

DOWNTOWN  
Kindling  
& COOKOUT  
Cocktails

PRIVATE & SPECIAL EVENTS



# Kindling

*about us*

## **LIVE FIRE COOKING IN THE HEART OF CHICAGO**

Situated within Willis Tower at the corner of Franklin and Adams, Kindling boasts a live fire show kitchen, wood-fired plates, and tasty cocktails in the heart of the city. At the helm of the kitchen is James Beard Award-winning Chef Jonathon Sawyer, who brings a worldly perspective and decades of wood-fired cooking to our internationally inspired menu.

*social & corporate events*

## **PLAN YOUR NEXT EVENT AT KINDLING**

Looking for a happy hour, cocktail party, lunch meeting, seated dinner, or catering to your office in the Willis Tower? Kindling has multiple options for groups of 8 to 600 offering both semi-private and private event options inside and on our outdoor terrace for corporate and social events.

For more information, please reach out to us directly at [events@kindlingchicago.com](mailto:events@kindlingchicago.com)



THE **FIFTY/50**  
GROUP *Events*

## **PASSED AND PLACED APPETIZERS** \_ 60 per person

*select 6 for your guests to enjoy, passed and placed for 1.5 hours*

### **WORLD FAMOUS CONFIT CHICKEN WINGS** gf/df

charred jalapeño, garlic, lime, scallion

### **WOOD FIRED STRIP STEAK\*** gf

pinch of steak salt

### **MAC 'N CHEESE GRATIN**

brown butter breadcrumbs, housemade pasta,  
red barn aged cheddar, local american cheese

### **CRISPY BRUSSELS SPROUTS** df

torn mint, thai essence

### **SEASONAL BURRATA**

seasonal vegetables, burrata, grilled bread

### **"TWICE COOKED" SWEET POTATO** gf

lillie's q bbq butter, burnt orange

### **CLASSIC SHRIMP COCKTAIL\*** gf/df

served with cocktail sauce

### **MINI CHATEL FARM'S ITALIAN BEEF**

caruso's giardiniera, rotisserie au jus, wagyu suet-toasted roll

### **MINI ROTISSERIE CHICKEN POT PIE**

pomme puree, brown butter gravy

### **SAKE AAA TUNA** (add 6 pp)

saku gold aaa tuna, seasonal preparation

### **WOOD FIRED ELOTE**

corn off the cob, parmigiano reggiano, tajin

### **SEASONAL HAMACHI** gf/df (add 6 pp)

hawaiian yellowtail, seasonal preparation

### **LOLLIPOP LAMB CHOPS** gf (add 14 pp)

### **MINI MAINE LOBSTER ROLL** (add 18 pp)

fresh herbs, butter toasted bun



# GARDEN STATIONS & PLATTERS

*substitutions available upon request, additional cost may apply*

## **CRISPY BRUSSELS SPROUTS** df \_ 95

torn mint, thai essence  
*serves 10-12 guests*

## **WORLD FAMOUS CONFIT CHICKEN WINGS** gf/df \_ 130

charred jalapeño, garlic, lime scallion  
*serves 10-12 guests*

## **NASHVILLE HOT CHICKEN TENDERS** \_ 115

served with charred onion ranch  
*15 tenders per platter*

## **PLAIN CHICKEN TENDERS** \_ 115

served with lillie's q bbq sauce  
*15 tenders per platter*

## **"TWICE COOKED" SWEET POTATO** gf \_ 85

lillie's q bbq butter, burnt orange  
*serves 10-12 guests*

## **CHARCOAL TOASTED QUESADILLA** \_ 105

wood fired chicken, black beans, chipotle lime crema  
*serves 10-12 guests*

## **FRENCH FRIES JULIA CHILD STYLE** gf \_ 80

beef suet, "giardinieraioli", heinz 57 ketchup  
*serves 10-12 guests*

## **HOUSE CHIPS JULIA CHILD STYLE** gf \_ 80

beef suet, seasoned with apple cider vinegar,  
served with charred onion ranch  
*serves 10-12 guests*

## **MINI MAINE LOBSTER ROLL** \_ 25 ea

fresh herbs, butter toasted bun

## **MINI CHATEL FARM'S ITALIAN BEEF** \_ 15 ea

caruso's giardiniera, rotisserie au jus,  
wagyu suet-toasted roll

## **HUMMUS & CRUDITÉ PLATTER** gf/df \_ 150

housemade hummus, seasonal vegetables, served with fresh pita  
*serves 10-12 guests*

## **SEASONAL BURRATA** \_ 115

seasonal vegetables, burrata, grilled bread  
*12 pieces per platter*

## **CHEESE PLATTER** \_ 150 | \_ 300

chef's selection of three cheeses, fruit, jam, nuts, crackers  
*small serves 10-12 guests / large serves 15-20 guests*

## **FRUIT PLATTER** df \_ 100 / \_ 200

seasonal fresh fruit  
*small serves 10-12 guests / large serves 15-20 guests*

## **SHRIMP COCKTAIL PLATTER** gf/df | 60 pieces \_ 200

served with housemade cocktail sauce,  
30 pieces \_100

## **SEAFOOD TOWER** gf df SMALL \_ 200

*30 shrimp cocktail*  
*30 oysters on the half shell*  
served with cocktail sauce, pink peppercorn,  
champagne mignonette

## **SEAFOOD TOWER** gf df LARGE \_ 400

*60 shrimp cocktail*  
*60 oysters on the half shell*  
served with cocktail sauce, pink peppercorn,  
champagne mignonette

## **SIGNATURE SEAFOOD TOWER** \_ 185

jumbo tomahawk prawns, seasonal oysters, cold water lobster tail,  
salsa matcha butter, burnt lemon  
*serves 4-6 guests*

**gf \_ gluten free | df \_ dairy free**

\*consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

# ACTION STATIONS & RAW BAR

**PASTA STATION** \_ 35pp | Chef Attended \_150 per Chef | Minimum of 25 Guests

*\*Only offered as an add-on to another food package*

Housemade copper extruded pasta, tossed with one of our signature sauces & toppings.

