



2019 SPRING/SUMMER



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, 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**

ALL-AMERICAN SCRAMBLE | **GF**

cheddar cheese, potatoes, crispy bacon

EGG WHITE FRITTATA | **GF, VG**

mushroom, roasted red potatoes, mozzarella

CHICKEN SAUSAGE

BACON

SWEET ITALIAN SAUSAGE HASH

fontina, crispy potatoes, caramelized onions, piquillo peppers

SPINACH AND CHEESE TARTLETS | **VG**

WAFFLES | **VG**

whipped butter, maple syrup

FRESHLY BAKED BREAKFAST SWEET TRAY | **VG**

assortment may include:

MUFFINS

berry, banana, carrot, chocolate chip

COFFEECAKES

apple crumb, cheese and cherry, lemon ginger

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

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





// BOXED LUNCH MENU OPTIONS

SANDWICHES

ROAST SMOKED TURKEY ON OLIVE BUN
frizzled onion, bacon marmalade

ROAST TURKEY BREAST AND HAVARTI ON BRIOCHE ROLL
cranberry agrodolce

HAM AND SWISS ON CHEDDAR BREAD
lettuce, tomato, honey mustard

SMOKED HAM AND HERBED BRIE ON MULTI-GRAIN
seasonal dried fruit mustard

CIDER BRAISED FLAT IRON STEAK ON PRETZEL BUN
lettuce, tomato, beer mustard

SLICED BEEF ON BAGUETTE
pickled onions, three-mustard chimichurri

APPLE BRIE AND HERB ON MULTI-GRAIN | **VG**
apple cinnamon chutney

ITALIAN VEG ON MULTIGRAIN | **VG**
mozzarella, roasted red peppers, marinated mushrooms, olives

MEDITERRANEAN HUMMUS ON RUSTIC BREAD | **VG**
cucumber, tomato, parsley, feta

ALMOND BUTTER AND FRESH APPLE SLICE ON GF BREAD | **GF, VG**
honey cream cheese

BOXED LUNCH ACCOMPANIMENTS

FARM TO TABLE SALAD | **GF, VG**
grilled corn, avocado, tomato, cabbage, dates, goat cheese

MEXICAN SUMMER SALAD | **GF, V**
kale, avocado, rice, quinoa, red onion, tomato, peppers, vegan avocado dressing

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

FARRO SALAD | **V**
cider-roasted sweet potatoes and spiced pecans

LENTIL SALAD | **GF, V**
grilled carrots, parsley, fresh mint

ROAST POTATO SALAD | **GF, V**
apple cider herbed vinaigrette

CHILLED SOBA NOODLE AND CUCUMBER SALAD | **GF, V**

STRAWBERRY SALAD | **GF, VG**
mixed greens, sliced strawberries, candied pecans, goat cheese, cucumbers, banana chips

SIMPLE SALAD | **GF, V**
tender lettuce, microgreens, radishes, snipped herbs, light mustard vinaigrette

CHARRED HEIRLOOM CARROTS | **GF, V**
hazelnut dukkah

HEIRLOOM TOMATO AND BURRATA | **GF, VG**



// 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

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, beet hummus and spinach-artichoke dip

SEASONAL COCKTAIL SANDWICHES

YOUR CHOICE FROM OUR SEASONAL FAVORITES:

CHICKEN SALAD

celery, toasted pecans, dried cherries, wildflower honey mayonnaise

GRILLED CHICKEN BREAST

arugula pesto, overnight tomatoes

ROAST TURKEY BREAST ON OLIVE ROLL

artichoke, red pepper aioli

SHAVED HAM ON BISCUIT

honey mustard

BBQ PULLED PORK SLIDER

pretzel roll with pickle chip garnish

SLICED BEEF ON BAGUETTE

pickled onions, three-mustard and cranberry vinaigrette

BBQ BEEF BRISKET SLIDER

challah bun, pickle chip garnish

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

RAINBOW VEGAN SANDWICH ON GF BREAD | **GF, V**

tomato, cucumber, portobello mushroom, avocado, shaved carrots, red cabbage, red pepper, hummus

ACCOMPANIMENTS

YOUR CHOICE FROM OUR SEASONAL FAVORITES:

WILD FIELD GREEN SALAD | **VG**

manchego shards, burrata, roasted tomato, olive shortbread "cookies," fig balsamic vinaigrette

MEDITERRANEAN SALAD | **GF, VG**

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

ROASTED AND PICKLED BEET SALAD | **GF**

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

ROMAINE SALAD | **GF, V**

tomato wedge, watermelon radish, champagne vinaigrette

FUSILLI PASTA WITH NUT-FREE PESTO | **VG**

roasted tomato, mozzarella, arugula, artichokes

DESSERTS

YOUR CHOICE FROM OUR SEASONAL FAVORITES

RED VELVET MINI CUPCAKES | **VG**

cream cheese frosting

PINK GRAPEFRUIT BAR | **VG**

shortbread crust

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 ghanouj,
lentil dip, feta olive salsa, toasted pita chips and flatbreads*

