catering by

chicago athletic assoc. 1890

For more information or to set up an appointment, please contact our sales team at 312-792-3552

12 south michigan avenue chicago, il 60603 tel. 312-792-3500
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breakfast buffets
Includes...fresh orange, grapefruit and cranberry juice
freshly brewed regular & decaffeinated coffee and our selection of gourmet teas
All buffets under a 15 guest minimum are subject to a $75 service charge
Buffets are designed for 2 hours

CONTINENTAL $28 per person
fresh baked croissants, pain au chocolat, muffins
butter, house-made jam
fresh sliced seasonal fruit

DELUXE CONTINENTAL $38 per person
toasted granola, low-fat yogurts
fresh baked croissants, pain au chocolat, muffins
butter, house-made jam
fresh sliced seasonal fruit

CHAMPION $44 per person
toasted granola, low-fat yogurts
whole grain breads and bagels
butter, cream cheese, natural peanut butter, house-made jam
steel-cut oatmeal...brown sugar, dried fruit, agave nectar, milk, toasted walnuts
house-made smoothies

STAGG COURT $48 per person
scrambled eggs with soft herbs
lyonnaise breakfast potatoes...onions, butter, parsley
choice of one meat...applewood smoked bacon or pork sausage links
fresh baked croissants, pain au chocolat, muffins...butter, house-made jam fresh
sliced seasonal fruit

ATHLETIC $50 per person
seasonal egg white frittata
turkey bacon and chicken sausage
low-fat cottage cheese...blueberries and walnuts
steel-cut oatmeal...brown sugar, dried fruit, agave nectar, milk, toasted walnuts
assorted power and protein bars
house-made power smoothies fresh sliced seasonal fruit
 If you're planning a catered event, consider our brunch buffet option! It offers a delightful spread of mouthwatering dishes. Here's a glimpse of what's on the menu:

**THE CAA** $60 per person

- Eggs Benedict: English muffin, poached egg, Canadian bacon, spinach, hollandaise
- Smoked Salmon: $2 supplemental
- Yogurt & Granola Parfait: Greek yogurt, berries, milk and honey granola
- Brioche French Toast: Vanilla cream cheese, seasonal fruit, compote, maple syrup
- Choice of One Meat: Applewood smoked bacon or chicken apple sausage
- Fingerling Breakfast Potatoes
- Seasonal Sliced Fruit Platter
- Assorted Breakfast Pastries
- Includes fresh orange, grapefruit, and cranberry juice
- Freshly brewed regular & decaffeinated coffee and our selection of gourmet teas
- All buffets under a 15 guest minimum are subject to a $75 service charge
- Buffets are designed for 2 hours

Don't forget, all products and pricing are subject to change with seasonal availability and with chef's current inspiration. Catered events are subjected to service charge as well as applicable state and local taxes.
## Breakfast & Brunch Enhancements

### Smoked Salmon
$17 per person
Smoked salmon, cream cheese, capers, tomato, red onion, hard boiled egg, bagels

### Milk & Honey Yogurt Parfait
$12 per person
Granola, fresh mixed berries

### Hot & Cold Cereals
$14 per person
Assortment of healthy cold cereals, steel-cut oatmeal, brown sugar, dried fruit, agave nectar, milk, toasted walnuts, blueberries and bananas, 2% and skim milk, soy milk or almond milk $1 supplemental

### Croissant Sandwiches
$12 per person
Ham, egg, cheese

### Quiche Lorraine
$15 per person
Swiss cheese, onions, bacon

### Cheesy Egg Casserole
$13 per person
Smoked cheddar, brioche, piquillo pepper

### Brioche French Toast
$12 per person
Whipped cream, maple syrup, powdered sugar

### Buttermilk Pancakes
$12 per person
Whipped butter, maple syrup, powdered sugar

### Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per Person</th>
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<tbody>
<tr>
<td>Scrambled eggs</td>
<td>$7</td>
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<tr>
<td>Hard boiled eggs</td>
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<tr>
<td>Pork sausage</td>
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<tr>
<td>Chicken apple sausage</td>
<td>$8</td>
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<td>Turkey sausage</td>
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<tr>
<td>Smoked bacon</td>
<td>$7</td>
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<tr>
<td>Turkey bacon</td>
<td>$6</td>
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</tbody>
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### Stations

