

  
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, FINEGERLING 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

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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

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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](mailto: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