WRIGLEY FIELD™

EVENTS

CATERING & PRIVATE EVENTS MENU



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773.388.8165 | WRIGLEYFIELDEVENTS@LEVYRESTAURANTS.COM



FULL CATERING MENU

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CONTACT

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MADE-TO-ORDER MORNINGS

START YOUR DAY OFF RIGHT WITH OUR TRADITIONAL CONTINENTAL BREAKFASTS & 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 guest unless otherwise specified.

TRADITIONAL CONTINENTAL BREAKFAST 25.00 per guest

Fresh Seasonal Fruit V² AVG

Selection of Fruit Juices

Assortment of Freshly Baked Pastries V

Two-Hour Coffee Service

HEALTHY START 27.00 per guest

Selection of Freshly Baked Low Fat Muffins & Breakfast Breads V

Yogurt Parfait V granola, fresh berries

Fresh Seasonal Fruit V² AVG

Selection of Fruit Juices

Oatmeal V AVG brown sugar, raisins, dried fruit

Two-Hour Coffee Service

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 V eggs, poblano peppers, seasoned potatoes, onions, tomatoes, flour tortilla, salsa fresca, sour cream **40.00**

Sausage, Cheese & Egg Croissant 40.00

Egg White, Spinach & Cheddar Cheese English Muffin 40.00

Chicken & Biscuit hot honey butter **40.00**

EGG BITES priced per dozen

Roasted Vegetable Egg White V **75.00**

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

V Vegetarian V² Vegan AVG Avoiding Gluten

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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 guest

Assorted Breakfast Breads & Butter V
Fresh Seasonal Fruit V² AVG
Scrambled Eggs AVG
Applewood Smoked Bacon & Breakfast Sausage AVG
Roasted Potato Hash V² AVG roasted potatoes, peppers, onions, roasted tomatoes
Individual Yogurts V AVG
Selection of Fruit Juices
Two-Hour Coffee Service

BRICKS & IVY 51.00 per guest

Assorted House Baked Pastries V sweet butter, preserves
Fresh Seasonal Fruit V² AVG
Eggs Benedict poached eggs, Canadian bacon, hollandaise sauce
Breakfast Potatoes V² AVG onions, fresh thyme
Maple Chicken Sausage AVG
Applewood Smoked Bacon AVG
French Toast V mixed fresh berries, Vermont maple syrup
Selection of Fruit Juices
Two-Hour Coffee Service

MEETING WELL 42.00 per guest

Low-Fat Blueberry & Lemon Poppy Seed Muffins V
Banana Nut Bread & Citrus Cranberry Bread V
Fresh Seasonal Fruit V² AVG
Yogurt Parfait V granola, fresh berries
Egg White & Vegetable Egg Bite V AVG
Turkey Sausage AVG
Hard-Boiled Eggs V AVG
Roasted Red Skin Potatoes V² AVG rosemary
Selection of Fruit Juices
Two-Hour 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 (AVG) 12.00 per guest

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, salsa

Add 2.00 per guest for egg white omelets

Chef Attendant Required | 200.00 per Chef

WAFFLE STATION (V) 14.00 per guest

Belgian Waffles

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

Upgrade with a Chef Attendant | 200.00 per Chef

SMOKED SALMON & BAGELS STATION 18.00 per guest

Add-ins: cream cheese, accoutrements

BUILD-YOUR-OWN PARFAIT BOWL (V) 18.00 per guest

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

ENHANCEMENTS

Assorted Muffins (V) **55.00 per dozen**

Assorted Miniature Breakfast Pastries (V) **55.00 per dozen**

Bagels (V) regular and low fat cream cheese **53.00 per dozen**

Oatmeal (V) (AVG) dried fruit, brown sugar, honey **7.00 per person**

Hard-Boiled Eggs (AVG) **24.00 per dozen**

Fresh Seasonal Fruit (V²) (AVG) **7.00 per guest**

Cinnamon-Spiced French Toast (V) warm maple syrup **8.00 per guest**

Assorted Yogurts (V) **60.00 per dozen**

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MORE THAN JUST A SNACK

THEMED BREAKS

EARLY RISER (V) 19.00 per guest

Build-Your-Own Parfait Station Greek yogurt, seasonal fruit and berries, granola

CANDY CRUNCH (V) (AVG) 19.00 per guest

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

CHIPS & DIPS (V) 18.00 per guest

House-Made Salt and Pepper Chips, Tortilla Chips

Pimento Cheese Dip, Dill Pickle Dip, Barbecue Ranch Dip, Salsa Fresca

HEALTHY BREAK 30.00 per guest

Fresh Crudités (V²) (AVG) hummus

Fresh Seasonal Fruit (V²) (AVG)