#### Omelette Station
$20 per person
Tomato, bell peppers, mushroom, onion, spinach, bacon, ham, smoked cheddar, swiss
*Requires a uniformed chef at $150

#### Waffle Station
$20 per person
Seasonal fruit compote, maple syrup, whipped cream
*Requires a uniformed chef at $150
breakfast & brunch beverages

COLD
assortment of soft drinks $6.5 each
still and sparkling water $7 each
harmless harvest coconut water $8 each
assortment of marin kombucha $9 each
flavors: ginger lemongrass / pinot sage / original oak
stumptown nitro cold brew can $8 each
stumptown stubbie cold brew bottle $9 each
la colombe cold brew draft latte can $8 each
dark matter cold brew limited edition can $9 each

HOUSE MADE SMOOTHIES $17 per person
select two
mixed berries + honey
blackberry + banana
spinach + mango
strawberry + banana + yogurt
carrot + pineapple
CAA power smoothie

COFFEE SERVICE

TIER 1
COFFEE & TEA $130 per gallon
Four Letter Word
Rishi Teas:
chamomile medley
earl grey
english breakfast
green tea matcha
jasmine
masala chai
peppermint
peach nectar
turmeric ginger

TIER 2
COFFEE & TEA $150 per gallon
Dark Matter (Love Supreme Blend)
Rishi Teas:
chamomile medley
earl grey
english breakfast
green tea matcha
jasmine
masala chai
peppermint
peach nectar
turmeric ginger
Rishi Ice Teas:
blueberry
classic black
green tea citrus
tangerine white
MEDITERRANEAN $17 per person
hummus, baba ghanouj, pita chips, assortment of grilled vegetables

PETER RABBIT $16 per person
market crudités, whole fruit, granola bars

GARRETT® POPCORN $18 per person
garrett mix®...caramel crisp, cheese corn

FLOAT $18 per person
roasted vanilla ice cream, root beer, orange cream soda

DO IT YOURSELF TRAIL MIX BAR $19 per person
m&m’s®, dark chocolate, peanuts, walnuts, cashews, almonds, raisins, dried cranberries

MILK & COOKIES $19 per person
sorghum molasses, irish oatmeal raisin, chocolate chip, brown butter, milk

CHOCOLATE $20 per person
chocolate pecan financiers, chocolate salted caramels, ecuadorian chocolate tarts, chocolate milk or hot chocolate

BUZZ $21 per person
chocolate covered espresso beans, tiramisu, coffee buttercream french macarons, vietnamese cold press coffee

GRANOLA & YOGURT $20 per person
assortment of granola and nut bars (kind, kashi, and nature valley), assortment of individual chobani yogurts, fresh berries

breaks
Breaks are designed for 30 minutes
plated lunch  $70.00 per person

Includes...freshly brewed regular & decaffeinated coffee, our selection of gourmet hot and iced teas and an assortment of breads with butter

SOUP + SALAD
select one

cucumber-avocado gazpacho...candied lemon zest, red pepper coulis, cilantro oil, almonds
grilled zucchini bisque...caramelized onions, lemon crème fraiche, fresh herbs
roasted tomato bisque...aged balsamic reduction, grilled ciabatta
vegetable consommé...seasonal vegetables, scallion, lemon zest
market greens...watermelon radish, baby carrot, spiced pecans, aged white cheddar, charred onion vinaigrette
roasted brussels sprouts...celery root, wild mushroom, crispy pancetta, house vinaigrette
baby arugula...blistered heirloom tomato, toasted almonds, crispy shallots, shaved parmesan, white balsamic vinaigrette
baby gem lettuce...compressed cucumber, candy stripe beets, smoked blue cheese, toasted walnut, carrot vinaigrette

