



catering by



CHICAGO ATHLETIC

EST. ASSOC. 1890

For more information or to set up an appointment, please contact our sales team at 312-792-3552
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what's inside

BREAKFAST & BRUNCH

BREAKS

LUNCH

DINNER

LATE NIGHT SNACKS

BEVERAGES

Catered events are subjected to service charge as well as applicable state and local taxes.

All products and pricing are subject to change with seasonal availability and with chef's current inspiration.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

June 2025

breakfast buffets

Includes fresh orange, grapefruit and cranberry juice
Freshly brewed regular and decaffeinated coffee and our selection of gourmet teas
All buffets under a 20 guest minimum are subject to a \$75 service charge
Buffets are designed for 1 hour service

CONTINENTAL v \$40 per person

fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads
whipped butter, house-made jams, cream cheese
fresh sliced seasonal fruit

DELUXE CONTINENTAL v \$48 per person

toasted granola, low fat yogurts, fresh berries
fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads
whipped butter, house-made jam, cream cheese
fresh sliced seasonal fruit
house-made smoothies (select one from the smoothie menu)

CHAMPION v \$52 per person

toasted granola, low fat yogurts, fresh berries
fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads
whipped butter, house-made jam, natural peanut butter, cream cheese
steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts
fresh sliced seasonal fruit
house-made smoothies (select two from the smoothie menu)

- V: vegetarian | VG: vegan | GF: gluten-free -
may contain nuts

Please note: scrambled eggs contain dairy unless otherwise requested



breakfast buffets (cont.)

STAGG COURT \$59 per person

fresh sliced seasonal fruit
scrambled eggs with soft herbs
lyonnaise breakfast potatoes, roasted peppers, caramelized onions, parsley v, gf
choice of applewood smoked bacon, pork sausage links, chicken apple sausage, chorizo gf
house-made smoothies (select two from the smoothie menu)
buttermilk pancakes, mixed berry compote, maple syrup (\$4 supplemental per person)

ATHLETIC \$62 per person

seasonal egg white frittata or scrambled egg whites with seasonal vegetables v, gf
chicken apple sausage and turkey sausage gf
avocado toast, spinach, tomato, pickled red onion, queso fresco, grilled sourdough bread v
steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts
fresh sliced seasonal fruit v
house-made smoothies (select two from the smoothie menu)

BAJA BREAKFAST \$60 per person

scrambled eggs
breakfast potatoes, oregano, cilantro v, gf
corn or flour tortilla v
guacamole, mild roasted tomato salsa, crema v
marinated skirt steak, peppers & onions
mexican chocolate & mini churros v

CUSTOM BREAKFAST BUFFET \$65 per person

choose two entrees and two sides

ENTREES

scrambled eggs or egg whites
scrambled eggs...ham, cheddar gf
scrambled eggs...potato, bacon, peppers and onion gf
scrambled eggs...heirloom tomatoes, spinach, mushrooms v, gf
scrambled eggs...chorizo, roasted peppers, cilantro gf
chilaquile casserole...avocado, crema, scallion, queso fresco, ancho and guajillo chile sauce v
frittata...tomato, zucchini, arugula v, gf
frittata...bacon, spinach, cheddar gf
brioche french toast...maple, powdered sugar v
buttermilk pancakes...mixed berry compote, maple syrup

SIDES

edward's pork sausage gf
chicken apple sausage gf
turkey sausage gf
applewood smoked bacon gf
breakfast potatoes...roasted pepper, caramelized onion v, gf
marble potato hash...tomatoes, piquillo pepper, kale v, gf

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brunch buffet

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THE CAA \$74 per person

scrambled eggs...soft herbs

applewood smoked bacon, chicken apple sausage, or maple glazed ham gf

lyonnaise breakfast potatoes...roasted peppers, caramelized onion v, gf

mini vanilla greek yogurt parfait...seasonal fruit compote or fresh berries, milk and honey granola v

brioche french toast...maple syrup v

fresh sliced seasonal fruit

assortment of breakfast pastries v

BRUNCH \$79 per person

assorted baby lettuces...shaved baby carrot, fennel, radish, ricotta salata, walnuts, citrus vinaigrette v, gf

steak and eggs...scrambled eggs with soft herbs, sirloin steak, beef jus gf

lyonnaise breakfast potatoes...roasted tomatoes and peppers v, gf

brioche french toast... maple syrup v

assorted bagels and breads...whipped butter, cream cheese, house-made jam v

fresh sliced seasonal fruit

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breakfast & brunch enhancements

STEEL-CUT OATMEAL v \$8 per person

steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts

OVERNIGHT OATS v \$8 per person

oat milk, steel-cut oats, maple syrup

dried fruit, fresh berries, almonds (\$4 per person)

GREEK YOGURT PARFAIT v \$9 person

milk and honey granola, elderflower, fresh mixed berries, mint v

QUICHE LORRAINE gf \$16 person

applewood smoked bacon, onion, gruyere cheese

SMOKED SALMON DISPLAY \$20 per person

smoked salmon, dill cream cheese, capers, sweetie drop peppers, tomato, pickled red onion, hard-boiled egg, assorted bagels

BUTTERMILK PANCAKES v \$13 per person

mixed berry compote

maple syrup

BRIOCHE FRENCH TOAST v \$13 per person

choice of:

pecan / apple, raisin, and hazelnut / caramelized banana and walnut

all options are served with powdered sugar and maple syrup

SIDES

scrambled eggs v, gf \$7 per person

hard boiled eggs v, gf \$7 per person

pork sausage gf \$9 per person

chicken apple sausage gf \$9 per person

turkey sausage gf \$8 per person

applewood smoked bacon* gf \$8 per person

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breakfast sandwiches and burritos

Available by the dozen

CROISSANT SANDWICH* \$14 each

scrambled eggs, canadian bacon or applewood smoked bacon, pepper jack cheese, avocado, tomato aioli

ENGLISH MUFFIN SANDWICH* \$14 each

scrambled eggs, canadian bacon or applewood smoked bacon, spinach, hollandaise sauce

