

# CATIE 2019

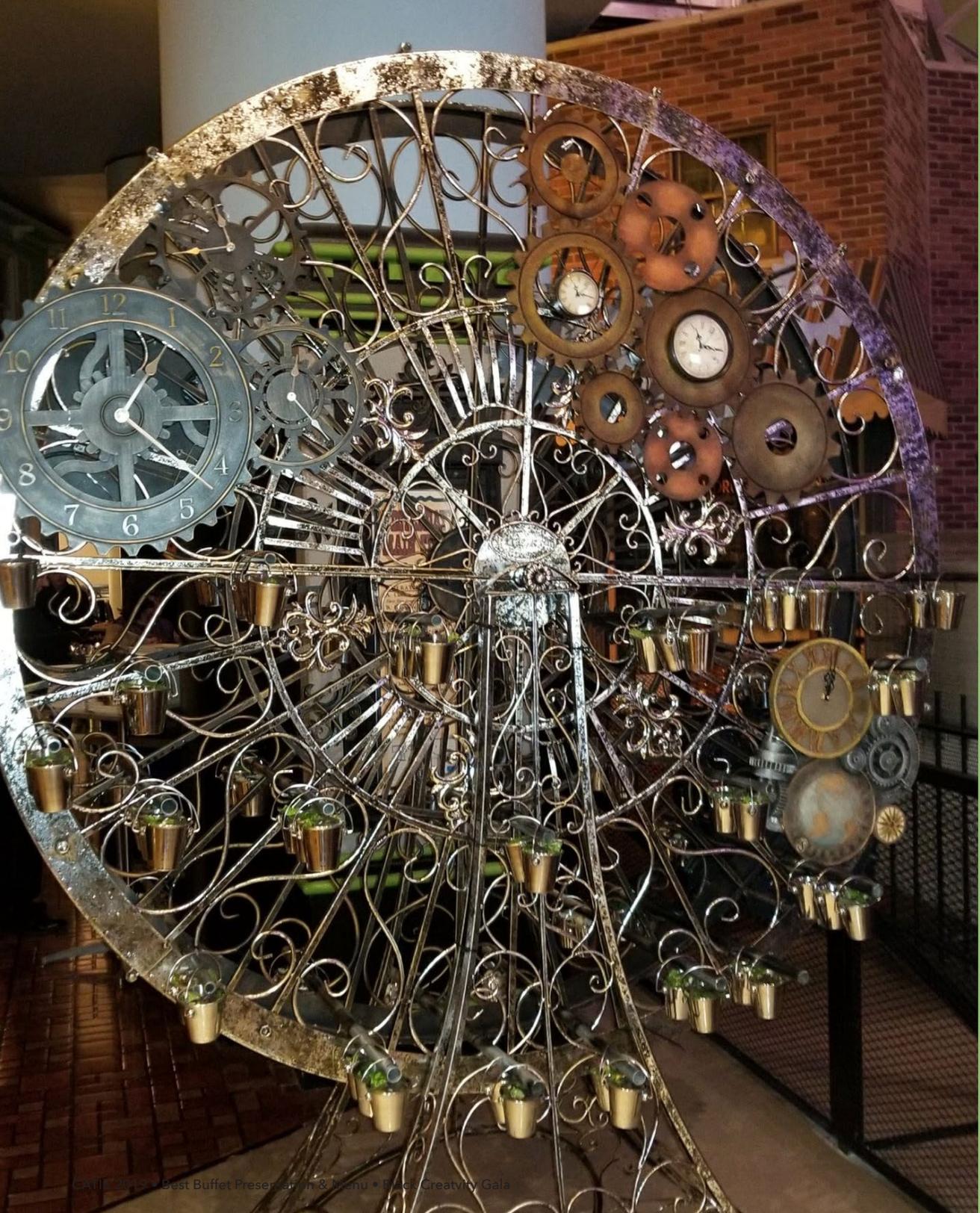
BEST BUFFET PRESENTATION & MENU  
BLACK CREATIVITY GALA





## ART INNOVATION CREATIVITY EDUCATION INSPIRATION

Each of these words were key elements in designing an evening of innovation, conveyed through art, food, drink and design for 800 guests. We created a complex and creative menu including waiter passed hors d' oeuvres, six engaging food stations, enticing specialty cocktails and playful late night snacks to bring our clients vision of an innovative and inspiring experience to life.



The mission - to inspire the inventive genius in everyone by presenting captivating and compelling experiences that are real and educational for the Museum of Science & Industry (MSI) Black Creativity Gala. An event for MSI, a museum that offers world class and uniquely interactive experiences, definitely requires a lot more time, creativity, and effort than your usual event.

For this gala, the catering company was responsible for designing and contracting all of the floral, décor and lighting elements of the event. Armed with the mission, our Culinary, Sales & Operations teams set to work designing a concept and menu around the overarching goal of the event: to provide exposure for African-American youth to careers and educational pathways in STEM - Science, Technology, Engineering & Medicine. Incorporating STEM into a design and menu concept that was innovative and cohesive throughout a 400,000 square foot space on a gala budget - our eyes definitely bulged out of our head. We started with the design piece and agreed, after many iterations, on a virtual journey of the Victorian Era and the 1893 Exposition. This time period celebrated innovation and creativity and was the spark that produced the landmark venue where this event was held.

With a design concept in mind, we forged ahead on menu development. A requirement of the menu was to have a seafood station on an ice sculpture. Our creative process started with: how to innovate on the typical and tired seafood raw bar? We went through a lot of ideas and landed on why does it have to be your standard shrimp, crab and oysters? Seafood encompasses so much more, so we created an entire poke station that included composed spicy tuna poke bowls, citrus salmon poke bowls, a salmon and tuna poke bowl and for our vegetarian friends, a veggie poke bowl. Each poke bowl was served in a mini paint can, an ode to the Black Creativity Art exhibit, with accompaniments and sauces curated for each fish. The robot inspired ice sculpture that housed the poke bowls was not only a show stopper but also kept the poke bowls at the perfect temperature. To highlight engineering, the ice sculpture rotated for easy access to the different poke cans.



*“We created an entire poke station that included composed spicy tuna poke bowls, citrus salmon poke bowls, a salmon and tuna poke bowl and for our vegetarian friends, a veggie poke bowl.”*

Taking it one step farther, and for even more impact, what is ice without a little fire? We created a plancha station with uniformed chefs firing to order balsamic marinated grilled octopus, grilled shrimp, lemon marinated grilled calamari with the guest's choice of several sauces. A fire and ice delight that was definitely not your average seafood station.





Following that same creative process, we created five additional food stations that showcased innovation and the fundamentals of STEM. We were inspired by our Director of Operation's trip to South America and created a churrascaria station complete with uniformed chefs serving grilled beef tenderloin, southwestern rubbed chicken breast wrapped in bacon, soy sesame sambal tofu and grilled vegetables. Guests could top these with their choice of five South American inspired sauces. The station was accompanied by winter panzanella salads & southwestern caesar salads served in mini silver pails that were displayed on rotating ferris wheels, inspired by the World's Fair Exhibit at MSI.



*“The Duck Fat Fried Chicken Station embodied science, technology and some southern soul.”*

The duck fat fried chicken station embodied science, technology, and some southern soul. Cheesy Grits were topped with fried to order duck fat fried chicken and a smoky sriracha sauce. Guest’s minds were blown as each bowl was covered with a glass dome, and infused with maple aroma from a smoking gun. When the dome was unveiled, the smoke invigorated all five senses as they took their first bite.

*“Utilizing all of the STEM components, we created a ramen station using hot tea syphons to make a broth infused with wild mushrooms.”*



Utilizing all of the STEM components, we created a ramen station using hot tea syphons to make a broth infused with wild mushrooms. While the guest's broth brewed through the syphon, they could create their ramen with many toppings - crispy chicken, rice noodles, radish, edamame, bean sprouts, jalapeno, lime wedges, red pepper, scallions, mint, basil, cilantro, sriracha and hoisin sauce. Our final savory station was a play on color and art with a bright orange carrot ginger puree, a made to order grilled baby lamb chop with a blackberry demi and pistachio dust.

Our dessert station was a true representation of fire - bourbon glazed flaming donuts and ice - vanilla ice cream. It was very fun to watch and a fantastic sweet end to our innovative dinner stations. Throughout the event, we also had waiters in "industrial vintage" costumes and steampunk goggles to direct guests throughout the museum and waiter passed hors d'oeuvres, late night snacks and petite sweets and end with a final bang of passing out pop rocks truffles as to go favors with next year's event date.



A menu and design concept full of innovation on a tight budget is a challenging feat in and of itself for 800 guests. On top of that, this was our first time working in the museum, we had a very short 3.5 hour set up for a high profile event with major logistics, one single loading dock to load and unload 15+ event vendors in a very short window, contracting all of the décor, floral and lighting components and ensuring they were cohesive in every facet of the event, multiple kitchen locations and keeping 126 event staff in the right places across a huge museum where our radios did not work inside. With a very strong management team, a cheat sheet built for every station including the food and presentation components, selecting our décor partner from the get go so they could be a resource from the beginning, a detailed timeline, different rental orders for every aspect of the event unloaded and delivered right to each end location, color coded bracelets for each staff person assigned to different areas and an assigned manager for every station - we not only created a truly innovative experience but received vast praise on design, food quality and presentation and the event received its highest donation levels to date.



## RECIPES & COLLATERAL

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# NEW ZEALAND LAMBCHOP ACTION STATION

Yield: 50 Servings

50 each New Zealand Lamb Chops, frenched  
1 qt Orange Carrot Ginger Puree  
24 floz Blackberry Red Wine Demi  
¼ cup Pistachios, crushed  
50 each Fresh Herb Bundles (Rosemary, Thyme, Sage)

## *Method:*

- Finish lamb to order
- Spread puree on plate; top with 1 lamb chop
- Drizzle lamb with blackberry red wine demi
- Garnish with crushed pistachio and a fresh herb bundle

## *Orange Carrot Ginger Puree*

Yield: 1 Quart

1 ½ lb Carrot, medium dice  
1 qt Water  
½ tbl Kosher Salt  
1 tbl Granulated Sugar  
1 ½ floz Orange Juice  
2 oz Unsalted Butter  
1 tbl Ginger, minced  
½ tbl Orange Zest  
½ tbl Lemon Zest

## *Method:*

- In a pot, combine carrots, water, kosher salt, and half of the sugar; bring mixture to a boil
- Cook for 20-30 minutes or until carrots are tender.
- In a separate pot, combine the rest of the sugar, orange juice, butter, ginger, orange zest, and lemon juice; bring to a boil
- Remove both mixtures from stove and cool
- Combine both mixtures in blender
- Warm for Service

## *Blackberry Red Wine Demi*

Yield: 1 Quart

1 qt Dry Red Wine  
1 qt Blackberry Puree  
4 oz Granulated Sugar

## *Method:*

- In a saucepan over medium heat, add the red wine and reduce by half
- Add the blackberry puree and sugar; simmer until reduced by about one-third and thickened
- Keep warm for service