ENTREE
select one

herb roasted amish chicken breast...smashed fingerling potatoes, haricot vert, wax beans, natural jus
sherry glazed amish chicken breast...creamy garlic farro, grilled baby zucchini, herb salad, lemon jus
grilled faroe island salmon...melted leeks, heirloom baby carrots, grilled asparagus, citrus buerre blanc  $5 supplemental
seared wild striped bass...charred fennel, maitake mushrooms, roasted red pepper coulis, micro greens  $5 supplemental
grilled marinated skirt steak...roasted fingerlings, cipollini onions, poblano pepper, cherry tomatoes, garlic jus  $10 supplemental
gorgonzola crusted beef tenderloin...confit marble potato, kale, caramelized onion, mushrooms, roasted garlic demi-glace  $10 supplemental
wild mushroom risotto...english peas, crispy parmesan, watercress salad
gemelli...heirloom cherry tomatoes, grilled asparagus, roasted mushrooms, basil garlic cream

DESSERT
select one

tiramisu...coffee amaretto soaked lady fingers, mascarpone vanilla mousse
white chocolate cheesecake...dark chocolate crust, raspberries
chocolate cream pie...chocolate feuilletine crust, dark chocolate cremeux, white chocolate cream
vacherin fruit tart...crispy meringue shell, vanilla custard, fresh berries
**cold buffet lunch**

Includes...freshly brewed regular & decaffeinated coffee and our selection of gourmet hot and iced teas

All buffets under a 15 guest minimum are subject to a $75 service charge

Buffets are designed for 2 hours

### ATHLETIC BAR  $50 per person

**salad greens**
- baby spinach
- arugula
- mixed greens

**select three**
- romaine
- bibb lettuce

**accompaniments**
- shaved baby carrot, watermelon radish, candy stripe beets, golden beets, cucumber
- mushroom, cherry tomatoes, hard boiled egg, edamame, asparagus
- dried cranberries and apricots, walnuts, almonds, sunflower seeds
- ricotta salata, mozzarella, goat cheese
- aged sherry vinegar, citrus vinegar, olive oil, balsamic vinegar, lemon wedges

**fresh fruit salad**
**assorted seasonal fruit tarts**
**power & protein bars**
**yogurt parfait**

### GOURMET  $60 per person

**market green salad**
- shaved vegetables, house vinaigrette

**cucumber quinoa salad**
- cherry tomato, fresh herbs, white balsamic vinaigrette

**tuna salad**
- capers, red onion, olives, tomatoes, citrus vinaigrette

**buffalo chicken salad**
- maytag blue cheese, celery, crème fraiche, bibb lettuce, new england roll

**french ham & cheese**
- jamon paris, brie, arugula, aged balsamic, demi baguette

**roasted beef**
- horseradish cream, smoked cheddar, arugula, brioche

**vegetable**
- grilled portabella, heirloom tomatoes, burrata, arugula, balsamic glaze, tomato basil bread

**fresh fruit salad**
**house-made desserts**
- gianduja brownies, lemon and white chocolate blondies

### DELI  $55 per person

**chef’s market soup**

**caesar salad**
- hearts of romaine, croutons, white anchovy caesar dressing

**tuna salad**
- citrus vinaigrette, capers, red onion, olives, tomato

**potato salad**
- celery, whole grain mustard, smoked bacon, chives

**assorted sliced breads**

**meats**
- roast beef, smoked turkey breast, honey roasted ham

**cheeses**
- smoked cheddar, pepper jack, muenster

**bibb lettuce, tomato, red onion, pickles, mayonnaise, dijon & whole grain mustard**

**fresh fruit salad**
**house-made desserts**
- cupcakes, cookies including: sorghum molasses, irish oatmeal raisin, chocolate chip and brown butter

### PROTEIN

- grilled chicken breast  $8 supplemental
- grilled shrimp  $8 supplemental
- grilled flat iron steak  $9 supplemental
- seared ahi tuna  $8 supplemental

### ENHANCEMENTS

**SOUP**  $9 per person

- **cucumber-avocado gazpacho**
  - candied lemon zest, red pepper coulis, cilantro oil, almonds

- **grilled zucchini bisque**
  - caramelized onion, lemon crème fraiche, fresh herbs

- **kale & barley**
  - tuscan kale, pearled barley, roasted chicken

- **roasted corn chowder**
  - potato, bacon, saffron

- **roasted tomato bisque**
  - aged balsamic reduction, grilled ciabatta

- **vegetable consommé**
  - seasonal vegetables, scallion, lemon zest
hot buffet lunch

