

WINDY CITY BUFFET

32.95 PER PERSON - LUNCH

48.95 PER PERSON - DINNER

PETTERINO'S HOUSE SALAD
ITALIAN VINAIGRETTE

CAESAR SALAD
HERB CROUTONS, PARMESAN REGGIANO

PARMESAN CRUSTED RED POTATOES

ROASTED SEASONAL VEGETABLES

BRAISED SHORT RIBS OF BEEF
ROOT VEGETABLES,
RED ZINFANDEL REDUCTION

CHICKEN PARMESAN
CRISPY HERB CRUST CHICKEN BREAST,
MOZZARELLA, MARINARA

BAKED RIGATONI
RICOTTA, MARINARA, MOZZARELLA
CHEF SELECTION CHEESECAKE

STATIONS

PASTA

14.95 PER GUEST

PENNE

TOMATO, PESTO BROTH

BAKED RIGATONI

RICOTTA, MOZZARELLA, MARINARA

GARLIC BREADSTICKS

CARVER

18.95 PER GUEST - PICK TWO
PICK A THIRD (+7.00 PER GUEST)

ROAST TENDERLOIN OF BEEF

HORSERADISH SAUCE,
PEPPERCORN SAUCE

SMOKED VERMONT TURKEY BREAST

CRANBERRY ORANGE RELISH

BAKED VIRGINIA HAM

GRAIN MUSTARD SAUCE,
APRICOT MOSTARDA

ROASTED ATLANTIC SALMON

FRESH HERB AIOLI

SLIDERS

SELECT THREE
21.95 PER GUEST

FILET MEDALLIONS

HORSERADISH MAYO, CRISPY ONIONS

CHEESEBURGERS

GRILLED ONIONS, BRIOCHE BUN

CHICKEN PARMESAN

MOZZARELLA, MARINARA SAUCE

MARYLAND LUMP CRAB CAKE

HERB TARTAR SAUCE

GRILLED VEGETABLE

BALSAMIC REDUCTION

CAPRESE

FRESH MOZZARELLA,
TOMATO, BASIL AIOLI

FRUIT & ARTISINAL CHEESES (+8.95 PER GUEST)

SEASONAL ASSORTED FRUIT,
ARTISINAL CHEESE SELECTION,
CRACKERS

SEAFOOD

29.95 PER GUEST (+75.00 CHEF FEE)

ICED JUMBO GULF SHRIMP

ZESTY COCKTAIL SAUCE, LEMONS

BOOTHBAY HARBOR

SCALLOP CEVICHE

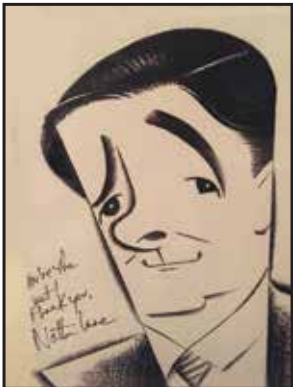
CITRUS, CRISPY TORTILLAS

OYSTERS - FRESHLY SHUCKED

SELECTION OF EAST & WEST COAST,
CHAMPAGNE MIGNONETTE

YELLOWFIN TUNA TARTARE CROSTINI

AVOCADO, WONTON



THE LOOP

49.00 PER PERSON

FIRST COURSE

CHOOSE ONE

- CAESAR SALAD
GRANA PADONA, HERB CROUTONS
- HOUSE SALAD
ITALIAN VINAIGRETTE
- FRITZEL SALAD
BALSAMIC DRESSING, BOSTON
LETTUCE HEARTS OF PALM, TOMATO,
AVOCADO, DEVILED EGG
- CUP OF HOUSE SOUP

ENTRÉE

CHOOSE THREE

- CHICKEN PARMESAN
PASTA, MARINARA SAUCE
- CHICKEN LIMONE
SAUTÉED SPINACH, CAPERS
- ALMOND CRUSTED WHITEFISH
ROASTED CAULIFLOWER
- SIMPLY BROILED MARKET FISH
SAUTÉED SPINACH, LEMON
CAPER VINAIGRETTE
- BAKED RIGATONI
RICOTTA, MOZZARELLA,
HOUSEMADE MARINARA SAUCE

DESSERT

CHOOSE ONE

- CHEF SELECTION CHEESECAKE
- FLORIDA KEY LIME PIE
GRAHAM CRACKER CRUST
- VALRHONA CHOCOLATE
MOUSSE CAKE
WHIPPED CREAM
- FRESHLY BAKED TOLLHOUSE®
CHOCOLATE CHIP COOKIES
& CHOCOLATE FUDGE BROWNIES
(SERVED FAMILY STYLE)

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RIVER NORTH

59.00 PER PERSON

FIRST COURSE

CHOOSE ONE

- CHOPPED SALAD
OLIVES, EGG, AVOCADO, TOMATO,
BACON, BLUE CHEESE CRUMBLES
- TOMATO BURRATA SALAD
BALSAMIC PEARLS
- SHRIMP COCKTAIL
MUSTARD AND COCKTAIL SAUCES
- GRILLED CALAMARI
GIARDINIERA, ARUGULA
- MARYLAND CRAB CAKE
CORN RELISH, ARUGULA SALAD