GRILLED SOURDOUGH SANDWICH v \$14 each

scrambled eggs, heirloom tomato, wilted arugula, bacon, gruyere, pesto

BREAKFAST BURRITO \$15 each

scrambled eggs, chorizo, avocado, spinach, queso fresco, pico de gallo

EGG WHITES AND VEGGIE WRAP v \$12 each

scrambled egg whites, zucchini, cherry tomatoes, spinach, piquillo pepper, swiss cheese

breakfast stations

OMELETTE v, gf \$22 per person

tomatoes, bell peppers, mushrooms, onions, spinach, bacon, ham, smoked cheddar, swiss cheese

Requires a uniformed attendant at \$175

BELGIAN WAFFLES v \$21 per person

seasonal fruit compote, banana, fresh berries, candied walnuts, whipped cream, maple syrup

Requires a uniformed attendant at \$175

AVOCADO TOAST v \$20 per person

avocado spread, arugula, fennel, tomatoes, cucumber, radish, pickled red onion, crema, piquillo pepper, scallions, queso fresco, grilled sourdough and whole wheat bread

BREAKFAST YOGURT BOWL v \$16 per person

vanilla and blueberry greek yogurt, banana, apple, fresh berries, toasted coconut, pistachios, granola, pineapple, honeydew

MIXED GRAIN BREAKFAST BOWL v \$17 per person

golden raisins and cranberries, toasted pecans, brown sugar, blueberry, granola

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breakfast & brunch beverages

HOUSE-MADE SMOOTHIES v, gf \$17 per person
select two

orange, carrot, apple
mixed berries, peach
tropical fruit, banana
strawberry banana

COLD PRESSED JUICE \$13 per bottle
select two

pure watermelon...watermelon, lemon
wake up call...apple, lemon, cayenne, ginger
active charcoal...activated charcoal, ginger, lemon, agave
rockin beet...beet, carrot, apple, lemon, ginger
coconut hydrate...coconut water, pineapple, lemon, chia

DAIRY & NON-DAIRY MILK \$3 per person - each selection

whole milk
2% milk
skim milk
almond milk
soy milk
coconut milk
oat milk

INFUSED WATER \$10 per person
select two

lemon, lime
strawberry, lemon
cucumber, mint
honeydew, mint
cantaloupe, lemon, mint

breakfast & brunch beverages

COLD

assortment of soft drinks \$7 each
still and sparkling water \$7 each
harmless harvest organic coconut water \$9
celsius engery, assorted flavors \$9
la colombe draft latte double shot iced coffee can \$9
stumptown coffee roasters original cold brew \$9
metropolis cold brew \$9
passion house cold brew \$9
komunity kombucha, assorted flavors \$10
rishi ice tea classic black \$150 per gallon

KEGS \$375

commonwealth joe wild bay elderberry kombucha keg (5 gal)
colectivo cold brew nitro keg (5.2 gal)
passion house cold brew keg (5 gal)
passion house nitro cold brew keg (5.2 gal)
metropolis cold brew keg (20 ltr)

COFFEE NESPRESSO PODS \$7 each

forte/forte
ristretto
decaffeinato/decaffeinato
leggero/leggero
ristretto intenso pro
origin brazil
caramel
vanilla

COFFEE SERVICE

TIER 1

COFFEE & TEA \$150 per gallon
Metropolis Regular

TIER 2

COFFEE & TEA \$165 per gallon
Dark Matter (Love Supreme Blend)

Rishi Teas:

chamomile medley	jasmine
earl grey	masala chai
english breakfast	peppermint
green tea matcha	turmeric ginger



break stations

SMOOTHIE, FRESH PRESSED JUICE, AND INFUSED WATER BAR vg, gf \$25 per person
choose two of each

INFUSED WATER

lemon, lime
strawberry, lemon
cucumber, mint
honeydew, mint
cantaloupe, lemon, mint

SMOOTHIES

orange, carrot
strawberry banana
mixed berries, peach
tropical fruit, banana

COLD PRESSED JUICE

pure watermelon...watermelon, lemon
wake up call...apple, lemon, cayenne, ginger
active charcoal...activated charcoal, ginger, lemon, agave
rockin beet...beet, carrot, apple, lemon, ginger
coconut hydrate...coconut water, pineapple, lemon, chia

MILK AND COOKIES v \$17 per person
chocolate chip, snickerdoodle, peanut butter

CHOCOLATE FIX v \$20 per person
chocolate financiers, chocolate tarts, chocolate macarons, chocolate covered almonds, chocolate milk or hot chocolate, chocolate covered espresso beans

BUILD YOUR OWN TRAIL MIX (\$3 supplemental for individual portions)
dried fruit and nut...almonds, cashews, peanuts, walnuts, dried cranberries, raisins, apricots vg, gf \$19 per person
chocolate...cashews, almonds, banana chips, mini peanut butter cups, dried cranberries, chocolate chips, chocolate covered raisins vg, gf \$20 per person
mixed berry... dried blueberries, dried strawberries, cranberries, tart cherries, almond, pepita v \$22 per person

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breaks stations (cont.)

MEDITERRANEAN GRILLED VEGETABLES vg \$24 per person

eggplant, zucchini, piquillo peppers, asparagus, portabella mushrooms, marinated artichokes, roasted red peppers, hummus, spiced pita chips

CHIPS AND DIPS v \$20 per person

choose three dips

dips...guacamole, pico de gallo, salsa roja, salsa verde, black bean and scallion, grilled corn and heirloom tomato salsa, hummus, artichoke and spinach, poblano and cilantro crema

chips...corn tortilla chips and pita chips

CHEESE AND CHARCUTERIE \$42 per person

charcuterie only \$39 per person

domestic cheese only \$37 per person

imported cheese only \$43 per person

selection of domestic cheeses, assortment of imported meats, dried fruit, toasted nuts, seasonal compote, pickled vegetables, whole grain mustard, honey, assortment of artisan breads and crackers

SEASONAL VEGETABLE CRUDITE v, gf \$22 per person

ranch dressing and hummus

WARM PRETZEL BAR v \$14 per person

bavarian pretzels, honey mustard, beer cheese, and creamy herb and roasted garlic dip

7TH INNING \$25 per person

mini chicago style hot dogs, kettle chips, roasted peanuts, popcorn, cracker jack popcorn, root beer

