



WILEY'S GRILL

CATERING • SPECIAL EVENTS
WILEYSGRILL.COM • 708.957.8774
800 KEDZIE AVE., FLOSSMOOR, IL. 60422

Open year round and open to the public, Wiley's prides itself on casual fair with a contemporary flair. A warm, inviting venue lends itself to not only comfortable dining, but a great place for showers, rehearsal dinners, birthday parties and reunions. Wiley's offers full service catering options for; off-premise/drop-off corporate and social events, private in-home catering, cocktail receptions, formal plated and buffet dinners, and wedding receptions.

APPETIZERS

(25 pieces per order)

MAC N CHEESE BITES \$70.50
In a Tater Tot cup!

JUMBO WINGS \$45
Choice of Buffalo, BBQ, Jerk, Teriyaki, Hot Honey or Plain.
Ranch or Blue Cheese Side.

HAND BREADED CHICKEN TENDERS \$58
Ranch or BBQ on the side.

FRIED PICKLES \$37
Served with Ranch for Dipping.

LOADED MINI BAKED POTATOES (BITE-SIZED) \$39.50
Cheddar, Bacon, Sour Cream & Scallions.

BBQ BOURBON BEEF MEATBALLS \$41.50

FIRECRACKER CHICKEN MEATBALLS \$41.50

VEGGIE STUFFED MUSHROOMS \$42.50

ASIAGO-BASIL STUFFED MUSHROOMS \$43
With Tomato Sliver and Parmesan.

HOUSEMADE MINI CRAB CAKE \$113
With Cajun Remoulade Dollup & Scallions.

MARINATED BEEF SKEWERS \$95.50
With Housemade Chimichurri Drizzle.

INDIVIDUAL CAJUN SHRIMP \$95.50
With Cheezy Grits.

MINI STREET TACOS CHICKEN OR BEEF \$41 | STEAK \$58
Topped with Lettuce, Tomato & Cheese.

PIMENTO CHEESE & BACON MINI CHEESE BALL BITES \$36.50

ROASTED RED PEPPER HUMMUS \$36.50
In English Cucumber Cups.

SMOKED SALMON \$75
With Horseradish Cream Cheese on Cucumber Round.

BLACKENED SHRIMP \$81.50
With Avocado on Cucumber Round.

MINI AVOCADO TOAST \$36.75
With walnuts & Feta.

CAPRESE SKEWER \$68.00
Tomato, Fresh Mozzarella & Basil, Balsamic Drizzle.

ANTIPASTO SKEWER \$74
Salami, Pepperoni, Roasted Red Pepper, Olive,
Tomato & Mozzarella.

TRADITIONAL BRUSCHETTA \$42.75
Tomato, Basil, Garlic & Olive Oil.

CROSTINI \$45.50
Fresh Strawberries, Whipped Goat Cheese &
Balsamic Drizzle.

SLIDERS

(25 pieces per order)

CLASSIC ANGUS BEEF CHEESEBURGER \$94.50
American Cheese & Dill Pickle.

BUFFALO CHICKEN SLIDERS \$92
Ranch Drizzle.

JERK CHICKEN \$85
Mango Pineapple Slaw.

CHICKEN FAJITA \$85
Peppers, Onion, Pepperjack Cheese & Chipotle Ranch Drizzle.

GRILLED PORTOBELLO \$73
Vegetables & Balsamic Drizzle.

SALMON \$130
Garlic Lemon Aioli.

PLATTERS & DIPS

(20 person minimum, increases in increments of 10)

MARKET CRUDITÉ	\$4.75 PP
Assorted Fresh Cut Veggies with Buttermilk Ranch or Green Goddess Dressing.	
MARINATED CHEESE PLATTER	\$4.95 PP
With Crispy Naan Chips.	
ORCHARD HARVEST	\$4.75 PP
Seasonal Fruit Platter.	
ESQUITES, CHIPS & SALSA VERDE	\$4.75 PP
Traditional Warm Mexican Street Corn (off the cobb).	
DELUXE THREE-CHEESE PLATTER	\$5.50 PP
Variety of Cheese, Fruit, Preserves, Nuts & Crackers.	
ARTICHOKE & SPINACH DIP	\$5 PP
With Crispy Naan Chips.	
PINWHEEL SANDWICHES	\$3.75 PP
(25 per platter, 1 flavor per platter)	
Turkey with Pesto, Chicken Salad, Grilled Vegetable with Balsamic	

SIDES

Full Pan (feeds 20) | Half Pan (feeds 8-10)

