

ENTERTAINMENT CRUISES' KOSHER CATERING MENUS

AVAILABLE FOR DECK/FULL SHIP CHARTERS ONLY.

SHALLOTS BISTRO
CHICAGO'S PREMIER KOSHER GOURMET RESTAURANT & CATERING

Certified by the Chicago Rabbinical Council

Lunch Menus

Only available for lunch. Choose from the following plated or buffet menus. Elegant disposables provided.

Plated Lunch Menu #1:

Seasonal Soup: Spring/Summer: Tomato Bisque
Fall /Winter: Butternut Squash

Chicken Caesar Salad

Apple Tart

Price per Person: \$20.00*

Plated Lunch Menu #2:

House Salad: Mixed Greens, Grape Tomatoes and Julienne Carrots tossed in a Citrus-Herb Vinaigrette

Grilled Atlantic Salmon with Sautéed Summer Squash and Rice Pilaf

Chocolate Flourless Cake with Seasonal Fresh Fruit

Price per Person: \$22.00*

Buffet Lunch Menu

Caesar Salad

Fingerling Potato Salad

Orzo Salad: with fresh basil, roasted red peppers, sun dried tomatoes

Corn Salad: with black beans, cilantro, red onion, fresh lime

Grilled Chicken Salad Wrap: with dried cranberries, red onion, honey mustard

California Wrap: smoked turkey, avocado, tomatoes, grilled salami, grilled onion, sun dried tomato pesto

Assorted Cookies

Price per Person: \$24.50*

Additional Menus

Available for lunch or dinner. Select from these packages or create your own menu from the following stations. Elegant disposables are provided. All packages and stations include buffet serving pieces, glassware and basic white linens.

Package #1

Passed Hors d' Oeuvres

Cucumber Cups filled with Eggplant Caviar

Potato Puffs with Caramelized Onions

Food Station

House Salad - Mixed Greens, Grape Tomatoes, Julienne Carrots and Chickpeas tossed in an Herb Vinaigrette

Grilled Chicken Breast in a Mushroom and Shallot Reduction

Confetti Wild Rice tossed with Herbs and Garden Vegetables

Roasted Seasonal Vegetables in a Fresh Herbal Marinade

Focaccia Bread

Desserts

Seasonal Fresh Fruit Platters & Cookies

Price per Person: \$35.00*

Package #2:

Passed Hors d' Oeuvres

Bruchetta with White Beans and Rosemary

Mushroom Caps stuffed with Mushroom Puree, Pine Nuts, Garlic and Parsley

Food Station

Mixed Greens Salad – with Cucumber, Dried Cranberries, Toasted Pecans and Balsamic Vinaigrette

Grilled Atlantic Salmon in a Mustard Demi Glaze

Linguini with Assorted Grilled Vegetables and Fresh Basil

Grilled Vegetables

Assorted Artisan Breads

Desserts

Seasonal Fresh Fruit Platters & Chocolate Fudge Brownies

Price per Person: \$35.00*

Package #3

Hors d' Oeuvres are not included. They can be added a la carte.

Food Stations

Caesar Salad – Crisp Romaine tossed with Croutons and a Creamy Caesar Dressing

Chicken Marsala – Boneless Chicken Breast with Sautéed Mushrooms in a Marsala Sauce

Tuscan Meatballs in a Rich Tomato Ragu

Roasted Fingerling Potatoes

Grilled Vegetable Kebabs with Herb Marinade

Assorted Breads and Flatbreads

Desserts

Fresh Fruit Platters, Chocolate Fudge Brownies and Assorted Cookies

Price per Person: \$45.00*

Package #4

Passed Hors d' Oeuvres

Potato Puffs

Mushroom Caps stuffed with Mushroom Puree, Pine Nuts, Garlic and Parsley

Food Station

Salade de Maison - Organic Mixed Greens, Julienne Carrots, Grape Tomatoes and Chickpeas in a Dijon Vinaigrette

Beef Bourguignon - Classic Braised Beef, Carrots and Mushrooms in a Rich Shallot-Merlot Reduction

Poulet aux Vin - Medallions of Free-Range Chicken Breast stuffed with Imported Mushroom Pate and cooked in a Red Wine Reduction

Pommes de Terre Purée whipped with Roasted Garlic

Haricot Verts tossed with Extra Virgin Olive Oil, Sea Salt, Black Pepper and Tarragon

Assorted Artisan Breads with Herbed Margarine

Desserts

Fresh Fruit Platters & Chocolate Delights

Cost Per Person: \$50.00*

Food Stations

Create your own menu from the following stations.

