

PRIVATE EVENTS
CORPORATE OUTINGS
UNFORGETTABLE CRUISES



whatever floats your boat



relaxing and impressive

A cruise with Chicago's First Lady Cruises makes for an unforgettable experience.

CHICAGO'S LEADING LADY & CLASSIC LADY



Custom-designed twin luxury cruise vessels for events with 50-250 guests. Chicago's Leading Lady & Chicago's Classic Lady offer an open-air upper deck and fully enclosed, climate-controlled main salon. Two full-service bars, marble and granite restrooms, and flat screen TVs with AV capabilities complete the sister ships' elegant amenities. Perfect for unique outdoor weddings and large private events.

CHICAGO'S FIRST LADY



Perfect for parties of 30-150, Chicago's First Lady is our beautiful, namesake ship. With a climate-controlled dining salon within the enclosed main deck and a spacious open-air skyline top deck, it's perfect for all occasions. Two full-service bars available, with one bar in the salon on the main deck and the other on the open-air upper deck.

unique and memorable

Whether entertaining two or 250 guests, choose your perfect size ship for a private and luxurious event.

CHICAGO'S FAIR LADY



Chicago's Fair Lady offers a spectacular cruising experience for groups of 25-125. Her open-air upper deck is large, spacious and suitable for dancing under the stars or just gazing at Chicago's world-renowned skyline. The interior salon features air-conditioned comfort, mahogany paneling, large panoramic windows, a spacious bar area and large modern restrooms. Second bar available on upper deck.

CHICAGO'S LITTLE LADY



A favorite choice for small groups, Chicago's Little Lady is an inspired venue for events of 10-80. Her intimate space includes an open-air upper deck and a cozy main salon with a bar and large oblong windows showcasing picturesque lakefront views. Chicago's Little Lady offers all the elegance, comfort and service of Chicago's First Lady on a slightly smaller scale.

choose your private yacht

CHICAGO'S LEADING & CLASSIC LADY



Perfect for events with 250 guests or less

Capacity up to 90 guests for seated dining and up to 250 guests for cocktail reception style dining

No minimum number of guests required

Perfectly suited for casual or formal evening events



Evening Private Events: Sunday - Wednesday

\$1050 per hour plus food & beverage
2-hour cruise min.

Evening Private Events: Summer Wednesdays with Fireworks

\$1090 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Thursday and Friday

\$1090 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Saturday

\$1250 per hour plus food & beverage
3-hour cruise min.

CHICAGO'S FIRST LADY



Perfect for events with 150 guests or less

Capacity up to 60 guests for seated dining and up to 150 guests for cocktail reception style dining

No minimum number of guests required

Available each evening in addition to daytime events on select days



Evening Private Events: Sunday - Wednesday

\$950 per hour plus food & beverage
2-hour cruise min.

Evening Private Events: Summer Wednesdays with Fireworks

\$990 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Thursday and Friday

\$990 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Saturday

\$1090 per hour plus food & beverage
3-hour cruise min.

Daytime Events: Monday - Thursday

\$950 - \$990 per hour plus food & beverage
2-hour cruise min. Must conclude by 3pm

CHICAGO'S FAIR LADY



Perfect for events with 125 guests or less

Capacity up to 60 guests for seated dining and up to 125 guests for cocktail reception style dining

No minimum number of guests required

Available each evening in addition to morning events on select days



Evening Private Events: Sunday - Wednesday

\$880 per hour plus food & beverage
2-hour cruise min.

Evening Private Events: Summer Wednesdays with Fireworks

\$950 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Thursday and Friday

\$950 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Saturday

\$1050 per hour plus food & beverage
3-hour cruise min.

Morning Events: Monday - Thursday

\$880 - \$950 per hour plus food & beverage
2-hour cruise min. Must conclude by 11am

CHICAGO'S LITTLE LADY



Perfect for events with 80 guests or less

Capacity up to 40 guests for seated dining and up to 80 guests for cocktail reception style dining

No minimum number of guests required

Available each evening for intimate events



Evening Private Events: Sunday - Wednesday

\$880 per hour plus food & beverage
2-hour cruise min.

Evening Private Events: Summer Wednesdays with Fireworks

\$950 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Thursday and Friday

\$950 per hour plus food & beverage
3-hour cruise min.

Evening Private Events: Saturday

\$1050 per hour plus food & beverage
3-hour cruise min.

For private events of six or less, please inquire about our vintage yacht, Lady Grebe (Gree-be).

All charter prices subject to tax. Visit CruiseChicago.com for more information.

