



ENTERTAINING COMPANY

Concept + Catering

FIRST LADY EVENT MENUS

'The Best Way to See Chicago'

*All pricing is subject to catering ancillary fees
Additional fees are staffing, linen, delivery, taxes and gratuity*



Afternoon Sailing Snacks



*Begins at \$25 per person
Timing Restrictions apply. Cruise must end prior to 5:30pm*

GLOBAL HOUSE MADE POTATO CHIPS

Indian Spiced and Korean Dusted
Garlic Yoghurt Dipping Sauce & Siracha Hummus

PRETZEL NUGGETS

Lightly Salted, Spicy Mustard Dip

EDAMAME

Served Hot, Lightly Salted

HOUSE MADE TORTILLA CHIPS

Mild and Fiery Salsas

ANTIPASTO SKEWERS

Imported Cheeses, Marinated Artichokes, Mushrooms, Salami

UPGRADE YOUR SNACK

CRUDITE PRESENTATION

Seasonal Raw Vegetables, Toasted Pita Chips, Crackers and Lavosh
Hummus, Feta Olive Salsa, Garden Ranch
Add \$9 per person

CHEESE & CHARCUTERIE PRESENTATION

Brie Cheese, White Cheddar and Sharp Cheddar and Smoked Gouda
Selection of Italian Meats
Accompanied by: Entertaining Company Artisanal Breads
Cheddar Stars, Pumpkin Seed Lavosh
Garnished with Strawberries, Dried Apricots
Abundant Green and Red Grapes, and Fresh Herbs
Add \$20 per person

ASSORTED CHEF'S FINGER SANDWICHES

Beef, Turkey and Vegetarian
Microgreens, Garlic Aioli, Summer Relishes
Add \$11 per person



Summer Barbeque

Pick 3 entrees and 3 sides
\$34 per person



Pick 4 entrées and 3 sides
\$40 per person

MAIN DISHES

HAND-PRESSED BLACK ANGUS 6OZ.
CHARBURGERS and
CHEESE BURGERS

VIENNA ALL BEEF HOT DOGS

MAXWELL STREET POLISH SAUSAGE

KOREAN STYLE CHICKEN WINGS
(drums and flats)

BUTTERMILK FRIED CHICKEN

ALL NATURAL GRILLED CHICKEN
add \$6 per person

VEGETABLE BURGERS

PULLED BARBECUE PORK
includes sesame seed hamburger buns and
poppy seed hot dog buns

CONDIMENTS

sesame seed hamburger buns, poppy seed hot dog buns
house-made sweet and sour mustard seed brined
pickles, aged cheddar cheese, crispy onion strings,
Sriracha ketchup, triple mustard sauce, house-made
steak sauce, sliced tomatoes, garden lettuce

SIDES

CLASSIC SUMMER CAPRESE
Burrata, Sliced Tomatoes,
Snipped Basil, Balsamic Reduction

TATER TOTS
parmesan and fresh herbs

CREAMY MAC N CHEESE
toasted panko breadcrumb

SUMMER CORN & TOMATO SALAD
lime vinaigrette

SUMMER SLAW/ RED CABBAGE
fennel, jicama, apple coriander vinaigrette

SLICED RED POTATO SALAD
roasted peppers, green beans,
scallion puree, sherry vinaigrette

HANDMADE POTATO
AND SWEET POTATO CHIPS
lightly salted

CHOPPED SALAD
Torn romaine, mozzarella, tomatoes,
cucumbers, peppers, rosemary ciabatta
croutons, red wine vinaigrette

BROWNIE AND COOKIE DISPLAY

WATERMELON SLICES

BLACKBERRY-PEACH COBBLER BARS



Taco Stand

\$36 per person



TACOS

BEER BRAISED CHICKEN TACOS
BAJA CALIFORNIA STYLE FISH TACOS
MEZCAL MARINATED BEEF TACOS
POBLANO POTATO TACOS

ACCOMPANIMENTS

corn tortillas, flour tortillas, lettuce wrappers, guacamole, salsa, sour cream, grated Chihuahua cheese, grated pepper jack cheese, chopped onion, chopped tomatoes, shredded lettuce

