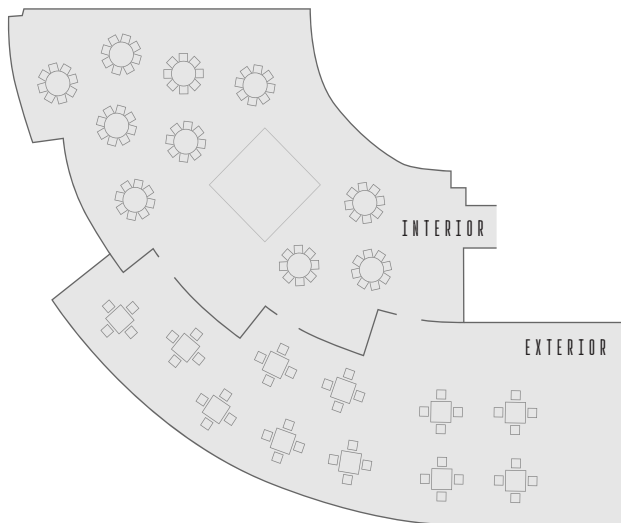


PRIVATE DINING MENU

CityGate
GRILLE®

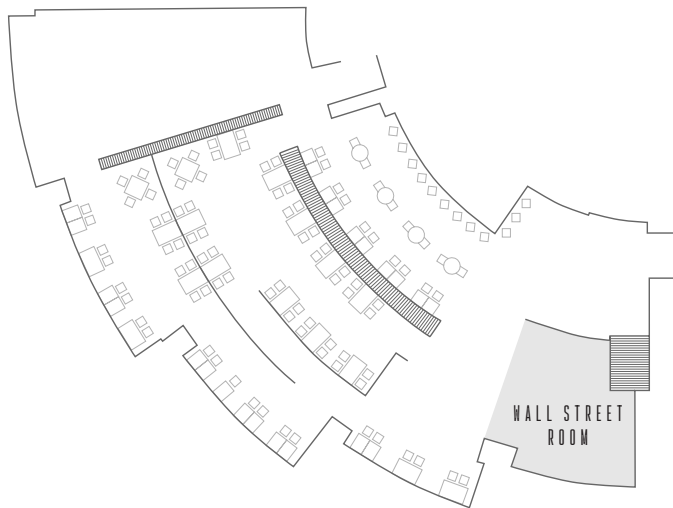
PRIVATE EVENT SPACES





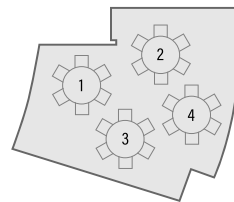
CITYGATE TERRACE ROOM & PATIO

Ideal for Weddings, Sales Conferences, Celebrations & Large Parties | Seated Capacity 180 Guests

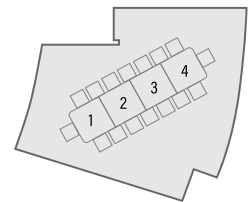


WALL STREET ROOM

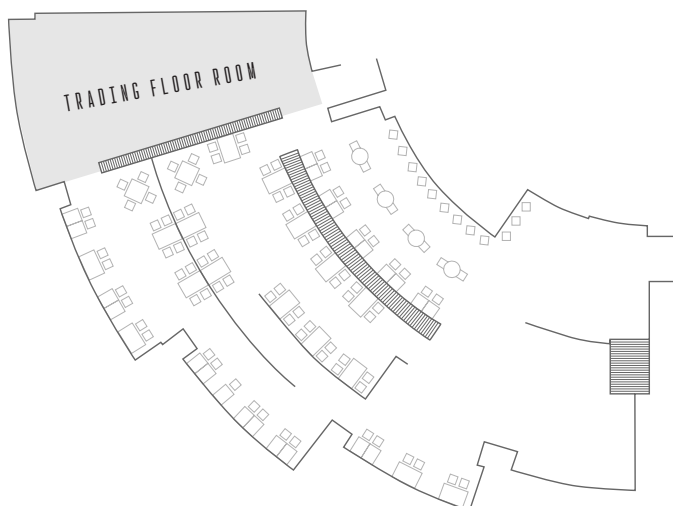
Ideal for Private Lunches, Dinners & Receptions
Seated Capacity 24 Guests



