private events
OVERVIEW

Home to the world-renowned Chicago Symphony Orchestra, Symphony Center provides the atmosphere for first class special events—from elegant ballrooms to lofty atriums.

AVAILABLE SPACES

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<th>Spacing</th>
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<td>ARMOUR STAGE</td>
<td>150 Seated, 200 Reception</td>
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<td>THE 8TH FLOOR CLUB</td>
<td>70 Seated, 120 Reception</td>
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<td>THE 9TH FLOOR CLUB</td>
<td>120 Seated, 175 Reception</td>
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<td>PRITZKER GREEN ROOM</td>
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<td>ENTIRE SPACE</td>
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<td>GRAINGER BALLROOM</td>
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<td>BUNTROCK HALL</td>
<td>270 Seated, 575 Reception</td>
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In addition to concerts, the Armour Stage offers a unique setting for cocktail receptions, seated dinners, and meetings. Since 1904, the Armour Stage has been home to the Chicago Symphony Orchestra and the site of thousands of performances by musical legends ranging from Toscanini to B.B. King.
Armour Stage
220 South Michigan Avenue
www.cso.org
Capacity: 100 Theater, 150 Seated, 200 Reception, 2,521 Auditorium
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88 SEATED
Armour Stage
220 South Michigan Avenue
www.cso.org
Armour Stage — Capacity: 100 Theater, 150 Seated, 200 Reception, 2,521 Auditorium

100 SEATED
Occupying the eighth and ninth floors of Symphony Center, The Club at Symphony Center offers guests spectacular interior and exterior views. It is available for private parties and the perfect spot for luncheons, dinners and receptions for business or social occasions.
8th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 70 Seated, 120 Reception
8th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 70 Seated, 120 Reception
9th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 125 Seated, 175 Reception
9th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 125 Seated, 175 Reception

9th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 125 Seated, 175 Reception

Blue Plate Catering
1362 W. Fulton St.
Chicago, IL 60607
p 312.421.6666
f 312.421.6669
info@blueplatechicago.com
9th Floor Club
220 South Michigan Avenue
www.cso.org
Capacity: 120 Theater, 125 Seated, 175 Reception

![Diagram of the 9th Floor Club with sections for 35 Reception and 72 Seated areas, including balcony/outdoor areas and bar locations.]

Blue Plate Catering
1362 W. Fulton St.
Chicago, IL 60607
p 312.421.6666
f 312.421.6669
info@blueplatechicago.com
Perhaps one of the most elegant special event venues in Chicago and original to the Symphony Center’s establishment in 1904, the Grainger Ballroom is the ideal location for wedding receptions, meetings and pre- or post-concert entertaining. High ceilings embellished with Austrian crystal chandeliers and sconces, and an extraordinary view overlooking Michigan Avenue provide an atmosphere your guests will not soon forget.
Grainger Ballroom
220 South Michigan Avenue
www.cso.org
Capacity: 300 Theater, 210 Seated, 400 Reception
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260 SEATED

120 SEATED

bar

kitchen

kitchen
Often used for rehearsals by the Chicago Symphony Chorus and Civic Orchestra of Chicago, this contemporary space is ideal for chamber performances, seated dinners, reception, lectures, trade shows and meetings.
Buntrock Hall
220 South Michigan Avenue
www.cso.org
Capacity: 350 Theater, 250 Seated, 575 Reception
Buntrock Hall
220 South Michigan Avenue
www.cso.org
Capacity: 350 Theater, 270 Seated, 575 Reception
Buntrock Hall
220 South Michigan Avenue
www.cso.org
Capacity: 350 Theater, 250 Seated, 575 Reception

216 SEATED
Ideal for small receptions and dinners, all six levels of the Rotunda offer dynamic views of the spiral staircase and skylight.
Rotunda
220 South Michigan Avenue
www.cso.org
6 levels — Capacity: 110 Seated, 200 Reception
Rotunda
220 South Michigan Avenue
www.cso.org
6 levels - Capacity: 110 Seated, 200 Reception
Rotunda
220 South Michigan Avenue
www.cso.org
6 levels - Capacity: 110 Seated, 200 Reception

