office get-togethers

On these pages, we have included inspirational event menus full of hearty fall flavors and a touch of autumnal intrigue for your guests to enjoy. As a source of inspiration for events large and small, we have not included any pricing in this document. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

READY TO ORDER?

DIAL: 312-829-2800
EMAIL: INFO@ENTERTAININGCOMPANY.COM

- A deposit for your event will be due at contract to secure your event's placement on our calendar
- A 50% cancellation fee will be applied to orders cancelled less than 7 days prior to the event
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GF - gluten-free | V - vegan
Casual Get-Together

Light Breeze and Colorful Leaves... It Must Be Autumn

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Starters

Selection of imported & domestic cheeses & assorted charcuterie
Grainy and dijon mustards and cornichons and french olives, handmade breads, crackers and flatbreads; garnished with bundles of fresh herbs.

Cocktail Sandwiches

Your choice from our seasonal favorites

Ham & Swiss on Cheddar Bread
with lettuce, tomato and honey mustard

Cider Braised Flat Iron Steak on Pretzel Bun
with lettuce, tomato, beer mustard

Roast Turkey Breast & Cranberry Agrodolce

Roasted Squash, Apple & Brie Sandwich
with cherry jam

Ruffled Smoked Turkey
with frizzled onion and bacon marmalade on rye toast

Maple Glazed Ham & Brie
honey mustard

Sliced Beef on Baguette
with pickled onions, three mustard and cranberry vinaigrette

Braised Short Rib
with pickled onions and cabbage radish slaw on mini dark bread

Apple Brie & Herb Slider
on multigrain bread with apple cinnamon chutney

Accompaniments

Your choice from our seasonal favorites

Fall Wild Field Green Salad
roasted beets, oranges, red wine vinaigrette

Grated Carrot Salad
with grilled scallions, walnuts and gruyere

Farro Salad
with roasted cider sweet potatoes and spiced pecans

German Vinegar Pickled Potato Salad

Desserts

Your choice from our seasonal favorites

Salted Caramel Streusel Bars
with crumble topping

Peanut Butter Cookies

Chocolate Gold Coast Cookies

Coffee Service
Special entertaining company blend, fair-trade - decaf also included
autumnal dinner

A WARM AND COZY, GATHERING OF FRIENDS AND COLLEAGUES

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STARTERS

HARVEST TOMATO & CORN SALAD
Tender greens with vine-ripened tomato, corn, cilantro, lime cilantro vinaigrette and cornbread croutons

HANDMADE EC BREADS
Whipped butter with sea salt, gluten-free available

ENTREE DUET

BRAISED SHORT RIBS
nest of frizzled leeks, tomato bordelaise sauce

ROAST HERB INFUSED CHICKEN BREAST
Fresh thyme, pine nuts, sultanas, fall berry port chutney, side

SQUASH STUFFED WITH QUINOA & GOAT CHEESE
Oven roasted tomatoes, portobello mushrooms, cannellini bean puree, sautéed spinach and sweet corn sauce

PARSNIP PUREE

ROAST BRUSSEL SPROUTS
With pancetta

DESSERTS

Your choice from our seasonal favorites

BOURBON PECAN PIE
Served with vanilla ice cream and salted caramel sauce on the side

COFFEE SERVICE
Special entertaining company blend, fair-trade - decaf also included
in-office snack boards

NO TRICKS, JUST TREATS

Served as individual trays; perfect for the break room(s) and common area(s). This menu serves as a source of inspiration for events large and small, we have not included any direct pricing. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

SAVORY BOARDS

CHARCUTERIE & CHEESE BOARD
selection of imported and domestic cheeses and assorted charcuterie with grainy and dijon mustards, pickled vegetables and olives, handmade breads, crackers and flatbreads, garnished with bundles of fresh herbs

SWEET BOARDS

COOKIE BOARD
peanut butter crunchies, tea cookies, salted caramel streusel bars, peanut butter, oatmeal raisin, old fashion chocolate chip cookies

BROWNIE BOARD
fudge brownies, salted caramel brownies, chocolate mint brownies, raspberry brownies, marble cream cheese brownies

DESSERT BARS BOARD
chocolate pecan squares, raspberry liners, salted caramel streusel bars
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lobby pumpkin breakfast

