



Tigerlily Events

at Lincoln Park Zoo and Cafe Brauer

2016/2017

CATERING & PRIVATE EVENTS MENU

FULL CATERING MENU

BREAKFAST

| | |
|---------------------------|------|
| Design-Your-Own Breakfast | B1-2 |
| Breakfast Action Stations | B3 |
| Breakfast Beverages | B4 |

BREAKS

| | |
|--------------|-------|
| Breaks Menus | BK1-2 |
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LUNCH

| | |
|----------------------------|------|
| Lunch Chef's Tables™ | L1-2 |
| Chef's Table Enhancements™ | L3 |
| Box Lunch | L4 |

RECEPTIONS

| | |
|--------------------|------|
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| Reception Stations | R5-6 |
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DINNER

| | |
|-------------------------------|------|
| Plated Dinners | D1 |
| Dinner Chef's Table™ | D2-3 |
| Design-Your-Own Chef's Table™ | D4-5 |

DESSERT

| | |
|----------------|-----|
| Dessert Tables | DS1 |
|----------------|-----|

BEVERAGES

| | |
|--------------|-----|
| Bar Packages | BV1 |
|--------------|-----|



Tigerlily Events at
Lincoln Park Zoo and Cafe Brauer
2230 N. Cannon Dr
Chicago, Illinois 60614
312-742-2400

Group Sales
groupsales@lpzoo.org
312-742-2400

MADE-TO-ORDER MORNINGS

Start your day off right with our traditional continental breakfast and add your favorites for a custom dining experience!

TRADITIONAL CONTINENTAL BREAKFAST

Orange and cranberry juices
Seasonal fruits and berries
Starbucks™ coffee and assorted Tazo™ teas
13.95 PER PERSON

Bagels and cream cheese
Assorted breakfast pastries

Enhance the breakfast experience for guests by adding the following to add to your Continental Breakfast

Sandwich Additions 8.95 PER PERSON

- Scrambled eggs, bacon and Cheddar cheese on a buttery croissant
- Hickory smoked ham, Swiss cheese and scrambled eggs on a pretzel roll
- Breakfast burrito filled with scrambled eggs, pico de gallo, Chihuahua cheese and avocado

Low Fat Yogurt Parfaits 3.95 PER PERSON

Oatmeal Bar

Hot rolled oats, fresh and dried fruit, slivered almonds, brown sugar and non fat milk 4.95 PER PERSON

BREAKFAST TABLES

Assorted Breakfast Pastries

Includes danish, cinnamon rolls and warm flaky croissants with sweet cream butter and raspberry jam

Banana Walnut French Toast

Stuffed with bananas and mascarpone, coated with cinnamon sugar and served with warm maple syrup on the side

Egg Frittata

Spinach, roasted red pepper and Feta cheese

Slow Smoked Brisket Hash

Roasted potatoes

Griddled Breakfast Meats

Chicken sausage, ham and thick cut bacon

Fresh Seasonal Fruit

Blueberry Pancake Stack Cake

Butter and maple glaze

Fresh Squeezed Orange Juice

Fresh Squeezed Grapefruit Juice

Starbucks™ Coffee

39.95 PER PERSON

All prices are subject to applicable tax and service charges.

Events of (20) guests or less are subject to a small group fee per meal function.

MADE-TO-ORDER MORNINGS



AMERICAN CLASSIC BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
Cheddar cheese and salsa fresca
- Hard Boiled Eggs
Sea salt and cracked black pepper
- Hot Oatmeal
Fresh and dried fruit, almonds and brown sugar

Bacon and Breakfast Sausage

Breakfast Potatoes

Peppers and onions

Warm Biscuits

Butter and honey

20.95 PER PERSON

BRIGHT-EYED BREAKFAST

Assorted Breakfast Pastries

Fresh Seasonal Fruit

Choose 1 of the following:

- Scrambled Eggs
Cheddar cheese and salsa fresca
- Brioche French Toast
Served with maple syrup
- Hot Oatmeal
Served with fresh and dried fruit, almonds and brown sugar
- Chorizo Breakfast Chilaquiles

Choose 2 of the following

- Applewood Smoked Bacon
- Breakfast Sausage
- Breakfast Potatoes
Peppers and onions
- Apple Gouda Sausage

