



440 W. Randolph . Chicago, Illinois . 312-575-9900

Lunch

Passed Hors d'oeuvres:

Wild Mushroom Bouchees, Parmesan, Balsamic
Beef Skewer, Soy Tamarind Sauce
Chicken Skewer, White Miso Glaze, Shiso Leaf
\$3.50 per piece

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Marinated Shrimp Salad, Guacamole, Tortilla Chip, Spicy Salsa
Smoked Salmon, Crispy Fried Potato, Crème Fraiche, Salmon Caviar
Chilled Jumbo Shrimp with Spicy Horseradish Sauce
Guacamole with Rock Shrimp on Tortilla Chip
Truffled Crab Salad on Potato Chip, Truffle Aioli
Potato Pancake with Assorted American Caviar and Crème Fraiche
Ahi Tuna Tartare, Lime Marinated Cucumber Cup, Mango and Mint Salsa
\$4.50 per piece

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Ceviche of Shrimp and Lobster
Marinated Lobster Salad, Crispy Wonton
Grilled Baby Lamb Chop with Rosemary and Mint
Maine Peekytoe Crab Cake, Spicy Tabasco Aioli
\$5.50 per piece



**Passed or on a Buffet:
NINE Sliders:**

Roast Turkey Breast, Dijon Mayonnaise \$6 per slider
Broiled Maine Lobster, Lemon Aioli \$9 per slider
Grilled Beef Tenderloin, Dijon Mayonnaise \$8 per slider
served on parkerhouse buns

Hors d'oeuvre Platters

Crudite

An Assortment of the Season's Freshest Vegetables
Served with Three Dipping Sauces:
Maytag Blue Cheese, Dijon Herb Sour Cream and Curried Mayonnaise
\$5 per person

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Grilled Vegetable Antipasto with Pesto
Bell Peppers, Fennel, Carrots, Eggplant,
Mushrooms, Zucchini and Yellow Squash
\$5 per person

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Crustacea

Two Seasonal Oysters, Two Little Neck Clams,
Two Jumbo Shrimp and Four Marinated Mussels,
Served With Horseradish Cocktail and Mignonette Sauces
\$20 per person

Add to the Crustacea

1/2 Cold Cracked Lobster or 1/2# Alaskan King Crab
(\$23 per person additional)

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Cheese

A Selection of French & American Farmhouse Cheese
With Toasted Walnut-Raisin Bread and Fresh Fruit
\$10 per person



THE CHAMPAGNE TOAST - *Dressed to the N9NEs* –

Veuve Clicquot, Crisp Potato Pancake, Trio of American Caviar \$25 per person
N9NE's Glass Champagne, Crisp Potato Pancake, Trio of American Caviar \$17 per person

The Caviar Menu

Caviar Canapés by the Dozen

on Potato Pancakes with Crème Fraiche

\$30 per dozen

Alaskan Salmon - American Sturgeon - Smoked Whitefish

**All the Following Selections
are Served with Toasted Brioche,
Potato Pancakes, Egg, Onion, and Crème Fraiche:**

Russian Caviar

(serves 40-50 guests)

7 oz Osetra

Market Price

American Caviars

(serves 75 - 100 guests)

11 oz Smoked Whitefish

11 oz Alaskan Salmon

11 oz American Sturgeon

\$500

Pre-First Course:

Russian Caviar Snack
Served at the Table

1 oz Sevruga

1 oz Osetra

Market Price

(above serves 6 guests)



There is a \$30 per person food minimum for lunch events.

First Course

Please select two:

Ceviche

Rock Shrimp, Lobster, Avocado, Chili and Lime \$11

3 Cheese Ravioli

Spinach, Pancetta, Parmesan, Browned Butter \$10

Shrimp Cocktail

Chilled Jumbo Gulf Shrimp, Spicy Horseradish Sauce \$12

Tartare

Ahi Tuna, Avocado, Chile, Corn Chips, Lime \$15

Grilled Calamari and White Beans

Grilled Herb Ciabatta Bread, Oregano, Gremolata, Arugula \$10

Shaved Prosciutto, Lemon Marinated Fennel Salad

Arugula, Grilled Ciabatta Bread, Aged Balsamic \$12

Lobster Bisque

Fresh Maine Lobster, Cognac, Chive Crème Fraiche \$9

Soup of the Day

Chef's Loving Creation \$9



Second Course

Please select one:

Butter Lettuce

Red Wine Vinaigrette, Goat Cheese, Roasted Pistachios \$8

Caesar

Romaine Lettuce, Traditional Caesar Dressing, Parmesan Cheese and Crouton \$8

N9NE Veggie Chopped Salad

Red and Yellow Peppers, Zucchini, Yellow Squash, Broccoli, Carrots and Romaine Lettuce with Champagne Vinaigrette \$8

Watercress and Endive Salad

Apples, Blue Cheese and Candied Pecans, Champagne Vinaigrette \$9

Iceberg Wedge

Upper Ranch Dressing, Crisp Bacon, Tomato, Egg \$8

Entrees:

Please select three:

Chicken

- Grilled Amish Chicken Breast, Smoked Tomato Sauce, Avocado, Lime Sour Cream \$13
- Chicken With Ginger Vinaigrette, Grilled Scallions and Shiitake Mushrooms \$13
- Fire Chicken, Naturally Raised, Roasted Crisp, Chilies, Lemon, Garlic \$13

Fish

- Maine Salmon Grilled, Chinese Mustard Glaze, Bokchoy, Shiitake Mushrooms, Ginger Vinaigrette \$16
- Salmon Simply Grilled with Watercress and Lemon Vinaigrette \$16
- Roast Whitefish, Spinach, Lobster Butter, White Truffle Oil \$19
- Ahi Tuna Seared Rare, Garbanzo Beans, Mint, Citrus Salsa, Arugula \$19
- Penne, Roast Garlic, Tomato, Arugula, With or Without Chicken \$15



Steaks:

8 oz. Filet \$31
12 oz. Filet \$42

12 oz. New York Strip \$32
16 oz. New York Strip \$41

3 Double Lamb Chops \$36

Sauce:

Choice of One:

Bearnaise
Red Wine
Rosemary and Mint

All entrees are served a la carte.

