

Private Events Lunch Menu Selections

**WE HAVE FOUR SET MENUS FOR YOU TO CHOOSE FROM,
ALL RANKED IN ORDER OF PRICE PER PERSON, AS WELL AS A BUFFET OPTION**

First...

CHOOSE WHICH MENU BEST SUITS YOUR NEEDS

Next...

MAKE SELECTIONS WITHIN THAT MENU FOR YOUR GUESTS,
INCLUDING APPETIZERS, SALAD, SIDE DISHES AND DESSERT

Finally...

CHOOSE THE ENTRÉE SELECTIONS THAT YOUR GUESTS WILL
THEN GET TO CHOOSE FROM ON SITE.

YOUR GUESTS WILL THEN BE ABLE TO CHOOSE THEIR OWN
ENTRÉE AND TEMPERATURE THE NIGHT OF THE DINNER

SPECIAL NEEDS AND REQUESTS CAN ALWAYS BE ACCOMMODATED.

Private Events Franklin Lunch Menu

Entrée Choices

(PLEASE CIRCLE **FIVE** OPTIONS)

BLACKENED CHICKEN BREAST

SERVED OVER MIXED GREENS, RED PEPPERS,
ENDIVE, GOAT CHEESE AND SUN-DRIED
TOMATO VINAIGRETTE

CHICKEN SALAD BOWL

DICED CHICKEN BREAST TOSSED WITH MIXED
GREENS, JULIENNE GRANNY SMITH APPLES,
CANDIED WALNUTS, CRUMBLLED BLEU CHEESE
AND AN APPLE PANCETTA DRESSING

KINZIE COBB

CHOPPED ICEBERG LETTUCE, SMOKED TURKEY,
CUCUMBERS, TOMATOES, BACON AND
MUSHROOMS, TOSSED WITH OUR HOUSE RANCH
DRESSING AND CRUMBLLED BLEU CHEESE

KINZIE BURGER

HALF-POUND SIRLOIN BURGER WITH YOUR
CHOICE OF CHEDDAR, SWISS, MOZZARELLA OR
MONTEREY JACK, SERVED WITH STEAK FRIES

PASTRAMI REUBEN

HOT PASTRAMI ON DARK RYE WITH SAUERKRAUT
AND OUR REUBEN DRESSING,
SERVED WITH STEAK FRIES

TURKEY CLUB

SMOKED TURKEY, BACON, AVOCADO,
SLICED RED ONION, LETTUCE, TOMATO AND
HORSERADISH MAYO ON DARK RYE,
SERVED WITH STEAK FRIES

PRIME RIB SANDWICH

COOKED TO PERFECTION AND TOPPED WITH
LETTUCE, TOMATO AND RED ONION,
SERVED ON EGG BREAD, WITH STEAK FRIES

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

HOT BUTTERED RUM CHEESECAKE

PANNA COTTA

FLOURLESS CHOCOLATE CAKE

\$21.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda Tea and Coffee*

Private Events Hubbard Lunch Menu

Salad Choices

(PLEASE CIRCLE ONE OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES, CARROTS AND CUCUMBERS, DRESSED WITH OUR HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE CAESAR DRESSING, TOPPED WITH PARMESAN CHEESE AND TOASTED CROUTONS

Entrée Choices

(PLEASE CIRCLE FOUR OPTIONS)

BOWTIE PASTA

WITH DICED GRILLED CHICKEN, PROSCIUTTO, TOMATOES, MUSHROOMS, RED PEPPERS, IN A FRESH BASIL CREAM SAUCE

ROCK SHRIMP RISOTTO

WITH ASPARAGUS, WILD MUSHROOMS AND A WHITE WINE BROTH

GRILLED MEATLOAF

SERVED WITH OUR FAMOUS BACON AND SCALLION POTATOES

CHICKEN POT PIE

DICED CHICKEN, PEAS, CORN, ZUCCHINI, YELLOW SQUASH, PEPPERS, CARROTS, ONIONS TOPPED WITH A FLAKY PUFF PASTRY

CHICKEN BREAST PARMESAN

SERVED WITH SPAGHETTI AND MARINARA SAUCE

JALAPENO BARBEQUED PORK TENDERLOIN

SERVED WITH A SPICY SLAW

HERB CRUSTED SALMON

SERVED WITH STEAMED BROCCOLI AND A WHOLE GRAIN MUSTARD SAUCE

\$23.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

Freshly Baked Bread & Butter

Soda Tea and Coffee

Dessert Choices

(PLEASE CIRCLE ONE OPTION)