Roasted Nuts (V²) (AVG)

Assorted Granola Bars (V)

Veggie Chips (V²) (AVG)

Assorted Dried Fruits (V²) (AVG)

TAKE ME OUT TO THE BALL GAME 25.00 per guest

Garrett Stadium Buttery Popcorn (V²) (AVG)

Peanuts (V²) (AVG)

Cracker Jack (V)

Ballpark Pretzels (V) yellow mustard, nacho cheese

SMOOTHIE STATION 15.00 per guest

Energy (V²) (AVG) mango, pineapple, orange juice, agave nectar

Antioxidant (V) (AVG) strawberry, blueberry, honey, Greek yogurt

Protein Chocolate Turtle Smoothie (V) (AVG) chocolate, banana, pecan, 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 V V² AVG **31.00 per bowl**
Trail Mix V AVG **23.00 per bowl**
Ballpark Pretzels V yellow mustard, nacho cheese **59.00 per dozen**
Assorted Candy Bars V **40.00 per dozen**
Assorted Whole Fruits V² AVG **24.00 per dozen**
Individual Bags of Chips and Pretzels V² **36.00 per dozen**
Individual Bags of Garrett Stadium Buttery Popcorn V² AVG **84.00 per dozen**
Assorted Protein Bars V **69.00 per dozen**
Individual Bags of Trail Mix V AVG **42.00 per dozen**

À LA CARTE BREAKS & ENHANCEMENTS

Fresh Crudités Platter V AVG buttermilk ranch, hummus **95.00 per platter** | **serves 10**
Fresh Seasonal Fruit V² AVG **120.00 per platter** | **serves 10**
House-Made Chips V French Onion dip **95.00 per bowl** | **serves 10**
Corn Tortilla Chips V AVG queso, guacamole, salsa **115.00 per bowl** | **serves 10**

SWEET BREAKS

Chef's Selection of Assorted Cookies V **38.00 per dozen**
Double Chocolate Brownies V **38.00 per dozen**
Assorted French Macarons V **48.00 per dozen**
Assorted Cupcakes V chocolate, vanilla, red velvet, lemon meringue, jelly roll, 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 guest

Pasta Salad (V) artichokes, olives, fresh mozzarella, grape tomatoes, pesto vinaigrette

Baby Field Greens Salad (V²) (AVG) tomatoes, cucumbers, carrots, balsamic vinaigrette

Couscous Salad (V) dried fruits, almonds, parsley, citrus dressing

Sandwiches & Wraps choose three | +7.00 for each additional choice

- **Smoked Ham & Swiss Cheese Sandwich** mustard-butter, pretzel bun
- **Chicken Pesto Sandwich** tomato, mozzarella
- **House-Smoked Roasted Turkey & Apple Sandwich** field greens, Brie cheese
- **Italian Grinder Sandwich** ham, capicola, salami, provolone cheese, lettuce, tomato, hoagie roll
- **Southwest Steak Wrap** black beans, pico de gallo, lettuce, chipotle aïoli
- **Roasted Sirloin Sandwich** vine-ripe tomato, arugula, pickled red onion, horseradish cream
- **Buffalo Cauliflower Wrap** (V) romaine lettuce, blue cheese, shaved carrot, celery, diced tomato, buttermilk ranch dressing, spinach wrap
- **Grilled Vegetable Sandwich** (V²) balsamic reduction, garlic hummus spread, ciabatta bread
- **Tuna Salad Croissant** tomatoes, cucumbers
- **Mrs. Levy Deli Chicken Salad** chicken, celery, carrots, mayonnaise, orange marmalade, croissant
- **Turkey Club Wrap** (AVG) turkey, bacon, lettuce, tomato, herb aïoli, gluten-free tortilla

House-Made Potato Chips (V²) (AVG)

