

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 6.12.17

## 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, lavash

#### **MARINATED PORK LOIN 5**

winter vegetable giardiniera, local folks mustard, rye bread

#### **SMOKED BEEF CARPACCIO 5**

marinated mushrooms, horseradish, parsley

### hot.

#### **STATE AND LAKE POPPERS 5**

mahón cheese stuffed padrón peppers, bacon braised kraut

#### **CHEESE PUFFS 5**

truffle cream cheese, spiced honey

#### **SEARED TUNA 5**

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 rilletes, 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.

CHICAGO TAVERN  
STATE LAKE

## stationed.

### 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.

### HOT SMOKED SALMON 28

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

### PRIME RIB 700 each | 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 34

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 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

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attendance.



## family style.

### appetizers.

pick one | included  
pick two | 4 additional

#### 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  
pick two | 4 additional

**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.

minimum guarantee  
of ten people is  
required for all menus.  
guaranteed number  
must match  
anticipated  
attendance.

## family style.

two choices per course

### mains.

pick one | included  
pick two | 15 additional

#### ROASTED CHICKEN 50

charred onion velouté  
bacon braised greens  
SLCT coleslaw  
buttermilk biscuits

#### SMOKED PORK SHOULDER 50

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

#### HOT SMOKED SALMON 58

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

#### ROASTED LAMB SHOULDER 65

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

#### GRILLED NEW YORK STRIP 75

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

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attendance.



## silver package.

pre-selected | 60 per guest  
select up to 3 entrées tableside | 15 additional

### 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.

pre-selected | 68 per guest

select up to 3 entrées tableside | 15 additional

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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service charge and tax.  
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## diamond package.

pre-selected | 76 per guest  
select up to 3 entrées tableside | 15 additional

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

**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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attendance.

## beverages.

### beer&wine packages.

bartender | \$150  
priced per person.

#### DELUXE

domestic, imported, house red and white wine, soft drinks

one hour	20
two hour	30
three hour	40
four hour	50

#### PREMIUM

domestic, imported, two choices of draft craft, red and white wine, soft drinks

one hour	25
two hour	35
three hour	45
four hour	55

#### PLATINUM

domestic, imported, three choices of draft craft, red and white wine, soft drinks

one hour	30
two hour	40
three hour	50
four hour	60

### cocktail packages.

bartender | \$150  
priced per person.  
rocks | martini | neat

#### PREMIUM

domestic, imported, two choices of draft craft, red and white wine, deluxe brand liquors, one crafted cocktail, soft drinks, mixers

one hour	30
two hour	40
three hour	50
four hour	60

#### PLATINUM

domestic, imported, two choices of draft craft, red and white wine, premium brand liquors, two crafted cocktail, soft drinks, mixers

one hour	40
two hour	50
three hour	60
four hour	70

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ten people is required  
for all menus.  
guaranteed number  
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attendance.

## beverages.

### craft cocktails.

premium bar  
choose one

platinum bar  
choose two

hosted bar  
14 each

#### **CUCUMBER MULE**

absolut, homemade cucumber reduction,  
lime, ginger beer

#### **STRAWBERRY RHUBARB MULE**

absolut elyx, strawberry rhubarb syrup, lime juice, ginger beer

#### **TAVERN PUNCH**

aperol, orange curacao, lemon juice, hefeweizen

#### **SNEAKY GOOD**

beefeater gin, lemon juice, cucumber reduction

#### **PIMM'S CUP #201**

pimm's, orange curacao, cucumber syrup, orange bitters, ginger beer

#### **STATE STREET MANHATTAN**

knob creek, amaro, vanilla maple syrup, orange bitters

#### **SMOKE & MIRRORS**

jalapeño simple syrup, talisker 10 year, sugar rim

#### **SUMMER THOUGHTS**

avion silver tequila, st. George raspberry liqueur, st. germain elderflower liqueur

#### **SMAUG'S REVENGE**

alipus san luis mescal, passion fruit and chili syrup, lime juice

#### **LIQUID DESSERT**

frangelico, simple syrup, cashmere hammer nitro stout



**beverages.**

**hosted bar.**

priced per drink.  
 rocks | 2 additional  
 martini | 3 additional  
 double | 5 additional

**VODKA**

absolut / flavors 10  
 grey goose 11

**TEQUILA**

avión silver 10  
 don julio blanco 11

**WHISKEY**

jack daniels 10  
 jameson 10  
 maker's mark 11

**BEER**

bud light 16oz can 7  
 pacifico 12oz bottle 6  
 revolution pilsner 7  
 two brothers ale 8  
 lagunitas ipa 8

