

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!

FULL BUY OUT @ 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



AFTERBAR 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

> SATURDAY & SUNDAY \$4,500.00 F&B MINIMUM

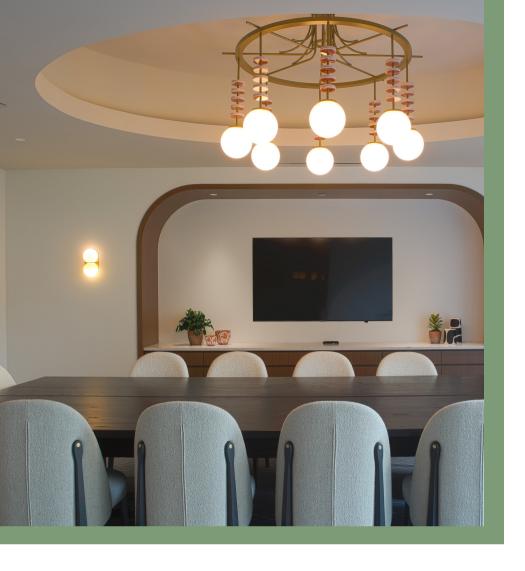
SEMI-PRIVATE EVENT

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



THE 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

<u>COLD</u>

HUMMUS CUPS \$65

SHRIMP COCKTAIL \$120

SHRIMP CEVICHE* \$100

> CRAB SALAD on wonton crisp \$85

FRUIT SKEWERS \$50

CAPRESE SKEWERS \$55

> BEEF TARTAR* on crostini \$75

GOAT CHEESE ENDIVE CUPS \$65

PINWHEEL SANDWICHES \$60

> PORK RILLETTE on crostini \$55

POKE CONES* \$85

<u>DISPLAYS</u>

each display feeds 25 guests

BAR SNACKS \$75

CHEESE

\$150

CHARCUTERIE

\$175

S95

ANTIPASTI \$170 <u>HOT</u>

BACON WRAPPED POTATOES \$75

GOAT CHEESE STUFFED MUSHROOMS \$65

PORTABELLA FRIES \$50

TRUFFLE GRILLED CHEESE \$85

TOMATO SOUP SHOOTER \$45

> CRAB CAKES \$145

> > ARANCINI \$65

STEAK & VEGGIE SKEWERS

SPINACH & FETA PUFF PASTRY S65

CHICAGO DOG PIGS IN A BLANKET \$90

> ELOTE FRITTER \$65

> PRETZEL BITES \$45

CHICKEN SKEWER with satay \$80

CHICKEN MEATBALLS pomodoro \$65

<u>SLIDERS</u>

each tray includes 24 sliders

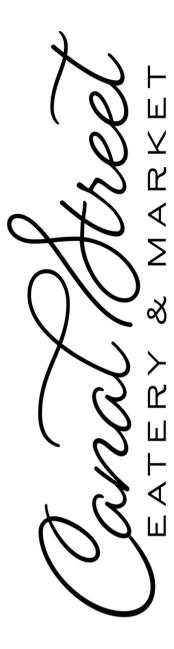
CHEESEBURGER \$125

GRILLED CHICKEN \$115

> **CUBAN** \$105

GRILLED VEGETABLE \$95

> CAPRESE \$100



HOUSE MADE DESSERTS & PASTRIES

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

ASSORTED CROISSANTS

butter, chocolate, almond & chocolate pistachio

SAVORY PASTRIES

everything croissants, ham + cheese croissants, biscuits, spinach danish

CHEESECAKE BITES

select from the following flavors:

dolce de leche, oreo, cherry,

plain cheesecake with

chocolate drizzle

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

ASSORTED DANISHES

cherry cheese, double cheese,

& raspberry

CUPCAKES

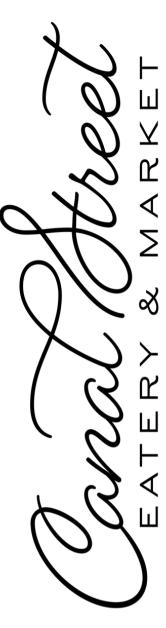
mix & match from the following flavors: cake: vanilla or chocolate frosting: vanilla or chocolate