BRISK BREAKFAST WITH THE PERFECT AMOUNT OF SPICE
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BUFFET ITEMS

PUMPKIN PANCAKES
whipped butter, powdered sugar and syrup

QUICHES
greek with feta, tomato, and spinach, fluffy cajun scrambled eggs with chorizo

SCRAMBLED EGG BAR
hot bar featuring:
• classic scrambled eggs
• all american scramble with cheese, potatoes and crispy bacon
• denny scramble with onions, peppers and cheese

FRENCH TOAST FINGERS
warm maple syrup and macerated berries on the side

CHEF-CARVING STATION
featuring holiday ham, honey mustard and freshly baked knot rolls

WARM POTATO PANCAKES
handmade apple cinnamon sauce and sour cream

SWEETS

PRE-MADE YOGURT PARFAITS
with sliced strawberries, blueberries and handmade granola topping

PUMPKIN CRUMB MUFFINS

TOFFEE CRUMB COFFEE CAKE

BLUEBERRY MUFFINS

BANANA MUFFINS

BEVERAGES

FRESHLY SQUEEZED ORANGE JUICE

COFFEE SERVICE
special entertaining company blend, fair-trade - decaf also included

HERBAL TEA

HOT CHOCOLATE

BOTTLED WATER

BAGELS AND SCONES

PUMPKIN GOLDEN RAISIN SCONES
with spice cream

MINIATURE BAGELS
individual cream cheese, whipped butter and jams

FRUIT
Fresh Seasonal Fruit Salad
seasonal wellness brunch

HEALTHY & HEARTY AUTUMNAL BRUNCH
Served plated or buffet-styled. This menu serves as a source of inspiration for events large and small, we have not included any direct pricing. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

BRUNCH ITEMS

WARM POTATO ONION BOUREKAS

SHAKSHUKA
parsley and basil sprinkle

WHOLE GRAIN BREAD & ASSORTMENT OF HANDMADE FOCACCIA
warm israeli bread with za’atar and olive oil, olive bread

PARMESAN & OLIVE OIL CRUETS
fig and goat cheese brulee, whipped butter with sea salt and cracked black pepper

BRUNCH BOWLS
Your guests can choose from the assortment of pre-made bowls below.

the FRUIT BOWL
honeydew, cantaloupe, strawberries, blackberries, raspberries, pineapple

the POKÉ BOWL
seared salmon, white sticky rice, cucumber, edamame, blanched kale, diced mango, pickled ginger, avocado, chopped scallions, wonton crisps, wasabi aioli & sesame ginger dressing

the VEGGIE SUPERFOOD BOWL
quinoa, shaved kale, shaved brussels sprouts, toasted spiced chickpeas, moroccan spiced sweet potatoes, dried cranberries and maple tahini dressing

the THAI SOBA BOWL
seasoned tofu, soba noodles, red curry paste, carrots, red pepper, broccoli, green onion, spicy peanut chili dressing
after-hours gathering

LAPTOPS DOWN, FORKS UP
Served Buffet Style. Minimum of 250 guests. This menu serves as a source of inspiration for events large and small, we have not included any direct pricing. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

STARTERS

COCKTAIL SHRIMP
accompaned by traditional cocktail sauce

MINI BEEF WELLINGTON’S
bearnaise sauce

FIG CHUTNEY ON A ROSEMARY SAVORY “COOKIE”
with gorgonzola and candied pecans

MINIATURE CHICKEN POT PIE

SMOKED SALMON ON HANDMADE POTATO CHIP
dolloped with creme fraiche

BUFFET ITEMS

CHEF CARVING STATION
featuring oven-roasted turkey breast and holiday ham, pear cranberry sauce, honey mustard and freshly baked knot rolls

BRAISED BEEF SHORT RIBS
served in a sweet demi sauce

POACHED SALMON IN INDIVIDUAL RADICCHIO LEAVES
thinly sliced lemons and cucumbers, dill cucumber sauce

GRILLED FALL VEGETABLES
laced with a mustard vinaigrette

SUN-DRIED TOMATO RISOTTO CAKES

SEASONAL CHEESE & FRUIT BOARD
marinated feta, grilled greek halloumi and chevre, dried apricots, figs, olive and nuts, walnut rye bread, savory biscotti, olive crackers, baguettes, lavosh

ANTIPASTO SKEWERS
imported cheeses, marinated artichokes, mushrooms and salami

DESSERTS

MINI PIES
including: chocolate pecan, dutch apple with crumbled topping, cherry and key lime

