



# GRAND LUX CAFE.

## SPECIAL EVENT MENU

600 N. Michigan Avenue, Chicago, IL 60611

Matt Davis | Banquet Sales & Event Manager | (312) 276-2507

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## **DINNER MENU**

**Selection of Three Courses (Salad, Entrée & Dessert) or**

**Selection of Four Courses (Appetizers, Salad, Entrée & Dessert)**

*Coffee, Tea, Fountain Soda and Fresh Lemonade included in Food Pricing*

## **APPETIZER COURSE**

*Choice of Three - Served Buffet Style, Family Style or Tray Passed*

### **Crispy Thai Shrimp & Chicken Rolls**

*Sweet-Hot Thai Chili Sauce*

### **Buffalo Chicken Rolls**

*Chicken Breast, Cheese and Spicy Buffalo Sauce*

### **Fried Chicken Tenders**

*Buttermilk Battered and Fried Crisp*

### **Chicken Lettuce Wraps**

*Chicken, Vegetables, Asian Sauce with Cool Lettuce Wraps*

### **Stacked Chicken Quesadilla**

*Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles*

### **Mini Cheeseburgers**

*American Cheese, Grilled Onions, and Special Sauce on Toasted Sesame Buns*

### **Empanadas**

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

### **Double Stuffed Potato Spring Rolls**

*Mashed Potatoes, Green Onions, Sour Cream & Bacon*

### **Creamy Spinach & Cheese Dip**

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

### **Stuffed Mushrooms**

*Spinach, Cream, Shallots and Parmesan*

### **Bruschetta**

*Tomato, Red Onion, Garlic, Basil and Olive Oil*

## **APPETIZER TRAY PASSED PIZZAS**

### **Four Cheese Pizza**

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

### **Margherita Pizza**

*Fresh Tomato, Basil and Mozzarella*

### **B.B.Q. Chicken Pizza**

*Mozzarella, Fontina, Red Onion, Cilantro and BBQ Sauce*

### **Sausage, Pepperoni and Mushrooms Pizza**

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

All Pricing Subject to 20% Service Fee and Local Sales Tax

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## **SALAD COURSE**

*Choice of One*

### **House Green Salad**

*Mixed Greens and Tomatoes Served with Our Roasted Tomato-Caramelized Onion Vinaigrette*

### **Caesar Salad**

*Romaine Lettuce and Parmesan Crisps Served with Our Creamy Caesar Dressing*

### **Chopped Salad (+\$2 pp)**

*Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Served with Our Roasted Tomato Vinaigrette*

### **Jumbo Shrimp Salad (+\$8 pp)**

*Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing*

## **ENTRÉE COURSE**

*Choice of Three*

### **Fettuccini Alfredo**

*Tossed in a Rich Parmesan Cream Sauce (Chicken Available)*

### **Pasta Carbonara**

*Smoked Bacon, Peas, and a Touch of Garlic in a Parmesan Cream Sauce (Chicken Available)*

### **Chicken, Mushroom & Brown Butter Pasta**

*Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter*

### **Sunday Night Pasta**

*Rich Slow-Simmered Meat Sauce with Chunks of Beef Short Rib, Ground Beef, Italian Sausage, Onions and Garlic*

### **Pasta Fresca**

*Corkscrew Pasta Tossed with Tomatoes, Asparagus, Broccoli, Peppers, Kalamata Olives, Garlic Olive Oil and Parmesan*

### **Garlic Shrimp Pasta (+\$2 pp)**

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

### **Miso Glazed Salmon (+\$2 pp)**

*Stir-Fried Vegetables and White Rice*

### **BBQ Salmon (+\$2 pp)**

*Glazed with Sweet & Spicy BBQ Sauce and Served with Mashed Potatoes and Fresh Vegetables*

### **Wood Grilled Fish of the Day (Please ask for Current Selections) (+\$2 pp)**

*with Fresh Vegetables & Mashed Potatoes*

### **Cajun Shrimp & Chicken Jambalaya**

*Peppers, Onions & Tasso in a Spicy Sauce with White Rice*

### **Indochine Shrimp & 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 & a Little Cream Topped with Sun-Dried Cherries & Apricots and Served with White Rice*

### **Crispy Caramel Chicken**

*Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chili Peppers, Garlic and Ginger and Served with White Rice*

### **Madeira Chicken**

*Topped with Asparagus, Mozzarella & Mushroom-Madeira Sauce with Mashed Potatoes*

