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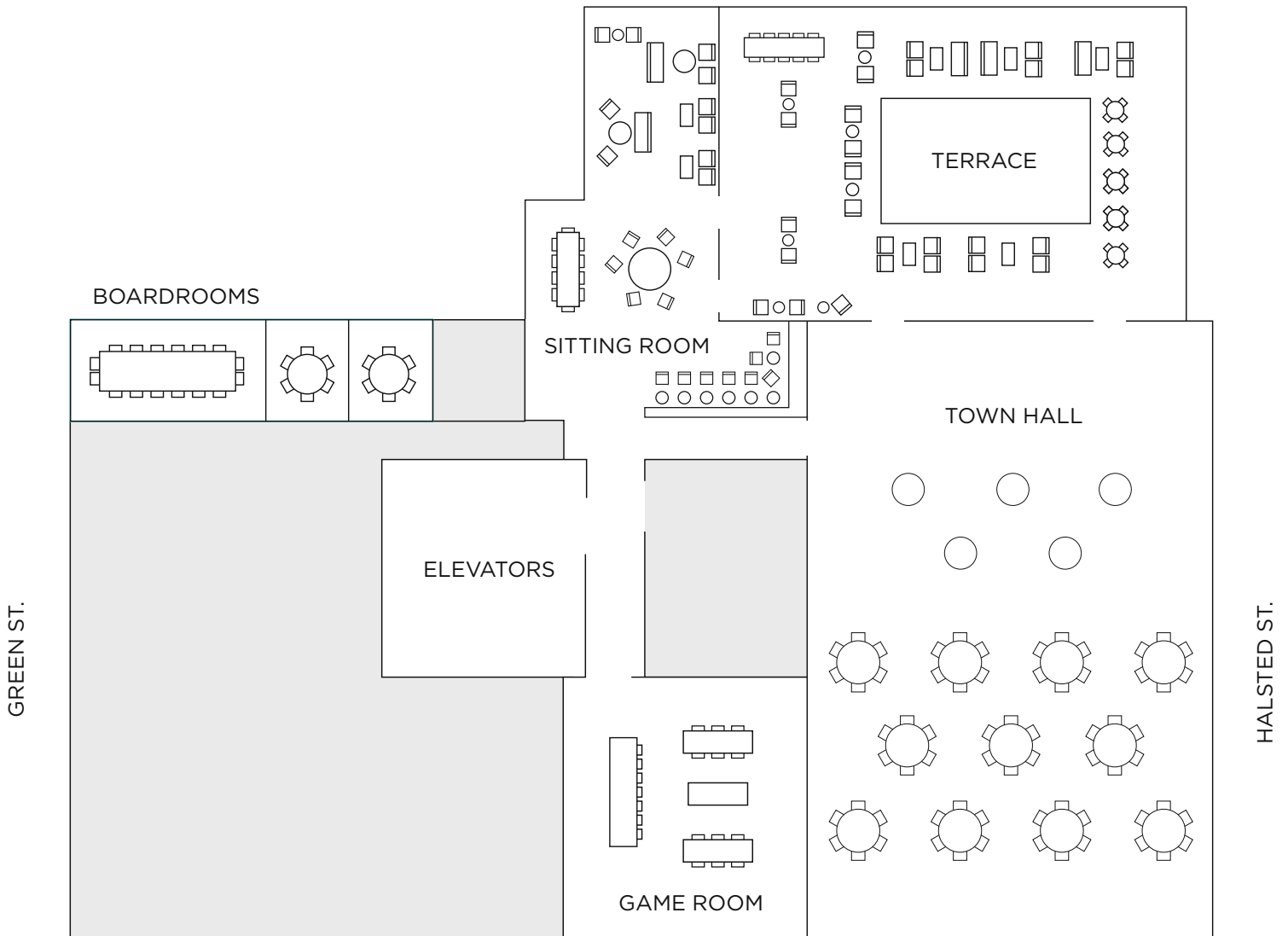
EVENTS



Lettuce Entertain You®
RESTAURANTS



17TH FLOOR PLAN



	CAPACITY
Town Hall	300/400
Terrace	100
Sitting Room	100
Game Room	50
Boardroom 1	16
Boardroom 2	6
Boardroom 3	6

BREAKFAST

GREEN STREET CONTINENTAL

40 Per Person

Artisanal Pastry Basket: Almond Blueberry Muffin, Carrot Cake Muffin (GF, DF), Banana Bread

Individual Yogurt Parfaits: Housemade Granola, Plain Yogurt, Fresh Berries, Honey Drizzle (V)

Individual Overnight Oats with Seasonal Fruit (V, DF)

Seasonal Fruit (V, DF)