Choose 2 of the following

- Low Fat Yogurt Parfaits
Served with assorted berries and granola
- Assorted Danish and Muffins
- Assorted Bagels
Served with vegetable, berry and plain cream cheese
- Sliced Fruit Platter

32.95 PER PERSON

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MADE-TO-ORDER MORNINGS

BREAKFAST STATIONS

The following offerings are served for a minimum of 30 people and may be added to any of our breakfast menus

OMELET STATION

Chef-Attended Omelet Station with a wide variety of fresh vegetables including red peppers, onions, mushrooms and spinach, assorted meats and cheeses including bacon, ham, Cheddar and Jack cheeses served with pico de gallo and salsa

9.95 PER PERSON PLUS ATTENDANT FEE

HOT IRON WAFFLES

Made to order by our Chefs and served with a selection of seasonal fruits, whipped cream, warm maple syrup, whipped sweet butter, shaved chocolate, candied pecans and dusted with powdered sugar

9.95 PER PERSON PLUS ATTENDANT FEE

BREAKFAST CHILAQUILES STATION

Crisp tortilla chips topped with Chihuahua cheese, cilantro, farm fresh eggs and salsa verde or salsa fresca

9.95 PER PERSON PLUS ATTENDANT FEE



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MADE-TO-ORDER MORNINGS

BEVERAGES

Beverage service is based on one hour unless otherwise noted

ASSORTED SOFT DRINKS AND JUICES

Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Unsweetened Iced Tea, Cranberry and Orange Juice

4hrs 5.50 PER PERSON

4-8hrs 8.50 PER PERSON

COFFEE TABLE

Starbucks™ coffee, Tazo™ teas and selected sweeteners

4hrs 3.95 PER PERSON

All day service 6.95 PER PERSON

FRESH BREWED ICED TEA BAR

Green and black teas served with lemons, assorted sugars and fruit infused simple syrups

4hrs 3.95 PER PERSON

4-8hrs 6.95 PER PERSON

HOT CHOCOLATE

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, mini marshmallows and flavored syrups

3.95 PER PERSON



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MORE THAN JUST A SNACK

CLASSIC BREAKS

GRAB & GO SNACKS

Assorted Frito Lays™ chips and granola bars
Trail mix
Dark chocolate
Dry-roasted edamame
Assorted seasonal whole fruit
Dried fruit and nuts
10.95 PER PERSON

LINCOLN PARK ZOO BITES

Housemade caramel, cheese and buttered popcorn
Warm roasted peanuts
Soft pretzels with hand crafted beer cheese and gourmet mustards
Fresh seasonal fruits and berries
12.95 PER PERSON

CREATE YOUR OWN ENERGY MIX

An assortment of gourmet favorites allow guests to customize a sweet, savory or spicy combination. Served with assorted seasonal whole fruits.

Select 5 of the following:

- Dried pineapple
- Banana chips
- Salted roasted peanuts
- Green wasabi peas
- Mini pretzels
- Dried apricots
- Yogurt raisins
- Unsalted roasted almonds

8.95 PER PERSON

SEASONAL FRESH FRUIT PLATTER

Served with honey yogurt sauce 6.95 PER PERSON

GARDEN FRESH SEASONAL CRUDITÉS

Served with buttermilk ranch and chili lime crema dipping sauce
7.95 PER PERSON

PRETZEL BITES AND ASSORTED DIPS

Mini pretzel nuggets served with 4 dips: smoked bacon, spiced stout mustard, jalapeño beer cheese and chocolate peanut butter
7.95 PER PERSON

MARKET WHOLE FRUIT

Apples, bananas and the best picks of the season
3.95 PER PERSON

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MORE THAN JUST A SNACK

ARTISANAL CHEESE BOARD

Chef's selection of 4 local and imported farmstead cheeses, housemade chutney, fruit preserves, local honey, fresh and dried fruits, candied nuts, flatbreads, breadsticks and crackers
10.95 PER PERSON

HUMMUS TRIO

Traditional roasted garlic and lemon, roasted red pepper and edamame hummus with crispy pita chips 9.95 PER PERSON

SWEET BREAKS

THE CUPCAKE BAR

A variety of flavors including quadruple chocolate, red velvet, graham cracker s'mores, vanilla citrus almond and peanut butter strawberry jam served with ice cold low fat and whole milk
9.95 PER PERSON

COOKIE AND BROWNIE SAMPLER

Our signature giant chocolate and white chocolate chunk cookies with fudge brownies 4.95 PER PERSON

