

Reception Menu

State & Lake Chicago Tavern | 201 N. State Street, Chicago, IL 60601 | 312.239.9400 | stateandlakechicago.com





Reception Hors d'Oeuvres

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25 piece minimum. Available Passed or Stationed.



Cold

Avocado Toast sprouted wheat crostini, shaved radish, cherry tomatoes, tajin | \$9

Caprese Skewers (GF) cherry tomatoes, fresh mozzarella, pepperoncini, balsamic glaze, basil | \$9

Deviled Eggs (GF) house-made giardiniera, crispy pork belly | \$9

Jumbo Shrimp Cocktail Shooter (GF) house-made horseradish cocktail sauce | \$9

Whipped Lemon Ricotta & Beet Bruschetta roasted beets, toasted pistachio, balsamic glaze, grated parmesan cheese \$9

Mini Beef Tartare Slider truffled mustard aioli, shoestring potatoes, micro brioche bun | \$10

Big Eye Tuna Poke avocado, crispy wonton, soy mayo, scallion, toasted sesame bun | \$11

Hot

Apple Smoked Bacon Wrapped Medjool Dates (GF) black pepper goat cheese, maple syrup gastrique | \$9
Exotic Mushroom Arancini truffled aioli, grated parmesan | \$9
Spicy Shrimp Toast soy mayo, scallions, toasted sesame seed | \$9
Chicken Empanadas smoked paprika aioli | \$10
Crispy Vegetable, Exotic Mushroom & Napa Cabbage Lumpia Roll mango sweet and sour sauce | \$11
Mini Beef Wellington beef short rib, exotic mushrooms, horseradish cream | \$11
Seared Maryland Crab Cake corn salsa, pickled red onion, lime crème | \$11

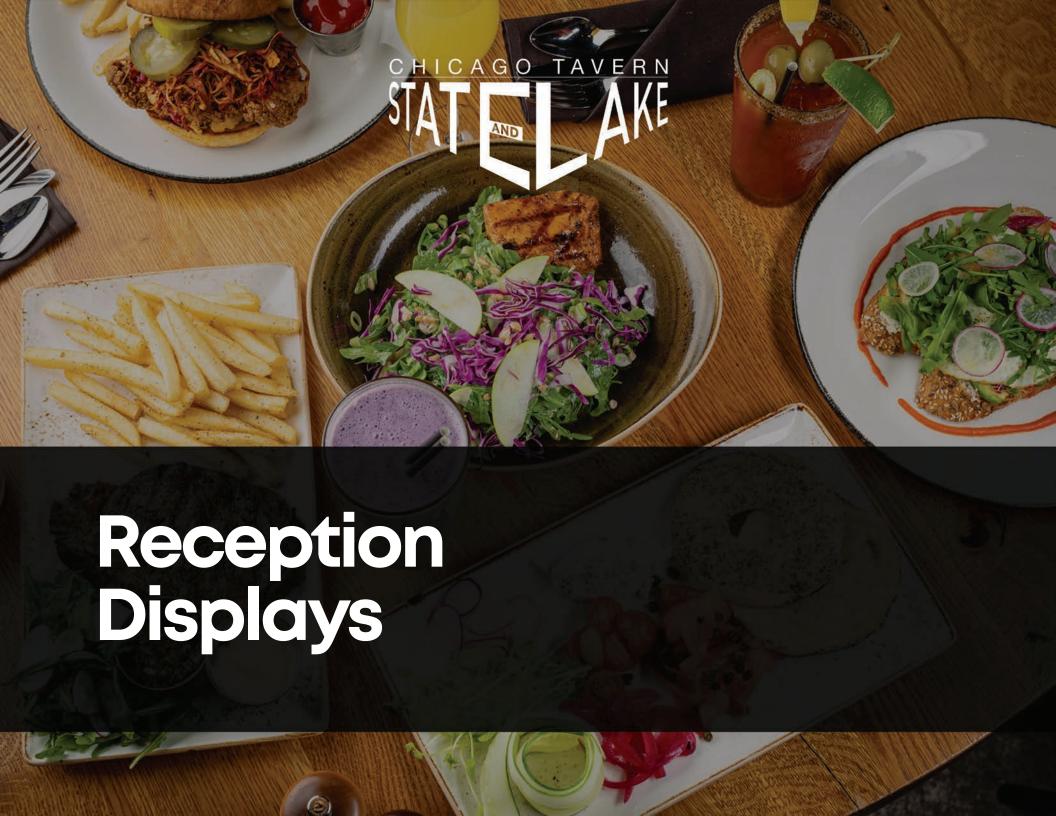
Vietnamese Spring Roll glass noodles, grilled pineapple, cucumber, tofu, mint cilantro, sweet chili sauce | \$9

Mini New England Lobster Roll butter toasted bun, lobster salad, lemon aioli, chives | \$12









Per person pricing based on 45 minutes of service. Minimum guarantee of 20 people is required for all reception menus. A \$150 fee will be added for groups below 20 guests



Artisanal Cheese Board | \$22 per person

Can be ordered based on 25% of total guaranteed guests variety of local and imported cheeses fruit preserves, rosemary honey, candied walnuts, almonds, preserved cherries, dried fruit, grapes, whole grain mustard, artisanal crackers, assorted sweet, savory breads.

Charcuterie Board | \$24 per person

Can be ordered based on 25% of total guaranteed guests variety of local and imported cured meats dijon mustard, charred chili-orange marmalade, assorted olives, cornichons, grilled artichokes, house pickles, grilled ciabatta, sliced baguette.

