



Thank you for your interest in private and semi-private dining events at the Grand Lux Cafe®.
At Grand Lux Cafe® we offer unique casual cuisine in an elegant yet relaxed atmosphere.

We are dedicated to taking exceptional care of you – our guests –
so please enjoy your experience at Grand Lux Cafe®.

Location

600 N. Michigan Avenue, 2nd Floor
Chicago, IL 60611
(Entrance is located at 111 E. Ontario)
312-276-2507

Private and Semi-Private Events are ideal for:

- Business Events
- Rehearsal Dinners
- Post-Wedding Brunches
- Meetings
- Baby Showers & Bridal Showers
- Birthdays
- Graduation Celebrations
- Cocktail Receptions
- Any other special occasion!

Food and Beverage Minimums

Food & Beverage Minimums apply and vary based on the space, specific date and time of the event. All Food & Beverage Minimums are prior to the 20% service fee and local sales tax.

The prices on our menus, due to market conditions, are subject to change without notice.

Deposits, Payments & Cancellations

- A deposit is required to secure the date, time and room for your function and must be received within five (5) business days of receiving the contract.
- The amount of the deposit will depend on the type of function and/or the number of guests attending.
- The entire balance due for the contracted food, beverage, 20% service fee, all applicable miscellaneous fees and local sales tax must be paid at the conclusion of the event.
- The Grand Lux Cafe® accepts all major credit cards and cash as forms of payment for both deposits and the final balance of events.

Cancellation Policy

61 days prior to event – Full Refund of Deposit
60 days & before 30 days – 50% refund of Deposit
30 days or less – No refund

Rush Private Dining Room

- This versatile private dining room accommodates groups of 15-80 guests for plated meals, up to 100 guests for standing receptions.



Semi-Private Main Dining Room Spaces

The Michigan Room

- This grand semi-private space featuring fantastic views of Michigan Avenue accommodates up to 250 guests.



The Ontario Room

- This beautiful semi-private space with windows facing Ontario Street accommodates up to 104 guests.



The Main Bar

- This lively semi-private space can accommodate up to 43 guests.



The Rotunda Room

- Our most popular room! This gorgeous semi-private space featuring floor to ceiling windows with views of Michigan Avenue can accommodate up to 44 guests.



Guarantee Policy

A guaranteed final count must be received 72 hours prior to the event. If the event falls on Sunday, Monday or Tuesday, the final count must be received no later than 12:00pm on the proceeding Thursday. If the final count is not received on time, the original estimate on the contract becomes the guaranteed guest count.

In the event that your party is smaller than anticipated, you will be charged for the confirmed number from your guarantee. In the event that your party is larger than anticipated, you will be charged for the larger number.

Leftover food from guests who are unable to attend cannot be boxed and taken home.

Parking

Discounted Valet Parking is available in front of our main entrance at 111 E. Ontario. Payment for valet parking is CASH ONLY and handled separately through our valet parking provider.

Discounted Garage Self Parking is also available at the ROW Self Park at 50 E. Ohio Street as well as CPS Parking located at 10 E. Ontario.

Please contact the Private Events Manager for the current parking rates and parking company contact information.

Decorations

The Grand Lux Cafe® allows you to decorate the private room; however The Grand Lux Cafe® does not permit banners, signs, decorations or other materials of any kind to be affixed to the ceilings, walls, floors, doors, light fixtures or partitions. Confetti, glitter, or anything alike are not allowed due to possible damage and cleanup time. Guests may make arrangements for decorations to be brought in through outside vendors and coordinate their delivery and setup with the Private Events Manager. The Guest is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Grand Lux Cafe®. The Grand Lux Cafe® will not be responsible for lost or stolen items brought in by guests or vendors hired by the Guest.

Entertainment

Guests may provide entertainment such as musicians or DJ's for their private function as long as the arrival and setup is coordinated with the Private Events Manager at least five (5) business days prior to the event. The Grand Lux Cafe® does reserve the right to monitor the volume level and appropriate content of any entertainment provided during your event.

Alcohol Service

Illinois state law prohibits the consumption or purchase of alcohol by anyone under the age of 21. The Grand Lux Cafe® reserves the right to refuse alcohol to any guest that is not of drinking age, cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated.

