



Tigerlily Events

at Lincoln Park Zoo and Cafe Brauer

2014

GOLD BUNDLE WEDDING PACKAGE

GOLD BUNDLE MENU

PASSED HORS D'OEUVRES	1-3
SALADS	4
ENTRÉES	5
DESSERTS	6
BEVERAGES	7-8
PACKAGE DETAILS	9-10



Tigerlily Events at
Lincoln Park Zoo and Cafe Brauer
2230 N. Cannon Dr
Chicago, Illinois 60614
312-742-0050

Christine Picerno
Senior Sales Manager
cpicerno@levyrestaurants.com

Lisa Hunt
Sales Manager
lhunt@levyrestaurants.com

PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES

Select Four

TRADITIONAL FAVORITES

Crispy Vegetable Spring Roll
Sweet chili dipping sauce

Flaky Spanakopita

Bacon Wrapped Dates

Menjiol dates stuffed with local goat cheese wrapped in crispy Applewood smoked bacon

Cuban Press Sandwich

Roast pork, ham, Swiss cheese and spicy pickles

Prosciutto Arugula Breadstick

Prosciutto-wrapped Italian breadstick with spicy greens and extra virgin olive oil

Mini stuffed potatoes

Loaded baked potato overflowing with Cheddar cheese, green onion and bacon topped with sour cream

Parmesan Truffle Baked Potato

Parmesan Reggiano, black truffle oil and fresh chives

Broccoli and Cheese Potato

Stuffed with baby broccoli and aged Cheddar cheese

SLIDERS AND DOGS

Tavern-Style Classic Mini Beef Burger

Shredded lettuce, red onion, tomato, Cheddar cheese and secret sauce

Firehouse Mini Burger

Applewood bacon and barbecue sauce

Chicago Style Mini Dog

Vienna Beef hot dog with mustard, relish, tomato, pickle, sport pepper, celery salt and onion

Buffalo Chicken Slider

Honey buffalo sauce and Blue cheese cole slaw

Turkey Slider

Sun-dried tomato pesto, sautéed mushrooms and Swiss cheese

Chicken Parmesan Slider

Marinara and Mozzarella

BBQ Brisket Slider

Our 6 hour brisket with bourbon barbecue sauce crispy onion on a mini brioche roll

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.

PASSED HORS D'OEUVRES CONT.



STUFFED MUSHROOMS

- Sausage-Stuffed Mushrooms
Toasted fennel, herb and garlic sausage
- Spinach and Artichoke-Stuffed Mushroom
Shaved Parmesan
- Crab-Stuffed Mushroom
Roasted garlic and lemon zest aioli

SHOOTERS

- Coconut Crusted Shrimp Shooter
Chili serracha firecracker sauce
- Turkey Chili Verde Meatball
Turkey meatball and creamy green chili sauce
- Traditional Italian Meatballs
Spicy marinara sauce and grated Parmesan cheese
- Classic Bloody Mary Shooter
Lemon, celery frond and celery salt rim
- Pesto Marinated Shrimp Shooter
Lemon aioli

COASTAL FAVORITES

- Signature Jumbo Lump Crab Cakes
Roasted garlic and lemon zest aioli
- Seared Bay Scallop
Mango lime chutney and micro green salad
- Sesame Tuna Tartar Wonton
Cucumber, citrus and wasabi cream
- Smoked Salmon Lollipop
Crème fraîche, fried capers and pickled red onion on a crispy breadstick

SKEWERS

- Mediterranean Skewer
Olives, artichoke, baby tomato and feta cheese with basil pesto
- Antipasti Skewer
Capicola ham, pepper jack cheese, grape tomato, basil leaf and extra virgin olive oil
- Caprese Skewer
Fresh Mozzarella, baby tomato, basil and balsamic caramel
- Watermelon and Feta Skewer
Fresh mint and olive oil

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.

PASSED HORS D'OEUVRES CONT.



