

# Private Party Rooms

## **The Chicago Room**

Located on the first floor of the restaurant, this room reflects the same 1930's décor as in the main dining room. It can accommodate up to 75 guests for sit down dining or up to 100 guests for reception style events.

## **The VIP Room**

Located on the second floor of the restaurant, this private room has a warm cozy feeling and will accommodate up to 50 guests for sit down dining or up to 65 guests for reception style events.

## **The Skyline Room**

The smallest of our three rooms, the "Skyline" room is perfect for groups up to 20 guests, whether a simple cocktail party or an intimate dinner.

## **The Courtyard**

Our beautifully landscaped courtyard is the perfect setting for almost any exclusive affair. Restaurant patrons can dine outside on the patio or it may be reserved for private events of up to 200 guests.

## **The Warehouse**

Experience a true "Chicago" feel that everyone should encounter. Our Warehouse can be used for almost any event that you may have. With a ceiling that is truly a work of art, this enormous space can accommodate weddings, receptions, seminars, art auctions, fundraisers and corporate parties up to 800 guests.

*Valet Parking Available for All Events  
Shuttle Service Available with Advance Notice  
Room Rental Fees Apply*

# Hors D'Oeuvres

*(Minimum order of 30 pieces per item)*

## Hot Selections

### Chicken Satay

in Spicy Peanut Sauce

\$2.50 ea

### Blackened Jumbo Shrimp

with Cajun Spices and Sweet Jalapeno Lime Sauce

\$3.50 ea.

### Goat Cheese and Sun-dried Tomato Tart

\$2.00 ea.

### Mini Pulled Pork Sandwiches

\$3.50 ea.

### Trio of Stuffed Mushroom Caps

including Bleu Cheese, Al Forno and Tomato Basil

\$1.50 ea.

### Spinach Phyllo Triangles

\$2.00 ea.

### Tenderloin Sliders

\$5.50 ea.

### Calamari

\$2.50 per guest

### Carmichael's Beef Kabobs

with Red and Green Peppers and Red Onions

\$3.50 ea.

### Bacon-Wrapped Jumbo Shrimp

with Sweet BBQ Sauce

\$3.50 ea.

### Fontina Cheese Puffs

\$1.75 ea.

### Mini Maryland Crab Cakes

with Poblano Chive Tarter Sauce

\$2.50 ea.

### Baby Lamb Chops

with Red Pepper Aioli

\$3.50 ea.

### Flatbreads

\$2.50 ea.

### Buffalo Chicken Spring Rolls

\$2.50 ea.

### Mini Cheese Burgers

\$2.50 ea.

## Cold Selections

### Smoked Salmon on Dark Rye

with Capers and Crème Fraiche

\$2.00 ea.

### Classic Bruschetta

Tomato, Fresh Basil & Parmiggiano-Reggiano

\$2.00 ea.

### Domestic Cheese Display

\$5.00 per guest

### Caprese Skewers

\$2.25 ea.

### Chilled Jumbo Shrimp

with Cocktail Sauce

\$3.50 ea.

### Assortment of Petite Sandwiches

Roast Beef, Roasted Turkey & Grilled Veggie

\$3.00 per guest

### Vegetable Crudite and Flatbreads

\$4.00 per guest

### Sliced Fresh Fruit Display

\$4.50 per guest

# Plated Menu I

## Salads

*(Select One)*

**Classic Caesar** Croutons & Parmesan Cheese  
**Mixed Greens** Tomato, Red Onion & Croutons  
**Grill Room** Mixed Greens, Bacon & Bleu Cheese

## Entrees

*(Select Two)*

**6 oz. Filet Mignon**  
**Grilled Salmon** Sesame Ginger Glaze  
**Grilled 8 oz. Pork Chop** Frenched  
**Chicken Piccata** Capers, Garlic, Lemon  
**Pan Roasted Tilapia** Wild Rice, Herb Butter