ALL PRIVATE PARTIES FEATURE:

- Exclusive-use; you are the only party on board
- You choose your cruise time
- Cruise the river and/or lakefront
- Marble and granite restrooms
- Climate-controlled dining salon with fully enclosed main deck
- Open-air skyline top deck offering incredible views and photo opportunities
- Custom catering to suit your needs with complete food service
- Round dining room tables and upholstered chairs
- iPod dock, Sirius XM Radio and PA system
- Convenient walking distance to most downtown hotels
- Lake Michigan fireworks summer Wednesday and Saturday evenings



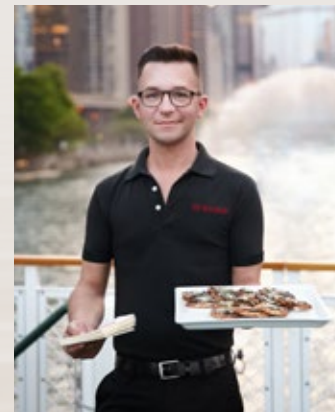
CRUISING SEASON: APRIL - NOVEMBER

Chicago's First Lady Cruises' staff and crew are at your service to help create a most memorable voyage. As a local, family owned and operated business with decades of experience, take confidence knowing you are in the best hands.

Please inquire about:

- Summer fireworks displays
- Chicago Architecture Foundation docents for private tours
- Private breakfast and lunch cruises
- Preferred florists, photographers and other vendors

For reservations call **847-358-1330** or visit CruiseChicago.com.



CATERING PARTNERS

Five-Star Service Is Our Specialty

Cruising aboard a Chicago's First Lady vessel allows you to offer your guests creative and fresh menus designed just for you by any one of our five professional caterers, all offering delectable options. Your guests will rave for years to come!

- Cocktail reception with passed hors d'oeuvres
- Hearty buffet stations
- Seated multi-course dinner
- Diverse, cultural menu options
- Breakfast and lunchtime options

See sample menus in the back of this brochure!



CafeBaBaReeba.com
773-935-5000



MonAmiGabi.com
773-935-5000



HarryCaraysCatering.com
312-595-8063



ENTERTAINING COMPANY
Up Market Catering

EntertainingCompany.com
312-406-9757



SummerHouseSM.com
773-634-4100

five-star beverage service



DRINK PACKAGES

STEWARD PACKAGE | \$14 PER PERSON

Soft drinks (Coca-Cola products), iced tea and juices

FIRST MATE PACKAGE | \$28 PER PERSON

Soft drinks, iced tea, juices, summer wines and draft beer

CAPTAIN PACKAGE | \$32 PER PERSON

Soft drinks, iced tea, juices, draft beer, bottled beer, craft beer, summer wines and house cocktails

COMMODORE PACKAGE | \$36 PER PERSON

Soft drinks, iced tea, juices, draft beer, bottled beer, craft beer, summer wines and call brand cocktails

ADMIRAL PACKAGE | \$42 PER PERSON

Soft drinks, iced tea, juices, draft beer, bottled beer, craft beer, upgraded champagne and wine, premium cocktails

- All packages provide open bar service
- One complimentary bartender included
- Please inquire about additional bartenders
- One bartender maximum on Little Lady
- Coffee service provided by your caterer
- Prices based on a 3-hour cruise
- Prices do not include service fee or sales tax
- Additional options and enhancements available

For brand selections visit CruiseChicago.com/Beverages.



WEDDINGS, REHEARSALS & MORE

The most important day of your life deserves something special. Nothing will create lasting memories more than a wedding aboard the incomparable Chicago's First Lady fleet. The comfort, elegance and setting are simply magical. We can recommend music, flowers, cakes and catering to suit your needs.

Begin your new lives in spectacular style! | CruiseChicago.com/Weddings

LADY GREBE - VINTAGE CRUISING

Perfect for Important, Intimate Outings

Designed in the style and luxury of the golden era of yachting, Lady Grebe (Gree-be), a 48-foot, mahogany yacht built in 1961, is perfectly preserved for your most special occasions. She features wide pleasant decks, beautifully paneled salons, extra large staterooms, private bath and a full galley. **Accommodates two to six passengers.**

- Business Meetings
- VIP Entertaining
- Wedding Proposals
- Anniversaries
- Private Architecture Tours
- Photo/Movie Shoots

Inquire about reserving Lady Grebe for your special occasion! | LadyGrebe.com



private daytime events

Inspire your guests, staff, committee or board with an invigorating river and/or lakefront cruise. Choose a unique setting to enhance your meeting with a breath of fresh air!



