00  |
| Broccoli with Shallot Butter                     | \$52.00  | \$29.00  |
| Spanish Rice                                     | \$48.00  | \$29.00  |
| Collard Greens                                   | \$52.00  | \$27.00  |
| Roasted Brussel Sprouts                          | \$60.00  | \$35.00  |
| Seasonal Roasted Vegetables                      | \$54.00  | \$31.00  |

*Zucchini, Yellow Squash, Carrots & Peppers with Balsamic Drizzle*

Warm Fresh Baked Dinner Rolls with Butter (25 pcs per order) - \$18.75

# Salads

|   | Full Pan | Half Pan |
|---|----------|----------|
| Beet Salad with Goat Cheese & Walnuts   | \$50.00  | \$25.50  |
| <i>Mixed Greens, Beets, Goat Cheese, Walnuts with Orange Balsamic Vinaigrette</i> |          |          |
| Caesar Salad with Shaved Parmesan   | \$45.00  | \$22.00  |
| Caprese Salad with Balsamic Dressing  | \$60.00  | \$27.50  |
| Wiley's Own Mango Cole Slaw   | \$52.00  | \$25.50  |
| Pasta Salad   | \$50.00  | \$24.00  |
| Broccoli Bacon Salad  | \$52.00  | \$26.00  |
| Homemade Potato Salad   | \$48.00  | \$23.00  |

## Seasonal Salads

|  |         |         |
|--|---------|---------|
| Traditional Mixed Green Salad with Dressing Choice   | \$43.00 | \$21.50 |
| Spinach Salad - Strawberries, Blueberries, Mandarin Oranges, Pecans,<br>Goat Cheese and Raspberry Vinaigrette Dressing.                                    | \$52.00 | \$25.50 |
| Winter Salad - Diced Apples, Pears, Crispy Bacon, Dried Cranberries, Goat Cheese Crumbles<br>and Peppery Pecans with Balsamic Poppy Seed Dressing.         | \$58.00 | \$32.00 |
| Summer Salad - Diced Watermelon, Pineapple, Crispy Bacon, Dried Cranberries, Goat Cheese<br>Crumbles and Peppery Pecans with Balsamic Poppy Seed Dressing. | \$58.00 | \$32.00 |

Full pan feeds 18-20 guests • Half pan feeds 8-10 guests

All Menu Items and Pricing Subject to Change



# Entrees

|  | Full Pan | Half Pan |
|--|----------|----------|
| <i>Chicken Piccata</i><br><i>Chicken Breast Quickly Sautéed and Finished with a Light Sauce of Lemon, Garlic, Capers and Chicken Stock</i>                 | \$119.00 | \$62.50  |
| <i>Chicken Marsala Florentine</i><br><i>Our own twist on the classic, Sautéed Chicken Breast with Mushroom, Sun Dried Tomato, Spinach and Marsala Wine</i> | \$119.00 | \$62.50  |
| <i>Chicken with Pesto and Sun Dried Tomatoes</i>   | \$112.00 | \$59.00  |
| <i>Blackened Chicken Breast (Not to spicy!)</i>  | \$95.00  | \$50.00  |
| <i>Pan Seared Salmon with a Champagne Dill Cream Sauce</i>   | \$150.00 | \$80.00  |
| <i>Champagne Chicken</i>   | \$119.00 | \$62.50  |
| <i>Oven Roasted Chicken with Lemon Rosemary Butter (Bone in 40 pc to a full pan)</i>   | \$90.00  | \$47.00  |
| <i>Spicy Jerk Chicken (Bone in 40 pc)</i>  | \$85.00  | \$44.00  |
| <i>Wiley's Fried Chicken (Bone in 40 pc)</i>   | \$81.50  | \$43.75  |
| <i>Roasted Pork Loin with Cinnamon Apples</i>  | \$95.00  | \$50.00  |
| <i>Roasted Pork Loin with Gravy</i>  | \$90.00  | \$48.00  |
| <i>Italian Sausage with Peppers and Onions in a Rich Tomato Sauce</i>  | \$94.50  | \$50.25  |
| <i>Classic Pot Roast with Homemade Gravy</i>   | \$124.00 | \$65.00  |
| <i>Hoisin Beef Stir Fry</i><br><i>Tender Sirloin Strips Marinated, Stir Fried with Ginger, Scallion &amp; Hoisin Sauce and Crisp Vegetables</i>            | \$119.00 | \$62.50  |
| <i>Pineapple and Brown Sugar Glazed Ham</i>  | \$89.00  | \$44.50  |
| <i>Baked Cod with Parmesan Caper Sauce</i>   | \$112.00 | \$59.00  |
| <i>Parmesan Crusted Tilapia</i>  | \$95.00  | \$50.00  |
| <i>Grilled Tilapia with Mango Salsa</i>  | \$95.00  | \$50.00  |
| <i>Garlic Shrimp</i><br><i>Olive Oil, Fresh Vegetables with Bow Tie Pasta</i>  | \$119.00 | \$62.50  |
| <i>Orange Teriyaki Glazed Salmon</i>   | \$140.00 | \$68.00  |
| <i>Quinoa Stuffed Peppers</i>  | \$91.00  | \$48.50  |
| <i>Grilled Portabella Roasted Red Pepper, Blue Cheese and Balsamic Drizzle</i>   | \$95.00  | \$51.50  |
| <i>Eggplant Parmesan</i>   | \$82.00  | \$44.00  |
| <i>Creamy Pasta with Shrimp, Garlic, Bacon, Spinach &amp; Tomatoes</i>   | \$125.00 | \$65.00  |
| <i>Farfalle with Brandy Tomato Cream Sauce, Fresh Basil</i>  | \$75.00  | \$40.50  |
| <i>Spinach &amp; Ricotta filled Manicotti with Marinara</i>  | \$80.00  | \$43.00  |
| <i>Homemade Lasagna</i>  | \$98.00  | \$53.00  |
| <i>with No Meat</i>  | \$90.00  | \$47.00  |