## Sides

*(Select Two)*

**Garlic Whipped Potatoes**  
**Oven Roasted Potato Wedges**  
**Sweet Mashed Potatoes**  
**Creamed Spinach**  
**Asparagus Spears**  
**Steamed Broccoli Florets**  
**Grilled Seasonal Vegetables**

## Dessert

*with Coffee Service, Select One*

**Cheesecake**  
**Chocolate Cake with Raspberry Sauce**  
**Carrot Cake**

**\$49.00 per guest**

# Plated Menu II

## Salads

*(Select One)*

**Classic Caesar** Croutons & Parmesan Cheese  
**Mixed Greens** Tomato, Red Onion & Croutons  
**Grill Room** Mixed Greens, Bacon & Bleu Cheese

## Entrees

*(Select Two)*

**8 oz. Filet Mignon**  
**12 oz. New York Strip**  
**Grilled Salmon** Sesame Ginger Glaze  
**Grilled Double Pork Chop** Frenched  
**Chicken Piccata** Capers, Garlic, Lemon  
**Pan Roasted Tilapia** Wild Rice, Herb Butter  
**Ahi Tuna** Ginger Vinaigrette

## Sides

*(Select Two)*

**Garlic Whipped Potatoes**  
**Oven Roasted Potato Wedges**  
**Sweet Mashed Potatoes**  
**Creamed Spinach**  
**Asparagus Spears**  
**Steamed Broccoli Florets**  
**Grilled Seasonal Vegetables**

## Dessert

*with Coffee Service, Select One*

**Cheesecake**  
**Chocolate Cake with Raspberry Sauce**  
**Carrot Cake**

**\$55.00 per guest**

# Plated Menu III

## Salads

*(Select One)*

**Classic Caesar** Croutons & Parmesan Cheese  
**Mixed Greens** Tomato, Red Onion & Croutons  
**Grill Room** Mixed Greens, Bacon & Bleu Cheese

## Entrée

*(Select Two)*

**8 oz. Filet Mignon & 4 oz. Lobster Tail or Jumbo Grilled Shrimp**  
**18 oz. Ribeye**  
**16 oz. New York Strip**  
**Grilled Salmon** Sesame Ginger Glaze  
**Sauteed Scallops** White Wine Herb Sauce  
**Ahi Tuna** Sesame Crust

## Sides

*(Select Two)*

**Garlic Whipped Potatoes**  
**Oven Roasted Potatoes**  
**Asparagus Spears**  
**Steamed Broccoli Florets**  
**Grilled Seasonal Vegetables**  
**Creamed Spinach**  
**Sweet Mashed Potatoes**

## Dessert

*with Coffee Service, Select One*

**Cheesecake**  
**Chocolate Cake with Raspberry Sauce**  
**Carrot Cake**

**\$65.00 per guest**

# Buffet I

## Salads

*(Select One)*

**Chopped** Blue Cheese, Bacon, Red Wine Vinaigrette  
**Classic Caesar** Croutons & Parmesan Cheese  
**Mixed Greens** Tomato, Red Onion & Croutons

## Entrees

*(Select Two)*

**Chicken Piccata** Capers, Garlic, Lemon & Olive Oil  
**Chicken Florentine** Gorgonzola Cream  
**Prime London Broil**  
**Grilled Salmon** Sesame Ginger Glaze  
**Pan Roasted Tilapia** Wild Rice Blend, Herb Butter  
**Roasted Pork Loin**

## Vegetables

*(Select One)*

**Grilled Seasonal Vegetables**  
**Steamed Broccoli Florets**  
**Creamed Spinach**

## Sides

*(Select One)*

**Steamed Rice Pilaf**  
**Garlic Mashed Potatoes**  
**Oven Roasted Potatoes**  
**Rigatoni in Vodka Sauce**

## Dessert

*with Coffee Service, Select One*

**Cheesecake**  
**Chocolate Cake with Raspberry Sauce**  
**Warm, Homemade Brownies**  
**Chocolate Chip or Oatmeal Raisin Cookies**

