

HORS D'OEUVRES SELECTIONS

All hors d'oeuvres have a minimum order of one dozen

PASSED OR STATIONED COLD

TUNA CRUDO - wonton, chili aioli, scallion - 84/dozen

CHILLED LOBSTER - citrus, EVOO, tarragon - 90/dozen

BRUSCHETTA TOAST V - roasted heirloom tomatoes, burrata, basil pesto artichoke, avocado, sundried tomatoes, Boursin cheese eggplant caponata, roasted tomatoes, feta cheese - 60/dozen

LOBSTER BITE - mini lobster roll, new england hot dog - 110/dozen

CURED SALMON - blini, dill crème fraiche - 80/dozen

SHRIMP COCKTAIL - spicy cocktail sauce - 96/dozen

BEEF TARTARE* - traditional seasoning, beef, grilled ciabatta - 84/dozen

MOROCCAN HUMMUS V - za'atar, pita - 6.5/person

PASSED OR STATIONED HOT

BACON WRAPPED SCALLOPS - 72/dozen

CHEESEBURGER SLIDERS – special sauce, butter pickles - 72/dozen

MINI MEATBALL* – beef with eggplant ricotta puree - 72/dozen

SHRIMP CHERMOULA – tri-color peppers, heirloom tomatoes, avocado, jalapeno, grilled shallots, chermoula dressing - 84/dozen

MINI FALAFEL – garbanzo beans, cilantro, parsley, mediterranean seasoning – 60/dozen

MINI CRAB CAKE V - remoulade sauce - 90/dozen

THAI CHICKEN SATAY – tender chicken thighs, spicy peanut sauce - 60/dozen

SPANAKOPITA – ricotta cheese and spinach - 60/dozen

LOBSTER & CORN FRITTERS V – truffle aioli - 72/dozen

V = vegetarian, VG = vegan

^{*}This item is served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



101 LUNCH PACKAGE 55/person

15 Guests Minimum

FIRST COURSE (choose one)

SOUP OF THE DAY

MIXED GREEN SALAD V, VG - tomatoes, cucumbers, radish, red wine vinaigrette

WHITE ASPARAGUS GAZPACHO V

SECOND COURSE (choose two)

All Sandwiches served with French Fries

101 BURGER* – 8 oz Angus beef, lettuce, tomatoes, onions, sharp cheddar, pickles, bacon
FRIED CHICKEN SANDWICH – buttermilk, pickles, coleslaw, house hot sauce
LOBSTER ROLL – poached lobster, classic roll
MUSHROOM RISOTTO V – crimini, shiitake, black truffle

DESSERT

Desserts are served family style

CHEF'S SELECTION OF MINI DESSERTS (for the table)

V = vegetarian, VG = vegan

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ERIE STREET LUNCH PACKAGE 65/person

15 Guests Minimum

FIRST COURSE (choose one)

SOUP OF THE DAY LOBSTER BISQUE

MIXED GREEN SALAD V, VG – tomatoes, cucumbers, radish, red wine vinaigrette CAESAR SALAD V – romaine, croutons, parmesan cheese, caesar dressing

SECOND COURSE (choose two)

ROTISSERIE HALF CHICKEN - Amish 1/2 chicken, roasted garlic chicken jus

WOOD PLANKED SALMON - sweet chili glaze

MUSHROOM RISOTTO V - crimini, shiitake, black truffle

CHOICE OF POTATO & VEGETABLE (choose one of each)

MASHED POTATOES - TWICE BAKED POTATO - ROASTED POTATOES

BABY CARROT - ROASTED ASPARAGUS - FRENCH GREEN BEANS

DESSERT (choose one)

CHEF'S SELECTION OF MINI DESSERTS (for the table)

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

V = vegetarian, VG = vegan

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RUSH STREET DINNER PACKAGE 80/person

15 Guests Minimum

FIRST COURSE (choose one)

SOUP OF THE DAY WHITE ASPARAGUS GAZPACHO V

MIXED GREEN SALAD V, VG – tomatoes, cucumbers, radish, red wine vinaigrette

CAESAR SALAD V – romaine, croutons, parmesan cheese, caesar dressing

BABY WEDGE SALAD – crisp baby iceburg lettuce, bacon, blue cheese

SECOND COURSE (choose two)

