


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: \$47 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS

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

- KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
- BABY GREENS, SHAVED RADISH, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
- GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
- LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
- STINING NETTLE FLATBREAD, PISTACHIO PESTO, CHEVRE, ASPARAGUS
- THREE GRAIN SALAD, CELERIAC, LEMON, FRESH HERBS, SMOKED CHILI AIOLI
- ROASTED BABY CARROTS, CASHEW NUT BUTTER, GREEN HARISSA, CILANTRO

ENTREES (HOST CHOOSES TWO)

- PAN SEARED FARM STEAK, BEEF FAT TURNIPS, POTATOES, CHIMMICHURRI, ARUGULA SALAD
- HOUSE MERGUEZ SAUSAGE, GRILLED ONIONS, SWEET PEPPERS
- FRESH ATLANTIC SALMON, ARUGULA, ARTICHOKE, CHARRED RAMP AIOL
- WHOLE ROASTED CHICKEN, SEASONAL VEGETABLES, CHICKEN JUS

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:
 NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15
 HANDMADE PASTA WITH SEASONAL VEGETABLES \$7.50

DESSERT (HOST CHOOSES TWO)

- PECAN DATE CAKE WITH VANILLA BEAN ICE CREAM
- LEMON POT DE CREME, SPRING SPICED COOKIES
- VANILLA ICE CREAM SUNDAE, BERRY 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

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



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	\$25 PER PERSON
A LITTLE MORE... 2 STATION AND 3 PASSED NIBBLES	\$40 PER PERSON
A DINNER AFFAIR 2 STATIONS, 5 NIBBLES, 3 STATIONED DESSERTS	\$50 PER PERSON

STATIONS
PARTY SNACKS

- MEAT & FISH PLATTER, MUSTARD, PICKLES, TOAST
- WARM QUESO DIP (VEGETARIAN OR SAUSAGE)
- 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
- GINGER BRAISED BEET SALAD
- HUMMUS WITH NAAN CHIPS
- HOUSE ROASTED NUTS

MR. SOPHISTICATED

- ADDITIONAL \$5
- 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
- WHITE BEAN & SPICY SAUSAGE FLATBREAD
- FRIED SEASONAL VEGGIE FRITTER
- BEAUTIFUL VEGAN SOUP SHOOTERS
- SALMON ON TOAST
- MUSHROOM DUXELLES, BLUE CHEESE & ALMOND ON CORN CAKE
- STONE FRUIT & PROSCIUTTO (SUMMER ONLY)
- 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**



OUR SEATED DINNERS ARE SERVED IN 3 OR 4 COURSE. 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.

****\$38 PER PERSON (3 COURSES)**

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH SEASONAL VEGETABLES
SAUTEED WHITEFISH, POTATOES CONFIT, SALSA VERDE
CHEF'S SELECTION OF VEGETARIAN PASTA

COOKIE PLATE

****\$43 PER PERSON (3 COURSES)**

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN WITH SEASONAL VEGETABLES
FRESH ATLANTIC SALMON, SAUTEED GREENS, POTATOES CONFIT, SALSA VERDE
FARM STEAK, BABY TURNIPS, FINEGERLING POTATOES, ARUGULA, CHIMICHURRI
CHEF'S SELECTION OF VEGETARIAN PASTA

LEMON POT DE CREME
PECAN DATE CAKE WITH VANILLA ICE CREAM

****53 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, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

ROASTED BREAST OF CHICKEN, WILD MUSHROOMS, BLACK GARLIC, HERBS, ARUGULA
ROASTED HALIBUT, SAUTEED GREENS, CONFIT POTATOES, SALSA VERDE
FARM STEAK, BABY TURNIPS, FINGERLING POTATOES, ARUGULA, CHIMICHURRI
VEGETARIAN TAGINE, HARISSA, CHICK PEAS, RICE GRITS

LEMON POT DE CREME
PECAN DATE CAKE WITH VANILLA ICE CREAM



**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
WHITE BEAN & SPICY SAUSAGE FLATBREAD
GRILLD CHEESE, GREENS & ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE



UPGRADE

RIBEYE STEAK
\$5
NEWYORK
\$10



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, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
STEAK SALAD, BABY LETTUCE, SHAVED RADISH, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
CHICKEN THIGHS, SHELL BEAN RAGOUT, AVOCADO, LIME YOGURT
STINING NETTLE FLATBREAD, PISTACHIO PESTO, CHEVRE, ASPARAGUS
AVOCADO TOAST, RADISH, GRAPEFRUIT, SUNFLOWER SEEDS, SOURDOUGH

DESSERTS

PECAN DATE CAKE WITH VANILLA BEAN ICE CREAM
LEMON POT DE CREME, SPRING SPICED COOKIE
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 BARTENDER FEE. IF YOU DECIDE TO OFFER PRE-SELECTED WINE AND BEER, THERE IS NO BARTENDER 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 BARTENDER 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
- GINGER BRAISED BEET SALAD
- HUMMUS WITH NAAN CHIPS
- HOUSE ROASTED NUTS

MR SOPHISTICATED

- \$5 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 1 PROTEIN \$7 PER EXTRA PROTEIN
- KALE SALAD
- CHEF'S SELECTION SEASONAL VEGETABLES
- SEASONAL GRAIN OR VEGETABLE DISH
- CHOICE OF:
- WHOLE ROASTED CHICKEN, GRILLED FARM STEAK
- WHOLE ROASTED FISH, BONE-IN PORK LOIN

PASSED APPETIZERS

- MINIATURE LAMB MEATBALLS
- GRILLED FARM STEAK & POTATO BROCHETTES
- FRIED SEASONAL VEGETABLE FRITTER
- STINGING NETTLE FLATBREAD
- WHITE BEAN & SPICY SAUSAGE 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

- CHOCOLATE STOUT
- STICKY TOFFEE DATE
- ANGEL FOOD
- SPICED APPLE CAKE

CUSTARD & POTTED DESSERTS

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