

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.

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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)*

ROTISSEURIE 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

ROTISSEURIE 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

ROTISSEURIE 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
dewar'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