All groups of 20 or more requesting liquor service in a private function will require a private bartender to be staffed in the service bar of the Rush Private Dining Room. If an hourly Bar Package is selected, the bartender fee will be waived. A \$75.00 bartender fee is applicable for a consumption based bar package. A bartender fee of \$150.00 is applicable for a non-hosted "cash bar."



DELUX DINNER MENU

(3-Course Dinner)

\$41.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

SALAD

Please select one salad for your guests

House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside the evening of your dinner

FRESH FISH & SEAFOOD

Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

Pan Seared Salmon

Served with Fresh Asparagus, Mushrooms, Potato and Tomatoes with a Sweet Green Pea and Herb Sauce

BEEF & PORK

Flat Iron Steak*

Served with Garlic-Herb Butter, Yukon Gold Mashed Potatoes and Fresh Vegetables
**Please Specify One Temperature for All Steaks to Be Cooked*

Braised Pot Roast

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

Spicy Ginger Beef

A Stir-Fry of Certified Angus Beef Steak, Shitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with White Rice

Parmesan Crusted Pork Chop

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots

GRAND CASUAL CUISINE

Madeira Chicken

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

Chicken Royale

Lightly Breaded Sautéed Chicken Breasts Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Herbed Carrots

Cajun Shrimp & Chicken Jambalaya

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

PASTA & VEGETABLE DISHES

Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

Pasta Carbonara

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

Pasta Pomodoro

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Tomato Sauce and Parmesan Cheese

Pasta Milanese

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini, Tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

DESSERT

Please select one dessert for your guests

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Vanilla Crème Brulee

Delectably Smooth and Silky.
Finished with a Crunchy Sugary Top

Crispy Sesame Tofu

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

Sunday Night Pasta

Made Fresh Every Day! A Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Fresh Mushrooms, Onions and Garlic. Served over Spaghettini

Pasta with Grilled Chicken, Tomato, Basil & Mozzarella

Light & Fresh! Topped with Roasted Tomatoes and a Touch of Garlic

Fettuccini Alfredo with Grilled Chicken

Tossed in a Rich Parmesan Cream Sauce

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

Original Cheesecake

Fresh Strawberry Cheesecake

Homemade Chocolate Chip Pecan Cookies

Baked Fresh and Served Family Style

New Orleans Style Beignets

Served Family Style with Three Dipping Sauces



SIGNATURE DINNER MENU

(4-Course Dinner)

\$49.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

APPETIZERS

Please select three appetizers to be served tray-passed, family style on the tables, or buffet style

Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp.

Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

Bruschetta

Fresh Tomato, Basil Oil, Parmesan and Romano Cheeses served on Toasted Sourdough Bread

Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

Duck Triangles

Crispy Wrappers Filled with Minced Duck, Onions, Garlic, Ginger, Soy and Sesame

Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing (family style or buffet only)

Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

Spinach & Cheese Dip (family style or buffet only)

With Artichoke Hearts and Served with Crisp Tortilla Chips

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

Chicken Lettuce Wraps (family style or buffet only)

Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

B.B.Q Chicken Pizza

Smoked Gouda, Red Onion, Cilantro and B.B.Q Sauce

Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

Pastrami Reuben Eggrolls

Hot Pastrami, Melted Cheese, Sauerkraut and Mustard in a Crisp Wrapper. Served with Thousand Island Dressing and Pickles

SALAD

Please select one salad for your guests

House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the evening of your dinner

FRESH FISH & SEAFOOD

Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

Cedar Planked B.B.Q. Salmon

Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash

Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

Pan Seared Salmon

Served with Fresh Asparagus, Mushrooms, Potato and Tomatoes with a Sweet Green Pea and Herb Sauce

SIGNATURE DINNER MENU

BEEF & PORK**Flat Iron Steak***

Served with Garlic-Herb Butter, Yukon Gold Mashed Potatoes and Fresh Vegetables

**Please Specify One Temperature for All Steaks to Be Cooked*

Spicy Ginger Beef

A Stir-Fry of Certified Angus Beef Steak, Shitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with White Rice.

Braised Pot Roast

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

Parmesan Crusted Pork Chop

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots.

