

**DITKAS**  
**PRIVATE DINING I**

**SOUP**  
SOUP DU JOUR

**SALAD**  
GRILLE SALAD  
WITH SHERRY VINAIGRETTE

**ENTRÉE**  
(PLEASE CHOOSE THREE OF THE FOLLOWING)

GREAT LAKES WHITEFISH  
WITH TOMATO & SHALLOT VINAIGRETTE

HERB ROASTED CHICKEN  
WITH ROASTING AU JUS

PARMESAN CRUSTED CHICKEN BREAST  
WITH GRILLED VEGETABLES

TRAINING TABLE POT ROAST  
WITH BOURBON MAPLE GLAZE

“DA PORK CHOP”  
OUR SIGNATURE 18-20 OZ DOUBLE CUT CHOP

EACH ENTRÉE SERVED WITH CHEF’S SELECTION OF SIDES

**DESSERT**  
(PLEASE CHOOSE ONE OF THE FOLLOWING)

HOMEMADE ICE CREAM OR SORBET  
GARNISHED WITH FRESH BERRIES

\$45.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**DITKAS**  
**PRIVATE DINING II**

**HORS D'OEUVRES**

(PRESENTED IN THE BEGINNING. PLEASE CHOOSE THREE OF THE FOLLOWING)

ASPARAGUS WRAPPED WITH HAM  
ASSORTED CROSTINI  
SWEET & SPICY CHICKEN WINGS  
BARBEQUED RIBS  
OYSTER SHOOTERS

**SOUP**

ROASTED ROMA TOMATO  
WITH BASIL

**SALAD**

DA COACH'S CAESAR SALAD  
WITH GARLIC CROUTON

**ENTRÉE**

(PLEASE CHOOSE THREE OF THE FOLLOWING)

WILD CAUGHT SALMON  
WITH LEMON BASIL OIL  
STUFFED CHICKEN BREAST  
WITH WILD RICE & PROSCIUTTO  
"DA PORK CHOP"  
OUR SIGNATURE 18-20 OZ DOUBLE CUT CHOP  
RACK OF LAMB  
WITH ROSEMARY MINT DEMI  
GRILLED FILET MIGNON  
8 OZ FILET; MIKE DITKA'S STEAK SAUCE

EACH ENTRÉE SERVED WITH CHEF'S SELECTION OF SIDES

**DESSERT**

(PLEASE CHOOSE ONE OF THE FOLLOWING)

FUDGE BROWNIES OR ASSORTED COOKIES

\$60.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**DITKA'S**  
**PRIVATE DINING III**

**HORS D'OEUVRES**

(PRESENTED IN THE BEGINNING. PLEASE CHOOSE THREE OF THE FOLLOWING)

DUCK CIGARS

CRAB STUFFED MUSHROOMS

SKEWERED BEEF & CHICKEN

CAJUN SHRIMP

**SOUP**

CHICKEN & PASTA  
WITH FRESH VEGETABLES

**SALAD**

MIKE'S SALAD

WITH ORGANIC GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES,  
GOAT CHEESE, TOASTED PECANS AND BALSAMIC VINAIGRETTE

**ENTRÉE**

(PLEASE CHOOSE THREE OF THE FOLLOWING)

WILD CAUGHT SALMON  
WITH LEMON BASIL OIL

CRAB & PARMESAN CRUSTED HALIBUT  
SEASONAL

VEAL CHOP  
12 OZ FRENCH CUT

"DA PORK CHOP"  
OUR SIGNATURE 18-20 OZ DOUBLE CUT CHOP

GRILLED FILET MIGNON  
8 OZ CUT; MIKE DITKA'S STEAK SAUCE

AGED NEW YORK STRIP  
16 OZ STRIP; WITH SEASONAL MUSHROOM

EACH ENTRÉE SERVED WITH CHEF'S SELECTION OF SIDES

**DESSERT**

CHEF'S DESSERT PLATTER

NEW YORK STYLE CHEESECAKE, CHOCOLATE LAYER CAKE & BANANA CREAM PIE

\$75.00 PER PERSON NOT INCLUDING TAX, GRATUITY AND BEVERAGES

**DITKA'S**  
**PRIVATE DINING IV**

**RAW BAR DISPLAY**

SHRIMP, CRAB CLAWS & OYSTERS ON THE HALF SHELL

**HORS D'OEUVRES**

(PRESENTED IN THE BEGINNING)

