



CATERING SERVICES

Jibek Jolu offers the best quality catering services for every kind of event. With the highest quality foods and highly personalized service, we have been serving the entire Chicagoland area for over 10 years. We will handle every detail, giving you the time to enjoy your event and celebrate with your guests, friends and family.

Whether in your home or at the venue of your choice, our experienced team can execute from small private gatherings to large weddings. We carefully customize each menu to perfection for every event we cater.

Our catering manager can be reached at **(847) 904-2640** or **info@jibekjolu.us** if you have any questions or would like to book our catering services. We will collaborate with you to provide a quote that works best within your budgetary needs.

Services Offered

- Party Food Catering
- Hot Buffet Catering
- Full Service Catering
- Event Staffing, Servers and Bartenders.
- Full venue decoration, floral arrangements, table setup, etc.
- Cook on site, cast iron cooking, charcoal mangal grilling and more.
- Outdoors / Indoors Catering.
- Chafing dishes available upon request
- Full after party clean up.

Choose us for:

- Wedding Catering
- Corporate Catering
- Social Event Catering
- Personal Party Catering
- Cocktail Reception
- Buffet Catering
- Family Style Catering

Catering Menu:

Appetizers :				
Name	Description	Filling, Topping, Type, Protein	Quantity	Price
Samsy		beef	1	3

		chicken	1	3
	Central Asian favourite meat pie. Savory handmade baked pastry.	chicken & cheese	1	3
		beef & potatoes	1	3
		pumpkin	1	3
Pierogi	Baked or fried mini pies with your choice of filling.	mashed potatoes	1	2
		stewed cabbage	1	2
		boiled egg	1	2
Blini	Handmade crepes served with a choice of sweet and savoury fillings	Stuffed with ground beef	1	2
		Cottage cheese	1	2
		Fruits	1	2
		Plain	1	1
Smoked fish		Whole fish trout	1	65
		Sliced Salmon	6	4
		Sliced Trout	6	4
		Sliced Sturgeon	6	4
Steamed Manty Fried Manty	Delicate handmade dumplings stuffed with chopped beef and onions. Served with priprava.	Beef & onion	1	3
		Beef & pumkin	1	3
		Beef & Potatoes	1	3
		Beef & juusai	1	3
Vareniki	Russian crescent shaped pirogi filled with mashed potatoes, onions served with sour cream	mashed potatoes	4	2
		cottage cheese	4	2
Stuffed Eggs		fried mushrooms	1	3
		tuna salad	1	3
Golubci	Stuffed cabbage with rice and ground beef	Ground beef	1	3
Pelmeni fried	Crispy golden traditional homemade small dumplings, with ground beef or chicken and onions. Served with sour cream or garlic ayran sauce. Choose a filling : beef / chicken	Chicken	4	2,5
		Beef	4	2,5

Flatbreads	Grilled bread topped with garlic, olive oil, avocado, tomatoes, salmon, shrimp and mackerel.	Salmon	1	3
		Shrimp	1	3
		Mackerel	1	2,5
		Avocado	1	2,5
Garlic roasted shrimps	Stir-fried shrimps, with tomatoes, cilantro and with a hint of butter for seafood lovers.		4	3
Mozarella cheese balls			1	1
Chebureki	Crispy golden deep fried turnover filled with juicy ground beef. Choose a filling : beef / beef & cheese	Beef	1	3
		Beef & cheese	1	3
Ryba He	Marinated white fish fillet, cajun seasoning and carrot julienne.			3
Soleniya	Traditional appetizer with pickles, Pickled tomatoes, garlic and wild garlic and sauerkraut.			2,5
Dolma	Young grapevine leaves stuffed with a rice served with side hummus.		4	2
Zakuska	House marinated mackerel, trout, potatoes, onions.			3
Eggplant Ikra	Stewed eggplant caviar spread mixed with chopped carrot, bell pepper, garlic, onions, served with rye bread.			2
Salmon Cake	Two salmon cakes with shredded carrots, bell peppers, eggs, dill. Served with lemon butter sauce.		1	4
Qutab	Azerbaijani stuffed flatbread. Thin rolled dough cooked briefly with green onions, parsley, cilantro,	Ground beef	1	4

	dill. Served with garlic ayran sauce.	Cheese	1	4
		Herbs	1	4

Salads:

