the LAKEFRONT
RESTAURANT

EVENTS & GROUP DINING

(312) 414-1313
theateronthelake.com
2401 N Lake Shore Drive
Fullerton & the Lakefront
ABOUT

The Lakefront Restaurant provides a casually elegant destination for delicious, seasonal Midwestern fare. Floor to ceiling windows encircle the entire building and offer spectacular views of Lake Michigan and the city skyline. The historic building is a cozy spot in the winter, and the outdoor patio and terrace offer a beautiful atmosphere in the summer months. Enjoy a locally sourced meal and refreshing beverages from a wide selection of menu choices as you relax in a space like no other.

Our lakeside restaurant is an ideal spot for special occasions. Private and semi-private areas are available for up to 50 guests, including outdoor spaces. This brochure outlines our food and beverage options, including seasonally inspired menus and pairings.

To learn more about options for larger events visit our website.

FINE PRINT

Food and beverage minimums may be required based on the date, time, availability, and space(s) reserved for the event. Prices list in this brochure are exclusive of tax and gratuity.

Additional menu selections available and will be billed a la carte. A guaranteed guest count is required seven (7) business days prior to the event. The final bill will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater. A credit card is required to hold reservations. Pricing and availability are subject to change.
FAMILY STYLE LUNCH OPTIONS

Available Monday thru Friday only. Boxed lunches available for an additional $2 per person.

Signature Sandwich/Salad Selection - $18 per guest
- Assortment of sandwiches, kettle chips, assorted cookies and brownies, and your choice of either Rosemary Potato Salad or Honey or Fennel slaw
- Market greens salad or Cesar Salad available for an additional $4 per person
- Seasonal soup available for an additional $4 per person

Sandwiches Options (served halved, choose 3):
- Fried Chicken Sandwich - Lettuce, tomato, ranch, brioche
- Grilled Cheeses - lots of different cheeses, sourdough
- Rare Roast Beef - one year cheddar, horseradish cream, pretzel roll
- The Lakefront BLT - whiskey bacon, bacon fat mayo, tomato, bibb lettuce, grain toast
- Turkey & Gouda - smoked turkey, smoked gouda, rosemary mayo, tomato focaccia
- Veggie & Beet Hummus Wrap - grilled veggies, beet hummus, balsamic fig syrup, wheat wrap

Roasted Chicken - $20 per guest
- Roasted Chicken Thighs with Herbed Bone Broth Gravy
- Roasted Garlic Mashed Potatoes
- Braised Beet Greens
- Market Green Salad
- Assorted Cookies and Brownies

Pasta Table - $19 per guest
- Smoked Gouda Mac and Cheese
- Bucatini with Meatballs and Basil Tomato Marinara
- Caesar Salad
- Roasted Garlic Bread
- Homemade Bread Pudding
FAMILY STYLE DINNER OPTIONS

$47 - select one first course, one second course, one entrée, and one sweet

$56 - select one first course, two second courses, two entrees, one sweet

$64 - select two first courses, two second courses, two entrees, two sweets

**FIRST COURSE**

Assorted Gourmet Breads, Whipped Sea Salt Butter
Arancini’s with Smoked Marinara
Elote Tostada
Shrimp Cakes, Lime Siracha Aioli
Hummus, Carrots, Jicama, Cucumber, Castellaneta Olives, Red Pepper Chimichurri and warmed Pita
Pork & Rice Meatballs, tomato basil marinara, parmesan cheese on garlic toast

**SECOND COURSE**

Guajillo Chicken Salad with Black Beans, Jicama, Scallions, Carrots and Chipotle-Cilantro Ranch, topped with crispy Tortilla Strips
Hummus Salad with Roasted Market Vegetables, Red Pepper Chimichurri Vinaigrette and warmed Pita
Lakefront Salad with Cucumber, Pickled Onions, Cherry Tomatoes and Balsamic Vinaigrette

**ENTREES**

Seared Flank Steak, Red Pepper Chimichurri, Crisp Red Potatoes, Market Vegetables
White Fish, Lemon Caper Sauce, Wilted Spinach, Crispy Cauliflower Parmesan
Seared Chicken Breast with Red Mole, Poblano Rice, Market Vegetables
Bucatini, Meatballs and Brisket Bolognese
Braised Short Ribs over Cacio e Pepe Polenta, Wilted Spinach with Red Onion, Charred Red Pepper Oil and Toasted Pepitas

