

**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 22<sup>nd</sup> and did not have his BASSETT at the time of the incident.

Mr. Shah stated that Javier started on the 22<sup>nd</sup> and was involved in a violation on the 31<sup>st</sup>. 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 it.

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 2<sup>nd</sup> 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**

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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**

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

**ANALYSIS**

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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

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

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

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**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:

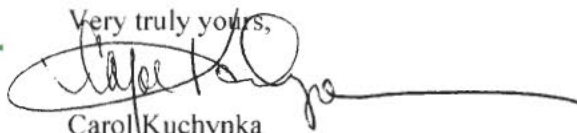
The Liquor Commission of the Village of Downers Grove will meet on Thursday, May 2, 2024, at 6:30 p.m. in the Village Hall Council Chambers to consider applications for liquor licenses. A public hearing will be held on your application as a part of this meeting.

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

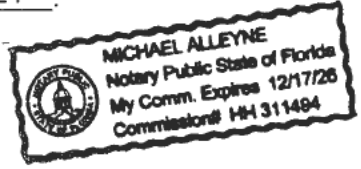
Print Name

*Nancy E. Sharp*  
Sign Name

TITLE: President and Secretary

Subscribed and sworn to before me this 18<sup>th</sup> 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
<b>Catering CCGA</b>	<b>ACCT CLOSED</b>	<b>ACCT CLOSED</b>	<b>ACCT CLOSED</b>		<b>ACCT CLOSED</b>
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	
<b>SAIC X 3 locations</b>				372018	
Maclean	EXP. 6/15/2024				
Columbus					
Campus					
<b>FFT at SABW LLC</b>	<b>EXP. 4/15/2024</b>	<b>Issued 4/15/2022 EXP. 4/15/2024</b>		<b>299018</b>	<b>1675956</b>
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
<b>THK</b>		<b>ACCT CLOSED</b>		<b>ACCT Closed</b>	
<b>Westbrook</b>		<b>CANCELLED</b>		<b>CANCELLED</b>	
<b>FFT@500 LLC</b>		<b>CANCELLED</b>		<b>CANCELLED</b>	
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
<b>Catering CCGA</b>		<b>ACCT CLOSED</b>		<b>ACCT Closed</b>	
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>
<b>Monday</b>	varies by event	varies by event
<b>Tuesday</b>	varies by event	varies by event
<b>Wednesday</b>	varies by event	varies by event
<b>Thursday</b>	varies by event	varies by event
<b>Friday</b>	varies by event	varies by event
<b>Saturday</b>	varies by event	varies by event
<b>Sunday</b>	varies by event	varies by event

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

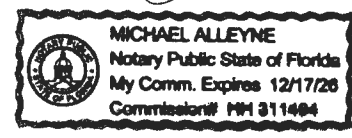
- A. **THAT THE UNDERSIGNED IS EMPOWERED TO PREPARE AND SIGN THIS APPLICATION ON BEHALF OF THE APPLICANT.**
- B. **THAT THE UNDERSIGNED HAS REVIEWED THIS DECLARATION AND THAT THE INFORMATION CONTAINED HEREIN IS TRUE AND ACCURATE.**

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, 2024.  
*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.

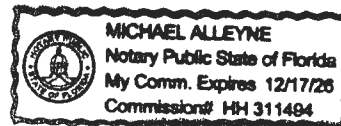
Date: 3/17/2024

Nancy E. Sharp  
*Signature*

Subscribed and sworn to before me this 17<sup>th</sup> 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](mailto: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.

A handwritten signature in blue ink, appearing to read "Jeff Pairan".

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



**ServSafe**  
National Restaurant Association

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.

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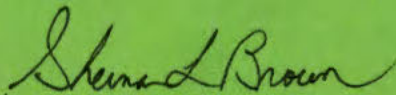
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We value your dedication to responsible alcohol service and applaud you for making the commitment to keep your operation, your customers and your community safe.

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.



