BRING THE BRIGHT

HOLIDAY MENU '17

PACKAGES

1 hour of service

Choose 3 hot + 3 cold for $32 per person
Choose 4 hot + 4 cold for $36 per person
Choose 5 hot + 5 cold for $40 per person
$9 per person for each additional hour

PER PIECE

Minimum order of 50 pieces per person
May order up to a variety 5

PASSED BITES

COLD

Prawn ceviche shooter, avocado, aguachile	6
Seared beef, herbed goat cheese, arugula, smoked sea salt	6
Caprese salad on a stick, balsamic reduction	5
Curried chicken salad, grape, pistachio	5
Bruschetta, fresh mozzarella, tomato, basil	5
Tuna tartare, scallion, baby pickle, blue corn tortilla	6
King crab salad, marcona almond, charred onion	8
Baby bell pepper, sweet corn, whipped ricotta	5

HOT

Flash-fried chicken & waffles, maple syrup	5
Mini pork belly blt, tomato relish	5
Spicy beef empanadas, chimichurri	5
Crab cake, lemon herb aioli	6
Cuban cigar rolls	5
Arancini, parmesan, tomato, basil	5
Candied apple bites wrapped in smoked bacon	6
Loaded mini baked potato	5
Cashew chicken tender, Asian plum sauce	5
Homemade meatball, roasted tomato sauce	5
Bacon wrapped date, romesco sauce	6
Bang-bang shrimp, hot & sweet chili glaze	6

Service Charge 25%, tax 11.5% Soda +3%

W CHICAGO CITY CENTER

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SIDES & SHARES

Choice of 4

Mashed Yukon gold potatoes
Roasted potatoes
Roasted seasonal vegetables
Sweet potato puree
Roasted kabocha pumpkin
Sautéed brussels sprouts
Green bean Provençale
Glazed heirloom carrots
Baked potatoes + traditional toppings
Scalloped potatoes
$15 per person

$5 per person, per extra side dish

Pick 2 stations and 2 sides are included
Pick 3 station and 4 sides are included

ACTION STATION

LECHON
Whole roasted Berkshire pork, mojo, chimichurri, dry cherry sauce
$29 per person

PRIME RIB
Slow-roasted herb crusted prime rib, creamy horseradish sauce, chimichurri, guasacaca sauce, gravy
$22 per person

BEEF WELLINGTON
Baked mushroom crusted beef tenderloin, puff pastry, gravy, jus, mustard cream
$26 per person

WHOLE SALMON
Roasted salmon, salsa verde, avocado relish, lemon beurre blanc
$18 per person

PORK BELLY
Slow roasted pork belly, apple and pear compote, maple glaze
$18 per person

BYO QUINOA
Organic red and white quinoa, carrot, curried vegetables, roasted cauliflower, asparagus, corn, brussels sprouts, spinach, kale sprouts, sautéed mushrooms, roasted red onions, roasted peppers, sundried tomatoes, green onion, roasted zucchini, roasted broccoli, eggplant puree, sofrito, chimichurri, chicken breast, seitan, jumbo shrimp, salmon
$21 per person

LEG OF LAMB
Roasted in rosemary butter, Wisconsin honey, natural jus
$21 per person

POTATO MARTINI BAR
Mashed Yukon gold potatoes and sweet potatoes, served to order. Garnish your potato martini with the topping of your choice: bacon bits, scallions, shredded cheddar cheese, blue cheese crumbles, gravy, marshmallows, butterscotch chips
$15 per person

ROASTED TURKEY LEG
Cornbread and sausage stuffing, cranberry sauce, gravy
$19 per person

1 chef attendant per 50 guests
Chef attendant fee of $200

Service Charge 25%, tax 11.5% Soda +3%

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RECEPTION TABLE

SALAD BAR
Arugula, spinach, baby greens, kale sprouts, croutons, heirloom tomatoes, peppers, red onions, celery, heirloom carrot, olives, goat cheese, feta cheese, parmesan cheese, seared tuna, marinated shrimp, marinated tofu, grilled chicken breast, balsamic dressing, Caesar dressing, passion fruit vinaigrette, sherry vinaigrette.
$15 per person