CRÈME BRULÉE

DECADENT CHOCOLATE CAKE

PANNA COTTA

Private Events LaSalle Lunch Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

PEPPERCORN CRUSTED
TENDERLOIN SKEWERS

CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI

WILD MUSHROOM &
GORGONZOLA CHEESE STRUDEL

SALMON MOUSSE CUPS

BRUSCHETTA

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD
MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD
FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

BEEF TENDERLOIN MEDALLIONS
WITH A MUSHROOM CABERNET DEMI-GLAZE
ON A BED OF BACON AND SCALLION
SMASHED POTATOES

10 OZ. PRIME RIB
SERVED WITH A HORSERADISH CREAM SAUCE

HERB CHICKEN BREAST

FRESH CATCH OF THE DAY

BOWTIE PASTA

WITH A BASIL CREAM SAUCE AND GRILLED
VEGETABLES (VEGETARIAN OPTION)

Dessert Choices

(PLEASE CIRCLE **ONE** OPTION)

CRÈME BRULÉE

DECADENT CHOCOLATE CAKE

PANNA COTTA

Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

CRISPY ONION RINGS

RANCH CUT FRIES

GRILLED VEGETABLES

BROCCOLI & HOLLANDAISE SAUCE

\$29.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

Includes

*Freshly Baked Bread & Butter
Soda Tea and Coffee*

Private Events Buffet Lunch Menu

Appetizer Choices

(PLEASE CIRCLE **TWO** OPTIONS)

BRUSCHETTA

**WILD MUSHROOM &
GORGONZOLA STRUDEL**

**SESAME CRUSTED CHICKEN SKEWERS
SERVED WITH A SOY BUERRE BLANC**

**CRISPY CALAMARI
SERVED WITH MARINARA & SPICY AIOLI**

Salad Choices

(PLEASE CIRCLE **ONE** OPTION)

CHOPHOUSE SALAD

MIXED GREENS TOPPED WITH TOMATOES,
CARROTS AND CUCUMBERS, DRESSED WITH OUR
HOUSE BALSAMIC VINAIGRETTE

CAESAR SALAD

FRESH ROMAINE TOSSED WITH OUR HOUSE
CAESAR DRESSING, TOPPED WITH PARMESAN
CHEESE AND TOASTED CROUTONS

Entrée Choices

(PLEASE CIRCLE **THREE** OPTIONS)

STEAK RISOTTO

WITH DICED PRIME RIB,
WILD MUSHROOMS AND ASPARAGUS

PENNE PASTA

WITH DICED GRILLED CHICKEN, MUSHROOMS,
RED ONIONS, AND SPINACH IN A
GORGONZOLA CREAM SAUCE

PORTOBELLO RAVIOLI

WITH ASPARAGUS, DICED TOMATOES,
AND GOAT CHEESE IN A MARSALA CREAM SAUCE

BOWTIE PASTA

WITH DICED GRILLED CHICKEN, PROSCIUTTO,
TOMATOES, MUSHROOMS, RED PEPPERS AND A
FRESH BASIL CREAM SAUCE

CHICKEN BREAST PARMESAN

SERVED WITH SPAGHETTI AND MARINARA SAUCE

Dessert Matter

ASSORTED COOKIES

MINIATURE CHOCOLATE CAKES

MINIATURE CRÈME BRULEES

\$25.95++

PER PERSON

(++ INDICATES SALES TAX AND 20% GRATUITY)

*Includes
Freshly Baked Bread & Butter
Soda Tea and Coffee*