SESAME CRUSTED LAMB CHOPS

LOBSTER CIGARS

MINI CRAB CAKES

CAJUN SHRIMP

**SOUP**

SHERRY & CRAB BISQUE

**SALAD**

(PLEASE CHOOSE ONE OF THE FOLLOWING)

WEDGE

CHOPPED

CAPRESE

**ENTRÉE**

(PLEASE CHOOSE THREE OF THE FOLLOWING)

CRAB & PARMESAN CRUSTED HALIBUT  
SEASONAL

HAWAIIAN BIG EYED TUNA  
SLICED RARE WITH YUZO PONZU SAUCE

"DA PORK CHOP"  
OUR SIGNATURE 18-20 OZ DOUBLE CUT CHOP

PRIME RIB  
16 OZ CUT

GRILLED BONE-IN – FILET MIGNON  
16 OZ FILET WITH MIKE DITKA'S STEAK SAUCE

KICK ASS PADDLE STEAK  
20 OZ BONE IN RIB EYE

EACH ENTRÉE SERVED WITH CHEF'S SELECTION OF SIDES

**DESSERT**

DITKA'S PRO BOWL DESSERT TABLE  
NEW YORK STYLE CHEESECAKE, CHOCOLATE LAYER CAKE  
BANANA CREAM PIE, MINI PASTRIES, FUDGE BROWNIES  
& ASSORTED COOKIES & FRESH BERRIES

\$95.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

# **DITKAS** **WORKING LUNCH**

SERVED FAMILY STYLE

## **SALAD**

(PLEASE CHOOSE ONE OF THE FOLLOWING)

DA COACH'S CAESAR  
WITH GARLIC CROUTON

MIKE'S SALAD  
WITH ORGANIC GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES,  
GOAT CHEESE, TOASTED PECANS AND BALSAMIC VINAIGRETTE

GRILLE SALAD  
WITH SHERRY VINAIGRETTE

## **PASTA**

PLEASE CHOOSE ONE OF THE FOLLOWING

PENNE  
WITH CHICKEN AND WILD MUSHROOMS

CAVATAPPI  
WITH HEART HEALTHY VEGETABLES AND TOMATO BASIL SAUCE

RIGATONI  
WITH ITALIAN SAUSAGE, PEAS & VODKA TOMATO CREAM

SPICY SEAFOOD PASTA  
WITH SHRIMP, SCALLOPS, CALAMARI AND WITH SPICY MARINARA; ADDITIONAL CHARGE

## **MEAT & SEAFOOD**

PLEASE CHOOSE THREE OF THE FOLLOWING

GREAT LAKES WHITEFISH  
WITH TOMATO & SHALLOT & VINAIGRETTE

WILD CAUGHT SALMON  
WITH LEMON BASIL OIL

GRILLED CHICKEN BREAST  
WITH WILD MUSHROOMS

CHICKEN MARSALA  
WITH EGG NOODLES

GRILLED PORK CHOPS  
8 OZ CHOP

## **DESSERT**

(PLEASE CHOOSE ONE OF THE FOLLOWING)

ASSORTED COOKIES

FUDGE BROWNIES

CHEF'S DESSERT PLATTER  
ADDITIONAL CHARGE

\$25.00 PER PERSON NOT INCLUDING TAX OR GRATUITY

NON-ALCOHOLIC BEVERAGES INCLUDED  
PLEASE INQUIRE ABOUT APPETIZERS BEFORE HAND OR SIDES TO GO WITH YOUR WORKING LUNCH.  
PRICES WILL VARY. THIS MENU IS ALSO AVAILABLE AS A BUFFET

**DITKA'S**  
**PRIVATE LUNCH I**

FOR PARTIES OF 50 OR LESS

**SOUP**  
SOUP DU JOUR

**ENTRÉE**  
(PLEASE CHOOSE THREE OF THE FOLLOWING)

CHICKEN CAESAR SALAD  
WITH GRILLED CHICKEN BREAST

CHOPPED SALAD  
WITH A DOZEN VEGETABLES, CRUMBLED BLUE CHEESE AND DIJON VINAIGRETTE; ADD SHRIMP - \$6.00

CRISPY CHICKEN SALAD  
SEASONED CHICKEN TENDERS, OVER MIXED GREENS, TOSSED BACON, TOMATOES,  
SCALLIONS, HARD COOKED EGGS, CHEDDAR-JACK CHEESE AND HONEY DIJON DRESSING

THE DITKA CLUB "WRAP"  
SMOKED TURKEY, BACON, HAM, LETTUCE, TOMATO, CHEDDAR & MAYONNAISE  
WRAPPED IN TOMATO TORTILLA AND SERVED WITH MIKE'S FRIES