110 SEATED DINNER
Passed Hors d’Oeuvres
Passed on sleek white trays seasonal garnishes. Please select five.

**BBQ Duck Tostada**
Crispy Corn Tostada topped with BBQ Duck Confit, Cranberry, Sweet Potato Salsa and Pecan Brittle

**Jamaican Jerk Chicken**
Spicy Jamaican Chicken Jerk Salad on Plantain Chips with Fried Ginger and Flat Leaf Parsley

**Peanut Crusted Chicken**
Atop Cucumber Round with Red Onion-Sweet Chili Relish

**Sope with Braised Chicken**
Topped with Braised Chicken, Mole, Shaved Radish and Cilantro Crema

**Asian Beef Crepe**
Mongolian Beef, Scallions and Crispy Noodles in Moo Shu Crepe with Hoisin Dip

**Roasted Petite Tender and Tomato Fondue**
Roasted Petite Tender in Rosemary Parmesan Crisp with Tomato Fondue

**Bacon Wrapped Date**
Medjool Date Wrapped with Applewood Smoked Bacon

**Spanish Chorizo and Poached Scallops**
Spicy Cured Spanish Chorizo with Green Olive Taponade and Poached Scallop and Toasted Marcona Almond Dust

**Panini Lollipop**
Spicy Capicola and Aged Provolone Panini Served on Bamboo Skewers

**BLT Bite**
Crisp Bacon, Green Leaf Lettuce, Roma Tomato, Herb Aioli, Toasted Brioche

**Free Form Maki**
Colorful Soy Paper Filled with Rock Shrimp, Sushi Rice and Togarashi Aioli, Served with Sweet Chili Sauce

**Red Grape Lollipop**
Covered in Honey-Infused Goat Cheese and Chopped Pistachios

**Chicken Rosemary Skewer**
Grilled Chicken Breast on Fresh Rosemary Stalk with Lemon Pepper Dip

**Tomato Soup Shooter and Herbed Crostini**
Home Made Tomato Soup Topped with a Herb Crusted Crostini

**Ahi Tuna with Grilled Pineapple Salsa**
Crispy Wonton Chip Topped with Seared Ahi Tuna, Grilled Pineapple Salsa and Cilantro Leaf

**Hamachi Crudo**
Seedless Watermelon Cube Topped with Hamachi Crudo, Yuzu Aioli and Micro Cilantro

**Maine Lobster Ceviche in Cucumber Cup**
Maine Lobster Marinated with Fresh Citrus Juices, Tri Colored Bell Peppers and Cilantro
Passed Hors d’Oeuvres
Passed on sleek white trays seasonal garnishes. Please select five.

Cilantro and Lime Marinated Shrimp Skewer
Offered with Salsa Verde Dipping Sauce

Thai Crab Cake
Flavored with Lemongrass and Topped with Sweet Chili Remoulade and Thai Basil

Salmon Pastrami on Pumpernickel
Salmon Pastrami on Pumpernickel Crisp Topped with Crème Fraiche and Dill

Housemade Mini English Muffin with Quail Egg
Bite Sized Muffin topped with Smoked Bacon, Sunny side up Quail Egg, Caviar and Chive

Mac & Cheese Cups
Served in Mini Parmesan Baskets, Garnished with Fresh Chives

Stuffed Mushroom Caps
Stuffed with Wilted Spinach and Shaved Manchego Cheese

Vegetarian Spring Roll (Vegan)
Rice Paper, Fresh Vegetables, Cellophane Noodles with Sweet Chili Sauce

Chicken Roulade
Wild Mushroom Duxelle, Fresh Herbs and Topped with Fava Bean Purée

New York Strip
Pepper Crusted Sirloin Medallion with Artichoke and Black Truffle Mousse and Shaved Parmesan

Prosciutto Wrapped Gnocchi
Butternut Squash Stuffed Gnocchi Wrapped with Prosciutto and Topped with Flat Leaf Parsley Pesto

Surf and Turf
Bamboo Skewered Butter Poached Beef Tenderloin and Maine Lobster Tail with Tarragon Hollandaise

Please consider adding a light hors d’oeuvres station.
» Fresh Vegetable Crudité Display with Creamy Spinach Dip and Chickpea Hummus
» Sundried Tomato Cheesecake with Assorted Gourmet Crackers
» Cheese Tortellini Skewers Drizzled with Fresh Basil Pesto Vinaigrette
Buffet Menu

