

WRIGLEY FIELD

EVENTS™

CATERING & PRIVATE EVENTS MENU



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FULL CATERING MENU

*You're
invited*

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CONTACT

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MADE-TO-ORDER MORNINGS

START YOUR DAY OFF RIGHT WITH OUR TRADITIONAL CONTINENTAL BREAKFASTS AND ADD YOUR FAVORITES FOR A CUSTOM DINING EXPERIENCE!

Minimum 25 guests – Events of 25 guests or less are subject to a small group fee per function. Pricing is per person unless otherwise specified.

TRADITIONAL CONTINENTAL BREAKFAST 25.00 per person

Fresh Seasonal Fruit
Assortment of Freshly Baked Pastries
Selection of Fruit Juices
Two Hours of Coffee Service

HEALTHY START 27.00 per person

Selection of Freshly Baked Low Fat Muffins & Breakfast Breads
Oatmeal with brown sugar, raisins and dried fruit
Yogurt Parfait with granola and fresh berries
Two Hours of Coffee Service
Fresh Seasonal Fruit
Selection of Fruit Juices

ENHANCE THE BREAKFAST EXPERIENCE FOR YOUR GUESTS BY SELECTING ONE OF THE FOLLOWING TO ADD TO YOUR CONTINENTAL

BREAKFAST SANDWICHES (priced per half dozen)

Southwest Breakfast Burrito eggs, poblano peppers, seasoned potatoes, onions, tomatoes, flour tortilla, with salsa fresca and sour cream **40.00**

Sausage, Cheese and Egg Croissant **40.00**

Egg White, Spinach and Cheddar Cheese English Muffin **40.00**

Chicken and Biscuit with hot honey butter **40.00**

EGG BITES (priced per dozen)

Artichoke, Goat Cheese and Roasted Tomato **75.00**

Applewood Smoked Bacon and Aged Swiss Cheese **75.00**

All prices are subject to applicable tax and service charges. Please note that all food, beverage and related items are subject to a (20%) service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

MADE-TO-ORDER MORNINGS

BREAKFAST CHEF'S TABLES

Minimum 25 guests – Events of 25 guests or less are subject to a small group fee per function. Pricing is per person unless otherwise specified.

AMERICAN CLASSIC BREAKFAST 45.00 per person

Assorted Breakfast Breads & Butter
Fresh Seasonal Fruit
Scrambled Eggs
Applewood Smoked Bacon and Breakfast Sausage
Roasted Potato Hash roasted potatoes, peppers, onions and roasted tomatoes
Individual Yogurts
Selection of Fruit Juices
Two Hours of Coffee Service

BRICKS & IVY 51.00 per person

Assorted House Baked Pastries with sweet butter and preserves
Fresh Seasonal Fruit
Eggs Benedict poached eggs, Canadian bacon, hollandaise sauce
Breakfast Potatoes with fresh thyme and onions
Maple Chicken Sausage
Applewood Smoked Bacon
French Toast with mixed fresh berries and Vermont maple syrup
Selection of Fruit Juices
Two Hours of Coffee Service

MEETING WELL 42.00 per person

Low-Fat Blueberry and Lemon Poppy Seed Muffins
Banana Nut Bread and Citrus Cranberry Bread
Fresh Seasonal Fruit
Yogurt Parfait with Granola and Fresh Berries
Egg White and Vegetable Egg Bite
Turkey Sausage
Hard-Boiled Eggs
Roasted Red Skin Potatoes with rosemary
Selection of Fruit Juices
Two Hours of Coffee Service

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MADE-TO-ORDER MORNINGS

BREAKFAST STATIONS

Must be added to one of our "Breakfast Chef's Tables", with a **minimum of 25 guests**. Events of 25 guests or less are subject to a small group fee per function.

