



2024

CHICAGO'S FIRST LADY EVENT MENUS



ENTERTAINING COMPANY
Concept + Catering

*All pricing is subject to catering ancillary fees
Additional fees are staffing, linen, delivery, taxes and gratuity*

WELCOME ABOARD PASSED HORS D'OEUVRES

Please select your 6 favorite bites
Proposal is based on 6 pieces per person
Please note these hors d'oeuvres are bite sized
\$33 per person

SHREDDED SHORT RIB POPOVER
horseradish cream, micro green garnish

SHORT RIB WAGYU BEEF MEATBALL
truffle pecorino aioli

TINY LOADED BAKED POTATOES
stuffed with aged cheddar cheese, scallion
truffle aioli

RAINBOW SPRING ROLL
rainbow of vegetables
sweet and spicy sauce dollop

POKE BITES | GF
crispy brown rice cake, spicy tuna tartar
edamame guacamole dollop
crispy wonton garnish

ROASTED HONEY NUT SQUASH
BRUSCHETTA
goat cheese and caramelized apple

CHICKEN SHUMAI BITES
lemongrass, scallions

MINI FRIED CHICKEN AND WAFFLES
coriander slaw, sage, honey

YELLOW FIN TUNA CEVICHE
jicama, serrano chile, wonton cup
fresh avocado garnish

WILD MUSHROOM AND
GRUYERE CHEESE PUFF
truffle aioli

SESAME CRUSTED TUNA
black radish crisp
passion fruit coulis drizzle

CHARRED JUMBO SHRIMP
grilled pineapple, Culichi salsa

CRISPY ARTICHOKE CROSTINI
whipped pecorino and ricotta
crispy artichoke hearts
blistered tomatoes, grilled crostini

TOMATO TARTE TATIN
basil pesto burrata, oven roasted tomato
basil chiffonade, pastry crisp

SMASHED AVOCADO | Vegan
summer tomatoes, sliced radish
micro scallion, Calabrian pistou
corn tortilla crisp



AFTERNOON SAILING SNACKS

Begins at \$20 per person
Timing restrictions apply
Cruise must end prior to 5:30pm

GLOBAL HOUSE MADE POTATO CHIPS

Indian spiced and Korean dusted, garlic yogurt dipping sauce, sriracha hummus

PRETZEL NUGGETS

lightly salted, spicy mustard dip

EDAMAME

served hot, lightly salted

HOUSE MADE TORTILLA CHIPS

mild and fiery salsas

ANTIPASTO SKEWERS

Imported cheese, marinated artichokes, mushrooms, salami

UPGRADE YOUR SNACK

CRUDITE PRESENTATION | add \$6 per person

seasonal raw vegetables, toasted pita chips, crackers and lavosh
hummus, feta olive salsa, garden ranch

CHEESE AND CHARCUTERIE PRESENTATION | add \$20 per person

brie cheese, white cheddar, sharp cheddar, smoked gouda, selection of Italian meats
accompanied by Entertaining Company artisanal breads, cheddar straws
pumpkin seed lavosh, garnished with strawberries, dried apricots
abundant green and red grapes and fresh herbs

ASSORTED CHEF'S WICHES | add \$9 per person

beef, turkey, and vegetarian
micro greens, garlic aioli, summer relishes

SUMMER BARBEQUE

Pick 3 Entrees and 3 Sides
\$30 per person

Pick 4 Entrees and 3 Sides
\$36 per person

ENTREES

HAND PRESSED BLACK ANGUS
6 OZ CHAR BURGERS AND CHEESE BURGERS

VIENNA ALL BEEF HOT DOGS

MAXWELL STREET POLISH SAUSAGE-
KIELBASA SAUSAGE

KOREAN STYLE CHICKEN WINGS
drums and flats

BUTTERMILK FRIED CHICKEN

ALL NATURAL GRILLED CHICKEN
add \$4 per person

VEGETABLE BURGERS

PULLED BARBEQUE PORK
with Chicago's Sweet Baby Ray's BBQ Sauce

includes sesame seed hamburger buns and
poppy seed hot dog buns

CONDIMENTS

House made sweet and sour mustard seed brined
pickles, aged cheddar cheese, crispy onion strings
sriracha ketchup, triple mustard sauce
house made steak sauce, sliced tomatoes
garden lettuce

