

**AGENDA
DOWNERS GROVE LIQUOR COMMISSION
May 2, 2024
VILLAGE HALL COUNCIL CHAMBERS**

6:30 P.M.

- I Call to Order**
- II Roll Call**
- III Approval of Minutes of April 4, 2024 Liquor Commission Meeting**
- IV Application Hearings**
 - Food for Thought Catering
Class K-1
 - Chef by Request
Class K-1
- V New Business**
- VI Old Business**
- VII Comments from the public**
- VIII Adjournment**

**DOWNERS GROVE LIQUOR COMMISSION
VILLAGE HALL COUNCIL CHAMBERS
801 BURLINGTON AVENUE
Thursday, April 4, 2024**

DRAFT

I. CALL TO ORDER

Chairman Johnson called the April 4, 2024 Liquor Commission meeting to order at 6:30 p.m.

II. ROLL CALL

PRESENT: Mr. Fenton, Ms. Kastory, Mr. Mehta, Ms. Rutledge, Ms. Saucedo, Mr. Shah, Chairman Johnson

ABSENT: None

STAFF: Carol Kuchynka, Liaison to the Liquor Commission, Assistant Village Attorney Brandan Rissman, Village Attorney Enza Petrarca

OTHERS: Mihir Patel, Dipam Patel, Andrew Asher, Kristi Fosberg, Harsh Bambra, Edward Pederson, Bryan Whitford, Matt Revord, Esq., Chase Lotfi, Court Reporter

III. APPROVAL OF MINUTES

Chairman Johnson asked for approval of the minutes for the March 7, 2024 Liquor Commission meeting and asked members if there were any corrections, changes or additions.

Hearing no additional changes, corrections or additions, the March 7, 2024 minutes of the Liquor Commission meeting were approved as written.

Chairman Johnson reminded those present that this evening's meeting was being recorded on Village-owned equipment. Staff was present to keep minutes for the record.

IV. APPLICATION FOR LIQUOR LICENSE

Chairman Johnson made the following statements:

"The next order of business is to conduct a public hearing for liquor license applications. For the benefit of all present, I would like to state that this Commission does not determine the granting or denial of the issuance of any license. We may, at the end of each hearing, make a finding or recommendation with respect to the application. If necessary, the Commission may adjourn a hearing to a later date in order to have benefit of further information."

"At the conclusion of the hearing, the Commission will determine any recommendations it wishes to make to the Liquor Commissioner".

"The Liquor Commissioner, who is the Mayor of Downers Grove, will, pursuant to Section 3-12 of the Ordinance, render decisions regarding issuance of available licenses."

"Hearings by this Commission are held according to the following format: 1) reading of information pertinent to the application, 2) comments from the applicant, 3) discussion by the Commission, 4) comments from staff, 5) comments from the public, and 6) motion and finding by the Commission."

Shikara Catering

Chairman Johnson stated that the next order of business was an application from Ashyana Banquets, LLC d/b/a Shikara Catering. He stated that the applicant is seeking a Class "K-1", full alcohol catering liquor license.

Chairman Johnson asked that any individual(s) representing the applicant step forward and be seated. He asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Harsh Bambra was sworn in by the court reporter. Mr. Bambra introduced himself as the owner of Shikara.

Chairman Johnson asked him to explain the catering license request.

Mr. Bambra stated that they are seeking a K-1 catering license from Downers Grove so that they can cater events in the Chicagoland area. He stated that liquor will be caged and delivered to venues. He stated that the BASSETT trained manager will be the only individual dispensing liquor at the venue. He stated that bartenders will also be onsite. He stated they will comply with local and state liquor laws. He stated that they will not serve alcohol for more than four hours. He stated that they will request identification and make sure that nobody gets intoxicated.

Mr. Bambra stated that after the event ends all liquor will be returned to the Shikara site in a secure and safe manner.

Chairman Johnson asked Mr. Bambra if they have not done catering in the past and only host events at the Shikara facility. Mr. Bambra replied that they have catered events outside of Shikara, but with no alcohol. He stated that they have been losing catering business because they do not provide liquor which is why he is now requesting the catering license.

Chairman Johnson asked for questions from the Commission.

Mr. Mehta asked if this will be at other venues. Mr. Bambra replied that they can do events in other communities. Ms. Kuchynka added that Lakes at Lacey will be another particular location they are seeking the license for.

Mr. Shah asked Mr. Bambra if their main venue is Shikara. Mr. Bambra replied yes.

Mr. Shah asked how long they have held the license. Mr. Bambra replied that the family has operated the location for the past 20 years when it opened in 2002.

Mr. Bambra stated that he has held the license for the past few years.

Mr. Fenton had no questions.

Ms. Rutledge asked how long they have been catering. Mr. Bambra replied 7-8 years. He stated that they have their own secure trucks and BASSETT trained staff, however, have not served liquor.

Ms. Rutledge asked why they are pursuing the license now. Mr. Bambra replied that customers back off when they find out that they do not serve alcohol with their catered events.

Ms. Saucedo had no questions.

Ms. Kastory referred to the employee handbook and their policy on adults sharing drinks with minors. She was pleased that that was included in the policy.

Chairman Johnson stated that the Liquor Manager application stated that the individual had 8 months of experience. Ms. Kuchynka stated that there was a change in ownership. She stated that the business was run for 20 years and noted that a new corporation took over the ownership in the past 8 months. Mr. Bambra replied that an uncle used to run the business.

Chairman Johnson asked how the liquor policy will change on-site versus banquets off-site. Mr. Bambra replied that there are separate handbooks that say on-site versus off-site. He stated the off-site manager will be monitoring and supporting staff to serve alcohol off-site. He stated that all liquor laws will be satisfied and enforced along with State law.

Chairman Johnson stated that the handbooks states they will have quarterly training. He suggested that reinforcement of the policies be discussed at each event ahead of providing the services. Mr. Bambra agreed.

Chairman Johnson asked if staff had any comments concerning the application. Ms. Kuchynka stated that factors affecting the finding or recommendation from this evenings meeting include receipt of the annual fee, insurance and satisfactory background checks.

Chairman Johnson asked for comments from the public. There were none.

Hearing the testimony given in this case, Chairman Johnson asked for a recommendation from the Commission concerning its finding of “qualified” or “not qualified” with respect to their request for a Class K-1 liquor license.

MR. FENTON MOVED TO FIND ASHYANA BANQUETS, LLC D/B/A SHIKARA CATERING QUALIFIED FOR A CLASS "K-1", FULL ALCOHOL CATERING LIQUOR LICENSE. MS. RUTLEDGE SECONDED.

Aye: Mr. Fenton, Ms. Rutledge, Ms. Kastory, Mr. Mehta, Ms. Saucedo, Mr. Shah, Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

Asher Event Services

Chairman Johnson stated that the next order of business was an application from Asher Event Services, LLC d/b/a Asher Event Services. He stated that the applicant is seeking a Class “K-1”, full alcohol catering liquor license.

Chairman Johnson asked that any individual(s) representing the applicant step forward and be seated. He asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Andrew Asher was sworn in by the court reporter. Mr. Asher introduced himself as the General Manager of Asher Event Services.

Chairman Johnson asked him to explain the catering license request.

Mr. Asher stated that they are seeking a K-1 catering license to do business with JLL Property Management for Lakes at Lacey. He stated that they are a preferred vendor with JLL in Chicago. He stated that they would like to be on the preferred catering list for Lake at Lacey or anyone in the Village of Downers Grove.

Chairman Johnson asked for questions from the Commission.

Ms. Rutledge had no questions.

Ms. Saucedo had no questions.

Ms. Kastory stated that they have a disciplinary policy for their staff for not carding. Mr. Asher stated that staff is to card anyone under the age of 30.

Mr. Fenton asked how long they have been catering. Mr. Asher replied that they have been in operation since 2019. He stated that they have an Elk Grove Village license, State of Illinois and City of Chicago catering license.

Mr. Fenton asked how much staff will be employed. Mr. Asher replied that it will depend on the size of the event. He stated that there is one bartender for every 50-60 guests along with servers and an event coordinator.

Mr. Fenton asked if all will be BASSET certified. Mr. Asher replied yes.

Mr. Shah had no questions.

Mr. Mehta had no questions.

Chairman Johnson noted that the policy handbook states servers as well as bartenders are over 21 and licensed respectively with a food handler or BASSETT certification. Mr. Asher confirmed.

Chairman Johnson asked how often policy expectations are shared with staff. Mr. Asher replied every staff meeting.

Chairman Johnson asked if staff had any comments concerning the application. Ms. Kuchynka stated that factors affecting the finding or recommendation from this evenings meeting include receipt of the annual fee, insurance and satisfactory background checks.

Chairman Johnson asked for comments from the public. There were none.

Hearing the testimony given in this case, Chairman Johnson asked for a recommendation from the Commission concerning its finding of "qualified" or "not qualified" with respect to their request for a Class K-1 liquor license.

MS. RUTLEDGE MOVED TO FIND ASHER EVENT SERVICES, LLC D/B/A ASHER EVENT SERVICES QUALIFIED FOR A CLASS "K-1", FULL ALCOHOL CATERING LIQUOR LICENSE. MS. KASTORY SECONDED.

Aye: Ms. Rutledge, Ms. Kastory, Mr. Fenton, Mr. Mehta, Ms. Saucedo, Mr. Shah, Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

Prestige Liquors – 739 Ogden

Chairman Johnson stated that the next order of business was an application from Yogiraj 1892, LLC d/b/a Prestige Liquors located at 739 Ogden Avenue. He stated that the applicant is seeking a Class “P-1”, full alcohol, off premise consumption liquor license.

Chairman Johnson asked that any individual(s) representing the applicant step forward and be seated. He asked that any individual(s) giving testimony, state and spell their name for the record, indicate their affiliation with the establishment and be sworn in by the court reporter.

Mr. Mihir Patel and Mr. Dipam Patel were sworn in by the court reporter. They introduced themselves as the owners of Prestige Liquors.

Chairman Johnson asked them to explain their license request.

Mihir Patel stated that they were seeking a packaged alcohol liquor license. Dipam Patel stated that they are seeking a licenses due to a change in ownership.

Ms. Rutledge stated that she reviewed the manual. She stated in addition to quarterly meetings, employees must sign a daily liquor log and a weekly acknowledgement. She asked them to explain the process. Dipam stated that they want to ensure that the employees read the manual and up to date weekly with their policy.

Ms. Rutledge asked about the daily log. Dipam stated that will state the day they are there and that they have a valid BASSETT certification for the day they are working.

Ms. Rutledge stated that they have a policy on confiscating fake id’s. She asked if they have ever had to do that. Dipam replied that they have not encountered a fake id yet. He added that they use a POC scanning system to check the identification.

Ms. Saucedo had no questions.

Ms. Kastory had no questions.

Mr. Mehta asked them to elaborate on their experience. Mihir Patel stated that he has owned Papa’s Liquor Store in Palatine for the past 10 years. He stated that he has no violations.

Mr. Mehta asked Mihir if he was working at that store. Mihir replied yes.

Mr. Mehta asked who owned the JT Liquor Store in Schaumburg. Mihir replied one of his other partners has operated the store for the past 5 years. He stated that that store has had no violations.

Mr. Mehta asked Mihir who will be running the Downers Grove location. Mihir replied that he will work in the morning along with two other employees.

Mr. Mehta asked if he is keeping the existing employees. Mihir replied yes.

Mr. Mehta noted the importance of employees knowing the policies and communicate the importance of them. Mihir stated that the employees at the store have been working there for five years and are knowledgeable.

Mr. Shah asked about the POS system and how it will allow sales to go through. Mihir stated that the POS system will ask for the id.

Mr. Shah stated that other organizations have a POS system, however, employees override the system by entering in their own birthdates. He encouraged them to be mindful and that employees do not override the system.

Mr. Fenton asked if every id will be run through the scanner. Dipam replied every id will be run through. He noted once they get into the business they will get to know the regulars. He stated it is their policy to card anyone who appears under the age of 40.

Chairman Johnson asked how many employees they have. Mihir replied two.

Chairman Johnson asked if two employees are in the store at all times. Mihir replied yes.

Chairman Johnson asked the employee ages. Mihir replied 42 and 35.

Chairman Johnson asked what age they will require employees. Dipam replied at least 21.

Chairman Johnson asked if staff had any comments concerning the application. Ms. Kuchynka stated that factors affecting the finding or recommendation from this evening's meeting include receipt of the insurance, annual fee, satisfactory background checks and employee certifications and updated Certificate of Occupancy.

Chairman Johnson asked for comments from the public. There were none.

Hearing the testimony given in this case, Chairman Johnson asked for a recommendation from the Commission concerning its finding of "qualified" or "not qualified" with respect to their request for a Class P-1 liquor license.

MR. MEHTA MOVED TO FIND YOGIRAJ 1892, LLC D/B/A PRESTIGE LIQUORS LOCATED AT 739 OGDEN AVENUE QUALIFIED FOR A CLASS "P-1", FULL ALCOHOL OFF-PREMISE LIQUOR LICENSE. MS. RUTLEDGE SECONDED.

Aye: Mr. Mehta, Ms. Rutledge, Mr. Fenton, Ms. Kastory, Ms. Saucedo, Mr. Shah, Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

V. DISCIPLINARY HEARING FOR ALLEGED VIOLATIONS

Chairman Johnson made the following statements:

"The next order of business is to conduct a disciplinary hearing for alleged violations."

"Section 3-40 of the Downers Grove Municipal Code provides that the Local Liquor Commissioner may revoke or suspend any license issued if the Commissioner determines that the licensee has violated any of the provisions of this chapter or any State law pertaining to the sale of alcohol. Both under the Section cited above, and under Chapter 235, Section 5/7-5, Illinois Compiled Statutes, the Local Liquor Commissioner is required to hold a public hearing after notice to the licensee, in which the licensee is afforded an opportunity to appear and defend. Pursuant to Section 3-5 of the Downers Grove Municipal Code, this hearing is being conducted by the Local Liquor Commission at the request of the Local Liquor Commissioner."

"The Commissioner has the power to temporarily suspend a license without a hearing if there is reason to

believe that continued operation of the licensed business would immediately threaten the welfare of this community. Such was not done in these cases. The licensees may be represented by counsel, although he need not be for the purposes of this hearing."

Chairman Johnson asked if there are signed stipulation in these cases. Attorney Rissman replied yes.

"In view of the stipulations, the order of the hearing will be substantially as follows:

- A. Prosecution will read the signed stipulation into the record with the opportunity for the licensee to register its concurrence or non-concurrence for the record.
- B. Prosecution may present any additional evidence in this case with the right of the licensee to cross-examine.
- C. Licensee may present any defense or mitigating evidence with right of the prosecution to cross-examine.
- D. Summary of case by prosecution and defense."

"The prosecution should establish that timely notice of this hearing has been provided to the licensee."

"Witnesses shall be sworn."

"Strict rules of evidence will not need to be adhered to although the Commission expects to exercise control over the hearing to ensure that irrelevant or repetitive testimony does not unduly prolong the hearing."

"A court reporter is present and will take the proceedings verbatim. Staff is also present for the purpose of summarizing the proceedings."

"The Commission will submit the findings and recommendations to the Local Liquor Commissioner regarding the existence and nature of any violation, if any."

"Upon receipt of the recommendation of the Commission, the Commissioner will render a decision and the licensees will be notified in writing."

Cooper's Hawk – 1801 Butterfield Road

Chairman Johnson stated that the next order of business was to conduct a disciplinary hearing for Cooper's Hawk Downers Grove, LLC d/b/a Cooper's Hawk Winery & Restaurant located at 1801 Butterfield Road. He stated that the licensee has been charged with a violation of Section 3.25 of the Downers Grove Liquor Control Ordinance.

Chairman Johnson asked if there are any individuals in the audience who will represent the licensee, please step forward and be seated. He asked that any individual giving testimony be sworn in by the Court Reporter and requested that they state and spell their name for the record and indicate their affiliation with the establishment.

Mr. Bryan Whitford and Mr. Edward Pederson were sworn in by the court reporter. Mr. Whitford introduced himself as the Vice President of Operations. Mr. Pederson introduced himself as the General Manager for Cooper's Hawk

Chairman Johnson asked the prosecuting attorney to present his case.

Mr. Rissman stated that the parties to this hearing before the Liquor Commission of the Village of Downers Grove by and through their attorneys, if any, hereby stipulate as follows:

1. Cooper's Hawk Downers Grove, LLC d/b/a Cooper's Hawk Winery & Restaurant, 1801 Butterfield Road, Downers Grove, Illinois, is the holder of a Class R-3/O Liquor License #51, issued by the Village of Downers Grove. That said Licensee has held a liquor license for this location from the Village of Downers Grove since September 1, 2019.

2. That notice of this hearing was served upon the Licensee by certified mail to its registered agent and by personal delivery to the manager of the licensed premises. A copy of certificates of service are attached hereto as Exhibit 1.

3. That at approximately 6:46 p.m. on Wednesday, January 31, 2024, Downers Grove Police Officer Mason observed I.G., a special agent of the Downers Grove Police Department under the age of twenty-one (21), whose date of birth is July 16, 2006 (making her 17 years old), enter Cooper's Hawk Winery & Restaurant located at 1801 Butterfield Road, Downers Grove.

4. That the special agent approached the wine shelves, selected a Sangria Red bottle of wine and proceeded to the checkout area.

5. That Joanne Campbell, whose date of birth is October 9, 1968 was working as a cashier for Cooper's Hawk Downers Grove, LLC d/b/a Cooper's Hawk Winery & Restaurant when the special agent approached the checkout counter.

6. That Joanne Campbell proceeded to scan the bottle of wine and then asked the special agent for identification.

7. That the special agent produced her valid Illinois driver's license indicating her date of birth as 07-16-06, and reading "Under 21 until 07-16-27" on the face of the license.

8. That Joanne Campbell viewed the special agent's driver's license and then returned the driver's license to the special agent.

9. That Joanne Campbell continued the sale charging the special agent \$18.60 for the bottle of wine.

10. That Joanne Campbell, returned change, a receipt and the bottle of wine to the special agent.

11. That Officer Mason, who witnessed the events in the foregoing paragraphs, identified himself to Joanne Campbell and advised that he witnessed the delivery of an alcoholic beverage to a minor.

12. That Joanne Campbell was issued a Village ordinance administrative citation for delivering alcohol to a minor in violation of Section 3-25(a) of the Downers Grove Municipal Code.

13. That Officer Mason then spoke with a manager, explained the violation and advised that notice of further action would be forthcoming from the Downers Grove Liquor Commission.

Mr. Rissman asked that the signed stipulation be entered into the record as Village's Exhibit #1. Chairman Johnson accepted the signed stipulation as Village Exhibit #1.

Chairman Johnson asked the licensee to present its case.

Mr. Whitford stated that Cooper's Hawk was founded in Illinois in 2015 with their first restaurant in Orland Park. He stated Cooper's Hawk has been a licensee since 2019. He noted that their national

headquarters, which employs 250 team members, is housed at 3500 Lacey in Downers Grove. He stated that they deeply regret the incident and stated that it does not reflect their values, principles, policies or practices. He added that they care about the community and their guests.

Mr. Whitford stated that they serve 3,500 guests at the Downers Grove location every week, prior to this date, without incident.

Mr. Whitford stated that they require BASSETT certification. He stated that in addition to the BASSETT certification they require employees to participate in their internal responsible alcohol training program which covers seller and server responsibility, criminal liability, dram shop, carding practices and guest cut-off situations. He stated that training must be completed within 30 days of hire and they must be re-certified with BASSETT every three years. He stated that they have id checking stations in the training room, bar and point of sale devices.

Mr. Whitford stated that employees who fail to achieve standards receive disciplinary action ranging from written warnings to termination.

Mr. Whitford stated that Joanne Campbell was immediately suspended for two days and issued a final written warning for the compliance test failure. He stated that the final written warning highlighted the seriousness of the violation and expectations going forward, including required carding practices and mandatory re-training. He stated any further violation of policy will result in her immediate termination.

Mr. Whitford stated that since the violation internal training occurs pre-shift every day with focus on acceptable forms of identification and carding procedures. He stated that a manager must be contacted every time a vertical id is presented.

Mr. Whitford stated that they have recertified every team member and manager with the Serve-Safe training program. He stated that since the violation, they have updated their corporate-wide training program and shared the training nationwide.

Mr. Whitford apologized for the incident.

Chairman Johnson asked for questions from the Commission.

Mr. Mehta asked Mr. Whitford if Joanne gave an excuse for the incident. Mr. Whitford replied that Joanne indicated it was a very busy night, she looked at the identification and made a mistake. He stated that she is a great team member, has been with them since 2019 and had no previous incidents. He stated that she was deeply regretful for the situation.

Mr. Mehta stated he was surprised that this occurred during a retail purchase. He asked if employees have an incentive for retail sales. Mr. Whitford replied no.

Mr. Mehta was surprised that this happened, especially the agent being a 17 year old and the id was vertical. Mr. Whitford agreed. He stated that is also why they decided to reinstitute training company wide and re-certify everyone in the restaurant.

Mr. Mehta stated that they have a lot of structure and policies. He stated that they should use this as an example as a learning tool for other employees.

Mr. Shah asked Mr. Whitford to explain the disciplinary process and how Joanne had no previous problems but received a final warning. Mr. Whitford stated that in their team member disciplinary action, any hourly team member who serves a minor involved in a non-governmental sting is immediate termination, serving alcohol to an intoxicated guest is a final written warning and any violation from a governmental entity or law enforcement first offense is a final warning with second offense in a 12-month period being immediate termination. He stated that manager's first offense is written warning, second offense front of house managers would need Serve-Safe recertification and third offense would be termination.

Mr. Shah stated that some larger corporations have third party agencies and asked if they utilize those internal testing services. Mr. Whitlock replied no.

Mr. Shah asked if there was any other disciplinary action taken against them. Mr. Whitlock replied not to his knowledge.

Mr. Fenton stated that they have taken the matter very seriously. He felt that they have done a good job in response to the violation. He stated that they should consider implementing a scanning software.

Ms. Kastory stated that Joanne received mandatory re-training and asked what that training consisted of. Mr. Whitlock stated that she received the same training as all other team members, or full BASSETT recertification along with internal responsible alcohol training.

Ms. Kastory asked if Joanne received the re-training after returning from suspension. Mr. Whitlock replied yes. He stated that she had to complete the re-training before returning back to work.

Ms. Saucedo had no questions. She stated it might be a good idea for them to hire a third party independent testing agency to monitor the establishments. Mr. Whitlock agreed.

Ms. Rutledge stated that Joanne mentioned that it was busy on a Wednesday evening at 6:45 p.m. Mr. Whitlock replied that the tasting room is generally busy every night of the week.

Ms. Rutledge asked how are they responding to and addressing the issue of them being busy. She stated that retraining has been done but wondered how they can support their team members when it is busy. Mr. Whitlock replied that making certain guests are of age is a priority and staff members cannot fail to take time in checking identification of those appearing under the age of 40.

Ms. Rutledge stated that the company is taking the matter seriously. She understood that there was new training rolled out nationally. She asked if this was the first incident of this nature for the organization. Mr. Whitlock replied that it was to his knowledge.

Ms. Rutledge hopes that they address the operational issues that led to the incident.

Chairman Johnson asked Mr. Pederson if he was the site manager. Mr. Pederson replied he is the

general manager.

Chairman Johnson asked Mr. Pederson how often they review the alcohol service policy with staff prior to the incident. Mr. Pederson replied all servers are required to pass the BASSETT exam. He stated that they speak about alcohol policy during the AM pre-shift and PM pre-shift meetings.

Chairman Johnson asked about the company wide re-training. He asked if that occurred in reaction of this incident. Mr. Whitlock replied yes.

Chairman Johnson asked Attorney Rissman to summarize.

Attorney Rissman stated that Cooper's Hawk Downers Grove, LLC d/b/a Cooper's Hawk Winery & Restaurant located at 1801 Butterfield Road has stipulated to facts that prove that a violation of Section 3.25(a) of the Downers Grove Liquor Control Ordinance, which prohibits the sale of alcohol to a minor, occurred on January 31, 2024. He recommended that the licensee be found guilty of the violation.

Chairman Johnson asked if there were any final comments by the defense.

Mr. Whitlock stated that they do annual re-compliance training for all team members in a formal manner.

Chairman Johnson upon hearing the evidence presented in this case, requested a motion as to whether the licensee be found guilty or not guilty of a violation of Section 3.25 of the Downers Grove Municipal Code.

