

CARNIVALE

DINNER  
Guide

702 W. Fulton Market / Chicago, IL 60661

[www.carnivalechicago.com](http://www.carnivalechicago.com)

# GENERAL INFORMATION



## 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 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 

# PRE-FIXE MENUS



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

## CLASSIC STEAKHOUSE MENU

\$90.00++/person. Beverages not included.

Menu Pre-Selected by Host.

For Private Events up to 50 Guests.

- 2 Appetizers (served family style)
- 1 Salad (individually plated)
- 4 Entrées and/or Prime Steaks (individually plated, tableside choice)
- 2 Sides (served family style)
- 1 Dessert (individually plated)

## CARNIVALE MENU

\$75.00++/person. Beverages not included.

Menu Pre-Selected by Host.

- 2 Appetizers (served family style)
- 1 Salad (individually plated)
- 3 Entrées/1 Prime Steak (individually plated, tableside choice)
- 1 Dessert (individually plated)

## FAMILY STYLE MENU

\$69.00++/person. Beverages not included.

Menu Pre-Selected by Host.

- 4 Appetizers (served family style)
- 4 Entrées (served family style)
- 2 Sides (served family style)
- 2 Mini Sweets (served family style)

## BLENDED MENU

\$59.00++/person. Beverages not included.

Menu Pre-Selected by Host.

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

## POTPOURRI MENU

\$55.00++/person.

Beverages not included.

Menu Pre-Selected by Host.

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

## FESTIVALE MENU

\$50.00++/person.

Beverages not included.

Menu Pre-Selected by Host.

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

## MEXICO BUFFET MENU

\$54.00++/person.

Beverages not included.

## PUERTO RICO BUFFET MENU

\$59.00++/person.

Beverages not included.

## TASTE OF SPAIN BUFFET MENU

\$64.00++/person.

Beverages not included.



Hors d'oeuvres Available to Enhance Your Experience!



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

# APPETIZERS



## **Acapulco Style Shrimp Cocktail**

Onion, Tomato, Citrus, Olives, Avocado

## **Calamari**

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

## **Coconut Shrimp** (1 piece per guest)

Aji Panca Glaze, Frisee, 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

## **Charcuterie Table** \$13

Serrano Ham, House Chorizo, Cured Salami, Hook's 3 Year Cheddar, Iberico Semi-Cured, Dunbarton Blue Cheese, Marinated Olives, Candied Nuts, Fresh Grapes, Crostini  
(1 Board per 5 guests)

# SALADS



## **Carnivale Salad**

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

## **Beet Salad**

Mixed Greens, Manchego Cheese, Spiced Pecans, Arugula, Sherry Vinaigrette

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

# PRIME STEAKS



All steaks are cooked to **MEDIUM RARE** unless otherwise stated.  
Cooked in imported Jospo Charcoal Grill.

## **Arrachera**

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

## **Gaucha Steak**

45 Day Dry-Aged Linz Heritage USDA Prime Ribeye 14 oz., Roasted Garlic Mashed Potatoes, Chimichurri

## **Brazilian Churrasco**

10 oz. Beef Tenderloin, Roasted Mushrooms, Parmesan Crispy Potatoes, Chimichurri

## **Steak Aguayo**

USDA Prime Halal New York 14 oz., Bone Marrow, Onion Rings, Chimichurri

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# ENTRÉES



## Arrachera 🍴

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

## Scallops 🍴

U-10 Diver Scallops, Thick-cut Bacon, Sweet Potato Purée, Roasted Mushrooms, Sour Mojo

## 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 Cheese

*If Preferred, Add Chicken, Shrimp, Salmon, or Steak*

## Tacu Tacu 🍴 🌱 🌱

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

*If Preferred, Add Chicken, Shrimp, Salmon, or Steak*

# 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 🍴 🌱

# PLATED DESSERTS



## Passion Fruit Cheesecake

Whipped Cream, Candied Cashews

## 16 Layer Chocolate Cake

Whipped Dark Chocolate Ganache, Raspberry Sauce

## 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

# BUFFETS



Minimum of 25 guests. Displayed for maximum of 90 minutes. Priced per person.

## MEXICO BUFFET MENU

### 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

### 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

### 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

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

# HORS D'OEUVRES



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

\$4.50/piece

- Albondigas Anticucho
- Arancini
- Bacon Wrapped Date
- Buffalo Cauliflower
- 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/piece

- 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 45 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

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# BAR OPTIONS



- CONSUMPTION BAR** Beverages charged per drink to the master bill. Signature required.  
\$100 Bartender Fee if utilizing private bar.
- BAR PACKAGE** Priced per guest based on the predetermined beverage package, price and duration of event.
- CASH BAR** Guests pay for drinks on own. Bar spend does not apply to Food & Beverage Minimum.  
\$200 Bartender Fee if utilizing private bar.



## BEER

Negra Modelo | Modelo Especial | Pacifico | MillerLite | Hopewell Brewing First Lager | Bell's Two-Hearted Ale IPA

## SIGNATURES

Red Sangria | White Sangria | Margarita | Mojito | Cotton Candy Martini | Caipirinha

## PREMIUM SPIRITS

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

## PREMIUM WINE

Guenoc Chardonnay, California | Casillero del Diablo Sauvignon Blanc, Chile | Casillero del Diablo Pinot Noir, Chile | Guenoc Cabernet Sauvignon, California

## TOP SHELF SPIRITS

Grey Goose | Tito's Vodka | Ketel One | Buffalo Trace Bourbon | Plantation 5 Year | 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 | Pierre Ferrand 1840 Cognac | Bailey's | Kahlua

## TOP SHELF WINE

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 & PREMIUM WINE PACKAGE	\$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.
- 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.

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