GRAND CASUAL CUISINE**Madeira Chicken**

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

Cajun Shrimp & Chicken Jambalaya

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

Chicken Royale

Lightly Breaded Sautéed Chicken Breasts Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Herbed Carrots

Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

Bourbon Street Chicken

Sautéed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and Spicy Cajun Sauce

PASTA & VEGETABLE DISHES**Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

Pasta Carbonara

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

Pasta with Grilled Chicken, Tomato, Basil & Mozzarella

Light & Fresh! Topped with Roasted Tomatoes and a Touch of Garlic

Fettuccini Alfredo with Grilled Chicken

Tossed in a Rich Parmesan Cream Sauce

Crispy Sesame Tofu

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

Sunday Night Pasta

A Rich Slow Simmered Meat Sauce with Chunks of Beef Short Ribs, Ground Beef, Fresh Mushrooms, Onions, Garlic and Parmesan. Served with Spaghettini Pasta

Pasta Milanese

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

DESSERT

Please select two desserts for your guests to select from tableside on the evening of your dinner

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Vanilla Crème Brulee

Delectably Smooth and Silky. Finished with a Crunchy Sugary Top

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust

Fresh Strawberry Cheesecake**Godiva® Chocolate Cheesecake****Original Cheesecake****Fresh Mixed Berries & Whipped Cream**



GRAND DINNER MENU

(4-Course Dinner)

\$59.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

APPETIZERS

Please select four appetizers to be served tray-passed, family style on the tables, or buffet style

Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp.

Duck Triangles

Crispy Wrappers Filled with Minced Duck, Onions, Garlic, Ginger, Soy and Sesame

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

B.B.Q. Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q. Sauce

Crab Cakes

Served with Spicy Mustard Sauce

Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing (family style or buffet only)

Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

Bruschetta

Fresh Tomato, Basil Oil, Parmesan and Romano Cheeses served on Toasted Sourdough Bread

Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

Chicken Lettuce Wraps (family style or buffet only)

Minced Sautéed Chicken Breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

Ahi Ceviche (family style only)

Fresh Raw Ahi Tuna Diced and Marinated in Lime Juice, Chiles and Cilantro. Tossed with Avocado, Tomato, Onion and Cucumber

Pastrami Reuben Eggrolls

Hot Pastrami, Melted Cheese, Sauerkraut and Mustard in a Crisp Wrapper. Served with Thousand Island Dressing and Pickles

SALAD

Please select two salads for your guests to choose from on the evening of your dinner

House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Greek Salad

Feta Cheese, Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

ENTRÉE SELECTIONS

Please select four entrées for your guests to select from tableside on the evening of your dinner

FRESH FISH & SEAFOOD

Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

Pan Seared Salmon

Served with Fresh Asparagus, Mushrooms, Potato and Tomatoes with a Sweet Green Pea and Herb Sauce

Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

Cedar Planked B.B.Q. Salmon

Roasted on a Cedar Plank and Glazed with Sweet and Spicy B.B.Q. Sauce. Served with Mashed Potatoes and Corn Succotash

GRAND DINNER MENU

BEEF & PORK

Spicy Ginger Beef

A Stir-Fry of Certified Angus Beef Steak, Shitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce. Served with White Rice.

Rib Eye Steak*

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

Prime Top Sirloin*

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

**Please Specify One Temperature for All Steaks to Be Cooked*

Braised Pot Roast

Cooked Low and Slow Until Perfectly Tender. Served with Mashed Potatoes, Vegetables and Horseradish Sauce

Parmesan Crusted Pork Chop

A Thick-Cut Pork Chop Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese and Fresh Herbs. Served with Mashed Potatoes, Green Beans and Carrots.

Filet Mignon*

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

GRAND CASUAL CUISINE

Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

Cajun Shrimp & Chicken Jambalaya

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

Indochine Shrimp and Chicken

A Fusion Dish of Chinese and Indian Flavors, Jumbo Shrimp, Chicken Onions and Sweet Ginger all Sautéed in a Delicious Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots. Served with White Rice

Chicken Royale

Lightly Breaded Sautéed Chicken Breasts Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Herbed Carrots

Madeira Chicken

Sautéed Chicken Breast Topped with Asparagus, Mozzarella, Fresh Mushroom-Madeira Sauce and Mashed Potatoes

Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

Bourbon Street Chicken

Sautéed Chicken Breast with Tasso-Garlic Breadcrumbs, Mashed Potatoes, Buttered Corn and Spicy Cajun Sauce