POTATOES	
Roasted Rosemary Red Potatoes	\$60/\$35
Creamy Smashed Potatoes	\$63/\$36
Roasted Garlic Mashed Potatoes	\$63/\$36
Smashed Sweet Potatoes	\$60/\$35
RICE	
Spanish Rice	\$60/\$35
White & Wild Rice with Cranberries & Almonds.....	\$63/\$36
VEGETABLES	
Collard Greens	\$63/\$36
Old Fashion Baked Beans	\$56/\$33.50
Brown Sugar Glazed Carrots	\$56/\$33.50
Parmesan Zucchini & Corn.....	\$60/\$35
Broccoli with Shallot Butter.....	\$63/\$36
Green Beans with Roasted Red Peppers	\$60/\$35
Seasonal Roasted Vegetables with Balsamic Drizzle.....	\$63/\$36
WARM FRESH BAKED DINNER ROLLS WITH BUTTER	\$27
(25 pieces per order)	

SALADS

Full Pan (feeds 20) | Half Pan (feeds 8-10)

WILEY'S OWN MANGO COLE SLAW	\$59/\$34
PASTA SALAD	\$56.50/\$33
HOUSEMADE POTATO SALAD	\$56/\$32
CAESAR SALAD	\$56/\$32
Shaved Parmesan & Garlic Croutons.	
TRADITIONAL MIXED GREEN SALAD	\$50/\$29
Cucumber, Tomato & Carrots. Balsamic Vinaigrette on the Side.	
SEASONAL FRUIT SALAD	\$64/\$38
Honey Lime & Mint Dressing.	
SOUTHWEST SALAD	\$64/\$38
Romain, Corn, Beans, Roasted Red Peppers, Tomato, Cucumber & Cheddar Jack topped with Tortilla Strip. Chipotle Ranch on the Side.	

SEASONAL SALADS

SPINACH SALAD	\$58/\$34
Strawberries, Blueberries, Mandarin Oranges, Pecans, Goat Cheese with Raspberry Vinaigrette Dressing on the Side.	
WINTER SALAD	\$64/\$38
Apples, Pears, Crispy Bacon, Dried Cranberries, Goat Cheese and Peppery Pecans with Balsamic Poppy Seed Dressing on the Side.	
SUMMER SALAD	\$64/\$38
Watermelon, Pineapple, Crispy Bacon, Dried Cranberries, Goat Cheese & Peppery Pecans with Balsamic Poppy Seed Dressing on the Side.	

**LOOKING FOR A LOCATION FOR YOUR NEXT EVENT? THE H-F PARK DISTRICT HAS MANY GREAT OPTIONS.
WHETHER YOUR EVENT IS LARGE OR SMALL, WE'VE GOT IT ALL.**

THE CLUBHOUSE AT DOLPHIN LAKE
2700 183rd Street, Homewood

IRWIN COMMUNITY CENTER
18120 S. Highland Ave., Homewood

PARK PLACE IN FLOSSMOOR PARK
2523 Flossmoor Rd., Flossmoor

WILEY'S GRILL
800 Kedzie Ave., Flossmoor

FOR OTHER RENTAL OPTIONS AND PRICING, VISIT HFPARKS.COM/RENTALFEES OR CALL 708.957.0300.

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UPDATED 5/15/26

ENTREES

Full Pan (feeds 20) | Half Pan (feeds 8-10)

CHICKEN

OVEN ROASTED CHICKEN..... \$110/\$55
(Bone in 40 pcs) Served with Lemon Rosemary Butter

SPICY JERK CHICKEN..... \$100/\$55
(Bone in 40 pcs)

WILEY'S FRIED CHICKEN..... \$95/\$52
(Bone in 40 pcs)

CHICKEN MARSALA FLORENTINE..... \$185/\$92.50
Our own twist on the classic, Sauteed Chicken Breast with Mushrooms, Sun Dried Tomatoes, Spinach & Marsala Wine.

CHICKEN PICCATA..... \$140/\$72
Sauteed Chicken Breast finished with a light sauce of Lemon, Garlic and Capers.

BLACKENED CHICKEN WITH PASTA..... \$130/\$72
Bell peppers, Onion & Cream Sauce.

BLACKENED CHICKEN..... \$110/\$55

STUFFED CHICKEN BREAST..... \$130/\$72
Asiago Cheese and fresh Spinach Stuffed Chicken Breast Topped with a Roasted Red Pepper Cream Sauce.

BEEF

HAND CARVED NEW YORK STRIP \$240/\$120
With Bordelaise Sauce.

