



GEM  
CATERING  
AND EVENTS™  
BY LETTUCE ENTERTAIN YOU®

# GEM

## CATERING AND EVENTS™

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### TRAY PASSED HORS D'OEUVRES

*Select 3 to be passed - \$14 per person per hour*

*Select 6 to be passed - \$19 per person per hour*

### FROM THE GARDEN

[brussels Sprout Taco](#), [Guacamole](#), [Pico de Gallo](#)

Grilled Eggplant, Goat Cheese, Piquillo, Crostini

Gougères, Delice de Bourgogne, Strawberry Gel

Brioche Grilled Cheese, Gruyère, Truffle Honey

[Guacamole](#), [Spinach Cone](#), [Hibiscus Pickles](#)

French Onion Crostini, Bruléed Swiss

[Shirazi Salad](#), [Cucumber](#), [Tomato](#), [Hummus](#)

### FROM THE SEA

Yellowfin Tuna, Potato, Olive, Aioli

Peruvian Ceviche, Yuca, Avocado Mousse

Ahi Tuna Poke, Wonton Crisp

Savory Shrimp Crepe, Kewpie Mayo, Katsuobushi

Bay Scallop Escabeche, Ajo Blanco, Charred Grapei

### FROM THE LAND

Chicken Tamale, Salsa Roja, Cotija

Italian Meatball, Pomodoro, Parmesan

Foie Gras Ganache, Seasonal Jam, Toasted Brioche

Bacon Wrapped Dates, Romesco

[Smoked Wagyu Beef](#), [Bao Bun](#), [5 Spice bbq](#)

Braised Short Rib Beef Wellington, Horseradish Cream

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### HORS D'OEUVRES STATION

*Small up to 10 guests / Medium 15 -25 guests / Large up to 50 guests*

### CURED & CAVED

A Selection of Farmstead Cheeses  
A Selection of Cured Meats  
Fresh Fruit & Berries  
Dried Fruit & Spiced Nuts  
Assorted Crackers & Sliced Baguette  
SMALL \$185 | MEDIUM \$265 | LARGE \$515

### FRESH FROM THE GARDEN

Fresh Vegetable Crudit   
*Carrots, Celery, Bell Pepper, Cucumber, Cherry Tomato, Radish*  
Herb Dip  
Roasted Garlic Hummus  
Crispy Pita  
SMALL \$110 | MEDIUM \$185 | LARGE \$240

### SUSHI

Avocado & Cucumber Maki  
Spicy Tuna Maki  
Salmon Miso Maki  
Edamame "Guac," Rice Crisps  
Cucumber Salad  
Soy, Wasabi, Pickled Ginger  
SMALL \$230 | MEDIUM \$555 | LARGE \$1100

### TEA TIME

A Selection of Classic Tea Sandwiches  
*Cucumber & Herbed Cheese, Smoked Salmon & Dill, Egg Salad*  
Lemon Cookies  
Miniature Scones  
Clotted Cream & Orange Marmalade  
SMALL \$175 | MEDIUM \$240 | LARGE \$485

### RAW BAR

Freshly Shucked East & West Coast Oysters  
Lobster Tails  
Jumbo Prawns  
King Crab Bites  
Tuna Ceviche Cups  
Cocktail Sauce, Mignonette, Lemons  
Custom Ice Sculptures available upon request  
\$MP

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### BREAKFAST MEETINGS

*minimum 10 guests*

### DONUTS

A Selection of DoRite Donuts

\$7 per person

### CONTINENTAL BREAKFAST

A Selection of Breakfast Pastries

Seasonal Fruit Tray

Greek Yogurt Parfaits

Butter, Jam

\$16 per person

### BAGELS & LOX

Assorted Bagels

Housemade Lox

Whipped Cream Cheese

Capers, Onions, Cucumber, Hardboiled Egg, Tomato

\$22 per person

### HOT BREAKFAST BAR

Quiche Lorraine & Seasonal Vegetable Quiche

Applewood Smoked Bacon

Breakfast Breads

Seasonal Fruit Tray

\$28 per person

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### LUNCH MENUS

*minimum 10 guests*

#### THE LUNCH BOX

Caprese Sandwich – fresh mozzarella, tomato jam, basil, arugula  
Roast Beef – caramelized onion, swiss, horseradish crème fraiche  
Turkey Breast – provolone, tomato, butter lettuce, sweet onion, roasted garlic mayo  
Kettle Chips  
Garden Salad, Champagne Vinaigrette  
Fresh Baked Cookies  
\$28 per person

