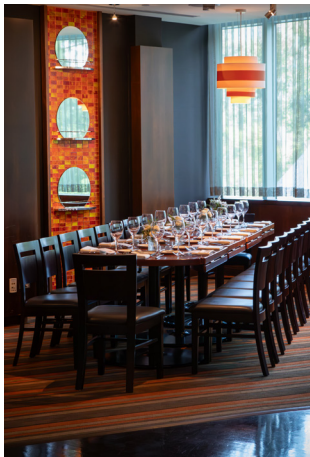
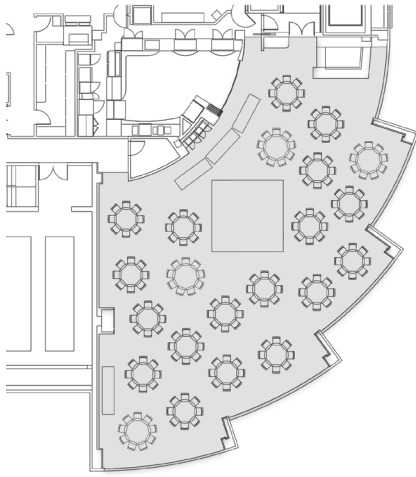


# PRIVATE DINING MENU

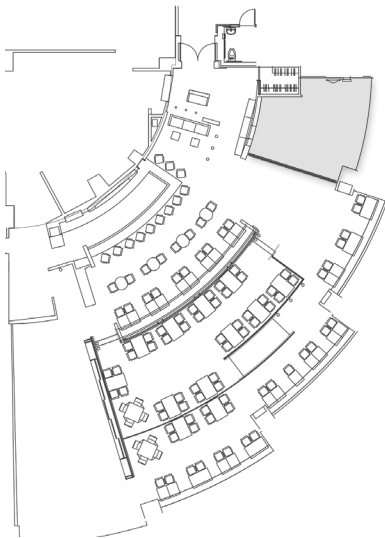


# PRIVATE EVENT SPACES



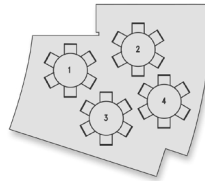
## CITYGATE TERRACE ROOM & PATIO

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

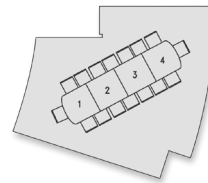


## WALL STREET ROOM

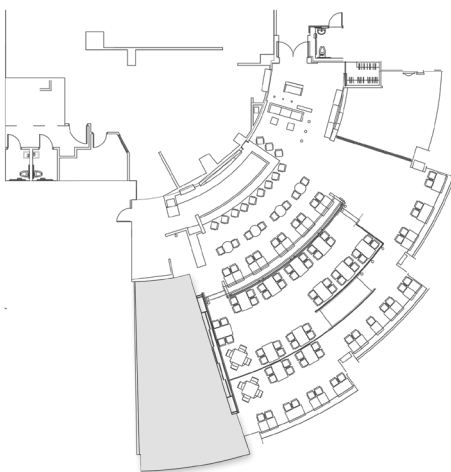
Ideal for Private Lunches, Dinners & Receptions  
Seated Capacity 24 Guests



Seating up to 24 guests  
(4 tables of 6)

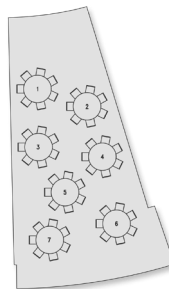


Seating up to 16 guests  
(one large table)

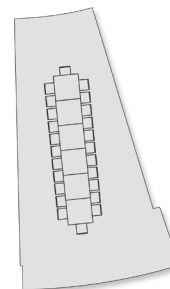


## TRADING FLOOR ROOM

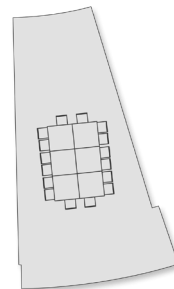
Ideal for Private Lunches & Dinners, Meetings, Celebrations & Receptions  
Seated Capacity 50 Guests



