

EVENTS AT —theVVit—

201 N. State Street | Chicago, IL | 60601

www.thewithotel.com

HOLIDAY HORS D'OEUVRES

\$8 PER PIECE | 25 PIECE MINIMUM

Smoked Sturgeon Blini | Cucumber, Lemon Crème Fraîche, Chives

Lobster Rangoon | Fried Lobster Dumpling, Tarragon Mascarpone, Pickled Fennel

Hot Smoked Duck Breast Tostada | Preserved Tomatoes, Spiced Peach Jam, Jalapeño, Fried Tortilla

RECEPTION STATIONS

HOLIDAY BRANDIED HAM \$31 PER GUEST

Brandy Soaked Ham

House-made Smoked Sausage, Roasted Grape and Shallot Relish, Pickled Mustard Seeds
Fried Potatoes, Caramelized Onions, Hearty Herbs
Creamed Spinach and Leeks
Maple Glazed Acorn Squash, Hazelnut Aillade
Artisanal Bread and Rolls, Butter

ROASTED TURKEY STATION \$28 PER GUEST

Roasted Turkey Breast, Brussels Sprout Slaw, Gravy
Maple Glazed Baby Carrots, Cardamom, Thyme
Whipped Sweet Potatoes, Fried Sage Gremolata
Savory Bacon Roasted Apples, Endive, Citrus
Cranberry, Orange, Cognac Relish
Rye Bread Stuffing

PLATED HOLIDAY DINNER

SOUP

Cream of Cauliflower Soup | Marsala Raisins, Marcona Almonds, Basil Oil

SALAD

Winter Apple Salad | Endive, Frisée, Grilled Radicchio, Parsley, Mandarins, Banyuls Vinaigrette

ENTRÉES

Red Wine Braised Short Rib | Charred Carrot Purée, Grilled Trumpet Mushrooms, Turnips | \$95 per guest Pan Roasted Halibut | Golden Beet Puree, Endive, Green Beans, Pickled Ramps | \$110 per guest

DESSERT

Holiday Inspired Mignardise | Chef's Selection of Cookies and Confections | \$6 per guest





DESSERT ENHANCEMENTS

BY THE FIRE STATION \$18 PER GUEST

Peanut Butter Oat Stuffed S'more Cookies

Dark Chocolate Strawberry S'more Trifle | Dark Chocolate Crèmeux, Honey Roasted Strawberries, Cocoa Graham, Strawberry Fluff

Toasted Halva Tartlet | Caramelized White Chocolate Ganache, Sesame Halva, Toasted Crunchy Meringue **S'more Chocolate Bark** | Milk Chocolate, Graham, Toasted Marshmallow, Applewood Smoked Salt

A LA CARTE

Cinnamon-Sugar Shortbread Bark | \$3 per piece Salted Chocolate Chunk Cookies, Whipped Sweet Cream | \$3 per piece





COCKTAILS

ALL PACKAGE BARS INCLUDE CHOICE OF ONE COCKTAIL HOSTED BAR: \$14 PER COCKTAIL, SELECT ONE

DEATH BY OLD FASHIONED

Bourbon, House Demerara, Bolivian Cola Bitter, Orange Swath

TRADITIONAL MARGARITA

Tequila, Patron Citronge, Rich Simple, Lime Juice, Lime Wheel

SUNSET IN PARIS

Vodka Blood Orange Syrup, Lemon Juice, Prosecco, Lemon Twist

BARREL AGED NEGRONI

Roku Gin, Cherry Blossom Infused Blanc Vermouth, Aperol, Campari

BARREL AGED MANHATTAN

Jim Beam Legent, Falernum infused Tempus Fugit Vermouth, House Bitters

