

CHICAGO TAVERN
STATE AND **LAKE**

event menus.
2017.



theWit Hotel

201 NORTH STATE STREET
CHICAGO, IL 60601
catering: 312.239.9517
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Updated 3.14.17

reception bites.

served passed or displayed. ten piece minimum.

cold.

ROASTED BEETS

marinated cucumbers, tahini, lemon yogurt

BROCCOLI

caramelized shallot mayo, hard cooked egg, honey vinegar

SHRIMP COCKTAIL

shrimp ceviche, dried chili sauce, avocado, charred scallion gremolata

WHITEFISH ESCABECHE

tomato kimchi, lavash

MARINATED PORK LOIN

winter vegetable giardiniera, local folks mustard, rye bread

SMOKED BEEF CARPACCIO

marinated mushrooms, horseradish, parsley

hot.

STATE AND LAKE POPPERS

mahón cheese stuffed padrón peppers, bacon braised kraut

CHEESE PUFFS

truffle cream cheese, spiced honey

SEARED TUNA

charred cauliflower purée, hazelnut spice, preserved lemon

MUSSEL AND POTATO SOUP SHOOTER

preserved tomatoes, chives

CRISPY SKIRT STEAK

broccoli purée, fried garlic, currant

PARMESAN ARANCINI

pepper mayo, shredded pork shoulder, herbs

all pricing is
subject to service
charge and tax.
minimum
guarantee of ten
people is
required for all
menus.

reception displays.

priced per person based on one hour of service.
two station minimum.

stationed.

MODERN SALAD BAR

smoked sturgeon and lentil salad, romaine, peas, pickled ramp vinaigrette
red quinoa and celery root, smoked onions, pipparas, parsley, citrus yogurt
baby romaine caesar, parmesan, hard cooked egg

BRUSCHETTA BAR

beet and duck fat purée, marinated white beans, apple sauerkraut
winter tomatoes, herbed ricotta, roasted olives
pork rillettes, roasted piquillo peppers, apple saba
roasted butternut squash, garlic confit, lovage

GRAND CURED MEAT AND CHEESE BOARD

cheese: local assortment of midwest cheese varieties
cured: prosciutto Americano, 'nduja, capocollo, finochiona, duck prosciutto
terrines: country pâté, heritage pork, pistachio
grilled: andouille sausage
open flame veggies: squash, king trumpet mushrooms, red onion, bell pepper
compliment: rosemary-apple butter, fruit preserves, grain mustard, house pickles,
candied nuts, honey
baked: artisan crackers, asiago flatbread, grilled baguette

MINI TAVERN BURGERS

mini burgers, cheddar, old style caramelized onions, pickles, lettuce
fries, dried chili mayo, garlic aioli, ketchup

ROASTED CHICKEN BALLOTINE

panzanella: roasted tomato, arugula, sourdough crouton, herbs,
buttermilk vinaigrette
bacon braised greens
SLCT coleslaw
buttermilk biscuits

SMOKED PORK SHOULDER

roasted brussels sprouts, banyuls vinegar
marinated kale slaw, almond dressing, pickled apricots
roasted potatoes, lemon confit, rosemary
trio of sauces: salsa verde, soubise, roasted pork jus

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service charge and tax.
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for all menus.
guaranteed number
must match
anticipated
attendance.

reception displays.

priced per person based on one hour of service.
two station minimum.
carved stations require one chef per 75 guests.

CHICAGO TAVERN
STATE LAKE

stationed.

GET TWISTED

soft pretzels: murray river salt, everything, sunflower seed,
cinnamon sugar bites
local folks grained mustard, apple mustard cream cheese,
whipped goat cheese, red pepper jam, rum raisin frosting

carved.

chef | \$150.

HOT SMOKED SALMON

braised fennel, white wine
grilled green beans, almonds
warm mustard potato salad

PRIME RIB serves 40

midwest prime rib: confit garlic and herb crust, béarnaise, bordelaise
whipped yukon golds: gruyere, lemon-parsley butter
little gem salad: green goddess, brioche, fennel, pickled radish
mushroom conserva: olive oil, garlic, shallot, sherry

BRISKET & PORK SHOULDER

smoked brisket: caramelized onion jam, mushroom ketchup
wood grilled pork shoulder: roasted grape aigre-doux, roasted garlic pork jus
cornbread: whipped lardo, honey butter
warm potato salad: pickled mustard seeds, brown butter vinaigrette,
charred scallions
SLCT "wedge": bacon, blu di bufala, tarragon dressing, preserved tomato jam,
pickled egg

desserts.

passed or displayed.

