



CINDY'S



PRIVATE DINING

family style dinner

CANAPÉS

groups 10-15 choose up to 3 options
groups 16+ choose up to 4 options
minimum of one dozen per selection is required
all canapés are priced by the dozen

VEGETABLE

PIQUILLO PEPPER CROSTINI 60
charred eggplant purée, mizuna, goat cheese

ROASTED BEETS 60
horseradish yogurt, dill, pumpernickel, agrumato

BURRATA (GF) 96
*fresh melon, spiced yogurt, candied pecans,
endive & frisée, melon jam, quinoa cracker*

LAND | AIR | SEA

AGED NY STRIP SKEWERS 84
sauce au poivre

SEARED BEEF FILET CROSTINI 84
horseradish crème, arugula

NEW ENGLAND LOBSTER ROLL 96
*shrimp, crab and lobster salad,
lemon-tabasco remoulade, pea shoots*

CLASSIC SHRIMP COCKTAIL 72
bloody mary cocktail sauce

PAN ROASTED SCALLOPS 96
*spiced carrot purée, heirloom apple, pea shoots,
warm tasso vinaigrette*



menu selections and pricing are subject to change due to availability of product
please inform sales manager of all known allergies or dietary restrictions



PLATTERS

family-style dinner priced at \$100 per person
groups 10-15 choose 2 platters and sides
groups 16+ choose 3 platters and sides

SALAD

CRUNCHY LETTUCES

shaved vegetable crudité, three peppercorn dressing, parmesan

FALL SQUASH SALAD

delicata squash, red quinoa, spiced pecans, arugula, fall spice vinaigrette

ENTREE

DRY-AGED ANGUS STRIPLOIN

piquillo pepper jam, mushroom conserva, crispy fried farm egg, shoestring potato, maple red wine jus

HERB ROASTED CHICKEN BREAST

pastrami spice, confit fingerling, 1000 island, celery, coleslaw, rye crouton, crème fraîche

GRILLED SALMON

baby beets, horseradish crème fraîche, dill, pumpernickel, agrumato

TORCHIO PASTA

charred broccoli, mushroom conserva, pickled peppers, crème fraîche

SIDES

STONE-GROUND GRITS

rosemary butter, marinated cherry tomatoes, balsamic

WILTED TATSOI

shallots, pickled garlic, chili flake, queso cotija

SUNCHOKES ROASTED & PICKLED

tarragon aioli

HAND CUT FRIES

STATIONS

priced per person
minimum of 10 guests per selection

VEGETABLE

CHEESE AND FRUIT 18

*selection of imported and domestic cheeses, dried fruit,
nuts, compotes, assorted artisan breads and crackers*

MEDITERRANEAN GRILLED VEGETABLES 18

*asparagus, mushrooms, zucchini, squash, marinated olives, sweet peppers,
fresh tzatziki, quinoa tabbouleh, white bean hummus, grilled pita*

LAND | AIR | SEA

EAST VS WEST 36

*east and west coast oysters on the half shell,
white balsamic mignonette, bloody mary cocktail sauce, lemon, mini tabasco*

CHARCUTERIE 25

assorted selection of sliced meats, pickled vegetables, mustard, artisan breads

SHELLFISH PLATTER 55

*lobster tails, oysters on the half shell, cocktail shrimp, king crab legs,
white balsamic mignonette, bloody mary cocktail sauce, lemon, mini tabasco*



DESSERTS

groups 10-15 choose up to 2 options
groups 16+ choose up to 3 options
minimum of one dozen per selection is required
all desserts are priced by the dozen

LEMON BERGAMOT CREAM TARTS 72
fresh lemon custard

WHITE CHOCOLATE LEMON BLONDIES 72
creamy lemon, white chocolate ganache

ASSORTED FRENCH MACARONS 72
lemon, coffee, gianduja dark chocolate



RUM CANELE DE BOURDEUX 72
crackly caramel crust, creamy dark rum

SABLE BRETON WITH MILK JAM 72
goat milk caramel filling

ALMOND GRIOTTINE FINANCIERS 72
brandied preserved cherries



MADIROFOLO CHOCOLATE TARTS 72
dark madirofolo ganache

DARK CHOCOLATE GIANDUJA BROWNIES 72
creamy milk chocolate, hazelnut ganache

CHOCOLATE PECAN FINANCIERS 72
brown butter cake

CUSTOM CAKES

cindy's pastry department will custom make a cake for your special occasion
7" serves 6-8 guests 65 | 9" serves 10-12 guests 90 | 10" serves 12-14 guests 110 | 12" serves 16-20 guests 130

one week notice is required for all custom cake orders



APOTHECARY SERVICE

large format cocktails, cures 10-20
180 | 300

GREY GARDEN

absolut, dolin blanc, crème de violette, emperor's jasmine pearl tea, lemon
this refreshing cocktail with a dusty lavender hue evokes a lush garden

