


I'VE TAKEN
MY FUN
WHERE I'VE
FOUND IT
— RUDYARD KIPLING

Private Parties



KITCHEN + SOCIAL HOUSE
1631 CHICAGO AVENUE, EVANSTON, IL 60201
847-868-8945



OUR SEATED DINNERS ARE SERVED TO THE CENTER FOR ALL TO SHARE. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.



3 COURSE MENU: \$48 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS



****FIRST COURSE (HOST CHOOSES THREE)**

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
BABY GREENS, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
SPICY HARISSA ROASTED VEGETABLES, BRUSSEL SPROUTS, SQUASH, PEPITAS
HEIRLOOM CARROT TARTINE, CARROT PUREE, PICKLED & RAW CARROTS, SMOKED SALMON ROE
THREE GRAIN SALAD, CELERIAC, FRESH HERBS, LEMON, SMOKED AIOLI
CREAMY POLENTA, BLUE CHEESE, ALMONDS, MUSHROOMS

ENTREES (HOST CHOOSES TWO)

PAN SEARED FARM STEAK, CHEF'S SELECTION OF ACCOMPANIMENTS
PAN ROASTED SAPPHIRE SALMON, SEASONAL PREPARATION
WHOLE ROASTED CHICKEN, SEASONAL VEGETABLES, CHICKEN JUS
CHEF SELECTION PASTA WITH SEASONAL VEGETABLES

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15

DESSERT (HOST CHOOSES TWO)

APPLE TART WITH CARAMEL SAUCE
CHOCOLATE POT DE CREME, SEA SALT
VANILLA ICE CREAM SUNDAE, STRAWBERRY SAUCE, ANGEL FOOD CROUTONS
*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
*\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION

Nibbles

PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION

BEAUTIFUL VEGAN SOUP SHOOTERS
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE & ALMOND CORN CAKE
MINI LAMB MEATBALLS
GRILLED CHEESE, GREENS, ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE

FLAT BREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

SEASONAL FLAT BREAD \$16



THE

Abra



THE ABRA IS A RECEPTION STYLE EVENT. ITEMS ARE BOTH PASSED AND STATIONARY DEPENDING ON SELECTIONS. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE.



COCKTAIL RECEPTION MENU - ALL SERVED FOR 90 MINUTES

A LITTLE NIBBLE 1 STATION & 3 PASSED NIBBLES	\$27 PER PERSON
A LITTLE MORE... 2 STATION AND 3 PASSED NIBBLES	\$42 PER PERSON
A DINNER AFFAIR 2 STATIONS, 5 NIBBLES, 3 STATIONED DESSERTS	\$53 PER PERSON



STATIONS



PARTY SNACKS

MEAT & FISH PLATTER, MUSTARD, PICKLES, TOAST

WARM QUESO DIP

TORTILLA CHIPS

MINI PRETZELS WITH HONEY MUSTARD

BISCUITS WITH HONEY BUTTER

POPCORN WITH HERBED BACON FAT

THE SKINNY

ROASTED AND FRESH SEASONAL VEGETABLES WITH

HERB DIP

KALE & SWISS CHARD SALAD

BABY GREEN SALAD SALAD

HUMMUS WITH NAAN CHIPS

HOUSE ROASTED NUTS

MR. SOPHISTICATED

ADDITIONAL \$7

BOWFIN CAVIAR

SMOKED SALMON WITH CAPER DILL SOUR CREAM

ARTISAN CHEESE SELECTION

DEVILED EGGS WITH CRISPY PORK

POTTED CHICKEN LIVER MOUSSE WITH BACON JAM



NIBBLES, FLAT BREADS, BROCHETTES & SAMMIES

GRILLED FARM STEAK & POTATO BROCHETTE

MINI LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT

SEASONAL FLATBREAD

FRIED SEASONAL VEGGIE FRITTER

BEAUTIFUL VEGAN SOUP SHOOTERS

SALMON ON TOAST

MUSHROOM DUXELLES, BLUE CHEESE & ALMOND ON CORN CAKE

GRILLED CHEESE, GREENS, ONION JAM SANDWICH



SWEETS & TREATS

\$10 PER GUEST (ADDED TO ANY MENU)

