

# THE FIFTY/50 RESTAURANT GROUP CATERING MENU



THEFIFTY50GROUP.COM

THE FIFTY/50  
RESTAURANT GROUP



The Fifty/50 Restaurant Group, est. 2008, is a fun-loving group of individuals with a portfolio of unique restaurant and bar concepts spanning across the entire city of Chicago.

Pleasant and professional staff, approachable yet undeniably fresh concepts, and consistent execution are the hallmarks of all of our venues.

We are honored that you are considering us as your caterer.

We appreciate the opportunity to work with you.



# ALLERGEN GUIDE

ICON DENOTES THAT THE DISH DOES CONTAIN THAT ITEM

	Tree nuts		Honey		Allium
	Seeds		Shellfish		Mushroom
	Gluten		Egg		Peanut
	Dairy		Soy		



# APPETIZERS

## BEEF / PORK

**OAXACAN MEATBALL** 🌿🧀🍷  
Chipotle, Tomato, Cotija

**PRIME BEEF SLIDERS** 🌿🧀🍷  
Dijonaise, Aged Cheddar, Dill Pickle, Caramelized Onions

**SHORT RIB CROQUETTES** 🌿🧀  
Black Garlic Aioli

**MARINATED SKIRT STEAK SKEWERS** 🌿🍷  
Chimichurri, Roasted Garlic

**FILET MIGNON TARTARE** 🌿🍷🧀  
Crispy Capers, Shallots, Chives

**BACON WRAPPED DATE** 🍷  
Almond, Balsamic Glaze

**RUMAKI** 🍷🧀  
Diver Scallop, Bacon, Sweet & Sour Sauce

**CUBAN SLIDER** 🌿🧀🍷  
Pulled Pork, Country Ham, Dill Pickle

## CHICKEN

**THAI CHICKEN SATAY** 🌿🍷🧀  
Peanut Sauce, Cilantro

**CHICKEN TINGA TOASTADA** 🌿🧀

**WALDORF SALAD CANAPE** 🌿🍷🧀  
Chicken, Cucumber, Grape, Walnut Aioli

**TRUFFLE HONEY CHICKEN SKEWER** 🌿🧀🍷

**POPCORN CHICKEN BITES** 🌿🧀🍷  
Fresno Hot Sauce

## SEAFOOD

**ALASKAN KING CRAB CAKE** 🌿🧀🍷  
Old Bay, Mustard Sauce

**GRILLED SHRIMP COCKTAIL** 🌿🍷  
Lemon Pepper Marinade, Classic Cocktail Sauce

**RICE FLAKE SHRIMP** 🌿🧀🍷  
Sweet Chili Mayo

**AHI TUNA TARTAR SPOONS** 🌿🧀🍷  
Toasted Sesame Dressing, Scallions

**SMOKED SALMON CROSTINI** 🌿🧀  
Lemon Crème Fraiche

## VEGETARIAN

**AVOCADO NIGIRI** 🌿🧀  
Spicy Vegan Mayo

**SUMMER ROLL** 🌿  
Carrot, Cucumber, Avocado and Herbs

**MINI ROASTED BEET SALAD** 🌿🧀  
Beet, Whipped Feta, Herb Crouton

**MANCHEGO CHEESE PILLOWS** 🌿🧀🍷  
Tomato Relish

**BLACK BEAN SLIDERS** 🌿🍷  
Vegan Russian Dressing

**PESTO STUFFED MUSHROOM CAP** 🌿🧀🍷

**CHEF SEASONAL FLATBREAD** 🌿

**BRUSCHETTA** 🌿🧀  
Marinated Tomatoes, Farmers Cheese





# RECEPTION PLATTERS

## CHEESE DISPLAY 🧀🧀🧀

Aged Cheddar, Smoked Gouda, Humboldt Fog Goat Cheese, Manchego, Pimento Cheese, Crostini, Dried Apricots, Grapes, Quince Paste

## CHARCUTERIE 🥓🥓

Salami, Prosciutto, Sopresetta, Chicken Liver Mousse, Bresaola, Pickled Sweet Peppers, Gerkins, Whole Grain Mustard, Crostini

## VEGETABLE CRUDITÉ 🥕🥕🥕

Asparagus, Baby Carrots, Radishes, Cherry Tomato, Broccoli, Sugar Snap Peas, Peppers, Truffle Ranch, Sweet Pea Hummus

## CHIPS & DIP 🍟🍟

Lime Tortilla Chips, Crispy Pita, House Made Potato Chips, Charred Eggplant Dip, Guacamole, Sweet Onion Dip, Salsa Verde

## FRUIT TRAY 🍈🍇🍓

Watermelon, Pineapple, Berries, Kiwi, Grapes, Honey Lime Yogurt, Chambord Sabayon





# SALADS

## KALE & BRUSSEL SPROUT SALAD 🥬🥒🥜

Apple, Dill, Romaine, Dried Cherries, Red Bell Peppers, Feta, Sunflower Seeds, Creamy Greek Vinaigrette

