

BROOKDALE LAKE SHORE DRIVE

EVENT RESERVATIONS

Event Title: _____

Date: _____ Time Start: _____ Time End: _____

Number of Attendees: _____

VENUE:

Skyline Room (Max Cap 12)

Prairie Room (Max Cap 12)

Lakeview Room (Max Cap 12)

Private Dining Room (Max Cap 10)

Garden Terrace (Max Cap 35) Premium

Oakdale (Max Cap 20) Premium

SETUP REQUIREMENTS:

Chairs: _____ Tables: _____ Tablecloths: _____

Comments: _____

ADDITIONAL SERVICES:

Television

DVD Player

Microphone / Speaker

CATERING:

Brookdale Catering:

External Catering (If so, whom): _____

Please see attached catering options for Brookdale Catering.

POINT OF CONTACT:

Name: _____

Day Phone: _____ Email: _____

Make all reservations with the Resident Programs Department **773.880.6231**, or by email esperry@brookdale.com / cspeck1@brookdale.com. All reservations must be made with a minimum of 2 weeks notice before event.

Cancellation Policy: For Brookdale catered events the Brookdale policy is 72 hours before day of event (3:00pm). Cancellation thereafter will result in a full charge for price of food. For external catering, the Brookdale policy is 48 hours before the day of event (3:00pm). Cancellation thereafter will result in a full charge of any other services.



BROOKDALE LAKE SHORE DRIVE

LUNCH MENU CATERING

LUNCH PACKAGE I - \$28

STARTERS

(Choice of)

Vegetable Market

chef's seasonal choice

Soup

Farm Greens

spring greens, sweet peppers, heirloom carrots, French radish

ENTRÉES

(Choice of)

Hallmark Burger

potato roll, 3 year aged cheddar, tomato, dijonaise
(choice of fries, chips, or seasonal fruit)

Tarte Flambé Flatbread

bacon, onion, gruyere, chive

Cod & Chips

Goose Island beer batter, classic remoulade

DESSERTS

(Choice of +9 per person)

Yogurt Cheesecake

strawberry meringue, berries, strawberry jus

Selection of Sorbet or Gelato

Package price per plate. Additions or substitutions may involve additional charges.

Contact dining to confirm your party. [224.702.7233](tel:224.702.7233).

Menus are seasonal and subject to change at chef's discretion.

BROOKDALE LAKE SHORE DRIVE

LUNCH MENU CATERING

LUNCH PACKAGE 2 - \$38

STARTERS

(Choice of)

Vegetable Market

chef's seasonal choice

Soup

Farm Greens

spring greens, sweet peppers, heirloom carrots, French radish

Arugula

cress, burrata, aged balsamic

ENTRÉES

(Choice of)

Hallmark Burger

potato roll, 3 year aged cheddar, tomato, dijonaise
(choice of fries, chips, or seasonal fruit)

Tarte Flambé Flatbread

bacon, onion, gruyere, chive

Cod & Chips

Goose Island beer batter, classic remoulade

Lobster Croque

lobster and shrimp salad, tarragon mustard, brioche
(choice of fries, chips, or seasonal fruit)

DESSERTS

(Choice of)

Yogurt Cheesecake

strawberry meringue, berries, strawberry jus

Selection of Sorbet or Gelato

Package price per plate. Additions or substitutions may involve additional charges.

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BROOKDALE LAKE SHORE DRIVE

LUNCH MENU CATERING

LUNCH PACKAGE 3 - \$45

STARTERS

(Choice of)

Vegetable Market

chef's seasonal choice

Soup

Farm Greens

spring greens, sweet peppers, heirloom carrots, French radish

Arugula

cress, burrata, aged balsamic

ENTRÉES

(Choice of)

Hallmark Burger

potato roll, 3 year aged cheddar, tomato, dijonaise

(choice of fries, chips, or seasonal fruit)

Crab Cakes

rhubarb mostarda

Faroe Island Salmon

marbled potatoes, pea tendrils, watermelon radish, gremolata

Roasted Chicken

wheat berry tabbouleh, spring onion, pancetta, pan jus

DESSERTS

(Choice of)

Yogurt Cheesecake

strawberry meringue, berries, strawberry jus

Brownie

espresso milk chocolate, macaron crumble, crème fraiche gelato

Selection of Sorbet or Gelato

Package price per plate. Additions or substitutions may involve additional charges.

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BROOKDALE
SENIOR LIVING

BROOKDALE LAKE SHORE DRIVE

DINNER MENU CATERING

DINNER PACKAGE I - \$48

STARTERS

(Choice of)

French Onion Gratin

swiss

New England Clam Chowder

50/50 Caesar

baby kale, romaine hearts, parmesan

Artisan Greens

shaved carrot, radish, onion, tomato, herbs, choice of dressing

ENTRÉES

(Choice of)

sandwiches served with choice of chips, fries, or seasonal fruit

New England Lobster Roll

Maine lobster, shrimp, tarragon aioli, New England roll

Hallmark Burger

lettuce, pickle, onion, tomato, buttery bun

Herb Roasted Chicken

red bliss potato, pan jus

Portobello Truffle Melt

roasted mushrooms, arugula, tomato, white truffle aioli, smoked mozzarella, multigrain bread

