

P O R T E R

KITCHEN & DECK

150 N. RIVERSIDE | CHICAGO, IL 60606 | 312.781.7580

CONTACT: PORTER@4CBARS.COM

TABLE OF CONTENTS

OVERVIEW.....	1
RECEPTION.....	3
PLATED DINNER.....	5
FAMILY STYLE DINNER.....	5
STATIONED LUNCH.....	7
DESSERTS.....	7
MEETING PACKAGES / BREAKS.....	8
BEVERAGES.....	9



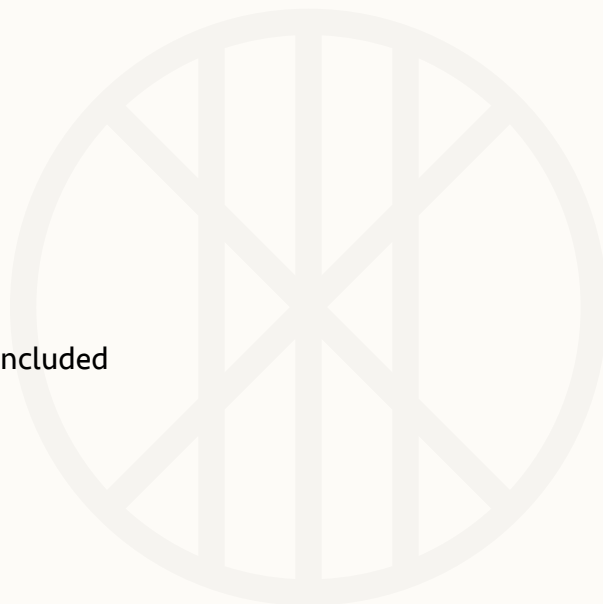
OVERVIEW

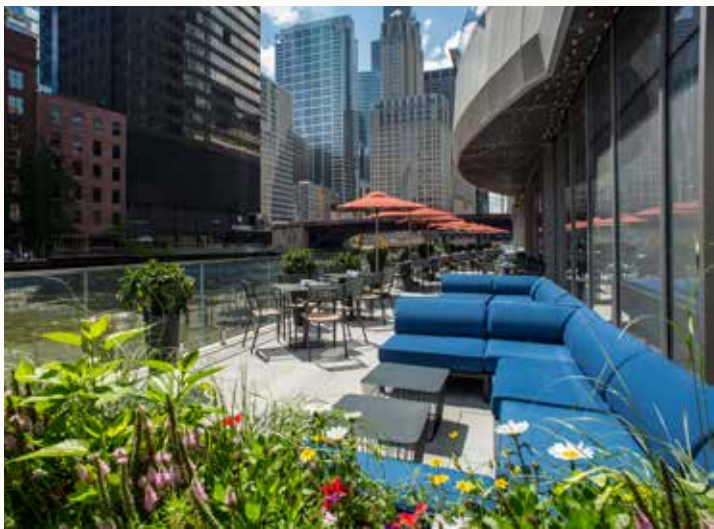
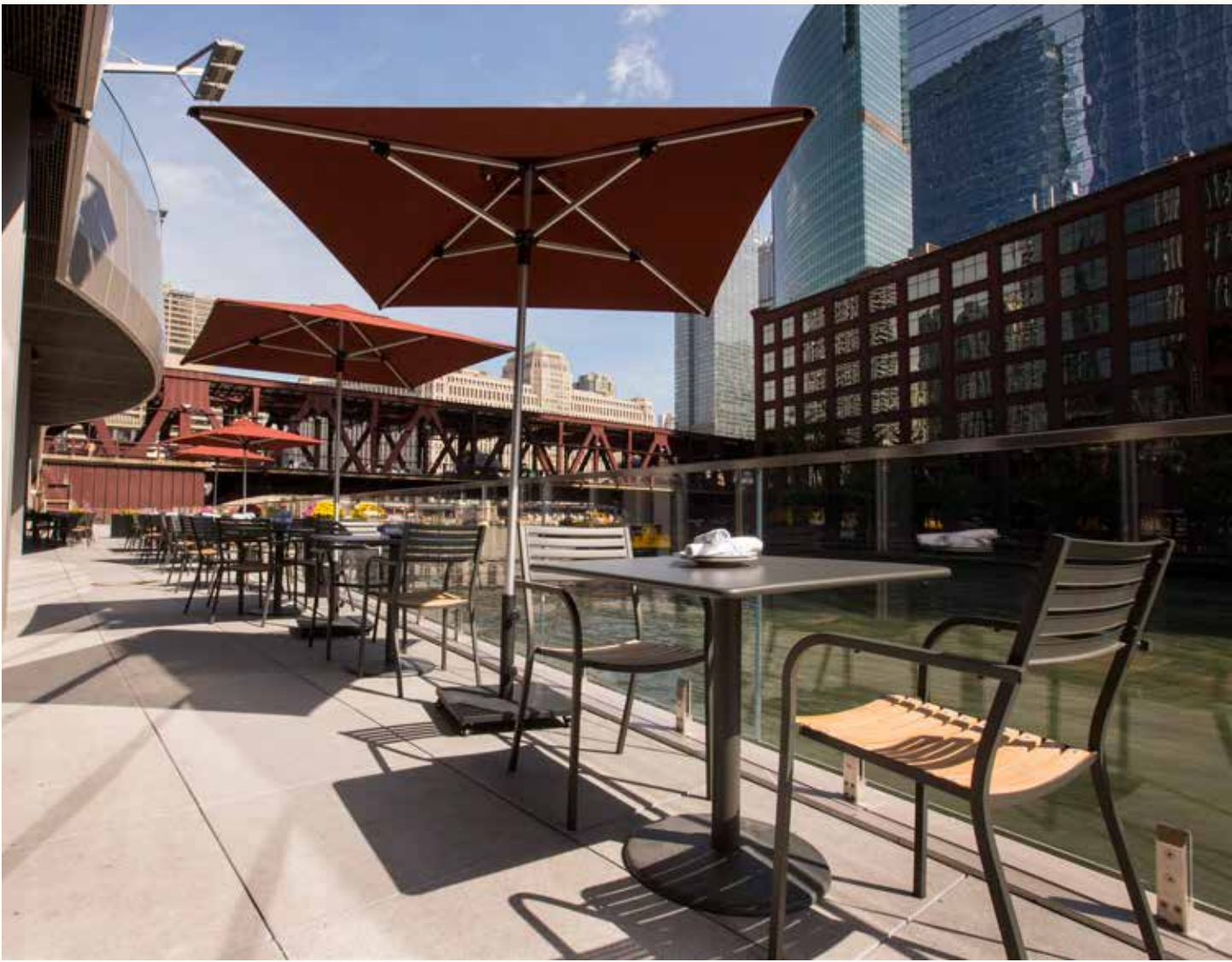
Located in the new 54-story skyscraper on the edge of the Chicago River, Porter Kitchen & Deck features classic American cuisine in an elegant and relaxed setting.

Overlooking the Chicago River and filled with freshly modern, yet warm decor, Porter Kitchen & Deck is the perfect place to host your next event.

FEATURES

- Groups of 15-400
- 2 Levels of Bar and Outdoor Space
- Patio and Event Bar Seating on the Chicago River
- Rooftop Bar with River and City Views
- Private Dining Room
- Custom A/V Capabilities
- Meeting Rooms located in Building with Packages Included
- Parking Access to 150 N. Riverside
- Valet Parking
- Views of the Chicago River & Historic Architecture
- Located in the Chicago Loop





RECEPTION

APPETIZERS

PASSED | 24 PIECES PER ORDER

COLD

Tuna Poke Cones.....	150
Smoked Salmon Bites.....	100
Caprese Skewers.....	75
Mini Burrata Bites.....	75
Mini Avocado Toast.....	100
Seared NY Strip Crostini.....	150
Prosciutto Melon Skewers.....	100
Veggie Ceviche Tostadas.....	75

HOT

Thick Cut Bacon Bites.....	100
Roasted Tomato Soup Shooter.....	75
Mini Elote Cups.....	75
Lemon Chicken Skewer.....	100
Fried Chicken Skewer.....	100
Mini Teriyaki Meatballs.....	100
Chorizo Stuffed Bacon Wrapped Dates.....	100
Bacon Wrapped Scallops.....	125

STATIONS

AVAILABLE FOR GROUPS OF 20 OR MORE; STATIONED FOR 90 MINUTES. PRICED PER PERSON.