- Mon. - Thurs. aboard Chicago's Fair Lady or Chicago's First Lady
- Full-service catering required to enhance your event
- Full-service bar packages available
- Daytime events must conclude by 11am for Chicago's Fair Lady or by 3pm for Chicago's First Lady
- \$880 - \$990 per hour; 2-hour cruise minimum

CHICAGO ARCHITECTURE FOUNDATION RIVER CRUISE ABOARD CHICAGO'S FIRST LADY CRUISES

Ranked **Chicago's number one tour** based on TripAdvisor reviews, the Chicago Architecture Foundation River Cruise aboard Chicago's First Lady Cruises is consistently recognized by locals and visitors alike as the best way to see Chicago. Learn about the architecture and design of over 50 buildings as described by CAF-certified volunteer docents (guides) on this 90-minute tour.

Advance reservations highly recommended!

Individual Tickets:

800-982-2787 | ticketmaster.com/rivercruise

Groups of 20 or more:

312-322-1131 | groupstours@architecture.org

Private Events:

Docents (guides) for private events can be arranged for an additional fee. Inquire with chartersales@cruisechicago.com



CHICAGO ARCHITECTURE FOUNDATION

choose to cruise

Chicago's First Lady Cruises is the perfect choice to celebrate any special event!

Reserve Today! | CruiseChicago.com | 847.358.1330

LOCATED ON CHICAGO'S RIVERWALK

The Chicago's First Lady Cruises dock is located in the beautiful Riverside Gardens® along Chicago's Riverwalk. Entrance at the southeast corner of the Michigan Avenue Bridge at Wacker Drive on Chicago's Magnificent Mile. Look for our blue awning!

For GPS purposes, use 112 E. Wacker Drive, Chicago, IL 60601.

P 111 E. Wacker Drive / LAZ Parking Garage.
Discounted parking available with proper validation.

Drop-Off Area: River level drop-off for limos, motorcoaches, staging and limited mobility access available on Lower-Lower Wacker Drive. Please follow the directions listed on:

CruiseChicago.com/location/accessibility.



Chicago's First Lady Cruises is a proud carbon-neutral organization, and pledges to conduct our business in a manner that strives to conserve natural resources, reduce pollution and protect our planet.





[CRUISECHICAGO.COM](https://cruisechicago.com) | 847-358-1330

Departing from Michigan Avenue & Wacker Drive
Chicago, USA



ENTERTAINING COMPANY

Up Market Catering

Entertaining Company appeals to people who admire attention to detail, appreciate an artful vision and expect efficient service. Our clients truly acknowledge the great quality at a great value. In addition, our talented team pride themselves on their artistic presentation,

seamless execution and unwavering attention to detail. Every event is a stage and every occasion is an opportunity to present an unforgettable experience. Please check out our website at www.entertainingcompany.com for additional menu ideas.

TRADITIONAL DINNER BUFFET

\$47 per person

Waiter Passed Hors D'oeuvres

Crispy Gnocchi

Beef Short Ribs, Tomato Ragu, Micros

Lemon Chicken Vesuvios

in Tiny Chive Tied Crepe

Michigan Apple Bruschetta

Herbed Goat Cheese, Creamy Ricotta,
Crushed Walnuts, Touch of Lavender and
Honey

Warm Heirloom Tomato Tarte

Goat's Milk Boursin, Truffle, Pastry Crisp

Buffet Dinner

Chef Carved Grilled New York Strip Steaks

with a choice of sauce: Whipped
Horseradish, Roquefort, Triple Mustard,
Barbecue Sauce

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

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, decorate with favorite toppings
including crushed peanuts, crushed Oreos,
shaved chocolate, drizzled chocolate sauce.

NAUTICAL BARBEQUE

\$44 per person

Passed Hors D'oeuvres

Summer Lobster Rolls

Fresh Fruit and Feta Stack

Balsamic Syrup, Fresh Farmed Herb Leaf

Summer Crab Cakes

Herbed Aioli

Mango Avocado Bruschetta

Buffet

Grilled Chicken

Stuffed with Giarolles (Mushrooms), New
Potatoes and Spring Onions, Dijon Mustard
Sauce

Braised Summer Short Ribs

Sweet Demi Barbeque Sauce

Grilled Shrimp

(3 Pieces per person) Citrus Marinade
(add \$2 per person)

Potatoes Dauphinoise

Parmesan and Asiago Cheeses

Garden Lettuces

Roasted Farm Pickled Beets, Walnuts, Feta
Cheese, Mustard Vinaigrette

Grilled Summer Asparagus

Lemon Gremolata

Fresh Baked Summer Biscuits

Honey Butter and Jam

Passed Dessert

Bite-sized Cupcakes

Chocolate Flavored and Lemon Poppysseed
Flavored, Buttercream Frosting

Key Lime Pies

Meringue Tops, Lime Zest

Chocolate Truffle Lollipops

SKEWER BAR DINNER

\$36 per person**Skewer Selection***Select your favorite 4 skewer combinations*

Tandoori Chicken

Lemon Rosemary Greek Chicken

Parmesan Encrusted Chicken

Artichokes, Roasted Tomatoes, and
Mushrooms

Char-grilled Beef

Green Pepper and Mushrooms

Moroccan Apricot Glazed Char-grilled Beef

Asian Lemongrass Shrimp

(add \$2 per person)

