

CARNIVALE

BRUNCH
& LUNCH

702 W. Fulton Market | Chicago, IL | 60661

www.carnivalechicago.com

GENERAL INFORMATION



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GUARANTEE

A final confirmation of the guaranteed number of guests is required three business days prior to the function. This number will be considered final and charges will be made accordingly. If guarantee is not received from client, the number of guests listed on contract will be considered the final guarantee. Carnivale will prepare for 5% over your guarantee. Menu prices will be guaranteed 30 days in advance of your event.

DEPOSIT & PAYMENT

A deposit of 50% of the Food & Beverage Minimum is due at signing of the contract. The second deposit is full pre-payment of the F&B Minimum including service charge and tax and is due 3 business days prior to event. Any amount over and above the paid deposits will be collected the night of the event.

A credit card is required to be on file for all events. All checks must be received 10 business days prior to event or credit card on file will be charged.

Carnivale does not allow for post-event billing. Full payment must be received on or by the event date.

SERVICE CHARGE & TAX

All prices are subject to a 22% service charge (taxed at 10.25%) and 11.75% Illinois State Sales tax.

START/END TIMES

Groups must have an agreed upon start and end time based upon the booking needs of the room. If group wishes to extend timing of event, group must be consuming food and/or beverage for duration of event.

FOOD & BEVERAGE MINIMUMS

Food & Beverage Minimums are subject to availability. The minimum is determined according to several factors, such as day of week, date, and demand. This Minimum will be specified in the agreement. All Minimums are not inclusive of tax and service charge.

FOOD & BEVERAGE PRICING

Carnivale menu items and pricing are subject to change. Final menu and pricing are guaranteed on signed Event Order.

DÉCOR, ENTERTAINMENT & VENDORS

Carnivale will recommend vendors for any décor or entertainment needs (floral, DJ, band, dancers, photo booth, casino). Carnivale can contract on client's behalf any services or equipment from outside vendors. All vendors must schedule their delivery, set-up and breakdown with the Event Manager 3 days prior to event.


AUDIO VISUAL

Carnivale has audio visual equipment available for rent. Event Staff will assist with audio-visual support as needed. If requested items are not available, group is able to contract own AV company as desired. Advance notification is required.

FOOD & BEVERAGE POLICIES

Due to Federal, State and Local laws concerning food and beverage sales, no food or beverage prepared by Carnivale, which remains uneaten during the event, may be removed from the premises.

MENU INSIGNIA

Gluten Free 

Vegetarian 

Vegan  Contains Nuts 

BRUNCH MENUS

Priced per person. Beverages not included. Menu Pre-Selected by Host.



~ MENUS ~

AZUL MENU

\$25.00++/person. Beverages not included.
Menu Pre-Selected by Host.

- 1 Appetizer (individually plated)
- 3 Entrées (guest choice of entree)
- 1 Shared Side (served family style)

ROSADO MENU

\$35.00++/person. Beverages not included.
Menu Pre-Selected by Host.

- 1 Appetizer (individually plated)
- 3 Entrées (served family style)
- 1 Shared Side (served family style)
- 2 Mini Desserts (served family style)

EL LILA MENU

\$45.00++/person. Beverages not included.
Menu Pre-Selected by Host.

- 2 Appetizers (served family style)
- 3 Entrées (served family style)
- 2 Shared Sides (served family style)
- 1 Dessert (individually plated)

~ BUFFETS ~

BUENOS DIAS BUFFET

\$25.00++/person.
Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.

MUY RiCO BUFFET

\$39.00++/person.
Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.



HORS D'OEUVRES Available to Enhance Your Experience! [Page 12](#)



BRUNCH APPETIZERS



Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Acapulco Style Shrimp Cocktail

Onion, Tomato, Citrus, Olives, Avocado

Buffalo Cauliflower

Celery, Carrots, Lemon

Tomato Confit Crostini

Goat Cheese, Pine Nuts

Calamari

Crispy Calamari, Sesame Achiote Adobo, Red Cabbage, Padrón Peppers

Coconut Shrimp (1 piece per guest)

Aji Panca Glaze, Frisée, Pineapple Chutney

Empanada

Poblano Pepper, Corn, Pepper Sherry Vinaigrette, Fennel, Marcona Almond, Chihuahua

