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Private Events

forte
EVENTS



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hors d'oeuvres

WARM

BACON WRAPPED DATES

CRAB CAKES with CITRUS AIOLI

FRIED ARTICHOKES with ROASTED GARLIC AIOLI **V**

CHICKEN EMPANADAS

VEGGIE EMPANADAS with CHIMICHURRI

GOAT CHEESE & HONEY PHYLLO

CHICKEN SKEWERS
balsamic & sesame sauces

TERIYAKI BEEF SATAY

VEGGIE SPRING ROLLS **V²**
unagi sauce

SHRIMP HUSH PUPPIES
unagi sauce, bonito flake, sesame, umami aioli

FRIED HALLOUMI
fresh herbs, hot honey drizzle

COLD

CRAB TOSTADA

SMOKED SALMON RILLETTE CROSTINI
cream cheese & chive

DOLMAS
yogurt, breadcrumbs

MEDITERRANEAN ANTIPASTI SKEWERS
cherry tomato, mozzarella, olive, basil, roasted red pepper,
pepperoncini, balsamic glaze

HUMMUS CROSTINI
chickpea tahini hummus, cherry tomato, feta crumble, olive oil,
everything bagel seasoning

GRILLED SHRIMP with ROMESCO SAUCE

TUNA CRUDO
lavosh, capers, citrico sauce, sesame seed & cilantro

CHILLED GRILLED BAY SCALLOP
ponzu pico de gallo

MINI MOZZARELLA BITES
pine nut sundried tomato pesto

CUCUMBER & WHIPPED FETA BITE
Persian cucumber, dill, cherry tomato, everything bagel seasoning

cocktail hour reception stations

MUHAMMARA PLATTER

hummus with olive oil, sumac & roasted red pepper, served with pita
dolmas with feta & olives **V**

CRUDITÉ DISPLAY

seasonal vegetables, house ranch, hummus, pita & crackers **V**

CHEESE & FRUIT DISPLAY

manchego, brie, gouda, local cheddar, dried fruit, nuts, berries, honey with crackers **V**

CHARCUTERIE BOARD

chef's selection of cheese, capicola, salami, prosciutto, dried fruit, nuts, cornichons,
mustard, preserves, crackers

GRILLED & CHILLED VEGGIES

seasonal vegetables, creole dressing, balsamic glaze, sunflower **V**

EMPANADA PLATTER

seasonal vegetables, choice of beef, chicken, or vegetarian

FLATBREAD & CROSTINI

fig & gorgonzola flatbread with balsamic glaze **V**

grilled peach & ricotta with honey and pistachio **V**

hummus crostini, crumbled feta, cherry tomatoes, everything bagel seasoning **V**

kalamata olives, parsley & red onion relish, whipped ricotta cheese on buttered **V**