Tropical Grilled Shrimp and Pineapple

(add \$2 per person)

Dilled Salmon and Cucumber

Grilled Summer Vegetarian Antipasto

Carrots, Mushrooms, Zucchini, Summer
Squash, Tomato**Condiments for the Skewer Bar**Chimichurri, Guava Mango Chutney, Garlic
Yogurt, Coconut Curry, Tomato Basil Chutney,
and Demi Barbeque Sauce**Please Select Your Favorite 3 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

Grain Power

Red & White Quinoa, Beluga Lentils, Avocado,
Shaved Fennel, Radish, Mushrooms, Citrus
Vinaigrette

Gluten Free Wellness Pasta Salad

Seasonal Grilled Vegetables, Sundried
Tomato Dressing

Macaroni and Cheese

Panko Bread Crumb Crust

Chive Whipped Potatoes

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,
Parsley Lemon Vinaigrette

Braised Brussels Sprouts with Bacon

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, cherries**ADDITIONAL INFORMATION**Entertaining Company's prices include food
and real china. Menu prices do not reflect
linens, staff charges (which usually range from
\$700-\$1,800), flowers, entertainment, wedding
cakes and delivery charges (\$130). All prices
are subject to 10.25% tax and 20% gratuity on
the menu charge only.**Entertaining Company****312-406-9757****EntertainingCompany.com**

Harry Caray's CATERING & EVENTS

Harry Caray's, named for the late renowned baseball announcer, is one of the most nationally recognized restaurant groups in the country. The Catering & Events division offers

unparalleled service for a wide range of events including corporate functions, social events and weddings. Harry Caray's is the perfect match for your Chicago's First Lady cruise.

RECEPTION ON THE RIVER

6 hors d'oeuvres | **\$21 per person**

6 hors d'oeuvres + 3 displays | **\$30 per person**

Bar Snacks

Holy Cow!® Potato Chips

Passed Hors D'oeuvres

Caprese Skewers

Cherry Tomato, Fresh Mozzarella, Fresh Basil, Pesto, Balsamic Reduction

Caprese Panini Bites

Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Creamy Burrata

Roasted Beets, Radishes, Sea Salt, Extra Virgin Olive Oil, Crostini

Stuffed Mushrooms

Spinach, Parmesan Romano, Balsamic Reduction

Panko Encrusted Macaroni and Cheese Bites

Wisconsin Smoked Cheddar

Harry's Tomato Bruschetta

Shaved Parmigiano-Reggiano

Grilled Chicken Pesto Panini Bites

Mediterranean Olive Relish

Seared Tenderloin Beef

Horseradish Cream, Micro Greens, Crostini

Chicken Vesuvio Skewers

Extra Virgin Olive Oil, White Wine, Fresh Herbs

Tequila Lime Marinated Chicken

Tortilla Chip

Chipotle Chicken Tostada

Avocado Mousse, Queso Fresco, Cilantro

Prosciutto Wrapped Asparagus

Crumbled Gorgonzola, Balsamic Glaze

Roasted Pork Loin

Orange Cilantro Compote, Crostini

Seared Tenderloin Beef

Horseradish Cream, Micro Greens, Crostini

Steak Quesadillas

Fire Roasted Salsa

Roast Beef Panini Bites

Blue Cheese Aioli

Beef Tenderloin Skewers

Peppercorn Crust, Bordelaise

Coconut Crusted Shrimp

Chili Glaze

Passed Hors D'oeuvres Cont.

Roasted Sea Scallops

Wrapped with Applewood Smoked Bacon
(add \$1 per person)

Rock Shrimp Ceviche

Avocado, Fresh Lime, Tortilla Crisp
(add \$1 per person)

Smoked Salmon Chive Crème Fraîche

Orange Zest, Rosemary Flatbread
(add \$1 per person)

Togarashi Seared Ahi Tuna

Candied Soy Avocado Mousse, Wonton Crisp
(add \$1 per person)

Jumbo Lump Crab Ceviche

Mango, Wonton Crisp
(add \$1 per person)

Jumbo Lump Crab Cakes

Caper Rémoulade
(add \$1 per person)

Displays

Marinated Roasted Red Peppers

Fresh Mozzarella, Fresh Basil,
Assorted Flatbreads, French Bread

Domestic Cheeses

Tillamook Cheddar, Baby Swiss,
Smoked Gouda, Assorted Breads, Crackers,
Garnished with Fresh Fruit