CHOOSE 1 PASTA:

## MAC 'N CHEESE GRATIN

brown butter breadcrumbs, housemade pasta, red barn 5-yr cheddar, local american cheese  
(add rotisserie chicken for additional \_ 5pp)

## PASTA DELLA NONNA

housemade pasta, tomato passato, fresh basil butter, breadcrumbs, aged parmesan  
(add rotisserie chicken for additional \_ 5pp)

## RIGATONI ALLA VODKA

luxurious classic sauce, parmigiano reggiano, basil  
(add rotisserie chicken for additional \_ 5pp)

**CARVING STATION** \_ 95pp | Chef Attended \_ 150 per Chef | Minimum of 25 Guests

## ROTISSERIE PRIME RIB

Served with housemade horseradish cream sauce

## PRIME SELECT CUTS OF WOOD FIRED STEAK

Topped with housemade steak salt

*SIDES - CHOOSE 3*

## MASHED POTATOES

brown butter gravy served on the side

## "TWICE COOKED" SWEET POTATO \_gf

lillie's q bbq butter, burnt orange

## OAKWOOD FIRED BROCCOLINI \_gf

roasted sweet peppers, garlic, lemon, brodo, parmesan

## CRISPY BRUSSELS SPROUTS \_df

torn mint, thai chili sauce

## WOOD FIRED ELOTE

corn off the cob, parmigiano reggiano, tajin

**RAW BAR STATION** \_ 95pp (Minimum of 25 Guests)

## CHILLED LOBSTER TAILS \_ gf df

served with lemon

## SHRIMP COCKTAIL \_ gf df

served with housemade cocktail sauce & lemon

## OYSTERS ON THE HALF SHELL \_ gf df

chef's selection, served with pink peppercorn & champagne mignonette

## SEASONAL HAMACHI \_ gf df

hawaiian yellowtail, seasonal preparation



## **EXPRESS LUNCH PACKAGE** \_ 40 per person

*plated & family style, substitutions available upon request, additional cost may apply*

**STARTERS** \_ for guests to share

CRISPY BRUSSELS SPROUTS df | CHARCOAL TOASTED QUESADILLA

**ENTREES** \_ select 6 for guests to choose 1 onsite

### **SALADS & BOWLS**

CAESAR\* | GREEKTOWN | CHIPOTLE SOUTHWEST CHOPPED gf | HEARTH BOWL df |  
BLUE CHIP CHOP SALAD gf/df (add 12 pp) |

**GRILLED SKEWERS** \_ add a grilled skewer to any salad or bowl

CHICKEN THIGH gf/df (add 5 pp) | SALMON SHASHLIK gf/df (add 10 pp) |

BEEF TENDERLOIN gf/df (add 12 pp) |

### **THE HANDHELDS**

CHATEL FARM'S ITALIAN BEEF | SUPER BAJA GRILLED CHICKEN CLUB |  
NOT A SMASH BURGER\* | MAINE LOBSTER ROLL (add 15 pp) |

## **VIBES LUNCH PACKAGE** \_ 70 per person

*plated & family style, substitutions available upon request, additional cost may apply*

**SALADS** \_ select 2 for your guests to enjoy family style

CAESAR\* | GREEKTOWN | HOUSE SALAD gf/df | CHIPOTLE SOUTHWEST CHOPPED gf |  
BLUE CHIP CHOP SALAD gf/df (add 12 pp)

**ENTREES** \_ select 4 for your guests to choose from

BRINE + HERB MARINATED ROTISSERIE CHICKEN HALF DRESSED | HEARTH BOWL df |  
RIGATONI ALLA VODKA | CEDAR GRILLED SALMON\* df | PASTA DELLA NONNA |  
STEAK FRITES\* df | FILET\* 8<sup>OZ</sup> gf (add 7 pp) | FILET "MRS O'LEARY"\* 8<sup>OZ</sup> (add 7 pp)

**SIDES** \_ select 2 for your guests to enjoy family style

MAC 'N CHEESE GRATIN | OAKWOOD FIRED BROCCOLINI gf | MASHED POTATOES |  
FRENCH FRIES JULIA CHILD STYLE gf | "TWICE COOKED" SWEET POTATO gf |  
WOOD FIRED ELOTE

### **DESSERTS**

CHEF'S SELECTION OF SIGNATURE DESSERT



## **IGNITE BUFFET PACKAGE** \_ 70 per person

*replenished as needed for 2 hours, substitutions available upon request, additional cost may apply*

**SALADS** \_ select 2 for your guests to enjoy

CAESAR\* | GREEKTOWN | HOUSE SALAD gf/df | CHIPOTLE SOUTHWEST CHOPPED gf

**ENTREES** \_ select 2 for your guests to enjoy

MAC 'N CHEESE GRATIN (+ ROTISSERIE CHICKEN \_ add 5 pp) | PASTA DELLA NONNA |  
BISTRO STEAK\* gf (MAKE STEAK FRITES \_ add 3 pp) | BRINE + HERB MARINATED ROTISSERIE  
CHICKEN HALF DRESSED | CEDAR GRILLED SALMON\* df | RIGATONI ALLA VODKA

**SIDES** \_ select 2 for your guests to enjoy

MASHED POTATOES | OAKWOOD FIRED BROCCOLINI gf |  
CRISPY BRUSSELS SPROUTS df | WOOD FIRED ELOTE

**DESSERTS** \_ includes 2 for your guests to enjoy

CHEF'S SELECTION OF SIGNATURE DESSERTS

## **BLAZE BUFFET PACKAGE** \_ 90 per person

*replenished as needed for 2 hours, substitutions available upon request, additional cost may apply*

**SALADS** \_ select 2 for your guests to enjoy

CAESAR\* | GREEKTOWN | HOUSE SALAD gf/df | CHIPOTLE SOUTHWEST CHOPPED gf

**PASTAS** \_ select 2 for your guests to enjoy

MAC 'N CHEESE GRATIN | PASTA DELLA NONNA | RIGATONI ALLA VODKA

**ENTREES** \_ select 3 for your guests to enjoy

BISTRO STEAK\* gf (MAKE STEAK FRITES \_ add 3 pp) | BRINE + HERB MARINATED ROTISSERIE  
CHICKEN HALF DRESSED | CEDAR GRILLED SALMON\* df

**SIDES** \_ select 3 for your guests to enjoy

MASHED POTATOES | OAKWOOD FIRED BROCCOLINI gf | CRISPY BRUSSELS  
SPROUTS df | WOOD FIRED ELOTE

**DESSERTS** \_ includes 2 for your guests to enjoy

CHEF'S SELECTION OF SIGNATURE DESSERTS



## **SPARK DINNER PACKAGE** \_ 75 per person

*served plated and family style, substitutions available upon request, additional cost may apply*