A LA CARTE SWEETS 10 piece minimum

salted chocolate chip cookies
seasonal cheesecake parfait
rosemary apple crumb cake bite
strawberry lemon cream puff
cinnamon sugar doughnut
chocolate cherry crunch bon bon
buttered popcorn fudge cupcake
black walnut bourbon brownie

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attendance.

family style.

appetizers.

pick one | included

BRUSCHETTA

winter tomatoes, herbed ricotta, roasted olives, pork rillettes, roasted piquillo peppers, apple saba

CRISPY CONFIT CHICKEN WINGS

plum and espelette glaze, endive, oranges, peanuts, cauliflower purée

ROAST PRINCE EDWARD ISLAND MUSSELS

apple kimchi, moody tongue brewing "applewood gold," pickled onions, turmeric aioli, baguette

MOZZARELLA EN CAROZZA

brioche, fresh mozzarella, tomato caper jam

BRAISED PORK BELLY

roasted broccoli, crispy garlic, cilantro

WHITEFISH ESCABECHE

tomato kimchi, lavash

salads.

pick one | included

SMOKED STURGEON AND LENTIL | romaine, peas, pickled ramp vinaigrette

BABY ROMAINE CAESAR | hard cooked egg, rustic crouton

PANZANELLA | roasted tomato, arugula, sourdough crouton, herbs, buttermilk vinaigrette

FRISÉE SALAD | frisée, grilled radicchio, hazelnuts, ciabatta crouton, citronette

SLCT WEDGE | bacon, blue di bufala, preserved tomato jam, pickled egg, tarragon dressing

LOCAL LETTUCE | green apple, tarragon, fried buckwheat, mahón cheese, almond dressing

desserts.

pick two | included

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunchy meringue

WARM APPLE CRUMB CAKE

whipped crème fraîche, rhubarb-rose jam

GUAVA CHEESECAKE

vanilla bean poached pineapple, candied coconut

ICE CREAM SANDWICH

milk chocolate-banana ice cream, black walnut brownie, bourbon caramel

. all pricing is subject to service charge and tax.

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family style.

two choices per course

mains.

pick one | included

ROASTED CHICKEN

charred onion velouté
bacon braised greens
SLCT coleslaw
buttermilk biscuits

SMOKED PORK SHOULDER

roasted brussels sprouts
marinated kale salad
roasted potatoes
salsa verde, roasted pork jus

HOT SMOKED SALMON

fregola, spring peas, scallions, bonito
braised fennel, white wine
grilled green beans, almonds
sherry cream sauce

ROASTED LAMB SHOULDER

smashed peas, cracked hazelnuts
charred turnips, spinach, orange
creamy polenta
lamb jus

GRILLED NEW YORK STRIP

whipped yukon gold potatoes
oyster mushroom conserva, sherry vinegar
braised pearl onions
béarnaise

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silver package.

appetizers.

pick one.

- BARBECUE CARROT SALAD** | pickled mustard seed, dill gremolata, farmer's cheese
- LOCAL LETTUCES** | green apple, mahón cheese, buckwheat, almond dressing
- ENGLISH PEA SOUP** | crab, crème fraîche, lemon oil, brown butter, parsley

mains.

pick one.

- FAROE ISLAND SALMON** | pan seared, brown butter hollandaise, asparagus
- ROASTED CHICKEN** | grilled onion velouté, summer squash
- DENVER STEAK** | natural jus, peppercorn crust, butterball potatoes
- RISOTTO** | carnaroli rice, roasted vegetable demi-glace, maitake mushrooms

sides.

pick two.

- WHIPPED YUKON GOLDS** | compound butter
- N'DUJA BRAISED GREENS** | old style onions
- ROASTED BROCCOLI** | chili, garlic
- SUCCOTASH** | favas, grilled corn
- OYSTER MUSHROOM CONSERVA** | sherry vinegar
- SMASHED YUKON GOLDS** | herb oil, crunchy salt
- BRAISED WHITE BEANS** | country ham

desserts.

pick one.

