

MILLENNIUM
HALL

PRIVATE
EVENTS
MENU

11 N Michigan Avenue, Chicago, IL 60602



RECEPTION AND BUFFET

PRICED PER 25 PEOPLE

TACOS \$150

steak, grilled chicken, or veggie chorizo. with cilantro, onion, salsa roja, corn tortilla

TOMATO BRUSCHETTA \$100

cherry tomato, garlic, basil, evoo, sea salt, ricotta, crostini

CRISPY CHICKEN WINGS \$250

bbq or buffalo, ranch or blue cheese, celery & carrot sticks

MINI HOT DOGS \$175

yellow mustard, sport peppers

CHICKEN QUESADILLAS \$150

flour tortilla, chihuahua cheese, grilled chicken, salsa roja, sour cream • sub steak \$5 upcharge

NASHVILLE HOT CHICKEN SLIDERS \$150

spiced crispy chicken filet, shredded lettuce, pickle, brioche bun, mayo

CHIPS & DIP \$100

tortilla chips, queso, pico de gallo • add guacamole \$3 per person

NACHOS \$125

tortilla chips, pickled red onion, jalapeno, sour cream, carnitas, queso bravo • vegan chorizo or steak \$5 upcharge

TOASTED RAVIOLI \$150

pomodoro sauce

WARM PRETZELS \$175

house-made white cheddar cheese sauce, whole grain mustard

CHEESEBURGER SLIDERS \$150

certified angus sirloin beef, pickle, American cheese • ketchup, mustard on side

SHRIMP CEVICHE \$125

tomato, jalapeno, onion, lime juice, tomato juice, avocado, cilantro

IMPOSSIBLE SLIDERS \$200

cheese, sliced pickle • ketchup, mustard on side

IMPOSSIBLE HOT DOGS \$125

mustard, sport pepper



BUFFET

HALF PAN serves 5-7 / FULL PAN serves 10-14

SALADS

ITALIAN CHOPPED SALAD \$56/\$112

*cabbage, romaine, chicken, pasta,
tomato, blue cheese, bacon, green onion,
Italian dressing*

CAESAR \$48/\$96

*romaine, shaved parmesan, garlic
crouton*

BEET SALAD \$56/\$112

*orange, arugula, goat cheese feta,
toasted almonds, champagne vinaigrette*

GIARDINO \$40/\$80

*arcadian greens, radish, tomato, carrot,
red onion, balsamic vinaigrette*

PASTAS

PENNE ALLA VODKA \$64/\$128

*san marzano tomato, vodka, cream,
basil parmesan*

PAPPARDELLE BOLOGNESE \$68/\$136

*nonna's meat sauce, basil, parmesan,
e.v.o.o.*

CHEESE TORTELLONI \$80/\$160

*roasted mushroom, baby kale, tomato
basil sauce*

COUNTRY-STYLE RIGATONI \$72/\$144

*arcadian greens, radish, tomato, carrot,
red onion, balsamic vinaigrette*

MAINS

POLLO PICCATA \$80/\$160

*chicken breast, caper, e.v.o.o, lemon
juice, garlic, butter*

POLLO ALLA PARMIGIANA \$80/\$160

*nonna's meat sauce, basil, parmesan,
e.v.o.o.*

FAROE ISLAND SALMON \$104/\$208

*farro risotto, butternut squash, scallions,
marinated tomato, mushrooms, truffle oil*

CHICAGO PRIME SIRLOIN \$152/\$304

*grilled asparagus, mashed potatoes,
charred tomatoes, balsamic, e.v.o.o*



NAPOLITA PIZZA PACKAGE

FOR PARTIES OF 25 AND UP • \$32 PER PERSON

STARTERS

Choice of salads or appetizers

SALADS

Preselect 2

ITALIAN CHOPPED SALAD

*cabbage, romaine, chicken, pasta,
tomato, blue cheese, bacon, green onion,
Italian dressing*

