

#### EVENTS & CATERING

#### FALL & WINTER 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 \$7,000.00 F&B MINIMUM + \$3,000.00 SPACE RENTAL FEE

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

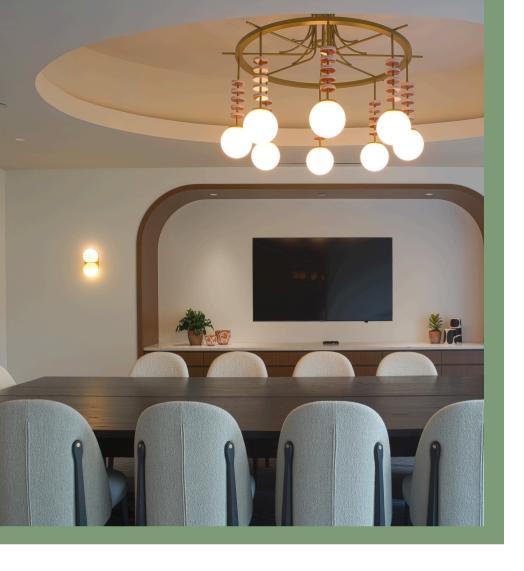
#### SEMI-PRIVATE EVENT

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 \$65

> BEEF TARTAR\* on crostini \$80

GOAT CHEESE LETTUCE CUPS \$65

PINWHEEL SANDWICHES \$60

TOMATO BRUSCHETTA on crostini \$55

> POKE CUP\* \$85

## **DISPLAYS**

each display feeds 25 guests

BAR SNACKS \$100

CHEESE

\$150

CHARCUTERIE

\$175

S95

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

BACON WRAPPED POTATOES \$75

GOAT CHEESE STUFFED MUSHROOMS \$65

TRUFFLE GRILLED CHEESE \$85

TOMATO SOUP SHOOTER \$45

> CRAB CAKES \$145

> > ARANCINI \$75

STEAK & VEGGIE SKEWERS

SPINACH & FETA PUFF PASTRY \$65

CHICAGO DOG PIGS IN A BLANKET \$90

> ELOTE FRITTER \$65

SPINACH, MUSHROOM & ARTICHOKE TARTLET \$75

> **PRETZEL BITES** 50 pieces/tray \$45

CHICKEN SKEWER with hot honey \$80

CHICKEN MEATBALLS with pomodoro \$65

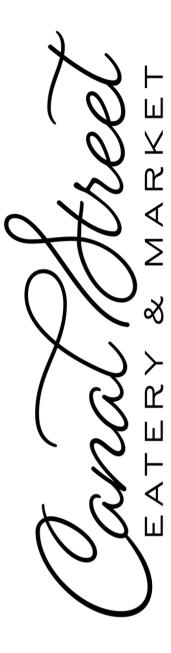
<u>SLIDERS</u>

each tray includes 24 sliders

CHEESEBURGER \$125 S100

**CUBAN** \$105 \*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

GRILLED CHICKEN \$115



# HOUSE MADE DESSERTS & PASTRIES

Priced Per Tray Each Tray Feeds 10 Guests 2.5 pieces per guest \$60 Each

#### **ASSORTED CROISSANTS**

butter, chocolate, almond & chocolate pistachio

#### SAVORY PASTRIES

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

#### **ASSORTED DANISHES**

cherry cheese, double cheese, & raspberry

#### **ASSORTED DESSERTS**

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

#### CHEESECAKE BITES

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

#### **ASSORTED COOKIES**

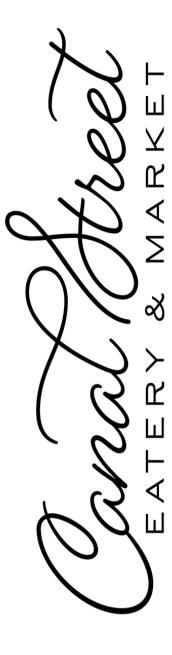
chocolate chip sea salt cookies, spiced ginger cookies, snickerdoodle cookies, oatmeal craisin cookies

#### CHOCOLATE MOUSSE CUPS

chocolate mousse with whipped cream

#### CUPCAKES

\$30 EACH TRAY INCLUDES 12 CUPCAKES mix & match from the following flavors: cake: vanilla or chocolate frosting: vanilla or chocolate



#### BREAKFAST HOT Priced Per Tray Each Tray Feeds 10 Guests R A Σ SCRAMBLED EGGS \$60 ITALIAN SAUSAGE HASH COLD potatoes, onions, sausage, herbs & scrambled eggs \$115 BREAKFAST BREADS bagels, english muffins SEASONAL QUICHE toast \$80 \$40 FRITTATA YOGURT PARFAIT CUPS seasonal vegetables & cheese \$50 \$75 SEASONAL FRUIT TRAY PANCAKES \$35 whipped butter & maple syrup \$60 FRUIT CUPS \$45 **ASSORTED SANDWICHES** \$135 LOX PLATTER cured salmon, eggs, red onion, capers, cream cheese & bagels HASHBROWNS \$125 \$50 OVERNIGHT OATS BACON \$40 \$65

AVOCADO TOAST \$110

## <u>PASTRIES</u>

#### CONTINENTAL BREAKFAST

butter croissants, chocolate croissants, fresh fruit tray \$80

#### **ASSORTED DANISHES**

cherry cheese, double cheese, raspberry \$60

#### ASSORTED CROISSANTS

SAUSAGE

\$65

butter, chocolate, almond & chocolate pistachio \$60

#### SAVORY PASTRIES

biscuits, everything croissants, ham & cheese croissants, spinach danish \$60

## LUNCH

## <u>SANDWICH TRAY</u>

\$130.00 Per Tray Each Tray Feeds 10 Guests Please Select 1-3 Types of Sandwiches

