

## BUFFET STYLE EVENT MENUS

### BRICK OVEN PIZZA

your choice of neapolitan, sourdough, or gluten free crust

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

#### PESTO CREAM PIZZA

Pesto cream sauce, parmesan, broccolini,  
sundried tomatoes, mozzarella

#### TRUFFLE PIZZA

wild mushrooms, parmesan,  
truffle sauce, scallions, truffle oil

#### SPICY BBQ PIZZA

bbq sauce, crispy potatoes, onions,  
mozzarella, jalapenos, gouda

#### CHEESE PIZZA

tomato sauce, smoked gouda,  
parmesan, mozzarella

#### MARGHERITA

pomodoro, fresh basil, mozzarella

#### SAM'S SPECIAL

pomodoro, gouda, mozzarella, basil, wild  
mushrooms, onions

#### SOURDOUGH TOMATO FLATBREAD

hearth baked Italian flatbread, with tomatoes,  
evoo, pistachio pesto (VEGAN)

#### THE VODKA

Sourdough crust, with vodka sauce, roasted  
garlic, fresh mozzarella, scallions

#### SOURDOUGH CAPRESE

pomodoro, tomatoes, mozzarella, basil,  
arugula, parmesan, balsamic reduction

### ARTISANAL PASTA

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

#### CHITARRINI ALLA MOLTESE

handmade chitarrini pasta, roasted tomato  
sauce, with cream, garlic confit, basil, and  
aged parmesan

#### GOAT CHEESE SPINACH RAVIOLI

handmade ravioli stuffed with, goat cheese,  
baby spinach, & fresh herbs. Choose: truffle  
cream sauce or vodka tomato cream sauce

#### BUCATINI POMODORO

pomodoro sauce, parmesan, roasted garlic,  
fresh basil, olive oil, aged parmesan

#### KIDS MAC & CHEESE

macaroni pasta, parmesan cream sauce,

#### BASIL & ARTICHOKE LASAGNA

lovingly handmade artisanal pasta, house  
made ricotta, & fresh mozzarella

#### TAGLIATELLE WITH MUSHROOMS

handmade pasta, truffle parmesan cream  
sauce, wild mushrooms, pea shoots

#### TRUFFLE CAVATAPPI

aka Mac & Cheese  
cavatappi pasta, truffle parmesan sauce,  
toasted bread crumbs

#### PAPPARDELLE WITH BUTTERNUT SQUASH

handmade pappardelle pasta,  
butternut cream sauce, diced squash, sage,  
brown butter

#### RIGATONI ALLA VODKA

vodka tomato cream sauce, toasted panko,  
shaved aged parmesan

#### PENNE ALLA PESTO

roasted eggplant, heirloom cherry tomatoes,  
creamy pesto

#### POTATO GNOCCHI

handmade gnocchi, vodka tomato cream  
sauce, cherry tomatoes, aged parmesan

#### BUCATINI CARBONARA

lush creamy parmesan sauce with sun dried  
tomatoes, lemon zest, black pepper, & fresh  
basil

a 20% gratuity will be included for all catered events.

Please inform your server of any food allergies or dietary restrictions. Some items include aged parmesan. It is recommended to wait six hours before eating meat.

## ENTRÉES

entrées may be served in chaffing dishes or pattered under heat lamps

18 / PP Select 1 option • 23 / PP Select 2 options • 28 / PP Select 3 options

### GRILLED TUNA STEAK

grilled ahi tuna, pearl onions, fresh thyme - sweet balsamic reduction

### HERB CRUSTED SALMON

panko herb crusted salmon - creamy mushroom sauce

### PAN SEARED RED SNAPPER

pan-seared with pearl onions - bordeaux reduction

### CRISPY SNAPPER BITES

crispy red snapper bites, drizzled with parmesan sauce and herbed butter

### BRONZINO LADOLEMENO

whole bronzino, char roasted & cut into wedges fit for buffet service  
- with garlic confit, cherry tomatoes, lemon dill sauce

## SALADS

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

### CAESAR SALAD

romaine, baby kale, avocado, parmesan crisps, toasted garlic, - caesar dressing

### GREEK SALAD

romaine, cucumbers, purple onion, black olives, cherry tomato, feta - balsamic vinaigrette

### CHOPPED CAPRESE SALAD

heirloom tomatoes, persian cucumbers, fresh mozzarella, torn basil - za'atar vinaigrette

### GRILLED PEACH CAPRESE

sliced grilled peaches, heirloom tomatoes, persian cucumber, fresh mozzarella, & fresh basil - evoo, & balsamic reduction

### RED QUINOA SALAD

cucumbers, tomatoes, green apples, pine nuts, red onions, goat cheese, avocado - honey-lemon vin

### STRAWBERRY SPINACH SALAD

with candied pecans, pickled jicama & shallots, toasted almonds, feta, - raspberry vinaigrette

### KALE PEAR SALAD

baby kale, arugula, pear, carrots, fetta, dried cranberries, almonds, - apple cider vinaigrette

