



# Reception Menu

State & Lake Chicago Tavern | 201 N. State Street, Chicago, IL 60601 | 312.239.9400 | [stateandlakechicago.com](http://stateandlakechicago.com)



The logo for Chicago Tavern State Lake is positioned in the upper center. It features the words "CHICAGO TAVERN" in a small, white, sans-serif font at the top. Below this, the words "STATE" and "LAKE" are written in a large, white, stylized font. The word "STATE" is on the left and "LAKE" is on the right. Between them, the word "AND" is written in a smaller, white, sans-serif font, enclosed within a white rectangular box. The background of the entire image is a close-up photograph of a dish, likely a taco or burrito, featuring vibrant red sliced tomatoes, green avocado, and white onions on a dark, textured base.

CHICAGO TAVERN  
STATE AND LAKE

**Reception  
Hors d'Oeuvres**

# Reception Hors d'Oeuvres

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

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

## 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



CHICAGO TAVERN  
STATE L A K E  
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# Reception Displays



# Reception Displays

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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STATE AND LAKE



# Reception Displays

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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.



# Reception Displays

## **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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