MR. MEHTA MOVED TO FIND COOPER'S HAWK DOWNERS GROVE, LLC D/B/A COOPER'S HAWK WINERY & RESTAURANT LOCATED AT 1801 BUTTERFIELD ROAD, GUILTY OF A VIOLATION OF SECTION 3.25 OF THE DOWNERS GROVE LIQUOR CONTROL ORDINANCE. MS. KASTORY SECONDED.

Aye: Mr. Mehta, Ms. Kastory, Mr. Fenton, Ms. Rutledge, Ms. Saucedo, Mr. Shah, Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

Casa Margarita – 1341 Butterfield Road

Chairman Johnson stated that the next order of business was to conduct a disciplinary hearing for Margarita Lime, Inc. d/b/a Casa Margarita located at 1341 Butterfield Road. The licensee has been charged with a violation of Section 3.25 and Section 3.33.3 of the Downers Grove Liquor Control Ordinance.

Chairman Johnson asked if there are any individuals in the audience who will represent the licensee, please step forward and be seated. He asked that any individual giving testimony be sworn in by the Court Reporter and requested that they state and spell their name for the record and indicate their affiliation with the establishment.

Mr. Chase Lotfi was sworn in by the court reporter.

Chairman Johnson asked the prosecuting attorney to present his case.

Mr. Rissman stated that the parties to this hearing before the Liquor Commission of the Village of Downers Grove by and through their attorneys, if any, hereby stipulate as follows:

1. Margarita Lime, Inc. d/b/a Casa Margarita, 1341 Butterfield Road, Downers Grove, Illinois, is the holder of a Class R-1/O Liquor License #341, issued by the Village of Downers Grove. That said Licensee has held a liquor license for this location from the Village of Downers Grove since September 19, 2018.

2. That notice of this hearing was served upon the Licensee by certified mail to its registered agent and by personal delivery to the manager of the licensed premises. A copy of certificates of service are attached hereto as Exhibit 1.

3. That at approximately 7:06 p.m. on Wednesday, January 31, 2024, Downers Grove Police Officer Mason observed I.G., a special agent of the Downers Grove Police Department under the age of twenty-one (21), whose date of birth is July 16, 2006 (making her 17 years old), enter Casa Margarita located at 1341 Butterfield Road, Downers Grove.

4. That the special agent approached the bar area and sat at a barstool in the restaurant and a waiter employed by Margarita Lime Inc. d/b/a Casa Margarita, Javier A. Melo Gil, asked her for her order.

5. That Officers Mason observed the special agent order a beer.

6. That Javier A. Melo Gil, whose date of birth is April 15, 1968, then asked the special agent for identification.

7. That the special agent produced her valid Illinois driver's license indicating her date of birth as 07-16-06, and reading "Under 21 until 07-16-27" on the face of the license.

8. That Javier A. Melo Gil viewed the special agent's driver's license and then returned the driver's license to the special agent.

9. That Javier A. Melo Gil then served the special agent a glass of draft Corona beer charging her \$5.46 for the beer.

10. That Officer Mason, who witnessed the events in the foregoing paragraphs, identified himself and advised Javier A. Melo Gil that he witnessed the delivery of an alcoholic beverage to a minor.

11. That Javier A. Melo Gil was issued a Village ordinance administrative citation for delivering alcohol to a minor in violation of Section 3-25(a) of the Downers Grove Municipal Code.

12. That Officer Mason also made contact with a manager and advised that notice of further action would be forthcoming from the Downers Grove Liquor Commission.

13. That Javier A. Melo Gil at the time of the incident did not hold Proof of Educational Training Compliance in violation of Section 3.33.3 (c) of the Downers Grove Municipal Code.

Mr. Rissman asked that the signed stipulation be entered into the record as Village's Exhibit #1. Chairman Johnson accepted the signed stipulation as Village Exhibit #1.

Chairman Johnson asked the licensee to present its case.

Mr. Lotfi stated that they have operated in Downers Grove since 2018. He stated that he did not dispute what happened and takes it very seriously. He stated that they have passed other tests in March of 2019 and October of 2022.

Mr. Lotfi stated that he immediately retrained staff after becoming aware of the violation. He stated that the employee was immediately suspended on the night of the violation. He stated that following the suspension, he felt it was in his best interest to let the employee go.

Mr. Lotfi stated he brought along all of his employees BASSETT certifications. He stated that employees sign a statement that they card anyone who appears under 40 years old.

Mr. Lotfi stated that they have a new protocol for carding after the incident. He stated that they will no longer accept any vertical or expired id's in the hopes to ensure this will never happen again.

Chairman asked for questions from the Commission.

Mr. Fenton stated that this was the third control buy and asked whether Casa Margarita had passed the first two. Mr. Lotfi stated yes.

Mr. Fenton stated that the stipulation read that Javier did not have proof of educational compliance. He asked Mr. Lotfi if at the time of the violation if he was BASSETT training employees at hire. Mr. Lotfi stated that all employees receive his guide to responsible alcohol serving. Mr. Lotfi stated that Javier was a new employee who started on January 22nd and did not have his BASSETT at the time of the incident.

Mr. Shah stated that Javier started on the 22nd and was involved in a violation on the 31st. Mr. Lotfi confirmed.

Mr. Shah asked why Javier was allowed to work the bar area. Mr. Lotfi replied that Javier was not allowed to be in the bar. He stated that his excuse was that they were busy and that he was trying to help the manager at the time of the incident.

Mr. Shah asked what time of the evening was the violation. Mr. Lotfi replied around 7 p.m.

Mr. Shah asked if there was another certified bartender on site. Mr. Lotfi replied yes.

Mr. Shah noted that Javier had been suspended first then terminated. Mr. Lotfi replied yes. He stated that he did not want to take any second chances.

Mr. Shah asked what his policy is regarding violations. Mr. Lotfi replied termination. He stated that he has never had this happen before.

Mr. Shah asked Mr. Lotfi if he has any other locations. Mr. Lotfi replied five.

Mr. Shah asked Mr. Lotfi if he oversees those operations. Mr. Lotfi replied yes.

Mr. Shah asked Mr. Lotfi if he had issues at any of the other locations. Mr. Lotfi replied long ago at another location.

Mr. Shah stated that alcohol is a very large portion and important to his business. He suggested that they have regular employee meetings about carding and policy. He noted that Illinois makes it easy to distinguish those under 21 with the vertical license.

Mr. Lotfi stated that they have added "We Card Hard" posters from the IL Liquor Control Commission displayed at their sites.

Ms. Kastory had no questions.

Ms. Saucedo asked if Javier planned to get certified and if a manager ever authorized him to go behind the bar. Mr. Lotfi stated that he did not have BASSETT but read through the restaurant's alcohol policy. He stated that Javier had no authorization to be behind the bar.

Mr. Mehta stated that Javier went behind the bar to help out the manager. Mr. Lotfi replied yes,

Mr. Mehta asked what kind of manager would allow someone behind the bar without a certification. Mr. Lotfi replied that they got busy all at once. He stated that he checked the cameras and noticed that everyone came in at the same time and noted that Javier was trying to help. He stated that Javier did card the agent and made a mistake.

Mr. Mehta felt that this was one of the occasions where the incident was just as much fault of the management as the employee's fault. Mr. Lotfi replied that manager is no longer employed either.

Mr. Lotfi stated that they have been running a restaurant for almost 30 years.

Mr. Mehta stated that they cannot monitor everything all the time but they need to reiterate the rules and realize how serious the incident is.

Ms. Rutledge stated that the accountability of the manager with a new employee is at issue. She stated that managers should understand that they are responsible to be sure staff is following procedure.

Ms. Rutledge stated that they are going to get busy. She stated that they must think about how they are training staff during busy times and remind them not to miss things and make errors that lead to violations.

Ms. Rutledge encouraged Mr. Lotfi to do his best to oversee his locations and hold the leadership accountable and make sure everyone is trained.

Chairman Johnson stated that it is refreshing to hear that the employee and manager are no longer there. He hopes that they land on their feet, but Mr. Lotfi needs to be successful all the same. He stated that hastiness has landed Mr. Lotfi in an unfortunate circumstance.

Chairman Johnson asked Attorney Rissman to summarize.

Attorney Rissman stated that Margarita Lime, Inc. d/b/a Casa Margarita located at 1341 Butterfield Road has stipulated to facts that prove a violation of Section 3.25(a) of the Liquor Control Ordinance, which prohibits the sale of alcohol to a minor occurred on January 31, 2023. He stated that they have also stipulated to facts that prove a violation of Section 3.33.3(c) of the Liquor Control Ordinance which requires proof of educational compliance occurred. He recommended that the licensee be found guilty of these two violations.

Chairman Johnson asked if there were any final comments by the defense.

Mr. Loft preferred a fine in lieu of a suspension.

Chairman Johnson upon hearing the evidence presented in this case, requested a motion as to whether the licensee be found guilty or not guilty of a violation of Section 3.25 of the Downers Grove Municipal Code.

MR. FENTON MOVED TO FIND MARGARITA LIME, INC. D/B/A CASA MARGARITA LOCATED AT 1341 BUTTERFIELD ROAD, GUILTY OF A VIOLATION OF SECTION 3.25 OF THE DOWNERS GROVE LIQUOR CONTROL ORDINANCE. MS. RUTLEDGE SECONDED.

Aye: Mr. Fenton, Ms. Rutledge, Ms. Kastory, Mr. Mehta, Ms. Saucedo, Mr. Shah, Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

Chairman Johnson upon hearing the evidence presented in this case, requested a motion as to whether the licensee be found guilty or not guilty of a violation of Section 3.33.3 of the Downers Grove Municipal Code.

MR. FENTON MOVED TO FIND MARGARITA LIME, INC. D/B/A CASA MARGARITA LOCATED AT 1341 BUTTERFIELD ROAD, GUILTY OF A VIOLATION OF SECTION 3.33.3 OF THE DOWNERS GROVE LIQUOR CONTROL ORDINANCE. MS. RUTLEDGE SECONDED.

Aye: Mr. Fenton, Ms. Rutledge, Ms. Kastory, Mr. Mehta, Ms. Saucedo, Mr. Shah
Chairman Johnson

Nay: None

Abstain: None

MOTION CARRIED: 7:0:0

VI. NEW BUSINESS

Chairman Johnson asked if there was any discussion, update from staff or comments from the Commission regarding any new business.

Ms. Kuchynka stated that there will be a May 2nd Liquor Commission meeting. Mr. Fenton, Ms. Kastory and Ms. Rutledge stated that they were unable to attend.

VII. OLD BUSINESS

Chairman Johnson asked if there was any discussion, update from staff or comments from the Commission regarding any old business.

Ms. Kuchynka referred to the month end report for March. She stated that the Mayor has indicated his intent to issue licenses to both Mandarin House and My Chef Catering.

Ms. Kuchynka advised that she provided the Mayor's Findings and Order concerning the Powmaro's and Downers Grove BP violation hearings.

VIII. COMMENTS FROM THE PUBLIC

There were none. No members of the public were present for comment.

IX. ADJOURNMENT

Concluding business for the evening, Chairman Johnson called for a motion to adjourn. Mr. Mehta moved to adjourn the April 4, 2024 meeting. The meeting was adjourned by acclamation at 7:40 p.m.



VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
MAY 2, 2024 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: Food For Thought Catering Professionals, Ltd. D/B/A: Food For Thought Catering Professionals Address: 7001 N. Ridgeway Avenue	Application for Class K-1 liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST

The applicant is requesting a Class K-1 liquor license to offer catering services in the Village of Downers Grove. Corporate offices for Food For Thought Catering Professionals are located at 7001 N. Ridgeway Avenue, Lincolnwood, IL.

NOTICE

The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): Nancy Sharp, President/Secretary

Stockholder(s): Food For Thought Enterprises, Inc. - 100%

Manager: Mr. Leo Yedor

Licensee: Food For Thought Catering Professionals, Ltd. d/b/a Food For Thought Catering Professionals
7001 N. Ridgeway Avenue
Lincolnwood, IL 60712

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (N/A square feet)

ANALYSIS

Submittals

This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Food and Beverage Packages
3. Insurance
4. Liquor Handling Manual

Project Description

The applicant is requesting a Class K-1 liquor license for the operation of catering services within the Village of Downers Grove.

Compliance with the liquor ordinance

The establishment is defined as:

Catering Business. A business which provides and serves alcoholic liquor at locations not owned or leased by the catering business for consumption at such location.

License conditions

"K-1" Catering licenses shall authorize the sale of alcoholic liquor in connection with the operation of an off-site catering business as defined herein that serves alcoholic liquor in connection with the catering of foods for private functions and for consumption only on the premises where the food is catered. The sale of alcoholic liquor shall be incidental to the food service and if the catered event does not qualify as a private function, a special event license shall also be required for the location of the catered event. No cash bar shall be permitted. No alcoholic liquor shall be served at a single location for more than eight (8) consecutive hours. A licensee shall submit a report to the Village within thirty (30) days following each July 1 and January 1 setting forth the location of each event the licensee has catered within the Village and the number of hours for which liquor and food were served at such events during the six (6) months prior. In addition, such report shall describe any planned events currently scheduled by the licensee.

Factors Affecting Finding or Recommendation

Annual fee, satisfactory background checks.

Recommendation

Based upon testimony presented at the May 2, 2024 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class K-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.



downers.us

April 24, 2024

Village Hall
801 Burlington Ave.
Downers Grove, IL
60515-4782
630.434.5500

Fire Department Administration
5420 Main St.
Downers Grove, IL
60515-4834
630.434.5980

Police Department
825 Burlington Ave.
Downers Grove, IL
60515-4783
630.434.5600

Public Works
5101 Walnut Ave.
Downers Grove, IL
60515-4046
630.434.5460

Ms. Emily Agustin - Seigel Moses
Food For Thought Catering Professionals, Ltd.
7001 N. Ridgeway Avenue
Lincolnwood, IL 60712

Via Email
emily@smlaw.org

*RE: Application for Class K-1 Liquor License
Food For Thought Catering Professionals
7001 N. Ridgeway Avenue, Lincolnwood, IL 60712*

Dear Emily:

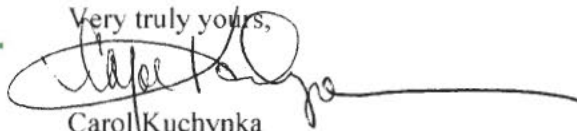
The Liquor Commission of the Village of Downers Grove will meet on Thursday, May 2, 2024, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you or a representative of Food For Thought Catering to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your floor plan and training procedures as they relate to the sale of alcoholic beverages.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,



Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE

cc: lsarnik@fftchicago.com

a:\Food for Thought\app-lrg.nts



VILLAGE OF DOWNERS GROVE, ILLINOIS

APPLICATION FOR LIQUOR LICENSE

Date: 7/17/2024

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class K1 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant:

Name: Food For Thought Catering Professionals, Ltd. Phone: (847) 996-9221

Address: 7001 N. Ridgeway Avenue, Lincolnwood, IL 60712

1.2 Status:

- Individual(s) or Sole Proprietorship
- Corporation
- Limited Liability Corporation
- Partnership
- Club
- Other (explain) _____

1.3 Liquor Manager:

Name: Leo Yedor Phone: [REDACTED]

Address: [REDACTED]

Driver's License No. [REDACTED] Social Sec. No. [REDACTED]

Date of Birth [REDACTED] 1964 Place of Birth [REDACTED]

2. PREMISES

Doing Business As Food For Thought Catering Professionals Phone: (847) 996-9221

Address: varies

2.2 Does Applicant beneficially own the premises for which a license is sought? Yes No

a. If yes, Applicant must attach proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? Yes No - If yes:

- i. A copy of lease must be attached; and,
- ii. Identify the owner or rental agent for the property:

Name: _____ Phone: _____

Address: N/A

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. Yes No

2.4 State the anticipated date of occupancy. Upon license issuance.

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

- 3.1 Applicant was incorporated under the laws of the State of IL on the 18th day of February, A.D., 1997.
- 3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes No
- 3.3 **Registered Agent:**
Name: Keith H. Berk Phone: (312) 606-3200
Address: 500 W. Madison, Suite 3700, Chicago, IL 60661
- 3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

- 4.1 Applicant was formed under the laws of the State of _____ on the _____ day of _____, A.D., ____.
- 4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_
- 4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___
- 4.4 Registered Agent: Not Applicable ____
Name: _____ Phone: _____
Address: _____
- 4.5 **General Partner:** Not Applicable ____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)
Name: _____ Phone: _____
Address: _____
- 4.6 **Managing Partner:** Not Applicable ____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)
Name: _____ Phone: _____
Address: _____
- 4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP *Skip to Section 6.*

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

d. Additional explanatory information, if desired: _____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

d. Additional explanatory information, if desired: _____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

d. Additional explanatory information, if desired: _____

6.4 Is Applicant the beneficial owner of the business to be operated?

Yes No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

No

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

Yes

a. Jurisdiction revoking or suspending license: _____

b. Date of revocation or suspension: _____

c. Reason given by revoking jurisdiction for revocation or suspension: _____

d. Additional explanatory information, if desired: _____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? Yes No If yes, provide details:

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? Yes No If yes, provide details:

6.8 Is applicant a citizen of the United States?

Yes No Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

Yes No Not Applicable - Applicant is a corporation or partnership

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

- ✓ DG LIQ-FORM 1/Liquor Manager
- ✓ DG LIQ-FORM 2/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
- N/A DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
- ✓ DG LIQ-FORM 5/Declaration
- N/A DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
- ✓ DG LIQ-FORM 7/Certifications
- ✓ Articles of Incorporation (If applicable)
- N/A Proof of ownership of premises (i.e. title report)
- N/A Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)
- N/A Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.
- ✓ Employee liquor handling training manual
- ✓ Application fee
- ✓ Certificate of Insurance
- ✓ Menu (If applicable)
- N/A Reduced Menu -after regular menu hours (If applicable)

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

- A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.
- B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

Food For Thought Catering Professionals, Ltd.
Name of Corporation/Partnership/LLC/Sole Proprietorship

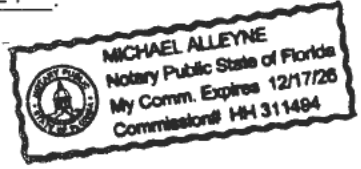
BY: Nancy E. Sharp
Print Name

Nancy E. Sharp
Sign Name

TITLE: President and Secretary

Subscribed and sworn to before me this 18th day of March, 2024.

Michael Alleyne
Notary Public





VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: Food For Thought Catering Professionals, Ltd.

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: Food For Thought Catering Professionals, Ltd.

By: Nancy E. Sharp

Corporate Title: President and Secretary

Date: 3/17/2024

Name: Food For Thought Enterprises, Inc.

Address: [Redacted]

Social Sec. # [Redacted] Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: 100%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)



VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: Food For Thought Catering Professionals, Ltd.

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: Food For Thought Catering Professionals, Ltd.

By: Nancy E. Sharp

Corporate Title: President and Secretary

Date: 3/17/2024

Name: Nancy E. Sharp

Address: [REDACTED]

Social Sec. # [REDACTED] Driver's License # [REDACTED] Date of Birth: [REDACTED]

Corporate Title: President and Secretary

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

Please see attached list.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Corporate Title: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Corporate Title: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

City of Chicago Licenses	Retail Food Est.	Liquor	Caterers Registration	Business Direct Acct. #	Liquor License Number
Food For Thought at the Adler, Ltd.	EXP. 10/15/2024	Issued 10/15/2022 EXP. 10/15/2024		201182	1000895
Food For Thought Catering Professionals, Ltd.			Issued 3/15/2024 EXP. 3/15/2026	243896	2575246
Catering CCGA	ACCT CLOSED	ACCT CLOSED	ACCT CLOSED		ACCT CLOSED
Lighthouse	EXP. 5/15/2024			426680	
FFT at Tempus LLC	EXP. 6/15/2025			458885	
FFT@CIC LLC PPA + Liquor		Issued 12/15/2023 EXP. 12/15/2025		394666	2364132
FFT@CIC LLC Outdoor Patio		EXP. 10/15/2024		394666	
SAIC X 3 locations				372018	
Maclean	EXP. 6/15/2024				
Columbus					
Campus					
FFT at SABW LLC	EXP. 4/15/2024	Issued 4/15/2022 EXP. 4/15/2024		299018	1675956
US Cellular FFT@8410 LLC	EXP. 1/15/2026			423670	
United FFT at ORD LLC					

Suburban Business Licenses	Town	Type	EXP	License Number
Prairie Café Crossings	Oakbrook	ACCT CLOSED 9/30/20		Paid 5/26/20
ACE	Oakbrook	ACCT CLOSED 9/19/23	4/30/2024	CLOSED 9/30/20
Bistro and Bistro After Dark	Westchester	Business	12/31/2023	Liquor License Cancelled
Starlight Café CORP 500	Deerfield	(Business 510 and 520) Lake County Health Permit	12/31/2023 12/31/2024	Liquor License Cancelled
Innovation Park	Libertyville	Lake County Health Permit	12/31/2024	
Food For Thought at Rosalind Franklin University, Ltd.	North Chicago	Local Business and Liquor Lake County Health Permit	4/30/2024 12/31/2024	Liquor License # 81 issued 5/1/2023
UL	Northbrook	Food Service Establishment	12/31/2023	New system. License due 3.30.2024
Food For Thought Catering Professionals, Ltd.	Lincolnwood	Local Business 7001 N. Ridgeway	4/30/2024	
Food For Thought Catering Professionals, Ltd.	Lincolnwood	Local Business 6955 N. Hamlin	4/30/2024	
Food For Thought Catering Professionals, Ltd.	Lincolnwood	Local Liquor 6955 N. Hamlin	4/30/2024	Liquor License # 205 Issued 5/1/2023
Schaumburg Corp Center	Schaumburg	Local Business	1/1/2025	
Schaumburg Corp Center	Schaumburg	Local Liquor		
United FFT at 1421 LLC	Arlington Heights	Local Business	12/31/2024	

State of IL Liquor Licenses	Issued	Liquor	Login and Password	Cancelled	License Number
Food For Thought at Rosalind Franklin University, Ltd.	5/1/2023	EXP. 4/30/2024	fffin - Fin9457a		1A 0098847
THK		ACCT CLOSED		ACCT Closed	
Westbrook		CANCELLED		CANCELLED	
FFT@500 LLC		CANCELLED		CANCELLED	
Food For Thought Café at the Adler, Ltd. Cosmic Café	10/1/2023	EXP. 9/30/2024			1A 0044917
Food For Thought Catering Professionals, Ltd.	7/1/2023	EXP. 6/30/24	ffcat - Cate9255		1B 0072660
Catering CCGA		ACCT CLOSED		ACCT Closed	
FFT@CIC LLC Mae District	12/1/2023	EXP. 11/30/2024			1A 1128741
FFT at SABW LLC	9/1/2023	EXP. 8/31/2024			1B 0074193
Schaumburg Corp Center					



**VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION**

1. **Name of Liquor License Applicant/Holder:** Food For Thought Catering Professionals, Ltd.
 Doing Business As: Food For Thought Catering Professionals
 Address: varies
 Email (corporate): lsarnik@fftchicago.com Email (site): _____
 Phone: (847) 996-9221 License Class: K1

2. **Main or Principal Business to be conducted by the Applicant:** Food and beverage catering
 wherein the following is devoted to the sale/service of:
 _____ (50 %) Food _____ (15 %) Alcohol
 _____ (5 %) Non-alcoholic beverages _____ (30 %) Other - List:
Other: staff, linen, rentals, etc.

3.

<i>HOURS</i>	<i>OPEN</i>	<i>CLOSE</i>
Monday	varies by event	varies by event
Tuesday	varies by event	varies by event
Wednesday	varies by event	varies by event
Thursday	varies by event	varies by event
Friday	varies by event	varies by event
Saturday	varies by event	varies by event
Sunday	varies by event	varies by event

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

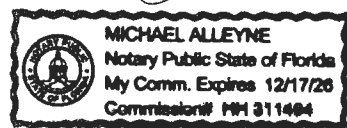
- A. **THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.**
- B. **THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.**

APPLICANT:

Food For Thought Catering Professionals, Ltd.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: *Nancy E. Sharp*
 NAME: Nancy E. Sharp
 TITLE: President and Secretary

Subscribed and sworn to be me this 18 day of March, 20 24.
Michael Alleyne
 Notary Public





VILLAGE OF DOWNERS GROVE, ILLINOIS CERTIFIED EMPLOYEE DECLARATION

I, Nancy E. Sharp, DO HEREBY CERTIFY THAT I am the
Print Name

President and Secretary of Food For Thought Catering Professionals, Ltd. and I DO
Corporate title/Position *Corporation*

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete

list of current employees who serve, sell or distribute alcoholic liquor of Food For Thought Catering Professionals
d/b/a

located at (varies), Downers Grove, Illinois.
Business Address

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true, correct and valid copies of the training certifications for each of the employees.