**GIN**

bombay sapphire dry 9  
 hendrick's 11

**SCOTCH**

chivas 9  
 johnnie walker black 14

**RUM**

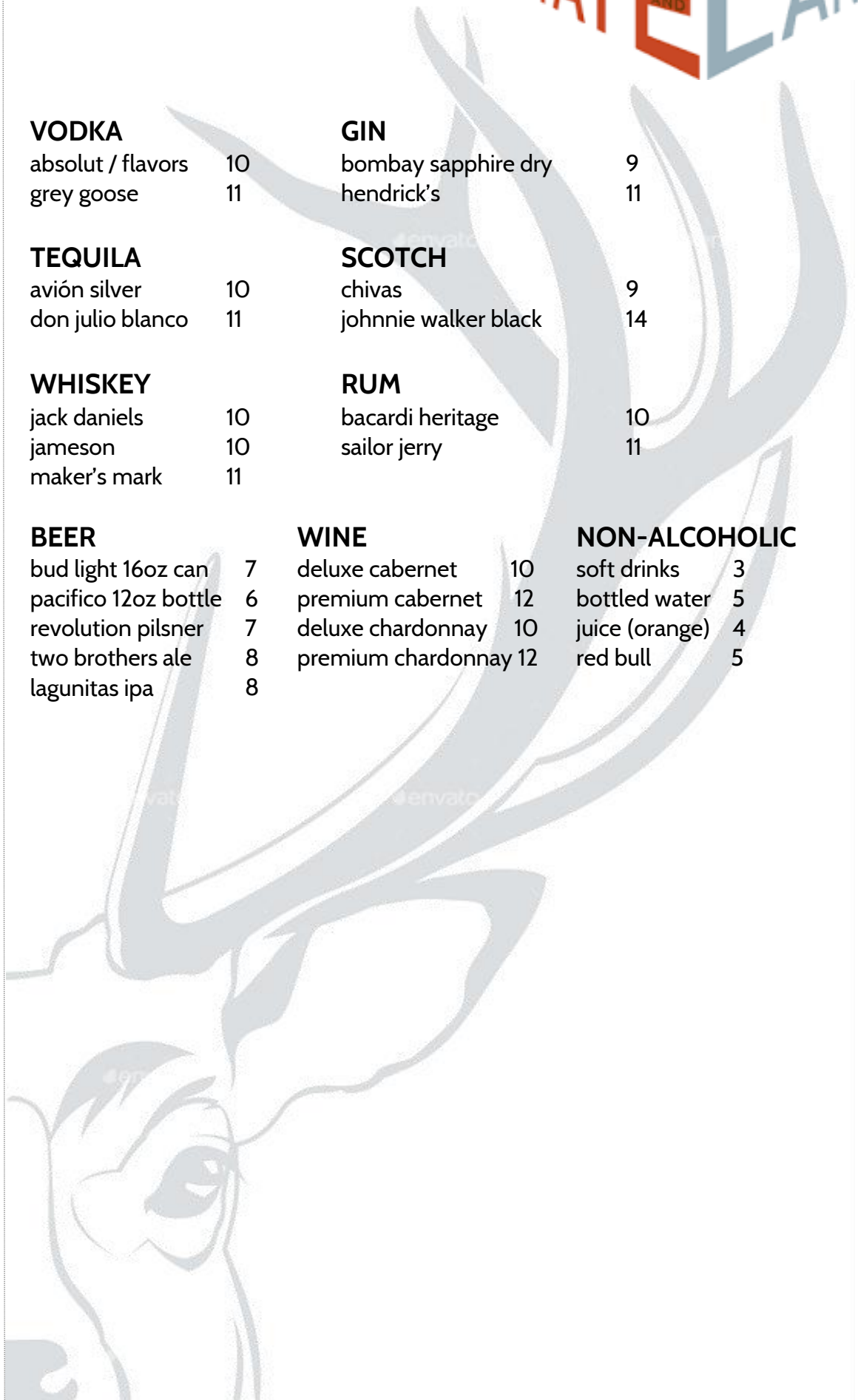
bacardi heritage 10  
 sailor jerry 11

**WINE**

deluxe cabernet 10  
 premium cabernet 12  
 deluxe chardonnay 10  
 premium chardonnay 12

**NON-ALCOHOLIC**

soft drinks 3  
 bottled water 5  
 juice (orange) 4  
 red bull 5





## beverages.

CHICAGO TAVERN  
**STATE** AND **LAKE**

### beer brands.

#### DELUXE

bud light 16oz can  
pacifico 12oz bottle

#### PREMIUM

bud light 16oz can  
pacifico 12oz bottle  
two craft beer  
selections:  
revolution brewing  
half acre brewery  
metropolitan brewing  
lagunitas brewing co.

#### PLATINUM

bud light 16oz can  
pacifico 12oz bottle  
three craft beer selections:  
revolution brewing  
half acre brewery  
metropolitan brewing  
lagunitas brewing co.  
two brothers brewing co.  
buckledown brewing

### cocktails brands.

#### PREMIUM

vodka  
reyka  
absolut / absolut flavors  
tequila  
milagro silver  
whiskey  
crown royal  
jack daniels  
jameson  
bourbon  
jim beam bonded  
maker's mark  
gin  
bombay sapphire dry  
scotch  
monkey shoulder  
rum  
bacardi heritage  
sailor jerry  
cognac  
d'usse vsop

#### PLATINUM

vodka  
absolut elyx  
grey goose  
ketel one  
tequila  
avión silver  
avión reposado  
avión añejo  
whiskey  
bulleit rye  
green spot  
lot 40  
bourbon  
bulleit  
knob creek single barrel  
gin  
bombay sapphire  
hendrick's  
scotch  
johnnie walker black  
glenlivet 15 year  
laphroaig  
rum  
bacardi 'maestro de ron'  
ron zacapa  
cognac  
d'usse vsop

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service charge and tax.  
In an effort to have the  
best craft beer on  
draft, our styles and  
breweries are subject  
to change.