**SWEETS**

Bread Pudding with Caramel Sauce and Crème Anglaise
Sour Cream Chocolate Caramel Cake Bites
Mixed Berry Cheesecake with Apple Berry Jam
Jumbo Chocolate Chip Smores Cookies
COCKTAIL APPETIZER OPTIONS

$19 per guest - choose three
$24 per guest - choose five
$29 per guest - choose seven

**SMALL BITES**
- Shrimp Cake, Lime Siracha Aioli (v)
- Fresno Pepper Deviled Eggs (v, gf)
- Pork Meatballs, Brisket Bolognese (gf)
- Daisy Cutter BBQ Chicken Skewers, Chipotle Cilantro Ranch
- Lemon Garlic Chicken Skewers, Black Pepper Aioli (gf)
- Elote Tostadas (v)
- Falafel Bites with Dill Tzatziki (gf, v)
- Arancini’s with Smoked Marinara (v)

**A LITTLE HEAVIER**
- Mini Cheeseburgers, Remoulade
- Quinoa Veggie Burger, Remoulade (vg)
- Mini Fried Adobo Buffalo Chicken Sandwiches, Yogurt Ranch
- Mini Flank Steak Sliders, Red Wine Carnalized Onions and Blue Cheese

**GRAZE**
- Roasted Red Salsa and Guacamole Tortilla Chips (gf, vg)
- Crudité, Yogurt Ranch and Blue Cheese Dip (gf, vg)
- Hummus, Carrots, Jicama, Cucumber, Castellaneta Olives, Red Pepper Chimichurri and warmed Pita (vg)
- Three Dip Shrimp Cocktail, Remoulade, Tomato Horseradish and Garlic Butter (gf, vg)
- Cheese Board marinated olives, peppadews and dried fruit + $2 per guest

**SWEETS**
- Chocolate and Vanilla Bread Pudding, Carmel Sauce and Crème Anglaise
- Sour Cream Chocolate Caramel Cake Bites
- Mini Mixed Berry Cheesecakes, Apple Berry Jam
- Mini Tres Leches
FAMILY STYLE
BRUNCH OPTIONS

Starting at $35 per guest, includes coffee and tea service

ENTREES
Select two – additional entrée $8 per guest

Market Veggie Scrambled Eggs (v, gf)
Churro Cinnamon French Toast – orange zest, maple syrup, and vanilla whipped cream (v)
Beer-Braised Brisket Hash & Scrambled Eggs - poblano peppers, red peppers & red onions
Breakfast Nachos – crispy bacon, cheddar, black beans, charred
tresno crema, salsa, cilantro, onions, sliced fresnos, topped with fried eggs
Breakfast Cobb Salad - roasted chicken, hard boiled egg, cucumber, avocado, bacon,
tomatoes, carrots, bourbon blue cheese, red onion, yogurt ranch
Bagels & Loxs

SIDES
Select two – additional sides $5 per guest

Smashed & Fried Red Potatoes (gf, v)
Thick-Cut Nuesk’s Bacon (gf)
Michigan Farms Turkey Sausage (gf)
Old Fashioned Donut Holes (v)
Biscuits & Honey Butter (v)
Sausage Patties (gf)
Veggie Sausage Patties (gf)
Mini Cinnamon Rolls (v)

INCLUDED
Seasonal Fresh Fruit (gf, v)

ADDITIONAL FAVORITIVES
Yogurt Bowl – greek yogurt, granola, seasonal fruit,
apricot honey & golden raisins (v, gf) $5 per guest
BEVERAGE OPTIONS

Hosted bars are available. Hosted bars are billed on consumption and can be customized based on your preferences or budget.

Sparkling toast / $9 per guest

All packages include soft drinks, iced tea, and juices. Upgrades available upon request.

Wine selection rotates seasonally. Full wine list available upon request.

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<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
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<tr>
<td><strong>The Weekend</strong></td>
<td>$30 per guest</td>
<td>$37 per guest</td>
<td>$43 per guest</td>
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<td>Mimosas, Bloody Mary’s, Aperol Spritzes, Select Wines, Draft &amp; Domestic Beers</td>
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<td><strong>The Skyline</strong></td>
<td>$37 per guest</td>
<td>$44 per guest</td>
<td>$49 per guest</td>
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<td>Two Craft Cocktails, Premium Liquors, Select Wines, Domestic &amp; Craft Beers</td>
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<td><strong>Beer &amp; Wine</strong></td>
<td>$28 per guest</td>
<td>$35 per guest</td>
<td>$41 per guest</td>
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<td>Select Wines, Draft, Domestic &amp; Select Craft Beers</td>
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Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption.

Additional charges for dedicated bar set-up, if required.