crostini **V**

smoked salmon rillette with cream cheese & chives

SLIDERS

available by the half dozen

short rib sliders, creamy coleslaw

pulled chicken slider, bbq sauce & pickles

fried pork sliders with mostarda & cornichons

falafel slider, avocado aioli, pickled red onion, arugula **V**

served with chips & house-made dip





dessert stations

HOUSE-MADE COOKIE & BROWNIE DISPLAY

chocolate chip, Reece's brownie bites **V**

BON BON PLATE

assorted chocolate bon bon bites **V**

CHEESECAKE BITES

assorted cheesecakes **V**

PETIT FOURS

chef's selection of mini dessert bites **V**

MORE

more options available through our dessert partners upon request

Cake Cutting Fee

applies to cakes serving more than thirty guests



VEGETARIAN



VEGAN



AVOIDING GLUTEN



chef's table

ENTREES

select one from the following

GRILLED SKIRT STEAK

steak potatoes and chimichurri

MUSHROOM CHICKEN

mushroom cream sauce

BUTTERMILK FRIED CHICKEN WITH URFA MARINADE

COD

butter romesco sauce

HARISSA SALMON

POLENTA & PUTTANESCA

BRAISED BEETS

cous cous, tahini yogurt, savory granola **V**

SALADS

select one from the following

ARTISAN GREENS

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette **V²**

FIG & FETA SALAD

spinach, poached figs, feta, citrus vinaigrette, almonds **V**

WINTER GREENS SALAD

grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette **V**

BLT SALAD

lettuce, tomato, bacon bites, green goddess dressing

MANCHEGO ARUGULA

berries, sunflower seeds, creole dressing **V**

SIDES

additional available sides

Israeli Cous Cous with Herbs **V**

Steak Potatoes **V²**

Whipped Mashed Potatoes **V**

Roasted Seasonal Vegetables **V**

Black Rice **V**

Focaccia with Herb Butter **V**

seated dinner

includes chef's choice bread basket of artisan rolls

SALADS

ARTISAN GREENS

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette **V²**

FIG & FETA SALAD

spinach, poached figs, feta, citrus vinaigrette, almonds **V**

WINTER GREENS SALAD

grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette **V**

BLT WEDGE

little gem, gorgonzola, tomato, bacon bits, green goddess dressing, old bay chip crumble

MANCHEGO ARUGULA

berries, sunflower seeds, creole dressing **V**

ENTREES

ROAST CHICKEN

whipped mashed potatoes, truffle & mushroom gravy, fines herbs

MUSAKHAN

sumac seasoned chicken thigh, pita, Cipollini onion tomato ragout, pine nuts, lemons & schug

FILET

grilled asparagus, crispy shallots, demi sauce

SHORT RIB

polenta, confit tomato, bordelaise sauce

COD

ponzu butter baked cod, bok choy, umami broth, shitake mushroom, scallion curl, sesame seeds

HARISSA SALMON

cous cous, roasted asparagus

CHILEAN SEA BASS

hazelnut crusted squash, brown butter sauce, herbs

STUFFED EGGPLANT

cherry tomato, feta, mozzarella, dill, schug & toasted breadcrumb **V**

ROASTED CAULIFLOWER

fried chickpeas, warm squash puree, mint & cilantro chiffonade, mango, sesame seeds, sumac & tamarind chutney **V²**





plated dessert

drip coffee and decaf included

OLIVE OIL CAKE

berry compote, lemon glaze, mint **V**

FLOURLESS CHOCOLATE CAKE

assorted chocolate bon bon bites **V**

BRIGADEIROS

flight of chocolate, coconut, pistachio **V**

PANNA COTTA WITH CANDIED ORANGE **V**

BERRY BOWL

berries & mint **V²**

MORE

more options available through our dessert partners upon request

Cake Cutting Fee

applies to cakes serving more than thirty guests

boxed lunches

includes bagged chips, fresh baked cookie & whole fruit, bottled water, disposables & condiments

SMOKED TURKEY WRAP

applewood smoked bacon, romaine, tomato, avocado aioli

ROAST BEEF & PROVOLONE

HUMMUS WRAP ^V

roasted red pepper, cucumber, spinach, artichoke, tahini

GRILLED CHICKEN WRAP

lemon chicken, feta, lettuce, tomato, black olives, pepperoncini

MEDITERRANEAN WRAP

hummus, roasted red pepper, feta, cucumbers, tomato, greens

CAESAR SALAD BOWL

romaine, shaved parmesan, pepperoncini, brioche croutons, house-made Caesar dressing
add chicken