ONE FROM EACH CATEGORY:

COOKIE & BARS: GOOEY ALMOND BARS,
CHOCOLATE CARAMEL BROWNIES, PEANUT BUTTER CHOCOLATE,
OATMEAL & JAM BARS, PEANUT BUTTER CHOCOLATE DROPS

CAKES: CHOCOLATE STOUT, STICKY TOFFEE DATE, ANGEL FOOD

CUSTARDS & POTTED DESSERTS: CHOCOLATE POT DE CREME,
BUTTERMILK PANNA COTTA, SEASONAL FRUIT TRIFLE

**OUR MENUS ARE SEASONAL, AND SELECTIONS MAY CHANGE BASED ON AVAILABILITY



THE

Ruby Plated

OUR SEATED DINNERS ARE SERVED IN 3 OR 4 COURSE. HOST SELECTS A SALAD & DESSERT FOR THE GROUP & FOR GROUPS OF 20 OR LESS THE GUESTS CAN SELECT THEIR ENTREE THE DAY OF THE EVENT. ALL OTHER SIZE GROUPS NEED TO SUPPLY A FINAL ENTREE COUNT 3 DAYS PRIOR.

**\$39 PER PERSON (3 COURSES)

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH VEGETABLES AND GRAINS
PAN ROASTED SALMON, SEASONAL PRESENTATION
CHEF'S SELECTION OF VEGETARIAN PASTA

CHOCOLATE POT DE CREME

**\$45 PER PERSON (3 COURSES)

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH VEGETABLES AND GRAINS
PAN ROASTED SALMON, SEASONAL PRESENTATION
FARM STEAK, BABY TURNIPS, FINGERLING POTATOES, ARUGULA, CHIMICHURRI
CHEF'S SELECTION OF VEGETARIAN PASTA

VANILLA ICE CREAM SUNDAE, BERRY SAUCE, ANGEL FOOD CROUTONS
CHOCOLATE POT DE CREME

**56 PER PESON (4 COURSES)

CURED SALMON CITRUS CREME FRAICHE, RED ONION, HERB SALAD, CRACKERS
STUFFED PASTA LEMON RICOTTA FILLING, TOMATO FENNEL SAUCE

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH VEGETABLES AND GREAINS
PAN ROASTED SALMON, SEASONAL PRESENTATION
FARM STEAK, BABY TURNIPS, FINGERLING POTATOES, ARUGULA, CHIMICHURRI
CHEF'S SELECTION OF VEGETARIAN PASTA

APPLE TART WITH CARAMEL SAUCE
CHOCOLATE POT DE CREME

Nibbles

**PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION**

BEAUTIFUL VEGAN SOUP SHOOTERS
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE & ALMOND CORN CAKE
SEASONAL FLATBREAD
GRILLD CHEESE, GREENS & ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE



UPGRADE

RIBEYE STEAK
\$5
NEWYORK
\$10





THE

Ruby Lunch

ALL OUR LUNCHESES HAVE A PRE-SELECTED MENU THE HOST CHOOSES WHICH IS SERVED TO THE CENTER OF THE TABLE FOR ALL TO SHARE.

**PLATES

KALE AND SWISS CHARD SALAD, DRIED FRUIT, CRANBERRY VINAIGRETTE, NUTS & SEEDS
 STEAK SALAD, BABY LETTUCE, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
 THREE GRAIN SALAD, CELERIAC, FRESH HERBS, LEMON, SMOKED AIOLI
 LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
 HEIRLOOM CARROT TARTINE, CARROT PUREE, PICKLED & RAW CARROTS, SMOKED SALMON ROE
 CHICKEN THIGHS, CHICK PEANS, AVOCADO, LIME YOGURT
 SEASONAL FLATBREAD