Elegant and Seasonal Station Menu

Baby Arugula and Melon Salad
Arugula Leaves with Shaved Celery Ribbons, Assorted Seasonal Melons, Fresh Blackberries, Basil, Pecorino and Blackberry Vinaigrette

Sautéed Mushrooms
Sautéed Mushrooms Marinated with White Wine, Garlic and Fresh Herbs

Potato Galette
Layers of Thinly Sliced Idaho Potatoes, Parmesan Cheese and Garlic Cream Baked Golden Brown

Chill Rubbed Salmon
Grilled Atlantic Salmon Filet Garnished with Sliced Radishes, Baby Frisee and Cilantro Vinaigrette

Lemon and Rosemary Chicken Breast
Marinated in Fresh Lemon Zest, Chopped Rosemary and Extra Virgin Olive Oil

Traditional Bread Basket
An Assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and Corn Bread Madeleines

Chef Carving Station

Herb Roasted Petite Tender
Petite Shoulder Tender of Beef Marinated with Fresh Herbs, Garlic and Olive Oil

Truffle Risotto
Arborio Rice Simmered in Vegetable Stock, Garnished with Sautéed Wild Mushrooms, Asparagus and White Truffle Oil

Roasted Root Vegetables with Hazelnuts
Assorted Root Vegetables Tossed with Toasted Hazelnuts and Sherry Vinaigrette

Green Beans with Peppers
French Green Beans Sautéed with Red and Yellow Bell Peppers and Olive Oil

Mixed Greens with Toasted Pumpkin Seeds
Greens with Toasted Pumpkin Seeds, Dried Cranberries and Spiced Apple Vinaigrette

Traditional Bread Basket
Additional items to add to your station(s).
Please feel free to add or swap below menu options in above stations!

SALADS

Baby Greens with Olive Oil Poached Fingerling Potatoes
Toasted Walnuts, Roasted Garlic Cloves, Humboldt Fog Cheese and Smoked Tomato Vinaigrette

Baby Spinach and Grapefruit Salad
Spinach Leaves and Pink Grapefruit Segments with Hazelnuts, Goat cheese and Champagne Vinaigrette

Baby Spinach Salad
Tossed with Dried Cranberries, Pickled Red Onion, Feta Cheese, Toasted Pine Nuts and White Balsamic Vinaigrette

Black Kale and Roasted Woodland Mushroom Salad
Black Kale Salad, Roasted Woodland Mushrooms, Farro, Parsnip Puree, Black Garlic, Crispy Parsnip Ribbons, Barrel Aged Sherry Vinaigrette

Bocconcini Salad
Baby Arugula, Assorted Tomatoes and Basil Leaves Tossed with Limoncello Vinaigrette

Butter Lettuce with Candied Pecans
Living Butter Lettuce with Oven-Dried Tomatoes, Shaved Manchego Cheese and Citrus Basil Vinaigrette

VEGETABLES

Asparagus with Citrus Vinaigrette
Steamed Asparagus Drizzled with Citrus Vinaigrette

Baby Carrots with Ginger Butter
Baby Carrots Braised with Fresh Ginger and Butter

Brussels Sprouts with Salsify and Smoked Mushrooms
Sautéed Brussels Sprouts Tossed with Roasted Salsify and Smoked Wild Mushrooms

Coconut Gingered Green Beans
Stir Fried with Fresh Ginger, Garlic and Sweet Soy Sauce

Corn Sauté with Grape Tomatoes and Snap Peas
Sweet Corn Kernels Sauteéd with Grape Tomatoes, Sugar Snap Peas and Sweet Cream Butter

Lemon Scented Asparagus
Steamed Asparagus Tossed with Butter and Fresh Lemon Zest

Haricot Vert with Onions and Smoked Almonds
Sautéé Haricot Vert and Cipollini Onions Tossed with Smoked Almonds
Additional items to add to your station(s).
Please feel free to add or swap below menu options in above stations!

