CHICAGO’S FIRST LADY EVENT MENUS

“The Best Way to See Chicago”
Cocktail Reception

2019

Please select your 6 favorite bites • Proposal is based on 6 pieces per person
Please note these hors d’oeuvres are bite sized
$23.00 per person

PASSED HORS D’OEUVRES

BURRATA PATE
fresh mozzarella burrata, truffle, fresh basil pesto, garlic crouton

GARLIC OREGANO SHRIMP
crispy risotto cake

PEAR AND BRIE QUESADILLAS
summer fruit chutney

MINI BURGERS
blue cheese, cornichons

WOODLAND WILD MUSHROOM

PHYLLO PURSES

MANGO AVOCADO BRUSCHETTA

MINIATURE TILAPIA TACOS
smoked tomato aioli

COCKTAIL TUNA NICOISE
haricot vert, tuna, shrunked tomato, caper aioli

VEGETABLE MANGO SALAD ROLLS
hoisin dipping sauce

PULLED BARBEQUE CHICKEN
cornbread crouton
raspberry-pear preserves

SHAVED STEAKHOUSE FILET
horseradish cream, rosemary cone

DIJON CRUSTED BABY LAMB CHOPS

CRISPY PARMESAN ARTICHOKE HEARTS
roasted garlic aioli

STEAMED SPINACH DUMPLINGS
curried cauliflower, cress

ZUCCHINI CARPACCIO
lemon, feta, pine nuts, parmesan, olive oil, toasted pita crisp

BEET BLINIS
apple, compote, sweet potato creme, bulls blood micro greens

THAI CHICKEN SALAD ROLL

CAJUN CRAB CAKES
jalapeno aioli
Summer Barbeque

2019

Pick 3 entrees and 3 sides $25 per person
Pick 4 entrees and 3 sides $28 per person

MAIN DISHES

HAND-PRESSED BLACK ANGUS 6oz. CHAR BURGERS AND CHEESE BURGERS

VIENNA ALL BEEF HOT DOGS

BAHN MI DOGS
pickled veggies, cilantro, chili garlic paste aioli

ALL NATURAL GRILLED CHICKEN
add $2/per person

PULLED BARBECUE CHICKEN

BUTTERMILK FRIED CHICKEN

VEGETABLE BURGERS

PULLED BARBECUE PORK
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 fresh lettuce

SIDES

SUMMER CORN AND TOMATO SALAD lime vinaigrette

SUMMER SLAW red cabbage, fennel, jicama, apple coriander vinaigrette

SLICED RED POTATO SALAD roasted peppers, green beans, scallion puree, sherry vinaigrette

HANDMADE POTATO AND SWEET POTATO CHIPS lightly salted

CHOPPED SALAD italian vinaigrette

GREEN GODDESS QUINOA SALAD spinach, tomatoes, asparagus, and zucchini

ARUGULA SALAD cannellini bean, toasted cornbread croutons, summer radish

SUMMER WATERMELON jicama, grilled peaches, feta, red onion

WATERMELON SLICES

CLASSIC DEVILLED EGGS

BROWNIE AND COOKIE DISPLAY
Light Summer Sunset Buffet

2019

$25.00 per person. Timing restrictions may apply.

SANDWICH BOARD
To include

ROASTED TURKEY
olive oil roll, artichoke and red pepper aioli

GRILLED HANGER STEAK
baguette and dijon mustard

GREEK LEMON
CHICKEN WRAP
lettuce, black olives, feta and pepperoncini

FOUR LAYER POWER
SANDWICH | GF,V
roasted hummus, avocado, tomato, nut free
sundried tomato pesto, lettuce, pepper and sea salt

ASSORTED GLOBAL DIPS AND CHIPS
lotus, tortilla, beet, carrot and kale chips, pumpkin seed lavosh, pappadums, olive savory cookies,
savory biscotti, cheese straws, pretzel nuggets, artichoke spinach curry, roasted garlic onion,
sundried tomato hummus, bacon maple mustard dips

QUINOA SALAD | GF
grilled zucchini, feta, chickpeas, cumin, tumeric, smoked paprika, lemon parsley vinaigrette

