



# Citadel Chicago Special Events Menu

**Restaurant Associates**  
HOSPITALITY EXCELLENCE  
PREMIER CLIENTS

# LUNCH MENU

---

## **Select Hot Lunch Buffet**

\$25.00 per guest

Minimum of 6 guests

### **Lunch Buffet #1:**

Baby Spinach Salad, Poached Pear, Gorgonzola, Walnuts, Balsamic Vinaigrette

Five Grain Salad

Braised Short Ribs, Balsamic Roasted Mushrooms, Cipollini Onion

Grilled Chicken Breast, Crushed Plum Tomatoes, Roasted Garlic, Basil

Rosemary Roasted Fingerling Potatoes

Baby Carrots, Honey – Black Pepper Butter

Assorted Miniature Desserts & Cookies

### **Lunch Buffet #2:**

Baby Romaine, Shaved Market Vegetables, Grated Asiago, Lemon Vinaigrette

Wheat Berry, Quinoa, Charred Corn Salad

Grilled Chicken Breast, Wild Mushrooms, Marsala Sauce

Sautéed Salmon, Olives, Capers, White Wine, Sun Dried Tomato

Smashed Yukon Gold Potatoes, Goat Cheese, Chives

Roasted Broccolini, Grape Tomatoes, Garlic Confit

Assorted Miniature Desserts & Cookies

### **Lunch Buffet #3:**

Chef's Choice of Two Seasonal Salads, Two Proteins, Two Sides, Assorted Breads and Rolls, Assorted Miniature Desserts & Cookies

*\*Seasonal options are available upon request. Price does not reflect linens, floral arrangements or other décor. Please discuss these options with your event planner.*

lunch menu



# LUNCH MENU

---

## **Plated Lunch Service**

Three Course Plated Lunch

Includes Bottled Beverage and Coffee Service

\$50.00 per guest

## **First Course**

(Select one)

Corn Chowder, Smoked Bacon

Kale Salad, Candied Pecans, Citrus,  
Spicy Grapefruit Yogurt Dressing

Bibb Lettuce, Toasted Hazelnuts,  
Maytag Blue Cheese, Dijon Vinaigrette

Wedge of Romaine Lettuce, Bacon, Charred Tomato,  
Herb Dressing

Mixed Lettuce Greens, Haricots Verts, Roasted Tomatoes,  
Goat Cheese, Croutons, Herb Dressing

## **Main Course**

(Select one)

Lemon Thyme Roast Chicken Breast, Fingerling Potato, English Peas,  
Small Onions

Chicken Milanese, Wild Arugula, Parmesan Reggiano,  
Lemon Relish

Grilled Shrimp, Nicoise Salad, Potato, Haricot Verts, Tomato,  
Olive, Fennel

Miso Soy Glazed Salmon, Forbidden Black Rice, Bok Choy,  
Shiitake Mushrooms

Grilled Beef Tenderloin, Crisp Fingerling Potato, Zucchini,  
Horseradish Sauce

Mushroom Risotto, Goat Cheese, Herbs

## **Desserts\***

(Select one)

Opera Torte

Raspberry Mousse

Chocolate Bomb

Fresh Fruit Tart

*\* Seasonal options are available upon request. Price does not reflect linens, floral arrangements or other décor. Please discuss these options with your event planner.*

lunch menu



# DINNER MENU

## **Dinner Service**

Includes Half Hour Reception Four Passed Hors D' Oeuvres  
Three Course Dinner  
\$55.00 per guest

## **Starters**

(Select one)

Beet Salad, Spiced Pecans, Stilton and Myer Lemon Vinaigrette

Chopped Vegetable Salad, Baby Carrots, Morning Radish,  
Aged Balsamic

Pan Seared Scallops, Potato Leek Broth, Herb Puree

Curry Sweet Potato Soup, Sweet Potato Puree, Grilled Scallions

Roasted Asparagus, Toasted Hazelnuts, Frisee Salad, Sherry  
Vinaigrette

## **Entrees**

(Select one)

Pan Roasted Chicken Breast, Farro, Braised Garlic Spinach, Golden  
Raisin, Natural Jus