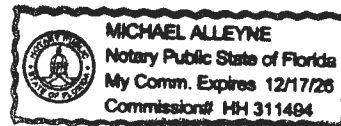
Date: 3/17/2024

Nancy E. Sharp
Signature

Subscribed and sworn to before me this 17th day of March, 2024.

Michael Alleyne
Notary Public

Attachments:
Employee list
Certifications




Illinois BASSET SELLER / SERVER CERTIFICATION

Trainee Name: Abraham Palma

Certificate #: 000028836083

Date of Completion: 07/24/2023

School Name:
360training.com dba Learn2Serve

I,  _____

certify that the above named person
successfully completed an approved
Learn2Serve Seller/Server course.

This course provides necessary
knowledge and techniques for the
responsible serving of alcohol.

This is your temporary certificate of completion. You will receive your official card in the mail. Please forward all questions to support@360training.com.



Corporate Headquarters
5000 Plaza on the Lake, Suite 305
Austin, TX 78746
Phone: 877.881.2235

Certificate of Completion

MARIA PIEDRA

Has diligently and with merit completed the

On-Premise BASSET Alcohol Certification

from the American Safety Council.

BASSET Student ID Number
24644592

GRADUATION DATE

3/3/2023


CEO, American Safety Council



Certificate of Completion



MARIA AVALOS

Has diligently and with merit completed the
On-Premise BASSET Alcohol Certification on 3/1/2022

from the American Safety Council.

Jeff Pairan

Certificate of Completion



JULIO MARTINEZ

Has diligently and with merit completed the
Off-Premise BASSET Alcohol Certification on 5/1/2022
from the American Safety Council.

Jeff Pairan

Certificate of Completion



KEREN GINETTE PÉREZ GONZÁLEZ

Has diligently and with merit completed the
On-Premise BASSET Alcohol Certification on 01/19/2023
from the American Safety Council.

Jeff Pairan

Congratulations!

You have successfully completed the ServSafe® Training and Certificate Program. This is your official ServSafe Alcohol Certificate Card and provides confirmation that you have studied, and are knowledgeable about, how to serve alcohol responsibly.

Thank you for participating in the ServSafe Alcohol program. Responsible alcohol service begins with the choices you make, and ServSafe Alcohol training will help you make the right decision when the moment arises.

By completing the ServSafe Alcohol program, you show your dedication to safe and responsible alcohol service. The ServSafe Alcohol program and the National Restaurant Association are dedicated to helping you continue to raise the bar on alcohol safety.

To learn more about our full suite of responsible alcohol service training products, contact your State Restaurant Association, your distributor or visit us at ServSafe.com.

We value your dedication to responsible alcohol service and applaud you for making the commitment to keep your operation, your customers and your community safe.

Sincerely,



Sherman Brown

Executive Vice President, National Restaurant Association Solutions



ID # 12652958
CARD # 24311410

ServSafe Alcohol® CERTIFICATE

ELENA CORTES



NAME
7/31/2023

DATE OF EXAMINATION
Card expires three years from the date of examination. Local laws apply.

Sherman Brown
Sherman Brown
Executive Vice President, National Restaurant Association Solutions

This certificate confirms completion of the ServSafe Alcohol® responsible alcohol service program.

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In Alaska you must laminate your card for it to be valid.

NOTE: You can access your score and certification information anytime at ServSafe.com.

If you have any questions regarding your certification please contact the National Restaurant Association Service Center at ServiceCenter@restaurant.org or 800.765.2122, ext. 6703.

NATIONAL
RESTAURANT
ASSOCIATION

233 South Wacker Drive
Suite 3600
Chicago, IL 60606-6383
1-800-SERVSAFE
312.715.1010 In the Chicago area
ServSafe.com

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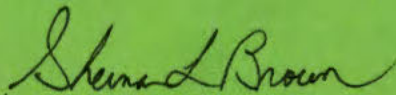
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By completing the ServSafe Alcohol program, you show your dedication to safe and responsible alcohol service. The ServSafe Alcohol program and the National Restaurant Association are dedicated to helping you continue to raise the bar on alcohol safety.

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We value your dedication to responsible alcohol service and applaud you for making the commitment to keep your operation, your customers and your community safe.

Sincerely,



Sherman Brown

Executive Vice President, National Restaurant Association Solutions



ID # 21251618
CARD # 21656721

ServSafe Alcohol® CERTIFICATE

ABELARDO LOPEZ

NAME
1/28/2022

DATE OF EXAMINATION
Card expires three years from the date of examination. Local laws apply.



Sherman Brown
Sherman Brown
Executive Vice President, National Restaurant Association Solutions

This certificate confirms completion of the ServSafe Alcohol® responsible alcohol service program.

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NATIONAL
RESTAURANT
ASSOCIATION

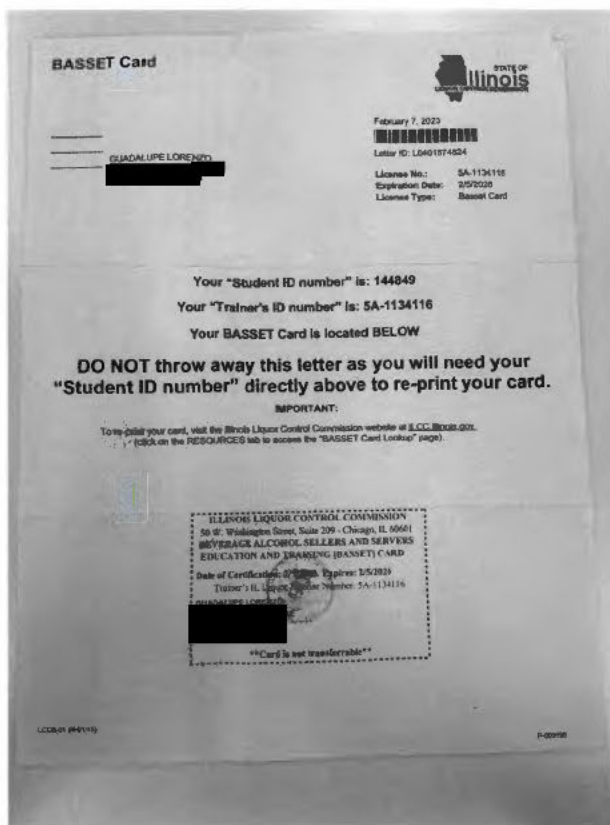
233 South Wacker Drive
Suite 3600
Chicago, IL 60606-6383
1.800.SERVSAFE
312.715.1010 In the Chicago area
ServSafe.com

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StateFoodSafety
Food Safety Training & Certification

Temporary State of Illinois BASSET Certificate

State of Illinois Liquor Control Commission License #5A-1124536

On-Premise and Off-Premise

Awarded to

Oswaldo Lazo

For successfully completing the

Beverage Alcohol Sellers and Servers Education and Training (BASSET)



3000020259

BASSET Student ID Number

Jun 30, 2023

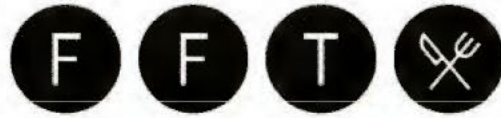
Issue Date

This temporary certificate is valid for 30 days.
An official BASSET Card will be mailed by the ILCC.

John Comly
CEO, StateFoodSafety



StateFoodSafety
Food Safety Training & Certification



FOOD FOR THOUGHT



SAMPLE MENUS

FOODFORTHOUGHTCHICAGO.COM

HORS D'OEUVRES

SAMPLE MENU ITEMS



CHILLED HORS D'OEUVRES

BBQ BEET GRAVLAX

Apple Salad, Egg Yolk Dust,
Cracklebread

LOADED FINGERLING POTATO

Aged Cheddar Mousse, Tarragon
& Chive Crème Fresh

GRILLED FIG CANNOLI

Bourbon Caramel Sauce,
Smoked Almonds

HEIRLOOM CARROT "TARTARE"

Jalapeno Yogurt, Hazelnut, Toasted
Cumin Dressing, Micro Cress, Phyllo Cup

CHARRED PARSNIP MOUSSE CONE

Fresh Chevre, Preserved Lemon,
Brown Butter Snow, Crispy Capers

POOR MANS "SHRIMP" COCKTAIL

Old Bay Marinated Mozzarella,
Southern Boiled Cauliflower,
Toasted Chili Cocktail Sauce

MISO & PICKLED GINGER DEILED EGG

Radish Kimchi Slaw, Togarashi

CONFIT TOMATO TARTINE

Pork Belly, Charred Knob Onion & Caper
Relish, Toasted Baguette, Crisp Oregano

THAI STYLE AHI TUNA

Kaffir Lime Vinaigrette,
Pickled Fresno Chilies, Crisp Lotus,
Micro Coriander

SWEET CORN & BLUE CRAB SALAD

Parmesan Phyllo Cup, Dijonnaise, Popcorn



HOT HORS D'OEUVRES

KIMCHI GLAZED BRUSSELS SPROUT

Black Bean Aioli, Crispy Spiced Rice

IMPOSSIBLE "WHOPPER" SKEWER

Aged Cheddar Juicy Lucy Fritter,
House Pickle, Roasted Tomato Secret Sauce

ESPRESSO CRUSTED HEARTS OF PALM

Smoked Pumpkin, Citrus Mayo,
Pumpkin Seeds

JACKFRUIT AL PASTOR TACO

Lime Crème, Pineapple Salsa, Cilantro

PHILLY SLOPPY JOE

Provolone, Charred Pepper Relish, Brioche

FIRE ROASTED ZUCCHINI FRITTER

Arborio Rice, Feta Cheese,
Shakshuka Sauce, Coriander

CARAMELIZED CAULIFLOWER & GARBANZO CROQUETTE

Mint Chutney Yogurt, Za'atar Spice

TEMPURA PEPPADEW PEPPER

Roasted Tomato & Fresh Goat Cheese
Stuffing, Saffron Aioli

SEAFOOD "ALFREDO"

Shrimp Mousse Stuffed Rigatoni,
Herbed Breading, Parmesan Garlic Crema

BUFFALO BRAISED CHICKEN THIGH MEATBALL

Blue Cheese Mousse, Celery Leaf,
Crispy Chicken Skin

WHEAT BEER BRAISED SHORT RIB WONTON

Orange-Cilantro Chimichurri



SPRING + SUMMER SEATED DINNER

SAMPLE MENU ITEMS



SEATED DINNER MENU I

FIRST COURSE

FARMER'S MARKET FORAGED GREENS & TORN HERBS

Toasted Cracked Wheat Salad, Roasted Carrot Hummus, Blistered Grape Tomatoes,
Hibiscus Pickled Pearl Onions, Queso Fresco, Charred Lemon Vinaigrette

SEA SALT & OLIVE OIL CIABATTA

Rosemary & Roasted Garlic Whipped Butter

ENTREE COURSE

OREGANO & LEMON MARINATED ATLANTIC SALMON

Grilled Baby Gem Lettuce & Baby Arugula, Pomodoraccio Tomatoes, Sweet & Sour Cucumbers,
Charred Eggplant Puree, Marinated Olives, Crispy Chickpeas, Salmoriglio Vinaigrette

DESSERT

LEMON GREEN TEA TART

Green Tea Tart Shell, Lemon Curd, Berry Mélange, Zest Confit,
Madagascar Vanilla Bean Cream, Green Tea Milk Jam

SEATED DINNER MENU II

FIRST COURSE

SUMMER MELON & FORAGED GREENS

Marinated Feta Cheese, Toasted Walnuts, Ginger-Mint Vinaigrette, Honey Brittle

HOUSE-MADE PULL APART BUNS

Tomato & Green Olive

ENTREE COURSE

GARLIC & LIME GLAZED WHOLE ROASTED BEEF STRIP LOIN

“Elotes” Style Carnaroli Risotto, Black Eye Pea, Black Bean & Avocado Salad,
Red Bell Pepper Coulis, Petite Torn Herbs

DESSERT

CHOCOLATE APRICOT HAZELNUT CAKE

Manjari Chocolate Cognac Cake, Hazelnut Praline Mousse,
Poached Stone Fruit, Apricot Black Pepper Sorbet

FALL + WINTER SEATED DINNER

SAMPLE MENU ITEMS



SEATED DINNER MENU I

FIRST COURSE

RED & GREEN OAK LEAF LETTUCES WITH TORN HERBS

Roasted Delicata & Butternut Squashes, Pickled Michigan Cherries,
Sunflower Seed Brittle, Fresh Chevre Croquette, Guajillo-Lime Vinaigrette

PULL APART PARKER HOUSE DINNER ROLLS

Pumpkin Seed & Maple

ENTREE COURSE

PAN SEARED & CARVED CHICKEN ROULADE

Confit Chicken Thigh & Truffle Stuffing, Evoo Pomme Puree, Creamed Black & Green Kale,
Glazed Baby Carrots, Fresh Thyme Natural Pan Jus, Crispy Leeks

DESSERT

AUTUMN APPLE CAKE

Brown Butter Apple Cake, Salted Caramel Sauce, Pickled Celery,
Crème Fraiche Chantilly, Green Apple Sorbet

SEATED DINNER MENU II

FIRST COURSE

CARAMELIZED PARSNIP SOUP

Slow Roasted Pork Belly, Herb Oil, Crisp Sage, Pumpnickel Crouton

HERBED FOCACCIA

Rosemary & Parmesan Sweet Cream Butter

ENTREE COURSE

HERB MARINATED WHOLE ROASTED BEEF TENDERLOIN

Sautéed Baby Turnips & Greens, Garnet Sweet Potato Puree, Pickled Fresno Chilies,
Arugula & Smoked Almond Pesto, Grey Shallot Demi-Glace

DESSERT

MONT BLANC

Blackcurrant Gelee, Chestnut Mousse, Milk Chocolate Cremeux,
Macerated Cassis Blackberry, Flourless Chocolate Cake

DINNER STATIONS

SAMPLE MENU ITEMS



Quality Seafood Bar
Prawns Tail-On Served
Oysters on the Half Shell
Shrimp Cocktail
Spring Cocktail with
Succotash (Corn, Beans & Tomatoes)
Cajun Rice, Lentils, Spinach & Sausage
Doritos & Cheese Dip

DINNER STATIONS

A GARDEN RETREAT

DIP BAR

Served with Vegetable Crudité "Chips", Toasted Baguette & Seeded Flatbread

Labneh W/ Zaatar, Pistachio, Strawberry & Mint Relish

Garbanzo Bean & Avocado W/ Queso Fresco, Pickled Red Onion & Petite Cilantro

Sweet Pea & Artichoke W/ Crispy Parma Ham And Basil Pesto

Rainbow Swiss Chard & Tahini W/ Spicy Zhug Relish

EUCALYPTUS MIST STATION

EVOO Confit Of Globe Artichokes Two Ways

Grilled & Pureed, Saffron Glazed Fingerling Potatoes,

Hibiscus Pickled Red Onion, Castelvetrano Olives, Petite Herb Shoots

CITRUS MIST STATION

EVOO Confit Of Atlantic Salmon

Shaved Fennel & Herb Salad, Celery Root Puree,

Charred Lemon & Orange Vinaigrette, Crisp Lotus Root Chip

DINNER STATIONS

A CHICAGO FOOD CRAWL

GOLD COAST RAW BAR

**Uniformed Chefs to Freshly Shucked West & East Coast Oysters,
Maine Lobster Tail Medallions, Jonah Crab Claws, Jumbo Colossal U8 Prawns**

Fresh Horseradish Cocktail Sauce, Tabasco Sauce, Sriracha Aioli,
Pink Peppercorn Mignonette Dijonnaise, Fresh Meyer Lemon

WEST LOOP SUSHI

Assorted Maki Rolls & Nigiri

Served With Pickled Ginger, Wasabi, Soy Sauce

LITTLE ITALY PASTA STATION

Presented In Large Wheel Of Parmesan Reggiano Cheese

Cacio E Pepe Gnocchetti Sardi

Pecorino, Romano & Parmesan Cheese,
Freshly Cracked Black Pepper, Torn Herbs

Black Truffle Campanelle

Truffled Cream Sauce, Ricotta Salata, Fresh Snipped Herbs, Pangrattato

DINNER STATIONS

A CHICAGO FOOD CRAWL - CONTINUED

CHINATOWN DIM SUM

Steamer Baskets Filled With A Selection Of Dim Sum

Duck Dumpling, Vegetable Pot Stickers, Chicken Shumai & Seafood Wonton

Served with Ponzu, Hoisin, Plum, Scallion & Chili Tamari Dipping Sauces

PILSEN EMPANADAS

Smoked Brisket Picadillo, Chicken Ropa Vieja & Roasted Vegetable Empanadas

Served with Lime Crema, Chipotle Salsa Roja & Pico De Gallo

MEAT PACKING DISTRICT

Hand Cranked Berkel Charcuterie Station

Locally Sourced Cured Meats & Cheeses

Served with Seasonal Grapes, Dried Stone Fruits,

Marinated Olives & Pickles, Toasted Breads, Crackers,

House Chutneys, Local Honeycomb, Mustards & Roasted Nuts

DINNER STATIONS

A TAPAS INSPIRED SPANISH ROAD TRIP

PAN SEARED ROASTED MUSHROOMS

Morel, Beech, Black Trumpet & Chanterelle, Egg Yolk, Freshly Snipped Herbs

BRAVAS FINGERLING POTATOES

Parmesan Cheese, Lemon, Parsley, Cracked Pepper, Smoked Paprika Aioli

STEAMED PEI MUSSELS ON TOAST

Spanish Chorizo, Green Olives, Local Mighty Vine Cherry Tomatoes, Grilled Sourdough

GRILLED OCTOPUS SALAD

Blistered Cantimpalito Sausage, Radish, Fennel, Charred Lemon Vinaigrette, Romesco Sauce, Micro Herb Salad

PINCHO LAMB LOLLIPOP CHOPS

Jerez Sherry Glaze, Green Onions, Toasted Marcona Almonds

SEAFOOD & CHICKEN PAELLA RISOTTO STYLE

Jumbo Lump Crab, Gulf Shrimp, Manila Clams, Pei Mussels, Chicken Thighs, Merguez Sausage,
Roasted Piquillo Peppers, Sweet Peas, Saffron Rice, Lemon

VEGETABLE PAELLA RISOTTO STYLE

Roasted Fennel, Baby Artichokes, Haricot Vert, Roasted Piquillo Peppers,
Garbanzo Beans, Sweet Peas, Oil Cured Tomatoes, Saffron Rice, Lemon

COCKTAIL RECEPTION STATIONS

A BRUNCH LOVE AFFAIR

INDIVIDUAL GREEK YOGURT PARFAITS

Toasted Oat & Roasted Nut Granola, Fresh Berries, Local Honey

SOFT POLENTA BRUNCH BOWL

Creamy Parmesan Polenta, Soft Boiled Cage Free Egg, Caramelized Pork Belly, Shaved Fennel Salad

BYO MINI SKILLET WAFFLES

Popcorn Fried Chicken, Soft Scrambled Cage Free Eggs, Smoked Paprika Maple Syrup
Carolina BBQ Pulled Pork, Soft Scrambled Cage Free Eggs, Thyme Infused Sorghum Syrup
Berry Compote, Pecan Streusel, Blueberry Infused Maple Syrup, Chantilly Cream

SMOKED SALMON & AVOCADO TOAST

Oil-Cured Tomatoes, Puffed Capers, Fresh Picked Dill, Herb Ciabatta, Marinated Red Onion

WOODLAND MUSHROOM CREPES

Creamed Spinach, Black Truffle Crème, Crispy Fried Shallot

LATE NIGHT SNACKS

SAMPLE MENU ITEMS



LATE NIGHT SNACKS

CRISPY FRIED RAVIOLI

Ricotta Stuffed, "Deep Dish" Sauce, Crispy Giardiniera, Pickled Mustard Seeds, Micro Herbs

PICKLE BRINED & FRIED CHICKEN SANDWICH

Smoked Paprika Dijonnaise, Bread & Butter Pickle, Shredded Lettuce, Vine Tomato, Brioche Bun

TOSTADA "PIZZA"

Guajillo Braised Beef Short Rib, Red Bean Mash, Pickled Red Onion, Queso Fondito, Red Radish, Cilantro, Green Chili Rice Cracker "Chicharron"

"IS IT ALREADY BREAKFAST"

BURRITO

Cage Free Scramble With Chihuahua, Chorizo, Guajillo Salsa, Refried Black Beans, Cilantro, Flour Tortilla

SHAWARMA SAMMICH

Char-Grilled Chicken, Zaatar Spices, Crumbled Feta, Tzatziki Sauce, Lettuce, Kalamata Olives, Oil-Cured Tomatoes, Brioche

BLACK ANGUS SMASH BURGER

Aged White Cheddar, Secret Sauce, Shredded Lettuce, Vine Tomato, Griddled Onions, Bread & Butter Pickle, Brioche Roll

WALKING CUP OF RAMEN

Asian Slaw, Pickle Brined Chicken Thighs, American Cheese

MISO BUTTERSCOTCH MILKSHAKES

Vanilla Bean Ice Cream, Miso Butterscotch Sauce, Almond Sesame Cookie

MINI "ALFAJORES" ICE CREAM SANDWICHES

Light Lemon Cookie, Dulce De Leche, Shaved Coconut



DESSERTS

SAMPLE MENU ITEMS



DESSERTS

INTERACTIVE DESSERT STATIONS

COOKIE DOUGH EXTRAVAGANZA

Classic Cookie Dough Prepared By Action Chef On A Marble Plaque, Incorporating Miniature Chocolate Chips Or Rainbow Sprinkles

Additional Cookie Dough Types: Almond Chocolate (Gluten Free), Eggnog Butter Cookie

Additional Toppings: Spiced Candied Pecan, Holiday Sprinkles, Maple Miniature Marshmallows,
Crushed Candy Cane, Toasted Coconut, Candied Orange Zest, Dried Cranberries

SPECULOOS CRÊPE SUZETTE

Flambéed Upon Request

French Crêpes, Citrus Brown Sugar Butter, Fresh Citrus Supreme,
Grand Marnier, Speculoos Chantilly, Gingerbread Streusel, Candied Orange Zest

DESSERT

PASSED OR BUFFET STYLE PETITE SWEETS

BLUEBERRY SNICKERDOODLE ICE CREAM SANDWICH

MALASADA DONUTS

MINI APPLE CINNAMON FRIED PIE

MINI STRAWBERRY RHUBARB PIE

PASSION FRUIT CHOCOLATE ÉCLAIR

PINEAPPLE UPSIDE DOWN CAKE

PETITE ICE CREAM CONES

RED VELVET CAKE POP

CHOCOLATE HAZELNUT YULE LOG

BUTTERSCOTCH PUDDING

SPIKED TRES LECHES

BAR SERVICE

SAMPLE MENU ITEMS



BAR SERVICE

BAR PACKAGES

STANDARD BAR

Smirnoff Vodka
Bombay Gin
Jim Beam Bourbon
Usher's Scotch
Seagram's Seven Whiskey
Bacardi Rum
Milagro Tequila
Red and White Wine Selections
Budweiser and Bud Light
Soft Drinks, Assorted Juices, Mineral
Water and Mixers

PREMIUM BAR

Tito's Vodka
Bombay Sapphire Gin
Buffalo Trace
Dewar's White Label Scotch
Crown Royal Whiskey
Brugal Rum Sauza
Tres Generaciones
Specialty Cocktails
Red and White Wine Selections
Budweiser and Bud Light
Tier 1 Beer Selection
Stella Artois
Soft Drinks
Assorted Juices
Mineral Water and Mixers

LUXURY BAR

Grey Goose Vodka
Hendricks Gin
Basil Hayden Bourbon
Black Bush Irish Whiskey
Ron Atlantico Platino Rum Glenfiddich
12 Year Single Malt Scotch
Milagro Single Barrel Tequila
Seasonal Specialty Cocktails
Red and White Wine Selections
Budweiser and Bud Light
2 Beer List Selections
Stella Artois
Soft Drinks
Assorted Juices
Mineral Water and Mixers



Beverages Operations

Typical Timeline as a Bartender

Although the theme and Bar location on events change they have a typical timeline we can plan on.

First - We load in and setup the event

Second - We execute the event

Third - We breakdown and load out

AVERAGE EVENT DURATION

SETUP

3 hours

SERVICE

3 TO 6 hours

(DEPENDING ON THE EVENT)

BREAKDOWN

1 hour

Below are details to help guide you through the process!!!



