

# WRIGLEY FIELD

## EVENTS™

### CATERING & PRIVATE EVENTS MENU



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# FULL CATERING MENU

*You're invited*

## BREAKFAST

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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**

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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 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**

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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.

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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**

*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.*

# 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**

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# 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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