

Woodfired American
CROSBY'S
KITCHEN
NILES

PRIVATE EVENTS

STEPHANIE CORBETT | (773) 812-0707
CKNILESEVENTS@4SRG.COM

6480 W. TOUHY AVE.

NILES, ILLINOIS

BRUNCH PACKAGE

Available weekends until 2:00 pm

\$28 PER GUEST

coffee, tea and soft drinks included

APPETIZERS

host's choice of one; served family-style

Blueberry Cornbread served hot with maple butter

Monkey Bread nana's secret sweet dough recipe, cinnamon sugar, cream cheese frosting

Deviled Eggs with Hot Honey

Spinach & Artichoke Dip parmesan cream sauce, warm tortilla chips

ENTRÉES

host's choice of two; served family-style

Fried Egg Sandwich over-easy egg, cheddar, bacon, lettuce, tomato, onion, on marbled rye

Chorizo Tostada black beans, avocado, cotija cheese, ranchero sauce, sunny eggs

Biscuits & Gravy over-easy egg, buttermilk biscuit, grandpa's sage sausage country gravy

Blueberry Lemon Pancakes lemon pancakes, loaded with blueberries, warm blueberry syrup

Eggs Benedict english muffin, pork shoulder bacon, poached eggs, hollandaise

SIDES

host's choice of two; served family-style

Fresh Fruit

Hashbrown Casserole

Yogurt & Granola

Maple Sausage

Black Pepper Bacon

JUNIORS

Available for children 12 & under

\$17 PER GUEST

milk and juice included

ENTRÉES

host's choice of two; served family-style

Rigatoni with tomato sauce

Mac & Cheese

Chicken Tenders & Fries

Kids Burger & Fries

DESSERT

host's choice of one; served individually

Scoop of Ice Cream choice of vanilla, peppermint

Oreo Ice Cream Sandwich with chocolate sauce

Root Beer Float Barq's root beer, vanilla ice cream

FAMILY-STYLE LUNCH

Available daily until 3:00 pm • + \$12 per guest for plated

STARTERS

Lobster Deviled Eggs loaded with lobster, lobster oil

Spinach & Artichoke Dip parmesan cream sauce, warm tortilla chips

Calypso Shrimp jerk-marinated shrimp, spicy calypso sauce, pineapple pico

Blackened Mahi Mahi Sliders remoulade sauce, blackened mahi mahi, lettuce, tomato, onion

Filet Sliders blue cheese, mayo, candied red onion

Bacon Potato Croquettes paprika aioli, chives

Avocado Toast tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning

Tomato Burrata Toast tomato, burrata, saba, basil

House Salad mixed greens, tomatoes, bacon, cucumber, deviled egg, citrus vinaigrette

Wrightwood Salad field greens, tomatoes, raisins, avocado, corn, almonds, croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette

Brussels Sprouts Salad arugula, dried blueberry, bacon, almonds, manchego cheese, tomatoes, lemon vinaigrette

Soup of the Day rotating selection

ENTRÉES

Pike Place Salmon simply grilled, soy-ginger glaze

Rotisserie Chicken wood-fired, chicken jus

Baby Back Ribs tender half slab, Smoke Daddy BBQ

Vodka Pasta & Burrata rigatoni, garlic cream, tomato-vodka sauce, burrata, basil

SIDES

Mashed Potatoes, Grilled Asparagus,

Coleslaw, Grilled Broccolini,

French Fries, Spaetzle Mac & Cheese

DESSERT

Skillet Cookie with vanilla ice cream

Oreo Ice Cream Sandwiches with espresso chocolate sauce

Carrot Cake with cream cheese frosting and pecans

PACKAGE 1 \$35 PER GUEST

Host's choice of:

1 Starter

1 Entrée

1 Side

1 Dessert

coffee, tea, and soft drinks included
add an additional entrée for \$10 per guest

PACKAGE 2 \$42 PER GUEST

Host's choice of:

2 Starters

1 Entrée

2 Sides

1 Dessert

coffee, tea, and soft drinks included
add an additional entrée for \$10 per guest

FAMILY-STYLE DINNER

Available all day • \$15 per guest for plated

STARTERS

Lobster Deviled Eggs loaded with lobster, lobster oil

Spinach & Artichoke Dip parmesan cream sauce, warm tortilla chips

Calypso Shrimp jerk-marinated shrimp, spicy calypso sauce, pineapple pico

Tuna Poke soy-ginger vinaigrette, mango, avocado

Blackened Mahi Mahi Sliders remoulade sauce, blackened mahi mahi, lettuce, tomato, onion

Crispy Chicken Sliders fried chicken, mayo, lettuce

Filet Sliders blue cheese, mayo, candied red onion

Avocado Toast tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning

Tomato Burrata Toast tomato, burrata, sourdough

Bacon Potato Croquettes paprika aioli, chives

Chorizo & Bacon Dates chorizo-stuffed, wrapped with bacon

House Salad mixed greens, tomatoes, bacon, cucumber, deviled egg, citrus vinaigrette