Trainings/Certifications

All bartenders will be requested to always provide and carry with a Beverage Alcohol Sellers and Servers Education and training (Basset Certification) - Under the licensing and regulatory auspices of the Illinois Liquor Control Commission, BASSET is designed to encourage profitable, responsible, and legal alcohol sales and service. The program and curriculum are designed to equip students with the knowledge and skills they need to enter the hospitality industry with confidence.



TRAINING/ BASSET CERTIFICATION

EVERY EMPLOYEE WHO – SERVES – SELLS- DISTRIBUTES ALOCHOLIC LIQUOR SHALL SUCESSFULLY COMPLETE A CERTIFIED TRAINING PROGRAM AND MAINTAIN A CURRENT EFFECTIVE CERTIFICATION.

ON PREMISES SERVERS MUST RENEW THEIR CERTIFICATIONS EVERY THREE YEARS (3) CERTIFICATIONS SHALL BE AVAILABLE AT ALL TIMES FOR ANY GIVEN INSPECTION BEFORE- DURING OR AFTER AN EVENT

THIS MUST BE COMPLETED FOR ALL (5) DAYS AFTER YOUR START DATE

VISIT THE WEBSITE TO TAKE THE ONLINE COURSE AT:

ILLINOISBASSETCERTIFICATION.COM

DO'S AND DON'T'S

NO PERSON WILL BE PERMITTED TO CONSUME ALCOHOL LATER THAN THIRTY MINUTES BEYOND THE APPLICABLE CLOSING TIME.

GIVING A WAY ALCOHOLIC LIQUOR

At no time is a licensee allowed to give away liquor. This includes offering free or complimentary alcohol whether to regular patrons or to a private party.

BOTTLE SERVICE: IT IS PROHIBITED AT CATER EVENTS.

THE SALES OF PRE-MIXED CARAFES OR PITCHERS (NOT TO EXCEED 64 OUNCES) OF NO MORE THAN TWO DISTILLED SPIRIT MIXED WITH A NON-ALCOHOLIC BEVERAGE ARE ALLOWED, BUT ALLOWED, BUT MUST BE DELIVERED TO TWO OR MORE PEOPLE

IDENTIFICATIONS

LIQUOUR WILL NOT BE SOLD OR SERVED TO ANY PERSON UNDER THE AGE OF 21

· ANYONE WHO APPEARS TO BE 30 OR YOUNGER MUST BE ASKED TO PRESENT ID.

· THE FOLLOWING ARE THE ONLY ACCEPTABLE FORMS OF ID ALL MUST CONTAIN PHOTO, BE UNEXPIRED AND VALID:

- United States or Canadian Driver's License
- United States or Canadian State ID
- Military ID
- Valid Passport
- Mexican Consular ID Card
- US Passport Card

Frequently Asked Questions

HAVE A QUESTION? LOOK HERE FIRST!

WHERE TO FIND LIQUOR LICENSE?

Updated liquor license will be always available inside the Supervisor or Event Chef's Binder with the event information. A digital copy is available with the event manager tablet.

Call (847) 745 - 5139 to reach office in case needed.



Request for liquor hours extensions

The extension of service can only be permitted with the proper signed extension documentation by the client and pre- approval of Venue Manager and AE consultant. Extension forms can always be found inside Supervisor and Chef's binder with all information needed including additional fees.

No event can be extended without a signed extension Form.

Where to get a Basset Certification?

YOU CAN ALWAYS GET IT ONLINE AT THE FOLLOWING WEBSITES:

360TRAINING.COM

BASSETCERTIFICAION.ORG

SERVSAFE.COM

ILLINOISRESTAURANTS.ORG

BASSETPERMIT.COM

FUN FACT

At any given hour if you have any additional questions, you can always call to FFT Operations number (847) 745-8145

Acknowledgement

REVIEW OF THE FRONT OF HOUSE HANDOUT

As acknowledgement of acceptance we ask that you please fill in and sign your name below to certify that you have reviewed this handout in its entirety. Once completed, please keep a copy of this handout, whether digital or printed, for future reference.

Thank you for joining the FFT Staffing family, we are looking forward to working with you!

If you have any questions or concerns please contact us directly at STAFFING@FFTSTAFFING.COM or (847 745 - 5139

BY SIGNING BELOW, YOU ACKNOWLEDGE THAT YOU HAVE REVIEWED THE FRONT OF HOUSE HANDOUT COMPLETELY AND UNDERSTAND THE ROLE YOU HAVE IN FFT STAFFING:

.....
FULL NAME (PRINTED)

.....
SIGNATURE





ADDENDUM TO BEVERAGE OPERATION

FOR DOWNERS GROVE, IL

Employment of Underage Persons: No employee under the age of 21 is permitted to tend bar, pour or mix any alcoholic beverages, or take orders from any patrons for alcoholic beverages. An employee who is over 21 must do the initial carding and determine if the patron is of legal age to drink. Wait staff employees must be at least 19 years of age to serve alcoholic beverages.

Food Service: Food service will be always available when liquor is being served. Sales of liquor may continue for one hour after kitchen closes.

Permitted hours of sale:

Monday through Thursday 8:00 a.m. to 1:00 a.m.,the following day
 Friday and Saturday 8:00 a.m. to 2:00 a.m.,the following day
 Sunday 9:00 a.m. to 1:00 a.m.,the following day
 New Years Eve 8:00 a.m. to 2:00 a.m.,the following day
 St. Patrick's Day 8:00 a.m. to 2:00 a.m.,the following day
 Thanksgiving Eve 8:00 a.m. to 2:00 a.m.,the following day”

No person will be permitted to consume alcohol later than thirty minutes beyond the applicable closing time.

Identification:

Liquor will not be sold to any person under the age of 21.

- Anyone who appears to be 30 or younger must be asked to present an ID.
- The following are the only acceptable forms of ID at all locations.
- All must contain a photo, be unexpired and valid:
 - United States or Canadian Driver's License
 - United States or Canadian State ID
 - Military ID
 - Valid Passport
 - Mexican Consular ID Card
 - US Passport Card

Training: Every employee who serves, sells, or distributes alcoholic liquor shall successfully complete a certified training program and maintain a current effective certification

- On-premise servers must renew their certification every three (3) years.

Certificates shall be made available upon the licensed premises for inspection by the Village.

Bottle Service: Bottle service is prohibited at catered events.

The sale of pre-mixed carafes or pitchers (not to exceed 64 ounces) of no more than two distilled spirits mixed with a non-alcoholic beverage are allowed but must be delivered to two or more people.





VILLAGE OF DOWNERS GROVE
REPORT FOR THE LIQUOR COMMISSION
MAY 2, 2024 AGENDA

SUBJECT:	TYPE:	SUBMITTED BY:
Licensee: CBR Industries, Inc. D/B/A: Chef By Request Address: 5100 Academy Drive, Ste. 200 Lisle, IL 60532	Application for Class K-1 liquor license	Carol Kuchynka Liaison to the Liquor Commission

REQUEST

The applicant is requesting a Class K-1 liquor license for Chef By Request to offer catering services in the Village of Downers Grove. Corporate offices are located at 5100 Academy Drive, Ste. 200, Lisle, IL.

NOTICE

The request has been filed in conformance with applicable procedural and public hearing requirements.

GENERAL INFORMATION

Officer(s): David Miller, President

Stockholder(s): David Miller - 100%

Manager: Mr. David Miller

Licensee: CBR Industries, Inc. d/b/a Chef By Request
5100 Academy Drive, Ste. 200
Lisle, IL 60532

PROPERTY INFORMATION

EXISTING LAND USE: Commercial
PROPERTY SIZE: (N/A square feet)

ANALYSIS

Submittals

This report is based on the following documents, which are on file with the Legal Department:

1. Application for Liquor License
2. Beverage & Catering Menus
3. Liquor Handling Manual

Project Description

The applicant is requesting a Class K-1 liquor license for the operation of catering services within the Village of Downers Grove.

Compliance with the liquor ordinance

The establishment is defined as:

Catering Business. A business which provides and serves alcoholic liquor at locations not owned or leased by the catering business for consumption at such location.

License conditions

"K-1" Catering licenses shall authorize the sale of alcoholic liquor in connection with the operation of an off-site catering business as defined herein that serves alcoholic liquor in connection with the catering of foods for private functions and for consumption only on the premises where the food is catered. The sale of alcoholic liquor shall be incidental to the food service and if the catered event does not qualify as a private function, a special event license shall also be required for the location of the catered event. No cash bar shall be permitted. No alcoholic liquor shall be served at a single location for more than eight (8) consecutive hours. A licensee shall submit a report to the Village within thirty (30) days following each July 1 and January 1 setting forth the location of each event the licensee has catered within the Village and the number of hours for which liquor and food were served at such events during the six (6) months prior. In addition, such report shall describe any planned events currently scheduled by the licensee.

Factors Affecting Finding or Recommendation

Annual fee and satisfactory background checks.

Recommendation

Based upon testimony presented at the May 2, 2024 application hearing, if said application is consistent with the Liquor Code and meets the criteria of the classification, staff requests the following:

A recommendation from the Commission concerning its finding of "qualified" or "not qualified" with regard to their Class K-1 liquor license application, along with any conditions and/or restrictions with respect to this applicant.



downers.us

April 24, 2024

Village Hall

801 Burlington Ave.
Downers Grove, IL
60515-4782
630.434.5500

**Fire Department
Administration**

5420 Main St.
Downers Grove, IL
60515-4834
630.434.5980

Police Department

825 Burlington Ave.
Downers Grove, IL
60515-4783
630.434.5600

Public Works

5101 Walnut Ave.
Downers Grove, IL
60515-4046
630.434.5460

Mr. David Miller
CBR Industries, Inc.
5100 Academy Drive, Ste. 200
Lisle, IL 60532

Via Email

questions@chefbyrequest.com

*RE: Application for Class K-1 Liquor License
Chef By Request
5100 Academy Drive, Ste. 200, Lisle, IL 60532*

Dear Mr. Miller:

The Liquor Commission of the Village of Downers Grove will meet on Thursday, May 2, 2024, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

I encourage you to attend this public hearing at which time you will have an opportunity to comment in support of your application. In addition, the Liquor Commission will be particularly interested in examining your liquor handling manual and in hearing about your training procedures as they relate to the service alcoholic beverages at catered events.

You may withdraw your application at any time prior to the public hearing.

If you have any questions, please contact me at (630) 434-5542.

Very truly yours,

Carol Kuchynka
Liaison to the Liquor Commission

VILLAGE OF DOWNERS GROVE



VILLAGE OF DOWNERS GROVE, ILLINOIS APPLICATION FOR LIQUOR LICENSE

Date: 3-19-2024

Application is hereby made to the Local Liquor Commissioner of the Village of Downers Grove for issuance of a Class K-1 liquor license, pursuant to the ordinances of the Village and laws of the State of Illinois. In support of said application the following is submitted:

1. GENERAL INFORMATION

1.1 Applicant:

Name: CBR Industries, Inc. Phone: 630-493-4300

Address: 5100 Academy Drive, Ste 200, Lisle, IL 60532

1.2 Status:

Individual(s) or Sole Proprietorship

Corporation

Limited Liability Corporation

Partnership

Club

Other (explain) _____

1.3 Liquor Manager:

Name: David Miller Phone: [REDACTED]

Address: [REDACTED]

Driver's License No. [REDACTED] Social Sec. No. [REDACTED]

Date of Birth [REDACTED] Place of Birth _____

2. PREMISES

Doing Business As Chef By Request Phone: 630-493-4300

Address: 5100 Academy Drive, Ste. 200, Lisle, IL 60532

2.2 Does Applicant beneficially own the premises for which a license is sought? Yes No

a. If yes, Applicant must attach proof of ownership. (i.e. title policy)

b. If Applicant is not the beneficial owner of the premises, does Applicant have a lease thereon for the full period for which the license is to be issued? Yes No - If yes:

i. A copy of lease must be attached; and,

ii. Identify the owner or rental agent for the property:

Name: N/A Phone: _____

Address: _____

2.3 Are the premises located within one hundred feet of any church, school, hospital, home for aged or indigent persons or for veterans, their spouses or children or any military or naval stations. Yes No

2.4 State the anticipated date of occupancy. _____

3. CORPORATION

This section must be completed by authorized agent of any corporate Applicant. If Applicant is a partnership, skip section 3 and go to section 4. If Applicant is neither a corporation nor a partnership, skip sections 3 and 4 and go to section 5.

- 3.1 Applicant was incorporated under the laws of the State of ILLINOIS on the 1st day of January, A.D., 1999.
- 3.2 If Applicant was not incorporated under the laws of the State of Illinois, is Applicant a foreign corporation qualified under the "Business Corporation Act of 1983" to transact business in the State of Illinois? Yes ___ No ___
- 3.3 **Registered Agent:**
Name: _____ Phone: _____
Address: _____
- 3.4 Corporate Applicants must complete and attach DG LIQ-FORM 2/OFFICERS and DG LIQ-FORM 3/SHAREHOLDERS.

4. PARTNERSHIP/LIMITED LIABILITY CORPORATION

This section must be completed by authorized agent of any partnership or limited liability corporation Applicant. If Applicant is not a partnership or limited liability corporation, skip to Section 5.

- 4.1 Applicant was formed under the laws of the State of _____ on the _____ day of _____, A.D., _____.
- 4.2 Is Applicant a limited partnership pursuant to the Illinois Revised Uniform Limited Partnership Act? Yes_ No_
- 4.3 If Applicant was not formed under the laws of the State of Illinois, is Applicant a foreign partnership qualified under the Illinois Uniform Partnership Act or the Illinois Uniform Limited Partnership Act, as now or hereafter amended, to transact business in the State of Illinois? Yes ___ No ___
- 4.4 **Registered Agent: Not Applicable** _____
Name: _____ Phone: _____
Address: _____
- 4.5 **General Partner: Not Applicable** _____ (Note: if there is more than one general partner, include that general partner who is to be primarily responsible for operation of the licensed premises.)
Name: _____ Phone: _____
Address: _____
- 4.6 **Managing Partner: Not Applicable** _____ (Note: if there is more than one managing partner, include that managing partner who is to be primarily responsible for operation of the licensed premises.)
Name: _____ Phone: _____
Address: _____
- 4.7 Partnership Applicants must complete and attach DG LIQ-FORM 3/SHAREHOLDERS and DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION.

5. SOLE PROPRIETORSHIP Skip to Section 6.

NOTE: Pursuant to 235 ILCS 5/6-2 (1) Sole proprietor must be resident of the Village in which the premises covered by the license is located. Pursuant to 235 ILCS 5/6-2 (3) Sole proprietor must be a citizen of the United States.

6. QUALIFICATIONS (This section to be completed by all applicants.)

6.1 Has any liquor license issued to the applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS, or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION ever been fined, revoked or suspended?

No
 Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

- a. Jurisdiction revoking or suspending license: _____
- b. Date of revocation or suspension: _____
- c. Reason given by revoking jurisdiction for revocation or suspension: _____

- d. Additional explanatory information, if desired: _____

6.2 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of violating any Federal or State law concerning the manufacture, possession or sale of alcoholic liquor, or forfeited their bond for failure to appear in court to answer charges for any such violation?

No
 Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

- a. Jurisdiction revoking or suspending license: _____
- b. Date of revocation or suspension: _____
- c. Reason given by revoking jurisdiction for revocation or suspension: _____

- d. Additional explanatory information, if desired: _____

6.3 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, ever been convicted of a felony under Federal or State law?

No
 Yes

If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

- a. Jurisdiction revoking or suspending license: _____
- b. Date of revocation or suspension: _____
- c. Reason given by revoking jurisdiction for revocation or suspension: _____

- d. Additional explanatory information, if desired: _____

6.4 Is Applicant the beneficial owner of the business to be operated?

Yes No

6.5 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been convicted of a gambling offense in violation of Sections 28-1(a)(3) through (a)(10), or Section 28-3, of the Illinois Criminal Code (ILL. REV. STAT., ch. 38), as heretofore or hereafter amended.

No

Yes If yes, identify the following: (Attach additional information as desired or as space limitations on this form require)

- a. Jurisdiction revoking or suspending license: _____
- b. Date of revocation or suspension: _____
- c. Reason given by revoking jurisdiction for revocation or suspension: _____

- d. Additional explanatory information, if desired: _____

6.6 Has Applicant, the liquor manager, or any person or entity listed on DG LIQ-FORM 2/OFFICERS, DG LIQ-FORM 3/SHAREHOLDERS or DG LIQ-FORM 4/ PARTNERSHIP/LIMITED LIABILITY CORPORATION, been issued a federal wagering stamp by the federal government for the current tax period? Yes No If yes, provide details:

6.7 Has a federal wagering stamp has been issued by the federal government for the current tax period for the premises for which a license is sought? Yes No If yes, provide details:

6.8 Is applicant a citizen of the United States?

~~Yes~~ Yes No Not Applicable - Applicant is a corporation or partnership

6.9 Is applicant a resident of Downers Grove?

Yes ~~No~~ Not Applicable - Applicant is a corporation or partnership

7. SUBMITTALS

7.1 In addition to this application form the following are submitted as applicable:

- DG LIQ-FORM 1/Liquor Manager
- DG LIQ-FORM 2/Officers & Directors (for each Officer/Director, a Background Check Waiver form must be submitted)
- DG LIQ-FORM 3/Stockholders (for each Stockholder, a Background Check Waiver form must be submitted)
- DG LIQ-FORM 4/Partnership/Limited Liability Corporation (for each Partner, a Background Check Waiver form must be submitted)
- DG LIQ-FORM 5/Declaration
- DG LIQ-FORM 6/Outdoor Sales Application (If applicable)
- DG LIQ-FORM 7/Certifications
- Articles of Incorporation (If applicable)
- Proof of ownership of premises (i.e. title report)
- Lease-If premises not beneficially owned by Applicant (for the full period for which the license is to be issued)
- Floor Plan, as required for any premises to be licensed for sale of alcoholic liquor for consumption on the premises, drawn to scale, and with sufficient detail to depict types of seating, location of bars and other design features.
- Employee liquor handling training manual
- Application fee
- Certificate of Insurance
- Menu (If applicable)
- Reduced Menu -after regular menu hours (If applicable)

7.2 Applicant understands and agrees that additional information and material may be required during the processing of this application related to applicant's qualifications, the information provided herein, including attachments, and the class of license involved. Applicant agrees to provide such additional information and material and that failure to do so may delay the processing of this application or result in its denial.

7.3 In the event Applicant is made aware that any information or document submitted as part of this application process is inaccurate or incomplete, Applicant agrees to immediately notify the Village and provide appropriate corrections. Applicant understands and agrees to provide such additional information and material, and that failure to do so may delay the processing of this application or result in its denial.

THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

- A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.
- B. THAT THE UNDERSIGNED HAS REVIEWED THIS APPLICATION, AND ALL ATTACHMENTS AND SUBMITTALS, AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

CBR Industries, Inc.
Name of Corporation/Partnership/LLC/Sole Proprietorship

BY: David Miller
Print Name
David Miller
Sign Name

TITLE: President

Subscribed and sworn to before me this 21st day of March, 2024.

Jennifer L. Catania
Notary Public





VILLAGE OF DOWNERS GROVE, ILLINOIS LIQUOR MANAGER APPLICATION

1. Name of Liquor License Applicant/Holder: CBR Industries, Inc.
 Doing Business As: Chef By Request
 Address: 5100 Academy Drive, Ste. 200, Lisle, IL 60532
 Phone: (630) 493-4300 Liquor License Number: _____

2. Manager: David Miller Phone: [REDACTED]
 (First) (Middle) (Last)

Residence Address: [REDACTED]
 (Street Address) (City) (State) (Zip)

If less than one year, previous residence: _____

Citizenship: _____ If naturalized, date/place of naturalization: _____

Date of Birth: [REDACTED] Place of Birth: [REDACTED]

Social Security [REDACTED] Driver's License # and State: [REDACTED]

Number of hours per week of employment (35 minimum) _____

3. **Liquor Handling Experience**
Name and address (city, state) of any other liquor establishment in which you have been employed, position held and dates of employment experience:

I certify I have never been convicted of a felony, misdemeanor or licensing ordinance violation.
 SIGNATURE OF MANAGER [Signature] Date 3-19-24

Return to: Liaison to the Liquor Commission
 VILLAGE OF DOWNERS GROVE
 801 Burlington Avenue
 Downers Grove, IL 60515



VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE OFFICERS AND DIRECTORS

Applicant: CBR Industries, Inc.

The following is a listing of all officers and directors of the Applicant corporation: (Note: include the persons full name, address and corporate title; use additional pages if necessary)

Applicant: CBR Industries, Inc.

By: David Miller

Corporate Title: Owner / President

Date: 3/12/2024

Name: David Miller

Address: [REDACTED]

Social Sec. # [REDACTED] Driver's License # [REDACTED] Date of Birth: [REDACTED] 72

Corporate Title: Owner / President

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Corporate Title: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Corporate Title: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)



VILLAGE OF DOWNERS GROVE, ILLINOIS
LIQUOR LICENSE APPLICATION
CORPORATE STOCKHOLDER

Applicant: CBR Industries, Inc.

The following is a listing of all shareholders owning in the aggregate more than five (5%) of the outstanding shares of any class of capital stock of the Applicant Corporation as of the date of application. This listing also identifies any shareholders owning twenty percent (20%) or more of the outstanding shares of any class of capital stock of the Applicant Corporation. (use additional pages if necessary)

Applicant: CBR Industries, Inc.
By: David Miller
Corporate Title: Owner / President
Date: 3-19-2024

Name: David Miller

Address: [Redacted]

Social Sec. # [Redacted] Driver's License # [Redacted] Date of Birth: [Redacted] 72

Percent of Stock Ownership: 100%

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)

Name: _____

Address: _____

Social Sec. # _____ Driver's License # _____ Date of Birth: _____

Percent of Stock Ownership: _____

Name and address of any other liquor establishment in which you have held an ownership interest or have operated. Please include the name of the entity issuing the liquor license for the establishment, the liquor license number, the date the license was issued and its date of expiration.

(Attach completed Background Check Waiver)



VILLAGE OF DOWNERS GROVE, ILLINOIS
BUSINESS ACTIVITY DECLARATION

1. Name of Liquor License Applicant/Holder: CBR Industries, Inc.
Doing Business As: Chef By Request
Address: 5100 Academy Drive, Ste. 200, Lisle, IL 60532
Email (corporate): questions@chefbyrequest.com Email (site): questions@chefbyrequest.com
Phone: 630-493-4300 License Class: K-1

2. Main or Principal Business to be conducted by the Applicant: CBR Industries, Inc.
wherein the following is devoted to the sale/service of:

Food (30%) Food Beer, Wine, Liquor (25%) Alcohol
N/A Beverages (1 1/2%) Non-alcoholic beverages (43.5%) Other - List:
LABOR & Delivery, Rentals (Linens, glassware, TABLEWARE)

Table with 3 columns: HOURS, OPEN, CLOSE. Rows for days of the week (Monday to Sunday) under the heading 'OFFICE'. Hours are 9AM to 5PM, with Saturday and Sunday marked as closed.

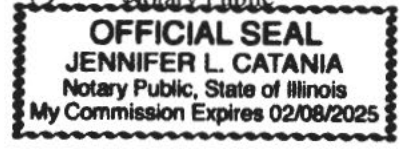
THE UNDERSIGNED, BEING DULY SWORN, DOES STATE AS FOLLOWS:

- A. THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.
B. THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.

APPLICANT:

CBR Industries, Inc.
Name of Corporation/Partnership/LLC/Sole Proprietorship
BY: David Miller
NAME: David Miller
TITLE: President

Subscribed and sworn to be me this 21st day of
March, 2024
Jennifer L. Catania
Notary Public





VILLAGE OF DOWNERS GROVE, ILLINOIS CERTIFIED EMPLOYEE DECLARATION

I, David Miller, DO HEREBY CERTIFY THAT I am the
Print Name
president of CBR Industries, Inc. and I DO
Corporate title/Position Corporation

HEREBY FURTHER CERTIFY THAT the attached document is a true, correct and complete
list of current employees who serve, sell or distribute alcoholic liquor of Chef By Request
d/b/a
located at 5100 Academy Drive, Ste 200, Downers Grove, Illinois.
Business Address
Lisle, IL 60532

I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true,
correct and valid copies of the training certifications for each of the employees.

Date: 3-20-2024 David Miller
Signature

Subscribed and sworn to before me this 21st day of March, 2024.

