



Thank you for considering The Stained Glass for your private event.

Attached are our hors d'oeuvres packages, dinner menus and cocktail packages.

Please contact me with any questions you may have. I am available by phone Monday – Thursday from 9:00 am until 2:00 pm, or by email.

Best Regards,

Malik Kemokai
Special Events and Marketing Director

malik@thestainedglass.com



PRIVATE DINING

Our Bistro Room capacity is 24 guests for dining, 30 guests for cocktail gatherings.

Food and Beverage Minimum

Sunday-Saturday Day	\$ 1,000
Sunday-Thursday Evening	\$ 1,000
Friday /Saturday Evening	\$ 2,500

SEMI-PRIVATE DINING

Our semi-private dining area has various dining and gathering options.
The Main Dining Room, adjacent to The Bistro Room,
is divided to accommodate larger groups.

Food and Beverage Minimum

Sunday-Saturday Day 36-50 guests	\$ 1500
Sunday - Thursday Evening 24-40 guests for dining, 50 guests for cocktail gatherings, Bistro Room and section one of Main Dining Room	\$ 1500
41-60 guests for dining, 75 guests for cocktail gatherings, Bistro Room and sections one and two of Main Dining Room	\$ 2500

Semi-private options are not available on Friday and Saturday evening.

ENTIRE RESTAURANT

Our restaurant capacity is 100 guests for dinner service,
150 guests for passed appetizers, 70 guests for cocktail gatherings and dinner service.

Food and Beverage Minimum

Friday /Saturday Day	\$ 3,000
Sunday - Thursday Evening	\$ 4,500
Friday Evening	\$ 8,000
Saturday Evening	\$ 10,000

All food and beverage ordered will be applied to the minimum guarantee.
The guarantee excludes sales tax and 20% gratuity.



HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

Option One

Selection of four passed hot and cold selections

\$11 per person

Smoked Salmon and Cucumber Sandwich

on toasted brioche, with seedless cucumber, crème fraîche

Goat Cheese Mousse

with a crispy parmesan cone and micro greens

Polpettini

mini Italian meatballs served in salsa puttanesca

Gougères

savory choux pastry with roasted chicken and Gruyere cheese

Final Kiss

chocolate Truffles, chocolate-dipped strawberries and profiteroles

COCKTAIL PACKAGES

House Selections

Call brand cocktails, select wines, beer or soft drinks
2 hours, \$28.00 per person 3 hours, \$35.00 per person

Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person
2 hours, \$33.00 per person 3 hour, \$41.00 per person

Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

Option Two

Selection of six passed hot and cold selections
\$16.25 per person

Pear and Watercress Salad

with baked brie and toasted pinenuts

Scallop Ceviche

with avocado, cilantro and Serrano chiles on a jicama chip

Beef Tataki

rare seared beef with asparagus and ginger-soy vinaigrette

Smoked Duck Spring Rolls

with braised red cabbage, sweet and sour dipping sauce

Mini Lump Crab Cakes

with tropical fruit salsa

Empanadas

butternut squash, served with pumpkin seed oil and mole dipping sauce

Final Kiss

chocolate truffles, chocolate-dipped strawberries and profiteroles

COCKTAIL PACKAGES

House Selections

Call brand cocktails, select wines, beer or soft drinks
2 hours, \$28.00 per person 3 hours, \$35.00 per person

Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person
2 hours, \$33.00 per person 3 hour, \$41.00 per person

Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

Option Three

Selection of eight passed hot and cold selections
\$20.00 per person

Smoked Salmon and Cucumber Sandwich

on toasted brioche, with seedless cucumber, crème fraîche

Goat Cheese Mousse

with a crispy parmesan cone and micro greens

Asian Beef Salad

in phyllo tart shell with wasabi mayonnaise and caviar

Spinach and Artichoke Tart

Spicy Tamarind Shrimp

on a sugar cane skewer with black sesame seeds

Lump Crab Cakes

with tropical fruit salsa

Smoked Duck Spring Rolls

with braised red cabbage and sweet and sour dipping sauce

Final Kiss

chocolate truffles, chocolate-dipped strawberries and profiteroles

COCKTAIL PACKAGES

House Selections

Call brand cocktails, select wines, beer or soft drinks
2 hours, \$28.00 per person 3 hours, \$35.00 per person

Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person
2 hours, \$33.00 per person 3 hour, \$41.00 per person

Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



HORS D'OEUVRES PACKAGES

All selections are subject to seasonal change. Price does not include tax or gratuity

Cheese and Paté Plates

Artisan Cheese Platter

served with fresh fruit, candied walnuts, currant-walnut toast

\$4.50 per person

Charcuterie

served with traditional garnishes, currant-walnut toast

\$4.50 per person

Combination Artisan Cheese and Charcuterie

\$5.00 per person

COCKTAIL PACKAGES

House Selections

Call brand cocktails, select wines, beer or soft drinks
2 hours, \$28.00 per person 3 hours, \$35.00 per person

Premium Selections

Premium brand cocktails, select wines, beer or soft drinks per person
2 hours, \$33.00 per person 3 hour, \$41.00 per person

Open Bar

a la carte charge per cocktail, glass or bottled wine, and beer



A L A C A R T E

To enhance your event, add a selection of passed appetizers.

In addition to the pre-set hors d'oeuvres packages
we offer the following a la carte selections.