CHEF-PREPARED OMELET STATION 12.00 per person

Cooked-to-Order Farm Fresh Eggs

Add-ins: Cheddar and Swiss cheese, baby spinach, mushrooms, onions, peppers, tomatoes, applewood smoked bacon, smoked ham, jalapeños, tomatoes and salsa

Add 2.00 per person for egg white omelets

Chef Attendant Required 200.00 per Chef

WAFFLE STATION 14.00 per person

Belgian Waffles

Add-ins: fresh berries, pecans, chocolate chips, maple syrup, whipped cream and powdered sugar

Upgrade with a Chef Attendant 200.00 per Chef

SMOKED SALMON AND BAGELS STATION 18.00 per person

With cream cheese and accoutrements

BUILD YOUR OWN PARFAIT BOWL 18.00 per person

Add-ins: Greek yogurt, banana, blueberries, strawberries, almond, granola, honey, peanut butter, chocolate chip, açai powder and chia seeds

ADDITIONAL ENHANCEMENTS

Assorted Muffins **55.00 per dozen**

Assorted Miniature Breakfast Pastries **55.00 per dozen**

Bagels with regular and low fat cream cheese **53.00 per dozen**

Oatmeal with dried fruit, brown sugar and honey **7.00 per person**

Hard-Boiled Eggs **24.00 per dozen**

Fresh Seasonal Fruit **7.00 per person**

Cinnamon-Spiced French Toast with warm maple syrup **8.00 per person**

Assorted Yogurts **60.00 per dozen**

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MORE THAN JUST A SNACK

THEMED BREAKS

EARLY RISER 19.00 per person

Build Your Own Parfait Station with sweetened Greek yogurt, seasonal fruit and berries

Granola

Whole Fruit

Protein Bars

Hard-Boiled Eggs

CANDY CRUNCH 19.00 per person

Smoked Almonds, Honey-Roasted Peanuts, Spiced Pecans, Jelly Bellies, Gummy Bears and M&Ms

CHIPS & DIPS 18.00 per person

Housemade Salt and Pepper Chips and Tortilla Chips

Roasted Garlic Dip, Dill Pickle Dip, BBQ Ranch Dip and Salsa Fresca

HEALTHY BREAK 30.00 per person

Fresh Crudité with hummus

Fresh Seasonal Fruit

Roasted Nuts

Assorted Granola Bars

Veggie Chips

Assorted Dried Fruits

TAKE ME OUT TO THE BALL GAME 25.00 per person

Garrett Stadium Buttery Popcorn

Peanuts

Cracker Jack

Ballpark Pretzels with yellow mustard and nacho cheese

SMOOTHIE STATION 15.00 per person

Energy mango, pineapple, orange juice and agave nectar

Antioxidant strawberry, blueberry, honey and Greek yogurt

Protein Chocolate Turtle Smoothie chocolate, banana, pecan and caramel

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MORE THAN JUST A SNACK

CLASSIC BREAKS

Menus for the meals between meals. **Minimum 25 guests.** Events of 25 guests or less are subject to a small group fee per function.

SNACKS

Mixed Nuts **31.00 per bowl**

Trail Mix **23.00 per bowl**

Ballpark Pretzels with yellow mustard and nacho cheese **59.00 per dozen**

Assorted Candy Bars **40.00 per dozen**

Selection of Whole Fruits **24.00 per dozen**

Individual bags of Chips and Pretzels **36.00 per dozen**

Individual bags of Garrett Stadium Buttery Popcorn **84.00 per dozen**

Assorted Protein Bars **69.00 per dozen**

Individual bags of Trail Mix **42.00 per dozen**

A LA CARTE BREAKS AND ENHANCEMENTS

Fresh Crudité Platter with ranch and hummus (serves up to 10) **95.00 per platter**

Fresh Seasonal Fruit (serves up to 10) **120.00 per platter**

Housemade Chips with French Onion dip (serves up to 10) **95.00 per bowl**

Corn Tortilla Chips with queso, guacamole and salsa (serves up to 10) **115.00 per bowl**

SWEET BREAKS

Chef's Selection of Assorted Cookies **38.00 per dozen**

Double Chocolate Brownies **38.00 per dozen**

Assorted French Macarons **48.00 per dozen**

Assorted Cupcakes chocolate, vanilla, red velvet, lemon meringue, jelly roll and peanut butter **59.00 per dozen**

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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