# CHURRASCARIA SKEWER STATION

Yield: 50 Servings

4 lb Southwestern Marinated Beef Tenderloin  
4 lb Bacon Wrapped Chicken Breast  
3 lb Sesame Sambal Tofu  
11 Vegetable Kebobs, 6oz each  
11 floz Chimichurri Sauce  
11 floz Poblano Chili Sauce  
11 floz Corn Chipotle Cream Sauce  
11 floz Garlic Soy Dipping Sauce  
11 floz Horseradish Chive Cream Sauce

*Method:*

- Slice 1 oz portions of guest's choice of protein
- Arrange sauces for guests to choose

## *Chimichurri Sauce*

Yield: 1 Quart

1 oz Garlic, small dice  
1 oz Shallot, small dice  
2 oz Jalapeno, seeded, small dice  
2 cup Parsley, chopped  
¼ cup Lemon Zest  
¼ cup Fresh Thyme, chopped  
⅓ cup Fresh Rosemary, chopped  
¼ cup Fresh Sage, chopped  
2 floz Lemon Juice  
2 floz Sherry Vinegar  
20 floz Olive Oil  
2 tsp Kosher Salt  
1 tsp Black Pepper

*Method:*

- In a blender combine the garlic, shallot, jalapeno, parsley, lemon zest, fresh thyme, fresh rosemary, fresh sage, lemon juice and sherry vinegar
- Slowly drizzle olive oil into blender to emulsify sauce; season with kosher salt and black pepper

## *Poblano Chili Sauce*

Yield: 1 Quart

13 oz Poblano Pepper  
11 oz Spinach  
1 floz Lime Juice  
2 oz Honey  
11 floz Chicken Stock  
½ tsp Kosher Salt  
¼ tsp White Pepper

*Method :*

- Over an open flame on the stove, roast the poblano peppers until the skin is blackened
- Transfer to a bowl and cover with plastic wrap; let sit for 10 minutes to steam the skin
- Use a paper towel to wipe away the skin; seed and rough chop the pepper
- Combine the peppers, spinach, vegetable oil, lime juice, honey and chicken broth together in a food processor and process until smooth -Season with salt and pepper.

*Continued...*

## *Corn Chipotle Cream Sauce*

# CHURRASCARIA SKEWER STATION (CONTINUED)

Yield: 1 Quart

2 tbl Vegetable Oil  
6 oz Spanish Onion, medium dice  
3 oz Carrot, médium dice  
3 oz Celery, medium dice  
2 tbl Tomato Paste  
12 oz Corn Kernels  
3 oz Chipotle Peppers in Adobo  
24 floz Chicken Stock  
1 qt Heave Cream  
1 tsp Kosher Salt  
½ tsp White Pepper

## *Method:*

- Saute onion, carrot and celery until softened
- Add tomato paste, corn and chipotle pepper and saute for a minute
- Add chicken stock and bring to a boil
- Add cream and bring to boil; reduce to a simmer and reduce by half
- Using a stick blender, puree until smooth
- Strain sauce and season with salt and pepper

## *Garlic Soy Dipping Sauce*

Yield: 1 Quart

4 oz Garlic, minced  
13 floz Soy Sauce  
9 oz Chili Oil  
13 floz Rice Wine Vinegar  
3 tbl Granulated Sugar  
2 tbl Scallion, minced

## *Method:*

- Combine all ingredients

## *Horseradish Chive Cream Sauce*

Yield: 1 Quart

16 floz Heavy Cream  
10 floz Sour Cream  
4 oz Fresh Horseradish, grated  
1 ½ tbl Lemon Juice  
¼ tsp Garlic, minced  
1 tbl Whole Grain Mustard  
¾ tsp Tabasco  
¾ tsp Worcestershire  
1 tbl Parsley, chopped  
1 tbl Chive, chopped  
1 ¼ tsp Kosher Salt  
1 tsp Black Pepper

## *Method:*

- In a mixer fitted with a whisk attachment, beat half of the cream to soft peaks; reserve
- In a mixing bowl, combine the sour cream, horseradish, lemon juice, garlic, whole grain mustard, tabasco, worcestershire, parsley and chives
- Fold the whipped cream into the sour cream mixture
- Season with salt and pepper

# PLANCHA ACTION STATION

Yield: 10 Servings

20 oz Balsamic Marinated Octopus  
30 pieces Peeled Tail-On Shrimp, 13/15 size  
20 oz Lemon Marinated Calamari  
8 floz Balsamic Glaze  
8 floz Citrus Beurre Blanc  
12 ½ floz Tomato Ragout  
Fresh Lemon Wedges

*Method:*

- Grill seafood to order on plancha
- Top with guests' choice of sauce
- Serve with lemon wedge

*Balsamic Marinade for Octopus*

Yield: 1 Quart

3 ¼ oz Shallot, diced  
4 ⅞ floz Dijon Mustard  
2 floz Honey  
5 floz Balsamic Vinegar  
1 ½ tsp Kosher Salt  
1 tsp Black pepper  
16 floz Olive Oil  
½ cup Parsley, chopped  
1 tbl Dried Oregano  
¼ tsp Crushed Red Pepper Flake  
1 tbl Garlic, minced

*Method:*

- In a food processor, combine shallot, dijon mustard, honey, balsamic vinegar, salt and pepper
- While processing, stream in olive oil to emulsify
- Transfer to a bowl and combine with parsley, oregano, crushed red pepper and garlic

*Lemon Marinade for Calamari*

Yield: 1 Quart

11 floz Lemon Juice  
20 floz Olive Oil  
½ cup Parsley, chopped  
1 tbl Garlic, minced  
1 tbl Dried Oregano  
¼ tsp Crushed Red Pepper Flake  
2 tsp Kosher Salt  
1 tsp Black Pepper

*Method:*

- Combine lemon juice, olive oil, parsley, oregano, garlic, crushed red pepper, salt and black pepper in a bowl and whisk to combine

*Continued...*

# PLANCHA ACTION STATION (CONTINUED)

## *Citrus Beurre Blanc*

Yield: 1 Pint

1 ½ tbl Clarified Butter  
½ oz Shallot, minced  
1 tbl Garlic, minced  
4 floz Dry White Wine  
2 floz Orange Juice  
1 floz Lemon Juice  
1 floz Lime Juice  
24 floz Heavy Cream  
1 tsp Kosher Salt  
½ tsp White Pepper  
3 oz Unsalted Butter, cubed

### *Method:*

- Saute shallot and garlic in clarified butter until soft and translucent
- Deglaze with white wine and reduce by half
- Add lemon juice, lime juice and half of orange juice; reduce by half
- Add heavy cream, salt and pepper, bring to a boil, reduce to a simmer and reduce by half
- Strain and add remaining orange juice; cool completely
- Prior to service, warm cream mixture and whisk in butter a few cubes at a time until combined -Keep warm and do not boil

## *Tomato Ragout*

Yield: 1 Quart

1 ½ tbl Vegetable Oil  
3 ½ oz Spanish Onion, small dice  
1 tbl Garlic, minced  
1 tbl Fresh Basil, chopped  
1 tbl Fresh Thyme, chopped  
1 ⅞ lb Whole Canned Tomatoes, roughly chopped  
16 floz Chicken Stock  
1 tsp Cumin, ground  
2 tsp Coriander, ground  
1 tbl Granulated Sugar  
1 ½ tsp Kosher Salt  
1 tsp Black Pepper

### *Method:*

- Saute the onion in the vegetable oil until soft and translucent
- Add garlic, basil and thyme and cook until fragrant
- Add tomatoes, chicken stock, cumin and coriander; simmer until thickened and reduced by about one-third
- Add sugar, salt and pepper and keep warm for service

# RAMEN ACTION STATION

Yield: 10 Servings (Approximately 5 oz Per Guest)

45 floz Mushroom Broth  
¼ oz Wood Ear Mushroom, dried  
¼ oz Porcini Mushroom, dried  
¼ oz Chantrelle Mushroom, dried  
2-3 each Aromatic Bundles  
20 oz Rice Stick Noodle, al dente  
10 oz Crispy Five Spice Pork, minced  
4 oz Radish, sliced thin  
5 oz Edamame, shelled and blanched  
5 oz Bean Sprouts  
1 oz Jalapeno, sliced thin and deseeded  
7 each Lime Wedges  
2 ½ oz Red Bell Pepper, julienne  
½ oz Scallion, sliced thin  
⅓ oz Mint Leaves, torn  
⅓ oz Basil Leaves, torn  
⅓ oz Cilantro Leaves, torn  
2 floz Sriracha  
2 floz Hoisin

## *Method:*

- Steep mushroom broth with a few pieces of dried mushroom and 1 aromatic bundle for 2-3 minutes for each guest to fortify flavors
- Strain over rice stick noodle and sprinkle with minced five spice pork and guest's choice of assorted toppings

## *Mushroom Broth*

Yield: 1 Gallon  
6 floz Vegetable Oil  
12 oz Shallot, sliced  
6 lb Button Mushrooms, sliced  
¼ cup Kosher Salt  
2 tbl Black Pepper  
2 lb Carrot, medium dice  
2 lb Celery, medium dice  
2 lb Spanish Onion, medium dice  
1 ½ gal Cold Water  
24 floz Minor's Mushroom Base

## *Method:*

- In a stock pot, saute shallots in vegetable oil until soft and translucent
- Add button mushrooms, salt and pepper and cook until mushrooms release water
- Add mirepoix, water and mushroom base; bring to boil and then reduce heat and simmer for 30 minutes
- Remove from heat and strain
- Keep warm for service

*Continued...*

# RAMEN ACTION STATION (CONTINUED)

## *Crispy Five Spice Pork*

Yield: 1 Pound

- ½ tsp Five Spice Powder
- 2 tsp Kosher Salt
- 1 ¼ tsp Black Pepper
- 1 ½ lb Boneless Pork Butt, cut into 2 inch chunks
- 1 tbl Vegetable Oil

### *Method:*

- Combine five spice, salt and pepper
- Toss pork with all of spice mixture
- Heat oil over high heat until smoking; sear pork on all sides
- Transfer pork to a hotel pan and cover with plastic and foil
- Roast at 300 degrees for 2 hours, or until pork chunks are golden and crispy on outside and tender on inside
- Remove from oven and cool completely before mincing for service

## *Aromatic Bundle*

Yield: 1 Each

- ¼ oz Carrot, cut into matchsticks
- ¼ oz Spanish Onion, sliced
- ¼ oz Celery, cut into matchsticks
- 2 sprigs Thyme
- 2 sprigs Rosemary

### *Method:*

- Tie carrot, onion, celery, thyme and rosemary together with butcher's twine
- Reserve for service

# DUCK FAT FRIED CHICKEN STATION

Yield: 16 Servings

2 lbs Soy Mirin Chicken Thigh  
1 lb Cheddar Cheese Grits  
4 floz Thai Chili Aioli  
1 cup Potato Starch  
1 tbl Kosher Salt  
1 qt Duck Fat, rendered  
Micro Greens to Garnish

## Method:

- Season chicken with kosher salt and dredge in potato starch
- Deep fry each thigh in duck fat at 350 degrees for 8 to 10 minutes; drain on paper towel
- Plate 1 oz of grits, top with a 2oz fried chicken thigh, drizzle with ¼ floz aioli and garnish with micro greens
- Cover and inject with smoke

## Soy Mirin Marinated Chicken Thigh

Yield: 16 Servings

2 lb Boneless Skinless Chicken Thighs  
1 cup Soy Sauce  
1 cup Mirin  
1 oz Ginger Root, Peeled  
1 oz Garlic  
1/2 tsp Black Pepper

## Method:

- Puree soy sauce, mirin, ginger, garlic and black pepper in a blender until smooth
- Marinate chicken overnight

## Cheddar Cheese Grits

Yield: 1 Pound

1 tbl Unsalted Butter  
1/2 tsp Garlic, minced  
6 floz Heavy Cream  
6 floz Chicken Stock  
2 ½ oz Instant Grits  
2 oz Sharp Cheddar Cheese, shredded  
½ tsp Kosher Salt  
¼ tsp Black Pepper

## Method:

- Saute garlic in melted butter until softened
- Add heavy cream and chicken stock; bring to a boil.
- Stir in the grits, reduce heat to low, and stir constantly until thickened
- Add cheddar cheese and season with salt and pepper
- Keep warm for service

Continued...