- LEMON CHESS PIE**
honey roasted berries, lavender whipped cream, crunchy meringue
- WARM APPLE CRUMB CAKE**
whipped crème fraîche, rhubarb-rose jam
- GUAVA CHEESECAKE**
vanilla bean poached pineapple, candied coconut
- ICE CREAM SANDWICH**
milk chocolate-banana ice cream, black walnut brownie, bourbon caramel
- SCOTCHY CHOCOLATE**
baked chocolate mousse, bittersweet crèmeux, whipped butterscotch, salted cocoa shortbread

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gold package.

CHICAGO TAVERN
STATE AND LAKE

appetizers.

pick one.

LOCAL CHEESE PLATE | two cheeses, seasonal mostarda, crostini

BARBECUE CARROT SALAD | pickled mustard seed, dill gremolata, farmer's cheese

LOCAL LETTUCES | green apple, mahón cheese, buckwheat, almond dressing

CROQUETTES | brandade, romesco, marcona almond, celery aigre-doux

ENGLISH PEA SOUP | crab, crème fraîche, lemon oil, brown butter, parsley

mains.

pick one.

FAROE ISLAND SALMON | pan seared, brown butter hollandaise, asparagus

ROASTED CHICKEN | grilled onion velouté, summer squash

PRIME NEW YORK STRIP | creamed kale, bordelaise

RISOTTO | carnaroli rice, roasted vegetable demi-glace, maitake mushrooms

sides.

pick two.

WHIPPED YUKON GOLDS | compound butter

N'DUJA BRAISED GREENS | old style onions

ROASTED BROCCOLI | chili, garlic

SUCCOTASH | favas, grilled corn

OYSTER MUSHROOM CONSERVA | sherry vinegar

SMASHED YUKON GOLDS | herb oil, crunchy salt

BRAISED WHITE BEANS | country ham

desserts.

pick one.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunchy meringue

WARM APPLE CRUMB CAKE

whipped crème fraîche, rhubarb-rose jam

GUAVA CHEESECAKE

vanilla bean poached pineapple, candied coconut

ICE CREAM SANDWICH

milk chocolate-banana ice cream, black walnut brownie, bourbon caramel

SCOTCHY CHOCOLATE

baked chocolate mousse, bittersweet crèmeux, whipped butterscotch, salted cocoa shortbread

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diamond package.

CHICAGO TAVERN
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appetizers.

pick one.

LOCAL CHEESE PLATE | two cheeses, seasonal mostarda, crostini

BARBECUE CARROT SALAD | pickled mustard seed, dill gremolata, farmer's cheese

LOCAL LETTUCES | green apple, mahón cheese, buckwheat, almond dressing

CROQUETTES | brandade, romesco, marcona almond, celery aigre-doux

STEAK TARTARE | smoked beef fat, cornichon, caper, egg yolk, black pepper

ENGLISH PEA SOUP | crab, crème fraîche, lemon oil, brown butter, parsley

mains.

pick one.

FAROE ISLAND SALMON | pan seared, brown butter hollandaise, asparagus

MONKFISH WELLINGTON | cauliflower, lemon, béarnaise

CHICKEN BALLOTINE | english peas, pancetta, hunter's sauce

MIDWESTERN PRIME RIBEYE | creamed kale, bordelaise

RISOTTO | carnaroli rice, roasted vegetable demi-glace, maitake mushrooms

sides.

pick two.

WHIPPED YUKON GOLDS | compound butter

N'DUJA BRAISED GREENS | old style onions

ROASTED BROCCOLI | chili, garlic

SUCCOTASH | favas, grilled corn

OYSTER MUSHROOM CONSERVA | sherry vinegar

SMASHED YUKON GOLDS | herb oil, crunchy salt

BRAISED WHITE BEANS | country ham

desserts.

pick one.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunchy meringue

WARM APPLE CRUMB CAKE

whipped crème fraîche, rhubarb-rose jam

GUAVA CHEESECAKE

vanilla bean poached pineapple, candied coconut

ICE CREAM SANDWICH

milk chocolate-banana ice cream, black walnut brownie, bourbon caramel

SCOTCHY CHOCOLATE

baked chocolate mousse, bittersweet crémeux, whipped butterscotch, salted cocoa shortbread

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