

“GREEN” MENU OPTIONS

Soup

- Roasted Chestnut Soup with White Truffle Oil - \$11.50 per guest
- Organic Curried-Cauliflower Soup with Toasted Sunflower Seeds - \$10.00 per guest
- Savory Pumpkin Soup with Locally-produced Goat Cheese Toast - \$9.00 per guest

Salad

- Organically-grown Arugula and Watercress with Grilled Figs and Candied Pecans in a Radicchio Cup, Vanilla-citrus Dressing - \$12.50 per guest
- Bibb Lettuce with Locally-farmed Herbs and a Foraged Mache and Wax Bean “Nest”, Yogurt Dressing - \$10.50 per guest

Entrée

- Farm-raised Halibut with a Spiced Red Pepper Jam with a Zucchini and Potato Torte – \$45.00 per guest
- Autumn Truffle filled Free-range Chicken Breast atop a Wild Mushroom Risotto Cake and Creamy Savoy Cabbage - \$42.00 per guest
- Char-grilled Wagyu Beef Tenderloin with Creamy Mushroom Ragu, Potato and Brussels Sprout “Skillet” - \$54.00 per guest

Vegetarian Entree

- Pan-fried Couscous Cake with Roasted Peppers, Spinach, Feta Cheese and Green Olive Tapenade - \$30.00 per guest
- Pumpkin Gnocchi with Spinach and Roasted Garlic - \$30.00 per guest

Dessert

- Cardamom and Orange Roasted, Mascarpone-filled Figs with Hazelnut Ice Cream – \$12.50 per guest
- Organic Plum Tart with Cinnamon Ice Cream - \$11.00 per guest
- Warm, House-made, Blackberry Cobbler with Calvados Ice Cream – \$10.00 per guest

“Green” Hors d’oeuvre

Hors d’ Oeuvre

Washington State, Farm-raised Kumamoto Oysters, served from Beds of Rare, Himalayan, Pink Rock Salts
\$5.00 each

BLT Triangles made from Organically-grown Arugula and Green Acres Farm-produced (featured at Chicago’s *Green City Market*) Heirloom Tomatoes
\$5.00 each

Creamy Goat’s Milk Cheese and Fresh Blueberry Croustade made from Leslie Cooperband’s Cheese and Mick Klug Farm-produced Berries
\$4.50 each

Roasted, Farm-raised, Baby Lamb Chops with a Kosher Salt and Rosemary Rub
\$5.00 each

Organically-grown, Cream of Tomato Soup Sips, served with Naan Bread Sticks
\$4.50 each

Vietnamese, Tofu-filled Spring Rolls, Lime-Tupelo Honey Dipping Sauce
\$4.50 each

Ernst Farm-raised, Satay-style Chicken Brochettes, Spicy Peanut Dipping Sauce
\$5.00 each

Chilled and Sliced, Rare-roasted, American Wagyu Beef, Shaved Romano Cheese and Organicallygrown Greens on Toasted, Artisan Bread Slices
\$5.00 each

Naturally-smoked Salmon Croustade with Creme Fraiche, Sustainably, Wild-caught, Illinois Sturgeon Caviar, and Fresh Dill
\$5.00 each

Chicago Fishguy’s Sushi-grade Tilapia on Vinegar Rice Balls, Soy-wasabi Dipping Sauce
\$5.00 each