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Sherman Brown  
Executive Vice President, National Restaurant Association Solutions

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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](http://ServSafe.com)


**NOTE:** You can access your score and certification information anytime at [ServSafe.com](http://ServSafe.com).

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

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17110801 v.1711



**BASSET Card**

 **State of Illinois**

February 7, 2023  
 Letter ID: L0401874824

License No.: SA-1134116  
 Expiration Date: 2/5/2028  
 License Type: Basset Card

GUADALUPE LORENZO  
 [REDACTED]

Your "Student ID number" is: 144849  
 Your "Trainer's ID number" is: SA-1134116  
 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.ILDCOS.IL.GOV](http://LCC.ILDCOS.IL.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 60661  
 BUYER/SELLER ALCOHOL, SELLERS AND SERVERS  
 EDUCATION AND TRAINING (BASSET) CARD  
 Date of Certification: 02/07/2023 Expires: 2/5/2028  
 Trainer's IL Liquor Control Number: SA-1134116  
 [REDACTED]

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

LCC001 (04/11/13) P-00008



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

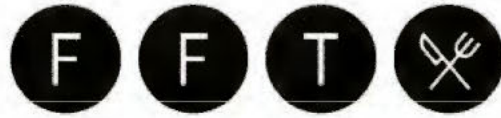
Jun 30, 2023

Issue Date

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

  
John Comly  
CEO, StateFoodSafety





FOOD FOR THOUGHT



**SAMPLE MENUS**

[FOODFORTHUGHTCHICAGO.COM](http://FOODFORTHUGHTCHICAGO.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



# 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



# CERTIFICATE OF LIABILITY INSURANCE

DATE (MM/DD/YYYY)  
2/7/2024

THIS CERTIFICATE IS ISSUED AS A MATTER OF INFORMATION ONLY AND CONFERS NO RIGHTS UPON THE CERTIFICATE HOLDER. THIS CERTIFICATE DOES NOT AFFIRMATIVELY OR NEGATIVELY AMEND, EXTEND OR ALTER THE COVERAGE AFFORDED BY THE POLICIES BELOW. THIS CERTIFICATE OF INSURANCE DOES NOT CONSTITUTE A CONTRACT BETWEEN THE ISSUING INSURER(S), AUTHORIZED REPRESENTATIVE OR PRODUCER, AND THE CERTIFICATE HOLDER.

**IMPORTANT:** If the certificate holder is an ADDITIONAL INSURED, the policy(ies) must have ADDITIONAL INSURED provisions or be endorsed. If SUBROGATION IS WAIVED, subject to the terms and conditions of the policy, certain policies may require an endorsement. A statement on this certificate does not confer rights to the certificate holder in lieu of such endorsement(s).

<b>PRODUCER</b> Alliant Insurance Services, Inc. 353 N Clark St 11th Fl Chicago, IL 60654	<b>CONTACT NAME:</b> <b>PHONE (A/C, No, Ext):</b> (312) 595-6200 <b>FAX (A/C, No):</b> <b>E-MAIL ADDRESS:</b> CHC-InsuranceCertificates@alliant.com
	<b>INSURER(S) AFFORDING COVERAGE</b> <b>INSURER A:</b> Westfield Insurance Company <b>INSURER B:</b> <b>INSURER C:</b> <b>INSURER D:</b> <b>INSURER E:</b> <b>INSURER F:</b>
<b>INSURED</b> Food For Thought Catering Professionals, Ltd. dba FFT Catering & FFT Delivered 7001 N. Ridgeway Ave. Lincolnwood, IL 60712	

**COVERAGES**                      **CERTIFICATE NUMBER:**                      **REVISION NUMBER:**

THIS IS TO CERTIFY THAT THE POLICIES OF INSURANCE LISTED BELOW HAVE BEEN ISSUED TO THE INSURED NAMED ABOVE FOR THE POLICY PERIOD INDICATED. NOTWITHSTANDING ANY REQUIREMENT, TERM OR CONDITION OF ANY CONTRACT OR OTHER DOCUMENT WITH RESPECT TO WHICH THIS CERTIFICATE MAY BE ISSUED OR MAY PERTAIN, THE INSURANCE AFFORDED BY THE POLICIES DESCRIBED HEREIN IS SUBJECT TO ALL THE TERMS, EXCLUSIONS AND CONDITIONS OF SUCH POLICIES. LIMITS SHOWN MAY HAVE BEEN REDUCED BY PAID CLAIMS.

