

CHICAGO CUT

STEAKHOUSE



300 N. LASALLE, CHICAGO IL 60654 | P: 312.329.1800 | F: 312.624.9521

WWW.CHICAGOCUTSTEAKHOUSE.COM



PRIVATE PARTIES & SPECIAL EVENTS

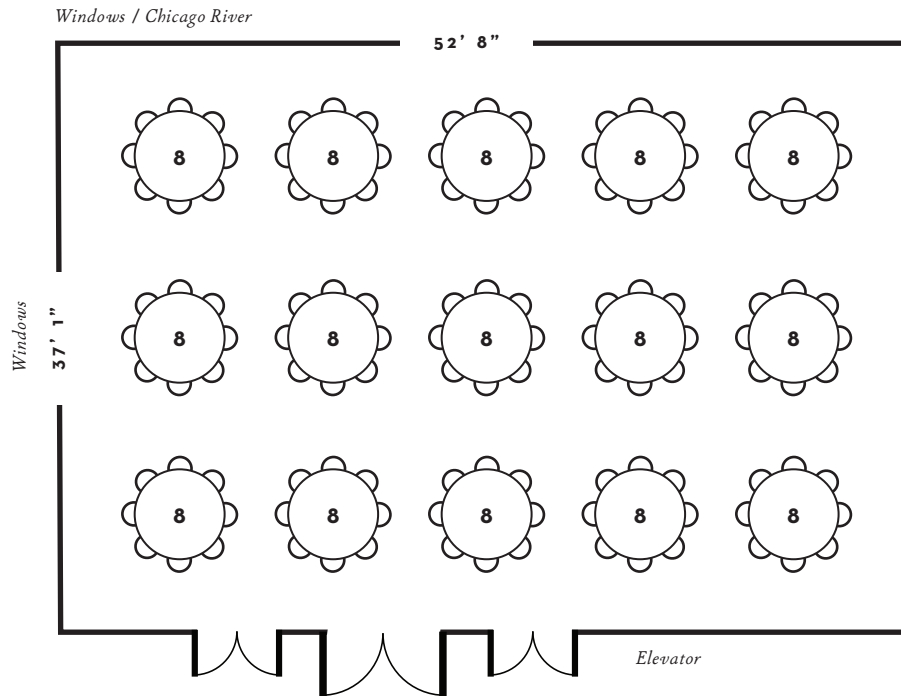
Featuring 3 versatile spaces with capacities for 16, 24 and 60 guests, movable walls allow for bigger groups to gather. Spectacular Chicago River & Skyline views. Dedicated & personalized private dining experience.



CHICAGO CUT STEAKHOUSE

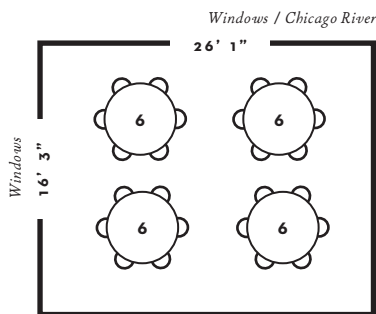
FULL EVENT SPACE

Seated 120 | Reception 150



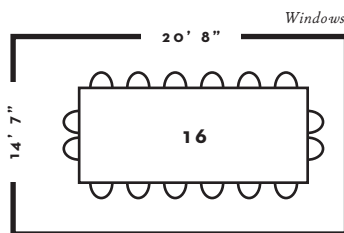
SONOMA

Seated 24 | Reception 30



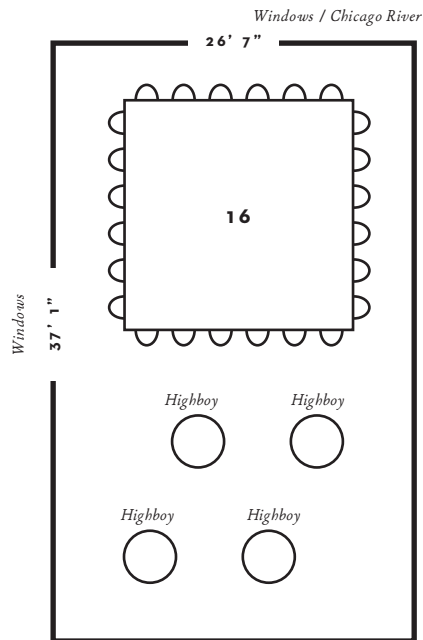
NAPA

Seated 16 | Reception 20



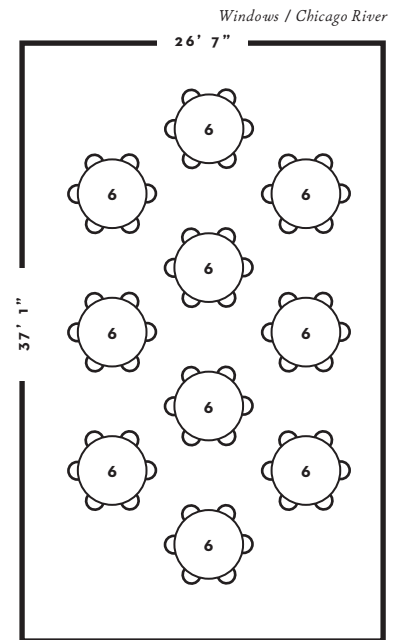
SONOMA / NAPA

Seated 60 | Reception 80



BORDEAUX

Seated 60 | Reception 100



ALL DAY PRIVATE DINING RECEPTION MENU

PASSED

ARTFUL APPETIZER ARRANGEMENTS

*Minimum of 25 pcs per selection,
priced per piece*

Jumbo Shrimp Cocktail	8.00
USDA Prime Filet Slider	8.00
Lobstercargot Crostini	7.00
NY Strip Kebab	6.00
Prime Burger Slider	6.00
Cajun Dusted Shrimp	8.00
Lollipop Lamb Chops	5.00
Seared Tuna Wonton	6.00
Mini Maryland Crab Cake	6.00
Tuna Tartare	5.00
Neuske Bacon Skewer	5.00
Caprese Skewer	4.00
Stuffed Mushroom Caps	4.50
Seasonal Bruschetta	4.00
Mini Baked Potato	4.00
Mini Steak Taco	5.00
Maguro Bites	6.00
Mini Lobster Rolls	10.00
Smoked Salmon Pinwheels	6.00
Hot Chicken Sliders	4.00
Beef Wellington Bites	6.00
Crab & Avocado Bites	8.00
Ceviche Cups	6.00

STATIONS & DISPLAYS

ARTFUL APPETIZER ARRANGEMENTS

*carver or attendee fee may apply,
minimum order*

STATIONS *(min. 25 guests)*

SLIDER STATION | \$20/PP

*Prime burger, pulled pork, grilled vegetable
- sub lobster roll or prime filet slider +8.00/pp*

CARVING STATION | \$450

*USDA prime beef tenderloin,
each serves 15-20 ppl*

DISPLAYS *(min. 15 guests)*

SHELLFISH & RAW BAR | \$59/PP

*Maine lobster, jumbo shrimp cocktail, ceviche,
east coast oysters, accoutrements*

ANTIPASTI | \$20/PP

cured meats, imported olives, rustic bread

ARTISAN CHEESE | \$25/PP

domestic & imported cheeses, crackers

VEGETABLE CRUDITE | \$15/PP

crisp vegetables, dill dipping sauce

SEASONAL FRESH FRUIT | \$18/PP

served with organic low-fat yogurt

ASSORTED SWEETS | \$15/PP

mini pastries & petit fours

*Ask our event planners about special
seasonal selections!*