**STARCHES**

**Chive Polenta**
Creamy Yellow Polenta Enhanced with Imported Parmesan Cheese and Fresh Chives

**Crushed Fingerlings and Arugula**
Butter Poached Fingerling Potatoes Mashed with Roasted Garlic, Sweet Butter and Baby Arugula

**Penne Capri**
Penne Pasta Sautéed with Oven Dried Plum Tomatoes, Fresh Mozzarella, Basil, Roasted Garlic, Extra Virgin Olive Oil, Sea Salt and Cracked Black Pepper

**Lemon and Toasted Pistachio Pilaf**
Toasted Orzo Pasta and Long Grain White Rice Simmered with Fresh Herbs, Lemon Zest and Toasted Pistachio Nuts

**Goat Cheese Whipped Potatoes**
Whipped Yukon Gold Potatoes with Goat Cheese, Cracked White Pepper, Sea Salt and Heavy Cream

**Black Truffle Mac and Cheese**
Elbow Macaroni Mixed with Rich Cheddar Cheese Sauce and Chopped Black Truffle

**Twice Baked Mini Potato**
Filled with Whipped White Cheddar Cheese Mashed Potatoes and Fresh Chives

**Lemon Couscous with Grilled Vegetables**
Fluffy Couscous Tossed with Grilled Seasonal Vegetables, Fresh Herbs and Lemon Mosto Oil
Bread Basket
Served to each table.
An Assortment of Seasonal Dinner Rolls, Raisin Sunflower Crisps and Corn Bread Madeleines. Accompanied by Sweet Creamy Butter Rosettes

First Course
Composed on-site and dressed just before serving. Please select one.

Baby Spinach Salad
Tender Leaves of Baby Spinach Tossed with Candied Walnuts, Goat Cheese Crumbles, Sliced Strawberries and Peppered Strawberry Vinaigrette

Sangria Salad
Baby Arugula with Toasted Pine Nuts, Basil, Orange Segments, Sliced Peaches, Goat Cheese and Red Wine Vinaigrette

Caesar Salad
Fresh Romaine Leaves, Sourdough Croutons, Shaved Parmesan Cheese and Homemade Caesar Dressing

Asparagus and Prosciutto Salad
Baby Arugula with Shaved Prosciutto and Grated Parmigiano with Lemon Vinaigrette

Mixed Greens with Blackberries
Baby Field Greens with Fresh Blackberries, Red Watermelon, Goat Cheese Crumbles and White Balsamic Vinaigrette

Artichoke and Oven Dried Tomato Salad
Baby Arugula Tossed with Marinated Artichokes, Sundried Tomatoes, Cannellini Beans, Romano Cheese and Lemon Vinaigrette

Mixed Greens with Pears and Red Grapes
Baby Greens Tossed with Dried Cranberries, Crumbled Gorgonzola, Shallot Sherry Vinaigrette and Toasted Pistachio Dust

Please consider a soup course.

» Roasted Butternut Squash Soup with Toasted Pumpkin Seeds
» Smoked Tomato Soup with Herbed Crostini
» Roasted Cauliflower Soup with Parsley Parmesan Crisp
» Sweet Corn Bisque Topped with a Charred Sweet Corn and Micro Basil Salad
» Chilled Asparagus Vichyssoise with Shaved Truffle, Crispy Prosciutto and Creme Fraiche
» Chilled Tomato Gazpacho
Seated Dinner

Premium First Course

Baby Spinach and Brie Salad
Spinach Leaves and Creamy Brie with Lavosh, Red Onion and Smoked Tomato Vinaigrette

Heirloom Tomato Caprese Salad
Sliced Heirloom Tomatoes Atop a Bed of Mixed Greens Tossed with Ciliegine Mozzarella, Fresh Basil, Ciabatta Croutons and White Balsamic Vinaigrette

Mesclun Greens with Pumpkin Brittle
Mixed Greens with Pumpkin Brittle, Dried Apricots, Pecans, Chives and Brown Butter Vinaigrette

Organic Carrot Salad
Baby Field Greens and Frisee with Shaved Organic Tri-Colored Carrots, Chive Sticks, Orange Segments, Golden Raisins and Ver Jus Vinaigrette