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build your own break

select three \$24 per person

select four \$28 per person

select five \$32 per person

SAVORY

pretzel bites with whole grain mustard v

parmesan truffle popcorn v

kettle chips with ranch dip v, gf

hummus and pita chips vg

guacamole and tortilla chips vg, gf

pico de gallo and tortilla chips vg, gf

trail mix v, gf

HEALTHY

assortment of individual yogurts v, gf

fresh sliced seasonal fruit

mini fruit smoothies vg, gf

whole seasonal fruit

SWEET

fresh baked cookies; chocolate chip, snickerdoodle, peanut butter v

brownies, vanilla ganache v

seasonal fruit tarts v

chocolate tarts v

lemon yuzu tarts, fresh berries v

spiced carrot cake v

SWEET ENHANCEMENTS \$2 supplemental per person

chocolate pot de crème v

crème brûlée v

assortment of macarons v, gf

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a la carte break

tarte...lemon yuzu, chocolate, vanilla \$84 per dozen
rice crispy treats...rosemary \$60 per dozen
truffles...assorted flavors \$72 per dozen
brownies...vanilla ganache v \$76 per dozen
chocolate chip, and peanut butter cookies v \$76 per dozen
freshly baked seasonal muffins v \$76 per dozen
mini carrot cake...cream cheese v \$78 per dozen
assortment of macarons v, gf \$60 per dozen
fresh sliced seasonal fruit and berries v, gf \$10 each
trail mix...almonds, cashews, walnuts, peanuts, chocolate chips, dried fruit v, gf \$73 per lb.
kettle chips...individual bags of v, gf \$7 each
garrett's popcorn...caramel crisp and cheese corn \$18 per person, (must be ordered in increments of 12)
parmesan truffle popcorn v, gf \$8 per person
granola bars...kind, kashi, and cliff bars v \$8 each
whole seasonal fruit \$6 each
mini chicago style hot dogs \$10 each
beef sliders*...pickles, american cheese, garlic aioli \$12 each

INFUSED WATER \$10 per person

select two

lemon, lime

strawberry, kiwi

cucumber, mint

honeydew, mint

cantaloupe, lemon, mint

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cold buffet lunch

Includes iced tea, freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

All buffets under a 20 guest minimum are subject to a \$75 service charge

Buffets are designed for 1 hour service

ATHLETIC BAR - \$62 per person

salad greens - *select three*

baby spinach, arugula, romaine, mixed greens, bibb lettuce, kale

grains- *select one*

farro, quinoa, couscous

accompaniments -

select five

cucumber

cherry tomatoes

cauliflower

bell pepper

baby carrot

watermelon radish

shaved baby beet

mushrooms

hard cooked eggs*

select one

croutons

bacon

apple chips

select three

dried cranberries

dried apricots

walnuts

pecans

almonds

sunflower seeds

blueberries

strawberries

select two

fresh mozzarella

goat cheese

cheddar

parmesan

feta

blue cheese

select two

red wine vinaigrette vg, gf

balsamic vinaigrette vg, gf

caesar dressing* gf

buttermilk ranch v, gf

PROTEINS

grilled amish chicken breast

grilled flat sirloin steak*

salmon* \$3 supplemental per person

DESSERT

fresh sliced seasonal fruit

assortment of fresh baked cookies

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gourmet sandwich buffet \$68 per person

For parties 25 ppl or less, selection of only two sandwiches

SALAD

select two

assorted baby lettuce salad...seasonal vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

arugula and frisee salad...cherry tomatoes, fresh mozzarella, avocado, toasted hazelnuts, balsamic vinaigrette v, gf

baby iceberg wedge salad...heirloom tomatoes, pickled red onion, bacon lardons, blue cheese, buttermilk ranch dressing gf

brussel sprout and kale salad...almond, dried cranberry, parmesan, lardon, maple-tahini dressing

SANDWICHES

select four

roast beef*...arugula, smoked gouda, heirloom tomato, house-made pickles, dijon aioli, brioche bun

caa turkey club*...turkey breast, romaine, beefsteak tomato, bacon, pickled red onion, roasted garlic and mustard aioli, sourdough

chicken salad*...grilled chicken breast, celery, dried cranberries, aioli, walnuts, brioche bun

tuna salad sandwich*...capers, pickled red onions, tomato, lemon aioli, arugula, whole wheat bun

banh mi*...marinated grilled chicken thigh, pickled carrot, fresno chile, daikon radish, english cucumber, cilantro, sriracha aioli, telera roll

italian*...sopressata, mortadella, provolone, giardiniera, arugula, garlic aioli, french hoagie roll

VEGETARIAN OPTIONS

grilled vegetable wrap...portabella, zucchini, eggplant, burrata, tomato, arugula, red pepper hummus

caprese wrap...heirloom tomato, fresh mozzarella, arugula, basil pesto, balsamic glaze

DESSERT

brownies...vanilla ganache v

assortment of fresh baked cookies

assortment of macarons v, gf

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build your own deli \$62 per person

SALAD

select one

brussel sprout and kale salad...almond, dried cranberry, parmesan, lardon, maple-tahini dressing

caesar salad*...hearts of romaine, croutons, parmesan, caesar dressing

potato salad...celery, applewood smoked bacon, chives, apple cider, whole grain mustard, mayo gf

SANDWICH comes with bread, lettuce, arugula, red onion, tomato, house-made pickles

select two meats and two cheeses (additional meat / cheese selection available for \$3 supplemental per person)

sliced meats...roast beef, smoked turkey breast, black forest ham, chicken salad*

cheese...smoked gouda, gruyère, muenster

BUFFET SOUP ENHANCEMENTS

\$9 supplemental per person

tomato-basil, grilled bread v, gf

potato leek, olive oil drizzle v, gf

chicken noodle soup, crackers

butternut squash vg, gf

white bean and kale v

AIOLIS* v, gf

select two

roasted pepper

roasted garlic

chipotle-lime

DESSERT

select two

fresh sliced seasonal fruit

chocolate chip cookies

rosemary rice crispy treats

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boxed lunch \$58 per person

SANDWICHES

select three

roast beef*...arugula, smoked gouda, heirloom tomato, house-made pickles, dijon aioli, brioche bun

caa turkey club*...smoked turkey breast, romaine, beefsteak tomato, bacon, pickled red onion, roasted garlic aioli, sourdough