BUFFET TO INCLUDE

HOUSE-MADE MULTI-COLORED TORTILLA CHIPS
fresh salsa

ELOTE CORN SALAD
with cotija cheese

VEGETARIAN EMPANADAS
ancho cream

MEXICAN CHOPPED SALAD
tomato, corn, jicama, black beans, grated Chihuahua cheese,
lime vinaigrette, crispy tortilla strips

DESSERT

CINNAMON DUSTED MINI CHURROS

BERRY CHERRY CHOCOLATE EMPANADAS
cherry infused chocolate goat cheese

MEXICAN WEDDING COOKIES
with nuts

OPTIONAL

*Additional \$12 per person and Additional Chef Required
Chef charge upon request*

CHEF MAKING TABLESIDE GUACAMOLE
whole avocados, tomatoes, onions, cilantro, jalapenos

Accompanied by Handmade Multicolor Tortilla Chips



Under the Stars Buffet



\$58.00 per person

HANGER STEAK SHAWARMA

Labneh, black garlic and mushroom jus

BRANZINO

Marinated in chili lime pickle, parmesan breadcrumb dust

EGGPLANT LASAGNA

panko eggplant, ricotta cheese, mushrooms and roasted tomato sauce,
oven roasted tomato coulis

ROASTED SMOKEY CARROTS

Labneh, Pistachio Dukkah Spice, Garlic Oil

CRISPY WARM GREEN FALAFEL

avocado tzatziki, garlic tahini, dhania spice

MIXED GREENS SALAD

hearts of palm, sliced olives, pickled red onion, Persian cucumber
feta wedge, pomegranate vinaigrette

BAKLAVA

drizzled with honey and rose water

RUGELACH

Bite size summer fruit filled

ROLLED DATE COOKIES

UPGRADE YOUR MENU WITH HORS D'OEUVRES

MEZZE

Homemade Mediterranean dips
-Hummus with Smoked Paprika
-Whipped Garlic Feta Dip
- Muhammara, Roasted Red Pepper dip (contains nuts)
Colorful Fresh Vegetables (blanch and crispy)
Rosemary and Fig Crackers, Warm Pita Triangles
Peppadew Peppers, Sundrop Peppers, Mediterranean olives,
Marcona almonds
Charged at \$13 per person



Welcome Aboard Passed Hors D'oeuvres

*Please select your 5 favorite bites • Proposal is based on 5 pieces per person.
Please note these hors d'oeuvres are bite sized • Charge at \$34 per person*



SHREDDED SHORT RIB POPOVER
horseradish cream

SHORT RIB WAGYU (GF)
BEEF MEATBALL
Truffle Pecorino Aioli

TINY LOADED BAKED POTATOES (GF)
aged white cheddar,
scallion and truffle aioli

RAINBOW FRESH SPRING ROLL
rainbow of vegetables, sweet & spicy
sauce dollop

POKE BITES (GF)
Crispy Brown Rice Cake,
Spicy Tuna Tartar, Edamame Guacamole,
Crispy Wonton Garnish

ROASTED HONEYNUT
SQUASH BRUSCHETTA
goat cheese and caramelized apple

PEACH CAPRESE SKEWERS
Grilled Summer Peaches, Cherry Tomato,
Bocconcini, Basil, Honey Balsamic

YELLOW FIN TUNA CEVICHE
Jicama, Serrano Chile, in Wonton Cup
Fresh Avocado Garnish

WILD MUSHROOM & GRUYERE PUFF
Truffle Aioli

SESAME CRUSTED TUNA
Black radish crisp, passion fruit coulis drizzle

CHARRED JUMBO SHRIMP
with grilled pineapple & culichi salsa

CRISPY ARTICHOKE CROSTINI
whipped pecorino and ricotta,
crispy artichoke hearts & blistered tomatoes

TOMATO TARTE TATIN
Basil Pesto Burrata, Oven Roasted Tomato,
Basil Chiffonade, Pastry Crisp

SMASHED AVOCADO CHIP (V)
Summer tomatoes, sliced radish, micro
scallion, Calabrian pistou, corn tortilla crisp



Sail Around the World



*Cocktail Buffet Bites
(not to be reflected as a dinner menu)
Ideal for cruises from 5:00 pm-8:30 pm
Begins at \$45 Per Guest*