ICE CREAM SOCIAL

Chocolate and vanilla bean ice cream, chocolate syrup, caramel, nuts, oreo bits, sprinkles, whipped cream and cherries
6.95 PER PERSON

ICE CREAM BARS AND SANDWICHES

A delicious assortment of ice cream novelties including, King Kone, vanilla sandwiches, Mega Missiles, cookie sandwiches and Dove Bars
4.95 PER PERSON



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LUNCH WITH PERSONALITY

LUNCH CHEF'S TABLES™

All Chef's Tables include coffee and tea

SMOKEHOUSE SAMPLER

Choice Of: Smoked Beef Brisket or Pulled Pork**

Barbecue Pulled Chicken

Traditional Macaroni and Cheese

Sweet and Sour Slaw Crisp

Shaved cabbage tossed with Vidalia onions and distilled vinegar
finished with sea salt and parsley

23.95 PER PERSON

GOURMET MARKET SANDWICH AND SALAD TABLE

"ZLT" Flatbread Sandwich

Grilled zucchini, vine ripe tomatoes, jalapeño jack cheese and romaine
served on chargrilled flatbread brushed with sun-dried tomato pesto

Double Pretzel Crusted Chicken Sandwich

Dijon and crushed pretzel coated chicken with provolone,
Dijon aioli and frisée on a pretzel roll

Field Green Salad

Field greens, grape tomatoes, red onion, cucumber and
aged balsamic vinaigrette

Caesar Salad

Duo of kale and romaine with shaved Parmesan, garlic-Parmesan
croutons and housemade Caesar dressing

Grilled Chicken Breast Salad

Red grapes, celery and toasted almonds tossed in a poppy seed
dressing and served with silver dollar rolls and Bibb lettuce cups

Quinoa Tabbouleh Salad

Tomatoes, cucumber, parsley and fresh lemon

Housemade Potato Chips

Chef's Selection of Gourmet Dessert Bars

24.95 PER PERSON

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tax and service charges.

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LUNCH WITH PERSONALITY



BACKYARD PICNIC

- Chicago Style Hot Dogs
Served with traditional condiments
 - Cheeseburgers
Lettuce, tomato, onion, ketchup and mustard
 - Bacon and Onion Baked Beans
 - Mustard Potato Salad
 - Coleslaw
Sweet and sour dressing
 - Bistro Styled Grilled Vegetable
Roasted corn on the cob
 - Fresh Baked Cookies
- 24.95 PER PERSON

THE DELI BOARD

- Make it yourself just how you like it*
- Assorted Fresh Breads, Rolls and Butter Lettuce
 - Sliced Luncheon Meats
Shaved roast beef, smoked ham and roasted turkey
 - Housemade Sandwich "Salads"
Egg salad, chicken salad and tuna salad
 - Assorted Cheeses
Swiss, Provolone and Cheddar
 - Traditional Condiments
Mayonnaise, mustard, lettuce, tomato, red onion and pickles
 - Kettle Chips
 - Cookies, Brownies and Blondies
- 17.95 PER PERSON

LIGHTER AND BRIGHTER LUNCH

- Going Green Salad
Fried green tomato romaine, spinach, broccoli, cucumber and herb-champagne dressing
 - Farro, Corn and Green Bean Salad
Served with lemon tahini dressing
 - Chicken Picatta
Lemon caper sauce
 - Charred and Chilled Salmon Summer Bean and Snap Pea Salad
Pickled red onions and black sesame vinaigrette
 - Italian Sausage and Tomato Pasta
Roasted peppers, kale, crushed tomatoes, olives and parsley
 - Assorted Cupcakes
- 23.95 PER PERSON

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LUNCH WITH PERSONALITY

LUNCH TABLE ENHANCEMENTS

The following may be added to any of our lunch chef table menus

CHEF-MADE SOUPS

- Roasted Tomato Basil 3.95 PER PERSON
- Hearty Chicken Noodle 3.95 PER PERSON
- Wild Mushroom 3.95 PER PERSON

COLD SALADS

Italian Chopped Salad

Pastiti pasta, chopped peppers, assorted seasonal vegetables, ricotta salata, and white balsamic dressing 5.95 PER PERSON

Turkey Cobb Salad

Herb-roasted turkey breast, romaine, cucumber, bacon, blue cheese and hard cooked egg with blue cheese dressing 5.95 PER PERSON

