

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

**RECEPTIONS**

**Passed Hors d'oeuvres and Buffet Suggestions**

**Passed:**

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  
Sweet Corn Griddle Cake, Smoked Salmon Mousse, Crispy Pancetta  
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

**FOR RECEPTIONS THERE IS A \$30 PER PERSON FOOD MINIMUM.**

*All hors d'oeuvres are sold as a minimum of one piece per person per item.*



**Passed or on a Buffet:**

**N9NE 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 Caviar Menu**

### **Caviar Canapés by the Dozen**

*on Potato Pancakes with Crème Fraiche*

\$30 per dozen

Alaskan Salmon - American Sturgeon - Smoked Whitefish

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**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

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### **Russian Caviar Snack**

*(serves 6 guests)*

1 oz Sevruga

1 oz Osetra

*Market Price*

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### **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

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**Carving Station:**

*Petite Rolls, Cornichons, Horseradish Sour Cream, and Dijon Mustard*

Roast Beef Tenderloin, Herb Crusted, Bearnaise \$18.50 pp.

Roast Turkey Breast, Tarragon and Sage Rub, Cranberry Sauce \$14 pp.

Roast Loin of Pork, Rosemary and Prune Stuffing \$14 pp.

**Additional Suggestions for a Buffet:**

N9NE Veggie Chopped Salad, Chopped Raw Vegetables, Fresh Oregano and Champagne Vinaigrette \$7 pp.

Butter Lettuce, Red Wine Vinaigrette, Goat Cheese, Roasted Pistachios \$7 pp.

Caesar Salad \$7 pp.

3 Cheese Ravioli, Spinach, Browned Butter, Pancetta, Parmesan \$9 pp.

Penne Pasta, Roast Garlic, Tomato, Arugula, With or Without Chicken  
Red Pepper Flakes and Parmesan Cheese to Accompany \$9 pp.

Penne Pasta with Spinach, Cherry Tomatoes, Parmesan, Arugula  
Red Pepper Flakes and Parmesan Cheese to Accompany \$9 pp.

Fresh Linguine with Grilled Vegetables and Roasted Garlic Butter  
Red Pepper Flakes and Parmesan Cheese to Accompany \$9 pp.

Grilled Herb Marinated Breast of Chicken  
with Seasonal Mushrooms and Spinach, Green Peppercorn Sauce \$12 pp.

Garlic Mashed Yukon Gold Potatoes \$3 pp.

Roasted Potatoes with Herbs \$3 pp.

**Dessert Buffet:**

Chef's Selection of Petit Fours, Tartlettes and Brownies  
Coffee and Tea Service \$13 pp.

*(Specialty Coffees, Cappuccinos and Espresso are not available for large functions)*

**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.

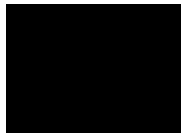
**Bartender Charge:** A bartender charge of \$50.00 per hour is applicable to all private functions. One bartender is scheduled per 50 guests.

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

**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.

**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.



## **Libations & Tonics**

*Host Bar- Beverages are based on consumption.*

Domestic Beer	\$5.50
Imported Beer	\$6 - \$9
Top Shelf Drink (1.5oz)	\$10
Top Shelf Rocks or Neat (2.oz)	\$12
Call Drink (1.5 oz)	\$9
Call Rocks or Neat (2.0 oz)	\$11
Premium Drinks (1.5 oz)	\$11 - \$13
Premium Rocks or Neat (2.0 oz)	\$13 - \$16
Martinis (4.0 oz)	\$11 - \$14

## **Wine Prices (6 oz pours)**

House Whites	\$10 - \$20
House Reds	\$10 - \$22
House Champagne/Sparkler	\$14 - \$19

Sodas	\$2.50
Iced Tea	\$2.50
Juice	\$4

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## **Premium Bar Package**

*(includes premium brand liquors, imported & domestic beers, house wines, sodas, juices and bottled waters)*

Two Hours	\$30 per person
Three Hours	\$40 per person
Four Hours	\$45 per person

*Martinis are not included in the premium package.*

**Super Premium Bar Package** \$2 extra per person per hour will include martinis

*Bar packages do not include shots or single malts.*

## **Beer & Wine Package**

*(includes imported & domestic beers, house wines, sodas, juices and bottled waters)*

Two Hours	\$24 per person
Three Hours	\$34 per person
Four Hours	\$39 per person

***Above prices do not include tax and service charge***

***A current wine list can be sent for your review.***

***ALL WINES SUBJECT TO AVAILABILITY.***

***Prices subject to change without notice.***