KOREAN GRILLED BEEF SHORT RIB

Preserved Lemon, Radish Slaw,
in Little Yorkshire Puffs

TANDOORI SESAME CHICKEN

6" cocktail skewers, chunky tomato-curry sauce

ASIAN BEEF TENDERLOIN ROLL

Soy, Ginger Beef, Carrots and Red pepper, Hoisin

CURRIED VEGETARIAN SAMOSAS

mint cilantro chutney

THAI CRAB CAKES

green curry-minted cucumber salsa

FIG AND SMOKED PAPRIKA HUMMUS

assorted breads for spreading

STREET STYLE ELOTE CORN

melted butter, mayo, cotija cheese, paprika
(served off cob)

SPICY BLACK BEAN AND CHAR-GRILLED EMPANADAS

avocado salsa and ancho crème

VEGETARIAN NAAN KHATI ROLLS

filled with eggplant and potato

BEEF BAO

spinach steamed buns, carrot glaze

MEDITERRANEAN RISOTTO CAKES

marinara sauce

ITALIAN INSPIRED GRILLED BRUSCHETTA

~Vine Ripened Tomato, Burrata and Basil
~Zucchini, Feta and Oven Roasted Tomato

VEGETARIAN GREEK DOLMADES

rice, pickled vegetable vinaigrette

FALAFEL CAKES

Jerusalem salad, yogurt raita

BULGOGI CHEESE STEAK SANDWICHES

Gochujang Aioli, Scallions, Melty Cheese

SPICY CHICKEN KATSU SANDWICH

Mini Brioche Rolls, Crystal Hot Sauce Marinated
Chicken, finely shredded cabbage,
Bread and Butter Pickles, Kewpie Mayo

HAKKA NOODLES

Cantonese noodles, sweet and spicy sauce, scallions
Contains ginger and soy



Pub Grub Cocktail Menu



Cocktail Buffet Bites (not to be reflected as a dinner menu)

Ideal for cruises from 5:00 pm-8:30 pm

Pricing will vary based on final menu selections

Pricing will begin at \$45 per person - Select 4

CRISPY ARANCINI

Lemon Aioli

MAKE YOUR OWN NACHOS

Select 1 protein

Tender Pulled Barbeque Chicken

or

Pulled Barbeque Pork

Or

Spicy Beef

Accompaniments

Handmade Tortilla Chips

Queso Cheese

Pico De Gallo

Guacamole

Salsa

Lime Sour Cream

Black Bean and Corn Caviar

CHICKEN WINGS

6 pieces pp—includes flats and drums

Dry Spice Cajun Lemon Pepper

Bourbon Barbeque

Mild Buffalo

Ranch, Blue Cheese Dressing on the side

*extra pieces charged at \$.60 pp

NONNA'S MEATBALLS

Pork/ Beef Meatballs

Rustic Tomato Sauce, Fresh Basil

SOFT PRETZEL NUGGETS

Lightly Salted &

Spicy Mustard Sauce and Beer Cheese

SOFT CHEESY PIZZA BREADSTICKS

Marinara Sauce

BABY BEEF BURGERS

On Handmade Pretzel Rolls

Pickle, Aged Cheddar and Ketchup

MARGHERITA PIZZA (VEGETARIAN)

Roasted Tomatoes, Mozzarella

House Marinara, Fresh Basil

and

SMOKED BARBEQUE CHICKEN PIZZA

Pickled Slaw and Bourbon Barbeque Sauce

CREAMY MAC N CHEESE (VEGETARIAN)

Gruyere, Parmesan

Cheddar and Asiago Cheeses

CAULIFLOWER BITES

Tossed in Buffalo Sauce

MINI RUEBENS

Pastrami, Sauerkraut, Swiss Cheese

Rye Toasts



Skewer Bar Dinner



\$50 per person

SKEWER SELECTION

Select your favorite four skewer combinations

~ Ancho Rubbed Roasted Chicken

~ Parmesan encrusted chicken with artichokes, roasted tomatoes, and mushrooms

~ Chargrilled beef, green pepper and mushrooms

~ Moroccan harissa apricot glazed chargrilled beef

~ Asian lemongrass shrimp (please add \$6 per person)

~ Tropical grilled shrimp and pineapple (please add \$6 per person)

