

PRIVATE DINING — SEATED DINNER MENU
GATHER. DINE. CELEBRATE.

FOUR-COURSE SEATED DINNER · \$59 PER GUEST

20-GUEST MINIMUM · TAX AND GRATUITY ADDITIONAL

STARTERS — HOST CHOOSES TWO

Passed or shared as appropriate

CHICKEN FLAUTAS

Crispy rolled tortillas filled with spiced chicken and pepper jack cheese. Served with whipped sour cream.

QUESADILLA ROLLS

seasoned chicken, peppers, onions and melted cheese

SPANAKOPITA

Spinach and Feta cheese pies

CHEESE CURDS

Golden fried Wisconsin cheddar curds, house ranch.

*CALAMARI FRITES**

Lightly fried calamari, lemon, spicy cocktail sauce.

WARM BAKED FETA

imported Greek feta, tomato-pepper confit, herbs, grilled bread

SALAD — HOST CHOOSES ONE

HOUSE SALAD

A mix of fresh greens with tomatoes, onions, cucumbers, and our signature Zaatar EVOO dressing.

CLASSIC CAESAR

Crisp romaine, shaved parmesan, garlic croutons, and creamy Caesar dressing. Add grilled chicken or shrimp.

MEDITERRANEAN SALAD

Tuscan greens, cucumber, tomato, onions, peppers, olives, feta, za'atar vinaigrette

ENTRÉES — SELECT UP TO THREE

GREEK ROASTED CHICKEN

rice pilaf, roasted seasonal vegetables

CRISPY CHICKEN SCHNITZEL

garlic mashed potatoes, lemon-caper sauce

MEDITERRANEAN SALMON

Moroccan couscous, seasonal vegetables, lemon-caper sauce

STEAK FRITES

Black Angus steak, chimichurri, hand-cut fries +\$8

PESTO ALFREDO FETTUCCINE

basil pesto cream, blistered tomatoes, Parmesan

MEDITERRANEAN HARVEST BOWL

herbed couscous, roasted vegetables, crispy chickpeas, dried cranberries, lemon tahini

DESSERT — HOST CHOOSES ONE

BAKLAVA

Greek phyllo pastry layered with honey and nut filling.

TIRAMISU

Classic Italian dessert made with lady fingers, mascarpone and espresso coffee.

GALAKTOBOUREKO

Layers of flaky filo filled with warm semolina custard and finished with honey syrup.

** CONSUMING RAW OR UNCOOKED MEATS MAY INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS*

*ENHANCE YOUR CELEBRATION:
BEVERAGE PACKAGES, UPGRADES & FINISHING TOUCHES*

BEVERAGE PACKAGES

BEER & WINE

House-selected beer and wine
2 HOURS \$28 | 3 HOURS \$38

CALL BAR

Beer, wine and call spirits with standard mixers.
2 HOURS \$38 | 3 HOURS \$48

PREMIUM BAR

Beer, wine and premium spirits with standard mixers 2 HOURS \$48 | 3 HOURS \$58

*OPEN BAR PACKAGES APPLY TO ALL GUESTS OF LEGAL DRINKING AGE
AND MUST BE PURCHASED FOR THE FULL SELECTED DURATION.*

BEVERAGE ENHANCEMENTS

SIGNATURE COCKTAIL

Add one Port & Park signature cocktail to
your open bar package. +\$5 PER GUEST,
PER HOUR

DRINK TICKETS

Perfect for hosts who prefer a controlled
bar option. Valid toward beer, wine and call
drinks. \$9 PER TICKET

CHAMPAGNE TOAST

Sparkling wine poured for a celebratory
toast. +\$6 PER GUEST

NON-ALCOHOLIC PACKAGE

Soft drinks, iced tea and coffee throughout
the event. +\$5 PER GUEST

DINNER ENHANCEMENTS

STEAK FRITES UPGRADE

Upgrade one of your entrée selections to
Black Angus steak, chimichurri and
hand-cut fries. +\$8 PER GUEST
SELECTING STEAK

ADDITIONAL STARTER

Add another starter selection for the table.
+\$5 PER GUEST

ADDITIONAL ENTRÉE CHOICE

Add a fourth preselected entrée option for
your guests. +\$5 PER GUEST

COFFEE SERVICE

Freshly brewed regular and decaffeinated
coffee. +\$4 PER GUEST

EVENT DETAILS & POLICIES

RESERVATIONS & DEPOSIT

A \$500 non-refundable deposit is required
to secure your event date and is applied
toward the final balance.

FINAL DETAILS

Final guest count, menu selections and
beverage selections are due 7 days prior to
the event.

TAX & GRATUITY

Prices are subject to 11% sales tax and
20% gratuity.

CAKES & DESSERTS

Outside professionally prepared celebration
cakes are welcome. Ask about cake service.

CUSTOMIZE YOUR EVENT

Menu selections and packages may be customized to fit your gathering. Additional options
may be available upon request.

**LET US HELP YOU PLAN YOUR CELEBRATION.
PORT & PARK BISTRO | BAR · LAKEVIEW CHICAGO**