## CAESAR SALAD 🥬🥒🥓🥚

Romaine, Arugula, Shaved Manchego, Garlic Croutons, Tarragon, Chives, Smoked Egg Yolk

## CHOPPED SALAD 🥒🥕🥒🥚

Cucumber, Carrot, Radish, Egg, Olives, Crispy Prosciutto, Roasted Pepper Vinaigrette

## BLT SALAD 🥬🥒🥓

Watercress, Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Croutons, Bleu Cheese Dressing

## FAMERS MARKET SALAD 🥬🥒🥕🥒

Lolla Rossa, Green Oak, Frisee, Heirloom Tomato, Shaved Fennel, Pickled Plums, Champagne Vinaigrette







## PASTA

### VEGETABLE LASAGNA 🍄🧀🍄🍅🥚

Portabella Mushroom, San Marzano Tomatoes, Herb Ricotta

### TRUFFLE MAC & CHEESE 🍄🧀🍅🥚

Jumbo Macaroni, Hooks Cheddar, Truffle, Sweet Pea, Ritz Cracker

### PESTO CAMPANELLA 🍄🧀🍅🥚

Rooftop Basil, Toasted Walnuts, EVOO

### CONCHIGLIE BOLOGNESE 🍄🧀🍅🥚

Homemade Shells, Veal, Pork, Tomatoes, Fresh Mozzarella

### WILD MUSHROOM ANGLOTTI 🍄🧀🍅🥚

Garlic Cream Sauce, Port Wine Reduction (plated only)





## ENTREES

### BEEF BOURGUIGNON 🍷🍴🍴

Glazed Carrots, Roasted Cippolini Onions, Confit Potato, Red Wine Reduction

### FILET MIGNON 🍷🍴

Parmesan Potato Gratin, Garlic, Bordelaise Sauce

### LAVENDER ROASTED CHICKEN 🍷🍴🍴🌿

Anson Mills Polenta, Provencal Tomatoes, Basil Chicken Jus

### KING SALMON 🍷🍴🍴

Red Potatoes, Zucchini, Pickled Sweet Peppers, Tartar Sauce

### CURRIED CAULIFLOWER STEAK 🍷🍴🍴

Coconut, Cilantro, Lentils, Charred Lime, Shaved Vegetables

### SEASONAL VEGETABLE GRATINA 🍷🍴🍴🌿

Garlic Parmesan Sauce, Pesto, Crispy Shallots, Herbs







## SIDES

**TRUFFLE MASHED POTATOES** 🥔🧀  
Crème Fraiche, Cracked Black Pepper

**ISRAELI COUSCOUS** 🌾🥜🌿  
Almonds, Currants, Mint, Dill, Cherry Peppers

**PARMESAN BRAISED PEEWEE POTATOES** 🥔🧀  
Garlic Breadcrumbs, Chives

**GLAZED RAINBOW CARROTS** 🥕🧀  
Sumac Butter, Cilantro

**CHARRED BROCCOLINI** 🥦  
Chili Flakes, Olive Oil, Lemon

**GRILLED ASPARAGUS** 🥬🥚  
Sauce Bearnaise





# DESSERT

ALL DESSERTS OFFERED ARE NUT FREE & SOY FREE

## CRÈME BRÛLÉE

Vanilla Crème Brûlée topped with Seasonal Fruit and Lemon Curd

## PANNA COTTA

Vanilla Panna Cotta, Seasonal Macerated Fruit

## CHOCOLATE CAKE

Chocolate Flourless Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberries

## TIRAMISU

Marsala Cream, Lady Finger Sponge, Espresso Syrup





# CUSTOM CAKES

A custom cake will add the finishing touch to your event! Our talented bakers can create an eye-catching piece for any occasion. To place your order, please email [Cakes@westtownbakery.com](mailto:Cakes@westtownbakery.com). If you are working with a member from our events team, please include their name in your email.

## CAKE FLAVORS

Chocolate - Chocolate GF - Chocolate VEGAN - Vanilla - Vanilla GF - Vanilla VEGAN - Red Velvet  
Red Velvet GF - Red Velvet VEGAN - Lemon - Lemon GF - Lemon VEGAN - Funfetti - Funfetti GF  
Funfetti VEGAN - Marble - Marble GF - Marble VEGAN - Carrot

## CAKE FILLINGS

Lemon Curd - Salted Caramel - Whipped Cream - Dark Chocolate Mousse - Cream Cheese  
Raspberry Jam - Strawberry Jam - Blueberry Jam - Fresh Fruit - Chocolate VEGAN  
Vanilla VEGAN - Vanilla - Vanilla Swiss Buttercream - Peanut Butter - Cookies and Cream

## CAKE FROSTINGS

Vanilla Swiss Buttercream - Vanilla - Vanilla VEGAN - Chocolate - Chocolate VEGAN  
Cream Cheese - Peanut Butter - Cookies and Cream





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GROUP



THE  
*Berkshire*  
ROOM



90<sup>TH</sup>  
MERIDIAN  
KITCHEN & BAR