Includes...freshly brewed regular & decaffeinated coffee and our selection of gourmet hot and iced teas
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SOUTH OF THE BORDER  $63 per person

guajillo chicken soup...roasted chicken, carrots, potatoes, cilantro, onion, crispy tortilla chips
pico de gallo salad...romaine, pickled onions, cilantro, queso fresco, heirloom cherry tomatoes, toasted pepitas, avocado-lime dressing
grilled skirt steak...charred tomatoes, caramelized cipollini onions, roasted poblano pepper, tomato jus
seared bass veracruzana...oregano roasted fingerlings potatoes, roma tomatoes, shallots, olives, fried capers, fennel escabeche
chicken 'pibil'...achiote tomato sauce, baby carrots, cilantro
seasonal fruit salad
cocoanut flan
tres leches de cajeta

BISTRO  $67 per person

baby arugula salad...oven dried tomato, fresh mozzarella, crispy shallots, white balsamic vinaigrette
cesar salad...hearts of romaine, croutons, white anchovy caesar dressing
grilled flat iron steak...herb fingerling potato, shallot jus
roasted amish chicken breast...glazed baby carrots, lemon jus

chef's market catch of the day...sweet potato succotash, sauce vierge
roasted brussels sprouts...bacon, pickled shallots
seasonal fruit salad
chocolate pot d' crème
citrus madeleines...lemon yuzu cream

MIDWEST  $63 per person

cobb salad...chopped greens, tomato, crisp bacon, grilled chicken breast, hard-boiled egg, avocado, chives, roquefort cheese, red-wine vinaigrette
baby oak salad...baby carrots, watermelon radish, pickled shallots, buttermilk ranch dressing
braised short ribs...herb roasted purple potatoes
citrus brined amish chicken...roasted root vegetable medley, natural jus
mac & cheese
honey glazed carrots
broccoli
caramelized cipollini onion
seasonal fruit salad
dutch apple pie
nutella cupcakes

ENHANCEMENTS

SOUP  $9 per person

cucumber-avocado gazpacho...candied lemon zest, red pepper coulis, cilantro oil, almonds
grilled zucchini bisque...caramelized onion, lemon crème fraiche, fresh herbs
kale & barley...tuscan kale, pearled barley, roasted chicken

roasted corn chowder...potato, bacon, saffron
roasted tomato bisque...aged balsamic reduction, grilled ciabatta
vegetable consommé...seasonal vegetables, scallion, lemon zest
hot buffet lunch
Includes...freshly brewed regular & decaffeinated coffee and our selection of gourmet hot and iced teas
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BRASSERIE $70 per person
little gem lettuce...grilled radicchio, compressed cucumber, goat cheese, avocado-lime dressing
assorted baby lettuces...cherry tomatoes, shaved red onion, parmesan, roasted red pepper dressing
beef tenderloin au poivre...roasted mushrooms, shallots
chicken basquaise...red pepper, heirloom tomatoes, smoked paprika
chef’s market catch of the day...grilled asparagus, aged balsamic reduction
roasted marble potato...caramelized onion, white cheddar
seasonal fruit salad
almond griottine finaciers
chocolate religeuse

BBQ $60 per person
corn bread
kitchen sink salad...iceberg, roasted corn, scallions, kidney beans, ham, avocado, lime vinaigrette
proteins select three
• brisket
• ribs
• smoked chicken
• links
cole slaw
baked beans
seasonal fruit salad
strawberry shortcake
chocolate pudding

DEEP DISH $65 per person
caesar salad...hearts of romaine, croutons, white anchovy caesar dressing
antipasto platter
deep dish pizzas...plain, meat, vegetable oregano, parmesan cheese, red chili flakes
seasonal fruit salad
tiramisu
cannoli

ENHANCEMENTS

SOUP $9 per person
cucumber-avocado gazpacho...candied lemon zest, red pepper coulis, cilantro oil, almonds
grilled zucchini bisque...caramelized onion, lemon crème fraiche, fresh herbs
kale & barley...tuscan kale, pearled barley, roasted chicken

roasted corn chowder...potato, bacon, saffron
roasted tomato bisque...aged balsamic reduction, grilled ciabatta
vegetable consommé...seasonal vegetables, scallion, lemon zest
boxed lunch  $45 per person