Seating up to 24 guests
(4 tables of 6)

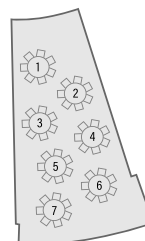


Seating up to 16 guests
(one large table)

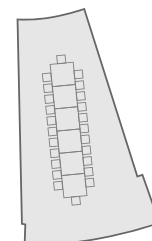


TRADING FLOOR ROOM

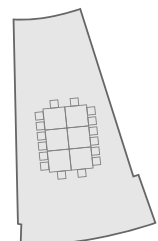
Ideal for Private Lunches & Dinners, Meetings, Celebrations
& Receptions | Seated Capacity 50 Guests



Seating up to 50 guests
(7 tables)



Seating up to 24 guests
(one long table)



Seating up to 16 guests
(one long table)

RECEPTIONS

DISPLAYS

Meat & Cheese Board

\$325 per Board, serves 25 Guests

Chef's Choice of Charcuterie Meats, Domestic & Imported Cheese, and Accompaniments

Fresh Fruit \$9 per Guest

Choice of Seasonal Fruits

Chilled Seafood MP

Chilled Seared Tuna & Crab Salad, Shrimp & Oysters with Cocktail Sauce, Horseradish Sauce, Lemon Wedges

Vegetable Crudités \$10 per Guest

Assorted Fresh Vegetables, Carr's Crackers, Dill Dip

Antipasto \$13 per Guest

Salami, Prosciutto, Capicola, Provolone, Black & Green Olives,
Marinated Mushroom & Artichoke Hearts, Roasted Peppers, Pepperoncini, French Baguette

Hummus Trio \$12 per Guest

Garlic Hummus, Roasted Red Pepper Hummus, and Black Bean Hummus,
Pita, Carrot, Celery, Heirloom Tomato

STARTER PACKAGES

Classic Package
Choice of Five Appetizers
1 hour \$36
2 hours \$41

Deluxe Package
Choice of Six Appetizers
1 hour \$46
2 hours \$51

STARTER SELECTIONS

Served Passed or Displayed | Priced per 25 Pieces

C O L D

Bruschetta \$32
Heirloom Tomato, Basil, Red Onion, Grilled Sourdough,
Balsamic Reduction, Extra Virgin Olive Oil

Roasted Tomato Mozzarella Skewer \$42

Walnut & Goat Cheese Stuffed Dates \$32
Hot Honey

Shrimp Cocktail \$65 GF
Poached Shrimp, Bloody Mary Cocktail Sauce

Lobster Rolls \$100
Hawaiian Rolls with Chilled Lobster Salad

Seared Ahi Tuna \$75 GF
Blackened Tuna, Grilled Watermelon, Honey Wasabi

Mini Crab Tostadas \$70
Crab Salad, Onions, Peppers, Citrus, Tarragon
Vinaigrette on Crispy Wontons

Mini Tuna Poke \$75
Tuna, Avocado Rice, Soy Glaze, Sesame Seed, Scallions

H O T

Vegetable Spring Rolls \$55
Sweet Chili Sauce

Spanakopita \$70
Spinach, Feta, Phyllo Wrap

Mini Crab Cakes \$70
Seared Jumbo Lump Crab Cakes, Cilantro-Lime Aioli

Mini Steak Sandwiches \$90
With Caramelized Shallots and Blue Cheese

Greek Chicken Kebabs \$50 GF
Lemon, Garlic, Oregano

Beef Tenderloin Kebabs \$55 GF
Prime Filet, Red Onion, Bell Pepper, Country Mustard