### **STARTERS** \_ select 2 for your guests to share

"TWICE COOKED" SWEET POTATO <sup>gf</sup> | SEASONAL BURRATA |  
CRISPY BRUSSELS SPROUTS <sup>df</sup> | CHARCOAL TOASTED QUESADILLA |  
WORLD FAMOUS CONFIT CHICKEN WINGS <sup>gf/df</sup>

### **SALADS** \_ select 2 for your guests to share

CAESAR\* | GREEKTOWN | HOUSE SALAD <sup>gf/df</sup> |  
CHIPOTLE SOUTHWEST CHOPPED <sup>gf</sup> |  
BLUE CHIP CHOP SALAD <sup>gf/df</sup> (add 12 pp)

### **ENTREE** \_ select 2 for your guests to choose from, plated individually

RIGATONI ALLA VODKA | PASTA DELLA NONNA |  
BRINE + HERB MARINATED ROTISSERIE CHICKEN HALF DRESSED

### **SIDES** \_ select 1 for your guests to share

MAC 'N CHEESE GRATIN | OAKWOOD FIRED BROCCOLINI <sup>gf</sup> |  
MASHED POTATOES | FRENCH FRIES JULIA CHILD STYLE <sup>gf</sup> | WOOD FIRED ELOTE

### **DESSERTS**

CHEF'S SELECTION OF SIGNATURE DESSERT

<sup>gf</sup> \_ gluten free | <sup>df</sup> \_ dairy free

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness.



## EMBER DINNER PACKAGE \_ 95 per person

*served plated and family style, substitutions available upon request, additional cost may apply*

### STARTERS \_ select 2 for your guests to share

CHATEL FARMS ITALIAN BEEF | WORLD FAMOUS CONFIT CHICKEN WINGS gf/df |

CHARCOAL TOASTED QUESADILLA | CRISPY BRUSSELS SPROUTS df |

"TWICE COOKED" SWEET POTATO gf | SEASONAL BURRATA |

WOOD FIRED OYSTERS\*

*(select 2: hillbilly riviera style - oyster maplefeller - bone marrow buttered - oyster royale (add \_3)*

### SALADS \_ select 2 for your guests to share

CAESAR\* | GREEKTOWN | HOUSE SALAD gf/df | CHIPOTLE SOUTHWEST CHOPPED gf |

BLULE CHIP CHOP SALAD gf/df (add 12 pp) |

### ENTREES \_ select 3 for your guests to choose from, plated individually

regular \_ select 2

RIGATONI ALLA VODKA | PASTA DELLA NONNA | STEAK FRITES\* gf |

BRINE + HERB MARINATED ROTISSERIE CHICKEN HALF DRESSED |

CEDAR GRILLED SALMON\* df

### SIDES \_ select 2 for your guests to share

MAC 'N CHEESE GRATIN | OAKWOOD FIRED BROCCOLINI gf | MASHED POTATOES |

FRENCH FRIES JULIA CHILD STYLE gf | WOOD FIRED ELOTE |

WOOD FIRED WILD MUSHROOMS

### DESSERTS

CHEF'S SELECTION OF SIGNATURE DESSERT



## HEARTH DINNER PACKAGE \_ 115 per person

*served plated and family style, substitutions available upon request, additional cost may apply*

### STARTERS \_ select 3 for your guests to share

CHATEL FARMS ITALIAN BEEF | WORLD FAMOUS CONFIT CHICKEN WINGS gf/df |

CHARCOAL TOASTED QUESADILLA | "TWICE COOKED" SWEET POTATO gf |

CRISPY BRUSSELS SPROUTS gf | SEASONAL BURRATA | SHRIMP COCKTAIL |

OYSTERS ON THE HALF SHELL |

WOOD FIRED OYSTERS\* *(select 2 : hillbilly riviera style - oyster maplefeller - bone marrow buttered - oyster royale (add \_3)*

### SALADS \_ select 2 for your guests to share

CAESAR\* | GREEKTOWN | HOUSE SALAD gf/df | CHIPOTLE SOUTHWEST CHOPPED gf |

BLUE CHIP CHOP SALAD gf/df (add 12 pp)

### ENTREE \_ select 3 for your guests to choose from, plated individually

PASTA DELLA NONNA | RIGATONI ALLA VODKA | CEDAR GRILLED SALMON\* df |

BRINE MARINATED ROTISSERIE CHICKEN HALF DRESSED | FILET\* 8<sup>OZ</sup> gf |

FILET "MRS O'LEARY"\* 8<sup>OZ</sup> | RIBEYE\* 16<sup>OZ</sup> gf (add 23 pp) | NY STRIP\* 16<sup>OZ</sup> gf (add 14 pp) |

LOBSTER TAIL gf (add 15 pp) | COLORADO LAMB CHOPS\* gf (add 15 pp) |

JUMBO SEA SCALLOPS gf (add 9 pp)