ROTISSERIE HALF CHICKEN – amish 1/2 chicken, roasted garlic chicken jus

WOOD PLANKED SALMON – sweet chili glaze

FILET MIGNON WITH BEARNAISE* – 7 oz center cut, fresh bearnaise

MUSHROOM RISOTTO V – crimini, shiitake, black truffle

CHOICE OF POTATO & VEGETABLE (choose one of each)

MASHED POTATOES - TWICE BAKED POTATO - ROASTED POTATOES

BABY CARROT - ROASTED ASPARAGUS - FRENCH GREEN BEANS

DESSERT (choose one)

CHEF'S SELECTION OF MINI DESSERTS (for the table)

PANNA COTTA – fresh fruit

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

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MICHIGAN AVENUE DINNER PACKAGE 90/person

15 Guests Minimum

FIRST COURSE (choose one)
SOUP OF THE DAY
SHRIMP COCKTAIL - spicy coctail sauce

SECOND COURSE (choose one)

CAPRESE SALAD V

MIXED GREEN SALAD V, VG – tomatoes, cucumbers, radish, red wine vinaigrette

CAESAR SALAD V – romaine, croutons, parmesan cheese, caesar dressing

BABY WEDGE SALAD – crisp baby iceburg lettuce, bacon, blue cheese

SECOND COURSE (choose two)

ROTISSERIE HALF CHICKEN – Amish 1/2 chicken, roasted garlic chicken jus

HALIBUT – balsamic glaze truffle beurre blanc

RIBEYE* – 16 oz, perigourdine sauce

FILET MIGNON WITH BEARNAISE* – 7 oz center cut, fresh bearnaise

LAMB CHOPS* – oreganata style

MUSHROOM RISOTTO V – crimini, shiitake, black truffle

CHOICE OF POTATO & VEGETABLE (choose one of each)

MASHED POTATOES - TWICE BAKED POTATO - ROASTED POTATOES

BABY CARROT - ROASTED ASPARAGUS - FRENCH GREEN BEANS

DESSERT (choose one)

CHEF'S SELECTION OF MINI DESSERTS (for the table)

PANNA COTTA – fresh fruit

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

V = vegetarian, VG = vegan

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BAR · ROOFTOP · GRILL

BEVERAGE PACKAGES

HOUSE WINE/BEER

2 HOURS *32/quest* **3 HOURS** *39/quest* **4 HOURS** *47/quest*

CALL-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS 45/guest **3 HOURS** 51/guest **4 HOURS** 58/guest

PREMIUM-BRAND LIQUOR/BEER/HOUSE WINE

2 HOURS *59/quest* **3 HOURS** *68/quest* **4 HOURS** *79/quest*

HOUSE WINE/BEER

WINE - Seaglass

rosé · chardonnay · pinot grigio · pinot noir · cabernet sauvignon

BEER

miller lite · bud light · budweiser · heineken · modelo · 312

CALL PACKAGE

WINE - Seaglass (choose 3)

rosé · chardonnay · pinot grigio · pinot noir · cabernet sauvignon

BEER (choose 3)

miller lite · bud light · budweiser · amstel · heineken · corona

LIQUOR

stoli vodka • citadel gin • bacardi rum el • jimador tequila old • forester bourbon dewer's white label scotch

PREMIUM PACKAGE

WINE (choose 4)

avissi prosecco · aqua vi venus pinot grigio · echo bay sauvignon blanc · taken chardonnay seaglass pinot noir · brassfield meritage · seaglass cabernet sauvignon

BEER (choose 3)

miller lite • bud light • budweiser • amstel • heineken • corona, blue moon lagunita's lil sumpin sumpin • goose island matilda

LIQUOR

stoli vodka • grey goose vodka • kettle one vodka • patron tequila • bacardi superier rum meyer's dark rum • hendrick's gin • maker's mark whiskey • crown royal whiskey angel's envy bourbon • woodford bourbon • johnny walker black label scotch