chicken salad*...chicken breast, celery, dried cranberries, aioli, walnuts, brioche bun

italian*...sopressata, mortadella, provolone, giardiniera, arugula, garlic aioli, french hoagie roll

tuna salad sandwich*...capers, pickled red onions, olives, tomato, lemon aioli, whole wheat bun, arugula

grilled vegetable wrap...portabella, zucchini, eggplant, burrata, tomato, arugula, piquillo pepper hummus v

kettle chips...assortment of individual kettle chips included v, gf

SIDES

select one

potato salad v, gf

garden salad with house vinaigrette vg, gf

pasta salad v, gf

DESSERT

select one

chocolate chip cookies v

fresh sliced seasonal fruit

BEVERAGE

bottled water

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hot buffet lunch

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SOUTH OF THE BORDER \$72 per person

chicken tortilla soup...roasted chicken, corn, black beans, potatoes, crispy tortilla strips gf

pico de gallo salad...romaine, red onion, queso fresco, cherry tomatoes, toasted pepitas, cilantro-lime vinaigrette v, gf

beef barbacoa...charred tomatoes, caramelized onions, poblano peppers, salsa verde

(*skirt steak substitute \$4 supplemental per person)

seared bass a la veracruzana...oregano roasted fingerling potatoes, cherry tomatoes, shallot, olives, capers, gf

roasted chicken...guajillo salsa, cilantro, pickled red onion, marble potato gf

chipotle marinated shrimp \$6 supplemental per person

mexican rice...peas, tomato vg, gf

VEGETARIAN OPTION \$8 supplemental per person

couscous salad...grilled corn and zucchini, sweet potato, poblano pepper, salsa verde vg

DESSERT

mini churros...chocolate sauce

arroz con leche (mexican rice pudding)...cinnamon, raisins, maple syrup, orange zest v, gf

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hot buffet lunch (cont.)

MIDWEST BUFFET \$78 per person

SALADS

select two

cobb salad...assorted greens, cherry tomato, crisp bacon, hard boiled eggs, avocado, blue cheese, red wine vinaigrette gf

mixed greens...carrots, fennel, radish, walnuts, buttermilk ranch dressing v, gf

caesar*...hearts of romaine, croutons, parmesan, caesar dressing

ENTREES

select two

braised beef short rib...celery root, portabella mushroom, heirloom carrots, peas, caramelized shallot sauce gf

amish chicken...potato medley with thyme butter, roasted cauliflower, chicken demi gf

mac and cheese gratin...herbed panko crust v

wild striped bass... \$6 supplemental per person, grilled corn and sweet potato succotash, sauce vierge gf

roasted potatoes and vegetables...butternut squash, brussels sprouts, caramelized cipollini onions, peppers v, gf

DESSERT

brownies...vanilla ganache v

corn financier...almond butter and cornmeal cake, vanilla-bourbon ganache v

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hot buffet lunch (cont.)

TRATTORIA \$75 per person

SALADS

select two

caprese salad...heirloom tomato, mozzarella, pine nuts, basil, balsamic vinaigrette v, gf

radicchio and arugula...apple, shaved fennel, blue cheese, pickled onion, apple-thyme vinaigrette v

brussel sprout and kale salad...almond, dried cranberry, parmesan, lardon, maple-tahini dressing

ENTREES

grilled sirloin steak*...broccolini, roasted smashed potatoes with garlic conserva and rosemary, italian salsa verde gf

chicken alla cacciatora...roasted pepper, zucchini, portabella mushrooms, pinot noir tomato sauce gf

roasted salmon*...spinach, artichokes, cherry tomatoes, fregola, pistachio pesto

ENTREE ENHANCEMENT \$8 supplemental per person, select one

shrimp and mushroom risotto...peas, saffron, parmesan, piquillo peppers gf

beef and pork bolognese...rigatoni, tomato, parmesan, basil

VEGETARIAN OPTION \$8 supplemental per person

orrechiette alla puttanesca...san marzano tomatoes, olives, fennel, capers, parmesan

DESSERT

vanilla panna cotta...blackberry compote, candied hazelnuts v, gf

tiramisu...coffee soaked lady fingers, mascarpone vanilla mousse v

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hot buffet lunch (cont.)

GREEK \$75 per person

SALADS

select two

greek salad...romaine hearts, cherry tomatoes, marinated cucumber, kalamata olives, pickled red onion, feta, red wine vinaigrette v, gf

marinated artichoke salad...orzo, olives, roasted cauliflower, feta, olive oil, vinegar v

grilled vegetable salad...eggplant, squash, asparagus, tomatoes, sweetie drop peppers, arugula, balsamic vinaigrette vg, gf

ENTREES

select three

roasted amish chicken...lemon-oregano potatoes, charred shallots, tomato and red wine sauce gf

grilled marinated shrimp...polenta, cherry tomatoes, garlic conserva, capers, white wine gf

lamb kofa skewers...couscous, rosemary gremolata

sea bass...\$8 supplemental per person, zucchini, roasted peppers, cipolini onions, olive, tomato gf, df

roasted vegetable and tomato casserole...eggplant, zucchini, squash v

DESSERT

honey-pistachio baklava v

rizolago (greek rice pudding)...cinnamon, candied orange zest v, gf

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may contain nuts

hot buffet lunch (cont.)

CHICAGO DEEP DISH \$75 per person

select two

cheese
pepperoni
sausage
mushroom

SALADS

caesar salad*...hearts of romaine, brioche croutons, parmesan cheese, caesar dressing

baby iceberg...shredded red cabbage, shaved carrot and cucumber, red onion, brioche croutons, buttermilk ranch v

antipasto platter...prosciutto, sopressatta, grilled zucchini and red peppers, artichokes, olives, marinated tomatoes, pepperoncini, mozzarella gf

DESSERT

tiramisu...coffee soaked lady fingers, mascarpone vanilla mousse v

cannoli...ricotta, chocolate v

fresh sliced seasonal fruit \$3 supplemental per person

- V: vegetarian | VG: vegan | GF: gluten-free | DF: dairy-free -
may contain nuts

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Chi Town Street Eats \$68 per person for lunch

SALAD

chicken taco salad...chopped greens, corn, queso fresco, avocado, scallions, cilantro, crispy tortilla, pico de gallo, buttermilk ranch gf