Seating up to 50 guests  
(7 tables)



Seating up to 24 guests  
(one long table)



Seating up to 16 guests  
(one long table)

# RECEPTIONS

*Appetizers can be purchased as a Package Priced per Guest, or Priced per 25 Pieces*

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## APPETIZER PACKAGES

*Priced per Guest*

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

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

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## APPETIZER SELECTIONS

*Served Passed or Displayed • Priced per 25 Pieces*

### COLD

**Bruschetta \$32**

Tomato, Basil, Red Onion, Garlic Crostini

**Fruit Skewers \$42**

Pineapple, Honeydew, Cantaloupe, Sweet Greek Yogurt Dip [GF]

**Shrimp with Brioche \$60**

Poached Shrimp, Shaved Cucumber, Dill Cream Cheese

**Shrimp Cocktail Shooter \$60**

Poached Shrimp, Bloody Mary Cocktail Sauce [GF]

**Seared Ahi Tuna \$75**

Blackened Tuna, Grilled Watermelon, Honey Wasabi [GF]

**Salmon Roll \$65**

Red Pepper, Avocado, Cream Cheese, Cucumber, Wasabi Cream Sauce [GF]

**Steak Bruschetta \$65**

Grilled Steak, Roasted Tomato, Mascarpone Cream

### HOT

**Vegetable Spring Rolls \$55**

Sweet Chili Sauce

**Grilled Vegetable Kebabs \$35**

Portobello, Red Onion, Grape Tomato, Bell Pepper, Country Mustard [GF]

**Spanakopita \$70**

Spinach, Feta, Phyllo Wrap

**Puff Pastry \$55**

Brie & Orange Marmalade

**Tempura Shrimp \$55**

Mango Salsa, Pineapple Glaze

**Mini Crab Cakes \$70**

Seared Jumbo Lump Crab Cakes, Cilantro-Lime Aioli

**Chicken & Tomato Phyllo Cups \$50**

Roasted Chicken, Sun-Dried Tomato, Spinach, Cream Cheese

**Greek Chicken Kebabs \$50**

Lemon, Garlic, Oregano [GF]

**Shredded Beef & Potato Bites \$60**

Tomato Jam [GF]

**Beef Tenderloin Kebabs \$55**

Prime Filet, Red Onion, Bell Pepper, Country Mustard [GF]

**Roasted Filet & Shrimp \$72**

Lemon Beurre Blanc [GF]

# RECEPTIONS

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## APPETIZER DISPLAYS

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*Pricing per Guest • Based on 90 minutes of service*

### **Domestic & Imported Cheese \$15**

Assorted Crackers, Artisan Breads, Nuts, Seasonal Fruit

### **Meat & Cheese \$21**

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

### **Fresh Fruit \$9**

Selection of Seasonal Fruits [GF]

### **Chilled Seafood MP**

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

### **Vegetable Crudités \$10**

Assorted Fresh Vegetables, Carr's Crackers, Dill Dip

### **Mediterranean \$12**

Feta, Tomatoes, Hummus, Tzatziki, Figs, Kalamata Olives, Radish, Cucumber

### **Antipasto \$13**

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

# PLATED DINNER PACKAGE

*\$59 per Guest • Includes Soup or Salad, Entrée, and Dessert*

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## SOUP OR SALAD

*Select One*

Roasted Butternut Squash [GF]	Truffle Mushroom Cream [GF]	House
Minestrone [GF]	Shrimp Bisque [GF]	Caesar
Roasted Tomato with Basil & Goat Cheese [GF]	Crab Corn Chowder with Smoked Bacon [GF]	Classic Wedge [GF]
Italian Wedding	Avgolemono	Caprese [GF]
Chicken Noodle	Chicken & Wild Rice [GF]	Mediterranean [GF]