Chocolate Chip & Oatmeal Raisin Cookies (V)

YOUR CHOICE OF SOUP 7.00 per guest

Tomato Basil Soup (V)

Classic Chicken Noodle Soup (AVG)

(V) Vegetarian (V²) Vegan (AVG) Avoiding Gluten

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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 guest

High-Protein Vegetarian Salad V² mixed greens, kale, tofu, chickpeas, grilled corn, assorted vegetables, chia seed vinaigrette

Chopped Vegetable Salad V AVG romaine, spinach, seasonal vegetables, olives, artichokes, gorgonzola cheese, red wine vinaigrette

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

Free-Range Rosemary Garlic Chicken AVG roasted potatoes, spinach, tomatoes

Italian Basil Pasta V² penne pasta, mushroom, broccoli, cherry tomato, garlic basil sauce

Chocolate Chip Cookies & Double Chocolate Brownies V

Gluten Free Pasta available upon request

ALL STAR EXECUTIVE 59.00 per guest

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

Shaved Fennel & Tomato Salad V² AVG shaved baby fennel, heirloom grape tomatoes, sliced red onions, apple cider vinaigrette

Grilled & Chilled Asparagus V AVG lemon aïoli

Citrus Marinated Chicken Breast AVG artichokes, charred oranges

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

Bow Tie Pasta V² broccoli, roasted tomatoes, mushrooms, fresh herbs, lemon and olive oil sauce

Chocolate Chip Cookies & Double Chocolate Brownies V

Gluten Free Pasta available upon request

V Vegetarian V² Vegan AVG Avoiding Gluten

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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 guest

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

Baby Field Greens Salad V² AVG tomatoes, cucumbers, carrots, balsamic vinaigrette

Nacho Bar AVG corn tortillas, chili, cheese sauce, sour cream, sliced jalapeños, salsa fresca

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

Grilled Bratwurst caramelized onions, assorted mustards

Italian Beef giardiniera, hoagie rolls

Chocolate Chip Cookies & Brownies V

Upgrade your Chef's Table by adding on Beyond Brats 7.00 per guest
Gluten Free Buns available upon request

HOT ON DECK 55.00 per guest

Jalapeño Lime Greens Salad V² AVG crisp romaine, mixed greens, cherry tomatoes, cucumber, red peppers, carrots, jalapeño lime dressing

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

Ooey Gooey Mac N' Cheese V three cheese cavatappi pasta, panko herb bread crumbs

Sandwiches choose three | +7.00 for each additional choice

- **Italian Panini** capicola, salami, ham, provolone cheese, roasted red pepper, giardiniera aïoli, ciabatta
- **Grilled Caprese** V fresh mozzarella cheese, roma tomato, basil, pesto aïoli, focaccia
- **Cheese Steak** thinly sliced sirloin steak, grilled peppers and onions, pepper jack cheese, hoagie
- **Grilled Portabella** V² grilled marinated portabella mushroom, zucchini, summer squash, roasted red pepper spread, toasted sunflower roll
- **Chicken Avocado Melt** roasted chicken, roasted red pepper, avocado spread, chipotle aïoli, Swiss cheese, tomato focaccia
- **Cuban** roasted pork, ham, Swiss cheese, pickle, dijon mustard, telera roll
- **Four Cheese Grilled Cheese** AVG tomato jam, American, Cheddar, Provolone and Swiss cheeses, gluten free bread

House-Made Potato Chips V

Assorted Cookies V

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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 guest

Gourmet Sandwiches **choose three | minimum 25 sandwiches per choice**

- **Chicken Pesto Sandwich** tomato, mozzarella cheese
- **Roasted Sirloin Sandwich** vine-ripe tomato, arugula, pickled red onion, horseradish cream
- **Smoked Ham & Swiss Cheese Sandwich** mustard-butter, pretzel bun
- **Italian Grinder Sandwich** ham, capicola, salami, provolone, cheese, lettuce, tomato, hoagie roll
- **Grilled Vegetable Sandwich** (V²) balsamic reduction, garlic hummus spread, ciabatta bread
- **House Smoked Roasted Turkey & Apple Sandwich** field greens, Brie cheese
- **Turkey Club Wrap** (AVG) turkey, bacon, lettuce, tomato herb aïoli, gluten-free tortilla