ENTREE

mini chicago style hot dogs...vienna beef franks, relish, tomato, onion, celery salt, sport peppers, mustard, poppy seed bun

mini italian beef sandwiches...sweet peppers and giardiniera, baguette

beef sliders*...american cheese, pickles, tomato, arugula, roasted garlic aioli, brioche bun

falafel hoagie...tahini, pickled onions

SIDES

seasoned fries or tater tots*...ketchup and parmesan truffle aioli v

DESSERT

rosemary rice krispie treats v

smores bars...chocolate ganache, roasted marshmallow fluff, graham crust v

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shake shack \$58 per person

SALADS

market greens...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

pasta salad...gemelli pasta, goat cheese, olives, roasted red pepper, zucchini, white balsamic vinaigrette v

BURGERS

hamburger...lettuce, tomato, pickle, onion

shackburger®...cheeseburger topped with lettuce, tomato and shacksauce

'shroom burger (vegetarian)...crisp-fried portbello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato and shacksauce

SHAKES

chocolate

vanilla

crinkle cut fries...yukon potatoes

sliced seasonal fruit





custom buffet \$90 per person

Includes freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

SALAD

select two

caesar salad*...romaine, brioche croutons, parmesan, caesar dressing
market greens...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf
potato salad...celery, applewood smoked bacon, chives, apple cider, whole grain mustard, mayo gf
radicchio and arugula...apple, shaved fennel, blue cheese, pickled onion, balsamic vinaigrette gf
brussel sprout and kale salad...almond, radish, pecorino, maple-tahini dressing

ENTREE

CHICKEN AND FISH gf

select two

herb roasted amish chicken breast...mustard cider jus
faroe island salmon*...sauce vierge
wild striped bass...lemon-caper beurre blanc

BEEF AND PORK

select one

grilled sirloin steak*...roasted garlic jus gf
braised short rib...pan jus gf
roasted pork tenderloin*...cider jus gf
strip loin*...thyme-rosemary jus gf \$8 supplemental per person
herb crusted beef tenderloin*...red wine demi-glace \$10 supplemental per person

SOUP ENHANCEMENT \$9 per person

tomato-basil...olive oil drizzle, crouton v
corn and crab bisque...heavy cream, potato, crab, roasted corn
white bean and kale...cannellini beans, carrots, celery v, gf
wild mushroom bisque...herbed crème fraîche, truffle v, gf
chicken tortilla soup...roasted chicken, carrots, celery, onion, potatoes, crispy tortilla strips df

SIDES

select two

crispy fingerling potatoes v, gf
roasted carrots v, gf
seasonal roasted root vegetable medley v, gf
grilled asparagus v, gf
roasted brussels sprouts v, gf
garlic mashed potatoes v, gf
seasonal succotash v, gf
mac and cheese v
seasonal vegetable

DESSERTS

select two

crème brûlée v, gf
brownies...vanilla ganache v
chocolate pot de crème v
tiramisu v

lemon yuzu tarts v
chocolate tarts v
mini éclair v

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plated lunch \$88 per person

select soup or salad, one entrée and one dessert

Includes freshly brewed regular and decaffeinated coffee, our selection of gourmet hot and iced teas and an assortment of breads and butter

SOUP

tomato-basil...olive oil drizzle, crouton v

white bean and kale...cannellini beans, carrots, celery v, gf

chicken tortilla...roasted chicken, carrots, celery, onion, potatoes, crispy tortilla strips gf

corn and crab bisque...heavy cream, potato, crab, roasted corn

SALAD

market greens...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

caesar salad*...romaine, parmesan, sourdough croutons, caesar dressing

radicchio and arugula...apple, shaved fennel, blue cheese, pickled onion, balsamic vinaigrette v

ENTREE

roasted chicken breast...israeli couscous, green beans, baby carrots, jus

faroe island salmon*...lentils, blistered tomato, shaved fennel, dill butter, herb salad gf

wild striped bass...\$7 supplemental per person, fingerling potatoes, tomato-olive ragu, capers, lemon beurre blanc gf

grilled ny strip steak*...\$10 supplemental per person, potato puree, roasted peppers, brussel sprouts, bordelaise sauce gf

DESSERT

tiramisu...coffee amaretto soaked lady fingers, mascarpone vanilla mousse v

crème brûlée...vanilla custard, caramelized sugar, white chocolate cream, fresh berries v, gf

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hot buffet dinner

Includes freshly brewed regular and decaffeinated coffee, our selection of gourmet teas, dinner rolls and butter

All buffets under a 20 guest minimum are subject to a \$75 service charge

Buffets are designed for 1 hour service

BISTRO \$135 per person

SALADS

select two

radicchio and arugula...apple, shaved fennel, blue cheese, pickled onion, apple-thyme vinaigrette v, gf

lyonnaise salad...frisee, fingerling potatoes, brussels sprouts, shallot, bacon, croutons, whole grain mustard vinaigrette

baby lettuces...shaved vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

ENTREES

roasted amish chicken...wild mushrooms, marble potatoes, carrots, onion, parsley, red wine sauce

beef bourguignon*...smashed potatoes, mushrooms, pearl onions, pork belly lardons (optional), red wine sauce

roasted trout...haricot verts, heirloom carrots, capers, citrus, dill and brown butter beurre blanc gf

VEGETARIAN OPTION \$8 supplemental per person

gnocchi...tuscan kale, butternut squash, cherry tomatoes, mushrooms, sage brown butter and walnut cream sauce

DESSERT

crème brûlée...vanilla custard, caramelized sugar, white chocolate cream, fresh berries v

mini éclair...pistachio pastry cream v

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hot buffet dinner (cont.)

