

Celebrate! Rehearsal Dinners at The Berghoff 2011



Begin your own *Traditions.*

our family

your team

CEO

Carlyn Berghoff

SALES

Randi Rogers

Director of Sales

Jennifer Worstell

Private Dining Sales Consultant

CULINARY

Matt Reichel

Executive Chef

Javier Avalos

Sous Chef

Chon Reynozo

Pastry Chef

OPERATIONS

Todd Carr

Staffing Manager

MARKETING

Amy Ricchiuto

Marketing + Media Manager

Carlyn's corner



Thank you for considering Berghoff Catering for your special event. Our reputation at Berghoff is founded on producing high-end, customized receptions and events. We work with our customers to make dreams a reality, and we get it right every time.

The Berghoff has been a part of the fabric of Chicago since 1898, and is one of the oldest family-run companies in the nation. At Berghoff Catering, we believe in family and are committed to our roots. Let us be part of your history!

For over two decades my company has ranked among Chicago's premier caterers. From Carlyn Berghoff Catering to Artistic Events by Carlyn Berghoff and now the Berghoff Catering & Restaurant Group, our events have been featured in national magazines and newspapers. We expect nothing but the best, and that is what we deliver.

Our talented consultants and staff have a strong knowledge of food and a passion for perfection. Our team can handle everything from the small details to the big picture of your event and you can count on Berghoff to be there for you from your first sip to your last bite.

Cheers,

A handwritten signature in black ink that reads "Carlyn Berghoff". The signature is fluid and cursive, with a long horizontal stroke at the end.

Carlyn Berghoff
CEO, Berghoff Catering & Restaurant Group

200-mile initiative

see page 7 for the menu!

In our century-long commitment to providing the freshest ingredients and supporting local economy, we offer you the **200-Mile Initiative**. From the months of June through October, your menu will be developed primarily from seasonal ingredients and produce purchased from local farmers. Enjoy cutting-edge cuisine all while reducing your global footprint.

Small farms make up about 80% of the two million farms in the U.S., and most of these farms are family-owned. Eating local supports a more sustainable food system and helps keep family farms in business.

Chef Matt reminds us of the many personal benefits of eating local as well. Local foods are fresher, natural and more nutritious. In a local food system, crops are handled less, which assures a higher quality product.

Go the extra mile (or 200) with Berghoff Catering!



“ Eating local is more than farm to table... ”

It's **family to family.** ”

- Matthew Reichel, Executive Chef

PASSED HORS D'OEUVRES

Four bites per person included; please select 5-6

FROM THE LAND

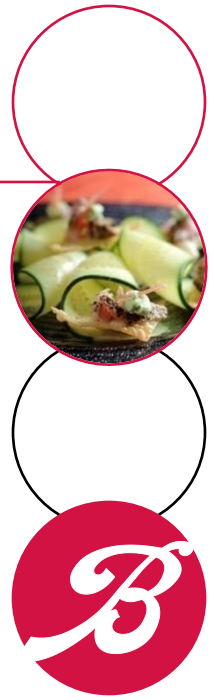
Cocktail Lamb Chop *Rosemary aioli*
Chicken and Portobello Crostini *Crumbled goat cheese, balsamic syrup*
Beef Tenderloin *Potato basket, horseradish cream*
Chorizo Stuffed Date Skewer *Bacon wrapped*
Curried Chicken Crepe Bite *Dried cranberries, chives*
Chicken Saltimbocca Skewer *Pesto cream*
Roasted Duck on Sweet Potato *Sweet potato chip, cranberry chutney, crispy ginger*
Prosciutto Wrapped Date *Gorgonzola*
Beef Short Ribs *Berghoff Bourbon glaze, polenta cup*
Mini Burgers *Gorgonzola, caramelized onion*
Steak & Asparagus Skewer *Sesame soy sauce*

FROM THE GARDEN

Grape and Goat Cheese Lollipops *Walnuts, snipped chives*
Artichoke & Mascarpone Empanada *Lemon, garlic*
Mac & Cheese *Parmesan cup, chive*
Blue Cheese & Walnut Shortbread *Mango chutney*
Cucumber Cup with Greek Salad
Pear and Brie Quesadilla *Pineapple chutney*
Snow Pea with Boursin *Chive ribbon*
Mini Brie Tart *Brown sugar, toasted almonds*
Endive with Chevre *Red onion, almond, balsamic reduction*
Beet with Goat Cheese *Herbed crostini, honey drizzle*

