Wine Room

Private / 12 Seated
Rutherford Room

Private / 52 Seated / 50 Cocktail
The Lounge

Semi-Private / 30 Cocktail
East Bar

Semi-Private / 20–120 Cocktail
<table>
<thead>
<tr>
<th>Wine Room</th>
<th>Private</th>
<th>12 Seated</th>
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</thead>
<tbody>
<tr>
<td>West Room</td>
<td>Private</td>
<td>16 Seated</td>
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<tr>
<td>East Room</td>
<td>Private</td>
<td>28 Seated</td>
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<td></td>
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<td>20 Cocktail</td>
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<tr>
<td>Rutherford Room</td>
<td>Private</td>
<td>52 Seated</td>
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<td></td>
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<td>50 Cocktail</td>
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<tr>
<td>Lounge</td>
<td>Semi–Private</td>
<td>30 Cocktail</td>
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<tr>
<td>East Bar</td>
<td>Semi–Private</td>
<td>20–120 Cocktail</td>
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<tr>
<td>Patio</td>
<td>Private</td>
<td>32 Seated</td>
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<td></td>
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<td>40 Cocktail</td>
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<tr>
<td>Buy Out</td>
<td>Private</td>
<td>178 Seated</td>
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<td></td>
<td></td>
<td>250 Cocktail</td>
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</tbody>
</table>
- **The Bean** $35
  Coffee, tea and soft drinks included

  - **Soup or Salad**
    Hosts choice of one

    **Soup of the Day**

    **House Salad**

    **Caesar Salad**
    parmesan, garlic crouton

  - **Entrée**

    **All American Burger**
    black angus beef, cheddar, lettuce, tomato

    **Today’s Fish Sandwich**
    lettuce, tomato, onion, remoulade

    **Chicken Dip**
    rotisserie chicken, jack cheese, mayo, tomato
    onion, arugula, chicken au jus

    **Veggie Burger**
    made fresh with rice, beans, walnuts, sweet potatoes,
    wild mushrooms, jalapeño mayo, cheddar

  - **Dessert**

    **Shared Skillet Cookie**
    with vanilla ice cream
    (individual style available)

- **The 20 North** $45
  Coffee, tea and soft drinks included

  - **Soup or Salad**
    Hosts choice of one

    **Soup of the Day**

    **House Salad**

    **Wrightwood Salad**
    tomatoes, craisins, avocado, goat cheese
    corn, almonds, citrus vinaigrette
    cornbread crouton

    **Caesar Salad**
    parmesan, garlic crouton

  - **Entrée**

    **Crab Cake**
    jumbo lump, remoulade, french fries

    **Chicken**
    from the rotisserie, mashed potatoes, jus

    **Three Cheese Ravioli**
    seasonal vegetables, basil

  - **Dessert**
    Hosts choice of one

    **Shared Skillet Cookie**
    with vanilla ice cream
    (individual style available)

    **Seasonal Fruit & Mascarpone**

    **Flourless Chocolate Cake**
    chocolate drizzle, fresh whipped cream

*available for lunch service only*
The Grant Park $65
Coffee, tea and soft drinks included

- Soup or Salad -
  Hosts choice of one
  
  Soup of the Day
  
  House Salad
  
  Kale Salad
  curly kale, napa cabbage, carrots, grapes, roasted peanut dressing
  
  Caesar Salad
  parmesan, garlic crouton

- Entrée -
  
  Chicken
  from the rotisserie, jus
  
  Three Cheese Ravioli
  seasonal vegetables, basil
  
  Fresh Fish of the Day
  seasonal selection

- Side Items -
  Hosts choice of two
  
  Roasted Cauliflower
  
  Broccolini
  
  Roasted Brussels Sprouts
  
  Grilled Asparagus
  
  Mashed Potatoes

- Dessert -
  Hosts choice of one
  
  Shared Skillet Cookie
  with vanilla ice cream
  (individual style available)
  