Wrightwood Salad field greens, tomatoes, raisins, avocado, corn, almonds, croutons, roasted red peppers, green onion, goat cheese, citrus vinaigrette

Brussels Sprouts Salad arugula, dried blueberry, bacon, almonds, manchego cheese, tomatoes, lemon vinaigrette

Soup of the Day rotating selection

ENTRÉES

Prime Rib slow roasted, beef jus, creamy horseradish

Pike Place Salmon simply grilled, soy-ginger glaze

Rotisserie Chicken wood-fired, chicken jus

Baby Back Ribs tender half slab, Smoke Daddy BBQ

Vodka Pasta & Burrata rigatoni, garlic cream, tomato-vodka sauce, burrata, basil

SIDES

Mashed Potatoes, Grilled Asparagus, Coleslaw, Grilled Broccolini, French Fries, Spaetzle Mac & Cheese

DESSERT

Skillet Cookie with vanilla ice cream

Oreo Ice Cream Sandwiches with espresso chocolate sauce

Carrot Cake with cream cheese frosting and pecans

PACKAGE 1 \$50 PER GUEST

Host's choice of:

2 Starters

2 Entrées

2 Sides

1 Dessert

coffee, tea, and soft drinks included
add an additional entrée for \$15 per guest

PACKAGE 2 \$65 PER GUEST

Host's choice of:

3 Starters

2 Entrées

2 Sides

2 Desserts

coffee, tea, and soft drinks included
add an additional entrée for \$15 per guest

COCKTAIL PARTY

select 4 for \$38 per guest or 6 for \$52 per guest

VEGETARIAN

Skillet Cornbread served hot with maple butter

Caprese Toast tomato, basil, fresh mozzarella

Ricotta & Honey Toast fresh ricotta, pistachio, honey drizzle, sourdough

Avocado Toast tomato, cucumber, asparagus, cotija cheese, lemon, everything bagel seasoning

Hummus Toast hummus, mediterranean chickpea salad, sourdough

Stuffed Mushrooms garlic bread crumbs

MEAT

Chorizo & Bacon Dates chorizo-stuffed, wrapped with bacon

Bacon Potato Croquettes paprika aioli, chives

Filet Sliders blue cheese, mayo, candied red onion

Turkey Burger Sliders housemade turkey burger, ginger & soy asian slaw, marinated tomato

Cheeseburger Sliders black angus beef, mayo, mustard, lettuce, tomato, pickle, onion, cheddar

Crispy Chicken Sliders fried chicken, mayo, lettuce

Prime Rib Sliders horseradish aioli

SEAFOOD

Tuna Poke soy-ginger vinaigrette, mango, avocado

Lobster Deviled Eggs loaded with lobster, lobster oil

Crab Cake Bites jumbo lump crab, remoulade

Calypso Shrimp jerk-marinated shrimp, spicy calypso sauce, pineapple pico

Blackened Mahi Mahi Sliders remoulade sauce, blackened mahi mahi, lettuce, tomato, onion

THE BAR

BEVERAGE PACKAGES

A

select beer and wine, non-alcoholic beverages

2 hours - \$30 | 3 hours - \$40 | 4 hours - \$45

B

premium liquor, select beer and wine, non-alcoholic beverages

2 hours - \$40 | 3 hours - \$50 | 4 hours - \$55

doubles, shots, rocks and martini-style cocktails not included; can be charged on consumption

C

super premium liquor, select beer and wine, non-alcoholic beverages

2 hours - \$50 | 3 hours - \$60 | 4 hours - \$65

doubles, shots, rocks and martini-style cocktails not included; can be charged on consumption

D

mimosa, bellini, select spritz, & bloody mary

2 Hours - \$35 | 3 Hours - \$45 | 4 Hours - \$50

available weekends until 2:00 pm

HOSTED BAR

Hosted bars are charged on consumption and can be customized based on your preferences. We welcome you to preselect wines for your event.