Farmer Salads **choose one**

- Coleslaw (V) (AVG)
- Creamy Potato Salad (V) (AVG)
- Seasonal Fruit Salad (V²) (AVG)
- Vegetable Pasta Salad (V²)

Chips **choose one**

- Kettle Chips (V)
- Sun Chips (V)

Desserts **choose one**

- Double Chocolate Brownies (V)
- Chocolate Chip Cookies (V)
- Protein Bars (V)

BURRITO BOWL 42.00 per guest

- Carne Asada (AVG)
- Chicken Tinga (AVG)
- Impossible Chorizo (V²) (AVG)
- Cilantro Lime Rice (V) (AVG)
- Black Beans (V) (AVG)

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

Upgrade and add Tortilla Chips & Guacamole (V) (AVG) 9.00 per guest

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RECEPTIONS REINVENTED

RECEPTION MENUS

Minimum of 25 pieces are required. Pricing per piece.

COLD SELECTIONS

Smoked Salmon Poke (AVG) pickled radish, edamame, mango, green onion, soy aïoli, sesame **9.00**

Boursin Stuffed Peppadew (V) (AVG) **6.00**

Sesame-Seared Tuna mango relish, crisp wonton **7.00 p**

Individual Market Vegetable Crudités Shooter (V) (AVG) choice of ranch or hummus **6.00**

Traditional Poached Shrimp (AVG) zesty cocktail sauce **7.00**

Mini Lobster Roll toasted New England bun **9.00**

Antipasti Skewer (AVG) **6.00**

Blackened Watermelon (V²) (AVG) cucumber relish, rice cracker **5.00**

Peppered Brie (V) berry compote, toasted brioche **5.00**

Caprese Skewer (V) (AVG) tomato, mozzarella cheese, basil, balsamic reduction **5.00**

Tomato Bruschetta (V²) garlic, tomato, basil **5.00**

California Rolls wasabi crema **market price**

Spicy Tuna Roll wasabi crema **market price**

HOT SELECTIONS

Firecracker Shrimp sweet Thai chili, soy aïoli **7.00**

Crab Cake lemon aïoli **7.00**

Mini Chicken Tinga Nacho (AVG) pico de gallo, queso fresco, chicken tinga, sour cream **6.00**

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

Beef Empanada red pepper sauce **7.00**

Vegetable Samosa (V) curry yogurt dipping sauce **6.00**

Beef Wellington horseradish cream, red wine reduction **6.00**

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

Arancini (V) zucchini, lemon, mozzarella cheese tomato dipping sauce **5.00**

Four Cheese Tomato Melt (V) tomato jam, four cheeses, toasted brioche **5.00**

Bacon-Wrapped Dates (AVG) roasted red pepper coulis **5.00**

Spinach-Stuffed Cremini Mushroom Cap (V) (AVG) **5.00**

Barbecue Brisket "Mac N' Cheese" Bites barbecue ranch dip **6.00**

Mini Vienna Hot Dogs Chicago relish **6.00**

Vegetable Spring Roll (V²) sweet chili sauce **6.00**

Blackened Chicken Skewer (AVG) mango salsa **7.00**

Artichoke Beignet (AVG) lemon aïoli **6.00**

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RECEPTIONS REINVENTED

RECEPTION STATIONS

Stations to be paired with passed hors d'oeuvres or in groupings of 3 to 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 guest. Served for a **minimum of 25 guests.**

CLASSIC DISPLAY OF IMPORTED & DOMESTIC CHEESES (V) 19.00 per guest

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

MARKET FRESH VEGETABLE CRUDITÉS (V) (AVG) 12.00 per guest

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

TASTE OF THE MEDITERRANEAN (V²) 16.00 per guest

Flatbreads, crostinis, French baguette, hummus, Chef's selection roasted vegetables, tomato, cucumber, parsley relish, lemon vinaigrette