PICNIC AT THE PARK 49.00 per person

Pasta Salad artichokes, olives, fresh mozzarella, grape tomatoes and pesto vinaigrette

Baby Field Greens Salad tomatoes, cucumbers, carrots and balsamic vinaigrette

Couscous Salad dried fruits, almonds, parsley and citrus dressing

Sandwiches and Wraps (choose three – add additional for 7.00 per person)

Smoked Ham & Swiss Cheese Sandwich with mustard-butter and pretzel bun

Chicken Pesto Sandwich with tomato and mozzarella

House Smoked Roasted Turkey and Apple Sandwich with field greens and Brie

Italian Grinder Sandwich with ham, capicola, salami, provolone, lettuce, tomato on a hoagie roll

Southwest Steak Wrap with black beans, pico, lettuce and chipotle aioli

Roasted Sirloin Sandwich with vine-ripe tomato, arugula, pickled red onion and horseradish cream

Buffalo Cauliflower Wrap romaine lettuce, blue cheese, shaved carrot, celery, diced tomato, buttermilk ranch dressing on a spinach wrap

Grilled Vegetable Sandwich with balsamic reduction, garlic herb spread on telera bread

Tuna Salad Croissant with tomatoes and cucumbers

Housemade Potato Chips

Chocolate Chip and Oatmeal Raisin Cookies

***Gluten Free options available upon request**

YOUR CHOICE OF SOUP 7.00 per person

Tomato Basil Soup

Classic Chicken Noodle Soup

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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES (continued)

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

LIGHTER & BRIGHTER 42.00 per person

High-Protein Vegetarian Salad mixed greens, kale, tofu, chickpeas, grilled corn, assorted vegetables and chia seed vinaigrette

Chopped Vegetable Salad romaine, spinach, seasonal vegetables, olives, artichokes, gorgonzola and red wine vinaigrette

Charred and Chilled Salmon green beans, radish, pickled red onions and chinois vinaigrette

Free Range Rosemary Garlic Chicken roasted potatoes, spinach and tomatoes

Italian Pesto Pasta penne pasta, mushroom, broccoli, cherry tomato, light garlic pesto sauce and shaved Parmesan

Chocolate Chip Cookies and Double Chocolate Brownies

ALL STAR EXECUTIVE 59.00 per person

Italian Chopped Salad crisp greens, chicken, ditalini pasta, applewood smoked bacon, blue cheese and tomatoes with honey dijon dressing

Shaved Fennel and Tomato Salad shaved baby fennel, heirloom grape tomatoes, sliced red onions with apple cider vinaigrette

Grilled Chilled Asparagus with lemon aioli

Citrus Marinated Chicken Breast with artichokes and charred oranges

Grilled and Chilled Beef Tenderloin with horseradish cream, baby arugula, sliced tomatoes, onions and mini brioche rolls

Bow Tie Pasta broccoli, roasted tomatoes, mushrooms, fresh herbs and lemon butter and olive oil sauce

Chocolate Chip Cookies and Double Chocolate Brownies

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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES (continued)

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

WRIGLEY EXPERIENCE 49.00 per person

Club Salad romaine, mixed greens, shredded turkey breast, hard boiled eggs, grape tomatoes, roasted corn, applewood smoked bacon, fried onions and buttermilk ranch dressing

Baby Field Greens Salad tomatoes, cucumbers, carrots and balsamic vinaigrette

Nacho Bar chili, cheese sauce, sour cream, sliced jalapenos and salsa fresca

Chicago-Style Hot Dogs Vienna Beef hot dogs, Chicago garnishes and poppy seed buns

Grilled Bratwurst caramelized onions and assorted mustards

Italian Beef giardiniera and hoagie rolls

Chocolate Chip Cookies and Brownies

Upgrade your Chef's Table by adding on Beyond Brats 7.00 per person

HOT ON DECK 55.00 per person

Firecracker Green Salad mixed greens, romaine, carrots, tomatoes, cucumbers, garlic croutons and firecracker ranch

Ooey Goopy Mac N' Cheese three cheese cavatappi pasta with panko herb bread crumb toppings