~ Monkfish Provencal Inspired

~ Dilled Salmon and Cucumber

~ Grilled Summer vegetarian antipasto, carrots, mushrooms, zucchini, Summer squash, tomato

CONDIMENTS FOR THE SKEWER BAR

chimichurri, guava mango chutney, garlic yogurt, coconut curry, tomato basil chutney
and demi barbeque sauce

PLEASE SELECT YOUR FAVORITE THREE SIDES

~ Artichoke salad, braised artichokes, hearts of palm, summer greens

parmesan crisps, lemon vinaigrette

~ Five tomato salad spritzed with herbed olive oil vinaigrette, sprinkled with four salts

~ Grain power, red & white quinoa, Beluga lentils

avocado, shaved fennel, radish, mushrooms, citrus vinaigrette

~ Gluten Free wellness pasta salad, seasonal grilled vegetables, sundried tomato dressing

~ Macaroni and cheese, panko bread crumb crust

~ Chive whipped potatoes

~ GF arancini with cauliflower

~ Grilled summer vegetables, balsamic vinaigrette

~ Summer corn salad, tomatoes, cilantro and beans

~ Cavatelli pasta salad, green beans, feta, zucchini, chives, and parsley, lemon vinaigrette

~ Braised brussels sprouts with bacon

DESSERT

Make Your Own Ice Cream Buffet

Vanilla, Chocolate Oreo and Salted Caramel Ice Creams

Chocolate and caramel sauces, M&M's, Oreos, marshmallows, sliced bananas
sliced pineapple, sliced strawberries, walnut pieces, whipped cream and cherries



Tropical Cruise Buffet



\$60 per person

SELECT TWO PROTEINS

CHAR GRILLED HANGER STEAK

roasted sweet and spicy peppadew salsa

SEABASS IN BANANA LEAF

coconut curry sauce

COCONUT SHRIMP SKEWERS

tamarind ginger sauce

CARIBBEAN-STYLE FRESH MAHI MAHI

freshly grilled pineapple
house-made vanilla rum butter sauce
sprinkle of toasted coconut

BLUE NOSE GROUPER

mango pineapple relish

JERK CHICKEN SKEWERS

HULI HULI ROASTED CHICKEN

lime honey glaze

SUMMER GRAIN BOWL

bulgar, quinoa, chickpeas
Summer squash, marinated kale
roasted Hawaiian purple sweet potatoes
hearts of palm, jack fruit
toasted pepitas, maple tahini vinaigrette

SELECT THREE SIDES

MOLOKAI SWEET POTATOES

Coconut Glazed, Ginger

GREEN BAMBOO STEAMED RICE

SEASONAL WOK FRIED VEGETABLES

TROPICAL FRUIT PLATTER

CURRIED BEEF SAMOSAS

Mango Papaya Chutney

MANGO SALAD

Mango, Jicama, Onions,
Brown Sugar and Cashews

JAMAICAN CORNBREAD FRITTERS

Citrus Jicama Slaw

RICE & PEAS

GLAZED PORK PINEAPPLE BUNS

Grilled Pineapple Garnish, Tamarind
Hoisen, Chile Sauce

INCLUDES DESSERT TREATS

Key Lime Cheesecake Squares, Candied Mango
Coconut Cream Pie Shooters
Pineapple Upside-Down Cake