Jennifer L. Catania
Notary Public

Attachments:
Employee list
Certifications



Amanda Ingle

Marissa Rohrer

David McHenry

Michelle Peccia

Rashon Johnson

Jacqueline Lopez

Amy Valley

Mark Chase

Katherine Bartelt

Denise Sperekas

Jeff Kasnicka

Lisa LeSavage

Edwin Rzaab

Cindi Asta

Tania Brown

Josh Barrow

Stephanie Sorensen

Kathleen Wolf

BASSET Card



February 7, 2023



Letter ID: L1067962952

License No.: 5A-1141597
Expiration Date: 2/4/2026
License Type: Basset Card

AMANDA INGLE

Your "Student ID number" is: 13294

Your "Trainer's ID number" is: 5A-1141597

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at ILCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
50 W. Washington Street, Suite 209 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD
Date of Certification: 2/4/2023 Expires: 2/4/2026
Trainer's IL Liquor License Number: 5A-1141597
AMANDA INGLE

****Card is not transferrable****

BASSET Card



July 29, 2021



Letter ID: L1796458928

License No.: 5A-0110606
Expiration Date: 7/26/2024
License Type: Basset Card

MARISA ROHRER
[REDACTED]

Your "Student ID number" is: 14578923

Your "Trainer's ID number" is: 5A-0110606

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at LCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD
Date of Certification: 7/26/2021 Expires: 7/26/2024
Trainer's IL Liquor License Number: 5A-0110606
MARISA ROHRER
[REDACTED]
Card is not transferrable**

ILLINOIS LIQUOR CONTROL COMMISSION

**100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD**

Date of Certification: 5/5/2022 Expires: 5/5/2025

Trainer's IL Liquor License Number: 5A-0110606

DAVID MCHENRY



****Card is not transferrable****

BASSET Card

domain@hmcshfts.com



February 9, 2023



Letter ID: L1758564936

MICHELLE D. PECCIA
[Redacted]

License No.: 5A-1141597
Expiration Date: 2/8/2026
License Type: Basset Card

Your "Student ID number" is: 13350

Your "Trainer's ID number" is: 5A-1141597

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at LCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
 50 W. Washington Street, Suite 209 - Chicago, IL 60601
**BEVERAGE ALCOHOL SELLERS AND SERVERS
 EDUCATION AND TRAINING [BASSET] CARD**

Date of Certification: 2/8/2023 Expires: 2/8/2026
 Trainer's IL Liquor License Number: 5A-1141597
MICHELLE D PECCIA,
 [Redacted]
 [Redacted]

****Card is not transferrable****

Illinois BASSET SELLER / SERVER CERTIFICATION

Trainee Name: Rashon Johnson School Name: 360training.com dba Learn2Serve
Certificate #: 000019953661
Date of Completion: 01/28/2022

I, *Rashon Johnson*
certify that the above named person
successfully completed an approved
Learn2Serve Seller/Server course.

This course provides necessary
knowledge and techniques for the
responsible serving of alcohol

This is your temporary certificate of completion. You will receive your official card in the mail. Please forward all questions to 360@learn2serve.com.



Corporate Headquarters
5000 Plaza on the Lake, Suite 305
Austin, TX 78746
Phone: 877 883 2235



City of Naperville



Certificate of Training
Online BASSET Certificate

Jacqueline Lopez

Successfully Completed the Online Course
B.A.S.S.E.T. Recertification
4/14/2023

Expires 3 Years from Date of Issue

BASSET Instructor 5A-0070464



Illinois BASSET Training

This card certifies that:

AMY VALLEY

has completed the
On-Premise BASSET Alcohol Certification


CEO, American Safety Council

3/11/2023
Exp. Date:

Certificate of Completion

MARK CHASE

Has diligently and with merit completed the

On-Premise BASSET Alcohol Certification

from the American Safety Council.

BASSET Student ID Number
26797376

GRADUATION DATE

9/13/2023

John D. Conley
CEO American Safety Council

BASSET

Illinois Alcohol Seller/Server Training & Food Handler

This Certificate of Completion is to Certify that

KATHERINE BARTELT

has met all training requirements and successfully completed the following course and/or exam

Illinois Basset Alcohol Training

Completion Date: 04/17/2023

State Student ID: 416390

Expiration Date: 04/16/2026

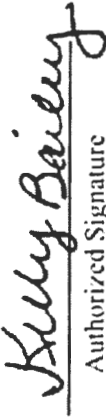
Course/Exam Provider Number: 5A-0079696

unless otherwise mandated by your local jurisdiction

Diversys Learning Inc, d/b/a BASSETpermit.com and SureSell Basset is approved by the Illinois Liquor Control Commission, (ILCC). Your training information has been submitted to the Illinois Liquor Control Commission. This is a temporary certificate that is valid for 30 days and your official BASSET certification card will be mailed to you directly from them.

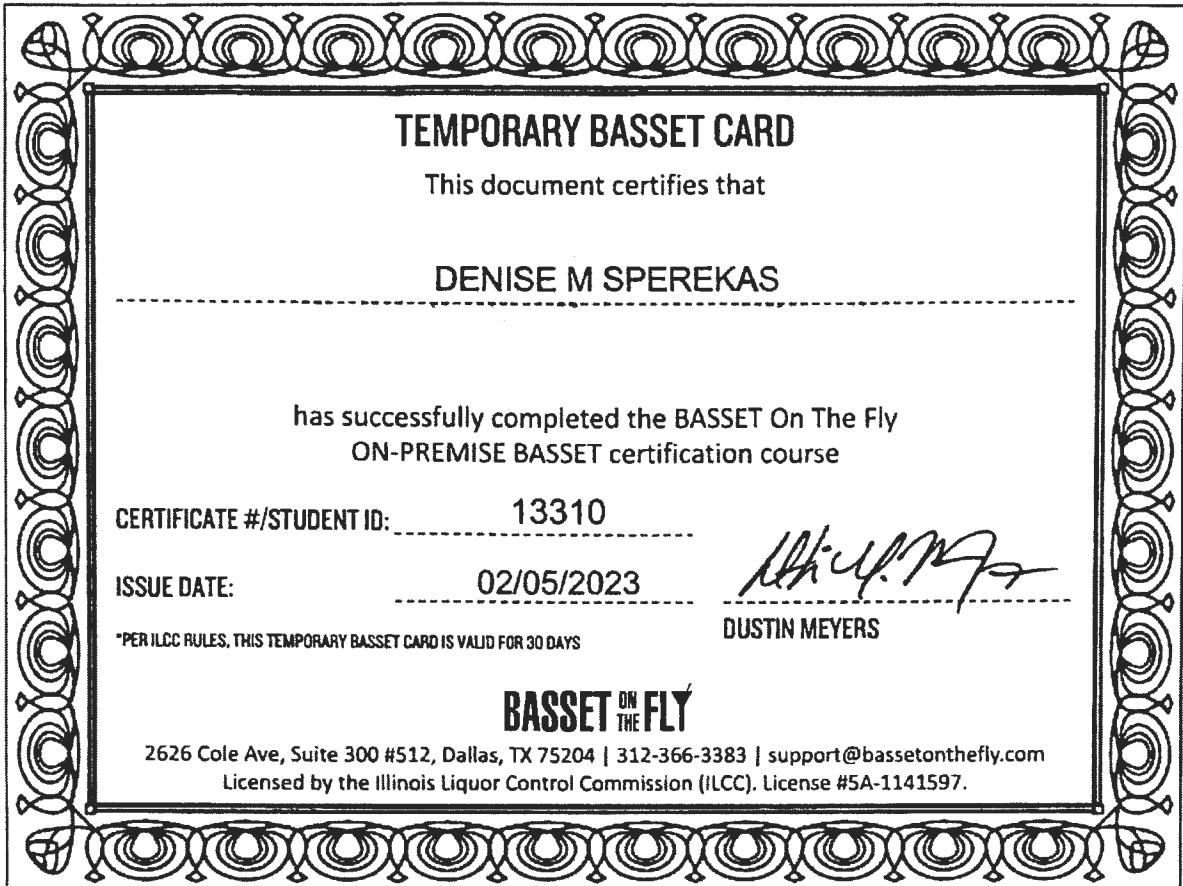
To reprint your official certificate go to:

<https://www2.illinois.gov/ilcc/education/sitepages/bassctcard.aspx>


Authorized Signature

Diversys Learning, Inc.
1101 Arrow Point Drive, Suite 302
Cedar Park, TX 78613

support@bassetpermit.com

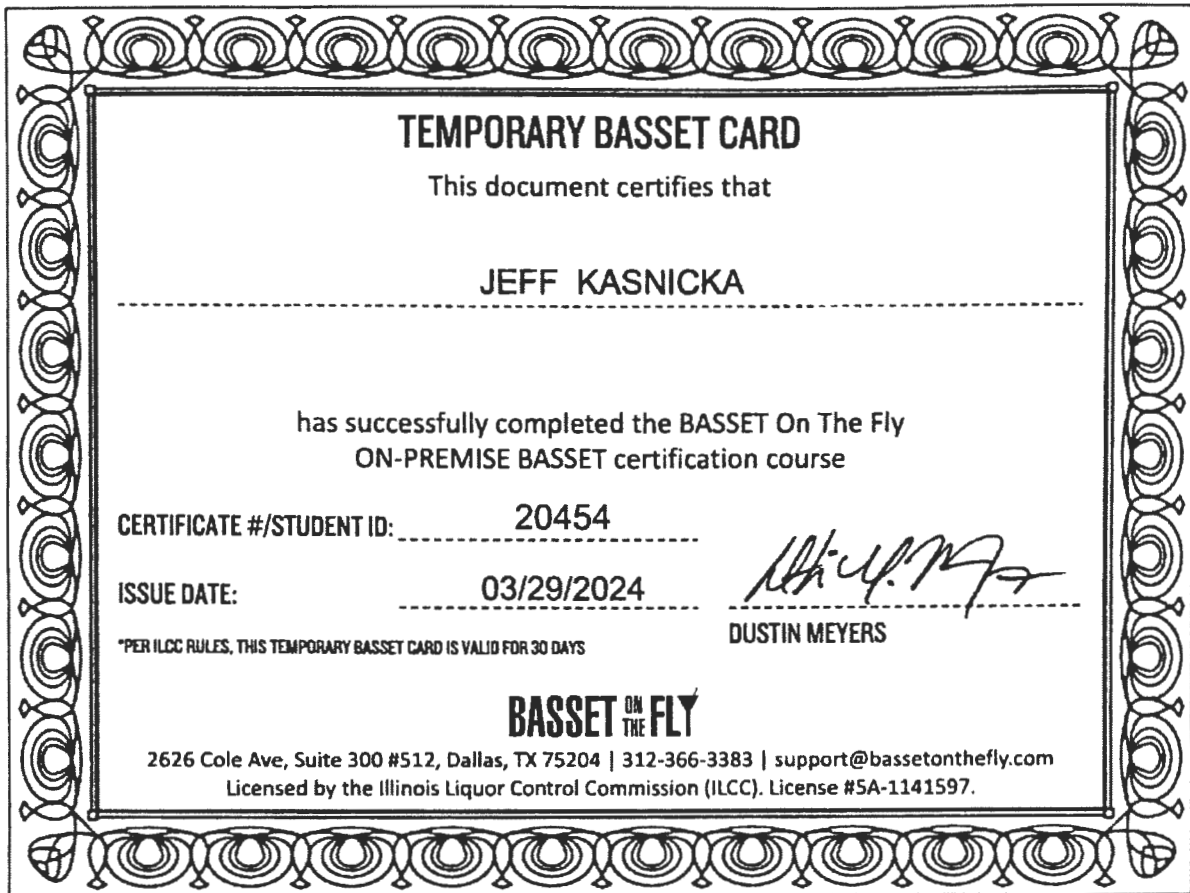


BASSET ON THE FLY

2626 Cole Ave, Suite 300 #512, Dallas, TX 75204
312-366-3383
support@bassetonthe-fly.com
www.bassetonthe-fly.com

Per ILCC rules, this temporary BASSET card is valid for 30 days only. Your official 3-year BASSET card will be mailed by the Illinois Liquor Control Commission (ILCC).

Within 10 days of issuance, this certification should appear in the Illinois Liquor Control Commission's online database at www.ilcc.illinois.gov. If not, please contact us.



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ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD

Date of Certification: 8/26/2021 Expires: 8/26/2024
Trainer's IL Liquor License Number: 5A-0110606

LISA LESAVAGE



****Card is not transferrable****

BASSET Card



July 12, 2021



Letter ID: L0975157000

License No.: 5A-0110606
Expiration Date: 7/6/2024
License Type: Basset Card

EDWIN RZAB



Your "Student ID number" is: 19016989

Your "Trainer's ID number" is: 5A-0110606

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.


IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at ILCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
100 W. Randolph Street, Suite 7-801 - Chicago, IL 60601
**BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD**

Date of Certification: 7/6/2021 Expires: 7/6/2024
Trainer's IL Liquor License Number: 5A-0110606

EDWIN RZAB



****Card is not transferrable****

BASSET Card



April 11, 2023



Letter ID: L1638871368

CYNTHIA ASTA



License No.: 5A-0110606

Expiration Date: 5/27/2025

License Type: Basset Card

Your "Student ID number" is: 21708671

Your "Trainer's ID number" is: 5A-0110606

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

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ILLINOIS LIQUOR CONTROL COMMISSION
50 W. Washington Street, Suite 209 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD
Date of Certification: 5/27/2022 Expires: 5/27/2025
Trainer's IL Liquor License Number: 5A-0110606
CYNTHIA ASTA
[Redacted]
[Redacted]

****Card is not transferrable****



CERTIFICATE OF COMPLETION

This certifies that

Tania C Brown

is awarded this certificate for

TIPS Illinois BASSET On-Premise Alcohol Server Training

Hours
4.00

Completion Date
02/07/2024

Expiration Date
02/06/2027

Certificate #
IL-ON-000032776634

Official Signature

THIS CERTIFICATE IS NON-TRANSFERABLE

Please note that this is your temporary certificate of completion and may be used as proof of training completion. You will receive your official BASSET card in the mail.

12550 Bridge Point Parkway, Suite 100 | Austin, TX 78730 | www.360training.com

CUT HERE

CUT HERE



Issued: 02/07/2024
Certificate # IL-ON-000032776634

Tania C Brown
5500 Lakeside Drive, #A
Chicago, IL 60632

CERTIFIED

Expires: 02/06/2027



Phone: 800-438-8477
www.gettips.com

This card was issued for successful completion of the TIPS program

Signature _____



CERTIFICATE OF COMPLETION

This certifies that

Joshua Barrow

is awarded this certificate for

TIPS Illinois BASSET On-Premise Alcohol Server Training



Hours
4.00



Completion Date
01/02/2023



Expiration Date
01/01/2026



Certificate #
IL-ON-000027418702

Official Signature

THIS CERTIFICATE IS NON-TRANSFERABLE

Please note that this is your temporary certificate of completion and may be used as proof of training completion
You will receive your official BASSET card in the mail

5000 Plaza on the Lake, Suite 305 | Austin, TX 78746 | 877.681.2235 | www.360training.com

✂ (CUT HERE)

✂ (CUT HERE)



Issued: 01/02/2023
Certificate #: IL-ON-000027418702

Joshua Barrow

CERTIFIED

Expires: 01/01/2026



Phone: 800-438-8477
www.gettips.com

This card was issued for successful completion of the TIPS program

Signature _____

BASSET Card



September 7, 2022



Letter ID: L0734024328

License No.: 5A-0110606
Expiration Date: 8/27/2025
License Type: Basset Card

STEPHANIE SORENSEN
[REDACTED]

Your "Student ID number" is: 22511226

Your "Trainer's ID number" is: 5A-0110606

Your BASSET Card is located BELOW

DO NOT throw away this letter as you will need your "Student ID number" directly above to re-print your card.

IMPORTANT:

To re-print your card, visit the Illinois Liquor Control Commission website at LCC.illinois.gov
(click on the RESOURCES tab to access the "BASSET Card Lookup" page).

ILLINOIS LIQUOR CONTROL COMMISSION
50 W. Washington Street, Suite 209 - Chicago, IL 60601
BEVERAGE ALCOHOL SELLERS AND SERVERS
EDUCATION AND TRAINING [BASSET] CARD
Date of Certification: 8/27/2022 Expires: 8/27/2025
Trainer's IL Liquor License Number: 5A-0110606
STEPHANIE SORENSEN
[REDACTED]
[REDACTED]

****Card is not transferrable****



TAP SERIES, LLC

Certificate Of Achievement

Trainer#
5A-1211159120

This is hereby certified that on **07/18/2022**

Kathleen Wolf

*having successfully completed
the course of study*

BASSET ALCOHOL TRAINING

This certificate is only valid for the person printed above.
This certificate expires on 07/18/2025

Sandra Kovach
Sandra Kovach, Managing Member

IA12907

Rose Lise Obetz
Rose Obetz, PhD.

TAP Series © www.tapseries.com
To verify, go to www.tapseries.com/verify

BASSET ALCOHOL TRAINING

Name **Kathleen Wolf**

Date **07/18/2022**

Number **IA12907**



This card is only valid for the person printed above
This certificate expires on 07/18/2025

TAP Series © www.tapseries.com
To verify, go to www.tapseries.com/verify

Please print your
card on sturdy
cardstock.

Bar Selections

For indoor events we encourage the rental of glass barware.

Bar Option 1

Selection of 2 domestic beers and 2 premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, assorted canned sodas and chilled bottled water

2 hr/\$14 3 hr/\$17 4 hr/\$20 5 hr/\$23

Bar Option 2

Complete Bar Package to include: Skyy Vodka, Beefeater Gin, Cruzan Spiced Rum, Dewar's White Label Scotch, Sauza Tequila, Canadian Club Whiskey, Sweet & Dry Vermouth, Triple Sec, 2 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include 2 red varietals and 2 white varietals, assorted canned sodas and chilled bottled water

2 hr/\$16 3 hr/\$20 4 hr/\$24 5 hr/\$28

Bar Option 3

Premium Bar Package to include: Titos Vodkas, Tanqueray Gin, Bacardi Light and Captain Morgan Rums, Sauza Signature Tequila, Canadian Club and Jack Daniels Whiskey, Jim Beam Bourbon and Jhonnie Walker Red Label Scotch, Amaretto, Kahlua, Sweet & Dry Vermouth, Triple Sec, 3 selections of domestic beers and 2 selections of premium beers, 4 bottled wines to include: 2 red varietals, 2 white varietals, assorted canned sodas, chilled bottled water and Perrier sparkling

2 hr/\$18 3 hr/\$23 4 hr/\$27 5 hr/\$31

Bar Option 4

Superior Bar Package to include: superb selection of Titos and Grey Goose Vodkas, Bacardi Light, Captain Morgan and Malibu Rums, Tanqueray and Bombay Sapphire Gins, Sauza Signature, Jack Daniels Whiskey, Maker's Mark Bourbon, Johnny Walker Red, Sweet & Dry Vermouth, Bailey's Irish Cream, Kahlua, Amaretto, Southern Comfort, 3 selections of domestic beers, 3 selections of premium beers, 5 bottled wines to include 2 select red varietals, 2 select white varietals and Sparkling Italian Prosecco, assorted canned sodas, chilled bottled water and Perrier sparkling

2 hr/\$21 3 hr/\$26 4 hr/\$31 5 hr/\$36

Domestic Beers Available:

Miller Lite, Coors Light, Blue Moon, Bud Light, Michelob Ultra, Hard Seltzer - Seasonal Brands

Premium Beers Available:

Goose Island 312, Goose Island IPA, Stella Artois, Corona, Sam Adams

California Premium Wines Available:

Whites: Chardonnay, Sauvignon Blanc, Pinot Grigio

Reds: Cabernet, Pinot Noir



All Bar Packages include: ice, clear plastic glassware, stir straws, bar supplies, cocktail napkins, bar garnish, fruit & queen olives. Bar mixers as needed include: orange & cranberry juice, tonic & club soda, coke, diet coke, sprite, ginger ale, grenadine, bloody mary mix, sweet & sour and lemonade.

BAR PACKAGES INCLUSIVE OF Dram shop liability insurance, local, Chicago and state licenses.

Bar Mixer Package only (no alcohol) is offered at \$7.95 per person up to 4 hours of service

Juice & Soda Bar: assorted canned sodas, chilled bottled water, sparkling white citrus punch, fresh brewed carafes of iced tea with lemon, sugar and sweetener, ice, clear cups and beverage napkins at \$7.95 per person

Table Wine service including 1 red and 1 white varietal poured for 1 hour at \$8.00 per guest (includes stemware)

French Champagne or Italian sparkling Prosecco toast at \$5.00 per guest (includes stemware)

Classic Craft Cocktails – 1 gallon makes 15-20

Zinger Mai Tais

3 premium rums, 3 fresh juices - pineapple, orange, lime, and garnish
\$110/gallon

Top Shelf Golden Margarita

Sauza Agave Tequila, Cointreau, fresh lime suice, salt and limes
\$110/gallon

Sangria Blanco or Roja (white or red)

brandy soaked fruit
\$110/gallon

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Sauza Agave Tequila, Cointreau, fresh lime juice, salt and limes
\$110/gallon

Sangria Blanco or Roja (white or red)

brandy soaked fruit
\$110/gallon

CONTINENTAL BREAKFAST

BOARDROOM BREAKFAST

Chef's assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes and berries, gourmet coffee service with cream, sugar and sweetener

\$155 (15 guests)
\$50 each additional 5 guests

ENERGY BREAKFAST

Bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster

Homemade crunchy granola tossed with honey, brown sugar and chocolate pieces

Individual low fat flavored fruit yogurts and seasonal fresh fruit salad

\$160 (15 guests)
\$50 each additional 5 guests

HOT BREAKFAST

Homemade assorted quiche wedges, country style hashbrown potatoes, bakery fresh assortment of fruit and cheese danish and seasonal fresh fruit display

\$180 (15 guests)
\$60 each additional 5 guests

THE GRAB AND GO

Petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal fresh fruit display

\$180 (15 guests)
\$60 each additional 5 guests

HOMESTYLE BREAKFAST

Scrambled eggs, bacon, sausage or ham, hash brown potatoes, assorted sliced breads with toaster, peanut butter, jams, butter and Florida orange juice

\$195 (15 guests)
\$65 each additional 5 guests

A LA CARTE OFFERINGS

COLD

Classically made deviled eggs
\$45 per 25 pcs

Chef's daily assortment of petite muffins, scones, danish, croissants or select bakery items
\$70 per 25 pcs

Sliced bagels with plain, garden veggie and strawberry cream cheeses accompanied by a toaster
\$45 per dozen

Assortment of sliced breakfast morning breads with whipped butter
\$70 per 25 pcs

Seasonal fresh fruit display with grape clusters and whole berries
\$90 per platter for 25

Individual flavored fruit yogurts (low fat)
\$29 per dozen

Homemade Great Plains granola sided with vanilla yogurt
\$90 per 25 servings

Chilled seasonal fresh fruit salad
\$75 per 25 servings

Bakery fresh iced cinnamon rolls
\$39 per dozen

Assortment of iced donuts and long johns
\$29 per dozen

Chocolate filled French croissants
\$39 per dozen

HOT

1/2 pan serves 12-15
Full pan serves 24-30

CBR morning skillet with hash browns, fluffy eggs, diced ham and grated cheddar
\$110 1/2 pan | \$210 full pan

Petite ham, egg and cheese croissant sandwich
\$60 1/2 pan | \$120 full pan

Fresh baked buttermilk biscuits sided with mild sausage country gravy
\$70 1/2 pan | \$140 full pan

Homemade assorted quiche wedges
\$85 1/2 pan | \$165 full pan

Mini breakfast burritos rolled with egg, cheese and pico de gallo
\$70 1/2 pan | \$135 full pan

Mini omelets folded with cheddar and jack cheese sided with fresh pico
\$75 1/2 pan | \$145 full pan

Homemade shredded potato pancakes with sour cream and apple sauce
\$55 1/2 pan | \$110 full pan

Bananas foster (OR) apple pie french toast
\$60 1/2 pan | \$120 full pan

Mississippi bacon (OR) fresh sausage links
\$65 1/2 pan | \$130 full pan

Fluffy grade A scrambled eggs
\$70 1/2 pan | \$140 full pan

Homemade corned beef hash with lean corned beef and yukon gold potato
\$85 1/2 pan | \$170 full pan

Ham and cheese French croissant bundles
\$65 per dozen

Spinach and ricotta Danish style pies
\$65 per dozen

BEVERAGES

Gourmet coffee service - regular and decaffeinated coffee with half and half, sugar and sweetener
\$60 per gallon

Individual 10 oz. juice bottles
\$29 per dozen

Fresh squeezed Florida orange juice
\$22 per gallon

16 oz. chilled bottled water
\$19 per dozen

Canned Coca-Cola products
\$19 per dozen

Organic bottled teas or bottled vitamin water
\$39 per dozen



Chef

By Request
Custom Catering
To Every Degree!