Name	Description	Filling, Topping, Type, Protein	Quantity	Price
Morkovcha	Slightly spicy and crunchy carrot salad, garlic and cilantro	No topping		2
		Steak		4
		Chicken		3
		Shrimps		4
JJ special salad	Pan seared tender steak slices with cucumbers, garlic served on soy sauce. Served warm			3
Olivier	Traditional Russian salad with potatoes, carrots, onions, pickles, and eggs all mixed with mayo	Chicken		2
		Vegetarian		2
Frunze	Refreshing salad with avocado, cucumbers, tomatoes, a fresh mix of greens quail eggs, sliced radish, and extra virgin olive oil	No topping		3
		Shrimps		5
Grilled chicken salad	Chicken breast, lettuce, cucumbers, tomatoes, avocado, feta, olives, coriander and oregano.			4
Funcheza	A bean noodle salad with sliced beef, onions, garlic, bell peppers, carrots.	Vegetarian		2,5
		Beef		3

Greek salad	Loaded with fresh veggies grape tomato, cucumber, red onion, bell pepper, black olives, feta cheese, olive oil			3
Arzu (Cabbage salad)	Mixture of red and white cabbage, garlic, bell peppers, onions and sesame seeds. add stir-fried steak, chicken or shrimps - \$5	No topping		2
		Steak		4
		Chicken		3
		Shrimp		4
Vinaigrette	Russian beet salad mixed with potatoes, carrots, vinegar, fresh parsley and extra virgin olive oil.			2
Seld pod shuboy - Dressed Herring	Layered salad composed of diced pickled herring covered with layers of grated boiled vegetables, chopped onions, and mayonnaise.			5
Mimoza salad	Festive salad composed of cheese, eggs, canned fish, onions, and mayonnaise.			3
Crab salad	Flaked style crab sticks, finely chopped celery, red onions, lemon juice with freshly chopped dill.			3,5
Cole slaw	Finely shredded raw cabbage with a salad dressing vinaigrette.			2,5
Ceasar salad		No topping		2
		Steak		4

		Chicken		3
		Shrimp		4
Fresh garden salad				2
Fresh salad		No topping		2
		Smoked salmon		4

Bread/Naan:

Name		Filling, Topping, Type, Protein	Quantity	Price
Borsok deep fried bread			25	6,25
Lavash		plain	4	3,5
		onion	4	3,75
		garlic	4	4,25
Lepeshki/Fresh bread			1	1,5

Soups:

Name		Filling, Topping, Type, Protein		Price
Mercimek	Light and comforting Red lentil soup, served with lemon			2,5
Borscht	A delicious & hearty Russian beet soup, with a fresh variety of	Veggie		2,5

	vegetables, served with sour cream.	Meat		3
Solyanka	Rich and tangy slavic style soup, smoked turkey, smoked beef, beef sausage, pickles, potatoes and onions.			3
Kesme	Noodle beef soup			3
Chicken noodle soup	Classic soup recipe with chicken, carrots, celery, onion, noodles.			2,5
Pelmeni soup/Chuchvara	Delicious and nutritious soup with dumplings served in a clear broth. Served with sour cream. Choose a filling: beef / chicken	Chicken		2,5
		Beef		2,5
Shorpo	Traditional Central Asian soup. Braised large chunks of lamb with chopped vegetables. Served in a pot.	Beef		5
		Lamb		7
Mastava	Traditional Uzbek rice and meat soup			3
Okroshka	The classic Russian soup with mix of raw vegetables, boiled potatoes, eggs, and a cooked meat			3
Creamy soups		broccoli soup		2,5
		pumpkin soup		2,5
		tomato soup		2,5
Meatball soup		Chicken		3
		Beef		3

		Turkey		3
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Entrees : Traditional

Name		Filling, Topping, Type, Protein	Quantity	Price
Lagman	Stewed beef, napa, peppers, long beans over long and thick noodles.	Beef		7
		Lamb		8
		Chicken		7
		Lagman Boso pan fried noodles		8
		Lagman Guro with lamb		9
		Lagman Guro with beef		8
Manty	Delicate handmade dumplings stuffed with your choice of filling. Served with priprava.	Beef	1	3
		Beef & potatoes	1	3
		Beef & pumpkin	1	3
		Beef and juusay	1	3
		Pumpkin	1	3
Plov	Legendary national rice dish cooked in a traditional cast-iron kazan. Rice in a seasoned broth stirred with lamb, carrots, onions and garlic.	Classic		8
		Uzbek		8
Grechka	Buckwheat with thin sliced stewed fresh vegetables, topped with tofu			7
Vareniki	Russian crescent shaped pirogi filled with your choice of filling, onions served with sour cream	mashed potatoes	8	3,5
		cottage cheese	8	3,5
Beef Stroganoff	Slowly cooked sirloin beef, with mushrooms, onions, sour cream served with mashed potatoes.			7
				7
Oromo	Traditional steamed pie with minced beef, potatoes and onions or minced vegetables in a long thin wrap. Served with priprava.	Beef	1	3,5
		Vegetarian	1	3,5