Sandwiches (choose three - additional for \$7.00 per person)

Italian Panini capicola, salami, ham, provolone, roasted red pepper, giardiniera aioli on ciabatta

Grilled Caprese fresh mozzarella, roma tomato, basil, pesto aioli on focaccia

Cheese Steak thinly sliced sirloin steak, grilled peppers and onions, pepper jack cheese on a hoagie

Grilled Portabella grilled marinated portabella mushroom, zucchini, summer squash, red pepper, Boursin cheese spread on a toasted sunflower roll

Chicken Avocado Melt roasted chicken, roasted red pepper, avocado spread, chipotle aioli, swiss cheese on tomato focaccia

Cuban roasted pork, ham, swiss, pickle and dijon mustard on a telera roll

Housemade Potato Chips

Assorted Cookies

***Gluten Free options available upon request**

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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES (continued)

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

CHEF'S BEST BOXED LUNCHES 35.00 per person

Gourmet Sandwiches (choose two, requires minimum of 25 of each sandwich)

Chicken Pesto Sandwich tomato and mozzarella

Roasted Sirloin Sandwich vine ripe tomato, arugula, pickled red onion and horseradish cream

Smoked Ham & Swiss Cheese Sandwich with mustard-butter and pretzel bun

Italian Grinder Sandwich with ham, capicola, salami, provolone, lettuce and tomato on a hoagie roll

Buffalo Cauliflower Wrap romaine lettuce, blue cheese, shaved carrot, celery, diced tomato, buttermilk ranch dressing on a spinach wrap

House Smoked Roasted Turkey and Apple Sandwich with field greens and Brie

Farmer Salads (choose one)

Coleslaw

Creamy Mustard Potato Salad

Seasonal Fruit Salad

Vegetable Pasta Salad

Chips (choose one)

Kettle Chips

Sun Chips

Desserts (choose one)

Double Chocolate Brownies

Chocolate Chip Cookies

Protein Bars

BURRITO BOWL 42.00 per person

Carne Asada

Chicken Tinga

Impossible Chorizo

Cilantro Lime Rice

Black Beans

Lettuce, tomatoes, onions, cilantro, limes, shredded Monterey Jack cheese, salsa fresca, sour cream

Upgrade your Chef's Table by adding on Tortilla Chips & Guacamole 11.00 per person

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RECEPTIONS REINVENTED

RECEPTION MENUS

Minimum of 25 pieces are required. Pricing per piece.

COLD SELECTIONS

Smoked Salmon Poke pickled radish, edamame, mango, green onion, soy aioli, sesame **9.00 per piece**

Boursin Stuffed Peppadew **6.00 per piece**

Sesame-Seared Tuna with mango relish on crisp wonton **7.00 per piece**

Individual Market Vegetable Crudité Shooter choice of ranch or hummus **6.00 per piece**

Traditional Poached Shrimp zesty cocktail sauce **7.00 per piece**

Mini Lobster Roll on a toasted New England bun **9.00 per piece**

Antipasti Skewer **6.00 per piece**

Marinated Peppers with miso on a sesame crostini **5.00 per piece**

Peppered Brie with berry compote on toasted brioche **5.00 per piece**

Caprese Skewer tomato, mozzarella, basil and balsamic reduction **5.00 per piece**

Tomato Bruschetta garlic, tomato and basil **5.00 per piece**

California Rolls wasabi crema **market price**

Spicy Tuna Roll wasabi crema **market price**

HOT SELECTIONS

Coconut Shrimp mango dipping sauce **7.00 per piece**

Crab Cake lemon aioli **7.00 per piece**

Mini Chicken Tinga Nacho pico de gallo, queso fresco, chicken tinga and sour cream **6.00 per piece**

Chicken Pot Sticker sweet Thai chili sauce **6.00 per piece**

Beef Empanada red pepper sauce **7.00 per piece**

Vegetable Samosa curry yogurt dipping sauce **6.00 per piece**

Beef Wellington horseradish cream and red wine reduction **6.00 per piece**

Mini Cheddar Burger cheddar cheese and brioche bun **7.00 per piece**

Arancini zucchini, lemon, mozzarella and tomato dipping sauce **5.00 per piece**

Four Cheese Tomato Melt tomato jam, four cheeses on toasted brioche **5.00 per piece**

