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.

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
terrine: 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.
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

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

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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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

family style.

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family style.
two choices per course

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

draft

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guaranteed number must match anticipated attendance.
**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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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.**

**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 frâîche, 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

**gold package.**

pre-selected | 68 per guest
select up to 3 entrées tableside | 15 additional
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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.

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 frâîche, 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 frâîche, 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 creméux, whipped butterscotch, salted cocoa shortbread
**beer & wine packages.**

**BASIC**
Bud Light 16 oz. can, Pacifico 12 oz. bottle, house red and white wine, soft drinks
one hour 20
two hour 30
three hour 40
four hour 50

**DELUXE**
Bud Light 16 oz. can, Pacifico 12 oz. bottle, two choices of draft craft, house red and white wine, soft drinks
one hour 25
two hour 35
three hour 45
four hour 55

**PLATINUM**
Bud Light 16 oz. can, Pacifico 12 oz. bottle, three choices of draft craft, house red and white wine, soft drinks
one hour 30
two hour 40
three hour 50
four hour 60

**PREMIUM**
Bud Light 16 oz. can, Pacifico 12 oz. bottle, two choices of draft craft, house 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**
Bud Light 16 oz. can, Pacifico 12 oz. bottle, two choices of draft craft, house red and white wine, premium brand liquors, two crafted cocktails, soft drinks, mixers
one hour 40
two hour 50
three hour 60
four hour 70

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**cocktail packages.**

**BARTENDER**
$150 pricet per person.
rocks, martini, neat

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**CUCUMBER MULE**
absolut, homemade cucumber reduction, lime, ginger beer

**STRAWBERRY RHUBARB MULE**
absolut elyx, strawberry rhubarb syrup, lime juice, ginger beer

**TAVERN PUNCH**
aperal, orange curacoa, lemon juice, hefeweizen

**SNEAKY GOOD**
beefeater gin, lemon juice, cucumber reduction

**PIMM’S CUP #201**
pimm’s, orange curaçao, cucumber syrup, orange bitters, ginger beer

**STATE STREET MANHATTAN**
knob creek, amaro, vanilla maple syrup, orange bitters

**SMOKE & MIRRORS**
jalapeno 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

<table>
<thead>
<tr>
<th>Type</th>
<th>Name</th>
<th>Price</th>
</tr>
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<tbody>
<tr>
<td>Vodka</td>
<td>Absolut / Flavors</td>
<td>10</td>
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<tr>
<td></td>
<td>Grey Goose</td>
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<tr>
<td>Tequila</td>
<td>Avión Silver</td>
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<tr>
<td></td>
<td>Patron</td>
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<tr>
<td>Whiskey</td>
<td>Jack Daniels</td>
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<td>Jameson</td>
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<tr>
<td></td>
<td>Maker’s Mark</td>
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<tr>
<td>Beer</td>
<td>Bud Light 16oz Can</td>
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<td></td>
<td>Pacifico 12oz Bottle</td>
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<tr>
<td></td>
<td>Revolution Pilsner</td>
<td>7</td>
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<tr>
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<td>Metropolitan Krankshaft</td>
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<tr>
<td>Wine</td>
<td>Deluxe Cabernet</td>
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<td></td>
<td>Premium Cabernet</td>
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<tr>
<td></td>
<td>Deluxe Chardonnay</td>
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<td>Premium Chardonnay</td>
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<tr>
<td>Rum</td>
<td>Bacardi Heritage</td>
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<td>Bacardi Spiced</td>
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<td>Whiskey</td>
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<td>Johnnie Walker Black</td>
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<tr>
<td>Wine</td>
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<td></td>
<td>Deluxe Chardonnay</td>
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<tr>
<td></td>
<td>Premium Chardonnay</td>
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<tr>
<td>Non-Alcoholic</td>
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<td>Bottled Water</td>
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<td>Juice (Orange)</td>
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<tr>
<td></td>
<td>Red Bull</td>
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</tbody>
</table>

Note: All beverages are priced per drink with additional charges for rocks, martini, double, and double rocks as follows:
- 2 additional for rocks
- 3 additional for a martini
- 5 additional for a double
- Additional charge for double rocks

**Hosted Bar**

- All beverages are included in the host fee.
- All drinks are served with rocks.
- Additional charges apply for a martini, double, and double rocks.
- All prices are per drink and include tax and gratuity.
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.
  - buckedown brewing

liquor brands.

PREMIUM
- vodka
- absolut / absolut flavors
- tequila
- avión 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.