ASSORTED DESSERTS

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

CHOCOLATE MOUSSE CUPS

chocolate mousse with whipped cream



WHOLE PIES

8" Pies | Requires 72 Hour Notice | \$30 Each

SEASONAL FRUIT PIE

FRENCH SILK PIE

LEMON MERINGUE PIE

BREAKFAST

Priced Per Tray Each Tray Feeds 10 Guests

<u>COLD</u>

CONTINENTAL BREAKFAST butter croissants, chocolate croissants, fresh fruit tray \$70

YOGURT PARFAIT CUPS \$50

SEASONAL FRUIT TRAY \$35

> FRUIT CUPS \$45

BREAKFAST BREADS bagels, english muffins & toast \$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 biscuits, everything croissants, ham + cheese croissants, spinach danish \$55

<u>HOT</u>

SCRAMBLED EGGS \$55

ITALIAN SAUSAGE HASH

potatoes, onions, sausage, herbs & scrambled eggs \$95

SEASONAL QUICHE \$100

FRITTATA seasonal vegetables & cheese \$115

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

PANCAKES whipped butter & maple syrup \$40

ASSORTED SANDWICHES \$135

> HASHBROWNS \$40

BACON OR SAUSAGE \$55

BOXED BREAKFAST

\$12 per person

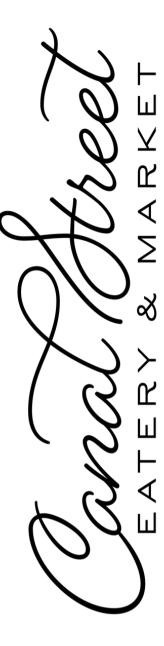
CHOICE OF SANDWICH JUICE & FRUIT

SAUSAGE, EGG & CHEESE BISCUIT

BACON, EGG & CHEESE ENGLISH MUFFIN

BREAKFAST BURRITO WITH EGGS, BLACK BEANS, CHEESE, SOUR CREAM & PICO DE GALLO

2 HAM & CHEESE CROISSANTS



Priced Per Tray Each Tray Feeds 10 Guests

LUNCH

SANDWICH PLATTER

Please Select 1-3 Types of Sandwiches

\$130 per platter

TURKEY CLUB

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

GRILLED CHICKEN

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

ROAST BEEF

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

HAM & CHEESE Black Forest Ham, Cheddar, Green Leaf, Pickles, Dijonnaise

TUNA SALAD Tuna Salad, Romaine & Celery, Scallions, Provolone, Aioli.

HUMMUS VEGGIE Hummus, Red Onion, Cucumber, Tomato, Arugula

BOXED LUNCH

\$15 per person

CHOICE OF SANDWICH, WRAP OR SALAD

SERVED WITH BEVERAGE & BAG OF CHIPS

WRAP PLATTER

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

<u>SALADS</u>

KALE CAESAR

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

STRAWBERRY ESSENCE | GF

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

TACO CRUNCH | GF

Romaine, Cabbage, Queso Fresco, Cheddar, Cilantro, Red Onion, Corn, Black Beans, Tortilla Strips, Jalapeno, Carrot, Pepitas, Radish, Tomato, Chipotle Dressing S90

MEDITERRANEAN | GF

Arugula, Feta, Marinated Chickpeas, Cherry Tomato, Cucumber, Red Onion, Marinated Artichokes, Roasted Red Pepper, Crispy Chickpeas, Olives, Mint, Tahini Vinaigrette S90

ANTIPASTO SALAD | GF

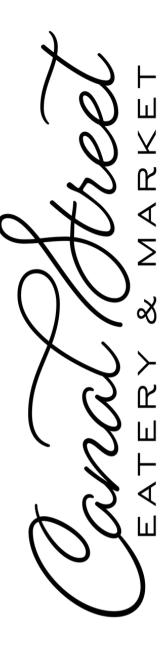
Arugula, Spicy Soppressata, Provolone, Romaine, Pepperoncini, Red Onion, Cherry Tomato, Marinated Artichoke, Olives, Italian Dressing \$100

CALI COBB | GF

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 | GF

Romaine, Kale, Grilled Chicken, Cheddar, Radish, Red Onion, Sunflower Seed, Green Goddess Dressing \$100