MEDITERRANEAN \$135 per person

SALADS

select two

spinach and arugula salad...pecorino, fennel, pickled onion, balsamic vinaigrette vg, nf

greek salad...arugula, olives, chickpeas, cucumber, tomatoes, feta, red wine vinaigrette v, gf, nf

quinoa salad...avocado, chickpeas, strawberry, poppy seed vinaigrette v, nf

SOUP

select one

white bean and kale...cannellini beans, carrot, celery

lentil soup...red lentils, aleppo peppers, vegetables, lemon, warm spices v, gf, nf

ENTREES

leg of lamb*...eggplant, couscous, blistered tomatoes, gremolata gf

roasted chicken...celery root, brown butter, oranges, dates, almonds, zhough gf, df

spiced rubbed bronzini...fennel seed, coriander, cumin, potatoes, tomatoes, fennel, shallots, white wine gf, nf

sea bass... \$6 supplemental per person, zucchini, roasted peppers, cipollini onions, olive, tomato gf, df

VEGETARIAN OPTION \$8 supplemental per person

fennel with capers & olives...garlic, tomato, lemon zest vg, gf, nf

DESSERT

crema catalana...cinnamon orange scented custard, caramelized sugar, fresh berries v, gf, nf

castella cake...honey sponge cake, white chocolate cream, fresh berries v, nf

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hot buffet dinner (cont.)

STEAKHOUSE \$155 per person

SALADS

select two

caesar salad*...romaine, shaved pecorino, herbed croutons, boquerones nf

beet salad...arugula, beets, apple, pistachio, chevre, balsamic vinaigrette gf

chopped salad...chopped romaine, eggs, bacon lardons, tomatoes, blue cheese gf, nf

SOUP

select one

corn and crab bisque...heavy cream, potato, crab, roasted corn

french onion...caramelized onions, demi glace gf, nf

ENTREES

new york*...truffle butter, sautéed mushrooms, garlic mashed potatoes gf, nf

chicken breast...haricot verts, roasted potatoes, chicken demi

ENTREE ENHANCEMENTS

lobster mac n'cheese*...\$8 per person, aged white cheddar nf

lobster tail*...\$55 per person

ribeye*...\$15 per person, sliced

filet of beef*...\$15 per person, sliced

VEGETARIAN OPTION \$8 supplemental per person

orechiette...mushroom cream sauce, parmesan, broccolini, garlic bread crumb

DESSERT

mini dutch apple pies...roasted apples, graham oat streusel nf, v

chocolate pot de crème...chocolate custard, white chocolate cream gf, nf, v

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hot buffet dinner (cont.)

BRASSERIE \$135 per person

SOUP

select one

potato leek soup...black pepper, chives, olive oil drizzle

french onion...caramelized onions, demi-glace

SALADS

market lettuces...shaved vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

baby arugula and frisee...charred tomato, hazelnuts, goat cheese, crispy shallot, red wine vinaigrette v

ENTREES

beef tenderloin au poivre*...brussels sprouts, maitake mushrooms, parsley gf

roasted chicken...haricot vert, fingerling potato, cherry tomato

chef's market catch of the day...grilled asparagus, lemon and herb beurre blanc gf

SIDE

herb roasted marble potatoes...caramelized onions, roasted peppers v, gf

ENTREE ENHANCEMENT \$8 supplemental per person

grilled shrimp nicoise sala...heirloom cherry tomatoes, haricot verts, nicoise olives, potato, avocado, aged sherry vinaigrette gf

VEGETARIAN OPTION \$8 supplemental per person

haricot vert almondine...toasted almond, tart cherries, warm shallot vinaigrette vg, gf

DESSERT

chocolate financiers v

assortment of macarons v, gf

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plated dinner

Includes freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

Three course; appetizer/ soup or salad/ entrée/ dessert \$135

Four course; appetizer/ soup or salad/ entrée/ dessert \$150

Fully vegetarian entree \$110

Table side choice of entrée course \$25 supplemental per person

APPETIZER

burrata...citrus, fennel, radish, arugula v, gf

tuna crudo*...paddlefish caviar, yuzu, citrus, radish df, gf

grilled gulf shrimp...soft polenta, grilled corn and cilantro relish, chili oil, herb salad, radish gf

lump crab cake*...smoked tomato aoli, herb salad gf

SOUP

mushroom bisque...herbed crème fraîche, truffle oil v, gf

corn and crab bisque...heavy cream, potato, crab, roasted corn

curried butternut squash soup...coconut milk, sweet potato, toasted pepita relish v, gf

white bean and kale...cannellini beans, carrot, celery v, gf

SALAD

caesar*...romaine, shaved parmesan, creamy caesar dressing, croutons

market greens...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

radicchio and arugula...apple, shaved fennel, blue cheese, pickled red onion, balsamic vinaigrette v, gf

brussel sprout and kale salad...almond, dried cranberry, parmesan, lardon, maple-tahini dressing

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plated dinner (cont.)

ENTREE

amish chicken breast...golden potato puree, haricot verts, baby carrots, mustard-cider jus gf
wild striped bass...herbed fingerling potatoes, romanesco, marinated cherry tomatoes df, gf
faroe island salmon*...grilled asparagus, fennel, herb salad gf
sea bass...potatoes, artichoke, roasted tomato, kale, tarragon beurre blanc gf
herb roasted pork loin*...creamy polenta, garlic broccolini, cider-mustard jus gf
rosemary lamb chops*...\$10 supplemental per person, marble potatoes, confit cherry tomatoes, mint chimichurri gf
ny strip steak au poivre*...\$10 supplemental per person, seasonal succotash, grilled broccolini gf
ribeye*...\$12 supplemental per person, garlic roasted potatoes, caramelized cipollini onions, demi
beef tenderloin*...\$12 supplemental per person, fingerling potato, brussels sprouts, crispy shallot, red wine demi-glace gf

VEGETARIAN OPTIONS

roasted cauliflower steak...garlic thyme potatoes, roasted tomatoes, salsa verde, arugula vg
gnocchi...oven dried tomato, tuscan kale, hon shimeji mushrooms, sage and walnut cream sauce
risotto...seasonal vegetable, lemon, cherry tomato, parmesan, parsley

DESSERT

vanilla mousse...strawberry-yuzu compote, white chocolate mousse, lemon-yuzu curd, fresh strawberries gf
citrus vacherin...crispy meringue, lemon-bergamot cream, fresh berries, vanilla ice cream v, gf
chocolate tart...whiskey caramel, candied pecans, white coffee ice cream v