### SIDES \_ select 2 for your guests to share

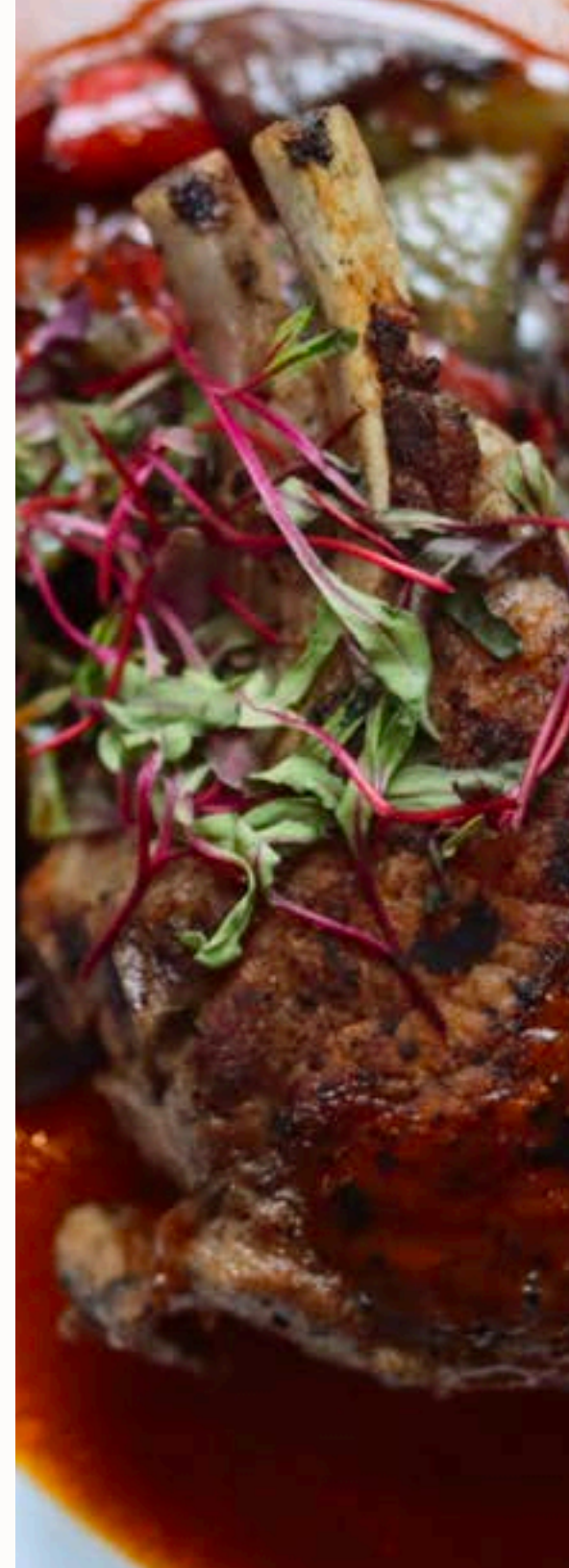
MAC 'N CHEESE GRATIN | OAKWOOD FIRED BROCCOLINI gf | MASHED POTATOES |

FRENCH FRIES JULIA CHILD STYLE gf | WOOD FIRED ELOTE |

WOOD FIRED WILD MUSHROOMS

### DESSERTS

CHEF'S SELECTION OF SIGNATURE DESSERT



## **SIGNATURE SWEETS** \_ 6 each

### **LEMON TART**

vanilla tart filled with lemon curd and toasted meringue

### **S'MORES CAKE BAR**

italian meringue marshmallow, luxe chocolate bar, graham cracker crust

## **SWEETS BY WEST TOWN BAKERY**

*one flavor per dozen, multiple options available (ask your sales rep for more info)*

### **MINI CAKEBALLS** \_ 25 per dozen

red velvet | triple chocolate vg | french toast | vanilla sprinkle |  
chocolate sprinkle vg | chocolate chip vg | lemon almond | chocolate peanut

### **MINI COOKIES** \_ 36 per dozen

chocolate chip vg | snickerdoodle vg | oatmeal raisin | m&m |  
strawberry almond | peanut butter white chocolate chip

### **MINI CUPCAKES** \_ 36 per dozen

vanilla/vanilla | chocolate/chocolate vg | vanilla/chocolate | salted caramel |  
carrot/cream cheese | red velvet | chocolate/peanut butter |  
gf vanilla/vanilla \_ add 6 | gf chocolate/chocolate \_ add 6

### **MINI TARTS** \_ 60 per dozen

opera | lemon | chocolate caramel | seasonal fruit

### **MINI CHEESECAKE BITES** \_ 55 per dozen

plain | chocolate chip | seasonal fruit

### **BROWNIE BITES** \_ 115 per tray (108 bites per tray)

old fashioned | gf old fashioned \_ add 5

### **RICE KRISPIE BITES** \_ 60 per tray (36 bites per tray)

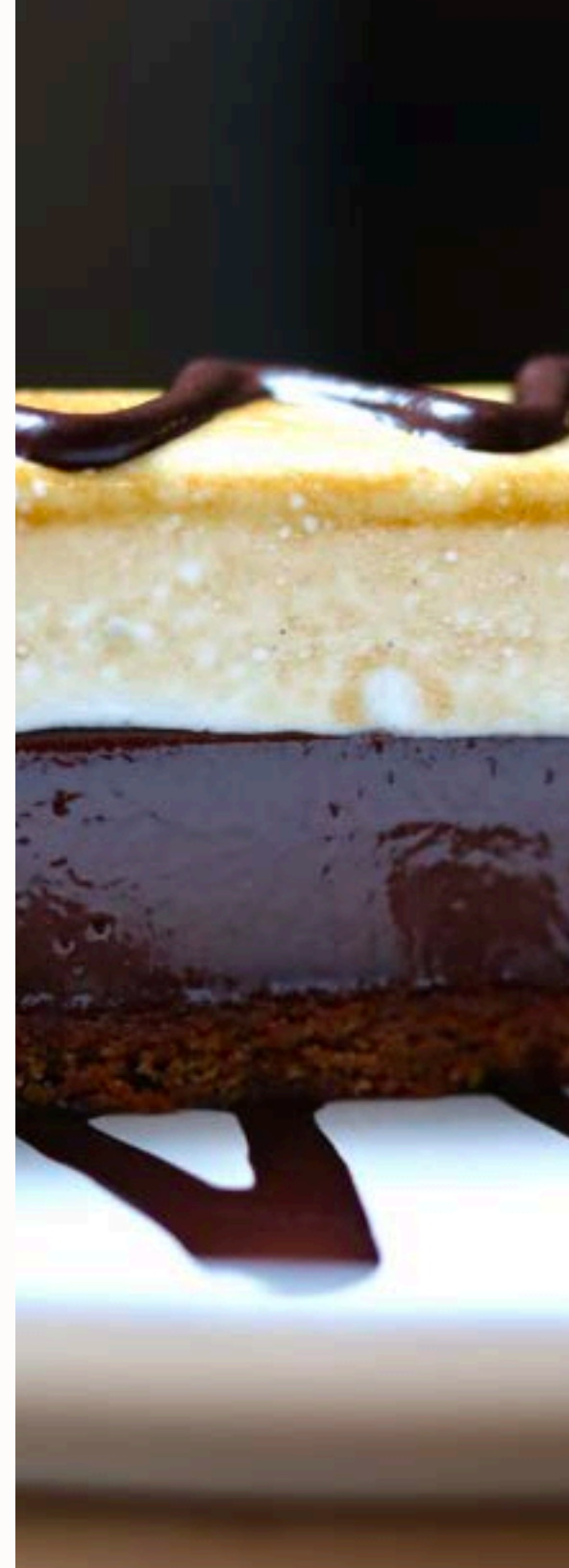
regular | fruity pebble

### **MACARONS** \_ 60 per dozen

chocolate | red velvet | birthday cake | chocolate mint | peanut butter and jelly