Bacon-Wrapped Dates roasted red pepper coulis **5.00 per piece**

Spinach-Stuffed Cremini Mushroom Cap **5.00 per piece**

BBQ Brisket "Mac N' Cheese" Bites with BBQ ranch dip **5.00 per piece**

Mini Vienna Hot Dogs Chicago relish **6.00 per piece**

Vegetable Spring Roll sweet chili sauce **6.00 per piece**

Blackened Chicken Skewer mango salsa **7.00 per piece**

Artichoke Beignet lemon aioli **6.00 per piece**

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RECEPTIONS REINVENTED

RECEPTION STATIONS

Stations to be paired with passed hors d'oeuvres or in groupings of 3-4 stations.

Displays are priced per person (unless otherwise specified) and are based on 2 hour receptions.

For each additional hour, add 5.00 per person. Served for a **minimum of 25 guests.**

CLASSIC DISPLAY OF IMPORTED AND DOMESTIC CHEESES 19.00 per person

Chef's selection of artisan cheeses with fresh seasonal fruits, housemade chutney, English crackers and French bread

MARKET FRESH VEGETABLE CRUDITÉ 12.00 per person

Carrots, red peppers, cucumber, celery, cauliflower, broccoli and grape tomatoes with firecracker ranch dressing and hummus

TASTE OF THE MEDITERRANEAN 16.00 per person

Flatbreads, crostinis, French baguette, hummus, roasted eggplant, tomato, cucumber and parsley relish in a lemon vinaigrette

ANTIPASTI 22.00 per person

Chef's selection of artisan cheeses and cured meats with mixed olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers and focaccia bread

BUILD YOUR OWN SALAD BAR 18.00 per person

Mixed baby greens, romaine lettuce, grilled chicken, applewood smoked bacon, cheddar cheese, shaved parmesan, shaved carrots, grape tomatoes, cucumbers, red onions, balsamic vinaigrette and ranch dressing

add steak or shrimp for 6.00 per person

Include a Chef Attendant to hand make salads at 200.00 per Chef

MEATBALL BAR 16.00 per person

Beef Meatballs vodka cream sauce

Plant-Based Meatballs basil pomodoro sauce

Pork Meatballs Thai BBQ sauce

BUILD YOUR OWN MINI CHICAGO HOT DOG STATION 12.00 per person

with Chicago garnishes

DIM SUM STATION 21.00 per person

BBQ pork bao bun, vegetable spring roll, chicken dumpling, beef satay, Szechuan cold noodles, soy, spicy mustard, sweet and sour sauce and sweet chili sauce

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RECEPTIONS REINVENTED

RECEPTION STATIONS (continued)

Stations to be paired with passed Hors d'oeuvres or in groupings of 3-4 stations.

Displays are priced per person (unless otherwise specified) and are based on 2 hour receptions.

For each additional hour, add 5.00 per person. Served for a **minimum of 25 guests.**

SEAFOOD STATION **market price**

Jumbo Gulf Shrimp with cocktail sauce and lemons

Freshly Shucked Oysters on the Half Shell with mignonette and lemons

ARTISAN BAVARIAN PRETZEL STATION **14.00 per person**

Traditional Salted Bavarian with brown mustard and beer pub cheese

Cinnamon Sugar with vanilla bean sauce

PASTA STATION **21.00 per person**

Cavatappi Pasta with Italian sausage bolognese

Farfalle Pasta with wild mushroom and chicken alfredo

Penne Pasta with seasonal roasted vegetables and pesto

Crushed Red Pepper & Parmesan Cheese

TACO BAR **28.00 per person**

Carne asada, chicken tinga, corn and flour tortillas, queso fresco, pico de gallo, salsa fresca, sour cream, lime and guacamole

Upgrade with a Chef Attendant 200.00 per Chef

SLIDER STATION **29.00 per person**

Mini Cheddar Burger cheddar cheese, caramelized onions and aioli on a brioche bun

Nashville Chicken Sandwich chili oil, blue cheese, coleslaw, pickle

Baby Bella Slider baby portabella, Swiss cheese, balsamic glaze, roasted red pepper, garlic aioli

Upgrade your station by adding on Mini Lobster Roll with toasted New England bun 8.00 per person

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RECEPTIONS REINVENTED

CARVING STATIONS

Carvery displays are priced per piece (not per person) and require a chef attendant at **200.00 per hour**.