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### **Chicken Royale**

*Lightly Breaded Chicken Breast with a White Wine Butter Sauce Served with Mashed Potatoes & Fresh Vegetables*

### **Chicken Parmesan**

*Chicken Breast Coated in Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese over Spaghettini*

### **Lemon Chicken Piccata**

*Creamy Lemon Sauce, Mushrooms, Artichoke & Capers over Spaghettini Pasta*

### **Pan Roasted Chicken Breast Marinated in Herbs**

*Served with Mashed Potatoes and Fresh Vegetables*

### **Filet Mignon (+\$10 pp)**

*10 oz. Certified Angus Filet Cooked to Medium and Served with Mashed Potatoes and Fresh Vegetables*

### **Rib Eye (+\$8 pp)**

*Certified Angus Beef Rib Eye, Cooked to Medium and Served with Mashed Potatoes and Fresh Vegetables*

### **Café Beef Wellington**

*Filet Medallions Cooked to Medium, Covered with Cremini Mushrooms and Topped with Warm Puff Pastry  
Served with Madeira Wine Sauce, Mashed Potatoes and Fresh Vegetables*

### **Braised Pot Roast**

*Served with Mashed Potatoes, Fresh Vegetables and Horseradish Sauce*

### **Spicy Ginger Beef**

*A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion,  
Sesame Seeds and Spicy Soy-Ginger Sauce and Served with White Rice*

### **Parmesan Crusted Pork Chop**

*Topped with Garlic Buttered Breadcrumbs, Parmesan Cheese & Fresh Herbs  
Served with Mashed Potatoes and Fresh Vegetables*

## **DESSERT COURSE**

*Choice of One Served Individually or Three Served Family Style*

### **Fresh Strawberry Cheesecake**

### **Original Cheesecake**

### **Godiva Chocolate Cheesecake**

### **Salted Caramel Cheesecake**

### **“The Best” Carrot Cake**

### **Red Velvet Cake**

### **Deep Dark Fudge Cake**

### **Key Lime Pie**

### **Vanilla Crème Brûlée**

### **Fresh Mixed Berries & Cream**

## **TAKE HOME FAVORS**

### **Signature Bags of Chocolate Chip Pecan Cookies**

*Served in Bags of Six at Each Place Setting for \$6 Per Guest*

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## LUNCHEON MENU

**Selection of Three Courses (Salad, Entrée & Dessert) or**

**Selection of Four Courses (Appetizers, Salad, Entrée & Dessert)**

*Coffee, Tea and Fountain Sodas Included in Food Pricing*

## APPETIZER COURSE

*Choice of Two - Served Family Style*

### **Crispy Thai Shrimp & Chicken Rolls**

*Sweet-Hot Thai Chili Sauce*

### **Buffalo Chicken Rolls**

*Chicken Breast, Cheese and Spicy Buffalo Sauce*

### **Fried Chicken Tenders**

*Buttermilk Battered and Fried Crisp*

### **Double Stuffed Potato Spring Rolls**

*Mashed Potatoes, Green Onions, Sour Cream & Bacon*

### **Creamy Spinach & Cheese Dip**

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

### **Bruschetta**

*Tomato, Red Onion, Garlic, Basil and Olive Oil*

### **Four Cheese Pizza**

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

### **Margherita Pizza**

*Fresh Tomato, Basil and Mozzarella*

### **Pepperoni Pizza**

*Mozzarella and Tomato Sauce*

## SALAD COURSE

*Choice of One*

### **House Green Salad**

*Mixed Greens and Tomatoes Served with Our Roasted Tomato-Caramelized Onion Vinaigrette*

### **Caesar Salad**

*Romaine Lettuce and Parmesan Crisps Served with Our Creamy Caesar Dressing*

### **Chopped Salad (+\$2 pp)**

*Bacon, Tomato, Blue Cheese, Avocado, Egg and Greens Served with Our Roasted Tomato Vinaigrette*

### **Jumbo Shrimp Salad (+\$8 pp)**

*Chilled Shrimp, Crisp Romaine Lettuce, Tomato, Avocado and Our Thousand Island Dressing*

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## ENTRÉE COURSE

*Choice of Three*

### **Fettuccini Alfredo (with Chicken +\$2 pp)**

*Tossed in a Rich Parmesan Cream Sauce*

### **Pasta Carbonara (with Chicken +\$2 pp)**

*Smoked Bacon, Peas, and a Touch of Garlic in a Parmesan Cream Sauce*

### **Chicken, Mushroom & Brown Butter Pasta**

*Rigatoni Pasta, Chicken, Italian Sausage, Mushrooms, Red Onion, Fresh Herbs and Brown Butter*

