



2019 FALL/WINTER



ENTERTAINING COMPANY

Concept + Catering

CREATIVELY CULINARY



We believe everyone deserves a seat at the table. And at the Entertaining Company table, culture is connection. Our wide-ranging and customizable menus are inspired by cultural cuisines both local and global - from our own world-class Chicago streets to countries all along the Indian Sea. Our offerings are changing with the times and moving in a lighter direction. We're exceptionally sensitive to the specific dietary needs and cultural considerations of your guests. No matter if it's gluten-free, egg-free, kosher-style, vegetarian or vegan, the culinary experience will always be bright, beautiful and unique.

// GF = GLUTEN FREE • VG = VEGETARIAN • V=VEGAN //

Entertaining Company makes every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. However, there is always a risk of contamination as our kitchen uses products such as milk, eggs, gluten, seafood, peanuts, and other nuts, sesame seeds and peppers. We cannot guarantee a total absence of these products in any of our menu items.

P: 312.829.2800 // WWW.ENTERTAININGCOMPANY.COM



// SIMPLE SERVING: DISPOSABLE SERVINGWARE FOR YOUR EVENT

All simple style drop-off orders include tree-free napkins, compostable flatware, plates, bowls and coffee cups and recyclable serving pieces and beverage glasses.

As part of our green program, we are committed to using post-consumer recycled materials whenever possible. Entertaining Company stocks a range of additional disposable options for your casual entertaining.

BLACK MODERN COLLECTION

Lunch/Dinner Set
includes black heavyweight fork, black heavyweight knife, 2-ply black napkin, and a black 9-inch plate \$1.00 per guest

Cocktail/Dessert Set
includes black heavyweight fork, 2-ply black napkin, and a black 6-inch plate \$0.50 per guest

CLEAR CONTEMPORARY COLLECTION

Lunch/Dinner Set
includes silver heavyweight fork, silver heavyweight knife, 2-ply white napkin, and a clear 9-inch plate \$1.50 per guest

Cocktail/Dessert Set
includes silver heavyweight fork, 2-ply white napkin, and a clear 6-inch plate \$1.00 per guest

SERVINGWARE ADD-ONS

HOT BUFFET HEATING KIT
includes foil water pan, wire chafer holder, and sterno \$8.50 each

Additional Sterno (each) \$1.25 each

Disposable Ice Bucket \$2.50 each

White Square Hard Plastic Tray with Lid - 14"x 16" \$8.50 each

THE FOLLOWING DISPOSABLES ARE PRICED PER GUEST BASED ON 1.25 PIECES PER GUEST

SOFT DRINK BEVERAGE SERVICE

5 oz. Champagne Flute (single piece) \$1.75 per guest

Stemmed Wine Glass (single piece) \$0.75 per guest



// ALL DAY CONFERENCE: MORNING

ALL DAY BEVERAGES:

COFFEE AND TEA

caffeinated and decaffeinated, sugars, half and half, lemon wheels

WATERS, FRESH FRUIT JUICES

apple, cranberry, orange

BREAKFAST

EGG BAR

including the following:

CLASSIC SCRAMBLED EGGS | **GF, VG**

BREAKFAST BURRITOS | **VG**

tricolor flour tortillas, South of the Border Eggs, scallions, potato, cheese, salsa

DENVER SCRAMBLE | **GF, VG**

onions, peppers, goat cheese

WAFFLES | **VG**

pumpkin butter, whipped butter, maple syrup

CHICKEN SAUSAGE

BACON

WARM EGG STRATA | **VG**

layers of fluffy eggs, sauteed spinach, multi-colored sweet bell peppers, Gruyere

ROASTED BREAKFAST POTATOES | **GF, V**

red and gold baby potatoes

FRESHLY BAKED BREAKFAST SWEET TRAY | **VG**

assortment may include:

BREAKFAST BREADS

banana, walnut, zucchini

MUFFINS

berry, banana, carrot, chocolate chip

COFFEECAKES

pumpkin spice, apple crumb, cheese and cherry, lemon ginger

SWEET POTATO HASH WITH FRESH THYME | **GF, V**

FRESH SEASONAL FRUIT SKEWERS | **GF, V**

THE DAY CONTINUES >>>
SEE PAGE 5 FOR LUNCH MENU





// BOXED LUNCH MENU OPTIONS

SANDWICHES

HAM AND SWISS ON CHEDDAR BREAD

lettuce, tomato, honey mustard

CIDER-BRAISED FLAT IRON STEAK ON PRETZEL BUN

lettuce, tomato, beer mustard

ROAST SMOKED TURKEY BREAST ON OLIVE BUN

frizzled onion, bacon marmalade

SLICED BEEF ON BAGUETTE

arugula, whipped horseradish

GRILLED CHICKEN BREAST

overnight tomatoes, arugula pesto

ROAST TURKEY BREAST ON CROISSANT

lettuce, tomato, pesto mayo

TUNA SALAD ON RYE

MEDITERRANEAN HUMMUS ON RUSTIC BREAD | **VG**

cucumber, tomato, parsley, feta

APPLE BRIE AND HERB ON MULTIGRAIN | **VG**

apple cinnamon chutney

ALMOND BUTTER AND STRAWBERRY ON GF BREAD | **GF, VG**

honey cream cheese

ACCOMPANIMENTS

CAESAR SALAD

hearts of romaine, parmesan, house-made croutons

SPINACH SALAD | **GF, VG**

chopped salad of fresh mint, fresh basil, arugula, shaved carrots, cucumber, radish, feta, poppyseed vinaigrette

FARM TO TABLE SALAD | **GF, VG**

grilled corn, avocado, tomato, cabbage, dates, goat cheese

SIMPLE SALAD | **GF, V**

tender lettuce, microgreens, radishes, snipped herbs, light mustard vinaigrette

FARRO SALAD | **V**

cider-roasted sweet potatoes and spiced pecans

LENTIL SALAD | **GF, V**

grilled carrots, parsley, fresh mint

SOUTHWESTERN SALAD | **GF, V**

grilled corn, tomatoes, black beans, multicolor peppers, wild field greens, herbed vinaigrette

CAULIFLOWER AND BROCCOLI QUINOA PILAF SALAD | **GF, V**

ROAST POTATO SALAD | **GF, V**

apple cider herbed vinaigrette

WELLNESS PASTA SALAD | **VG**

seasonal grilled vegetables, sun-dried tomato

CHARRED HEIRLOOM CARROTS | **GF, V**

hazelnut dukkah



// CASUAL OFFICE GET-TOGETHER

CHARCUTERIE AND CHEESE

SELECTION OF IMPORTED AND DOMESTIC CHEESES AND ASSORTED CHARCUTERIE
grainy and dijon mustards, cornichons, french olives, house-made breads, crackers and flatbreads, fresh herb bundle garnish

SEASONAL COCKTAIL SANDWICHES

YOUR CHOICE FROM OUR SEASONAL FAVORITES:

WINTER CHICKEN SALAD
celery, toasted pecans, dried cherries, wildflower honey mayonnaise

GRILLED CHICKEN BREAST
arugula pesto, overnight tomatoes

CRISPY CHICKEN SLIDER
citron aioli

ROAST TURKEY BREAST ON OLIVE ROLL
artichoke, red pepper aioli

BBQ BEEF BRISKET SLIDER
challah bun, pickle chip garnish

BEEF BRISKET SLIDER ON MINI CHALLAH ROLL
jalapeno straws, crispy onions

SLICED BEEF ON BAGUETTE
pickled onions, three-mustard and cranberry vinaigrette

SHAVED HAM ON BISCUIT
honey mustard

ROASTED SQUASH, APPLE AND BRIE SANDWICH | **VG**
cherry jam

APPLE BRIE AND HERB SLIDER | **VG**
apple cinnamon chutney, multigrain bread

SPINACH AND PORTABELLA VEGGIE SLIDER | **VG**
chipotle mayo

ACCOMPANIMENTS

YOUR CHOICE FROM OUR SEASONAL FAVORITES:

WILD FIELD GREEN SALAD | **VG**
manchego shards, burrata, roasted tomato, olive shortbread "cookies," fig balsamic vinaigrette

LOLA ROSA AND ARUGULA SALAD | **GF, V**
wine-poached pear, sugared walnuts, light Prosecco vinaigrette

GARDEN-FRESH VEGETABLES | **VG**

a bountiful presentation of crisp-cooked "best of the season" vegetables - selection may include: snow peas, green beans, carrots, cauliflower, red and green sweet peppers, cherry tomatoes, zucchini, chickpea hummus, butternut squash hummus and spinach-artichoke dip

ROASTED AND PICKLED BEET SALAD | **GF**

wild field greens, marinated feta, crispy bacon, pistachio, orange, thyme, honey sherry vinaigrette

BABY ARUGULA AND HEIRLOOM APPLE SALAD | **GF, VG**

frisee, roasted pine nuts, goat cheese, Concord grape vinaigrette

ROMAINE SALAD | **GF, V**

tomato wedge, watermelon radish, champagne vinaigrette

MEDITERRANEAN SALAD | **GF, VG**

vine ripened tomato, Kalamata olives, sweet bell peppers, red onion, feta, red wine vinaigrette

QUINOA | **GF, V**

toasted almonds, fresh mint, cranberries, orange zest

ORZO SALAD | **VG**

grilled asparagus, grilled cherry tomatoes, feta, black olives, sun-dried tomato vinaigrette

DESSERTS

YOUR CHOICE FROM OUR SEASONAL FAVORITES:

RED VELVET MINI CUPCAKES | **VG**

cream cheese frosting

CHOCOLATE PEPPERMINT PARFAITS | **VG**

layers of chocolate cake, chocolate peppermint mousse, whipped cream, crushed peppermint

GINGER SNAPS | **VG**

SALTED CARAMEL SABLE LINZER COOKIES | **VG**

DARK CHOCOLATE PISTACHIO AND SMOKED SEA SALT COOKIES | **VG**

LEMON-LAVENDER SHORTBREAD COOKIES | **VG**

GINGERBREAD THUMBPRINT COOKIES | **VG**

cranberry orange jam

PINK GRAPEFRUIT BAR | **VG**

shortbread crust

CHOCOLATE-DIPPED HOLIDAY S'MORES

chocolate graham cracker, marshmallow, crushed peppermint

SALTED CHOCOLATE CARAMEL STREUSEL BARS | **VG**





// IN-OFFICE BOARD TREATS —

CHARCUTERIE + CHEESE BOARD

SELECTION OF IMPORTED AND DOMESTIC CHEESES
AND ASSORTED CHARCUTERIE

*grainy and dijon mustards, cornichons, french olives, house-made breads,
crackers and flatbreads. fresh herb bundle garnish*

ASIAN SNACK BOARD

*vegetarian California rolls, Vietnamese spring rolls, sesame crusted chicken
makki, red chili dipping sauce, nuoc cham, wasabi and ginger*

SNACK TRAY | V

*roasted mixed nuts, popcorn, house-made red and green tortilla chips,
vegetable chips, rosemary and fennel crackers, salsa, hummus*

BABA MEZE BOARD | VG

*middle eastern dips, breads with seasonal raw vegetables, baba ghannouj,
lentil dip, feta olive salsa, toasted pita chips and flatbreads*

SWEET BOARDS

COOKIE BOARD | VG

*assortment may include: ginger snaps, peanut butter crunchies, tea
cookies, salted caramel streusel, linzer cookies, peanut butter cookies,
oatmeal raisin cookies, old-fashioned chocolate chip cookies*

BROWNIE BOARD | VG

*assortment may include: peppermint fudge brownies, peanut butter
brownies, salted caramel brownies, chocolate mint brownies, raspberry
brownies, marble cream cheese brownies*

BAR BOARD | VG

chocolate pecan squares, raspberry linzers, salted caramel streusel bars





// WINTER CASUAL DINNER {SEATED • PLATED}

SALAD

PEAR AND LOLA ROSA SALAD | **GF, VG**
baby arugula, wine poached pear, overnight tomatoes, sugared walnuts, wedge of Maytag blue, light Prosecco vinaigrette

