We look forward to welcoming your group to the museum with our new, expanded group menu offerings. Please review the following menu options and work with our Group Sales department to plan your next museum experience:

Luncheon Menu
- 2 and 3 course lunch menu options

Premium Menu
- 2 and 3 course lunch or dinner menu options

Lunch Exhibitions
- Moveable Feast Boxed Lunch
- Fresh Tortilla Wrap Buffet
- Mixed Media: Soup & Salad

Sweet Art Exhibitions - assorted sweet options
Savory Art Exhibitions - assorted savory snack options

Wine & Cheese Reception Menu
The “T” Menu
Reception Hors D’oeuvres Platters

Please note:
The following menus are offered to groups of 15 or more booking a museum visit.
All food and beverage events take place in our beautiful Millennium Park Room.
Per person fees include coffee, tea, tax and gratuities.
Wine, bottled water & other beverages available upon request at an additional cost.
Menu items may change due to seasonality.
APPETIZER
Seasonal Soup (hot or cold)

Baby Arugula Salad with Shallots, Brown Butter Braised Sweet Potato, Manchego & Sherry Vinaigrette

B.L.T. Salad with Iceberg Lettuce, Applewood Smoked Bacon, Diced Roma Tomatoes & Tarragon Buttermilk Dressing

ENTRÉE
Steakhouse Salad with Grilled Marinated Hangar Steak, Mixed Greens, Caramelized Onions, Brie & Roasted Red Pepper Vinaigrette

Pan Seared Lake Trout with Serrano Ham, New Potatoes, Watercress & Romesco

Penne Sofrito, Baby Spinach, Asparagus & Grana Padano

Pan Seared Gunthrop Farm’s Chicken Breast with Seasonal Local Vegetable Ragout & Sherry-Clover Honey Chicken Jus

DESSERT
Pretzel Crusted Chocolate Mousse with a Caramel Sauce

Seasonal Fruit Cheesecake

Assorted Mini Tartlets
BON APPÉTIT

PREMIUM MENU

TWO COURSES: $38.00. Please select one menu item from two course categories.
THREE COURSES: $42.00. Please select one menu item from each course category.

PREMIUM APPETIZER
Two Toned Soups: Potato Leek, Roasted Red & Yellow Bell Pepper, White & Green Asparagus, or Roasted Chestnut & Watercress

Watercress Salad with Pear Puree, Fennel Pollen, Cashews, Purple Haze Goat Cheese & Sherry Vinaigrette

Caesar Salad with Baby Green & Red Romaine, Grana Padano, House Made Brioche Croutons, Marinated White Anchovies & Classic Caesar Dressing

PREMIUM ENTRÉE
Lobster Cobb Salad with Steamed Lobster, Bacon Strips, Avocado Puree, Poached Quail Egg, Red Onion & Tarragon Buttermilk Dressing

Pan Seared Halibut or Striped Bass with Seasonal Local Vegetables, Tomato-Onion Jam & Pedro Ximenez Reduction

Al Dente Pappardelle Pasta with Smoked Gunthorp Farm's Chicken Breast, Tomato Confit, Shallots, Garlic, Baby Spinach & Grana Padano

Gunthorp Farm’s Chicken Paillard with Baby Arugula, Lemon Zest, Charred Cherry Tomatoes, Lemon Juice, Idiazabal & Extra Virgin Olive Oil

PREMIUM DESSERT
Vanilla Panna Cotta with Tropical Fruit Chutney

Tiramisu with Espresso Mousse

Pistachio Crusted Mascarpone Cheesecake
BON APPÉTIT

LUNCH EXHIBITIONS

MOVEABLE FEAST BOXED LUNCH $12 PER PERSON
Please select one variety per person:

- Turkey & Swiss Cheese on Baguette
- Natural Cured Ham & Brie Cheese on Rye Bread
- Chicken Salad on a Croissant
- Grilled Vegetables & Fresh Mozzarella on Ciabatta Bread
- Roast Beef & Cheddar Cheese on Wheat Bread

Includes Crisp Apple, Individual Bag of Potato Chips, Chocolate Chip Cookie, Condiments & Utensils