PLATTERS & STATIONS

family-style or stationed platters available

Butcher's Board artisan meats & cheeses, toast, mixed nuts, preserves \$12/guest

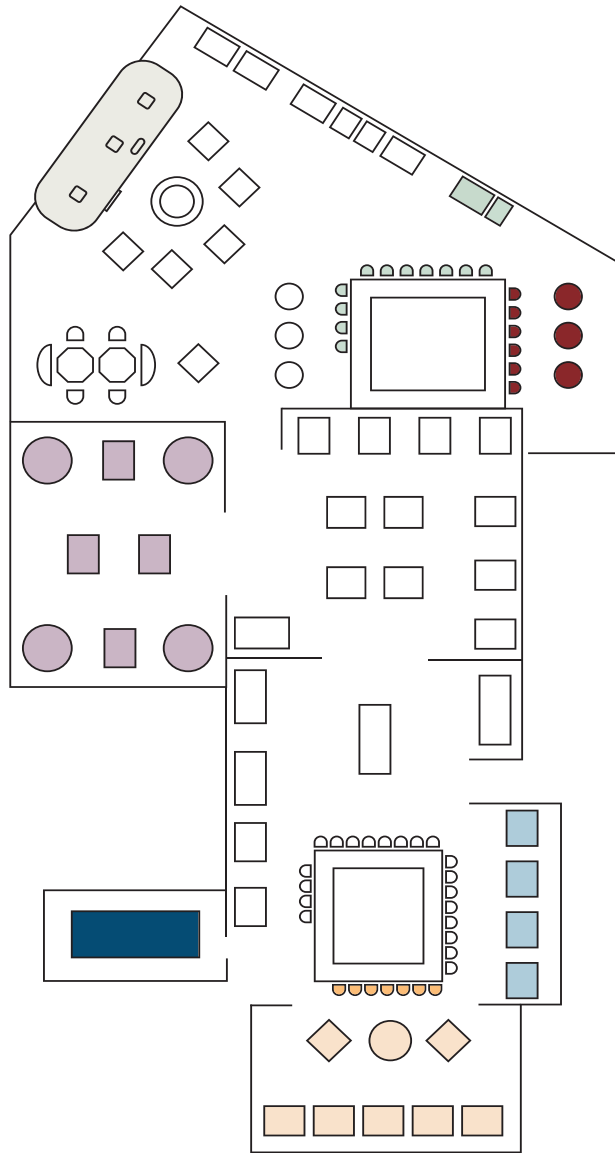
Hummus & Vegetable Platter raw and grilled vegetables, assorted hummus \$8/guest

Oyster Bar east coast oysters, mignonette, cocktail sauce \$10/guest

Raw Bar selection of oysters, shrimp cocktail, tuna poke, & crudo \$16/guest

Sweets Station selection of carrot cake bites, assorted cookies, & fresh fruit \$12/guest

SEATING LAYOUT



PRIVATE

1899 LOUNGE
36 Seated | 45 Reception

POINT ROOM
14 Seated

THE LIBRARY
50 Seated | 60 Reception

SEMI-PRIVATE

**1899 LOUNGE +
NORTH BAR**
50 Reception

**CALDWELL
BANQUETTE**
20 Seated

PATIO

THE CAMPER
12 Seated

TOUHY BAR
50 Reception

CROSBY'S CORNER
20 Reception

ADDITIONAL INFORMATION

MINIMUM COSTS

Crosby's Kitchen does not charge a room rental fee. A minimum food and beverage cost is required, depending on time and day of week. If the minimum is not met, the remaining balance will be charged as an unmet minimum fee.

RESERVATION GUARANTEES & DEPOSITS

We reserve event space on a first-come, first-serve basis. A signed contract and 25% deposit of the food and beverage minimum are required to reserve your date. Your reservation is guaranteed upon receipt of the signed contract and deposit.

MENU SELECTIONS & GUEST COUNT

Your estimated guest count is requested during booking to assist with planning. The guest count may be adjusted until 3 business days (Monday - Friday) prior to the event, when the final guest count is due. Menu selections and logistics are due two weeks prior to the event. Menu availability is subject to change until two weeks prior to the event.

The remaining event balance will be charged to the card on file when the final guest count is received. Any overages will be charged following the conclusion of the event.

FEES, GRATUITY & OUTSIDE FOOD

Pricing does not include 11.25% tax, 5% admin fee, or 20% gratuity. Fees are non-negotiable and cannot be removed or altered.

Outside desserts are allowed with prior approval from the Sales Manager. A fee of \$3.00 per person will apply. Our team will handle slicing, plating, and serving your dessert using our plateware.

A/V SUPPORT

TVs are available in the Point Room, 1899 Lounge, and Library. HDMI cables are provided; host must provide laptop or device if needed. Independent audio control is available via bluetooth in the Point Room, Library, or with a full buyout of the restaurant. Volume may be adjusted at the manager's discretion.

DECOR, SPECIAL AMENITIES & ADDITIONAL SERVICES

Our preferred vendor list, including florals, party games, specialty A/V equipment, and more, is available upon request. Special requests may incur an additional cost and do not count towards the food and beverage minimum.

Glitter, confetti, and open flames are not permitted (fully enclosed votives may be used with prior approval from the Sales Manager). No adhesive may be used on the walls or furniture. Use of these items will incur a \$250 cleaning fee and/or the cost of any required repairs.

PARKING & TRANSPORTATION

Complimentary parking is available on-site, with entrances on Touhy Ave and Caldwell Ave.