FALLEN APPLE SALAD | **GF, VG**
McIntosh apple hollowed and filled with warm brie lightly crowned with brown sugar, wild field greens, sun-dried cranberries, apple vinaigrette

WINTER SALAD | **VG**
cabbage, avocado, cornbread crouton, tomatoes, dates, fresh grilled corn, toasted almonds, goat cheese, mustard vinaigrette

BABY KALE SALAD | **GF, VG**
shaved pecorino, pomegranate seeds, sweet and spicy pecans

FARRO SALAD | **VG**
roasted brussels sprouts, Manchego, golden beets, tamarind honey vinaigrette

ENTREE OPTIONS

BEEF TENDERLOIN | **GF**
whipped horseradish, Barolo sauce

CABERNET BEEF SHORT RIBS | **GF**
parsnip, carrots, shallots, fresh herbs

ZUCCHINI-CRUSTED HALIBUT | **GF**
harvest corn, thyme

GRILLED MAHI MAHI WITH APPLE CIDER REDUCTION | **GF**

ROASTED ARCTIC CHAR WITH LEMON BUTTER | **GF**

FARMHOUSE CHICKEN | **GF**
herbed butternut squash sauce

WARM CAULIFLOWER GRATIN | **GF, VG**
feta, garlic

BUTTERNUT SQUASH RAVIOLI | **VG**
brown butter sage sauce

PAN-ROASTED CAULIFLOWER | **V**
garlic, parsley, rosemary

TRUFFLE WHIPPED POTATOES | **GF, VG**

CARAMELIZED ROASTED BRUSSELS SPROUTS | **VG**
olive oil, cipolini onions, sea salt

DESSERT AND COFFEE SERVICE

CHOCOLATE POT DE CREME | **GF, VG**
mocha whipped cream, chocolate covered coffee beans

CREPES BELLE HELENE | **VG**
pears drizzled with chocolate syrup, vanilla bean ice cream

LEMON PANNA COTTA
mixed berry coulis, peach crumble, fresh seasonal berries

TRIPLE CHOCOLATE MOUSSE CAKE | **VG**
milk and white chocolate, mousse chocolate sauce drizzle

WARM CRANBERRY APPLE COBBLER | **VG**
vanilla bean ice cream

GENOISE GINGERBREAD | **VG**
amaretto syrup, coffee cream

RASPBERRY SWIRL CHEESECAKE | **VG**
seasonal berry coulis

CARAMEL APPLE CAKE | **VG**

STAFFED
FULL-SERVICE
EVENT



// CLIENT DINNER {SEATED • PLATED}

SOUP AND SALAD

ARUGULA CHOPPED SALAD | **GF, VG**
shaved daikon, carrots, cucumber, shaved asparagus, red pepper, mint, basil, feta, herb vinaigrette

APPLE POMEGRANATE SALAD | **GF, VG**
spinach, arugula, romaine, apples, honey roasted pecans, pomegranate, citrus champagne vinaigrette

FENNEL SALAD | **VG**
arugula, shaved parmesan, orange, bread crumbs, walnuts, citrus vinaigrette

WILD FIELD GREENS | **GF, VG**
burrata, candied pistachios, pomegranate seeds, roasted acorn squash, champagne vinaigrette, cider vinaigrette

KALE, SWISS CHARD AND SPINACH SALAD | **GF, VG**
toasted pine nuts, herbed feta, citrus and sherry vinaigrette

PUMPKIN SHRIMP BISQUE SHOOTER | **GF**

CHEESE ROLLS AND SALTED BUTTER | **GF, VG**

ENTRÉE OPTIONS

BABY NEW ZEALAND LAMB CHOPS | **GF**
herb and dijon crust, mint sauce

BRAISED PORK SHANK | **GF**

CRISPY AMISH CHICKEN | **GF**

ZUCCHINI-CRUSTED HALIBUT | **GF**
harvest corn, thyme

GRILLED SALMON | **GF**
herbed aioli, fresh herb garnish

OVERSIZED PHYLLO PURSE | **VG**
artichokes, hearts of palm, carrots, asparagus, red pepper coulis

