

CHICAGO CHOPHOUSE

2010 EVENTS PACKAGE





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Our “Serious Steaks” Story...

Dry aging of beef is an art that requires extensive training and knowledge. The result is a steak that is bolder and more tender, with a buttery succulence found only in our dry aged steaks.

The dry aging process takes special care and requires a substantial inventory. It is a time consuming and expensive process, which requires extra effort, storage and high quality beef. Up to 20% of the original weight of the loin is lost during the dry aging process, this is why dry aged steak is offered only in fine restaurants, upscale grocery stores and gourmet steak companies. Forty years ago, most of the the beef available in the marketplace was dry aged. That all began to change in the early 1960's when the process of vacuum packing beef became common practice for most cattle producers.

The advantage of this process was that the beef could be “wet aged” in the vacuum packs without losing any weight. This proved to be a much more cost effective method for aging and slowly the consumer forgot what the taste of real steak was, as they were weaned off the flavour of dry aged.

Chicago Chophouse's dry aging process begins with only the finest premium choice loins. These are kept sealed within a climate and humidity controlled room for 21 to 28 days to allow the naturally occurring enzymes in the beef to break down the connective tissues to produce a steak with a superior flavor and ultimate tenderness. During this process juices are absorbed into the meat and the outside layers dry to the texture of beef jerky. This layer must then be trimmed away and discarded before it is ready to be used. The enzymes have now completed their work. The steak is now tenderized and the flavor has had time to develop; becoming richer and more intense on the palate.

Sit back and indulge...

CHICAGO CHOPHOUSE

Receptions

RECEPTION PACKAGE

Tray Service:

Beef Tartare on Herbed Crostini
Cold Smoked Tuna Tartare with Crispy Wonton
Smoked Salmon
Assorted Sushi Rolls

Platter Service:

Seasonal and Exotic Fruit
Import and Domestic Cheese Platter
Fresh Seafood: Prawns, Lobster, Crab Legs and Mussels

Station Service:

Carved Beef Tenderloin
Oven Roasted Free Range Chicken Breast with Mushroom Jus
Salmon with White Wine and Tarragon Glaze
Seasonal Vegetables, Baby New Potatoes and Pasta

Dessert Station:

A Fresh Assortment of Cakes and Pies
Tea and Coffee

\$60 per guest

CHICAGO CHOPHOUSE

Reception Platters

Beef Tartare

Grey goose infused vinaigrette with
home-made potato chips

\$180

Smoked Salmon

Dill cream cheese and capers

\$160

Bison Short rib

Merlot reduction

\$140

Savion blanc poached Shrimp Cocktail

With citrus cocktail sauce

\$160

Tuna tartare

Same discriptoin

\$190

Beef Satay

Canada Prime steak with chophouse spice

\$180

Chicken Satay

Marinated in spicy orange glaze

Swedish Meatballs

Canada Prime ground tenderloin Tossed
with demi glaze

\$170

Tomato & Parmesan Bruschetta

Fresh roma tomatoes served with parmesan
cheese on a crostini

\$80

Wild Mushroom Bruschetta

Sate of button, oyster and shitake mushroom
deglazed with merlot served on a Crostini

\$90

Assorted Sushi Roll

Variety of sushi rolls made in house!!

\$200

Shrimp stuff mushroom

Shrimp paste mixed with herbs and spices
on a button mushroom

\$150

Beef Wellington

Cajun Seared tenderloin and mushroom duxelle
wrapped in puff pastry

\$160

Crudite tray

Fresh cut seasonal vegetables with dip

\$110

Fruit tray

Seasonal selected fruits

\$100

Mirrors

Seafood Mirror-Please choose from the following:

2lbs Canadian lobster tail - \$185

2lbs Alaskan king crab - \$100

2 lbs tiger prawn - \$80

1lbs Atlantic mussel - \$25

Cheese Mirror- Please choose from the following:

8oz domestic cheeses - \$15

8oz imported cheeses - \$24

Assorted hors d'oeuvres

Chef creation of hors d'oeuvres, consists 1xbeef
dish, 1xchix dish, 1xseafood dish, 1xvegetarian,

1x your choice

\$180

Table De Hote

LUNCH MENU

Appetizer

Chophouse Signature Salad
Field Greens, Baby Tomatoes, Carrots, Cucumber
Sundried Tomato Vinaigrette

OR

Soup of the Day
Fresh Soup Prepared Daily By Our Chefs

Entree

8 oz Center Cut Tenderloin
Garlic Mashed Potatoes, Seasonal Vegetables
Peppercorn Sauce

OR

Pan-Fried Organic Free Range Chicken
Wild Rice Pilaf, Vermouth Cream Reduction

OR

Pan-Fried 9 oz Arctic Char
Sage tossed Fettuccini, Porcini Maple Cream Sauce

Dessert

Daily Feature Dessert

\$48 per guest

Options

Add Assorted Appetizer Tower for \$10 per guest

Add Grilled Prawn Skewer for \$12 per guest

CHICAGO CHOPHOUSE

DINNER MENU

Appetizer

Chophouse Signature Salad
Field Greens, Baby Tomatoes, Carrots, Cucumber
Sundried Tomato Vinaigrette

OR

Soup of the Day
Fresh Soup Prepared Daily By Our Chefs

Entrée

8 oz Center Cut Tenderloin
Garlic Mashed Potatoes and Seasonal Vegetables
Juniper Demi Glace

OR

12 oz New York Striploin
Garlic Mashed Potatoes and Seasonal Vegetables
Juniper Demi Glace

OR

14 oz Bone In Ribeye
Garlic Mashed Potatoes and Seasonal Vegetables
Juniper Demi Glace

OR

Pan-Fried 9 oz Arctic Char
Sage tossed Fettuccini, Porcchini Maple Cream Sauce

OR

Pan-Fried Organic Free Range Chicken
Wild Rice Pilaf, Vermouth Cream Reduction

Dessert

Daily Feature Dessert

\$60 per guest

Options

Add Assorted Appetizer Tower for \$10 per guest
Add Chophouse Seafood Tower for \$14 per guest
Add Hot Alaskan King Crab Legs for \$18 per guest
Add Canadian Lobster Tail for \$25 per guest
Make This Menu 4 Courses with Soup and Salad for \$9 per guest
Upgrade Steak Size for \$8 per guest

CHICAGO CHOPHOUSE

Buffet

LUNCH & DINNER BUFFET

Salads and Platters

Mixed Green Salad
Cheese Platter
Caesar Salad
Crudité Platter
Fresh Dinner Rolls

Entrées

Baked Salmon
Tarragon and White Wine Sauce

Grilled Free Range Chicken Breast
Wild Mushroom Demi Glace

Slow Roasted Canada Prime Rib
Horseradish, Dijon Mustard and au Jus

Roasted Baby Potatoes
Sautéed Seasonal Vegetables

Dessert

Pastry Chef 's Selection of Desserts

\$62 per guest

Options

Substitute Prime Rib with Beef Tenderloin for \$10 per guest

Add a Seafood Mirror for \$14 per guest

**A minimum 14 day notice is required on Buffets to allow
dry aging of Prime Rib**

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RED WINE LIST

Three Saints Cabernet Sauvignon Santa Ynez Valley, California	65
Tapiz Malbec Mendoza, Argentina	35
Fox Creek Red Baron Shiraz McLaren Vale, Australia	55
Twisted Tree Vineyards Second Crossing Merlot VQA Okanagan Valley, Canada	40
J. Lohr Los Osos Merlot Paso Robles, California	50
Casa Silva Los Lingues Gran Reserva Carmenère Colchagua Valley, Chile	45
Dry Creek Vineyard Heritage Zinfandel Sonoma County, California	55
Graham Beck Gamekeepers Reserve Cabernet Sauvignon Robertson, South Africa	45
Belle Glos Meiomi Pinot Noir	65