Includes...freshly brewed regular & decaffeinated coffee
and our selection of gourmet teas and iced teas
All buffets under a 15 guest minimum are subject to a $75 service charge
Buffets are designed for 2 hours

SANDWICHES
select three

tuna escabeche...smoked paprika, sherry vinegar, arugula
roasted beef...horseradish mayo, smoked cheddar, arugula, brioche
smoked turkey...aged cheddar, cranberry aioli, bibb lettuce,
whole grain baguette
buffalo chicken salad...maytag blue cheese, celery, crème fraiche,
new england roll
italian...selection of salamis, provolone, oregano, vinegar, oil, ciabatta
vegetable...grilled portabella, heirloom tomato,
burrata, arugula, balsamic glaze, tomato basil bread

SIDES
select one

potato salad
cucumber quinoa salad
tidewater coleslaw

DESSERT
chef’s seasonal selection
shake shack $55 per person

Includes...freshly brewed regular & decaffeinated coffee
and our selection of gourmet hot and iced teas
Groups under 15 or more guests are subject to a $75 service charge

SALADS
mixed market green salad...shaved baby vegetables, walnuts, ricotta salata, lemon vinaigrette
cold pasta salad...gemelli pasta, goat cheese, olives, roasted red pepper, baby zucchini, balsamic vinaigrette

BURGERS
hamburger...lettuce, tomato, pickle or onion
shackburger®...cheeseburger topped with lettuce, tomato and shacksauce
'shroom burger® (vegetarian)...crisp-fried portobello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato and shacksauce

SHAKES
chocolate
vanilla

crinkle cut fries...yukon potatoes
seasonal fruit salad
hand-passed hors d’oeuvres

All hand-passed hors d’oeuvres are priced per piece.

COLD

baja shrimp $8 per piece
avocado, lime, tomato, tortilla crisp
camembert watercress $7 per piece
st. germaine apple, baguette
caprese skewer $8 per piece
fresh mozzarella, cherry tomato, basil
chevre crostini $7 per piece
herbed goat cheese, red pepper, caper relish, citrus zest
classic shrimp cocktail $8 per piece
bloody mary cocktail sauce, preserved lemon
curry chicken salad $7 per piece
greek yogurt, grapes, cilantro, pain de mie
imported burrata crostini $7 per piece
strawberry, balsamic syrup, mint, black salt
market catch ceviche $8 per piece
chef’s market catch, jicama, apple, avocado, citrus, cilantro
mini lobster roll $9 per piece
crème fraiche, citrus, hearts of palm, piquillo pepper, brioche
oyster on the half shell $8 per piece
horseradish crème fraiche, pickled pearl onions, chives, bell pepper
peekytoe crab salad $8 per piece
citrus zest, micro celery, sourdough
prosciutto wrapped bread sticks $8 per piece
prosciutto, parmesan, brioche bread
shaved vegetable spring roll $7 per piece
yuzu, soy reduction, sesame
sweet potato blini $8 per piece
sturgeon caviar, crème fraiche, egg yolk
tuna poke $8 per piece
cucumber, ginger, lime, wonton chip
tuna sashimi $8 per piece
watermelon, ponzo, sesame

WARM

aged cheddar grilled cheese $7 per piece
caramelized apple, brown butter
braised beef empanada $8 per piece
cilantro chimichurri, crema
buffalo chicken fritter $8 per piece
spicy sriracha buffalo sauce, celery, carrot, maytag blue cheese dressing
caramelized onion tartelette $7 per piece
gruyere, port reduction
cheese gougeres $8 per piece
comte cheese, shallot marmalade, red wine reduction
crab cakes $8 per piece
gribiche, belgian endive
domestic lamb chops $9 per piece
chimichurri, aged balsamic
forest mushroom arancini $8 per piece
white truffle aioli, chive
lamb kofta $8 per piece
harissa, citrus yogurt, cardamom
pork belly blt $9 per piece
lettuce, tomato, poblano mayo
ratatouille tart $7 per piece
puff pastry, goats cheese, aged balsamic
roasted romanesco $7 per piece
romesco, manchego
seared beef medallion $9 per piece
horseradish cream, natural jus, crouton
seared diver scallop $8 per piece
asparagus, truffle toast
seared tuna bruschetta $8 per piece
white bean ragout, pesto, red onion, filone
short rib pot sticker $8 per piece
soy glaze, scallions
shrimp tempura $9 per piece
togarashi, ponzo, scallion
vegetable empanada $7 per piece
corn, mushroom, goat cheese
wild mushroom crostini $7 per piece
marcona almonds, comte cheese, port reduction, soft herbs
platters

