

SUMMER HOUSE

LINCOLN PARK®

CATERING & PRIVATE DINING

1954 N. HALSTED ST. • CHICAGO, IL • (773) 634-4100 • SUMMERHOUSES.M.COM • [@SUMMERHOUSES.M](https://www.instagram.com/SUMMERHOUSES.M)

PLATED BRUNCH

AVAILABLE SATURDAY AND SUNDAY FROM 9AM - 3PM

3 courses - \$35 per person
coffee, hot/iced tea & soft drinks included

APPETIZERS

served to the table to share

mini cinnamon rolls - **fresh seasonal fruit**

MAIN

host selects three for guests to choose from
all entrees served with house salad

fluffy buttermilk pancakes

santa monica egg white omelette - shaved turkey breast, tomato-avocado salsa

egg sandwich - served on a house-made english muffin with scrambled eggs,
cheddar, mayo, and choice of bacon, sausage, or avocado

vegan breakfast burrito - tofu scramble, spinach, pico de gallo, guacamole

smoked salmon platter - tomato, cucumber, onions, cream cheese, toasted bagel

wilshire blvd cobb - romaine, egg, tomato, charred corn, cucumber,
bacon, point Reyes blue cheese, herb vinaigrette - *add chicken \$6.95*

avocado toast - tomato, scallion, mascarpone, poached eggs, house country bread

***ADD ON FAMILY STYLE SIDES**

pick 2 for \$6 per guest

turkey bacon - sausage - bacon - hash browns

DESSERT

for guests to share

assortment of our signature house made cookies and bars

BRUNCH BEVERAGE PACKAGES

2 HOURS - \$28 PER PERSON | 3 HOURS - \$38 PER PERSON

includes:

mimosas (*orange juice only*) - **bloody marys** (*house vodka & garnishes*)

house red wine - **house white wine** - **house rosé**

add on aperol spritz for \$3 per guest

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PLATED LUNCH

3 courses - \$36 per person

APPETIZERS

host selects two for guests to share

handmade local burrata - seasonal accompaniments, house-made bread

guacamole & house-made chips - hass avocado, charred tomato salsa

wood-grilled shishito peppers - toasted sesame, yuzu, sea salt

ahi tuna & watermelon tartare - thai chili, avocado, crema, cilantro

brussels sprouts - balsamic vinegar, parmigiano reggiano

prime beef meatballs - house-made marinara, torn basil

MAIN

host selects three for guests to choose from
all sandwiches served with house salad

prime brandt beef burger - lettuce, tomato, pickle, onion, mustard, mayo

avocado toast - tomatoes, scallion, mascarpone, poached eggs, house country bread

turkey club sandwich - nine-grain bread, bacon, tomato, lettuce, havarti, mustard, mayo

crispy chicken sandwich - avocado, lettuce, buttermilk dressing

wilshire blvd cobb* - romaine, egg, tomato, charred corn, cucumber,
bacon, point Reyes blue cheese, herb vinaigrette

classic caesar* - hearts of romaine, croutons, parmesan

shaved brussels sprouts salad* - manchego cheese, bacon, avocado,
toasted almonds, peas, mustard vinaigrette

***OPTION TO ADD** chicken for \$6.95, avocado for \$3.95, or salmon for \$8.95 each

*ADD ON FAMILY STYLE SIDES

french fries (\$3) - truffle fries (\$5)

DESSERT

for guests to share

assortment of our signature house-made cookies and bars

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BEVERAGE PACKAGES

BEER & WINE PACKAGE

select red, white, and rosé wines
beer, soft drinks and coffee

2 HOURS	3 HOURS	4 HOURS
\$30 per person	\$35 per person	\$40 per person

SUMMER SELECT SPIRITS PACKAGE

select red, white, and rosé wines
beer, house liquors, soft drinks and coffee

2 HOURS	3 HOURS	4 HOURS
\$32 per person	\$42 per person	\$52 per person

PREMIUM SPIRITS PACKAGE

select red, white, and rosé wines
beer, premium liquors, soft drinks and coffee

2 HOURS	3 HOURS	4 HOURS
\$40 per person	\$50 per person	\$60 per person

PIZZA PARTY

AVAILABLE ANY DAY FOR LUNCH OR DINNER

4 courses - \$50 per person
coffee, hot/iced tea & soft drinks included

APPETIZERS

host selects two to be served to the table to share

handmade local burrata - seasonal accompaniments, house-made bread

guacamole & house-made chips - hass avocado, charred tomato salsa

wood-grilled shishito peppers - toasted sesame, yuzu, sea salt

ahi tuna & watermelon tartare - thai chili, avocado, crema, cilantro

brussels sprouts - balsamic vinegar, parmigiano reggiano

prime beef meatballs - house-made marinara, torn basil

GREENS

host selects one to be served to the table to share

shaved brussels sprouts salad - manchego cheese, bacon, avocado, toasted almonds, peas, mustard vinaigrette