Sweet Home Chicago



\$50 per person - Select 3 entrees

LOU MALNATI'S DEEP DISH PIZZA

Please add \$12

PULLED BARBEQUE PORK

with Chicago's own Sweet Baby Ray's barbeque sauce
3" torpedo buns on the side

CHICAGO STYLE ITALIAN BEEF

mini handheld torpedo buns, sauteed onions and peppers, au jus

CHICAGO STYLE PUP DOGS

Mustard, Onion, Sport Peppers, Relish, Celery Salt, Tomato, Poppysseed Bun

MAXWELL STREET POLISH SAUSAGE

Kielbasa sausage with mustard, grilled onions, and sport peppers

GREEK TOWN CHICKEN GYROS

EC handmade Pita, Tzatziki Sauce, Diced Tomatoes, Cucumber

DECONSTRUCTED BEEF BURRITOS

Sour cream and Green Salsa

DEVON STREET BUTTER CHICKEN CALZONES

VEGETARIAN KHATI ROLLS

Aloo Potatoes, Paneer, Spring Peas, Cumin, Chili, Ginger, Garlic
Wrapped in Naan

SIDES

Select your favorite 3

GREEK POTATO WEDGES

dusted with paprika and squeeze of lemon

LITTLE ITALY CHOPPED SALAD

with yummy garden vegetables, Italian vinaigrette

CHINATOWN'S VEGETARIAN POT STICKERS

soy sauce, spicy mustard

PILSEN'S VEGETARIAN EMPANADAS

Summer dried barbeque cherry sauce

MENU TO INCLUDE

Portillo's Inspired" Yummy Chocolate Cake Entertaining Company Style



Summer Living

Charged at \$74 per person

WAITER PASSED HORS D'OEUVRES

*Please select your favorite 4 types
Proposal is based on 4 pieces per person*

CRISPY CHICKEN POTSTICKERS
Hoisin Dollop

CHICKEN TOSTADA DE TINGA
sliced avocado and cilantro garnish

BUFFALO CHICKEN MAC N CHEESE
In a miniature Parmesan frico cup

MINI SPICY CHICKEN TACO
crunchy slaw

BACON WRAPPED DATES
stuffed with goat cheese

DIJON CRUSTED BABY LAMB CHOPS
Rosemary Demiglace

SUMMER WATERMELON CUP
jicama, peaches, ricotta salata
red onion, hot honey drizzle

BRIE AND APRICOT TART
toasted almonds, micro green garnish

ARTICHOKE & PARMESAN FRITTERS
lemon aioli, chive garnish

GARLIC OREGANO SHRIMP
crispy risotto cake

CAJUN CRAB CAKES
jalapeno aioli

COCKTAIL TUNA NICOISE
haricot vert, tuna, shrunken tomato, caper aioli

MANGO SALAD ROLLS (GF, DF, VEGAN)
sweet chili sauce

ROMAN GNOCCHI BITE
roasted tomato pesto, fresh basil chiffonade
Buffalo mozzarella

HARISSA SHAVED BEEF
roasted eggplant chermoula relish, crispy potato chip

BAKED FIG AND GOAT CHEESE
Orange, Honey, Crostini

CRISPY ARANCINI
Pecorino, Peas, Lemon Aioli

GINGERED CURED SALMON NORI NAPOLEONS
Pickled Ginger Garnish

DINNER BUFFET

Please pick your favorite two proteins

ROASTED AMISH CHICKEN
leeks, brioche, Romanesco, rosemary butter sauce

TUSCAN-STYLE CHICKEN BREAST
artichokes, red peppers, capers, parslied tomato

BRINED AND GRILLED CHICKEN BREAST
(French Style Bone In)
asparagus, oven dried summer tomatoes
and corn, herbed jus

"BISTECCA FIORENTINA"
grilled skirt steak, arugula, olive oil, fresh oregano,
basil, garlic, house steak sauce

**PEPPERCORN & HERB CRUSTED
BEEF GRILLED TENDERLOIN**
spinach beurre blanc

GRILLED NEW YORK STRIP STEAKS
WILD MUSHROOM SAUCE

BRAISED BEEF SHORT RIBS
sweet demi barbeque sauce

PAN SEARED BRANZINO
roasted summer cherry tomatoes, dill,
white wine sauce

GRILLED SHRIMP
(3 pieces per person),
citrus marinade

ROASTED BUTTER FISH
banana leaf, braised lemon leek herb jus

SICILIAN STYLE SEA BASS
charred lemon wheels, olives,
blistered tomatoes and capers