Crab Cake

Preserved Lemon Aioli, Arugula Salad

Ropa Vieja

Braised Beef, Pickled Onions, Aji Amarillo Aioli, Queso Fresco, Sweet Plantains

Fruit & Granola Parfait

Greek Yogurt, Seasonal Fruit, House-made Granola

Caesar Salad

Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan Cheese

BRUNCH ENTRÉES



PLATED OPTIONS

Skirt & Scrams

Wood Grilled Skirt Steak, Avocado Rice, Scrambled Eggs, Ranchero Sauce, Chimichurri

Chicken N' Waffles

Buttermilk-spiced Fried Chicken, Waffles, Wisconsin Maple Syrup

Egg White Frittata

Farm Fresh Egg Whites, Zucchini, Tomatoes, Spinach, Requesón Cheese, Sourdough Toast, Tater Tots

Cajeta French Toast

Cinnamon Cajeta Brioche, Whipped Cream, Fresh Berry Salsa

Asada Bowl

Ancho-marinated Steak, Avocado Rice, Tomato, Black Beans and Corn Salad, Sliced Hard-boiled Egg

Chilaquiles

Fresh Corn Tortillas, Carnitas, Farm Fresh Eggs, Tomatillo, Oaxaca Cheese, Cream

Salmon Avocado Toast

Smoked Salmon, Toasted Multigrain Bread, Whipped Avocado, Tomatoes, Pickled Red Onions, Fried Capers

FAMILY STYLE OPTIONS

Chicken N' Waffles

Buttermilk-spiced Fried Chicken, Waffles, Wisconsin Maple Syrup

Scrambled Skillet

Farm Fresh Scrambled Eggs, Zucchini, Tomatoes, Spinach, Requesón Cheese, Tater Tots

Cajeta French Toast

Cinnamon Cajeta Brioche, Whipped Cream, Fresh Berry Salsa

Asada Bowl

Ancho-marinated Steak, Avocado Rice, Tomato, Black Beans and Corn Salad, Sliced Hard-boiled Egg

Chilaquiles

Fresh Corn Tortillas, Carnitas, Farm Fresh Eggs, Tomatillo, Oaxaca Cheese, Cream

BRUNCH SIDES

Served Family Style



Banana Nut Bread

Banana, Pecans, Whipped Butter, Seasonal House-made Jam

Breakfast Sausage & Bacon

House Tater Tots

Brussel Sprouts

Maple Glaze

Carnivale Potato Hash

Diced Potatoes, Peppers, Onions, Smoked Paprika, Cilantro

Fresh Fruit

BRUNCH BUFFETS

Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.



BUENOS DIAS BUFFET MENU

\$150 Attendant Fee Required.

Caesar Salad

Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan Cheese

Scrambled Eggs

Breakfast Sausage & Bacon

Carnivale Potato Hash

Diced Potatoes, Peppers, Onions, Smoked Paprika, Cilantro

Corn & Flour Tortillas, House-made Salsa

MUY RICO BUFFET MENU

\$150 Attendant Fee Required.

Caesar Salad

Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan Cheese

Cajeta French Toast

Cinnamon Cajeta Brioche, Whipped Cream, Fresh Berry Salsa

Skirt & Scrams

Wood Grilled Skirt Steak, Avocado Rice, Scrambled Eggs, Ranchero Sauce, Chimichurri

Chicken N' Waffles

Buttermilk-spiced Fried Chicken, Waffles, Wisconsin Maple Syrup

Breakfast Sausage & Bacon

Carnivale Potato Hash

Diced Potatoes, Peppers, Onions, Smoked Paprika, Cilantro

Corn & Flour Tortillas, House-made Salsa



HORS D'OEUVRES Available to Enhance Your Experience! Page 12



All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

LUNCH MENUS

Priced per person. Beverages not included. Menu Pre-Selected by Host.



~ MENUS ~

FAMILY STYLE MENU

\$45.00++/person. Beverages not included.

Menu Pre-Selected by Host.

- 3 Appetizers (served family style)
- 3 Entrées (served family style)
- 1 Side (served family style)
- 2 Mini Sweets (served family style)

BLENDED MENU

\$39.00++/person. Beverages not included.

Menu Pre-Selected by Host.

- 1 Salad (individually plated)
- 3 Entrées (served family style)
- 2 Mini Sweets (served family style)

UNO MENU

\$35.00++/person.

Beverages not included.

Menu Pre-Selected by Host.

- 1 Salad (individually plated)
- 3 Entrées (individually plated, tableside choice)
- 1 Dessert (individually plated)

DOS MENU

\$45.00++/person. Beverages not included.

