

---

# THE TABLE

AT CRATE

PRIVATE EVENTS



## PASSED APPETIZERS

5 apps | \$20 per person

3 apps | \$15 per person



### **Thai Shrimp Lettuce Cup**

poached shrimp, nuoc chom, butter lettuce, carrot, cucumber, pickled fresno pepper (gf)

### **Smoked Salmon Pita**

smoked salmon salad, crispy pita, pickled red onion, caper, dill

### **Spicy Chicken Sliders**

sesame gochujang sauce, pickle, brioche bun

### **Chickpea Patty Sliders**

avocado tahini, cucumbers, brioche bun (v)

### **Lamb Flatbread**

house lamb sausage, baba ghanoush, pickled carrot, pomegranate molasses

### **Seasonal Hummus**

crudité or toasted pita, seasonal garnish (vv)

### **Tomato Soup & Grilled Cheese Bites**

gruyere cheese, pickled red onion, PQB sourdough (v)

### **Dumplings**

lemongrass chicken & house chili crisp, beef & ponzu, or edamame & ponzu (v)(vv)

### **Stracciatella**

crostini, cherry relish, hot honey (v)

### **Caesar Salad**

parmesan cup, house caesar, little gem lettuce (v)(gf)

*\*The outlined menus are suggestions; all menus are customizable for each event.*

# THREE COURSES

Seated lunch or dinner | \$45 per person

## TO START

Host to select one

**Tomato Soup**

**C&B Salad**

**Caesar Salad**

## MAINS

Guest to select one

**Salmon**

Seasonal preparation

**Lemon Chicken**

Seasonal preparation

**Gnocchi**

Seasonal preparation

**Butchers Choice Steak** +5

Seasonal preparation

## DESSERT

Host to select one

**Bread Pudding**

**Lemon Curd**

# FOUR COURSES

Seated lunch or dinner | \$55 per person

## TO START

Host to select one

**Tomato soup**

**Hummus**

seasonal preparation

**Roasted Tomato & Goat Cheese**

## GREENS

**C&B Salad**

**Caesar Salad**

## MAINS

Guest to select one

**Salmon**

Seasonal preparation

**Lemon Chicken**

Seasonal preparation

**Gnocchi**

Seasonal preparation

**Butchers Choice Steak** +5

Seasonal preparation

## DESSERT

Host to select one

**Bread Pudding**

**Lemon Curd**



*\*The outlined menus are suggestions; all menus are customizable for each event.*



# TASTE OF THE TABLE BUFFET

\$60 per person

## SALADS

Guest to choose one

### C&B Salad

mixed greens, edamame, olives, feta, mint

### Caesar Salad

house caesar dressing, parmesan crisp, sourdough crouton

## SIDES

Guest to choose two

### Pearled Couscous Salad

roasted tomato vinaigrette, scallions, corn, cauliflower

### Roasted Fingerling Potatoes

citrus chili spiced, pecorino romano

### Corn Salad

korean chili mayo, cilantro, pecorino romano

### Roasted Broccolini / Seasonal vegetable

citrus breadcrumb, parmesan, pickled fresno

### Heirloom Tomatoes

feta cheese, urfa chili vinaigrette, cucumber, house citrus salt

### Quinoa Chickpea Salad

garbanzo beans, tomato, lemon juice, parsley, baby kale, edamame

### Dairy Free Mashed Potatoes

yukon gold potatoes, garlic

## PROTEINS

Guest to choose two

### Lemon Chicken Breast

house citrus chili salt, lemon oil

### Charred Salmon

bulgogi marinade, miso vinaigrette

### Butcher's Cut Steak

black pepper crust, veal demi

### Chickpea Patties

avocado tahini, parsley



*\*The outlined menus are suggestions; all menus are customizable for each event.*





## TASTING ON THE TERRACE

**\$40** PER PERSON

### Oven-Fired Flatbread & Two Glasses of Wine

*Includes seasonal flatbread & two beverages (choice of wine, beer, or spiked lemonade).*

Located on the second floor, this outdoor event space offers sweeping views of the Lawn at Oakbrook Center, making it an ideal venue to host your seasonal events. Enjoy the best of Crate&Barrel's outdoor furniture options in this beautiful setting and don't miss out on this opportunity to create unforgettable memories with your guests!

## FLATBREADS

Host to select three

- Ricotta, peaches, hot honey & tarragon
- Shoulder bacon, fig jam, red onions & burrata
- Fennel, sausage, roasted tomato, basil & pecorino romano
- Margherita
- Prosciutto, arugula, goat cheese, honey & capers
- Carnitas, aji verde, mozzarella & pickled red onions
- House lamb sausage, baba ghanoush, red peppers, pickled carrots & pomegranate molasses



*\*The outlined menus are suggestions; all menus are customizable for each event.*



# KIDS COOKING CLASS

## CLASS DETAILS

**\$40 per child, max 20 children**

Available any day of the week  
from 10 - 11:30am

\$800 Food & beverage minimum

## CLASS MENUS

**Pasta**

**Pizza**

**Chocolate Chip Cookies**

*(Included chicken nuggets & fries lunch)*

**Seasonal Sugar Cookie Decorating**

*(Included chicken nuggets & fries lunch)*

## ADD-ONS

Kids lemonade stand | \$5 per person

Cupcakes | \$5 per person

## PARENT FOOD PACKAGE

**\$40 per adult**

2 Mimosas or non-alcoholic lemonades

Choice of burger & waffle fries or  
crate salad & chicken



*\*The outlined menus are suggestions; all menus are customizable for each event.*





## BEVERAGE PACKAGES

Priced per person

### COCKTAIL BAR

**Premium cocktails, craft beer,  
select wines, soft drinks**

2 hrs | \$30

3 hrs | \$40

### BEER & WINE

**Craft beer, select wines, soft drinks**

2 hrs | \$25

3 hrs | \$35



### SPIKED LEMONADE STAND

**Choice of three lemonades spiked  
with our favorite spirit**

2 hrs | \$30

3 hrs | \$40

*\*The outlined menus are suggestions; all menus are customizable for each event.*