### QUINOA ARUGULA SALAD

quinoa, arugula, heirloom tomatoes, cucumbers, red onion, crispy garbanzo beans, carrots - za'atar vin

### FALL BROCCOLINI SALAD

broccolini, red onion, pomegranate, sun dried tomatoes, shallots, fetta, toasted pumpkin seeds - orange vinaigrette

### BEETS SALAD

roasted red and golden beets, goat cheese, candied pecans, arugula, balsamic reduction - orange vinaigrette

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## SIDE DISHES & SOUPS

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

**ROASTED GARLIC MASH**  
potato puree with wild mushroom gravy

**BUTTERED CORN RIBS**  
roasted with mixed herbs, chili oil, & compound butter - parmesan cream drizzle

**GRILLED TRICOLORED CARROTS**  
herb infused evoo, lemon zest

**SAUTEED BROCCOLINI**  
herb infused evoo, lemon zest

**ROASTED FINGERLING POTATOES**  
roasted with mixed herbs - dijon remoulade

**ROASTED CAULIFLOWER**  
za'atar aioli, candied pecans

**GRILLED STRING BEANS**  
sesame ginger tamari

**STEAMED STRING BEANS**

**STEAMED BROCCOLINI**

**SOUP STATION**  
steaming hot soup tureens  
set with cups & crustinis:

**FRENCH ONION • BROCCOLINI CHEDDAR**

**POTATO LEAK • CREAM CORN CHOWDER**

**TOMATO BISQUE • BUTTERNUT SQUASH**

**CREAMY WILD MUSHROOM • MINISTRONE**

**SPICY BLACK BEAN TORTILLA SOUP**

## HOT APPETIZERS

hand crafted creations made fresh daily by our culinary team

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

**TEMPURA CAULIFLOWER**  
crispy cauliflower served with sumac aioli & microgreens

**ZUCCHINI FRITTI**  
lightly battered fried zucchini, labneh sauce

**ARTICHOKE APERITIVO**  
crispy artichoke, za'atar aioli

**FRIED MAC & CHEESE BALLS**  
crispy mac and cheese balls with spicy vodka sauce and aged parmesan. may also be served for kids with marinara

**ARANCINI**  
lightly fried breaded risotto-cauliflower balls, za'atar aioli

**BABY STUFFED MUSHROOM CAPS**  
roasted shitake mushroom caps, topped with herbed panko, smoked gouda, and fresh pesto

**TRUFFLE FRIES**  
truffle seasoning, parmesan, za'atar aioli

**KIDS FRIES**  
crispy fries with ketchup

## COLD APPETIZERS

15 / PP Select 1 option • 20 / PP Select 2 options • 25 / PP Select 3 options

**CHEESE BOARD TABLE**  
sophisticated cheese for sophisticated people garnished with Kalamata and green olives, grapes, heirloom cherry tomatoes, rosemary

**SALMON CRUDO Lightly Seared**  
soy ginger sauce, avocado, sesame, scallions, microgreens

**SMOKED SALMON TARTARE**  
fried capers, red onion, dijon aioli, crostini, microgreens, cornichons

**TUNA TARTARE**  
avocado, ginger, soy sauce, sesame, microgreens, house chips

**TUNA CRUDO Lightly Seared**  
Sumac, chili oil, fried capers, micro greens

**HOUSE CURED GRAVLAX**  
two flavors of deluxe hand cut gravlax, cured in house, in a beautiful display with house chive cheese & shaved red onion, tomatoes - served with crostinis

**DECORATED COLD SALMON PLATTERS**  
whole sides of roasted salmon, beautifully decorated -served cold:

• **SOY GINGER:** soy ginger sauce, avocado, sesame, scallions

• **TUSCAN:** sumac, chili oil, fried capers, lemon micro greens, arugula, dijon aioli

• **NEW YORK:** cucumber scales, heirloom tomato slices, caramelized lemon wheels, fresh rosemary and thyme

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## BUFFET ENHANCEMENTS

### SODA BAR

3 / Person

Includes all of our fountain sodas. This may be served by the bartender, or at a drink station with pitchers & glasses, at your preference

PEPSI • DIET PEPSI • MIST • MIST ZERO • ROOT BEER • ICED TEA • SELTZER • TONIC

### ESPRESSO BAR

10 / Person

Includes all of our organic teas, specialty coffees, and signature lattes, from the barista

