

EACH PLATTER/TRAY SERVES APPROX 30 GUESTS UNLESS OTHERWISE NOTED. HALF PLATTERS AVAILABLE.

APPETIZERS PLATTERS

COMBO PLATTER Serves 8-10 Cheese Curds, Baked Pretzels, Spinach Dip, Bar Bacon, Traditional Wings	75
FRIED PICKLES Served with Cajun Ranch	105
FRESH BAKED PRETZEL Basted with brown sugar bourbon butter and served with spicy mustard, and cheese sauce.	115
WISCONSIN CHEESE CURDS Served with Cajun Ranch	135
BACON AT THE BAR Thick, crispy, peppered, in house Applewood smoked Nueske bacon. With bourbon maple glaze.	110
SPEARS CHICKEN WINGS 60 PIECES \$120 TRADITIONAL OR SMOKED with your choice of 2 wing sauces (Buffalo Dry Rub, Buffalo Sauce, Bourbon Maple, Sweet Chili, BBQ, Chipotle BBQ) on the side. Served with ranch & blue cheese.	

VEGGIES & DIPS PLATTER Homemade Ranch & Hummus, served with Fresh Veggies (celery, carrots, cucumber, bell peppers & broccoli) & Pita Bread	120
SPINACH & ARTICHOKE DIP Served with Pita Bread	120
BOURBON BACON DEVILED EGGS Candied Bacon, Scallions, & Smoked Paprika	80
ROASTED BONE MARROW Roasted with a fresh parsley shallot vinaigrette. Served with garlic crostinis.	150
FRIED ALLIGATOR Hand battered alligator tail cooked golden. With jalapeño honey mustard.	155
STUFFED BANANA PEPPERS Banana peppers stuffed with sausage, drizzled with an extra virgin olive oil. Served with garlic crostinis.	95

SALAD TRAYS

SPEARS SIGNATURE SALAD Grilled Romaine with balsamic. Topped with grilled chicken, red onions, crumbled bacon, tomatoes, croutons, & shaved Parmigiano. Served with Spears creamy balsamic.	185
SEARED AHI TUNA SALAD Seared Ahi Tuna on a bed of spinach & mixed greens, feta cheese, red onion, almonds, mandarin oranges, dried cranberries. Served with raspberry vinaigrette.	195
CHOPPED SALAD Crisp salad tossed with grilled chicken breast, diced avocados, hearts of palm, tomatoes, red onions, and cucumbers. Served with Spears' creamy balsamic.	185

SANTA FE STEAK SALAD Marinated steak medallions, black bean relish, cheddar jack cheese, crispy tortilla strips on a bed of crisp mixed greens. Served with cajun ranch.	185
CHICKEN CAESAR SALAD Grilled chicken breast on top of a bed of crisp romaine lettuce with croutons, and shaved Parmesan. Served with Caesar dressing.	165
HOUSE SALAD Iceberg lettuce, tomato, red onion, cucumber, crutons. Choice of 2 dressing (Ranch, Blue Cheese, Cremo Balsamic, Balsamic Vinaigrette, Raspberry Vinaigrette, Cajun Ranch, Jalapeno Honey Mustard) on the side. add protein +85	60

ENTREE PLATTERS

SPEARS MARINATED SKIRT STEAK 4oz Skirt Steak grilled to your liking.	375
BOURBON APPLE PORK CHOP Center-cut pork chop sautéed with apples, caramelized onions and spicy bourbon maple sauce.	300
BRAISED SHORT RIB Slow braised short rib with demi glaze.	300
SALMON Atlantic Salmon grilled with jalapeno honey.	300
SMOKED RIBS Smoked & seasoned in house	250
CHICKEN TENDERS Breaded chicken breast cooked golden served with your choice of dipping sauce.	180

FISH N' CHIPS Atlantic Cod dipped in seasoned beer-batter and cooked golden. Served with hand-cut french fries, coleslaw and house tartar sauce.	290
PECAN CHICKEN Pecan crusted amish chicken breast with homemade bourbon glaze on the side.	300
SMASH'S MAC Cavatappi noodles with homemade beer cheese sauce. Topped with braised short rib, parsley, crispy onions and our Dr. Pepper BBQ.	215
VODKA PENNE PASTA Sun dried tomatoes, red onions, spinach, penne pasta all tossed in a house made vodka sauce. Topped with parmesan cheese. Add Chicken +\$80	100

