

101 CLUB

Private Dining

HORS D'OEUVRES SELECTIONS

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

PASSED OR STATIONED COLD

- CAPRESE SKEWERS** - pesto balsamic reduction - 30/dozen
- HEIRLOOM TOMATO BRUSCHETTA** - fresh basil, balsamic reduction - 35/dozen
- AVOCADO TOAST CROSTINI** - fresh mozzarella, cherry tomato - 48/dozen
- SMOKED SALMON CROSTINI** - capers, red onions, dill crème fraiche - 51/dozen
- SHRIMP COCKTAIL SHOOTER** - spicy cocktail sauce - 55/dozen
- TUNA POKE** - coconut-miso dressing, fried wonton - 55/dozen

PASSED OR STATIONED HOT

- MAC N CHEESE BITES** - tomato basil - 41/dozen
- MINI GRILLED CHEESE SANDWICHES** - gruyere, American, sea salt ciabatta - 41/dozen
- SPANIKOPITA** - 42/dozen
- MINI MEATBALL** - beef with eggplant ricotta puree - 45/dozen
- MINI PIGS IN A BLANKET** - 45/dozen
- CHEESEBURGER SLIDERS** - special sauce, butter pickles - 48/dozen
- MINI FRIED CHICKEN SANDWICH** - fresh-baked bun, chipotle honey, pickle - 50/dozen
- MINI CRAB CAKE** - louie dressing - 55/dozen
- BACON WRAPPED SCALLOPS** - balsamic reduction - 72/dozen

STATIONED PLATTERS

- SEASONAL VEGETABLE CRUDITE** - louie dressing, buttermilk ranch - 4.5
- HOUSE-MADE CHIPS AND DIP** - 4.5
- HUMMUS AND MARINATED OLIVES** - grilled pita, seasonal vegetables - 6.5
- SALAMI & CHEESE** - crackers, mostarda, olives - 10
- ASSORTED SEASONAL PIZZAS** - per pizza - 16

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.

Menus subject to change without notice, due to product availability.



101 LUNCH PACKAGE *45/person*
15 Guests Minimum

FIRST COURSE *(choose one)*

SOUP OF THE DAY

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

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

MUSHROOM RISOTTO V – crimini, shiitake, black truffle

LOBSTER ROLL – poached lobster, classic roll - +4

DESSERT

Desserts are served family style

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

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ERIE STREET LUNCH PACKAGE *55/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

STEAK FRITES – 10 oz. skirt steak, garlic aioli, sea salt, au poivre - +10

MUSHROOM RISOTTO V – crimini, shiitake, black truffle

DESSERT *(choose one)*

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

CHOCOLATE LAVA CAKE – molten chocolate cake, vanilla gelato

SEASONAL CHEESECAKE

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RUSH STREET DINNER PACKAGE 79/person

15 Guests Minimum

FIRST COURSE *(choose one)*

SOUP OF THE DAY

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

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

SECOND COURSE *(choose two)*

All proteins served with seasonal vegetables and tavern mashed potatoes

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

WOOD PLANKED SALMON – sweet chili glaze

MUSHROOM RISOTTO V – crimini, shiitake, black truffle

FILET MIGNON WITH BEARNAISE* – 7 oz center cut, fresh bearnaise – +15

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 89/person 15 Guests Minimum

FIRST COURSE *(choose one)*

SOUP OF THE DAY

MINI LUMP CRAB CAKE - louie dressing - 3

SECOND COURSE *(choose one)*

BURRATA - basil pesto, pickled onions, tomato jam, crostini

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

BABY WEDGE SALAD - crisp baby iceberg lettuce, bacon, blue cheese

SECOND COURSE *(choose two)*

All proteins served with seasonal vegetables and tavern mashed potatoes

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

RIBEYE* - 16 oz, perigourdine sauce - +10

FILET MIGNON WITH BEARNAISE* - 7 oz center cut, fresh bearnaise - +15

LAMB CHOPS* - oreganata style

MUSHROOM RISOTTO V - crimini, shiitake, black truffle

HALIBUT - balsamic glaze truffle beurre blanc - +3

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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BEVERAGE PACKAGES

HOUSE WINE/BEER

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

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/*guest* 3 HOURS 68/*guest* 4 HOURS 79/*guest*

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*)

312 goose island, coors light, modelo negra • miller lite • budweiser • amstel • heineken • corona

LIQUOR

stoli vodka • ford's gin • bacardi rum • gran centenario plata • forester bourbon
dewer's white label scotch

PREMIUM PACKAGE

WINE (*choose 4*)

avissi prosecco • lumina pinot grigio • echo bay sauvignon blanc • RH chalk hill 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