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WHITE WINE LIST

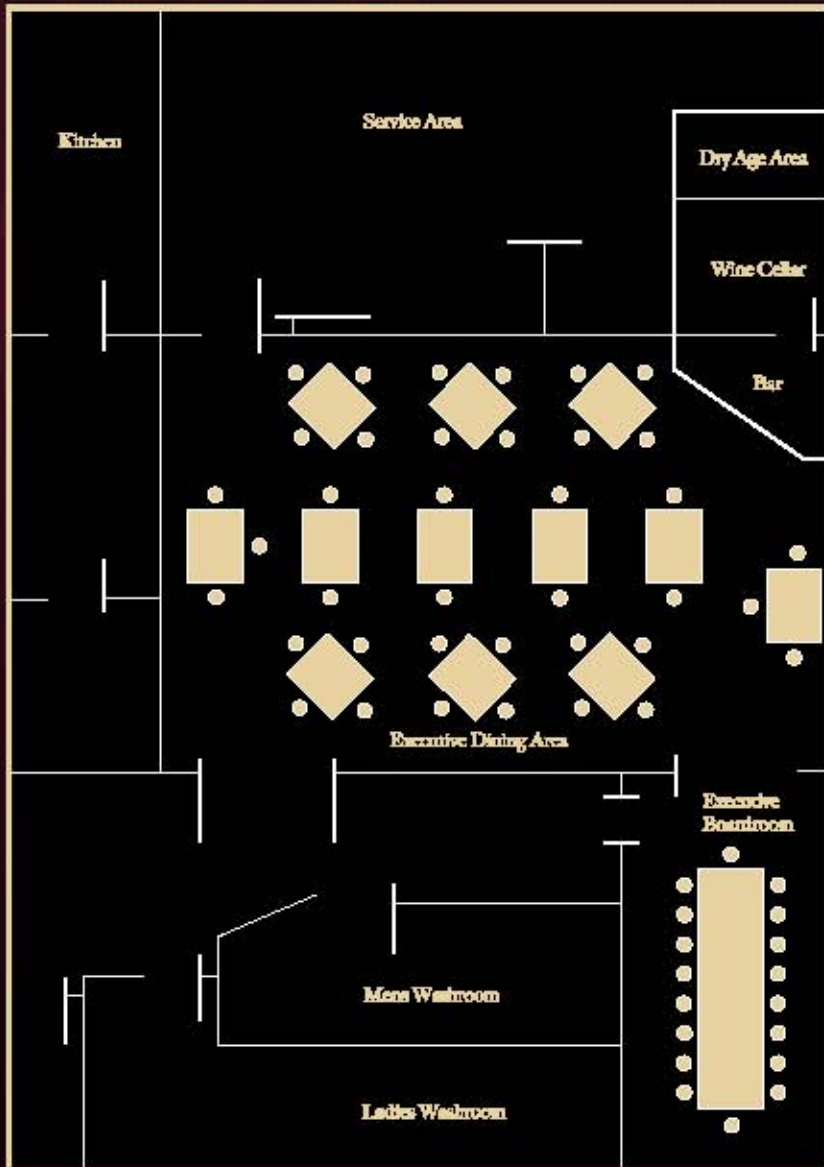
J Lohr Riverstone Chardonnay Arroyo Secco, California	50
Mount Riley Sauvignon Blanc Marlborough, New Zealand	45
Conundrum by Caymus Vineyards California, U.S.A.	70
St.-Urbans-Hof Piesporter Goldtröpfchen Riesling Kabinett Mosel, Germany	55
Guy Saget Vouvray Chenin Blanc Vouvray, France	35
Tinhorn Creek Pinot Gris South Okanagan Valley, Canada	40
Alois Lageder Pinot Grigio IGT Dolomiti, Italy	50

SPARKLING WINE

Cinzano Prosecco Venizie, Italy	35
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First Level of Experience