seasonal vegetable crudité  $14 per person
  house-made dips, hummus, baba ghanoush

seasonal market fruit  $14 per person
  vanilla yogurt, honey, fresh herbs

cheese & fruit  $18 per person
  selection of imported and domestic cheeses, dried fruits, nuts, compotes,
  assortment of Artesian breads and crackers

charcuterie  $25 per person
  assorted of imported meats, pickled vegetables, mustards,
  assortment of Artesian breads

Mediterranean grilled vegetables  $18 per person
  asparagus, mushrooms, sweet peppers, zucchini, marinated olives,
  artichokes, extra virgin olive oil, aged balsamic, hummus, baba ghanoush

sushi  $30 per person
  assortment of fresh nigiri, maki, sashimi soy, wasabi, pickled ginger
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late night snacks

- **mini beef burger** $8 per piece
  - American cheese, pickle, brioche bun
- **beef tenderloin slider** $9 per piece
  - Blue cheese, crispy shallot, arugula
- **crispy buttermilk chicken slider** $8 per piece
  - Spicy mayo, pickle, brioche bun
- **mini fish tacos** $8 per piece
  - Chipotle cole slaw, lime, cilantro
- **mini chicago style hot dog** $7 per piece
- **house-made tamales**
  - Chicken or pork $9 per piece
  - Cheese & poblano $7 per piece
- **warm pretzels** $6 per piece
  - Beer cheese, whole grain mustard
- **spicy thai chicken wings** $7 per piece
  - Sweet chili, fried garlic
- **buffalo chicken wings** $7 per piece
  - Celery, carrot, blue cheese
- **french fry station** $6 per person
  - Seasoned fries, assorted dipping sauces
- **parmesan truffle popcorn** $6 per person
  - Stationed or passed in individual bags
savory stations

**CARVING**
Requires a uniformed chef for $150
- brine roasted turkey breast $20 per person
  cranberry sauce, honey mustard, cornbread
- prime rib $32 per person
  horseradish cream, dijonaise, parker house rolls
- slow roasted pork belly $23 per person
  farro, baby carrots, leeks
- roasted red snapper veracruzana $25 per person
  roasted heirloom tomatoes, olive, garlic, fried capers
- roasted salmon $23 per person
  buttered baby beets, yogurt citrus sauce

**CEVICHE** $25 per person
- select two
- baja shrimp
  grilled tomato, avocado, lime, cilantro
- bass & white corn
  red onion, hominy, cucumber, lime, cilantro
- grouper & pineapple
  watermelon radish, jalapeno, citrus supremes
- halibut & lime
  coconut, honey, serrano chile

**LATIN** $25 per person
- proteins
  select two
- grilled marinated skirt steak
- pulled guajillo chicken
- roasted pork shoulder pibil
  guacamole, pico de gallo, shaved radish, queso fresco,
  sour cream, salsa verde, onion, cilantro, limes, corn and
  flour tortillas

**RISOTTO**
Requires a uniformed chef for $150
- select one
- wild mushroom $20 per person
  english peas, parmesan crisp, truffle oil
- grilled shrimp $25 per person
  asparagus, saffron
- butternut squash $25 per person
  merguez sausage
sweet stations

**CHOCOLATE SHOP**  $25 per person
chocolate gianduja brownies, tahitian vanilla ganache macarons, ecuadorian dark chocolate tarts, chocolate pecan financiers, lemon white chocolate blondies, profiteroles, assorted chocolate candies

**FRENCH PATISSERIE**  $25 per person
rum canele, almond griottine finaciers, fruit tarts, lemon yuzu tarts, french macarons, chocolate profiteroles, citrus madeleines, assorted french candies

**ICE CREAM SOCIAL**  $25 per person
Requires a uniformed chef for $150
roasted vanilla & dark chocolate ice creams strawberries, pineapple, brandied cherries, salted peanuts, brownies, whipped cream, chocolate crunch pearls, chocolate and caramel sauce, marshmallows
**plated dinner**  $105 per person