FRESH TORTILLA WRAP BUFFET $22 PER PERSON
Please select three varieties per buffet:

- Bacon, Lettuce & Tomato with Lemon Mayonnaise
- Roasted Beef with Caramelized Onions & Horseradish Cream
- Roasted Vegetables with Honey Balsamic Dressing & Boursin Cheese
- Grilled Portabella Mushroom, Roasted Red Pepper & Goat Cheese
- Tuna Salad Wrap with Shredded Lettuce
- Sliced Turkey with Watercress & Cranberry Relish
- Chicken Caesar Salad

Sides: Home-made Pasta Salad, Potato Salad & Cole Slaw
Dessert: Lemon Bars, Chocolate Brownies & Assorted Cookies

MIXED MEDIA: SOUP & SALAD $15 PER PERSON
Please select one variety for entire group:

- Field Greens, Sugar Snap Peas, Napa Cabbage, Soy-Citrus Vinaigrette & Ginger-Lemongrass Miso Soup
- Baby Frisée Salad, Medium Boiled Egg, Apple Wood Smoked Bacon, Pedro Ximenez Vinaigrette & Creamless Tomato Soup
- Chicory Salad, Pears, Goat Cheese, Champagne Vinaigrette & Cream of Fennel Soup
- Spinach Salad, Roasted Shallots, White Cheddar, Brioche Croutons & Manhattan Clam Chowder
ASSORTED BAR COOKIES PLATTER
Lemon, Apricot, Granola, Almond Coconut, Chocolate Brownies

MINIATURE TARTLETS PLATTER
Chef’s Selection of Mini Éclairs, Mini Cream Puffs, Mini Fresh Fruit Tartlets, Key Lime & Lemon Meringue Tartlets, White Chocolate Raspberry Cheesecake Tartlets, Ganache Tartlets, Bittersweet Mousse Bites, Coconut Bites

DEMI TASSE CRÈME BRULÉE PLATTER
Chef’s Selection of Tahitian Vanilla Bean, Chocolaté Pot de Crème, Passion Fruit, Raspberry

CHOCOLATE-DIPPED FRUIT PLATTER
Chef’s Selection of Strawberries, Apricots, Pineapple

TEA COOKIES PLATTER
Chef’s Selection of Chocolate Dipped Shortbread, Macaroons, Russian Tea Cakes, Linzer, Chocolate Mint, Coconut Pyramids, Cinnamon Sandies, Biscotti, Sugar, Chocolate Chip, Oatmeal, Peanut Butter, White Chocolate Macadamia

CHOCOLATE TRUFFLES PLATTER
Chef’s Selection of Pistachio, Raspberry, Espresso, Orange Milk Chocolate, Swiss Hazelnut

ART IN MINIATURE PLATTER
Chef’s Selection of Baked Meringue with Pistachio Mousse, Deconstructed Smores with House-made Marshmallow, Mixed Fruit Jellies, Cheesecake Lollipops, Mini Saffron Panna Cotta, Stuffed Grapes, Orange Cardamom Rice Pudding, Deconstructed Cake Parfaits & Trifles, Mini Layered Mousse Cups, Mini Spiced Doughnuts, Mini Strawberry Shortcakes

Choose a combination of 2 platters for $8 a person.
If adding to Lunch Exhibition, add a platter for $4 per person.
ANTIPASTO PLATTER  
Salami, Mortadella, Pepperoni, Hot Coppa, Ham, Green Olives, Artichokes, Tomatoes, Roasted Red Peppers, Mozzarella, & Provolone with Crackers  
$7 PER PERSON 

HUMMUS PLATTER  
Traditional, Basil & Red Pepper  
Served with Pita Triangles & Bread Sticks  
$5 PER PERSON 

DIPS & SPREADS PLATTER  
Roasted Red Pepper & Artichoke Dip, Olive Tapenade & Spinach Dip  
Served with Crackers, Crostini & Pita Chips  
$6 PER PERSON 