CARVING STATION • \$25/PP

SERVED WITH SAUCES AND FRESH ROLLS
(CHOICE OF 2)

Roasted Turkey Breast

Mojo Roasted Pork Loin

Porchetta

Roasted Salmon Filet

Whole Broiled Beef Strip Loin ADD \$10

Whole Grilled Beef Tenderloin ADD \$10

*\$ CARVER FEE

RIVERSIDE PICNIC • \$18/PP

New England Style Lobster Roll, Filet Sliders with Bacon Jam, Southern Fried Chicken Sliders, Great Lakes Chips, Dill Pickle Spears, Veggie Slaw
Classic Caesar Salad, White Cheddar Mac & Cheese

ALL AMERICAN BBQ • \$15/PP

Porter Cheeseburger Sliders, Mini Chicago Dog, Pulled BBQ Chicken Slider, Gem & Avocado Salad, Creamy Coleslaw, Grilled Corn on the Cob, Summer Pasta Salad

SEAFOOD TOWER • MKT PRICE

Shrimp Cocktail, Oysters on the ½ Shell, Lobster Cocktail, Alaskan King Crab, Assorted Marinated Seafood Tins, Mignonette, Horseradish Cocktail Sauce, Drawn Butter, Mini Tabasco, Crackers

ASK ABOUT OUR CAVIAR!

CHEESE AND CRACKERS • \$12/PP

Domestic and Imported Cheese, Assorted Charcuterie, Bacon Chive Dip, French Onion Dip, Olives, Pickles, Fruit, Crackers, Assortments of Crispy Flatbreads, Crackers, and Chips

KEEP IT LIGHT • \$12/PP

Hummus, Smoky Baba Ganoush, Pesto Dip, Marinated Vegetables, Crudite, Olives, Pita, Assortment of Crackers and Crostini

*CUSTOM STATIONS AVAILABLE



PLATED DINNER • \$65 / PP

AVAILABLE FOR GROUPS OF 10 OR MORE

BREAD AND BUTTER

For the table

SHARED STARTERS CHOICE OF 2 ITEMS

BURRATA cherry tomatoes, olive oil, sea salt, basil, crostini

HAM BOARD american speck, melon, mustard seeds, parmesan, fig jam, parsley, crostini

GRILLED PITA & HUMMUS fennel, red onion, tomato, parsley, lemon, sumac

DELICE DE BOURGOGNE honeycomb, apple, apricot mostarda, toasted walnut, fines herbes

FIRST COURSE CHOICE OF 1 ITEM

GEM SALAD radish, avocado, fines herbes, lemon vinaigrette

CAESAR SALAD romaine, potato chips, parmesan, fines herbes, peppercorn

SHAVED BRUSSELS SPROUTS sesame, soy, radish, asparagus, mint, scallion, peanut

SEASONAL KALE roasted beets, fennel, blackberries, goat cheese, puffed quinoa, balsamic

FETA MELON arugula, valbreso feta, sweet melon, toasted pine nuts, mint, basil, champagne vinaigrette

MAIN COURSE CHOICE OF 3 ITEMS

GUESTS TO SELECT ONE OF THE BELOW

SALMON lemon, olive oil, charred asparagus

CRISPY BRICK CHICKEN fried rosemary, roasted garlic, yukon gold potatoes, asparagus, pan jus

SKIRT STEAK chimichurri, balsamic onions and peppers

HALIBUT watercress salad, roasted carrots, cardamom raita

CACIO E PEPE spaghetti, pecorino, parmesan, peppercorn, roasted garlic, parsley

PENNE PRIMAVERA squash, english peas, asparagus, red pepper, red onion, carrots, lemon garlic cream

