

Kinzie Chophouse
Private Events Lunch Menu
Buffet Menu

Starters

(CIRCLE TWO OPTIONS)

Bruschetta

Crispy Calamari Served With Marinara Sauce and a Spicy Aioli

Wild Mushroom & Gorgonzola Strudel

Sesame Crusted Chicken Skewers with Soy Beurre Blanc

SALAD

(CIRCLE ONE OPTION)

Chophouse Salad

Mixed Greens Topped With Tomatoes, Carrots, and Cucumbers Dressed With Our House Balsamic Vinaigrette

Caesar

Fresh Romaine Tossed With Our House Caesar Dressing And Topped With Parmesan Cheese and Toasted Croutons

ENTREES

(CIRCLE TWO OPTIONS)

Steak Risotto

Served With Diced Prime Rib, Wild Mushrooms and Asparagus

Penne Pasta

Served With Diced Grilled Chicken, Mushrooms, Red Onions, And Spinach with a Gorgonzola Cream Sauce

Portobello Stuffed Ravioli

Served With Asparagus, Diced Tomatoes, Marsala Cream Sauce and Goat Cheese

Bowtie Pasta

Served With Diced Grilled Chicken, Prosciutto, Tomatoes, Mushrooms, Red Peppers and a Fresh Basil Cream Sauce

Chicken Breast Parmesan

Served With Spaghetti and Marinara Sauce

DESSERT PLATTER

Miniature Flourless Chocolate Cake

Assortment of Cookies

Miniature Crème Brulee

\$25.95++(++ indicates a sales tax and 20% gratuity)

Includes Soda, Tea and Coffee

Kinzie Chophouse
Private Events Lunch Menu
Menu #1

ENTREES

(CIRCLE FIVE OPTIONS)

Blackened Chicken Breast
Over Mixed Greens, Red Peppers, Endive,
Goat Cheese and Sun-Dried Tomato Vinaigrette

Chicken Salad Bowl
Diced Chicken Breast Tossed With Mixed Greens,
Julienne Granny Smith Apples, Candied Walnuts,
And Crumbled Bleu Cheese and a Apple Pancetta Dressing

Kinzie Cobb
Chopped Iceberg Lettuce, Smoked Turkey, Cucumbers, Tomatoes, Bacon and
Mushrooms Tossed with House Ranch Dressing and Crumbled Bleu Cheese

Kinzie Burger
Half Pound Sirloin Burger with Your Choice of Cheddar, Swiss, Mozzarella or
Monterey Jack Served With Steak Fries

Pastrami Reuben
Hot Pastrami on Dark Rye with Sauerkraut and Our Reuben Dressing Served with
Steak Fries

Turkey Club
Smoked Turkey, Bacon, Avocado, Sliced Red Onion, Lettuce, Tomato and
Horseradish Mayo on Dark Rye Served With Steak Fries

Prime Rib Sandwich
Served On Egg Bread Cooked To Perfection and Topped With Lettuce, Tomato,
Red Onion and Served With Steak Fries

DESSERT

(CIRCLE ONE OPTION)

Hot Buttered Rum Cheesecake
Panna Cotta
Flourless Chocolate Cake

\$21.95++(++ indicates a sales tax and 20% gratuity)
Includes Soda, Tea and Coffee

Kinzie Chophouse
Private Events Lunch Menu
Menu #2

SALAD

(CIRCLE ONE OPTION)

Chophouse Salad

**Mixed Greens Topped With Tomatoes, Carrots, and
Cucumbers Dressed With Our House Balsamic Vinaigrette
Caesar**

**Fresh Romaine Tossed With Our House Caesar Dressing
And Topped With Parmesan Cheese and Toasted Croutons**

ENTREES

(CIRCLE FOUR OPTIONS)