PASTA & VEGETABLE DISHES

Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

Pasta Milanese

Chicken Breast Coated with Garlic & Parmesan Bread Crumbs, Served over Spaghettini tossed with Tomatoes and a Delicious Lemon Butter Sauce. Garnished with Asparagus and Parmesan

Garlic Shrimp Pasta

Sautéed Garlicky Shrimp, Spaghettini, Heirloom Cherry Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese

Crispy Sesame Tofu

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

Sunday Night Pasta

A Rich Slow Simmered Meat Sauce with Chunks of Beef Short Ribs, Ground Beef, Fresh Mushrooms, Onions, Garlic and Parmesan. Served with Spaghettini Pasta

Pasta Carbonara

Spaghettini Tossed with Smoked Bacon, Peas, A Touch of Garlic and a Parmesan Cream Sauce

DESSERT

Please select two desserts for your guests to select from **tableside on the evening of your dinner**

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Vanilla Crème Brulee

Delectably Smooth and Silky. Finished with a Crunchy Sugary Top

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

Fresh Mixed Berries & Whipped Cream

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust

Fresh Strawberry Cheesecake

Godiva® Chocolate Cheesecake

Original Cheesecake

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting



DELUX LUNCH MENU

(3-Course Lunch)

\$30.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea & Fountain Sodas are Included in Food Pricing.
All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

FIRST COURSE

Please select either one individually served salad or two appetizers to be served family style

SALAD

House Green Salad

Mixed Greens and Tomatoes Tossed
in Our Roasted Tomato-Caramelized Onion Vinaigrette

Greek Salad

Feta Cheese, Tomatoes, Cucumber,
Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with
Parmesan Crisps

APPETIZERS

Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla
Chips and Our Roasted Tomato Salsa

Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all
Rolled in a Spiced Wrapper and Fried until Crisp. Served with
Blue Cheese Dressing

Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella,
Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp
and Served Over Marinara Sauce

Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious
Asian Sauce. Served with Cool Lettuce Cups

Bruschetta

Fresh Tomatoes, Basil Oil, Parmesan
with Romano Cheeses served on Sourdough Bread

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian
Wrappers, Topped with Melted Cheddar and Smoked Bacon

Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina
Cheeses and Tomato Sauce

Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch
Dressing

B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

Pastrami Reuben Eggrolls

Hot Pastrami, Melted Cheese, Sauerkraut and Mustard in a
Crisp Wrapper. Served with Thousand Island Dressing and
Pickles

Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the date of your lunch

FRESH FISH & SEAFOOD

Salmon Piccata

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and
Capers Served with White Rice

Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

Pan Seared Salmon

Served with Fresh Asparagus, Mushrooms, Potato and Tomatoes
with a Sweet Green Pea and Herb Sauce

DELUX LUNCH MENU

GRAND CASUAL CUISINE

Cajun Chicken Jambalaya

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

Chicken Royale

Lightly Breaded Sautéed Chicken Breasts Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Herbed Carrots

Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

PASTA & VEGETABLE DISHES

Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

Pasta Pomodoro

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Parmesan Cheese and a Tomato Sauce

Pasta Carbonara

Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

Crispy Sesame Tofu

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce

ENTRÉE SALADS

Asian Chicken Salad

Sliced Chicken Breast, Wontons, Rice Noodles, Lettuce, Cabbage, Green Onion and Roasted Almonds Tossed in Our Asian Dressing

Fuji Apple Salad

Crisp Fuji Apples, Mixed Greens, Shaved Brussels Sprouts, Dried Cherries and Apricots, Golden Raisins, White Cheddar Cheese and Glazed Walnuts Tossed with Hazelnut Mustard Dressing

Grand Cobb Salad

A Top Shelf Cobb Salad with Chicken, Niman Ranch Bacon, Avocado, Tomatoes, Shaft Blue Cheese and Egg Tossed in Roasted Tomato Caramelized Onion Vinaigrette

Southwestern Salad

Chicken Breast, Corn, Black Beans, Tortilla Strips, Avocado and Pepper-Jack Cheese Tossed in Honey-Lime Vinaigrette