Red and Green Romaine Hearts
Baby Red and Green Romaine Hearts Tossed with Creamy Parmesan Peppercorn Dressing, Warm Parmesan Filled Gougers and Crispy Lahvosh Cracker

Shaved Asparagus Salad
Living Butter Lettuce with Oven-Dried Tomatoes, Shaved Manchego Cheese and Citrus Basil Vinaigrette

Butter Lettuce with Candied Pecans
Baby Greens Tossed with Dried Cranberries, Crumbled Gorgonzola, Shallot Sherry Vinaigrette and Toasted Pistachio Dust

Pickled Strawberry Salad
Crisp Hazelnut and Black Pepper Phyllo Ring Filled with Mixed Baby Greens, Pickled Strawberries, Edible Spring Flowers, Shaved Ricotta Salata and Strawberry Vinaigrette

Homemade Lemon Ricotta Salad
Early Harvest Olive Oil Ricotta and Spring Pea Puree on Crispy Crostini with Petite Salad of Snap Peas, Lambs Lettuce, Pea Shoots, Easter Egg Radishes and Tarragon Vinaigrette

Apple and Fennel Salad
Shaved Florence Fennel, Candied Marcona Almonds, Amish Blue Cheese, Dried Cranberries and Cider Vinaigrette
Seated Dinner

Entrée
Our expertly-trained chefs have composed the following options to offer a thoughtful and complete dish. You may also mix and match the starches and vegetables to your liking. Please select one or two options, plus a vegetarian option.

CHICKEN

- **Truffle Roasted Chicken Breast**
  Parmesan Pomme Puree, Haricot Verts and Brioche-Leek Sauce

- **Herb Marinated Chicken Breast**
  Brie Tossed Fingerling Potatoes, Patty Pan Squash, Haricot Verts and Thyme Jus

- **Pancetta Wrapped Chicken Breast**
  Sautéed French Green Beans, Creamy Lemon Risotto, Grilled Red and Yellow Peppers and Zucchini with Natural Jus

- **Honey Roasted Chicken Breast**
  Black Forbidden Rice, Peach and Endive Slaw with Cracked Pepper Caramel

- **Lemon and Rosemary Roasted Chicken Breast**
  Balsamic Grilled Vegetables, Creamy Chive Risotto, Sundried Tomato Coulis and Fresh Rosemary

BEEF

- **Grilled Petite Tender of Beef**
  Roasted Garlic Mashed Potatoes, Fire Roasted Asparagus and Red Wine Reduction

- **Sliced Petite Shoulder Tender of Beef**
  Poached Yukon Gold Potatoes, Piquillo Peppers, Arugula Salad in Manchego Cheese Tuile and Romesco Sauce

- **Grilled Flat Iron Steak**
  English Pea Risotto, Roasted Corn, Pea Tendrils and Chive Sauce

- **Chianti Braised Western Rib of Beef**
  Creamy Chive and Parmesan Polenta, French Green Beans, Natural Juices and Micro Greens

- **Grilled Petite Tender of Beef**
  Gratin Potatoes, Roasted Woodland Mushrooms, Wilted Greens and Porcini Mushroom Sauce

- **Steak Au Poivre**
  Peppercorn-Crusted Petite Tender, Potato Galette, Grilled Asparagus, Cognac-Dijon Pan Sauce
### Entrée (continued)

#### FISH

- **Brown Sugar Roasted Salmon**  
  Roasted Garlic Mashed Potatoes, Julienne Vegetables, Soy-Brown Sugar Demi Glace

- **Pan Roasted Lake Superior Whitefish**  
  Wild Mushroom and Parmesan Risotto, Grilled Asparagus and Red Pepper Broth

- **Pan Seared Atlantic Cod**  
  Roasted Fingerling Potatoes, Woodland Mushrooms, Fava Bean Ragout and Mushroom Essence

- **Pumpkin Seed Crusted Tilapia**  
  Wilted Garlic Spinach, Cinnamon Dusted Sweet Potatoes, Haricot Verts and Aged Sherry Brown Butter

- **Grilled Salmon and Sugar Snap Peas**  
  Sugar Snap Peas, Arugula Salad, Smashed Potatoes and Scallion-Radish Sauce