2 MINI TENDERLOIN SANDWICHES  
SERVED WITH MIKE'S FRIES

FRIDGE BURGER WITH EVERYTHING  
SERVED WITH MIKE'S FRIES

**DESSERT**  
ICE CREAM  
GARNISHED WITH FRESH BERRIES

\$19.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**DITKAS**  
**PRIVATE LUNCH II**

**SOUP**

CHICKEN & PASTA  
WITH FRESH VEGETABLES

OR

**SALAD**

DA COACH'S CAESAR  
WITH GARLIC CROUTON

**ENTRÉE**

PLEASE CHOOSE THREE OF THE FOLLOWING

GREAT LAKES WHITEFISH  
WITH TOMATO SHALLOT VINAIGRETTE

PARMESAN CRUSTED CHICKEN BREAST  
WITH GRILLED VEGETABLES

TRAINING TABLE POT ROAST  
WITH BOURBON MAPLE GLAZE

RIGATONI WITH GRILLED CHICKEN  
PASTA TUBES WITH GRILLED CHICKEN BREAST, MUSHROOMS, HERBS, ROASTED PEPPERS, GARLIC & PARMESAN

**DESSERT**

PLATTER OF BROWNIES & COOKIES

\$26.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**DITKA'S**  
**PRIVATE LUNCH III**

**SOUP**

SHERRY & CRAB BISQUE

OR

**SALAD**

MIKE'S SALAD

WITH ORGANIC GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES,  
GOAT CHEESE, TOASTED PECANS AND BALSAMIC VINAIGRETTE

**ENTRÉE**

(PLEASE CHOOSE THREE OF THE FOLLOWING)

MARYLAND CRAB CAKE SALAD

JUMBO LUMP CRABS OVER MIXED GREENS, TOSSED WITH TOMATOES, RED ONIONS,  
HARD COOKED EGGS, GOAT CHEESE AND HONEY DIJON DRESSING

WILD CAUGHT SALMON

WITH LEMON BASIL OIL

SLAB BARBEQUED BABY BACK RIBS

"DA PORK CHOP"

OUR SIGNATURE 18-20 OZ DOUBLE CUT CHOP

FILET MIGNON

8 OZ FILET; WITH MIKE DITKA'S STEAK SAUCE; ADD \$10.00

ALL ENTREES SERVED WITH SMASHED POTATOES AND SAUTÉED VEGETABLES

**DESSERT**

CHEF'S DESSERT PLATTER

\$35.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**DITKAS**  
**LUNCH BUFFETS**

**LUNCH BUFFET I**

SOUP DU JOUR

GRILLE SALAD  
WITH SHERRY VINAIGRETTE

FRUIT & CHEESE PLATTER

PASTA  
WITH HEART HEALTHY VEGETABLE SAUCE

GRILLED CHICKEN

COOKIE ASSORTMENT & COFFEE SERVICE

\$22.00 PER PERSON NOT INCLUDING TAX & GRATUITY

**LUNCH BUFFET II**

SOUP DU JOUR

COACH'S CAESAR SALAD

GRILLED VEGETABLE PLATTER

PENNE RIGATE  
WITH CHICKEN AND WILD MUSHROOMS

TRAINING TABLE POT ROAST  
WITH BOURBON MAPLE GLAZE

EACH ENTRÉE SERVED WITH SMASHED POTATOES & SAUTÉED VEGETABLES

FUDGE BROWNIES & COFFEE SERVICE

\$30.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

**LUNCH BUFFET III**

SHERRY & CRAB BISQUE

MIKE'S SALAD

WITH ORGANIC GREENS APPLES, DANISH BLUE CHEESE, TOASTED PECANS AND SHERRY VINAIGRETTE

WILD CAUGHT SALMON

RIGATONI  
WITH ITALIAN SAUSAGE & VODKA TOMATO CREAM

"DA PORK CHOP"  
8 OZ CHOP

EACH ENTRÉE SERVED WITH SMASHED POTATOES & SAUTÉED VEGETABLES

CHEF'S DESSERT PLATTERS & COFFEE SERVICE

\$40.00 PER PERSON NOT INCLUDING TAX, GRATUITY & BEVERAGES

CREATE YOUR OWN BUFFET WITH ANY OF THE OPTIONS FROM OUR DINNER MENUS

**DITKAS**  
**DELI LUNCHEON BUFFET**

**STARTERS**

(PLEASE CHOOSE THREE OF THE FOLLOWING)

