

*Private Events*

# REMINGTON'S

*Mallory McSweeney*

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## LUNCH MENU A \$35

*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*

BRUSSELS SPROUTS

*lightly blanched sprouts, dried blueberries, bacon  
almonds, manchego cheese, lemon vinaigrette*

### – *Entree* –

ALL AMERICAN BURGER

*certified angus beef, mayo, mustard, lettuce  
tomato, pickle and onion*

TODAY'S FISH SANDWICH

*lettuce, tomato, onion, remoulade*

WRIGHTWOOD SALAD

*rotisserie chicken, tomatoes, raisins, avocado  
goat cheese, corn, almonds, citrus vinaigrette  
cornbread croutons*

### – *Dessert* –

SHARED SKILLET COOKIE

*with vanilla ice cream*

## LUNCH MENU B \$45

*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*

BRUSSELS SPROUTS

*lightly blanched sprouts, dried blueberries, bacon  
almonds, manchego cheese, lemon vinaigrette*

### – *Entree* –

CRAB CAKE

*jumbo lump, remoulade, french fries*

CHICKEN

*from the rotisserie, mashed potatoes, jus*

THREE CHEESE RAVIOLI

*local summer vegetables, basil, chili flakes*

### – *Dessert* –

*Hosts choice of one*

SHARED SKILLET COOKIE

*with vanilla ice cream*

SEASONAL FRUIT

& MASCARPONE

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DINNER MENU A \$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*

– *Entree* –

CHICKEN

*from the rotisserie, jus*

THREE CHEESE RAVIOLI

*local summer vegetables, basil, chili flakes*

FRESH FISH OF THE DAY

*seasonal selection*

– *Side Items* –

*Hosts choice of one*

BROCCOLINI

MASHED POTATOES

– *Dessert* –

*Hosts choice of one*

SHARED SKILLET COOKIE

*with vanilla ice cream*

SEASONAL FRUIT

& MASCARPONE

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## DINNER MENU B \$80

*Coffee, tea and soft drinks included*

### *– 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, raisins, avocado  
goat cheese, corn, almonds, citrus vinaigrette  
cornbread croutons*

### *– Starters –*

*Hosts choice of two*

LOBSTER DEVILED EGGS

CRAB TOAST

OYSTERS

PROSCIUTTO WRAPPED ASPARAGUS

TUNA POKE CANAPE

WILD MUSHROOM BRUSCHETTA

CAPRESE BROCHETTE

CHICKEN BROCHETTE

STEAK TARTARE

### *– Entree –*

CHICKEN

*from the rotisserie, jus*

THREE CHEESE RAVIOLI

*local summer vegetables, basil, chili flakes*

FRESH FISH OF THE DAY

*seasonal selection*

FILET MIGNON

*8 oz ~ truffle béarnaise*

*~ add \$5 ~*

### *– Side Items –*

*Hosts choice of two*

BROCCOLINI

MASHED POTATOES

COLESLAW

### *– Dessert –*

*Hosts choice of one*

SHARED SKILLET COOKIE

*with vanilla ice cream*

CHOCOLATE BUDINO

*coffee sauce, hazelnut gelato, sea salt*

SEASONAL FRUIT

& MASCARPONE

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DINNER MENU C \$ 1 0 0  
*Coffee, tea and soft drinks included. Champagne Toast*

– *Soup or Salad* –

*Hosts choice of salad*  
*Guests choice of soup or salad*

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*

– *Starters* –

*Hosts choice of three*

LOBSTER DEVILED EGGS  
CRAB TOAST  
OYSTERS  
PROSCIUTTO WRAPPED ASPARAGUS  
TUNA POKE CANAPE  
WILD MUSHROOM BRUSCHETTA  
CAPRESE BROCHETTE  
CHICKEN BROCHETTE  
STEAK TARTARE

