



SUMMER 2020

MAIN EVENT MEALS

highlight entrees with a flair for the dramatic

rack of lamb crown roast

cheesy polenta | grilled vegetables

beef wellington

mashed potatoes or risotto | seasonal or traditional greens

paella

shellfish | chicken | pork | peas

crispy duck roast

scallion pancakes | grilled vegetables | prawn crackers

whole fried snapper

ratatouille | shaved citrus + herbs | farro

[or try chili paste rub - fresh noodle stir-fry]

main event meals include choice appetizers (as a cocktail hour or seated) a salad course, main course and optional dessert

pricing [per person, select additional appetizers for additional charge]

# of apps	# of guests		
	4-6	7-12	13+
2	\$75	\$55	\$45
3	\$84	\$63	\$57
4	\$92	\$70	\$63
5	\$99	\$76	\$68

dessert + \$8 per person

//choose your appetizers from our anywhere on our new items for summer 2020 on the next page or by request//

delivery or staffed

full menus and pricing after summer 2020 specials

free delivery in chicago | **\$125** order minimum

add staffing: **\$175/server** | flat rate up to 6 hrs

add eco friendly disposables: **+\$2** per person



taco bar \$10 - 25 per person

choice fillings | salad | rice + beans | chips+salsa | churros



charcuterie + cheese boards \$9 - 25 per person

15% off boards w/ another package!!
curated meats + cheese | fruits + vegetables | various nibbles **served on a wood board**



tapas \$11 - 40 per person

hot and cold spanish bites



world street foods \$10 - 25 per person

miniaturized versions of tasty treats from around the world



NOLA \$10 - 35 per person

jambalaya | poboys | other New Orleans classics

choose from:

gyros | empanadas | maki rolls | kebabs | aloo chaat | stuffed arepa | pasties | crepes (sweet or savory) | **and more**



fried chicken \$10 - 25 per person

choose from: traditional / korean / nashville hot

SAFE PARTY AGAIN TO PACKAGES



in home
chef driven meals

NEW ITEMS
SUMMER 2020

build your **custom menu** from our **summer specials**,
our [other menus online](#) or by request

hors d'oeuvres

grilled flank steak | pineapple salsa
served on tortilla chip

dry curry lamb bites | yogurt
served on cucumber

mini sweet pepper popper
shrimp | bacon | cheese

tuna - salmon - avocado pinwheel

grilled octopus flatbread

fresh tortilla tacos

fried brie | grilled pear | pickled shallot | champagne vinaigrette

Italian beef: empanadas | pierogies | cabbage rolls

small plates + prix fixe

charred green beans | candied nuts | dill yogurt
add pork cracklin

puff pastry grilled veggie spirals | red pepper pesto

tuna carpaccio | microgreens | mustard | basil emulsion
add pickled quail egg

shrimp and pork dumplings | spicy sauce | sweet sauce

kofta | grilled chiles | roasted pine nuts | white bean puree

saffron duck | grilled fennel | green herbs salad | bulgur wheat

cherries + cola braised pork or duck | spaetzle | broccoli

pan-fried mackerel | golden beets | candied oranges

roasted red pepper + baked egg galette

stuffed artichoke hearts | tomato and chili paste

spiced chickpeas | grilled carrots | watercress puree

thin sliced watermelon- jicama - pineapple salad -
mache

roasted stuffed quail: cajun boudin
choose - masa | carnitas | cheese
pork belly

rabbit stew | dumplings

roasted calabacita squash stuffed with braised lamb or beef shank |
corn | shaved radish

sausage stuffed grilled quail | dirty wild rice | fried quail egg | charred
tomato

scallop stuffed beef tenderloin | grilled carrots | polenta | butter foam

requests, suggestions and substitutions are always welcome - custom menus available
vegan/vegetarian variations available for most items
event minimum **\$450**

typical pricing for 10 person events:

prix fixe

5 selections - \$65 per person
7 selections - \$80

small plates/shared plates

5 selections - \$55 per person
7 selections - \$70 per person

hors d'oeuvres

5 selections - \$40 per person
7 selections - \$50

pricing dependent upon final menu selection
additional staffing, rentals and disposable available
no additional fees



tapas // hot and cold spanish bites

priced per selection, per person by size of party:
under 8 people / 9 -15 people / 16 or more people

