

EATERY \& MARKET
EVENTS \& CATERING
WINTER/SPRING 2024

CANAL STREET EATERY IS EVERYONE'S NEW FAVORITE SPOT FOR CORPORATE HAPPY HOURS, DINNERS, NETWORKING EVENTS OR COMPANY WIDE HOLIDAY EVENTS.

ON THE WEEKEND, HAVE THE ENTIRE RESTURAUNT PRIVATE FOR BIRTHDAY DINNERS, BRIDAL SHOWERS, REHEARSAL DINNERS, ECT.

OUR TEAM WILL WORK WITH YOU TO ENSURE EVERY DETAIL FROM THE BEVERAGE MENU, TO THE SELECTION OF FOOD IS JUST WHAT YOU ENVISION FOR YOUR EVENT! GUESTS WILL BE WOWED FROM THE MOMENT THEY ARRIVE UNTIL LAST CALL!


## @ CANAL STREET EATERY

3 COURSE PLATED MEALS \| STANDING RECEPTIONS STATIONED BUFFETS \| PASSED APPETIZERS FULL BAR \| COCKTAIL SERVICE

SEATED CAPACITY: 110 GUESTS
STANDING CAPACITY: 200 GUESTS

PRICING
MONDAY - FRIDAY

2 HOUR BREAKFAST EVENT
\$5,000.00 F\&B MINIMUM
3 HOUR EVENT (11AM OR LATER)
\$10,000.00 F\&B MINIMUM +
$\$ 5,000.00$ SPACE RENTAL FEE

PRICING FOR SATURDAY \& SUNDAY

3 HOUR BRUNCH EVENT \$3,500.00 F\&B MINIMUM

5 HOUR RECEPTION EVENT $\$ 8,000.00$ F\&B MINIMUM

RESERVES THE SOUTH THIRD OF THE RESTURAUNT FOR YOUR COCKTAIL RECEPTION OR SEATED DINNER

MAX CAPACITY: 60 STANDING | 30 SEATED
UP TO 30 GUESTS STANDING | $\$ 2,500.00$ F\&B MINIMUM UP TO 60 GUESTS STANDING | $\$ 3,500.00$ F\&B MINIMUM

## SEMI PRIVATE EVENT

 @ CANAL STREET EATERY (a) Pa
# AFTERBAR <br> CHICAGO 

LOCATED IN WEST LOOP GATE, AFTERBAR IS AN INTIMATE COCKTAIL LOUNGE PERFECT FOR YOUR WINTER CELEBRATION.

WORK WITH OUR PRIVATE EVENTS TEAM TO CREATE AN EVENT YOU WON'T FORGET.


## PRIVATE EVENT

STATIONED APPETIZERS \| PASSED APPETIZERS
FULL DINNER BUFFET AVAILABLE FULL BAR

WINTER CAPACITY: 65 GUESTS
SUMMER CAPACITY: 80
FULL BUY OUT PRICING
MONDAY - FRIDAY
WINTER/SPRING
$\$ 6,000.00$ F\&B MINIMUM

+ $\$ 2,000.00$ SPACE RENTAL FEE


## SUMMER

\$7,000.00 F\&B MINIMUM

+ $\$ 3,000.00$ SPACE RENTAL FEE


## SEMI-PRIVATE EVENT

RESERVES ENTIRE RIGHT SIDE OF BAR INCLUDING 4 BAR STOOLS, HIGH TOP TABLES,

LOUNGE SEATING FOR 10
\& ADDITIONAL STANDING SPACE

STATIONED APPETIZERS \| FULL BAR

CAPACITY: 30 GUESTS
ONLY AVAILABLE M-F

SEMI-PRIVATE PRICING
\$2,000.00 F\&B MINIMUM


# OVERPASS 

The Overpass is the Private Dining Room located on the 2nd floor of Canal Street Eatery. With floor to celling windows, guests will enjoy their meal while overlooking The Park at 320 and Canal Street Eatery. Guests will love the intimate setting while still feeling a part of the lively atmosphere surrounding them. Host your next working lunch, corporate dinner, or cocktail reception at The Overpass.