Bowtie Pasta

**Served With Diced Grilled Chicken, Prosciutto, Tomatoes,
Mushrooms, Red Peppers, and A Fresh Basil Cream Sauce**

Rock Shrimp Risotto

Served With Asparagus, Wild Mushrooms and a White Wine Broth

Grilled Meatloaf

Served With Our Famous Bacon and Scallion Potatoes

Chicken Pot Pie

**Diced Chicken, Peas, Corn, Zucchini, Yellow Squash, Peppers, Carrots, Onions
Topped With a Flaky Puff Pastry**

Chicken Breast Parmesan

Served With Spaghetti and Marinara Sauce

Jalapeno Barbequed Pork Tenderloin

Served With a Spicy Slaw

Herb Crusted Salmon

Served With Steamed Broccoli and a Whole Grain Mustard Sauce

DESSERT

(CIRCLE ONE OPTION)

Panna Cotta

Crème Brûlée

Flourless Chocolate Cake

**\$23.95++(++ indicates a sales tax and 20% gratuity)
Includes Soda, Tea and Coffee**

Kinzie Chophouse
Private Events Lunch Menu
Menu #3

APPETIZER

(CIRCLE TWO OPTIONS)

Peppercorn Crusted Tenderloin Skewers
Salmon Mousse Cups
Bruschetta
Gorgonzola and Mushroom Strudel
Calamari

SALAD

(CIRCLE ONE OPTION)

Chophouse Salad
Mixed Greens Topped With Tomatoes, Carrots, and
Cucumbers Dressed With Our House Balsamic Vinaigrette
Caesar
Fresh Romaine Tossed With Our House Caesar Dressing
And Topped With Parmesan Cheese and Toasted Croutons

ENTREES

(CIRCLE THREE OPTIONS)

Beef Tenderloin Medallions with a Mushroom Cabernet Demi-Glaze
On a Bed of Bacon and Scallion Smashed Potatoes

10 oz. Prime rib
Served with a Horseradish Cream Sauce

Herb Chicken Breast

Fresh Catch of the Day

Bowtie Pasta with a Basil Cream Sauce and Grilled Vegetables (Vegetarian Option)

SIDES

(CHOOSE TWO OPTIONS SERVED FAMILY STYLE)

Crispy Onion Rings
Ranch Cut Fries
Steamed Broccoli with Hollandaise Sauce
Grilled Vegetables

DESSERT

(CIRCLE ONE OPTION)

Flourless Chocolate Cake
Crème Brulee
Panna Cotta

\$29.95++(++ indicates a sales tax and 20% gratuity)
Includes Soda, Tea and Coffee

Kinzie Chophouse
Salad and Sandwich Private Event Lunch Menu
Menu #4

SALAD

(CIRCLE ONE OPTION)

Herbed Baked Goat Cheese Salad
Mixed Greens, Dried Cherries, Apples Walnuts, Warm Goat Medallions and a
Cherry Vinaigrette

Apple and Walnut Salad
Green Apples, Candied Walnuts and Blue Cheese with an Apple Vinaigrette

Spinach and Berry Salad
Tender Spinach with Red Onions, Strawberries and Goat Cheese
in Raspberry Vinaigrette

Nicoise salad
Mixed Greens, Green beans, Kalamata Olives, Red Potatoes, Peppers, Cucumbers,
Tomato, Red Onions and a Balsamic Vinaigrette

ENTREE

(CIRCLE THREE OPTIONS)

Meatloaf Sandwich
Our Famous Homemade Meatloaf on our Homemade Ciabatta with Lettuce,
Tomato and Onion

Crab Cake Sandwich
Our Popular Jumbo Lump Crab Cake Served on an Onion Bun
With a Roasted Red Pepper Aioli

Grilled Chicken Sandwich
Grilled Chicken Breast with Roasted Red and Green Peppers and Mozzarella on an
Onion Bun

Grilled Veggie Sandwich
Grilled Eggplant, Zucchini and Squash on our Homemade Ciabatta with Lettuce,
Tomato and Red Onions and a Roasted Red Pepper Aioli

Turkey Club
Smoked Turkey, Crispy Bacon, Avocado, Red Onion, Lettuce, Tomato and
Horseradish Mayo on Marbled Rye

(All Sandwiches Served with a Side of Pasta Salad)

DESSERT

(CIRCLE ONE OPTION)

Sorbet
Crème brûlée
Fruit Cocktail
Flourless Chocolate Cake

\$20.95++(++ indicates a sales tax and 20% gratuity)
Includes Soda, Tea and Coffee