### **DOUGHNUTS** \_ 60 per dozen

vanilla sprinkle | chocolate sprinkle | homer sprinkle | old fashioned vanilla cake |  
chris-p-creme | coffee | apple cider | samoa | red velvet cake



# BEVERAGE PACKAGES

## PREMIUM BAR

2 hours \_ 75 pp | plus \_ 15 pp each additional hour

### SPIRITS

Grey Goose, Bombay Sapphire, Hendrick's, Casamigos Family, Patron Family, Bacardi Family, El Dorado Family, Buffalo Trace, Woodford Reserve Family, Knob Creek Family, Angel's Envy Family, Johnnie Walker Black, Glenlivet Family, Remy Martin & Hennessy VSOP

### WINE

All By the Glass Wine

### BEER

All Packaged & Draft Beer

### ALL SELTZERS

### WELCOME DRINK

## CLASSIC BAR

2 hours \_ 60 pp | plus \_ 15 pp each additional hour

### SPIRITS

Tito's Vodka, Broker's Gin, Corazón Blanco Tequila, Banhez Mezcal, Plantation Three Star White Rum, Benchmark Bourbon, Wild Turkey Rye, Johnnie Walker Black Scotch

### WINE

House Sparkling, White, Rosé, Red

### BEER

House Drafts and Packaged Offerings

## WINE & BEER BAR

2 hours \_ 40 pp | plus \_ 10 pp each additional hour

### WINE

House Sparkling, White, Rosé, Red

### BEER

House Drafts and Packaged Offerings

## NON-ALCOHOLIC BAR

2 hours \_ 25 pp | plus \_ 10 pp each additional hour

Soda, Juice, Coffee, Tea, Still & Sparkling Water

## PREPAID CONSUMPTION

Individually-ordered drinks charged to a prepaid tab

## OPTIONS TO ADD

Non-Alcoholic package required for food packages: \_ 6 PP

Additional Craft Cocktails may be added to your package: \_ 12 PP

Champagne service: \_ 18 PP

Coffee and tea service: \_ 7 PP

Additional wine, beer, seltzer or spirits: \_ 8 PP  
Event manager will confirm availability.

Shots not included in packages.

Please note our spirits list is ever changing. If a selected brand is no longer carried we will replace with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc.

# OFFICE BOXED LUNCHES

*from the garden*

**SALADS** served chopped with dressing on the side, includes a cookie  
add a grilled chicken breast for additional \_8

**CAESAR\*** \_ 18.95  
farm egg bottarga, parmesan, baby gem, crispy shallot, **WTB** breadcrumbs

**GREEKTOWN** \_ 17.50  
mighty vine tomato, kalamata olives, little gem, marinated feta, cucumber, imported oregano,  
**WTB** croutons

**CHIPOTLE SOUTHWEST CHOPPED** gf \_ 20  
charred corn, carlson farms black bean, avocado, pico de rooster, hard cooked egg, crispy  
masa tortilla, cumin dressing

**HEARTH BOWL** df \_ 20  
quinoa, farro, wild rice, broccolini, edamame, crispy beluga lentil, roasted sweet pepper,  
japanese sweet potato, preserved lemon vinaigrette

*a delicious take on the classics*

**HANDHELDS** includes chips and a cookie

**MINI MAINE LOBSTER ROLL** \_ 45  
fresh herbs and lemon, “poorman’s espelette”, butter toasted brioche

**CHATEL FARM’S ITALIAN BEEF** \_ 30  
caruso’s giardiniera, rôtisserie au jus, wagyu suet-toasted roll

**WOOD FIRED BURGER** \_ 27.50  
brisket blend, iceberg lettuce, onion, pickles, secret sauce, american cheese,  
martin’s potato bun

**SUPER BAJA CHICKEN CLUB** \_ 23.95  
nueske’s bacon, iceberg lettuce, avocado, mighty vine tomato, cilantro salsa verde

*copper extruded*

**FRESH PASTA** includes a cookie

**MAC ‘N CHEESE GRATIN** \_ 21.50  
brown butter breadcrumbs, red barn aged cheddar, local american cheese

**PASTA DELLA NONNA** \_ 25  
tomato passato, fresh basil butter, breadcrumbs, aged parmesan

gf \_ gluten free | df \_ dairy free

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



## PICNIC OFF-SITE CATERING

substitutions available upon request, additional cost may apply

*from the garden*

**SALADS** \_ small (serves 10 guests) / large (serves 20 guests)

BLUE CHIP CHOP SALAD gf/df \_ 232 / 464

HEARTH BOWL df \_ 128 / 256

CAESAR\* \_ 120 / 240

GREEKTOWN \_ 112 / 240

CHIPOTLE SOUTHWEST CHOPPED gf \_ 120 / 240

HOUSE SALAD gf/df \_ 100 / 200

*bamboo*

**GRILLED SKEWERS** \_ half pan (25 skewers)

served with pita, cabbage slaw mix, sauce and chips

BEEF TENDERLOIN gf/df \_ 600

CHICKEN THIGH gf/df \_ 475

SHRIMP SHASHLIK gf/df \_ 600

**WORLD FAMOUS CONFIT**

**CHICKEN WINGS** gf/df \_ 135 (56 wings)

*a delicious take on the classics*

**HANDHELDS** \_ small (serves 10 guests) / large (serves 20 guests)

MINI MAINE LOBSTER ROLL \_ 165 / 330 (½ roll pp)

CHATEL FARM'S ITALIAN BEEF \_ 124 / 240 (½ sandwich pp)

