

EC Family Meal Menu

March 9, 10 & 11
(Tuesday, Wednesday & Thursday)



Chicken Shawarma
Cucumber, tomatoes, parsley, olive oil and lemon juice
Grilled Asparagus with Roasted Heirloom Carrots
Lemon Herb Rice Pilaf
Butter Lettuce Salad: seared halloumi, cucumbers, tomatoes, radish, lemon herb vinaigrette
Housemade Pita with Hummus and Tzatziki
Sweet Treats
\$20 per person/5 person minimum

Arctic Char with Kale, Citrus & Pickled Radish
Farro pilaf with grilled broccolini, spinach and teardrop sweet peppers
Baby Kale and Shaved Brussels Sprouts Salad, shaved pecorino, blistered tomatoes, lemon mustard dressing
Freshly Baked Baguette, whipped herb butter
Rhubarb Strawberry Crisp
\$22 per person/5 person minimum

Grilled Beef Tenderloin, Red Wine Shallot Sauce & Caramelized Onions
Roasted Cauliflower Risotto Cakes
Blistered Green Beans
Chopped Salad: chopped romaine, pickled red onion, tomatoes, cucumbers, garbanzo beans, croutons & balsamic vinaigrette
Freshly Baked Baguette, whipped herb butter
Assorted Winter Desserts
\$26 per person/5 person minimum

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

{Whole 30} Seared Salmon, charred tomato and avocado salsa
Lemon Garlic Zoodles
Grilled Broccolini
Brownie Balls
\$16 per person | 2 person minimum

Extras!

- Baked Mac and Cheese \$15 |serves 6
- Pretzel Crusted Chicken Fingers, hot honey mustard dipping sauce \$14 *6 pcs
- Pappardelle Roasted Cauliflower Bolognese with burrata \$22 | serves 4
- Brown Butter Gnocchi with Vegetables \$22 | serves 4
- Guinness Irish Beef Pot Pies - \$32 | serves 4
- Italian Panini with provolone, salami, pepperoncini relish, shaved lettuce \$25 |serves 4
- Eggplant Parmesan - \$34|serves 6
- Pigs in a Blanket, mustard dipping sauce \$15 | serves 6
- Roasted Red and Gold Beet Salad with candied blueberries, brûléed goat cheese and balsamic vinaigrette - \$22 |serves 4
- Spiced Grilled Shrimp Salad Arugula, watermelon radish, avocado, blistered tomatoes, blood oranges, shaved pecorino cheese, winter citrus vinaigrette - \$36 | serves 4
- Chopped Salad: romaine, grilled chicken breast, hard cooked egg, avocado, tomato, cucumber, feta, green goddess dressing - \$26 |serves 4

SOUPS

- {WHOLE30} Beef Bone Broth \$10 per quart | serves 4
- Zuppa Toscana Soup *vegetarian kale, garlic, vegetables, parmesan \$14 quart | serves 4
- Lemon Chicken Orzo Soup \$14 quart | serves 4
- St. Patty's Day Cookie Decorating Kits: includes St. Patrick's Day sugar cookies, sprinkles and icings - \$24 | serves 4
- {individual} Chocolate Fudge Cakes, mocha buttercream filling, topped with chocolate mousse and salted caramel drizzle \$24 serves 4
- {individual} Meyer lemon Tarts with Fresh Raspberries and whipped cream - \$30 | 4- tarts
- Cocktail Kits**
\$30 | serves 2
- Irish Coffee Martini:
Jameson, Demerara Syrup, Cold Brew Concentrate, Bitters
- Whiskey Smash:
Irish Whiskey, Simple, Lemon, Fresh Mint Garnish

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*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