BROWNIES
including: decadent fudge brownies, chocolate mint brownies, raspberry brownies and marble cream cheese brownies

COOKIES
including: old fashion chocolate chip cookies, ginger snaps, sugar cookies, oatmeal-raisin cookies, chocolate-dipped biscotti, mexican wedding cookies, chocolate-dipped shortbread cookies and peanut butter cookies

BARS
including: chocolate pecan squares and raspberry linzers

CUPCAKES
including: pumpkin cupcake with white chocolate frosting, vanilla cupcake with toffee nut frosting

COFFEE SERVICE
special entertaining company blend, fair-trade - decaf also included

READY TO ORDER? // DIAL: 312•829•2800 // EMAIL: INFO@ENTERTAININGCOMPANY.COM // PAGE 9
client dinner

DRESS TO IMPRESS WITH A FRESH HARVEST AND ABUNDANT BOUNTY
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STARTERS

LITTLE GEM SALAD
with shaved seasonal vegetables, pecans and cider vinaigrette

HARVEST SILK BUTTERNUT SQUASH SOUP SHOOTER
with caramelized apple, creme fraiche and apple crisp

CHEESE ROLLS & SALTED BUTTER | GF

ENTREE

BABY NEW ZEALAND LAMB CHOPS
herb and dijon crust, au jus and mint sauce

PAN ROASTED HALIBUT
marcona almond butter

CAULIFLOWER STEAK

BUCKWHEAT CREPE
with seasonal wild and domestic mushrooms

DESSERTS

CHOCOLATE CUP
lavender creme and honey florentine

COFFEE SERVICE
special entertaining company blend, fair-trade - decaf also included
seasonal cocktail party

CHEERS TO A YEAR WORTH CELEBRATING
Served waiter-passed with a stationary bar. This menu serves as a source of inspiration for events large and small, we have not included any direct pricing. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

SEASONAL MIXOLOGY

FALL APPLE SANGRIA

LIQUID GOLD
bourbon, ginger liqueur, lemon juice, black cherry

CRAFT CIDERS

WAITER-PASSED
HORS D’OEUVRES

WOODLAND WILD MUSHROOM
PHYLLO BEGGAR’S PURSE

ROASTED BUTTERNUT SQUASH BITE
maple goat cheese whip, candied pumpkin seeds

WARM FIG, TOASTED PINOLI
& TALEGGIO TARTLETS

PEAR PROSCIUTTO
& BLUE CHEESE FLATBREADS

WARM PUMPKIN
COCONUT CURRY SOUP SHOOTER

MAPLE BACON BISCUIT
with crispy pork belly and scallion pimento cheese

POK BELLY WRAPPED
IN PUFF PASTRY
with sweet maple drizzle

BBQ BRISKET BITE
pickled watermelon rind and mini cheddar biscuit

APPLE TARTARE
ON A CRISPY BEET CHIP
hazelnuts, lemon zest, yogurt and crushed rose petals

BABY LAMB CHOPS
dijon crust

SOUR CHERRY BARBECUED DUCK
on toasted cornbread rounds
bookshelf bites

MIX AND MINGLE WITH PARTY-SIZED TREATS
Served from your office or home bookshelves or etageres, individual vessels. This menu serves as a source of inspiration for events large and small, we have not included any direct pricing. Pricing and final menu options may vary based on final guest count, venue and logistics of your event. Please contact our EC team members for a formal quote, as well as design and decor options and recommendations.

INDIVIDUALLY SERVED ITEMS

CHILLED TOMATO GAZPACHO
modern shot glass and spoon

AVOCADO TOAST
with pickled onion

RICOTTA TOAST
with fig, clementine, walnut and honey drizzle

SMOKED TROUT ON CHINESE SPOONS
with horseradish mousse and chive garnish

ARCTIC CHAR CRUDO
horseradish whip, dill puree, pumpernickel curved crouton “boat”

WINTER SALAD CUPS
charred barbecue shrimp, grapefruit and orange segments, toasted pistachios, feta, thinly sliced watermelon radish, in a round glass vessel with cocktail fork

TENDER WINTER GREENS
roquefort vinaigrette with cinnamon, star anise and poached red wine pear and red wine vinaigrette, served on a small plate with cocktail fork
global celebration