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## ENTRÉES

*Select Two • Add \$4 for Additional Entrée • All Entrées are Gluten-Free*

Garlic Shrimp Kebabs	Chicken with Garlic-Cream Sauce
Grilled Salmon with Lemon-Caper Beurre Blanc	Grilled Pork Chop with Apple-Bourbon Sauce
Chicken with Lemon-Pearl Onion Sauce	6 oz. Grilled Strip Loin with Demi-Glace
Chicken with Lemon-Garlic Sauce	Pasta Primavera [V]

## UPGRADED ENTRÉES

Pan-Seared Sea Scallops with Citrus Beurre Blanc [+\$18]
Roasted Halibut with Beurre Blanc [MP]
6 oz. Filet Mignon with Demi-Glace [+\$12]
12 oz. New York Strip with Demi-Glace [+\$15]
Red Wine Braised Beef Short Rib [+\$21]
14 oz. Ribeye with Demi-Glace [+\$25]

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## SIDES

*Select Two*

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

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## DESSERTS

*Select One*

Crème Brûlée • Chocolate Cake • Angel Food Cake with Strawberries (Add Vanilla Gelato \$4)

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## SWEET ENHANCEMENTS

*\$50 per Dozen*

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

# DINNER BUFFET

*\$69 per Guest*

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## SOUPS

*Select One*

Roasted Butternut Squash [GF]

Minestrone [GF]

Roasted Tomato with Basil & Goat Cheese [GF]

Italian Wedding

Chicken Noodle

Truffle Mushroom Cream [GF]

Shrimp Bisque [GF]

Crab Corn Chowder with Smoked Bacon [GF]

Avgolemono

Chicken & Wild Rice [GF]

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## SALADS

*Select Two*

House · Caesar · Classic Wedge [GF] · Caprese [GF] · Mediterranean [GF]

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## ENTRÉES

*Select Two · All Entrées are Gluten-Free*

Garlic Shrimp Kebabs

Grilled Salmon with Lemon-Caper Beurre Blanc

Chicken with Lemon-Pearl Onion Sauce

Chicken with Lemon-Garlic Sauce

Chicken with Garlic-Cream Sauce

Grilled Pork Chop with Apple-Bourbon Sauce

6 oz. Grilled Strip Loin with Demi-Glace

Pasta Primavera [V]

Roasted Vegetable Lasagna with Cheddar Bechamel [V]

## UPGRADED ENTRÉES

6 oz. New York Strip with Demi-Glace [+\$10]

Roasted Halibut with Beurre Blanc [MP]

Prime Rib [+\$10]

Roasted Beef Tenderloin [+\$16]

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## SIDES

*Select Two*

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

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## DESSERTS

*Select One*

Chocolate Cake · Crème Brûlée · Angel Food Cake with Strawberries

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## SWEET ENHANCEMENTS

*\$50 per dozen*

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

# PLATED LUNCH PACKAGE

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## CLASSIC PACKAGE

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*\$25 per Guest · Includes Soup, Two Entrées, and a Side*

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### SOUP

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*Select One*

Roasted Butternut Squash [GF]  
Minestrone [GF]  
Roasted Tomato with Basil & Goat Cheese [GF]  
Italian Wedding  
Chicken Noodle  
Truffle Mushroom Cream [GF]  
Shrimp Bisque [GF]  
Crab Corn Chowder with Smoked Bacon [GF]  
Avgolemono  
Chicken & Wild Rice [GF]

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### ENTRÉES

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*Select Two*

Turkey Club  
Steak Sandwich  
Chicken Caesar Wrap  
Pasta Primavera [V]

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### SIDES

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*Select One · Add \$3 for Additional Side*