ASSORTED ENTERTAINING COMPANY
Bars, cookies & treats
Taco Stand

2019

$26 per person

TACOS

BEER BRAISED CHICKEN TACOS
BAJA CALIFORNIA STYLE FISH TACOS
KOREAN BARBECUE 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, and chopped cilantro

BUFFET TO INCLUDE

HOUSE-MADE MULTI-COLORED TORTILLA CHIPS
fresh salsa

VEGETARIAN EMPANADAS
anchos cream

CORN RADISH SLAW

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

DESSERT

CINNAMON DUSTED MINI CHURROS

BERRY CHERRY CHOCOLATE EMPANADAS
cherry infused chocolate goat cheese

MEXICAN WEDDING COOKIES
with nuts
Indian Cocktail Reception

2019

Beginning at $28.00 per person

GRILLED PANEER TOMATOES and CILANTRO
Indian bruschetta

TANDOORI CHICKEN SKEWERS
yogurt raita

POTATO and PEA SMALL FOUR CORNER SAMOSA
yogurt raita

HARISSA SALMON SKEWER
roasted cumin, mint cilantro chutney

LAMB KOFTA KEBABS
cucumber slaw

INDIAN STYLE COCKTAIL FISH CAKES
tomato-ginger sauce

BIRYANI RICE CROQUETTES

WARMED NAAN
WITH A SELECTION OF:
garlic yogurt, mango relish, cucumber coriander, sweet ginger chutney

OPTIONAL
INDIAN-INSPIRED
DESSERTS
please add
$6.00 per person

INDIAN TRUFFLES
to include chili and curry (hard chocolate truffle) and jasmine tea (dusted with cocoa on the outside)

CARDAMOM SCENTED RICE CREAM
served in little shooter glasses

MANGO BRULÉE
Global Cocktail Buffet Bites

2019

 Begins at $31.00 per person

6” TANDOORI SESAME CHICKEN SKEWERS
chunky tomato-curry sauce

THAI CRAB CAKE
green curry-minted cucumber salsa

SPICY BLACK BEAN AND CHAR-GRILLED EMPANADAS
avocado salsa and ancho crème

VEGETARIAN NAAN KATHI ROLLS
filled with eggplant and potato

FALAFEL AND JERUSALEM YOGURT RAITA
folded into small pita pockets

CURRIED VEGETARIAN SAMOSAS
mint chutney

FIG PEPITA AND SMOKED PAPRIKA HUMMUS
assorted breads for spreading

STREET STYLE CORN ELOTE
melted butter, mayo, cotija cheese, paprika
served on sticks

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 •

GREEK DOLMADES
Please select beef or vegetarian
rice, pickled vegetable vinaigrette
Summer Cocktail Buffet

2019

Timing Restrictions May Apply. $32.00 per person

MEZZE PRESENTATION
mixture of grilled vegetables and seasonal raw vegetables, hummus, feta olive salsa
  toasted pita chips, flat breads, baguettes and lavosh

CHEESE & CHARCUTERIE PRESENTATION
Brie Cheese, White Cheddar and Sharp Cheddar and Smoked Gouda
  Selection of Italian Meats accompanied by:
Entertaining Company Artisanal Breads, Cheddar Stars, Pumpkin Seed Lavosh
Garnished with Strawberries, Dried Apricots, Abundant Green and Red Grapes, and Fresh Herbs

BITE SIZED HORS D’OEUVRES:
(served buffet style)

SHRIMP ASIAN SPRING WRAPS
Shrimp, Rice Paper Rolled with Fresh Herbs, Scallions, Frisee, Carrots, Red Peppers and Daikon
(Served Chilled/Room Temp)

“PALEO” CRAB CAKE
Mango Succotash (served warm)

WATERMELON CUP
Fresh Peach, Jicama, Red Onion, Jalapeño, Cilantro Creme Fraiche
(Served Chilled/Room Temp)

CHORIZO STUFFED BACON WRAPPED DATE
Herbed Goat Cheese topped with piquillo pepper sauce (served warm)

