

Kinzie Chophouse
Private Events Dinner Menu
Menu #1

Freshly Baked Bread & Butter

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse Salad

Mixed greens topped with tomatoes, carrots, and Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

Fresh Romaine tossed with our house Caesar dressing And topped with parmesan cheese and toasted croutons

ENTREES

(PLEASE CIRCLE THREE OPTIONS)

Filet Medallions

Served in a Cabernet and Wild Mushroom Demi-Glace

Herb Crusted Salmon

Served with a Whole Grain Mustard Sauce

Chicken Breast Parmesan

Served With Spaghetti and Marinara Sauce

Jalapeno Barbequed Pork Tenderloin

Served with a Spicy Vegetable Slaw

Portobello Ravioli

With Asparagus, Diced Tomato, Goat Cheese in a Marsala Cream Sauce

Angel Hair Pasta

Served With Garlic, Fresh Basil, Olive Oil, Tomatoes and Mushrooms

SIDES

(PLEASE CIRCLE ONE OPTION)

Bacon and Scallion Smashed Potatoes

Grilled Vegetables

Broccoli and Hollandaise Sauce

DESSERTS

(PLEASE CIRCLE ONE OPTION)

Crème Brulee

Flourless Chocolate Cake

Pannacotta

\$40.95++(++ indicates sales tax and 20% gratuity)
Includes Soda, Tea and Coffee

Kinzie Chophouse
Private Events Dinner Menu
Menu #2

Freshly Baked Bread & Butter

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse Salad

Mixed greens topped with tomatoes, carrots, and Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

**Fresh Romaine tossed with our house Caesar dressing
And topped with parmesan cheese and toasted croutons**

ENTREES

(PLEASE CIRCLE THREE OPTIONS)

16 Oz. Kinzie Cut (Bistro Steak) Served with Herbed Garlic Butter

14 Oz. Prime Rib Served With Horseradish Cream Sauce

Herb Crusted Salmon

Served with a Whole Grain Mustard Sauce

Chicken Breast Parmesan

Served With Spaghetti and Marinara Sauce

Steak Risotto

Served With Diced Prime Rib, Wild Mushrooms and Asparagus

Angel Hair Pasta

Served With Garlic, Fresh Basil, Olive Oil, Tomatoes and Mushrooms

SIDES

(PLEASE CIRCLE ONE OPTION)

Bacon and Scallion Smashed Potatoes

Grilled Vegetables

Crispy Onion Rings

Broccoli and Hollandaise Sauce

DESSERTS

(PLEASE CIRCLE ONE OPTION)

Crème Brulee

Flourless Chocolate Cake

Pannacotta

**\$45.95++(++ indicates sales tax and 20% gratuity)
Includes Soda, Tea and Coffee**

Kinzie Chophouse
Private Events Dinner Menu
Menu #3

Freshly Baked Bread & Butter

APPETIZERS

(PLEASE CIRCLE TWO OPTIONS)

Bruschetta

Crispy Calamari Served With Marinara & Spicy Aioli

Wild Mushroom & Gorgonzola Strudel

Sesame Crusted Chicken Skewers Served With a Soy Beurre Blanc

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse Salad

Mixed greens topped with tomatoes, carrots, and
Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

Fresh Romaine tossed with our house Caesar dressing
And topped with parmesan cheese and toasted croutons

ENTREES

(PLEASE CIRCLE THREE OPTIONS)

14 oz. Delmonico served with Horseradish Cream Sauce

8 oz Filet Mignon Served with Béarnaise Sauce

Peppercorn Crusted Halibut

Served over Wild Mushrooms, Asparagus and a Ginger-Lime Sauce

Jalapeno Barbequed Pork Tenderloin

Served with a Spicy Slaw

Herb Chicken Breast

In a White Wine Lemon Butter Sauce

Portobello Ravioli

Served with Asparagus, Diced Tomatoes,
Marsala Cream Sauce and Goat Cheese

SIDES

(PLEASE CIRCLE TWO OPTIONS)

Bacon and Scallion Smashed Potatoes

Grilled Vegetables

Sautéed Spinach and Mushrooms

Broccoli and Hollandaise Sauce

Crispy Onion Rings

DESSERTS

(PLEASE CIRCLE ONE OPTION)

Crème Brulee

Flourless Chocolate Cake

Panna Cotta

\$52.95++(++ Sales tax and 20% gratuity)

Includes Soda, Tea and Coffee

Kinzie Chophouse
Private Events Dinner Menu
Menu #4

Freshly Baked Bread & Butter

APPETIZERS

(PLEASE CIRCLE TWO OPTIONS)

Bruschetta

Wild Mushroom & Gorgonzola Strudel

Spicy Crab Cakes

Sesame Crusted Chicken Skewers with Soy Buerre Blanc

Calamari with Marinara and Red Pepper Aioli

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse Salad

Mixed greens topped with tomatoes, carrots, and Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

