

# COCKTAIL AND PASSED HORS D'OEUVRES MENU

## EVENT RECEPTION PACKAGES

2 Hour Premium Open Bar	
Choose 6 Items, Unlimited Pieces (1.5 Hours of Food Service)	\$95
3 Hour Premium Open Bar	
Choose 8 Items, Unlimited Pieces (2 Hours of Food Service)	\$120

## HORS D'OEUVRES

Prices are based on 1.5 Hours of Food Service

Choose 4 Items, Unlimited Pieces	\$45
Choose 6 Items, Unlimited Pieces	\$55
Choose 8 Items, Unlimited Pieces	\$65

## BEVERAGES

2 Hour Premium Open Bar	\$55
3 Hour Premium Open Bar	\$65
4 Hour Premium Open Bar	\$75

**SUPER PREMIUM BAR** available for an additional \$15 per person

**ACTION & CARVING STATIONS** available in addition to food packages

## LH PASSED HORS D'OEUVRES

Rabbit Pot Pie, Black Pepper, Pistachio
Smoked Whitefish Dip with Pickled Onions and Mustard
Puffed Onion Chip with Pork Belly and Whey Braised Onions
Creamy Lobster Roll on an English Muffin with Tarragon Butter and Chive
Puffed Spring Pea Chip with Smoked Ham Hock Gel
Shrimp Cocktail with Smoked Tomato and Lemon Jam
Fig and Goat Cheese Crème Brûlée
Smoked LH Salmon Tartare
Chicken Rillettes Coated in a Green Apple Gelée with Almonds
Country Ham, Almond, Crostini
Grilled Sunchoke, Lemon
Japanese Wagyu Beef Skewer + \$10 per person

## "LOLLIPOPS"

Baby Carrot with a Green Peppercorn Vinaigrette
Foie Gras Torchon Dipped in Chocolate with Cassis Sprinkles and Sea Salt
Banana Anglaise Dipped in Chunky Peanut Butter with Lime
Bleu Cheese Cream Dipped in Beet Candy with Fennel Fronds
Curried Lamb Lollichop + \$6 per person

## LARGE FORMAT

Whole Suckling Pig \$300 A whole suckling pig broken down into all its delicious parts and served with regional bbq sauces.
Roasted Fish \$160 + \$200 for chef attendant Whole sea bream roasted and carved at the station, chef attendant required.
Seasonal Risotto \$20 per person Aquarello short grain rice, seasonal vegetables and parmigiano reggiano.
Whole Live King Crab \$500 Whole Alaskan king crab, served in the shell on aromatic ice, accompanied by dipping sauces.
Japanese Wagyu Ribeye \$400 2 pounds of roasted wagyu plated on a display tower with traditional garnishes.
Chef's Choice Sushi \$20 per person Seasonal fish flown in from the Tsujiki market in Tokyo; your choice of either maki or nigiri form.
Reimagined American Picnic \$1000 Including wagyu short rib sliders, ice wine peanut butter and jelly sandwiches, bluefoot chicken salad, bluefin tuna salad, local potato salad steamed in domestic kombu and smoked West Loop hot dogs.

Prices are per person. 21% service and administration fee as well as the prevailing sales tax rate is applied to all functions and event orders. Prices are subject to change.



**LONDONHOUSE**  
C H I C A G O