



GEM
CATERING
AND EVENTS
BY LETTUCE ENTERTAIN YOU



TRAY PASSED HORS D'OEUVRES

Select 3 to be passed - \$16 per person per hour

Select 6 to be passed - \$21 per person per hour

COLD

Fresh Vegetable Spring Roll. Crispy Rice Noodle, Thai Basil
Tostada di Palma. Hearts of Palm, Nori, Salsa Verde
Garden Tartar. Butternut Squash Chip
Green Hummus Puri. Tamarind Chutney
Crispy Potato Taco. Lime Crema, Cilantro
Goat Cheese Crostini. Smoked Grape, Morita Chile Honey
Foie Gras Mousse. Raspberry Gel, Toasted Brioche
Gougeres. Delice de Bourgogne, Strawberry Jam
Benedictine Mousse. Cucumber Cream, Salmon Roe, Pumpernickel Toast
Tuna Ceviche. Orange, Fresno Chile, Crispy Plantain
Citrus-Cured Hamachi. Mango Salad, Mint
Smoked Whitefish Salad. Pickled Peppers, Old Bay Gaufrette

HOT

Pimento Grilled Cheese. Chives
Falafel. Tzatziki, Cashew Dukkah
Cauliflower Tempura. Ricotta Aioli
Arancini. Mozzarella, Pistachio Pesto
Okonomiyaki. Shrimp, Katsuobushi
Crispy Rabbit Spring Roll. Nougat
Chicken Tamale. Salsa Roja, Cotija
Chicken & Waffle. Herb Cream Cheese
Chicken Keema Puff. Chili Chutney
Bacon Wrapped Dates. Chorizo, Sofrito
Pork Belly Adobo Skewer. Aji Verde
Italian Beef Meatball. Pomodoro, Parmesan
Short Rib Bao Bun. 5 Spice BBQ
New Zealand Lamb Chops (+\$15/per person)

*Menus items and preparation are subject to change based on ingredient availability and seasonality.
Host will be alerted to changes prior to the date of the event.*

**all hot items require a heat source on vessel*



HORS D'OEUVRES STATION

Small up to 10 guests / Medium 15 -25 guests / Large up to 50 guests

CURED & CAVED

A Selection of Farmstead Cheeses
A Selection of Cured Meats
Fresh Fruit & Berries
Dried Fruit & Spiced Nuts
Assorted Crackers & Sliced Baguette
SMALL \$185 | MEDIUM \$265 | LARGE \$515

FRESH FROM THE GARDEN

Fresh Vegetable Crudit 
Carrots, Celery, Bell Pepper, Cucumber, Cherry Tomato, Radish
Herb Dip
Roasted Garlic Hummus
Crispy Pita
SMALL \$110 | MEDIUM \$185 | LARGE \$240

SUSHI

Garden Maki Spicy Tuna Maki
Yuzu Salmon Maki
Edamame "Guac," Rice Crisps
Cucumber Salad
Soy, Wasabi, Pickled Ginger
SMALL \$360 | MEDIUM \$720 | LARGE \$1800

TEA TIME

A Selection of Classic Tea Sandwiches
Cucumber & Herbed Cheese, Smoked Salmon & Dill, Egg Salad
Lemon Cookies
Miniature Scones
Clotted Cream & Orange Marmalade
SMALL \$175 | MEDIUM \$240 | LARGE \$485

RAW BAR

Freshly Shucked East & West Coast Oysters
Lobster Tails
Jumbo Prawns
King Crab Bites
Tuna Ceviche Cups
Cocktail Sauce, Mignonette, Lemons
Custom Ice Sculptures available upon request
\$MP

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BREAKFAST MEETINGS
minimum 10 guests

DONUTS

A Selection of DoRite Donuts
\$7 per person

CONTINENTAL BREAKFAST

A Selection of Breakfast Pastries
Seasonal Fruit Tray
Greek Yogurt Parfaits
Butter, Jam
\$16 per person

BAGELS & LOX

Assorted Bagels
Housemade Lox
Whipped Cream Cheese
Capers, Onions, Cucumber, Hardboiled Egg, Tomato
\$22 per person

HOT BREAKFAST BAR

Quiche Lorraine & Seasonal Vegetable Quiche
Applewood Smoked Bacon
Breakfast Breads
Seasonal Fruit Tray
\$28 per person

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LUNCH MENUS
minimum 10 guests

THE LUNCH BOX

Veggie Wrap - English Cucumber Salad, Green Hummus, Shredded Lettuce, Spinach Wrap
Roast Beef - Baby Kale, Hook's Cheddar, Giardiniera Remoulade, Pretzel Roll
Turkey Breast - Sweet Onions, Butter Lettuce, Swiss Cheese, Roasted Garlic Mayonnaise, Gluten Free Roll
Kettle Chips
Garden Salad, Champagne Vinaigrette
Fresh Baked Cookies
\$28 per person

