

roanoke

135 W Madison • Chicago, Illinois 60602 • 312.940.3761

Hors d'Oeuvres Selections

All passed hors d'oeuvres have a minimum order of one dozen.

Passed Cold

Herbed Goat Cheese, Roasted Mushroom Crostini \$30/dozen \$2.50 ea.

Chipotle Deviled Eggs, Avocado Salsa, Tobacco Onions \$30/dozen \$2.50 ea.

Smoked Salmon Crostini - Egg, Capers, Red Onion, Dill Crème Fraiche \$48/dozen \$4.00 ea.

Tuna Poke, Marinated Tuna, Ginger, Soy, Garlic, Plantain Chip \$48/dozen \$4.00 ea.

Hot

Southern Fried Chicken with Cheddar Cheese Biscuit \$36/dozen

Hearth Baked Meatballs, House Made with Beef, Lamb and Sunday Gravy \$36/dozen

Rotisserie Porchetta Taster, Gruyere, Charred Scallion Aioli, House Pickles, Ciabatta \$48/

dozen Pastrami on Rye Taster, Gruyere, Jezebel Mustard, Creamy Cole Slaw \$48/dozen

Petite Griddled Cheeseburger Slider, Cheddar Cheese, Garlic Aioli, Pickles \$36/dozen

Braised Oxtail Taquitos - House Made Tortilla, Mole, Oaxaca Queso \$36/dozen

Grilled Lamb Kabob, Grilled Naan Bread, Hummus, Yogurt \$48/dozen

Fried Mac & Cheese Bites, Broccoli Bread Crumbs, Pomodoro Red Sauce \$36/dozen

Petite Griddled Jumbo Lump Crab Cakes, "Louis" Remoulade \$48/dozen

Stationed Hors d' oeuvres

Hummus & Olive Tapenade, Hummus, Warm Olive Tapenade,

Grilled Naan Bread, Shaved Vegetables \$3 per person

Artisanal Meat & Cheese Board – Chefs Daily Selection, House Pickles,

French Baguette add \$5 per person

Caprese Hearth Oven Pizza, Mozzarella, Roasted Tomato, Garlic, Basil \$13 ea.

New Haven White Clam Pizza – bacon, garlic, pecorino \$13 ea.

Salumi & Roasted Mushroom – mozzarella, pomodoro sauce \$14

Pizza of the Moment – Chef's selection

Menus subject to change without notice before selections are made.

Roanoke Private Dining | Special Events | Catering

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ALL DAY MEETING PACKAGE

\$55 exclusive of tax and gratuity

Continental Breakfast

Seasonal Fruit Platter
Assorted Bagels with Cream Cheese, House Made Preserves, Whipped Butter
Roanoke Yogurt Parfait
House Made Assorted Muffins and Firecake Donuts
Cranberry, Apple Juice, Fresh Squeezed Orange Juice
Coffee and Hot Tea

Stationed Lunch

(Choose One)

Chef's Seasonal Market Salad, Mixed Greens, Shaved Vegetables, Pecans,
Honey Sherry Vinaigrette
Caesar Salad – Romaine, Traditional House Made Caesar Dressing & Garlic Croutons
Soup of the Day or Clam Chowder

(Choose Two Sandwiches)

Curry Chicken Salad, Toasted Pecans, Grapes, Apples, Croissant
Maple Brined Turkey, Rotisserie Turkey Breast, Beeler's Bacon, Lettuce,
Tomato, Avocado, French Baguette
Italian Sandwich, Provolone, Smoked Ham, Salami, Prosciutto,
Roasted Sweet Peppers, Mostarea Mustard, Ciabatta
Rotisserie Prime Rib, St Louis Pizza Cheese, Horseradish Sauce, House Giardineira, Bollo Roll

A Little Something Sweet

Chef's Selection

Afternoon Snack

Nosh Plate, Olive Tapenade, Hummus, Pickled Vegetables

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Continental Breakfast

\$20 exclusive of tax and gratuity

Seasonal Fruit Platter
Roanoke Yogurt Parfait
Assorted Bagels with Cream Cheese, House Made Preserves, Whipped Butter
House Made Assorted Muffins and Firecake Donuts
Cranberry, Apple Juice, Fresh Squeezed Orange Juice
Coffee and Hot Tea

Hot Breakfast/Brunch

\$32 exclusive of tax and gratuity

Seasonal Fruit Platter
Roanoke Yogurt Parfait
Assorted Bagels with Cream Cheese, House Made Preserves, Whipped Butter
House Made Assorted Muffins, Firecake Donuts
Scrambled Eggs with Fine Herbs
Beeler's Bacon or Butcher & Larder Pork Sausage
French Toast or Brown Butter Pancakes, Blueberry Maple Syrup
Cranberry, Apple Juice, Fresh Squeezed Orange Juice
Coffee and Hot Tea