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autumn around the world

CELEBRATING THE DIVERSITY OF THE SEASON WITH INTERNATIONAL FLAVORS

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STARTERS

<table>
<thead>
<tr>
<th>GLOBAL CHEESE BOARD</th>
<th>SEASONAL WORLD RAW VEGETABLE TRAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>an array of international cheeses, mid-eastern dried apricots and figs, pear apricot and cherry kirsch compote, grainy and dijon mustards and pickled vegetables and olives, naan, toasted pita chips, house-made olive crackers and flatbreads and fresh seasonal herb bundles</td>
<td>kaleidoscope of colors and textures featuring raw carrots, zucchini, red, yellow and green peppers, hummus topped with olive oil and spicy paprika, butternut squash hummus and roasted red pepper dip</td>
</tr>
</tbody>
</table>

GLOBAL DINNER STATIONS

<table>
<thead>
<tr>
<th>INDIAN FUSION</th>
<th>BRAZILIAN</th>
<th>TURKISH</th>
<th>THAI</th>
</tr>
</thead>
<tbody>
<tr>
<td>KATHI ROLLS</td>
<td>BEEF SHORT RIBS</td>
<td>POACHED SALMON INDIVIDUAL</td>
<td>RED CHILI CHICKEN IN</td>
</tr>
<tr>
<td>half filled with spicy potatoes, half filled with tandoori chicken, served with naan, grilled, chunky onions and tomatoes, cilantro and diced jalapeno peppers, wrapped in warm naan</td>
<td>over mashed yuca</td>
<td>RADICCHIO LEAVES</td>
<td>MINI ASIAN TAKE OUT BOXES</td>
</tr>
<tr>
<td>CRISPY HALIBUT FISH CAKES</td>
<td>EMpanadas</td>
<td>honeyed walnut, celeriac and orange round salad</td>
<td>singapore noodles with thai basil</td>
</tr>
<tr>
<td>shredded coconut batter and spicy raita</td>
<td>including: smoked chicken and vegetable, served with avocado salsa and ancho crema</td>
<td>TAVUK KEBABI</td>
<td>KOREAN STYLE BEEF SHORT RIBS</td>
</tr>
<tr>
<td>SKEWERS</td>
<td>BEEF RICE</td>
<td>mint and aleppo marinated chicken kebabs, marinated of mint and turkish sweet red pepper paste</td>
<td>VEGETABLE GREEN CURRY</td>
</tr>
<tr>
<td>tandoori chicken skewer and tandoori paneer skewers, served with yogurt raita, spicy chimichurri sauce, spicy barbeque naan</td>
<td>charred squash, brown butter pear, mushroom, smoked pepita, sage</td>
<td>with eggplant, peapod, bamboo shoot, pepper, jalapeno, basil leaf, coconut milk</td>
<td>with eggplant, peapod, bamboo shoot, pepper, jalapeno, basil leaf, coconut milk</td>
</tr>
<tr>
<td>SAMosas</td>
<td>BRAZILIAN CHEESE BREAD</td>
<td>ROASTED PEAR, FETA, TOASTED HAZELNUT &amp; WATERCRESS SALAD</td>
<td>SALAD OF JICAMA, MANGO &amp; CUCUMBER</td>
</tr>
<tr>
<td>pea and potato and lamb samosas, yogurt raita</td>
<td></td>
<td>TURKISH YOGHURT CUCUMBER SALAD</td>
<td>with cilantro, lime juice, chilli and microgreens</td>
</tr>
</tbody>
</table>

DESSERT STATIONS

<table>
<thead>
<tr>
<th>HONEYED BAKLAVA</th>
<th>PUMPKIN PANNA COTTA</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHOCOLATE TRUFFLES WITH INDIAN SPICE</td>
<td>with a dark chocolate ganache layer, cinnamon infused whipped cream and candied pumpkin seed granish</td>
</tr>
<tr>
<td>Gajar ka halwa squares</td>
<td>CHAI SPICED CRÈME BRÛLÉE</td>
</tr>
<tr>
<td>Gulab jamun</td>
<td>COCONUT CURRY CARAMEL POPCORN</td>
</tr>
<tr>
<td>Cheesecake lollipops</td>
<td>COFFEE SERVICE</td>
</tr>
<tr>
<td>dipped in chocolate</td>
<td>special entertaining company blend, fair-trade - decaf also included</td>
</tr>
</tbody>
</table>