- Maximum of 16 Guests for Meetings or Meal Service
- Plated, Family Style, or Buffet Style Meal Service Available
- A La Carte Ordering Available
- Cocktail Service
- A/V Capabilities
- \$750.00 Food \& Beverage Minimum



## APPETIZERS

Priced Per Tray
Each Tray Includes 25 Pieces

## COLD

HUMMUS CUPS \$65

SHRIMP COCKTAIL \$120

SHRIMP CEVICHE* \$100

CRAB SALAD
on wonton crisp \$85

FRUIT SKEWERS \$50

CAPRESE SKEWERS \$55

BEEFTARTAR*
on crostini $\$ 75$

GOAT CHEESE ENDIVECUPS \$65

PINWHEELSANDWICHES \$60

PORK RILLETTE
on crostini
\$55
POKECONES*
\$85

## DISPLAYS

each display feeds 25 guests

## BARSNACKS <br> \$75

## CRUDITE

\$95
ANTIPASTI
\$170

CHEESE \$150

CHARCUTERIE \$175

HOT
BACON WRAPPED POTATOES \$75

GOAT CHEESESTUFFED MUSHROOMS \$65

PORTABELLAFRIES \$50

TRUFFLEGRILLEDCHEESE \$85

TOMATOSOUPSHOOTER \$45

CRABCAKES \$145

ARANCINI \$65

STEAK \& VEGGIE SKEWERS \$85

SPINACH \& FETA PUFF PASTRY \$65

CHICAGODOG PIGS IN ABLANKET \$90

ELOTEFRITTER \$65

PRETZELBITES $\$ 45$

CHICKEN SKEWER
with satay \$80

CHICKEN MEATBALLS roasted red pepper aioli \$65

SLIDERS
each tray includes 24 sliders

## CHEESEBURGER

 \$125GRILLEDCHICKEN \$115

## CUBAN

 \$105GRILLED VEGETABLE \$95

CAPRESE \$100

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

# HOUSE MADE <br> <br> DESSERTS \& PASTRIES 

 <br> <br> DESSERTS \& PASTRIES}

Priced Per Tray
Each Tray Feeds 10 Guests
\$55 Each

## ASSORTED CROISSANTS

butter, chocolate, almond \& chocolate pistachio

## SAVORY PASTRIES

butter croissants, cheddar jalapeno biscuits, garlic + chive scones, ham + cheese croissants

## CHEESECAKE BITES

select from the following flavors: dolce de leche, oreo, cherry, plain cheesecake with chocolate drizzle

## ASSORTED DANISHES

cherry cheese, double cheese, \& raspberry

## ASSORTED COOKIES

chocolate chip sea salt cookies, spiced ginger cookies, snickerdoodle cookies, oatmeal raisin cookies

## CUPCAKES

mix \& match from the following flavors:
cake: vanilla or chocolate
frosting: vanilla or chocolate

## ASSORTED DESSERTS

chocolate chip sea salt cookies,
spiced ginger cookies,
snickerdoodle cookies, oatmeal raisin cookies + brownies

## WHOLE PIES

## SEASONALFRUIT PIE

FRENCH SILK PIE
LEMON MERINGUE PIE
*These items are cooked to order. Consuming raw or undercooked

## PECAN PIE

 meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
## Breahfast

Priced Per Tray
Each Tray Feeds 10 Guests

## COLD

CONTINENTALBREAKFAST
butter croissants, chocolate croissants, fresh fruit tray \$70

YOGURT PARFAITCUPS \$50

SEASONALFRUIT TRAY \$35

FRUITCUPS \$45

PLAINBAGES
\& schmear \$35

## LOX PLATTER

cured salmon, eggs, red onion, capers, cream cheese \& bagels \$125

OVERNIGHT OATS \$40

## AVOCADO TOAST

 \$110
## ASSORTED CROISSANTS

butter, chocolate, almond \& chocolate pistachio \$55

ASSORTED DANISHES
cherry cheese, double cheese,
raspberry \& blueberry \$55

SAVORY PASTRIES
butter croissants, cheddar jalapeno biscuits, garlic + chive scones, ham + cheese croissants