PAELLA STATION
Saffron rice, lobster, mussels, shrimp, clams, squid, local walleye, free range chicken, roasted peppers, sweet peas
$27 per person

RAW BAR
King crab legs, oysters, shrimp, ceviche, crab salad, smoked salmon, traditional toppings and sauces
$34 per person

PASTA GALORE
Spaghetti alfredo with chicken, orecchiette alla carbonara, rigatoni Bolognese and cheese ravioli in a cream sauce (alfredo and carbonara could be requested vegetarian)
$18 per person

TACO BAR
Al pastor, chicken fajitas, grilled fish, guacamole, salsa fresca, green tomatillo, sour cream, shredded cheddar cheese, lettuce, charred jalapeños, pickled onion, flour tortillas, soft white corn tortillas
$20 per person

Minimum order of 2 stations
1 chef attendant per 50 guests
Chef attendant fee of $200

Service Charge 25%, tax 11.5% Soda +3%

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SWEET ENDINGS

Choose 3 to 5 / $15 PER PERSON
Choose more than 5 / $19 per person

Mini pumpkin cream cheese cupcakes
Apple almond gratin tarts
Peppermint chocolate macaroons
Pumpkin bars
Eggnog chocolate mousse cups
White and dark chocolate pretzels, candy cane crunch
Pumpkin spice macaroons
Gingersnap cookies
Rice Krispy bars, holiday sprinkles
Almond and peppermint bark
Gingerbread men and women
Assorted holiday and Christmas iced cookies

Service Charge 25%, tax 11.5% Soda +3%

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PLATED PROPOSAL

PASSED BITES (4)
Seared beef, herbed goat cheese, arugula, smoked sea salt
Bacon wrapped date, romesco
Baby bell pepper, sweet corn, whipped ricotta
Bang-bang shrimp, hot & sweet chili glaze

FIRST
Baby gem lettuce, heirloom tomato, cotija cheese, sunflower seed, green goddess dressing

SECOND
Grilled fillet mignon and jumbo prawns duo, creamy Yukon gold potato, broccolini, red wine reduction, assorted rolls and butter

FINALE
Select 3
Chocolate mousse dome, peppermint-chocolate syrup, fresh berries
Fonté Coffee + Tea Fonté

BEVERAGES
4-hour Supreme Bar
New Amsterdam Vodka, Tanqueray, Cruzan White Rum, Jim Beam, Seagram's V.O., Dewar's
Canyon Road Chardonnay and Cabernet Sauvignon
Douglas Green Sauvignon Blanc
Miller Lite, Amstel Lite, Goose Island, 312, Heineken, Stella Artois
Soft drinks, still and sparkling waters, juices

PACKAGE PRICE
$135 per person*
$155 per person with upgraded Extreme Bar

* does not include tax or service charge

Service Charge 25%, tax 11.5% Soda +3%

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TAPAS STYLE

SAVORY EATS // 90 minutes of service

Marinated baby heirloom tomato & mozzarella
House meatball, roasted tomato sauce
Roasted beet, Greek yogurt, pistachio
Mini crab cake, lemon aioli
Tuna tartare, scallion, baby pickle, blue corn tortilla
Short rib slider, horseradish crème

Bang-bang shrimp, hot & sweet chili glaze
Bacon wrapped date, romesco sauce
Braised lamb shoulder, black garlic mash
Rosemary & mushroom confit flat bread, goat cheese
Chicken croquette, garlic aioli
Shishito pepper, whipped ricotta, polenta bread

SWEET ENDINGS

snickerdoodle cookies
Chocolate-covered and candy bar dusted strawberries
Peppermint & chocolate dipped pretzels
Red velvet cake pops
Macaroons

BEVERAGES

4-hour Supreme Bar

Skyy Vodka, Tanqueray Gin, Cruzan White Rum
Jack Daniel's, Canadian Club
Dewar's White Label, Cuervo Gold
Magnolia Grove Chardonnay and Cabernet Sauvignon
Miller Lite, Goose Island, 312, Amstel Lite, Heineken, Blue Moon, Stella Artois, Sam Adams Lager
Soft drinks, still and sparkling waters, juices

PACKAGE PRICE

$200 per person*

* does not include tax or service charge

Service Charge 25%, tax 11.5% Soda +3%

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