



theWit

MORE EXPERIENCE THAN HOTEL

Meetings & Events Menu

201 N. State Street | Chicago, IL | 60601 | 312.239.9517



theWit

MORE EXPERIENCE THAN HOTEL

Breakfast	4-7
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Breakfast

Breakfast Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all breakfast menus. A \$150 fee will be added for groups below 20 guests. Served with fresh juices, freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Addison 44 per guest

Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Pastries Chocolate Almond Croissants, Muffins

Steel Cut Oatmeal Strawberries, Almonds, Brown Sugar

Mini Wheat Bagel Chicken Sausage, Egg White, Swiss Cheese

Mini Everything Bagel Smoked Salmon, Cucumber, Pea Shoots, Tomato, Red Onion, Dill Spread

Mini Jalapeño Cheddar Bagel Pepper Bacon, Egg, Cheddar

Sweet Butter, Preserves

Belmont 45 per guest

Seasonal Fresh Fruit, Mixed Berries

Pastries Plain Croissants, Muffins, English Muffins

Farm Fresh Scrambled Eggs

Breakfast Meats Brown Sugar Peppered Bacon, Chicken Apple Sausage

Roasted Breakfast Potatoes Sea Salt, Rosemary

Sweet Butter, Preserves, Cream Cheese

Halsted 58 per guest

Seasonal Fresh Fruit, Mixed Berries

House Made Fresh Pressed Juice Bottles

Kale, Spinach, Cucumber, Celery, Apple, Lemon

Carrot, Grapefruit, Ginger

Pineapple, Açai Berry, Cranberry, White Tea

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Steel Cut Oatmeal Sliced Strawberries, Banana, Brown Sugar, Toasted Almonds, Cinnamon

Farm Fresh Scrambled Eggs and Egg Whites

Crispy Fingerling Potatoes Lemon, Chili

Breakfast Meats Chicken Apple Sausage, Grilled Ham Steak

Smoked Salmon Mini Everything Bagels, Hard Boiled Eggs,

Shaved Red Onion, Cucumber, Pea Sprouts, Capers,

Sliced Tomatoes, Lemon-Dill Cream Cheese

Broadway 42 per guest

Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Pastries Bagels, Croissants, Muffins

Steel Cut Oatmeal Brown Sugar, Candied Pecans,

Cinnamon, Sliced Bananas

Cream Cheese, Sweet Butter, Preserves

Fullerton 58 per guest

Seasonal Fresh Fruit, Mixed Berries

House Made Fresh Pressed Juice Bottles

Kale, Spinach, Cucumber, Celery, Apple, Lemon

Carrot, Grapefruit, Ginger

Pineapple, Açai Berry, Cranberry, White Tea

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Muesli Almond, Blueberry

Whole Grain Waffle Sandwiches Peanut Butter, House Made Jelly

Farm Fresh Scrambled Eggs and Egg Whites

Crispy Fingerling Potatoes Lemon, Chili

Build Your Own Avocado Toast

Bread Toasted Sprouted Wheat, Sourdough, Rye

Protein Smoked Salmon, Bacon, Prosciutto

Vegetable Shaved Jalapeño, Pea Shoots, Heirloom Tomato,

Pickled Red Onion, Radish, Cucumber, Shaved Carrot, Roasted Beets

Cheese Goat, Mozzarella, Shaved Parmigiano Reggiano

Garnish Cilantro, Basil, Dill, Fennel, Crispy Chickpeas,

Toasted Pumpkin Seeds, Lemon

Breakfast Buffets

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Rush 52 per guest

Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Farm Fresh Scrambled Eggs

Breakfast Meats Chipotle Rubbed Bacon, Chorizo Patty

Roasted Breakfast Potatoes Sea Salt, Rosemary

Flour and Corn Tortillas

Toppings Salsa, Lime Crème, Fresh Avocados, Queso Fresco, Hot Sauce

Banana Nut Bread French Toast Nutella Maple Syrup

Lake Shore Drive 62 per guest

Seasonal Fresh Fruit, Mixed Berries

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Pastries Plain Croissants, Assorted Muffins, English Muffins

Steel Cut Oatmeal Sliced Strawberries, Banana, Brown Sugar, Toasted Almonds, Cinnamon Shaker

Farm Fresh Eggs and Omelets Cooked to Order

Fillers Bacon, Ham, Lobster, Mushrooms, Onions, Tomatoes, Bell Peppers, Spinach, Asparagus, Jalapeños, Cheddar, Swiss, Pepper Jack

Breakfast Meats Brown Sugar Peppered Bacon, Country Pork Sausage

Roasted Breakfast Potatoes Sea Salt, Rosemary

Sweet Butter, Preserves

Michigan Avenue 75 per guest

Seasonal Fresh Fruit, Mixed Berries

Pastries Plain Croissants, Assorted Muffins

Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola

Farm Fresh Scrambled Eggs

Breakfast Meats Brown Sugar Pepper Bacon, Chicken Apple Sausage

Roasted Breakfast Potatoes Sea Salt, Rosemary

Mini Everything Bagel Smoked Salmon, Cucumber, Pea Shoots, Tomato, Red Onion, Dill Spread

Lobster Benedict Roasted Tomato, Poached Egg, Béarnaise, Toasted English Muffin

Banana Nut French Toast Nutella Maple Syrup

Lemon-Oregano Chicken Roasted Red Pepper Sauce

Falafel Burnt Onion Marmalade, Tzatziki

Grilled New York Strip Roasted Root Vegetables, Lemon-Garlic Dill Butter

Tomato, Shaved Red Onion and Cucumber Salad Lemon-Oregano Vinaigrette

Traditional Caesar Salad Romaine, Parmigiano Reggiano, Shaved Crouton, Caesar Dressing

Sweet Butter, Preserves

Breakfast Enhancements

By the Dozen

Whole Fruit Bananas, Apples, Oranges, Pears	60 per dozen
Greek Yogurt Parfaits Fresh Fruit, Honey, House Made Granola	84 per dozen
Assorted Blended Fruit Yogurt Jars Seasonal	84 per dozen
House Made Granola 2% Milk, Whole Milk	84 per dozen
Steel Cut Oatmeal Strawberries, Almonds, Brown Sugar	96 per dozen
Fresh Pressed Juices Green, Antioxidant Berry, Carrot-Ginger	96 per dozen
Fresh Baked Muffins Assorted	84 per dozen
Fresh Baked Croissants Plain, Almond or Chocolate	84 per dozen
Assorted Bagels Cream Cheese	96 per dozen
Traditional Waffles, French Toast or Pancakes Pure Maple Syrup	96 per dozen
Freshly Baked Biscuits and Country Sausage Gravy	96 per dozen
Everything Bagel Sandwich Egg, Bacon, Pepper Jack Cheese, Arugula, Tomato, Avocado	144 per dozen
Breakfast Burrito Chorizo, Potatoes, Egg, Cheddar Cheese, Hot Sauce	144 per dozen
Croissant Sandwich Shaved Ham, Egg, Cheddar Cheese	120 per dozen
Traditional Eggs Benedict Toasted English Muffin, Canadian Bacon, Poached Egg, Hollandaise	144 per dozen

By the Guest

Roasted Breakfast Potatoes Sea Salt, Rosemary	5 per guest
Breakfast Meats Grilled Ham Steak, Bacon, Chorizo Patty, Country Sausage Links, Chicken Apple Sausage	7 per guest
Smoked Salmon Plain Bagel, Hard Boiled Egg, Red Onion, Cucumber, Pea Sprouts, Capers, Tomato, Lemon-Dill Cream Cheese	15 per guest
Omelet and Eggs Cooked to Order Bacon, Ham, Lobster, Mushroom, Tomato, Bell Pepper, Spinach, Asparagus, Jalapeño Cheddar, Swiss, Pepper Jack	23 per guest



True

There's Always Room for
ICE CREAM

theWit

Breaks

Breaks

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all break menus. A \$150 fee will be added for groups below 20 guests.