GRILLED STEAK “RIBBONS”
rolled and skewered (Served Chilled/Room Temp)

CHAI AGAVE POPCORN
Skewer Bar Dinner

2019

$36.00 per person

SKEWER SELECTION

Choose four of your favorite skewer combinations

TANDOORI CHICKEN
LEMON ROSEMARY GREEK CHICKEN
PARMESAN ENCRUSTED CHICKEN
CHARGRILLED BEEF
DILLED SALMON AND CUCUMBER

ASIAN LEMONGRASS SHRIMP
add $2 per person
TROPICAL GRILLED SHRIMP AND PINEAPPLE
add $2 per person
GRILLED SUMMER VEGETARIAN ANTIPASTO
carrots, mushrooms, zucchini, summer squash, tomato
MOROCCAN APRICOT GLAZED
CHARGRILLED BEEF

CONDIMENTS

chimichurri, guava mango chutney, garlic yogurt, coconut curry, tomato basil chutney, demi barbeque sauce

please select your favorite three sides

ARTICHOKE SALAD
braised artichokes, hearts of palm, summer greens, parmesan crisps, lemon vinaigrette

FIVE TOMATO SALAD
spritzed with herbed olive oil vinaigrette, sprinkled with four salts

MACARONI AND CHEESE
panko bread crumb crust

RISOTTO CAKES
blended with parmesan cheese and sundried tomatoes

GRILLED SUMMER VEGETABLES
SUMMER CORN SALAD
tomatoes, cilantro and beans
CAVATELLI PASTA SALAD
green beans, feta, zucchini, chives, and parsley, lemon vinaigrette

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

BRAISED BRUSSEL SPROUTS
with bacon

CHIVE WHIPPED POTATOES

DESSERT

MAKE YOUR OWN ICE CREAM BUFFET:
Vanilla, Chocolate and Strawberry Ice Cream
chocolate and caramel sauces, M&M’s, oreos, marshmallows, sliced bananas, sliced pineapple, sliced strawberries, walnut pieces, whipped cream and cherries
Sweet Home Chicago

2019

$38.00 per person. Select 3 entrees

CHICAGO STYLE ITALIAN BEEF
mini handheld torpedo buns, sauteed onions and peppers, au jus

WRIGLEY FIELD VIENNA ALL BEEF HOT DOGS
Pup sized, ketchup, mustard, relish, onions

LOU MALNATI'S DEEP DISH PIZZA
Entertaining Company to buy partially baked pizza and then bake them off

PULLED BARBECUE PORK
With Chicago's own Sweet Baby Ray's BBQ sauce
3" torpedo buns on the side

SIDES
Select your favorite 3.

TATER TOTS

BALLPARK PRETZELS NUGGETS
grainy mustard

CHINATOWN STYLE VEGETARIAN POTSTICKERS
soy sauce, spicy mustard

PILSEN STYLE VEGETARIAN EMPANADAS
Summer dried barbeque cherry sauce

PORTILLO'S INSPIRED CHOPPED SALAD
Italian vinaigrette

ASSORTED ELI'S CHEESECAKE
toppings, strawberry sauce, chocolate sauce, caramel sauce

1640 WEST WALNUT STREET | CHICAGO, ILLINOIS 60612 • P: 312.829.2800
Nautical Barbeque

2019

$44.00 per person

PASSED HORS D’ŒUVRES

- FRESH FRUIT AND FETA STACK
  balsamic syrup, fresh farmed herb leaf
- SUMMER LOBSTER ROLLS
- SUMMER CRAB CAKES
  herbed aioli
- MANGO AVOCADO BRUSCHETTA

BUFFET

- GRILLED CHICKEN
  stuffed with girolles (mushrooms)
  new potatoes and spring onions
  Dijon Mustard Sauce
- BRAISED SUMMER SHORT RIBS
  without bone, sweet demi barbeque sauce
- GRILLED SHRIMP (3 PIECES PER PERSON)
  citrus marinade, add $2 per person
- GARDEN LETTUCES
  roasted farm picked beets, walnuts, feta cheese, mustard vinaigrette
- GRILLED SUMMER ASPARAGUS
  lemon gremolata
- FRESH BAKED SUMMER BISQUITS
  honey butter and jam
- POTATOES DAUPHINOISE
  parmesan and asiago cheeses

