



YARDBIRD

CHICAGO PRIVATE DINING & EVENTS MENU





SHARED BRUNCH

OPTION I

First Course

(2) Small Shares & (1) Salad

Second Course

(2) Fixin's & (3) Plates

Dessert *add'tl per person*
(1) Dessert

OPTION II

First Course

(3) Small Shares & (1) Salad

Second Course

(3) Fixin's & (3) Plates

Dessert *add'tl per person*
(1) Dessert

SMALL SHARES

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe
+ Jalapeño & Bacon | *add'tl \$ per person*

Classic Buttermilk Biscuits

Honey Butter, Housemade Jam

Yardbird Fruit Plate GF/V

Seasonal Fruit

Fried Green Tomato BLT Stack

House-Smoked Pork Belly, Pimento Cheese, Frisée,
Tomato Jam, Lemon Vinaigrette

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

FIXIN'S

Yardbird Hashbrowns GF/V

Scallions, Buttermilk Ranch

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Cheesy Grits GF/V

Stone Ground, Sharp Cheddar

Baker's Bacon GF

Mac & Cheese V

Five Artisanal Cheeses, Crispy Herb Crust
+ Add Whole Lobster / *add'tl MP*

Crispy Brussels GF/V

Spiced Honey

SALADS

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble,
Pickled Grapes, Preserved Lemon, Creamy Manchego Dressing

Iceberg Wedge GF

House Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

PLATES

Chicken Biscuits

Crispy Chicken, Pepper Jelly

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

Mama's Flapjacks

Lemon Zested Blueberries, Fresh Whipped Cream

Smoked Salmon Avocado Toast

Griddled Ciabatta, Radish, Roasted Heirloom Tomatoes,
Pea Tendrils - *add egg any style* add'tl \$ per person* -

Shrimp & Grits Sunrise Bowl*

Cheesy Grits, Sunny-Side Eggs, Sweet Corn, Smoky Sausage,
Medley of Peppers, Louisiana Hot Sauce

Steak & Eggs* | *add'tl per person*

DESSERTS | *add'tl per person*

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce

Big-And-Gooey Cinnamon Roll

Salted Bourbon Caramel, Cream Cheese Icing

Chef's selection

* Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions.
Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.



SHARED LUNCH

OPTION I

First Course

(1) Small Share & (1) Salad

Second Course

(2) Fixin's & (2) Plates

Third Course

Dessert

OPTION II

First Course

(2) Small Shares & (1) Salad

Second Course

(2) Fixin's & (3) Plates

Third Course

Dessert

SMALL SHARES

Deviled Eggs GF

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Hummus & Crudités VEGAN

Sea Island Rice Peas, Crispy Pita, Chilled Seasonal Vegetables

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Popcorn Shrimp

Pickled Fresnos, House Sauce

Charcuterie Board

Chef's Selection of Cured Meats & Cheeses, House Pickles,
Spreads, Crackers

FIXIN'S

Cheesy Grits GF/V

Stone Ground, Sharp Cheddar

Mac & Cheese V

Five Artisanal Cheeses, Crispy Herb Crust

+ *Whole Lobster* | *add'l MP*

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon GF/VEGAN

Chile, Lemon, Mint

Crispy Brussels GF/V

Spiced Honey

SALADS

Iceberg Wedge GF

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

PLATES

St. Louis Ribs GF

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits GF

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Grilled Salmon GF | *add'l per person*

Chef's preparation

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

- *available gluten-friendly* -

Chicken Biscuits

Crispy Chicken, Pepper Jelly

Creamy Jambalaya Pasta

Cajun Cream Sauce, Andouille Sausage, Grilled Chicken

Steak Frites* | *add'l per person*

Butcher Cut, Truffle Fries, Chimichurri

DESSERT

Chef's selection

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SHARED DINNER

OPTION I

First Course

(1) Small Share & (1) Salad

Second Course

(2) Fixin's & (2) Plates

Third Course

Dessert

OPTION II

First Course

(2) Small Shares & (1) Salad

Second Course

(2) Fixin's & (3) Plates

Third Course

Dessert

OPTION III

First Course

(2) Small Shares & (1) Salad

Second Course

(3) Fixin's & (3) Plates

Third Course

Dessert

SMALL SHARES

Deviled Eggs ^{GF}

Dill, Chives, Smoked Trout Roe

Classic Buttermilk Biscuits ^V

Honey Butter, Housemade Jam

Fried Green Tomato BLT Stack

House Smoked Pork Belly, Pimento Cheese,
Smoky Tomato Jam, Frisée, Lemon Vinaigrette