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| beef, brown rice, cheddar, herbs \$120 SIDES seasonal vegetable fries \$45 au gratin potatoes pasta salad \$85 S45 | MARGHERITA S60PASTAALFREDORISOTTO S115BAKED ZITI Vegetarian - \$95 Beef - \$105Spaghetti & meatballs \$125 | |
| POTATO SALAD S30 COLESLAW S20 SALAD S20 | A BARS MIXED NUTS S55 BARS CANDY BARS S45 | |
| SOFT PRETZELS cheddar butterPROTEIN \$45\$55\$35 | Crudite & ranch hummus & pita ORN turkey, cheese & crackers | *These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness |

DINNER

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

<u>MAINS</u>

ROASTED SALMON* herb butter | \$20

COQ AU VIN

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

CAESAR SALAD

WEDGE SALAD \$10

BEET SALAD \$11

SEASONAL SOUP

TOMATO BISQUE

CHICKEN WILD RICE SOUP \$7

<u>SIDES</u>

ROASTED FINGERLING POTATOES \$6

MASHED POTATOES \$5

> BAKED POTATO \$5

CITRUS CARROTS

BRUSSELS SPROUTS/ ASPARAGUS S6

ROASTED BROCCOLI

MUSHROOM RAGOUT

CREAMED LEEKS

WARM GRAIN SALAD

HERBED COUSCOUS

BROWN RICE PILAF

GREEN BEAN ALMONDINE

ROASTED SQUASH

RATATOUILLE

<u>PASTA</u>

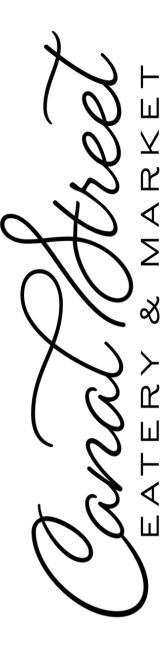
MAC & CHEESE

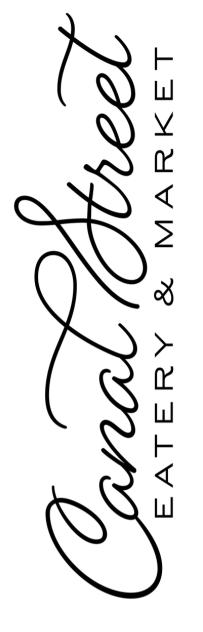
SPAGHETTI IN RED SAUCE \$15

SPINACH & GOAT CHEESE LASAGNA \$17

RIGATONI IN ALFREDO SAUCE \$18

SEASONAL RISOTTO





N/A BEVERAGE OPTIONS

COFFEE CARAFE

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 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

BEVERAGE STATION

A Variety of Sodas, Iced Teas and Sparkling Water

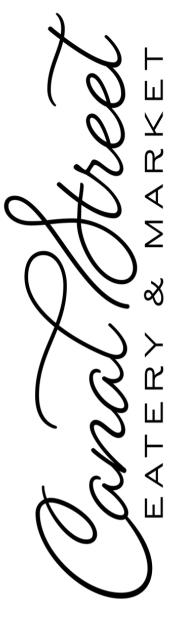
> Priced Per Person Small Package - \$3 Medium Package -\$5 Large Package - \$7

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

JUICE

Large | Serves Up to 40 People \$120

\$3 WATER BOTTLES





Our <u>House Beer & Wine Package</u> 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 PACKAGE

Our <u>Premium Beer & Wine Package</u> 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

HOUSE COCKTAIL PACKAGE

Our House Cocktail Package Includes the <u>House Beer & Wine Package</u> Above, Along with House Liquor "Call" Drinks and 2 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 - \$65 Per Person for 3 Hours - \$80

PREMIUM COCKTAIL PACKAGE

Our Top Tier Cocktail Package Includes the <u>Premium Beer & Wine Package</u> 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

2023 HOLIDAY SEASON

S T A N D A R D P A C K A G E

\$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

RAW BAR

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

HOT CHOCOLATE

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

- Marshmallows
- Whipped Cream
- Peppermint
- Toffee Bits

DESSERT

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



EATERY & MARKET



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