Mix and Match 17 per guest / select three

Warm Tortilla Chips Guacamole, Hot Sauce

House Made Snack Mix

House Made Potato Chips Flavored Toppings

Greek Vanilla Bean Yogurt Jars Fresh Fruit, Honey,
House Made Granola

Traditional Hummus Grilled Naan

Mini Crudité Green Goddess Ranch

Granola Bars Assortment

Bagged Chips Kettle Chips, Skinny POP Popcorn, Terra Chips

Whole Fruit Bananas, Apples, Oranges, Pears

Cookies Seasonal Assortment

Fudge Brownies Dark Chocolate Ganache, Crisps

French Macarons Seasonal Assortment

Rice Crispy Treats Peanut Butter Banana

Frozen Yogurt Parfait Pops

Dark Chocolate Cherry Rochers

Nanaimo Bars Dark Chocolate, Coconut, Walnuts

Shortbread Bark Cinnamon-Sugar

Juiced Up Sliders 24 per guest

House Made Fresh Pressed Juice Bottles

Kale, Spinach, Cucumber, Celery, Apple, Lemon

Carrot, Grapefruit, Ginger

Pineapple, Açai Berry, Cranberry, White Tea

Chicken Banh Mi Daikon, Carrot, Cucumber,

Red Cabbage, Red Onion, Sriracha Mayo, Cilantro, Basil

Falafel Slider Pickled Red Onion, Tomato, Arugula, Tzatziki

Vegetable Chips

Trail Mix 20 per guest / 25 person minimum required

Nuts & Seeds Roasted Peanuts, Almonds,

Pistachios, Pecans, Sunflower Seeds

Dried Fruit Golden Raisins, Apricots,

Blueberries, Mango, Banana, Coconut

Sweet Chocolate Covered Pretzels,

M&Ms, Butterscotch Chips

Salty Sesame Sticks

Spicy Wasabi Peas

Chicago 24 per guest

Mini Chicago Hot Dogs

Cracker Jacks

Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Mini Deep Dish Pizza Trio Sausage, Pepperoni, Mushroom

Pop N' Shake 10 per guest

House Made Popcorn

Seasonings Truffle Parmesan, Cheddar, Hickory Barbecue,

French Onion Sour Cream, Thai Red Curry, Apple Pie

Ice Cream Cart 12 per guest / 25 person minimum required

Mango Mojito Pops

Mounds Pops Coconut, Dark Chocolate, Almond

Passion Fruit Strawberry Crunch Shortcake Pops

Peanut Butter Banana Brownie Sandwiches

Seasonal Ice Cream and Sorbet Cups

Sweet Tooth 25 per guest / 25 person minimum required

Malt Balls, Peanut M&Ms, Chocolate Covered Raisins,

Hershey's Kisses, Reese's Mini Cups, Gummy Bears, Twizzlers,

Jelly Bellies, Swedish Fish, Lemon Heads

Snow Cone Station 12 per guest

Syrups Minted-Lime, Coconut-Rum, Strawberry,

Blood Orange-Vanilla Bean, Mocha

Toppings Roasted Pineapple, Mango, Toasted Coconut, Berries,

Caramelized Puffed Rice, Chocolate Shavings, Whipped Cream

Tea Time 24 per guest

Tea Sandwiches

Egg Salad, Watercress, Dill Brioche

Whipped Goat Cheese, Red Pepper Jelly, Pecan-Wheat Brioche

Cinnamon Scones Devonshire Cream, Butter, Preserves

French Macarons

Dark Chocolate Cherry Financier

Seasonal Fruit Bakewell Tarts

Snacks à la Carte

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all break menus. A \$150 fee will be added for groups below 20 guests.

Health Bars

Blake's Top 8 Allergen Free Snack Bars Assorted Flavors	7 each
Clif Bar Classics	7 each
Clif Builder's 20g Protein Bars Cookies and Cream	8 each
Clif Whey Protein Bars Peanut Butter and Chocolate, Salted Caramel Cashew	8 each
RXBARS Assorted Flavors	8 each
KIND Granola Bars Assorted Flavors	7 each

Snacks

Miss Vickie's Kettle Chips Assorted Flavors	6 each
Terra Real Vegetable Chips	6 each
Enjoy Life Lentil Chips Assorted Flavors	6 each
Skinny Pop Popcorn Assorted Flavors	6 each
Love Corn Roasted Corn Snacks Assorted Flavors	6 each
Pretzel Crisps Assorted Flavors	6 each
Rip Van Wafel European Cookies	6 each
Chef's Cut Jerky Steak, Teriyaki Turkey	9 each

House Made Snacks

Chips Assorted Flavors	8 each
Popcorn Assorted Flavors	8 each
Dried Fruit and Nuts Assorted	12 each

Beverages

By the Package

Substitutions are subject to additional charges. Per person pricing. Half day packages are available in the same location for up to 4 hours. Full day packages are available for up to 8 hours.

Basics Regular and Decaffeinated Coffee, Assorted Hot Teas or Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters	18 Half Day 36 Full Day
Necessities Regular and Decaffeinated Coffee, Assorted Hot Teas, Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters	30 Half Day 60 Full Day
Caffeine Drip Regular Coffee, Regular and Sugar-Free Red Bull, Pepsi Cola Soft Drink Products	28 Half Day 52 Full Day
Hydration Coconut Water, Assorted Vitaminwater, Sparrow Cold Brew	24 Half Day 48 Full Day

By the Gallon

Coffee Chicago Roasted Sparrow Regular and Decaffeinated Coffees	148 per gallon
Selection of Mighty Leaf Hot Teas Honey, Lemon, Sweeteners	148 per gallon
Fresh Brewed Rare Tea Cellar Iced Teas	148 per gallon
Infused Water Cucumber-Mint and Lime, Watermelon-Basil, Pineapple-Vanilla Bean	60 per gallon
Fresh Squeezed Juice Orange, Grapefruit, Cranberry	60 per gallon
Lemonade House Mixed Traditional, Mint, Strawberry	60 per gallon

By the Bottle

Bottled Water Still and Sparking	7 each
Pepsi Cola Soft Drink Products	7 each
Coca Cola Soft Drink Products	8 each
Red Bull Regular and Sugar-Free	9 each
Assorted Vitamin Water	8 each