INSR LTR	TYPE OF INSURANCE	ADDL INSD	SUBR WVD	POLICY NUMBER	POLICY EFF (MM/DD/YYYY)	POLICY EXP (MM/DD/YYYY)	LIMITS
A	<input checked="" type="checkbox"/> <b>COMMERCIAL GENERAL LIABILITY</b> <input type="checkbox"/> CLAIMS-MADE <input checked="" type="checkbox"/> OCCUR  GEN'L AGGREGATE LIMIT APPLIES PER: <input type="checkbox"/> POLICY <input checked="" type="checkbox"/> PRO-JECT <input checked="" type="checkbox"/> LOC <input type="checkbox"/> OTHER			CMM145085W	5/15/2023	5/15/2024	EACH OCCURRENCE \$ 1,000,000 DAMAGE TO RENTED PREMISES (Ea occurrence) \$ 500,000 MED EXP (Any one person) \$ 5,000 PERSONAL & ADV INJURY \$ 1,000,000 GENERAL AGGREGATE \$ 2,000,000 PRODUCTS - COMP/OP AGG \$ 2,000,000
A	<input checked="" type="checkbox"/> <b>AUTOMOBILE LIABILITY</b> <input checked="" type="checkbox"/> ANY AUTO OWNED AUTOS ONLY <input type="checkbox"/> SCHEDULED AUTOS <input checked="" type="checkbox"/> HIRED AUTOS ONLY <input checked="" type="checkbox"/> NON-OWNED AUTOS ONLY			CMM145085W	5/15/2023	5/15/2024	COMBINED SINGLE LIMIT (Ea accident) \$ 1,000,000 BODILY INJURY (Per person) \$ BODILY INJURY (Per accident) \$ PROPERTY DAMAGE (Per accident) \$
A	<input checked="" type="checkbox"/> <b>UMBRELLA LIAB</b> <input checked="" type="checkbox"/> OCCUR <input type="checkbox"/> EXCESS LIAB <input type="checkbox"/> CLAIMS-MADE <input type="checkbox"/> DED <input checked="" type="checkbox"/> RETENTION \$ 0			CMM145085W	5/15/2023	5/15/2024	EACH OCCURRENCE \$ 10,000,000 AGGREGATE \$ 10,000,000
A	<input checked="" type="checkbox"/> <b>WORKERS COMPENSATION AND EMPLOYERS' LIABILITY</b> ANY PROPRIETOR/PARTNER/EXECUTIVE OFFICER/MEMBER EXCLUDED? (Mandatory in NH)    Y/N <input checked="" type="checkbox"/> N    N/A If yes, describe under DESCRIPTION OF OPERATIONS below			WCP145138C	5/15/2023	5/15/2024	<input checked="" type="checkbox"/> PER STATUTE <input type="checkbox"/> OTH-ER E.L. EACH ACCIDENT \$ 1,000,000 E.L. DISEASE - EA EMPLOYEE \$ 1,000,000 E.L. DISEASE - POLICY LIMIT \$ 1,000,000
A	<b>Liquor Liability</b>			CMM145085W	5/15/2023	5/15/2024	1,000,000

DESCRIPTION OF OPERATIONS / LOCATIONS / VEHICLES (ACORD 101, Additional Remarks Schedule, may be attached if more space is required)  
Certificate issued as Evidence of Coverage.

<b>CERTIFICATE HOLDER</b> Village of Downers Grove 801 Burlington Avenue Downers Grove, IL 60515	<b>CANCELLATION</b> SHOULD ANY OF THE ABOVE DESCRIBED POLICIES BE CANCELLED BEFORE THE EXPIRATION DATE THEREOF, NOTICE WILL BE DELIVERED IN ACCORDANCE WITH THE POLICY PROVISIONS.  AUTHORIZED REPRESENTATIVE 
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# 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