**\$42.00 per guest**

# Buffet II

## Salads

*(Select One)*

**Chopped** Blue Cheese, Bacon, Red Wine Vinaigrette  
**Classic Caesar** Croutons & Parmesan Cheese  
**Mixed Greens** Tomato, Red Onion & Croutons  
**Grill Room** Mixed Greens, Bacon & Bleu Cheese

## Entrees

*(Select Two)*

**Chicken Piccata** Capers, Garlic, Lemon & Olive Oil  
**Chicken Florentine** Gorgonzola Cream  
**Grilled Salmon** Sesame Ginger Glaze  
**Pan Roasted Tilapia** Wild Rice Blend, Herb Butter  
**Roasted Pork Loin**  
**Sliced Prime Rib**

## Vegetables

*(Select One)*

**Grilled Seasonal Vegetables**  
**Steamed Broccoli Florets**  
**Asparagus Spears**  
**Creamed Spinach**

## Sides

*(Select One)*

**Garlic Whipped Potatoes**  
**Oven Roasted Potatoes**  
**Steamed Rice Pilaf**  
**Rigatoni in Vodka Sauce**  
**Sweet Mashed Potatoes**

## Dessert

*with Coffee Service, Select One*

**Chocolate Cake with Raspberry Sauce**  
**Sliced Fresh Fruit**  
**Cheesecake**  
**Warm, Homemade Brownies**  
**Chocolate Chip or Oatmeal Raisin Cookies**

**\$50.00 per guest**

## **Carving Selections**

*can be added to any buffet or cocktail reception  
\$75 carver fee, per carver applies*

### **Roasted Pork Loin**

Assorted Condiments and Rolls  
With Apple Cider Jus  
*(Serves Twenty Guests)*  
**\$95.00**

### **Tenderloin of Beef**

Served with Stone Ground Mustards, Horseradish Cream, and  
Silver Dollar Rolls and Au Jus  
*(Serves Fifteen Guests)*  
**\$250.00**

### **Roasted Turkey Breast**

Served with Assorted Condiments and Rolls  
*(Serves Twenty Guests)*  
**\$85.00**

### **Whole Roasted Prime Rib**

Served with Grainy Mustards, Horseradish Sauce, and Silver  
Dollar Rolls and Au Jus  
*(Serves Twenty Guests)*  
**\$275.00**

## Open Bar Package Pricing

	<u>1 Hours</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>
<b>Domestic and Imported Beer, Wine and Soda</b>	<b>\$15.00</b>	<b>\$23.00</b>	<b>\$28.00</b>	<b>\$33.00</b>
<b>Call Brands</b>	<b>\$17.00</b>	<b>\$27.00</b>	<b>\$33.00</b>	<b>\$39.00</b>
<b>Premium Brands</b>	<b>\$19.00</b>	<b>\$30.00</b>	<b>\$37.50</b>	<b>\$45.00</b>
<b>Super Premium Brands</b>	<b>\$21.00</b>	<b>\$34.00</b>	<b>\$43.00</b>	<b>\$51.00</b>

## On Consumption Pricing

*Bar charges are tracked by consumption and added to your bill at the end of the event.*

<b>Call Brands</b>	<b>\$7.00</b>
<b>Premium Brands</b>	<b>\$8.00</b>
<b>Super Premium Brands</b>	<b>\$9.00</b>
<b>Wine</b>	<b>\$8.00 and up</b>
<b>Domestic Beer</b>	<b>\$5.00</b>
<b>Imported Beer</b>	<b>\$6.00</b>
<b>Soft Drinks</b>	<b>\$2.00</b>
<b>Sparkling or Mineral Water</b>	<b>\$3.00</b>
<b>Juice</b>	<b>\$2.50</b>
<b>Cordials</b>	<b>\$7.00 and up</b>

