

BRUNCH

\$25/PERSON FAMILY STYLE

1ST COURSE

Select 1

Little Farm on the Prairie Deviled Eggs | Beignets
Brussels & Kale Salad | Spaghetti Squash Salad

2ND COURSE

Select 2

Egg White Omelet *caramelized onions, peppadew, mushroom, goat cheese*
Classic Benedict *English muffin, city ham, hollandaise, pepper jelly*
Maple & Sage Breakfast Sausage *sweet potato puree*
Short Rib Hash *roasted pepper demi*

SIDES

Select 1

Toast | House Bacon | Cece's Three Cheese Mac 'n Cheese

\$35/PERSON PLATED

1ST COURSE

Select 1, Served Family Style

Little Farm on the Prairie Deviled Eggs | Beignets
Brussels & Kale Salad | Spaghetti Squash Salad | Biscuits & Gravy

2ND COURSE

Select 3 for guests to choose from

Art Smith's Fried Chicken & Waffles *with rosemary maple syrup (\$5 upcharge)*
Classic Benedict *english muffin, city ham, hollandaise, pepper jelly*
Egg White Omelet *melrose peppers, eggplant, ricotta salata, seasonal salad*
BDK Omelette *bacon, hook's cheddar, kale, seasonal salad*
Maple & Sage Breakfast Sausage *sweet potato puree*
Short Rib Hash *roasted pepper demi*
Grilled Salmon *rutabaga latkes, chickorie, crème fraiche, apple*

SIDES

Select 2, Served Family Style

Toast | House Bacon | Cece's Three Cheese Mac 'n Cheese

DRINK PACKAGES

BLOODY MARY & MIMOSA PACKAGE

2 hours... \$25

3 hours... \$30

4 hours... \$35

Includes CH Vodka, Champagne, House Made Bloody Mary Mixes & Juices

BEER & WINE PACKAGE

2 hours... \$23

3 hours... \$28

4 hours... \$33

House White Wine

House Red Wine

House Sparkling Wine

Seasonal Selection of Beers

WINE UPGRADE \$5/PERSON

Round Pond Estates, Rutherford Sauvignon Blanc
California 2015 Sauvignon Blanc

Two Mountain, La Pistola Washington NV Merlot Blend

Reichsrat von Buhl 'Von Buhl' Riesling Sekt Brut Germany NV Rielsing

HOUSE LIQUOR PACKAGE

2 hours... \$30

3 hours... \$35

4 hours ... \$40

CH Vodka | CH Gin | Buffalo Trace Bourbon | Tequila Cabeza

Cana Brava 86 Co. Rum | Johnny Walker Black

PREMIUM LIQUOR PACKAGE

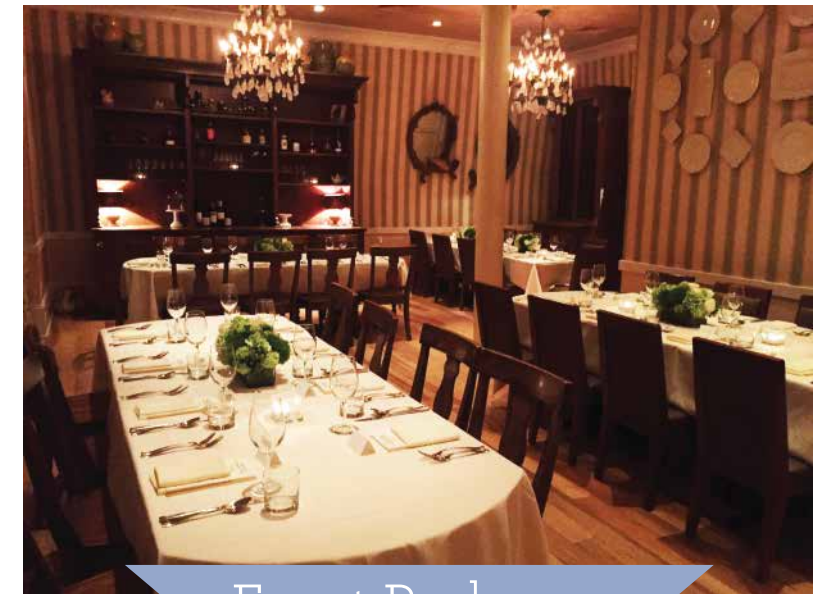
2 hours... \$40

3 hours... \$45

4 hours... \$50

Ketel One Vodka | Hendricks Gin | Don Julio Blanco Tequila

Plantation 5yr Rhum | Macallan 12yr | Koval Bourbon



• Event Packages •



For more information contact Micah at micah@ideologyentertainment.com

52 W. ELM STREET | CHICAGO | 312.456.7282 | BLUEDOORKITCHENCHICAGO.COM

Housed in the carriage house of the historic Biggs Mansion on Elm and Dearborn Streets, Blue Door Kitchen & Garden is a place for life's greatest occasions, both large and small. Sophisticated, yet charming in every sense, the restored turn of the century space is a place to celebrate the farm, family, friends and food. We are thrilled you are considering BDK for your next gathering, and are excited to work with you to create a custom event experience perfectly tailored to your needs. Our elegant yet understated upstairs private dining room can seat up to 36 guests with a small reception area, 44 guests for a seated event without reception space or 55 guests standing. You bring your loved ones, we'll handle the rest.