All prices are per piece.

Cold

Meat

- Mini phyllo tartlets with Asian beef salad and wasabi caviar 2.50
- Rare seared beef tenderloin with asparagus, ginger soy vinaigrette 2.75

Seafood

- Dill scones with smoked salmon and crème fraîche 2.00
- Tuna sashimi on toasted sushi rice with sweet soy glaze 2.50
- New potato filled with salmon tartare, onions, chives and lemon crème fraîche 2.00
- Smoked trout and crepe roulade with apples and watercress 2.00
- Crab and avocado spring rolls with Asian dipping sauce 2.50

Vegetarian

- Jicama chips with avocado and tropical fruit salsa 1.50
- Goat cheese mousse with crispy parmesan cone 1.75
- Zucchini and sweet pepper bouché boats with quince paste and acacia honey 1.50

Hot

Meat/Poultry

- Gougères with roasted chicken and gruyere compote 2.00
- Smoked duck Asian rolls with red cabbage and
sweet & sour dipping sauce 2.50
- Braised pork, sautéed leeks and goat cheese baby quiches 2.50

Seafood

- Baked oysters with arugula, prosciutto and herbed parmesan brioche crust 2.50
- Seared tuna on crisp wontons with sesame and soy glaze 2.50
- Mini crab cakes with tropical fruit & chive salsa 2.50
- Prosciutto-wrapped sea scallops 2.50

Vegetarian

- Mini tomato galette with pesto and fresh mozzarella 1.50
- Mini spinach and artichoke tartlets 1.50
- Forest mushroom bouchées with fresh herbs and garlic, topped with Stilton cheese 2.00
- Balsamic-marinated vegetable canapés 1.50



DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

Menu One

\$37.00 per person

FIRST COURSE

(choice of)

Signature Butter Lettuce Salad

with kalamata olives, caramelized walnuts and feta cheese

Crab Cake

Sweet corn arepa, chive oil, crispy boniato

Chef's Soup of the Day

SECOND COURSE

(choice of)

Free Range Amish Chicken

Sweet corn tamale, red mole, roasted chayote squash

Cauliflower Gratin

Baby eggplant fritters, black Tuscan kale, curried carrot purée

Scottish Salmon

Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon radish salad

Grilled Duck Breast

Cheddar grits, duck leg confit, brussel sprouts, peach-kumquat chutney

DESSERT

(choice of)

Chocolate Bombe

chocolate mousse in a bittersweet chocolate shell

Crème Brûlée Sampler

Ice Cream or Sorbet of the day



DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

Menu Two

\$47.50 per person

FIRST COURSE

(choice of)

Signature Butter Lettuce Salad

with kalamata olives, caramelized walnuts and feta cheese

Diver Scallops

avocado-yuzu purée, purple sticky rice, jicama and mango slaw

Organic Tomato Salad

Baby arugula, burrata cheese, shaved red onion, garlic-herb crostini, balsamic vinaigrette

Chef's Soup of the Day

SECOND COURSE

(choice of)

Free Range Amish Chicken

Sweet corn tamale, red mole, roasted chayote squash

Cauliflower Gratin

Baby eggplant fritters, black Tuscan kale, curried carrot purée

Alaskan Halibut

Cauliflower "cous cous", chick pea-fava bean falafel, cucumber dill crème fraîche

Filet Mignon

potato galette, short rib "pot-au-feu" and Cabernet-shallot butter

DESSERT

(choice of)

Chocolate Bombe

chocolate mousse in a bittersweet chocolate shell

Lemon-Lime

lemon cheesecake, mini Key Lime pie

Ice Cream or Sorbet of the day



DINNER SELECTIONS

All selections are subject to seasonal change. Price does not include tax or gratuity.

Menu Three

\$52.50 per person

FIRST COURSE

(choice of)

Organic Tomato Salad

Baby arugula, burrata cheese, shaved red onion, garlic-herb crostini, balsamic vinaigrette

Foie Gras "BLT"

seared foie gras, toasted brioche, applewood smoked bacon, cherry tomatoes, micro greens and white truffle mayonnaise

Diver Scallops

avocado-yuzu purée, purple sticky rice, jicama and mango slaw

Thai-spiced Beef Salad

baby bok choy, organic baby greens, wasabi mayonnaise and soy vinaigrette

SECOND COURSE

(choice of)

Free Range Amish Chicken

Sweet corn tamale, red mole, roasted chayote squash

Cauliflower Gratin

Baby eggplant fritters, black Tuscan kale, curried carrot purée

Scottish Salmon

Miso glaze, bamboo rice, baby bok choy, lobster-uni emulsion, watermelon radish salad

Grilled Duck Breast

Cheddar grits, duck leg confit, brussel sprouts, peach-kumquat chutney

Filet Mignon

potato galette, short rib "pot-au-feu", Cabernet-shallot butter

Australian Rack of Lamb

chanterelle mushrooms, parmesan and white truffle crème brulée, haricots verts and mint pesto

DESSERT

(choice of)

Chocolate Bombe

chocolate mousse in a bittersweet chocolate shell

Crème Brulée Sampler

Ice Cream or Sorbet of the day

1735 Benson Avenue, Evanston, IL. 60201 tel 847/864-8600 fax 847/864-8605

www.thestainedglass.com