OVEN ROASTED BBQ BEEF BRISKET \$159/\$79.50

PASTA

FARFALLE..... \$88/\$48
Brandy Tomato Cream Sauce, Fresh Basil

HOMEMADE MEAT LASAGNA..... \$160/\$80

EGGPLANT PARMESAN..... \$185/\$92.50

SPINACH & RICOTTA FILLED MANICOTTI..... \$135/\$67.50
Marinara.

BAKED ZITI..... \$125/\$62.50
Spicy Italian Sausage.

PENNE WITH VODKA SAUCE..... \$90/\$48

SEAFOOD

BLACKEND SALMON \$240/\$120
With a Pineapple Mango Salsa.

SEASONED BAKED SALMON..... \$240/\$120

PORK

ITALIAN SAUSAGE WITH PEPPERS & ONIONS..... \$105/\$60
In a Rich Tomato Sauce.

ROASTED PORK LOIN \$115/\$72
Honey Garlic Butter Sauce.

DESSERTS

CUSTOM MINI CUPCAKES.....\$69
(25 pcs per order)
Key Lime
Boston Cream
Red Velvet
White Chocolate & Pistachio
Lemon Blossom (Lemon Cupcake with Lemon Cream Cheese Frosting)
Chocolate Peanut Butter Pretzel
Carrot Cake
Hummingbird (Banana & Pineapple with Cream Cheese Frosting)

BITE-SIZE TREATS.....\$69
(25 pcs per order)
Turtle Cheese Cake Bites
Lemon Bars
Cream Puffs
Mexican Brownies
Chocolate Coconut Bars
Eclairs
Salted Caramel Butter Bars

DESSERT CUPS.....\$99
(25 pcs per order)
Strawberry Short Cake Trifle
Key Lime Mousse
Chocolate Mousse
Fruit Salad with Honey, Lime, Mint

BUILD YOUR OWN SWEET TABLE!

\$6.00 PER PERSON (MINIMUM OF 30 GUESTS)
CHOOSE 2 MINI CUPCAKE FLAVORS, 2 BITE SIZE TREATS,
AND 1 DESSERT CUP FLAVOR

ALCOHOL CHOICES & PRICING

(Listings are per drink.)

VODKA (CHOOSE 1)

Grey Goose	\$11
Belvedere	\$11
Tito's	\$9

GIN (CHOOSE 1)

Tanqueray	\$9
Bombay Sapphire	\$9

RUM (CHOOSE 2)

Bacardi Silver	\$8
Captain Morgan Spiced Rum	\$8
Malibu Rum	\$8

TEQUILA (CHOOSE 2)

(based on availability)

Casamigos Reposado	\$14
Don Julio Silver	\$14
Patron Anejo	\$14
Patron Silver	\$12
1800 Silver	\$9
1800 Reposado	\$9

WHISKEY (CHOOSE 2)

(based on availability)

Gentleman Jack	\$11
Jack Daniels	\$9
Crown Royal	\$9
Crown Royal Apple	\$9
Jameson	\$9
Makers Mark	\$9
Dewar's White Label	\$8

COGNAC (CHOOSE 1)

Remy 1738	\$15
Hennessey	\$11

WHITE WINE (CHOOSE 2)

Stella Rosa Moscato	\$8
Ruffino Pinot Grigio	\$8
Josh Sauvignon Blanc	\$8

RED WINE (CHOOSE 2)

Stella Rosa Sweet Red	\$8
Josh Legacy (Blended Red)	\$8
Mark West Pinot Noir	\$8

BOTTLE BEER (CHOOSE 3)

Miller Lite, Bud Light or MGD	\$4
Stella, Heineken, Corona or Modelo	\$6

Wiley's Grill is committed to the
responsible service of alcoholic beverages
to responsible consumers.

Violations to any of the below policies
may result in forfeiture of host's security deposit
and/or bar closure.

ALCOHOL POLICIES

- Wiley's Grill will not serve an alcoholic beverage to any person under 21 years of age (regardless of parental approval) or to any person who is visibly intoxicated.
- In order to be served an alcoholic beverage, any guest who is apparently under 35 years of age is required to present documentation that shows him or her to be 21 years or older. Acceptable identification documentations are a driver's license, state ID, US military ID, passport, and passport card.
- Underage drinkers or persons passing alcoholic beverages to underage will no longer be served and will be asked to leave The Clubhouse at Dolphin Lake.
- "Shots," doubles, or drinks with more than two liquors will not be served. All drinks are measured according to house policy.
- Wiley's Grill will serve alcoholic beverages from behind a table or bar and only an employee of Wiley's Grill will serve alcohol.
- Open bottles of alcoholic beverages may not be placed on tables (except for beer).
- Guests or Host may not bring their own alcoholic beverages.
- Menu items and pricing subject to change without notice.