  Seasonal Fruit & Mascarpone
  
  Flourless Chocolate Cake
  chocolate drizzle, fresh whipped cream
**The Michigan Ave $80**
*Coffee, tea and soft drinks included*

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**Starters –**
*Hosts choice of two*

- Lobster Deviled Eggs
- Crab Toast
- Prosciutto Wrapped Asparagus
- Caprese Bruschetta
- Chicken Thigh Croquette
- Bacon Wrapped Dates
- Stuffed Mushrooms
- Stuffed Peppers
- Chickpea Fritters

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**Soup or Salad –**
*Hosts choice of one*

- **Soup of the Day**
- **Wedge Salad**
  - marinated tomatoes, hard cooked egg
  - smoked bacon, Maytag blue cheese
- **Wrightwood Salad**
  - tomatoes, craisins, avocado
  - goat cheese, corn, almonds, citrus vinaigrette
  - cornbread croutons
- **Caesar Salad**
  - parmesan, garlic crouton

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**Entrée –**

- **Chicken**
  - from the rotisserie, jus

- **Three Cheese Ravioli**
  - seasonal vegetables, basil

- **Fresh Fish of the Day**
  - seasonal selection

- **Filet Mignon**
  - 8 oz - truffle béarnaise
  (+ $5 per guest)

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**Side Items –**
*Hosts choice of two*

- Roasted Cauliflower
- Broccolini
- Roasted Brussels Sprouts
- Grilled Asparagus
- Mashed Potatoes

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**Dessert –**
*Hosts choice of one*

- Seasonal Fruit & Mascarpone
- Shared Skillet Cookie  *with vanilla ice cream*
- Flourless Chocolate Cake  *chocolate drizzle, fresh whipped cream*
- Almond Tres Leches  *tres leches style almond cake, fresh berries, fresh whipped cream*

* (individual style available)
THE MILLENNIUM $100
Coffee, tea and soft drinks included. Champagne Toast

--- Starters ---
Hosts choice of three

Lobster Deviled Eggs
Crab Toast
Prosciutto Wrapped Asparagus
Caprese Bruschetta
Chicken Thigh Brochette
Bacon Wrapped Dates
Stuffed Mushrooms
Stuffed Peppers
Chickpea Fritters

--- Soup or Salad ---
Hosts choice of salad
Guests choice of soup or salad

Wedge Salad
marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

Wrightwood Salad
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

Caesar Salad
parmesan, garlic crouton

--- Entrée ---

Pork Chop
grilled, cider jus

Filet Mignon
8 oz - truffle béarnaise

No. 8 Tuna
nori crusted, kimchi rice, sesame-soy teriyaki

Ribeye
16 oz boneless

--- Side Items ---
Hosts choice of three

Grilled Asparagus
Creamed Spinach
Broccolini
Roasted Cauliflower
Roasted Brussels Sprouts
Spaetzle Mac n’ Cheese
Mashed Potatoes
Coleslaw

--- Dessert ---
Hosts choice of one

Seasonal Fruit & Mascarpone
Shared Skillet Cookie with vanilla ice cream*
Flourless Chocolate Cake chocolate drizzle,
fresh whipped cream
Almond Tres Leches tres leches style almond cake,
fresh berries, fresh whipped cream

*(individual style available)
**Chef’s Dinner $120**

Coffee, tea and soft drinks included. Champagne Toast

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**Soup or Salad**

- Hosts choice of salad
- Guests choice of soup or salad

- **Wedge Salad**
  - marinated tomatoes, hard cooked egg
  - smoked bacon, maytag blue cheese

- **Wrightwood Salad**
  - tomatoes, craisins, avocado
  - goat cheese, corn, almonds, citrus vinaigrette
  - cornbread croutons