Grilled Chicken and Avocado Salad

A Fantastic Salad of Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette

Chili-Lime Chicken and Mango Salad

Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas

DESSERT

Please select one dessert for your guests

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Original Cheesecake

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust

Vanilla Crème Brulee

Delectably Smooth and Silky. Finished with a Crunchy Sugary Top

Homemade Chocolate Chip Pecan Cookies

Baked Fresh and Served Family Style

New Orleans Style Beignets

Served Family Style with Three Dipping Sauces



SIGNATURE LUNCH MENU

(4-Course Lunch)

\$35.95 per guest

Freshly Baked Bread, Freshly Brewed Coffee, Iced Tea, Hot Tea & Fountain Sodas are Included in Food Pricing.
All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

APPETIZERS

Please select two appetizers to be served family style on the tables

Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella, Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp and Served Over Marinara Sauce

Bruschetta

Tomatoes, Basil Oil, Parmesan with Romano Cheeses served on Sourdough Bread

Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

Pastrami Reuben Eggrolls

Hot Pastrami, Melted Cheese, Sauerkraut and Mustard in a Crisp Wrapper. Served with Thousand Island Dressing and Pickles.

Buffalo Chicken Rolls™

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Blue Cheese Dressing

Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

Vegetable Crudités

Assorted Fresh Vegetables Served with our Homemade Ranch Dressing

Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

SALAD

Please select one salad for your guests

House Green Salad

Mixed Greens and Tomatoes Tossed in Our Roasted Tomato-Caramelized Onion Vinaigrette

Greek Salad

Feta Cheese, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce in Our Vinaigrette

Caesar Salad

Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Crisps

SIGNATURE LUNCH MENU

ENTRÉE SELECTIONS

Please select three entrées for your guests to select from tableside on the date of your lunch

FRESH FISH & SEAFOOD**Salmon Piccata**

Served with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served with White Rice

Miso Glazed Salmon

Served with Rice and Stir-Fried Vegetables

Simply Grilled Salmon

Served with Yukon Gold Mashed Potatoes and Fresh Vegetables

Pan Seared Salmon

Served with Fresh Asparagus, Mushrooms, Potato and Tomatoes with a Sweet Green Pea and Herb Sauce

GRAND CASUAL CUISINE**Cajun Chicken Jambalaya**

Sautéed with Peppers, Onions and Tasso in a Delicious Spicy Sauce Served with White Rice

Spicy Ginger Beef

A Stir Fry of Certified Angus Beef® Steak, Shiitake Mushrooms, Sugar Snap Peas, Red Onion, Sesame Seed and Spicy Soy-Ginger Sauce. Served with Steamed White Rice

Lemon Chicken Piccata

Sautéed Chicken Breast with Creamy Lemon Sauce, Mushrooms, Artichoke and Capers Served over Pasta

Chicken Royale

Lightly Breaded Sautéed Chicken Breasts Served Over a White Wine Butter Sauce with Yukon Mashed Potatoes, Green Beans and Herbed Carrots

Chicken Parmesan

A Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella. Served with Pasta

PASTA & VEGETABLE DISHES**Pasta Telephono**

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella. Baked and Topped with Toasted Bread Crumbs

Pasta Pomodoro

Spaghettini Tossed with Sautéed Tomatoes, Fresh Basil, Parmesan Cheese and a Tomato Sauce

Pasta Carbonara

Spaghettini Tossed with Smoked Bacon, Peas, a Touch of Garlic and a Parmesan Cream Sauce

Crispy Sesame Tofu

Served with Stir-Fried Vegetables in Our Spicy-Szechuan Orange Sauce and Steamed White Rice

Fettuccini Alfredo

Tossed in a Rich Parmesan Cream Sauce

DESSERT

Please select one dessert for your guests

“The Best” Carrot Cake

Citrus Cream Cheese Frosting

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

Original Cheesecake**Fresh Strawberry Cheesecake****Godiva® Chocolate Cheesecake****Key Lime Pie**

Baked Fresh with a Graham-Pecan Crust

Vanilla Crème Brulee

Delectably Smooth and Silky.
Finished with a Crunchy Sugary Top

Homemade Chocolate Chip Pecan Cookies

Baked Fresh and Served Family Style

New Orleans Style Beignets

Served Family Style with Three Dipping Sauces



RECEPTION MENU

(Standing “cocktail style” reception event)