SIDES

CLASSIC SUMMER CAPRESE-BURRATA
thick sliced tomatoes, fresh snipped basil
balsamic reduction drizzle

TATER TOTS
dusted with parmesan and fresh herbs

CREAMY MAC N CHEESE
toasted panko breadcrumbs topping

SUMMER CORN and TOMATO SALAD
lime vinaigrette

SUMMER SLAW RED CABBAGE
fennel, jicama, apple coriander vinaigrette

SLICED RED POTATO SALAD
with roasted peppers, green beans
scallions, sherry vinaigrette

HAND MADE POTATO AND
SWEET POTATO CHIPS
lightly salted

CHOPPED SALAD
torn romaine, mozzarella, summer tomatoes
cucumbers, garden peppers, rosemary ciabatta croutons
red wine vinaigrette

BROWNIE AND COOKIE DISPLAY

WATERMELON SLICES

BLACKBERRY AND PEACH COBBLER FINGER BARS



TACO STAND

\$32 per person

TACOS

BEER BRAISED CHICKEN TACOS

BAJA CALIFORNIA STYLE FISH TACOS

MEZCAL MARINATED BEEF TACOS

POBLANO POTATO TACOS

ACCOMPANIMENTS

corn tortillas, flour tortillas, lettuce wrappers

guacamole, salsa, sour cream, grated Chihuahua cheese, grated pepper jack cheese
chopped onion, chopped tomatoes, shredded lettuce

BUFFET TO INCLUDE

MEXICAN STYLE ACHIOTE RICE

ELOTE CORN
with cotija cheese

VEGETARIAN EMPANADAS
ancho cream

MEXICAN CHOPPED SALAD
tomato, corn, jicama, black beans, grated chihuahua cheese, lime vinaigrette, crispy tortilla strips

HANDMADE MULTICOLOR TORTILLA CHIPS
with fresh salsa

DESSERTS

CINNAMON DUSTED MINI CHURROS

BERRY CHERRY CHOCOLATE EMPANADAS
cherry infused chocolate goat cheese

MEXICAN WEDDING COOKIES
with nuts

UNDER THE STARS BUFFET

\$52 per person

HANGER STEAK SHAWARMA

labneh, black garlic and mushroom jus

SEA BASS

marinated in chili lime pickle, parmesan breadcrumb crust

EGGPLANT LASAGNA

panko eggplant, ricotta cheese, mushrooms, roasted tomato sauce
oven roasted tomato coulis

ROASTED SMOKEY CARROTS

labneh, pistachio dukkah spice, garlic oil

CRISPY WARM GREEN FALAFEL

avocado tzatziki, garlic tahini, dhania spice

MIXED GREENS

hearts of palm, sliced olives, pickled red onion, Persian cucumber, feta wedge, pomegranate vinaigrette

