

OPEN KITCHENS
Serving the Best

Open Kitchens
**PRIVATE
EVENT
MENU**



1161 West 21st St
Chicago, Illinois 60608
312.666.5335
www.openkitchens.com

Lunch & Dinner

Buffet Menu

Buffet menus include lemonade, iced tea, coffee, and hot tea; add cookies \$2.00; add carrot cake or brownies with ice cream \$3.00

Dinner Buffets add \$5.00pp

Tax and 22% gratuity are not included; Minimum 25pp; Prices subject to change

ALL AMERICAN BUFFET \$23

Grilled hot dogs, hamburgers & brats served with potato & pasta salad; add chicken \$3.00

HOT BUFFET \$29

Marinated chicken breast, sliced beef Italian with crusty Italian bread or lunch rolls, roasted or mashed potatoes & chef's vegetable add tossed salad \$3

MEXICAN BUFFET \$28

Steak and chicken fajitas with black beans, Mexican rice, chips, salsa, guacamole, sour cream, chihuahua cheese with flour or corn tortillas

PASTA BUFFET \$26

Italian sausage served with your choice of pasta and either meat, marinara or alfredo sauce. Served with garlic bread or breadsticks & tossed salad

BACKYARD BUFFET \$30

Pulled pork or pulled chicken, smoked brisket, served with assorted rolls, baked beans and your choice of tossed salad or coleslaw

DELI BUFFET \$22

Fresh sliced turkey, roast beef, ham & salami served with assorted breads and rolls, homemade potato salad and your choice of tossed salad or homemade coleslaw add: tuna, chicken salad, egg salad \$3.00

TRIO OF SALADS BUFFET \$27

Select three salads from listed selection. Includes fresh fruit tray, and assorted rolls

Asian chicken with crispy wontons, almonds & sesame ginger dressing

Spinach Cranberry grilled chicken with red onion, candied walnuts, feta oranges & raspberry vinaigrette

Grilled chicken Caesar with shaved Parmesan & homemade croutons

Spinach with bacon, mushrooms, almonds & balsamic vinaigrette or honey Dijon dressing

Pasta with grilled shrimp and vegetables

Breakfast

BREAKFAST

- A. Bagels, cream cheese, assorted donuts & pastries. \$17
- B. Homemade French toast, bacon & sausage. \$20
- C. Scrambled eggs, bacon, sausage, potatoes, muffins, bagels & cream cheese. \$23
Add French Toast \$3
- D. Add Omelet Station \$8pp

Plated Options

Plated menus include lemonade, iced tea, coffee, and hot tea; children's meals available \$13

Dinner Pricing Add \$5.00

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ENTREES

Filet Mignon 8 oz.	\$34
New York Strip 10 oz.	\$30
Rib Eye 10 oz.	\$29
8oz.	\$29
Salmon 8 oz.	\$26
Mahi Mahi 8 oz.	\$26
Grilled Chicken Breast	\$25
Marsala, Limone, Picatta,	\$25
Bone-in Roasted Herb Chicken	\$25
Chicken Vesuvio	\$26

PASTAS

All pasta entrees include garlic breadsticks, salad & dessert;

Dinner Pricing Add \$4

Pasta Bolognese	\$22
Pasta Marinara Pomodoro	\$23
Fettuccine Alfredo	\$23
Lasagna Vegetable	\$23
Lasagna Meat	\$24

Add chicken or shrimp \$4

Plated Accompaniments

STARCH

Baked, Garlic Mashed, Twice
Baked, Tri Color Pasta, or
Roasted Herb Potatoes, Wild Rice
Pilaf

VEGETABLE

Green Beans, Medley, Steamed
Broccoli, Grilled Asparagus,
Sautéed Zucchini & Tomatoes

SALAD

Garden, Spring Mix or Caesar

DESSERT

Vanilla or Chocolate Ice Cream,
Carrot Cake, Brownies, Lemon
Bars

SALADS

All salads include garlic breadsticks & dessert

Chicken Caesar	\$22
Chicken Greek	\$22
Chicken Garden	\$22
Southwest Chicken	\$23
Asian Chicken	\$23
Spinach Cranberry Chicken Cobb	\$25

Appetizers

All Prices are for 100 pieces each

Tax and 22% gratuity are not included;
Minimum 25pp; Prices subject to change

Cocktail Hour – budget 4 to 5
bites per person per hour
Heavy Appetizers – budget 6
to 8 bites per hour

Mini Beef Wellington	\$350
Meatballs	\$250
Chicken Satay	\$300
Chicken Wings	\$275
Crab Cakes	\$375
Egg Rolls	\$250
Breaded Shrimp	\$300
Italian Stuffed Mushrooms	\$300
Coconut Shrimp	\$325
Bacon Wrapped Figs	\$300
Spinach & Cheese Phyllo	\$275
Brie Cheese Puffs	\$250
Tomato Basil Bruschetta	\$300
Mini Quiche	\$250
Mini Quesadilla	\$250
Mini Pizzas	\$250
Mini Beef Sliders	\$350
Beef Empanada	\$250
Black Bean & Cheese Empanada	\$250
Antipasto or Mediterranean Platter	\$400
Crudites with Dip Artichoke	\$325
Domestic Cheese Trap	\$400
Imported Cheese Tray	\$450

Bar Services

Bar service is additional, tax & 22% gratuity are additional, a room fee may apply if minimums are not met.

Pricing is subject to change. Applicable tax and 20% service charge not included.

Open Bar Packages

Tax and gratuity are not included; Minimum 25pp; Prices subject to change

BEER, WINE & SODA PACKAGES

1 Hour	\$18pp
2 Hours	\$24pp
3.5 Hours	\$30pp

FULL HOUSE BAR

With Call Brands, such as: Skyy, Beefeater, Jim Beam, Seagram's Cutty Sark, CC, VO, Bacardi Rum, Domestic Bears, All House Brands and Wines

1 Hour	\$22pp
2 Hours	\$26pp
3.5 Hours	\$34pp

PREMIUM BAR

With Call Brands, such as: Absolute, Ketel One, Grey Goose & Belvedere Vodkas, Tanqueray Gin, Jack Daniel's, Dewars Scotch, All Bacardi and Meyer's Rums, Knobs Creek & Maker's Mark Bourbon, Brandy, Liqueurs, Domestic & Imported Beers, all Wines, etc.

1 Hour	\$24pp
2 Hours	\$30pp
3.5 Hours	\$36pp

Upscale Martinis are available for an extra \$7.00 per guest with package

CASH BAR

Cash Bar pricing applies, per drink basis. All brands available. A bartender fee may apply.

Wine by the bottle from	\$23 - \$30
Wine by the glass from	\$8 - \$10
Domestic Beer 12 oz. glass	\$8
Domestic Beer 16 oz. aluminum from	\$5 - \$8
Import Beer 16 oz. can from	\$7 - \$9
Drought beer from	\$8 - \$9
House mixed drinks	\$9

TAB BAR

Paid by the host, based on consumption. Cash bar pricing applies, per drink basis. Ask for current price list. All brands available. A bartender fee may apply.