S. house salad - point Reyes tomatillo, croutons, rosé vinaigrette

wilshire blvd cobb - romaine, egg, tomato, charred corn, cucumber, bacon, point Reyes blue cheese, herb vinaigrette - *add chicken \$6.95*

classic caesar - hearts of romaine, croutons, parmesan

PIZZAS

host selects three to be served to the table to share

classic margherita - fresh mozzarella, tomato sauce, olive oil, sea salt, basil

organic sausage & fennel - fresh mozzarella, tomato sauce, fennel pollen

hobbs pepperoni - fresh mozzarella, tomato sauce, parmesan

spicy salumi & burrata - garlic, fresh mozzarella, whipped burrata, tomato sauce

shaved mushroom - gruyère, onion, truffle, rosemary, parmesan cream, parsley

prosciutto & egg* - four cheese, sunny-side up egg, parmesan cream, chili flake

DESSERT

for guests to share

assortment of our signature house-made cookies and bars

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PLATED DINNER

4 courses - \$70 per person
coffee, hot/iced tea & soft drinks included

APPETIZERS

host selects two for the table to share

- handmade local burrata** - seasonal accompaniments, house-made bread
 - guacamole & house-made chips** - hass avocado, charred tomato salsa
 - wood-grilled shishito peppers** - toasted sesame, yuzu, sea salt
 - ahi tuna & watermelon tartare** - thai chili, avocado, crema, cilantro
 - brussels sprouts** - balsamic vinegar, parmigiano reggiano
 - prime beef meatballs** - house made marinara, torn basil
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GREENS

host selects one to be plated for the guest individually

- shaved brussels sprouts salad** - manchego cheese, bacon, avocado, toasted almonds, peas, mustard vinaigrette
 - S. house salad** - point Reyes tomatillo, croutons, rosé vinaigrette
 - wilshire blvd cobb** - romaine, egg, tomato, charred corn, cucumber, bacon, point Reyes blue cheese, herb vinaigrette
 - classic caesar** - hearts of romaine, croutons, parmesan
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MAIN

host selects three for the guest to choose from

- chicken paillard** - baby arugula, lemon, calabrian chili
 - loch duart salmon** - sweet chili glaze, herb mashed potatoes
 - skirt steak frites** - chef seasonal garniture *add \$8 upcharge per person*
 - spicy rigatoni alla vodka** - peas, calabrian chili, reggiano, wild oregano
 - bucatini pomodoro** - organic tomato, parmesan, basil
 - rigatoni bolognese** - rosemary, parmigiano reggiano
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DESSERT

hosts selects one

- assortment of our signature house-made cookies and bars**
 - or
 - chocolate cake** - whipped cream, chocolate croquantes
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Want to add on pizza to your party? No problem! All pizzas are available to be ordered and priced a-la-carte for parties. For more information please inquire with the catering team.

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RECEPTION

priced per dozen - minimum of two dozen per order

SUMMER HOUSE CANAPÉS: 18.00

selection of house-made breads topped with with:

haas avocado & chives • proscuitto & grain mustard

local triple creme cheese w/ fruit compote • smoked salmon & herb cream cheese
house-made butter & french radish w/ sea salt • local burrata w/ marinated strawberries
braised short rib w/ horseradish cream • mushrooms & gruyère cheese

PASSED COLD APPETIZERS

ahi tuna & watermelon tostadas	26.00
guacamole & charred tomato salsa tostadas	18.00
marinated corsican feta feta w/ greek olives & tomato conserva.	21.00
herb salami point Reyes tomas & castelvetrano olives.	22.00
marinated sweet peppers stuffed w/ herb & garlic fresh cheese	21.00

PASSED HOT APPETIZERS

chicken tinga tostadas	26.00
maple-glazed bacon steak skewers	28.00
prime beef meatballs tomato sauce.	28.00
crispy chicken meatballs thai sweet chile glaze	28.00
grilled artichoke hearts lemon aioli	28.00
roasted mushrooms stuffed w/ spinach & parmesan	26.00

BIGGER BITES

buttered maine lobster rolls	40.00
grilled cheese made with sourdough bread	28.00
prime beef sliders	32.00
two bite tacos grilled fish, adobo chicken or roasted poblano chiles.	34.00

SWEETS

mini cookies	12.00
brownie bites	12.00
chocolate-dipped crispy rice treat skewers	11.00
vanilla pot de creme w/ raspberries	16.00