CHEF'S SOUP OF THE DAY

CORN CHOWDER

ROASTED ROMA TOMATO WITH BASIL

CHILLED PASTA PRIMAVERA

GRILLE SALAD

HERBED POTATO SALAD

CAESAR SALAD

MIKE'S SALAD

MIXED GREENS, APPLES, WALNUTS, TOASTED PECANS, BLUE CHEESE WITH BALSAMIC VINAIGRETTE

SLICED FRESH FRUITS AND BERRIES

**ENTRÉE**

ASSORTED DELI MEATS & CHEESE TO INCLUDE:

SMOKED TURKEY, ROAST BEEF, HONEY GLAZED HAM & GENOA SALAMI

AMERICAN, SWISS & MUENSTER

ASSORTED BREADS & ROLLS

LETTUCE, TOMATO, MAYONNAISE, MUSTARD & DILL PICKLE

**DESSERT**

(PLEASE CHOOSE ONE OF THE FOLLOWING)

CHOCOLATE LAYER CAKE

NEW YORK STYLE CHEESECAKE

BANANA CREAM PIE

CHEF'S DESSERT PLATTER—ASSORTMENT OF ABOVE

FRESH SLICED FRUIT & BERRIES

COFFEE & TEA SERVICE

\$19.95 PER PERSON NOT INCLUDING TAX, GRATUITY AND BEVERAGES

**DITKAS**  
**CONTINENTAL BREAKFASTS**

**FIRST DOWN**

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND TEAS

SELECTION OF CHILLED JUICES

ASSORTMENT OF MUFFINS, FRUIT DANISH & CROISSANTS

FLAVORED BUTTERS & FRUIT PRESERVES

\$9.95 PER PERSON NOT INCLUDING TAX, GRATUITY

**TOUCH DOWN**

FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE AND SELECT TEAS

SELECTION OF CHILLED JUICES

ASSORTMENT OF MUFFINS, FRUIT DANISH & CROISSANTS

BAGELS WITH PLAIN AND FLAVORED CREAM CHEESE

FLAVORED BUTTERS & FRUIT PRESERVES

FRESH SLICED SEASONAL FRUITS & BERRIES

\$12.95 PER PERSON NOT INCLUDING TAX, GRATUITY

**OMELET STATION**

ADD AN OMELET STATION TO ANY BREAKFAST BUFFET FOR \$6.00 PER PERSON

\$75 CHEF FEE

**DITKAS**  
**BREAKFAST BUFFETS**

**THE COACH'S TABLE**

FRESHLY SQUEEZED ORANGE, TOMATO, & CRANBERRY JUICE  
ASSORTMENT OF SEASONAL SLICED FRUIT AND BERRIES  
FRESH BREAKFAST PASTRIES & MUFFINS WITH FLAVORED BUTTERS & PRESERVES  
SCRAMBLED EGGS  
FRENCH TOAST AND MAPLE SYRUP  
COWBOY POTATOES  
CRISPY BACON AND PORK SAUSAGE  
ASSORTED COLD CEREALS & GRANOLA WITH BANANAS AND RAISINS  
BAGELS AND CREAM CHEESE  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND TEAS  
\$19.95 PER PERSON NOT INCLUDING TAX, GRATUITY

**THE HUDDLE**

FRESHLY SQUEEZED ORANGE, TOMATO, & CRANBERRY JUICE  
FRESH BREAKFAST PASTRIES WITH FLAVORED BUTTERS & PRESERVES  
SCRAMBLED EGGS  
ASSORTED COLD CEREALS  
COWBOY POTATOES  
FRESHLY BREWED REGULAR AND DECAFFEINATED COFFEE AND TEAS  
\$15.95 PER PERSON NOT INCLUDING TAX, GRATUITY

**OMELET STATION**

ADD AN OMELET STATION TO ANY BREAKFAST BUFFET FOR \$6.00 PER PERSON  
\$75 CHEF FEE

**DITKAS**  
**A DITKA-STYLE BRUNCH BUFFET**

FRESH FRUIT DISPLAY

FRESH BAKED DANISH AND BAGELS

SERVED WITH CREAM CHEESES, WHIPPED BUTTER AND PRESERVES

SCRAMBLED EGGS

BACON AND SAUSAGE

GRILLED VEGETABLE PLATTER

DA PORK CHOP

PENNE PASTA WITH CHICKEN AND SUN-DRIED TOMATOES

CHEF'S DESSERT PLATTER

COFFEE, DECAF, TEA, JUICES

\$35.00 PER PERSON NOT INCLUDING TAX, GRATUITY