BAGEL DISPLAY

32 Per Person

Assorted Bagels and Whipped Cream Cheese

Accompaniments: Smoked Salmon, Tomatoes, Capers, Red Onion, Cucumber

Seasonal Fruit (V, DF)

CHEF'S BREAKFAST

45 Per Person

Choice Of: Breakfast Burrito or Breakfast Sandwich

Assorted Mini Quiches

Sausage or Bacon (Add \$6 For Both)

Hash Browns and Seasonal Fruit Cup (V, DF)

Artisanal Pastry Basket: Almond Blueberry Muffin, Carrot Cake Muffin (GF, DF), Banana Bread

All Packages Include

BEVERAGE DISPLAY

Fresh Squeezed Orange Juice, Regular and Decaf Coffee, Hot Tea, Still Water

BREAKFAST ENHANCEMENTS

Add any of the below | Priced per person

Individual Yogurt Parfait - 5

Housemade Granola, Plain Yogurt, Fresh Berries, Honey Drizzle (V)

Individual Overnight Oats with Seasonal Fruit (V, DF)

Seasonal Fruit Cup (V, DF)

Iced Coffee Cans or Bottles

Juiced! Fresh Fruit and Vegetable Juices

Pricing does not include tax, gratuity or 4% event planner fee

V: VEGETARIAN | DF: DAIRY FREE | GF: GLUTEN FREE

LUNCH

MENU ONE

Select Two Salads,
Two Proteins, Two Sandwiches,
Two Sides, One Dessert

45 Per Guest

MENU TWO

Select One Bread, Two Salads,
Three Sandwiches or Entrees,
One Side, One Dessert

55 Per Guest

MENU THREE

Select One Bread, Two Salads,
Three Sandwiches or Entrees,
Two Sides, Two Desserts

65 Per Guest

STARTERS AND SALADS

Hummus & Crudités • Charred Eggplant Spread & Crudités • Classic Caesar Salad
Seasonal Kale Salad • Italian Chopped Salad • Greek Village Salad • Tabbouleh Salad

PROTEINS

Sliced Grilled Chicken • Hanger Steak • Roasted Faroe Island Salmon

SANDWICHES

Grilled Vegetable Wrap (Vegan, GF) • Grilled Chicken Sandwich
Turkey Club Sandwich • Italian Sandwich

SIDES

Assorted Chips • Seasonal Fruit Salad • Seasonal Vegetable Orzo Pasta Salad
Whipped Potatoes • Sautéed Green Beans

BREADS

Truffled Garlic Bread • Parker House Rolls • Sourdough & Cultured Butter

ENTREES

Rigatoni Pomodoro (Vegan) • Eggplant Parmesan • Chicken Parmesan
Prime Beef Meatballs • Charcoal Roasted Chicken • Beef Souvlaki
Roasted Faroe Island Salmon • Roasted Beef Tenderloin (Add 15) • Branzino (Add 8)

DESSERTS

Bill's Budino • Fruit Salad • Chocolate Chip Cookies
Chocolate Brownies • Mini Seasonal Cheesecakes

Pricing does not include tax, gratuity or 4% event planner fee

V: VEGETARIAN | DF: DAIRY FREE | GF: GLUTEN FREE

BOARDROOM BOXED LUNCH

Choice of: Roasted Turkey Sandwich or Roasted Vegetable Wrap

Seasonal Vegetable Orzo Pasta Salad and Potato Chips

Sea Salt Chocolate Chip Cookie

25 Per Person

LUNCH BEVERAGE PACKAGES

LUNCHEON BEVERAGE STATION

15 Per Person

Bottled Still Water

Assorted Flavored Sparkling Water

Coke, Diet Coke, Sprite, Ginger Ale

PREMIUM LUNCHEON BEVERAGE STATION

18 Per Person

Bottled Still Water

Two Infused Waters

Assorted Flavored Sparkling Water

Iced Tea and Lemonade

Coke, Diet Coke, Sprite, Ginger Ale

SPORTING BEVERAGE STATION

18 Per Person

Bottled Still Water

Assorted Mini Bottles of Gatorade

Pricing does not include tax, gratuity or 4% event planner fee

PASSED APPETIZERS

PRICED BY THE DOZEN | MINIMUM TWO DOZEN

SEAFOOD

Avocado and Spicy Tuna Roll	44
Spicy Tuna and Cucumber (GF)	38
Tuna Tataki	42
Hamachi Sashimi (GF)	42
Lobster Cocktail (GF)	72
Shrimp Cocktail (GF)	48
Citrus Cured Salmon (GF)	48
Lobster Roll	72

CHICKEN

Rosemary Chicken Brochette	38
Chicken Parmesan Slider	38
Crispy Truffle Chicken	34