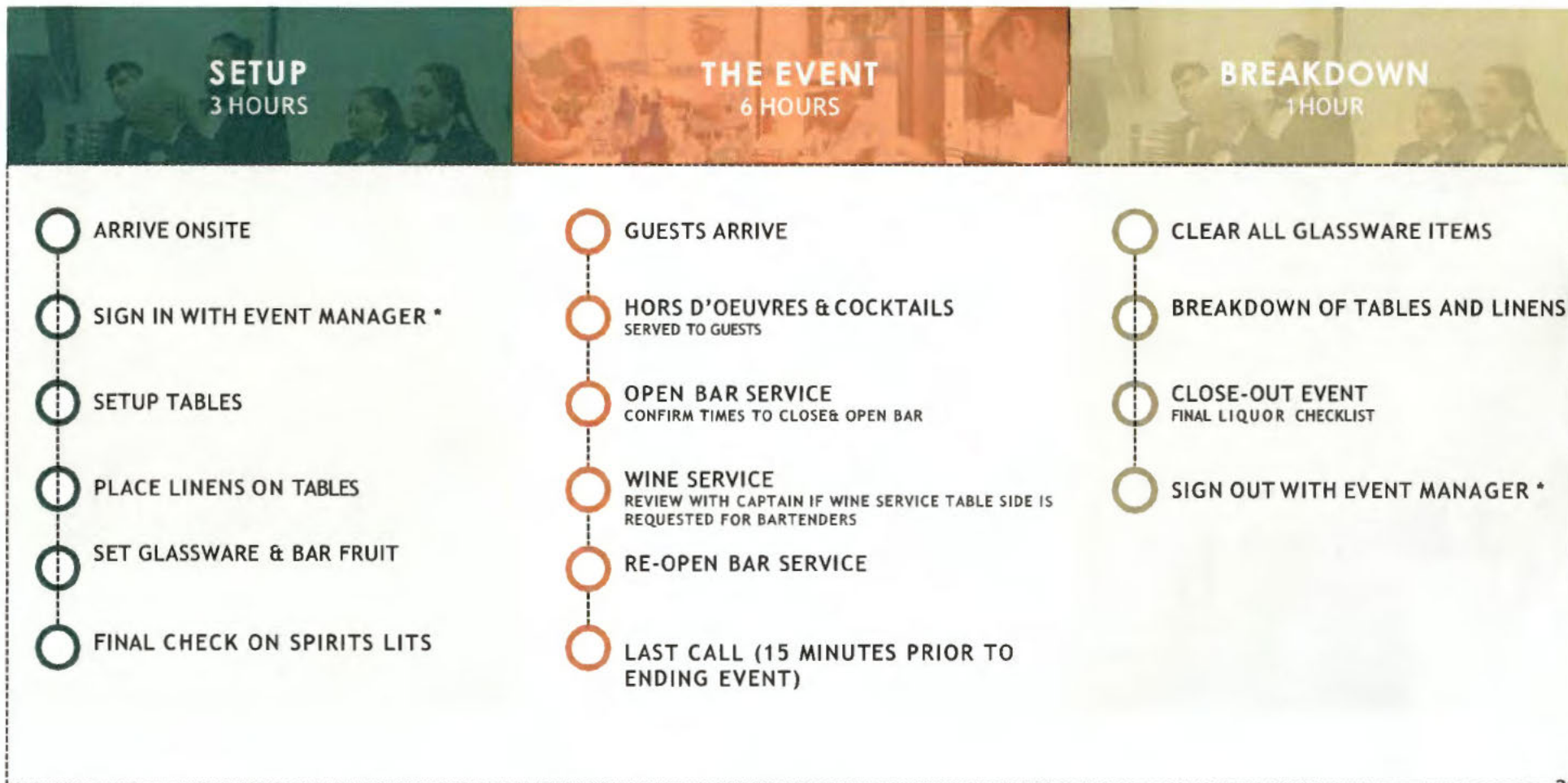
3 TO 6 hours

(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](http://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](mailto: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.



[www.foodforthoughtchicago.com](http://www.foodforthoughtchicago.com)



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**

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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**

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

**ANALYSIS**

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**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

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**Police Department**

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

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**Public Works**

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

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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 1<sup>st</sup> 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.

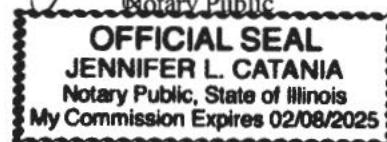
APPLICANT:

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

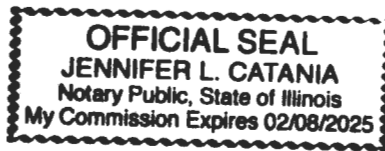
I DO HEREBY FURTHER CERTIFY THAT the attached copies of training certificates are true,  
correct and valid copies of the training certifications for each of the employees.