BEEF SALAD

*orange, arugula, goat cheese feta,
toasted almonds, champagne vinaigrette*

CAESAR

*romaine, shaved parmesan, garlic
crouton*

GIARDINO

*arcadian greens, radish, tomato, carrot,
red onion, balsamic vinaigrette*

APPETIZERS

Preselect 2

TOMATO BRUSCHETTA

*cherry tomato, garlic, basil, evoo, sea
salt, ricotta, crostini*

ZUCCHINI FRITTE

crispy zucchini, fonduta sauce

TOASTED RAVIOLI

pomodoro sauce

MINI MEATBALLS

pomodoro sauce

Add Ons

Chicken +\$6 per person, Salmon +\$13 per person



NAPOLITA PIZZA PACKAGE

SPECIALITY NAPOLITA PIZZAS

Preselect 3

PIZZA ROSSA

FUNGHI ROSSA

fresh mozzarella, roasted mushrooms, basil, truffle oil

MARGHERITA

fresh mozzarella, basil, e.v.o.o

SALAME PICCANTE

spicy soppressata, fresh mozzarella, basil, chili e.v.o.o.

SALSICCIA ROSSA

house-made sausage, roasted peppers, caramelized onion, fresh mozzarella, basil, chili e.v.o.o.

CARNE ITALIANA

spicy soppressata, garlic fennel house sausage, pancetta, fresh mozzarella, basil, chili e.v.o.o.

PIZZA BIANCA

FUNGHI BIANCA

roasted mushrooms, fresh mozzarella, farm egg, cracked pepper, truffle oil, basil

VERDURE ARROSTO

goat cheese, parmigiano, fresh mozzarella, zucchini, roasted tomato & mushrooms, garlic, truffle oil

CARBONARA

pancetta, fresh mozzarella, fonduta, arugula, egg, cracked pepper

PROSCIUTTO E RUCOLA

fresh mozzarella, prosciutto, arugula

DESSERT

Preselect 1

GELATO

ask for available flavors

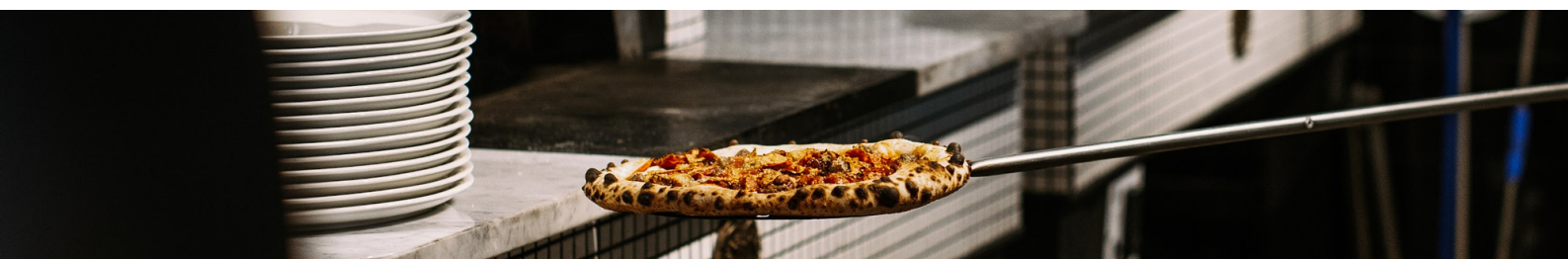
CANNOLI

crushed pistachio

SEASONAL FRUIT

melon, berries, fresh mint

ASSORTED COOKIE PLATTER



Casa Bonita Buffet Package

FOR PARTIES OF 25 AND UP • \$29 PER PERSON

APPETIZERS

Preselect 2

CHICKEN QUESADILLAS

flour tortilla, chihuahua cheese, grilled chicken, salsa roja, sour cream • sub steak \$5 upcharge

CHICKEN TAQUITOS

shredded chicken, corn tortilla, salsa verde, queso fresco, sour cream, shredded lettuce

CEVICHE

\$5 per person

NACHOS

*tortilla chips, pickled red onion, jalapeño, sour cream, carnitas, queso bravo
vegan chorizo or steak \$5 upcharge*

CHIPS & DIP

tortilla chips, queso & pico de gallo • guacamole \$3 per person

TACO STATION

CHICKEN TINGA

STEAK

SHRIMP

upcharge \$5 per person

VEGAN CHORIZO

upcharge \$3 per person

TACO STATIONS INCLUDE THE FOLLOWING TOPPINGS:

Warm Flour and Corn Tortillas

Chihuahua Cheese

Shredded Cheese

Sour Cream

Diced Onion

Tomato

Chopped Cilantro

Salsa Roja

Guacamole +\$5



DESSERT

Preselect 1

FLAN

chef specialty

CHURRO BITES

cinnamon sugar



NAPOLITA SIGNATURE DINING EXPERIENCE

FOR PARTIES OF 15 AND UP : PRICE \$120

Starters *Host to preselect 1*

- SEARED SCALLOP *truffled white bean puree, herb oil*
GRILLED SHRIMP *preserved lemon, tomato jam, fresh herb oil*
VEGETARIAN MEATBALLS *zucchini spaghetti*
CRISPY PORK BELLY *garlic balsamic glaze, calabrian chili gremolata*

Entrees *Host to preselect 3*

- SALMON *soy miso glaze*
CHICKEN SALTIMBOCCA *pinot grigio wine sauce, sage, prosciutto*
SEARED WHITEFISH *lemon caper sauce*
GRILLED CHICAGO PRIME *herb butter*
ZUCCHINI ROLLATINI *pesto ricotta, tomato basil sauce*
WILD MUSHROOM STUFFED *truffled ricotta, cremini mushrooms, chicken jus*
CHICKEN



Sides *Host to preselect 2*

- WHIPPED BUTTER POTATOES
ROASTED FINGERLINGS *broccolini, garlic*
ASPARAGUS *cremini mushrooms, fresh herbs*
ROASTED BRUSSEL SPROUTS *balsamic reduction*
STEAMED GREEN BEANS *parsley, lemon butter*
ROASTED CARROTS *maple syrup glaze*

Dessert *Host to preselect 1*

- MANGO PASSION FRUIT BOMB *mango compote, fresh raspberry*
TIRAMISU *lady fingers, marscapone, cacao, marsala*
CANNOLI *chocolate chip cream, pistachio*
FRUTTI DI BASCO *fresh berries, custard, buttery tart shell*
OPERA BAR *almond sponge, coffee buttercream, chocolate ganache*
CARROT SPONGE CAKE *cream cheese frosting*



PRIVATE PIZZA CLASS

MINIMUM 15 PEOPLE

starting at \$65/person



PIZZA CLASSES INCLUDE

CHEF TUTORIAL

*step-by-step, chef-led lecture on
Neapolitan pizza*

PIZZA MATERIALS

*all classes come with all of the
necessary pizza making
materials*

CHOICE OF TOPPINGS

*make it your own! Wide selection
of toppings available*

TWO DRINKS

*class price comes with two
complimentary drink tickets per
person*

APPETIZER

*in addition to creating a custom
pizza, guests will enjoy a
complimentary bruschetta appetizer
with every class*

ASK ABOUT OUR GLUTEN-FREE OPTIONS

let us know if your party has dietary restrictions



MILLENNIUM HALL DRINK PACKAGES

FOR PARTIES OF 25 AND UP

Full bottled wine list is available upon request, and wine selections are subject to change based on availability. Coffee, tea and "Shots" are not included in the above packages

Service charge of \$250 per satellite bar

PREMIUM BAR PACKAGE

PREMIUM LIQUOR BRANDS	2 HOURS • \$44
PINOT NOIR	3 HOURS • \$55
CABERNET	4 HOURS • \$66
PINOT GRIGIO	each additional hour is \$22 per person
CHARDONNAY	
DOMESTIC & IMPORT BOTTLED BEER	
<i>includes select craft beers on draft, soft drinks, iced tea, and juices</i>	

STANDARD BAR PACKAGE

CALL LIQUOR BRANDS	2 HOURS • \$37
PINOT NOIR	3 HOURS • \$44
CABERNET	4 HOURS • \$52
PINOT GRIGIO	each additional hour is \$19 per person
CHARDONNAY	
DOMESTIC & IMPORT BOTTLED BEER	
<i>includes select craft beers on draft, soft drinks, iced tea, and juices</i>	

BEER & WINE PACKAGE

PINOT NOIR	2 HOURS • \$30
CABERNET	3 HOURS • \$40
PINOT GRIGIO	4 HOURS • \$50
CHARDONNAY	each additional hour is \$17 per person
DOMESTIC & IMPORT BOTTLED BEER	
<i>includes select craft beers on draft, soft drinks, iced tea, and juices</i>	