BAKLAVA

drizzled with honey and rose water

BITE SIZED SUMMER FRUIT FILLED RUGELACH

ROLLED DATE COOKIES

UPGRADE YOUR MENU WITH HORS D'OEUVRES

MEZZE | \$11 per person

Homemade Mediterranean Dips

Hummus with Smoked Paprika

Whipped Garlic Feta Dip

Muhammara, Roasted Red Pepper Dip | contains nuts

Blanched and Crisp Colorful Fresh Vegetables

Rosemary and Fig Crackers, Warm Pita Triangles

Peppadew Peppers, Sundrop Peppers, Mediterranean Olives, Marcona almonds

SAIL AROUND THE WORLD

Cocktail Buffet Bites; not to be reflected as a dinner menu

Ideal for Cruises from 5:00pm-8:30pm

Begins at \$45 per guest

Pick 5

KOREAN GRILLED BEEF SHORT RIB

preserved lemon, radish slaw
Yorkshire puffs

TANDOORI SESAME CHICKEN

6" COCKTAIL SKEWERS
chunky tomato-curry sauce

ASIAN BEEF TENDERLOIN ROLL

soy, ginger beef, julienne of carrots
and red pepper, hoisin

CURRIED VEGETARIAN SAMOSAS

mint cilantro chutney

THAI CRAB CAKES

green curry-minted cucumber salsa

FIG AND SMOKED PAPRIKA HUMMUS

assorted breads for spreading

STREET STYLE CORN ELOTE

melted butter, mayo, cotija cheese, paprika
served off the cob

SPICY BLACK BEAN AND CHAR-GRILLED EMPANADAS

avocado salsa and ancho creme

VEGETARIAN NAAN KHATI ROLLS

filled with eggplant and potato

VEGETARIAN GREEK DOLMADES

rice, pickled vegetable vinaigrette

FALAFEL CAKES

Jerusalem salad, yogurt raita

BULGOGI CHEESE STEAK SANDWICHES

gochujang aioli, scallions, melty cheese

SPICY CHICKEN KATSU SANDWICH

mini brioche rolls, crystal hot sauce marinated chicken
finely shredded cabbage, bread and butter pickle
kewpie mayo

HAKKA NOODLES | Contains Ginger and Soy

Cantonese noodles
sweet and spicy sauce, scallions

BEEF BAO

spinach steamed buns, carrot glaze

MEDITERRANEAN RISOTTO CAKES

marinara sauce

ITALIAN INSPIRED GRILLED BRUSCHETTA

-Vine Ripened Tomato, Burrata, and Basil
-Zucchini, Feta, and Oven Roasted Tomato

PUB GRUB COCKTAIL MENU

Cocktail Buffet Bites; not to be reflected as a dinner menu

Ideal for Cruises from 5:00pm-8:30pm

Begins at \$38 per guest

Pick 4

CRISPY ARANCINI

lemon aioli

MAKE YOUR OWN NACHOS

select 1 protein

TENDER PULLED BARBEQUE CHICKEN

or

PULLED BARBEQUE PORK

or

SPICY BEEF

HANDMADE TORTILLA CHIPS

Queso Cheese

Pico De Gallo

Guacamole

Salsa

Lime Sour Cream

Black Bean and Corn Caviar

CHICKEN WINGS

6 pieces per person; includes flats and drums

Dry Spice Cajun Lemon Pepper and

Wet Bourbon Barbeque and

Mild Buffalo Style

Ranch and Blue Cheese Dressings

*extra pieces charged at \$0.60 per person

SOFT PRETZEL NUGGETS

lightly salted, spicy mustard sauce and beer cheese

SOFT CHEESY PIZZA BREADSTICKS

marinara sauce

BABY BEEF BURGERS

handmade pretzel rolls, pickle
aged cheddar cheese and ketchup

MARGHERITA PIZZA | Vegetarian

roasted tomatoes, mozzarella

house marinara, fresh basil

and

SMOKED BARBEQUE CHICKEN PIZZA

pickled slaw, Bourbon barbeque sauce

CREAMY MAC N CHEESE | Vegetarian

gruyere, parmesan, cheddar, and asiago cheeses

CAULIFLOWER BITES

tossed in mild buffalo sauce

MINI REUBENS

pastrami, sauerkraut, Swiss cheese, rye toasts

INDIAN COCKTAIL RECEPTION

Pricing begins at \$42 per guest

PLEASE SELECT YOUR FAVORITE 5 ITEMS

GRILLED PANEER | Indian Bruschetta
tomatoes and cilantro

HARISSA SALMON SKEWERS
roasted cumin, mint cilantro chutney

LAMB KOFTA KEBOBS
cucumber slaw

TANDOORI CHICKEN SKEWERS
yogurt raita

POTATO PEA FOUR CORNER SAMOSA
mango chutney

INDIAN STYLE COCKTAIL FISH CAKES
coconut, tomato-ginger sauce

BIRYANI RICE CROQUETTES

WARM NAAN
garlic yogurt, mango relish, cucumber coriander
sweet ginger chutney

INDIAN TRUFFLES
-Chili and Curry Hard Chocolate Truffles
-Jasmine Tea, Dusted with Cocoa

