



GEM
CATERING
AND EVENTS™
BY LETTUCE ENTERTAIN YOU

TRAY PASSED HORS D'OEUVRES

Select 3 to be passed - \$18 per person per hour

Select 6 to be passed - \$24 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

*Manchego Grilled Cheese. fig chutney

*Falafel. tzatziki, cashew dukkah

*Cauliflower Tempura. ricotta aioli

*Arancini. mozzarella, pistachio pesto

Okonomiyaki. shrimp, katsuobushi

*Crispy Rabbit Spring Roll. nouc cham

*Chicken Mole Croquette. salsa guacachile

*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))

**Requires a heat source on vessel*

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.

HORS D'OEUVRES STATIONS

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 e
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 Full-Sized or Mini Do-Rite Donuts
\$9 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

THE MORNING WRAP UP

Breakfast Sandwich. Applewood Smoked Bacon, Steamed Egg, Cheddar Cheese, Ciabatta
Breakfast Burrito. Scrambled Egg, Bell Peppers, Black Beans, Cilantro Lime Rice
Breakfast Potatoes
Arugula Salad or Fruit Salad
\$26 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, Ciabatta
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)
\$11 per person

MIDWEST HARVEST

Seasonal Market Greens, Grain Mustard Vinaigrette
Israeli Cous Cous, Feta Cheese, Cucumber, Heirloom Tomato, Lemon 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, Italian Sausage, Pickled Peppers, White Wine Sauce
Four Cheese Ravioli. Vodka Sauce
Garnish: Parmigiano Reggiano, Chopped Basil, Red Pepper Flakes
\$42 per person

**Requires a heat source on vessel*

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DINNER MENUS CONTINUED

minimum 20 guests

ARGYLE

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
\$48 per person

Add ons:

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

MEDITERRANEAN

Jerusalem Salad, Persian Cucumbers, Heirloom Tomato, Lemon Vinaigrette, Parsley
Warm Pita
Roasted Garlic Hummus, Muhammara
Saffron Rice Pilaf
Chicken Shawarma, Roasted Pepper-Garlic Sauce
\$37 per person

Add ons:

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

INDIAN

\$54 per person

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

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SWEETS STATIONS

minimum 20 guests

I'LL TAKE ONE OF EACH

An Assortment of Miniature Desserts, Cookies & Pies

\$16 per guest

I DONUT WANT TO STOP

A Selection of Full-Sized or Mini Do-Rite Donuts

\$9 per guest

WILLY WONKA

Assorted Candies in Vintage Vessels

Scoops, Bags & Bows

\$8 per guest

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 vessel and fabric selection. Please inquire.

pricing does not include taxes & administrative fees