Fresh Romaine tossed with our house Caesar dressing
And topped with parmesan cheese and toasted croutons

ENTREES

(PLEASE CIRCLE THREE OPTIONS)

12 oz. New York Strip Steak

14 oz Delmonico

Dijon & Herb Crusted New Zealand Lamb Chops
Served with a Cabernet Demi-Glace

Sesame Crusted Seared Ahi Tuna Steak

Served with Soba Noodles, Pickled Ginger Wasabi and a Soy Beurre Blanc

Seafood Fettuccini Arrabiata

Served with Mussels, Calamari, Scallops,
Rock Shrimp and Fresh Basil in a Spicy Red Sauce

SIDES

(PLEASE CIRCLE TWO OPTIONS)

Bacon & Scallion Smashed Potatoes

Grilled Vegetables

Sautéed Spinach and Mushrooms

Broccoli and Hollandaise Sauce

Mushroom Risotto

DESSERTS

(PLEASE CIRCLE ONE OPTION)

Crème Brulee

Panna Cotta

Flourless Chocolate Cake

\$57.95++(++ Sales tax and 20% gratuity)

Includes Soda, Tea and Coffee

Kinzie Chophouse
Private Events Dinner Menu
Menu #5

Freshly Baked Bread & Butter

APPETIZERS

(PLEASE CIRCLE TWO OPTIONS)

Bruschetta

Wild Mushroom and Gorgonzola Strudel

Sesame Crusted Chicken Skewers with Soy Buerre Blanc Sauce

Spicy Crab Cakes

Calamari with Marinara and Red Pepper Aioli

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse salad

Mixed greens topped with tomatoes, carrots, and
Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

Fresh Romaine tossed with our house Caesar dressing
And topped with parmesan cheese and toasted croutons

ENTREE

(PLEASE CIRCLE THREE OPTIONS)

12 Oz. New York Strip Steak

14 oz Filet Mignon Served with Béarnaise sauce

12 oz. Apple Wood Smoked Pork Chop
Served with Sautéed Apple Relish

Dijon & Herb Crusted New Zealand Lamb Chops
Served with a Cabernet Demi-Glace

Sesame Crusted Seared Ahi Tuna Steak

Served with Soba noodles, Pickled Ginger Wasabi and a Soy Beurre Blanc

Rock Shrimp Risotto

Served with Asparagus, Wild Mushrooms, and a Shellfish Broth

SIDES

(PLEASE CIRCLE TWO OPTIONS)

Bacon and Scallion Smashed Potatoes

Grilled Vegetables

Sautéed Spinach and Mushrooms

Broccoli and Hollandaise Sauce

Mushroom Risotto

DESSERT

(PLEASE CIRCLE ONE OPTION)

Rum Cheesecake

Key Lime Pie

Flourless Chocolate Cake

\$61.95++ (++)Sales tax and 20% gratuity)

Includes soda, tea and coffee

Kinzie Chophouse Private Events ***Buffet Dinner Menu***

Freshly Baked Bread & Butter

APPETIZERS

(PLEASE CIRCLE TWO OPTIONS)

Bruschetta

Wild Mushroom and Gorgonzola Strudel

Sesame Crusted Chicken Skewers with Soy Buerre Blanc Sauce

Spicy Miniature Crab Cakes

Calamari with Marinara and Red Pepper Aioli

Salmon Mousse Cups

SALAD

(PLEASE CIRCLE ONE OPTION)

Chophouse salad

Mixed greens topped with tomatoes, carrots, and
Cucumbers dressed with our house balsamic vinaigrette

Caesar Salad

Fresh Romaine tossed with our house Caesar dressing
And topped with parmesan cheese and toasted croutons

ENTREES

(PLEASE CIRCLE THREE OPTIONS)

10 oz Prime Rib served with a Horseradish Cream Accompaniment

Beef Tenderloin Tips Served with a Cabernet and Mushroom Demi-Glace

Chicken Breast Stuffed with Prosciutto, Herbs and Blue cheese

Bowtie Pasta with Vegetables and a Basil Cream Sauce

(Vegetarian option)

Seafood Fettuccini Arrabiata

Served with Mussels, Calamari, Scallops,
Rock Shrimp and Fresh Basil in a Spicy Red Sauce

Herb Crusted Salmon

Served with Whole Grain Mustard Sauce

SIDES

(PLEASE CIRCLE TWO OPTIONS)

Bacon and Scallion Smashed Potatoes

Grilled Vegetables

Hash Browns

Green beans with Red Onions

DESSERT PLATTERS

(PLEASE CIRCLE TWO OPTIONS)

Chocolate Dipped Cookies

Miniature Flourless Chocolate Cakes

Rum Cheesecake

Miniature Crème Brulees

\$45.95++(++ Sales Tax and 20% gratuity)

Includes Soda, Tea and Coffee