BRUSCHETTA PLATTER  
Topped with:  
Goat Cheese & Oven Dried Tomatoes  
Beef Tenderloin  
Artichoke  
Parmesan Pesto & Roma Tomatoes  
Grilled Pineapple & Ham  
White Bean Puree & Black Olives  
$5 PER PERSON 

STUFFED TOMATO PLATTER  
Stuffed with:  
Roasted Corn Salad  
Vegetable Couscous Salad  
Boursin Cheese  
Crab & Avocado Salad  
Chicken & Wild Rice Salad  
$7 PER PERSON
<table>
<thead>
<tr>
<th>Menu Description</th>
<th>Price per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WINE &amp; CHEESE</strong></td>
<td>$32 PER PERSON</td>
</tr>
<tr>
<td>Presented with Crackers, Sliced Baguettes, House White &amp; Red Wine</td>
<td></td>
</tr>
<tr>
<td><strong>WINE, CHEESE &amp; CRUDITÉ</strong></td>
<td>$36 PER PERSON</td>
</tr>
<tr>
<td>Presented with Crackers, Sliced Baguettes, House White &amp; Red Wine, Vegetable Crudité with Black Pepper Buttermilk Dip &amp; Sweet Onion Dip</td>
<td></td>
</tr>
<tr>
<td><strong>WINE, CHEESE &amp; FRUIT</strong></td>
<td>$38 PER PERSON</td>
</tr>
<tr>
<td>Presented with Crackers, Sliced Baguettes, House White &amp; Red Wine, Selection of Fresh Sliced Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td><strong>WINE, CHEESE, FRUIT &amp; CRUDITÉ</strong></td>
<td>$40 PER PERSON</td>
</tr>
<tr>
<td>Presented with Crackers, Sliced Baguettes, House White &amp; Red Wine, Vegetable Crudité with Black Pepper Buttermilk Dip &amp; Sweet Onion Dip, Selection of Fresh Sliced Seasonal Fruit</td>
<td></td>
</tr>
</tbody>
</table>
BON APPÉTIT

THE “T” MENU

Each menu includes an assortment of tea
Including Black, Green, Herbal & Decaffeinated

DESSERT & CREAM TEA
One Scone sliced in half served with
Sweet Cream Butter & Preserves
With three additional desserts

HIGH TEA
Finger Sandwiches, quartered
One Scone sliced in half served with
Sweet Cream Butter & Preserves
With three additional desserts

$16 PER PERSON

$18 PER PERSON

TEA MENU SELECTIONS

TEA SANDWICHES
“BLT” Pepper Bacon, Sun-Dried Tomato & Mache
Smoked Salmon & Cucumber
Curried Egg Salad with Radish Sprouts
Prosciutto & Port Fig Butter
Watercress & Cucumber
Roquefort Pear on Raisin Bread

SCONES
Golden Raisin served with Sweet Cream Butter & Preserves

MINIATURE DESSERTS
Fruit Tartlets
Chocolate Éclairs
Hazelnut Petit Four
Almond Raspberry Petit Four
Carrot Cake Round
Truffles
Assorted Specialty Cookies
Linzer, Shortbread, Mexican Wedding, Chocolate Mint & Biscotti
AMBIENT HORS D’OEUVRES
Jerk Chicken on a Plantain Chip with Mango Salsa

Caprese Crostini - Red & Yellow Cherry Tomatoes, Mozzarella, Fresh Basil & Olive Oil

Mini Savory Roasted Beets, Goat Cheese & Truffle Parfait Cups

Mini Asian Beef Salad Cups

Cucumber Cup with Mediterranean Ceviche, Red Peppers & Olives

Toasted Walnut Raisin Bread with Fourme d’Ambert & Honey

Roasted Baby Red Peppers stuffed with Crab & Zucchini

Red Radishes stuffed with Olive Tapenade

HOT HORS D’OEUVRES
Frenched Baby Back Ribs with Peach Barbeque Sauce

Miniature Crab Cake with Cajun Aioli

Duck Roll - Peking Duck with Hoisin Sauce & Green Onions

Panko Crusted Crispy Shrimp with an Apricot, Pineapple Compote