## SCRAMBLEDEGGS

 \$55ITALIAN SAUSAGE HASH potatoes, onions, sausage, herbs \& scrambled eggs \$95

SEASONALQUICHE \$100

FRITTATA seasonal vegetables \& cheese \$115

## STRATA

gruyere, roasted onions, apples \& sage \$115

PANCAKES
whipped butter \& maple syrup \$40

ASSORTEDSANDWICHES \$135

## HASHBROWNS

$\$ 40$

BACONORSAUSAGE \$55

## BOXED BREAKFAST

\$12 per person
CHOICE OF SANDWICH

## JUICE \& FRUIT

SAUSAGE, EGG \& CHEESE BISCUIT BACON, EGG \& CHEESE ENGLISH MUFFIN BREAKFAST BURRITO WITH EGGS, black beans, Cheese, sour cream \& PICO DE GALLO

2 HAM \& CHEESECROISSANTS


LUNCH
Priced Per Tray

## SANDWICH PLATTER

Please Select 1-3 Types of Sandwiches

## $\$ 130$ per platter

## TURKEYCLUB

Roasted Turkey Breast, Bacon,
Cheddar, Romaine, Mighty Vine
Tomato, Picked Red Onion,
Malt Aioli

## ITALIAN

Coppa, Spicy Soppressata, Pistachio Mortadella, Provolone, Green Leaf,

Olive Tapenade, Red Onion, Vinegar \& Oil

## GRILLEDCHICKEN

Grilled Chicken, Cheddar, Romaine, Sliced Tomato, Red Onion, Aioli

## ROASTBEEF

Roast Beef, Provolone, Romaine, Pepperoncini, Tomato, Onion, Aioli

## HAM \& CHEESE

Black Forest Ham, Cheddar, Green Leaf, Pickles, Dijonnaise

TUNASALAD
Tuna Salad, Romaine \& Celery, Scallions, Provolone, Aioli,

## HUMMUS VEGGIE

Hummus, Red Onion, Cucumber, Tomato, Arugula

## BOXED LUNCH

\$15 per person

CHOICEOF
SANDWICH, WRAP OR SALAD

Please Select 1-3 Types of Wraps

## ROMAINE CHICKEN CAESAR

Romaine, Grilled Chicken, Parmesan, Cherry Tomato, Sourdough Breadcrumbs, Lemon Caesar Dressing

## MEDITERRANEAN

Chickpeas, Tomato, Arugula, Feta, Olives, Cucumber, Red Onion, Artichokes, Roasted Red Peppers, Tahini Vinaigrette

## SOUTHWEST

Romaine, Cabbage, Queso Fresco, Cheddar, Red Onion, Corn, Black Beans, Tortilla Strips, Carrots, Tomato \& Chipotle Dressing

## SALADS

## KALE CAESAR

Baby Kale, Grilled Chicken, Parmesan, Cherry Tomato, Breadcrumbs, Caesar Dressing \$90

STRAWBERRYESSENCE\|GF
Baby Kale, Parmesan, Radish, Pickled Red Onion, Strawberry Crispy Shallots, Confit Garlic Vinaigrette \$90

TACOCRUNCH IGF
Romaine, Cabbage, Queso Fresco, Cheddar, Cilantro, Red Onion, Corn, Black Beans, Tortilla Strips, Jalapeno, Carrot, Pepitas, Radish, Tomato, Chipotle Dressing \$90

MEDITERRANEAN \| GF
Arugula, Feta, Marinated Chickpeas, Cherry Tomato, Cucumber, Red Onion, Marinated Artichokes, Roasted Red Pepper, Crispy Chickpeas, Olives, Mint, Tahini Vinaigrette $\$ 90$

## ANTIPASTO SALAD | GF

Arugula, Spicy Soppressata, Provolone, Romaine, Pepperoncini, Red Onion, Cherry Tomato, Marinated Artichoke, Olives, Italian Dressing \$100

