



nirvana wine & grillerie

701 N. Milwaukee Avenue, Suite 280

Vernon Hills, Illinois 60061

847-918-7828

catering@findmynirvana.com

www.findmynirvana.com



V = Vegetarian
GF = Gluten Free
GFA = Gluten Free Available
(Ask us for details)

nirvana wine & grillerie catering menu

flat breads

All flat breads available gluten-free \$2

Farmer's Market **Per Person \$11**

Mushrooms, eggplant, spinach, roma tomatoes, roasted red peppers, caramelized onions, goat cheese, mozzarella, balsamic reduction

Crazy Caprese **Per Person \$12**

Sun-dried tomato pesto, parmesan, mozzarella, pancetta, balsamic reduction

Portabella Mushroom and Goat Cheese **Per Person \$11**

Pesto, roasted red peppers, pickled red onions, micro greens

Margherita **Per Person \$11**

Roasted garlic purée, roma tomatoes, mozzarella, basil, balsamic reduction

Prosciutto **Per Person \$12**

St. Agur blue cheese, grape tomatoes, caramelized onions, mozzarella, arugula

pastas

Pesto Penne Pasta **Per Person \$11**

Whole wheat penne, asparagus, roasted red peppers, cipollini onions, mushrooms, goat cheese

*Add Chicken \$2.50, Shrimp \$4, Sausage \$2.50

*Add Gluten-Free \$2

Spinach, Tomato and Gorgonzola Pasta **Per Person \$11**

Roasted grape tomatoes, garlic, gorgonzola cream sauce, whole wheat penne pasta

*Add Chicken \$2.50, Shrimp \$4, Sausage \$2.50

*Add Gluten-Free \$2

Vodka Sauce Rotini **Per Person \$11**

Whole wheat rotini pasta, green peas, kalamata olives, eggplant, feta cheese

*Add Chicken \$2.50, Shrimp \$4, Sausage \$2.50

*Add Gluten-Free \$2

Eggplant Lasagna **Per Person \$10**

Homemade lasagna, baked layers of eggplant, mushrooms, spinach, blend of ricotta and parmesan, topped with mozzarella cheese and pomodoro sauce

salads

Dressings: Balsamic Moroccan Dill, Honey-Poppy Seed, Italian Vinaigrette, Cilantro Lime

Everything Salad

GF Per Person \$11

Chickpeas, red onions, toasted almonds, roma tomatoes, dried cranberries, long grain brown rice, gorgonzola tossed with mixed greens

*Add Salmon or Shrimp \$4, Tofu \$3, or Chicken \$2.50

Atlantic Salmon Orzo Pasta Spinach Salad

GFA Per Person \$14

Kalamata olives, green onions, roasted red peppers, feta cheese

Bowl of Soup & Single Salad

V, GF Per Person \$9.50

Choice of Field of Greens **OR** Everything You Love in a Chopped Salad

*Add Salmon or Shrimp \$4, Tofu \$3, or Chicken \$2.50

Spinach Salad

GF Per Person \$13

Cage, hormone, & antibiotic free, sustainably farm raised chicken breast, dried cranberries, red onions, roma tomatoes, mandarin oranges, candied walnuts, and goat cheese

Field Salad

GF Per Person \$11

Mixed greens, walnuts, grapes, apples, gorgonzola

*Add Salmon or Shrimp \$4, Tofu \$3, or Chicken \$2.50

Nirvana Box

Person \$11

Any half wrap, choice of soup and any side.

wraps

Add gluten-free for all wraps \$2

Chicken Avocado **Per Person \$11.50**

Cage, hormone, & antibiotic free, sustainably farm raised chicken breast, mozzarella cheese, roasted red peppers, and roasted red pepper hummus with choice of side

Slow Braised Short Rib

Per Person \$11.50

Caramelized onions, roma tomatoes, romaine lettuce, and tzatziki with choice of side

*Add Cheese \$1

Citrus Ginger Marinated Salmon

Per Person \$11.50

Molasses glaze, sweet chili bok choy slaw, with choice of side

appetizers

Marrakesh Express **\$11.50**

V, GFA ~ Serves 3-4

Hummus, red pepper hummus, baba ganoush, tzatziki, vegetables, flatbread

Bruschetta

V ~ Serves 3-4

Roma tomatoes, kalamata olives, red onions, basil, garlic, grilled crostini, parmesan, balsamic reduction

Pineapple Shrimp Ceviche **\$13**

GF ~ Serves 2

Tomatoes, cucumbers, red onions, jalapeños, avocado, organic blue corn tortilla chips

Crab Cakes

GF ~ Serves 2

Dijonnaise, horseradish sriracha aioli, tomato salad

Spinach Stuffed Portabella **\$10**

V, GF ~ Serves 2-3

Garlic, mozzarella, balsamic reduction, herbs

Brie Fondue

V, GFA ~ Serves 3-4

St. Rocco's Artisan Triple Cream Brie from Michigan, toasted pretzel bread

*Add Gluten-Free \$2 • *Extra Bread \$1

entrees

Fresh Hand-Cut

Caramelized Atlantic Salmon

GF Per Person \$16

Ginger-cilantro marinade, molasses glaze, grilled asparagus, and sesame-soy mushroom wild & brown rice

Braised Short Rib

GF Per Person \$16

Creamy truffle polenta, espagnole sauce, roasted root vegetables

French Cut Chicken Breast

GF Per Person \$14

Cipollini onions, chicken demi-glace, seasonal vegetables, garlic herb smashed potatoes

sides

\$4.50 per person

Cuban Black Beans & Brown Rice V, GF

Seasonal Vegetables V, GF

Sautéed Spinach and Garlic V, GF

Roasted Root Vegetables V, GF

Single Field or Everything Salad V, GFA

Mashed Sweet Potatoes V, GF

Garlic-Herb Smashed Potatoes V, GF

Baby Bok Choy V, GF

Soup of the Day

Specialty Soup \$6

drinks

Pellegrino 500ml | Coke 500ml

Diet Coke 500ml | Sprite 500ml

\$2.50

Smart Water 700ml

\$3.00

desserts

Flourless Chocolate Cake

Seasonal Cheesecake

Carrot Cake

\$2.50

catering

\$50 minimum not including delivery

Dine-In or Carry-Out Both Fresh Food and Fine Wine

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