THE FIFTY/50 RESTAURANT GROUP CATERING MENU



THEFIFTY50GROUP.COM



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



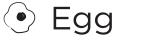




Dairy

















APPETIZERS

BEEF / PORK

PRIME BEEF SLIDERS MACO ON ONE DIJONANSE, Aged Cheddar, Dill Pickle, Caramelized Onions

SHORT RIB CROQUETTES MODE Black Garlic Aioli

MARINATED SKIRT STEAK SKEWERS & TO Chimichurri, Roasted Garlic

BACON WRAPPED DATE TO Almond, Balsamic Glaze

RUMAKI (11) (a) Diver Scallop, Bacon, Sweet & Sour Sauce

CUBAN SLIDER ♥♠ ♠ ♠ •
Pulled Pork, Country Ham, Dill Pickle

CHICKEN

CHICKEN TINGA TOASTADA 🥙 🧄

WALDORF SALAD CANAPE (Chicken, Cucumber, Grape, Walnut Aioli

TRUFFLE HONEY CHICKEN SKEWER MO 1919

POPCORN CHICKEN BITES MACO

SEAFOOD

ALASKAN KING CRAB CAKE MODE & MODE &

GRILLED SHRIMP COCKTAIL (M) (M)
Lemon Pepper Marinade, Classic Cocktail Sauce

RICE FLAKE SHRIMP MODE Sweet Chili Mayo

AHI TUNA TARTAR SPOONS MODE To asted Sesame Dressing, Scallions

SMOKED SALMON CROSTINI CANAL Lemon Crème Fraiche

VEGETARIAN

Avocado Nigiri (1)(1)
Spicy Vegan Mayo

SUMMER ROLL Carrot, Cucumber, Avocado and Herbs

MINI ROASTED BEET SALAD MACON Beet, Whipped Feta, Herb Crouton

Manchego Cheese Pillows Aco Wellow Tomato Relish

BLACK BEAN SLIDERS MOT 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 # 1

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

VEGETABLE CRUDITÉ 10 6

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

CHIPS & DIP @ 000

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

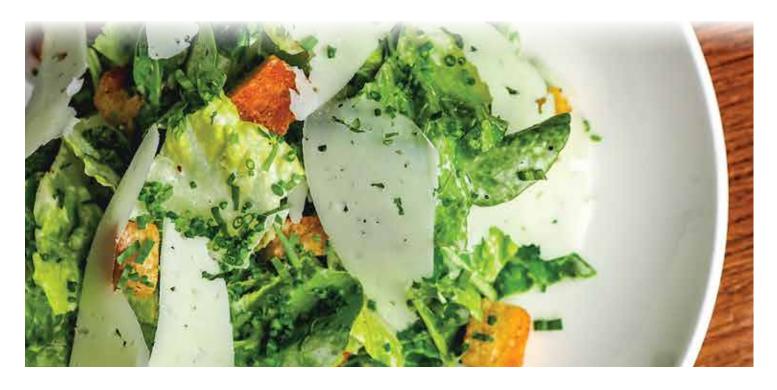
CHOPPED SALAD CONTROL CHOPPED SALAD CONTROL

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 (1) (2) (2) Portabella Mushroom, San Marzano Tomatoes, Herb Ricotta

TRUFFLE MAC & CHEESE (Company)

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

PESTO CAMPANELLA DO CAMPANELLA

WILD MUSHROOM ANGLOTTI MORE Garlic Cream Sauce, Port Wine Reduction (plated only)





ENTREES

BEEF BOURGUIGNON

LAVENDER ROASTED CHICKEN MACON Mills Polenta, Provencal Tomatoes, Basil Chicken Jus

King Salmon (1) (2) (1) Red Potatoes, Zucchini, Pickled Sweet Peppers, Tartar Sauce

CURRIED CAULIFLOWER STEAK COONUT, Cilantro, Lentils, Charred Lime, Shaved Vegetables

SEASONAL VEGETABLE GRATINA





SIDES

TRUFFLE MASHED POTATOES (Crème Fraiche, Cracked Black Pepper

ISRAELI COUSCOUS (1) (2) Almonds, Currants, Mint, Dill, Cherry Peppers

PARMESAN BRAISED PEEWEE POTATOES Carlic Breadcrumbs, Chives

GLAZED RAINBOW CARROTS Sumac Butter, Cilantro

CHARRED BROCCOLINI
Chili Flakes, Olive Oil, Lemon

GRILLED ASPARAGUS (2006)
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. 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















homestead on the roof