ALL WRAPPED UP

Beef Wellington Bites

Horseradish cream

House-Smoked Brisket and Cheddar Cheese Quesadilla

Avocado crema

Ancho Chicken and Jack Cheese Quesadilla

Salsa verde

Baby Spinach and Brown Mushroom Quesadilla

Pico de gallo

VEGETARIAN BITES

Crispy Lemon Risotto Arancini

Lemon zest, fine herbs and roasted tomato broth

Wild Mushroom Arancini

Black truffle oil

Celery Spheres

Blue cheese and candied walnuts

Crisp Filo Cup

Gouda cheese and assorted garnish: fruit chutney, orange-rosemary marmalade and honey

GRILLED ARTISAN BREAD CROSTINI

Pumpkin-Goat Cheese

Toasted walnuts, dried cranberry and sherry drizzle on Asian pear crostini

Whipped Ricotta

Olive Salad

Herbed Whipped Goat Cheese

Roasted baby tomato, micro salad and extra virgin olive oil

Wild Mushroom

Truffle and garlic seasoned with fresh herbs and local Blue cheese

Au Poive Beef

Housemade red onion jam and creamy Boursin cheese

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.



SALADS

Served with Gourmet Artisan Bread Basket and Whipped Butter

Iceberg Wedge Salad

Grape tomatoes, red onion, Blue cheese and crisp bacon with a creamy Blue cheese dressing

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with Caesar dressing

Field Greens Salad

Grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette

Arugula and Strawberry Salad

Frisée, 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

Roasted Beets Salad

Baby lettuces, roasted dual colored beets, crumbled chèvre cheese with toasted walnut vinaigrette

Autumn Squash Salad

Spinach and baby greens, roasted squash, dried cherries, shaved red onion, candied pepitas with honey butter vinaigrette

Italian Chopped Salad

Grilled chicken, bacon, Blue cheese, tomato and pasta with honey Dijon 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

Southern Salad

Baby field greens, assorted berries, spiced pecans and Blue cheese with white balsamic vinaigrette

SOUP AND SALAD UPGRADE

Summer Sweet Corn Soup

Fried leeks and fresh herbs

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 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.

ENTRÉES

Served with local and seasonal vegetables. Includes coffee and tea service with dinner.

Roasted Chicken Breast

Herb and garlic-marinated, roasted garlic whipped potatoes, seasonal vegetables and natural au jus

Cherry Walnut Stuffed Chicken Breast

Herb rubbed and stuffed with local cherries, walnuts and whipped goat cheese

Wild Mushroom and Boursin Cheese Stuffed Chicken

Overstuffed with Boursin cheese, sautéed mushrooms, chive potato purée, seasonal vegetables and port wine glaze

Seared Stripped Bass

Pan seared with lemon herb oil, wilted greens and artichokes and herb vegetable quinoa

Cabernet Braised Rib of Beef

Six hour braised beef in red wine and vegetables, creamy herb polenta, seasonal vegetables and pan juices

Seared Wild Salmon

Braised lentils, green beans and romesco sauce

Grilled Flat Iron Steak

Arugula, shaved red onion and tomato salad and red wine shallot butter

New York Strip

Roasted garlic whipped potatoes seasonal vegetables and fried buttermilk onions

Petite Filet

Center cut free range USDA choice, seasonal vegetables, Parmesan and garlic whipped potatoes and red wine jus

Seasonal Beggars Purse

Roasted in-season vegetables, provolone and goat cheeses and spicy tomato sauce wrapped in flaky puff pastry

Farro Risotto

Whole wheat berries done risotto style with seasonal vegetables, herbs and creamy Mahone cheese

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

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.

DESSERTS MENUS

SIGNATURE DESSERT TABLE

A selection of our signature desserts 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 lemon meringue, red velvet, chocolate peanut butter cup, jelly roll, double chocolate and vanilla bean served with ice cold low-fat and whole milk 12.95 PER PERSON

CAKES IN JARS *Includes coffee and tea service.*

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. 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

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.