Kotlety	Eastern european style meatballs. Mix of ground beef, ground turkey, zucchini, onions, garlic. Served with special sauce and a choice side dish.	Beef	1	4
		Beef/turkey	1	4
		Chicken	1	3,5
Pelmeni	Homemade small dumplings. Served with sour cream. Choose a filling : beef / chicken	with ground beef	8	4,5
		with ground beef/cheese	8	4,5
		with chicken & cheese	8	4
		ground beef fried	8	4,5
		chicken fried	8	4,5
Kurdak	Ancient Kyrgyz dish. Perfectly seasoned sauteed meat of your choice, with onions and roasted baby potatoes.	lamb	1	9
		chicken	1	6
		beef	1	7
Jarovnya	Pan sauteed with fresh vegetables served on a roasting fajita pan with side rice	Beef	1	9
		Chicken	1	7
Golubci	Cabbage leaves wrapped around a mix of ground meat, onions, rice and spices	Beef & rice	1	4
		Chicken & rice	1	4

Entrees : Seafood

Branzino	Oven-Roasted whole branzino with herbs and capers. Served with lemon butter sauce and a choice of side dish.		1	20
White fish	Pan seared mahi mahi with Lemon butter sauce Served with a choice of side dish.			6
Salmon	Thick cut & seasoned salmon, served with a choice of side dish	Grilled	1	6
		Baked	1	6

Jarovnya	Sauteed shrimps with fresh vegetables. Served with steamed rice.			8
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Entrees : Mangal - Charbroiler

Okorochka		grilled	1	2,5
		baked	1	2,5
Wings	Marinated all natural chicken wings. Served with a choice of side dish and garlic ayran sauce.	grilled	2	3,5
		baked	2	3,5
Shashlik	Chargrilled marinated cubes of your choice of meat	Beef	2	4
		Chicken	2	3
		Lamb	2	5
		Liver	2	3
		Fish	2	4
Lamb chops	Finest domestic tender lamb chops. Served with a choice of side dish.	Grilled	1	9
		Roasted	1	9
Lamb chops New Zealand	Marinated juicy thick cut lamb chops. Served with a choice of side dish.	Grilled	1	7
		Roasted	1	7
Short Ribs		Grilled	2	7
Asian Steak		Grilled	1	9

Sides:

Name		Filling, Topping, Type, Protein	Quantity	Price
Grilled veggies				3,5
Homemade mashed potatoes				1,5

Hummus				1,5
Grechka				1,5
French fries				1,5
Sauteed cabbage				1,5
Hand pulled noodles				1,5
Potatoes		Roasted	6	2
		Roasted baby potatoes		2
		Boiled		2
Rice		steamed rice		1,5
		steamed rice with green beans		1,5
		steamed rice with carrot		1,5
		Steamed rice with beans and carrots		2
Macaroni				1,5
Grilled corn			1	2,5
Honey glazed carrots			4	2

Desserts:

Name		Filling, Topping, Type, Protein	Quantity	Price
Honey cake			1	2
Walnut cake			1	2,5
Tiramisu			1	2
Biscuit cake			1	2
Napoleon cake			1	2,5

Kids Menu

Name	Description	Filling, Topping, Type, Protein	Quantity	Price
Mini pizza	cheese pizza		1	4
Mini Kotlets	mini meatballs	beef	2	4
		chicken	2	3
		turkey	2	3
Chicken tenders	Fried		2	3
Chicken nuggets	Fried		2	3
Chicken wings	Baked		2	3
Sausage Rolls	Baked	beef	1	2
		chicken	1	2
		turkey	1	2
Hand pulled noodles	Boiled		1	1,5
Macarone	Boiled	Plain	1	1,5
		with Cheese	1	1,5
French fries	Fried		1	1,5
Fruits	watermelon, melon, pineapple, grapes, orange.		1	2
Vareniki	Fried or Boiled	mashed potatoes	6	2
Mashed potatoes	boiled mashed potatoes with milk and butter		1	1,5
Steamed rice	Steamed		1	1,5
Grechka	Steamed		1	1,5
Pelmeni	Fried or Boiled	Chicken	6	3
		beef	6	3