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hand-passed hors d'oeuvres

All hand-passed hors d'oeuvres are priced per piece

COLD

chicken salad...\$9 per piece

smoked blue cheese, dried cranberry, almond, brioche

caprese skewer...\$8 per piece

mozzarella, cherry tomato, basil v, gf

classic shrimp cocktail...\$10 per piece

cocktail sauce gf

cucumber bruschetta...\$7 per piece

tomato, red onion, feta, basil v

fig and goat cheese tarte...\$9 per piece

fig, goat cheese, mousse, red wine reduction, lardon

burrata crostini...\$8 per piece

strawberry, balsamic reduction, mint v

gazpacho shooter...\$8 per serving

tomato, onion, serrano chiles

mini lobster roll...\$12 per piece

meyer lemon, celery, tarragon

oyster on the half shell...\$12 per piece

cucumber mignonette gf

smoked salmon toast...\$8 per piece

paddle fish, crème fraîche, toasted brioche

tuna poke*...\$10 per piece

cucumber, ginger, sweet chili sauce, wonton chip df

eggplant caponata...\$8 per piece

tomato, olives, capers, red peppers, crostini v

deviled eggs...\$8 per piece

lobster, pickled fresno gf

truffled deviled eggs...\$7 per piece

pickled shallot, mustard seed

vegetarian spring roll...\$8 per piece

seasonal vegetables, ponzu sauce

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hand-passed hors d'oeuvres (cont.)

All hand-passed hors d'oeuvres are priced per piece

HOT

aged cheddar grilled cheese...\$8 per piece
caramelized apple, brown butter v

braised short rib empanada...\$11 per piece
cilantro chimichurri, crema

chicken satay skewer...\$9 per piece
roasted peanut sauce, pickled cucumber gf

crab cakes*...\$10 per piece
saffron aioli, chive

forest mushroom arancini*...\$8 per piece
white truffle aioli, chive v

lamb chop popsicle*...\$12 per piece
mint chimichurri, aged balsamic gf

roasted chicken empanada...\$9 per piece
mole sauce, cilantro-lime crema

short rib pot sticker...\$10 per piece
soy glaze, scallions

pork belly skewer*...\$10 per piece
soy glaze, sesame

meatball... \$10 per piece
spiced dill yogurt, apricot chutney gf

beef tenderloin crostini*... \$12 per piece
horse radish creme, crispy shallot

shrimp skewer*... \$12 per piece
grilled pineapple, soy-ginger aioli

potato leek shooter... \$8 per piece
black pepper, chives, olive oil

manchego croquettes... \$8 per piece
pear, balsamic pearl

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savory stations

CARVING – prices are per person

served with parker house rolls

requires a uniformed attendant for \$175

prime rib*...horseradish crème fraiche, jus \$36

ny strip*...roasted garlic demi-glace, marble potatoes gf \$32

beef tenderloin*...red wine demi-glace, mashed fingerling potatoes \$40

salmon*...dill-lemon sauce, grilled asparagus \$30

pork loin*...apple mustard chutney \$28

beef steamship*...slow roasted whole round of beef \$55

LATIN– \$30 per person

select two proteins

grilled skirt steak*

pulled chicken in guajillo sauce gf

roasted pork shoulder* gf

shredded lettuce, guacamole, pico de gallo, radish, queso fresco, sour cream, salsa verde, salsa roja, onion, cilantro, lime wedges, corn and flour tortillas

RISOTTO – prices are per person

requires a uniformed attendant for \$175

select one

wild mushroom...english peas, parmesan, truffle v,gf \$22

butternut squash...roasted butternut squash, piquillo pepper v,gf \$22

vegetable...heirloom tomatoes, zucchini, roasted peppers v,gf \$22

shrimp...asparagus, saffron gf \$27

cacio e pepe...parmesan, black pepper \$22

truffle...asparagus, tomato \$25

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reception stations

MEDITERRANEAN GRILLED VEGETABLES vg \$24 per person

eggplant, zucchini, piquillo peppers, asparagus, portabella mushrooms, marinated artichokes, roasted red peppers, hummus, spiced pita chips

CHIPS AND DIPS v \$20 per person

choose three dips

dips...guacamole, pico de gallo, salsa roja, salsa verde, black bean and scallion, grilled corn and heirloom tomato salsa, hummus, artichoke and spinach, poblano and cilantro crema

chips...corn tortilla chips and pita chips

CHEESE AND CHARCUTERIE \$42 per person

charcuterie only \$39 per person

domestic cheese only \$37 per person

imported cheese only \$43 per person

selection of domestic cheeses, assortment of imported meats, dried fruit, toasted nuts, seasonal compote, pickled vegetables, whole grain mustard, honey, assortment of artisan breads and crackers

SEASONAL VEGETABLE CRUDITE v, gf \$22 per person

ranch dressing and hummus

WARM PRETZEL BAR v \$14 per person

bavarian pretzels, honey mustard, beer cheese, and creamy herb and roasted garlic dip

7TH INNING \$25 per person

mini chicago style hot dogs, kettle chips, roasted peanuts, popcorn, cracker jack popcorn, root beer

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may contain nuts



sweet stations

CHOCOLATE SHOP v \$32 per person

tahitian vanilla ganache macarons, dark chocolate tarts, chocolate pecans financiers, profiteroles, assorted chocolate truffles

FRENCH PATISSERIE v \$32 per person

rum caneles, almond griottine financiers, vanilla fruit tarts, lemon yuzu tarts, french macarons, chocolate profiteroles, assorted chocolate truffles

ICE CREAM SOCIAL v \$32 per person

vanilla and dark chocolate ice cream, strawberries, pineapple, brandied cherries, salted peanuts, whipped cream, chocolate crunch pearls, chocolate and caramel sauce, marshmallows, brownies

- V: vegetarian | VG: vegan | GF: gluten-free | DF: dairy-free -
may contain nuts



late night snacks

beef tenderloin slider*...\$12 per piece
smoked gruyere, crispy shallot, arugula, brioche bun

crispy buttermilk chicken slider...\$9 per piece
spicy mayo, pickle, brioche bun

mini chicago style hot dog...\$10 per piece
sweet relish, tomato, onion, mustard

beef slider*...\$10 per person
american cheese, pickle, garlic aioli

french fry station...\$7 per person
seasoned fries, ketchup, spicy mayo, bbq sauce gf

parmesan truffle popcorn...\$8 per person
stationed or passed in individual bags gf