Base price of \$25.95 per guest

Freshly Brewed Coffee, Iced Tea, Hot Tea, Our Signature Fresh Lemonades & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on a consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

Please select six appetizers from the lists below for your reception

TRAY-PASSED APPETIZERS

Crispy Thai Shrimp & Chicken Rolls

Served with Thai Sweet-Hot Chili Sauce

Empanadas

Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

Fried Pickles

Crispy Slices Served with Our Remoulade Sauce

Crab Cakes (+\$2.00 per guest)

Louisiana Crab Cakes served with Spicy Mustard

Buffalo Chicken Rolls TM

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce all Rolled in a Spiced Wrapper and Fried until Crisp. Served with Blue Cheese Dressing

Buffalo Chicken Bites

Chicken Breast, Cheese and Our Very Spicy Buffalo Sauce, Fried Crisp with Blue Cheese Dressing

B.B.Q Chicken Pizza

Mozzarella, Fontina, Red Onion, Cilantro and B.B.Q Sauce

Sausage, Pepperoni & Mushrooms Pizza

Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese

Margherita Pizza

With Fresh Tomato, Basil and Mozzarella

Pepperoni Pizza

Mozzarella and Tomato Sauce

Four Cheese Pizza

Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses and Tomato Sauce

Duck Triangles

Crispy Wrappers Filled with Minced Duck, Onions, Garlic, Ginger, Soy and Sesame

BUFFET STYLE APPETIZERS

Creamy Spinach & Cheese Dip

Combined with Artichoke Hearts. Served with Crisp Tortilla Chips and Our Roasted Tomato Salsa

Eggplant Parmesan Fritters

A Twist on an Italian Classic with Eggplant, Mozzarella, Fontina and Parmesan Cheese. Lightly Breaded, Fried Crisp and Served Over Marinara Sauce

Bruschetta

Fresh Tomatoes, Basil Oil, Parmesan with Romano Cheeses served on Sourdough Bread

Buffalo Wings

Fresh Chicken Wings Fried Crisp and Tossed in our Spicy Buffalo Sauce

Avocado and Roasted Beets

Avocado, Slow-Roasted Beets, Fresh Orange, Grapefruit And Mixed Greens with Lemon Vinaigrette

Chicken Lettuce Wraps

Minced Sautéed Chicken breast and Vegetables in a Delicious Asian Sauce. Served with Cool Lettuce Cups

Hummus and Vegetable Crudités

Our House-Made Hummus Served with Assorted Fresh Cut Vegetables and Our Ranch Dressing

Jumbo Shrimp (+\$4.00 per guest)

Steamed and Chilled, Served with a Spicy Cocktail Sauce

Double Stuffed Potato Spring Rolls®

Creamy Mashed Potatoes & Green Onions in Crispy Asian Wrappers, Topped with Melted Cheddar and Smoked Bacon

Pastrami Reuben Eggrolls

Hot Pastrami, Melted Cheese, Sauerkraut and Mustard in a Crisp Wrapper. Served with Thousand Island Dressing and Pickles.

RECEPTION MENU

Dessert Table Option

Please select four of the items below for your dessert table at an additional \$9.00 per guest

Homemade Chocolate Chip Pecan Cookies

Deep Dark Fudge Cake

With Fudgy Chocolate Frosting

Key Lime Pie

Baked Fresh with a Graham-Pecan Crust

Vanilla Crème Brulee

Delectably Smooth and Silky with a Crunchy Sugary Top

Original Cheesecake

Godiva Chocolate Cheesecake

“The Best” Carrot Cake

With a Citrus Cream Cheese Frosting

Assorted Fresh Fruit and Mixed Berries

Red Velvet Cake

A Southern Classic with Cream Cheese Frosting

RECEPTION MENU



BEVERAGE PRICING & BAR PACKAGES

Consumption Based Bar Package

\$75.00 Bartender Service Fee

All beverages will be charged at regular menu price plus tax and service fee on a consumption basis.