SMALL OPEN-FACED SANDWICH BOARD

CAESAR SALAD LETTUCE WRAPS | GF

CAPRESE GARLIC TOAST | VG

basil chiffonade, balsamic drizzle

WATERMELON FETA | GF, VG

cucumber, basil, balsamic drizzle

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

*assortment may include: chocolate pecan squares, raspberry linzers, salted
caramel streusel bars*





// SUMMER DINNER {SEATED • PLATED}

FIRST COURSE

HOUSE-MADE EC BREADS | **VG**
whipped butter with sea salt

HEIRLOOM TOMATO AND CORN SALAD | **GF, VG**
*multicolor tomato, rainbow radishes, shishito peppers,
nest of greens, green garlic yogurt dressing*

SHRIMP COCKTAIL | **GF**
crab claw, lemon rind

ENTREE OPTIONS

BRAISED AND GRILLED CHICKEN BREAST | **GF**
fresh herbs, charred lemon wheels

BEEF TENDERLOIN | **GF**
whipped horseradish, port shallot sauce

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

ROASTED HALIBUT | **GF**
meyer lemon, herb chardonnay

WARM LEEK GRATIN | **GF, VG**
overnight tomatoes, grilled zucchini, shaved parmesan

CHEESE RAVIOLI | **VG**
brown butter sage sauce

JAPANESE GRILLED SALMON
soy, sake, mirin ginger marinade

TRUFFLE WHIPPED POTATOES | **VG**

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

DESSERT AND COFFEE SERVICE

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

FRESHLY BAKED COOKIES | **VG**

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



// CLIENT DINNER {SEATED • PLATED}

SOUP AND SALAD

CITRUS SALAD | **GF, VG**

arugula, grapefruit, orange wedges, watermelon radish, feta wedge, pistachio dust, white balsamic vinaigrette

MANGO MATCHSTICK SALAD | **GF, V**

ripe mango, jicama, cucumber, marcona almonds, red pepper, scallions, lime vinaigrette

WILD FIELD GREENS | **GF, VG**

burrata, candied pistachio, apple, pickled onion, champagne vinaigrette, chive oil, balsamic syrup

KALE, SWISS CHARD AND SPINACH SALAD | **GF, VG**

toasted pine nuts, herbed feta, citrus and sherry vinaigrette

SUMMER FARM TO TABLE SALAD | **VG**

grilled corn, cabbage, avocado, tomatoes, dates, toasted almonds, goat cheese, cornbread croutons, mustard vinaigrette

SWEET, WARM SUMMER CORN SOUP
nduja, cojita, elote salad crouton

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

ENTRÉE OPTIONS

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

PARMESAN-CRUSTED ROAST HALIBUT | **GF**

CRISPY AMISH CHICKEN | **GF**

SPINACH RAVIOLI | **VG**
light lemon sauce, zucchini, grilled cherry tomatoes, Italian parsley puree

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

DESSERT AND COFFEE SERVICE

CHOCOLATE POT DE CRÈME | **GF, VG**
espresso, lavender whipped cream, candied seasonal fruit

CARAMEL 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 | **GF, VG**
passion fruit, strawberries, toasted coconut