BEEF PRIME RIB 750.00

Creamed horseradish, mustard and miniature rolls. Serves approximately 20 guests.

HOUSE-SMOKED SUCKLING PIG market price

Smoked roasted suckling pig, assorted BBQ sauces, apricot chutney and miniature rolls. 60lbs piglet serves approximately 40 guests.

ROASTED TURKEY BREAST 250.00

Buttermilk biscuits, apricot cranberry chutney and mustard. Serves approximately 25 guests.

KOREAN BBQ GLAZED PORK LOIN 280.00

Asian slaw and steamed buns. Serves approximately 30 guests.

PEPPER CRUSTED SMOKED SALMON 425.00

Dill lemon yogurt and pita bread. Serves approximately 25 guests.

HERB CRUSTED AUSTRALIAN RACK OF LAMB 700.00

Serves approximately 25 guests.

HOUSE-SMOKED BEEF BRISKET 365.00

Housemade BBQ sauce, pickles and soft dinner rolls. Serves approximately 25 guests.

NEW YORK STRIP LOIN 595.00

Charred garlic demi, onion jam and Parker House rolls. Serves approximately 25 guests.

GRILLED TOMAHAWK RIBEYE STEAK 1500.00

Serves approximately 25 guests.

HOUSE-SMOKED BONE-IN SHORT RIBS 975.00

Assorted BBQ sauces. Serves approximately 25 guests.

Pair any selection with Chef's Seasonal Vegetables 7.00 per person

Pair any selection with Chef's Pasta Primavera 5.00 per person

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DELICIOUS DINNERS

DINNER CHEF'S TABLES

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

ITALIANO 60.00 per person

Grilled Sirloin rosemary, garlic, lemon and cracked pepper

Chicken Vesuvio chicken breast, potato wedges, garlic, peas and oregano

Farfalle alla Vodka tomato cream sauce

Italian Chopped Salad romaine, iceberg, cabbage, tomato, red onion, oregano, gorgonzola, ditalini pasta with red wine vinaigrette

Balsamic Wild Mushrooms crumbled goat cheese

Grilled Asparagus pesto aioli

Cannoli

MESQUITE GRILL 52.00 per person

Southwestern Salad black beans, roasted corn, red grape tomatoes, red onion, cucumber, tortilla strips and crisp romaine with chipotle ranch dressing

Elotes corn, cotija cheese, cilantro, lime aioli and chili powder

Crispy Tortilla Chips salsa roja, salsa verde and guacamole

Corn and Flour Tortillas

Chicken Fajitas al carbon grilled chipotle chicken

Mesquite Smoked Brisket slow smoked beef

Frijoles Refritos homestyle refried pinto beans

Cilantro Lime Rice

Churros

Upgrade your Chef's Table by adding Assorted Jarritos Drinks 4.00 each

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DELICIOUS DINNERS

DINNER CHEF'S TABLES (continued)

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

SMOKEHOUSE 59.00 per person

Iceberg Wedge grape tomatoes, red onions, bacon and creamy blue cheese dressing

12-Hour Brisket with traditional BBQ

Carolina Pork with mustard BBQ

Baked Beans applewood smoked bacon

Cole Slaw

Three Cheese Mac N' Cheese

Sweet Corn Relish

Peach Cobbler with fresh Whipped Cream

Include a Chef Attendant to hand carve at 200.00 per Chef

Upgrade your Chef's Table by adding on BBQ Spiced Grilled Vegetable Skewer 7.00 per person

CHICAGO STEAKHOUSE 75.00 per person

BLT Salad romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and housemade croutons