# DUCK FAT FRIED CHICKEN STATION (CONTINUED)

## *Thai Chili Aioli*

Yield: 1 Quart

2 floz Vegetable Oil  
10 oz Red Bell Pepper, diced  
10 oz Spanish Onion, diced  
2 tsp garlic, minced  
1 ½ cup Mai Ploy Chili Sauce  
½ tsp Crushed Red Pepper Flake  
1/8 tsp Cayenne Pepper  
1 1/3 cup Mayonnaise  
2 2/3 floz Lime Juice

## *Method:*

- Saute bell pepper and onion in vegetable oil over medium heat until soft and beginning to caramelize. Add garlic and cook until fragrant
- Add Mai Ploy, crushed red pepper flake, and cayenne pepper and simmer for 8-10 minutes on low
- Remove from heat and puree until smooth with a stick blender; cool completely.
- Combine with mayonnaise and lime juice

# FLAMING DONUT ACTION STATION

Yield: 50 Servings

50 each Glazed Donuts

25 floz Bourbon

12 ½ oz Unsalted Butter, medium dice

¼ cup Light Brown Sugar

*Method:*

- To order, melt ¼ oz butter and ¼ tsp brown sugar
- Add donut and flambee with ½ floz bourbon
- Swirl donut around for 15-20 seconds, flipping once, until coated and warmed through
- Serve



# Custom Designed Black Creativity Gala

**Hosted by Brad Schiever**  
 Saturday, January 27, 2018  
 Revised On: Friday, December 28, 2018

## FUNCTION INFORMATION

**VENUE**  
 Museum of Science & Industry  
 5700 S Lake Shore Dr.  
 Chicago, IL 60639  
 T (773) 684-1414  
**TIME**  
 6:00 pm - 12:00 am  
**ESTIMATED GUEST COUNT**  
 800  
**FINAL GUEST COUNT DUE DATE**  
 1/19/2018  
**EVENT COLORS**  
 TBD

## EVENT COORDINATOR



EVENT#: 03592  
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Black Creativity Gala  
 Hosted by Museum of Science & Industry  
 Saturday, January 27, 2018

## AS GUESTS ARRIVE

**SERVERS TO OFFER**  
**POMEGRANATE CHAMPAGNE COCKTAIL**

## ENTRY HALL BUTLERED HORS D'OEUVRE

*On eclectic and silver passing trays with fresh floral blooms and greenery. 5pp*

**PULLED BRISKET BARBACOA**  
 Set atop a mini jalapeño corn muffin, garnished with chopped parsley.



**SWEET POTATO FALAFEL VGN | GF**  
 Rolled in sesame seeds and served with sriracha tahini dipping sauce, set atop a red beet chip, cilantro garnish.

**MINIATURE SPICY TUNA MAKI PUSH-POPS**  
 Layers of ahi tuna, cucumber and spicy Japanese aioli garnished with red tobikko.

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# Black Creativity Gala

Hosted by Museum of Science & Industry  
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## FRIED CHICKEN 'N WAFFLES

Topped with southern coleslaw and drizzled with maple syrup.



## BUTTERNUT SQUASH SOUP GF

Drizzled with creme fraiche and garnished with a sprinkle of nutmeg.

*Served in a glass handled mug shot glass.*

## ROTUNDA

## SET AT EACH GUEST TABLE

Folded Linen Napkin

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# Black Creativity Gala

Hosted by Museum of Science & Industry  
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## DINNER STATIONS

### PLANCHA STATION

*Prepared by a uniformed chef.*

#### BALSAMIC MARINATED AND GRILLED OCTOPUS GF

#### GRILLED SHRIMP (16/20) GF

#### LEMON MARINATED & GRILLED CALAMARI GF

*Served with guest's choice of:*

Balsamic Glaze **GF**

Citrus Beurre Blanc **V | GF**

Spicy Tomato Ragout **GF**

Fresh Lemon Wedges **V | GF**

### POKE BOWL STATION

#### SPICY TUNA POKE BOWL

Tuna, seaweed salad, sliced jalapeno, spicy Japanese mayo, scallions, tempura crunch and togarashi.

#### CITRUS SALMON POKE BOWL

Salmon, rice noodles, grapefruit and orange segments, cilantro, toasted sesame seeds and sweet soy sauce.

#### SALMON AND TUNA COMBO POKE BOWL GF

Salmon, tuna, sushi rice, avocado, English cucumber, pickled radish, scallions, sesame seeds and gluten-free hoisin sauce.

#### VEGGIE POKE BOWL V

Tofu, rice noodles, shredded carrots, edamame, cucumber, scallions, daikon, sweet soy sauce and Japanese spicy mayo.

### DUCK FAT FRIED CHICKEN STATION

*Presented in a smoke infused glass dome.*

Duck fat fried chicken drizzled with smoky sriracha sauce and served over cheddar cheese grits.

#### NEW ZEALAND BABY LAMP CHOP STATION N | GF

*Uniformed chefs preparing:*

Grilled baby lamb chops served with orange carrot ginger puree, blackberry demi, pistachio dust and fresh micro greens.

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# Black Creativity Gala

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## RAMEN STATION

Served from hot tea syphons.  
Freshly infused wild mushroom broth.

Accompanied by:  
Crispy chicken, rice noodles, radish, edamame, bean sprouts, jalapeño, lime wedges, red pepper, scallion, mint, basil, cilantro, Sriracha and hoisin sauce.

## CHURRASCARIA STATION

Uniformed chefs preparing:

### TENDERLOIN GF

### SOUTHWESTERN RUBBED AND CHAR-GRILLED CHICKEN BREAST WRAPPED IN BACON GF

### SOY SESAME SAMBAL TOFU V

### GRILLED VEGETABLES VGN | GF

Accompanied by:  
Chimichurri sauce, poblano chili sauce, corn chipotle cream sauce, garlic soy dipping sauce, and horseradish chive sauce.

### WINTER PANZANELLA SALAD V

Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes and shaved manchego cheese, tossed in homemade red wine vinaigrette.

Served in a mini silver pail.

### SOUTHWESTERN CAESAR SALAD GF

Romaine lettuce, diced tomato, black beans, jicama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing.

Served in a mini silver pail.

## DESSERT STATION

### WARM, BOURBON GLAZED DONUTS V

Uniformed chef to flambée.

### ASSORTED DONUT HOLES V

Topped with vanilla ice cream.

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# Black Creativity Gala

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## CREATIVE COCKTAIL LOUNGE

Lower Court

## LATE NIGHT SNACK

### SERVED IN A MINI TISSUE LINED FRY BASKET:

#### CHICKEN FRITTER SLIDER

With shredded lettuce, plum tomato and herbed ranch served on a freshly baked miniature bun.

#### TRUFFLE PARMESAN TATER TOTS V | GF

### SERVED IN A MINI TISSUE LINED FRY BASKET:

#### MINIATURE CHEDDAR BURGERS

With a dollop of ketchup, served on a freshly baked miniature bun.

#### TRUFFLE PARMESAN TATER TOTS V | GF

## AS GUESTS DEPART

### MARGARITA TRUFFLES V

Sprinkled with Maldon sea salt. Served in truffle box.

### STRAWBERRY BANANA POP ROCKS TRUFFLES V | GF

Served in truffle box.

## PLATED ENTRÉE

### WILD MUSHROOM CAKE VGN

Port wine reduction.

### ZUCCHINI, RED AND YELLOW CHERRY TOMATO, RED ONION AND FRISEE SALAD

Lemon vinaigrette.

### GRILLED PORTOBELLO MUSHROOM GARNISH

PER PERSON PLUS SALES TAX

The above menu price is based on a minimum of 720 guests. If the final guest count falls below 720 guests, the per person price will increase based on the final guest count.

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# Black Creativity Gala

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██████████ has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our supplies, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

**V** Vegetarian   **N** Contains Nuts   **GF** Gluten Free

## HOSTS INITIALS

# Black Creativity Gala

Hosted by Museum of Science & Industry  
Saturday, January 27, 2018

## ADDENDUM

### BEVERAGES

#### HOST WILL PROVIDE

All alcoholic beverages, Coke, Diet Coke, Sprite, ginger ale, triple sec and vermouth.

██████████ Per Person

#### ██████████ WILL PROVIDE BAR SET-UP

*Includes standard drink garniture, stirrers and clear swardpicks.*

Fresh lime juice, club soda, tonic water, Panna still water, San Pellegrino sparkling water, orange juice, grapefruit juice, cranberry juice and bloody mary mix.

*The above bar price is based on 5-6 hours of beverage service. All leftover beverages, opened or unopened, remain the property of ██████████. If the event is extended past the above stated hours an additional fee of ██████████ Per Person (based on the entire guest count) will be charged per ½ hour.*

#### COFFEE STATION

Includes Seattle's Best® Regular and Decaffeinated Coffee, hot water, Tazo® Herbal teas, cream, sugar, Splenda, Sweet n' Low, and lemon wedges.

██████████ Per Person

#### HOT CHOCOLATE

Miniature marshmallows, crushed peppermint and fresh whipped cream.

██████████ Per Person

#### HOLIDAY CHAMPAGNE COCKTAIL

*Host to provide alcohol.*

Pomegranate juice, champagne and Chambord with pomegranate seed garnish.

██████████ Per Person

#### DAISY

*Host to provide alcohol.*

Yellow chartreuse, cognac and lemon juice with a splash of club soda served over ice.