DESSERTS

(Choice of)

Flourless Chocolate Cake

rich chocolate cake, fresh fruit, whipped cream

Strawberry Shortcake

chantilly cream

Seasonal Pie

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BROOKDALE LAKE SHORE DRIVE

DINNER MENU CATERING

DINNER PACKAGE 2 - \$58

SOUPS

(Choice of)

French Onion Gratin

gruyere, costini

New England Clam Chowder

SALAD

(Choice of)

50/50 Caesar

baby kale, romaine hearts, parmesan

Artisan Greens

shaved carrot, radish, onion, tomato, herbs, choice of dressing

ENTRÉES

(Choice of)

Cod & Chips

Revolution Brewery beer battered, classic remoulade, coleslaw

Hallmark Burger

lettuce, pickle, onion, tomato, buttery bun

Herb Roasted Half Chicken

red bliss potato, pan jus

Vegetable Bolognese Rigatoni

seasonal vegetables, parmesan

DESSERTS

(Choice of)

Flourless Chocolate Cake

rich chocolate cake, fresh fruit, whipped cream

Strawberry Shortcake

chantilly cream

Traditional Crème Brulee

vanilla custard, fresh ripe berries

Package price per plate. Additions or substitutions may involve additional charges.
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BROOKDALE LAKE SHORE DRIVE

DINNER MENU CATERING

DINNER PACKAGE 3 - \$69

SOUPS

(Choice of)

French Onion Gratinée

swiss

New England Clam Chowder

SALAD

(Choice of)

50/50 Caesar

baby kale, romaine hearts, parmesan

Artisan Greens

shaved carrot, radish, onion, tomato, herbs, choice of dressing

ENTRÉES

(Choice of)

Crab Cakes

heirloom tomato, roasted corn

Skuna Bay Salmon

cheese grits, grilled asparagus

8 oz Grilled Filet Mignon

maitre d'butter, smoked sea salt herb roasted fingerling, potatoes, seasonal vegetables

Herb Roasted Chicken

red bliss potato, pan jus

Vegetable Bolognese Rigatoni

seasonal vegetable

DESSERTS

(Choice of)

Flourless Chocolate Cake

rich chocolate cake, fresh fruit, whipped cream

Brownie

warm Belgium chocolate brownie, pecan crust, citrus salted caramel, vanilla ice cream

Traditional Crème Brulee

vanilla custard, fresh ripe berries

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BROOKDALE LAKE SHORE DRIVE

DINNER MENU CATERING

DINNER PACKAGE 4 - \$89

SOUPS

(Choice of)

French Onion Gratin

gruyere, costini

New England Clam Chowder

thyme

SALAD

(Choice of)

50/50 Caesar

baby kale, romaine hearts, parmesan

Artisan Greens

shaved carrot, radish, onion, tomato, herbs, choice of dressing

ENTRÉES

(Choice of)

Herb Roasted Chicken

red bliss potato, pan jus

Skuna Bay Salmon

cheese grits, grilled asparagus

10oz Prime NY Strip

maitre d'butter, smoked sea salt herb roasted fingerling potatoes, seasonal vegetable

Grilled Lobster

herb butter, heirloom tomatoes and watercress

Vegetable Bolognese Rigatoni

seasonal vegetable

DESSERTS

(Choice of)

Flourless Chocolate Cake

rich chocolate cake, fresh fruit, whipped cream

Brownie

warm Belgium chocolate brownie, pecan crust, citrus salted caramel, vanilla ice cream

Traditional Crème Brulee

vanilla custard, fresh ripe berries

Strawberry Shortcake

Chantilly cream

Package price per plate. Additions or substitutions may involve additional charges.
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BROOKDALE LAKE SHORE DRIVE

DINNER MENU CATERING

OTHER CATERING PACKAGES

Shake It Up - \$13

build your own trail mix: granola, dried cherries, M&M's, banana chips, whole almonds, pumpkin seeds, honeyroasted peanut, dried apple, dried apricots, white chocolate covered raisins

Wellness - \$14

whole seasonal fruits, vitamin water, granola bars, greek yogurt bar, granola, dried fruit & berries, nuts, honey, cinnamon apple compote

Candy Cart - \$12

selection of: gummies, chocolate covered pretzels, jelly beans, malted balls, licorice, peanut m&m's, sour fruit jellies, swedish fish, mike & ike's, gobstoppers, starburst
(Minimum of 10 people)

Bagel Bar - \$22

plain, everything, sesame, blueberry, & cinnamon raisin bagels, whipped chive, strawberry, garden veggie, & smoked salmon, cream cheeses

Avacado Toast - \$17

mini avocado toasts, pecorino, radish, crispy bacon, chopped egg, fresh mozzarella, marinated tomato, balsamic

ADDITIONS

Cupcakes +\$4

deluxe chocolate
red velvet
sprinkle
carrot

Cookies +\$3

oatmeal raisin
chocolate chip
white chocolate macadamia
vanilla sugar

Mixed Nuts +\$8

smoked almonds,
sweet pecan,
peanut,
macadamia

Whole Fruit +\$3

seasonal selection

Sliced Fruit +\$5

honey yogurt

Granola Bars +\$3

assorted

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