CRISPY MISO CAULIFLOWER PICCATA
charred citrus



Summer Living Continued

ACCOMPANIMENTS

Please select your favorite three sides

STEAKHOUSE STYLE CHEESY SCALLOPED POTATOES

white cheddar, asiago, and parmesan cheeses

FINGERLING POTATOES

crispy kale, garlic and rosemary

CACIO E PEPE

bucatini, fresh shaved truffle, parmesan

GLOBAL SWEET POTATOES

scented with global spices

ASIAGO AND CHIVE WHIPPED POTATOES

GLUTEN FREE WILD RICE SALAD

sweet corn, edamame, red bell peppers, chickpeas

GRILLED SUMMER MOSAIC

mustard vinaigrette, served room temperature

BURRATA & HEIRLOOM TOMATOES

figs, basil, balsamic, extra virgin olive oil

ROASTED CAULIFLOWER AND SUMMER CORN

sweet peas, summer tomatoes, carrots, onions
lemon mustard vinaigrette

WARM LEEK GRATIN

overnight tomatoes, summer zucchini,
shaved parmesan

SUMMER SQUASH AND QUINOA

goat cheese, oven roasted tomatoes,
smoked portabello mushrooms, cannellini beans
sauteed spinach, sweet corn sauce

SPRING ORZO SALAD

English Peas, Asparagus, Feta, Watermelon
Radishes, Roasted Sunflower Seeds
White Balsamic Dressing

CITRUS SALAD

arugula greens, grapefruit and Cara Cara oranges
feta wedge, watermelon radish
white balsamic vinaigrette

VEGGIE SUPERFOOD SALAD

quinoa, shaved kale, shaved brussels sprouts,
spiced chickpeas, Moroccan spiced sweet potatoes
dried cranberries, maple tahini dressing



DESSERTS

FRESH SEASONAL SLICED FRUIT

BITESIZED CUPCAKES

lemon cream, chocolate salted caramel,
red velvet with cream cheese frosting

CITRUS OLIVE OIL CAKE BITE

Drizzle of dark chocolate,
dehydrated Clementine garnish

HANDMADE TWIX BARS

Shortbread Cookie, Layered with Caramel
Covered in milk chocolate, white chocolate drizzle



Indian Cocktail Reception



*Please select your favorite 5 items
Beginning at \$44.00 per person*

GRILLED PANEER TOMATOES and CILANTRO

Indian bruschetta

TANDOORI CHICKEN SKEWERS

yogurt raita

HARISSA SALMON SKEWERS

roasted cumin, mint cilantro chutney

LAMB KOFTA KEBABS

cucumber slaw

POTATO and PEA SMALL FOUR CORNER SAMOSA

yogurt raita

INDIAN STYLE COCKTAIL FISH CAKES

coconut, tomato-ginger sauce

BIRYANI RICE CROQUETTES

WARMED NAAN

garlic yogurt, mango relish, cucumber coriander, sweet ginger chutney

INDIAN TRUFFLES

to include chili and curry (hard chocolate truffle) and jasmine tea
(dusted with cocoa on the outside)

CARDAMOM SCENTED RICE CREAM

served in little shooter glasses

MANGO BRULÉE



Passed Dessert Cruise



Timing Restrictions May Apply.

Based on 3 pieces per person. Please Select your Favorite 2-4 Items.

Starting at \$20.25 per person

BANANA PUDDING

Classic Southern dessert with layers of vanilla wafers, banana slices, and whipped cream

MINI POP TARTS

strawberry and brown sugar

MINI PIES

keylime with toasted meringue
peach and basil with candied basil garnish
strawberry with lattice top

MINI DARK CHOCOLATE SEA SALT TURTLES

bite-sized candy, pecans, silky dark chocolate, sea salt

PASSION FRUIT PAVLOVA BITES

mini meringue shells, tart passion fruit curd, whipped cream

LEMON & YUZU PARFAIT

lemon and yuzu cream, homemade lime mint preserves
vanilla chantilly, crunchy cake truffle crumble, French meringue
micro-cilantro, lime zest

CHOCOLATE MOUSSE CRUNCH PARFAIT

Valrhona chocolate, dulce de leche chantilly
caramelized pepitas, chocolate Rice Krispies
salted caramel, sea salt

MINIATURE HOT FUDGE SUNDAES

Please add \$2 per person

MINI CANNOLI

filled with passion fruit mousse

DECADENT STRAWBERRIES

sweetened mascarpone, hazelnut dust

CINNAMON DUSTED DOUGHNUT HOLES

warm caramel dipping sauce

HOUSE-MADE TWIX BARS

shortbread cookie, layered with caramel,
covered in milk chocolate

CHEESECAKE LOLLIPOPS

dipped in dark chocolate

STRAWBERRY SHORTCAKE SHOOTERS