– *Entree* –

CRAB CAKES  
*jumbo lump, remoulade*

FILET MIGNON  
*8 oz ~ truffle béarnaise*

BRANZINO  
*sea bass, lemon butter*

THE REMINGTON  
*18 oz ~ dry aged prime bone in strip*  
*~ add \$8 ~*

– *Side Items* –

*Hosts choice of three*

BROCCOLINI  
GRILLED ASPARAGUS  
CREAMED SPINACH  
ROASTED BRUSSELS SPROUTS  
MASHED POTATOES  
COLESLAW  
FRIES

– *Dessert* –

*Hosts choice of one*

SHARED SKILLET COOKIE  
*with vanilla ice cream*

CHOCOLATE BUDINO  
*coffee sauce, hazelnut gelato, sea salt*

SEASONAL FRUIT & MASCARPONE

ALMOND TRES LECHEs  
*tres leches style almond cake, fresh berries*  
*whipped cream*

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## DINNER BUFFET \$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*

### – *Entree* –

#### SALMON

*salsa verde, asparagus, oyster mushrooms*

#### CHICKEN

*from the rotisserie, mashed potatoes, jus*

### – *Side Items* –

#### BROCCOLINI

#### COLESLAW

### – *Dessert* –

#### ASSORTED DESSERT BARS

#### CARROT CAKE

#### CHOCOLATE PEANUT BUTTER PIE

#### KEY LIME PIE

#### NUTELLA BROWNIES

## BREAKFAST BUFFET \$35

GROUPS OF 20+

*Coffee, tea and soft drinks included*

#### SCRAMBLED EGGS

#### POTATOES

#### BACON OR SAUSAGE

#### TOAST

#### FRESH FRUIT

#### ASSORTED PASTRIES

#### GRANOLA

### – *a La Carte* –

#### MONKEY BREAD \$5

#### ASSORTED BAGELS \$5

#### SMOKED SALMON \$8

#### FRENCH TOAST \$8

#### JUMBO SHRIMP COCKTAIL \$7

#### ASSORTED RAW BAR PLATTER \$18

### – *Refreshers* –

*Two Hours \$18*

#### BLOODY MARY'S

#### MIMOSAS

#### BELLINIS

#### JUICE

## LUNCH BUFFET \$30

GROUPS OF 20+

*Coffee, tea and soft drinks included*

#### HOUSE SALAD

#### ASSORTED SANDWICHES

#### COLESLAW

#### ASSORTED COOKIES



## HORS D'OEUVRES \$90

*Priced per platter (two dozen) unless noted. Stationed or passed unless noted*

*(\*\*\*) indicates three dozen. (\*) indicates a stationed only item*

### *– Meat –*

PROSCIUTTO WRAPPED ASPARAGUS\*\*\*

STEAK BROCHETTE

STEAK TARTARE

CHICKEN BROCHETTE

TRUFFLE CHICKEN SALAD

PEPPER CRUSTED SIRLOIN CROSTINI

CHICKEN SLIDERS

### *– Vegetarian –*

SPINACH ARTICHOKE DIP\*

PIMENTO CHEESE HUSHPUPPYS\*\*\*

WILD MUSHROOM BRUSCHETTA\*\*\*

GOAT CHEESE AND LEEK  
CUSTARD TARTLETS

BEET TARTARE

CAPRESE BROCHETTE\*\*\*

GUACAMOLE\*

### *– Fish –*

CRAB CAKE BITES

LOBSTER DEVILED EGGS

MARINATED MUSSELS

SHRIMP SALAD

JUMBO SHRIMP COCKTAIL

CRAB TOAST

TUNA POKE\*

OYSTERS

### *– Platters & Additions –*

RAW BAR ASSORTMENT \$120

PRESSED SUSHI ASSORTMENT \$120

FRESH FRUIT & CHEESE \$85

SEASONAL RAW VEGETABLES  
& HOUSEMADE DIPS \$75

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## 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

### *– a La Carte –*

CHAMPAGNE TOAST \$8  
CHAMPAGNE RECEPTION \$20  
APERITIFS ~ ON CONSUMPTION