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 Rزاب  
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  
[REDACTED]

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](http://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  
[REDACTED]  
[REDACTED]  
**\*\*Card is not transferrable\*\***



# BASSET Card



July 29, 2021



Letter ID: L1796458928

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
MARISA ROHRER  
[REDACTED]

License No.: 5A-0110606

Expiration Date: 7/26/2024

License Type: Basset Card

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](http://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@hncobnfts.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](http://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 [360training@learn2serve.com](mailto:360training@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

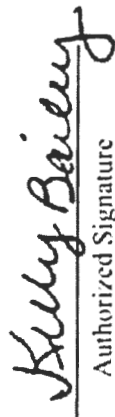
Course/Exam Provider Number: 5A-0079696

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:

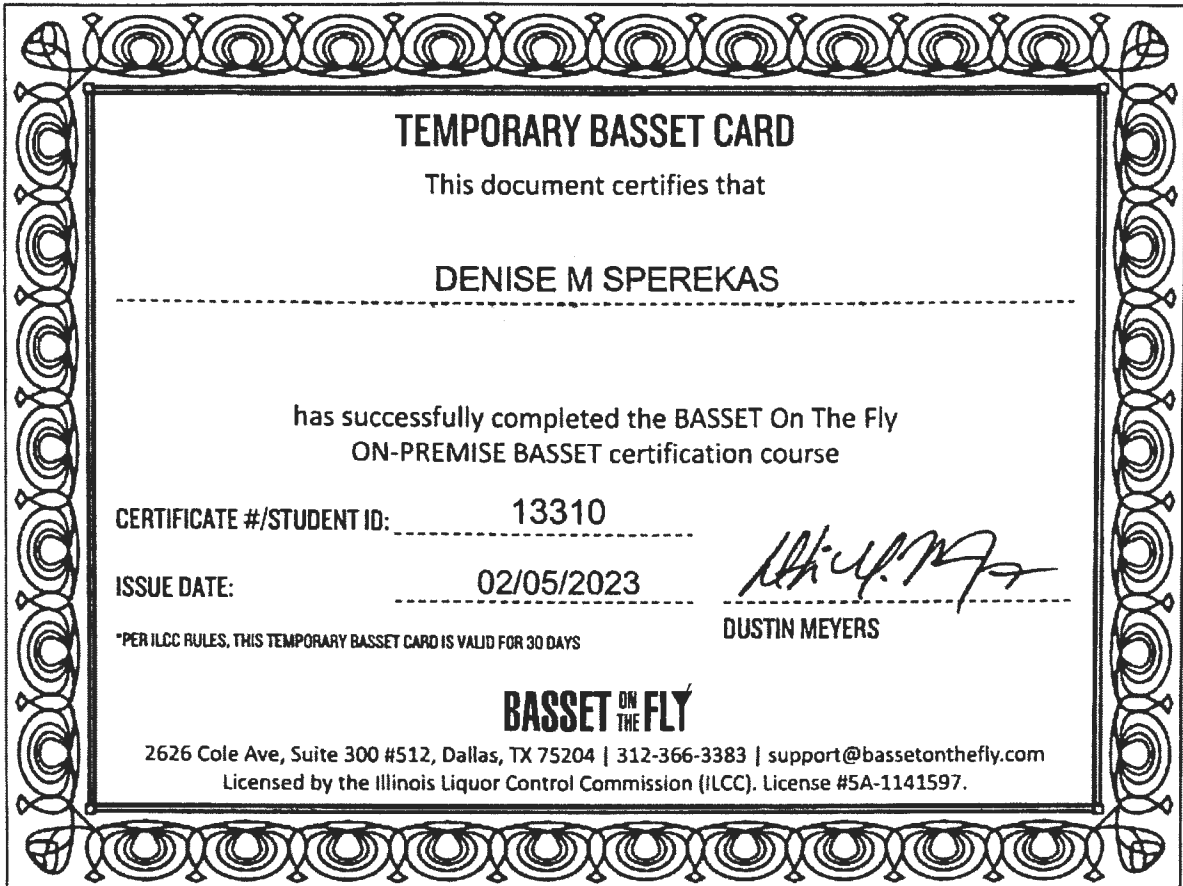
<https://www2.illinois.gov/ilcc/education/sitepages/bassctcard.aspx>

  
Authorized Signature

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

[support@bassetpermit.com](mailto:support@bassetpermit.com)