Artisanal Cheese & Charcuterie | \$30 per person

Can be ordered based on 25% of total guaranteed guests chef's choice board including samplings of local and imported cheeses, dry cured meats, olives, dried fruits, nuts, crackers, sweet and savory breads



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State + Lake Nosh Station | \$48 per person

Crispy Chicken Tenders side of buffalo, bbq, and asian glaze

Spinach Artichoke Dip spinach, artichoke hearts, sautéed onions, cream cheese, parmesan with tortilla chips

Smoked Gouda-Jalapeno Popper Egg Rolls eggroll stuffed with roasted jalapeno pepper, poblano pepper, cream cheese, smoked gouda, and caramelized onions, smoked paprika aioli

Carolina Pulled Chicken Sliders slow cooked chicken breast on a brioche bun, sriracha mayo, southern-style slaw

Loaded Tater Tots cheddar, smoked bacon, sour cream, scallions, pickled banana peppers

Chopped Salad blue cheese, bacon, tomato, ditalini, scallion, italian vinaigrette

Pasta | \$54 per person | Select 3 pastas | *Gluten Free Pasta +\$3 per person

Orecchiette basil pesto, peas, fresh mozzarella, kale, sun-dried tomatoes

Bucatini alla Amatriciana spicy tomato sauce, guanciale, pecorino

Penne mushroom cream sauce, caramelized onions, ricotta, madeira

Rigatoni spicy vodka sauce, charred broccolini, fresh ricotta

Housemade Potato Gnocchi bolognese sauce, grated grana padano

Spaghetti tomato and sausage sugo, pecorino, breadcrumbs

Macaroni & Cheese rigatoni pasta, white cheddar sauce

(Choose one)

Braised Italian Sausage & Peppers -or- Jennie's Meatballs

(Pasta reception display includes)

Traditional Caesar Salad

romaine, parmesan-reggiano, shaved croutons, caesar dressing



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The State and Lake Experience | \$60 per person

Burrata & Spiced Sweet Potato Bruschetta maple pumpkin seed granola, balsamic glaze **Deviled Eggs (GF)** house-made giardiniera, crispy pork belly, smoked paprika aioli **Kale Salad** kale, butternut squash, shredded brussels sprouts, carrots, cabbage, candied pecans, pomegranates, dijon thyme dressing

Roasted Broccoli shaved parmesan, lemon

Roasted Chicken Breast leek & bacon savory bread pudding, apple reduction

Sliders | \$48 per person | Select 3 sliders

Classic Slider beef patty, pickles, lettuce, tomato, American cheese

Steakhouse Slider beef patty, blue cheese, caramelized onion, apple smoked bacon

Barbecue Pulled Pork pickles, cabbage slaw

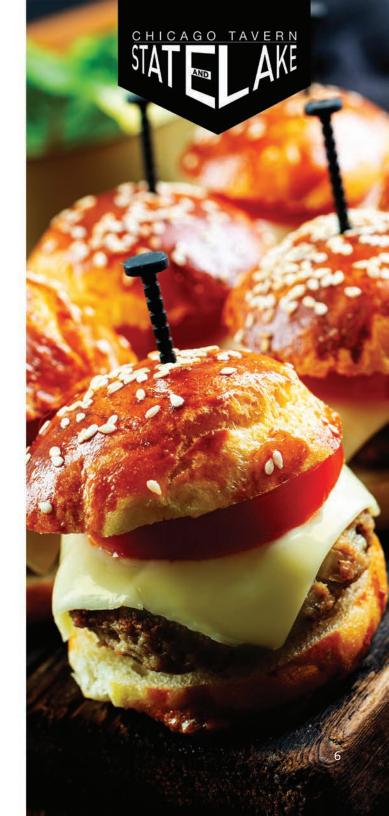
Fried Chicken Slider carolina bbq sauce, southern slaw, housemade pickles **Mini Beyond Burger (Vegan)** (+3pp Supplement) vegan provolone, pickled red onion, vegan truffle aioli

(Sliders Reception Display includes) **Tater Tots** assorted flavor shakers, ketchup **Southern Style Coleslaw**

Chicago Style | \$36 per person

Mini Chicago Style Hot Dogs pickle, tomato, mustard, pipparas, celery salt
Mini Chicago Beef Sandwiches shaved beef, local giardinara
House Made Potato Chips assorted flavor shakers
Deviled Eggs house-made giardiniera, crispy pork belly, smoked paprika aioli

*CONSUMER ADVISORY: The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish may result in an increased risk of foodborne illness. Individuals with underlying health conditions may be at higher risk and should consult their physician or public health official for further information.



Carving Station

Carving stations sold per piece. Served with Artisanal Rolls. One attendant per 75 guests. \$150 per attendant

Rosemary Roasted Turkey Breast (serves 20) Mustard Jus, Pickled Cranberries | \$450

Oven Roasted Beef Tenderloin (serves 20) Charred Jalapeño Chimichurri | \$650

Lemon Herb Roasted Salmon (serves 20) Italian Salsa Verde | \$650

Orange Glazed Pork Tenderloin (serves 30) Pickled Tomato, Habanero Mojo | \$650

Smoked Prime Rib (serves 30) Horseradish Cream Sauce | \$750

Side Items for Carving Station

Add two sides for \$18 per person or 3 sides for 25 per person Can be added on to any station

Roasted Brussels Sprouts dates, calabrian chili honey, manchego

Grilled Asparagus with lemon

Roasted Curried Cauliflower madras curry, poached golden raisins

Roasted Fingerling Potatoes herb de provence

Sweet Parsnip Puree sweet cream



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