

CHICAGO TAVERN
STATE AND **LAKE**

event menus.
2017.



theWit Hotel
201 NORTH STATE STREET
CHICAGO, IL 60601
catering: 312.239.9517
catering@thewithotel.com

Updated 2.28.17

reception bites.

served passed or displayed. ten piece minimum.

cold.

ROASTED BEETS 5

marinated cucumbers, tahini, lemon yogurt

BROCCOLI 5

caramelized shallot mayo, hard cooked egg, honey vinegar

SHRIMP COCKTAIL 5

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

WHITEFISH ESCABECHE 5

tomato kimchi, lovash

MARINATED PORK LOIN 5

winter vegetable giardiniera, local folks mustard, rye bread

SMOKED BEEF CARPACCIO 6

marinated mushrooms, horseradish, parsley

hot.

STATE AND LAKE POPPERS 5

mahon cheese stuffed padron peppers, bacon braised kraut

CHEESE PUFFS 5

truffle cream cheese, spiced honey

SEARED TUNA 6

charred cauliflower purée, hazelnut spice, preserved lemon

MUSSEL AND POTATO SOUP SHOOTER 4

preserved tomatoes, chives

CRISPY SKIRT STEAK 5

broccoli purée, fried garlic, currant

PARMESAN ARANCINI 5

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 19

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 19

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 28

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 19

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

ROASTED CHICKEN BALLOTINE 27

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

SMOKED PORK SHOULDER 25

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

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

stationed.

HOT SMOKED SALMON 28

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

GET TWISTED 23

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.

PRIME RIB \$

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

A LA CARTE SWEETS priced per piece | 10 piece minimum

salted chocolate chip cookies 3
seasonal cheesecake parfait 4
rosemary apple crumb cake bite 3
strawberry lemon cream puff 3
cinnamon sugar doughnut 3
chocolate cherry crunch bon bon 4
buttered popcorn fudge cupcake 3
black walnut bourbon brownie 3

desserts. passed or displayed.

all pricing is subject to
service charge and tax.
minimum guarantee of
ten people is required
for all menus.
guaranteed number
must match anticipated
attendance.

appetizers.

family style.

two choices per course | 60 per guest

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 COROZZA

brioche, fresh mozzarella, tomato caper jam

BRAISED PORK BELLY

roasted broccoli, crispy garlic, cilantro

WHITEFISH ESCABECHE

tomato kimchi, lovash

salads.

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, mahon cheese, almond dressing

desserts.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunch 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 cremeux, whipped butterscotch, salted cocoa shortbread

all pricing is subject to service charge and tax. minimum guarantee of ten people is required for all menus. guaranteed number must match anticipated attendance.

CHICAGO TAVERN
STATE LAKE

family style.

two choices per course | need price

mains.

ROASTED CHICKEN

charred onion veloute
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

GRILLED NEW YORK STRIP

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

ROASTED LAMB SHOULDER

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

all pricing is subject to
service charge and tax.
minimum guarantee of
ten people is required
for all menus.
guaranteed number
must match anticipated
attendance.



silver package.

pre-selected | 60 per guest

select up to 3 entrées tableside | 15 additional

appetizers.

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

LOCAL LETTUICES | green apple, mahon cheese, buckwheat, almond dressing

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

mains.

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

ROASTED CHICKEN | grilled onion veloute, summer squash

DENVER STEAK | natural jus, peppercorn crust, butterball potatoes

RISOTTO | carnaroli rice, roasted veg demi, 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.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunch 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

all pricing is subject to
service charge and tax.
minimum guarantee of
ten people is required
for all menus.
guaranteed number
must match anticipated
attendance.

gold package.

pre-selected | 68 per guest

select up to 3 entrées tableside | 15 additional

appetizers.

LOCAL CHEESE PLATE | two cheeses, seasonal mostarda, crostini

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

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

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

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

mains.

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

ROASTED CHICKEN | grilled onion veloute, summer squash

PRIME NEW YORK STRIP | creamed kale, bordelaise

RISOTTO | carnaroli rice, roasted veg demi, 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.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunch 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

all pricing is subject to service charge and tax. minimum guarantee of ten people is required for all menus. guaranteed number must match anticipated attendance.

diamond package.

pre-selected | 76 per guest

select up to 3 entrées tableside | 15 additional

appetizers.

LOCAL CHEESE PLATE | two cheeses, seasonal mostarda, crostini

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

LOCAL LETTUCES | green apple, mahon 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.

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

MONKFISH WELLINGTON | cauliflower, lemon, bearnaise

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

MIDWESTERN PRIME RIBEYE | creamed kale, bordelaise

RISOTTO | carnaroli rice, roasted veg demi, 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.

LEMON CHESS PIE

honey roasted berries, lavender whipped cream, crunch 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

all pricing is subject to
service charge and tax.
minimum guarantee of
ten people is required for
all menus.
guaranteed number must
match anticipated
attendance.