Hummus & Crudité's ^{VEGAN}

Sea Island Rice Peas, Crispy Pita, Chilled Seasonal Vegetables

Skillet Cornbread

Sharp Cheddar, Bacon, Jalapeño, Honey Butter

Popcorn Shrimp

Pickled Fresnos, House Sauce

Charcuterie Board

Chef's Selection of Cured Meats & Cheeses, House Pickles,
Spreads, Crackers

Seafood Platter | *add'tl per platter*

Lobster, Shrimp, Oysters, Salmon Tartare

- Serves Four - *72 Hour Notice Required

FIXIN'S

Cheesy Grits ^{GF/V}

Stone Ground, Sharp Cheddar

Mac & Cheese ^V

Five Artisanal Cheeses, Crispy Herb Crust

+ Whole Lobster | *add'tl MP*

Cheddar Waffle

Crispy Cheddar, Bourbon Maple Syrup

Chilled Watermelon ^{GF/VEGAN}

Chile, Lemon, Mint

Crispy Brussels ^{GF/V}

Spiced Honey

Cajun Fried Okra ^V

Housemade Buttermilk Ranch

Southern Street Corn ^{GF}

Chipotle Crema, Cotija Cheese, Fresnos, Bacon

SALADS

Iceberg Wedge ^{GF}

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

PLATES

St. Louis Ribs ^{GF}

Hickory Smoked, Housemade BBQ Sauce

Big Easy Blackened Shrimp & Grits ^{GF} | *add'tl per person*

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

Grilled Salmon ^{GF} | *add'tl per person*

Chef's preparation

Sliced Prime New York Strip ^{GF} | *add'tl per person*

Butcher's Cut Steak, Mashed Potatoes, Compound Butter

Lewellyn's Fine Fried Chicken

Our Famous Bird, Honey Hot Sauce

- available gluten-friendly -

Rotisserie Chicken

Ancho Chili Marinated Roasted Chicken, Pickled Fresnos

Rigatoni

Housemade Pomodoro Sauce

Bourbon Glazed Short Rib

Braised Short Rib, Mama's Mash, Mushroom, Thyme

Chef's Selection of Wagyu | *add'tl per person*

Harissa Butter, Fresh Black Truffle

*72 Hour Notice Required

DESSERT

Key Lime Pie

Deep fried Oreos

Seasonal Cobbler

Bourbon Bacon Chocolate Cake | *add'tl per person*

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RECEPTION MENU

TRAY-PASSED HORS D'OEUVRES

CLASSICS

per person/per item for 2 hours of service

FROM THE COOP

Deviled Eggs GF

+ Jalapeño & Bacon / add'l per person

Fried Green Tomato BLT Stack

Mini Chicken & Waffles

Nashville Chicken Bites

Mini Chicken Biscuits

BUTCHER'S CUT

All American Sliders

Pomodoro Meatballs *with* Rosemary Focaccia

Short Rib Sliders

VEGETARIAN

per person/per item for 2 hours of service

Chilled Spiced Watermelon GF/V/DF

Honey Glazed Brussels Sprouts GF

Heirloom Tomato, Basil,
Mozzarella Skewers GF

Bruschetta

Roasted Cherry Tomato

Hummus & Crudité VEGAN

Street Corn Fritters

Crispy Mac & Cheese V

TRAY-PASSED DESSERTS

per dozen // Minimum 2 dozen of each item

Key Lime Pie Bites

Deep Fried Oreos

Seasonal Fruit Cobblers

Biscuit Donut Bites

Cinnamon Sugar, Nutella Coffee Sauce

Ask about our custom
bourbon tastings or
mini cocktail offerings!

STATIONS & DISPLAYS

Based on 2 hours of service

FRIED CHICKEN STATION

price per person

Cheddar Waffles, Spiced Watermelon, Honey Hot Sauce,
Bourbon Maple Syrup

SLIDER STATION

choice of three, price per person

Chicken Biscuit, Short Rib, Impossible™*, Brisket,
Fried Shrimp, All American

*72 hour notice required for Impossible Sliders

Gluten-Free Sliders

Brisket or Chicken, Gluten-Free Waffles

SEAFOOD TOWER

price per person

Oysters, Chilled Shrimp, Salmon Tartare, Cocktail Sauce,
Mignonette

+ add maine lobster or king crab / add'l MP

YARDBIRD SIGNATURE SIDES

choice of three, price per person

Mac & Cheese, Mama's Mash, Crispy Brussels, Street Corn,
Cheesy Grits, Wedge Salad, Seasonal Vegetables with
Fresh Pesto

BUTCHER'S CUT CARVING STATION

Long Bone Tomahawk *price per person*

Bourbon Bacon Au Poivre

Beef Sirloin *price per person*

Smoked Paprika Chimichurri

Andouille Rope Sausage *price per person*

Sweet Peach Chutney

Blackened Salmon *price per person*

Roasted Garlic Butter

SEASONAL ROASTED VEGETABLE PLATTER

price per person

Fresh Basil Pesto, Olive Relish

SOUTHERN CHARCUTERIE

price per person

Chef's Selection of Gourmet Meats and Cheeses

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Please specify dietary needs when ordering. * All pricing is subject to tax, administration fee and selected gratuity.