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may contain nuts

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beer & wine

BEER

imported

select one

stella artois

heineken

domestic

select one

milller high life

bud light

craft

select one

lagunitas ipa

sam adams boston lager

new belgium fat tire

local beer

select one

anti-hero ipa

fist city pale ale

pils pilsner

helles pale lager

vienna lager

kolsh ale

hefeweizen wheat

312 urban wheat ale

goose island ipa

daisy cutter pale ale

bodern ipa

tome pale ale

upside dawn n/a

WINE

white

select one

montes classic, *sauvignon blanc*

chateau haut blanville, *chardonnay*

red

select one

oxford landing estates, *cabernet*

root 1, *pinot noir*

sparkling

mionetto, *prosecco*

still water, soft drinks

BAR PACKAGE

one hour \$28 per person

two hours \$40 per person

three hours \$52 per person

additional hour \$12 per person

HOSTED

imported beer \$9 per drink

domestic beer \$7 per drink

craft beer \$9 per drink

local beer \$9 per drink

red, white, sparkling \$11 per glass/\$55 per bottle

still & sparkling water \$7 per drink

soft drinks \$7 per drink

CASH BAR

**Requires cashier*

imported beer \$11 per drink

domestic beer \$9 per drink

craft beer \$11 per drink

local beer \$11 per drink

red, white, sparkling \$14 per glass/\$50 per bottle

still & sparkling water \$8 per drink

soft drinks \$7 per drink

specialty cocktail upgrade

Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz

PREMIUM \$7 per drink **PRESTIGE** \$8 per drink **CRAFT** \$9 per drink

one hour +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

staffing

1-3 hours, + \$25 each per additional hour

BARTENDER \$200 each **CASHIER** \$175 each

premium

COLLECTION

ketel one vodka

bacardi rum

jim beam rye

dewar's white label scotch

beefeater gin

hennessey vsop cognac

herradura tequila

evan williams bourbon

jameson irish whiskey

prestige

COLLECTION

grey goose vodka

appleton rum

rittenhouse rye

elijah craig bourbon

remy martin vsop cognac

bombay sapphire gin

patron silver tequila

glenlivet 12 year

crown royal whisky

BAR PACKAGE

one hour premium \$30 per person / **prestige** \$39 per person

two hours premium \$44 per person / **prestige** \$54 per person

three hours premium \$58 per person / **prestige** \$69 per person

additional hour premium \$14 per person / **prestige** \$15 per person

HOSTED

premium \$12 per drink / **prestige** \$14 per drink

imported beer \$9 per drink

domestic beer \$7 per drink

craft beer \$9 per drink

local beer \$9 per drink

red, white, sparkling \$11 per glass / \$55 per bottle

still & sparkling water \$7 per drink

soft drinks \$7 per drink

CASH BAR

**Requires cashier*

premium \$15 per drink / **prestige** \$16 per drink

imported beer \$11 per drink

domestic beer \$9 per drink

craft beer \$11 per drink

local beer \$11 per drink

red, white, sparkling \$14 per glass

still & sparkling water \$8 per drink

soft drinks \$7 per drink

specialty cocktail upgrade

Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz

PREMIUM \$7 per drink **PRESTIGE** \$8 per drink **CRAFT** \$9 per drink

one hour +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

staffing

1-3 hours, + \$25 each per additional hour

BARTENDER \$200 each **CASHIER** \$175 each

craft

COLLECTION

tito's vodka
four roses single barrel
few rye
pig's nose scotch
hendrick's gin

diplomatico reserva rum
avion reposado tequila
red breast irish whiskey
pierre ferrand ambre cognac

BAR PACKAGE

one hour craft \$34 per person
two hours craft \$51 per person
three hours craft \$68 per person
additional hour craft \$17 per person

HOSTED

craft \$18 per drink

CASH BAR

**Requires cashier*
craft \$21 per drink

Ask us about Cindy's seasonal batched cocktails!

ALL BAR PACKAGES INCLUDE:

BEER

imported

select one

stella artois
heineken

domestic

select one

miller high life
bud light

craft

select one

fat tire
lagunitas ipa

sam adams boston lager

local

select one

anti-hero ipa
fist city pale ale
pils pilsner
helles pale lager
vienna lager

kolsh ale
hefeweizen wheat
312 urban wheat ale
goose island ipa

daisy cutter pale ale
bodem ipa
tome pale ale
upside dawn n/a

WINE

white

chateau haut blanville, chardonnay
montes classic, sauvignon blanc

sparkling

mionetto, prosecco

red

root 1, pinot noir
oxford landing estates, cabernet

still water, soft drinks

specialty cocktail upgrade

Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz

PREMIUM \$7 per drink **PRESTIGE** \$8 per drink **CRAFT** \$9 per drink

one hour +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

staffing

1-3 hours, + \$25 each per additional hour
BARTENDER \$200 each **CASHIER** \$175 each



bubble & cordial station

select four

serves 50 people accompany with mixers and selection of truffles \$4,200

LIQUEUR

apologue persimmon...mandarin truffles

bailey's...irish cream truffles

benedictine...orange truffles

borghetti cafe espresso...espresso truffles

clément mahina coco...coco truffles

grand marnier...orange truffles

green chartreuse...citrus truffles

lazzaroni amaretto...cherry truffles

licor 43...vanilla truffles

yellow chartreuse...anise truffles

st. germain...tropical fruit truffles

bubble cart

TIER 1 (2 bottles of each bubble, 1 bottle of Campari)

serves 25 ppl accompany with mixers and seasonal berries \$1,800

francois montand brut nv, jura

weingut markus huber, sparkling rose nv, austria

dibon, cava brut selección, cava, spain

campari

TIER 2 (2 bottles of each bubble, 1 bottle of Campari)

serves 25 ppl accompany with mixers and seasonal berries \$2,400

champagne canard duchene 'cuvee leonie brut' champagne, france

champagne drappier 'carte d'or' nv, aube, champagne

j. lassalle, champagne imperial preference, champagne nv

campari

TIER 3 (2 bottles of each bubble, 1 bottle of Campari)

serves 25 ppl accompany with mixers and seasonal berries \$3,200

billecart-salmon brut, champagne nv

laurent perrier brut rosé champagne nv

ruinart rosé nv, reims, france

campari



Thank you!