Lunch

Lunch Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all lunch menus. A \$150 fee will be added for group below 20 guests.
Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Randolph / Wabash 62 per guest

Greek Salad Iceberg, Pepperoncini, Olive, Cucumber, Green Bell Pepper, Tomato, Feta Cheese, Lemon-Oregano Vinaigrette
Traditional Caesar Salad Romaine, Parmigiano Reggiano, Croutons, Caesar Dressing
Chicago Deep Dish Pizza Pepperoni, Sausage, Green Pepper, Cheese
Roasted Bone-In Chicken Lemon, Rosemary
Braised Kale
Crispy Potatoes Sea Salt, Chili
Cheesecake Elderflower, Lemon

Adams / Wabash 62 per guest

French Onion Soup Toasted Gruyère Croutons
Caprese Salad Heirloom Tomatoes, Fresh Mozzarella, Rustic Basil Pesto, Aged Balsamic
Mini Wedge Salad Bacon, Grated Egg, Tomatoes, Red Onion, Chives, Blue Cheese Dressing
Grilled Flank Steak Charred Pepper and Onion, Chimichurri
Seared Scottish Salmon Roasted Asparagus, Lemon Butter
Hash Sweet Corn and Potato
Artisanal Sliced Bread and Rolls
Cookies and Cream Tart Vanilla Bean Cream, Dark Chocolate Ganache

Harold Washington Library 62 per guest

Curried Lentil and Spinach Soup Cilantro Crème Fraîche
Chickpea, Kale, Heirloom Tomato Salad Red Onion, Avocado, Lemon-Mint Vinaigrette
Char Grilled Baby Carrot Salad Frisée, Spiced Walnut, Goat Cheese, Dill-Yogurt Dressing
Rotisserie Chicken Mustard Grilled Brussels Sprouts, Balsamic Shallot, Pickled Fresno Chili, Farro
Lemon and Smoked Paprika Shrimp Grilled Radicchio, Arugula, Toasted Sesame Seeds
Roasted Forest Mushroom Grilled Leeks, Fregola, Sherry Cream, Grated Parmigiano Reggiano
Butterscotch Pudding Pecan Shortbread, Smoked Salt

LaSalle / Van Buren 68 per guest / 25 Person Minimum Required

Greens Arugula, Frisée, Radicchio, Romaine, Baby Kale, Red Oak
Roasted Beets, Fennel, Broccolini, Cauliflower, Baby Carrots, Red Onion, Pears
Fresh Heirloom Tomatoes, Peas, Cucumber, Olives, Bell Pepper, Radish, Avocado
Grains and Beans Farro, Quinoa, Fregola, Lentils, Garbanzo Beans, Rye Croutons, Sunflower Seeds
Protein Oven Roasted Chicken, Smoked Turkey, Grilled Salmon, Bacon, Egg
Cheese Shaved Parmigiano Reggiano, Goat Cheese, Cheddar, Feta, Blue Cheese
Dressing Creamy Dill Dressing, Lemon-Oregano Vinaigrette, Caesar, White Balsamic-Fig Vinaigrette
Artisanal Sliced Bread and Rolls
Baked Chocolate Mousse Sour Cherries, Whipped Mascarpone

Lunch Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all lunch menus. A \$150 fee will be added for group below 20 guests.
Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Washington / Wells 60 per guest

Chicken and Egg Noodle Soup

Frisée, Arugula, Radicchio Salad Blue Cheese, Candied Walnuts, Pears, Tarragon-Shallot Vinaigrette

Traditional Caesar Salad Romaine, Parmigiano Reggiano, Shaved Croutons, Caesar Dressing

Shaved Prime Rib Sandwich Horseradish Crème, Pickled Onion, Frisée, Blue Cheese Dressing

Grilled Chicken Sandwich Pepper Jack Cheese, Bacon, Smashed Avocado, Tomato, Arugula, Sriracha Aioli

Vegetarian Sandwich Hummus, Cucumber, Pea Shoots, Tomato, Avocado, Red Onion, Goat Cheese, Tapenade

House Made Potato Chips

Cookies and Bars Seasonal

Clark / Lake 62 per guest

Tomato Bisque Mini Grilled Cheese

Chilled Roasted Mushroom Cauliflower, Asparagus, Shaved Parmigiano Reggiano, Truffle Oil

Chopped Salad Avocado, Bacon, Egg, Blue Cheese, Chive, Tomato, Cucumber, Lemon-Oregano Vinaigrette

Baby Mixed Greens Shaved Carrot, Radish, Cucumber, Lemon-Oregano Vinaigrette

Traditional Caesar Salad Romaine, Parmigiano Reggiano, Shaved Crouton, Caesar Dressing

Grilled Pepper Crusted Flank Steak

Grilled Chicken Breast Lemon, Herb

Grilled Shrimp Chili, Basil

Artisinal Sliced Bread and Rolls

Banana Cream Pie Roasted Bananas, Butter Crust, Candied Walnuts

State / Lake 68 per guest

Tomato, Cucumber, Red Onion Salad Herb Vinaigrette

Roasted Baby Vegetable Salad Arugula, Herbed Goat Cheese, Smoked Honey Vinaigrette

Hummus Trio Traditional, Curry Lime, Spicy Red Pepper, Grilled Naan

Seasonal Fresh Fish Capers, Fresh Tomato, Garlic, Olives, Fresh Basil, Lemon

Lemon Oregano Grilled Chicken Skewers

Roasted Red Pepper Sauce

Falafel Pickled Mango Sauce

Charred Broccolini

Basmati Rice Sautéed Leeks, Toasted Pine Nuts, Parsley, Citrus

Olive Oil Cake Strawberry-Almond

Quincy 58 per guest

Includes Bagged Chips, Fruit Salad, Chipotle Pasta Salad, Cookie

Roasted Turkey Sandwich Swiss Cheese, Cucumber, Tomato, Pea Shoots, Shredded Lettuce, Lemon Aioli

Ham Sandwich Aged Cheddar Cheese, Arugula, Charred Fresno Pepper Mustard

Roast Beef Sandwich Pepper Jack Cheese, Frisée, Tomato, Caramelized Onion Aioli

Quinoa Salad Kale, Butternut Squash, Goat Cheese, Cranberries, Toasted Hazelnuts, Honey Vinaigrette

Plated Lunch

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Entrée, and Dessert. Tableside Entrée selection available for an additional \$15 per guest (two entrée maximum). Minimum guarantee of 20 people is required for all lunch menus. A \$150 fee will be added for groups below 20 guests. Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Soup

French Onion Soup

Toasted Gruyère Croutons

Butternut Squash Bisque

Crispy Kale Chips,
Cayenne Spiced Crème Fraîche

Smoked Mozzarella and Tomato Soup

Pistachio and Tarragon Pesto

Creamy Potato Soup

Italian Sausage, Kale

Salad

Artisan Leaf Green Salad

Carrot, Radish, Cherry Tomato,
Cucumber, Balsamic Vinaigrette

Traditional Caesar Salad

Romaine, Parmigiano Reggiano,
Croutons, Caesar Dressing

Roasted Cauliflower Salad

Chickpea, Shaved Red Onion, Cranberry,
Pine Nuts, Creamy Dill Dressing

Quinoa Salad

Roasted Butternut Squash, Kale,
Hazelnut, Herbed Goat Cheese,
Smoked Honey Vinaigrette