Includes...iced tea, freshly brewed regular & decaffeinated coffee, our selection of gourmet hot and iced teas and an assortment of breads with butter

*select one...appetizer, soup or salad*

**APPETIZER**

- **beef tartare**...capers, shallots, quail egg, fresh herbs, arugula
- **grilled gulf shrimp**...lemon polenta cake, fine herb salad, arugula pistou
- **grilled quail**...piquillo peppers, fennel, arugula, brown butter, brandy reduction
- **imported burrata**...shaved brussel sprouts, red onion, lemon zest, soft herbs, aged balsamic reduction
- **seared diver scallop**...baby carrot, asparagus and spinach puree, carrot-lemongrass gastrique, kale gremolata
- **tuna tartare “nicoise”**...haricots verts, tomato confit, nicoise olive, capers, lemon, parsley, house-made potato chip

**SOUP**

- **cucumber-avocado gazpacho**...candied lemon zest, red pepper coulis, cilantro oil, almonds
- **grilled zucchini bisque**...caramelized onions, lemon crème fraiche, fresh herbs
- **roasted corn chowder**...golden potato, saffron, crispy pork belly, cilantro pistou
- **split pea soup**...mint crème fraiche, lemon zest, crispy prosciutto
- **white bean & kale**...jalapeno, torn croutons, manchego
- **wild mushroom bisque**...black garlic, crème fraiche, brioche croutons, truffle oil

**SALAD**

- **baby gem lettuce**...watermelon radish, shaved fennel, ricotta salata, walnuts, carrot vinaigrette
- **farm asparagus**...puffed wild rice, dried fruits, marcona almond, honey sherry vinaigrette
- **heirloom tomato salad**...arugula, fresh mozzarella, basil, croutons, white balsamic reduction
- **little gem salad**...grilled radicchio, compressed cucumber, goat cheese, hazelnuts, avocado-lime dressing
- **market greens**...baby carrot, candy stripe beet, chèvre, toasted walnut, raspberry vinaigrette
- **wild arugula**...frisée, heirloom cherry tomato, shaved grana padano, crispy shallot, charred onion vinaigrette
plated dinner cont’d

Includes…iced tea, freshly brewed regular & decaffeinated coffee, our selection of gourmet hot and iced teas, and an assortment of breads with butter.

ENTREES
select one

herb roasted amish chicken breast…golden potato fondant, haricot vert, garlic jus
grilled chicken breast…wild rice, baby carrot, roasted pepper, san marzano tomato, sherry vinegar
grilled duroc pork chop…creamy polenta, smoked paprika, baby carrot, radicchio slaw, peach pork jus $10 supplemental
faroe island salmon…butter poached baby beets, sugar snap peas, citrus yogurt sauce $5 supplemental
wild striped bass…shiitake mushrooms, charred fennel, heirloom cherry tomatoes, saffron emulsion $5 supplemental
seared grouper…sugar snap peas, charred tomato, shellfish beurre blanc $5 supplemental
rosemary lamb chops…toasted pistachio couscous, wilted rapini, mint lamb jus $10 supplemental
grilled new york strip…roasted red pepper, sweet potato succotash, garlic chips, red wine demi glace $10 supplemental
smoked blue cheese crusted beef tenderloin…truffled potato puree, roasted asparagus, roasted garlic demi glace $10 supplemental
vegetable rigatoni…wild mushroom, heirloom tomato, grilled asparagus, parmesan, basil-garlic cream

DESSERT
select one

citrus vacherin…crispy meringue, lemon bergamot cream, seasonal berries, tahitian vanilla ice cream
coconut tres leches…caramelized pineapple, coconut lemongrass sorbet
ecuadorian chocolate tart…white coffee ice cream, whiskey caramel, candied pecans
rum savarin…milk chocolate cream, rum raisin ice cream
buffet dinner

Includes...assortment of dinner rolls with butter
Freshly brewed regular & decaffeinated coffee and our selection of gourmet teas and iced teas
Groups under 15 guests subject to a $125 service charge