ORECCHIETTE PASTA WITH ROASTED CAULIFLOWER AND BLUE CHEESE | **GF**
crispy charred broccolini

BUTTERNUT SQUASH RAVIOLI | **VG**
sage butter sauce

ROASTED SEASONAL MUSHROOM | **VG**
toasted garlic breadcrumbs

DESSERT AND COFFEE SERVICE

PUMPKIN CHOCOLATE TART | **VG**
torched meringue, chocolate almond bark, chocolate leaves, toffee sauce

TRIPLE CHOCOLATE MOUSSE CAKE | **VG**
dark, milk and white chocolate with decadent chocolate sauce drizzle

COCONUT PANNA COTTA
passion fruit, strawberries, toasted coconut

RICOTTA CHEESECAKE | **VG**
brulee, orange, candied orange zest

SEASONAL BERRIES | **GF, V**
blueberries, strawberries, raspberries



// CORPORATE HOT BREAKFAST

BREAKFAST BUFFET

FRENCH TOAST BITES | **VG**

whipped cream, fresh berries, white chocolate shavings

RED VELVET PANCAKES | **VG**

whipped butter, powdered sugar, cream cheese frosting, maple syrup

QUICHES | **VG**

asparagus and gouda OR fig and taleggio

EGG BAR

Including the following:

CLASSIC SCRAMBLED EGGS | **GF, VG**

ALL-AMERICAN SCRAMBLE | **GF**

cheese, potatoes, crispy bacon

BREAKFAST BURRITOS | **VG**

scallion, potato, tricolor flour tortillas, South of the Border Eggs, salsa, cheese

