



## Tigerlily Events

at Lincoln Park Zoo and Cafe Brauer

# 2014

PLATINUM WEDDING PACKAGE

# PLATINUM PACKAGE MENU

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



Tigerlily Events at  
Lincoln Park Zoo and Cafe Brauer  
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# PASSED HORS D'OEUVRES

## PASSED HORS D'OEUVRES

Select 4

### 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.

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# 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

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## 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

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## SALADS

Includes 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

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## ENTRÉES

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

### 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

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## 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

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

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# BEVERAGES



## BEVERAGES

Upgraded wine and bar options available, please inquire for pricing.

### 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*

TO EXTEND BEVERAGE SERVICE ADD 12.00 PER PERSON, PER HOUR

### TOAST

Mionetto Prosecco Brut

### DINNER WINES

*Please choose 1 white and 1 red; please inquire about additional dinner wine selections*

#### White Wines

- Latour Grand Ardech Chardonnay
- SeaGlass Sauvignon Blanc
- Mezzacorona Pinot Grigio

#### Red Wines

- Chalone Pinot Noir
- Gnarly Head Old Vine Zinfandel
- Louis Martini Cabernet Sauvignon

### COFFEE AND TEA STATION

Freshly ground regular and decaffeinated coffee and a selection of hot teas

*\*Please ask about customizing your bar packages*

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# PLATINUM PACKAGE

## PACKAGE DETAILS

Platinum 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 a choice of shantung or lamour.

**VALET SERVICE**

**TABLES AND CHAIRS**

**ONE HOUR COCKTAIL RECEPTION**

**CHOICE OF FOUR PASSED HORS D'OEUVRES**

**GOURMET ARTISAN BREAD BASKET**

**SELECTION OF SALAD AND ENTRÉE**

**PACKAGE PRICE BASED ON ENTRÉE SELECTION**

- Poultry 186.00
- Seafood 186.00
- Beef 192.00
- Vegetarian 182.00

*Price does not include tax.*

**GIRAFFE BAR PACKAGE (5 hours)**

**RED AND WHITE WINE SERVICE DURING DINNER**

**COMPLIMENTARY SPARKLING TOAST**

**CAKE CUTTING**

**DESSERT TABLE**

**COFFEE AND TEA SERVICE WITH DINNER**

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

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## EVENT TERMS AND POLICIES

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### 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.



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