Full pan feeds 18-20 guests ● Half pan feeds 8-10 guests  
All Menu Items and Pricing Subject to Change



# Box Lunch



## Box Lunches

### Just For You Box Lunches

\$12.00 each

Box Lunches your choice of a Wrap or Sandwich. Box lunches include 1 side & chip choice (1 choice of each for the entire order) Condiments, compostable flatware, napkins and cookie.

Your Choice of Croissant, or Wheat Bread or Sundried Tomato Tortilla (unless specified)

- Chicken Salad, Sliced Tomato & Lettuce
- Club – Turkey, Bacon, Sliced Tomato, Lettuce, Mayo
- Egg Salad, Sliced Tomato & Lettuce
- BLT – Crispy Bacon, Sliced Tomato, Lettuce, Mayo
- Roast Beef – Sliced Beef with Lettuce, Sliced Tomato & Horseradish Crème
- Buffalo Chicken Wrap – Grilled Chicken tossed in Buffalo Sauce, Crisp Lettuce, Diced Tomato & Ranch Dressing
- Vegetarian Wrap – Portabella, Red Onion, Red & Green Peppers, Carrots, Zucchini & Squash, Diced Tomato, Lettuce, Balsamic Drizzle & Herbed Cream Cheese
- California Chicken Wrap – Grilled Chicken, Bacon, Avocado, Pepper Jack Cheese, Lettuce and Diced Tomato

SALAD SELECTIONS (Choose one option for whole order)

- Italian Pasta Salad
- Sour Cream and
- Dill Potato Salad
- Fruit Salad
- Marinated Vegetable Salad
- Mango Cole Slaw

CHIP SELECTIONS (Choose one option for whole order)

- Barbecue
- Classic
- Pretzels

All Menu Items and Pricing Subject to Change



# Ordering

## Ordering Information

### ORDERING

Catering orders are accepted via our catering team at 708-957-8774  
Shari Klein – 708-527-7387 (cell) or sklein@hfparks.com

### ORDERING GUIDELINES

We ask for a minimum of 72 hours. Last minute orders are welcome upon availability.  
Orders must be for a minimum of 10 people.

### ACCEPTANCE OF ORDERS

Catering orders require a confirmation signature or confirmation email from the client before Wiley's will book the order

### PAYMENT OPTIONS & TAX

Wiley's accepts all major credit cards and company checks. All orders will be payable a minimum of 72 hours in advance.  
All food and beverage is subject to 10% tax.

### DELIVERIES

Minimum order of \$100.00 is required.  
Delivery charge is \$15.00 within the Homewood Flossmoor vicinity, \$25.00 and up outside the Homewood Flossmoor vicinity.  
Additional charges will be incurred if there is a necessary pick up.

### CANCELLATION POLICY

We require 72 hours notice to cancel any order. Orders cancelled after the 72 hours will be subject to charges for all food/beverages.

### SERVERS, BARTENDERS AND CHEFS

Servers', bartenders' and chefs' fees will be added to the quote for any event that will require their services. The number of servers, bartenders and chefs (if required for event) will be determined by Wiley's. Chef, Servers and Bartenders are charged \$150.00 each. This includes a 1 hour set up time (may be off site loading) 3.5 hours event time, 1 hour break down time. Should the event require additional set up/event/break down time, additional charges will be applied.

Rental equipment such as linens, tables, chairs, décor and centerpieces are available for an additional fee.