



LAKEFRONT

EVENTS & GROUP DINING













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.

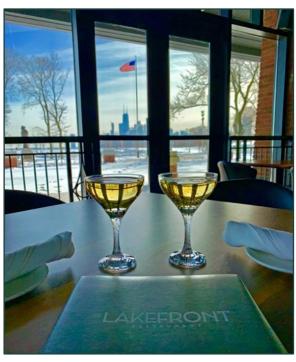
FINE PRINT

Food and beverage minimums may be required based on the date, time, availability, and space(s) reserved for your event. Prices listed in this brochure are exclusive of 11.75% sales tax and 22% service charge.

Additional menu selections available and will be billed a la carte. A guaranteed guest count is required seven (7) 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 in the restaurant Monday thru Friday only. Available Saturday & Sunday for private events.

Buffets available for groups of 20+ for an additional fee.

The Lakeshore Lunch - \$34 per guest

- o Assorted Gourmet Breads with Whipped Butter (v)
- Lakefront Salad with Balsamic Vinaigrette (vg)
- o Roasted Seasonal Market Vegetables (vg)
- Mushroom Risotto OR Pesto Pasta with Cherry Tomatoes (hosts choice of one)
- o Tuscan Creamy Chicken Breast with Spinach OR Chicken Piccata (hosts choice of one)
- Assorted Cookies

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, yogurt ranch, brioche
- o Nueske's BLT Nueske's bacon, bacon fat mayo, tomato, lettuce, whole grain toast
- Veggie Hummus Wrap grilled vegetables, hummus, chimichurri, queso fresco, flour tortilla
- o Mini Skirt Steak Sliders red wine carmelized onions and blue cheese
- o Grilled Cheeses lots of different cheeses, challah

Taco Party - \$18 per guest

Assorted tacos, elote, bacon black beans, and Smore Chocolate Chip Cookies or Vanilla & Chocolate Bread Pudding

Taco Options (choose 3):

- o Brisket Tacos-pickled onion, cilantro, queso fresco
- o Cauliflower Tacos-grapefruit yum-yum sauce, red cabbage, cilantro, onion (v)
- o Chicken Tinga Tacos chipotle spiced chicken, avocado, queso fresco, cilantro
- o Korean Steak Tacos-slaw and chipotle cilantro crema

Add guacamole, salsa, and tortilla chips for \$4 per guest (vg)





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 (v)

Arancini's with Smoked Marinara

Elote Tostadas (gf/v)

Shrimp Cakes, Lime Sriracha Aioli

Ceviche Tostadas with Avocado Crema

SECOND COURSE

Guajillo Chicken Salad with Black Beans, Jicama, Scallions, Carrots and Chipotle-Cilantro Ranch, topped with crispy Tortilla Strips (gf)

Lakefront Salad with Cucumber, Pickled Onions, Cherry Tomatoes and Balsamic Vinaigrette Orchard Salad with Roasted Chicken, Butter Lettuce, Arugula, sliced Apple, dried Cranberries, Blue Cheese, Candied Sunflower Seeds, Balsamic Vinaigrette (gf)

ENTREES

Ancho White Fish - Black Bean Corn Salad with Arugula, Pickled Onions (gf)

Sweet Potato & Black Bean Croquette - Parsnip Puree, Fried Carrots, Carrot Aioli (vg)

Seared Chicken Breast - Red Mole, Poblano Rice, Market Vegetables

Seared Skirt Steak - Chimichurri, Shoestring Potatoes, Lemon Broccolini (gf)

SWEETS

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





<u>COCKTAIL APPETIZER OPTIONS</u>

\$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 Cakes, Lime Sriracha 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 Salsa, Salsa Verde, Guacamole with tortilla chips (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 Skirt Sliders with Red Wine Carnalized Onions and Blue Cheese
Veggie Hummus Wrap with with grilled Market Vegetables, Hummus,
Chimichurri, Queso Fresco, Flour tortilla (v)

Additional Option + \$2 per guest

Cheese Board - assorted cheeses, marinated olives, peppadews, whole grain mustard





FAMILY STYLE BRUNCH OPTIONS

\$24 - choose one starter, two entrees, & one side

\$28 - choose two starters, two entrees, & two sides

\$32 - choose two starters, three entrees, & two sides

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

STARTERS

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

ENTREES

Market Fresh Scrambled Eggs (v, gf)

Churro Cinnamon French Toast - orange zest, maple syrup, and vanilla whipped cream (v)

Beer-Braised Brisket Hash - poblano peppers, red peppers, red onions, and potatoes

Brunch Toast - toasted sunflower and spinach pesto on ciabatta, sausage and fried eggs

BLT Tacos - Nueske's Bacon, arugula, cherry tomatoes, fresno crema

Scrambled Tacos - scrambled egg, avocado, pickled onion, cilantro, queso fresco

Chicken Tinga Tacos - slow braised tomato and chipotle chicken, queso fresco, avocado

Cobb Salad - slow roasted chicken, hard boiled egg, cucumber, avocado, bacon, tomatoes,

carrots, bourbon blue cheese, red onion, yogurt ranch

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





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
The Weekend Mimosas, Bloody Mary's, Aperol Spritzes, Select Wines, Draft & Domestic Beers	\$30 per guest	\$37 per guest	\$43 per guest
<u>The Skyline</u> Premium Liquors, Select Wines, Draft, Domestic & Craft Beers	\$37 per guest	\$44 per guest	\$49 per guest
Beer & Wine 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.