██████████ Per Person

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# Black Creativity Gala

Hosted by Museum of Science & Industry  
Saturday, January 27, 2018

## EVENT TIMELINE

2:30 pm	Staff Arrival
6:00 pm	Registration Begins / VIP Portion
6:00 pm	Bar Opens in West Pavillion
6:30 pm	All Guest's Arrive
6:30 pm	Begin Passing Hors D'oeuvre in West Pavillion
7:45 pm	End Passing Hors D'oeuvre in West Pavillion
7:45 pm	Dinner and Dessert Stations Ready to be Opened
7:45 pm	Guest's begin move to Rotunda for Dinner
9:00 pm	Dessert and Coffee Station Opens in Rotunda
9:30 pm	To Go Coffee Station Opens in Lower Court
9:30 pm	Creative Cocktail Lounge Opens in Lower Court
11:30 pm	Dinner Station Close
12:00 am	Dessert Stations Close
12:00 am	Guest Depart
12:00 am	Bar Closes
2:00 am	Staff Departs

## PERSONNEL

**ON-SITE EVENT LABOR** Based on an Event Time of 6:00 pm-12:00 am and a Guest Count of 800.

1)	Function Director	(2:30 pm - 1:00 am)
6)	Manager on Duty	(2:30 pm - 1:00 am)
4)	Captain	(2:30 pm - 1:00 am)
22)	Waiter	(2:45 pm - 1:00 am)
34)	Waiter	(3:45 pm - 12:00 am)
2)	Chef	(2:30 pm - 1:00 am)
20)	Kitchen Assistant	(2:45 pm - 1:00 am)
24)	Table Chef	(3:00 pm - 1:00 am)
3)	Porter	(4:00 pm - 1:00 am)

The above personnel have been engaged for the above specified hours at a cost of [REDACTED]. Overtime will be charged at the rate of [REDACTED] per hour for each employee retained beyond the hours specified. Gratuity is not included in this price.

**All personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and black bistro aprons.**

## LOAD-IN PERSONNEL Friday 1/26/2018 INCLUDED

1)	Function Director	(2:30pm - 6:30pm)
4)	Captain	(2:30pm - 6:30pm)
4)	Kitchen Assistant	(2:30pm - 6:30pm)

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# Black Creativity Gala

Hosted by Museum of Science & Industry  
Saturday, January 27, 2018

**The above personnel have been engaged for the above specified hours. All personnel will be attired in black shorts or pants and black catering staff t-shirts.**

We feel that the above staff is necessary to smoothly set-up, serve and clean your event. They will pay specific attention to clearing used plates, glasses and napkins, etc. to maintain the festive atmosphere desired.

## EQUIPMENT & LINEN RENTAL

(Hall's Equipment to be delivered on Friday, January 26th between 3:00-4:00pm and Picked-up on Saturday, January 27th at 12:15am)

(Hall's Equipment to be delivered on Saturday, January 27th between 2:00-3:00pm and Picked-up on Saturday, January 27th at 12:15am)

(M&M Chairs to be delivered on Friday, January 26th between 3:30pm-4:30pm and picked up on January 28th between 12:15am and 1:00am)

## LABEL WEST PAVILION BAR (3-2 MAN) - GREEN (WEST PAVILION) FRIDAY

6	10 Gal Igloo Plastic Water Cooler w/Spout
12	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)
3	Garbage Can: 23 Gallon Black Rectangular 30" Tall
6	Ice Scoop, Stainless
24	Water Pitcher: Glass (60 oz)
24	Glass Dessert Catalina (10 oz)
1550	Double Old Fashioned (13 oz)
1000	Excalibur: White Wine (8.5 oz)
250	Martini (8 oz)
300	Single Old Fashioned (9 oz)
550	Stemless Flute (8.5 oz) champagne cocktail

## LABEL LOWER COURT BAR (2-2 MAN) - ORANGE (LOWER COURT) FRIDAY

4	10 Gal Igloo Plastic Water Cooler w/Spout
8	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall
4	Ice Scoop, Stainless
16	Water Pitcher: Glass (60 oz)
16	Glass Dessert Catalina (10 oz)
750	Double Old Fashioned (13 oz)
500	Excalibur: White Wine (8.5 oz)
125	Martini (8 oz)
75	Single Old Fashioned (9 oz)

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# Black Creativity Gala

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200	Napa Stemware: Champagne Flute (8 oz)	
	<b>LABEL ROTUNDA BAR (5-2 MAN) - RED (NORTH COURT) FRIDAY</b>	
10	10 Gal Igloo Plastic Water Cooler w/Spout	
20	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	
5	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
10	Ice Scoop, Stainless	
40	Water Pitcher: Glass (60 oz)	
40	Glass Dessert Catalina (10 oz)	
2500	Double Old Fashioned (13 oz)	
2000	Excalibur: White Wine (8.5 oz)	
400	Martini (8 oz)	
475	Single Old Fashioned (9 oz)	
275	Napa Stemware: Champagne Flute (8 oz)	
	<b>LABEL MIDDLE ROTUNDA TABLE SETUP - FRIDAY</b>	
25	Round Folding Leg Table: 72 Inch (Seats 10-12)	Rotunda
54	Tray Stand, Chrome	
54	Waiter Tray 26" Oval, Plastic	
75	Water Pitcher: Glass (60 oz)	
	<b>LABEL WEST PAVILION PREP - GREEN (WEST PAVILION) FRIDAY</b>	
810	Metal Hangers	
2	Bus Carts	
25	Chrome Garment Racks on Wheels (6 Ft. Long)	
16	Oblong Wood Top Table: 30 Inch Wide x 8 Foot Long (Seats 8)	
4	Electric Oven: Jet Oven	
650	Shot Glass, Square (2 oz)	soup
1050	Single Old Fashioned (9 oz)	daisy
10	Chrome Tray: Round, w/Plastic Insert, 14"	
10	Chrome Tray: Round, Gallery, 15"	
4	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	
4	Strainer for Lucite/White Ice Tubs	
3	Garbage Can: 32 Gallon Grey	
	<b>LABEL LOWER COURT PREP (LNS) - YELLOW (ENTRY HALL) SATURDAY</b>	
4	1/2 Sheet Pans (13" x 18")	
4	Electric Fryer, Tabletop w/2 Baskets	
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
	<b>LABEL ROTUNDA PREP - RED (NORTH COURT) SATURDAY</b>	
5	Ice Tub, Oversize 21 Gal Lucite (45# Cubes)	drink drump
5	Strainer for Lucite/White Ice Tubs	drink dump
10	Chrome Tray: Round, w/Plastic Insert, 14"	

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# Black Creativity Gala

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10	Chrome Tray: Round, Gallery, 15"	
5	Garbage Can: 32 Gallon Grey	
	<b>LABEL PLANCHA KITCHEN PREP - SATURDAY</b>	
18	China White Footed Bowls, 10" (104 oz)	seafood product
6	China White Footed Bowls, 8" (64 oz)	lemons
	<b>LABEL PLANCHA STATION - 3 STATIONS - BLUE (EAST COURT) SATURDAY</b>	
800	White Square Sheer Plates, 7.25"	
700	Onyx: Salad Fork	
6	Brushed Metal Cylinder Buffet Stand: Small (6"Dx4.25"H)	flatware
6	Brushed Metal Cylinder Buffet Stand: Medium (9"Dx6"H)	flatware
4	Tongs, Hors d'Oeuvres, Silver, 7"	lemons
8	SS Petite Marmite w/Small Sterno (7 qt)	sauces
8	Ladle, SS, 10" Long Handle (2 oz)	sauces
3	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
	<b>LABEL POKE - BLUE (EAST COURT) SATURDAY</b>	
1	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
12	Black Tile Only for Buffet Stand	
4	Black Square Stand, 12" x 5"	
4	Black Square Stand, 12" x 7"	
4	Black Square Stand, 12" x 9"	
20	White Square Sheer Plates, 11.75"	
	<b>LABEL DUCK FAT KITCHEN PREP - SATURDAY</b>	
8	China White Footed Bowls, 8" (64 oz)	woodchips
8	China White Footed Bowls, 10" (104 oz)	raw chicken
6	China White Footed Bowls, 6" (24 oz)	microgreens
	<b>LABEL DUCK FAT CHICKEN - RED (NORTH COURT) SATURDAY</b>	
3	Brushed Metal Cylinder Buffet Stand: Small (6"Dx4.25"H)	flatware
3	Brushed Metal Cylinder Buffet Stand: Medium (9"Dx6"H)	flatware
1	Oblong Wood Top Table: 24 Inch Wide x 8 Foot Long	
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
2	Serving Spoon, Chrome, 12"	grits
6	Black Shadow Box (No Top)	
800	Glass Circular Bowl, Rimmed, 9" (8 oz)	
700	Onyx: Salad Fork	
700	Onyx: Knife	
5	Electric Fryer, Tabletop w/2 Baskets	
5	1/2 Sheet Pans (13" x 18")	
4	Bus Pans	
8	Tongs, Hors d'Oeuvres, Silver, 7"	
	<b>LABEL LAMB CHOP KITCHEN PREP - SATURDAY</b>	
4	China White Footed Bowls, 6" (24 oz)	dust/herb

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# Black Creativity Gala

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2	China White Footed Bowls, 8" (64 oz)	product
	<b>LABEL LAMB CHOP - PURPLE (SOUTH COURT) SATURDAY</b>	
2	Brushed Metal Cylinder Buffet Stand: Small (6"Dx4.25"H)	flatware
2	Brushed Metal Cylinder Buffet Stand: Medium (9"Dx6"H)	flatware
1	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
1	Oblong Formica Top Table: Extension Legs (Set of 4) 6"	
800	White Square Sheer Plates, 5.25"	
700	Onyx: Salad Fork	
1	Griddle, Black w/Stand, 27.5"x16.5"x4"	
2	Round Chafer Lid w/Small Sterno, Chrome, Flat Top (4 qt)	puree
2	Serving Spoon, Chrome, 12"	puree
2	SS Petite Marmite w/Small Sterno (7 qt)	demi warming
2	Infra-Red Lamp & Cutting Board	
2	Carving Knife	
	<b>LABEL RAMEN KITCHEN PREP - SATURDAY</b>	
800	Clear Glass Mug, Cafe (10 oz)	
36	Glass Bowl, Cylinder, Small (20 oz)	edamame/sprouts/lime/red pepper
36	Glass Cube, 6"x6"x6" (72 oz)	jap/scallion/mint/basil/cilantro/hoisen
	<b>LABEL RAMEN (4 SET UPS) - RED (NORTH COURT) SATURDAY</b>	
4	Acrylic Black Square Table 72"x72"	
10	Coffee Pourer: Chrome w/Tall Spout (64 oz)	
700	Onyx: Salad Fork	
4	Black Square Stand, 12" x 5"	
4	Black Square Stand, 12" x 7"	
8	Black Tile Only for Buffet Stand	
12	Tongs, Hors d'Oeuvres, Silver, 7"	sprouts/lime/red pepper
24	Tongs, Silver (Sugar)	radish/jap/scallion/mint/basil/cilantro
12	Onyx: Teaspoon	edamame/hoisen sauce
2	Butane Stove: One Burner w/2 Hours of Fuel	back table
2	Additional 2 hr Butane Cartridges	
2	Chrome Butane Stove Cover	
16	Black Matte: Square Sheer Plate, 5.25"	tea syphons
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
	<b>LABEL CHURRASCARIA KITCHEN PREP - SATURDAY</b>	
20	China White Footed Bowls, 8" (64 oz)	
	<b>LABEL CHURRASCARIA - PURPLE (SOUTH COURT) SATURDAY</b>	
4	Metal Tray Curved Handle 16"x12"	skewers
4	Brushed Metal Cylinder Buffet Stand: Small (6"Dx4.25"H)	flatware