DESSERT

APPLE TART WITH CARAMEL SAUCE
 CHOCOLATE POT DE CREME, SEA SALT
 VANILLA ICE CREAM, BERRY SAUCE, ANGEL FOOD CROUTONS
 *SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST

**\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION*

3 COURSE MENU PRICING

\$28 PER PERSON FOR THREE SELECTIONS PLUS ONE DESSERT
 \$35 PER PERSON FOR FOUR SELECTIONS PLUS ONE DESSERT
 \$40 PER PERSON FOR FOUR SELECTIONS PLUS TWO DESSERTS
 *ADD AN EXTRA MENU SELECTION FOR \$6 PER PERSON



**OUR MENUS ARE VERY SEASONAL, AND SELECTIONS MAY CHANGE BASED ON AVAILABILITY

Beverage

AS WITH OUR FOOD, WE CAN STRUCTURE NEARLY ANY SORT OF BEVERAGE PACKAGE THAT YOU WOULD LIKE AND OR THAT WILL SUIT YOUR BUDGET. SOME OPTIONS AND PRICING OPTIONS FOLLOW:

CHARGED ON CONSUMPTION

OPEN BAR

WE ARE HAPPY TO OFFER THE GROUP COCKTAILS, BEER AND WINE OF YOUR CHOOSING WHICH IS THEN ADDED TO YOUR FINAL BILL BASED ON CONSUMPTION. IF YOU WOULD LIKE TO OFFER COCKTAILS, WE WILL ARRANGE A "PONY BAR" IN THE ROOM AND REQUIRE A \$150 BAR SET UP FEE. IF YOU DECIDE TO OFFER PRE-SELECTED WINE AND BEER, THERE IS NO BAR SET UP FEE.

HOURLY BAR PACKAGES

IF YOU WOULD LIKE TO KNOW YOUR FULL COST FOR AN EVENT AHEAD OF TIME, WE RECOMMEND SELECTING A BAR PACKAGE. BASED ON THE OPTION YOU CHOOSE, WE CHARGE A PER PERSON PRICE TO OFFER BEVERAGES BASED ON THE NUMBER OF HOURS OF YOUR EVENT.

WINE AND BEER PACKAGE

HOUSE SELECTED SPARKLING, WHITE, AND RED WINE ARE OFFERED ALONG WITH A SELECTIONS OF 3 BOTTLED BEERS. PRICE IS \$18 PER PERSON FOR THE 1ST HOUR AND \$12 EACH ADDITIONAL HOUR.

PREMIUM HOURLY BAR PACKAGE

THIS PACKAGE INCLUDES HOUSE SELECTED WINES, BEER AND PREMIUM SPIRITS. PRICE IS \$25 FOR THE FIRST HOUR AND \$18 FOR EACH ADDITIONAL HOUR. GUESTS WHO CHOOSE THIS PACKAGE WILL HAVE A PONY BAR IN THE ROOM WHICH REQUIRES A \$150 BAR SET UP FEE.

General Information

FOOD AND BEVERAGE MINIMUMS

PRIVATE EVENTS AT FOUND REQUIRE A FOOD AND BEVERAGE MINIMUM.

FOOD AND BEVERAGE MINIMUMS:

CONTACT DANIELLE DANLOT AT EVENTS@FOUNDKITCHEN.COM

AFTERNOON EVENTS:

A MINIMUM GRATUITY IS REQUIRED TUESDAY - THURSDAY FOR DAYTIME BOOKINGS

\$500 FOOD AND BEVERAGE MINIMUM FOR DAYTIME EVENTS FRIDAY - SUNDAY

ALL DAYTIME EVENTS IN DECEMBER REQUIRE A \$500 FOOD AND BEVERAGE MINIMUM

**FOR PRICING OF FULL RESTAURANT EVENTS FOR LARGER GROUPS
OR OUR SEMI-PRIVATE LIBRARY, JUST ASK!**

AMENITIES

COORDINATION OF CUSTOM LINENS, FLOWER ARRANGEMENTS & SPECIALTY CAKES OFFERED. NEED PLACECARDS, SPECIALTY GIFTS, ERRANDS RUN? OUR EVENT COORDINATOR IS HAPPY TO OFFER CONCEIERGE SERVICES FOR \$50 PER HOUR

HOSTED VALET IS AVAILABLE FOR EVENING EVENTS FOR \$10 PER CAR INCLUDING TIP.

