

The
WINDSOR

{ STREETERVILLE }

160 EAST HURON STREET

Chicago, Illinois

60611

MALLORY MCSWEENEY

Events & Business Development

312 952 6120

MMCSWEENEY@4SRG.COM

LUNCH MENU A \$25

coffee, tea and soft drinks included

– SOUP OR SALAD –

Hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

– ENTRÉE –

CHEESEBURGER

certified angus beef, mayo, mustard, lettuce
tomato, pickle and onion

TODAY'S FISH SANDWICH

lettuce, tomato, onion, remoulade

WRIGHTWOOD SALAD

rotisserie chicken, tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

– DESSERT –

SHARED IRON SKILLET COOKIE

with vanilla ice cream

LUNCH MENU B \$35

coffee, tea and soft drinks included

– SOUP OR SALAD –

Hosts choice of one

SOUP OF THE DAY

WRIGHTWOOD SALAD

rotisserie chicken, tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

BEET SALAD

roasted red and golden beets, avocado
orange, goat cheese, toasted almonds

– ENTRÉE –

DAILY FISH

today's catch
seasonally prepared

RIGATONI

sausage, peas, tomato cream sauce

CHICKEN

lightly seasoned, mashed potatoes

– DESSERT –

SHARED SKILLET COOKIE

with vanilla ice cream

DINNER MENU A \$65

coffee, tea and soft drinks included

– SOUP OR SALAD –

Hosts choice of one

SOUP OF THE DAY

HOUSE SALAD

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

– ENTRÉE –

BERKSHIRE PORK CHOP

double cut

DAILY FISH

today's catch
seasonally prepared

RIGATONI

sausage, peas, tomato cream sauce

– SIDE ITEMS –

Hosts choice of one

COLESLAW

MASHED POTATOES

BRUSSELS SPROUTS

– DESSERT –

Hosts choice of one

SHARED IRON SKILLET COOKIE

with vanilla ice cream

SEASONAL FRUIT

& MASCARPONE

DINNER MENU B \$85

coffee, tea and soft drinks included

— SOUP OR SALAD —

Hosts choice of one

SOUP OF THE DAY

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

BEET SALAD

roasted red and golden beets, avocado
orange, goat cheese, toasted almonds

— STARTERS —

Hosts choice of two

CRAB TOAST

TROUT DIP CROSTINI

FRIED CLAMS

DEVILED EGGS

ONION DIP CROSTINI

SHORT RIBS

— ENTRÉE —

PORCINI RUBBED FILET

worcestershire butter

SEARED SEA SCALLOPS

cauliflower puree, sautéed spinach, pickled fennel
citrus segments, herb oil

CHICKEN

lightly seasoned

RIGATONI

sausage, peas, tomato cream sauce

— SIDE ITEMS —

Hosts choice of two

COLESLAW

MASHED POTATOES

BRUSSELS SPROUTS

— DESSERT —

SHARED IRON SKILLET COOKIE

with vanilla ice cream

SEASONAL FRUIT

& MASCARPONE

DINNER BUFFET \$45

GROUPS OF 20+
coffee, tea and soft drinks included

— SALAD —

KALE SALAD

curly kale, napa cabbage, carrots
grapes, roasted peanut dressing

WRIGHTWOOD SALAD

rotisserie chicken, tomatoes, raisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

— ENTRÉE —

SALMON

salsa verde, asparagus, oyster mushrooms

CHICKEN

lightly seasoned, mashed potatoes

— SIDE ITEMS —

BRUSSELS SPROUTS
MASHED POTATOES

— DESSERT —

ASSORTED DESSERT BARS

BREAKFAST BUFFET \$25

GROUPS OF 20+
coffee, tea and soft drinks included

SCRAMBLED EGGS

POTATOES

BACON OR SAUSAGE

TOAST

FRESH FRUIT

ASSORTED PASTRIES

OATMEAL & GRANOLA

— A LA CARTE —

MONKEY BREAD \$5

ASSORTED BAGELS & CREAM CHEESE \$5

SMOKED SALMON & ACCOUTREMENT \$8

FRENCH TOAST \$8

PANCAKES \$8

— REFRESHERS —

Two Hours \$18

BLOODY MARY'S

MIMOSAS

BELLINIS

JUICE

LUNCH BUFFET \$25

GROUPS OF 20+
coffee, tea and soft drinks included

HOUSE SALAD

CHIPS & ONION DIP

ASSORTED MINI SANDWICHES

ASSORTED COOKIES

HORS D'OEUVRES \$75

priced per platter (two dozen). stationed or passed unless noted
(*) indicates a stationed only item

— MEAT —

STEAK TARTARE

crispy baguette

STEAK BROCHETTE

asian vinaigrette, scallion, sesame

MINI FILET SLIDERS

caramelized onions, blue cheese

— POULTRY —

TRUFFLED CHICKEN SALAD

marble rye crostini

CHICKEN BROCHETTE

korean chile paste, scallion and sesame

MINI TURKEY SLIDERS

asian slaw, marinated tomato

— VEGETARIAN —

CAPRESE BROCHETTE

fresh mozzarella, tomato, basil, balsamic vinegar

ROASTED BEET "TARTARE"

capers, preserved lemon

— FISH —

SHRIMP CEVICHE

jalapeño, corn tortilla

SHRIMP SALAD

roasted red pepper, avocado, brioche toast

MARINATED MUSSELS

steamed and served chilled on the half shell
white balsamic vinaigrette

— BAR SNACKS —

Refilled for one hour \$5

BUFFALO CUCUMBERS

OYSTER CRACKERS / SRIRACHA CORN NUTS

ONION DIP / CHIPS

BEVERAGE PACKAGES

Host or cash bar available. Host bars are based on consumption and can be customized based on your preferences or budget. Please see below for bar packages options.

Non-alcoholic beverage packages are also available. \$8 per guest. Includes bottled water, soda, coffee, tea and juice.

– PACKAGE A –

SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

2 HOURS \$30 / 3 HOURS \$38 / 4 HOURS \$45

– PACKAGE B –

PREMIUM LIQUOR / SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 HOURS \$38 / 3 HOURS \$45 / 4 HOURS \$54

– PACKAGE C –

SUPER PREMIUM LIQUOR / SELECT BEER AND WINE / NON-ALCOHOLIC BEVERAGES

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 HOURS \$44 / 3 HOURS \$55 / 4 HOURS \$66

– A LA CARTE –

CHAMPAGNE TOAST \$8

CHAMPAGNE RECEPTION (1 HOUR) \$18

APÉRITIF & DIGESTIF ~ ON CONSUMPTION

The
WINDSOR