



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.

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// 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. Note that the CDC warns that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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## // 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*

### 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*

*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*

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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

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### **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****

*goey chocolate covered caramel*



## // CASUAL COCKTAIL GATHERING

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### 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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