

We've got the perfect venue.

THE KITCHEN

AMERICAN BISTRO

The Kitchen American Bistro | Chicago
(312) 836-1300 chicagoevents@thekitchen.com



TO START

PASSED HORS D'OEUVRES

priced per dozen, minimum of 2 dozen per selection

Mini Lobster Roll dashi aioli, cilantro, black sesame 60

Tempura Mushroom shiso aioli (v) 36

Shishito korean butter (v,gf) 36

Albacore Ceviche aji amarillo (gf) 60

Smoked Salmon Croquettes dill gremolata 48

Kafta red chili, labneh (gf) 48

Buttermilk Chicken Skewers green goddess, pickled red onion 36

DISPLAYED HORS D'OEUVRES

priced per guest, minimum 10 guests

Israeli Hummus & Vegetables schug, muhammara, house-made lavash (gfo, v+) 8

Artisanal Cheese & Charcuterie pickles, house-made focaccia, jam, honeycomb (gfo) 18

Seafood Platter oysters on the half shell, chilled shrimp, peekytoe dungeness crab salad, salmon rillette, cocktail sauce & mignonette (gf) 28

AT THE TABLE

please select if guests will be seated upon arrival, appetizers served at the table before dinner

priced per guest

Burrata salsa verde, charred bread (gfo) 6

Albacore citrus, ponzu, togarashi 7

Broccoli kung pao, peanut, baby corn, water chestnuts, cilantro (gf,v) 4

Crispy Artichoke black garlic aioli (gf,v) 4

Carrots urfa, whipped feta, pistachio, sesame, cilantro, mint (gf,v) 4



DINNER Three Course Family Style Menu | \$70 per person

FIRST COURSE

includes one selection, add 2nd for +4pp

Baby Lettuces granny smith apple, fennel, green onion, crispy quinoa, blue cheese, honey-thyme vinaigrette (gf,v)

Savory Crullers whipped allium butter, parmesan, black salt (v)

Burrata salsa verde, charred bread (gfo)

MAINS

choose three

Cast Iron Roasted Chicken hand-cut fries, black truffle cream (gf)

Tagliatelle bolognese, parmesan, fennel pollen

Salmon baby bok choy, fried rice, nam jim (gf)

Strip Steak chimichurri, crispy potatoes (gf) +18

Double Cut Pork Chop roasted apples, cornbread spaetzle, swiss chard +10

Grilled Hanger Steak charred onion, crispy potatoes, chimichurri (gf)

Scallops arroz negra, sauteed greens, romesco (gf) +12

Crispy Cauliflower carrots, chickpeas, tamarind chutney, coriander chutney, mango, pickled red onion, herb salad (gf,v+)

SWEETS

choose one

Chocolate Ganache Torte hazelnut-rye cake, milk chocolate ganache, salted chocolate-caramel (v)

Chèvre Cheesecake marconas, beet-caramel, mandarins, fennel pollen (v)

Coffee Dulce Cremeux hazelnut, almond rocher, rum-coffee caramel, smoked meringue (gf, v)

Sweet Bites chef's selection +8



BEVERAGE PACKAGES

Available in Chicago. Hosted bar also available based on consumption.

PREMIUM

42 per person 2 hours | +10 pp each additional hour

WINE

BUBBLES

Brut Cava | Avinyó 'Reserva' | M.V. Penedès, ES

ROSÉ

Cinsault | Triennes | '19 Provence, FR

WHITE (choose 1)

Sauv Blanc | Stolpman | '19 Ballard Canyon, CA

Chardonnay | Presqu'île | '19 Santa Barbara, CA

RED (choose 1)

Pinot | Folk Machine | '19 Central Coast, CA

Cabernet | Hobo Wine Co | '18 Anderson Valley, CA

BEER

Lager | Spiteful | IL

Golden Ale | Alter 'Center Line' | IL

Amber | Bell's | MI

IPA | Goose Island | IL

Porter | Spiteful 'God Damn Pigeon' | IL

Dry Cider | Stem | CO

PREMIUM SPIRITS

tito's vodka, tanqueray gin, milagro reposado tequila, benchmark bourbon,
myer's dark rum, johnnie walker black blended scotch

SODA, COFFEE & ICED TEA



pricing not inclusive of tax or gratuity

SUPER PREMIUM

52 per person 2 hours | +10 pp each additional hour

SIGNATURE COCKTAILS

summer night's dream | vodka, st germaine, rosemary lime syrup, lime
ginger sazerac | rye, ginger liqueur, old fashioned bitters, absinthe

WINE

SPARKLING

Brut | Jean-Baptiste Adam 'Les Natures' | M.V. Alsace, FR

ROSÉ

Grenache | Gavoty 'Clarendon' | '19 Provence, FR

WHITE (choose 1)

Sauv Blanc | Lucien Crochet | '18 Sancerre, FR

Chardonnay | Thevenet 'Pierreclos' | '19 Macon, FR

RED (choose 1)

Pinot | Sandhi | '18 Santa Barbara, CA

Cabernet | Band of Vintners | '18 Napa, CA

BEER

Lager | Spiteful | IL

Golden Ale | Alter 'Center Line' | IL

Amber | Bell's | MI

IPA | Goose Island | IL

Porter | Spiteful 'God Damn Pigeon' | IL

Dry Cider | Stem | CO

SUPER PREMIUM SPIRITS

belvedere vodka, hendrick's gin, tequila ocho blanco, woodford reserve bourbon,
real mccoy 12 yr rum, glenfiddich 12 yr single malt scotch

SODA, COFFEE & ICED TEA



pricing not inclusive of tax or gratuity

BEER, WINE & SODA

34 per person 2 hours | +10 pp each additional hour

WINE

BUBBLES

Brut Cava | Avinyó 'Reserva' | M.V. Penedès, ES

ROSÉ

Cinsault | Triennes | '19 Provence, FR

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