BEEF AND PORK

Dry Aged Steakburger	50
Prime Beef Meatball	28
Bourbon Glazed Bacon (GF)	32
Ham and Cheese Croquettes	28
Prosciutto and Burrata Toast	36

VEGETARIAN

Mini Millionaire Potato (GF)	38
Provençal Vegetable Tart	34
Ricotta and Honey Crostini	32
Falafel (GF)	32
Truffled Grilled Cheese	45
Truffle Anolini	48
Burrata and Tomato Cornet	36

Pricing does not include tax, gratuity or 4% event planner fee

V: VEGETARIAN | DF: DAIRY FREE | GF: GLUTEN FREE

SIGNATURE STATIONS

ARTISAN CHEESE AND CHARCUTERIE BOARDS

28 Per Person

A variety of imported and domestic cheeses, artisanal hand-cut salumi, housemade focaccia and ciabatta breads and accompaniments

BUB CITY

40 Per Person

Chicken Fingers with
Ketchup, Ranch and Honey Mustard

Mini Hot Dogs
with Ketchup and Mustard
Chicago Style (add 3 pp)

Mini Steak Burger with
Ketchup, Mustard and Horseradish Cream

Mini Veggie Burgers
with Ketchup and Mustard

Pulled Pork Sliders

Waffle Fries

PIZZERIA PORTOFINO

45 Per Person

Mediterranean Salad:
Tomato, Cucumber, Feta, Black Olive,
Red Onion

Arugula and Lemon Salad:
Shaved Fennel, Aged Parmesan

Romaine Caesar Salad:
Amalfi Lemon Vinaigrette

Classic Margherita Pizza

Due Funghi Pizza

Charred Pepperoni Pizza

SUSHI-SAN

45 Per Person

A Selection of Maki Sushi Including:

Spicy Tuna

Salmon and Avocado

Crunchy Avocado

Negi Hamachi

Spicy Salmon

RPM ITALIAN PASTA STATION

45 Per Person

Choose 3 Pasta Selections:

Short Rib Bolognese Rigatoni

Ricotta Cavatelli

Mama DePandi's Rigatoni

Aged Parmesan Risotto

Cacio e Pepe Rigatoni

PASTA ACTION STATION

Additional \$500

Create the ultimate pasta experience with our made to order hand-cut and stuffed pastas by our RPM Italian Chef

SIGNATURE STATIONS

RPM STEAK CARVED-TO-ORDER STATION

75 Per Person

TO BEGIN

Parker House Rolls

RPM Caesar or RPM Chopped Salad

CHOOSE 2 MEAT SELECTIONS

Midwest Prime New York Strip

Heritage Chicken

Faroe Island Salmon

Center-Cut Filets

Our Signature "Duke" Ribeye Filet

LARGE FORMAT ENHANCEMENTS

Selections are Market Price

60-Day Long Bone Dry-Aged Ribeye

Grass-Fed Rain Crow Ranch Bone-In Ribeye

Rare Japanese Wagyu and Kobe

Slow Roasted Prime Rib with

Au Jus & Horseradish Cream

SELECT 2 SIDES

Seasonal Vegetable

Spicy Broccolini

Whipped Potatoes

Aged Parmesan Risotto

Hen of the Woods Mushrooms

Mini Millionaires Potato (Add 9 pp)

RAW AND CHILLED SEAFOOD STATION

54 Per Person

Raw and chilled seafood-including lobster, oysters on the half shell, shrimp and Chef's selection of crudo and ceviche

ENHANCEMENTS:

A Selection of Caviar and

Smoked Salmon (Add 65 pp)

Custom Ice Sculpture - Inquire for Pricing

CUSTOM DESSERT CART

30 Per Person

CHOOSE 5 SELECTIONS

Double Fudge Brownies

Lemon Meringue Tart

14K Chocolate Cake

Fresh Fruit Tart (GF)

Salted Caramel Ganache (GF)

Chocolate Panna Cotta (GF)

Pistachio Panna Cotta (GF)

Vanilla Berry Cheesecake

Strawberries and Cream Tart

Raspberry Tart

Chocolate Chip Cookies

Chocolate Dipped Strawberries (GF)

CANDY STATION

15 Per Person

Assorted favorite candies of the guest of honor displayed artfully in glass jars with lucite scoops and take home bags. Guests can enjoy onsite or take candy home with them.