Bacon Wrapped Shrimp \$55
With Passion Fruit Sauce

Jamón Ibérico Crostini \$125
Manchego Cheese, Jamón Ibérico and Apricot Jam
on Crostini

ACTION STATIONS

Minimum of 50 People | Choose 3 Stations for \$65 per Person | Based on 90 Minutes of Service

SALAD STATION

Mixed Greens • Spinach • Romaine

Tomato • Cucumber • Carrot • Croutons • Red Onion • Bacon • Cheddar
Cheese Goat Cheese • Dried Cranberries • Pepitas • Avocado • Berries

Balsamic Vinaigrette • Raspberry Vinaigrette • Ranch

RISOTTO STATION

Parmesan • Saffron • Goat Cheese • Sun Dried Tomato • Heirloom Tomato
Pancetta • Fresh Herbs • Corn • Roasted Onions

ENHANCEMENTS

Shrimp (+7)

Steak (+9)

MAC N CHEESE STATION

White Cheddar Mac n Cheese

Bacon • Green Onion • Bell Pepper • Herbed Breadcrumbs • Jalapeño

ENHANCEMENTS

Chicken (+\$5)

Shrimp (+\$7)

Steak (+\$9)

PASTA STATION

Penne • Bucatini • Capellini • Cheese Tortellini

Marinara • Lemon Garlic White Wine Sauce • Herb-Cream Sauce

Parmesan • Goat Cheese • Mushrooms • Spinach • Sun Dried Tomato • Heirloom Tomato • Pancett • Fresh Herbs

ENHANCEMENTS

Chicken (+5)

Shrimp(+7)

Steak (+9)

Italian Sausage (+3)

GELATO STATION

Choose Two Flavors

Salted Caramel • Strawberry Cheesecake • Bananas Foster • Chocolate or Vanilla

Chocolate Sauce • Caramel • Strawberry Coulis • Whipped Cream • Fresh Fruit
Coconut • Chocolate Chunks • Sprinkles • Toffee

ENHANCEMENTS

Chef Carved Slow Roasted Prime Rib

\$600 per 25 Guests | \$150 per Chef Attendant

Cabernet Veal Au Jus • Horseradish Sauce • Truffle Whipped Potatoes • Dinner Rolls

Chef Carved Honey Baked Ham

\$450 per 25 Guests | \$150 per Chef Attendant

Honey Mustard Brown Sugar Glaze • Dinner Rolls

LUNCH

\$45 per Guest | Includes Choice of Soup or Salad, Entrées & a Side

SOUP OR SALAD

Choose One

Chicken Noodle
Truffle Mushroom Cream
Lobster Bisque

Roasted Butternut Squash
Minestrone
Roasted Tomato with Basil & Goat Cheese
Italian Wedding

House
Caesar
Mediterranean

ENTRÉES

Choose Two

Grilled Salmon with Lemon-Caper Beurre Blanc
Chicken with Lemon-Garlic Sauce
10 oz. Pork Chop
6 oz. Grilled Strip Loin with Demi-Glace
Pasta Primavera

SIDES

Choose Two

Truffle Whipped Potatoes
Greek Potatoes
Salted Fries

Sweet Potato Au Gratin
French Green Beans & Shallots
Grilled Asparagus

Roasted Vegetable Medley
Honey Roasted Carrots

DESSERT

\$5 Additional

Chocolate Cake
Crème Brûlée
Vanilla & Strawberry Mousse with Berries

SILVER

\$65 per Guest

Includes Choice of Soup or Salad, Entrées, Sides, and Dessert

SOUP OR SALAD

Choose One

Roasted Butternut Squash
Minestrone
Roasted Tomato with Basil & Goat Cheese
Italian Wedding
Chicken Noodle
Truffle Mushroom Cream
Lobster Bisque

