ENTERTAINING COMPANY

CHICAGO'S FIRST LADY EVENT MENUS

‘The Best Way to See Chicago’
All 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
$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 | VG
summer fruit chutney

Baby Burgers
blue cheese, cornichons

Woodland Wild Mushroom Phyllo Purses | VG

Miniature Tilapia Tacos
smoked tomato aioli

Cocktail Tuna Nicoise
haricot vert, tuna, shrunken tomato, caper aioli

Mango Salad Rolls | GF, DF, V
sweet chili sauce

Pulled Barbeque Chicken
cornbread crouton, raspberry-pear preserves

Shaved Steakhouse Filet
horseradish cream, rosemary cone

Dijon Crusted Baby Lamb Chops

Crainy Parmesan
Artichoke Hearts | VG
roasted garlic aioli

Steamed Spinach Dumplings | VG
curried cauliflower, cress

Zucchini Carpaccio | VG
lemon, feta, pine nuts, parmesan, olive oil, toasted pita crisp

Beet Blinis | VG
apple, compote, sweet potato creme, bulls blood micro greens

Thai Chicken Salad Roll

Cajun Crab Cakes
jalapeno aioli
Summer Barbeque

**MAIN DISHES**

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

VIENNA ALL BEEF HOT DOGS

KOREAN STYLE CHICKEN WINGS  
(drums and flats)

ALL NATURAL GRILLED CHICKEN  
*add $2/per person*

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 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

HEALTHY SALAD  
avocado, rocket, grapefruit, sunflower seeds, chef’s dressing

TORN ROMAINE  
mozzarella, pepperonata, rosemary ciabatta croutons, red wine vinaigrette

SUMMER WATERMELON  
jicama, grilled peaches, feta, red onion

WATERMELON SLICES

BROWNIE AND COOKIE DISPLAY
Summer Sunset Light Buffet

$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

HEIRLOOM TOMATO SALAD
cucumbers, baby lettuce, olive bread croutons

GLUTEN FREE QUINOA SALAD
puffed quinoa, grilled zucchini, feta, chickpeas, cumin, turmeric, smoked paprika
lemon parsley vinaigrette

ASSORTED ENTERTAINING COMPANY
bars, cookies & treats
Taco Stand

$27 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

ELOTE CORN SALAD
with cotija cheese

VEGETARIAN EMPANADAS
ancho cream

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

Beginning at $30.00 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
coconut, 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

Begins at $33.00 per person. Select 5

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 CAKES
Jerusalem salad, yogurt raita

CURRIED VEGETARIAN SAMOSAS
mint chutney

FIG PAPATITA 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

VEGETARIAN GREEK DOLMADES
rice, pickled vegetable vinaigrette
Summer Cocktail Buffet

Timing Restrictions May Apply. $35.00 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

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)

MINI AUSSIE BEEF PIEs
summer tomato chutney (served warm)

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)
Skewer Bar Dinner

$38.00 per person

SKEWER SELECTION
Choose four of your favorite skewer combinations

TANDOORI CHICKEN

LEMON ROSEMARY GREEK CHICKEN

PARMESAN ENCRUSTED CHICKEN
artichokes, roasted tomatoes, and mushrooms

CHARGRILLED BEEF
green pepper and mushrooms

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

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

SIDES
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
balsamic vinaigrette

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

GLUTEN FREE WELLNESS PASTA SALAD
seasonal grilled vegetables, sundried tomato dressing

GLUTEN FREE ARANCINI
with cauliflower

BRAISED BRUSSELS 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

$42.00 per person. Select 3 entrées

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

MENU TO INCLUDE
Eli’s Cheesecake, accompanied strawberry sauce, chocolate sauce, caramel sauce
Nautical Barbeque

$46.00 per person

PASSED HORS D’OEUVRES

FRESH FRUIT AND FETA STACK
balsamic syrup, fresh farmed herb leaf

SUMMER LOBSTER ROLLS

SUMMER CRAB CAKES
herbed aioli

RICOTTA, BURNT ORANGE,
FRESH SUMMER BASIL BRUSCHETTA

BUFFET

GF BRINED AND GRILLED CHICKEN BREAST
(french style bone in)
asparagus, oven dried summer tomatoes
and corn, herbed jus

BRAISED SUMMER SHORT RIBS
sweet demi barbeque sauce

GRILLED SHRIMP (3 PIECES PER PERSON)
citrus marinade, please add $2 per person

GARDEN LETTUICES
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
summer strawberry and cream,
chocolate salted caramel
buttercream frosting