Seasonal Fresh Fruit

Berries, Melon, Grapes, Pineapple

Spinach and Artichoke Dip

Rosemary Flatbread, Garlic Crostini

Assorted Wraps

Southwestern Sirloin, Blackened Chicken,
Grilled Thai Vegetables

Mini Cheeseburgers

American Cheese, Caramelized Onions

BBQ Pulled Pork Sliders

Crispy Onion Strings or Vinegar Slaw,
Pretzel Roll

Turkey Sliders

Drunken Goat Cheese, Tomato Jam, Red
Wine Onions, Whole Wheat Buns

Pulled Chicken Sliders

Carolina BBQ Sauce, Cabbage Slaw

Baked Jumbo Lump Crab and Brie Dip

Garlic Crostini
(add \$2 per person)

ITALIAN FAVORITES BUFFET

\$43 per person

Passed Hors D'oeuvres

Harry's Tomato Bruschetta
Parmigiano-Reggiano, Crostini

Toasted Cheese Ravioli
Marinara

Prosciutto Wrapped Asparagus
Crumbled Gorgonzola, Balsamic Glaze

Salads

Served with bakery fresh rolls and whipped butter

Caesar Salad
Garlic Croutons, Shaved Parmigiano-Reggiano

Caprese Skewers
Grape Tomatoes, Fresh Mozzarella,
Fresh Basil

Entrées

Rigatoni alla Vodka
Mascarpone Cheese, Shaved Parmigiano-Reggiano

Chicken Vesuvio
Sweet Green Peas

Prime Flat Iron Steak
Chianti Demi-Glace

Sides

Vesuvio Potatoes
Extra Virgin Olive Oil, White Wine, Oregano,
Garlic

Roasted Market Fresh Vegetables
Green Beans, Baby Carrots, Grape Tomatoes,
Asparagus

Dessert

Miniature Cannoli and Tiramisu

SOUTHERN COMFORT

\$24 per person

Summer Salad

Hearts of Romaine, Pecans, Roasted Corn,
Cucumber, Poppyseed Buttermilk Dressing

Slow Roasted BBQ Pulled Pork Sliders
Crispy Onion Strings, Pretzel Roll

Fried Chicken Breasts
Buttermilk Double Dipped

Four Cheese Macaroni and Cheese
Mozzarella, Smoked Cheddar, Parmigiano-Reggiano, Romano

Vinegar Slaw
Carolina Style

Homemade Biscuits
Whipped Butter, Honey

Mini Pies
Apple, Cherry, Pecan

ADDITIONAL INFORMATION

Please inquire about additional menu items, a la carte selections and theme packages. Prices are per guest and include all buffet equipment, serving platters and disposables. Pricing does not include current sales tax, service charges, delivery fee, linens and staffing. Harry Caray's Catering & Events will provide professional staff based on the specific needs of your event. We can arrange for specialty linen, floral décor and customized cakes. Prices and availability are subject to change. \$500 food minimum. Gratuity is at client's discretion.

Harry Caray's Catering & Events
312-595-4509
HarryCaraysCatering.com

MON AMI GABI®

A CLASSIC FRENCH BISTRO

Mon Ami Gabi, a Lettuce Entertain You Restaurant, brings you a contemporary take on classic French cuisine. Our variety of sweet and savory passed canapes are served in small portions so you can explore all the different flavors of France. Coq Au Vin, Roast Chicken Provençal, Beef Tenderloin, Ratatouille and indulgent Chocolate Mousse are just a few tastes of Parisian favorites.

From our extensive menu offering something for everyone, to our impeccable service, Mon Ami Gabi is the perfect way to add some French flair to your next party or special event aboard one of Chicago's First Lady Cruises' yachts. Private Charter Clients may earn LEYE Frequent Diner points for catering aboard Chicago's First Lady Cruises' vessels.

SANDWICH PLATTERS

\$24 per person

Sandwiches

- Chicken Salad
Pickled Mustard Seeds, Baby Lettuce
- Ham & Cheese
Smoked Ham, Gruyère Cheese,
Sweet Butter, Cornichons
- Mozzarella & Tomato
Basil Pesto
- Roast Beef & Cheddar
Horseradish Cream, Black Pepper

Salads

- Salad Maison
Mixed Greens & Vegetables, White Balsamic
Vinaigrette
- Summer Vegetable Salad
Summer Squash, Sunflower Seeds,
Lemon Vinaigrette

Desserts

- Dark Chocolate Mousse Cups
Crunchy Chocolate Pearls
- Summer Berries
Chantilly Cream, Brown Sugar
- Seasonal Chef's Selection