PASSED DESSERTS

- CHOCOLATE TRUFFLE LOLLIPOPS
- BITESIZED CUPCAKES
  chocolate and lemon, buttercream frosting
- KEY LIME PIES
  meringue tops, lime zest
Traditional Dinner Buffet

2019

$47.00 per person

WAITER PASSED HORS D’OEUVRES

BEF SHORT RIB ON CRISPY GNOCCHI
tomato ragu

LEMON CHICKEN VESUVIO
in tiny chive tied crepe

MICHIGAN APPLE BRUSCHETTA
herbed goat cheese, creamy ricotta, crushed walnuts, touch of lavender and honey

WARM HEIRLOOM TOMATO TARTE TATIN
goat's milk boursin, truffle, pastry crisp

BUFFET DINNER

CHEF CARVED GRILLED NEW YORK STRIP STEAKS
With a choice of sauce: roquefort, triple mustard, whipped horseradish or barbecue sauce

ROASTED BUTTER FISH IN BANANA LEAF
braised lemon leek herb jus

GRILLED VEGETABLE MOSAIC
mustard vinaigrette

ROASTED FINGERLING POTATO TRILOGY
fresh summer herbs and Vidalia onions, mustard vinaigrette

SUMMER HEIRLOOM TOMATO SALAD
cucumber, feta, oregano vinaigrette

ROASTED FARM-PICKLED BEET SALAD
goat cheese, balsamic vinaigrette

ENTERTAINING COMPANY
FRESHLY BAKED BREADS
fresh herbed olive oil

FRESH SEASONAL SLICED FRUIT

DOUBLE DIP CHOCOLATE EXTREME
Chocolate and vanilla ice cream bars

Guests to dip in milk chocolate or caramel sauces and decorate with favorite toppings

Crushed peanuts, crushed Oreos, shaved chocolate, drizzled chocolate sauce
### PASSED HORS D'OEUVRES

- **MATCHSTICK MANGO ‘SALAD’ | V**
  - grilled pineapple, jicama, cashews, lime vinaigrette, mini endive leaves
- **BRIE EN CROUTE**
  - jalapeño apricot chutney
- **SMASHED AVOCADO CRISP | V**
  - summer tomatoes, sliced radish, micro scallion, Calabrian pistou, tortilla chip
- **ARCTIC CHAR CRUDO**
  - horseradish whip, pumpernickel crouton
- **SHRIMP BRUSCHETTA**
  - avocado, toasted pistachio, grapefruit, cilantro
- **HARISSA SHAVED BEEF**
  - roasted eggplant chermoula relish, crispy potato chip
- **SUMMER WATERMELON CUP**
  - Jicama, peaches, cilantro, creme, red onion

### BUFFET

- **ROASTED AMISH CHICKEN**
  - leeks, brioche, romanesco, rosemary butter sauce
- **TUSCAN-STYLE CHICKEN BREAST**
  - artichokes, red peppers, capers, parslied tomato
- **“BISTECCA FIORENTINA” GRILLED SKIRT STEAK**
  - arugula, olive oil, fresh oregano, basil, garlic, house steak sauce
- **ROASTED HALIBUT**
  - lemon vinaigrette
- **GRILLED SUMMER PORK TENDERLOIN**
  - apple slaw
- **HORSERADISH CRUSTED GRILLED TENDERLOIN OF BEEF**
  - spinach beurre blanc
- **SEA BASS SERVED IN A BANANA LEAF**
  - fresh herbs de provence tomato relish
- **SEARED TUNA STEAKS**
  - lime wasabi
- **CAULIFLOWER STEAKS**
Sail Away Cont.

