



**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.

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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.

P: 312.829.2800 // [WWW.ENTERTAININGCOMPANY.COM](http://WWW.ENTERTAININGCOMPANY.COM)



## // SUMMER DINNER {SEATED • PLATED}

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### 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}

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### 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}

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## 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**

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## INSPIRED BUFFET STATIONS

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### 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*

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### 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

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### 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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