Chef Attendant may be required for Live Stations : \$125 for two hours of service, Sales Manager to advise on how many attendants are needed per event. For receptions; your menu selections/quantities cannot be lower than your guaranteed number of guests (i.e. 30 guests, 30 of each item, station, etc.). Client will be charged for guaranteed guest count or actual guest count, whichever is greater. Maximum of 8 tray passed items per event.
All pricing is subject to sales tax, administration fee & selected gratuity.



CATERING

SHAREABLE MAINS

Wings & Things | *serves 8-10*

Yardbird Wings, Buttermilk Biscuits, Crispy Brussels,
Served with Honey Hot Sauce & Buttermilk Ranch

Fried Chicken Family Pack | *serves 10-12*

24 Pieces of Our World Famous 27-Hour Brined Chicken,
Mac & Cheese, Buttermilk Biscuits

Backyard BBQ Bonanza | *serves 8-10*

Yardbird Fried Chicken, Our Famous Mac & Cheese, House Pickles,
Full Rack of St. Louis Ribs, Buttermilk Biscuits, Spiced Cracklings

Slider Snack Pack | *serves 9-10*

Combination of All-American Sliders & Short Rib Sliders,
Served with House Sauce, Ketchup, Housemade Ranch
and Mac & Cheese or Crispy Brussels

Big Boy Brunch Bash | 110 | *serves 8-10*

Yardbird Fried Chicken, Cheddar Waffles, Bourbon Maple Syrup,
Housemade Bacon, Buttermilk Biscuits, Country Gravy, Cheesy Grits,
A Dozen Scrambled Eggs, Fresh Chives

Yardbird Chicken Biscuit Snack Pack | *serves 8-10*

12 Pack of Chicken Biscuit Sliders, Mac & Cheese, Crispy Brussels,
House Ranch

Individual Lunch Boxes | *price per box*

Minimum 6 boxes per order

All Served with Pasta Salad or Fruit & Cookie

SMALL SHARES

Classic Buttermilk Biscuits | *serves 12 or 24*

Honey Butter, Housemade Jam

Chicken Biscuit Sliders | *serves 12 or 24*

Crispy Chicken, Pepper Jelly

Heirloom Field Pea Hummus | *serves 12 or 24*

Pita, Vegetables

Brisket Biscuits | *serves 12 or 24*

Housemade BBQ Sauce

PLATES & BIRDS

Chicken Wings | *serves 12 or 24*

Served with our Housemade Hot Sauce

Lewellyn's Fried Chicken | *serves 12 or 24*

Our Famous Bird, Honey Hot Sauce

Big Easy Blackened Shrimp & Grits | *serves 12 or 24*

Cheesy Grits, Sweet Corn, Smoky Sausage, Medley of Peppers,
Louisiana Hot Sauce Butter

St. Louis Style Pork Ribs ^{GF} | *serves 12 or 24*

Hickory Smoked, Housemade BBQ Sauce

SALADS | *serves 12 or 24*

Add chicken to salad | add'l per person

Little Gem Caesar

Cherry Tomato Confit, Everything Crumble, Pickled Grapes,
Preserved Lemon, Creamy Manchego Dressing

Chopped Iceberg Wedge ^{GF}

House-Smoked Bacon, Baby Iceberg Lettuce, Charred Corn,
Tomato, Avocado, Housemade Buttermilk Ranch

SIDES

Mama's Mash | *serves 12 or 24*

Mac & Cheese ^V | *serves 12 or 24*

Creamy Five Artisanal Cheese Sauce, Crispy Herb Crust

Market Grilled Vegetables ^{GF/V} | *serves 12 or 24*

Crispy Brussels ^{GF/V} | *serves 12 or 24*

Local Spiced Honey

Southern Street Corn ^{GF} | *serves 12 or 24*

Chipotle Crema, Farmer's Cheese, Fresnos, Bacon

DESSERT

Chocolate Bourbon Cupcake | *serves 16*

Devil's Food Cake, Nutella Frosting, Bourbon Caramel,
Caramelized Bacon

Key Lime Pie ^{GF} | *serves 6*

South Beach Original, Seasonal Fruit

Deep Fried Oreos | *serves 12*

Two Dozen Donut Battered Oreos, Chocolate Sauce

Biscuit Donut Bites | *serves 6*

Cinnamon Sugar, Nutella Coffee Sauce

* Note items denoted with V vegetarian and/or GF Gluten-Friendly either are or can be made to meet those dietary restrictions. Please specify when ordering.
Minimum of 24 pieces per item with a maximum of 8 items per event. All pricing is subject to tax, 6% administration fee & selected gratuity.



CHICAGO EVENT SALES

JENNY JONES

EVENT SALES MANAGER

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