

# *Private Events Lunch Menu Selections*

---

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

*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**

**\$22.95++**

**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

### **KINZIE'S ROASTED CHICKEN BREAST**

BREAST OF CHICKEN MARINATED IN HONEY MUSTARD SAUCE, SEARED TO PERFECTION, SERVED WITH A MUSHROOM MEDLEY AND NATURAL PAN JUS

**\$27.95++**  
**PER PERSON**

(++ INDICATES SALES TAX AND 20% GRATUITY)

### **JALAPENO BARBEQUED PORK TENDERLOIN**

SERVED WITH A SPICY SLAW

### **HERB CRUSTED SALMON**

SERVED WITH STEAMED BROCCOLI AND A WHOLE GRAIN MUSTARD SAUCE

## *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

### Side Dish Choices

(PLEASE CIRCLE **TWO** OPTIONS)

CRISPY ONION RINGS

RANCH CUT FRIES

GRILLED VEGETABLES

BROCCOLI & HOLLANDAISE SAUCE

### 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

**\$36.95++**

**PER PERSON**

(++ INDICATES SALES TAX AND 20% GRATUITY)

*Includes*

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