Frisée, Arugula and Radicchio Salad

Blue Cheese, Candied Walnut, Pear,
Tarragon-Shallot Vinaigrette

Entrées

Half Roasted Chicken

52 per guest

Duck Confit Fingerling Potatoes,
Roasted Root Vegetables, Lemon Herb Jus

Oven Roasted Chicken Breast

52 per guest

Potato Purée, Forest Mushrooms,
Crème Fraîche, Dijon Mustard Jus

Seared Salmon

58 per guest

Braised Beluga Lentils, Grilled Spiced Corn,
Frisée, Fresh Lime, Salsa Verde

Crispy Skin On Striped Bass

56 per guest

Crispy Fingerling Potatoes, Leeks,
Arugula, Pancetta, Lemon Beurre Blanc

Grilled New York Strip Steak

60 per guest

Char Grilled Marinated Vegetables,
Braised Farro, Chimichurri

Pork Paillard

52 per guest

Duck Confit Fingerling Potatoes,
Lemon Arugula and Tomato Salad,
Mustard Pan Jus

Herb and Cheese Gnocchi

58 per guest

Braised Beef Short Rib, Forest Mushrooms,
Peas, Parmigiano Reggiano

House Butternut Squash Tortellini

47 per guest

Spiced Pumpkin Seeds, Crispy Sage,
Brown Butter, Parmigiano Reggiano

Vegetarian Pad Thai

47 per guest

Fried Tofu, Julienne Zucchini, Bell Pepper,
Onion, Carrots, Peanuts, Cilantro, Lime

Dessert

Chocolate Turtle Bar

Fudge Brownie, Pecanduja,
Caramel Mousse, Brownie Brittle

Lavender Lemon Tart

Whipped Blueberry Yogurt,
Crispy Torched Meringue, Chantilly

Salted Chocolate Chunk Cookies

Served Family Style with Whipped Sweet Cream

Family Style Mignardise

6 per guest

Chef's Assortment of Truffles,
Cookies and Confections

To-Go Treats

Popcorn

4 each

Truffle Salt and Pepper

French Macaron

4 each

With Custom Logo

6 each

Salted Chocolate Chip Cookies

6 each

Milk Chocolate Bar

5 each

Salted Marcona Almond

Receptions



Reception Hors d'Oeuvres

25 per piece minimum. 7 each. Available passed or stationed.

Cold

House Made Lemon Ricotta

Roasted Baby Beets, Toasted Pistachio, Baguette

Grilled Calamari

House Made Giardiniera, Arugula, Lemon

Finocchiona Salami Slider

Provolone Cheese, Roasted Red Bell Pepper, Arugula, Tapenade, Herb Focaccia

Mini Beef Tartare Slider

Truffle Mustard, Fried Potato Strings

Jumbo Shrimp Cocktail

Spicy Cocktail Sauce

Spicy Tuna Nori Cones

Radish Sprouts, Avocado

Mini Everything Bagel

Smoked Salmon, Pickled Fennel Spread, Cucumber, Red Onion, Diced Tomato

Avocado Toast

Dried Cranberries, Toasted Pumpkin Seeds, Candied Orange Goat Cheese

Black Pepper Gougères

Shaved Prosciutto, Radish Sprouts, Pickled Pepper Aioli

Mini New England Lobster Roll

Traditional Bun, Celery, Mayonnaise, Lemon, Chives

Hot

Artichoke Beignet

Cajun Remoulade

Grilled Beef Ribeye Skewer

Spicy Jalapeño Chimichurri

Bacon Wrapped Date

Black Pepper Goat Cheese, Maple Gastrique

Curried Vegetable Samosa

Minted Yogurt Dipping Sauce

Mini Beef Wellington

Beef Short Rib, Mushroom Duxcelle, Fresh Horseradish Crme Fraîche

Pumpkin and Marscarpone Tortellini

Sage Brown Butter, Toasted Hazelnut

Potato Wrapped Shrimp

Orange-Fresno Chili Glaze

Foie Gras Pop Tart

Apricot Preserves, Cocoa Nibs

Spicy Chicken Egg Rolls

Sweet and Sour Sauce

Seared Crab Cake

Corn Salsa, Pickled Red Onion, Lime Crème

Mushroom Fontina Arancini

Truffle Cream Sauce

Pork Belly Bao Bun

Shaved Cucumber, Pickled Fresno, Pea Shoots, Sweet Soy Ginger Glaze

Mini Grilled Chicken Tacos

Pineapple Salsa Slaw

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Build Your Own Salad 32 per guest

Farm Fresh Greens Baby Kale, Chopped Romaine
Proteins Grilled Lemon-Herb Chicken, Artisan Ham, Basil-Chili Shrimp
Cheese Feta, Blue, Goat, Parmigiano Reggiano
Vegetables Heirloom Tomato, Cucumber, Radish, Shaved Baby Carrot, Red Onion, Fennel, Kalamata Olive, Grilled Broccolini, Roasted Cauliflower, Marinated Garbanzo Beans, Roasted Baby Beets
Croutons Shaved Pumpernickel
Nuts and Seeds Candied Pecan, Toasted Pumpkin, Sunflower
Dressings Smoked Honey Vinaigrette, Chipotle Ranch, Lemon-Oregano Vinaigrette, Caesar

Artisanal Cheese Board 20 per guest

Variety of Regional and Imported Cheeses
Fruit Preserves, Rosemary Infused Honey, Candied Walnuts, Marcona Almonds, Italian Cherries, Dried Fruit, Fresh Grapes, Chardonnay Mustard, Artisanal Crackers, Assorted Sweet and Savory Breads

Charcuterie 21 per guest

Finocchiona, Prosciutto di Parma, Capicola, Spanish Style Chorizo
Dijon Mustard, Charred Chili-Orange Marmalade, Assorted Olives, Cornichons, Grilled Artichokes, House Pickled Vegetables, Roasted Garlic Hummus, Grilled Ciabatta and Sliced Baguette

Ceviche Bar 28 per guest

Octopus Orange, Radish, Serrano, Mint
Shrimp Tomato, Avocado, Lime, Cilantro, Red Onion, Jalapeño
Seasonal Fresh Catch Coconut, Lime, Habanero, Cilantro, Mango
Crab Lemon, Grilled Corn, Red Pepper
Tortilla Chips, Vegetable Chips, Wontons

Poke Bowls 34 per guest

Sushi Rice Served with Protein and Assorted Toppings

Tuna Poke Teriyaki Beef Ribeye Grilled Garlic Ginger Chicken

Nori Strips, Pickled Ginger, Toasted Sesame Seeds, Edamame Beans, Red Cabbage, Diced Pineapple, Shaved Jalapeños, Diced Avocado, Cilantro, Cucumber, Green Onion, Radish Sticks, Sambal Mayonnaise

Sushi 36 per guest / 4 pieces per person

Philadelphia Roll
California Roll
Spicy Tuna Roll
Shrimp Tempura Roll
Fried Tempura Vegetables
Soy Sauce, Pickled Ginger, Sweet Chili Sauce, Chop Sticks
Sesame Chili Seaweed Salad

Iced Raw Bar 42 per guest

Jumbo Poached Shrimp
Seasonal Fresh Shucked Oysters
Alaskan King Crab Legs
Smoked Scallops Compressed Pear, Shaved Fennel, Pickled Chili, Orange
Accompaniments Lemon, Champagne Mignonette, Classic Cocktail Sauce, Raw Horseradish, Jalapeño-Cucumber Mignonette, Mini Tobasco, Crackers

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests.