PASSED CANAPES

6 savory items & 2 sweet items | \$25 per person

8 savory items & 2 sweet items | \$28 per person

Savory

- Classic Croque Monsieurs
Ham, Gruyère Cheese
- Quiche Lorraine
- Walnut Crusted Blue Cheese
Pickled Grapes
- Chicken Liver Mousse
Onion Marmalade
- Seasonal Tart
- Country Pate
Dijon, Frisee, Country Toast
- Endive Leaves
Blue Cheese, Walnuts
- Chicken Kabob
Seasonal Vegetable
- Deviled Eggs
Traditional - Smoked Paprika, Dijon,
Parisian Ham
- Chilled Seasonal Soup
- Tomato & Mozzarella Bites
Basil Pesto
- Wild Mushroom Tartare
Cheese Toast
- Smoked Salmon
Brioche, Lemon Creme Fraiche, Dill, Capers
- Salmon Rillettes
Gaufrette Chip
(add \$1 per person)
- Shrimp Cocktail Shooters
(add \$2 per person)
- Mini Lobster Rolls
(add \$2 per person)
- Steak Tartare
(add \$28 per person)

Sweet

- Summer Berries
Chantilly Cream, Brown Sugar
- Pecan Bar Bites
- Dark Chocolate Mousse Cups
- Chef's Seasonal Selection

FRENCH SUMMER PACKAGE

\$39 per person**Passed Canapes**

Classic Croque Monsieurs

Ham, Gruyère Cheese

Quiche Lorraine

Chilled Seasonal Soup

Wild Mushroom Tartare

Cheese Toast

Salads

Salad Maison

Arugula, Cherry Tomatoes, Gruyère, House

Vinaigrette

Caesar Salad

Grana Padano, Chili Oil

*(add chicken for \$2 per person)***Entrees**

Seared Salmon

Summer Pesto

Pasta, Herbs & Garlic

Herb Roasted Pork

Roasted Chicken

Sides

Pomme Puree

Green Beans Almandine

Grilled Summer Vegetable

Gaufrette Chips

Desserts

Dark Chocolate Mousse Cups

Summer Berries

Chantilly Cream, Brown Sugar

Pecan Bar Bites

Seasonal Chef's Selection

GRAND PARIS PACKAGE

\$49 per person**Passed Canapes***Select 4 options from the Passed Canapes menu***Salads**

Salad Maison

Mixed Greens & Vegetables, White Balsamic

Vinaigrette

Chef's Seasonal Salad

Entrees

Grilled Shrimp

Lemon Vinaigrette

Summer Pesto

Pasta, Herbs & Garlic

Beef Tenderloin

Horseradish Creme Fraiche, Bordelaise

Sauce & Au Poivre

Sides

Pomme Puree

Grilled Summer Vegetable

Roasted Potatoes

Oven-Roasted Cauliflower

Desserts

Dark Chocolate Mousse

Summer Berries

Chantilly Cream, Brown Sugar

Pecan Bar Bites

Seasonal Chef's Selection

ADDITIONAL INFORMATION

Thank you for considering hosting your event with us. Mon Ami Gabi pricing includes serving and/or passing platters and disposables. Menu prices do not include delivery fees, service charges, taxes or gratuities. Food minimum of \$500 for catered parties. We are more than happy to customize or modify your packages. We can arrange for specialty linen, floral decor and customized cakes from Bittersweet. Let us create something extraordinary with you...

Mon Ami Gabi
773-935-5000
MonAmiGabi.com

*Pricing does not include tax and gratuity.
 Menu presentations are seasonal, and may change
 to feature the freshest ingredients of the season.*

CAFE BA·BA·REEBA!®

TAPAS, PINTXOS & SANGRIA

A Lettuce Entertain You Restaurant, Cafe Ba-Ba-Reeba! is Chicago's first Spanish dining destination, serving up authentic cuisine for over 30 years. Our tapas and pintxos are served in small portions so you can explore all the different flavors of Spain. Hand-carved Iberico ham, a Spanish seafood buffet, roasted

bacon-wrapped dates, Rioja-braised short ribs and housemade artisan bread are just a few of the tastes of Spain we offer for your special event. Private Charter Clients may earn LEYE Diner points for catering aboard Chicago's First Lady Cruises' vessels.

PINTXO PARTY

\$26 per guest (pre-select 8 pintxos)

\$29 per guest (pre-select 8 pintxos and 2 dessert pintxos)

Pintxos (peen-chos) the bite size tapas popular in the bars of northern Spain, are passed during your event.

