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, 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):**
- Fried Chicken Sandwich - Lettuce, tomato, ranch, brioche
- 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
- Turkey & Gouda - smoked turkey, smoked gouda, rosemary mayo, tomato focaccia
- Veggie & Beet Hummus Wrap - grilled veggies, beet hummus, balsamic fig syrup, wheat wrap

**Taco Party - $18 per guest**
Assorted tacos, elote, bacon black beans, and Smore Chocolate Chip Cookies or Banana Foster Bread Pudding

**Taco Options (choose 3):**
- Brisket Taco - pickled onion, cilantro, queso fresco
- Cauliflower Taco - grapefruit yum-yum sauce, red cabbage, cilantro, onion
- Chicken Tinga Taco - chipotle spiced chicken, avocado, queso fresco, cilantro
- Brisket Taco - pickled onion, cilantro, queso fresco

Add guacamole, salsa, and tortilla chips for $5 per guest
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
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
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 FAVORITVE
- Greek yogurt, granola, seasonal fruit, apricot honey & golden raisins (v, gf) + $3 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>
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<tr>
<td>Mimosas, Bloody Mary’s, Aperol Spritzes, Select Wines, Draft &amp; Domestic Beers</td>
<td>$30 per guest</td>
<td>$37 per guest</td>
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<td><strong>The Skyline</strong></td>
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<td>Two Craft Cocktails, Premium Liquors, Select Wines, Domestic &amp; Craft Beers</td>
<td>$37 per guest</td>
<td>$44 per guest</td>
<td>$49 per guest</td>
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<td><strong>Beer &amp; Wine</strong></td>
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<tr>
<td>Select Wines, Draft, Domestic &amp; Select Craft Beers</td>
<td>$28 per guest</td>
<td>$35 per guest</td>
<td>$41 per guest</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.

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