SLIDER TRAYS

BOURBON BLT SLIDERS Bacon at the Bar, lettuce, tomato & sriracha mayo	125
MINI CHEESEBURGER SLIDERS Beef patty, american cheese, lettuce, red onion, pickles & Spears secret sauce	135
BACON COFFEE SLIDERS Coffee rubbed grass-fed beef. Topped with bar bacon, cheddar cheese, Dr. Pepper BBQ sauce, arugula, onions, and tomato. On a pretzel bun.	135
SPEARS SLIDERS Bone marrow infused patty, Mercks cheddar cheese, crispy onions and our parsley vinaigrette.	135
HANGOVER SLIDERS Beef patty topped with an over hard egg, hickory smoked bacon, mercks cheddar cheese, and crispy onions.	130
WAGYU SLIDERS Wagyu Patty, bar bacon, caramelized onions, and smoked gouda cheese.	135
GHOSTBUSTER SLIDERS Beef patty, creamy garlic parmesan, pepper jack, cheddar, jalapeno jelly, tomato and arugula.	135
BISON SLIDERS Ground bison, provolone cheese, caramelized onions, shitake mushrooms, and Spears' secret sauce. On a pretzel bun.	135
TURKEY BURGER SLIDERS Homemade turkey patty topped with smoked gouda cheese, avocado, and Creole mayo.	125

ELK SLIDERS Ground Elk Topped with pepper jack cheese, roasted red peppers, sautéed mushrooms, and roasted garlic mayo.	150
LEOPOLD SLIDERS Venison and Wagyu Burger blend. Topped with bar bacon, pepper-jack cheese, roasted red pepper, and sriracha mayo. Served on a pretzel roll.	135
BLACK BEAN SLIDERS Black bean patty made with mushroom, rice, onion, red pepper and pepper jack cheese (items cannot be removed), with sriracha mayo & pico.	120
APPLE BOTTOM SLIDERS Beef patty, caramelized green apple, bar bacon, smoked gouda cheese, and arugula, topped with homemade bourbon maple glaze.	135
CALI CHICKEN SLIDERS Grilled amish chicken Topped with pepper jack cheese, bacon, avocado, and Creole mayo.	130
BUFFALO CHICKEN SLIDERS Grilled or Crispy Amish Chicken with lettuce, tomato, and buffalo sauce. Topped with homemade blue cheese mayo.	120
PULLED PORK SLIDERS House smoked pulled pork, BBQ drizzle, pepper jack cheese, creamy coleslaw and crispy onions.	170
FILET SLIDERS Beef Filet topped with crispy onions and horseradish cream sauce.	175

SIDE PLATTERS

HAND CUT FRENCH FRIES	80
HOMEMADE BBQ CHIPS	80
CRISPY BRUSSEL SPROUTS	95
SWEET POTATO FRIES	80
SAUTÉED BROCCOLI	95
SAUTÉED GREEN BEANS Topped with Crispy onions.	95

VAMPIRE (GARLIC) FRIES	110
MAC & CHEESE	95
CHIPOTLE CORN Spicy Cream Corn topped with parmesan cheese	80
CREAMY COLESLAW	65
MASHED POTATOES	80
RICE PILAF	80

DESSERT TRAYS

BREAD PUDDING Apricots, golden raisins and toasted pecans topped with caramel. With Bourbon Pecan ice cream on the side	115
APPLE FRITTERS Sliced green apples tossed in a fireball whiskey batter topped with cinnamon sugar & caramel. Ice Cream on the side.	75
CHOCOLATE CHIP COOKIE SKILLET TRAY Homemade chocolate chip cookie. Whipped cream, chocolate syrup, Ice Cream, Cherries on the side.	90

BOURBON BUTTER CAKE Homemade butter cake with cream cheese frosting.	96
BEIGNET DONUTS Fresh Donuts, Powered Sugar, Chocolate	110
COOKIES & BROWNIES 1 dozen of each	48
FRESH FRUIT PLATTER Seasonal Assorted Fruits	120
COTTON CANDY Rotating Flavors.	7.00



FOOD & BEVERAGE MINIMUMS APPLY FOR ALL EVENT BOOKINGS PRIOR TO TAX AND SERVICE CHARGES. MINIMUMS BASED ON DAY & TIME OF EVENT. CATERING SERVICE CHARGES (3% PICK UP / 10% DELIVERY)