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# Black Creativity Gala

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4	Brushed Metal Cylinder Buffet Stand: Medium (9"Dx6"H)	flatware
20	Hammered Handle: Spoon, Iced Tea	
700	Hammered Handle: Fork, Salad	
3	Oblong Stainless Steel Top Table: 8 Foot x 30 Inch	
5	Brushed Metal top Square Pedestal Table: 30" Square, Stands 42" Tall Highboy	
1	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
800	White Square Sheer Plates, 7.25"	
6	Griddle, Black w/Stand, 27.5"x16.5"x4"	
	<b>LABEL DESSERT KITCHEN PREP - SATURDAY</b>	
6	Chrome Cone Bowl (6 qt)	ice cream
10	China White Footed Bowls, 6" (24 oz)	butter and sugar
	<b>LABEL DESSERT (6 TOTAL SET-UPS) - RED (NORTH COURT) SATURDAY</b>	
2	Brushed Metal Cylinder Buffet Stand: Small (6"Dx4.25"H)	flatware
2	Brushed Metal Cylinder Buffet Stand: Medium (9"Dx6"H)	flatware
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall	
800	Glass Circular Plate, Bread & Butter, 6"	
725	Onyx: Bouillon/Dessert Spoon	
8	Butane Stove: One Burner w/2 Hours of Fuel	
12	Additional 2 hr Butane Cartridges	
4	Serving Spoon, Chrome, 12"	ice cream
2	Oblong Wood Top Table: 24 Inch Wide x 8 Foot Long	
	<b>LABEL NORTH COURT COFFEE - RED (NORTH COURT) SATURDAY</b>	
3	Chrome Coffee Urn, 100 Cup Contemporary	
3	Silver Stands for Coffee Urns	
1	* Regular	
1	* Decaf	
1	* Hot Water	
3	Drip Tray, Black, 4" x 4"	
16	China White Footed Bowls, 6" (24 oz)	sugars/garbage
3	Wine Carafe, Full Liter (33 oz)	
500	Clear Glass Mug, Cafe (10 oz)	rotunda coffee station
2	Garbage Can: 23 Gallon Black Rectangular 30" Tall	trash
	<b>LABEL TO GO COFFEE STATION - YELLOW (ENTRY HALL) SATURDAY</b>	
40	Metal Hangers	
4	Chrome Garment Racks on Wheels (6 Ft. Long)	
6	Chrome Coffee Urn, 100 Cup Contemporary	
6	Silver Stands for Coffee Urns	
2	* Regular	

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# Black Creativity Gala

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- 2 \* Decaf
- 1 \* Hot Water
- 1 \* Hot Chocolate
- 6 Drip Tray, Black, 4" x 4"
- 9 China White Footed Bowls, 6" (24 oz)
  
- 4 Wine Carafe, Full Liter (33 oz)
- 6 Onyx: Teaspoon
- 2 Garbage Can: 23 Gallon Black Rectangular 30" Tall
- 410 Chair, Chameleon Fanfare Antique Two-Tone Gold
- 395 Chair, Chameleon Fanfare Silver
- 821 Cushion Cap, Chameleon Spandez Ivory 3

sugar/marshmallow/pep/  
whipped cream  
creamers  
marsh/w cream/pep  
trash

██████████ TO PROVIDE smoking gun and equipment.

██████████ TO PROVIDE 12 Tabletop hot tea syphons, sterno, cassette feus, cans of butane, double boilers and ladle.

██████████ TO PROVIDE 12 cassette feus, 24 sauté pans, 24 cans of butane, 6 speed pourer, 12-6" bowls and display for flaming donut station.

██████████ TO PROVIDE kitchen equipment necessary for your event, including passing trays, chefs knives, cutting boards, kitchen tongs, sheet pans and caves.

## VENUE TO PROVIDE:

- Current Needs:
- (91) - 8ft tables
  - (16) - 6ft tables
  - (13) - 72" rounds
  - (8) - 60" rounds
  - (34) - 48" rounds
  - (20) - 36" rounds
  - (22) - 42" highboys

**DECOR COMPANY TO PROVIDE** all linens and napkins.

## DISPOSABLES

- Fry Baskets & Tissue Paper
- Hot Cup Dome Lid
- Hot Sleeve For Cups
- 12oz Compostable Paper Cups
- Stirrers

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# Black Creativity Gala

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## Beverage Napkin Choice:

White Beverage Napkins

## Dinner Napkin Choice:

White Dinner Napkins

Silver Pails

Truffle Boxes

Custom Stickers for Poke Paint Can and Truffle Boxes

Paint Cans

## PRODUCTION FEES

**TRUCKING FEE** - ████████ Additional

**ICE SCULPTURE** - ████████

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35<sup>TH</sup> ANNUAL BLACK  
CREATIVITY GALA



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# WHAT WE STAND FOR

## *Commitment*

Our number one priority is to exceed your expectations and to develop a long-lasting relationship built on a platform of trust. In our world, there is no such thing as “it is what it is”. We hold ourselves to a higher standard, as do our clients.

## *Tenacity*

We work tirelessly for our clients without any compromise. Our “can-do” attitude and an inherent drive to deliver a memorable experience, not just a meal, is what motivates us every day.

## *Ingenuity*

Knowledge drives us forward. Every opportunity to learn—about your needs, innovative culinary trends, and efficient ordering processes—increases our understanding and inspires us.

## *Pride*

We put our heart and soul into delivering the best products, services and experiences possible. We’re not happy unless you’re happy. Passion and passionate people drive everything we do.



*We've implemented the following sustainable practices, both in-house and at events:*

### *Waste Minimization*

We participate in composting, Single Stream Recycling programs, and are proud to be a Styrofoam free environment. All of our used cooking grease is recycled into bio fuel and we only use eco-friendly cleaning supplies. We also offer clients the choice of returnable packaging such as baskets, Pyrex, and Cambros, along with a wide selection of eco-friendly, biodegradable products.

### *Water Efficiency*

Our office is located in a business park with minimal landscaping and does not require a sprinkler system or lawn service. Office employees drink from water coolers using reusable and refillable plastic water bottles and cups. We also use low flow aerators on all faucets and spray valves, and have implemented low flow toilets.

### *Energy Efficiency*

Fleetmatics, our fleet management system, tracks all of our delivery vans and trucks, enforces anti-idling policies and promotes energy efficient travel routes. Our office is equipped with digital thermostats and motion censored lighting that are programmed to maximize energy efficiency. We also only purchase Energy Star labeled appliances and products.

### *Education*

Our in-house sustainability team develops plans and implements our green systems, including educating and training managers and employees of all levels on the importance of being sustainable, and how to employ our green initiatives both in-house and at events.

### *Employee Commuting*

Our office is located across the street from a Metra station and employees are encouraged to take the train or bike to work. Our kitchen and front-of-the-house staff frequently carpool to and from events. Several employees participate in a walking program using electronic monitors that measure the number of steps taken in a day.

### *Purchasing*

In addition to our sustainability practices, we also strive to make sustainable purchases whenever possible. Nearly 20% of the food we purchase each month is either sustainable or locally sourced, and 36% is vegan. At least 80% of our seafood purchases are sustainable and all of our poultry is free-range.



### **Green Restaurant Certified and Green Seal Certified.**

Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. [GreenSeal.org](http://GreenSeal.org)



# TIMELINE & MENU



## EVENT TIMELINE

<b>2:30 pm</b>	Staff Arrival
<b>6:00 pm</b>	Registration Begins / VIP Portion
<b>6:00 pm</b>	Begin Passing Hors D'oeuvre in West Pavillion
<b>6:00 pm</b>	VIP Juried Art Exhibit Opens
<b>6:00 pm</b>	Bar Opens in West Pavillion
<b>7:30 pm</b>	Guests Begin to Move to Rotunda for Dinner
<b>7:45 pm</b>	End Passing Hors D'oeuvre in West Pavillion
<b>7:45 pm</b>	Dinner Stations Ready to be Opened
<b>9:00 pm</b>	Dessert and Coffee Station Opens in Rotunda
<b>9:30 pm</b>	To-Go Coffee Station Opens in Lower Court
<b>9:30 pm</b>	Creative Cocktail Lounge Opens in Lower Court
<b>11:30 pm</b>	Dinner Stations Close
<b>12:00 am</b>	Dessert Stations Close
<b>12:00 am</b>	Guests Depart
<b>12:00 am</b>	Bar Closes
<b>2:00 am</b>	Staff Departs

# BLACK CREATIVITY BALL MENU

VGN Vegan   V Vegetarian   N Contains Nuts   GF Does Not Contain Gluten Ingredients

## SPECIALTY COCKTAILS

### POMEGRANATE CHAMPAGNE

Pomegranate juice, champagne, Chambord with a pomegranate seed garnish.

### HOT BUTTERED RUM

With wintered spices and fresh orange zest.

### BUTLERED HORS D'OEUVRE

On eclectic and silver passing trays with fresh floral blooms and greenery. 5pp

### PULLED BRISKET BARBACOA

Set atop a mini jalapeño corn muffin, garnished with chopped parsley.

### SWEET POTATO QUINOA CAKES VGN | GF

With vegan sriracha mayo and parsley garnish.

### MINIATURE SPICY TUNA MAKI PUSH-POPS

Layers of ahi tuna, cucumber and spicy Japanese aioli garnished with red tobiko

### FRIED CHICKEN 'N WAFFLES

Topped with southern coleslaw and drizzled with maple syrup.

### BUTTERNUT SQUASH SOUP GF

Served in a glass mini mug.

Garnished with a sprinkle of nutmeg. With a Brie grilled cheese finger.

## DINNER STATIONS

### STATION 1: EXTREME ICE STATION

Prepared by a uniformed chef. Displayed in a robot inspired ice sculpture.

### PLANCHA STATION

#### BALSAMIC MARINATED & GRILLED OCTOPUS GF

#### GRILLED SHRIMP (16/20) GF

#### LEMON MARINATED & GRILLED CALAMARI GF

Served with guest's choice of:

Balsamic Glaze GF

Citrus Beurre Blanc V | GF

Spicy Tomato Ragout GF

Fresh Lemon Wedges V | GF

#### SPICY TUNA POKE BOWL

Tuna, seaweed salad, sliced jalapeño, spicy Japanese mayo, scallions, tempura crunch and togarashi.

#### CITRUS SALMON POKE BOWL

Salmon, rice noodles, grapefruit and orange segments, cilantro, toasted sesame seeds and sweet soy sauce.

#### SALMON & TUNA COMBO POKE BOWL GF

Salmon, tuna, sushi rice, avocado, English cucumber, pickled radish, scallions, orange tobiko and hoisin sauce.