MINI CARDAMOM CREME PARFAITS

SKEWER BAR DINNER

\$45 per person

SKEWER SELECTION

Select your favorite four skewer combinations

TANDOORI CHICKEN

ASIAN LEMONGRASS SHRIMP | add \$6 per person

LEMON ROSEMARY GREEK CHICKEN

DILLED SALMON AND CUCUMBER

PARMESAN ENCRUSTED CHICKEN

with artichokes, roasted tomatoes, and mushrooms

GRILLED SUMMER VEGETARIAN

carrots, mushrooms, zucchini, summer squash, tomato

MOROCCAN HARISSA CHAR GRILLED BEEF

green peppers and mushrooms

CONDIMENTS FOR SKEWER BAR:

TROPICAL GRILLED SHRIMP AND PINEAPPLE

add \$6 per person

chimichurri, guava mango chutney, garlic yogurt

tomato basil chutney, and demi barbeque sauce

PLEASE SELECT YOUR FAVORITE THREE SIDES:

ARTICHOKE SALAD

braised artichokes, hearts of palm
summer greens, parmesan crisps

FIVE TOMATO SALAD

spritzed with herbed olive oil vinaigrette
sprinkled with four salts

GRAIN POWER

red and white quinoa, Beluga lentils
avocado, shaved fennel, radish
mushrooms, citrus vinaigrette

GLUTEN FREE WELLNESS SALAD

seasonal grilled vegetables
sun-dried tomato dressing

MACARONI AND CHEESE

panko bread crumb crust

CHIVE WHIPPED POTATOES

CAULIFLOWER ARANCINI

GRILLED SUMMER VEGETABLES

balsamic vinaigrette

SUMMER CORN SALAD

tomatoes, cilantro and beans

CAVATELLI PASTA SALAD

green beans, feta, zucchini, chives
parsley, lemon vinaigrette

BRAISED BRUSSELS SPROUTS

with bacon

DESSERT

Make Your Own Ice Cream Buffet:

Vanilla, Chocolate Oreo and Salted Caramel Ice Creams

Chocolate and caramel sauces, M&M's, Oreos, marshmallows, sliced bananas
sliced pineapple, sliced strawberries, walnut pieces, whipped cream, cherries

TROPICAL CRUISE BUFFET

\$52 per person

SELECT 2 PROTEINS

CHAR GRILLED HANGER STEAK
roasted sweet and spicy peppadew salsa

SEA BASS
in banana leaf, coconut curry sauce

COCONUT SHRIMP SKEWERS
tamarind ginger sauce

CARIBBEAN-STYLE FRESH MAHI MAHI
freshly grilled pineapple
housemade vanilla rum butter sauce
sprinkle of toasted coconut

JERK CHICKEN SKEWERS

HULI HULI ROASTED CHICKEN
lime honey glaze

SUMMER GRAIN BOWL
bulgar, quinoa, chickpeas, summer squash, marinated kale
roasted Hawaiian purple sweet potatoes
hearts of palm, jack fruit, toasted pepitas
maple tahini vinaigrette