FROM THE SEA

Crab Cupcake *Scallion aioli, microgreens*
Tuna Tartar *Wonton cones, black sesame seeds*
Bacon Wrapped Scallop *Brown sugar glaze*
Coconut Shrimp *Passionfruit sauce*
Shrimp Shooters *Bloody Mary cocktail sauce*
Southwestern Lobster Club *Baby arugula, sliced cherry tomato, avocado puree, smoked bacon*
Shrimp & Corn Fritter *Red pepper goat cheese dip*
Paella Bite *Saffron rice cake, shrimp*
Pepper Crusted Ahi Tuna *Crisp wonton chip, wasabi aioli*
Smoked Salmon on Rye *Pumpernickel, crème fraiche, chive*



Grant - \$35.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

ENTREES

Please pick 3 for your group

Coffee Crusted Beef Medallions

Grilled vegetables, herb roasted red potatoes and a grain mustard demi glaze

Chicken Cordon Bleu Napoleon

Black Forest ham, Swiss cheese, Marsala sauce, green pea polenta, grilled asparagus

Seared Salmon

Roasted fingerling potatoes, haricot vert, sundried tomato buerre blanc

Butternut Squash Ravioli

Cinnamon and brown sugar butter sauce, candied walnuts, roasted vegetables and caramelized petit red onion

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce, candied walnuts

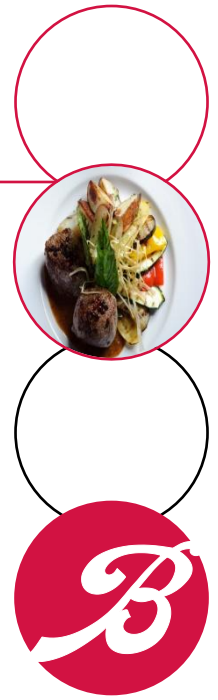
Black Forest Cake

Traditional chocolate cake layered with kirsch-scented whipped crème, sour cherries & garnished with chocolate shavings

BEVERAGES

Soft drinks and coffee

Not inclusive of bar package, specialty equipment, linen, tax, service fee or gratuity . All items subject to change based on seasonality



Millenium - \$38.95

Served with Artisanal Breads & Butter

SALAD

Berghoff House Salad

Assorted field greens, shaved fennel and asparagus tossed in a citrus vinaigrette

ENTREES

Please pick 3 for your group

Chantrelle Crusted Beef Medallions

Buttermilk mashed potatoes, haricot vert, red wine demi glace

Artichoke and Dried Tomato Crusted Chicken

Farro risotto cake, swiss chard, sherry infused demi glace

Seared Mahi Mahi

Garlic mashed potatoes, asparagus, romesco sauce

Butternut Squash Ravioli

Cinnamon and brown sugar butter sauce, candied walnuts, roasted vegetables and caramelized petit red onion

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce, candied walnuts

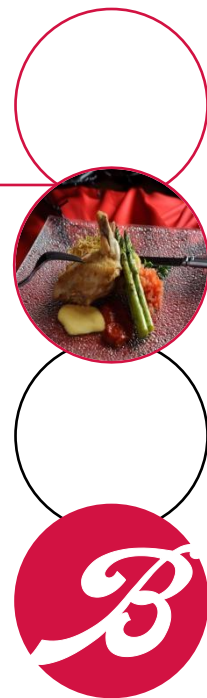
Black Forest Cake

Traditional chocolate cake layered with kirsch-scented whipped crème, sour cherries & garnished with chocolate shavings

BEVERAGES

Soft drinks and coffee

Not inclusive of bar package, specialty equipment, linen, tax, service fee or gratuity . All items subject to change based on seasonality



200-Mile Menu – \$41.95

Served with Artisanal Breads & Butter

SALAD

Please pick 1 for your group

Roasted Vegetables Salad

Locally sourced roasted corn, red and yellow bell peppers, asparagus, portabello mushrooms, Dijon balsamic vinaigrette

Mixed Greens with Madiera Poached Plums

Fresh honeycomb, gorgonzola wedge, fig lavosh, white balsamic vinaigrette

ENTREES

Please pick 3 for your group

Pan Seared Chicken

Butternut squash and swiss chard risotto, wine wine reduction, apricot and Michigan sun-dried cherry demi-glace

Nichols Farms Zucchini Wrapped Whitefish

Meyer lemon beurre blanc, herbed roasted fingerling potatoes, seasonal vegetables

Mediterranean Marinated Beef Skewers

River Valley Farm shiitake mushroom cake, peppers, onions, 200-mile salad with goat cheese and kumquat vinaigrette

Vegetable Stack

Manchego, asparagus, spinach, bell pepper, zucchini, yellow squash, Yukon Gold potatoes, basil infused olive oil

DESSERT

Please pick 1 for your group

Apple Strudel

Granny Smith apples, caramel sauce & powder sugar dust

Peach Sundae with Pistachio Phyllo Crisp

Locally sourced peaches, lavender honey syrup, phyllo crisp over vanilla ice cream, raspberries