Continental Breakfast



Corporate Luncheon



Buffet Menus



Boxed Lunches



Deli Power Lunch



Snacks & Sweets



*Exquisite cuisine, first-class presentation
and impeccable service are the essential ingredients we combine
to exceed your highest expectations.*

630-493-4300

WWW.CHEFBYREQUEST.COM

CLASSIC LUNCHEON BUFFET

MIDWEST BBQ

- ◆ Hand-pulled pork smothered in apple bourbon BBQ sauce
- ◆ Grilled vegetable kabobs with herbed olive oil
- ◆ Crisp jicama slaw, chilled watermelon wedges, fresh split-top buns and crisp kettle chips

\$210 (15 guests) | \$70 each additional 5 guests

GREEK ISLES

- ◆ Mediterranean marinated chicken breast with Kalamata olives and roasted red peppers
- ◆ Greek chopped salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus
- ◆ Roasted vegetable lemon couscous

\$210 (15 guests) | \$70 each additional 5 guests

TAILGATE

- ◆ 1/4 lb. chargrilled angus burgers with sliced cheese and all the fixings
- ◆ Grilled bratwurst simmered in beer and onions
- ◆ Split-top buns, creamy cole slaw, crisp kettle chips and seasonal chilled fruit salad

\$220 (15 guests) | \$75 each additional 5 guests

LUNCH ON THE LIGHTER SIDE

- ◆ Petite turkey club wraps and housemade pecan chicken salad sided with baby greens and miniature croissants
- ◆ Pesto garden pasta salad and seasonal fresh fruit salad
- ◆ Chargrilled and chilled asparagus display

\$210 (15 guests) | \$70 each additional 5 guests

SUMMER GRILL

- ◆ Chicken and vegetable kabobs brushed with pesto butter
- ◆ Classic rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread

\$210 (15 guests) | \$70 each additional 5 guests

PERFECT PARMESAN

- ◆ Tender chicken ~ marinara, parmesan and grated mozzarella
- ◆ Penne Pasta Primavera Sauté ~ herbed focaccia bread and pesto dipping oil
- ◆ Vine ripe tomato caprese with fresh mozzarella, basil leaf

\$220 (15 guests) | \$75 each additional 5 guests

STREET TRUCK TACOS

- ◆ Tomatillo shredded chicken, cumin spiced ground beef, soft flour tortillas with cilantro lime rice, house salsa, fresh made guacamole and hand cut chips
- ◆ Black bean and roasted corn chopped salad with southwest ranch
- ◆ Served with shredded cheese, tomato, sour cream, jalapeno

\$220 (15 guests) | \$75 each additional 5 guests

STEAKHOUSE

- ◆ Choice sirloin of beef au jus, oven roasted and sliced thin
- ◆ Creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced French bread and butter served with iceberg wedge salad and buttermilk ranch dressing

\$240 (15 guests) | \$80 each additional 5 guests

BISTRO GRILLED CHICKEN

- ◆ Fine herbs, lemon, grilled fennel and olive oil drizzle, wild rice pilaf and sugar roasted carrot wedges
- ◆ Vine ripe tomato, cucumber and red onion salad
- ◆ Served with tomato focaccia bread

\$220 (15 guests) | \$75 each additional 5 guests

GRAB-N-GO

- ◆ Assorted silver dollar bistro sandwiches with signature sauces
- ◆ Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display

\$210 (15 guests) | \$70 each additional 5 guests

PRAIRIE STATE

- ◆ Herb roasted pork loin with natural gravy
- ◆ Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter

\$230 (15 guests) | \$75 each additional 5 guests

LITTLE ITALY

- ◆ Chicken vesuvio with garlic wine sauce, eggplant parmesan with marinara sauce and grated mozzarella
- ◆ Italian chop salad with crisp vegetables and balsamic dressing
- ◆ Wedged cut vesuvio potatoes served with parmesan garlic bread

\$240 (15 guests) | \$80 each additional 5 guests

COUNTRY COMFORT

- ◆ Parmesan crusted chicken breasts with honey dijon
- ◆ Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, poppy seed dressing and fresh baked knotted rolls with herb-whipped butter

\$230 (15 guests) | \$75 each additional 5 guests

VIVA ITALIANO!

- ◆ Penne pasta with Italian sausage and peppers and Chicago-style Italian beef with stewed peppers, mozzarella and giardiniera
- ◆ Served with classic Caesar salad and hinged Italian bread

\$220 (15 guests) | \$75 each additional 5 guests

ROASTED ATLANTIC SALMON

- ◆ Oven roasted with lemon caper butter, steamed red skin potato wedges, bias cut stir fried vegetables and soft wheat rolls with butter

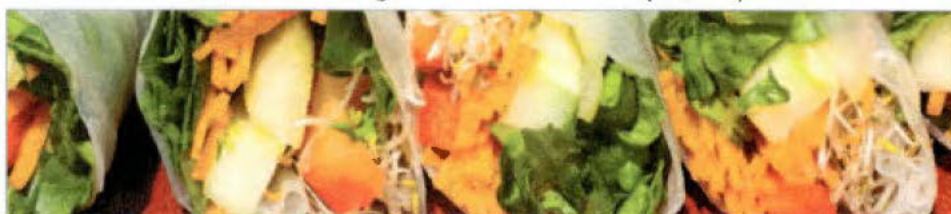
\$230 (15 guests) | \$75 each additional 5 guests

HANDMADE RAVIOLI

- ◆ Filled with spinach, portobello and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc
- ◆ Fresh green beans almondine, grilled chicken Caesar salad with dressing, parmesan and croutons

\$215 (15 guests) | \$70 each additional 5 guests

must be ordered in increments of 5 minimum to serve 15 guests ~ Inclusive of complete disposable serviceware



MIDWEST ALFRESCO BUFFET

Minimum to serve 20 guests
Must be ordered in increments of 5
Selection of (1) Entree \$26/guest
Selection of (2) Entrees \$31/guest
Add additional salad, side dish or crafted soup \$4/guest
Served plated or family style, add \$5/guest

ENTREES

CORN FED FLAT IRON STEAK

crispy baby leeks, red wine reduction

ROASTED SUPERIOR WHITEFISH

brown butter, lemon, almonds, parsley

FREE RANGE CHICKEN BREAST

brandied apple compote, crispy sage

AMISH THYME ROASTED CHICKEN

skin-on pan-seared, grilled fennel, natural stock reduction

SEARED PORK TENDERLOIN MEDALLIONS

bourbon glazed peaches

ANGUS STRIP STEAK

applewood smoked sea salt, garden chive compound butter

PRIME TENDERLOIN BROCHETTE

sworded with sweet Michigan onions,
rouge bell peppers and crimini mushrooms

BRICK CHICKEN FRANCAISE

sautéed spinach, capers, classic hollandaise

JAIL ISLAND SALMON

gingered carrot beurre blanc, fresh basil emulsion

SHRIMP DIJON

jumbo shrimp, broiled with sherry wine, garlic,
dijon and chives, panko bread crumbs

CRUSTED FILET MIGNON

choose from blue cheese, horseradish or parmesan crusts
additional \$2 per person

CHICKEN MEDALLIONS

fresh basil, chèvre and roasted peppers, lemon champagne beurre blanc

TENDERLOIN STACK

beef filet, grilled shiitake, goat cheese, smoked tomato butter, whole
roasted shallots

WILD MUSHROOM POT PIE

baked ragout of mushroom medley, roasted root vegetables, sherried
cream envelopes in flaky pastry

BRAISED SHORT RIB RISOTTO

wilted spinach, mirepoix, marsala beef consomme

CHILLED SALAD (SELECT ONE)

HEIRLOOM TOMATO ~ fresh mozzarella,
cold pressed olive oil, smoked sea salt, garden pesto

BABY ARUGULA ~ seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

GRILLED SPRING ASPARAGUS ~ lemon thyme drizzle,
crumbled blue cheese, oven dried tomatoes

CUCUMBER SALAD ~ chopped romaine, seedless cucumber, feta
cheese, teardrop tomatoes, Kalamata olives, parsley, lemon EVOO

ORGANIC GREENS ~ sliced strawberry, seedless cucumber,
candied pecans, champagne citrus vinaigrette

BABY SPINACH ~ purple onion, sliced mushrooms,
egg and bacon, poppy seed dressing

CLASSIC CAESAR ~ homemade croutons and parmesan cheese

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls
accompanied by crocks of whipped sweet cream butter

WARM SIDE ACCOMPANIMENTS (SELECT TWO)

ROOT VEGETABLE MEDLEY

butternut squash, carrots, turnips, sweet and russet potatoes, olive oil,
rosemary, and thyme

MIDWEST WILD RICE PILAF

cranberries and pecans

SUGAR ROASTED ORGANIC CARROTS

tarragon butter

ROASTED ASPARAGUS

oven dried roma tomatoes

GRILLED ZUCCHINI WEDGES

AND YELLOW SQUASH

ILLINOIS WILD MUSHROOM FRICASSEE

SAUTÉ OF FRENCH GREEN BEANS

SEA SALT ROASTED FINGERLING POTATOES

EVOO and fine fresh herbs

PAN ROASTED BRUSSEL SPROUTS

crispy bacon, white truffle sea salt

YUKON GOLD SMASHED POTATOES

CHEF'S HOMEMADE TWICE-BAKED POTATO

RED PEPPER MASHED POTATO

STEAMED RED SKIN POTATOES WITH BUTTER AND DILL

POTATO SOUFFLÉ BAKED IN
RICH CREAM AND PARMESAN CHEESE

CREAMY WHITE CHEDDAR CAVATAPPI MAC AND CHEESE

BOXED LUNCHES

EXECUTIVE BOXED LUNCHEON

Featuring Premium Meats and Cheeses

CLASSIC ITALIAN

Salami, mortadella, Bavarian ham and capicola with provolone cheese and olive tapenade on a soft onion ciabatta roll

GRILLED CHICKEN CAESAR SALAD

Seasoned grilled chicken breast fanned atop crisp romaine, tomato wedges, parmesan and croutons with creamy caesar dressing on the side

SLOW ROASTED TURKEY BREAST SANDWICH

Sliced whole turkey served on thick cut artisan harvest wheat bread with lettuce, tomato and muenster cheese

BAVARIAN HAM AND BABY SWISS

Served on a salted fresh pretzel hoagie with lettuce, tomato and red onion

PESTO CHICKEN

Grilled strips of chicken, pesto spread, roasted red peppers and provolone on a soft tomato focaccia roll

CAJUN CHICKEN BLT WRAP

Grilled sliced chicken served with crisp bacon, tomato, leaf lettuce and chipotle mayonnaise

TURKEY CLUB WRAP

Smoked turkey, avocado, tomato, bacon, red onion and lettuce with boursin cheese wrapped in an extra large tomato tortilla

PORTOBELLO MUSHROOM

Marinated and grilled with roasted red peppers, cucumber, dill havarti, red onion and arugula on thick cut sourdough

HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD

Served on an extra large bakery fresh croissant with crisp greens and tomato

CHICAGO BLUES

Shaved medium rare roast beef, blue cheese crumbles, roasted red onion and leaf lettuce bundled tightly into a soft flour tortilla roll up



SOUTHWESTERN VEGGIE WRAP

Fajita style grilled bell pepper medley, red onion and pepper jack cheese with avocado mash

CALIFORNIA COBB

Grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and buttermilk ranch dressing

BETTER BEEF AND CHEDDAR

Medium rare roasted beef and mild cheddar cheese with red onion, sliced tomato and crisp romaine on a soft French baguette

All Boxed Lunches are served with fresh fruit garnish, chilled side salad, Chef's dessert, condiments and disposable serveware.

Priced at \$12.95 per person

Assorted canned beverages and bottled water \$1.50 per person

Minimum required order ~ 15 lunches (5 of each selection)

DELI POWER LUNCH

Decorative assortment of premium Boars Head brand deli fresh meats and sliced cheeses accompanied by real mayonnaise, mustard and a bountiful relish tray, as well as chef's choice of daily dessert.

Assortment of fresh bakery breads, soft French rolls, and flaky croissants

CHOICE OF TWO COLD SALADS

- Creamy Shredded Coleslaw
- Chef's Own Red Roasted Potato Salad
- Crisp Watermelon Wedges
- Italian Pasta Salad
- Mixed Greens Salad with Choice of Two Dressings
- Zesty Marinated Vegetable Salad
- Homemade Salsa with Rustic Tortilla Chips
- Roasted Vegetable Couscous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Total deli luncheon priced at \$225 ~ serves 15

All disposable plates, napkins and serveware included

Order in increments of 5 at \$75 each

BUILD YOUR OWN SLIDER BAR

choose 3
\$195 (15 guests) - \$65 each additional 5 guests
includes homemade rustic kettle chips

BUFFALO CHICKEN

blue cheese, red onion and sesame bun

PULLED BBQ PORK

pickle chip and chopped red onion
on a sweet hawaiian bun

BLACK ANGUS BURGER

American and Swiss cheese, ketchup,
mustard and roma tomato on pretzel roll

12-HOUR BRISKET

Carolina barbecue, shaved apple cider slaw,
brioche bun

PETITE FILET

blue cheese and roasted red onion
on brioche bun

CUBAN

pork tenderloin, ham, provolone,
dijon and pickle chip on mini ciabatta

A LA CARTE OFFERINGS

PLATTER OF 36 ASSORTED SILVER DOLLAR SANDWICHES

Ham, turkey and roast beef to include horsey
sauce, honey mustard and cranberry mayo
\$110

CALIFORNIA COBB SALAD

Grilled tender chicken, baby romaine hearts,
tomato, cucumber, crispy bacon, crumbled blue,
ripe avocado and boiled egg sided with
farmhouse ranch dressing (serves 20)
\$125

MID DAY BREAK

One dozen each of individual bags of pretzels,
individual bags of trail mix, and individual
energy granola bars
\$90



DOMESTIC CHEESE DISPLAY

Assortment of five cheeses, served with grape
clusters, ripe berries, brie wedge and rustic
crackers (serves 30)
\$115

CRISP VEGETABLE CRUDITE

Flowing with bright fresh cut veggies served
with ranch and roasted red pepper dips
(serves 30)
\$90

SEASONAL FRESH FRUIT DISPLAY

Including 6 fresh fruits, grape clusters, ripe
berries and brown sugar yogurt (serves 25)
\$95

HOUSEMADE HUMMUS

Olive oil, lemon and touch of oregano served
with crisp pita chips (serves)
\$80

AUTHENTIC GUACAMOLE & FIRE ROASTED SALSA

Made traditional and fresh, served with our
own tri colored tortilla chips (serves 25-30)
\$95

RUSTIC ANTIPASTO

A fine selection of shaved Italian meats, dry
aged provolone, pepper jack, gourmet olives,
roasted peppers, pepperoncini and sliced
French baguette (serves 30)
\$135

MUFFALETTA MINIATURES

50 wedges of New Orleans favorite sandwich
with olive tapenade bundled into onion
ciabatta bread (serves 25-30)
\$90

TURKEY BACON SWISS CROISSANTS

24 pieces - a perfect grab and go
\$85

SNACKS & SWEETS

BREAKS/SNACKS

Individual Bags of Rustic Kettle Chips, Pretzels or White Cheddar Popcorn	\$26/doz
Assortment of Fresh Fruit and Baked Chocolate Scones.....	\$45/doz
Individual Hearty Granola Bars	\$26/doz
Individual Rice Krispie Treats	\$23/doz
Seasonal Fresh Fruit Kabobs	\$34/doz
Assorted Whole Fresh Fruit	\$18/doz

DESSERTS (PRICED PER 25 PCS)

Cream Cheese Iced Carrot Cake Squares with Walnuts	\$45
Super Chocolate Fudge Brownies	\$45
Chocolate Dipped Pretzel Rods with Caramel and Pecans	\$70
Gourmet Assortment of Iced Cupcakes	\$110
Chocolate Chunk Cookies - hand dipped in milk chocolate	\$65
Sugared Lemon Bars with Ripe Berries	\$50
Deconstructed Strawberry Shortcakes	\$85
Fresh Baked Jumbo Cookie Assortment	\$40
Assortment of Petite Cheesecake Rounds	\$52
Chef's Petite Dessert Assortment	\$60
Triangle Cut Pecan Turtle Bars.....	\$45
The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone	\$110

BEVERAGES

Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite)	\$19/doz
Chilled 10 oz. Sparkling Perrier Water	\$25/doz
Chilled 16 oz. Spring Water Bottle	\$18/doz
Individual Juice Bottles	\$29/doz
16 oz. Gatorade Bottles	\$36/doz
Sparkling White Citrus Punch	\$39/gal
Fresh Brewed Iced Tea or Lemonade	\$32/gal
Bottled Unsweet Iced Tea or Lemonade ..	\$32/doz
Ice Cold Milk Chugs	\$27/doz
Gourmet Coffee Service with Cream & Sugar	\$60/gal

Celebrations Menu

Express Catering for Casual Weddings | Outdoor Events | Family Celebrations

All menus are designed for express drop off service only

Backyard BBQ

25P \$525 50P \$1025 100P \$1995
(choose 2 entrees)

Marinated Chicken and Veggie Kabobs
pesto butter

¼ lb. Angus Beef Burgers
brioche bun, condiments, relish tray

Pulled Smoked Pork Butt
apple bourbon BBQ, split top buns
OR caritas style with flour tortillas,
chopped onion and cilantro

Grilled Italian Sausage
roasted peppers, stewed tomatoes, French bread

4-Bone Rib Rack with Apple Bourbon BBQ

Teriyaki Marinated Chicken Thighs
Mom's 40 year recipe

Festive menu is served complete with choice of
2 cold side salads, bakery rolls with butter pads,
1 choice of seasonal dessert selection,
and all necessary disposable service ware.

Stations Reception

25P \$550 50P \$1095 100P \$2150
(choose 1 theme entrée station and 2 side stations)

Slider Bar Station

mini black Angus burgers, pounded buffalo chicken, Austin
Blue pulled pork, kitchie buns, sliced chorizo,
condiments & relish tray, house made thick rustic kettle chips

Street Truck Tacos

tomatillo pulled chicken, shredded pork caritas,
season ground beef, 6" flour tortillas, chihuahua cheese
fire roasted tomato salsa, red onion, lettuce, sour cream

SIDES

House Made White Cheddar Mac & Cheese
sides with crispy bacon and grilled veggies for toppings

Yukon Mashed Potato Bar

creamy gold potatoes, shredded cheddar,
crispy bacon, scallions, broccoli, sour cream, butter

Salad Bar Duet

classic caesar, homemade croutons, shaved parmesan
field greens, tomato, cucumber, red onion
mixed greens, choice of 2 dressings

Tuscan Grilled Vegetable Antipasto

strip asparagus, sugar roasted carrots,
buttery eggplant, grilled zucchini, enared peppers,
balsamic roasted mushrooms

Station style menu is served complete with all necessary
disposable service ware.

Family Feast

25P \$625 50P \$1225 100P \$2395
(choose 2 entrees)

Chicken Medallions
basil, chèvre, roasted red pepper
lemon champagne beurre blanc

Brick Chicken Francaise
spinach, capers, classic hollandaise

4 oz Hand Cut Salmon
oven seared, roasted corn succotash, herb EVOO

Grilled Pork Tenderloin
bourbon glazed poaches

Choice Flat Iron Brochettes
tri color peppers, onions, cremini mushrooms

Perfect Parmesan
tender chicken breast, sweet tomato sauce,
mozzarella, hero parmesan

Buffet menu is served complete with a wide selection
of 1 starch, 1 vegetable, 1 cold greens salad, bakery rolls,
butter pads and all necessary disposable service ware.

Farm to Table

25P \$600 50P \$1150 100P \$2200
(choose 1 entrée selection and 3 sides)

Field Greens Salad with House Dressing

Free Range Chicken with Brandied Apple Compote
6oz. Corn Fed Flat Iron Steak

Smoke House Pulled Pork and Kielbasa Sausage

Grilled Skirt Steak with Smoked Tomato Butter
Amish Roasted Chicken Marsala with Grilled Mushrooms

SIDES

Farmhouse Ratatouille with Bow Tie Pasta
Vine Ripe Tomato & Fresh Mozzarella with EVOO

Basil Garden Green Beans
Sugar Roasted Carrot Planks
Shallot Roasted Brussel Sprouts
Buttered Broccoli Crowns
Fresh Corn on the Cob

Midwest Wild Rice Pilaf
Steamed Red Skin Dill Potatoes
Red Pepper Mashed Potatoes

Pan Roasted Fingerling Potatoes
Gourmet Cheese Ravioli with Spinach-caper Butter
Menu inclusive of bakery rolls, butter pads and all
necessary disposable serviceware.