WE PROVIDE A COMPLETE AUDIO/VISUAL PACKAGE FOR A \$150 FEE.

GRATUITY AND TAX

FOUND CHARGES 10% SALES TAX AND 6% EVANSTON LIQUOR TAX.

A 20% GRATUITY IS RECOMMENDED FOR THE SERVICE STAFF OF ALL PRIVATE EVENTS.

Mix, Match, and Mingle

FOR A FULL RESTAURANT BUYOUT ... THE WORLD IS YOUR OYSTER
PLEASE PICK AND CHOOSE, MIX AND MATCH FROM THE DIFFERENT OPTIONS



LIGHT & BREEZY 1 APP STATION, 3 PASSED APPS & DINNER BUFFET

\$80 PER PERSON

HEARTIER & HUNGRIER 2 APP STATIONS & 3 PASSED APPS, DINNER BUFFET & DESSERT STATION

\$100 PER PERSON

AN AFFAIR TO REMEMBER 2 APP STATIONS, 5 PASSED APPS, DINNER BUFFET & DESSERT STATION

\$110 PER PERSON

APPETIZER STATIONS

PARTY SNACKS

MEAT AND FISH PLATTER MUSTARD, PICKLES AND TOAST
WARM QUESO DIP (VEGETARIAN OR SAUSAGE)
TORTILLAS CHIPS
MINI PRETZELS WITH HONEY MUSTARD
BISCUITS AND HONEY BUTTER
POPCORN WITH HERB BACON FAT

THE SKINNY

ROASTED AND FRESH SEASONAL VEGETABLES WITH
BUTTERMILK DIP
KALE AND SWISS CHARD SALAD
BABY LETTUCE SALAD
HUMMUS WITH NAAN CHIPS
HOUSE ROASTED NUTS

MR SOPHISTICATED

\$7 PER PERSON ADDITIONAL
BOWFIN CAVIAR
SMOKED SALMON WITH CAPER DILL SOUR CREAM
ARTISAN CHEESE SELECTION
DEVILED EGGS WITH CRISPY PORK
POTTED CHICKEN LIVER MOUSSE WITH BACON JAM AND
SOURDOUGH TOAST

DINNER BUFFET

CHOOSE 2 PROTEINS \$7 PER EXTRA PROTEIN

KALE SALAD

CHEF'S SELECTION SEASONAL VEGETABLES

SEASONAL GRAIN OR VEGETABLE DISH

CHOICE OF:

WHOLE ROASTED CHICKEN, GRILLED FARM STEAK

ROASTED FISH, BONE-IN PORK LOIN

PASSED APPETIZERS

MINIATURE LAMB MEATBALLS
GRILLED FARM STEAK & POTATO BROCHETTES
FRIED SEASONAL VEGETABLE FRITTER
SEASONAL FLATBREAD
BEAUTIFUL SOUP SHOOTERS
GRILLED CHEESE & ONION JAM SANDWICH
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE, ALMOND ON
CORN CAKE

SWEETS & TREATS (CHOOSE ONE FROM EACH SECTION)

COOKIES & BARS

GOOEY ALMOND BARS
CHOCOLATE CARAMEL BROWNIE
PEANUT BUTTER CHOCOLATE COOKIE
OATMEAL AND JAM BARS
PEANUT BUTTER CHOCOLATE DROPS

CAKES

FLOURLESS CHOCOLATE
STICKY TOFFEE DATE
ANGEL FOOD
SPICED APPLE CAKE

CUSTARD & POTTED DESSERTS

CHOCOLATE POT DE CREME
BUTTERMILK PANNA COTTA
SEASONAL FRUIT PARFAIT OR TRIFLE