Fries  
Cole Slaw  
Fruit

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### DESSERT

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*Add \$5*

Chocolate Cake  
Crème Brûlée  
Angel Food Cake with Strawberries



# PLATED LUNCH PACKAGE

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## DELUXE

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*\$39 per Guest · Includes Soup, Two Entrées, and a Side*

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## SOUP

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*Select One*

Roasted Butternut Squash [GF]  
Minestrone [GF]  
Roasted Tomato with Basil & Goat Cheese [GF]  
Italian Wedding  
Chicken Noodle  
Truffle Mushroom Cream [GF]  
Shrimp Bisque [GF]  
Crab Corn Chowder with Smoked Bacon [GF]  
Avgolemono  
Chicken & Wild Rice [GF]

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## ENTRÉES

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*Select Two*

Grilled Salmon with Lemon-Caper Beurre Blanc [GF]  
Chicken with Lemon-Garlic Sauce [GF]  
10 oz. Pork Chop [GF]  
6 oz. New York Strip with Demi-Glace [GF]  
Pasta Primavera [V]

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## SIDES

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*Select One · Add \$3 for Additional Side*

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

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## DESSERT

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*Add \$5*

Chocolate Cake  
Crème Brûlée  
Angel Food Cake with Strawberries

# BEVERAGE PACKAGES

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## STANDARD

*\$27 per Guest (Two Hours) · \$12 each Additional Hour*

Reyka Vodka · Beefeater Gin · Real McCoy Rum · Bacardi Rum · Don Q Coconut Rum · Cutty Sark Scotch Whisky · Tullamore D.E.W. Irish Whiskey  
Sazerac Rye Whiskey · Jim Beam Bourbon · Jose Cuervo Silver Tequila · Dekuyper Amaretto · Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur  
Bud Light · Coors Light · Miller Lite · Corona · House Chardonnay · House Cabernet Sauvignon

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## PREMIUM

*\$30 per Guest (Two Hours) · \$14 each Additional Hour*

Tito's Vodka · Absolut Vodka · Beefeater Gin · Tanqueray Gin · Kraken Rum · Dewar's White Label Scotch Whisky · Monkey Shoulder Scotch Whisky  
Seagram's 7 Crown Whiskey · Buffalo Trace Bourbon · Milagro Silver Tequila · Olmea Altos Reposado Tequila · Dekuyper Amaretto  
Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur · Baileys Irish Cream Liqueur  
Miller Lite · Corona · Goose Island 312 · Heineken · Blue Moon · House Chardonnay · House Cabernet Sauvignon

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## ULTRA-PREMIUM

*\$37 per Guest (Two Hours) · \$16 each Additional Hour*

Grey Goose Vodka · Tito's Vodka · Hendrick's Gin · Bombay Sapphire Gin · Captain Morgan Spiced Rum · Myers's Rum · Johnnie Walker Red Label Scotch  
Jack Daniel's Whiskey · Crown Royal Whisky · Maker's Mark Bourbon · Cimarron Tequila · Don Julio Blanco Tequila  
Disaronno Amaretto · Dekuyper Peachtree Schnapps · Kahlúa Coffee Liqueur · Baileys Irish Cream Liqueur · Frangelico Liqueur  
Coors Light · Miller Lite · Modelo · Stella Artois · Peroni · House Chardonnay or Pinot Grigio · House Cabernet Sauvignon or Pinot Noir

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## CALL PACKAGE

*\$40 per Guest (Two Hours) · \$18 each Additional Hour*

Call any Twenty Brands from the Standard, Premium, and Ultra-Premium Packages

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## HOSTED CONSUMPTION BAR

*A la Carte Menu Pricing*

Standard Cocktails \$10 · Premium Cocktails \$12 · Ultra-Premium Cocktails \$14  
House Wine \$10 · Imported Beer \$8 · Domestic Beer \$6

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

# **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 selections 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.

CityGate  
GRILLE

2020 Calamos Court Naperville, IL · 630.718.1010 · [citygategrille.com](http://citygategrille.com)