## CALICOBBIGF

Romaine, Grilled Chicken, 12 Minute Egg, White Cheddar, Bacon, Broccoli, Golden Raisin, Carrot, Cherry Tomato, Scallions/Chives, Sunflower Seeds, Lemon Sherry Vinaigrette \$100

## CHOPPED CHICKEN

 GREEN GODDESS | GFRomaine, Kale, Grilled Chicken Cheddar, Radish, Red Onion, Sunflower Seed, Green Goddess Dressing \$100

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COQAUVIN
mashed potatoes \& vegetable \$165

## ROASTED CHICKEN

seasonal vegetable \$170

SIRLOIN ROAST*
fingerling potatoes
$\$ 200$
RATATOUILLE
eggplant, squash, zucchini,
\& marinara \$120

ROASTED SALMON*
cauliflower \& herb butter \$180

BLACK BEAN \& SWEET POTATO ENCHILADAS \$135

EGGPLANT PARMESAN \$95

STUFFED PEPPERS
beef, brown rice, cheddar, herbs \$120

## BUILD YOUR OWN BAR

CHICAGO STYLE SANDWICH italian beef, sausage, mozzarella, piperade, giardiniera \& sub roll \$160

BAKED POTATO
bacon, cheddar, scallions, cherry tomatoes \& sour cream $\$ 90$

CHICAGO STYLEHOT DOG
vienna dogs, poppy seed bun, pickles, tomato, celery salt \& sport peppers \$185

CHILI
cheddar, red onion, scallions, sour cream \& corn bread \$90

## COBB SALAD

 \$130
## SANDWICHES

turkey, ham, cheddar, swiss, lettuce, tomato, onions, pickles, mayo, mustard, whole wheat bread \& rolls \$140

## PIZZA

Priced Per Pizza
Each Tray Pizza Feeds 8 Guests
 \$65

MARGHERITA \$60
 SPAGHETTI \& MEATBALLS
\$125
SPINACH \& GOATCHEESELASAGNA \$125

## SNACKS

CHIPS \$30

PRETZELS
\$35
HUMMUS PLATTER
\$45
SOFT PRETZELS
cheddar butter
\$55

GRANOLABARS \$45

PROTEIN BARS \$55

PROTEINBALLS \$45

POPCORN
\$35

## MIXED NUTS

 \$55CANDY BARS \$45

## SNACK PACKS

crudite \& ranch hummus \& pita turkey, cheese \& crackers \$55

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Priced Per Person minus $\$ 1$ for family style minus $\$ 2$ for buffet style

## MAINS

ROASTED SALMON* herb butter | $\$ 20$

COQAUVIN \$18

SEARED CHICKEN BREAST mushroom chicken jus | \$19

## NEW YORK STRIP*

chimichurri | $\$ 25$

## GRILLED SWORDFISH*

soy miso glaze | \$21

PAN SEARED BRANZINO citrus oil | $\$ 21$

PORK LOIN*
maple chili glaze | $\$ 18$
GRILLED RIBEYE*
steak sauce | $\$ 36$
CAULIFLOWER ROAST
romesco|\$18
SHRIMP
garlic butter sauce | \$18

## SALADS/SOUPS

HOUSE SALAD \$7

CAESAR SALAD \$8

WEDGE SALAD \$10

BEET SALAD \$11

SEASONAL SOUP \$6

TOMATO BISQUE
\$6
CHICKEN WILD RICE SOUP <br> \section*{\section*{PASTA <br> \section*{\section*{PASTA <br> <br> MAC \& CHEESE <br> <br> MAC \& CHEESE \$8 \$8 <br> <br> SPAGHETTI IN RED SAUCE <br> <br> SPAGHETTI IN RED SAUCE \$15 \$15 <br> <br> SPINACH \& GOAT CHEESE <br> <br> SPINACH \& GOAT CHEESE LASAGNA LASAGNA \$17 \$17 <br> <br> RIGATONI IN ALFREDO <br> <br> RIGATONI IN ALFREDO SAUCE SAUCE \$18 \$18 <br> <br> SEASONAL RISOTTO <br> <br> SEASONAL RISOTTO \$20 \$20 <br> <br> \$15 RED SAUCE} <br> <br> \$15 RED SAUCE}