WARM EGG STRATA | **VG**

layers of fluffy eggs, sauteed spinach, multicolor sweet bell peppers

CHEF-CARVED HAM

SWEET POTATO HASH WITH FRESH THYME | **VG**

FRESH SEASONAL FRUIT SKEWERS | **GF, V**

PRE-MADE YOGURT PARFAITS | **VG**

chilled fresh fruit, house-made granola topping, sweet honey drizzle

BREAKFAST BAKERY ITEMS

SCONES | **VG**

FLAKY CROISSANTS FILLED WITH CHOCOLATE | **VG**

MINIATURE BAGELS | **VG**

individual cream cheeses, whipped butters, fruit jams

CINNAMON APPLE CRUMB MUFFINS | **VG**

BANANA MUFFINS | **VG**

CRANBERRY ALMOND SUGARED CRUMB CAKE | **VG**

BEVERAGES

COFFEE AND TEA

caffeinated and decaffeinated, sugars, half and half, lemon wheels

WATERS, FRESH FRUIT JUICES

apple, cranberry, orange

HOT CHOCOLATE

STAFFED
FULL-SERVICE
EVENT

// CORPORATE EVENING GATHERING {BUFFET • STATIONS}

STARTERS

COCKTAIL SHRIMP | **GF**

traditional cocktail sauce

STEAKHOUSE FILET MIGNON

house-made pretzel crostini, grainy mustard, pickled potato relish

PANEER BRUSCHETTA | **VG**

grilled parmesan, masala tomato

COCONUT MANGO MATCHSTICK SALAD | **GF, V**

serrano pepper, endive leaf garnish

MINIATURE CHICKEN POT PIE

ARCTIC CHAR CRUDO

dill puree, horseradish whip, pita crisp

CRISP POLENTA GNOCCHI BITE | **VG**

burrata, diced tomato, micro-basil

SMOKED SALMON | **GF**

horseradish crème fraîche, chive, house-made potato chip

PORCINI MUSHROOM PHYLLO BEGGAR'S PURSE | **VG**

CAESAR SALAD ON WAFFLE SCOOPER

sundried tomato

FIG GRUYERE TARTLET | **VG**

GALA APPLE GRILLED CHEESE ON WALNUT BREAD | **VG**

cranberry and lingonberry compote

BUFFET

CHEF-CARVED HAM

pear cranberry sauce, freshly baked knot rolls

CHEF-CARVED BEEF | **GF**

brandy peppercorn sauce, truffle Madeira sauce

STUFFED CHICKEN BREAST

granny smith apples, brioche, rum-plumped raisins

ROASTED HALIBUT IN BANANA LEAF | **GF**

lemon confit, butter sauce

WARM LEEK GRATIN | **VG**

overnight tomatoes, grilled zucchini, shaved parmesan

PRETZEL ROLLS AND KNOT TWISTS | **VG**

salted butter

ROASTED RED AND GOLD POTATOES | **GF, V**

sea salt and fresh herbs

ORECCHIETTE PASTA | **VG**

roasted cauliflower, blue cheese, sauteed kale, lemon crema, Korean chili flakes, citrus and chili oil

ROAST SHAWARMA-STYLE CAULIFLOWER STEAK | **GF, V**

harissa tahini

ROASTED AND CARAMELIZED BRUSSELS SPROUTS WITH BACON | **GF**

DESSERT AND COFFEE SERVICE

MINI PIES | **VG**

assortment may include: chocolate pecan, dutch apple with crumbled topping, cherry, key lime

BROWNIES | **VG**

assortment may include: decadent fudge brownies, chocolate mint brownies, raspberry brownies, marble cream cheese brownies

COOKIES | **VG**

assortment may include: shortbread cookies, old-fashioned chocolate chip cookies, ginger snaps, sugar cookies, oatmeal raisin cookies, chocolate dipped biscotti, mexican wedding cookies, peanut butter cookies