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





// CORPORATE HOT BREAKFAST

BREAKFAST BUFFET

FRENCH TOAST BITES | **VG**

whipped cream, fresh berries, white chocolate shavings

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

savory sausage, diced peppers, monterey jack cheese, salsa

SPINACH AND MUSHROOM STRATA | **VG**

pecorino cheese, overnight tomato, fluffy eggs, mushrooms

CHEF-CARVED HAM

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

PRE-MADE YOGURT PARFAITS | **VG**

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

BAKERY OPTIONS

BLUEBERRY SCONES | **VG**

FLAKY CROISSANTS FILLED WITH CHOCOLATE | **VG**

MINIATURE BAGELS | **VG**

*individual cream cheeses,
whipped butters, fruit jams*

BLUEBERRY MUFFINS | **VG**

CRANBERRY ALMOND SUGARED CRUMB CAKE | **VG**

BANANA MUFFINS | **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

JUMBO SHRIMP

lime marinade, cayenne serrano chiles, sugar cone

TUNA POKÉ

wonton chip, microgreen garnish

MELON CUBE | **GF**

filled with lime crème fraîche, julienne of crispy prosciutto

TINY SPICED SHRIMP TACO

crunchy slaw, mini shell

STEAKHOUSE FILET MIGNON

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

SMOKED SALMON

horseradish crème fraîche, chive, house-made potato chip

SPICY TUNA TARTARE ON WAFFLE CRISP

wasabi mousse, microgreens

CHICKEN EMPANADAS

red or green chili sauce

LOBSTER ROLL

buttered and toasted brioche bun

POLENTA CAKE | **GF, VG**

mushroom ragout

BUFFET

BUNLESS BURGER BITE | **GF**

cheddar, lettuce, tomato, pickle chip

CHEF-CARVED BEEF | **GF**

Barolo

STUFFED CHICKEN BREAST | **GF**

spinach, fontina, overnight tomatoes, nut-free pesto

PRETZEL ROLLS AND KNOT TWISTS | **VG**

salted butter

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

sea salt and fresh herbs

ORECCHIETTE PASTA | **VG**

sauteed kale, lemon crema, Korean chili flakes, citrus and chili oil

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

BARs | **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

housemade granola

crushed gingersnaps

fresh strawberries

fresh kiwi

mixed berries

dried cranberries

maple syrup

raisins

toasted mixed nuts

baked honey pears

baked cinnamon apples

goji berries

toasted coconut

agave nectar

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

assortment may include: blueberry, lemon, chocolate chip

SEASONAL FRUIT CUPS | **GF, V**

BEVERAGES

freshly squeezed chilled juices and herbal teas

STAFFED
FULL-SERVICE
EVENT

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// MULTIGENERATIONAL SUMMER GET-TOGETHER {BUFFET • STATIONS}

PASSED HORS D'OEUVRES

PETIT BEEF WELLINGTONS
parsley cream, microgreen garnish

GRILLED TUNA SKEWER | **GF**
pomodoro relish, microgreens

WARM FIG, HAZELNUT AND CHEVRE TARTLET | **VG**
crème fraîche, chive garnish

BURRATA PÂTÉ | **VG**
fresh mozzarella, basil, garlic crouton

GRILLED GARLIC SHRIMP SKEWER | **GF**

WARM CAPRESE GRILLED CHEESE | **VG**
buffalo mozzarella, heirloom tomatoes, sundried tomato pesto, grilled baguette

BUFFET DINNER

BABY NEW ZEALAND LAMB CHOPS | **GF**
warm cognac green peppercorn sauce

GRILLED BEEF TENDERLOIN | **GF**
red wine reduction, whipped horseradish

GRAVLAX WITH MUSTARD SAUCE
fresh dill, capers, red peppercorns, lemon rounds, dark canape breads

EGGPLANT NAPOLEON | **VG**
polenta crumbs, frizzled leek garnish

HEIRLOOM CARROTS AND BRUSSELS SPROUTS | **GF, VG**
maple butter, peppercorns

ROASTED RED BABY POTATOES | **GF, V**
sea salt, fresh herbs

HOUSE-MADE EC BREAD | **VG**
whipped butter

CHILDREN'S BUFFET

SOFT PRETZEL BITES | **VG**
warm cheese sauce on the side

MAC AND CHEESE FRITTERS | **VG**

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

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

SEASONAL FRUIT SKEWERS | **GF, V**

MULTIGENERATIONAL DESSERT BUFFET

MINI CHOCOLATE CUPCAKES WITH BUTTERCREAM FROSTING | **VG**

MINI RED VELVET CUPCAKES | **VG**
with cream cheese frosting

MACARON POPS | **VG**

CAKE POPS | **VG**
*chocolate with vanilla coating
vanilla with chocolate coating
red velvet with dark chocolate coating*

MINI LEMON BERRY PARFAIT | **VG**
*layers of lemon curd, fresh summer berries, crumbled shortbread,
whipped cream, fresh mint garnish*

WHITE CHOCOLATE DRIZZLED STRAWBERRIES | **GF, VG**
gold dust

BOURBON CHOCOLATE BROWNIE | **VG**

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

GREEK TOWN

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-cress,
sea salt, pickled pepperoncini garnish*

MINI LAMB SLIDER

feta, cucumber, pickled onion

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

FLASH FRIED CAULIFLOWER | **GF, V**

tahini, pine nuts, italian parsley

GREEK STYLE EGGPLANT PARMIGIANA | **VG**

roasted eggplant "shells"

TAYLOR STREET

ITALIAN BEEF ON HOUSE-MADE TORPEDO
COCKTAIL ROLL

giardiniera

MINI CAESAR SALAD BITES

BABY CHEESE CALZONES | **VG**

MINI ITALIAN SAUSAGE SANDWICH

SAUSAGE PIZZA PUFFS

MINI MEATBALL SANDWICH

melted provolone



DOWN HOME COMFORT

ROOT BEER BAKED BEANS | **VG**

MAC AND CHEESE | **VG**

CRISPY CHICKEN WINGS

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**

PILSEN

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

DESSERTS

ALL-AMERICAN CHOCOLATE CHIP COOKIES | **VG**

HONEYED BAKLAVA | **VG**

DECADENT INDIAN SPICED CHOCOLATE
BROWNIES | **VG**

CHEESECAKE LOLLIPOPS | **GF, VG**

dipped in chocolate

CHAI SPICED CRÈME BRÛLÉE | **GF, VG**

KEY LIME TART IN HOUSE-MADE

SHORTBREAD SHELL | **VG**

whipped cream dollop, lime zest





// CASUAL PORCH GATHERING

BAR SNACKS

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

SPICED NUTS | **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 | **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**





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