*copper extruded*

**FRESH PASTA** \_ half pan (serves 10 guests)

served with extra sauce on the side

MAC 'N CHEESE GRATIN \_ 160

PASTA DELLA NONNA \_ 190

*wood-fired*

**ENTREES** \_ small (serves 12 guests) / large (serves 24 guests)

ROTISSERIE CHICKEN \_ 240 / 480

8OZ FILET "MRS O'LEARY"\* \_ 590 / 1180

CEDAR GRILLED SALMON\* df \_ 320 / 640

*great for sharing*

**VEGETABLES** \_ half pan (serves 10 guests)

TWICE COOKED SWEET POTATO gf \_ 75

OAKWOOD FIRED BROCCOLINI gf \_ 80

CRISPY BRUSSELS SPROUTS df \_ 60

MASHED POTATOES \_ 70

HOUSE CHIPS JULIA CHILD STYLE df \_ 50

gf \_ gluten free | df \_ dairy free

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# PLATED OFF-SITE CATERING

FAMILY STYLE LUNCH \_ 70pp

## STARTERS/SALADS

*served family style, pick 2*

### CRISPY BRUSSELS SPROUTS df

torn mint, thai essence

### WORLD FAMOUS CONFIT CHICKEN WINGS gf/df

a la plancha, charred jalapeño, garlic, lime, scallion

### CHARCOAL TOASTED QUESADILLA

wood fired chicken, black beans, chipotle crema  
(can be made vegetarian)

### HEARTH BOWL df

quinoa, farro, wild rice, broccolini, edamame, crispy beluga lentil, roasted sweet pepper, japanese sweet potato, preserved lemon vinaigrette

### CAESAR SALAD

farm egg bottarga, parmesan, crunchy bread crumbs, black pepper

### GREEKTOWN SALAD

mighty vine tomato, roasted olives, marinated feta, romaine, cucumber, imported oregano

### CHIPOTLE SOUTHWEST SALAD gf

charred corn, carlson farms black bean, avocado, pico de rooster, hard cooked egg, crispy masa tortilla, cumin dressing

### HOUSE SALAD gf/df

gem lettuce, fine herbs, preserve lemon vinaigrette

### BLUE CHIP CHOP SALAD gf/df plus\_ 12pp

ahi tuna, yellow tail, blue crab, spicy louie dressing, gem lettuce

## ENTREES

*served family style, pick 3*

### PASTA DELLA NONNA

tomato passato, fresh basil butter, breadcrumbs, aged parmesan

### PASTA ALLA VODKA

luxurious classic sauce, parmigiano reggiano, basi

### BRINE MARINATED ROASTED CHICKEN HALF DRESSED

mashed potatoes & chicken jus

### BISTRO STEAK df

salsa verde

### FILET plus\_ 7pp

### FILET O'LEARY plus\_ 7pp

### 16 oz NY STRIP plus\_ 15pp

### 16 oz DOWNTOWN RIBEYE plus\_ 15pp

## SIDES

*served family style, pick 2*

### MASHED POTATOES

brown butter gravy

### FRENCH FRIES JULIA CHILD STYLE gf

beef suet, "giardinieraioli", heinz 57 ketchup

### WOOD FIRED ELOTE

corn off the cob, parmigiano reggiano, tajin

### MAC 'N CHEESE GRATIN

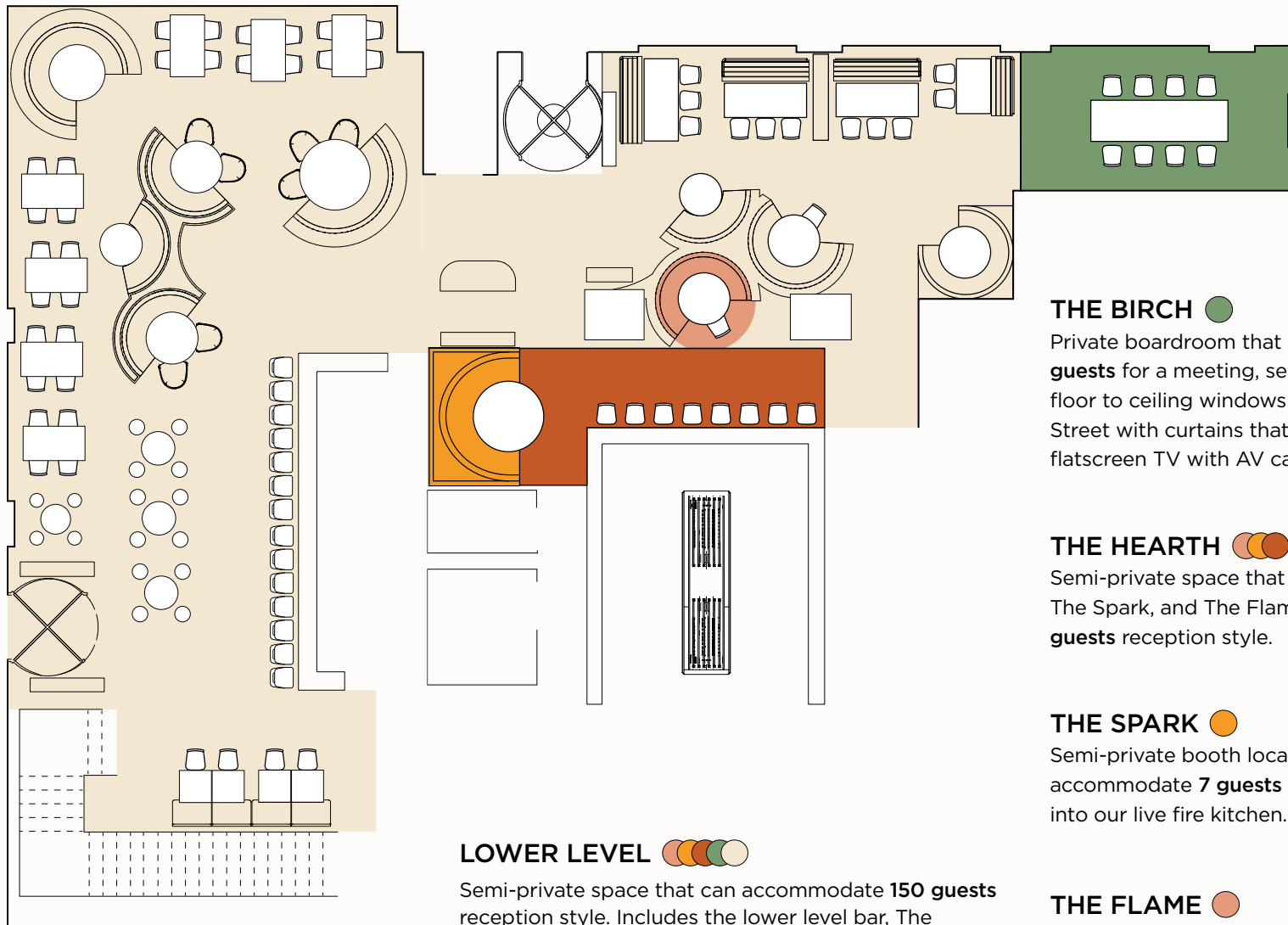
brown butter breadcrumbs, torcchio pasta, red barn 5-yr cheddar, local american cheese

### TWICE COOKED SWEET POTATO gf

lillie's q bbq butter, burnt orange

**gf \_ gluten free | df \_ dairy free**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



**THE BIRCH** ●

Private boardroom that can accommodate **10-12 guests** for a meeting, seated lunch or dinner. Includes floor to ceiling windows that look out to Franklin Street with curtains that can be closed and a 65" flatscreen TV with AV capabilities.