SIDES

Please select your favorite 3 sides

GRILLED PEACHES
balsamic glaze, summer greens, crumbled goat cheese, raspberry vinaigrette

MICHIGAN WILD BLUEBERRIES
brie, butter and red leaf lettuces, sour cherry vinaigrette

GLOBAL SPICED SWEET POTATOES
figs, basil, balsamic, extra virgin olive oil

BURRATA & HEIRLOOM TOMATOES
figs, basil, balsamic, extra virgin olive oil

BABY KALE AND SPINACH SALAD
cucumber, watermelon radish, pickled daikon, roasted grape tomatoes, toasted pine nuts, lemon yogurt dressing

SUMMER SQUASH
quinoa and goat cheese, oven roasted tomatoes, smoked Portobello mushrooms, cannellini beans, sautéed spinach, sweet corn sauce

WHIPPED MASHED POTATOES

VEGGIE SUPERFOOD SALAD
quinoa, shaved kale, shaved brussel sprouts, spiced chickpeas, Moroccan spiced sweet potatoes, dried cranberries, maple tahini dressing

WARM LEEK GRATIN
overnight tomatoes, summer zucchini, shaved parmesan

WILD RICE SALAD
sweet corn, edamame, red bell peppers, chickpeas

DESSERTS

SUMMER FRUIT TARTS
pear, old fashioned apple, berry

ASSORTED ICE CREAM NOVELTIES

RETRO CHOCOLATE CRÈME PIES
Chantilly cream
**Passed Dessert Cruise**

2019

All waiter passed desserts. Timing Restrictions May Apply. Based on 3 pieces per person.

Please Select your Favorite 4 Items. Please select your favorite 3-4 types.

Starting at $14 per person

- **Mango Cheesecake Bites**
  - Cashew crust, cream cheesecake, mango

- **Chocolate Truffles**
  - Indian spice, edible silver dust

- **Cannoli**
  - Passion fruit mousse

- **Lemon Mascarpone Berry Tartlets**

- **Banana Custard Tart**
  - Chocolate pastry shell, fresh whipped cream

- **Mini Windowsill Key Lime Pie**

- **S’mores Taco**
  - Waffle shell dipped in chocolate, marshmallow fluff, toasted marshmallows

- **Summer Mini Fruit Pies**
  - Michigan cherry, South Haven blueberry pie, southern peach pies

- **S’mores Brownie Bars**
  - Scorched marshmallows, graham cracker crust

- **Mascarpone Stuffed Doughnut Holes**
  - Warm caramel dipping sauce

- **Passion Fruit Tartlets**
  - Passion fruit mousse served in chocolate shell

- **Miniature Hot Fudge SunDaeS**
  - Cherry, hot fudge sauce

- **Lollipops of Truffle, Cheesecake, Macaroon**

- **Chocolate and Peanut Butter Dream Bars**
  - Chocolate bean on top

- **Cheesecake Pops**
  - Dipped in dark chocolate

- **House-Made Mini Warm Pop-Tarts**
  - Blueberry with almond vanilla glaze
  - Strawberry with vanilla glaze
  - Nutella with brown sugar glaze

- **House-Made Twix Bars**
  - Shortbread cookie, layered with caramel, covered in milk chocolate

- **Mini Milk Chocolate Tarts**
  - Salted caramel sauce, candied peanuts, pretzel crust

- **Nutella Pretzel Bread Pudding**
  - Caramel whipped cream

- **Strawberry Shortcake Shooters**
Pop-Up Sailing Snacks

2019

Begins at $16.50 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, Sriacha hummus

PRETZEL NUGGETS
lightly salted, spicy mustard dip

EDAMAME
Served hot, lightly salted

HOUSE-MADE TORTILLA CHIPS
mild and fiery salsas

ANTIPASTO SKEWERS
imported cheeses, marinated artichokes, mushrooms, salami

UPGRADE YOUR SNACK

CRUDITE PRESENTATION
Seasonal raw vegetables, toasted pita chips, crackers and lavosh
Hummus, feta olive salsa, garden ranch
Add $6 per person

CHEESE AND CHARCUTERIE PRESENTATION
Brie cheese, white cheddar, sharp cheddar, smoked gouda
Selection of Italian Meats
Accompanied by Entertaining Company Artisanal breads, Cheddar stars, pumpkin seed lavosh, strawberries, dried apricots, abundant green and red grapes, and fresh herbs
Add $16 per person