- **Caesar Salad**
  - parmesan, garlic crouton

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**Starters**

Hosts choice of

A Selection of Five Hors d’oeuvres

Please see page 15 for selections

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**Entrée**

- **Filet Mignon**
  - 8 oz ~ truffle béarnaise, loaded baked potato

- **The Remington**
  - 18 oz ~ dry aged prime bone in strip, loaded baked potato

- **Branzino**
  - sea bass, asparagus, tomato, lemon butter

- **Chef’s Fresh Fish**
  - scampi style, asparagus

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**Dessert**

Hosts choice of two

- **Seasonal Fruit & Mascarpone**
- **Chocolate Chip Cookie**
  - with vanilla ice cream

- **Flourless Chocolate Cake**
  - chocolate drizzle, fresh whipped cream

- **Almond Tres Leches**
  - tres leches style almond cake,
  - fresh berries, fresh whipped cream

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**Chef’s Dinner**

$120

Coffee, tea and soft drinks included. Champagne Toast
Buffet & Family Style Menus

Dinner $55
Groups of 20+
Coffee, tea and soft drinks included

--- Salad ---
Kale: curly kale, napa cabbage, carrots, grapes, roasted peanut dressing
Wrightwood tomatoes, raisins, avocado, goat cheese, corn,
almonds, citrus vinaigrette, cornbread croutons

--- Entrée ---
Salmon: salsa verde, asparagus, oyster mushrooms
Chicken: from the rotisserie, jus

--- Side Items ---
Grilled Asparagus
Mashed Potatoes

--- Dessert ---
Hosts choice of two
House Made Chocolate Chip Cookies
Nutella Brownie Bites
Key Lime Pie Bites
Carrot Cake Bites
Donut Holes

--- Add-ons ---
Rotisserie Beef Tenderloin $30
horseradish sauce, red wine onions, brioche buns
Rotisserie Prime Rib $25
horseradish, beef jus
Bone In Ham $15
clove mustard sauce
Rotisserie Pork Loin $15
spice rubbed, lime, chipotle sauce
Garlic-Herb Leg of Lamb $20
chimichurri

Breakfast $35
Groups of 20+
Coffee, tea and orange juice included

Scrambled Farm Eggs
French Toast
Hashbrown Casserole
Applewood Smoked Bacon
Pork Sausage
Assorted Breakfast Pastries
Granola Yogurt Parfaits

--- a La Carte ---
Monkey Bread $5
Assorted Bagels $5
Waffles $5
Cheese Blintzes $5
Jumbo Shrimp Cocktail $5
Smoked Salmon $8
Assorted Raw Bar Platter $18

Lunch $30
Groups of 20+
Coffee, tea and soft drinks included

House Salad
Assorted Sandwiches
House Made Chips & Salsa
Coleslaw
House Made Chocolate Chip Cookies
Nutella Brownie Bites
**Continental Breakfast $18**
*Can be served buffet or family style*
*Coffee, tea and juice included*

- Granola Yogurt Parfaits
- Fresh Sliced Fruit
- Bagels and Herb Cream Cheese
- Fresh Baked Croissants, Muffins, Danish Coffee Cake
- Smoked Salmon Platter *(add $6 per guest)*
- Shrimp Cocktail *(add $4 per guest)*

**Plated Breakfast $21**
*Coffee, tea and juice included*

- **To Start**
  - *Hosts choice of one*
  - Monkey Bread
  - Blueberry Cornbread

- **Choice of**
  - 2 Farm Eggs Your Way
    - hash browns, bacon, sausage, choice of toast
  - Buttermilk Pancakes
    - bacon, sausage, maple syrup
  - Granola Yogurt Parfait
    - greek yogurt, housemade granola, artisanal honey
**Hors d’Oeuvres $90**

*Priced per platter (two dozen) unless noted.*

(*) indicates three dozen.