Menu Pre-Selected by Host.

- 1 Salad (individually plated)
- 3 Entrées (individually plated, tableside choice)
- 2 Sides (served family style)
- 2 Mini Sweets (served family style)

~ BUFFET STYLE ~

TASTE OF MEXICO BUFFET

\$35.00++/person.

Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.

TASTE OF PUERTO RICO BUFFET

\$40.00++/person.

Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.

TASTE OF SPAIN BUFFET

\$45.00++/person.

Buffets are offered for groups of 25 guests or more.
Food quantity is based on the guaranteed number of guests.
Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.



HORS D'OEUVRES Available to Enhance Your Experience! Page 12



LUNCH APPETIZERS



Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime

Acapulco Style Shrimp Cocktail

Onion, Tomato, Citrus, Olives, Avocado

Buffalo Cauliflower

Celery, Carrots, Lemon

Tomato Confit Crostini

Goat Cheese, Pine Nuts

Crisp Calamari

Calamari, Sesame Achiote Adobo, Red Cabbage, Padrón Peppers

Coconut Shrimp (1 piece per guest)

Aji Panca Glaze, Frisée, Pineapple Chutney

Empanada

Poblano Pepper, Corn, Pepper Sherry Vinaigrette, Fennel, Marcona Almond, Chihuahua

Crab Cake

Preserved Lemon Aioli, Arugula Salad

Ropa Vieja

Braised Beef, Pickled Onions, Aji Amarillo Aioli, Queso Fresco, Sweet Plantains

LUNCH SALADS



Carnivale Salad

Greens, Iberico Cheese, Pickled Onions, Candied Almonds, Sun Dried Tomatoes, Sherry Vinaigrette

Beet Salad

Greens, Manchego Cheese, Spiced Pecan, Arugula, Sherry Vinaigrette

Caesar Salad

Romaine Lettuce, House-Made Caesar Dressing, Sourdough Croutons, Shaved Parmesan Cheese

LUNCH ENTRÉES



Arrachera

Charcoal-grilled Skirt Steak, Cherry Bacon Rice, Grilled Sweet Onions, Chimichurri

Faroe Island Salmon

Forbidden Rice, Carrots, Roasted Sweet Potato, Ginger Citrus Sauce

Braised Short Rib

Chica-Morada-Braised Short Rib, Hazards Farms Grits, Pickled Vegetables

Pernil

Slow Roasted Pork Shoulder, Arroz con Gandules, Sweet Plantains, Pork Jus, Pickled Vegetables

Charcoal Roasted Chicken

Criollo Marinated Amish Chicken, Potatoes, Baby Carrots, Peas, Chicken Jus

Paella de Mariscos

Saffron Bomba Rice, Shrimp, Mussels, Scallop, Clams, Octopus, Tomato Sofrito

Pollo al Limon y Rosemary

Marinated Chicken Breast, Roasted Mushrooms, Creamy Polenta, Lemon Preserve, Aji Panca Aioli

Fideos

House-made Linguine, Roasted Tomato Arrabiata, Basil, Parmesan
If Preferred, Add Chicken, Shrimp, Salmon, or Steak

Tacu Tacu

Crispy Rice & Lentil Cake, Chickpea Purée, Green City Market Vegetables

LUNCH SIDES



Crispy Yucca

Chipotle Aioli

Maduros

Caramelized Sweet Plantains, Queso Fresco

Catalan Spinach

Sun Dried Tomatoes, Pine Nuts, Raisins, Garlic, Lemon

Rice & Beans

Bacon Sofrito

Papas Bravas

Spiced Potato, Manchego Cheese, Smoked Paprika Aioli

Macaroni & Cheese

Cavatappi, Prairie Pure Cheddar

Roasted Potatoes

Citrus Butter

Tostones & Mojo

Ramp, Garlic, Cilantro Sauce

Creamed Spinach

Iberico Cheese, Sun-Dried Tomato, Garlic

Roasted Garlic Mashed Potatoes

Roasted Seasonal Vegetables

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.