KEY LIME PIES
meringue tops, lime zest
Traditional Dinner Buffet

$50.00 per guest

WAITER PASSED HORS D’OEUVRES

CRISPY GNOCCHI, BEEF SHORT RIBS, tomato ragu, micros

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

• AND •

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

DESSERT

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 Oreo’s, shaved chocolate, drizzled chocolate chocolate sauce
Sailor’s Delight

$55.00 per person. • Please select your favorite 4 types • Proposal is based on 4 pieces per person

PASSED HORS D’OEUVRES

MATCHSTICK MANGO ‘SALAD’ | V
grilled pineapple, jicama, cashews, lime vinaigrette, mini endive leaves

BRIE EN COURTE
jalapeño apricot chutney

SMASHED AVOCADO CRISP | V
summer tomatoes, sliced radish, micro scallion, Calabrian pistou, tortilla chip

BRIE EN COURTE
jalapeño apricot chutney

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

THAI PAN-SEARED CHICKEN BREAST
caramelized forbidden rice cake, fig and pear chutney

ROASTED TENDERLOIN
horseradish whip, chive, fingerling potato

SESAME SEED ENCRUSTED TUNA
lemon aioli drizzle, wonton crisp

RADICCHIO TRUFFLE PIZZETTAS
shaved asparagus, goat cheese whip, balsamic syrup

BARRATA PATE
candied summer tomatoes, arugula pesto

ROMAN GNOCCHI BITE
roasted tomato pesto, fresh basil chiffonade, buffalo mozzarella

BUFFET

Please pick your favorite two proteins

ROASTED AMISH CHICKEN
leeks, brioche, romanesco, rosemary butter sauce

TUSCAN-STYLE CHICKEN BREAST
artichokes, red peppers, capers, parsleyed tomato

“BISTECCA FIORENTINA” GRILLED SKIRT STEAK
arugula, olive oil, fresh oregano, basil, garlic, house steak sauce

ROASTED HALIBUT
lemon vinaigrette

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
Portuguese puri puri spice

SUMMER JERK ROASTED CAULIFLOWER STEAKS
Sailor’s Delight 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

**ROASTED CAULIFLOWER**
summer corn, sweet peas, summer tomatoes, carrots and onions, lemon mustard vinaigrette

**GLOBAL SPICED SWEET POTATOES**

**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**
quinua and goat cheese, oven roasted tomatoes, smoked Portobello mushrooms, cannellini beans, sautéed spinach, sweet corn sauce

**WHIPPED MASHED POTATOES**

**VEGGIE SUPERFOOD SALAD**
quinua, 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

**GLUTEN FREE WILD RICE SALAD**
sweet corn, edamame, red bell peppers, chickpeas

DESSERTS

**SUMMER FRUIT TARTS**
pear, old fashioned apple, berry

**ASSORTED ICE CREAM NOVELTIES**

**CHOCOLATE S’MORE BROWNIES**
Passed Dessert Cruise

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

**MINIATURE HOT FUDGE SUNDAES**
cherry, hot fudge sauce

**CHOCOLATE TRUFFLES**
Indian spice, edible silver dust

**LOLLIPOPS OF TRUFFLE, CHEESECAKE, MACAROON**

**CANNOLI**
passion fruit mousse

**CHOCOLATE AND PEANUT BUTTER DREAM BARS**
chocolate bean on top

**LEMON MASCARPONE BERRY TARTLETS**

**CHEESECAKE POPS**
dipped in dark chocolate

**BANANA CUSTARD TART**
chocolate pastry shell, fresh whipped cream

**HOUSE-MADE MINI WARM POP-TARTS**
blueberry with almond vanilla glaze
strawberry with vanilla glaze
Nutella with brown sugar glaze

**MINI WINDOWSILL KEY LIME PIE**

**HOUSE-MADE TWIX BARS**
shortbread cookie, layered with caramel, covered in milk chocolate

**S’MORES TACO**
waffle shell dipped in chocolate, marshmallow fluff, toasted marshmallows

**MINI MILK CHOCOLATE TARTS**
salted caramel sauce, candied peanuts, pretzel crust

**SUMMER MINI FRUIT PIES**
Michigan cherry, South Haven blueberry pie, southern peach pies

**NUTELLA PRETZEL BREAD PUDDING**
caramel whipped cream

**MASCARPONE STUFFED DOUGHNUT HOLES**
warm caramel dipping sauce

**PASSION FRUIT TARTLETS**
passion fruit mousse served in chocolate shell

**STRAWBERRY SHORTCAKE SHOOTERS**
Pop-Up Sailing Snacks

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, 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 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