

# EC Family Meal Menu

Family Meal Menus for Feb 9, 10 (Tues & Wed)

\*Check out our CHINESE NEW YEAR menu for Friday, 2/12



**Balsamic Pomegranate Roast Chicken:** Pomegranate Relish, Citrus Zest Farro & Wild Rice Pilaf  
Grilled Winter Vegetables  
Arugula Salad: goat cheese, toasted pepitas, acorn squash, cider vinaigrette  
Pull Apart Rolls, sea salt with herbed butter  
Assorted Winter Desserts  
\$20 per person/5 person minimum

**Seared Salmon, citrus zest, roasted blood oranges & shaved fennel**  
Sweet Potato Wedges, fresh herbs and maple butter  
Roasted Brussels Sprouts, maple butter and pink peppercorns  
Arugula Salad: wine poached pear, oven-dried tomatoes, goat cheese, balsamic vinaigrette  
Pull Apart Rolls, sea salt with herbed butter  
Assorted Winter Desserts  
\$22 per person | 5 person minimum

**Red Wine Braised Beef Short Ribs**  
Crispy Smashed Baby Red  
Potatoes, pecorino cheese and pink peppercorn  
Roasted Broccoli, lemon and garlic  
Wedge Salad: crumbled hard cooked eggs, blue cheese, chopped tomatoes, crispy turkey bacon & buttermilk herb dressing  
Pull Apart Rolls, sea salt with herbed butter  
Assorted Winter Desserts  
\$26 per person/5 person minimum

## \*New from our MODERN WELLNESS by Entertaining Company Menus!

**{Whole 30} Barbacoa Beef Bowls**  
Zucchini noodles, avocado, radish, bell pepper, garlic, cilantro spicy sunflower butter sauce  
Cauliflower Rice, Toasted pepita garnish  
Dark Chocolate Bark with dried cranberries, pepitas and white chocolate drizzle  
\$16 per person | 2 person minimum

### EXTRAS!

- Baked Mac and Cheese - \$15 | serves 6
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- Mini Cheesy Pizza Rolls, three-cheese and marinara sauce - \$24 | serves 6
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- Pappardelle Bolognese with burrata \$22 | serves 4
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- Skillet Greek Chicken Meatballs with Lemon Feta Orzo - \$32 | serves 4
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- Eggplant Parmesan - \$34 | serves 6
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- BLTA Sandwich (make your own)  
Toasted baguette, turkey bacon, butter lettuce, heirloom tomatoes, sliced avocado and herbed mayo - \$25/ serves 4
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- Cobb Salad with Blackened Chicken - \$24 | serves 4  
Chopped Romaine, Avocado, Hard Cooked Egg, Cucumbers, Tomatoes, Carrots, Turkey Bacon, Blue Cheese with Red Wine Italian Vinaigrette
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- Chopped Asian Chicken Salad - \$32 | serves 4  
Romaine, grilled chicken, red cabbage, carrots, scallions, cilantro, water chestnuts, wonton strips, edamame, ginger sesame vinaigrette
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- SOUPS: serves 4 | \$14 per quart
- ~ Tortellini Vegetable Soup, parmesan on the side \*
- ~ Italian Wedding Soup: turkey meatballs, orzo, carrots, celery, spinach & parmesan on the side



Individual Chocolate Fudge Cakes raspberry mousse  
[info@entertainingcompany.com](mailto:info@entertainingcompany.com) | 312.829.2800 | serves 4

\*orders are due 48 hours in advance of your requested delivery date \*delivery window between 1 PM-4 PM  
\*no delivery fees \*within 25 miles of Downtown Chicago \*heating instructions will be included \*5 person minimum

# CHINESE NEW YEAR

delivery on Friday, February 12, 2021

\*Orders are due by Wednesday, 2/10

**Chinese New Year Menu - \$145 | serves 4**

**Hot & Sour Soup**

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**Satay of Salmon, miso glaze**

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**Satay of Beef Tenderloin, spicy sunflower butter sauce**

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**Roasted Baby Bok Choy, pink peppercorns**

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**Vegetable Fried Rice**

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**Sesame Chicken Potstickers**

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**Fresh Asian Spring rolls with Sweet & Spicy Dipping Sauce**

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**Chocolate Banana Pudding with Crumbled Fortune Cookies,  
caramelized bananas & whipped cream**

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**\*New from our MODERN WELLNESS by Entertaining  
Company Menus!**

**Chinese New Year Menu {Whole 30} - \$72 | serves 4**

**Mongolian Beef**  
**with green onions, toasted sesame seeds**  
**& brussels sprout slaw garnish**

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**Charred Brussels Sprouts with cilantro lime vinaigrette**

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**Cauliflower Fried Rice**

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**Matcha Chocolate Bark**



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