KICK IN THE DAISY

avion reposado, ancho reyes, licor 43, fresh watermelon, lime, maldon sea salt
a watermelon margarita with hints of marshmallow giving way to a lingering burn

WESTERN CAPE

fields of france rooibos-infused absolut elyx, crème de pêche,
rare tea cellar's demerara-ginger syrup, lemon, soda
a peachy version of a moscow mule with south african rooibos, lavender, rosehips and dried elderberries

HOWL AT THE JUN

beefeater gin, 'jun' kombucha, grapefruit, sparkling rosé
this rosy riff of a french 75 incorporates 'jun,' a tibetan-style form of kombucha fermented from raw honey, brewed only on phases of the moon

MOCKTAILS

large format non-alcoholic potions, cures 10-20
100 | 180

RABBIT VS. MULE

carrot, lemon, ginger beer

THE VIRGIN PILLAR

mallorca melon shrub, candied hibiscus, mint, lemon, soda

CUSTOM APOTHECARIES

make your event special by toasting with a custom crafted apothecary made by our spirit guide, starting at \$500



FROM THE VINE

CHAMPAGNE & SPARKLING

Perrier-Jouët 'Grand Brut' Champagne NV	110
<i>white cherries, ripe apricot, fresh-baked bread, ginger</i>	
Krug 'Grande Cuvée' Champagne NV	350
<i>pâtisserie apples, tangy black cherry, chamomile, crisp pear</i>	
Laurent Perrier Cuvée Rosé Champagne, France	155
<i>intensely fruity flavors of strawberries, morello cherries, black currants, and raspberries</i>	
Perrier-Jouët 'Belle Epoque' Chardonnay-Pinot Noir, Champagne 2004	525
<i>fresh croissant, plum, pomegranate, fondant crunch</i>	

WHITES

Maculan 'Sauvignon' Sauvignon Blanc, Veneto 2012	60
<i>green grass, citrus fruit, mint, light minerality</i>	
Tramin Nussbaumer Gewürztraminer, Alto Adige 2009	87
<i>apricot, pineapple, rose petal, lychee, mint, nutmeg</i>	
Dariouh Viognier Signature, Napa Valley. 2014	110
<i>honeysuckle, gooseberry, grapefruit, pear, honey</i>	
Far Niente Chardonnay, Napa Valley 2014	145
<i>melon, juicy citrus, toasted oak and mineral</i>	
Louis Jadot 'Pouilly-Fuissé' Chardonnay, Burgundy 2012	70
<i>toasted nuts, citrus sorbet, melon, subtle limestone</i>	
Castello di Bossi Sangiovese (Rosé), Tuscany 2015	60
<i>fresh cherry, tart cranberry, Mediterranean herbs, dusty earth</i>	

REDS

Cristom 'Mt. Jefferson' Pinot Noir, Willamette Valley 2013	72
<i>strawberry, pekoe-tea leaves, cola notes</i>	
Duckhorn Merlot, Napa Valley 2012	84
<i>soft and spicy red fruit, ripe currant</i>	
Fisher 'Napa Unity' Cabernet Sauvignon, Napa Valley 2013	116
<i>fruit leather, wet hay, mid-palate burst of blackberry</i>	
Cade Cabernet Sauvignon, Mt. Howell Napa 2012	228
<i>chocolate covered cherries, rose, raspberry, blueberry, roasted marshmallow, coffee, cassia</i>	

BEER

Vandermill, Blue Gold Cider 9
Michigan

Anchor Lager 8
California

Off Color Apex Predator Saison 9
Chicago

Stella Artois 8
Belgium

Lagunitas IPA 8
Chicago

Une Année 750 mL 26
Xellensis, Belgian Blonde Ale
Le Seul IV, Golden Sour Ale with Seasonal Fruit