Mediterranean 30 per guest

Hummus Traditional, Curry-Lime, Spicy Red Pepper
Tomato, Cucumber, Kalamata Olive and Feta Salad
Grilled Herb Crusted Ribeye Charred Pepper Sauce
Black Pepper-Lemon Chicken Dill-Yogurt Dipping Sauce
Chili-Basil Grilled Shrimp Skewer Tomato Salad
Grilled Vegetables Mushrooms, Peppers, Squash, Onions, Zucchini
Grilled Naan, Italian Salsa Verde

Street Tacos 30 per guest

Chips Salsa Rojo, Salsa Verde, Guacamole
Grilled Marinated Flank Steak
Seasonal Fish
Adobo Grilled Chicken
Corn and Flour Tortillas
Toppings Cilantro-Onion, Radish, Cabbage, Grilled Jalapeño, Pico de Gallo, Cojita Cheese, Crema, Lime, House Hot Sauce
Grilled Mexican Street Corn Chili, Mayonnaise, Parmigiano Regianno, Cilantro, Lime

Bao Buns 30 per guest

Vegetable Egg Rolls Spicy Mustard, Sweet Chili Sauce
Chili Glazed Crisp Pork Belly
Hoisin Duck Confit
Korean Barbecue Beef
Steamed Buns
Toppings House Pickled Lemon Grass Cucumber, Shaved Chilis, Fresh Cilantro, Toasted Sesame Seeds, Pea Shoots, Napa Cabbage Asian Slaw

Sliders 30 per guest

Beef Slider Dijonnaise, House Made Pickles, Lettuce, Tomato, American Cheese
Glazed Pork Slider Kimchi, Cucumber Salad, Sesame Bun
Chicken Banh Mi Daikon, Carrot, Cucumber, Red Cabbage, Red Onion, Sriracha Mayonnaise, Cilantro, Basil
Fried Tomato Slider Arugula, Pickled Red Onion, Herbed Goat Cheese, Avocado, Lemon Aioli
House Made Tater Tots Assorted Seasoning Shakers, Ketchup

Noodle Bar 32 per guest

Vegetable Spring Roll Sweet and Sour Sauce
Grilled Chinese Barbecue Bao Bun Cucumber, Red Bell Pepper, Cilantro
Pad Thai Shrimp, Fried Tofu, Julienne Zucchini, Bell Pepper, Onion, Carrots, Peanuts, Cilantro
Ramen Pork Broth, Ham Hock, Soft Egg, Green Onion, Roasted Mushrooms, Corn, Togarashi Nori
Lo Mein Beef, Broccoli, Celery, Carrot, Pepper, Snow Peas, Spicy Soy Ginger Sauce

Smokehouse 34 per guest

Smoked Brisket
Smoked Chicken Thighs
Pulled Pork Shoulder
Aged Cheddar Mac and Cheese
Sweet Apple Slaw
Jalapeño Cheddar Corn Bread
Barbecue Sauces Carolina, Spicy Chipotle, Sweet Bourbon-Maple

Carving Stations Carving stations sold per piece. One attendant per 75 guests. \$150 per attendant.

Smoked Prime Rib (serves 30 guests) Horseradish Cream Sauce	750
Oven Roasted Beef Tenderloin (serves 20 guests) Charred Jalapeño Chimichurri,	650
Rosemary Roasted Whole Turkey (serves 20 guests) Mustard Jus, Pickled Cranberries	420
Lemon Herb Roasted Salmon (serves 20 guests) Italian Salsa Verde	445
Orange Glazed Pork Tenderloin (serves 30 guests) Pickled Tomato, Habanero Mojo	650

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 30 people is required for the mini entrée station. A \$150 fee will be added for groups below 30 guests.

Mini Entrées

58 per guest / available passed or stationed

SEAFOOD

select one

U-10 Seared Scallops

Artichoke Purée, Peas, Crispy Pancetta,
Apple, Grilled Radicchio

Seared Salmon

Toasted Sesame Sticky Rice, Cilantro,
Cucumber Seaweed Salad, Ginger-Chili Glaze

Crispy Skin On Striped Bass

Beluga Lentils, Grapefruit and Fennel Salad,
Pickled Radish

Seasonal Catch

Pea Purée, Baby Carrot, Onion, Fennel,
Cauliflower, Frisée, Pernod Vinaigrette

Truffle and Parmesan Gnocchi

Peas, Guanciale, Sautéed Lobster, Lobster Broth

POULTRY & PORK

select one

Roasted Chicken Breast

Carrot Purée, Baby Onion, Grilled Broccolini,
Cauliflower, Italian Salsa Verde

Crispy Skin On Orange Chicken Breast

Roasted Fennel, Farro, Kalamata,
Heirloom Tomato, Arugula

Pork Osso Bucco

Marscarpone Polenta, Roasted Root Vegetable,
Gremolata

BEEF & LAMB

select one

Korean Barbecue Beef Short Rib

Charred Baby Bok Choy,
Lemon Grass Steamed Rice

Seared Beef Filet

Roasted Asparagus, Parisienne Potatoes,
Bèarnaise Sauce

New York Steak

Potato Purée, Grilled Baby Carrot,
Artichoke Heart, Bone Marrow Butter

Smoked Ribeye Steak

Burnt Onion Gastrique, Cauliflower Purée,
Frisée and Pickled Fennel Salad

Pan Seared Flat Iron Steak

Fregola, Roasted Forest Mushroom,
Kale, Charred Jalapeño Chimichurri

Colorado Lamb Rack

Roasted Root Vegetables, Crispy Fingerling Potato,
Mustard Jus

Reception Petite Sweets

Recommended 2-3 pieces total per guest. Served passed or displayed. One dozen minimum per flavor.

Shooters 4 each

Black Forest

Devil's Food, Sour Cherry Jam,
Vanilla Bean Mousse

Milk Chocolate Peanut Butter Cheesecake

Caramel Chocolate Mousse

Caramel Sauce, Sea Salt, Chantilly

In the Tropics

Coconut, Passion Fruit,
Vanilla Bean-Pineapple

Miso Caramel Custard

Almond Crumble, Raspberries

Tartlets 3 each

Toasted S'more

Elderflower-Lemon Brûlée

Blueberry Yuzu

Blood Orange and Candied Fennel Tart

Dark Chocolate Raspberry

Cream Puffs 3 each

Strawberries and Cream

Vanilla Bean

Salted Caramel

Mocha

Passion Lavender

Two Bite Cupcakes 3 each

Cookies and Cream

Double Chocolate

Lemon Delight

Peanut Butter Banana

Tahitian Vanilla Bean

Cookie Bites 3 each

French Macarons

Salted Chocolate Chip

Brown Butter Pecan Cookies

Italian Rainbow Cookies

Peppermint Patty Brownie

Chocolates 4 each

All chocolates are house made
using Valrhona chocolate.

