



COCKTAIL PARTY

\$23 PER GUEST
CHOOSE UP TO 5 ITEMS

Tomato Soup Shooters – baby grilled cheese

Fried Avocado – spicy tomatillo chipotle salsa

Thai Meatball – pickled chili sauce

Roasted Tomato Bruschetta – truffle oil, chive, crostini

Grilled Chicken Skewers – honey glaze

Grilled Steak Skewers – soy, garlic, ginger

Hummus – miso lemon, roasted garlic or roasted red pepper served with pita

Mojo Chicken Tacos – tomatillo and avocado salsa, pickled red onion

Carne Asada Tacos – tomatillo and avocado salsa, rojo slaw

Pork Belly Tacos – green apple salsa

Al Pastor Tacos – morita salsa, grilled pineapple, onion, cilantro

Mojo Shrimp Tacos – cilantro slaw, edamame and cilantro puree

Veggie Tacos – mushroom, neat slaw, green apple salsa

Mini Burger – cheddar, lettuce, tomato, house pickle

Chicken & Apple Sliders – granny smith, mozzarella, chipotle aioli

Short Rib Grilled Cheese – onion marmalade, mustard butter, white cheddar

Mini Crab Cakes – lemon aioli

Bao Buns – pork belly, green onion, pickled cucumber, hoisin

Filet Sliders – fried shallots, truffle butter, arugula

Avocado Toast – pickled red onion, cotija

Chicken Wings – mild, hot, whiskey bbq

Charcuterie Board Display (\$5 per guest) – gourmet display of meats, cheeses, mixed olives, nuts, fruit, jam and artisanal breads

BAR OPTIONS

Host Tab – Host is responsible for all beverages.

Wine & Beer Only – Selected beer and wine will be charged to the host tab.

Bottled Wine Service – Only preselected wines will be offered and charged to the host tab.

Cash Bar – Guests are responsible for their own beverages.

- ★ Room capacities from 20 to 200 guests
- ★ Final guest count & menu required 2 weeks prior to event date. Count can be adjusted up to 1 week prior to event date.
- ★ Food and Beverage minimums are based on a three hour time allowance. If additional time is needed, charges may apply.

Private party room available for all occasions!

neatkitchenandbar.com

630.541.9657



DINNER PARTY

\$49 PER GUEST

Your guests will choose one salad

Neat House – mixed greens, tomato, radish, vinaigrette

Caesar Salad – romaine, parmesan, crouton

Host will pre-select three of the following entrees to be served family style

Short Rib – roasted mushrooms, parsnip puree, black pepper porter demi

Sea Scallops – capers, lemon butter

Chicken – arugula, tomato, shallot

Salmon – mango, avocado, house pico

Prime NY Strip – herb butter

Vegetarian – pasta, seasonal vegetables

Host will pre-select two of the following side dishes to be served family style

Cauliflower – thai vinaigrette, mint, pepitas

Brussel Sprouts – shallots, bacon, soy ginger

Broccoli – hollandaise

Loaded Mashed Potato – bacon, cheddar, scallion

Grilled Asparagus – grilled lemon, chili

Dessert Platter

assorted bite size treats

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