



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,
shrunk 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

CRISPY 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

Pick 3 entrees and 3 sides
\$26 per person



Pick 4 entrées and 3 sides
\$30 per person

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 zucchinis, 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

ASIAN LEMONGRASS SHRIMP

add \$2 per person

LEMON ROSEMARY GREEK CHICKEN

TROPICAL GRILLED SHRIMP AND PINEAPPLE

add \$2 per person

PARMESAN ENCRUSTED CHICKEN

artichokes, roasted tomatoes,
and mushrooms

GRILLED SUMMER VEGETARIAN ANTIPASTO

carrots, mushrooms, zucchini,
summer squash, tomato

CHARGRILLED BEEF

green pepper and mushrooms

DILLED SALMON AND CUCUMBER

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

GRILLED SUMMER VEGETABLES

balsamic vinaigrette

GLUTEN FREE WELLNESS

PASTA SALAD

seasonal grilled vegetables, sundried
tomato dressing

FIVE TOMATO SALAD

spritzed with herbed olive oil
vinaigrette, sprinkled with four salts

SUMMER CORN SALAD

tomatoes,
cilantro and beans

GLUTEN FREE ARANCINI

with cauliflower

MACARONI AND CHEESE

panko bread crumb crust

CAVATELLI PASTA SALAD

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

BRAISED BRUSSELS SPROUTS

with bacon

RISOTTO CAKES

blended with parmesan cheese
and sundried tomatoes

GRAIN POWER

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

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 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
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 Oreos, shaved chocolate, drizzled 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 CROUTE

jalapeño apricot chutney

SMASHED AVOCADO CRISP | V

summer tomatoes, sliced radish, micro scallion,
Calabrian pistou, tortilla chip

BRIE EN CROUTE

jalapeno 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

BURRATA 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, parslid tomato

"BISTECCA FIORENTINA" GRILLED SKIRT STEAK

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

ROASTED HALIBUT

lemon vinaigrette

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

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

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

BANANA CUSTARD TART

chocolate pastry shell, fresh whipped cream

CHEESECAKE POPS

dipped in dark chocolate

MINI WINDOWSILL KEY LIME PIE

HOUSE-MADE MINI WARM POP-TARTS

blueberry with almond vanilla glaze

strawberry with vanilla glaze

Nutella with brown sugar glaze

S'MORES TACO

waffle shell dipped in chocolate, marshmallow fluff,
toasted marshmallows

HOUSE-MADE TWIX BARS

shortbread cookie, layered with caramel,

covered in milk chocolate

SUMMER MINI FRUIT PIES

Michigan cherry, South Haven blueberry pie,
southern peach pies

MINI MILK CHOCOLATE TARTS

salted caramel sauce, candied peanuts, pretzel crust

MASCARPONE STUFFED DOUGHNUT HOLES

warm caramel dipping sauce

NUTELLA PRETZEL BREAD PUDDING

caramel whipped cream

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, 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