



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, ETC.

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







## 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 FVFNT

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



# 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 the lively atmosphere
surrounding them. Host your
next working lunch, corporate
dinner, or meeting in 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\*

**CRAB SALAD** 

on wonton crisp \$85

FRUIT SKEWERS \$50

CAPRESE SKEWERS \$65

**BEEF TARTAR\*** 

on crostini \$80

GOAT CHEESE LETTUCE CUPS \$65

PINWHEEL SANDWICHES

TOMATO BRUSCHETTA

on crostini \$55

POKE CUP\*

## **DISPLAYS**

each display feeds 25 guests

BAR SNACKS

CRUDITE \$95 CHEESE \$150

ANTIPASTI \$170 CHARCUTERIE \$175

## HOT

BACON WRAPPED POTATOES \$75

GOAT CHEESE STUFFED MUSHROOMS \$65

TRUFFLE GRILLED CHEESE \$85

TOMATO SOUP SHOOTER \$45

CRAB CAKES

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 tzatziki \$80

CHICKEN MEATBALLS

with pomodoro \$65

## **SLIDERS**

each tray includes 24 sliders

CHEESEBURGER \$125 CAPRESE

\$100

GRILLED CHICKEN \$115 CUBAN \$105

### 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

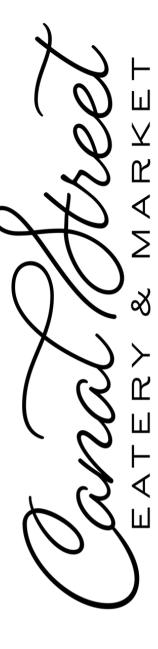
#### CHOCOLATE MOUSSE CUPS

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**

Priced Per Tray
Each Tray Feeds 10 Guests

## <u>COLD</u>

#### **BREAKFAST BREADS**

bagels, english muffins toast \$40

YOGURT PARFAIT CUPS \$50

SEASONAL FRUIT TRAY \$35

> FRUIT CUPS \$45

#### LOX PLATTER

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

OVERNIGHT OATS

\$40

**AVOCADO TOAST** 

\$110

## HOT

SCRAMBLED EGGS

\$60

#### ITALIAN SAUSAGE HASH

potatoes, onions, sausage, herbs & scrambled eggs \$115

SEASONAL QUICHE

\$80

#### FRITTATA

seasonal vegetables & cheese \$75

#### **PANCAKES**

whipped butter & maple syrup \$60

**ASSORTED SANDWICHES** 

\$135

**HASHBROWNS** 

\$50

**BACON** 

\$65

SAUSAGE

\$65

## **PASTRIES**

#### CONTINENTAL BREAKFAST

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

#### **ASSORTED DANISHES**

cherry cheese, double cheese, raspberry \$60

#### **ASSORTED CROISSANTS**

butter, chocolate, almond & chocolate pistachio \$60

#### **SAVORY PASTRIES**

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

## LUNCH

## **SANDWICH TRAY**

\$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, Ajoli.

#### **HUMMUS VEGGIE**

Hummus, Red Onion, Cucumber, Tomato, Arugula

### **WRAP TRAY**

\$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, 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

## **SALAD TRAY**

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, 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

### **BOXED LUNCH**

\$16 per person

CHOICE OF SANDWICH, WRAP OR SALAD

SERVED WITH BEVERAGE & BAG OF CHIPS

## CATERING MAINS

Priced Per Tray Each Tray Feeds 10 Guests



#### COQ AU VIN

mashed potatoes \$165

#### ROASTED CHICKEN

seasonal vegetable \$170

#### CHICKEN BREAST

boneless & skinless chicken breast with piccata sauce & seasonal vegetable \$180

#### SIRLOIN ROAST\*

fingerling potatoes \$200

#### **RATATOUILLE**

eggplant, squash, zucchini & marinara \$120

ROASTED SALMON\* cauliflower & herb butter \$180

#### SPINACH & GOAT CHEESE LASAGNA

\$125

#### EGGPLANT PARMESAN

\$95

#### STUFFED PEPPERS

beef, brown rice, cheddar, herbs \$120

#### VEGETARIAN STUFFED PEPPERS

lentils, brown rice & herbs \$120

#### SIDES

SEASONAL VEGETABLE

FRIES \$30

**AU GRATIN POTATOES** \$85

PASTA SALAD

\$45

POTATO SALAD \$40

COLESLAW

\$30

## **BUILD YOUR OWN BAR**

italian beef, sausage, provolone, piperade, giardiniera & demi baquette \$160

#### **BAKED POTATO**

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

CHICAGO STYLE HOT DOG vienna dogs, poppy seed bun, pickles, tomato, celery salt & sport peppers \$140