### Meat

- **Prosciutto Stuffed Mushrooms** garlic breadcrumbs *
- **Bacon Wrapped Dates** balsamic reduction *
- **Rotisserrie Chicken Salad** curry mayo, celery, dried cranberry
- **Chicken Thigh Brochettes** *aji amarillo, pineapple, peppers*
- **Beef Brochettes** chipotle, cilantro, onion
- **Prosciutto Wrapped Asparagus** balsamic glaze
- **Prosciutto, Fontina, Truffle Honey Toast**

### Sliders $120

- **Fried Chicken** buttermilk, pickle, black pepper mayo
- **Turkey Burger** asian coleslaw, spicy mayo
- **Bacon Cheeseburger** special sauce, pickle
- **Filet Mignon** blue cheese, candied red onion (+$30)

### Vegetarian

- **Stuffed Mushrooms** garlic bread crumbs*
- **Seasonal Vegetable Bruschetta**
- **Herbed Egg Salad** toasted rye *
- **Veggie Burger Sliders** jalapeño mayo, pickle
- **Stuffed Peppers** goat cheese, lemon zest, fresh herbs *
- **Goat Cheese and Tapenade Toast** *
- **Ricotta and Honey Toast** *
- **Arancini**

### Vegan

- **Chickpea Fritters** smoked tomato dip *
- **Cold Soba Salad**
- **Tapenade Bruschetta** *
- **Capreze Bruschetta** extra virgin olive oil, balsamic
- **Avocado Toast** everything bagel seasoning and radish

### Seafood

- **Crab Toast** jumbo lump crab, avocado puree, lime
- **Oysters Rockefeller**
- **Lobster Deviled Eggs**
- **Smoked Trout Deviled Eggs**
- **Crab Cake Bites** remoulade
- **Salmon Tartare** chive, mustard, caper, hard-boiled egg
- **Tuna Poke Canape** avocado, nori, macadamia nuts soy ginger vinaigrette

### Sliders $120

- **Blackened Mahi** lettuce, tomato, remoulade
- **Ahi Tuna** sesame seed crust, wasabi mayo
- **Salmon** mustard glaze, coleslaw

### Platters & Additions

- **Family Style Platters—Stationed**
- **Assorted Cheese Platter** dried fruits, nuts, toast
- **Hummus—Vegetable Platter** yogurt dipping sauce
- **East & West Coast Oysters** cocktail sauce, mignonette
- **Veggie Quesadilla** peppers, onions, pepper jack
- **Tuna Poke** avocado, nori, macadamia nuts, soy ginger vinaigrette
- **Guacamole** avocado, jalapeño, onion, tomato, cilantro
- **Seasonal Ceviche**

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*With Dinners:*

*No Family Style (unless mentioned)*

*No sliders*
Beverage Packages

Host or cash bar available. Host bars are based on consumption and can be customized based on your preferences or budget. Please see below for bar packages options.

- **Package A** -
  Select Beer and Wine, Non-Alcoholic Beverages
  
  2 Hours $30  
  3 Hours $38  
  4 Hours $45

- **Package B** -
  Premium liquor, Select Beer and Wine, Non-Alcoholic Beverages
  Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption
  
  2 Hours $38  
  3 Hours $45  
  4 Hours $54

- **Package C** -
  Super Premium liquor, Select Beer and Wine, Non-Alcoholic Beverages
  Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption
  
  2 Hours $44  
  3 Hours $55  
  4 Hours $66

- **Refreshers** -
  Bloody Mary’s, Mimosas, Bellinis, Juice
  
  2 Hours $25

- **a La Carte** -
  Champagne Toast $8
  Champagne Reception $20
  Aperitifs ~ On Consumption
**Event Space Quick Reference**

**Wine Room**
12 Seated
Private

**West Room**
16 Seated
Private

**East Room**
28 Seated, 20 Cocktail
Private

*Not to scale*
Event Space Quick Reference

Rutherford Room
52 Seated, 50 Cocktail
Private

Lounge
30 Cocktail
Semi-Private

Buyout
178 Seated, 250 Cocktail
Private

*Not to scale