Hourly Beverage Packages

Bartender Service Fee is included in pricing of all Hourly Beverage Packages

House Wines include the following selections:

Chateau Ste. Michelle Riesling, Pepi Pinot Grigio, Piccini Chianti, Pascual Toso Malbec, Grand Lux Café Chardonnay, Grand Lux Café Cabernet Sauvignon, Grand Lux Cafe Merlot and Mulderbosh Rose

Bottled Beer Selections include:

Miller Lite, Coors Light, Michelob Ultra, Budweiser, Bud Light, Corona, Dogfish Head 60 Minute IPA, Heineken, Half Acre Daisy Cutter, Guinness, Samuel Adams Boston Lager, Leinenkugel's Seasonal, Goose Island 312 Urban Wheat, Lagunitas IPA, Revolution Anti-Hero IPA, Bell's Oberon, Bell's Two Hearted Ale and Angry Orchard Crisp Cider

Draught Beer Selections include:

Blue Moon Belgian White, Goose Island Green Line and Stella Artois

Beer, House Wine, Assorted Juice & Mineral Waters

\$24.00 per person Two Hours

\$28.00 per person Three Hours

\$33.00 per person Four Hours

Call Brand Alcohol, Beer, House Wine, Assorted Juice & Mineral Waters

\$28.00 per person Two Hours

\$34.00 per person Three Hours

\$40.00 per person Four Hours

Call brand liquors include:

Absolut, Tito's, Skyy, and Stolichnaya Vodkas, Captain Morgan, Cruzan, Bacardi and Malibu Rums, Beefeater, Bombay, Plymouth, Tanqueray and Hendricks Gin, Crown Royal, Jack Daniels, Canadian Club, Seagram's 7, Makers Mark and Johnnie Walker Red

Premium Brand Alcohol, Beer, House Wine, Assorted Juice & Mineral Waters

\$31.00 per person Two Hours

\$38.00 per person Three Hours

\$45.00 per person Four Hours

Premium brand liquors include:

Ketel One, Belvedere, Chopin and Grey Goose Vodkas, Bombay Sapphire, 10 Cane Rum, Basil Hayden, Knob Creek, Makers Mark 46, Woodford Reserve and Johnnie Walker Black

All Beverage Packages have a Two Hour Minimum requirement

Packages do not include shots of any type, single malts, ports, cognacs or top shelf brands

Non-Hosted "Cash Bar"

\$150.00 Bartender Service Fee

Each guest will be asked to run a tab for their individual bar purchases.

The 20% service fee is applicable towards all individual bar bills.

Beverages purchased via a Non-Hosted Bar are not applicable towards the required Food and Beverage Minimum

BEVERAGE PRICING & BAR PACKAGES

All prices subject to 20% Service Charge & Local Sales Tax



WINE AND CHAMPAGNE

Wines Arranged from Softer and Lighter Bodied to Most Full Bodied and Intense

White Wine

		<i>Glass</i>	<i>Bottle</i>
Moscato	Seven Daughters, Italy	10.00	38.00
Rose	Mulderbosch, South Africa	9.00	34.00
Riesling	Château Ste. Michelle, Columbia Valley	9.00	34.00
Pinot Grigio	Pepi, California	9.00	34.00
Pinot Grigio	Estancia, California	9.50	36.00
Pinot Grigio	Santa Margherita, Italy	14.00	54.00
Sauvignon Blanc	Columbia Crest, H3, Horse Heaven Hills	9.50	36.00
Sauvignon Blanc	Kim Crawford, Marlborough	12.00	46.00
Chardonnay	Grand Lux Café Private Reserve, California	9.00	34.00
Chardonnay	Kendall-Jackson, Vintner's Reserve, California	10.00	38.00
Chardonnay	Flora Springs, Napa Valley	11.00	42.00
Chardonnay	Sonoma-Cutrer, Russian River Ranches, Sonoma	13.50	52.00

Red Wine

Chianti	Piccini, Italy	9.00	34.00
Pinot Noir	Greg Norman, Santa Barbara	10.00	38.00
Pinot Noir	Wild Horse, Central Coast	12.00	46.00
Tempranillo	Torres, Altos Ibericos, Rioja	9.50	36.00
Merlot	Grand Lux Café Private Reserve, California	9.00	34.00
Malbec	Pascual Toso, Argentina	9.00	34.00
Cabernet Sauvignon	Grand Lux Café Private Reserve, California	9.00	34.00
Cabernet Sauvignon	Francis Coppola, Black Label Claret, California	11.00	42.00
Cabernet Sauvignon	Justin, Paso Robles	12.50	48.00
Cabernet Sauvignon	Jordan, Alexander Valley		89.00