COURSED MENU

BREAD SERVICE

Choose 1 for the table to share

Truffled Garlic Bread • Parker House Rolls • Sourdough Bread

SALAD

Choose 1 to be plated individually for each guest

Classic Caesar Salad • Shredded Kale Salad • Italian Chopped Salad

ENTREE

Choose 3 for the table to share

Branzino • Roasted Faroe Island Salmon • Charcoal Roasted Chicken
“The Duke” Ribeye Filet (add 9 pp) • Roasted Tenderloin (add 9 pp)
Dry-Aged New York Strip (add 15 pp)

SIDES

Choose 3 for the table to share

Seasonal Vegetable • Aged Parmesan Risotto • Spicy Broccolini
Whipped Potatoes • Hen of the Woods Mushrooms • Mini Millionaire’s Potatoes

DESSERT

A duo of mini dessert

14K Chocolate Cake • RPM Cheesecake

ENHANCEMENTS

Available for guests to share

Bearnaise or Peppercorn add \$2pp

Enjoyed Individually

Bearnaise or Peppercorn add \$6pp

Rosemary Butter add \$6pp

Black Truffle Butter add \$9pp

\$90 PER PERSON

Pricing does not include tax, gratuity or 4% event planner fee

BEVERAGE PACKAGES

RESERVE PACKAGE

19 Per Person, Per Hour

Basic Vodka
Ford's Gin
Basico Tequila
Plantation 3 Star Rum
Buffalo Trace Bourbon
Elijah Craig Rye
Johnnie Walker Black Blended Scotch
Moody Tongue Aperitif Pilsner; Stella Artois
Prosecco, Giuliana
Pinot Grigio, Artiglia Bianco, Friuli Grave
Gainey Chardonnay, Sta. Rita Hills
Malbec, DiamAndes, "Perlita", Mendoza
Montepulciano de Abruzzo, Campo dei Sogni

PREMIER PACKAGE

24 Per Person, Per Hour

Tito's Vodka
Hendrick's Gin
Lunazul Tequila
Plantation 3 Star Rum
Buffalo Trace Bourbon
Elijah Craig Rye
Johnnie Walker Black Blended Scotch
Allagash White; Goose Island Sofie
Prosecco, Giuliana
Cèpe d'été, Chardonnay, Edna Valley
Ponga, Sauvignon Blanc, Marlborough
Pinot Noir, Three Kings, Edna Valley
Cabernet Sauvignon, Neverland,
Santa Barbara county, Paso Robles

MARQUEE PACKAGE

36 Per Person, Per Hour

Ketel One Vodka
Monkey 47 Gin
Casamigos Blanco Tequila
El Dorado 5 year Rum
Buffalo Trace Bourbon
Sazerac Rye
Macallan 12 Year Single Malt Scotch
Goose Island Sofie; Metropolitan Krankshaft;
Old Irving Brewing "Beezer"
Brut Champagne, Charles Heidsieck
François le Saint, Sancerre
Chardonnay, Maldonado, "Los Olivos", Napa Valley
Pinot Noir, George "Hansen", Russian River Valley
Napa Cellars, Cabernet Sauvignon, Napa Valley

WINE and BEER ONLY

15 Per Person, Per Hour

Moody Tongue Aperitif Pilsner; Stella Artois
Prosecco, Giuliana
Pinot Grigio, Artiglia Bianco, Friuli Grave
Gainey Chardonnay, Sta. Rita Hills
Malbec, DiamAndes, "Perlita", Mendoza
Montepulciano de Abruzzo, Campo dei Sogni

**All items subject to availability
and may be substituted.*

No shots, No Doubles, No Triples

BREAK PACKAGES

BUILD YOUR OWN BREAK STATION

Choose a minimum of three items

\$4 Per Person

Packaged Granola Bars • Packaged Trail Mix with Peanuts
Assorted Packaged Popcorn • Individual Assorted Potato Chips

\$6 Per Person

Seasonal Fruit Cup • Seasonal Crudité with Hummus
Seasonal Crudité with Green Goddess Dressing

\$6 Per Person

Mini Sea Salt Chocolate Chip Cookies • Mini Rice Krispie Treats
Mini Fudge Brownies • Mini Seasonal Cheesecake • Mini Lemon Tarts

BEVERAGE STATION

Three Hour Minimum

Coffee and Tea

Regular and Decaf Coffee, Cream and Oat Milk, Sugars, Honey, Lemon

Two Infused Still Water Dispensers

Assorted Sodas and Assorted Flavored Sparkling Waters (Add 3 pp)

18 Per Person, Per Hour

CREATE YOUR OWN SNACK MIX DISPLAY

Served in Glass Urns with Small Lucite Scoops

Choose From: • Rice Chex (GF) • Rye Chips • Sesame Sticks

Chocolate Covered Pretzels • Yogurt Covered Pretzels

Salted Pretzels • Roasted Almonds • Banana Chips

Assorted Roasted Nuts • M&Ms • Dried Cranberries

Gummy Bears • Chocolate Covered Raisins

5 selections • 12 per person | 7 selections • 14 per person

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