House
Caesar
Classic Wedge
Mediterranean

SIDES

Choose Two

Truffle Whipped Potatoes
Greek Potatoes
Sweet Potato Au Gratin
Honey Roasted Carrots
French Green Beans & Shallots
Grilled Asparagus
Garlic Broccoli
Roasted Vegetable Medley

DESSERT

Choose One

Crème Brûlée
Chocolate Cake
Vanilla & Strawberry Mousse with Berries

ENTRÉE

Choose Three

Garlic Shrimp Kebabs
Grilled Salmon with Lemon-Caper Beurre Blanc
Lemon Chicken
14 oz. Grilled Pork Chop with Apple-Bourbon Sauce
6 oz. Grilled Strip Loin with Demi-Glace
Pasta Primavera (V)

ENHANCEMENTS

Pan-Seared Sea Scallops
with Citrus Beurre Blanc (+\$18)

Oven Roasted Chilean Seabass
with Sweet Soy Glaze (+\$20)

8 oz. Filet Mignon
with Demi-Glace (+\$12)

14 oz. New York Strip
with Demi-Glace (+\$15)

Red Wine Braised Beef Short Rib (+\$21)

14 oz. Ribeye
with Demi-Glace (+\$25)

SWEET ENHANCEMENTS

\$50 per Dozen

Mini Eclairs
Mini Cheesecake
Macarons
Mini Tiramisu
Mini Pastry Tarts
Mini Chocolate Mousse Cups

GOLD

\$99 per Guest

Includes White Linens, Choice of Appetizers, Soup or Salad, Entrees, Sides, and Dessert

APPETIZERS

Choose Two

Bruschetta
Roasted Tomato Mozzarella Skewers
Shrimp Cocktail
Filet Skewers

SOUP OR SALAD

Choose One

Lobster Bisque
Sweet Onion Bisque
Italian Wedding
Chicken Noodle
Roasted Tomato Basil

Classic Wedge
House Salad
Caesar
Arugula, Beet and Goat Cheese

SIDES

Choose Two

Whipped Truffle Potatoes
Greek Potatoes
Sweet Potato Au Gratin
Honey Roasted Carrots
French Green Beans and Shallots
Grilled Asparagus
Garlic Broccoli
Roasted Vegetable Medley

ENTRÉES

Choose Three

Scallop and Shrimp Risotto
Mediterranean Salmon
8oz Filet
Stuffed Shrimp with Wild Rice and Lemon Butter Sauce
Roasted Chicken with Housemade Giardiniera
Pasta Primavera
Truffle Risotto

ENHANCEMENTS

14oz New York Strip
with Demi Glaze (+\$15)
Lobster (+\$21)
16oz Ribeye with Demi Glaze (+\$25)

DESSERTS

Choose One

Crème Brûlée
Chocolate Cake
Vanilla & Strawberry Mousse with Berries

SWEET ENHANCEMENTS

\$50 per Dozen, served as an assortment

Mini Eclairs
Mini Cheesecake
Macarons
Mini Tiramisu
Mini Pastry Tarts
Mini Chocolate Mousse Cups

BUFFET

\$74 per Guest | Based on 90 Minutes of Service

SOUPS

Choose One

Roasted Butternut Squash
Minestrone
Roasted Tomato with Basil & Goat Cheese
Italian Wedding
Chicken Noodle
Truffle Mushroom Cream
Lobster Bisque

SALADS

Choose Two

House
Caesar
Classic Wedge
Mediterranean
Arugula, Beet & Goat Cheese

SIDES

Choose Two

Truffle Whipped Potatoes
Greek Potatoes
Sweet Potato Au Gratin
French Green Beans & Shallots
Grilled Asparagus
Garlic Broccoli
Roasted Vegetable Medley
Mac n' Cheese

ENTRÉES

Choose Two

Garlic Shrimp Kebabs
Grilled Salmon with Lemon-Caper Beurre Blanc
Lemon Chicken
6 oz. Grilled Strip Loin with Demi-Glace
Rosemary Roasted Lamb with Lemon-Oregano Sauce
Pasta Primavera
Truffle Risotto