LOWER LEVEL / PRIVATE AREA



Executive Dining Area

Seating Capacity – 40
Reception Capacity – 75



Executive Board Room

Seating Capacity – 18

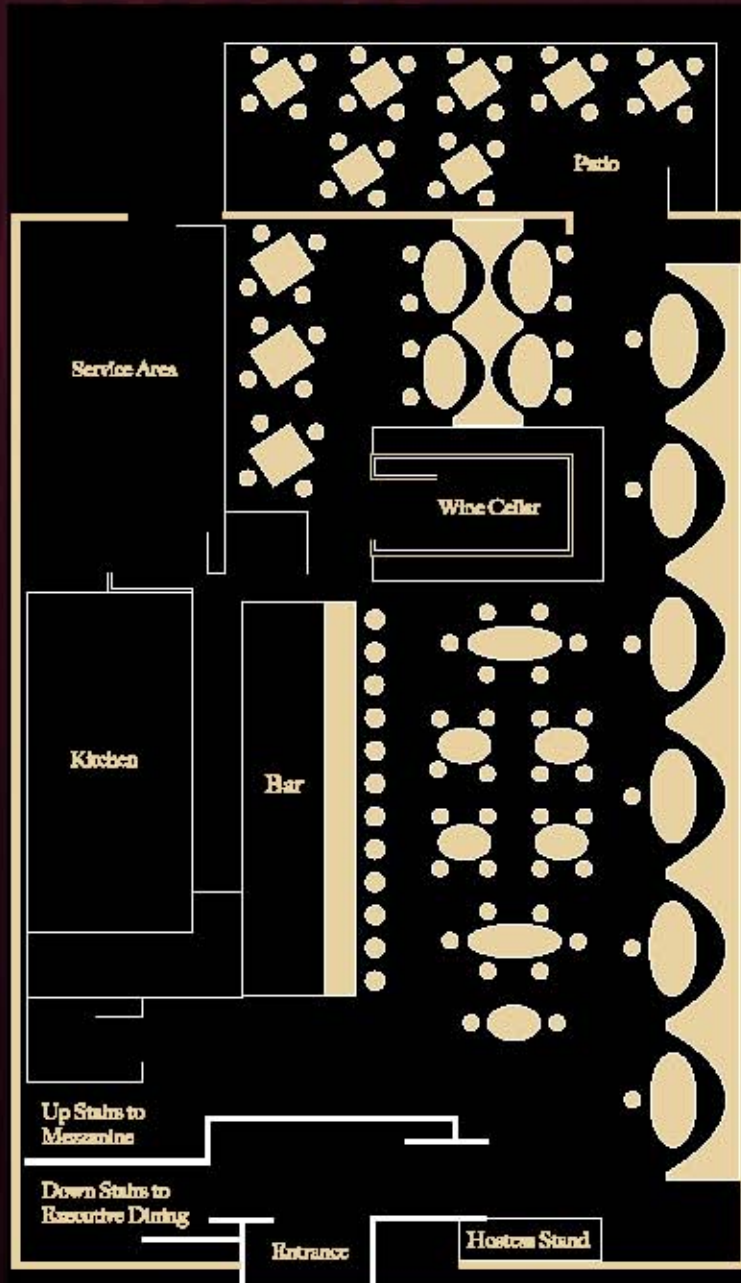


Audio Visual Services Available:

- Projector Units
- Screens
- Microphones

Second Level of Experience

MAIN FLOOR



Main Floor
Seating Capacity – 97
Reception Capacity – 155

Patio (June to September)
Seating Capacity - 28



Third Level of Experience

UPPER LEVEL



Mezzanine
Seating Capacity – 72
Reception Capacity – 130



CHICAGO CHOPHOUSE

Add these features to your Ultimate Party!
Ask us for more details.

DJs & Bands

Ice Sculptures

Limo Transportation

Invitations

Floral Arrangements

Special Lighting/Globes

Chocolate Fountain

Wine Tasting

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