ANTIPASTI 22.00 per guest

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

BUILD-YOUR-OWN SALAD BAR 18.00 per guest

Mixed baby greens, romaine lettuce, grilled chicken, applewood smoked bacon, Cheddar cheese, shaved Parmesan Cheese, shaved carrots, grape tomatoes, cucumbers, red onions, balsamic vinaigrette, ranch dressing

add steak or shrimp | 6.00 per guesrt

add Chef Attendant to hand-make salads | 200.00 per Chef

MEATBALL BAR 16.00 per guest

Beef Meatballs vodka cream sauce, mini hoagie rolls

Plant-Based Meatballs (V²) basil pomodoro sauce, mini hoagie rolls

Pork Meatballs Thai barbecue sauce, mini hoagie rolls

BUILD-YOUR-OWN MINI CHICAGO HOT DOG STATION 12.00 per guest

Chicago garnishes

DIM SUM STATION 25.00 per guest

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

KOREAN BEEF WRAP STATION 20.00 per guest

ginger glazed beef, bibb lettuce, pickled carrots, fresh jalapeño, cilantro, ginger sauce, toasted sesame

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RECEPTIONS REINVENTED

RECEPTION STATIONS, CONTINUED

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

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SEAFOOD STATION (AVG) market price

Jumbo Gulf Shrimp cocktail sauce, lemons

Freshly Shucked Oysters on the Half Shell mignonette, lemons

ARTISAN BAVARIAN PRETZEL STATION (V) 14.00 per guest

Traditional Salted Bavarian brown mustard, beer pub cheese

Cinnamon Sugar vanilla bean sauce

PASTA STATION 21.00 per guest

Cavatappi Pasta Italian sausage bolognese

Farfalle Pasta wild mushrooms, chicken alfredo

Penne Pasta (V²) seasonal roasted vegetables, pesto

Crushed Red Pepper & Parmesan Cheese

TACO BAR 28.00 per guest

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

Upgrade with a Chef Attendant | 200.00 per Chef

Upgrade your station with Tortilla Chips & Guacamole (V²) (AVG) | 9.00 per guest

SLIDER STATION 29.00 per guest

Mini Cheddar Burger cheddar cheese, caramelized onions, aïoli, brioche bun

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

Baby Bella Slider (V) baby portabella, Swiss cheese, balsamic glaze, roasted red pepper, garlic aïoli

Upgrade your station and add Mini Lobster Roll | 8.00 per guest

FRY BAR STATION 12.00 per guest | Pick 2

Waffle Fries

Sweet Poato Fries

Tater Tots

bacon, shredded cheddar, green onions, ketchup, sour cream, cheese sauce

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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 | serves approximately 20 guests
Creamed horseradish, mustard and miniature rolls

HOUSE-SMOKED SUCKLING PIG market price | serves approximately 40 guests
Smoked roasted suckling pig, assorted barbecue sauces, apricot chutney, mini rolls

ROASTED TURKEY BREAST 250.00 | serves approximately 25 guests
Buttermilk biscuits, apricot cranberry chutney, mustard

KOREAN BARBECUE GLAZED PORK LOIN
280.00 | serves approximately 30 guests
Asian slaw, steamed buns

PEPPER CRUSTED SMOKED SALMON 475.00 | serves approximately 25 guests
Dill lemon yogurt, pita bread

HERB CRUSTED AUSTRALIAN RACK OF LAMB
700.00 | serves approximately 25 guests

HOUSE-SMOKED BEEF BRISKET 365.00 | serves approximately 25 guests
Housemade barbecue sauce, pickles, soft dinner rolls

NEW YORK STRIP LOIN 595.00 | serves approximately 25 guests
Charred garlic demi, onion jam, Parker House rolls

GRILLED TOMAHAWK RIBEYE STEAK
1,500.00 | serves approximately 25 guests

HOUSE-SMOKED BONE-IN SHORT RIBS
975.00 | serves approximately 25 guests
Assorted barbecue sauces

Pair any selection with Chef's Seasonal Vegetables | 7.00 per guest

Pair any selection with Chef's Pasta Primavera | 5.00 per guest

V Vegetarian V2 Vegan AVG Avoiding Gluten

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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 guest

Grilled Sirloin (AVG) rosemary, garlic, lemon, cracked pepper

Chicken Vesuvio (AVG) chicken breast, potato wedges, garlic, peas, oregano

Farfalle Pasta (V²) marinara sauce

Vegetable Italian Chopped Salad (V²) (AVG) romaine, iceberg, cabbage, tomato, red onion, oregano, chickpeas, red wine vinaigrette