EVENT SPACES

BOURBON ROOM

FULLY PRIVATE EVENT SPACE THAT CAN HOLD UP TO 30 (SEATED) & 40 (MIX & MINGLE)

WHISKEY STAGE

SEMI PRIVATE DINING AREA WITH ROOM FOR UP TO 20 GUESTS

RICKHOUSE

FULLY OPEN DINING SPACE WITH SEATING FOR UP TO 40 GUESTS. PERFECT FOR HAPPY HOUR EVENTS

FIRESIDE PATIO

FULLY OPEN OUTDOOR DINING SPACE WITH SEATING FOR UP TO 50 GUESTS

HALF RESTAURANT

BACK HALF OF THE RESTAURANT THAT CAN SEAT UP TO 70 GUESTS

FULL RESTAURANT BUYOUT

ENJOY THE ENTIRE RESTAURANT ALL TO YOURSELF WITH A FULLY DEDICATED SERVICE STAFF.

EVENT TYPES

SEATED

SEATS FOR ALL GUEST. BEST FOR PLATED DINNERS & BUFFETS.

MIX & MINGLE

STANDING ROOM WITH FEW HIGH TOPS FOR GUESTS TO SOCIALIZE & INTERACT, BEST FOR FINGER FOOD BUFFETS.

HAPPY HOUR

EVENT MUST START & END BETWEEN 2&530PM TUESDAY-FRIDAY. INCLUDES 2 HAPPY HOUR DRINK TICKETS PER PERSON.

BREAKFAST, LUNCH & LATE NIGHT EVENTS

CONTACT OUR EVENTS TEAM FOR OPTIONS

BAR OPTIONS

OPEN BAR

PRICE BASED ON CONSUMPTION
AND PAID BY EVENT HOST.

GUESTS CAN ORDER ANYTHING
FROM THE BAR. NO
RESTRICTIONS

OPEN BAR RESTRICTED

PRICE BASED ON CONSUMPTION
AND PAID BY EVENT HOST. HOST
CAN SET PARAMETERS FOR OPEN
BAR TO THEIR LIKING

CASH BAR

EACH GUEST IS RESPONSIBLE FOR
THEIR OWN BEVERAGE TAB

BEER & WINE BAR

PRICE BASED ON CONSUMPTION
AND PAID BY EVENT HOST. OPEN
BAR FOR BEER & WINE ONLY. NO
LIQUOR.

DRINK TICKETS

GOOD DURING EVENT ONLY
CUSTOMIZABLE DRINK TICKETS
EACH TICKET IS CHARGED BASED
ON CONSUMPTION

HAPPY HOUR DRINK TICKET

GOOD FOR WELL LIQUOR, HOUSE
WINE, SELECT BOTTLES & DRAFTS.

WELCOME PUNCHES

\$10 per person. Punch Bowl style
cocktails ready upon guests arrival.

OLD FASHIONED

MANHATTAN

BLACK MANHATTAN

BLACKBERRY BOURBON LEMONADE

CREATE YOUR OWN

You choose your guests Welcome Punch

CAN'T FIND WHAT
YOU ARE LOOKING
FOR?

CONTACT OUR
EVENTS TEAM TO
CREATE AN EVENT
SPECIFIC TO YOUR
NEEDS.

SPEARSBANQUET@
SPEARSchicago.com

SPEARS BUFFET

\$25 per person - Choose 5 total items. +\$5 for each additional item (soft drinks included)

APPETIZERS

Wisconsin Cheese Curds, Bourbon Bacon Deviled Eggs, Bar Bacon, Stuffed Banana Peppers,
Baked Pretzels, Roasted Bone Marrow, Smoked Wings, Traditional Wings, Spinach &
Artichoke Dip, Veggies & Dips, Fried Alligator, Fried Pickles, Chicken Tenders

SLIDERS

Mini Cheese Burger Sliders, Pulled Pork Sliders, Filet Sliders, Bacon Coffee Sliders, Elk
Sliders, Wagyu Sliders, Leopold Sliders, Bison Sliders, Southwest Black Bean Sliders, Apple
Bottom Sliders, Buffalo Chicken Sliders (grilled or crispy), Cali Chicken Sliders

SIDES

Mac & Cheese, Crispy Brussel Sprouts, French Fries, Sweet Potato Fries, Homemade BBQ
Chips, Mashed Potatoes, Green Beans, Vampire (Garlic) Fries, Sautéed Broccoli, Chipotle
Corn, Rice Pilaf, Creamy Coleslaw, Vodka Penne Pasta