DESSERTS



INDIVIDUALLY PLATED

Passion Fruit Cheesecake

Whipped Cream, Candied Cashews

Banana Pecan Toffee Cake

Maple Candied Pecans, Frangelico Dulce de Leche Ice Cream

Coconut Cake

Old Fashioned Cake, Cream Cheese Frosting,
Mango and Ginger Sorbet, Toasted Coconut

Seasonal Tres Leches

Light Sponge Cake Drenched in Sweet Milk, Seasonal Fruit

Coconut Flan

Caramel Sauce, Coconut Tuile

Chocolate Dulce de Leche Cake

Sweet Plantains, Strawberry Purée, Vanilla Anglaise

Tequila Lime Tart

Vanilla, Pineapple Compote, Whipped Cream

Fresh Seasonal Fruit

Fresh Fruit, Rum Anglaise

Apple Tart

Cinnamon Cream

MINI SWEETS

Chocolate Dulce de Leche Cake Bites

Pistachio Cheesecake Bites

Passion Fruit Cheesecake Bites

Chocolate Mini Flan

Coconut Mini Flan

Tequila Lime Tarts

Peanut Butter Brownie Squares

Rocky Road Tarts

Espresso Cream Puffs

Peanut Butter & Jelly Cream Puffs

Vanilla Cannoli

Vanilla Flan

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LUNCH BUFFETS

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Buffets are replenished for a full 60 minutes
\$150 Attendant Fee Required.
Beverages not included.



MEXICO BUFFET MENU

\$150 Attendant Fee Required.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn
Tortilla Chips

Chipotle Lime Salad

Organic Mixed Greens, Jicama, Mango, Cucumber, Chipotle Lime
Vinaigrette

Pollo en Pipian

Roasted Chicken, Pumpkin Seed & Guajillo Chile Sauce

Carnitas

Pan-roasted Maple Creek Farm Pork Shoulder, Caramelized Onion

Arroz Verde

Jasmine Rice, Chihuahua Cheese

Corn & Flour Tortillas

Tres Leches Cake

Sauces: Chimichurri, Creamy Horseradish,
Carnivale House-made Hot Sauce

PUERTO RICO BUFFET MENU

\$150 Attendant Fee Required.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn
Tortilla Chips

Bistec Encebollado

Adobo Rubbed Strip Loin, Grilled Onions

Pernil

Sofrito Pork

Pollo Guisado

Roasted Chicken, Potato Stew

Mashed Potatoes

Roasted Seasonal Vegetables

Flan de Vanilla

Tembleque

Cinnamon Custard Tart, Berries

Sauces: Chimichurri, Creamy Horseradish,
Carnivale House-made Hot Sauce

TASTE OF SPAIN BUFFET MENU

\$150 Attendant Fee Required.

Guacamole & Chips

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn
Tortilla Chips

Carnivale Salad

Mixed Greens, Iberico Cheese, Pickled Onions,
Candied Almonds, Sun Dried Tomatoes, Sherry Vinaigrette

Solomillo a la Pimienta

Grilled Black Pepper-rubbed Sirloin, Sweet Onion

Paella de Mariscos

Saffron Bomba Rice, Shrimp, Mussels, Scallop, Clams, Octopus,
Tomato Sofrito

Pollo a las Brazas

Wood-grilled Chicken, Roasted Peppers

Papas Bravas

Spiced Potato, Manchego Cheese, Smoked Paprika Aioli

Escalivada

Roasted Peppers, Corn, Eggplant,
Sherry Vinaigrette Gastriq

Flan de Caramelo

Pistachio Cheesecake Bites

Profiteroles Pastry Cream, Chocolate

Sauces: Chimichurri, Creamy Horseradish,
Carnivale House-made Hot Sauce

HORS D'OEUVRES

Minimum order of 25 pieces per item. Butler Passed or Displayed Tapas Style. Priced per piece.



\$4.50

- Albondigas Anticucho
- Arancini
- Bacon Wrapped Date
- Caprese Skewer
- Chicken Flauta
- Chicken Tinga
- Carnitas Sope
- Chifa Chicken Anticucho
- Corn Fritter
- Crab-stuffed Cherry Tomato
- Dungeness Crab Salad
- Empanada (Choice of filling)
- Green Pea Mousse Crostini
- Hummus Crostini
- Mushroom Croquette

\$4.50

- Papas Bravas
- Pork Adobo Tostone
- Pork Tinga
- Quesadilla (Choice of filling)
- Roasted Squash Coca
- Roasted Vegetable Crostini
- Ropa Vieja Taco
- Samosa
- Seasonal Fruit Skewer
- Shrimp Ceviche Spoon
- Short Rib Coca
- Smoked Trout Tostada
- Spanish Grilled Cheese
- Spicy Sweet Potato Empanada
- Tomato Confit
- Vegetable Flauta
- Vegan Pâté

\$5.50/piece

- Arrachera Anticucho
- Coconut Shrimp
- Crab Cake
- Spicy Shrimp Anticucho
- Spicy Tuna Taco

\$7.75/piece

- Lollipop Lamb Rack

DISPLAYS



Displayed for maximum of 60 minutes. Priced per person.