ENHANCEMENTS

Prime Rib (+15)
Roasted Beef Tenderloin (+16)
Chef Attendant (+\$150)

DESSERTS

Choose One

Chocolate Cake
Crème Brûlée
Vanilla & Strawberry Mousse with Berries

SWEET ENHANCEMENTS

\$50 per Dozen

Mini Eclairs
Mini Cheesecake
Macarons
Mini Tiramisu
Mini Pastry Tarts
Mini Chocolate Mousse Cups

BEVERAGE

STANDARD

\$27 per Guest (2 hours) • \$12 each Additional Hour

Reyka • Beefeater • Real McCoy • Don Q Coconut Rum • Cutty Sark • Tullamore Dew • Jim Beam
Sazerac Rye Whiskey • Bacardi Cuervo Silver • Dekuyper Amaretto • Dekuyper Peachtree • Kahlua
Coors Light • Miller Lite • Corona • House Chardonnay • House Cabernet

PREMIUM

\$30 per Guest (2 hours) • \$14 each Additional Hour

Tito's • Absolut • Beefeater • Tanqueray • Kraken Rum • Dewars White Label • Monkey Shoulder • Seagrams 7
Maker's Mark • Milagro Silver Tequila • Olmeca Reposado • Dekuyper Amaretto • Dekuyper Peachtree • Kahlua
Baileys • Miller Lite • Corona • Goose Island 312 • Heineken • Blue Moon • House Chardonnay • House Cabernet Sauvignon

ULTRA-PREMIUM

\$37 per Guest (2 hours) • \$16 each Additional Hour

Grey Goose • Titos • Hendricks • Bombay Sapphire • Captain Morgan • Myers • JW Red • Jack Daniels • Crown Royal • Buffalo Trace
Cimmaron Tequila • Don Julio Blanco • Amaretto Disaronno • Dekuyper Peachtree • Kahlua • Baileys • Frangelico • Miller Lite
Coors Light • Modelo • Stella Artois • Peroni • House Chardonnay or Pinot Grigio • House Cabernet Sauvignon or Pinot Noir

HOSTED CONSUMPTION BAR

A la Carte Menu Pricing based on Standard Restaurant Cocktail Menu

Standard Cocktails • Premium Cocktails • Ultra-Premium Cocktails
House Wines • Imported Beers • Domestic Beers

Additional beverage options available upon request to include Beer & Wine Packages, Cash Bar Options, and Signature Drink Options.
Please inquire with Event Manager for details.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.
GF ~ Gluten Free | MP ~ Market Price | 20% Gratuity will be added to parties of 5 or more. 3.20.25

PRIVATE DINING
GENERAL
INFORMATION

GUARANTEE

A final confirmation of the guaranteed number of guests is required by 72 hours prior to the function's date. Once received, the guaranteed number is considered final and charges will be made accordingly. If no guarantee is provided, the guest number listed on your contract will be considered the final count. CityGate Grille will prepare for 3% over your guarantee. The amount charged will be based on the guaranteed number or the actual number served, whichever is greater.

DEPOSIT

A non-refundable deposit, signed credit card authorization form and signed contract are required to reserve all dining spaces. Deposits may vary based on food and beverage minimums.

SERVICE CHARGE AND TAX

All food and beverage prices are subject to a 23% service charge and 8.75% sales tax.

MENUS

Final menu Choices must be received fourteen (14) days prior to the function. Menu items and preparations are subject to market availability.

A PERFECT EVENT

We would be happy to help you with planning or providing information for floral or decorative needs, A/V equipment rental or any other outside service you may need. Advance notification is required, and additional charges may apply.

VENDORS

All outside vendors of services not provided by CityGate Grille (musical entertainment, florists, bakeries, etc.) must schedule their delivery, set-up and breakdown times with the sales manager.



2020 Calamos Court Naperville, IL • 630.718.1010 • citygategrille.com