Cold

Aged Goat Cheese, Membrillo (Quince) Skewer
Gazpacho Shooter
Citrus-Cured Salmon, Brioche Toast
Serrano Ham Wrapped Melon
Deviled Egg With Crispy Serrano Ham
Asparagus, Serrano Ham, Aged Sherry Vinegar
Spanish Tortilla, Potato, Onion, Egg
Tomato Toast With Manchego
Ibores Goat Cheese, Grape, Marcona Almond
Seared Cana de Cabra Crostini

Hot

Mini Spanish Meatball, Sherry Tomato Sauce
Garlic Shrimp, Olive Oil And Red Pepper Flakes
Chickpea Stew with Hummus, Crostini
Bacon Wrapped Date, Apple Vinaigrette
Serrano, Manchego Cheese Panini
Piquillo Pepper, Manchego Cheese Panini
Spinach & Artichoke Stuffed Piquillo Pepper, Crostini
Beef Tenderloin Skewer, Horseradish Cream
Chicken And Chorizo Skewer
Grilled Skewer of Marinated Pork Belly and Pork Loin
Beef Tenderloin, Blue Cheese, Potato Crisp
Seared Bay Scallops, Jamón Ibérico
Mushroom Ragoût With Sherry Toast
Grilled Octopus, Fingerling Potato Skewer
Moroccan Chickpea Tart

Dessert

Chocolate Truffle Bite
Marcona Almond Tart
Butterscotch Pudding Shooters

SPANISH SANDWICH PLATTER

\$23 per guest

Sandwiches

Chicken Curry Salad
Romaine, House-Made Brioche
Beef Short Rib Slider
Caramelized Onions, Arugula, House-Made Brioche
Roasted Market Vegetable
Sun-Dried Tomato Aioli, Fresh Basil, Aged Goat Cheese, House-Made Baguette
Serrano Ham
Manchego Cheese, Local Tomato, House-Made Baguette

Salads

Spanish Caesar Salad
Migas Croutons, and Shaved Manchego
Add Chicken (\$3) or Salmon (\$4)

Market Greens

Seasonal Selection of Greens and Vegetables from Local Farmers

Sides

Garlic Potato Salad
House-Made Chips

Dessert

Chocolate Truffle Bite
Marcona Almond Tart
Butterscotch Pudding Shooters

TASTE OF SPAIN

\$40 per guest**Passed Pintxos**

Gazpacho Shooter

Spanish Tortilla

Potato, Onion, Egg

Bacon Wrapped Date

Apple Vinaigrette

Garlic Shrimp

Olive Oil and Red Pepper Flakes

Tapas Buffet

Serrano Ham

Salchichon, Chorizo, Manchego Cheese
Display

House-Made Bread

Olive Oil

Brussels Sprout Salad

Marcona Almonds, Manchego Cheese
Garlic Potato Salad

Stuffed Mushrooms

Spinach, Manchego Cheese, Lemon Butter

Patatas Bravas

Spicy Potatoes with Sun-Dried Tomato Aioli

Adobo-Roasted Chicken

Oven-Roasted Cauliflower, Pine Nuts

Beef Tenderloin Skewer

Horseradish Cream, Caramelized Onions

Farmers Market Vegetable Paella

Dessert

Chocolate Truffle Bite

Marcona Almond Tart

Butterscotch Pudding Shooters

THE CHEF'S TABLE

\$48 per guest**Passed Pintxos***Pre-Select 4 Pintxos from Pintxos Party***Cold/Seafood Station**

Jumbo Shrimp Cocktail

Seafood Ceviche Salad

Citrus-Cured Salmon with Brioche

Brussels Sprout Salad

Marcona Almonds, Manchego Cheese

Chef's Carving Table

Chef Carved Ribeye Roast

House-Made Bread and Horseradish Sauce

Chef Carved Serrano Ham

House-Made Bread and Manchego Cheese

Farmers Market Vegetable Paella

Dessert

Chocolate Truffle Bite

Marcona Almond Tart

Butterscotch Pudding Shooters

ADDITIONAL INFORMATION

Cafe Ba-Ba-Reeba! pricing includes serving and/or passing platters and disposables. Menu prices do not include delivery fees, service charges, taxes or gratuities. Food minimum of \$500 for catered parties. We are more than happy to customize or modify our packages. We can arrange for specialty linen, floral décor and customized cakes from Bittersweet.

CAFE BA-BA-REEBA!**773-935-5000****CafeBaBaReeba.com**

SUMMER HOUSE

SANTA MONICA®

Summer House Santa Monica, a Lettuce Entertain You restaurant, focuses on California-inspired dishes using locally sourced ingredients. The menu is market-driven with seasonal specialties such as Ahi Tuna and

Watermelon Tostadas. Private Charter Clients may earn LEYE Diner points for catering aboard Chicago's First Lady Cruises' vessels. Tastings are available upon request.