#### VEGGIE POKE BOWL V

Tofu, rice noodles, shredded carrots, edamame, cucumber, scallions, daikon, sweet soy sauce and Japanese spicy mayo.

### STATION 2: INNOVATION STUDIO

#### DUCK FAT FRIED CHICKEN STATION

Presented in a smoke infused glass dome.

Duck fat fried chicken drizzled with smoky Sriracha sauce and served over house made cheddar bacon popcorn.

### STATION 3: DREAM BIG

Prepared and plated by a uniformed chef.

#### NEW ZEALAND LAMBCHOP N | GF

Grilled baby lamb chops served with orange carrot ginger puree, blackberry demi, pistachio dust and fresh herb bundle.

### STATION 4: ART OF RAMEN

#### RAMEN STATION

Served from hot tea syphons.

Freshly infused wild mushroom broth accompanied by: five spice crispy chicken, rice noodles, radish, edamame, bean sprouts, jalapeño, lime wedges, red pepper, scallion, mint, basil, cilantro, Sriracha and hoison sauce.



# BLACK CREATIVITY BALL MENU

**VGN** Vegan   **V** Vegetarian   **N** Contains Nuts   **GF** Does Not Contain Gluten Ingredients

## STATION 5: AMAZON ADVENTURES

*Prepared by a uniformed chef.*

### CHURRASCARIA SKEWER STATION

#### TENDERLOIN **GF**

#### SOUTHWESTERN RUBBED & CHAR-GRILLED CHICKEN BREAST WRAPPED IN BACON **GF**

#### SOY SESAME SAMBAL TOFU **V**

#### GRILLED VEGETABLES **VGN | GF**

*Accompanied by:*

Chimichurri sauce, poblano chili sauce, corn chipotle cream sauce, garlic soy dipping sauce, and horseradish chive sauce.

#### WINTER PANZANELLA SALAD **V**

Crusty bread, Tuscan kale, shaved Brussels sprouts, fennel, radish, red onion, grape tomatoes and shaved manchego cheese, tossed in homemade red wine vinaigrette.

#### SOUTHWESTERN CAESAR SALAD **GF**

Romaine lettuce, diced tomato, black beans, jicama, roasted corn, Chihuahua cheese, and blue corn tortilla chips tossed in our key lime salsa Caesar dressing.

## STATION 6: ART OF THE DONUT

*Uniformed chef to flambée.*

#### WARM BOURBON GLAZED DONUTS **V**

## LATE NIGHT SNACKS

*Served in a mini tissue lined fry basket.*

#### CHICKEN FRITTER SLIDERS

Shredded lettuce, plum tomato and herbed ranch sauce on a slider bun.

#### TATER TOTS **V | GF**

Served with ketchup.

*Served in a mini tissue lined fry basket.*

#### MINIATURE CHEDDAR BURGERS

With a dollop of ketchup, served on a freshly baked miniature bun.

#### TRUFFLE PARMESAN TATER TOTS **V | GF**

#### MARGARITA TRUFFLES **V**

Sprinkled with Maldon salt.

#### STRAWBERRY BANANA

#### POP ROCKS TRUFFLES **V | GF**

## BEVERAGES

#### TO-GO COFFEE STATION

Includes Seattle's Best® Regular and Decaffeinated Coffee, hot water, Tazo® Herbal Teas, cream, sugar, Splenda, Sweet n' Low, and lemon wedges.

#### HOT CHOCOLATE

Miniature marshmallows, crushed peppermint, and whipped cream.





ADDENDUM



## *Disposables*

All necessary items for the agreed upon menus will be provided.

## *Rental Equipment*

All heating elements, serving utensils, buffet-serving pieces, trays and warming equipment are included. All rentals are subject to change based on final event guest counts, layout and site visit.

**Tritan Crystal Stemware Upgrades**  
Water Goblet, Red Wine, White Wine  
and Champagne Flute

## *Equipment*

All cooking equipment, kitchen equipment, specialty chafers, buffet systems, sanitation equipment and supplies are included. Specialty reusable service items including mini fry baskets, cassoulet dishes, and kadai bowls are included. All are subject to change based on final event guest counts, layout and site visit.

## *Special Services*

Trucking fees, driver's wages, fuel charges, insurance, licensing, expendable production supplies.

## *Attire*

Front of the House personnel will be attired in black tuxedo slacks, white button down shirts, long black ties and black bistro aprons. All Back of the House personnel will be attired in black chef coats, black chef pants and chef hats.

## *Labor*

All staff undergoes extensive training and testing before working events. We also schedule quarterly meetings prior to each season to update, train, and evaluate both returning and new staff with a significant emphasis placed on attentive and courteous service, personal appearance, and comprehensive cross training.

We realize that the best food in the world doesn't mean anything if your guests can't be served properly. That's why we surpass industry standards by offering a greater staff to guest ratio, ensuring that your guests get the extra attention they deserve.

## *Service Style & Method*

Will utilize passed appetizers, staffed action stations and sweep service throughout the evening.

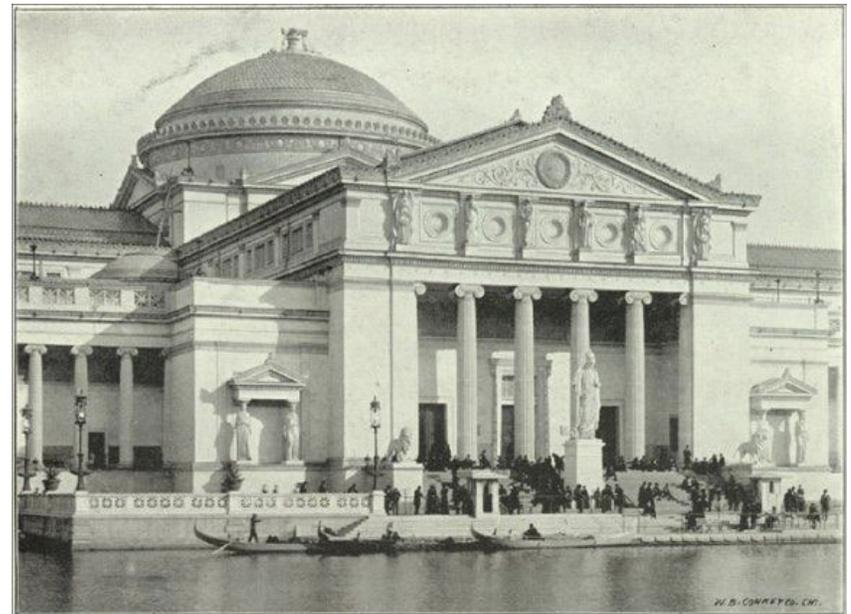
# DÉCOR

## OVERVIEW

We propose to take you on a virtual journey, starting at the end of the Victorian Era and the 1893 Exposition. This time period celebrated innovation and creativity and was the spark that produced the landmark where we hold this event, The Museum of Science and Industry. Through steampunk goggles, we see this visionary space by entering through the deep copper and bronze Victorian lounge that will open up into the Juried Art Exhibition.

As we journey through the museum after cocktail hour to the main event rotunda, we are ushered into a more modern take on the steampunk vibe. Artfully handcrafted moving centerpieces will incorporate structural armatures, moving parts, and juxtaposed floral elements. All of these highlighted by gleaming gold and platinum tones.

As the evening and our journey continue, we are ushered down to the post-modern after hours cyberpunk lounge. This will give a glimpse into the future, hosting interactive lighting effects, sleek furnishings, and cool steel and silver metallics.



# EXTERIOR ENTRYWAY



## *Portico*

We will provide a heated and clear walled portico to cover the valet drive and entry leading up to the main stairs of the west wing. This will be dressed with hanging Victorian chandeliers.

## *Red Carpet*

We will provide a red carpet leading up to the main stairs.

## *Living Statues*

On the existing platforms on either side of the main stairs, we will position fully costumed bronzed living statues. These will create a steampunk tableau as guests enter the venue.

## *Armatures*

At the top of the stairs between the far columns we will build towering bronzed column armatures and hang 8' lead crystal chandeliers. These columns will be topped with bronze and copper palm leaves.

## *Greeters*

Uniformed copper greeters will welcome guests into the main event foyer.

## *Lighting*

We will hang 32" crystal chandeliers inside the portico, with vertical beams of light on either side of the entrance. The four beautiful columns on the front of the building will be uplit, as well as lighting on the human statues. We will also provide 2 - 8' Crystal chandeliers which will hang inside the armatures.

# REGISTRATION & COAT CHECK



## *Entry and Coat Check*

Guests will enter the foyer with coat check to their left. We will provide linens for the rectangular tables and a full line of bronze drapery to hide the coat racks. The area will also have a scattering of high top tables with luxury linen.

## *Registration*

Directly in front of the doors the registration tables will be set with a stunning multi-layered bronze drapery and coordinating table linen.

## *Floral*

In this entry space we will place our 4', 6', and 8' bronze and copper vessels brimming with fresh palm leaves, burgundy hanging amaranthus, mixed metal leafed foliage, and other floral.

## *Lighting*

We will hang groupings of large Edison bulbs above each of the registration tables, as well as smaller bulbs scattered throughout the space. There will be beautiful neoclassical designs in light on the floor and uplighting to accent the draping. The color palette will be of ambers and warm whites.

# GALLERY (West Pavilion)



## *Furniture*

We will provide four Victorian small furniture groupings, as well as coordinated black and gold linens for the highboy tables in the main level and balcony.

## *Decor*

We will create hanging pods of decor with antique windows dripping with fresh greens and floral, oversized clusters of edison bulbs and small glittering chandeliers throughout the room. These will be enhanced with gear clocks and other steampunk motifs.

## *Floral*

The highboys will be dressed with small floral in vintage gold pedestal vases.

## *Lighting*

There will be Victorian and engineering inspired gobos and distraction patterns illuminating the walls and floor, as well as large distractions on the wall flanking both sides of the video screen. We will hang small edison bulbs around the window frames throughout the space. The light inside the elevator will be gelled to alter the color temperature and feel. We will use and adjust the existing venue lighting to highlight the art installations. The color palette will be of warm whites and ambers.



# ROTUNDA



## Linen and Chairs

The dining tables in the rotunda will be dressed with gold and platinum linens and a selection of gold and platinum seating.

## Centerpieces

To add intrigue and excitement, we have multiple centerpiece designs that will be allocated amongst the tables. The design inspirations are as follows:

**Design 1:** We will create towering scaffolding made from piping and accented with moving gears and parts. These towers will have elegant floral topped with cascading flowers.

**Design 2:** Lower golden bowls will be brimming with deep wine tones mixed with parchment like textures, colors, and mechanical elements.

**Design 3:** This design will be on a turntable which will reveal a deconstructed clock amongst floral blooms.

**Design 4:** An architectural golden sculpture will serve as a medium height elevated centerpiece with antique hydrangea, gold and platinum metallic machine parts, painted succulents and scattered gears on the tables.