Coleslaw

Crisp cabbage in a sweet and sour dressing 3.95 PER PERSON

Hearts of Romaine Caesar Salad

House made dressing, santorini Parmesan cheese, and brioche croutons 5.95 PER PERSON

Field Green Salad

Heirloom Cherry tomatoes, carrots, cucumbers, house made ranch dressing 5.95 PER PERSON

Southern Salad

assorted field baby greens, mixed berries, spiced pecans, carr valley blue cheese 5.95 PER PERSON

Spinach and Heirloom Apple Salad

Penta crema blue cheese, easter radish, candied walnuts, apple cider vinaigrette 5.95 PER PERSON

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LUNCH WITH PERSONALITY

BOX LUNCH

Choose 1 sandwich per box

- Roast Beef
Tomato, sweet onion jam and Boursin cheese on foccacia
- Chicken Breast Torta Sandwich
Chicken breast with spicy aioli, chipotle jack cheese, lettuce, cilantro and tomato
- Smoked Turkey
Bacon, tomato, lettuce and herb aioli on wheat bread
- Ham and Swiss Cheese
Mustard butter on pretzel bread
- "ZLT" Flatbread Sandwich
Grilled zucchini, tomatoes, jalapeño jack cheese and sundried tomato pesto

Box Lunch Includes:

- Grilled Vegetable Pasta Salad
Grilled zucchini, red onion and red pepper tossed with a parsley vinaigrette
- Whole Seasonal Fresh Fruit
- Bag of Kettle-style Chips
- Freshly Baked Cookie
- Bottled Water

A great option for the grab and go lunch! 14.95 PER PERSON

KID MEAL

Choice of hot dog, turkey sandwich or peanut butter and jelly sandwich with baby carrots, fresh fruit and milk or apple juice

7.95 PER PERSON



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RECEPTIONS REINVENTED

RECEPTION MENUS

Build a perfect reception from a variety of gourmet to classic signature dishes

50 piece minimum for each item selected

HOT APPETIZERS

- Crispy Vegetable Spring Roll
Served with sweet chili dipping sauce 2.95 PER PIECE
- Bacon Wrapped Dates
Menjiol dates stuffed with local goat cheese wrapped in crispy applewood smoked bacon 3.25 PER PIECE
- Beef Wellington Bites
Horseradish cream 3.95 PER PIECE
- Loaded Baked Potato
Overflowing with Cheddar cheese, green onion and bacon topped with sour cream 2.95 PER PIECE
- Parmesan Truffle Baked Potato
Parmesan, black truffle oil and fresh chives 2.95 PER PIECE
- Maryland Style Lump Crab Cakes
Herb rémoulade and tomato jam 4.25 PER PIECE
- Seared Bay Scallop
Mango lime chutney and micro green salad 4.25 PER PIECE
- Coconut Crusted Shrimp Lollipop
Horseradish orange marmalade 4.25 PER PIECE
- House-Smoked Brisket and Cheddar Cheese Quesadilla
Avocado crema 3.25 PER PIECE
- Grilled Baby Lambchop
Chimichurri sauce 4.95 PER PIECE
- Braised Pork Belly
Asian slaw, hoisin, on a wonton cracker 4.50 PER PIECE
- Grilled Chicken Satay
Peanut dipping sauce 3.50 PER PIECE
- Tomato Bisque Soup
Gouda panini 3.95 PER PIECE
- Vegetable Potsticker
Soy dipping sauce 2.95 PER PIECE

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RECEPTIONS REINVENTED

RECEPTION MENUS *(continued)*

COLD APPETIZERS

- Prosciutto Breadstick
 - Balsamic drizzle 2.95 PER PIECE
- Traditional Shrimp Cocktail Shooter 4.25 PER PIECE
- Tuna Tartar
 - In a cucumber cup, wasabi cream 4.25 PER PIECE
- Caprese Skewer
 - Fresh Mozzarella, baby tomato, basil and balsamic carmel 2.95 PER PIECE
- Watermelon and Feta Skewer
 - Fresh mint and olive oil 2.95 PER PIECE
- Strawberry and Brie Skewer
 - Wrapped in prosciutto 3.25 PER PIECE
- Pumpkin-Goat Cheese
 - Toasted walnuts, dried cranberry and sherry drizzle on Asian pear crostini 2.95 PER PIECE
- Wild Mushroom Crostini
 - Truffle and garlic seasoned with fresh herbs and local blue cheese 2.95 PER PIECE
- Beef Tenderloin Crostini
 - Roasted tomato jam, blue cheese 3.95 PER PIECE
- Country Pate Mousse Crostini
 - Poached cherries 3.95 PER PIECE
- Stuffed Fig
 - Ricotta cheese, fresh jam 3.25 PER PIECE
- Truffled Deviled Eggs
 - Servugia Caviar 3.95 PER PIECE

