

## Explanation of Services

Listed in this brochure are mere suggestions for your catered events. However, please keep in mind that these items by no means represent the limit of our cuisine. We would be delighted by the challenge of creating a menu especially for you. Our menus fit all tastes and budgets.



## Breakfast

### Table Service

#### Entree Selection

Fluffy Scrambled Eggs  
Crepes Delight  
Omelettes in Variations  
Eggs Benedict  
Eggs en Croissant  
Thick Country French Toast  
Homemade Blueberry Pancakes

### Buffet

#### Continental Breakfast

Assorted Chilled Juices  
Breakfast Pastries

#### OPRF Buffet

Assorted Chilled Juices  
Fluffy Scrambled Eggs  
Thick Country French Toast  
Baked Ham, Crisp Bacon & Sausage  
Breakfast Pastries

#### Simple Buffet

Assorted Chilled Juices  
Scrambled Eggs with Bacon & Sausage  
Hash Brown Potatoes  
Breakfast Pastries

#### Pastry Break

Coffee Cake, Doughnuts, Assorted Muffins

## Lunch

### Table Service

#### Entree Selection

OPRF Julienne Salad  
Quiche Du Jour  
Fruit Extravaganza  
Salads Galore  
Stuffed tomato  
OPRF Deli (Deli Meat & Breads)  
Chicken Oriental  
French Dip Sandwich

### Buffet

#### The American Dream

Iced Relish Tray Vegetables and Dip  
Choice of Three Salads:  
Potato; Cole Slaw; Tri-Colored Pasta Salad;  
Fresh Fruit Salad; Tomato & Cucumber  
Vinaigrette; Claremont Salad;  
Carrot & Raisin Slaw  
Sliced Turkey, Ham, Roast Beef  
Sliced American & Swiss Cheese  
Variety of Breads

#### South of the Border

Chips with Salsa Spanish Rice  
Build Your Own Taco Salad: Homemade  
Taco Basket with all the Trimmings  
Assorted Rolls & Butter

#### Little Italy

Antipasto Salad Chicken Cacciatore  
Stuffed Pasta Shells with Meat Sauce  
Homemade Garlic Bread

#### The Americana

Chips & Dip Rice Pilaf  
Chicken Supreme  
Roast Beef Au Jus  
Fresh Seasonal Vegetables  
Assorted Rolls & Butter

## Dinner

### Table or Buffet Service

#### Salad Course

OPRF Salad  
Caesar Salad  
Fresh Fruit salad  
Fresh Spinach Salad  
Tomato & Cucumber Vinaigrette

### Entree

Roast Prime Rib of Beef  
Chicken Wellington  
Beef Stroganoff  
Grilled Tuna  
Beef Burgundy  
Mostaccioli with Meat Sauce  
Hand Carved Honey Baked Ham or Turkey  
Lemon Baked Cod  
Pasta Primavera  
Oven Baked Chicken  
Sliced Roast Sirloin of Beef  
Chicken Kiev  
Baked Salmon Fillet  
Chicken Supreme

### Accompaniments

Twice-Baked Potato  
Fresh Seasonal Vegetables  
Fettucine Alfredo  
Orange Glazed Baby Carrots  
Broccoli Spears with Lemon Butter  
Green Beans Amandine  
Fluffy Baked Potato  
Rice Pilaf  
Anna Potatoes



*Hot Hors D'Oeuvres*

Pesto Stuffed Mushrooms  
Hand Carved Roasted Turkey,  
Beef or Ham with Cocktail Rolls

Rumaki

Seafood en Brochette  
Sweet and Sour Meatballs

Franks in BBQ Sauce

Mini Egg Rolls                      Mini Quiche

Chicken Saté                      Mushroom Strudel

Baked Brie with Apricot Jam and Almond Slivers

*Cold Hors D'Oeuvres*

Salmon Mousse                      Vegetable Crudites

Fruit Basket                      Finger Sandwiches

Summer Pizza                      Fresh Fruit Kabobs

Deviled Eggs                      Liver Paté

Cheese Tray                      Assorted Canapés

Stuffed Celery with Blue Cheese

Assorted Chips and Dips

Crab Dip Served with Bread and Crackers

*Specialty Sweets*

OPRF Chocolate Chocolate Cake

Cheese Cake with Homemade Sauce

Our Homemade Heavenly Brownie

Assorted Gourmet or Home Style Cookies

Ice Cream Galore                      Fancy Pastries

Assorted Strudel                      Assorted Cakes

Chocolate Coquille

*Beverages*

Regular or Decaffeinated Coffee

Tea

Milk

Assorted Soft Drinks

Assorted Chilled Juices

Sparkling Fruit Punch

*Policies & Guidelines*

- Ten day's notice is generally required, but feel free to contact our office for last minute availability.
- Guest count guarantee, not subject to reduction, is required three working days prior to event.
- Payment will be established at the time of booking.
- All cancellations of food service requests must be received in the Food Service Office three working days prior to the scheduled event. Failure to do so will result in a charge.
- Menu prices may vary due to market prices and availability.

For more information and  
arrangements, contact:

The Director of Food Service at  
Oak Park & River Forest High School  
Micheline Piekarski, M.S.M.

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