



ENTERTAINING
COMPANY

CHICAGO'S FIRST LADY EVENT MENUS

“The Best Way to See Chicago”





Cocktail Reception

2019

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

summer fruit chutney

MINI BURGERS

blue cheese, cornichons

WOODLAND WILD MUSHROOM PHYLLO PURSES

MANGO AVOCADO BRUSCHETTA

MINIATURE TILAPIA TACOS

smoked tomato aioli

COCKTAIL TUNA NICOISE

haricot vert, tuna,
shrunk tomato, caper aioli

VEGETABLE MANGO SALAD ROLLS

hoisin dipping 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

roasted garlic aioli

STEAMED SPINACH DUMPLINGS

curried cauliflower, cress

ZUCCHINI CARPACCIO

lemon, feta, pine nuts, parmesan, olive
oil, toasted pita crisp

BEEF BLINIS

apple, compote, sweet potato creme,
bull's blood micro greens

THAI CHICKEN SALAD ROLL

CAJUN CRAB CAKES

jalapeno aioli





Summer Barbeque

2019

*Pick 3 entrees and 3 sides
\$25 per person*

*Pick 4 entrees and 3 sides
\$28 per person*

MAIN DISHES

**HAND-PRESSED BLACK ANGUS
6oz. CHAR BURGERS AND
CHEESE BURGERS**

VIENNA ALL BEEF HOT DOGS

BAHN MI DOGS
pickled veggies, cilantro,
chili garlic paste aioli

**ALL NATURAL
GRILLED CHICKEN**

add \$2/per person

PULLED BARBECUE CHICKEN

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 fresh 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

GREEN GODDESS QUINOA SALAD
spinach, tomatoes, asparagus, and zucchini

ARUGULA SALAD
cannellini bean, toasted cornbread croutons,
summer radish

SUMMER WATERMELON
jicama, grilled peaches, feta, red onion

WATERMELON SLICES

CLASSIC DEVILLED EGGS

BROWNIE AND COOKIE DISPLAY





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Concept + Catering

Light Summer Sunset Buffet

2019

\$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

QUINOA SALAD | GF

grilled zucchini, feta, chickpeas, cumin, tumeric, smoked paprika, lemon parsley vinaigrette

ASSORTED ENTERTAINING COMPANY

Bars, cookies & treats





Taco Stand

2019

\$26 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

VEGETARIAN EMPANADAS

ancho cream

CORN RADISH SLAW

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

2019

Beginning at \$28.00 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

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



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Global Cocktail Buffet Bites

2019

Begins at \$31.00 per person

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 AND JERUSALEM YOGURT RAITA

folded into small pita pockets

CURRIED VEGETARIAN SAMOSAS

mint chutney

FIG PEPITA 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 •

GREEK DOLMADES

Please select beef or vegetarian
rice, pickled vegetable vinaigrette





Summer Cocktail Buffet

2019

Timing Restrictions May Apply. \$32.00 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:

(served buffet style)

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)

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)*

CHAI AGAVE POPCORN



Skewer Bar Dinner

2019

\$36.00 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 | MOROCCAN APRICOT GLAZED
CHARGRILLED BEEF |
| DILLED SALMON AND CUCUMBER | |



CONDIMENTS

chimichurri, guava mango chutney, garlic yogurt, coconut curry, tomato basil chutney, demi barbeque sauce

please select your favorite three sides

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
- MACARONI AND CHEESE**
panko bread crumb crust

- RISOTTO CAKES**
blended with parmesan cheese
and sundried tomatoes
- GRILLED SUMMER VEGETABLES**
SUMMER CORN SALAD
tomatoes, cilantro and beans
- CAVATELLI PASTA SALAD**
green beans, feta, zucchini,
chives, and parsley, lemon
vinaigrette

- GRAIN POWER**
red and white quinoa, Beluga lentils,
avocado, shaved fennel, radish,
mushrooms, citrus vinaigrette
- BRAISED BRUSSEL SPROUTS**
with bacon
- 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



ENTERTAINING
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Sweet Home Chicago

2019

\$38.00 per person. Select 3 entrees



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

ASSORTED ELI'S CHEESECAKE

toppings, strawberry sauce, chocolate sauce, caramel sauce



Nautical Barbeque

2019

\$44.00 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

MANGO AVOCADO BRUSCHETTA

BUFFET

GRILLED CHICKEN

stuffed with girolles (mushrooms)
new potatoes *and* spring onions
Dijon Mustard Sauce

BRAISED SUMMER SHORT RIBS

without bone, sweet demi barbeque sauce

GRILLED SHRIMP (3 PIECES PER PERSON)

citrus marinade, 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
chocolate *and* lemon,
buttercream frosting

KEY LIME PIES
meringue tops, lime zest



Traditional Dinner Buffet

2019

\$47.00 per person

WAITER PASSED HORS D'OEUVRES

BEEF SHORT RIB ON CRISPY GNOCCHI
tomato ragu

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



Sail Away

2019

\$50.00 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

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

GRILLED SUMMER PORK TENDERLOIN

apple slaw

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

lime wasabi

CAULIFLOWER STEAKS



Sail Away 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

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

WILD RICE SALAD

sweet corn, edamame, red bell peppers,
chickpeas

DESSERTS

SUMMER FRUIT TARTS

pear, old fashioned apple, berry

ASSORTED ICE CREAM NOVELTIES

RETRO CHOCOLATE CRÈME PIES

Chantilly cream



Passed Dessert Cruise

2019

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

CHEESECAKE POPS

dipped in dark chocolate

BANANA CUSTARD TART

chocolate pastry shell, fresh whipped cream

HOUSE-MADE MINI WARM POP-TARTS

blueberry with almond vanilla glaze

MINI WINDOWSILL KEY LIME PIE

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

S'MORES BROWNIE BARS

scorched marshmallows, graham cracker crust

NUTELLA PRETZEL BREAD PUDDING

caramel whipped cream

MASCARPONE STUFFED DOUGHNUT HOLES

warm caramel dipping sauce

STRAWBERRY SHORTCAKE SHOOTERS

PASSION FRUIT TARTLETS

passion fruit mousse served in chocolate shell



Pop-Up Sailing Snacks

2019

*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