#### THE BUTCHER'S BLOCK

Assorted Breads & Rolls  
Havarti, Provolone & Cheddar Cheeses  
Sliced Turkey, Roast Beef, Roasted Seasonal Vegetables  
Garlic Aioli, Dijon, Tomato Jam  
Tomato, Onion, Lettuce, Pickle  
Kettle Chips  
Garden Salad, Champagne Vinaigrette  
Fresh Baked Cookies  
\$32 per person

#### SOUP SERVICE

Select one from the following  
Potato Leek  
French Onion  
Chicken Noodle  
Smoked Tomato  
Minestrone  
\$9 per person

#### MIDWEST HARVEST

Seasonal Market Greens, Grain Mustard Vinaigrette  
Toasted Farro, Shallots, Feta, Mizuna, Orange Blossom Vinaigrette  
Grilled All Natural Chicken Breast, Potato Puree, Wild Mushrooms, Spinach, Thyme Jus  
Roasted Salmon, Broccolini, Meyer Lemon  
Parker House Rolls  
Lemon Meringue. Graham Cracker Tart, Candied Lemon  
\$48 per person

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### DINNER MENUS

*minimum 20 guests*

#### BALLPARK

Slider Bar – Cheeseburger, Veggie Burger  
Mini Vienna Dogs, Poppy Seed Buns, Classic “Chicago Dog” Condiments  
Pretzel Bites, Mercks Cheddar  
Kettle Chips  
\$32 per person

#### SOUTHERN BBQ

Cornbread, Poblano Butter  
Broccoli Salad. carrots, dill, cranberry, sunflower seeds  
Bourbon Maple Buttermilk Fried Chicken  
Truffle Macaroni & Cheese  
\$36 per person

#### PILSEN

Mexican Chopped Salad. tomatoes, black bean, cucumber, cotija cheese, poblano ranch  
Street Style Tamales: Chicken Tinga, Lechon  
Pickled Red Onion, Cotija Cheese, Limes  
Guacamole, Pico de Gallo, House-made Tortilla Chips  
\$30 per person

#### LITTLE ITALY

Little Gem Caesar Salad, Roasted Garlic Dressing  
Fresh Baked Ciabatta  
Roasted Chicken & Fingerling Potatoes  
Mafaldine. pomodoro, parmigiano reggiano, basil  
Garnish: Parmigiano Reggiano, Chopped Basil, Red Pepper Flakes  
\$42 per person

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### INDIAN

#### Select One of Each:

Basmati Rice -or- Jeera Rice  
Butter Naan -or- Chapati  
Cucumber Raita -or- Sliced Tomato, Onion and Cucumber

#### Select Two:

Baingan Bharta  
Aloo Gobhi  
Dal Makhani  
Vegetable Makhani

#### Select Two:

Mutter Paneer  
Saag Paneer  
Chana Masala  
Butter Chicken  
Chicken Tikka Masala  
Tandoori-Style Chicken  
Lamb Korma  
Rogan Josh  
Goan Shrimp Curry

#### Select One:

Saffron-Scented Rice Pudding, Cashew & Raisin  
Passion Fruit Pot de Crème, Fresh Berries

\$68 per person

### ADDITIONAL ITEMS:

#### STAFFING

##### STATION ATTENDANTS & SERVERS

\$50 per hour, minimum 4 hours (Monday – Thursday)  
\$100 per hour, minimum 4 hours (Friday – Sunday)

##### ONSITE CHEFS

\$75 per hour, minimum 4 hours (Monday – Thursday)  
\$200 per hour, minimum 4 hours (Friday – Sunday)

*Staffing fees are subject to change in accordance with Chicago's minimum wage and fair workweek act, but will be reflected and updated in the proposal process.*

#### LINENS

Linen Pricing fluctuates based on boat and fabric selection. Please inquire.

\*pricing does not include taxes & administrative fees\*