Farmer's Market Salad Station (Choose 5 Items):

Garden Greens & Assorted Dressings
Asian Cole Slaw
Caprese Salad
Deviled Egg Salad
Faux Crab Salad
Grilled Vegetable Antipasto Salad

Julienne Beet, Jicama and Carrot
Mango & Tomato Salad
Moroccan Carrot Salad
Roasted Beet Salad
Shaved Fennel Salad
Thai Cucumber Ribbon Salad

Price per Person: \$15.00*

Harvest Salad Station (Choose 5 Items):

Garden Greens & Assorted
Dressings
Lentil Salad
Orzo Salad with Pesto
Toasted Barley & Apple Salad

White Bean and Fennel Salad
South West Black Bean Salad
Bow Tie Pasta Salad
Fingerling Potato Salad
Curried Cous Cous Salad

Price per Person: \$18.00*

Potato Pancake Station: *Served fresh from the Griddle!*

Russet Potato Pancakes and / or Sweet Potato Pancakes
Served With: Sour Cream, Chive Cream, Smoked Salmon, Caviar, Chunky
Apple Sauce and Mango Apple Chutney

Price per Person: \$15.00*

Soup Station (Choose 3 Items):

Butternut Squash & Apple
Carrot Ginger
Corn Tortilla
Latin Black Bean
Lentil
Moroccan Chick Pea
Mushroom Barley

Pumpkin Maple
Split Pea
Tomato Tarragon Bisque
Traditional Chicken Noodle
Vegetarian Chili
Wild Mushroom Bisque

Served with Assorted Breads, Flatbreads and Spreads

Price per Person: \$18.00*

Food Stations cont.

Middle Eastern Station:

Pita Bread
Israeli Chop Salad with Fresh Mint
Hummus drizzled with Olive Oil
Babaganoush - Roasted Eggplant
Salad
Tahini
Cured Olives

Tabuleh Salad
Mini Falafel Balls
Cous Cous with Dill
Tunisian Sausages
Chicken Kebabs with Cumin
Cilantro Dipping Sauce
Lamb Keftas (add \$4 pp)

Price per Person: \$24.00*

Nuevo Latino Station:

Assorted Chips & Salsas
Hearts of Palm & Pineapple Salad
Mushroom Empanadas
Beef & Golden Raisin Empanadas
Roasted Corn & Black bean Salad

Chili Seared London Broil with
Papaya Mojo
Grilled Salmon with Tamarind
Tartar Sauce
Sweet Plantains
Yellow Rice

Price per Person: \$24.00*

That's a Wrap Station (Choose 5 Items):

Cucumber & Avocado Sushi
California Rolls
Spice Tuna Roll
California Wrap - Avocado, Tomatoes, Black Beans, Corn and Cilantro Aioli
Smoked Salmon Wrap - Chive Cream Cheese, Purple Onion and Tomato
Teriyaki Glazed Salmon Wrap - Grilled Asparagus and Julienne Carrots
Grilled Chicken Caesar Wrap
Island Wrap - Coconut Chicken with Pineapple Salsa
Smoked Turkey Burrito - Cajun Aioli and Jicama Slaw
Ciao Bella - Salami, Grilled Onion and Sun-Dried Tomato Pesto

Price per Person: \$22.00*

Chef Manned Carving Station:

Aged Prime Rib
Beef Brisket
Honey Roasted Turkey Breast

Mole Roasted Turkey Breast
Pickled Corned Beef
Pomegranate Lacquer Duck Breast

Served with Assorted Breads, Mustards and Pickles

Price per Person: \$30.00*

Food Stations cont.

Specialty Fish Station (Choose 5 Fish Items):

Ceviche Shooters	Sesame Seared Tuna on a Won Ton
House Cured Tuna Carpaccio	Crisp with Wasabi Cream
White Fish Mousse - Caramelized	Faux Crab Cakes with Bayou Tartar
Onion in Phyllo Tart	Sauce
Sable	Caviar - Sieved Egg, Chopped
Hand Carved Smoked Salmon	Onion, Capers and Tomato
Matches Herring	

Served with Assorted Breads, Bagels and Spreads

Price per Person: \$22.50*

Appetizers

There is more than one piece per item. Elegant disposables provided.

Beef Empanadas	BBQ Meatball served on a Pretzel
Beef Skewers with Asian Dipping	Rod
Sauce	Crispy Moroccan Beef Cigars (can
Belgium Endive Spears with White	be made vegetarian)
Bean Puree	Mushroom Empanadas
Chicken Skewers	New Potato Cups filled with Dill
Glazed Chicken Wings	Aioli
Crostini with Tapenade	Potato Knishes with Roasted Garlic
Vegetable Crudités with Assorted	Smoked Salmon Crostini
Dips	
Cucumber Cups filled with	
Eggplant Caviar	

Choose 3 Items: \$12.00*

Choose 5 Items: \$18.00*

** Heating equipment and delivery charges are not included in price*

Additional Costs

Rabbinical Supervision: \$1.75 pp
Real Dishes & Flatware: \$8.00 pp
Heating Equipment Rental: \$400.00

Delivery for Rental: \$150.00
Delivery charge for food: \$40.00 up
to 40 guests