# Breakfast Suggestions

*prices are per guest, 30 guest minimum*

## The Continental

Sliced Fresh Fruit and Seasonal Berries  
A Selection of Muffins and Breakfast Breads  
Served with Butter, Marmalade and Preserves  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated and Assorted Teas  
**\$12.00 per guest**

## The Carmichael

Sliced Fresh Fruit and Seasonal Berries  
Selection of Muffins and Breakfast Breads Served with Butter, Marmalade and Preserves  
Assorted Bagels with Cream Cheese  
Scrambled Eggs  
Applewood Smoked Bacon  
Sausage Links  
Hash Browned Potatoes  
Assorted Juices  
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas  
**\$23.00 per guest**

## The Brunch Buffet

Seasonal Sliced Fruit Tray  
International Cheese Display  
Assorted Bagels, Muffins, Donuts and Pastries  
Smoked Salmon, Capers, Tomatoes, Red Onions and Cream Cheese  
Bacon Strips or Sausage Links  
Scrambled Eggs  
Garden Mixed Greens with Balsamic Vinaigrette  
Rigatoni in Vodka Sauce  
Chicken Piccata  
Chef's Selection of Assorted Mini Pastries  
Chilled Juices and Coffee Service  
**\$26 per guest**

# Breakfast Suggestions (Cont'd)

## Chef-Attended Stations

*\$75 chef fee, per chef applies*

### Carving Stations

includes assorted rolls and condiments serves 20-25 guests

Whole Tenderloin of Beef \$225

Whole Honey Baked Ham \$80

Whole Roasted Turkey Breast \$80

### Omelette Station

Mozzarella, Cheddar, Swiss,  
Mushrooms, Green Peppers, Tomatoes, Onions,  
Broccoli, Ham and Italian Sausage

**add \$6 per guest**

### Pasta Station

*(Select two)*

Rigatoni, Plum Tomatoes, Shallots and Basil and Vodka Sauce

Penne, Sun-Dried Tomatoes, Asparagus and Mushrooms with Pesto

Cheese Tortellini and Shaved Parmigiano-Reggiano with Marinara

Rotini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil

**add \$8 per guest**

### Beverage Package

*Two hour package*

House Red & White Wine Selections

Domestic & Imported Beer

Mimosas and Bloody Marys

**add \$18 per guest**

## **Brunch Buffet**

*prices are per guest unless otherwise indicated, 30 guest minimum*

Seasonal Sliced Fruit Tray  
International Cheese Display  
Assorted Bagels, Muffins, Donuts and Pastries  
Smoked Salmon, Capers, Tomatoes, Red Onions and Cream Cheese  
Bacon Strips or Sausage Links  
Scrambled Eggs  
Garden Mixed Greens with Balsamic Vinaigrette  
Rigatoni in Vodka Sauce  
Chicken Piccata  
Chef's Selection of Assorted Mini Pastries  
Chilled Juices and Coffee Service  
**\$26 per guest**

## **Chef-Attended Stations**

*\$75 chef fee, per chef applies*

### **Carving Stations**

includes assorted rolls and condiments serves 20-25 guests

Whole Tenderloin of Beef \$225

Whole Honey Baked Ham \$80

Whole Roasted Turkey Breast \$80

### **Omelette Station**

Mozzarella, Cheddar, Swiss,  
Mushrooms, Green Peppers, Tomatoes, Onions,  
Broccoli, Ham and Italian Sausage  
**add \$6 per guest**

### **Pasta Station**

*(Select two)*

Rigatoni, Plum Tomatoes, Shallots and Basil and Vodka Sauce  
Penne, Sun-Dried Tomatoes, Asparagus and Mushrooms with Pesto  
Cheese Tortellini and Shaved Parmigiano-Reggiano with Marinara  
Rotini, Grilled Chicken, Arugula and Pine Nuts with Lemon and Garlic Olive Oil  
**add \$8 per guest**

### **Beverage Package**

*Two hour package*

House Red & White Wine Selections  
Domestic & Imported Beer  
Mimosas and Bloody Marys  
**add \$18 per guest**