\$5 / \$4 / \$3	\$7 / \$6 / \$5	\$9 / \$8 / \$7
cheese charcuterie [small]	cheese charcuterie [medium]	cheese charcuterie [large]
grilled + pickled vegetables	olives + bar snacks [large]	green herb marinated skirt steak farro + tomato
olives + bar snacks [small]	artichoke fritters honey mustard	ham + cheese stuffed pork chops simmered greens
bacon wrapped dates cheese filled	sausage+cheese+herbs filled roast mushrooms	marinated grilled salmon olives capers grilled tomatoes
tinned seafood crackers	cheese + chorizo or shrimp stuffed mini sweet peppers	grilled tuna onion jam crouton
patatas bravas spicy ketchup	baby octopus lemon infused olive oil roasted peppers	crab stuffed roast tomato
butter beans+tomato dip grilled croutons	croquetas de queso honey mustard sauce	paella [custom]
jamon + cheese wrapped grilled asparagus roasted pepper sauce	pincho: <i>choice</i> marinated chicken/pork/steak/veggie skewers saffron rice	pincho: <i>choice</i> marinated chicken/pork/steak/veggie skewers saffron rice
bolas de bacalao frito: fried salt cod + potato roasted garlic sauce	albondingas: <i>choice</i> chicken/pork/lamb/beef meatballs over rice simmered tomato sauce	
	empanadas: <i>choice</i> chorizo/roasted potato+pepper+chard+cheese/sardine+tomato/lamb/chicken hot sauce	



NOLA // classic new orleans entrees served family style

entrees + price

size / # of portions

jambalaya shrimp + sausage **\$30** / chicken + sausage **\$26** / vegetarian **\$19**

half pan [serves around 6 entree portions | 10 small plate servings]

gumbo ya-ya(chicken) **\$26** / vegetarian **\$19** / seafood **\$34** served with rice

½ **gallon** gumbo | **1 quart** white rice [8 servings - cup size]

po boys fried shrimp **\$13** / fried oyster **\$17** / catfish **\$11** / roast beef debris **\$13** / cochon **\$12**

10 inch [1 entree size | 2-3 as an appetizer]

étouffée shrimp **\$32** / crawfish **\$50** served with rice

½ **gallon** etouffee | **1 quart** white rice

red beans and rice vegetarian **\$22** / andouille sausage **\$28**

half pan (rice included) [10 - 14 side servings]

corn + peppers maques choux blackened or fried: catfish **\$28** / shrimp **\$36** / vegetarian **\$22**

half pan [6-8 entree | 10-12 side servings]

courtbouillon | white rice blackened or fried: catfish **\$29** / fried shrimp **\$36**

half pan [6-8 entree | 10-12 side servings]

world street foods



miniaturized versions of tasty treats from around the world //served in waxed paper boats / bamboo plates/bowls//

WORLD STREET FOODS

priced per selection, per person by size of party: **under 8 / 9-15 people / 16 or more** minimum six orders per selection please

\$7 / \$6 / \$5

\$9 / \$8 / \$7

aloo chaat

gyros/doner kebab

black bean - plantain - cheese **empanada**

pasties beef / chicken / pork / lamb / root veg

arepa bean + cheese

crepes (sweet + savory) [crepe bar available]

tempura vegetable **maki rolls**

wild mushroom **potstickers**

cheese + potato **pierogi** **banana cue**

arepa beef / chicken / pork / lamb

vegetarian tacos: -sweet potato - potato - poblano + bell peppers- -quinoa - grilled carrots - corn-

chicken wings buffalo / korean / nashville hot

steamed shrimp dumplings

italian beef / philly cheese steak

beef or vegetable **bao** - steamed bites or sliders -

po boys fried shrimp / roast beef or pork debris

tuna/salmon avocado **maki rolls**



taco bar

corn + flour tortillas by request | burritos - quesadillas - enchiladas also available
2 fillings | 2 sides and all toppings included by default [except: pickled veg + avocado]

