



CATERING MENU



DELICIOUS. FLAVORFUL.
INDONESIAN.

TABLE OF CONTENTS



- 01 Our Mission
- 02 Our Menu & Packages
- 03 Our Process
- 04 Meet Our Team

OUR MISSION



At Rendang Republic, we are proud to be Chicago's pioneering Indonesian restaurant, offering a unique dining experience that brings together the vibrant flavors of Indonesia with the dynamic energy of Chicago.

As Southeast Asian cuisine continues to captivate global palates, with Thai, Vietnamese, Filipino, and Malaysian flavors gaining widespread acclaim, Indonesian food is also on the rise, offering a rich tapestry of bold and aromatic dishes.

Our mission is to introduce the depth and richness of Indonesian cuisine, with Rendang—a national dish slow-cooked in aromatic spices—at the heart of our menu. From our signature rice plates to our innovative Rendang Sandwich, we blend tradition with modern flair, creating dishes that celebrate the cultural harmony between Indonesia and Chicago.

We aim to build a community united by a shared love for authentic food and cultural exploration. By showcasing the heritage of Indonesian cuisine in a fresh, fun, and approachable way, we strive to bring greater awareness to Indonesia's culinary treasures while fostering connections through the universal language of food. Join us in exploring the diverse and bold flavors of Southeast Asia, right here in Chicago.



A-LA-CARTE

THE RENDANG SANDWICH



Our signature Indonesian-inspired take on the Italian beef sandwich, blending Southeast Asian flavors with a Chicago staple. Available with chicken or jackfruit substitutions as well.

\$11.99 per head

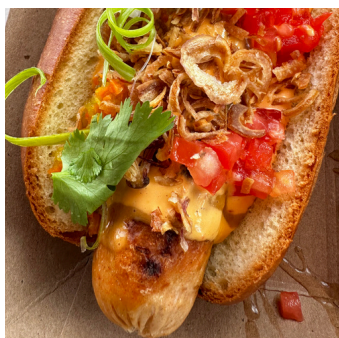
RENDANG RICE PLATE



Our signature slow-cooked beef curry served over rice, showcasing authentic Indonesian flavors. Available with chicken or jackfruit substitutions as well.

\$13.99 per head

THE DUCK-INNDO HOT DOG



A unique collaboration with The Duck Inn, featuring an Indonesian twist on the classic Chicago hot dog.

\$11.99 per head

SPICY INDONESIAN FRIED CHICKEN SANDWICH



A globally-inspired fried chicken sandwich with a bold, Indonesian-style kick.

\$12.99 per head



PACKAGES

LIGHT BITES - \$35 PER HEAD

A selection of Indonesian-inspired appetizers and snacks, perfect for events and gatherings. This package features our a-la-carte options in small bite form - such as The Rendang Sandwich, the Spicy Indonesian Fried Chicken Sandwich, Mie Goreng Fries in addition to some special items such as Sate Skewers (grilled chicken skewers), Pisang Goreng (sweet plantains) and other bite-sized renditions of their signature dishes, all designed to introduce guests to the bold flavors of Padang cuisine in a fun and accessible way.





PACKAGES

BUFFET - \$45 PER HEAD

Join us for a vibrant and authentic Indonesian buffet, featuring the bold flavors of Padang cuisine. Our buffet offers a variety of dishes, including our signature slow-cooked beef or chicken rendang, with white rice and nasi goreng options, served with a side of krupuk (Indonesian shrimp crackers)

BUFFET ADD-ONS

Some items are available as an add-on with this option

- The Rendang Sandwich - \$11.49 per head
- The Indonesian Chicken Sandwich - \$12.49 per head
- The Duck-Inndo Hot Dog - \$11.49 per head
- Mie Goreng Fries - \$4.49 per head





OUR PROCESS

01 SAMPLINGS Sampling the menu is available upon request for an additional cost.

02 ORDER Fill out the catering order form or speak to our team to design a personalized package for your event needs for an extra cost.

03 EVENT DAY The food can be picked up in the store at

Rendang Republic
3355 N Clark St.
Chicago, IL 60657

or can be delivered within a 15 mile radius of the store for an extra cost.

MEET OUR TEAM



JOHN AVILA

Founder, Co-Owner & Chef

John Avila is one of the most well-known Indonesian chefs in Chicago, boasting a diverse culinary background that spans both fine-dining and casual dining experiences. His career has included stints at prestigious establishments such as Alinea, Four Seasons, The Duck Inn, and Gibsons Italia. However, it was his mother's cooking that truly ignited his passion for specializing in Indonesian cuisine. This led him to co-found Rendang Republic, a restaurant that celebrates the rich flavors and traditions of Indonesian cooking.



RIZAL HAMDALLAH

Founder & Co-Owner

Rizal Hamdallah is a visionary leader with experience driving growth and innovation at companies like Tyson Foods, Ocean Spray, and Clif Bar. Hailing from a family with deep roots in Indonesia's culinary industry, Rizal combines his business acumen with a profound love for his heritage. At Rendang Republic, Rizal aims to elevate global awareness of Indonesian cuisine and culture by transforming offerings into a celebration of its rich traditions.



ESTELLE SUSANTO

Head of Business Development


Estelle Susanto is the Head of Business Development at Rendang Republic, where she spearheads strategic partnerships and drives business growth. With a deep passion for the food industry and strong roots in Indonesian heritage, Estelle leverages her expertise to expand Rendang Republic's presence. Her dedication to preserving cultural heritage while innovating in the food sector makes her a pivotal figure in the company's success. Estelle's unique blend of cultural insight and business acumen helps Rendang Republic thrive as a leading ambassador for Indonesian cuisine.



LET'S GET IN TOUCH

WWW.RENDANGREPUBLIC.COM

3355 N Clark St.
Chicago, IL 60657

(703) 755-5409
hello@rendangrepublic.com
 [rendangrepublic](https://www.instagram.com/rendangrepublic)