LATE NIGHT SNACKS

- Tavern-Style Classic Mini Beef Burger
 - Shredded lettuce, red onion, tomato, Cheddar cheese and secret sauce 3.25 PER PIECE
- Firehouse Mini Burger
 - Applewood smoked bacon, jalapeños and barbecue sauce 3.25 PER PIECE
- Chicago Style Mini Dog
 - Vienna Beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt and onion 3.25 PER PIECE
- Buffalo Chicken Slider
 - Honey buffalo sauce and blue cheese cole slaw 3.25 PER PIECE
- Turkey Slider
 - Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese 3.25 PER PIECE
- Chicken Parmesan Slider
 - Marinara and mozzarella 3.25 PER PIECE
- BBQ Brisket Slider
 - Our 6 hour brisket with bourbon barbecue sauce and crispy onion on a mini brioche roll 3.50 PER PIECE

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RECEPTIONS REINVENTED

RECEPTION STATIONS

ARTISAN CHEESE BOARD

Artisan selection of local and imported farmstead cheeses accompanied by assorted house-made chutneys, local honeys, artisan breads and crackers

10.95 PER PERSON

NACHO AND SALSA BAR

Zesty beef chili, spicy queso sauce, crispy corn tortilla chips and our house salsa verde, pico de gallo, salsa rojo and habanero served with sour cream, jalapeños and signature hot sauces

11.95 PER PERSON

ANTIPASTI

Imported cured meats, cheeses local seasonal vegetables and marinated olives with warm spinach and artichoke fondue served with a variety of flatbreads, crostinis and breadsticks

10.95 PER PERSON

NIMAN RANCH MINI SAUSAGE TABLE

Naturally-raised Niman Ranch sausages including apple Gouda, chipotle Cheddar and spicy Italian served with gourmet mustards, apple slaw and hoagie rolls

14.95 PER PERSON

GREEN MARKET TABLE

Local favorites from farm to fork

Traditional lemon and garlic hummus and roasted red pepper hummus, farmer's market crudités, flatbread crackers and breadsticks with buttermilk ranch

11.95 PER PERSON

GRILLED CHEESE STATION

Build your favorite grilled cheese with assorted breads including sourdough, rye and whole wheat and cheeses including Gruyère, Cheddar, fontina and American served with toppings including bacon, apples, pears, pickles, oven roasted tomatoes and caramelized onions

11.95 PER PERSON PLUS ATTENDANT FEE

GOURMET FLATBREAD BITES

Traditional Margherita

Mozzarella, tomato and basil

Spicy Capicola

Mozzarella and arugula

Grilled Wild Mushroom and Parmesan

11.95 PER PERSON

FRESH AND EXOTIC FRUIT

An elaborate display of seasonal local and tropical fresh fruit and berries served with strawberry yogurt dip, mint-lime syrup and brown sugar crème fraîche

9.95 PER PERSON



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RECEPTIONS REINVENTED



RECEPTION STATIONS *(continued)*

YUKON GOLD POTATO BAR

Mashed or baked, accompanied by roasted corn, caramelized onions, smoked bacon, shredded sharp Cheddar cheese, green onions, whipped butter and sour cream

8.95 PER PERSON

"TINI" PANINI TABLE

Mini versions of the classic grilled/pressed sandwich:

Caprese Panini

Mozzarella, tomato and fresh basil

Turkey Club

Applewood smoked bacon and herb aioli

Chicken Pesto Panini

Provolone cheese and pesto spread

11.95 PER PERSON

PASTA STOP

Hand-tossed pastas with a variety of sauces and toppings

Choose 2 of the following:

- Penne
- Bowtie
- Whole Wheat Penne
- Centilini

With 2 of the following:

- Classic Marinara
- Basil Pesto
- Creamy Alfredo
- Parmesan Broth

With a choice of your favorite toppings:

Asparagus, broccoli, prosciutto, wild mushrooms, green peas, artichokes, grape tomatoes, red peppers or sun dried tomatoes, fresh breads, red chili flakes and shaved Parmesan cheese

19.95 PER PERSON PLUS ATTENDANT FEE

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RECEPTIONS REINVENTED

CARVING STATIONS

Carving stations are a great way to complement your additional menu selections

Served for a minimum of 25 guests

CARVED WHOLE BEEF TENDERLOIN

Served with peppercorn sauce, horseradish cream and artisan rolls

24.95 PER PERSON

SUGAR-CURED SPIRAL HAM

Bourbon aioli, grain mustard, country biscuit and artisan rolls

14.95 PER PERSON

ROASTED TURKEY BREAST

Cranberry and apricot chutneys, herb aioli and artisan rolls

14.95 PER PERSON

TEXAS-STYLE SMOKED BRISKET

Served with our signature barbecue sauce, crispy onion straws and mini onion rolls

15.95 PER PERSON

GARLIC-ROASTED BEEF STRIP LOIN

Wild mushroom sauce, grain mustard, horseradish cream and artisan rolls

20.95 PER PERSON

ROASTED PORK LOIN

Spicy apricot chutney, grain mustard aioli and artisan rolls

18.95 PER PERSON



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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER

Let your taste buds decide and create a personalized menu by selecting one of your favorites from each course

Entrée price noted includes salad, entrée and dessert selection

SALADS

Served with warm artisan rolls and sweet butter

Please select 1 salad

- Waldorf Salad
Mixed baby greens, michigan heirloom apples, celery, walnuts, tossed in sweet and sour cream dressing
- Hearts of Romaine Caesar
Housemade dressing, shaved santorini parmesan cheese and brioche croutons
- Field Greens Salad
Heirloom cherry tomatoes, carrots, cucumbers, vinaigrette dressing
- Arugula and Strawberry Salad
Frisee, toasted almonds, balsamic vinaigrette and Camembert wedge
- Spinach and Apple Salad
Toasted walnuts, chèvre cheese and red onion with a cider vinaigrette
- Cherry Tomato and Bocconcini Mozzarella Salad
Wild baby arugula and pesto vinaigrette

SOUPS

- Lobster Bisque
Main lobster broth blended with cream and cherry wine
- Truffled Mushroom Soup
Herb tapenade crostini
- Autumn Butternut Squash Soup
Shaved nutmeg crema and roasted pepitas
- Roasted Tomato Bisque
Herb goat cheese cracker and extra virgin olive oil

ADD 3.00 FOR A SOUP AND SALAD COMBO

ENTRÉES

Served with local and seasonal vegetables

Please select 1 entrée

- Roasted Chicken Breast
Herb and garlic marinated, Minnesota wild rice, seasonal vegetables and natural au jus 51.00 PER PERSON
- Cherry Walnut Stuffed Chicken Breast
Herb rubbed and stuffed with local cherries, walnuts and whipped goat cheese 53.00 PER PERSON
- Jumbo Chicken Chop
Breaded chicken, tri color baby carrots, roasted oven baby potatoes, lemon caper sauce 53.00 PER PERSON

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN PLATED DINNER *(continued)*

- Wild Mushroom and Boursin Cheese Stuffed Chicken
Overstuffed with Boursin cheese, sautéed mushrooms, Minnesota wild rice, seasonal vegetables and port wine glaze 53.00 PER PERSON
- Seared Stripped Bass
Pan seared with lemon herb oil, wilted greens, artichokes and anna potatoes 53.00 PER PERSON
- Braised Rib of Beef
Locally grown mushroom ragout, herb polenta 53.00 PER PERSON
- Seared Wild Salmon
Miso glazed seared salmon filet blend of wild rice, seasonal vegetable 51.00 PER PERSON
- Seared Beef Tenderloin Steak
Horseradish mashed potatoes, diablo sauce 59.00 PER PERSON
- Classic Beef Wellington
Steak tenderloin with duxcell in a delicate pastry 59.00 PER PERSON
- Petite Filet
Center cut free range USDA choice, seasonal vegetables, Parmesan and garlic whipped potatoes and red wine jus 59.00 PER PERSON
- Eggplant Cannelloni
Herb ricotta cheese, marinara sauce 53.00 PER PERSON
- Wild Mushroom Risotto
Parmigiano reggiano 53.00 PER PERSON
- Vegetable Stuffed Polenta Cake
Roasted vegetables, baby arugula 53.00 PER PERSON

