

*Woodfired American*  
**CROSBY'S**  
KITCHEN  
NILES

# PRIVATE EVENTS

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6480 W. TOUHY AVE.

NILES, ILLINOIS

## BRUNCH PACKAGE

Available weekends until 2pm

### \$35 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 eggs, cheddar, bacon, lettuce, tomato, onion, on marble rye

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

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

**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 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** blackened mahi mahi, remoulade sauce, 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, almond, 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

**Babyback Ribs** tender back ribs, with Smoke Daddy BBQ, half slab

**Vodka Pasta & Burrata** rigatoni, tomato-vodka sauce, garlic cream, 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** blackened mahi mahi, remoulade sauce, 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, almond, 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

**Babyback Ribs** tender back ribs, with Smoke Daddy BBQ, half slab

**Vodka Pasta & Burrata** rigatoni, tomato-vodka sauce, garlic cream, 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, aparagus, 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** blackened mahi mahi, remoulade sauce, 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 for brunch only*

### 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

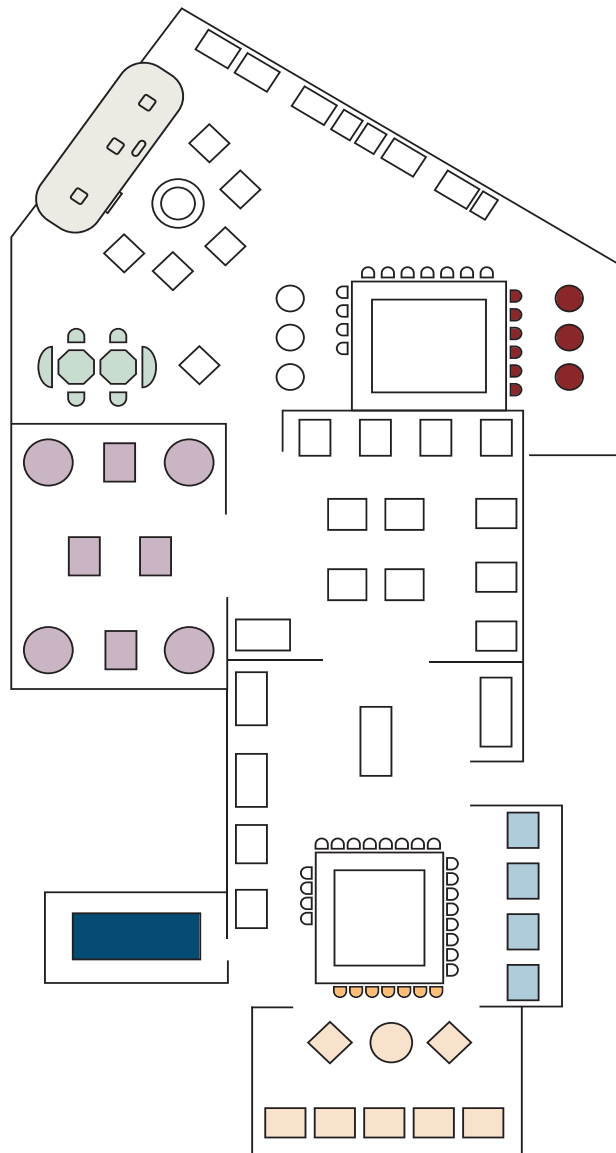
**Hummus & Vegetable Platter** raw and grilled vegetables, assorted hummus \$8/guest

**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 LOUNGE**  
10 Seated

**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.

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 team will gladly assist with any special requests, including florals, party games, specialty A/V equipment, table removal, and more. 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.