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

#### COBB SALAD

romaine, chicken, bacon, cheddar, red onions, eggs, cherry tomatoes, avocado & sherry vinaigrette \$130

#### SANDWICHES

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

Priced Per Pizza Each Tray Pizza Feeds 8 Guests

CHEESE \$60

VEGGIE \$60

PEPPERONI \$65

SAUSAGE \$65

MARGHERITA

### **PASTA**

ALFREDO

RISOTTO \$115

BAKED ZITI

**BAKED ZITI** 

Vegetarian \$95

Beef

\$105

## SNACKS

CHIPS \$30

**GRANOLA BARS** 

MIXED NUTS

\$55

**PRETZELS** 

PROTEIN BARS \$55

CANDY BARS \$45

**HUMMUS PLATTER** \$45

PROTEIN BALLS S45

**SNACK PACKS** 

crudite & ranch hummus & pita \$55

**SOFT PRETZELS** cheddar butter

\$65

POPCORN \$35

## 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

## SALADS/SOUPS

**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

> SEASONAL SOUP \$6

TOMATO BISQUE

\$6

MINESTRONE SOUP

\$7

## SIDES

ROASTED FINGERLING **POTATOES** \$6

**MASHED POTATOES** 

**BAKED POTATO** 

\$5

**CITRUS CARROTS** 

\$8

**BRUSSELS SPROUTS/ ASPARAGUS** 

ROASTED BROCCOLI

**MUSHROOM RAGOUT** 

**CREAMED LEEKS** 

WARM GRAIN SALAD

**HERBED COUSCOUS** 

**MUSHROOM RISOTTO** 

**GREEN BEAN ALMONDINE** 

\$7

**ROASTED SQUASH** 

RATATOUILLE

## **PASTA**

MAC & CHEESE

SPINACH & GOAT CHEESE LASAGNA

\$17

SEASONAL RISOTTO \$20

**MEZZE RIGATONI - OR-**CASARECCE

with choice of sauce: pomodoro | alfredo | bolognese \$18



## N/A BEVERAGE OPTIONS

COFFEE CARAFE TEA CARAFE

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

Small | Serves Up to 10 Cups \$35

Medium | Serves Up To 20 Cups \$70

Large | Serves Up To 40 Cups \$105 Each Carafe Includes Hot Water, Cups, Lids, Sleeves, Sugars, and an Assortment of Tea

Small | Serves Up to 10 Cups \$35

Medium | Serves Up To 20 Cups \$60

Large | Serves Up To 40 Cups \$90

## BEVERAGE STATION

A Variety of Sodas, Iced Teas and Sparkling Water

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

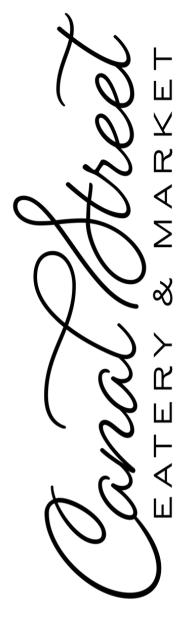
## JUICE CARAFE

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

Large | Serves Up to 40 People \$120

\$3 WATER BOTTLES

\$3 INDIVIDUAL JUICES



### HOUSE BEER & WINE PACKAGE

PREMIUM BEER & WINE PACKAGE

Our <u>House Beer & Wine Package</u> Includes the Following Selections

#### **Beer**

Peroni, Miller Lite,

#### Wine

Selvaggio Prosecco, Riff Pinot Grigio, Cotes De Provence Still Rose, Hidden Sea Chardonnay, Inscription Pinot Noir, Valravn Cabernet Sauvignon

#### **Pricing**

Per Person for 2 Hours - \$45 Per Person for 3 Hours - \$55 Our <u>Premium Beer & Wine Package</u> Includes the Following Selections

#### Beer

Peroni, Miller Lite, Anti-Hero IPA, Gumballhead

#### Wine

Selvaggio Prosecco, Riff Pinot Grigio, Cotes De Provence Still Rose, Hidden Sea Chardonnay, Inscription Pinot Noir, Valravn Cabernet Sauvignon

#### **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

#### Signature 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



## STANDARD 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

## 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
\$60 Assorted Bakery Cookies
\$60 Peppermint Brownies Bites
\$60 Cheesecake Bites



## CONTACT

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