CATERING MENUS

OCEANSIDE RECEPTION

\$32 per guest (*pre-select 8 items*)

\$35 per guest (*pre-select 8 items and 2 desserts*)

Sushi Rolls

Spicy Tuna
California Roll
Avocado & Cucumber
Hamachi & Scallion
Thai Basil Tuna
Spicy Salmon
Smoked Salmon & Cream Cheese

Cold

Pinto Reyes Toma & Soppressata Skewer
Smoked Salmon on Brioche
Pearl Mozzarella & Pesto Skewer
Ahi Tuna & Watermelon Tostadas
Guacamole & Charred Tomato Salsa
with Crispy Corn Tortillas
Scallion Mascarpone & Hass Avocado
on Country Toast
Buratta & Tomato Jam
on House-made Baguette

Hot

Grilled Vegetable Skewers
with Herb Salsa Verde
Roasted Cremini Mushrooms
with Chimichurri
Organic Pork Meatballs
in Tomato Sauce
Chicken Tinga Tostadas
Glazed Bacon Steak Skewers
Mushroom & Gruyère Grilled Cheese

Dessert

Chocolate Chip Cookies
Beach Blondies
S'mores Bars
Vanilla Pot de Creme
with Fresh Raspberry

BAJA TACO PARTY

\$25 per guest (*includes one server & cleanup*)

Salad

Fiesta Cobb Salad
Cherry Tomatoes, Charred Corn, Avocado,
Cucumber, Crispy Tortilla Strips, Ancho Chili-
herb Vinaigrette

Taco Bar (*all included*)

Spicy Chicken Tinga
Short Rib Barbacoa
Braised Pork "Al Pastor"
Poblano Pepper & Sweet Corn Rajas
Served with Local Corn & Flour Tortillas,
Charred Tomato Salsa, Queso Fresco, Slow-
cooked Black Beans, Brown Rice

Dessert (*choose two*)

Cookies
Brownies & Blondies
S'mores Bar
Vanilla Pot de Creme
with Fresh Raspberry

ENDLESS SUMMER PARTY

\$52 per guest

Passed Sushi Rolls

(*choose four, see Oceanside Reception*)

Chilled Dips & Seafood Starters

(*all included*)

Hass Avocado Guacamole
Local Tomato Pico de Gallo
Charred Tomato Salsa
Campechana-style Shrimp Cocktail
Ahi Tuna Tartare
with Watermelon & Thai Chili

Taco Bar (*all included, see Baja Taco Party*)

Dessert (*choose two, see Baja Taco Party*)

Chocolate Chip Cookies
Beach Blondies
S'mores Bars
Vanilla Pot de Creme
with Fresh Raspberry

SANTA MONICA SOIREE

\$55 per guest**Appetizers***(choose three)***Cold**

- Smoked Salmon on Brioche
- Pearl Mozzarella & Pesto Skewer
- Ahi Tuna & Watermelon Tostadas
- Point Reyes Toma & Soppressata Skewer
- Guacamole & Charred Tomato Salsa
with Corn Tortillas
- Scallion Mascarpone & Hass Avocado
on Country Toast
- Buratta & Tomato Jam
on House-made Baguette

Hot

- Chicken Tinga Tostadas
- Grilled Vegetable Skewers
with Herb Salsa Verde
- Roasted Cremini Mushrooms
with Chimichurri
- Organic Pork Meatballs
in Tomato Sauce
- Glazed Bacon Steak Skewers
- Mushroom & Gruyere Grilled Cheese

Sushi

- Spicy Tuna Roll
- California Roll
- Avocado & Cucumber Roll
- Hamachi & Scallion Roll
- Thai Basil Tuna Roll
- Spicy Salmon Roll
- Smoked Salmon & Cream Cheese Roll

Salads*(choose two)***Santa Monica Salad**

Cherry Tomatoes, Avocado, Cucumber,
Bacon, Blue Cheese, Herb Vinaigrette

Emerald Kale Salad

Shredded Brussels Sprouts, Farmers Market
Fruit, Toasted Almonds, Mustard-citrus
Dressing

Cal-Ital Chopped Salad

Mixed Greens, Mozzarella, Marinated
Chickpeas, Basil, Kalamata Olives,
Pepperoncini

California Classics*(choose three entrées)*

- Herb-roasted Chicken
Garlic-rosemary jus
- Organic Turkey Meatloaf
Sage & Onion Gravy
- Pasta Pomodoro
Organic Tomato Sauce, Parmesan,
Local Basil
- Spice-rubbed Mahi Mahi
Tomatillo Salsa Verde
- Roasted Loch Duart Salmon
Braised Fennel

Eat Your Veggies*(choose two)*

- Roasted Cauliflower
- Caramelized Brussels Sprouts
- Roasted Mushrooms
- Roasted Fingerling Potatoes
- Mashed Potatoes
- Parmesan Polenta

Dessert*(choose two)*

- Cookies
- Brownies & Blondies
- S'mores Bar
- Vanilla Pot de Creme
with Fresh Raspberry

ADDITIONAL INFORMATION

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Summer House Santa Monica**773-634-4100****SummerHouseSM.com**