



JESSICA
& RYAN



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V Vegetarian N Contains Nuts GF Does Not Contain Gluten Ingredients

The joyful union of this fun-loving couple transpired in the heart of downtown Chicago where 300+ friends and family members converged for this breathtaking affair. Bold décor with eye-catching, city inspired centerpieces exuded an air of sophistication with an edgy, urban undertone. In addition, the couple opted for a more modern approach to their menu, incorporating a multitude of innovative and interactive food stations showcasing their favorite foods.

PASSED HORS D'OEUVRE

GUACA MAKI

Shrimp, crabstick, asparagus, cilantro, spicy mayo and tempura crunch inside, topped with Japanese guacamole, potato crunch and green and red tobiko.

SMOKED PORK BELLY

Set atop a pretzel crostini topped with bacon aioli and an arugula and frisée salad drizzled with apple bacon vinaigrette, garnished with a quail egg.

ELOTE CUPS V

With Mexican corn salad set in a tortilla cup, garnished with crumbled feta cheese, Mexican crema and cilantro.

BBQ CHICKEN & JALAPEÑO JACK CHEESE DUMPLINGS

With crisped onions and BBQ sauce.

CHILE RELLENO QUINOA BITES V

Served with homemade salsa.

CEVICHE TO ORDER ON

OVERSIZED SEA SALT BLOCKS GF

Fresh Ahi tuna and watermelon ceviche, hearts of palm ceviche, and shrimp and scallop ceviche. **On a rolling mahogany market cart with a chef to prepare.**

MINI DUCK CHIPOTLE BURGERS

Grilled and served open-face on grilled cumin bread, with fresh avocado mousse, chipotle mayonnaise, shredded frisée, cherry tomato and a cilantro leaf. **Prepared by a uniformed chef.**



DINNER

CAPRESE STATION V | GF

Multi colored heirloom tomatoes, fresh Mozzarella di Bufala, and fresh basil leaves.

Guest's choice of toppings: aged balsamic salt, black Hawaiian sea salt, Australian natural coarse salt, organic greek extra virgin olive oil, first pressed Italian extra virgin olive oil, balsamico, saba vinegar reduction, freshly cracked black pepper. **Uniformed chef to assist.**

CHURRASCARIA STATION

Southwestern-rubbed and char-grilled tenderloin, chicken breast wrapped in bacon, horseradish crusted baby lamb chops, soy sesame sambal tofu, five spice grilled shrimp, teriyaki mixed vegetables (zucchini, mushroom, Japanese eggplant, red pepper and red onion), chimichurri sauce, poblano chili sauce, corn chipotle cream sauce, garlic soy dipping sauce, horseradish chive sauce.

Prepared by uniformed chefs.

SESAME SOY SEARED WAGYU STEAK MEDALLIONS

Napped in a cucumber wasabi vinaigrette, served in a fresh iceberg lettuce cup with chopped wasabi peas.

Uniformed chef to "fire" and finish.

MAC & CHEESE STATION

With guest's choice of pasta: cavatappi or bowtie.

With guest's choice of cheese sauce: beer and cheddar, smoked gouda, or manchego.

With guest's choice to add: sun-dried tomato, chicken, bacon, scallion, tomato, roasted red and yellow peppers, chorizo, mushrooms, pankyo, and spinach.

Prepared by uniformed chefs.

DESSERT

WEDDING CAKE

With fruit coulis, fresh whipped cream and a sprig of fresh mint.

CAKE

Provided by host.

WARM, BOURBON GLAZED DONUTS V

Topped with vanilla ice cream. **Uniformed chef to flambée.**