Sandwiches:

Grilled Marinated Steak Sandwich, Chipotle Aioli, Grilled Red Onions, Arugula \$14

Turkey, Avocado, Sprouts, Tomato, Reggiano Parmesan \$10

Crab Cake Po Boy, Cajun Remoulade, Applewood Smoked Bacon, Lettuce, Tomato \$16

Grilled Chicken Wrap, Goat Cheese, Arugula, Lemon Aioli, Roasted Red Peppers,
Grilled Red Onions \$10

All sandwiches accompanied by skinny fries.



Sides for the Table

Served Family Style

Vegetables - \$8 per side

- Broccoli, Lemon, Olive Oil
- Seasonal Baby Vegetables
- Sautéed Crimini Mushrooms
- Spinach, Roasted Garlic, Lemon
- Creamed Corn

Potatoes - \$8 per side

- Oven Roasted Rosemary Potatoes
- Yukon Gold Garlic Mashed Potatoes

Dessert

Please select two:

Vanilla Bean Crème Brulee

Coconut Macaroons

Chocolate

Mousse Cake, Hazelnuts, Chocolate Sorbet, Caramel Sauce

Seasonal Sorbets

Coconut Macaroons and Fresh Fruit

Banana Cake

Vanilla Ice Cream, Caramel Sauce

Cookie Plate

Chef's Daily Assortment – Selections May Include Peanut Butter, Chocolate Chip, Oatmeal, Macaroons, Ginger Snaps and Shortbread

Fresh Fruit Tart

Vanilla Cream, Berry Sauce

(\$11 per person)



Petit Fours

Chocolate Dipped Strawberries – Long Stem when in Season (June – September) \$3

Key Lime Pie Tartlette \$1.50

Cannoli with Chocolate Chip Filling \$1.50

Palmier – Puff Pastry Heart \$1.50

Tiramisu Cream Filled Chocolate Cup \$2

Cinnamon Cream Filled Horn \$1.50

White Chocolate Raspberry Tartlette \$2

Flourless Chocolate Cake with Banana \$2

Fresh Fruit Tartlette \$2

Chocolate Mousse Brownie \$2

Priced per piece.

Minimum orders required.

Prices are subject to change without notice.



Facts...

Menus: Event menu selections must be received by the special events office at N9NE NO LATER THAN 3 WEEKS PRIOR TO YOUR EVENT DATE (4 WEEKS PRIOR FOR DECEMBER EVENTS). These selections must arrive in the form of a menu contract that has been drawn up by N9NE and signed by the contractor of the event. If a menu should arrive later than 2 weeks prior to the scheduled event date, N9NE does not guarantee menu selection availability.

Confirmations: A 50% deposit is required to confirm a private dining space.

Guarantees: A final guaranteed attendance is required 3 working days prior to the event. You will be charged the guarantee, or number served, whichever is larger. N9NE will not be responsible for service to more than 5% over the guarantee.

Service Fees: There is a 20% service fee added to all food and beverage. Additionally, a fee of \$50 per bartender per hour (1 bartender per 50 guests) will apply to all functions. ***A service fee of 3% will apply to all catered events paid with a credit card. This fee is applicable to advance party deposits as well.***

Room Rentals: During the month of December, the evening room rental for ghostbar is \$1,000 and \$500 for the downstairs private dining room (or ½ that amount for ½ the private dining room). Room rentals for luncheons during December are more variable. During the remainder of the year, room rentals generally do not apply but may be applicable in certain extraordinary situations.

Cancellation: If an event cancels 60 days prior to the scheduled date, a refund of the deposit will be made. The deposit is non-refundable if canceled within 60 days of the function date.

Details....

Coat Check: N9NE's main coat check is available for events in the private dining room. There is a private coat check in the ghostbar, which can be staffed on request. Hosted coat check can be scheduled for your event at a charge of \$1.00 per item. The minimum charge for this service in ghostbar is \$100.00. \$100.00 per attendant minimum.

Valet: Valet parking is available for \$11-\$13.00 per car, not including tip, which can either be hosted or paid on an individual basis.

Linens: N9NE provides white tablecloths and white napkins at no additional fee.

Bartender Charge: A bartender charge of \$50.00 per hour is applicable to all private functions. One bartender is scheduled per 50 guests.

Decorations: N9NE provides votives candles for the tables and bar area. N9NE's in-house floral consultant is available to create custom designed centerpieces for your event, with those charges reflected on the final party bill. The use of confetti is not recommended and if used does require an additional service/cleaning charge.

Menu Cards: N9NE provides a menu card at each place setting. If a client is requesting customization of the menu card, that information is required 2 weeks prior to the event.

Entertainment: House music is provided in the private dining rooms at no additional fee. We can assist with live entertainment or DJ service in the ghostbar.

Audio Visual: Sound Investment is N9NE's preferred vendor. We require all audio visual be rented through Sound Investment 312-733-6288. Sound Investment will bill client direct. For guests using the first floor private dining room off the main dining room and who have scheduled a verbal presentation, we recommend a microphone rental, in the event that your speaker's delivery is not loud enough to carry through the room.