

Oscar Awards Night 2026 New Year's Menu

PASSED HORS D'OEUVRES

STATUETTE SALMON TARTARE CONES
CHAMPAGNE JELLIES
RED SALMON CAVIAR MINI PANCAKES
SHRIMP TEMPURA SKEWERS
TUNA POKE CUPS

**Champagne served during the Hors D'oeuvres hour*

COLD APPETIZERS

LOBSTER TARTARE & BLACK CAVIAR JEWELS

Hand-cut lobster tartare with a light citrus dressing, served with crisp tartlets filled with premium black caviar

BLACK TIE UNAGI NOIR

Glazed Japanese eel served on crisp cucumber rounds with black sesame and a touch of citrus

RED CARPET CAJUN SHRIMP SALAD

Crisp arugula with avocado, cherry tomatoes, and Cajun-spiced shrimp finished with a citrus-lime vinaigrette

DIRECTOR'S SELECTION: SMOKED SALMON TRILOGY

A trio of wood-smoked Alaskan salmon in classic, peppered, and dill-seasoned varieties, served with traditional accompaniments

SILVER SCREEN CARPACCIO

Paper-thin beef tenderloin with arugula, shaved Parmesan, capers, and truffle oil, served with toast points

HOLLYWOOD CHARCUTERIE ENSEMBLE

An assortment of artisan cheeses, cured meats, fruit, nuts, and crackers

NORTHERN LIGHTS SHUBA

Layered pickled herring with beets, carrots, potatoes, and eggs in a delicate rolled presentation

SPOTLIGHT BURRATA CAPRESE

Creamy burrata layered with ripe tomatoes and fresh basil over a bed of arugula, finished with olive oil and balsamic glaze

THE GOLDEN FRAME CANAPÉ COLLECTION

A chef-curated selection of elegant, one-night-only canapés, revealed only when the spotlight rises

PREMIERE OLIVIE

Traditional diced potato salad with chicken, eggs, peas, and pickles

HOT APPETIZERS

OSCAR CUT: NEW ZEALAND LAMB CROWN

Herb-marinated New Zealand lamb chops, grilled to a tender crown and served with jeweled couscous and roasted garlic

PREMIERE EDITION: CHAMPAGNE SEAFOOD MEDLEY

Langoustine, shrimp, scallop, calamari, octopus, and mussels simmered in a champagne cream reduction

DIRECTOR'S CUT DUCK CONFIT

Slow-braised duck leg with crisp golden skin, finished with a delicate fig glaze

MAIN COURSE

CHÂTEAUBRIAND ROYALE

Beef tenderloin filet topped with Chateaubriand sauce, served with golden Yukon potatoes, grilled vegetables, and asparagus

DESSERT

HOLLYWOOD CHEESECAKE BITES, CLASSIC TIRAMISU, SALTED CARAMEL POPCORN PANNA COTTA, GOLDEN CRÈME BRÛLÉE

SOFT DRINKS

PELLEGRINO • CRANBERRY JUICE
• COLA • COFFEE • TEA

ALCOHOL INCLUDED

KETEL ONE VODKA • PROPER 12
WHISKEY • CHAMPAGNE • WINE
(ONE BOTTLE OF EACH PER 10 GUESTS)

*** All payments for New Year Eve are due in full at the time of reservation and are not refundable nor transferable
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