**THE HEARTH** ●●●

Semi-private space that includes The Kitchen Counter, The Spark, and The Flame. Accommodates **20-30 guests** reception style.

**THE SPARK** ●

Semi-private booth located in "The Hearth" that can accommodate **7 guests** for a seated dinner with views into our live fire kitchen.

**THE FLAME** ●

Semi-private booth located in "The Hearth" that can accommodate **4 guests** for a seated dinner with views into our live fire kitchen.

**LOWER LEVEL** ●●●●●

Semi-private space that can accommodate **150 guests** reception style. Includes the lower level bar, The Hearth with our live fire kitchen, two entrances (Franklin Street and from the Willis Tower-Franklin Street lobby), and separate restrooms.

*first floor*

## THE HEART

2nd floor semi-private space that can accommodate **250 guests** reception style. Includes the 2nd floor bar, separate restrooms, elevator access, and a separate entrance from 2nd floor Willis Tower Lobby.

## THE OUTLOOK

Semi-private space that can accommodate **40 guests** reception style. Includes a portion of the 2nd floor bar, TVs, looks out to Adams and Franklin Streets and down to the lower level.

## GRANT PARK

Semi-private space that can accommodate **60 guests** reception style and **40 guests** seated. Floor to ceiling windows that look out to Franklin Street. Includes a 75" flatscreen TV with AV capabilities and curtains for privacy.

## JACKSON PARK

Semi-private space that can accommodate **50 guests** reception style. Floor to ceiling windows that look out to the Willis Tower Franklin Street lobby. Includes two foosball tables, two shuffleboard tables, and three 65" TVs.

## GRANT PARK + JACKSON PARK

These two spaces combined can accommodate **120 guests** reception style.

## HUMBOLDT PARK

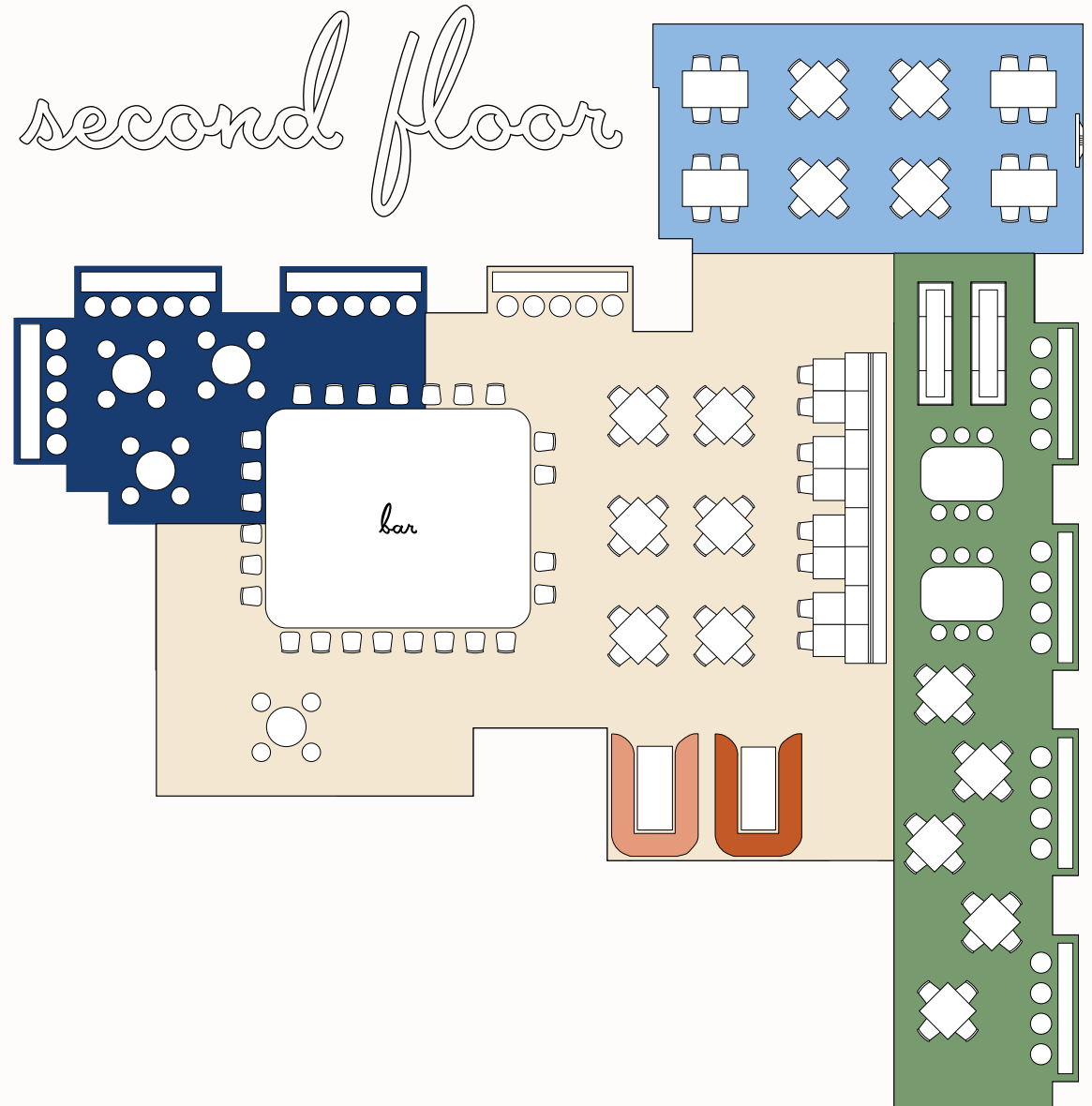
Semi-private U-shaped booth located in "The Heart" that can accommodate **8 guests** for a happy hour, seated lunch, or dinner.