### **Pasta Fresca**

*Corkscrew Pasta Tossed Tomatoes, Asparagus, Broccoli, Peppers, Kalamata Olives, Garlic Olive Oil and Parmesan*

### **Miso Glazed Salmon (+\$2 pp)**

*Stir-Fried Vegetables and White Rice*

### **Salmon Piccata (+\$2 pp)**

*Creamy Lemon Sauce, Mushrooms, Artichokes & Capers with White Rice*

### **Simply Grilled Salmon (+\$2 pp)**

*Mashed Potatoes and Fresh Vegetables*

### **Cajun Chicken Jambalaya**

*Peppers, Onions & Tasso in a Spicy Sauce with White Rice*

### **Crispy Caramel Chicken**

*Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms, Onions, Red Chili Peppers, Garlic and Ginger and Served with White Rice*

### **Chicken Royale**

*Lightly Breaded Chicken Breast with a White Wine Butter Sauce Served with Mashed Potatoes & Fresh Vegetables*

### **Chicken Parmesan**

*Chicken Breast Coated in Parmesan Breadcrumbs and Covered with Tomato Sauce and Mozzarella Cheese over Spaghettini*

### **Lemon Chicken Piccata**

*Creamy Lemon Sauce, Mushrooms, Artichoke & Capers over Spaghettini Pasta*

### **Pan Roasted Chicken Breast Marinated in Herbs**

*Served with Mashed Potatoes and Fresh Vegetables*

### **Braised Pot Roast**

*Served with Mashed Potatoes, Fresh Vegetables and Horseradish Sauce*

### **Spicy Ginger Beef**

*A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion, Sesame Seeds and Spicy Soy-Ginger Sauce and Served with White Rice*

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## DESSERT COURSE

*Choice of One*

**New Orleans Beignets** *Served Family Style*

**Chocolate Chip Pecan Cookies** *Served Family Style*

**Fresh Strawberry Cheesecake**

**Original Cheesecake**

**Godiva Chocolate Cheesecake**

**Salted Caramel Cheesecake**

**"The Best" Carrot Cake**

**Red Velvet Cake**

**Deep Dark Fudge Cake**

**Key Lime Pie**

**Vanilla Crème Brûlée**

**Fresh Mixed Berries & Cream**

## TAKE HOME FAVORS

**Signature Bags of Chocolate Chip Pecan Cookies**

*Served in Bags of Six at Each Place Setting for \$6 Per Guest*

**Signature Boxes of Chocolate Chip Pecan Cookies**

*Served in Boxes of Twelve for \$12 Per Guest*

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## **BRUNCH DESSERT TABLE**

*Choice of Four – Served Buffet Style*

**New Orleans Beignets**

**Chocolate Chip Pecan Cookies**

**Fresh Strawberry Cheesecake**

**Original Cheesecake**

**Godiva Chocolate Cheesecake**

**Salted Caramel Cheesecake**

**“The Best” Carrot Cake**

**Red Velvet Cake**

**Deep Dark Fudge Cake**

**Key Lime Pie**

**Vanilla Crème Brûlée**

**Fresh Mixed Berries & Cream**

## **TAKE HOME FAVORS**

**Signature Bags of Chocolate Chip Pecan Cookies**

*Served in Bags of Six at Each Place Setting for \$6 Per Guest*

**Signature Boxes of Chocolate Chip Pecan Cookies**

*Served in Boxes of Twelve for \$12 Per Guest*

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## RECEPTION MENU

*10 - 12 Pieces Per Person*

### APPETIZERS

*Choice of Six – Served Buffet Style or Tray Passed*

#### **Crispy Thai Shrimp & Chicken Rolls**

*Sweet-Hot Thai Chili Sauce*

#### **Buffalo Chicken Rolls**

*Chicken Breast, Cheese and Spicy Buffalo Sauce*

#### **Fried Chicken Tenders**

*Buttermilk Battered and Fried Crisp*

#### **Chicken Lettuce Wraps**

*Chicken, Vegetables, Asian Sauce with Cool Lettuce Wraps*

#### **Stacked Chicken Quesadilla**

*Melted Cheese, Chicken, Tomato Black Beans and Green Chiles*

#### **Buffalo Chicken Bites**

*Chicken Breast, Cheese and Our Spicy Buffalo Sauce, Fried Crisp*

#### **Mini Cheeseburgers**

*American Cheese, Grilled Onions, and Special Sauce on Toasted Sesame Buns*

#### **Empanadas**

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

#### **Double Stuffed Potato Spring Rolls**

*Mashed Potatoes, Green Onions, Sour Cream & Bacon*

#### **Creamy Spinach & Cheese Dip**

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

#### **Stuffed Mushrooms**

*Spinach, Cream, Shallots & Parmesan*

#### **Bruschetta**

*Tomato, Red Onion, Garlic, Basil and Olive Oil*

#### **Vegetable Crudités Platter**

*Assorted Fresh Vegetables Served with Our Homemade Ranch Dressing*

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**Jumbo Fried Shrimp (+\$5 Per Piece)**

