



FAMILY STYLE DINNER

We do not charge a room charge but we have a Food & Beverage minimum.
The Minimums are based on specific days

THE BARN (SEATS UP TO 45)

For events Tuesday – Thursday, the minimum is \$1600.
For events on Friday & Saturday, the minimum is \$2600.
(Full buyout is also available, call for details)

(Tax & Gratuity are not included in the Food & Beverage minimums)

Below are menu options for a Family-Style Dinner from which to choose:
We change our menu with the seasons, so some items may change.

Dinner Packages

42 per person

includes 2 starter, 2 entrée, 1 side 1 dessert

49 per person

includes 2 starters, 2 entrees, 2 sides, 2 dessert

56 per person

includes 2 starters, 3 entrees, 2 sides, 2 dessert

Does not include tax/gratuity

Starters

- The Wedge** iceberg, bacon cherry tomatoes, chives, bleu cheese crumbles, ranch dressing
Grain Salad Arugula, faro, bleu cheese, chopped dates, sherry vinaigrette
Focaccia Blend of cheeses, pickled red onion, and herb salad
Brussel Sprouts miso-maple glaze, peanuts, bonito flakes, sesame
Smoked Trout Toast Leek spread, chive aioli, Floriole bread
Red Beet Tartar Whipped marscarpone, arugula, grilled bread
Cavatappi Mac n' Cheese creamy blend of 3 cheeses
Crispy Pork Bites Radish, sesame seed, kimshi aioli, soy-ginger glaze

Entrées

- Hanger Steak** beet & horseradish puree, grilled broccoli rabe, hollandaise
Pappardelle Italian sausage, arugula, tomato confit, burrata cheese
Seared Salmon farro, blood orange, pumpkin seed crumble
Tavern Burger pimento cheese, bacon, caramelized onions, pickles, brioche, tavern fries
Roasted Sunchoke Spinach & ricotta dumplings, butternut squash puree, fried parsley
Braised Lamb Shoulder mustard, soy, brown sugar glaze, kumquats, parmigiano potatoes gratin

Sides

- Brussel Sprouts** miso-maple glaze, peanuts, bonito flakes, sesame
Cavatappi Mac n' Cheese creamy blend of 3 cheeses
House Cut Fries aioli and ketchup
Grilled Vegetables

Desserts

- Flourless Chocolate Cake** Madeira whipped cream
Apple Cobbler streusel topping
Seared Banana Bread caramel sauce

*Alcohol & non alcoholic beverages will be charged on a "consumption" basis
All outside foods brought in carries a fee. TBD*

Please contact John at 773 255-0196 with any questions.
info@whiteoakchicago.com

FAMILY STYLE BRUNCH

Hello and Thank-You for considering White Oak Tavern & Inn for your event.
Below are some general guidelines for private, or semi private, Brunch events (Saturday & Sunday)

We do not charge a room charge but we have a Food & Beverage minimum.
The Minimums are based on start times.

THE BARN (SEATS UP TO 42)

For an event that starts before 2:30pm the minimum is \$1900.00
For an event that starts after 2:30pm, the minimum is \$900.00
(Tax & Gratuity are not included in the Food & Beverage minimums)

THE NOOK (SEATS UP TO 22)

The minimum is \$700.00
(Tax & Gratuity are not included in the Food & Beverage minimums)

Below are Family style menu options from which to choose:
We change our menu with the seasons, so some item may change

Brunch

\$26 Choose 2 starters, 2 sides, 2 mains

\$32 Choose 2 starter, 2 sides, 3 mains

Starters

Housemade Donuts
Housemade Cinnamon Roll
Yogurt granola, & seasonal fruit
White Oak Salad
Seasonal Hummus
Crispy Brussel Sprouts

Mains

Pancakes seasonal fruit compote
Avocado Toast
Veggie Frittata Chef's call
Chilaquiles scrambled eggs, corn tortillas, Chihuahua cheese, salsa, cilantro cream (add chorizo for +\$2 pp)
Smoked Salmon house smoked salmon, chive cream cheese, tomato, onions, everything bagel
Grain Salad Arugula, fero, bleu cheese, chopped dates, sherry vinaigrette
Turkey Club house roasted turkey breast, avocado spread,, bacon, cheddar, tomato, garlic aioli
Tavern Burger pimento cheese, pickles, smoked chile ketchup, caramelized onions

Sides

Breakfast Potatoes
House Fries
Applewood Smoked Bacon
Seasonal Fruit

Alcohol & non alcoholic beverages will be charged on a "consumption" basis

All outside foods brought in carries a fee. TBD

Please contact John at 773 255-0196 with any questions.

Thanks again for considering to host your event at White Oak