#### VEGETARIAN/VEGAN

- **Goat Cheese Stuffed Piquillo Pepper**  
  Toasted Farro, Roasted Cauliflower, Grilled Asparagus and Mushroom Pecorino Cream, Garnished with Toasted Almonds and Pine Nuts

- **Phyllo Purse of Artichokes, Wild Mushrooms and Leeks**  
  Filled with Braised Artichoke Hearts, Wild Mushrooms and Braised Leeks Served with Smoked Tomato Coulis and Match Stick Cut Seasonal Vegetables

- **Butternut Squash Stuffed Gnocchi**  
  Sautéed with Shaved Brussels Sprouts and Garnished with Pickled Cranberries and Sage Brown Butter Sauce

- **Stuffed Portobello Mushroom (Vegan)**  
  Stuffed with Homemade Cornbread, Melted Leeks and Baby Spinach with Sautéed Baby Carrots and Toasted Quinoa

- **Pan Seared Cauliflower Steak (Vegan)**  
  Caper and Lemon Sauce, Rosemary Roasted Fingerling Potatoes, Sautéed Baby Carrots, Served with a Petite Salad of Baby Arugula, Fried Lemons, Crisp Capers and Rosemary
Seated Dinner

Premium Entrées

PREMIUM BEEF ENTRÉES

Cider Cured Filet
Golden Squash Coins, Shallot Roasted Haricot Verts, Cipollini Onions, Gruyere Gratin and Rosemary Jus

Grilled New York Strip
Sautéed Butternut Squash Stuffed Gnocchi, Wilted Spinach and Spiced Apple Demi

Herb Grilled Filet

Wood Grilled Strip Steak
Lightly Smoked Thumbelina Carrots, Sea Salt Roasted Heirloom Marble Potatoes and Toasted Pumpkin Seed Romesco Sauce

PREMIUM SEAFOOD ENTRÉES

Butter Seared Striped Bass
Fire Roasted Asparagus, Roasted Corn Risotto, Brioche Leek Sauce and Garnished with Micro Greens

Pan Roasted Halibut
Wilted Garlic Spinach, Parisian Potatoes, Asparagus Tips and a Tomato-Horseradish Broth

Grilled Chilean Sea Bass
Chive and Cream Cheese Whipped Yukon Gold Potatoes, Roasted Cipollini Onions, Fire Roasted Red Peppers and Shiitake Mushroom Demi Glace

Coconut Crusted Mahi Mahi
Wilted Garlic Spinach, Macadamia - Basil Crushed Potatoes and Pineapple Emulsion

DUET ENTRÉES

Grilled Filet of Beef and Roasted Chicken Breast
Caramelized Leek-Gruyere Whipped Potatoes, Steamed Asparagus with Sweet Butter and Sea Salt and Sage Brown Butter Vinaigrette

Herb Roasted Petite Tender and Grilled Chicken Breast
Wood Grilled Asparagus and Baby Carrots, Potato Au Gratin, Sun-Dried Tomatoes and Pesto Oil

Braised Short Rib and Grilled Shrimp
Chive and Parmesan Polenta, French Green Beans, Shaved Brussels Sprouts, Natural Jus and Micro Greens

Wood Grilled Filet of Beef and Halibut
Grilled Asparagus, Roasted Red Peppers, Corn and Bacon Risotto and Sweet Corn Coulis
Seated Dinner - Seasonal Menu

SPRING

First Course
Locally Grown Radish and Sugar Snap Pea Salad with Crisp Butter Lettuce, Toasted Walnuts, Crumbled Wisconsin Gorgonzola and White Balsamic-Tangerine Vinaigrette

Entrée
Frenched Chicken Breast with Spring Asparagus and Smoked Mozzarella Salad, Potato Pave and Meyer Lemon Emulsion

SUMMER

First Course
Baby Arugula and Melon Salad with Shaved Celery Ribbons, Assorted Seasonal Melons, Fresh Blackberries, Basil, Pecorino and Blackberry Vinaigrette

Entrée
Grilled Petite Tender of Beef with Creamy Chive Polenta, Grilled Red Peppers, Yellow Pepper, Zucchini and Fire Roasted Carrots with Red Pepper Coulis

AUTUMN

First Course
Mixed Greens with Toasted Pumpkin Seeds, Dried Cranberries and Spiced Apple Vinaigrette