BLUE NOSE GROUPER
mango pineapple relish

SELECT 3 SIDES

MOLOKAI SWEET POTATOES
coconut glaze ginger scented

GREEN BAMBOO STEAMED RICE

SEASONAL WOK FRIED VEGETABLES

TROPICAL FRUIT PLATTER

GLAZED PORK PINEAPPLE BUNS
grilled pineapple, tamarind, hoisin, chile sauce

CURRIED BEEF SAMOSAS
mango papaya chutney

MANGO SALAD
mango, jicama, onions, brown sugar, cashews

JAMAICAN CORNBREAD FRITTERS

CITRUS JICAMA SLAW

RICE AND PEAS

INCLUDES DESSERT TREATS

KEYLIME CHEESECAKE SQUARES
candied mango

COCONUT CREAM PIE SHOOTERS
PINEAPPLE UPSIDE-DOWN CAKE SQUARES

SWEET HOME CHICAGO

\$50 per person

SELECT 3 ENTREES

LOU MALNATTI'S DEEP DISH PIZZA

PULLED BARBEQUE PORK

Chicago's Sweet Baby Ray's barbeque sauce
3" torpedo buns on the side

CHICAGO STYLE PUPS

mustard, onion, sport peppers, relish
celery salt, tomato, poppyseed bun

MAXWELL STREET POLISH SAUSAGE

Kielbasa sausage, mustard, grilled onions
sport peppers

CHICAGO STYLE ITALIAN BEEF

mini handheld torpedo buns
sautéed onions and peppers, au jus

GREEK TOWN CHICKEN GYROS

Entertaining Company handmade pita, tzatziki sauce
diced tomatoes, cucumber

PILSEN'S BEEF SHORT RIB BURRITOS

sour cream and green salsa

DEVON STREET BUTTER CHICKEN CALZONES

SELECT 3 SIDES

TATER TOTS

LITTLE ITALY CHOPPED SALAD

garden vegetables, Italian vinaigrette

CHINATOWN'S VEGETARIAN POT STICKERS

soy sauce and spicy mustard

PILSEN'S VEGETARIAN EMPANADAS

summer dried barbeque cherry sauce

MENU TO INCLUDE

PORTILLO'S INSPIRED CHOCOLATE CAKE

Entertaining Company style

SUMMER LIVING PASSED HORS D'OEUVRES AND BUFFET

\$68 per guest

PASSED HORS D'OEUVRES

Please select your favorite 4 types

CRISPY CHICKEN POTSTICKERS

hoisin dollop

TOSTADA DE TINGA | Chicken Tinga

sliced avocado and cilantro garnish

BUFFALO CHICKEN MAC N CHEESE

mini parmesan frico cup

MINI SPICY TACOS

crunchy slaw

BACON WRAPPED DATES

stuffed with goat cheese

DIJON CRUSTED BABY LAMB CHOPS

rosemary demi glace

SUMMER WATERMELON CUP

jicama, peaches, ricotta salata, red onion

hot honey drizzle

BRIE AND APRICOT TART

with toasted almonds, micro green garnish

CRISPY ARTICHOKE AND PARMESAN FRITTERS

lemon aioli, chive garnish

CAJUN CRAB CAKES

jalapeno aioli

COCKTAIL TUNA NICOISE

haricot vert, tuna, shrunken tomato, caper aioli

MANGO SALAD ROLLS | GF, DF, Vegan

sweet chili sauce

ROMAN GNOCCHI BITE

roasted tomato pesto, fresh basil chiffonade

buffalo mozzarella

HARISSA SHAVED BEEF

roasted eggplant charmoula relish, crispy potato chip

BAKED FIG AND GOAT CHEESE

orange, honey, bruschetta, crostini

CRISPY ARANCINI

pecorino, peas, lemon aioli

GINGERED CURED SALMON

NORI NAPOLEONS

pickled ginger garnish

GARLIC OREGANO SHRIMP

crispy risotto cake



SUMMER LIVING BUFFET CONTINUED

PLEASE SELECT YOUR FAVORITE 2 PROTEINS

ROASTED AMISH CHICKEN

leeks, brioche, Romanesco, rosemary butter sauce

TUSCAN STYLE CHICKEN BREAST

artichokes, red peppers, capers, parsley tomato

BRINED AND GRILLED CHICKEN BREAST

French Style Bone In

asparagus, oven dried tomatoes, corn, herbed jus

“ BISTECCA FIORENTINA ”