BAR PACKAGES

THE ZEBRA

Smirnoff	Canyon Road Cabernet
Bombay Original	Canyon Road Sauvignon Blanc
Bacardi Silver	Bud Light
Johnnie Walker Red	Stella Artois
Christian Brothers	Jim Beam

**All mixers are included*

THE GIRAFFE

Grey Goose	William Hill Cabernet
2 Flavored Stoli Options	Giesen Sauvignon Blanc
Bombay Sapphire	Bud Light
Bacardi Silver	Stella Artois
Captain Morgan	Corona
Johnny Walker Black	Goose Island 312
Crown Royal	Goose Seasonal
Maker's Mark	E&J Brandy

**All mixers are included*

10.00 PER PERSON TO UPGRADE

THE RHINOCEROS CORDIAL *The Perfect Nightcap*

Bailey's	DiSaronno Amaretto
Sambuca	Rumchatta
Kahlua	Chambord
Grand Marnier	

5.00 PER PERSON PER HOUR



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.

BEVERAGES

THE TIGER

Northshore Vodka
Cana Brava Rum
North Shore No. 6 Gin
Koval Rye Bourbon
Monkey Shoulder Scotch
Sambuca
Grand Marnier
Chambord

Northshore Citrus Vodka
Shipwrecked Spiced Rum
Breckenridge Bourbon
F.E.W. Whiskey
Kahlua
Rumchata
Amaretto di Sarrono

Choice of 1 white and 1 red wine

Chandon Pinot Noir
Kim Crawford Sauvignon Blanc

Simi Cabernet
Simi Chardonnay

Choice of 3 additional beers

Bud Light
Goose Island 312
Lagunitas Little Sumpin' Sumpin'
Revolution Anti Hero
Two Brothers Domaine Dupage
Metropolitan Flywheel

Stella Artois
Goose Island Seasonal
Lagunitas Pils
Revolution Bottom Up Wit
Two Brothers Ebels Weiss
Vandermill Hard Cider

**All mixers, garnishes and ice included*
25.00 PER PERSON TO UPGRADE

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*



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.

GOLD PACKAGE

PACKAGE DETAILS

Gold Wedding Package includes the following:

ALL STAFFING FEES *Please ask about upgrades*

- Gratuity is not automatically charged, it is at your discretion

CHINA, GLASS, SILVERWARE AND LINEN

- Equipment is standard set and linen is poly cotton

VALET

TABLES AND CHAIRS

CHOICE OF FOUR PASSED HORS D'OEUVRES

GOURMET ARTISAN BREAD BASKET

SELECTION OF SALAD AND ENTRÉE

PACKAGE PRICE BASED ON ENTRÉE SELECTION

- Poultry 146.00
- Seafood 146.00
- Beef 152.00
- Vegetarian 142.00

Price does not include tax.

ZEBRA BAR PACKAGE (5 hours)

RED AND WHITE WINE SERVICE DURING DINNER

CHAMPAGNE TOAST FOR THE HEAD TABLE

CAKE CUTTING

COFFEE AND TEA SERVICE WITH DINNER

ADD COFFEE AND TEA STATION AFTER DINNER FOR 2.00 PER PERSON

*Additional \$360 delivery charge for Sunday Events
Package does not include room rental fee and insurance*

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.

EVENT TERMS AND POLICIES

EQUIPMENT RENTALS

Upgrading equipment is available including linen. Please inquire with a sales representative for further information.

TAXES

Appropriate sales tax will be applied to all events (unless a tax-exempt letter is provided).

GUARANTEE

Client must notify us of the guaranteed number of guests attending the event at least seven (7) full business days prior to the event.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage of any kind may be brought into or removed from the location by either the client or client's guests without our prior written approval.



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.