GRILLED COUS COUS SALAD BOWL ^V

Israeli cous cous, seasonal vegetables, arugula, citrus vinaigrette
add chicken





breakfast

CLASSIC CONTINENTAL

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice

CONTINENTAL PLUS

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice

select two from the following

HOUSEMADE BISCUITS

butter, honey, preserves

BURRATA

Calabrian hot honey, focaccia

SPINACH & FETA QUICHE ^{V²}

FRENCH TOAST

with lemon mascarpone sauce, whipped cream

BREAKFAST POTATOES ^V

HICKORY SMOKED BACON

PLANT BASED SAUSAGE ^V

BREAKFAST SAUSAGE

YOGURT PARFAIT WITH GRANOLA

beverages

includes appropriate garnishes

MAIN LEVEL BAR PACKAGE

Spirits: Vodka, Gin, Bourbon, Rye Whiskey, Tequila, Scotch, Rum

Wine (Select Two):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Cava
additional selections available

Beer: Select Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

BOX LEVEL BAR PACKAGE

Premium Spirits: Vodka, Gin, Bourbon, Tequila, Rum, Scotch, Cointreau, Sweet and Dry Vermouth

Wine (Select Four):

Pinot Noir, Cabernet Sauvignon, Malbec, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose, Sparkling Rose, Cava
additional selections available

Beer: Premium Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Q Mixers, Tonic, Soda Water, Orange Juice, Grapefruit Juice, Lemon and Lime Juice, Lemonade

ROTUNDA PACKAGE

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

Coffee: Metric Coffee Regular and Decaf Drip Coffee

Tea: Assorted Selection of Rishi Teas

Juice: Orange Juice, Grapefruit Juice, Lemonade



beverages

WINE + BEER SELECT PACKAGE

White (Select One): Chardonnay, Pinot Grigio, Cava

Red (Select One): Pinot Noir, Cabernet Sauvignon

additional selections available

Beer: Select Domestic and Imported Beers

WINE + BEER PREMIUM PACKAGE

Wine (Select Four): Chardonnay, Pinot Grigio, Sauvignon Blanc, Cava, Prosecco, Rose, Sparkling Rose, Pinot Noir, Cabernet Sauvignon,

Beer: Premium Domestic and Imported Beers

CELEBRATORY TOASTS

Cava Toast

Champagne Toast

Custom Craft Cocktail

CUSTOM BEVERAGE OPTIONS AVAILABLE

Our Beverage Director enjoys working with you for special requests. Please speak your wildest wish! We strive to accommodate special requests. If we cannot fulfill a specific item, we will be happy to suggest alternatives or available options.

meet our team



Leonardo Moslemian

Executive Chef Leonardo Moslemian brings his experience and palate to every menu he creates. He takes extra care with special event menus, ensuring they are both delicious and visually striking. Chef Leo's professional experience was most notably as Chef de Cuisine at El Che Bar & Steakhouse. Chef cares most about creating a great hospitality environment for your event.



Jennifer Knott

Director of Beverage Jennifer Knott is a beverage enthusiast, with a deep knowledge of spirits and wine. Jennifer applies her commitment to education by creating experience driven menus. Jenn is also passionate about spirit free, understanding that different events call for different measures. Jenn was impressively named National Whisky Brand Ambassador America in 2019. Jennifer loves to discuss everything beverage to make your event unique to you.



Christie Springer

Senior Catering Sales Manager Christie Springer has been rocking the Special Events and Hospitality industry for nearly 20 years. Having joined the Levy family in December, 2022, she is more excited than ever to work alongside Catering professionals with a passion for exceptional food and service. Creating remarkable events and impactful memories in the most iconic cultural attractions in Chicagoland is her dream combination!

With an unwavering commitment to clients and partners, Christie blends vast industry knowledge with contagious enthusiasm to deliver unforgettable experiences.



event pricing and booking details

PRICING

Pricing is subject to change based on market fluctuations.

City and state tax is added to all food and beverage items at 11.75%.

Rental tax is added to all rental items.

A service charge is added to all orders at 21%.

BOOKING DETAILS

Menu selection and minimum guest count must be determined by two weeks from your event.

Menu items may need to be substituted based on market availability.

Guest count may increase but not decrease with proper communication.

A deposit is due upon contract signing.

Payment must be completed by fourteen days in advance.

**Thank you for the opportunity
to create an event with you!**