## GARFIELD PARK

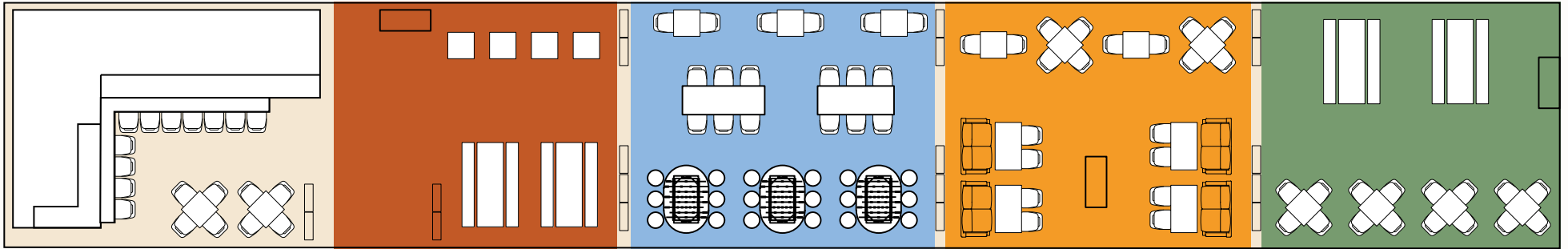
Semi-private U-shaped booth located in "The Heart" that can accommodate **8 guests** for a happy hour, seated lunch, or dinner.

## HUMBOLDT PARK + GARFIELD PARK

These two spaces combined can accommodate **16 guests** for a happy hour, seated lunch, or dinner.



# terrace



## THE WHOLE PACKAGE

Private terrace space that can accommodate **200 guests** and includes includes the terrace bar, high-top and dining tables, 3 foosball tables, and plenty of space for your guests to mix and mingle.

*\*All spaces can be combined to accommodate larger groups, please inquire with your planner!*

## WACKER

Semi-private terrace space that can accommodate **25 guests** and includes picnic tables and open space for guests.

## ADAMS

Semi-private terrace space that can accommodate **40 guests** and includes 3 foosball tables (that are also dining tables), high-tops tables, and open space for guests.

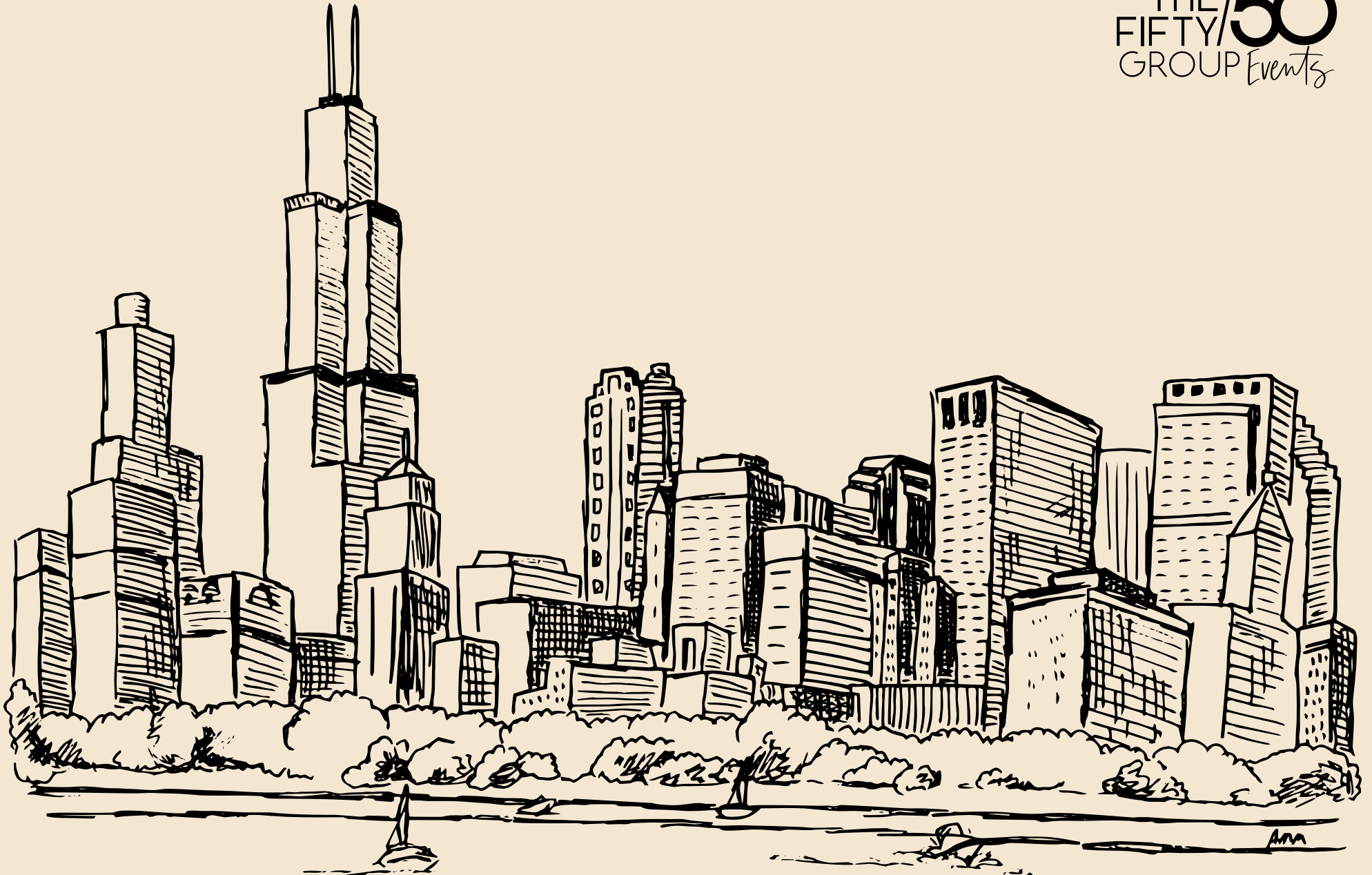
## FRANKLIN

Semi-private terrace space that can accommodate **25 guests** and includes a mix of high-top tables, dining tables, and open space for guests.

## WELLS

Semi-private terrace space that can accommodate **40 guests** and includes a mix of high-top tables, dining tables, and open space for guests.

THE /50  
FIFTY/ GROUP Events



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