Caesar Salad crisp romaine, housemade croutons and creamy Parmesan dressing

Chilled Jumbo Shrimp with classic cocktail sauce and fresh horseradish

Slow-Cooked Prime Rib chef carved and served with rosemary demi and horseradish cream

Roasted Lemon Chicken natural jus and roasted potatoes

Creamed Spinach fennel béchamel sauce

Loaded Mini Baked Potatoes sour cream, green onion and bacon topped with cheddar cheese

Red Wine-Braised Wild Mushrooms with shallots

Cheesecake with raspberry sauce and whipped cream

Chef Attendant Required 200.00 per Chef for 2 hours

Upgrade your Chef's Table with Pasta Primavera 5.00 per person

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DESSERT REDEFINED

DESSERT MENUS

Minimum 25 guests. Events of 25 guests or less are subject to a small group fee per function.

DONUT WALL 14.00 per person

Chef's selection of assorted donuts including glazed, chocolate, sprinkles, vanilla and more

SIGNATURE DESSERTS 20.00 per person

A selection of our signature desserts! Carrot cake, red velvet cake, New York-style cheesecake, cupcakes, cookies, brownies and gourmet dessert bars

CUPCAKE BAR 14.00 per person

A variety of flavors including lemon meringue, red velvet, jelly roll, chocolate peanut butter cup, double chocolate and vanilla bean

ICE CREAM SUNDAE BAR 19.00 per person

Vanilla and chocolate ice cream, maraschino cherries, whipped cream, warm chocolate and caramel sauces, M&M's, crushed Oreos, chopped nuts and brownie bites with mini Cub helmets

CARVED CAMPFIRE S'MORES 19.00 per person

Jumbo marshmallow, graham cracker, Hershey's Milk Chocolate bar, Hershey's chocolate sauce, Oreos, brownie bites, Nutella, strawberries and pretzel rods

Chef Attendant Required 200.00 per Chef

PASSED DESSERTS Minimum of 25

Mini Fruit Tartlets 6.00 per piece

Churro Bites with chocolate dipping sauce 5.00 per piece

Apple Crumb Tarts 5.00 per piece

Assorted Cake Pops 6.00 per piece

Mini Chocolate Ganache Tartlets 6.00 per piece

All prices are subject to applicable tax and service charges. Please note that all food, beverage and related items are subject to a (20%) service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.



BEVERAGES

BAR SELECTIONS

PACKAGE BEVERAGE SERVICE

Coffee, Decaf, Tea Service

10.00 for 4 hours of service, additional 3.00 per hour

Coffee, Decaf, Tea, Assorted Sodas and Water

15.00 for 4 hours of service, additional 3.00 per hour

BEVERAGES BY THE GALLON

Freshly Brewed Regular Coffee **70.00**

Freshly Brewed Decaffeinated Coffee **70.00**

Hot Tea Selections **70.00**

Iced Tea **65.00**

Agua Fresca pineapple-basil, watermelon-mint **60.00**

Fresh Squeezed Lemonade **60.00**

Apple Cider (seasonal) **60.00**

Hot Chocolate (seasonal) **60.00**

PACKAGE BAR SERVICE

All package bar service includes domestic and craft beer, wines by the glass, soft drinks and bottled water. **Additional 200.00 bartender fee applies.** Prices below are per person.

	1-Hr. Package	2-Hr. Package	3-Hr. Package	4-Hr. Package
Deluxe Brands	24.00	32.00	40.00	47.00
Beer and Wine	20.00	25.00	30.00	35.00

BEVERAGES ON CONSUMPTION

Dasani Water **5.00 each**

Sparkling Water **6.00 each**

Coca-Cola Products **5.00 each**

Domestic Beer Budweiser, Bud Light **9.00 each**

Craft Beer Goose Island 312, Goose Island IPA **10.00 each**

Wines By the Glass Chardonnay, Pinot Noir **13.00 each**

Cocktails Maker's Mark, Jim Beam Bourbon, Sipsmith Gin, Cruzan 9 Spiced Rum, Hornitos Tequila, Cutwater Vodka **15.00 each**

Additional 200.00 bartender fee applies

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