Peanut Pretzel Milk Chocolate Clusters

Dark Chocolate Cherry Rochers

Strawberry Champagne Truffles

Bittersweet Cocoa Nib Bark

Peach Pie Caramelized White Chocolate Bark

Dessert Stations

Ice Cream Cart 12 per guest

Mango Mojito Pops

Mounds Pops

Coconut, Dark Chocolate, Almond

Passion Fruit Strawberry Crunch Shortcake Pops

Peanut Butter Banana Brownie Sandwiches

Seasonal

Ice Cream and Sorbet Cups

By the Fire 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

Top Your Own Cheesecake 15 per guest

Classic Fluffy Cheesecake with Graham Cracker Crust

Fruits Honey Roasted Strawberries, Coriander Cherries,
Dark Rum Marinated Tropical Fruits, Fresh Berries

Crunch Candied Peanuts, Crushed Malt Balls, Oreo Crumble,
Toasted Macadamia Nuts, Sprinkles

Sauce Dark Chocolate Fudge,
Johnny Walker Black Butterscotch, Salted Caramel,
Raspberry-Rose Coulis, Whipped Cream

Over the Rainbow 15 per guest

Vanilla Bean Funfetti Cupcakes

White Cake Parfait Cream Cheese Mousse,
Raspberry-Rose Preserves

Citrus Sugar Cookies Frosting Dippers

Strawberry White Chocolate Shakes

Fruity Pebbles White Chocolate Bark



Dinner

Dinner Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance.
Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests.
All buffets served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Sears Tower 125 per guest

French Onion Soup Toasted Gruyère Croutons
Mini Wedge Salad Bacon, Grated Egg, Tomatoes, Red Onions, Chives, Blue Cheese Dressing
Frisée, Arugula, Radicchio Salad Blue Cheese, Candied Walnuts, Pears, Tarragon-Shallot Vinaigrette
Grilled Ribeye Baby Onions, Wild Mushrooms, Rosemary Bone Marrow Butter
Roasted Bone-In Chicken Roasted Baby Carrots, Crème Fraîche Potato Purée, Lemon-Thyme Jus
Lobster Mac and Cheese Shell Pasta, White Cheddar and Gruyère Cheese Sauce, Fresh Herb Bread Crumbs
Cauliflower Gratin Gruyère Mornay, Parmigiano Reggiano, Fresh Herb Bread Crumb
Grilled Asparagus Lemon Butter, Garlic, Parmigiano Reggiano
Artisanal Sliced Bread and Rolls
Macaron Towers
Vanilla Bean Choux
Milk Chocolate Peanut Butter Cheesecake

Hancock Center 95 per guest

Wild Mushroom Farro Soup Mirepoix, Leeks
Traditional Caesar Salad Romaine, Parmigiano Reggiano, Croutons, Caesar Dressing
Roasted Vegetable Salad Arugula, Goat Cheese, Toasted Pumpkin Seeds, Smoked Honey Vinaigrette
Seared Beef Sirloin Medallion Marinated Grilled Vegetables, Italian Salsa Verde
Seasonal Fish Olives, Capers, Tomatoes, Garlic, Lemon, Basil, Chili Flake, Extra Virgin Olive Oil
Fresh Sweet Corn Risotto Pecorino Cheese, Fresh Herbs
Artisanal Sliced Bread and Rolls
Double Chocolate Budino
Tri-Color Cookies
Sambuca Vanilla Bean Panna Cotta

Tribune Tower 95 per guest

Quinoa Salad Roasted Butternut Squash, Kale, Hazelnuts, Herbed Goat Cheese, Smoked Honey Vinaigrette
Shaved Vegetable Salad Frisée, Blue Cheese Crumbles, Lemon-Oregano Vinaigrette
Roasted Airline Chicken Breast Roasted Shallot, Baby Carrots, Crispy Brussels Sprouts, Tarragon Pesto
Seared Scottish Salmon Fennel, Radish, Tomato, French Beans, Corn Broth
Vegetarian Pad Thai Fried Tofu, Julienne Zucchini, Bell Peppers, Onions, Carrots, Peanuts, Cilantro, Lime
Artisanal Sliced Bread and Rolls
Passion Fruit Lavender Cream Puff
Blood Orange Creamcicle Candied Fennel
Blueberry Yuzu Tart

Merchandise Mart 100 per guest

Butternut Squash Soup Crispy Kale Chips, Cayenne Spiced Crème
Roasted Cauliflower Salad Chickpeas, Pine Nuts, Shaved Red Onion, Cranberries, Creamy Dill Dressing
Grilled Brussels Sprout Salad Forest Mushrooms, Farro, Arugula, Pancetta, Mustard Vinaigrette
Pappardelle Pasta Short Rib and Mushroom Ragu, Soft Herbs, Grated Parmigiano Reggiano
Pan Seared Striped Bass Charred Broccolini, Blistered Tomato, Olive, Basil, Chili, Capers
Grilled Eggplant Cannelloni Mascarpone, Ricotta, Pomodoro, Grated Parmigiano Reggiano
Artisanal Sliced Bread and Rolls
Black Forest Verrine Cocoa Sponge, Sour Cherry Jam, Vanilla Bean Mousse
Apple Olive Oil Cake
Brown Butter Pecan Cookies

Dinner Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests. All buffets served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Wrigley Building 85 per guest

Traditional Caesar Salad Romaine, Parmigiano Reggiano, Croutons, Caesar Dressing

Chopped Salad Avocado, Bacon, Egg, Blue Cheese, Chive, Tomato, Cucumber, Lemon-Oregano Vinaigrette

House Made Beef Meatballs Spicy Pomodoro, Fresh Basil, Spaghetti Pasta

Lemon-Rosemary Bone-In Roasted Chicken

Duck Confit Fingerling Potatoes, Charred Broccolini

Spinach and Roasted Garlic Lasagna Herb Ricotta, Mozzarella, Fresh Pasta Sheets

Marinated Grilled Vegetables Bell Pepper, Red Onion, Eggplant, Squash, Zucchini, Asparagus

Artisanal Sliced Bread and Rolls

Honey Roasted Strawberry Tiramisu

Marina City 80 per guest

Baby Greens Goat Cheese, Herbs de Provence, Red Wine-Shallot Vinaigrette

Heirloom Tomato Salad Haricot Verts, Olives, Shaved Fennel, Basil Vinaigrette

Pan Seared Flat Iron Steak Caramelized Shallots, Maître D'hôtel Butter

Oven Roasted Chicken Breast Baby Heirloom Carrots, Dijon Mustard Jus

Herb and Cheese Gnocchi Wild Mushrooms, Peas, Shredded Kale, Crème Fraîche, Parmigiano Reggiano

Artisanal Sliced Bread and Rolls

Salted Caramel Chocolate Mousse



Plated Dinner

Guaranteed number of guests must match anticipated attendance. Tableside Entrée selection available for an additional \$15 per guest (two entrée maximum). Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for a group below 20 guests. Three course dinner includes Soup or Salad, Entree and Dessert.