Champagne & Sparkling Wine

Frexinet, Cordon Negro, Brut, Cava, Spain		8.50	32.00
Domaine Ste. Michelle, Brut, Columbia Valley		9.00	34.00
Nino Franco, Rustico, Prosecco, Italy		9.00	34.00
Rosa Regale, Brachetto, Italy	<i>Split</i>	11.00	
Laurent-Perrier, Brut, France	<i>Split</i>	16.00	
Mumm Napa, Brut Prestige, Napa Valley			38.00
Veuve Clicquot Brut, Yellow Label, France	<i>Half Bottle</i>	45.00	85.00

WINE LIST

All prices subject to 20% Service Charge & Local Sales Tax



BRUNCH BUFFET MENU

(Buffet Style Meal with seating for up to 60 guests at maximum at any one time)

Base price of \$29.95 per guest

Freshly Brewed Coffee, Iced Tea, Hot Tea, Fresh Orange Juice, Apple Cider, Cranberry Juice, Tomato Juice & Fountain Sodas are Included in Food Pricing. All other non-alcoholic beverages will be charged on consumption basis.

All prices subject to 20% Service Charge & Local Sales Tax

All brunch buffets come standard with the items listed below

Country White & Wheat Toast and English Muffins Platters of Seasonal Fresh Fruit

Toasted Bagels & Cream Cheese Assorted Fresh Baked Pastries

Assorted Preserves Hash Brown Potatoes

Please select three brunch entrees from the list below to add to your buffet

BRUNCH ENTREES

Buttermilk Pancakes

Served with Warm Maple Syrup

Red Velvet Pancakes

Fluffy Buttermilk Pancakes with a Hint of Cocoa, Chocolate Chips and Cream Cheese Frosting Served on the Side.

French Toast

Served with Warm Maple Syrup

Greek Salad

Feta Cheese, Heirloom Cherry Tomatoes, Cucumber, Red Onion, Kalamata Olives and Lettuce Tossed in Vinaigrette

Fuji Apple Salad

Crisp Fuji Apples, Mixed Greens, Shaved Brussels Sprouts, Dried Cherries and Apricots, Golden Raisins, White Cheddar Cheese and Glazed Walnuts Tossed with Hazelnut Mustard Dressing

Southwestern Salad

Chicken Breast, Fresh Corn, Black Beans, Tortilla Strips, Avocado, Cilantro and Pepper-Jack Cheese. Tossed in a Honey-Lime Vinaigrette

Asian Chicken Salad

Sliced Chicken, Crisp Wontons, Rice Noodles, Lettuce, Napa Cabbage, Green Onion, Almonds and Cilantro. Tossed in Our Asian Dressing.

Avocado and Roasted Beets

Avocado, Slow-Roasted Beets, Fresh Orange, Grapefruit And Mixed Greens with Lemon Vinaigrette

Chilaquiles

Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato Covered with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

Fresh Scrambled Eggs

Scrambled Egg Whites

“The Best” Eggs Benedict

With Ham and Hollandaise

Housemade Pastrami Hash and Eggs

Chunky Style with Sautéed Potatoes, Peppers and Onions

Smoked Salmon Platters (+\$4.00 per guest)

Served with Tomato, Onion, Capers and Lemon

Chili-Lime Chicken and Mango Salad

Grilled Chicken, Sweet Mango, Avocado, Jicama, Sweet Corn, Onions, Cilantro and Romaine, Tossed with Our Chili-Lime Vinaigrette and Crispy Tortillas

Chopped Salad

Grilled Chicken, Bacon, Tomato, Maytag Blue Cheese, Avocado, Egg and Greens Tossed in Our Vinaigrette

Pasta Telephono

A Rich Tomato Sauce with a Dash of Cream and Melted Mozzarella Cheese. Baked and with Toasted Bread Crumbs

Please select two sides from the list below for to add to your buffet

SIDE ITEMS

Link Sausage

Brussels Sprouts

Applewood Smoked Bacon

Sautéed Mushrooms

Thick-Sliced Ham

Roasted Rainbow Carrots

BRUNCH MENU