CHILLED ARTISTIC DISPLAYS

priced per 20 people

SEVEN LAYER DIP

black beans, sour cream, grated cheeses, shredded lettuce, ripe tomato, black olives, green onions, homemade tri-color tortilla chips
65

IMPORTED CHEESE DISPLAY

cascade of seven fine quality cheeses, rustic cracker boards, grapes and ripe berries
95

THE FRENCH CONNECTION

exquisite presentation of five full-bodied wedge cut cheeses, water crackers, country raisin bread, split ripe figs, candied walnuts, fresh herbs, ripe berries and grape clusters
120

TRIO OF TAPENADES

oven-dried tomato with roasted garlic, lemon herb hummus, sherried mushroom tapenade, baked pita chips
80

CRUDITÉ

melange of raw seasonal vegetables, accompanied by cool ranch and roasted red pepper dips
75

ULTIMATE GUACAMOLE

fresh made daily with colored corn tortilla chips
75

TOMATO & MOZZARELLA CAPRESE

vine-ripe tomato, fresh mozzarella, roasted garlic, EVOO, sea salt, fresh basil
80

CHIPS & DIP

house made thick cut kettle chips, loaded cream cheese dip with crispy bacon, scallions, and blue cheese
65

SUSHI MAKI ROLLS

hand-made sushi with the finest ingredients combining tuna, salmon, shrimp and California rolls, accompanied by soy, wasabi, ginger and chopsticks
225 (100 pieces)

GRILLED ASPARAGUS SPEARS

fresh-herb vinaigrette, crumbled blue cheese and fresh lemon
70

ITALIAN ANTIPASTO DISPLAY

premium dry aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini, grilled ciabatta wedges
115

TRADITIONAL BRUSCHETTA BAR

vine ripe tomato, fresh garlic and basil, toasted French crostini and dry aged parmesan shavings
70

GULF COAST CEVICHE

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato
295 (serves 40)

PALM TREE EXTRAORDINAIRE

Chef By Request's signature scale model fruit palm tree skewered with fresh fruit; a truly fascinating display, served with milk chocolate fondue and banana dolphins
small 295 / serves 50
large 495 / serves 100

HICKORY SMOKED TENDERLOIN OF BEEF

caramelized onions, roasted garlic and grilled peppers, sliced rustic French bread and sundried tomato mayonnaise
150

SPICE-RUBBED PORK TENDERLOIN

displayed with caramelized onions, sour cherry compote and roasted mango, accompanied by sweet potato chips
125

CEDARWOOD SMOKED SALMON

fresh side of salmon smoked in-house, elegantly decorated and accompanied by classical condiments and dill crème fraîche
110

COLD SMOKED SALMON DISPLAY

cured thinly sliced, smoked Scottish salmon displayed with fresh lemon, dill, capers, red onion, cream cheese and pumpernickel rye squares
100

ROASTED BISTRO POTATOES

baby yukon gold potatoes, oven-browned, tossed and chilled with extra virgin olive oil, roasted red pepper, fresh rosemary, garlic and danish blue
80

ROASTED TUSCAN VEGETABLE ANTIPASTO

grilled seasoned favorites to include grilled asparagus, balsamic mushroom, sugar roasted carrots, charred pepper melange, and buttery eggplant all arranged and garnished to perfection
95

WATERMELON BASKET

carved & decorated watermelon basket, flowing with seasonal fresh fruit & berries
95 (serves 40)



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effective 2024

COLD HORS D'OEUVRES

cold hors d'oeuvres priced per 50 pieces – best when passed (P) or best when displayed (D)

CRISPY AHI TUNA WONTON

blackened rare Ahi, chili-lime aioli, brilliant wasabi caviar
100 P

MUFFULETTA MINIATURES

a New Orleans favorite – salami, mortadella,
capicola, imported ham and provolone cheese
with olive tapenade on onion ciabatta bread
85 P/D

JUMBO FRESH SHRIMP

boiled in court bouillon
lemon and zesty cocktail sauce
120 P/D

PROSCIUTTO-WRAPPED ASPARAGUS

prosciutto and boursin cheese
85 P/D

GRILLED & CHILLED JERK CHICKEN PICKS

lime, cilantro, red pepper aioli
85 P/D

CAPRESE KABOB

fresh mini mozzarella, grape tomato,
basil leaf and roasted garlic clove
85 P/D

HAWAIIAN POKE SPOONS

sushi grade Ahi tuna, avocado, lime, serrano chili,
cilantro, jicama and pink Hawaiian sea salt
120 P/D

LUMP CRAB CANNELONI

saffron, lemon zest, shaved jicama
105 P/D

SMOKED SALMON CUCUMBER ROUND

thinly sliced Scottish smoked salmon,
horseradish dill cream cheese and capers
100 P/D

MANGO SHRIMP SPOON

chopped citrus shrimp, cilantro,
fresh mango, jicama, sweet chili sauce
110 P/D

CALIFORNIA ROLLS

lump crab, avocado, cucumber, soy,
wasabi and pickled ginger
225 P/D (100 pc)

FRESH FRUIT SKEWERS

five festive fruits skewered with brown sugar yogurt dip
130 P/D

BURRATA TOAST

creamy burrata cheese, oven dried tomato
focaccia crisp, smoked sea salt, olive oil, basil
85 P

SHRIMP GAZPACHO SHOOTER

passed in a 2oz shooter
poached shrimp, cucumber, avocado, garden tomatoes
110 P/D

MOROCCAN SPOONS

lemon curry, couscous,
grilled veggie confetti
90 P/D



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SINGLE BITE SENSATIONS

mini forks loaded with fusions of flavor

PRIME BEEF AND BLUE

seared tenderloin, cabrales blue
roasted sweet pearl onion
110 P

HAND CUT BOX SALMON

torched miso glaze, charred scallions
100 P

SICILIAN BAKED EGGPLANT

pomodoro glaze, fire roasted sweet peppers
95 P

2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells

CHIPOTLE STEAK

grilled scallions and cilantro cream
110 P

ASIAN PORK

napa cabbage and apple lime slaw
110 P

TOMATILLO CHICKEN

charred poblano corn salsa
110 P

CBR SIGNATURE CROSTINIS

BEEF CARPACCIO

shaved beef tenderloin, roasted garlic aioli, parmesan curl
100 P/D

FRENCH BRIE

roasted apple compote, clover honey and crispy bacon jam
90 P/D

DUCK CONFIT

cherry preserves, parsley salad
100 P/D

MEDITERRANEAN

fresh goat cheese, tomato jam, basil
90 P/D

PAN SEARED PORK

pine nut pesto, caramelized onion
95 P/D

CRISPY PHYLLO TARTLETS

SUN-DRIED TOMATO CHICKEN

whipped chèvre
95 P/D

BLACK MISSION FIG PRESERVE

goat cheese truffle, candied walnut
95 P/D

BAKED FRENCH BRIE

apricot, toasted pecans
90 P/D

SAVORY PROFITEROLES

EAST COAST LOBSTER ROLL

poached lobster, lemon zest, celery, mayo
130 P

BLT

smooth pimento cheese, crispy bacon, rainbow micro greens
110 P/D

CURRIED SHRIMP

chive cream cheese, lemon zest
120 P/D

DECONSTRUCTED CHICKEN KIEV

roasted chicken, boursin cheese, parsley salad
110 P/D

MODERN TEA FINGER SANDWICHES

PECAN CHICKEN SALAD

closed faced, classic white, dried cranberry, lemon aioli
100 P/D

BEEF TENDERLOIN

open faced, sourdough, tenderloin rosette
whole grain mustard, cornichon
110 P/D

SMOKED SALMON

open face, dark rye, dill cream cheese, caper relish
105 P/D

ENGLISH CUCUMBER

three layer, shaved seedless cucumber,
classic white, watercress, cream cheese
95 P/D

PETITE TURKEY CROISSANT

roasted turkey breast, dijon aioli, bacon, swiss
145 P/D



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FORMAL DINNER MENU

All dinners include a customized, seasonal taste menu and are priced as follows:

3-course 65/per person | 4-course 75/per person | 5-course 85/per person | minimum to serve 10

All 3-course dinners include salad, entree & dessert. Four and five course dinner selections include choice of seasonal soup and/or salad, entree, one plated appetizer and dessert.

12 OZ. ROASTED PRIME RIB OF BEEF

seasoned and served medium-rare
on a bed of celery root, saffron au gratin with natural jus
and french green beans almondine

NAPOLEON OF FILET

center-cut choice filet of beef layered with balsamic roasted
portobello, grilled red pepper, rich danish blue,
placed atop a spinach & white bean ragu

PAN-ROASTED HALIBUT

fire-charred tomato beurre blanc and broccoli rabé,
champagne tuxedo couscous

NEW ZEALAND GRILLED LAMB CHOPS

cherry port wine reduction, parsnip puree,
sugar roasted whole organic carrots

THICK-CUT PRIME VEAL CHOP

12 oz. frenched bone veal chop,
grilled shiitake caps, horseradish and white cheddar
potato mash, smoked tomato butter

CHAR-GRILLED SWORDFISH

hand cut steak with pink Hawaiian sea salt,
artichoke beurre blanc, crisp vegetable stir fry,
sea salt roasted fingerling potatoes

BRAISED OSSO BUCCO SHORT RIB

slow cooked, super tender in stock reduction, oven roasted
root vegetables with sea salt, oven dried tomato risotto

CHEF'S OWN VEAL OSCAR

classically prepared with fresh lump crab,
asparagus and hollandaise, tournée red skin potato

SEARED BREAST OF DUCK

sweet potato hash, white truffle salted brussel sprouts,
vanilla balsamic reduction

CHEF DAVID'S TASTE OF THE EAST COAST

choice 6 oz. filet mignon with bordelaise & 6 oz. fresh Atlantic
lobster tail with lemon chive butter,
oven roasted asparagus bundles & saffron rice pilaf
(add \$10)

CBR TRILOGY OF FILET

three 3 oz hand-cut filets, each one crusted separately with
horseradish, blue cheese and parmesan herb crust, broiled
medium rare, red pepper potato mash, grilled zucchini wedges

PAN-SEARED DIVER SCALLOPS

gingered carrot puree, champagne couscous,
basil emulsion drizzle

MIDWEST SURF & TURF

6 oz. char-grilled filet enveloped with Point Reyes Blue, three
jumbo split prawns with lump crab and lobster beurre blanc,
red pepper smashed potato, crisp roasted asparagus

SALAD SELECTIONS

CBR House Salad with mesclun greens, bartlett pear,
gorgonzola, dried cranberry and candied walnuts
with champagne citrus vinaigrette

Arugula Salad tossed in a lemon thyme vinaigrette, seasonal
beets, crumbled goat cheese and candied walnuts

Mixed Field Greens with European cucumber, cherry tomato,
red onion and balsamic vinaigrette

Baby Spinach Salad with sliced strawberry, Mandarin oranges
and toasted almonds with poppy seed dressing

Classic Caesar Salad with crisp romaine lettuce, homemade
Caesar dressing, croutons and parmesan cheese

assortment of bakery-fresh artisan rolls and herbed flat breads
rolled butter truffles

SWEET ENDINGS

Our Chef will pair a custom dessert for your meal.

From classical to contemporary,
we will leave you wanting nothing more!

Additional charges may apply for rental and service. Chef on
location has a 4-hour minimum requirement at 65 per hour

Let our Chef pair the perfect wines to accompany
your dinner courses. Our wines are selected from small
vineyards from around the world, or choose
from a high profile California wine selection.



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HOT OFF THE GRILL BBQ

minimum to serve 25 guests
assortment of bakery-fresh rolls and butter pads included
necessary condiments for each entree included: ketchup, mustard, onion, pickle, tomato
disposable heavyweight plate, fork, knife and 3-ply napkin included

ENTREES – SELECT A MINIMUM OF TWO ITEMS FOR THE FULL GUEST COUNT

8 OZ. HAND-CUT CHOICE RIBEYE STEAKS
horseradish cream
11

CARIBBEAN JERK MARINATED CHICKEN THIGHS
5.5

AUSTIN BLUE HAND-PULLED BBQ PORK WITH BUNS
6.5

OUR COMPETITION BBQ BACK RIBS 1/3 SLAB
9

GRILLED ROPE ITALIAN SAUSAGE
sided with stewed sweet peppers and turano french rolls
6.5

HAND CUT SWORDFISH & MANGO BROCHETTES
jalapeño butter
10

JUMBO CHICAGO RED HOTS WITH BUNS
5.5

FRESH BRATWURST SIMMERED IN BEER AND ONIONS WITH BUNS
5.5

MARKET VEGGIE BROCHETTE
cremini mushroom
5.5

MARINATED RIBEYE & VEGGIE KABOBS
10

MARINATED CHICKEN & VEGGIE KABOBS WITH PESTO BUTTER
7.5

7 OZ. IOWA BONE-IN PORK CHOPS
8

5 OZ. CHIPOTLE-RUBBED FLAT IRON STEAKS
9

GRILLED CHICKEN BREAST
bistro Italian (or) BBQ boneless
5.5

JUMBO SHRIMP & VEGGIE BROCHETTES
lemon butter
9.5

FRESH GROUND 1/4 LB. (OR) 1/3 LB. ANGUS BEEF BURGERS
sliced Swiss & American with split top patio buns
6/7

HONEY STUNG FRIED CHICKEN
6

Standard buffet price for all of the below
is \$8 per person, before entree selection

SALADS & SIDES – CHOICE OF TWO

fresh fruit salad (or) watermelon wedges
steamed husk-on seasonal sweet corn with melted butter
creamy dill, cucumber & sour cream salad
robust italian (or) creamy dill pasta salad
seasonal marinated vegetable salad
marinated button mushroom & artichoke salad
roasted vegetable couscous salad
rustic German-style potato salad
chef's own oven-roasted red potato salad
bountiful crudité display with choice of dip
brown sugar baked beans with bacon and onions
melange of garden greens with two dressings
fire & ice salad with ripe tomato,
purple onion & balsamic vinaigrette
asian slaw - red cabbage, matchstick carrots,
jicama and mandarin orange vinaigrette
additional salad selections available at \$2.5 per person

DESSERTS – CHOICE OF ONE

oven-fresh cookie assortment
homemade peach cobbler with butter crumb topping
fudge nut brownies
delectable cream cheese iced carrot cake squares
grandma's fresh apple pie with butter crumb topping
German chocolate cake squares
bourbon southern pecan pie with fresh whipped cream

have one of our chefs grill on-site.....\$65.00 per hour
(minimum 4 hours)

Menu minimum of 40 guests to book a chef on site



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INDIVIDUAL DESSERTS

PRICE PER 12 PORTIONS

FLOURLESS CHOCOLATE TORTE

dense, rich chocolate, raspberry coulis,
whipped cream, fresh mint
65

VANILLA BEAN CRÈME BRULEE

served chilled with macerated berry compote
70

FRENCH BROWN BUTTER CAKE

as rich as can be and not calorie-free,
caramel drizzle, candied pecans
75

CHOCOLATE TRUFFLE MOUSSE ROUND

raspberry lavender compote
75

DECONSTRUCTED STRAWBERRY SHORTCAKE

soft pound cake, sided with sliced sugared
strawberries and vanilla whipped cream
60

5 OZ MOLTON LAVA BUNDT CAKE

warm chocolate cake with a gooey chocolate center,
spiced whipped cream
75

3 LAYER CREAM CHEESE CARROT CAKE

deep dish decadence - caramel drizzle
78

DOUBLE CHOCOLATE FONDANT CAKE

white chocolate mousse, fresh strawberry
72

DEEP DISH CHOCOLATE BOURBON PECAN PIE

true southern hospitality
72

RED VELVET LAYER CAKE

raspberry and white chocolate mousse
70

CBR TIRAMISU

rich layers of tiramisu with Kahlua soaked lady fingers
and whipped cream
72

CHEESECAKE FACTORY

all served with Chef's seasonal garnish

White Chocolate Raspberry Crunch

Deep Dish Caramel Apple

NY Style Vanilla Bean

Blueberry Cobbler Crunch

Torched Crème Brûlée

Pumpkin Praline

72

INDIVIDUAL BREAD PUDDINGS

traditionally made bread pudding,
served in individual crocks (ask about seasonal flavor combos)
60

PEANUT BUTTER FUDGE BOTTOM PIE

deep dish goodness, whipped cream
75

DESSERT STATIONS

BANANAS FOSTER

fresh-sliced bananas in an orange caramel sauce,
flamed with dark rum and served over french vanilla ice cream
6 per person

ICE CREAM FRIDAY, SATURDAY OR SUNDAY BAR

chocolate and vanilla bean ice cream scooped to order with
your choice of toppings: cherries, whipped cream,
oreo pieces, m&m's, chocolate chips, chopped nuts, sprinkles,
chocolate, caramel & strawberry sauces
7 per person



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MIDWEST ALFRESCO BUFFET

Minimum to serve 20 guests | Must be ordered in increments of 5
Selection of (1) Entree 26/person | Selection of (2) Entrees 31/person
Add additional salad, side dish or crafted soup – 4/person
Request to serve plated or family style, add 5/person

ENTREES

SHRIMP DIJON

jumbo shrimp, broiled with sherry wine, garlic,
dijon and chives, panko bread crumbs

BRICK CHICKEN FRANCAISE

sautéed spinach, capers, classic hollandaise

CRUSTED 5 OZ. FILET MIGNON

choose from blue cheese, horseradish or parmesan crusts
additional 2 per person

AMISH THYME ROASTED CHICKEN

skin-on, pan-seared, grilled fennel, natural stock reduction

CHICKEN MEDALLIONS

fresh basil, chèvre and roasted peppers,
lemon champagne beurre blanc

SEARED PORK TENDERLOIN

bourbon glazed peaches

ROASTED SUPERIOR WHITEFISH

brown butter, lemon, almonds, parsley

CORN FED FLAT IRON STEAK

crispy baby leeks, red wine reduction

FREE RANGE CHICKEN BREAST

brandied apple compote, crispy sage

ANGUS STRIP STEAK

applewood smoked sea salt, garden chive compound butter

HOUSE SMOKED MAPLE LEAF FARMS DUCK BREAST

sweet potato hash, sundried cherries, vanilla balsamic

JAIL ISLAND SALMON

gingered carrot beurre blanc, fresh basil emulsion

TUXEDO LOBSTER RAVIOLI (4 LARGE)

whole pieces of lobster and cream wrapped in striped fresh
pasta, sherry sage brown butter

PRIME TENDERLOIN BROCHETTE

sworded with sweet Michigan onions,
rouge bell peppers and crimini mushrooms

WILD MUSHROOM POT PIE

baked ragout of mushroom medley, roasted root vegetables,
sherried cream, enveloped in flaky pastry

TENDERLOIN STACK

4 oz. beef filet, grilled shiitake, goat cheese,
smoked tomato butter, whole roasted shallots

BRAISED SHORT RIB RISOTTO

wilted spinach, mirepoix, marsala beef consommé



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CHILLED SALAD

(select one)

HEIRLOOM TOMATO

fresh mozzarella, cold pressed olive oil,
smoked sea salt, garden pesto

GRILLED SPRING ASPARAGUS

lemon thyme drizzle, crumbled blue cheese, oven dried tomatoes

CUCUMBER SALAD

chopped romaine, seedless cucumber, feta cheese, teardrop
tomatoes, Kalamata olives, parsley, lemon EVOO

BABY ARUGULA

seasonal beets, goat cheese,
candied walnuts, lemon thyme vinaigrette

ORGANIC GREENS

sliced strawberry, seedless cucumber, candied pecans,
champagne citrus vinaigrette

BABY SPINACH

purple onion, sliced mushrooms,
egg, bacon, poppy seed dressing

CLASSIC CAESAR

homemade croutons and parmesan cheese

MENU INCLUSIVE WITH

HARVEST BREAD BASKETS

filled with crusty artisan breads and rolls
accompanied by rolled butter truffles

WARM SIDE ACCOMPANIMENTS

(select two)

GRILLED ZUCCHINI WEDGES AND YELLOW PATTY PAN SQUASH

ILLINOIS WILD MUSHROOM FRICASSEE

BROWN BUTTER HERB SPAETZLE

SAUTÉ OF FRENCH GREEN BEANS

SEA SALT ROASTED FINGERLING POTATOES

EVOO and fine fresh herbs

PAN ROASTED BRUSSEL SPROUTS

crispy bacon, white truffle sea salt

YUKON GOLD SMASHED POTATOES

CHEF'S HOMEMADE TWICE-BAKED POTATO

RED PEPPER MASHED POTATO

STEAMED RED SKIN POTATOES WITH BUTTER AND DILL

POTATO SOUFFLÉ BAKED IN RICH CREAM AND PARMESAN CHEESE

CREAMY WHITE CHEDDAR CAVATAPPI MAC AND CHEESE

ROOT VEGETABLE MEDLEY

butternut squash, carrots, turnips,
sweet and russet potatoes, olive oil, rosemary and thyme

MIDWEST WILD RICE PILAF

cranberries and pecans

SUGAR ROASTED ORGANIC CARROTS

tarragon butter

ROASTED ASPARAGUS

oven dried roma tomatoes



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MINI PASTRIES & SWEET BITES

Price per 25 pieces

VIP DESSERT BARS

48 pc – 1 dozen each flavor
caramel apple, lemon berry cream,
pecan dark chocolate, oreo cookie
79

PETITE FRENCH MACAROONS

a variety of trendy flavors and colors
49

CHEESECAKE FLIGHT

variety of 2-bite cheesecake rounds
49

CHOCOLATE DIPPED CHEESECAKE VARIETY LOLLIPOPS

85

FRESH BAKED COOKIE ASSORTMENT

a variety of your favorite cookies fresh from the oven
40

CHOCOLATE DIPPED CHOCOLATE CHUNK COOKIES

fresh baked chocolate chunk cookies
hand dipped in milk chocolate
65

PETITE TRIFLE CUPS

layers of cake, mousse and whipped cream
assorted chocolate and fruit varieties
60

FRESH FROM THE OVEN BROWNIES

house made brownies with a decadent layer of ganache
45

ICED CUP CAKE CREATIONS

assortment of the following flavors: chocolate, vanilla bean,
peanut butter, jam & jelly, red velvet, lemon meringue
110

HAND DIPPED STRAWBERRIES

ripe strawberries dipped in milk chocolate
with white chocolate drizzle and sanded sugar
60

FRENCH CHOCOLATES COLLECTION

true elegance in every bite - includes 8 varieties
50

CHOCOLATE DIPPED PRETZEL RODS

pretzel rods dipped in chocolate and
topped with caramel and pecans
70

DECADENT CHOCOLATE TRUFFLES

seasonal assortment of rolled truffles
a chocolate lover's dream
49

ART DECO PETITE FOURS

eye catching assortment
of classic and contemporary flavors
55

CAPPUCCINO MOUSSE CUPS

coffee cup shaped chocolate filled with decadent mousse
available in chocolate, white chocolate
60

PARIS COLLECTION

gourmet variety of mini eclairs, French cream puffs
in assorted flavors, classic French macarons
in trendy colors and flavors
(50 pieces)
115

MINI CANNOLIS

traditional cannoli shell dipped in chocolate
with cannoli cream, dipped in crushed pistachio
55

PASTRY CHEF'S SEASONAL ASSORTED MINI PASTRIES

(50 pieces)
110

FLORENCE COLLECTION

petite chocolate cappuccino cups spooned
with authentic tiramisu, 2-bite assortment of passion tarts,
traditional Italian cannoli
(50 pieces)
115

MADE IN AMERICA COLLECTION

variety of 2-bite cheesecake rounds, collection of pretty
petite fours, chocolate tuxedo dipped strawberries
(50 pieces)
110



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RETRO LATE NIGHT MINIS

priced per 50 pieces – best when butler passed

BABY BACK RIB TEASERS

sweet and tender bourbon barbecue glazed one-bone riblets
140

MINI CORN DOGS

lightly honey-battered and sided with ketchup and mustard
65

CLASSIC DEVEILED EGGS

dijon and chopped caper relish
85

HALF SIZE HOT DOG IN BUN

sided with ketchup and mustard
120

BRAISED PORK BELLY SLIDER

port roasted onion rings, star anise fig jam, brioche bun
160

SALTED ARTISAN PRETZEL STIX

twisted goodness with cheddar cheese and mustard dips
110

MAC & CHEESE BITES

house-made cheese sauce, siracha, panko
80

BONELESS BUFFALO WINGS

celery and carrot sticks, ranch, blue cheese dressing
105

LOU MALNATI'S

Chicago style deep dish pizza wedges
(cheese or sausage) - the best pizza in all of Chicago!
195

CHICKEN & WAFFLES

fried chicken croquette, buttermilk waffle -
bamboo sworded, vanilla maple glaze
110

NACHO BAR

crisp tortilla chips, nacho cheese sauce, seasoned ground
beef, sour cream, sliced jalapenos, diced tomato,
diced onions, black olives, paper boats
295 (serves 50) - 150 for each additional 25 people

TEXAS WALKING TACO

individual bags of Frito corn chips, spooned with spicy
Texas chili, grated cheddar, sour cream, chopped scallion
190

CHICKEN QUESADILLA CONES

Jack cheeses and Mexican pico
bundled up with sour cream on the side
95

BAKED POTATO CUPS

pipled with bacon, chives and sharp cheddar
100

HAND-PULLED BBQ PORK SLIDER

super tender with a tangy sauce
served on a sweet Hawaiian roll
160

HAND ROLLED PIGS IN A BLANKET

ketchup and mustard dippers
120

CUBAN SLIDER

roasted medallion of pork tenderloin and shaved ham
with pickle, dijon mustard and Swiss cheese
185

BLACK AND BLUE

petite black angus beef burger with jazzy blue cheese
and caramelized onions on brioche bun
185

2 OZ. AMERICAN BURGER & WAFFLE FRY BASKET

served in paper boat, diner style with pickle chip,
ketchup and mustard squeeze bottles
225

2 BITE STREET TACOS

authentic flavor packed into crunchy mini shells - 110

- chipotle steak, grilled scallions and cilantro cream
- Asian pork, napa cabbage and apple lime slaw
- tomatillo chicken, charred poblano corn salsa

MILK & COOKIES

shot of ice cold milk and mini baked
chocolate-dipped chocolate chunk cookie
100

LOADED CHURROS

4" sugar-crust churros filled with chocolate and caramel
110



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CHEF ACTION STATIONS MENU

a minimum order of 25 guests unless otherwise specified

CHEF TO CARVE STATION

WHOLE BONELESS ROAST PORK LOIN

stone ground mustard
and roasted apple & cranberry chutney
195 (30-35 portions)

SALT & PEPPER-CRUSTED WHOLE TENDERLOIN OF BEEF

béarnaise aioli & horseradish
210 (18-22 portions)

SEASONED PRIME RIB OF BEEF

horseradish cream sauce
315 (40-45 portions)

OVEN-ROASTED WHOLE TURKEY BREAST

pan gravy and cranberry chutney
170 (35-40 portions)

BONE-IN COUNTRY BAKED HAM

stone ground mustard
250 (50 portions)

SEASONED ROUND OF BEEF

horseradish cream sauce
270 (50 portions)

BONELESS, HERB-ROASTED LEG OF LAMB

tzatziki sauce and warm pita wedges
195 (25-30 portions)

SLOW ANISE BRAISED PORK BELLY SLABS

vanilla blackberry jam, sliced ciabatta
220 (30-35 portions)

PRIME ARGENTINE SKIRT STEAK

chargrilled, classic chimichurri
240 (35-40 portions)

assortment of silver dollar rolls
available at 6/per doz.
bakery-fresh loaves of rustic artisan
breads at 8 each

MADE TO ORDER GUACAMOLE & SALSA STATION

ripe avocado, jalapeno,
fresh cilantro, lime juice, diced ripe
tomato, roasted corn, red onion and our
own tri color home fried tortilla chips
135 (25 portions)

BUILD YOUR OWN SLIDER BAR

choose 2 - 9/per person
choose 3 - 12/per person
choose 4 - 16/per person
includes salted kettle chips