BEVERAGES

Soft drinks and coffee

Not inclusive of bar package, specialty equipment, linen, tax, service fee or gratuity . All items subject to change based on seasonality



BAR PACKAGES & SIGNATURE DRINKS



VALUE

Absolut Vodka
 Gordon's Gin
 McGregor Scotch
 Jim Bean Bourbon
 Seagram's 7 Whiskey
 Bacardi Silver Rum
 Dry Vermouth
 Sweet Vermouth
 Canyon Road Chardonnay
 Canyon Road Cabernet Sauvignon
 Berghoff Lager & Dark
 Budweiser & Bud Light

\$23.50 per guest for five hours
\$21.50 per guest for four hours
\$19.50 per guest for three hours
\$15.50 per guest for two hours

PREMIUM

Absolute Vodka
 Tanqueray Gin
 Dewar's Scotch
 Maker's Mark Bourbon
 Seagram's 7 Whiskey
 Bacardi Silver Rum
 Dry Vermouth
 Sweet Vermouth
 Canyon Road Chardonnay
 Canyon Road Cabernet Sauvignon
 Berghoff Lager & Dark
 Budweiser & Bud Light

Heineken
 Amstel Light
 Sharp's (non-alcoholic)
\$29.00 per guest for five hours
\$27.00 per guest for four hours
\$25.00 per guest for three hours
\$23.00 per guest for two hours

LUXURY

Ketel One Vodka
 Bombay Sapphire Gin
 Glenlivet 12yr Single Malt
 Maker's Mark Bourbon
 Crown Royal Whiskey
 Myer's Rum
 Dry Vermouth
 Sweet Vermouth
 Canyon Road Chardonnay
 Canyon Road Cabernet Sauvignon
 Hayman Hill Chardonnay
 Hayman Hill Pinot Noir
 Berghoff Lager & Dark
 Budweiser & Bud Light
 Heineken
 Amstel Light
 Sharp's (non-alcoholic)

\$33.00 per guest for five hours
\$31.00 per guest for four hours
\$29.00 per guest for three hours
\$27.00 per guest for two hours

BEER, WINE, SODA

Standard

Canyon Road Chardonnay
 Canyon Road Cabernet Sauvignon
 Berghoff Lager & Dark
 Budweiser & Bud Light
 Sharp's (non-alcoholic)

\$18.50 per guest for five hours
\$16.50 per guest for four hours
\$14.50 per guest for three hours
\$12.50 per guest for two hours

BEER, WINE, SODA

Premium

Canyon Road Chardonnay
 Canyon Road Cabernet Sauvignon
 Berghoff Lager & Dark
 Heineken
 Amstel Light
 Sharp's (non-alcoholic)

\$26.50 per guest five hours
\$23.50 per guest four hours
\$20.50 per guest three hours
\$17.50 per guest for two hours

MINI SWEETS



MINI CUPCAKES

Chocolate with Peanut Butter
Strawberry with Pink Buttercream
Carrot with Cream Cheese
Red Velvet with Cream Cheese
Lemon-Blueberry

CAKE SHOOTERS

Lemon Lavender
Chocolate Pomegranate
Red Velvet
Raspberry Ricotta
Basil Lemoncello
Nutella Banana

MINI CLASSICS

Chocolate Sacher Tortes
Carrot Cake Bites
Mini S'mores
Lemon Coconut Bars
Key Lime Tarts
Apple Strudel Bites
Pecan Caramel Diamonds
Chocolate Flourless Cake Bites
Macarons
Opera Cakes
Crème Brulee Strawberries

LOLLIPOP GARDEN

Cheesecake Lollipops
Fresh Fruit Lollipops
Rice Krispie Treat Lollipops
Brownie Lollipops
Caramel Apple Lollipops
Marshmallow Lollipops
Cake Lollipops

the spaces



Century Room

Seated: 140 guests

Reception: 190 guests



West Room

Seated: 110 guests

Reception: 170 guests



East Room

Seated: 40 guests

Reception: 90 guests



a century-long *commitment*

Berghoff Catering & Restaurant Group has operated with a green attitude for over 111 years. Since founder and namesake, Herman Berghoff, opened our doors in 1898, we have been dedicated to running a sustainable business and embracing environmental initiatives.

To build on our century-long commitment to sustainability and reducing our global footprint, Berghoff has launched the following initiatives to help create a healthier today and a better tomorrow..



Reuse. Recycle. Reinvent.



200-Mile Initiative



Specialty Diet Options



Sustainable Seafood



**Recycling &
Composting**



Vehicle Emissions Standards



Community Support



Energy Efficiency



Local Sourcing

DID YOU KNOW?

The Berghoff
has teamed up with
Land and Lakes



to create a comprehensive
food waste management program!
www.land-and-lakes.com



RESTAURANT

The Berghoff

Berghoff Cafe