

# WRIGLEY FIELD

## EVENTS™

### CATERING & PRIVATE EVENTS MENU



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*You're  
invited*

# FULL CATERING MENU

## BREAKFAST

Breakfast Chef's Tables	B1-2
Breakfast Enhancements	B3

## BREAKS

Break Menus	BK1-2
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## LUNCH

Lunch Chef's Tables	L1-4
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## RECEPTIONS

Reception Menus	R1
Reception Stations	R2-3
Carving Stations	R4

## DINNER

Dinner Chef's Tables	D1-2
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## DESSERT

Dessert Tables	DS1
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## BEVERAGES

Bar Selections	BV1
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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  
Selection of Fruit Juices

Assortment of Freshly Baked Pastries  
Two Hours of Coffee Service

## HEALTHY START 26.00 per person

Selection of Freshly Baked Low Fat Muffins & Breakfast Breads

Oatmeal with brown sugar, raisins and dried fruit  
Two Hours of Coffee Service

Yogurt Parfait with granola and fresh berries

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**

## MINI QUICHES (priced per dozen)

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

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

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# 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 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 Frittata  
Turkey Bacon  
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: 175.00 per Chef**

### WAFFLE STATION 14.00 per person

Waffles

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

**Upgrade with a Chef Attendant: 175.00 per Chef**

### SMOKED SALMON AND BAGELS STATIONS 18.00 per person

With cream cheese and accoutrements

### BUILD YOUR OWN ACAI BOWLS 18.00 per person

Add ins: bananas, blueberries, strawberries, coconut, almonds, granola, honey, peanut butter, almond butter, chia seeds, flax 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 Crudite 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 Jacks

Ballpark Pretzels with yellow mustard and nacho cheese

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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, 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 Crudite Platter (serves up to 10) ranch, hummus **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 Macaroons **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 45.00 per person

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

**Baby Field Greens Salad** tomato, cucumber, carrot 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** 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** 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 Penne Tomato Pasta** roasted peppers, kale, crushed tomatoes, olives and mushrooms

**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 a 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** artichokes and charred oranges

**Grilled and Chilled Beef Tenderloin** grilled and chilled beef tenderloin, served with horseradish cream, baby arugula, sliced tomatoes and 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 Green Salad** cucumbers, tomatoes, 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, tomato, 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 a tomato focaccia

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

**House 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 mustard-butter

**Italian Hoagie** ham, capicola, salami, provolone, lettuce and tomato

**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 Brownie**

**Chocolate Chip Cookie**

**Protein Bars**

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# RECEPTIONS REINVENTED

## RECEPTION MENUS

Minimum of 25 pieces are required. Pricing per piece.

### COLD SELECTIONS

- Smoked Salmon crisp potato and caviar creme fraiche **7.00 per piece**
- Avocado Toast with tomato-corn relish **6.00 per piece**
- Sesame-Seared Tuna mango relish on crisp wonton **7.00 per piece**
- Individual Market Vegetable Crudit  Shooter choice of ranch or hummus **6.00 per piece**
- Traditional Poached Shrimp zesty cocktail sauce **7.00 per piece**
- Mini Lobster Roll 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 on toasted brioche with berry compote **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 **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 cheese and 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**
- Brisket "Mac N' Cheese" Bites 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**
- Chicken Satay peanut sauce **6.00 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**

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

### **ANTIPASTO 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 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 to hand make salads at 175.00 per Chef Attendant**

### **MEATBALL BAR 16.00 per person**

Beef Meatballs – vodka cream sauce

Plant-Based Meatball – 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.**

### **MASHED POTATO BAR 18.00 per person**

Mashed Yukon Gold potatoes and sweet potatoes with fried onions, roasted garlic, sautéed mushrooms, candied pecans, broccoli, cheddar cheese, applewood smoked bacon, whipped sweet butter, blue cheese, sour cream and green onions

### **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 peppers & parmesan cheese

### **TACO BAR 28.00 per person**

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

**Upgrade with a Chef Attendant at 175.00 per Chef**

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# RECEPTIONS REINVENTED

## CARVING STATIONS

Carvery displays are priced per piece (not per person) and require a chef attendant at **175.00 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 sauce. 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

Ensalada Verde vine ripe tomato, bell pepper, julienne jicama and carrots topped with queso fresco with Oregano red wine vinaigrette

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 for 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.

### SMOKE HOUSE 59.00 per person

Hickory and oak wood smoked meats hand carved or chopped by our chefs and served with traditional BBQ, mustard BBQ and ancho spiced BBQ sauce.

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

**12 Hour Brisket**

**Carolina Pork**

**Baked Beans** applewood smoked bacon

**Cole Slaw**

**Three Cheese Mac N' Cheese**

**Sweet Corn Relish**

**Peach Cobbler** with fresh Whipped Cream

**Include a Chef to hand carve at 175.00 per Chef Attendant.**

### CHICAGO STEAK HOUSE 75.00 per person

**BLT Salad** romaine, bacon, cheddar cheese and tomatoes with buttermilk dressing and house-made croutons

**Caesar Salad** crisp romaine, housemade croutons and creamy Parmesan dressing

**Chilled Jumbo Shrimp** with classic "old school" 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, bacon topped with cheddar cheese

**Red Wine-Braised Wild Mushrooms** with Shallots

**Cheesecake** with Raspberry sauce and whipped cream

**Chef Attendant Required: 175.00 per Chef for 2 hours.**

**Upgrade your Chef's Table with Pasta Primavera for 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 selections 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

### 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 175.00 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	18.00	24.00	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, Green Line **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, Hornito's Tequila, Cutwater Vodka **14.00 each**

**Additional 175.00 bartender fee applies**

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