*Served with Cocktail Sauce*

**Chilled Jumbo Shrimp (+\$5 Per Piece)**

*Served with Cocktail Sauce*

**TRAY PASSED PIZZAS**

**Four Cheese Pizza**

*Fresh Mozzarella, Imported Parmesan, Romano, Fontina Cheeses*

**Margherita Pizza**

*Fresh Tomato, Basil and Mozzarella*

**Pepperoni Pizza**

*Mozzarella and Tomato Sauce*

**B.B.Q, Chicken Pizza**

*Mozzarella, Fontina, Red Onion, Cilantro and BBQ Sauce*

**Sausage, Pepperoni and Mushrooms Pizza**

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

**RECEPTION DESSERT TABLE**

*Choice of Four – Served Buffet Style*

**Chocolate Chip Pecan Cookies**

**New Orleans Beignets**

**Fresh Strawberry Cheesecake**

**Original Cheesecake**

**Godiva Chocolate Cheesecake**

**Salted Caramel Cheesecake**

**“The Best” Carrot Cake**

**Red Velvet Cake**

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**Fresh Mixed Berries & Cream**

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## **BEVERAGE PACKAGES**

*A Consumption Bar, Non-Hosted "Cash Bar" or an Hourly Bar Package may be selected*

### **Craft Beer, House Wine Selections, American Coffee, Tea, Fountain Sodas & Mineral Water**

2 Hour Package or

3 Hour Package or

4 Hour Package

*\*House Varietals are Moscato, Riesling, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rosé, Pinot Noir, Red Blend & Cabernet*

### **Call Brand Alcohol, Craft Beer, House Wine, American Coffee, Tea, Fountain Sodas & Mineral Water**

2 Hour Package or

3 Hour Package or

4 Hour Package

*Call Brands Include Jim Beam Bourbon, Rittenhouse Rye Whiskey, J&B Scotch, Del Maguey Vida Mezcal, Bacardi & Captain Morgan Rums, Beefeater Gin, Absolut, Reyka & Tito's Vodkas*

### **Premium Brand Alcohol to Include Our Specialty Cocktails, Craft Beer, House Wine, American Coffee, Tea, Fountain Sodas & Mineral Water**

2 Hour Package or

3 Hour Package or

4 Hour Package

*Premium Brands Include Angels Envy, Basil Hayden, Blanton's, Buffalo Trace, Bulleit Rye, Eagle Rare, Four Roses, Knob Creek, Jack Daniels, Jameson, Makers Mark, Michter's Rye, Sazerac, Weller 12 Year, Woodford Reserve, Balvenie 12 Year, Dalmore 12 Year, Glenfiddich, Glenlivet, Johnnie Walker Black, Casamigos Reposado, Don Julio, Patron, Plantation, Bombay Sapphire, Hendricks, Tanqueray, Belvedere, Grey Goose & Ketel One*

## **Consumption Bar Available**

A \$75.00 Bar Staffing Fee is applicable to the final event check for a Consumption Based Bar.

Beverages ordered by guests will be added to the final event check at regular menu prices plus tax and service fee.

## **Non-hosted "Cash Bar" Available**

A \$150.00 Bar Staffing Fee is applicable to the final event check for a Non-hosted "Cash Bar."

Guests will individually purchase beverages with cash or credit at regular menu prices plus tax and service fee.

*Our Private Bar is a Service Bar located next to the Rush Room. When alcohol is offered we staff a private bartender exclusively for the event. Event guests will not see or walk up to a bar. Service Staff will take drink orders and bring the drinks from the Private Bar to the guests.*

*Shots, champagne, sparkling wine, cognacs and top shelf brands are not part of any package. Any of these items ordered will be based on consumption with all charges applied to final bill. The host of the party will be advised of any special requests not included in the package prior to serving the beverage.*

*\*As available. Full selection of spirits available upon request.*

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