Wood Grilled Tenderloin, Roasted Garlic Mash, Seasonal Baby  
Vegetables, Red Wine Sauce

Char-Grilled Beef Strip Loin, Horseradish Potato Puree, Mushrooms,  
Semi Dried Tomato, Mushroom Sauce

Beef Tenderloin, Wild Mushrooms, Roasted Fingerling Potatoes,  
Asparagus

Poached Scottish Salmon, Creamed Pearl Barley, Asparagus, Chive  
Sauce

Miso Cod, Carrot Puree, Edamame, Candied Carrots

Mushroom Ravioli, Fennel, Preserved Lemon, Roasted Carrot Broth

Pan Roasted Halibut, Cauliflower Puree, Grilled Scallion, Shimeji  
Mushrooms, Salsa Verde

## **Desserts\***

(Select one)

Opera Torte

Raspberry Mousse

Chocolate Bomb

Fresh Fruit Tart

*\*Seasonal options are available upon request. Price does not reflect linens, floral arrangements or other décor. Please discuss these options with your event planner*

dinner menu



# RECEPTION MENU

---

## Cocktail Receptions

All prices listed below include soft drinks, aqua frescas, and food for two hours.

### Package #1

\$12.00 per guest

House Made Tortilla Chips, Assorted House Made Salsas and Guacamole

### Package #2

\$16.00 per guest

International and Domestic Cheese Display with Crostini and Flatbreads  
Garden Crudités with Creamy Stilton, Herbed Ranch and Sauce Vert Dips

### Package #3

\$20.00 per guest

International and Domestic Cheese Display with Crostini and Flatbreads  
Bruschetta Station with Tomato Mozzarella, Olive Tapenade, White Bean & Prosciutto  
A choice of Six Passed Hors D'Oeuvres/3 Hot and 3 Cold

You can customize your reception by adding any of the below stations to the above packages. Prices listed must be added to the above package price

If the station requires a dedicated attendant or chef, an additional \$20.00 per hour attendant charge will apply.

### Asian Table

\$25.00 per guest

Crispy Sesame Chicken, Hoisin BBQ Sauce  
Vegetable Spring Rolls  
Soba Noodle Salad in Bamboo Cups  
Assorted Sushi Platter

### Tuscan Table

\$25.00 per guest

Grilled Vegetables, Balsamic Reduction  
Shaved Prosciutto de Parma, Sweet Melon  
Marinated Olives  
Mini Beef Meatballs, Arrabiatta Sauce  
Flatbreads, Focaccia

### American Table

\$25.00 per guest

Mini Cheeseburger Sliders  
Mini Pulled Pork Sandwiches, Buttermilk Biscuits  
Mac and Cheese Bites  
Buffalo Wings, Blue Cheese, Celery and Carrot Sticks

reception menu



# MENU

---

## **Passed Hors D'Oeuvres Selections**

Grilled Vegetable Bruschetta, Smashed Chickpeas, Ricotta Salata

BBQ Chicken, Roasted Peaches, Blue Cheese, Pistachio

Pea and Mint Hummus, Roasted Corn, Spiced Pita Crisp

Poached Shrimp, Aguachile Sauce, Cucumber

Crispy Pork Belly Skewer, Smoked Bacon, Hoisin Sauce

Watermelon, Feta, Prosciutto, Balsamic Reduction

Mini New England Style Lobster Roll

Vegetable Spring Roll, Spicy Sesame Sirachi Mayo

Mini Crab Cake, Old Bay Aioli

Chicken Empanada, Avocado Lime Puree

*\*Seasonal options are available upon request. Price does not reflect labor, linens, floral arrangements or other décor. Please discuss these options with your event planner*

## **Stationary Snack Add Ons**

Spiced Nuts

Truffle Popcorn

Cinnamon Almonds

Spicy Cashews

Wasabi Peas

Plantain Chips, Chili Salsa

Parmesan Cheese Straws

Herbed Pretzel Mix

1 selection      \$3.00 per person

3 selections     \$6.00 per person

reception menu