BUFFALO CHICKEN

blue cheese, red onion, sesame bun

PULLED BBQ PORK

pickle chip, chopped red onion,
sweet Hawaiian bun

BLACK ANGUS BURGER

American and Swiss cheese, ketchup,
mustard and roma tomato, pretzel roll

12-HOUR BRISKET

Carolina barbecue,
shaved apple cider slaw, brioche bun

PETITE FILET

blue cheese, roasted red onion,
brioche bun

CUBAN

pork tenderloin, ham, provolone,
dijon and pickle chip on mini ciabatta

POTATO MARTINI BAR

creamy yukon gold and sweet potato
mashed potatoes elegantly served with a
wide variety of classic toppings: grated
cheddar, crumbled bacon, scallions,
tomato, broccoli, butter and sour cream,
brown sugar and mini marshmallows
6 per person
martini glass presentation rental extra

MADE TO ORDER PASTA STATION

CHOICE OF (2) PASTAS

bow tie, tri-color rotini, rigatoni, linguini,
penne, shells, cavatappi or angel hair

CHOICE OF (2) SAUCES

Italian meat & tomato bolognese,
classic marinara, alfredo,
white wine garlic olive oil or pesto cream

your pasta is sauteed to order in front of
your guests, accompanied by grilled
chicken and Italian sausage,
served with a bountiful assortment
of 12 ingredients to satisfy every palate.

includes pan baked tomato focaccia bread

18 per person
add gulf shrimp 3 per person

MEDITERRANEAN STATION

industrial tabletop spits will roast meats
on-site and carved to order
\$65 rental per machine
includes roasting spit and propane tank

choose options of authentic meats
all portioned cones are 20 lbs and serve
approx. 50 portions

NATURAL BEEF AND ATHENIAN LAMB CONE - 295

ATHENIAN CHICKEN CONE - 295

HAND STACKED CHICKEN SHAWARMA - 325

OLD WORLD HAND STACKED STEAK - 350

Complete station includes: choice of 4"
mini fresh naan bread (OR) 6" soft flour
tortillas; grape tomato, cucumber and
red onion salad with Greek vinaigrette,
crumbled feta cheese, Greek yogurt
tzatziki sauce, traditional garlic and olive
oil hummus, grilled eggplant wedges,
mélange of roasted peppers,
rustic assortment of olives
ADD \$9 per person

Stations require a chef to carve

For no additional charge, meats may be
pre-sliced and presented buffet style



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THEME MENUS

Most theme menus are for a minimum of 30 guests ~ all menu selections must be ordered in increments of 5 guests
(optional chef to prepare on site at 65 per hour, minimum 4 hours)

HAWAIIAN LUAU

WHOLE-ROASTED SUCKLING PIG

Minimum of 50 people for whole hog

chef-carved, accompanied by teriyaki-marinated bone-in chicken, fresh split top sandwich rolls, our own apple bourbon barbecue sauce, island wild rice salad, grilled marinated vegetable display, a scale-model fruit palm tree with brown sugar yogurt dip and white chocolate macadamia nut cookies

26 per person

lava on the rocks - the Chef's zinger mai tais - 110/gallon

Tuscan Vineyard Tasting

A TRULY TANTALIZING LANDSCAPE
HIGHLIGHTING ITEMS TRUE TO THEIR REGION

seared beef carpaccio with roasted garlic salad, shaved parmesan and rustic antipasto olives displayed with pesto, ciliegine mozzarella and a traditional bruschetta bar with vine ripe tomatoes, fresh basil and grilled olive oil crostinis

petite chicken saltimboccas with prosciutto,
fresh sage and aged provolone

rich and savory wild mushroom risotto croquettes

chargrilled asparagus spears with roasted red & yellow peppers and crumbled goat cheese

24 per person

paired with 2 regional reds and 2 crisp white wines

14 per person (2 hours)

Sweet Home Chicago

famous Lou Malnati's deep dish butter crust pizza (cheese and sausage), shaved Chicago style Italian beef with Turano french bread, sided with giardiniera
Vienna pure beef hot dogs steamed and set into a fresh poppy seed bun

condiments the way Chicagoans like them:
diced tomato, relish, pickle spears,
celery salt, cucumber, onions and mustard

chopped fresh made coleslaw,
rustic kettle chips, zesty rotini pasta salad

27 per person

Make it complete and add on Eli's Chicago cheesecake with strawberry sauce - 6 per person

FRENCH BISTRO

baked wheel of brie en croûte
with apricot preserves, tart apple and pecans

sweet onion tart baked in rich savory pie crust
with sundried tomato pesto

Bavarian ham and gruyere cheese
chicken breast cordon bleu laced in dijon cream

French green bean salad with yellow & red teardrop tomatoes, slivered almonds, bacon sherry vinaigrette

oven roasted fingerling potato salad
with roasted garlic, white truffle and chive mayonnaise

char grilled petite lamb chops rubbed
with fresh rosemary and olive oil,
served with béarnaise aioli

32 per person

pure vanilla crème brûlée with macerated
wild berry compote - 6 per person

Kir Royal - French champagne and chambord - 7 per person



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A Taste of Spain

TRADITIONAL PAELLA

whole jumbo shrimp, andouille sausage, roasted chicken and tender premium mussels cooked with saffron rice and vegetables in a natural seafood or roasted chicken broth... a truly tasteful addition to any Spanish theme

23 per person

fresh-made white or red sangria with brandy soaked fruit - 110/gallon

ADDITION OF FULL TAPAS BAR

gazpacho shooter garnished with avocado spear

shredded duck quesadilla, boursin cheese and roasted red onion

almond stuffed dates wrapped in smoky bacon and glazed in sweet chili brown sugar

aged Spanish manchego paired with clover honey, mission figs, green apple and roasted almonds

add all four items - 9 per person

South of the Border Fiesta

GRILLED STEAK & CHICKEN FAJITAS

served with peppers, onions, Chef's famous guacamole & fire roasted tomato salsa, soft flour tortillas and tri-color corn tortilla chips

festive Spanish rice and marinated vegetable salad

authentic slow-cooked black beans and cheese

complete assortment of condiments including: shredded cheese, lettuce, red onion, diced tomato, sour cream and jalapeños

24 per person

add the Chef's top shelf kickin' golden margaritas - 110/gallon

GREEK ISLES

marinated lamb brochette in lemon and oregano sided with a cool minted yogurt dipping sauce

traditional spinach and feta spanakopita folded in a light phyllo wrap

grilled olive oil brushed pita surrounding a rich and robust roasted garlic hummus

salad nicoise - an abundant platter of grilled yellow fin tuna, vine ripe cherry tomato, steamed dill new potatoes, boiled eggs, french string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette

fire grilled eggplant stacks - marinated, thinly sliced grilled eggplant, layered with roasted red peppers, onion rings, and pesto, topped with a slice of mild goat cheese and garnished with oven-browned garlic, lemon, olive oil and ground pepper

roasted vegetable confetti couscous accented with pure olive oil, mint, lemon and basil

34 per person

Irish Anytime

traditional corned beef brisket sliced and tiered atop braised cabbage

pennies from heaven - roasted golden carrot coins tossed in a

sweet and bold tarragon honey dressing

steamed whole red skin potatoes laced in pure butter, garlic and fresh dill

fresh rosemary potato bread and wedged dark rye with whipped butter

Irish whiskey bread pudding

23 per person

Guinness and Harp make a great Black and Tan - 9 per person



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Caribbean Cruise

Havana grilled jerk chicken breast with citrus mango relish

chili-lime shrimp brochettes
with a honey rum glaze

tropical fresh fruit salad

black bean and roasted corn salsa
with tri-color corn tortilla chips

crisp and fresh jicama slaw

brown-sugar-glazed plantains

23 per person

jam on with the Chef's own bacardi
minted mojitos - 110/gallon

MARDI GRAS

cornmeal breaded oysters
fresh, clean and crispy, spicy creole mustard remoulade

authentic muffuletta sandwich wedges stacked high
and spread with homemade olive tapenade

peel and eat shrimp boiled in court-bouillon and old bay
seasoning served with horseradish cocktail sauce

big easy gumbo - roasted chicken and spicy andouille
sausage with roux browned mirepoix and fire roasted
tomatoes, sided with hot white rice

roasted fennel and shaved tart apple salad
with honey lime dressing

fresh baked cornbread squares with honey jalapeno butter

33 per person

banana bourbon bread pudding
with pecans and caramel glaze - 5 per person

power house hurricane with light and dark rum, 5 fresh juices
and a "big easy" attitude - 110/gallon

German Oktoberfest

GRILLED SPLIT BRATWURST

simmered in beer, onions and sauerkraut,
served with German-style potato salad with bacon dressing,
braised red cabbage with apples and vidalia onion,
traditional rustic yellow and grain mustards,
accompanied by hearty pretzel rolls

homemade fresh herb spaetzle with brown butter

traditional apple strudel with caramel drizzle and crushed pecans

19 per person

add assortment of hearty German beers
12 per person (2 hours)

Brazilian

minimum to serve 50 guests

chili-lime marinated and rolled flank steak
cool chimichurri sauce

picadillo pork tenderloin - roasted mango fruit sauce

colossal shell-on cold water prawns - lemon grass butter

marinated Brazilian breast of chicken
minted cucumber yogurt

All items are freshly grilled on location
on our crafted meat swords

Colorful, Fresh and Abundant Sides and Salads
are Served Station Style and Include:

roasted garlic Yukon gold potato salad
with chives and chipotle mayo

grilled calamari salad tossed
with shaved fennel and charred tomato salsa

colorful jicama slaw salad tossed
in a Mandarin citrus vinaigrette

fresh sweet corn and black bean salad
with cilantro and ripe red onion

grilled and chilled asparagus displayed
with crumbled blue cheese

36 per person – requires chef and service attendant



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WARM BEGINNINGS

hot hors d'oeuvres priced per 50 pieces – best when passed (P) or best when displayed (D)

ARTICHOKE BEIGNET

boursin cheese, parmesan crusted
90 P/D

MEDITERRANEAN LAMB MEATBALL

loaded with flavors of oregano, mint,
Kalamata olive and feta, sided with homemade cool tzatziki
sauce, soft pita wedge
100 P/D

WILD MUSHROOM ARANCINI

aged white cheddar, sherry wine and panko crust
95 P/D

STUFFED FRESH MUSHROOM CAPS

Chef's signature walnut and three cheese pesto
85 P/D

SHREDDED DUCK QUESADILLA

flat top grilled and wedge cut with boursin cheese and
roasted red onion, sided with cilantro lime crème fraîche
105 P/D

MINI CHICKEN WELLINGTONS

mushroom sherry duxelle, wrapped in buttery puff pastry
110 P/D

MINI BEEF TENDERLOIN WELLINGTONS

mushroom sherry duxelle, wrapped in buttery puff pastry
120 P/D

FAMOUS BAKED PARMESAN ARTICHOKE DIP

served with bakery-fresh crusty breads and pita chips
(serves approximately 50 guests)
125 D

CHEESEBURGER (PARADISE) PUFF

everything you think it is!
105 P

PETITE RACK OF LAMB

char-grilled with classic bernaise aioli
165 P/D

BAKED POTATO CUPS

loaded with sharp cheddar crispy bacon and scallions
100 P/D

SMOKE HOUSE POPPERS

tri color sweet peppers, pimento cheese,
smoked bacon
100 P/D

GRILLED HALLOUMI CHEESE

Greek olive oil, fresh thyme, sweet paprika
85 P

SPANAKOPITA

spinach phyllo triangle with lemon, garlic, feta
95 P/D

CRISPY COCONUT SHRIMP

sweet coconut, panko, horseradish apricot dipping sauce
105 P/D

CHICKEN SATAY

skewered marinated chicken,
Thai peanut sauce, broiled to perfection
105 D

SEASONED BEEF EMPANADA

thin layers of flaky pastry,
cumin seasoned beef and minced peppers,
sided with sour cream
100 P/D

ALMOND STUFFED DATES WRAPPED WITH BACON

glazed with chili powder brown sugar
85 P/D

CHICKEN QUESADILLA CONES

Jack cheese and Mexican pico bundled tightly
served with sour cream
95 P/D

MAC & CHEESE BITES

house-made cheese sauce,
panko crust
80 P/D



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HAND-ROLLED MEATBALLS

smoked with sweet bbq sauce
80 D

SMOKED BRISKET PROFITEROLES

12hr beef brisket, Carolina barbecue,
cheese profiteroles
100 P/D

SURF & TURF SWORDS

blackened shrimp wrapped in smokey bacon,
Franks red hot, blue cheese dip
115 P

TEXAS TWO STEP SWORDS

smoked tender beef brisket wrapped in applewood bacon,
hot honey peach glaze
120 P

PUB STYLE CRAB CAKE

old bay, lemon zest, Creole remoulade
125 P/D

CLASSIC 6" MINI BROCHETTES

CHICKEN CORDON BLUE

popcorn chicken, ham, swiss, dijon
115 P/D

BEEF BOURGUIGNON

braised beef, pearl onions, marble potatoes,
micro carrots, red wine demi glaze
130 P/D

PIG ROAST

anise braised pork belly,
roasted apples, brown sugar maple glaze
115 P/D

LOW COUNTRY BOIL

old bay shrimp, smoked sausage, salt roasted potato,
cajun chicken, sweet corn cream
130 P/D

BRICK OVEN FLATBREADS

BLACK MISSION FIG PRESERVES

mild blue cheese, caramelized onion
90 P/D

ITALIAN SAUSAGE

crushed tomato, garlic and Tuscan herbs
90 P/D

SHERRIED WILD MUSHROOMS

gruyère cheese
95 P/D

BBQ CHICKEN

cilantro, red onion, aged white cheddar
95 P/D

CRISPY SPRING ROLLS

ASIAN VEGETABLE

sweet & sour chili sauce
85 P/D

CLASSIC REUBEN

shredded corn beef, kraut, swiss, thousand island dipper
95 P/D

CUBAN CIGAR

ham, pickle, swiss, dijon dip
95 P/D

BUFFALO CHICKEN

pulled chicken, crispy brick dough,
creamy blue cheese dip
95 P/D

FIRE CRACKER SHRIMP COZY

Thai basil, ginger pork, Mae Ploy dipping sauce
95 P/D

2oz SOUP SHOOTERS

100 P

pair with baby toasted cheese sandwich - add 35 per 50

FIRE ROASTED TOMATO BASIL

SHERRIED LOBSTER AND CRAB BISQUE

WILD MUSHROOM CAPPUCINO

ASPARAGUS WHITE TRUFFLE CREAM



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effective 2024

A LA CARTE SALAD & SOUP PORTFOLIO

Our portfolio of soups have been voted the best.
Served in a coursed meal or passed as appetizers in 2oz shooter cups

CHILLED 100/1 gallon

AUTHENTIC GAZPACHO

bright and flavorful with an array of crisp blended vegetables, vine ripe tomato, garlic and cilantro

MINTED MELLON BALL

this perfect intermezzo soup is pureed with honeydew melon, madori, mint and citrus

CLEAR 110/1 gallon

BEEF BARLEY

homemade with a natural stock and brunoise vegetables

DUCK CONSOMMÉ

8 hours of simmering, garnished with shaved shiitake mushrooms and scallions

TUSCAN WHITE BEAN SOUP

infused with sorrel, pancetta and truffle oil

CARAMELIZED FRENCH ONION SOUP cheesy garlic baked crouton

CREAM 120/1 gallon

IRISH ROASTED CARROT SOUP cream and ginger

ROASTED RED BELL PEPPER eggplant confetti, goat cheese crouton

WILD MUSHROOM CAPPUCCINO sherry whip cream

CREAM OF POTATO AND ROASTED FENNEL

CLASSIC CREAM OF ASPARAGUS natural roasted vegetable stock, fresh cream and sherry

BISQUE 120/1 gallon

LOBSTER AND CRAB BISQUE cream, sherry and saffron

ROASTED PUMPKIN BISQUE rosemary crouton - an autumn favorite

SMOOTH BUTTERNUT SQUASH BISQUE tones of curry and ginger, maple cruton

CHOWDER 110/1 gallon

ROASTED CORN AND POBLANO CHOWDER full of flavor with a bit of heat

TRADITIONAL NEW ENGLAND CLAM CHOWDER smoked bacon

A LA CARTE SALADS serves 35

MARINATED BUTTON MUSHROOM & ARTICHOKE SALAD roasted peppers, fresh herbs and olive oil 100

THREE CHEESE TORTELLINI WITH SUNDRIED TOMATO PESTO 105

RUSTIC BABY RED POTATO SALAD celery, onion, dijon, mayo, parsley 90

CREAMY DILL (OR) ITALIAN TRI-COLOR ROTINI PASTA SALAD 85

ASIAN SLAW shredded red cabbage, julienne jicama, matchstick carrots, mandarin orange vinaigrette 85

FIRE & ICE SALAD wedged roma tomato & Bermuda onion tossed in a balsamic vinaigrette 85

CALIFORNIA COBB

grilled chicken, tomato, cucumber, crispy bacon, avocado, boiled egg, crumbled blue cheese and ranch dressing
160

ORGANIC MESCLUN GREENS WITH RASPBERRY VINAIGRETTE seedless cucumber, sliced strawberries and toasted slivered almonds 95

FRESH SPINACH SALAD sliced egg, purple onion, crumbled bacon, mushroom and poppy seed dressing 95

SIX CHEESE SACCHETTI PASTA SALAD premium cheese filled pasta purses, extra virgin olive oil, basil, smoked sea salt, vine ripe tomato and Kalamata olives 100

CLASSIC CAESAR SALAD WITH HOMEMADE DRESSING & CROUTONS 90 add grilled seasoned chicken breast.....110

ROASTED VEGETABLE COUSCOUS SALAD 85

SEASONAL FRESH FRUIT SALAD 95

MARINATED VEGETABLE SALAD garden veggies tossed in La Flora herb vinaigrette 90

TRADITIONAL GREEK SALAD roasted red pepper, black olives, feta cheese, artichoke hearts and romaine lettuce in a bold vinaigrette 95

SICILIAN PASTA SALAD imported meats & cheeses, rotini pasta and roasted peppers in a virgin olive oil dressing 95

RUSTIC, GERMAN-STYLE POTATO SALAD served with a bacon scallion vinaigrette 85

All of our salads are made from scratch
with only the freshest ingredients – honest!



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BRUNCH MENU

minimum to serve 20 people ~ must be ordered in increments of 5 thereafter

THE PERFECT BRUNCH

CHOICE OF ONE

classic poached eggs benedict with hollandaise sauce
layered, baked egg strata assortment
country scrambled eggs with ham & peppers
homemade whole assorted quiche
sliced potato, chorizo sausage and jack cheese frittata

CHOICE OF THREE

thick cut Mississippi bacon
fresh sausage links
honey-glazed spiral ham
country hashbrown potatoes
corned beef hash with yukon gold potatoes
homemade potato pancakes with sour cream and applesauce
French toast with maple syrup and powdered sugar
apple pie or bananas foster French toast
marinated button mushroom salad
cherry tomato, cucumber and red onion salad
smoked salmon and dill pasta salad
sliced red potato and blue cheese salad
mixed green salad with two dressings

ALSO INCLUDED

seasonal fresh fruit and berry display
with a brown sugar yogurt dip
chef's assortment of bakery-fresh croissants, muffins, bagels,
sweet rolls and danish with cream cheese

OMELET STATION

OPTIONAL

we prepare omelets made to order with freshly blended eggs
and your guests' choice of ingredients to include:
shredded cheese, diced ham, red and green peppers,
diced onion, sliced mushroom, diced tomatoes, broccoli

*hot peppers and egg beaters
are made available upon advanced request only

Standard Brunch Menu

21 per person

Omelet Station to Replace Egg Selection

24 per person

Requires Chef to Prepare (additional charge)

WAFFLE STATION

thick Belgian waffles, syrup, butter, powdered sugar, whipped
cream, wild berries, chocolate chips
station serves 25 – 130

CARVING STATION

Bone-in Country Baked Ham
stone ground mustard
250 - serves 50

Herb Crusted Prime Rib
horseradish cream sauce
315 - serves 40-45

Oven Roasted Turkey Breast
cranberry chutney
170 - serves 35-40

ADDITIONAL OPTIONS & UPGRADES

any hot or cold side dishes
4 per person

Old Bay Boiled Shrimp
court bouillon and whole mirepoix, zesty cocktail sauce
115 per 50 pc

Fresh Fruit Juices
orange, cranberry, apple
22 per gallon

Classic French Champagne Mimosas
9 per person (2 hrs)

Complete Gourmet Coffee Service
regular, decaf, cream, sugar and sweeteners
5 per person (2 hrs)

Tito's Premium Bloody Mary Bar
an array of tasty toppers and condiments included
12 per person (2 hrs)



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Alcoholic Beverages – Policies and Procedures

Overview

Chef by Request Catering (CBR) takes the matter of selling alcoholic beverages very seriously and will NOT tolerate any misuse or disregard for policies and procedures that have been established.

Requirements

1. All employees serving liquor must attend certified basset training classes every three years.
2. Only managers or employees over the age of 21 are allowed to serve alcoholic beverages.
3. Checking the IDs of all customers who appear to be under the age of 30 is mandatory.

Policies

- CBR's policy requires all managers and bartenders 21 and over to serve alcoholic beverages. No other provisions apply.
- Manager and bartenders must check IDs on questionable customers who appear to be under the age of 30.
- Any CBR employee who notices that minors are consuming and (or) sharing alcoholic beverages with a person who's 21 and over must notify a CBR manager immediately. CBR management must immediately instruct those parties that such practices are not allowed.

General

- Alcoholic beverages are never to be treated as carry-out.
- CBR employees are NOT allowed to consume any alcoholic beverages while on premises at any time.
- CBR employees are never to serve intoxicated customers.

Drugs and Alcohol

It is CBR policy to maintain a safe, healthy, and productive work environment. CBR does not permit its employees to consume, possess or distribute illegal drugs or alcohol in its facilities, nor are they allowed to report for a scheduled shift under the influence of alcohol or with illegal drugs in their system. Any employee not adhering to this policy will be subject to immediate disciplinary action up to and including termination. All liquor on CBR premises or that of CBR off premise events is considered CBR property, all unauthorized removal or consumption will be considered theft.

Training

- All CBR employees that serve alcoholic beverages are required to take and pass a certified tips / basset course every three years.
- All CBR employees are informed at their initial training to immediately report any intoxicated customers to CBR management.
- CBR employees are instructed to watch for specific signs to recognize an intoxicated customer such as:
 - Increasingly loud speech, boisterous, and over friendly actions
 - Becoming argumentative, complaining about drink prices and strength
 - Foul language and slurred speech
 - Spilling drinks
 - Poor judgment
 - Stumbling, swaying, running into people or things, and falling down

Selling / Serving Procedures

- No person under the age of 21 is allowed to be served or purchase alcoholic beverages.
- CBR employees must use their best judgment to ask for IDs for those individuals who appear to be under the age of 30.
- Customers must provide a valid form of ID and if their age is in question, CBR employees are required to ask for a second form of ID or request help from CBR managers for age verification with a 50 state ID guide.
- CBR employees must adhere to the "NO SHOT" rule.

Carding - Acceptable Forms of Identification

- Current and valid driver's license
- Current photo ID - State issued
- Valid Passport
- Armed Forces ID
- Alien Registration Card

Identification items to watch for:

- Picture
- Date of Birth
- Expiration Date
- Physical identification of person: Height, Weight, Eye Color

NOTE: CBR does NOT accept traffic tickets as a valid form of ID AND does NOT accept under 21 vertical ID's.

Alcohol Service: I have been notified of the company policy that no one under 21 may serve or pour alcoholic beverages while representing CBR. I understand that company policy requires that all alcohol handlers have a current Illinois BASSET trained certification to be contracted as a bartender. Bartenders must agree to produce an ending inventory of all documented alcohol for each event as part of standard company procedure. I will serve alcohol safely and adhere to the "NO Shot Rule" while servicing customers at the bar. I understand that it is my duty to card all bar customers that appear to look under the age of 30 and refuse alcohol service to anyone who seems to have been overserved. In regard to these issues, I will notify the CBR management team (coordinator OR the venue supervisor) after I have refused bar service to a patron.

NOTE: Any CBR employee will be subject to discipline, including immediate termination, for violating any of CBR's policies and procedures in regard to serving liquor or serving a minor.

Employee Signature _____ Date _____

Chef
By Request

Thank you in advance for making our events a success and putting forward your best culinary efforts!

Chef by Request Catering