

# RESTAURANT

# EVENTS & GROUP DINING





(312) 414-1313 theateronthelake.com





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, which ever 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. Coke, Diet Coke, Sprite and Bottle Water available for an additional \$2 per person

# Signature Sandwich/Salad Selection - \$24 per guest

Assorted sandwiches, side salad, kettle chips, assorted cookies

# Sandwiches Options (served halved, choose 3):

- o Fried Chicken Sandwich Lettuce, tomato, ranch, brioche
- o Grilled Cheeses lots of different cheeses, sourdough
- Rare Roast Beef one year cheddar, horseradish cream, pretzel roll
- Nueske's BLT Nueske's bacon, bacon fat mayo, tomato, bibb lettuce, whole grain toast
- Veggie Hummus Wrap grilled vegetables, red pepper hummus, chimichurri, queso fresco, flour tortilla
- o Turkey & Gouda smoked turkey, smoked gouda, rosemary mayo, tomato focaccia
- Veggie & Beet Hummus Wrap grilled veggies, beet hummus, balsamic fig syrup, wheat wrap

# <u> Taco Party - \$18 per guest</u>

Assorted tacos, elote, bacon black beans, and Smore Chocolate Chip Cookies or Banana Foster Bread Pudding

# Taco Options (choose 3):

- o Brisket Taco pickled onion, cilantro, queso fresco
- o Cauliflower Taco grapefruit yum-yum sauce, red cabbage, cilantro, onion
- Chicken Tinga Taco chipotle spiced chicken, avocado, queso fresco, cilantro
- o Brisket Taco pickled onion, cilantro, queso fresco

Add guacamole, salsa, and tortilla chips for \$5 per guest

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# FAMILY STYLE DINNER OPTIONS

\$48 - select one first course, one second course, one entrée, and one sweet \$54 - select one first course, two second courses, two entrees, one sweet \$58- 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 Poached Garlic Butter Shrimp Cocktail with Verde Cocktail Sauce

### 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

Ancho White Fish - Black Bean Corn Salad with Arugula, Pickled Onions Sweet Potato & Black Bean Croquette - Parsnip Puree, Fried Carrots, Carrot Aioli Seared Chicken Breast - Red Mole, Poblano Rice, Market Vegetables Seared Hanger Steak - Red Pepper Chimichurri, Seasoned Smashed Potatoes, Market Vegetables

### SWEETS

Chocolate and Vanilla Bread Pudding Bites with Caramel and Crème Anglaise Sour Cream Chocolate Caramel Cake Bites Mini Cranberry Cheesecakes with Berry Coulis



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# COCKTAIL APPETIZER OPTIONS

\$22 per guest - select three Small Bites, one A Little Heavier \$24 per guest - select three Small Bites, two A Little Heavier \$28 per guest - select four Small Bites, two A Little Heavier

# SMALL BITES

Shrimp Cake, Lime Siracha Aioli (v)

Deviled Eggs with Fresno Peppers and Pickled Red Onion (v, gf) Adobo Buffalo Wings with Yogurt Ranch and Slices Cucumber Adobo Buffalo Cauliflower Bites with Yogurt Ranch and Celery (v) Daisy Cutter BBQ Chicken Skewers, Chipotle Cilantro Ranch Lemon Garlic Chicken Skewers, Black Pepper Aioli (gf) Elote Tostadas (v)

Roasted Red Sala, Sala Verde, Guacamole with tortilla chips (v, vg) Hummus, Carrots, Jicama, Cucumber, Castellaneta Olives, Red Pepper Chimichurri and warmed Pita (vg)

### A LITTLE HEAVIER

Mini Cheeseburgers with One-Year Aged Cheddar and Remoulade Quinoa Veggie Burger with Remoulade (vg) Mini Fried Adobo Chicken Sandwiches with Yogurt Ranch Mini Flank Sliders with Red Wine Carnalized Onions and Blue Cheese

# Additional Options + \$2 per guest

Three Dip Shrimp Cocktail - Verde Cilantro Cocktail Sauce and Herbed Garlic Butter Cheese Board - assorted cheeses, marinated olives, peppadews, whole grain mustard



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# FAMILY STYLE BRUNCH OPTIONS

\$24 - choose one starter & two entrees \$28 - choose two starters & two entrees \$32 - choose two starters & three entrees

Includes Seasonal Fruit. Coffee, Tea & Juice + \$3 per guest

# STARTERS

Old Fashioned Donut Holes Assorted Gourmet Breads - whipped honey butter Mini Cinnamon Rolls - cream cheese frosting Cherry Tomato and Basil Quiche cups

# ENTREES

Market Vegetable 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
Brunch Toast - toasted sunflower and spinach pesto on ciabatta, sausage and fried eggs
Cobb Salad - slow roasted chicken, hard boiled egg, cucumber, avocado, bacon, tomatoes, carrots, bourbon blue cheese, red onion, yogurt ranch
BLT Tacos - Nueske's Bacon, arugula, cherry tomatoes, fresno crema
Chicken Tinga Tacos - slow braised tomato and chipotle chicken, queso fresco, avocado

Scrambled Tacos - scrambled egg, avocado, pickled onion, cilantro, queso fresco Bagels & Lox Board - red onion, capers, arugula, dill, tomato, cucumber + \$2 per guest

# SIDES

Smashed & Fried Red Potatoes (gf, v) Sausage Patties (gf) Thick-Cut Nuesk's Bacon (gf) Veggie Sausage Patties (gf)

# ADDITIONAL FAVORTIVE

Greek yogurt, granola, seasonal fruit, apricot honey & golden raisins (v, gf) + \$3 per guest

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# **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.

	Two Hours	Three Hours	Four Hours
<u>The Weekend</u> Mimosas, Bloody Mary's, Aperol Spritzes, Select Wines, Draft & Domestic Beers	\$30 per guest	\$37 per guest	\$43 per guest
<u>The Skyline</u> Two Craft Cocktails, Premium Liquors, Select Wines, Domestic & Craft Beers	\$37 per guest	\$44 per guest	\$49 per guest
<u>Beer &amp; Wine</u> Select Wines, Draft, Domestic & Select Craft Beers	\$28 per guest	\$35 per guest	\$41 per guest



Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption Additional charges for dedicated bar set-up, if required.



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