BAR S | **VG**

chocolate pecan squares, raspberry linzers

RED VELVET CUPCAKES | **VG**

cream cheese frosting, red sprinkles





// SEASONAL WELLNESS BRUNCH

DIY YOGURT BAR

GREEK YOGURT WITH SEASONAL ACCOMPANIMENTS | **VG**

candied ginger

honey granola

crushed gingersnaps

fresh strawberries

fresh kiwi

mixed berries

dried cranberries

maple syrup

raisins

toasted mixed nuts

baked honey pears

baked cinnamon apples

GLUTEN-FREE MUFFINS | **GF, VG**

assortment may include: blueberry, lemon, chocolate chip

SEASONAL FRUIT CUPS | **V**

BEVERAGES

freshly squeezed chilled juices and herbal teas

STAFFED
FULL-SERVICE
EVENT

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// MULTIGENERATIONAL HOLIDAY RECEPTION {BUFFET • STATIONS}

PASSED HORS D'OEUVRES

PETIT BEEF WELLINGTONS

parsley cream, microgreen garnish

MINI SHEPHERD'S PIE

thyme-infused parsnip puree

MEDJOO DATES

stuffed with goat cheese, wrapped in caramelized bacon, served on bamboo fork

CRISPY BUTTERMILK FRIED CHICKEN AND WAFFLE CONE

jalapeno honey mustard, maple syrup

GRILLED GARLIC SHRIMP SKEWER | **GF**

WARM FIG, HAZELNUT, AND CHEVRE TARTLET | **VG**

crème fraîche, chive garnish

GALA APPLE GRILLED CHEESE ON WALNUT BREAD | **VG**

cranberry and lingonberry compote

BRIE AND APPLE TART | **VG**

toasted almonds, microgreen garnish

BUFFET DINNER

BABY NEW ZEALAND LAMB CHOPS | **GF**

warm cognac green peppercorn sauce

RIBEYE STEAK | **GF**

seasonal mushrooms, red wine sauce

PEPPERCORN HANGER STEAK | **GF**

horseradish chive sauce

GRILLED BEEF TENDERLOIN | **GF**

red wine reduction, whipped horseradish

GRAVLAX WITH MUSTARD SAUCE

fresh dill, capers, red peppercorns, lemon rounds, dark canape breads

INDIVIDUAL LOADED POTATOES | **GF**

sharp cheddar, sour cream, crispy bacon, scallions

TAMARIND GLAZED "AIRLINE" CHICKEN | **GF**

jardinière demi-glace, ginger, cilantro, chili flakes

EGGPLANT NAPOLEON | **VG**

polenta crumbs, frizzled leek garnish

HEIRLOOM CARROTS AND BRUSSELS

SPROUTS | **VG**

maple butter, peppercorns

CREAMY ROASTED CAULIFLOWER

RISOTTO CAKES | **VG**

shaved parmesan

ROASTED RED BABY POTATOES | **GF, V**

sea salt, fresh herbs

HOUSE-MADE EC BREAD | **VG**

whipped butter

CHILDREN'S BUFFET

PIGS IN A BLANKET

ketchup, mustard and bbq sauces on the side

CRISPY CHICKEN STRIPS

bbq sauce on the side

KOBE BEEF SLIDER

house-made pretzel bun, ketchup

SOFT PRETZEL BITES | **VG**

warm cheese sauce on the side

MAC AND CHEESE FRITTERS | **VG**

TATER TOTS | **V**

HOUSE-MADE POTATO CHIPS | **GF, V**

SEASONAL FRUIT SKEWERS | **GF, V**

MULTIGENERATIONAL DESSERT BUFFET

MINI CHOCOLATE CUPCAKES | **VG**

buttercream frosting, chocolate chips

MINI RED VELVET CUPCAKES | **VG**

cream cheese frosting

RICE KRISPIE TREAT LOLLIPOPS

GINGERBREAD THUMBPRINT COOKIES | **VG**

cranberry and orange jam

FESTIVE CAKE POPS | **VG**

chocolate with vanilla coating

vanilla with chocolate coating

red velvet with dark chocolate coating

WHITE CHOCOLATE DRIZZLED

STRAWBERRIES | **GF, VG**

gold dust

CHOCOLATE BROWNIE | **VG**

WHITE CHOCOLATE PEPPERMINT

MOUSSE | **GF, VG**

dark chocolate cup

ASSORTED FRESH BERRY SKEWER | **GF, VG**

honey drizzle

// CELEBRATING CHICAGO'S DIVERSITY {BUFFET • STATIONS}

GLOBAL MEZE

GARDEN-FRESH VEGETABLES | **GF, V** • SMOKY EGGPLANT DIP | **GF, V**

BEET HUMMUS | **GF, V** • BUTTERNUT SQUASH HUMMUS | **GF, V**

HOUSE-MADE LAVOSH | **VG** • OLIVE CRACKERS | **VG**

INSPIRED BUFFET STATIONS

DOWN HOME COMFORT STATION

TENDER BEEF SHORT RIBS | **GF**

YUKON GOLD GARLIC MASH | **GF, VG**

ROASTED CANDIED BRUSSELS SPROUTS | **GF, VG**

RADICCHIO CUP CHOPPED SALAD | **GF, V**
heirloom tomato, avocado, charred corn, cucumbers, carrots, red peppers, red wine vinaigrette

TAYLOR STREET STATION

ITALIAN BEEF ON HOUSE-MADE TORPEDO
COCKTAIL ROLL
gardeniera

MINI CAESAR SALAD BITES

BABY CHEESE CALZONES | **VG**

ITALIAN MINI SAUSAGE SANDWICH

SAUSAGE PIZZA PUFFS

MEATBALL MINI MEATBALL SANDWICH
melted provolone

PILSEN STATION

WARM GREEN CHILI CRAB CAKES
microgreens, fresh lime

COCHINITA PIBIL
roasted pork, achiote, black bean, pickled onion with habanero, flour and corn tortillas



BLACK BEAN ESCABECHE TACO
cilantro crème fraîche, crisp taco, soft taco

CEVICHE OF GROUPER, TILAPIA, TOMATO,
CUCUMBER | **GF**
cilantro, fresh lime, arbol chile

GUACAMOLE | **GF, V**
multi-colored house-made chips

GREEKTOWN

WARM SPINACH FETA IN SAVORY PASTRY | **VG**

GREEK SALAD | **GF, VG**
heirloom tomatoes, cucumbers, feta, Greek extra virgin olive oil, red wine vinegar, capers, micro-cess, sea salt, pickled pepperoncini garnish