vegetarian fillings	meat + seafood fillings	toppings + sides
black bean - cheddar blend - plantain quinoa - corn - grilled carrots plant based chorizo - pickled vegetables flattop sweet potatoes - potatoes - poblano + bell peppers chargrilled carrots - baby kale - toasted seeds	braised, shredded + griddled chicken thigh pork carnitas carne asada lamb carnitas grilled chicken breast breaded + pan-fried pork chop braised beef grilled or fried shrimp grilled mahi mahi fried cod	toppings: chips and salsas: verde + rojo [tell us how spicy!] queso fresco / hot sauce / tomato cilantro / limes / crema pickled veg + \$.75 per person guacamole/avocado +\$2 per person sides: black or pinto beans / refried or simmered yellow or red rice grilled vegetables baby kale + arugula salad cilantro lime vinaigrette churros + chocolate sauce: + \$3 per person

pricing [per person by size of party]

2 fillings | 2 sides and all toppings included by default [except: pickled veg + avocado]
serving size: 4 small tacos (plus a little extra)

less than 8 people	9-15 people	over 16 people
\$18 per person	\$16 per person	\$14 per person
additional fillings: \$5 per person additional sides: \$3 per person	additional fillings: \$5 per person additional sides: \$3 per person	additional fillings: \$4 per person additional sides: \$3 per person

tacos delivered as Build Your Own [recommended] or fully composed + wrapped in wax paper



CHOOSE YOUR **STYLE**

NASHVILLE HOT	COUNTRY FRIED	KOREAN	BUFFALO
dry spiced with a brush of spice at the end pickles + white bread legs // thighs // breast tenders // wings	butter milk marinated with at least a dozen herbs and spices legs // thighs // breast tenders	twice fried, tossed in a spicy sauce wings // legs // thighs	classic hot and tangy buffalo sauce // ranch + blue cheese dressing wings fried crispy no breading other pieces country fried before sauce

// minimum 5 orders per style please //

// contact us for large order pricing (over 20 people //)

CHOOSE YOUR **SIZE**

small \$6 per person 2 legs or 2 thighs (or combo) or 3 breast tenders or 5 wings	medium \$7 per person 3 legs or 3 thighs (or combo) or 4 breast tenders or 8 wings	large \$8 per person 4 legs or 4 thighs (or combo) or 5 breast tenders or 10 wings
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CHOOSE YOUR **SIDES**

price per person | minimum 5 orders per selection

first side +\$3 per person second side +\$2 per person	first side +\$4 per person second side +\$3 per person
<p>cole slaw red+green cabbage carrots onion choose: mayo+cider vinegar or ginger+sesame</p> <p>corn on the cob or creamed corn</p> <p>grilled green beans or shishito peppers</p> <p>cornbread muffins [chipotle or honey butter]</p> <p>black eyed peas or red beans + rice</p> <p>potato salad</p>	<p>mashed potatoes + gravy</p> <p>caprese or greek salad</p> <p>mixed greens salad [choice dressings]</p> <p>mac+cheese [upgrade to PULLED PORKARONI + \$1 per person]</p> <p>smokey simmered greens [vegetarian/vegan available]</p> <p>baby kale salad grilled carrots toasted seeds berry yogurt dressing</p>



charcuterie + cheese boards

a customizable selection of curated and made in house:

charcuterie // cheese // olives

vegetables: fresh // pickled // grilled

fresh fruits // bread // crackers

jams // preserves // mustards

// 15% OFF add a **board** to another
SAFE TO PARTY AGAIN PACKAGE

pricing

<u>small</u>	<u>medium</u>	<u>large</u>	large groups custom boards + grazing tables
4 - 6 people	6 - 10 people	10 - 15 people	contact for pricing
\$80	\$110	\$140	

// portion estimate: a hearty snack

boards are customizable - let us know what you like (and what you don't!)