ENTRÉE

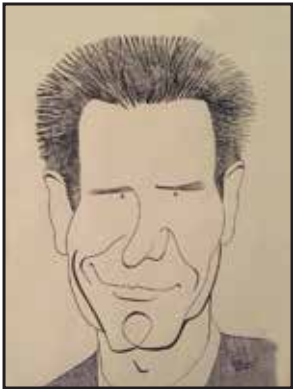
CHOOSE THREE

- CHICKEN ARMANDO
WHITE WINE SAUCE, ASPARAGUS SPEARS
- TERIYAKI GLAZED
NORWEGIAN SALMON
GREEN BEANS
- BACON & SHALLOT
CRUSTED SCALLOPS
SAUTÉED SPINACH
- FILET MEDALLIONS
TOPPED WITH CLASSIC DIANE SAUCE,
MASHED POTATOES
- SEAFOOD SALAD
MIXED GREENS, CALAMARI, SHRIMP, CRAB
- HOUSEMADE SPINACH
& RICOTTA GNOCCHI
TOMATO VODKA SAUCE, PARMESAN
- SKIRT STEAK
PARMESAN CRUSTED RED POTATOES

DESSERT

CHOOSE ONE

- TIRAMISU
MARSCPONE CREAM, ESPRESSO
- FLORIDA KEY LIME PIE
GRAHAM CRACKER CRUST
- HOUSEMADE SEASONAL SORBET



GOLD COAST

69.00 PER PERSON

APPETIZER

CHOOSE TWO (SERVED FAMILY STYLE)

MARYLAND STYLE CRAB CAKE
PAN ROASTED CORN

SHRIMP COCKTAIL
MUSTARD AND COCKTAIL SAUCES

TUNA TARTARE WONTON, AVOCADO

STUFFED MUSHROOMS
RICOTTA, SPINACH, MARINARA SAUCE

HOUSEMADE MEATBALLS
MARINARA SAUCE

BACON WRAPPED SHRIMP
CHIPS & AVOCADO

FIRST COURSE

CHOOSE ONE

CHOPPED SALAD
OLIVES, EGG, AVOCADO, TOMATO, BACON,
BLUE CHEESE CRUMBLES

KALE CEASAR SALAD PARMESAN

WEDGE SALAD BUTTERMILK RANCH,
BACON, TOMATO, BLUE CHEESE

ENTRÉE

CHOOSE THREE

FILET MIGNON
7 OZ., GRILLED ASPARAGUS,
PARMESAN CRUSTED RED POTATOES

AIRLINE CHICKEN BREAST
ROASTED CHICKEN & PEPPERS

CHICKEN ROMANO
FRESH MOZZARELLA, ARUGULA SALAD

NY STRIP
MUSHROOM SAUCE, MASHED POTATOES

MARKET FISH OF THE DAY
ROASTED VEGETABLE RISOTTO

DESSERT

CHOOSE ONE

VANILLA BEAN CRÈME BRÛLÉE
WHIPPED CREAM, SEASONAL BERRIES

SEASONAL BERRIES
WHIPPED CREAM

VALRHONA DARK
CHOCOLATE PUDDING
WHIPPED CREAM, CHOCOLATE PEARLS

PETTERINO'S SWEET TABLE
ASSORTMENT OF MINIATURE DESSERTS
(MINIMUM 35 GUESTS)

LINCOLN PARK

79.00 PER PERSON

*WITH THIS DINNER MENU WE WILL ASK FOR
FINAL MENU SELECTIONS 3 DAYS PRIOR TO EVENT

APPETIZER

CHOOSE TWO (SERVED FAMILY STYLE)

YELLOWFIN TUNA CARPACCIO
SHAVED FENNEL, OLIVES, CITRUS VINAIGRETTE

STEAK TARTARE
CAPERS, DIJON, SHALLOTS, HERB SALAD

SHRIMP & CRAB COCKTAIL

SHRIMP DE JONGHE
PARMESAN CRUSTED ONIONS

600 DAY PROSCIUTTO ANTIPASTI
IMPORTED CHEESES, HOUSEMADE
BREADSTICKS, ARUGULA

FIRST COURSE

CHOOSE ONE

POACHED MAINE LOBSTER
STUFFED AVOCADO

PETITE GREEN SALAD

LOUIS SALAD SHRIMP, LUMP CRAB,
RÉMOULADE SAUCE

MARKET VEGETABLE SALAD

FIG BALSAMIC VINAIGRETTE,
ROASTED CARROTS, BABY BEETS

SPINACH SALAD
SEASONAL FRUIT, PISTACHIOS

GORGONZOLA CHEESE

ENTRÉE

CHOOSE THREE

CEDAR RIVER FARMS PRIME RIBEYE
18 OZ. BONE IN, MASHED POTATOES

VEAL MARSALA
MASHED POTATOES, WILD MUSHROOMS

BERKSHIRE PORK CHOP
CRANBERRY & APRICOT COMPOTE,
ROASTED SEASONAL VEGETABLES

BROILED GROUPER
ROASTED CAULIFLOWER, TOMATOES,
PARMESAN CRUSTED RED POTATOES

DESSERT

CHOOSE ONE

VANILLA BEAN CRÈME BRÛLÉE
WHIPPED CREAM, SEASONAL BERRIES

SEASONAL BERRIES
WHIPPED CREAM

VALRHONA DARK
CHOCOLATE PUDDING
WHIPPED CREAM, CHOCOLATE PEARLS

PETTERINO'S SWEET TABLE
ASSORTMENT OF MINIATURE DESSERTS
(MINIMUM 35 GUESTS)