Soup select **one** • soup or salad

Butternut Squash Bisque

Cayenne Crème Fraîche,
Crispy Kale Chips

Smoked Mozzarella and Tomato Soup

Pistachio-Tarragon Pesto

Mushroom and Farro Soup

Leek, Kale, Roasted Tomato

Spicy Lobster Bisque 4 per guest

Sautéed Lobster, Herbs

Sweet Corn Bisque 4 per guest

Butter Poached King Crab,
Aleppo Chili

Salad select **one** • soup or salad

Shredded Kale

Parmigiano Reggiano,
Dried Cranberries, Marcona Almonds,
Apple, Togarashi Vinaigrette

Shaved Vegetables

Frisée, Herbs de Provence,
Goat Cheese, Lemon-Herb Vinaigrette

Artisanal Leafy Greens

Carrot, Radish, Cherry Tomato,
Cucumber, Balsamic Vinaigrette

Traditional Caesar

Romaine, Parmigiano Reggiano,
Shaved Crouton, Caesar Dressing

Grilled Brussels Sprouts

Forest Mushroom, Farro, Arugula,
Pancetta, Mustard Vinaigrette

Dessert select **one**

Chocolate Turtle Bar

Fudge Brownie, Pecanduja,
Caramel Mousse, Brownie Brittle

Dark Chocolate Pots de Crème

Espresso Chantilly, Cocoa Nibs, Raspberries

“Milk and Cookies”

Sweet Cream Panna Cotta, Cookie Dough,
Chocolate Chip Crisps, Muscavado Mousse

Strawberry Cake

Yellow Cake, Strawberry Mousse, Roasted Strawberries,
“Bubblegum” Ganache, Malted Strawberry Shake

Family Style Mignardise

6 per guest

Chef’s Assortment of Truffles,
Cookies and Confections

To-Go Treats

Popcorn Truffle Salt and Pepper 4 each

French Macaron 4 each

With Custom Logo 6 each

Salted Chocolate Chip Cookies 6 each

Milk Chocolate Bar 5 each

Salted Marcona Almond

Plated Dinner

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Entrée, and Dessert. Minimum guarantee of 20 people is required for all dinner menus. A \$150 fee will be added for groups below 20 guests. Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Entrées

SEAFOOD

U-10 Seared Scallops Artichoke Purée, Peas, Crispy Pancetta, Apple, Grilled Radicchio	100 per guest
Seared Salmon Taosted Sesame Sticky Rice, Cilantro, Cucumber-Seaweed Salad, Ginger-Chili Glaze	95 per guest
Crispy Skin On Striped Bass Beluga Lentils, Grapefruit and Fennel Salad, Pickled Radish	90 per guest
Seasonal Catch Pea Purée, Baby Carrots, Onions, Fennel, Cauliflower, Frisée, Pernod Vinaigrette	100 per guest
Truffle and Parmesan Gnocchi Peas, Guanciale, Sautéed Lobster, Lobster Broth	95 per guest

POULTRY & PORK

Roasted Chicken Breast Carrot Purée, Baby Onions, Grilled Broccolini, Cauliflower, Italian Salsa Verde	85 per guest
Crispy Skin Orange Chicken Breast Roasted Fennel, Farro, Kalamata, Heirloom Tomato, Arugula	90 per guest
Pork Osso Bucco Mascarpone Polenta, Roasted Root Vegetables, Gremolata	85 per guest
Colorado Lamb Rack Roasted Root Vegetables, Crispy Fingerling Potato, Mustard Jus	100 per guest

BEEF

Korean Barbecue Beef Short Rib Charred Baby Bok Choy, Lemon Grass Steamed Rice	90 per guest
Seared Beef Filet Roasted Asparagus, Parisienne Potatoes, Bèarnaise Sauce	100 per guest
New York Strip Steak Potato Purée, Grilled Baby Carrot, Artichoke Heart, Bone Marrow Butter	105 per guest
Smoked Ribeye Steak Burnt Onion Gastrique, Cauliflower Purée, Frisée and Pickled Fennel Salad	110 per guest
Pan Seared Flat Iron Steak Fregola, Roasted Forest Mushroom, Kale, Charred Jalapeño Chimichurri	95 per guest

VEGETARIAN

Coconut Lentil Stew Baby Carrots, Roasted Curried Cauliflower, Spiced Chickpeas, Lime, Cilantro	80 per guest
Herb and Cheese Potato Gnocchi Wild Mushrooms, Peas, Shredded Kale, Crème Fraîche, Parmigiano Reggiano	80 per guest

Family Style Steakhouse Dinner 140 per guest

Per person pricing includes choice of one Soup or Salad, choice of one entrée selection with family style sides and sauces, and one dessert.
Choose soup and salad: additional \$6 per guest.

Appetizer

Optional per person served family style

- Jumbo Shrimp** 7 per guest
Bloody Mary Cocktail Sauce
- King Crab Legs** 8 per guest
Drawn Butter, Spicy Dijon Mayonnaise
- Seared Crab Cakes** 7 per guest
Cajun Remoulade
- Fresh Shucked Oysters** 6 per guest
Mignonette, Cocktail Sauce
- Thick Cut House Bacon** 6 per guest
Heirloom Tomato
- Steak Tartare** 7 per guest
Dijon, Caper, Cornichon,
Shallot, Lemon, Chive,
Cage Free Egg Yolk
- Tuna Poke** 7 per guest
Avocado, Sambal, Sesame Soy Sauce,
Green Onion, Won Ton Chips

Soup

select **one** • soup or salad

- French Onion Soup**
Braised Short Rib, Toasted Gruyère Croutons
- Butternut Squash Bisque**
Crispy Kale Chips, Cayenne Spiced Crème
- Smoked Mozzarella and Tomato Soup**
Pistachio-arragon Pesto
- Mushroom and Farro Soup**
Leek, Kale, Roasted Tomato
- Spicy Lobster Bisque**
Sautéed Lobster, Herbs

Salad

select **one** • soup or salad

- Shredded Kale**
Parmigiano Reggiano, Dried Cranberries,
Marcona Almonds, Apple, Togarashi Vinaigrette
- Shaved Vegetable**
Frisée, Herbs de Provence, Goat Cheese,
Lemon-Herb Vinaigrette
- Artisanal Leafy Greens**
Carrot, Radish, Cherry Tomato,
Cucumber, Balsamic Vinaigrette
- Traditional Caesar**
Romaine, Parmigiano Reggiano,
Croutons, Caesar Dressing
- Grilled Brussels Sprout Salad**
Forest Mushroom, Farro, Arugula,
Pancetta, Mustard Vinaigrette

Entrées select three

- Bone-In Ribeye**
- New York Strip**
- Filet Mignon**
- Tomahawk Colorado Lamb Chops**
- Pork Porterhouse**
- Roasted Half Chicken**
- Halibut** (based on availability)
- Scottish Salmon**
- U-10 Scallops**
- Fresh Lobster** (2lb avg) 20 additional