Breakfast Enhancements

House Cured Salmon, Egg, Cream Cheese, Capers, Red Onion *add \$8*
Breakfast sandwich – Scrambled Egg, Ham, Cheddar, Gruyere, Croissant *add \$4*

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LASALLE LUNCH PACKAGE (2 Course)

\$28 exclusive of beverage, tax and gratuity

First Course (select one)

Clam Chowder or Soup of the Day

Chef's Market Salad, Mixed Greens, Shaved Vegetables, Pecans,
Honey Sherry Vinaigrette

Second Course (select two)

Curry Chicken Salad, Toasted Pecans, Grapes, Apples, Croissant

Rotisserie Chicken, Gunthorp Farms Raised Chicken, Marble Potatoes,
Brussel Sprouts, Country Gravy

Rigatoni Pasta, Butternut Squash, Baby Kale, Ricotta, Pomodoro

Salmon Caesar Salad, Romaine, Traditional House Made Dressing & Garlic Croutons

A Little Something Sweet (additional \$5)

Chef's Selection (served family style)

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MADISON LUNCH PACKAGE (3 Course)

\$34 exclusive of beverage, tax and gratuity

First Course (select 1)

Clam Chowder

Chef's Market Salad, Mixed Greens, Shaved Vegetables, Pecans,
Honey Sherry Vinaigrette

Caesar Salad, Romaine, Traditional House Made Caesar Dressing & Garlic Croutons

Second Course (select 3)

Rotisserie Chicken, Gunthorp Farms Chicken, Marble Potatoes,
Brussel Sprouts, Country Gravy

Hanger Steak Panzanella Salad, Heirloom Tomatoes, Cucumber, Pickled Onion, Avocado,
House Made Ricotta, Merlot Vinaigrette

Pastrami on Rye, Pastrami, Gruyere, Jezebel Mustard, Creamy Coleslaw, Pickles

Farroe Island Scottish Salmon – Hearth Roasted Potatoes, Roasted Beets,
Heirloom Carrots, Dill Crème, Fraiche

A Little Something Sweet (select 1)

Banana Foster Bread Pudding
Bourbon Caramel, Vanilla Ice Cream

Lemon Berry Pound Cake
Lemon Curb, Fresh Berries, Cornmeal Pound Cake

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LANDMARK DINNER PACKAGE (3 Course)

\$55 exclusive of beverages, tax and gratuity

First Course (select 1)

Chef's Seasonal Market Salad, Mixed Greens, Shaved Vegetables, Pecans,
Honey Sherry Vinaigrette
Clam Chowder or Soup of the Day

Main Course (select 3)

Seasonal Vegetable Risotto, Arborio Rice, Seasonal Vegetables, Fresh Parmesan

Rotisserie Chicken, Gunthorp Farms Chicken, Marble Potatoes,
Brussel Sprouts, Country Gravy

Farroe Island Scottish Salmon, Hearth Roasted Potatoes, Beets, Heirloom Carrots,
Dill Crème Fraiche

Hanger Steak, Herb Roasted Potatoes, Roasted Vegetables, Bordelaise Sauce

Grilled Filet Mignon, Smashed Potatoes, Brussel Sprouts *add \$10*

A Little Something Sweet

Chef's Selection (served family style)

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ROANOKE DINNER PACKAGE (4 Course)

\$65 exclusive of beverages, tax and gratuity

Starter (select one)

Hearth Oven Pizza (*served family style – select one*)

Serrano Ham & Peach, Caprese Burrata, New Haven White Clam

or

Griddled Jumbo Lamp Crab Cake, Remoulade, Greens, Lemon Vinaigrette *add \$3*

Second Course (*select 1*)

Salt Roasted Beets & Burrata, Baby Kale, Fennel, Orange, Sherry Vinaigrette

Chef's Seasonal Market Salad, Mixed Greens, Shaved Vegetables, Pecans,
Honey Sherry Vinaigrette

Clam Chowder or Soup of the Day

Main Source (*select 3*)

Roasted Branzino, Lemon, Rosemary, Thyme, Roasted Marble Potatoes, Market Salad

Farroe Island Scottish Salmon, Hearth Roasted Potatoes, Roasted Beets, Heirloom Carrots,
Dill Crème Fraiche

Rotisserie Chicken, Gunthorp Farms Chicken, Marble Potatoes, Brussel Sprouts, Country Gravy

NY Strip, Center Cut, Certified Angus, Smashed Potatoes, Hearth Roasted Mushrooms *add \$10*

Grilled Prime Ribeye, Smashed Potatoes, Brussel Sprouts *add \$10*

A Little Something Sweet (*select 1*)

Banana Foster Bread Pudding

Bourbon Caramel, Vanilla Ice Cream

Lemon Berry Pound Cake

Lemon Curb, Fresh Berries, Cornmeal Pound Cake

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