Guacamole & Chips \$4

Chunky Avocados, Cilantro, Chiles, Onion, Garlic, Lime, Fresh Corn Tortilla Chips

Corn Chips & Salsa \$3

Fresh Corn Tortilla Chips, Pico de Gallo, Salsa

Crudité & Hummus \$5

Sliced Raw Vegetables (celery sticks, carrot sticks, cucumber sticks, bell pepper)

Artisanal Cheeses \$10

Hook's 3 Year Cheddar, Iberico Semi-Cured, Dunbarton Blue Cheese, Marinated Olives, Candied Nuts, Fresh Grapes, Crostini

Fresh Fruit & Berries \$8

Fresh Sliced Fruit, Berries, Candied Nuts

BAR OPTIONS



CONSUMPTION BAR	Beverages charged per drink to the master bill. Signature required. \$150 Bartender Fee when utilizing private bar.
BAR PACKAGE	Priced per guest based on the predetermined beverage package, price and duration of event. \$150 Bartender Fee when utilizing private bar.
CASH BAR	Guests pay for drinks on own. Bar spend does not apply to Food & Beverage Minimum. \$200 Bartender Fee per bartender when utilizing a private bar for a Cash Bar service.

BEER

Negra Modelo | Modelo Especial | Pacifico | MillerLite | Bell's Two-Hearted Ale IPA | Seasonal

WiNE (Seasonal)

Chardonnay | Sauvignon Blanc | Pinot Noir | Cabernet Sauvignon

SiGNATURES

Red Sangria | White Sangria | Margarita | Mojito | Caipirinha | Mimosa

PREMIUM SPIRITS

Ketel One | Cruzan | Captain Morgan | Beefeater | Campo Azul Blanco | Basil Hayden | Sazerac Rye | Jack Daniel's | Seagram's 7
Dewar's White Label

TOP SHELF SPIRITS

Grey Goose | Tito's | Buffalo Trace | Plantation 3 Star | Bombay Sapphire | Tanqueray
Campo Azul Blanco | Campo Azul Reposado | Captain Morgan | Glenfiddich | Jameson | Sazerac Rye | Cruzan | Beefeater | Crown Royal
Jack Daniel's | Jim Beam | Dewar's White Label | Seagram's 7 | Maker's Mark | Johnnie Walker Black I | Remy VSOP | Bailey's | Kahlua

TOP SHELF WiNE (Seasonal)

Ponga Sauvignon Blanc Marlborough, New Zealand | Catena Chardonnay Medoza, Argentina | Pike Road Pinot Noir Willamette, Oregon
Martin Ray Cabernet Sauvignon Napa Valley, California | Juve & Camps Brut Nature Cava, Catalonia, Spain, NV

MOCKTAILS

Cucumber Lime Soda | No-Jito | Raspberry Lemonade | Mango Agua Fresca | Strawberry Agua Fresca

ALCOHOLIC PACKAGES (includes soft drinks)	1 hour	2 hour	3 hour	4 hour	5 hour	6 hour
BEER & WiNE	\$20	\$27	\$33	\$37	\$42	\$46
BEER, WiNE & SiGNATURES	\$23	\$31	\$38	\$43	\$48	\$53
PREMIUM PACKAGE	\$27	\$36	\$44	\$55	\$61	\$67
TOP SHELF PACKAGE	\$33	\$45	\$54	\$61	\$69	\$76
NON-ALCOHOLIC PACKAGES	1 hour	2 hour	3 hour	4 hour	5 hour	6 hour
MOCKTAILS	\$10	\$15	\$20	\$25	\$27	\$29
SOFT DRINKS	\$6	\$9	\$12	\$15	\$17	\$19

- \$25/bottle corkage fee for any wines brought into venue not purchased with Carnivale. No other outside spirits or beverages allowed.
- If package chosen, all guaranteed guests are subject to package (alcoholic or non-alcoholic).
- Carnivale does not permit 'shots' of any type for any private event, regardless of bar package purchased.

All items subject to 22% service charge (taxed at 10.25%) and 11.75% Illinois sales tax.