Sides select three, or select four for + 4 per guest

- Lobster Shells and Cheese**
- Truffle Mac and Cheese**
- Lemon Grilled Asparagus**
- Brussels Sprouts**
Pork Lardon, Orange Zest, Chili
- Cauliflower Gratin**
- Charred Broccolini**
Lemon Butter
- Roasted Forest Mushrooms**
Garlic Butter, Soft Herbs
- Crème Fraîche Potato Purée**
- Roasted Sweet Potatoes**
Bourbon Brown Sugar
- Roasted Creamed Corn**
Parmigiano Reggiano,
Chili Powder, Lime, Cilantro
- Twice Baked Potato**
Pepper Bacon, Crème Fraîche,
Aged Cheddar Cheese, Chives
- Creamed Spinach**

Sauces select three or select four for + 4 per guest

- Béarnaise**
- Caramelized Onion Demi Glace**
- Chimichurri**
- Sauce Vierge**
- House Made Steak Sauce**
- Gorgonzola Butter**
- Bone Marrow Butter**
- Jalapeño Garlic Butter**
- Italian Salsa Verde**
- Lemon Beurre Blanc**

Family Style Steakhouse Dinner 140 per guest

Per person pricing includes choice of one Soup or Salad, choice of one entrée selection with family style sides and sauces, and one dessert.
Tableside entree selection: addition \$15 per guest. Choose soup and salad: additional \$6 per guest.

Dessert select one

Lemon Cheesecake Parfait

Lavender-Lemon Curd,
Ricotta Mousse, House Graham

Triple Chocolate Truffle Cake

Devil's Food, Whipped Bittersweet Ganache,
Fudgey Cream Cheese Frosting, Raspberries

Seasonal Pie a la Mode

Served Family Style

Mignardise 6 per guest

Chef's Assortment of Truffles,
Cookies and Confections



Late Night

Late Night Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus.

A \$150 fee will be added for groups below 20 guests.

Sliders 18 per guest

Beef Slider American Cheese, Grilled Onion, Pickle, Tomato, Burger Sauce

House Made Loaded Tater Tots Ketchup, Cheddar Cheese Sauce, Bacon, Green Onion, Pico de Gallo, Sour Cream, Hot Sauce

Street Truck Burritos 24 per guest

Grilled Steak Rice, Refried Beans, Chihuahua Cheese

Grilled Chicken Rice, Refried Beans, Chihuahua Cheese

House Made Tortilla Chips Salsa Rojo, Guacamole, Sour Cream, Assorted Hot Sauces, Rice, Refried Beans, Chihuahua Cheese

Chicago Break 24 per guest

Mini Chicago Dog

Cracker Jacks

Soft Baked Pretzels Beer Mustard, Spicy Cheese Dip

Mini Deep Dish Pizza Trio Sausage, Pepperoni, Mushroom

Bao Buns 30 per guest

Vegetable Egg Rolls Spicy Mustard, Sweet Chili Sauce

Chili Glazed Crisp Pork Belly

Hoisin Duck Confit

Korean Barbecue Beef

Steamed Buns

House Pickled Lemon Grass Cucumber, Shaved Chilis, Fresh Cilantro, Toasted Sesame Seeds, Pea Shoots, Napa Cabbage Asian Slaw

Beverages



Bar Offerings

Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an \$800 per bar sales minimum for all bars. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests. Cashier fees are \$150 per cashier for Cash Bars Only. No shots. Drinks can be served on the rocks, neat, or martini style.

Beer & Wine Bar

PACKAGE BAR PRICING

2 Hours	\$32 per guest
3 Hours	\$42 per guest
4 Hours	\$52 per guest

WINE

Choice of Premium or Platinum Selections

Premium Hosted Bar	\$10 per glass
Premium Cash Bar	\$11 per glass
Platinum Hosted Bar	\$14 per glass
Platinum Cash Bar	\$16 per glass

Premium

Castle Rock Cabernet Sauvignon, Pinot Noir, Chardonnay and Sauvignon Blanc Prosecco

Platinum

DeLoach Cabernet Sauvignon, Pinot Noir and Chardonnay
R by Raymond Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

Premium Bar

PACKAGE BAR PRICING

Includes One Seasonal Craft Cocktail

2 Hours	\$48 per guest
3 Hours	\$58 per guest
4 Hours	\$68 per guest

HOSTED AND CASH BAR PRICING

SPIRITS

Hosted Bar	\$14 per drink
Cash Bar	\$16 per drink

Absolut Elyx Vodka, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Jameson Irish Whiskey, Avi3n Silver Tequila, Glenlivet Scotch

WINE

Hosted Bar	\$10 per glass
Cash Bar	\$11 per glass

Castle Rock Cabernet, Pinot Noir, Chardonnay and Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

Platinum Bar

PACKAGE BAR PRICING

Include One Seasonal Craft Cocktail

2 Hours	\$56 per guest
3 Hours	\$68 per guest
4 Hours	\$80 per guest

HOSTED AND CASH BAR PRICING

SPIRITS

Hosted Bar	\$16 per drink
Cash Bar	\$18 per drink

Grey Goose Vodka, Bacardi Superior Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Bulleit Bourbon, Jameson Irish Whiskey, Patr3n Silver Tequila, Glenlivet Scotch

WINE

Hosted Bar	\$14 per glass
Cash Bar	\$16 per glass

DeLoach Cabernet Sauvignon, Pinot Noir and Chardonnay
R by Raymond Sauvignon Blanc Prosecco

BEER

Hosted Bar	\$10 per beer
Cash Bar	\$11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

CASH BAR This package includes a full bar setup featuring deluxe or premium liquor selections, wine and beer.

Guests purchase drinks individually. Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an \$800 per bar sales minimum for all cash bars. Bartender and cashier fees apply. Cashier fees are \$150 per cashier. Bartender fees are \$150 per bartender. One bartender will be assigned per every 75 guests.

Meetings and Events Guidelines

FOOD AND BEVERAGE SERVICE theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy. If any items from a regular buffet menu are split from the menu and served later, a \$175 split course charge will apply per event. Banquet meals less than twenty-five (25) guests are subject to a minimum taxable surcharge and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

TAXES AND SERVICE CHARGES All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.5% and bottled beverage tax is 3%. Your event also includes a 20% service charge, which is distributed in its entirety to hourly service staff; and a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

MENU SELECTION To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO's) to which additions or selections can be made. When the BEO's are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

GUARANTEE We need your assistance in making all of your events a success! theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function by noon, three (3) business days prior to the event. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

EARLY SETUP CHARGES We make every attempt to have your room set one (1) hour prior to your official event start time; however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

AUDIO VISUAL AND ENGINEERING REQUESTS theWit Hotel has a fully equipped audio visual company on property (KVL Audio Visual Services) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Catering and Conference Services Department or KVL directly for rates and information. All invoicing is handled separately through KVL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Catering or Conference Services Manager.

ADDITIONAL SERVICES Coat check services are available for all events and are charged at \$150 per attendant with one attendant assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are \$28 for single events or \$72 for overnight parking. Parking and service charges are subject to change without notice.

SPECIAL MEAL REQUESTS Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.