

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 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

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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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must match anticipated
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 fraiche, 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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must match
anticipated
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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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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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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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

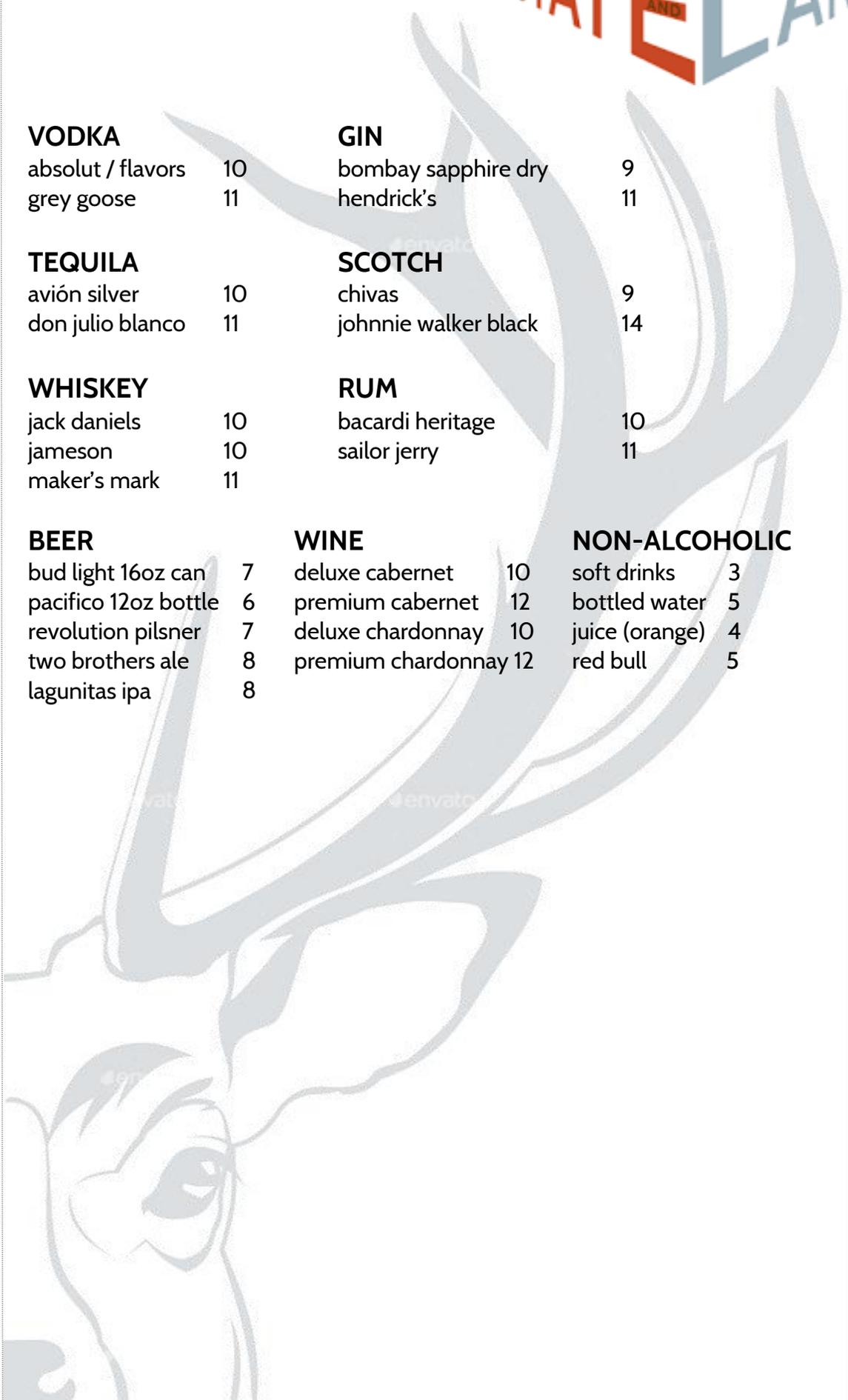
bacardi heritage 10
 sailor jerry 11

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

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