GREEK    $110 per person

greek salad...romaine, cherry tomato, feta, kalamata olive
caprese...fresh mozzarella, tomato, balsamic, basil, olive oil
crudité...roasted red pepper hummus
marinated artichoke salad...orzo, kalamata, red onion, cilantro
chicken provençal...san marzano tomatoes, olives, garlic, red wine
lamb chops...french curry, rosemary gremalata
grilled prawns...white wine, shaved garlic, fried capers, tomato
ratatouille...eggplant, zucchini, roasted red pepper, red onion
baklava tart
turkish delight

BAJA     $99 per person

spinach salad...nueske bacon, red onion, goat cheese,
apple cider vinaigrette
mixed greens...cherry tomato, sliced cucumber, shaved carrot,
                feta, citrus vinaigrette
snapper veracruz...olives, capers, tomato, parsley
chimichurri skirt steak...fresh polenta, basil
chicken basquaise...piperade, smoked paprika, tomato
charred seasonal vegetables...shaved manchego
tres leches de cajeta
tres leches de cajeta
coconut flan
beer & wine

BEER
imported
select one
stella artois
heineken
domestic
select one
miller high life
bud light
craft
select two
anchor lager
lagunitas ipa
sam adams boston lager
fat tire

WINE
select three
white
souverain, sauvignon blanc
mirassou, chardonnay
red
souverain, cabernet
souverain, merlot
mirassou, pinot noir
sparkling
mionette, prosecco
still water, soft drinks

BAR PACKAGE
one hour $20 per person
two hours $32 per person
three hours $44 per person
additional hour $12 per person

HOSTED
imported beer $9 per drink
domestic beer $7 per drink
craft beer $9 per drink
red, white, sparkling $10 per glass/$50 per bottle
still & sparkling water $7 per drink
soft drinks $6.5 per drink

CASH BAR
*Requires Cashier
imported beer $11 per drink
domestic beer $9 per drink
craft beer $11 per drink
red, white, sparkling $13 per glass/$50 per bottle
still & sparkling water $8 per drink
soft drinks $7 per drink

staffing
1-3 hours, + $25 each per additional hour

BARTENDER $150 each CASHIER $150 each
premium

COLLECTION
ketel one vodka
bacardi rum
jim beam rye
dewar’s whisky
pierre ferrand cognac

new amsterdam gin
herradura tequila
evan williams bourban
jameson irish whiskey

BAR PACKAGE
one hour premium $25 per person / prestige $30 per person
two hours premium $39 per person / prestige $45 per person
three hours premium $53 per person / prestige $60 per person
additional hour premium $14 per person / prestige $15 per person

HOSTED
premium $12 per drink / prestige $14 per drink
imported beer $9 per drink
domestic beer $7 per drink
craft beer $9 per drink
red, white, sparkling $11 per glass / $55 per bottle
still & sparkling water $7 per drink
soft drinks $6.5 per drink

CASH BAR
*Requires Cashier
premium $15 per drink / prestige $16 per drink
imported beer $11 per drink
domestic beer $9 per drink
craft beer $11 per drink
red, white, sparkling $14 per glass
still & sparkling water $8 per drink
soft drinks $7 per drink

prestige

COLLECTION
grey goose vodka
appleton rum
bulleit rye
maker’s mark bourdon whiskey
remy martin vsop cognac

bombay sapphire gin
patron silver tequila
glen livet 12 year
crown royal whisky

WINE
white
angeline, chardonnay
montes classic, sauvignon blanc

red
dom brunet, pinot noir
angeline, cabernet

imported select one
domestic select one
craft select two
miller high life
bud light
anchor lager
lagunitas ipa
fat tire
sam adams boston lager

staffing
1-3 hours. + $25 each per additional hour

BARTENDER $150 each  CASHIER $150 each
**craft**

**COLLECTION**
tito’s vodka
four roses single barrel
few rye
pig’s nose scotch
hendrick’s gin
diplomatico reserva rum
avion reposado tequila
red breast irish whiskey
pierre ferrand ambre cognac

**BAR PACKAGE**
one hour craft $35 per person
two hours craft $51 per person
three hours craft $67 per person
additional hour craft $17 per person

**HOSTED**
Craft $18 per drink

**CASH BAR**
*Requires Cashier
**craft** $21 per drink

**staffing**
1-3 hours, + $25 each per additional hour

**BARTENDER** $150 each  **CASHIER** $150 each