Entrée
Pan Roasted Chicken Breast with Sweet Corn and Buttermilk Bread Pudding, Roasted Carrot Puree, Brussels Sprout Leaves, Thumbelina Carrots and a Red Wine Reduction

WINTER

First Course
Mesclun Greens with Honey Roasted Pears, Crumbled Maytag Blue Cheese, Candied Walnuts and Thyme-Cider Vinaigrette

Entrée
Grilled Petite Tender of Beef with Warm Wild Mushroom and Leek Bread Pudding, Sautéed Maitake Mushrooms, Shaved Brussels Sprouts and Sweet Onion Veal Jus
Dessert

**Plated Dessert**

**Take Five**
Chocolate Cheesecake Bavarian, Pretzel Crust, Peanut Butter Ganache, Peanuts, Salted Caramel, Dark Chocolate Shell, Chocolate Sauce

**Berry Coconut Macaroon**
Coconut Macaroon, Dark Chocolate Ganache, Vanilla Mascarpone, Streusel, Mixed Berry Compote, Fresh Raspberries, Raspberry Sauce, Fresh Mint

**Salted Caramel Cheesecake**
Cocoa Shortbread, Chocolate Dipped Caramel Cheesecake, Vanilla Mascarpone, Salted Caramel Sauce, Oreo Streusel

**White Chocolate Mousse Bavarian**
Fresh Raspberries, Raspberry Paint, Shaved White Chocolate Curls and Crystallized Flower Petals

**Black and Blue Napoleon**
Puff Pastry, Chocolate Drizzle, Lemon Curd, Blueberries, Vanilla Mascarpone, Blackberries, Micro Greens, Whipped Topping, Strawberries, Chocolate Tornado

**Coffee Service**

Intelligentsia Regular and Decaffeinated Coffee & Tea Service
Served with Cream, Sugar and Sweetener

**MINI SWEETS**
Items denoted with a * require additional serving vessel.

» Carrot Cake Bites with Cream Cheese Frosting
» Mini Apple Pie Lollipops
» Lemon Bars Dusted with Powdered Sugar
» Chocolate Pecan Tartlet
» Homemade Mini Pop Tarts
» Flourless Chocolate Cake Bite
» Mini Pumpkin Pie with Pecan Praline
» Cheesecake Lollipop with Assorted Toppings
» Homemade Whoopie Pies with Sweet Cream Filling
» Mini Cinnamon-Swirl Cupcakes

» Peanut Butter and Jelly Truffles
» Mini Chocolate Éclair with Vanilla Bean Pastry Cream
» Seasonal Fruit Tartlet
» Oatmeal Cream Pies
» Mini Chocolate, Strawberry or Pistachio Cannoli
» Nutella and Banana Turnovers
» Frosting Spoon*
» Vanilla, Chocolate, Strawberry or Espresso Creme Brûlée*
» Caramel Bread Pudding Trifle*
» Mango and Ginger Tapioca Parfait*
» Cookies and Milk “Shooter”**
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**continental BREAKFAST**

- **Bakery Special**
  - Assorted Breakfast Pastries with Seasonal Fruit Platter
- Regular & Decaffeinated Intelligentsia Coffee
- Assorted Juice

**$10.25**

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**boxed LUNCH**

Hearty Sandwich or Wrap (please select from)
- Smoked Turkey
- Black Forest Ham Club
- Italian Veggie
- California Wrap
- Falafel Wrap
- Blackened Steak Wrap

- Potato Chips
- Home-style Cookie
- Bottled Water & Cans of Soda

**$13.75**

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**lunch BUFFET**

- Chicken Saltimboca
- Herb Roasted Tuscan Potatoes
- Garlic Broccolini
- Garden Salad
- Assorted Mini Sweets
- Bottled Water & Cans of Soda
- Granola Bars
- Whole Fruit
- Popcorn
- Bottled Water & Cans of Soda

**$23**

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**afternoon SNACKS**

- Bottled Water & Cans of Soda

**$8**
The Chicago Symphony Orchestra maintains an exclusive list of Chicago’s first-rate vendors. Together we help you create the perfect event. Referral for additional services is available upon request.