SALADS

Ahi Salad, Chopped Salad, Spears Signature Salad, Santa Fe Salad, Caesar Salad, House
Salad. (No protein on buffet salads. Add Protein +\$5/prsn)

ENTREES (+\$10/PRSN)

Pecan Chicken, Skirt Steak, Grilled Salmon, Bourbon Apple Pork Chop, Braised Short Rib,
Smoked Ribs, Smash's Mac

DESSERTS (+\$4/PRSN)

Bread Pudding, Apple Fritters, Bourbon Butter Cake, Beignet Donuts, Chocolate Chip
Cookie Skillet, Cookies & Brownies, Fresh Fruit, Cotton Candy (\$7each)

BURGER BAR

\$25 per person

Choose 2 (sides, salads, apps+\$5/prsn)
from above.

Soft Drinks Included.

Choice of Brioche or Pretzel Bun.

Served with lettuce, pickle, tomato &
onion

PROTEIN (CHOOSE 1)

Classic Burger, Wagyu Burger, Leopold
Burger (venison & wagyu blend), Elk
Burger, Spears Burger, Coffee Burger,
Black Bean Burger, Grilled Chicken,
Crispy or Grilled Buffalo Chicken,
Turkey Burger

CHEESE (CHOOSE 2)

Merks Cheddar, Cheddar, Provolone,
Swiss, Mozzarella, Pepper Jack, Creamy
Garlic Parmesan, Smoked Gouda

TOPPINGS (CHOOSE 4 , +\$1 EACH EXTRA)

Roasted Red Peppers, Carmalized
Onions, Sautéed Mushrooms,
Carmalized Apple Slices, Avocado,
Crispy Onions, Dr Pepper BBQ Sauce,
BBQ sauce, Siriacha Mayo, Roasted
Garlic Mayo, Mayonaisse, Jalapeno
Jelly, Secret Sauce

CAN'T DECIDE?

Create a Burger Bar from our regular
menu selections!

TACO BAR

\$30 per person

Choose 2 (sides, salads, apps+\$5/prsn)
from above.

Soft Drinks Included.

Choice of Flour or Corn Tortillas.

Served with lettuce & cheese or onion &
cilantro

PROTEIN (CHOOSE 1)

Spicy Shrimp, Chicken, Steak,
Blackened Chicken, Blackened Cod,
Pulled Pork, Ground Beef (+\$5/prsn
game meats) Skirt Steak(+\$10/prsn)

TOPPINGS (CHOOSE 2)

Creamy Asian Slaw, Cabbage Slaw, Pico
de Gallo, Avocado, Avocado Salsa, Red
or Green Salsa, Cheese, Cheese Sauce,
Crispy Onions, Cilantro, Diced
Onions, Diced Peppers.

MAKE IT A NACHO BAR

Sub tortillas for tortilla chips and let
your guest pile high! +\$5/prsn

HAPPY HOUR PARTY

\$25 per person. Event must start & end
between 2-530pm Tuesday - Friday

CHOOSE 3

Sides, Salads, Apps, from Spears Buffet
above.

Includes 2 Happy Hour drink tickets

BREAKFAST, LUNCH & LATE NIGHT EVENTS

Contact our events team for options

BREAKFAST
7am-10:30am

LUNCH
11am - 2pm

LATE NIGHT
10pm-2am

BREAKFAST EVENT

Must Start
between
7 & 10am

Coffee, Juice &
Soda Included

LUNCH EVENT

Must Start
between
11 & 1:30pm

Soda Included

LATE NIGHT EVENT

Must Start
between
10pm & 1am

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

\$15/person
Bagels
Donuts
Cream Cheese
Scrambled Eggs
Fresh Fruit

SPEARS BREAKFAST BUFFET

\$20/person
Stuffed Banana Peppers
Scrambled Eggs
Bacon
American Potatoes
Fresh Fruit
Add Skirt Steak
(+\$10/prsn)

LUNCH BUFFET

\$20/PERSON

House or Caesar Salad
w/choice of 2 dressings

Choice of 2 Sliders
from Spears Buffet Above

French Fries
BBQ Chips

LATE NIGHT BUFFET

\$25/PERSON

Choose 1 Appetizer
from Spears Buffet Above

Choose 1 Slider
from Spears Buffet Above

French Fries
BBQ Chips

Includes 1 Happy Hour Drink Ticket
per person