Balsamic Wild Mushrooms (V) (AVG) side of crumbled goat cheese

Grilled Asparagus (V) (AVG) pesto aïoli

Cannoli (V)

MESQUITE GRILL 52.00 per guest

Southwestern Salad (V²) (AVG) crisp romaine, black beans, roasted corn, red grape tomatoes, red onion, cucumber, tortilla strips, honey lime vinaigrette

Elotes (V) (AVG) corn, cotija cheese, cilantro, lime aïoli, chili powder

Crispy Tortilla Chips (V) (AVG) salsa roja, salsa verde, guacamole

Corn & Flour Tortillas (V²)

Chicken Fajitas (AVG) al carbon grilled chipotle chicken

Mesquite Smoked Brisket (AVG) slow smoked beef

Frijoles Refritos (V²) (AVG) home-style refried pinto beans

Cilantro Lime Rice (V²) (AVG)

Tres Leches Cake (V) sponge cake, sweet three milk blend

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

Upgrade your Chef's Table by adding on Impossible Chorizo (V) **| 7.00 per guest**

(V) Vegetarian (V²) Vegan (AVG) Avoiding Gluten

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.



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 guest

Iceberg Wedge (AVG) grape tomatoes, red onions, bacon, blue cheese dressing
12-Hour Brisket (AVG) traditional barbecue sauce
Carolina Pork (AVG) mustard barbecue
Baked Beans (AVG) applewood smoked bacon
Cole Slaw (V) (AVG)
Three Cheese Mac N' Cheese (V)
Sweet Corn Relish (V) (AVG)
Peach Cobbler (V) (AVG) fresh whipped cream

Include a Chef Attendant to hand-carve | 200.00 per Chef

Upgrade your Chef's Table by adding on Barbecue Spiced Grilled Vegetable Skewer (V²) (AVG) **| 7.00 per guest**

CHICAGO STEAKHOUSE 75.00 per guest

Mixed Greens Salad (V²) (AVG) tomatoes, cucumbers, carrots, balsamic vinaigrette
Caesar Salad crisp romaine, house-made croutons, Parmesan dressing
Chilled Jumbo Shrimp (AVG) classic cocktail sauce, fresh horseradish
Slow-Cooked Prime Rib (AVG) chef-carved prime rib, rosemary demi, horseradish cream
Roasted Lemon Chicken (AVG) natural jus, roasted potatoes
Creamed Spinach (V) (AVG) fennel béchamel sauce
Loaded Mini Baked Potatoes (AVG) sour cream, green onion, bacon, Cheddar cheese
Red Wine-Braised Wild Mushrooms (V²) (AVG) shallots
Cheesecake (V) raspberry sauce, whipped cream

Chef Attendant Required | 200.00 per Chef for 2-hours

Upgrade your Chef's Table with Vegan Pasta Primavera (V²) **| 5.00 per guest**

(V) Vegetarian (V²) Vegan (AVG) Avoiding Gluten

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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 (V) 14.00 per guest

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

SIGNATURE DESSERTS (V) 20.00 per guest

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

CUPCAKE BAR (V) 14.00 per guest

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

ICE CREAM SUNDAE BAR (V) 19.00 per guest

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 guest

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 25 guests

Mini Fruit Tartlets (V) **6.00 per piece**

Churro Bites (V) chocolate dipping sauce **5.00 per piece**

Apple Crumb Tarts (V) **5.00 per piece**

Assorted Cake Pops (V) **6.00 per piece**

Mini Chocolate Ganache Tartlets (V) **6.00 per piece**

(V) Vegetarian (V²) Vegan (AVG) Avoiding Gluten

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BEVERAGES

BAR SELECTIONS

PACKAGE BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Tea Service

4-hours of service | 10.00 | additional 3.00 per hour

Coffee, Decaffeinated Coffee, Tea, Assorted Sodas and Water Station

4-hours of service | 15.00 | additional 3.00 per hour

Upgrade your Beverage Service with Bottled Water

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 water station. **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

Upgrade your Bar Service Package with assorted NÜTRL Vodka Seltzers

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**

NÜTRL Vodka Seltzers 14.00 each

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

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

Additional 200.00 bartender fee applies

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