BRINED GRILLED CHICKEN | **GF**
charred lemon and herb garnish

SMOKED POTATOES WITH CURRANTS | **GF, V**

FLASH FRIED CAULIFLOWER | **GF, V**
tahini, pine nuts, Italian parsley

GREEK STYLE EGGPLANT PARMIGIANA | **VG**
roasted eggplant "shells"

DEVON

BENGALI STYLE MIXED
VEGETABLE CURRY | **GF, V**
cauliflower, potato, green beans, cashew, ginger

PUNJABI CHICKEN PEANUT CURRY | **GF**
chicken, onion, tomato, coriander, whole and ground masala

CHOLE | **VG**

WHITE BASMATI RICE | **GF, V**

YELLOW RICE PILAU | **GF, V**
garlic, ginger, chili, zucchini, green peppers, chickpeas, cilantro

WARM GARLIC AND REGULAR NAAN | **VG**

RAITA | **GF, VG**

JEWISH MAXWELL STREET

ROAST SHAWARMA-STYLE
CAULIFLOWER STEAK
harissa tahini

LUCHSHEN KUGEL WITH CRISPY TOP | **VG**

BRISKET WITH CARAMELIZED ONIONS | **GF**
carrots, gravy





// CELEBRATING HYGGE

PASSED HORS D'OEUVRES

TOAST SKAGEN

peeled prawns, dill lemon mayonnaise, fish roe, crisp sautéed bread

SMOKED TROUT IN FINGERLING POTATO

pickled relish and dill

PRINS-KORV

mini sausage, puff pastry, dill mustard drizzle

HAKKEBOF BITES

ground sirloin, glazed onions, cocktail round

WILD MUSHROOM PHYLLO BEGGAR'S PURSE | **VG**

BUFFET ITEMS

GRAVLAX

mustard dill sauce, pumpernickel toast

SWEDISH MEATBALL AND NOODLES

shaved cheese, fresh herbs

NORSEMAN'S HAM

relish, pickled onion, rye cracker

RAGGMUNK WITH LINGONBERRIES | **VG**

crisp potato pancakes, lingonberry jam

HOUSE-PICKLED SEASONAL VEGETABLES | **GF, V**

DESSERT BITES

APPLE AND BRIE | **VG**

fig jam, rye cracker

KANELBULLE | **VG**

traditional swedish cinnamon bun

CHOCOLATE PECAN MINI PIE | **VG**

DUMLE | **VG**

gooey chocolate covered caramel

STAFFED
FULL-SERVICE
EVENT



// CASUAL COCKTAIL GATHERING

BAR SNACKS

SWEET AND SPICY PRETZEL MIX WITH WASABI PEAS | **V**

SPICED NUTS | **GF, V**

MARINATED OLIVES AND PEPPERS | **GF, V**

red wine vinegar marinade

ANTIPASTO SKEWERS

imported cheeses, marinated artichokes, mushrooms, salami

PASSED HORS D'OEUVRES

AVOCADO TOAST WITH PICKLED ONIONS | **V**

FIG AND RICOTTA TOAST | **VG**

clementine, walnut, honey drizzle

WHIPPED FETA ON HOUSE-MADE OLIVE "COOKIE" | **VG**

WARM FIG, TOASTED PIGNOLI AND TALEGGIO TARTLET | **VG**

ARCTIC CHAR CRUDO

horseradish whip, pumpernickel crouton

CRISPY PORK BELLY ON MAPLE BACON BISCUIT

scallion pimento cheese

MINIATURE CHICKEN POT PIE

SOMETHING SWEET

S'MORES TARTS

chocolate cup, toasted marshmallow, graham cracker sprinkles

STUFFED STRAWBERRIES | **GF, VG**

mascarpone mousse, hazelnut dust

MINI MINT SHAKE | **VG**

vanilla milkshake shot with vanilla vodka, creme de menthe, striped straw

CHOCOLATE BOURBON BROWNIE BITE | **VG**





cheers



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