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
goose cheese and caramelized apple

CHICKEN SHUMAI BITES
lemon grass, 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'Swiches | 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

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

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
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
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 bao, 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

SOFTWARE 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

LEMON ROSEMARY GREEK CHICKEN

PARMESAN ENCRUSTED CHICKEN
with artichokes, roasted tomatoes, and mushrooms

MOROCCAN HARISSA CHAR GRILLED BEEF
green peppers and mushrooms

TROPICAL GRILLED SHRIMP AND PINEAPPLE
add $6 per person

ASIAN LEMONGRASS SHRIMP | add $6 per person

DILLED SALMON AND CUCUMBER

GRILLED SUMMER VEGETARIAN
carrots, mushrooms, zucchini, summer squash, tomato

CONDIMENTS FOR SKEWER BAR:
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&Ms, 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  
spinkle 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 MALNATI’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

PORTILLOS 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, parslied 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
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

SMORES 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

SMORES BROWNIE BARS
Scorched marshmallows, graham cracker crust