NY STRIP grilled artichokes, roasted mushrooms

*Guest to choose from 3 selected items

DESSERT

House made seasonal sorbet

FAMILY STYLE DINNER

AVAILABLE FOR GROUPS OF 10 OR MORE

Contact our Event Planner for your personalized menu

SHARED STARTERS

Burrata

Ham Board

Grilled Pita & Hummus

Delice de Bourgogne

MAIN COURSE

Crispy Brick Chicken

Salmon with EVOO & Lemon

Cacio E Pepe

Penne Primavera

Charbroiled NY Strip

Pan Seared Halibut

FIRST COURSE

Gem & Avocado Salad

Classic Caesar Salad

Feta Melon Salad

Seasonal Kale Salad

Shaved Brussel Sprouts

SIDES

White Cheddar Mac & Cheese

Roasted Corn Elotes

Charred Asparagus

Roasted Baby Vegetables

Smashed Yukon Gold Potatoes

Whipped Potatoes



STATIONED LUNCH • \$40/PP

CHOICE OF 2 SALADS, 2 SIDES, 2 ENTRÉES

Includes cookies & brownies, unlimited soft drinks, iced tea, coffee & tea

Additional pricing for added items**

SALADS

Gem
Caesar
Kale
Cobb
Shaved Brussels Sprouts

SIDES

Pasta Salad
Chips
Cole Slaw
Potato Salad
Mac & Cheese
Seasonal Veggies
Potato Purée
Smashed Potato

ENTRÉE

Turkey Club
Shaved Roast Beef
Italian Sub
Ham and Swiss
Salmon
Skirt Steak
Pasta Primavera
Crispy Brick Chicken

DESSERTS

\$36 A DOZEN

CAKE BALLS chocolate, vanilla, carrot, funfetti, red velvet

MINI DESSERT CUPS strawberry shortcake, lemon raspberry, blueberry cheesecake, piña colada

MINI DOUGHNUTS

STATIONS • 12/PP

Ice Cream Sundae Bar sauces, nuts, candy, popcorn, sprinkles, whipped cream, cookies

Milkshake and Root Beer Float Bar



MEETING PACKAGES / BREAKS

BREAK TIME FRAMES:

Half Day • 6 Hours

Full Day • 6+ Hours

RIVERWALK • \$12/PP

Popcorn, homemade chips, iced tea, fresh squeezed lemonade, assorted soft drinks

LAKE STREET • \$10/PP

Fresh fruit bowl, granola, yogurt (and accoutrements), coffee, tea, decaf

THE PLAZA • \$12/PP

Energy bars, fresh fruit, coffee, tea, assorted energy drinks, assorted soft drinks

ALL DAY CAFFEINE

Coffee, decaf, tea (for an 8 hour period) • \$7 per person

Add assorted soft drinks and water • \$9 per person

CONFERENCE ROOMS



BEVERAGE PACKAGE OPTIONS

PREMIUM BAR

Includes all beers, red, white & sparkling wine, and call level liquors listed below

Premium Level Liquor includes:

Johnnie Walker Black, Macallan 12yr, Woodford Reserve, Basil Haydens, Knob Creek, Woodford Reserve Rye, Knob Creek Rye, Hendricks, Ketel One, Grey Goose, Grey Goose Pear, Don Julio Silver, Mezcal Del Maguey Vida, Avión Espresso, Avión Reposado, Avión Silver, Casamigos Blanco, Patrón Silver

Premium Package includes select rocks pours.

2 Hours \$50/pp 3 Hours \$60/pp

CALL BAR

Includes all draft beers, house red, white & sparkling wine

Call Level Liquor includes:

Crown Royal, Fireball, Jack Daniel's, Jameson, Jim Beam, Buffalo Trace, Bulleit, Makers Mark, Tanqueray, Bombay Sapphire, Captain Morgan, Bacardi, Svedka, Tito's, Absolut, Effen, El Jimador Silver

2 Hours \$40/pp 3 Hours \$50/pp

BEER AND WINE BAR

Includes all draft beers, house red, white & sparkling wine

2 Hours \$30/pp 3 Hours \$35/pp

NON-ALCOHOLIC BAR

Includes coffee, soda, tea & juice • \$8/pp

BEVERAGE PACKAGE ADD ONS:

SIGNATURE COCKTAIL Customize your own

BUILD-YOUR-OWN COCKTAIL STATION: Moscow Mule • Margarita • Old Fashioned

TABLE PUNCH BOWLS

CHAMPAGNE TOAST

FROZEN COCKTAILS

