



GEM
CATERING
AND EVENTS™
BY LETTUCE ENTERTAIN YOU®

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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

Shirazi Salad, Cucumber, Tomato, Hummus
Fresh Vegetable Spring Rolls, Soy-Ginger Vinaigrette
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
Arancini, Pistachio Pesto*

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 Grape
Smoked Salmon Rillettes, Tobanjan

FROM THE LAND

Chicken Tamale, Salsa Roja, Cotija
Foie Gras Ganache, Seasonal Jam, Toasted Brioche
Crispy Rabbit Spring Roll, Nouc Cham*
Bacon Wrapped Dates, Romesco
Italian Meatball, Pomodoro, Parmesan
Braised Short Rib Beef Wellington, Horseradish Cream

*Menus items and preparation are subject to change based on ingredient availability and seasonality.
Host will be alerted to changes prior to the date of the event.*

**requires a heat source on vessel*



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
Whipped Herb Spread, 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
Smoked Tomato Bisque
Coconut Curried Squash Soup
Matsutake Mushroom Soup
Potato Leek
French Onion
Chicken Noodle
Heirloom Tomato Gazpacho (served cold)

\$9 per person

MIDWEST HARVEST

Seasonal Market Greens, Grain Mustard Vinaigrette
Toasted Farro Salad, Shallot, Feta, Beet Greens, Orange Blossom Vinaigrette
Grilled All Natural Chicken Breast, Potato Puree, Wild Mushrooms, Spinach, Thyme Jus
Roasted Salmon, Broccolini, Meyer Lemon
Parker House Rolls
Caramelized White Chocolate Pot de Creme
\$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
Whole Smoked Chicken
Homestyle Macaroni & Cheese
\$36 per person

Add ons:

Pulled Pork \$6 per person

MEXICAN

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

ITALIAN

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

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DINNER MENUS minimum 20 guests

ARGYLE \$48

Vietnamese BBQ Pork Rice Noodle Salad, Herbs, Lettuce, Crispy Shallots
Vegetable Fried Rice, Snap Peas, Garlic, Green Onion, Egg
Lemongrass Chicken, Nouc Cham
Vegetable Egg Rolls

Add ons:

Duck Confit Potstickers (+ \$8 per guest)

MEDITERRANEAN \$37

Greek Salad. persian cucumbers, grape tomatoes, red onion, crumbled feta, kalamata olives, greek vinaigrette
Warm Pita
Baba Ganoush, Caramelized Onion Hummus
Saffron Scented Rice
Chicken Shawarma, Zhoogh

Add ons:

Lamb Kefta (+\$6 per guest)

Beef Kabobs (+\$8 per guest)

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 Vindaloo
Rogan Josh
Goan Shrimp Curry

Select One:

Saffron-Scented Rice Pudding, Cashew & Raisin
Passion Fruit Pot de Crème, Fresh Berries
\$54 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