Duet Entrée Selections

- Herb-Crusted Beef Tenderloin and Firecracker Grilled Shrimp or Seared Scallops,
Yukon potatoes and red wine sauce ADD 10.00 PER PERSON

DESSERT

Served with coffee and a selection of herbal teas

Please select 1 dessert

- New York Style Cheesecake
Butter cookie crust and berry compote
- Lemon Angel Food Cake
Seasonal berries and whipped cream
- Chocolate Paradis Cake
Toffee and caramel sauce
- Signature Six Layer Carrot Cake

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DISTINGUISHED DINNERS

DINNER CHEF'S TABLES™

All Chef's Tables include warm artisan rolls and sweet butter, Starbucks™ coffee and Tazo™ teas

THE STEAKHOUSE

Iceberg Wedge

Grape tomatoes, red onions, crisp bacon and creamy blue cheese dressing

Sliced Heirloom Tomatoes

Goat cheese and topped with roasted mushrooms and walnut vinaigrette

Chilled Jumbo Shrimp Cocktail

Served with classic "old school" cocktail sauce and horseradish

Bone-in Porterhouse

Chef-carved and served with roasted mushroom demi, classic bearnaise and horseradish cream

Roasted Lemon-Garlic Chicken

Served with natural jus

Creamed Spinach

Served with fennel bechamel sauce

Yukon Gold Mashed Potato Bar

Cheddar cheese, green onions, bacon, sour cream and whipped butter

Red Wine-Braised Wild Mushrooms and Shallots

Traditional Bread Pudding

Served warm with caramel sauce and accompanied by a seasonal fruit crisp and vanilla bean ice cream

49.95 PER PERSON

THE SOUTHERN SMOKEHOUSE

12 Hour-Smoked and Barbecue Beef Brisket

Slow Smoked Barbecue Chicken

Barbecue Baked Beans

Honey Cheddar Corn Bread

Honey butter

Horseradish Cole Slaw

Mustard Potato Salad

Fresh Watermelon

Blueberry Peach Cobbler

Whipped cream

35.95 PER PERSON

Upgrade your Southern Smokehouse with a barbecue long, bone-in short rib served with sweet vinegar barbecue sauce as a carving item

10.95 PER PERSON

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN CHEF'S TABLES™

Individualize your menu to suit your event for the ultimate in customization

SALADS

Please select 2 options:

- Italian Chopped Salad
Grilled chicken, bacon, blue cheese, tomato and pasta with honey Dijon vinaigrette
- Smoked Barbecue Chicken Salad
Mixed greens, cornbread croutons and baked-bean vinaigrette
- Barbecue Shrimp and Andouille Salad
Grilled corn, kidney beans, tomatoes and greens tossed with a Cajun vinaigrette
- Chopped Vegetable Salad
Mixed greens, olives, artichokes and Gorgonzola cheese with red wine vinaigrette
- Caesar Salad
Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing
- Southern Salad
Baby field greens, assorted berries, spiced pecans and blue cheese with white balsamic vinaigrette

ENTRÉES

Please select 2 options:

- Maple-Glazed Turkey
Cranberry apricot chutney and sage gravy
- Peppercorn-Crusted Tri Tip Sirloin
Rosemary demi and horseradish cream
- Mustard-Glazed Niman Ranch Pork Loin
Spicy fruit chutney and bourbon jus
- Slow-Roasted Prime Rib
Natural jus and horseradish cream
- Herb-Roasted Beef Tenderloin
Served with Merlot demi and truffle aioli
ADD 8.00 ADDITIONAL PER PERSON

PASTA

Please select 1 option:

- Penne Pasta
Spicy marinara, asiago cream, fresh basil and shaved Parmesan
- Rigatoni Pasta
Tomato basil sauce, spinach and ricotta cheese
- Wild Mushroom Risotto
Fresh herbs and Parmesan garlic broth
- Linguini Pasta
Shrimp, tomato basil sauce, garlic and chiles

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DISTINGUISHED DINNERS

DESIGN-YOUR-OWN CHEF'S TABLES™ (continued)

SIDES

Please select 2 options:

- Au Gratin Potatoes
Four cheeses and fresh thyme
- Loaded Mashed Potatoes
Smoked bacon, sour cream, chives, Cheddar cheese and scallions
- Roasted Fingerling Potatoes
Herb butter and garlic sour cream
- Classic Creamed Spinach
Crispy leeks and Parmesan
- Bistro Roasted Vegetables
Made with the season's finest fresh herbs and olive oil
- Creamed Sweet Corn
Slab bacon and scallions

Your Custom Chef's Table™ includes coffee and tea 45.95 PER PERSON

May we suggest adding a dessert? DS1

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DESSERT REDEFINED

DESSERT MENUS

SIGNATURE DESSERT TABLE — *Minimum of 50 people*

A selection of our signature deserts including Carrot Cake, Chocolate paradisi cake, coconut lopez cake, Chicago cheesecake, cupcakes, mini taffy apples, mini low-fat yogurt parfaits, sweet dessert shots, cookies, brownies and gourmet dessert bars

14.95 PER PERSON

Vanilla bean ice cream ADD 2.00 PER PERSON

THE CUPCAKE BAR

A variety of flavors including quadruple chocolate, red velvet, graham cracker s'mores, vanilla citrus almond and peanut butter strawberry jam served with ice-cold low fat and whole milk

9.95 PER PERSON

SUMMER PARFAITS

Assorted jars filled with layers of cake, fruit, sauce, cream and fudge topped with ice cream

Strawberry Angel food Cake

Layered with strawberry ice cream

Banana Foster Cake

Fresh bananas, caramel sauce and vanilla ice cream

Caramel Brownie

Chocolate fudge, chocolate sauce and vanilla ice cream

9.95 PER PERSON

FRESH AND EXOTIC FRUIT TABLE

An elaborate display of seasonal local and tropical fresh fruits and berries served with strawberry yogurt dip, mint-lime syrup and brown sugar creme fraiche 9.95 PER PERSON

BROWNIE SUNDAE BAR

Our signature triple chocolate chunk brownie and blondie bars served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream and assorted toppings 8.95 PER PERSON

COUNTRY STYLE FRUIT COBBLERS

Fresh-baked blueberry cobbler with oatmeal crust and peach cobbler with cinnamon almond topping and served warm with vanilla bean ice cream

Ask our chefs about their seasonal selections 8.95 PER PERSON

WARM COOKIES AND MILK

Chocolate chunk and peanut butter cookies served fresh out of the oven on griddles accompanied by ice cold milk in shooters 7.95 PER PERSON

DONUT SUNDAE BAR

Glazed donuts toasted on our flat grill served with vanilla bean ice cream and sweet fruit compote 9.95 PER PERSON



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BEVERAGES

BAR PACKAGES

THE ZEBRA

| | |
|--------------------|----------------------------|
| Smirnoff | Woodbridge Cabernet |
| Bombay Original | Woodbridge Sauvignon Blanc |
| Bacardi Silver | Bud Light |
| Johnnie Walker Red | Stella Artois |
| Christian Brothers | Jim Beam |

*All mixers are included

10.00 PER PERSON, PER PERSON PER HOUR

THE GIRAFFE

| | |
|--------------------------|----------------------------------|
| Grey Goose | Hidden Crush Cabernet |
| 2 Flavored Stoli Options | Pomela Sauvignon Blanc |
| Bombay Sapphire | Bud Lite |
| Bacardi Silver | Stella Artois |
| Captain Morgan | Modelo |
| Johnny Walker Black | Goose Island 312 |
| Crown Royal | Lagunitas Little Sumpin' Sumpin' |
| Maker's Mark | E&J Brandy |

*All mixers are included

12.00 PER PERSON PER HOUR

THE MEERKAT

| | |
|-------------|---------------|
| House Red | Corona |
| House White | Stella Artois |
| Bud Lite | Assorted Soda |

8.00 PER PERSON PER HOUR

THE RHINOCEROS CORDIAL "THE PERFECT NIGHTCAP"

| | |
|---------------|--------------------|
| Bailey's | DiSaronno Amaretto |
| Sambuca | Rumchatta |
| Kahlua | Chambord |
| Grand Marnier | |

5.00 PER PERSON PER HOUR

CUSTOM SIGNATURE COCKTAILS

Develop your own signature cocktail from your favorite flavors with our onsite Mixologist

PRICING VARIES

*Please ask about customizing your bar packages

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