THE BUTCHER'S BLOCK

Assorted Breads & Rolls
Havarti, Provolone & Cheddar Cheeses
Sliced Turkey, Roast Beef, Roasted Seasonal Vegetables
Whipped Herb Spread, Garlic Aioli, Dijon, Tomato Jam
Tomato, Onion, Lettuce, Pickle
Kettle Chips
Garden Salad, Champagne Vinaigrette
Fresh Baked Cookies
\$32 per person

SOUP SERVICE

Select one from the following
Smoked Tomato Soup
Coconut Curried Squash Soup
Mushroom Soup
Potato Leek
Chicken Noodle
Heirloom Tomato Gazpacho (served cold)
Lobster Bisque (+\$9 per person)
\$9 per person

MIDWEST HARVEST

Seasonal Market Greens, Grain Mustard Vinaigrette
Toasted Farro Salad, Shallot, Feta, Beet Greens, Orange Blossom Vinaigrette
Grilled All Natural Chicken Breast, Potato Puree, Wild Mushrooms, Spinach, Thyme Jus
Roasted Seasonal Fish, Broccolini, Meyer Lemon
Parker House Rolls
Caramelized White Chocolate Pot de Creme
\$48 per person

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DINNER MENUS
minimum 20 guests

BALLPARK*

Slider Bar – Cheeseburger, Veggie Burger
Mini Vienna Dogs, Poppy Seed Buns, Classic “Chicago Dog” Condiments
Pretzel Bites, Mercks Cheddar
Kettle Chips
\$32 per person

SOUTHERN BBQ

Cornbread, Poblano Butter
Broccoli Salad, Carrots, Dill, Cranberry, Sunflower Seeds
Whole Smoked Chicken
Homestyle Macaroni & Cheese
\$36 per person

Add ons:

Pulled Pork \$6 per person

MEXICAN

Mexican Chopped Salad, tomatoes, black bean, cucumber, cotija cheese, poblano ranch
Enchiladas, Chicken + Cheese
Pickled Red Onion, Cotija Cheese, Limes
Guacamole, Pico de Gallo, House-made Tortilla Chips
\$30 per person

ITALIAN

Little Gem Caesar Salad, Roasted Garlic Dressing
Fresh Baked Ciabatta
Braised Chicken & Fingerling Potatoes
Cannelloni, spinach, basil, stracciatella, pomodoro
Garnish: Parmigiano Reggiano, Chopped Basil, Red Pepper Flakes
\$42 per person

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**requires a heat source on vessel*

GEM

CATERING AND EVENTS™

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DINNER MENUS minimum 20 guests

ARGYLE \$48

Rice Noodle Salad, Herbs, Lettuce, Crispy Shallots
Pork Pate Chaud
Vegetable Fried Rice, Snap Peas, Garlic, Green Onion, Egg
Crispy Lemongrass Chicken, Noug Cham
Vegetable Potsticker

Add ons:

Duck Confit Potstickers (+ \$8 per guest)
Shaking Beef (+\$10 per guest)

MEDITERRANEAN \$37

Jerusalem Salad. Persian Cucumbers, Heirloom Tomato, Lemon Vinaigrette, Parsley
Warm Pita
Roasted Garlic Hummus, Muhammara
Saffron Rice Pilaf
Green Israeli Chicken, Roasted Pepper-Garlic Sauce

Add ons:

Lamb Kefta (+\$6 per guest)
Harissa Braised Brisket (+\$12 per guest)

INDIAN \$54

Select One of Each:

Basmati Rice -or- Jeera Rice
Butter Naan -or- Chapati
Cucumber Raita -or- Sliced Tomato, Onion and
Cucumber

Select Two:

Baingan Bharta
Aloo Gobhi
Dal Makhani
Vegetable Makhani

Select Two:

Mutter Paneer
Saag Paneer
Chana Masala
Butter Chicken
Chicken Tikka Masala
Tandoori-Style Chicken
Lamb Vindaloo
Rogan Josh
Goan Shrimp Curry

Select One:

Saffron-Scented Rice Pudding, Cashew & Raisin
Passion Fruit Pot de Crème, Fresh Berries

ADDITIONAL ITEMS

STAFFING

STATION ATTENDANTS & SERVERS

\$50 per hour, minimum 4 hours (Monday – Thursday)

\$100 per hour, minimum 4 hours (Friday – Sunday)

ONSITE CHEFS

\$75 per hour, minimum 4 hours (Monday – Thursday)

\$200 per hour, minimum 4 hours (Friday – Sunday)

Staffing fees are subject to change in accordance with Chicago's minimum wage and fair workweek act, but will be reflected and updated in the proposal process.

LINENS

Linen Pricing fluctuates based on boat and fabric selection. Please inquire.

pricing does not include taxes & administrative fees