LUNCH

\$25/PERSON FAMILY STYLE

1ST COURSE

Select 2

Brussels & Kale Salad *toasted almonds, parmesan, bacon, maple tahini vinaigrette*

Roasted Beet & Feta *macadamia nut, citrus, fennel, herb-dijon vinaigrette*

Hand Cut Fries *garlic aioli*

Large Battered Onion Rings *cheddar aioli*

2ND COURSE

Select 2

•SANDWICHES•

Turkey BLT *tomato aioli, bacon, romaine, pickled onion, hook's cheddar*

Shrimp Salad *celery, radish, "new bay" seasoning*

Apple & Brie *honey, winter radish, dijonnaise, served on red hen ciabatta*

Roasted Chicken Breast *dijonnaise, pear onion jam, lettuce, cheddar*

2ND COURSE

Substitute these entree selections for an additional \$10/person, Select 2

Buttermilk Fried Chicken *garlic mashed potatoes, hot sauce, honey*

BDK Burger *hook's cheddar, pickles, garlic aioli*

Market Fish *lentils, brown rice, charred onion, yogurt & mustard sauce*

Organic Salmon *rutabaga latkes, Brussel sprouts, crème fraiche, apple*

SIDES

Included

Seasonal Vegetable

3RD COURSE

Assorted Homemade Cookies



DINNER

\$50/PERSON PLATED

1ST COURSE

Select 2, Served Family Style

Little Farm on the Prairie Deviled Eggs

Butternut Squash Pierogi *pickled butternut squash, sage*

Roasted Beet & Carrot *feta, lime, macadamia nut*

Bacon Roasted Potatoes *bacon, caramelized onion, honey mustard*

Brussels & Kale Salad *toasted almonds, parmesan, bacon, maple tahini vinaigrette*

Spaghetti Squash and Hazelnuts *midnight moon cheese, currants, basil*

Shrimp & Grits *white corn grits, tasso ham, tomato stew, crispy okra*

2ND COURSE

Select 2 for guests to choose from

Organic Salmon *rutabaga latkes, brussels sprouts, crème fraiche, apple*

Seared Diver Sea Scallops *sweet potato farina, ghost chili vinaigrette*

Buttermilk Fried Chicken *garlic mashed potatoes, hot sauce, honey*

SIDES

Select 2, Served Family Style

Cece's Three Cheese Mac 'n Cheese *three cheese blend, orecchiette*

Braised Root Vegetable *turnips, celery, maple glaze*

Roasted Brussels Sprouts *pears, pine nuts, pecorino*

Beer Battered Onion Rings *cheddar aioli*

DESSERT

Select 1, Served Individually

Art's Hummingbird Cake *banana and pineapple cake, cream cheese frosting*

Espresso Pot De Crème *chocolate cup, biscotti, orange*

3 Cheese Cheesecake *peanut butter cookie crust, concord grape*



\$65/PERSON PLATED

1ST COURSE

Select 3, Served Family Style

Little Farm on the Prairie Deviled Eggs

Butternut Squash Pierogi *pickled butternut squash, sage*

Roasted Beet & Carrot *feta, lime, macadamia nut*

Bacon Roasted Potatoes *bacon, caramelized onion, honey mustard*

Brussels & Kale Salad *toasted almonds, parmesan, bacon, maple tahini vinaigrette*

Spaghetti Squash and Hazelnuts *midnight moon cheese, currants, basil*

Shrimp & Grits *white corn grits, tasso ham, tomato stew, crispy okra*

2ND COURSE

Select 3 for guests to choose from

Organic Salmon *rutabaga latkes, brussels sprouts, crème fraiche, apple*

Market Fish *lentils, brown rice, charred onion, yogurt & mustard sauce*

Seared Diver Sea Scallops *sweet potato farina, ghost chili vinaigrette*

Braised Short Rib *sweet potato pave, green beans, sauce au poivre*

Buttermilk Fried Chicken *garlic mashed potatoes, hot sauce, honey*

SIDES

Select 3, Served Family Style

Cece's Three Cheese Mac 'n Cheese *three cheese blend, orecchiette*

Braised Root Vegetable *turnips, celery, maple glaze*

Roasted Brussels Sprouts *pears, pine nuts, pecorino*

Beer Battered Onion Rings *cheddar aioli*

DESSERT

Select 1, Served Individually

Art's Hummingbird Cake *banana and pineapple cake, cream cheese frosting*

Espresso Pot De Creme *chocolate cup, biscotti, orange*

3 Cheese Cheesecake *peanut butter cookie crust, concord grape*