GREENBEANALMONDINE \$7

ROASTED SQUASH \$6

RATATOUILLE
\$8



## N/A BEVERAGE OPTIONS

Each Carafe Includes Cups, Lids, Sleeves, Sugars, and Creamers

Small | Serves Up to 10 People \$35

Medium | Serves Up To 20 People \$70

Large | Serves Up To 40 People \$105

## BEVERAGE STATION

A Variety of Sodas, Iced Teas and Sparkling Water

Priced Per Person Small Package - \$3
Medium Package -\$5 Large Package - \$7

TEA CARAFE

Each Carafe Includes Hot Water, Cups, Lids, Sleeves, Sugars, and an assortment of Tea

Small | Serves Up to 10 People \$35

Medium | Serves Up To 20 People \$60

Large | Serves Up To 40 People \$90

## JUICE

Orange Juice, Apple Juice, Fruit Punch, Lemonade, Iced Tea or Arnold Palmer

Large | Serves Up to 40 People \$120


HOUSE
BEER \& WINE PACKAGE

Our House Beer \& Wine Package Includes the Following Selections

## Beer

Peroni, Miller Lite, Anti-Hero IPA, Gumballhead

Wine
Selvaggio Prosecco, Riff Pinot Grigio,
Olema Still Rose, Chardonnay, Gladiator Pinot Noir, Broadside Cabernet Sauvignon

Pricing
Per Person for 2 Hours - $\$ 45$
Per Person for 3 Hours - \$55

## PREMIUM

 BEER \& WINE PACKAGEOur Premium Beer \& Wine Package Includes the Following Selections

## Beer

Peroni, Miller Lite, Anti-Hero IPA, Gumballhead

## Wine

Coeur Du Mont Sauvignon Blanc, Chardonay, Inscription Pinot Noir,
Valravn Cabernet Sauvignon, Champagne, Sparkling Rose

Pricing
Per Person for 2 Hours - \$55
Per Person for 3 Hours - \$65

## PREMIUM COCKTAIL PACKAGE

Our Top Tier Cocktail Package Includes the Premium Beer \& Wine Package Above, Along with Top Tier Liquor "Call" Drinks and 3 Signature Cocktails

Liquor Included
Vodka, Rum, Tequila, Gin, Whiskey
Cocktails to Choose From
Old Fashioned, Canal Cooler, Martini, Aperol Spritz, Negroni, Sbagliato

Pricing

Per Person for 2 Hours - Level 1 \$85
Per Person for 3 Hours - Level $2 \$ 100$


## STANDARD <br> PACKAGE

\$700 for 10-20 Guests
\$1,400 for 20-40 Guests
$\$ 2,100$ for 40-70 Guests
Cheese \& Charcuterie Platter
Hummus Cups
Spinach \& Feta Puff Pastry
Elote Fritters
Bacon Wrapped Potatoes
Chicken Meatballs
Truffle Grilled Cheese

## SLIDERS

priced per tray
each tray includes 24 sliders
\$125 Cheeseburger
\$115 Grilled Chicken
\$105 Cuban
\$95 Grilled Vegetable

## R A W B A R

priced per tray
each tray includes 25 pieces
$\$ 85$ Poke Cones
\$120 Shrimp Cocktail
\$150 Oysters

H O T
CHOCOLATE
$\$ 200$ for a Carafe of Hot Chocolate
Each Carafe Serves 40 Cups
Each Carafe is Served With:

- Marshmallows
- Whipped Cream
- Peppermint
- Toffee Bits


## D E S S E R T

Priced Per Tray Each Tray Includes 25 Pieces \$105 Assorted Bakery Cookies \$105 Peppermint Brownies Bites \$105 Cheesecake Bites


# CONTACT 

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