CAPPUCCINO - LATTE - CAFÉ AMERICANO - CAFÉ MOCHA - HOT CHOCOLATE - CARAMEL APPLE CIDER - CHAI TEA LATTE

FRENCH PRESSED COFFEE OR TEA: GYOKURO GREEN - BLUEBERRY ROOBIOS - EARL GREY - CHAMOMILE BLOSSOMS

#### CARAMEL STRIPE LATTE

espresso, caramel syrup,  
hot caramel sauce drizzle

#### CHOCOLATE TRUFFLE MOCHA

espresso, raspberry, mocha whipped  
cream, chocolate truffle

#### COOKIE CRUMBLE LATTE

espresso, graham crackers, chocolate,  
caramel, pecan brittle crumbles

#### MAPLE CREAM LATTE

a creamy hot latte made with real maple  
syrup, raw sugar & rosemary

### DESSERT MENU

hand crafted creations made fresh daily by our culinary team

10 / PP Select 1 option • 15 / PP Select 2 options • 20 / PP Select 3 options

#### CARAMEL APPLE PIE

decadent apple pie topped with homemade vanilla gelato,  
& hot caramel

#### PECAN PIE

decadent pecan pie topped with homemade vanilla gelato,  
hot caramel, & chocolate drizzle

#### FLOURLESS CHOCOLATE CAKE

with fresh whipped cream, caramel, & strawberries

#### HOUSE CHEESE CAKE

homemade cheesecake with sweet balsamic cherry glaze,  
pecan brittle

#### FLOURLESS CHOCOLATE CAKE

with fresh whipped cream, caramel, & strawberries

#### TIRAMISU

real cream and vanilla blended with lady fingers, chocolate,  
and dark rum. - sweet balsamic cherry drizzle

#### BOMBOLONI

fried Italian puff pastry with cinnamon sugar, custard cream, &  
caramel

#### ESPRESSO AFFOGATO (alcoholic)

almond liqueur, espresso, vanilla gelato, almonds, whipped cream

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# NUOVO

— CHICAGO —

## FULL ICE CREAM BAR

10 / PP

with all the toppings and our house made gelato & sorbet

SORBET: passionfruit mango • strawberry GELATO: chocolate • vanilla • coffee  
 TOPPINGS: fresh whipped cream • hot caramel • chocolate syrup • house pecan brittle • maraschino cherries • chopped nuts

## COCKTAIL PACKAGES

classic cocktails, and hand-crafted signature creations from the bar

Select 2 cocktails 14 / pp • Select 3 cocktails 16 / pp • Full cocktail bar 18 / pp

### HAND CRAFTED MOCKTAILS

STRAWBERRY LEMONADE

PAINCOOLER

ARNOLD PALMER

SHIRLEY TEMPLE

KIWI NO-JITO

CUCUMBER ROSE SPRITZ

### SIGNATURE COCKTAILS

FLAMINGO  
 SPIKED STRAWBERRY LEMONADE  
 NEGRONI SBAGLIATO

PRINCESS PEACH  
 STRAWBERRY'S KISS  
 BAHAMA PUNCH

PAINKILLER  
 THE SMOKE SHOW  
 BLUE TANG

### MOJITOS

Plantation Artisanal Rum, lime, soda, & fresh mint

- CLASSIC
- KIWI
- STRAWBERRY

### GIMLETS

gin, lime, and love

- ROSEMARY
- CUCUMBER
- KOVAL CRANBERRY

### MARGARITAS

tequila, Cointreau, sour mix, salted rim

- CLASSIC
- SPICY
- STRAWBERRY

### MARTINIS

shaken, not stirred

- CHOCOLATE
- ESPRESSO
- WHITE CHOCOLATE

### OLD FASHIONEDS

- THE MADMAN
- THE LINCOLNWOOD
- DEAD DROP
- MUDDLED
- THE DEMI

## WINE PACKAGES

You may choose a per person package from the house wine list, or full bottles may be purchased and served at the bar.

Full bottles will be available at a 15% discount.

For a complete listing, please request to see our comprehensive wine menu. We have several selections from in these categories: Bordeaux, Merlot, Cabernet Sauvignon, Pinot Noir, Rose, Sparkling Rose, Chardonnay, Sauvignon Blanc, Champagne, Semi Dry Whites, Riesling, and Dessert wines

- Corkage -

You are welcome to bring your own wine for us to serve. Please inform us in advance so that we can schedule a bartender & have wine glasses ready  
 All wines must be checked by the CRC Mashgiach to ensure that they are Kosher & Mevushal. Corkage 2 / person

## HOUSE WINES SERVED AT THE BAR

Select 2 house wines 14 / pp • Select 3 house wines 16 / pp

BORGIO BELLA CHIANTI RESERVA  
 LE PLETZEL BORDEAUX  
 TEPERBERG IMPRESSIONS MERLOT  
 ELVI HERENZA RIOJA  
 DALTON CABERNET SAUVIGNON

TEPERBERG VISIONS SHIRAZ  
 HERZOG LINEAGE PINOT NOIR  
 ELVI ROSE ROSÉ  
 GONDOLA SPARKLING ROSÉ  
 BORGIO BELLA PINOT GRIGIO

HERZOG LINEAGE CHARDONNAY  
 PADRE BENDICHO CHARDONNAY  
 RECANATI YASMIN WHITE  
 BORGIO REALE PROSECCO  
 BARON HERZOG GEWURZTRAMINER

PACIFIC WHITE RIESLING  
 BARTENURA MOSCATO D'ASTI

HOUSE SANGRIA  
*red or white sangria  
 with fresh sliced fruit*

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