GRILLED SKIRT STEAK

arugula, olive oil, fresh oregano, basil, garlic
house steak sauce

GRILLED NEW YORK STRIP STEAK

wild mushroom sauce

BRAISED BEEF SHORT RIBS

sweet demi barbeque sauce

PEPPERCORN AND HERB CRUSTED

GRILLED TENDERLOIN OF BEEF

spinach beurre blanc

PAN SEARED BRANZINO

roasted summer cherry tomatoes, dill
white wine sauce

GRILLED SHRIMP | 3 pieces per person

add \$6 per person
citrus marinade

ROASTED BUTTER FISH

in banana leaf, braised lemon leek herb jus

SICILIAN STYLE SEA BASS

charred lemon wheels, olives, blistered tomatoes, capers

CRISPY MISO CAULIFLOWER PICATTA

charred citrus

PLEASE SELECT YOUR FAVORITE 3 SIDES

STEAKHOUSE STYLE CHEESY

SCALLOPED POTATOES

white cheddar, asiago cheese, parmesan

FINGERLING POTATOES

crispy kale, garlic, rosemary

CACIO E PEPE

bucatini, fresh shaved truffle, parmesan

GLOBAL SPICED SWEET POTATOES

ASIAGO AND CHIVE WHIPPED POTATOES

GLUTEN FREE WILD RICE SALAD

sweet corn, edamame, red bell peppers, chickpeas

GRILLED SUMMER MOSAIC

served room temperature, mustard vinaigrette

BURRATA AND HEIRLOOM TOMATOES

fig, basil, balsamic, extra virgin olive oil



SUMMER LIVING BUFFET CONTINUED

ROASTED CAULIFLOWER

summer corn, sweet peas, summer tomatoes, carrots, onions, lemon mustard vinaigrette

WARM LEEK GRATIN

overnight tomatoes, summer zucchini, shaved parmesan

SUMMER SQUASH

quinoa, goat cheese, oven roasted tomatoes
smoked portabello mushrooms, cannellini beans
sautéed spinach sweet corn sauce

SPRING ORZO SALAD

english peas, asparagus, feta, watermelon radishes, roasted sunflower seeds, white balsamic dressing

CITRUS SALAD

arugula greens, grapefruit, Cara Cara oranges, feta wedge, watermelon radish, white balsamic vinaigrette

VEGGIE SUPERFOOD SALAD

quinoa, shaved kale, shaved brussels sprouts, spiced chickpeas, Moroccan spiced sweet potatoes,
dried cranberries, maple tahini dressing

DESSERT

FRESH SEASONAL SLICED FRUIT

BITESIZED CUPCAKES

- Lemon Cream
- Chocolate Salted Caramel
- Red Velvet with cream cheese frosting

CITRUS OLIVE OIL CAKE BITE

drizzle of dark chocolate, dehydrated clementine garnish

HANDMADE TWIX BARS

shortbread cookie, layered with caramel, covered in milk chocolate, white chocolate drizzle

PASSED DESSERT CRUISE

Begins at \$16.50 per guest
Timing restrictions may apply
Based on 3 pieces per person

PLEASE SELECT YOUR FAVORITE 3-4 ITEMS

MANGO CHEESECAKE BITE

cashew crust, cream cheesecake, mango

CHOCOLATE TRUFFLES

Indian spice, edible silver dust

CANNOLI

passionfruit mousse

DECADENT STRAWBERRIES

sweetened mascarpone, hazelnut dust

MASCARPONE STUFFED DOUGHNUT HOLES

warm caramel dipping sauce

STRAWBERRY SHORTCAKE SHOOTERS

LEMON MASCARPONE BERRY TARTLETS

MINI WINDOWSILL KEYLIME PIE

S'MORES TACO

waffle shell dipped in chocolate
marshmallow fluff, toasted marshmallows

SUMMER MINI FRUIT PIES

- Michigan Cherry
- South Haven Blueberry
- Southern Peach

MINIATURE HOT FUDGE SUNDAES

cherry, hot fudge sauce

LOLLIPOPS

- Truffle
- Cheesecake
- Macaroon

CHEESECAKE POPS

dipped in dark chocolate

HANDMADE MINI WARM POPTARTS

to include:

- Blueberry with almond glaze
- Strawberry with vanilla glaze
- Nutella with brown sugar glaze

HANDMADE TWIX BARS

shortbread cookie, layered with caramel
covered in milk chocolate

PASSIONFRUIT TARTLETS

fresh passionfruit, passionfruit mousse
chocolate shell

S'MORES BROWNIE BARS

scorched marshmallows, graham cracker crust