



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

DINNER

Passed Hors d’oeuvres:

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

* * * * *

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

* * * * *

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

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



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

* * * * *

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

* * * * *

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)

* * * * *

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

**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)

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



\$71 per person

(hors d'oeuvres are priced separately)

**Eliminate one of the first two courses for a price of \$59 per person.*

**There are also 9 ways to enhance your menu. . .*

First Course

Please select two:

3 Cheese Ravioli

Spinach, Shaved Parmesan Cheese, Sage Butter, Crispy Pancetta

9 Ceviche

Rock Shrimp, Lobster, Avocado, Chile and Lime

Lobster Bisque

Fresh Maine Lobster, Cognac, Chive Crème Fraiche

Grilled Calamari and White Beans

Grilled Herb Ciabatta Bread, Oregano, Gremolata, Arugula

Second Course

Please select one:

Butter Lettuce

Red Wine Vinaigrette, Goat Cheese, Roasted Pistachios

Caesar

Romaine Lettuce, Traditional Caesar Dressing, Parmesan Cheese and Crouton

Watercress and Endive Salad

Apples, Blue Cheese and Candied Pecans, Champagne Vinaigrette

Iceberg Wedge

Upper Ranch Dressing, Crisp Bacon, Tomato, Egg



Main Course:

Please select three:

Penne

Roast Garlic, Tomato, Arugula

Offered With or Without Chicken

Fire Chicken

Naturally Raised, Roasted Crisp, Chilies, Lemon and Garlic

Grilled Amish Raised Chicken Breast

Shiitake Mushrooms and Roasted Garlic Aioli

Maine Salmon

Grilled, Chinese Mustard Glaze, Bokchoy, Shiitake Mushrooms, Ginger Vinaigrette

Halibut

Oven Roasted, Parsnip Puree, Wild Mushrooms, Leeks, Pink Peppercorn Butter

Seared Sea Scallops

Lobster Risotto, Lobster Butter, White Truffle Oil, Wilted Arugula

8oz. Grilled Filet Mignon

Béarnaise Sauce

12oz. New York Strip Steak

Veal Sauce

Sides for the Table

Served Family Style

Broccoli, Lemon, Olive Oil

Seasonal Baby Vegetables

Creamed Corn

Yukon Gold Garlic Mashed Potatoes

Oven Roasted Rosemary Potatoes

Please Select One Vegetable and One Potato



Dessert

Please select two:

Vanilla Bean Crème Brulee
Coconut Macaroons

Chocolate
Mousse Cake, 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 Snap and Shortbread

Fresh Fruit Tart
Vanilla Cream, Berry Sauce



Ways to Enhance Your Menu. . .

Additional Suggestions For the First Course:

Add \$5 per Person

Shrimp

Cocktail of Huge Gulf Shrimp, Spicy Horseradish Sauce

Sashimi N9NE

Hamachi, Ahi Tuna, Shrimp, Ponzu, Tobiko Caviar, Serrano Chile

Additional Suggestion for the Second Course:

Add \$5 per Person

N9NE Veggie Chopped Salad

Red and Yellow Peppers, Zucchini, Yellow Squash, Broccoli, Tomatoes, Carrots and Romaine Lettuce with Champagne Vinaigrette

Additional Suggestions for the Main Course:

Add \$18 per Person

Rosemary Skewered Jumbo Prawns

Spicy Chili Butter

Lamb

2 Double Cut Lamb Chops with Rosemary Mint Natural Sauce

12oz. Filet Mignon

Béarnaise Sauce

All Steaks Can Surf:

Add \$23 per Person

Broiled Maine Lobster Tail

Or

1/2 # King Crab Legs, Spicy Chili Butter

Additional Suggestions for Sides for the Table:

Add \$3 per Side per Person

Crimini Mushrooms

Spinach, Garlic, Lemon



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.

Valet: Valet parking is available for \$11.00 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.

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.



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 (2.0z)	\$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

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.