#### 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

## <u>WRAP TRAY</u>

\$130.00 Per Tray Each Tray Feeds 10 Guests 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>SALAD TRAY</u>

Pricing Based on Size & Selection

Small | Feeds 8 Guests Large | Feeds 16 Guests

#### KALE CAESAR

Baby Kale, Grilled Chicken, Parmesan, Cherry Tomato, Breadcrumbs, Caesar Dressing S - \$50 | L - \$90

#### STRAWBERRY ESSENCE | GF

Baby Kale, Parmesan, Radish, Pickled Red Onion, Strawberry Crispy Shallots, Confit Garlic Vinaigrette S - \$50 | L - \$90

#### TACO CRUNCH | GF

Romaine, Cabbage, Queso Fresco, Cheddar, Cilantro, Red Onion, Corn, Black Beans, Tortilla Strips, Jalapeno, Carrot, Pepitas, Radish, Tomato, Chipotle Dressing S - \$50 | L - \$90

#### MEDITERRANEAN | GF

Arugula, Feta, Marinated Chickpeas, Cherry Tomato, Cucumber, Red Onion, Marinated Artichokes, Roasted Red Pepper, Crispy Chickpeas, Olives, Mint, Tahini Vinaigrette S - \$50 | L - \$90

#### ANTIPASTO SALAD | GF

Arugula, Spicy Soppressata, Provolone, Romaine, Pepperoncini, Red Onion, Cherry Tomato, Marinated Artichoke, Olives, Italian Dressing S - \$60 | L - \$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 S - \$60 | L - \$100

#### CHOPPED CHICKEN GREEN GODDESS | GF

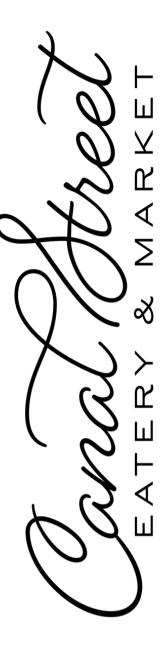
Romaine, Kale, Grilled Chicken, Cheddar, Radish, Red Onion, Sunflower Seed, Green Goddess Dressing S - \$60 | L - \$100

### <u>BOXED LUNCH</u>

\$16 per person

CHOICE OF SANDWICH, WRAP OR SALAD

SERVED WITH BEVERAGE & BAG OF CHIPS





\$65

POPCORN

\$35

\$55

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

## EVENT MAINS & SIDES

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

## MAINS

ROASTED SALMON\* herb butter | \$20

> COQ AU VIN \$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

CAULIFLOWER ROAST romesco | \$18

**SHRIMP** garlic butter sauce | \$18

## <u>SALADS/SOUPS</u>

HOUSE SALAD tomato, onion, cucumber, balsamic dressing \$7

CAESAR SALAD radishes, parmesan, breadcrumbs, vegan miso caesar dressing \$8

CHOPPED WEDGE SALAD bacon, tomato, onion, gorgonzola, blue cheese dressing \$10

BEET SALAD whipped ricotta, arugula, almonds, seasonal fruit, balsamic vinaigrette \$11

 $\begin{array}{c} \text{SEASONAL SOUP} \\ \$6 \\ \text{TOMATO BISQUE} \end{array}$ 

S6

MINESTRONE SOUP

## <u>SIDES</u>

ROASTED FINGERLING POTATOES

MASHED POTATOES \$5

> BAKED POTATO \$5

CITRUS CARROTS

BRUSSELS SPROUTS/ ASPARAGUS

ROASTED BROCCOLI

MUSHROOM RAGOUT

CREAMED LEEKS

WARM GRAIN SALAD

HERBED COUSCOUS

MUSHROOM RISOTTO

GREEN BEAN ALMONDINE \$7

ROASTED SQUASH

RATATOUILLE

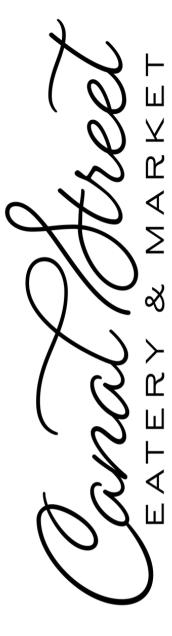
## <u>PASTA</u>

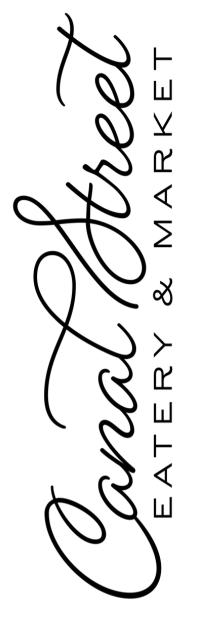
MAC & CHEESE

SPINACH & GOAT CHEESE LASAGNA \$17

SEASONAL RISOTTO

MEZZE RIGATONI -OR-CASARECCE with choice of sauce: pomodoro | alfredo | bolognese \$18





## 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

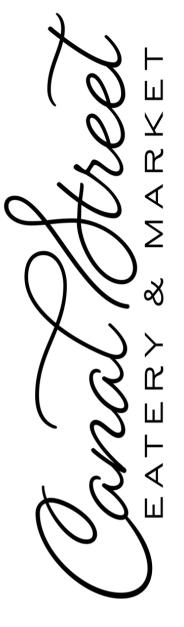
> Priced Per Person Small Package - \$3 Medium Package -\$5 Large Package - \$7

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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