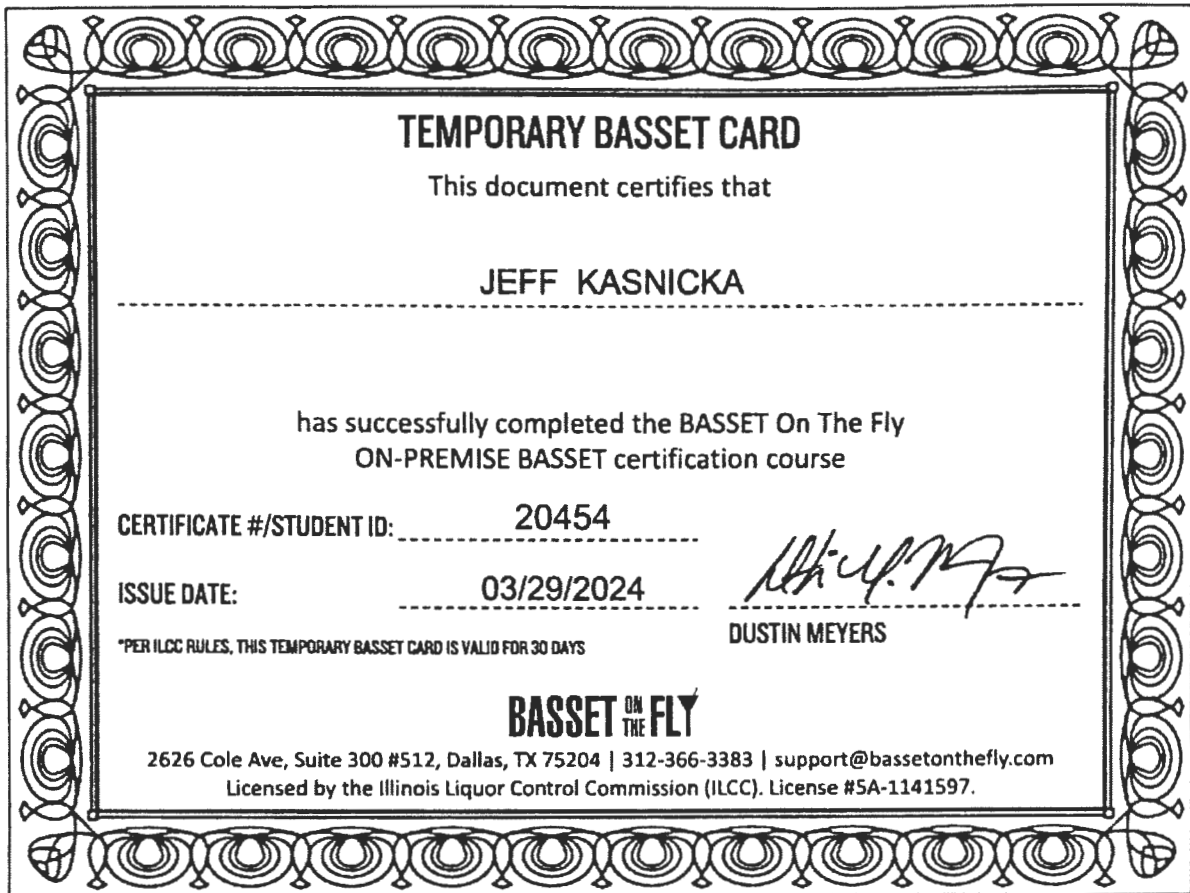


# BASSET ON THE FLY

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](http://www.ilcc.illinois.gov). If not, please contact us.



# 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](http://www.ilcc.illinois.gov). If not, please contact us.

**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](http://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:**

To re-print your card, visit the Illinois Liquor Control Commission website at [ILCC.illinois.gov](http://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: 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)



IL BASSET On-Premise

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](http://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 juice, salt and limes  
\$110/gallon

Sangria Blanco or Roja (white or red)

brandy soaked fruit  
\$110/gallon

## 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

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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

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

Top Shelf Golden Margarita

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

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# 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, kielbasa 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, creamed 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, herb 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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# 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 CANNELLONI

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-crusted 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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# 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)



Custom Catering To Every Degree!

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All menu proposals will include a 6% supply surcharge on food and beverage items.

effective 2024

# **Chef By Request Catering**



5100 Academy Dr, Ste 200

Lisle, IL 60532

Phone: (630) 493-4300

[www.chefbyrequest.com](http://www.chefbyrequest.com)

## **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