## Guides

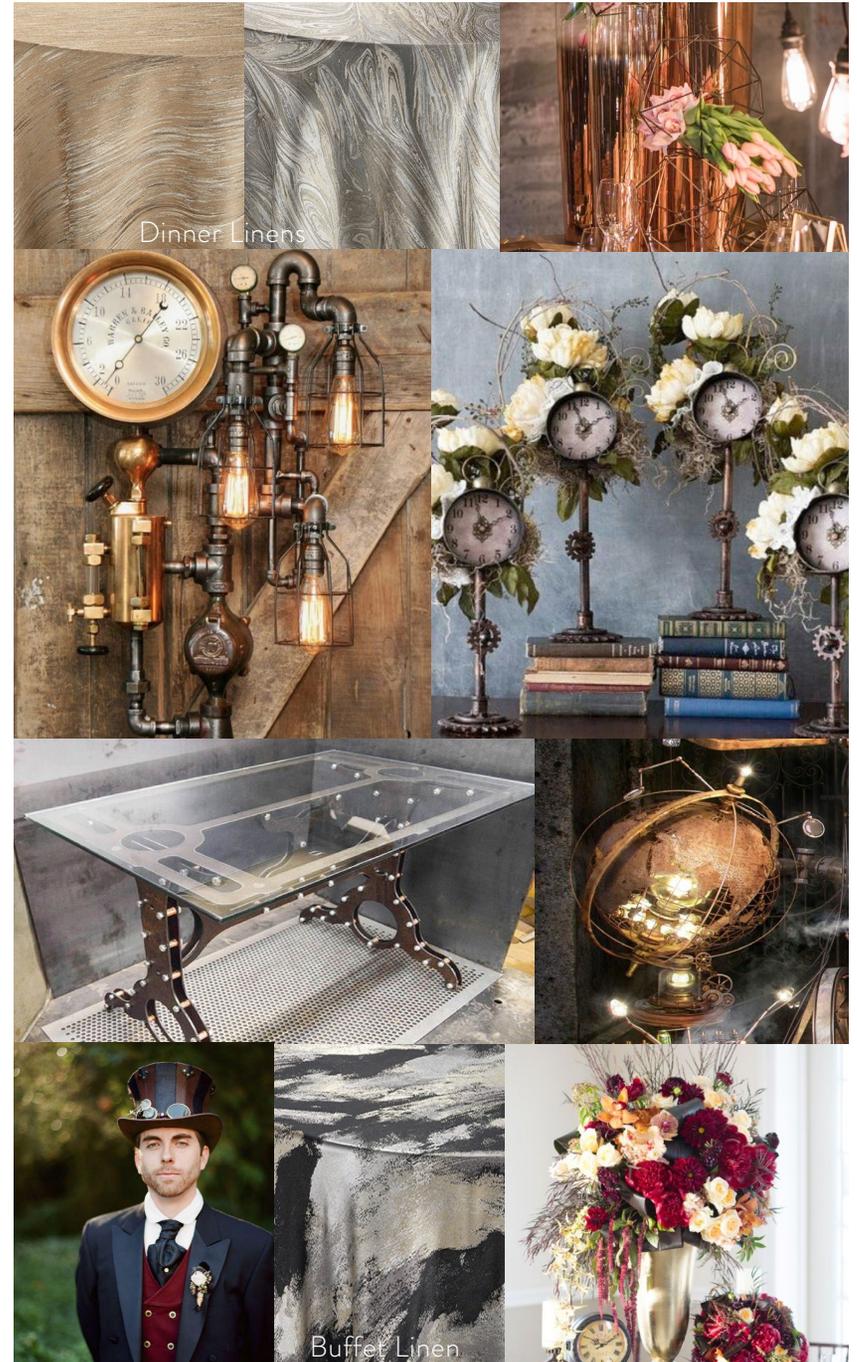
Gold and platinum costumed guides will lead the way from the art reception through the museum to the main rotunda.

## Buffets

We will provide artisan tables for the large buffet stations along with tables dressed with our linens. As focal pieces on the buffets we will create large globe structures deconstructed and lit from within. These will be on artfully crafted metal pedestals and be dressed with fresh floral elements.

## Lighting

We will work alongside the MSI team to fully utilize the existing lighting rig in the dome area to best highlight the theme and the decor provided.



# LOWER COURT



## Decor

We will place towers of silvery steel holding orbs of light around the space.

## Bar

For the futuristic cocktails we will provide glowing lucite bars.

## Furniture

Plush post-modern lounge seating will be the final touch for this cyber space. In tones of silver, blue, purple, and steely gray.

## Lighting

We will fill the space with unique designs of neon inspired LED tubes which will enhance the futuristic feel. There will also be moving distraction patterns throughout adding to the feel of the space. These will be attached to trussing to give the space a cold futuristic feel. The color palette will be cold blues and purples.

# DESIGN UPGRADES



## Video Backdrop Gif Booth

Similar to what was done by Vogue at the 2017 MET Gala, guests will choose a themed video backdrop from multiple options, and will be immersed within the video inside the booth. They can then choose to either record a video straight to their phone using a supplied tripod or selfie stick, or use our GIF booth to create unique videos for social media. We will have signage and an attendant on-site to facilitate the process with the guests.

## Upgraded Buffet & Highboy Linen



Upgrade from plain black

## Entry & Coat Check Draping



Upgrade from plain black

## Greeters and Guides

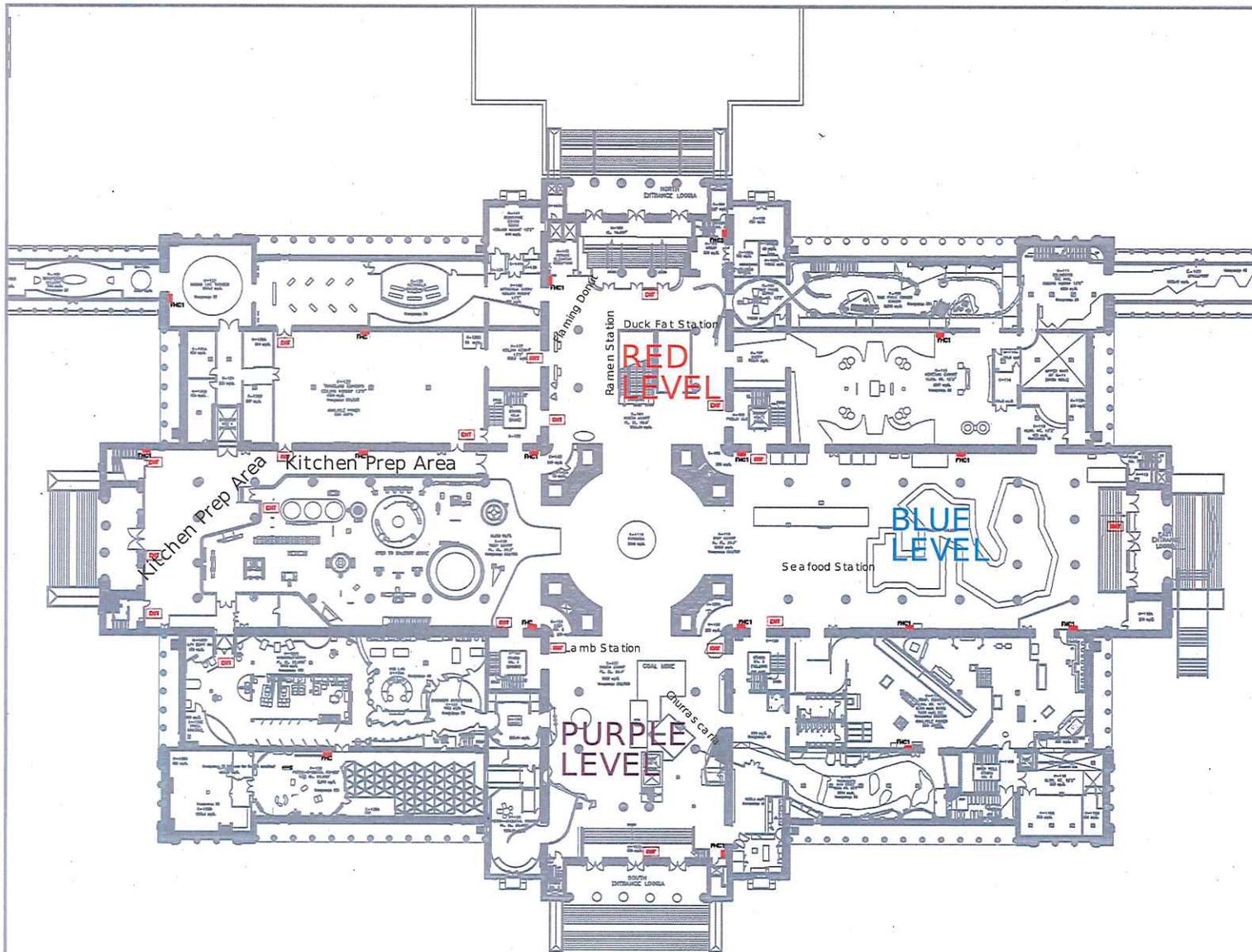


museum of  
science+industry  
chicago

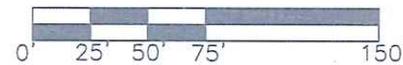
MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND SPACE  
LAYOUT

CENTRAL PAVILION  
FIRST FLOOR  
FLOOR PLAN



FIRST FLOOR – CENTRAL PAVILION



FACILITIES #:

SHEET: of

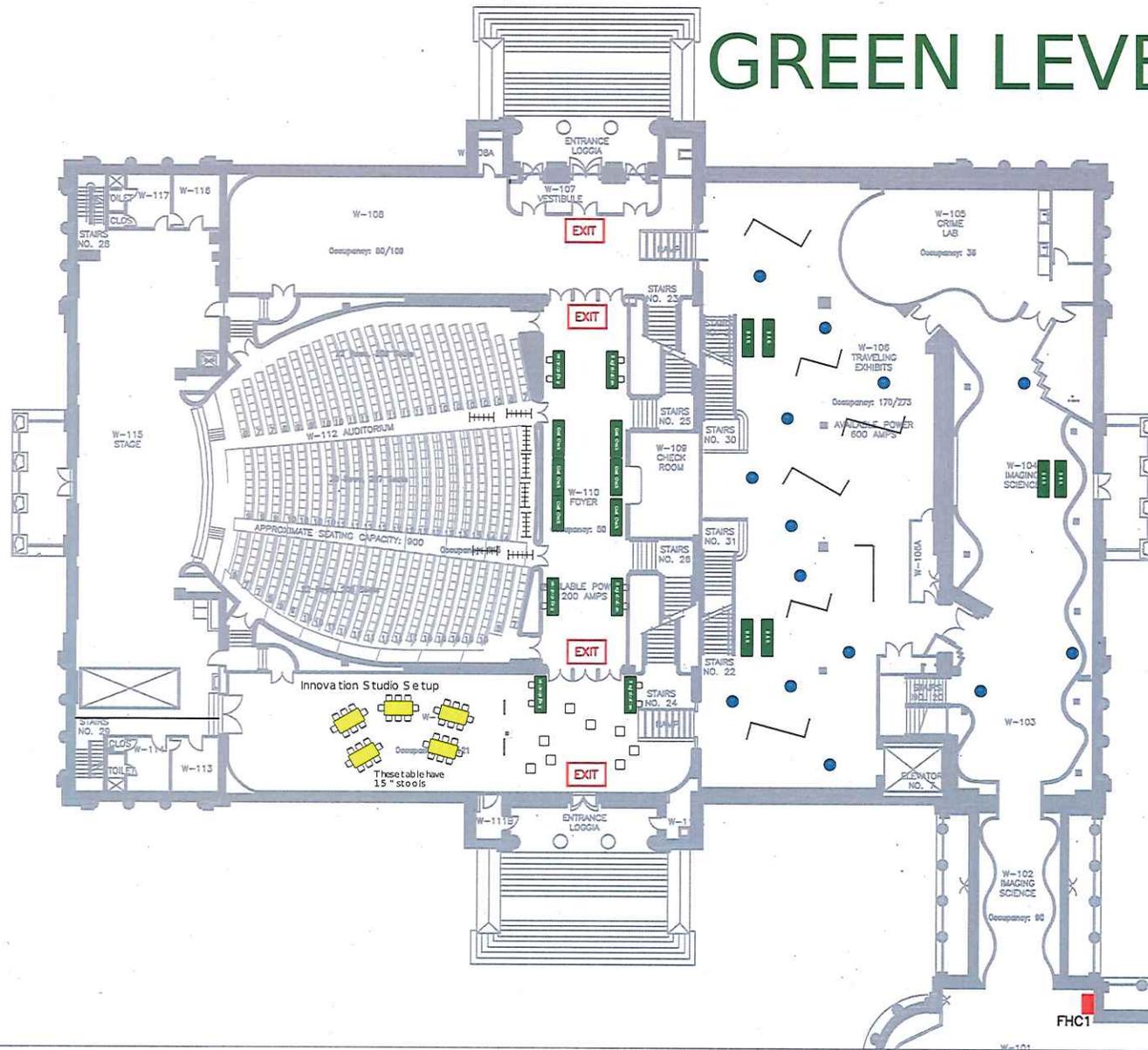
# GREEN LEVEL



MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND SPACE  
LAYOUT

WEST PAVILION  
FIRST FLOOR  
FLOOR PLAN



- (18) - 8ft tables
- (5) - 6ft x 36" tables
- (14) Highboys
- (24) Coat Racks
- (35) - 4' x 8' panels
- (8) - stackable boxes
- (12) total Gold Event chairs
- (40) stools



FIRST FLOOR – WEST PAVILION GREEN LEVEL



FACILITIES #:

SHEET: of



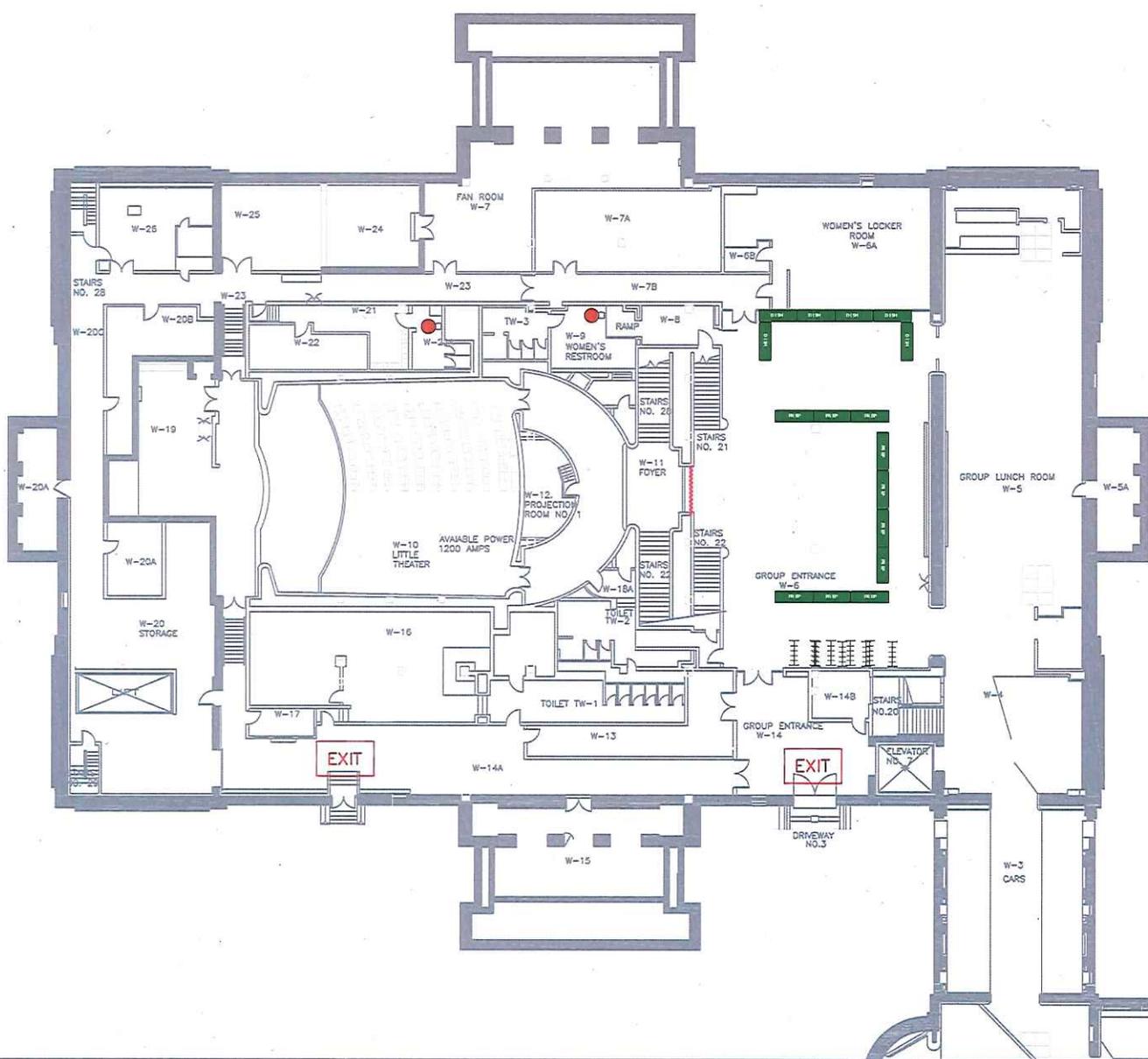
museum of science+industry  
chicago

MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND RECEPTION  
Lobby

WEST PAVILION  
GROUND FLOOR  
FLOOR PLAN

-  (16) - 8ft tables
-  (2) - 36" round with 1 black folding chair each
-  (2) Black MS Folding Chairs
-  Black Pipe and Drape - 11' Width x 7' (18' long)
-  (2) Black Wood folding chairs



GROUND FLOOR — WEST PAVILION      PREP SPACE



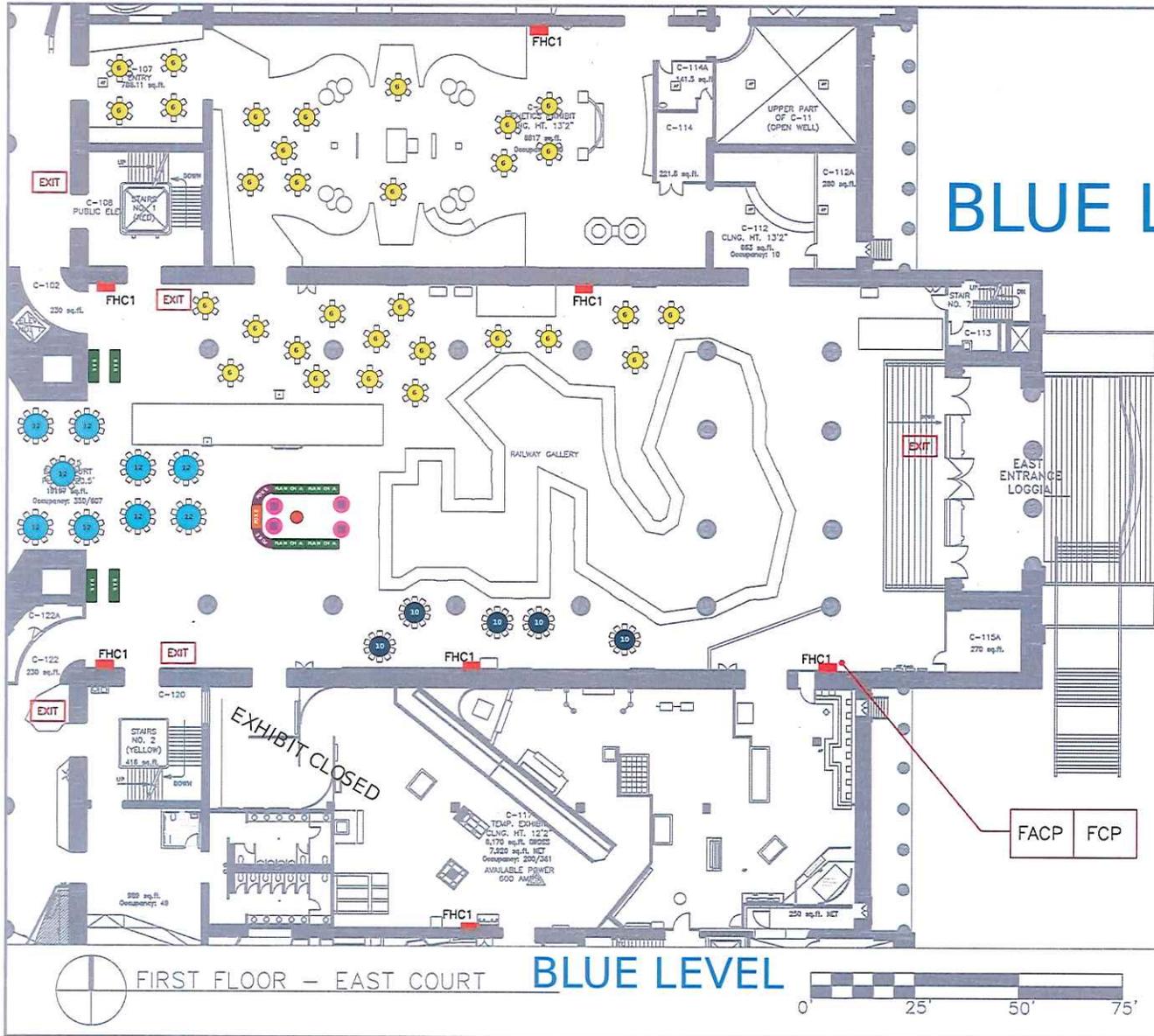
1-18

# BLUE LEVEL

MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND SPACE  
LAYOUT

CENTRAL PAVILION  
FIRST FLOOR  
EAST COURT

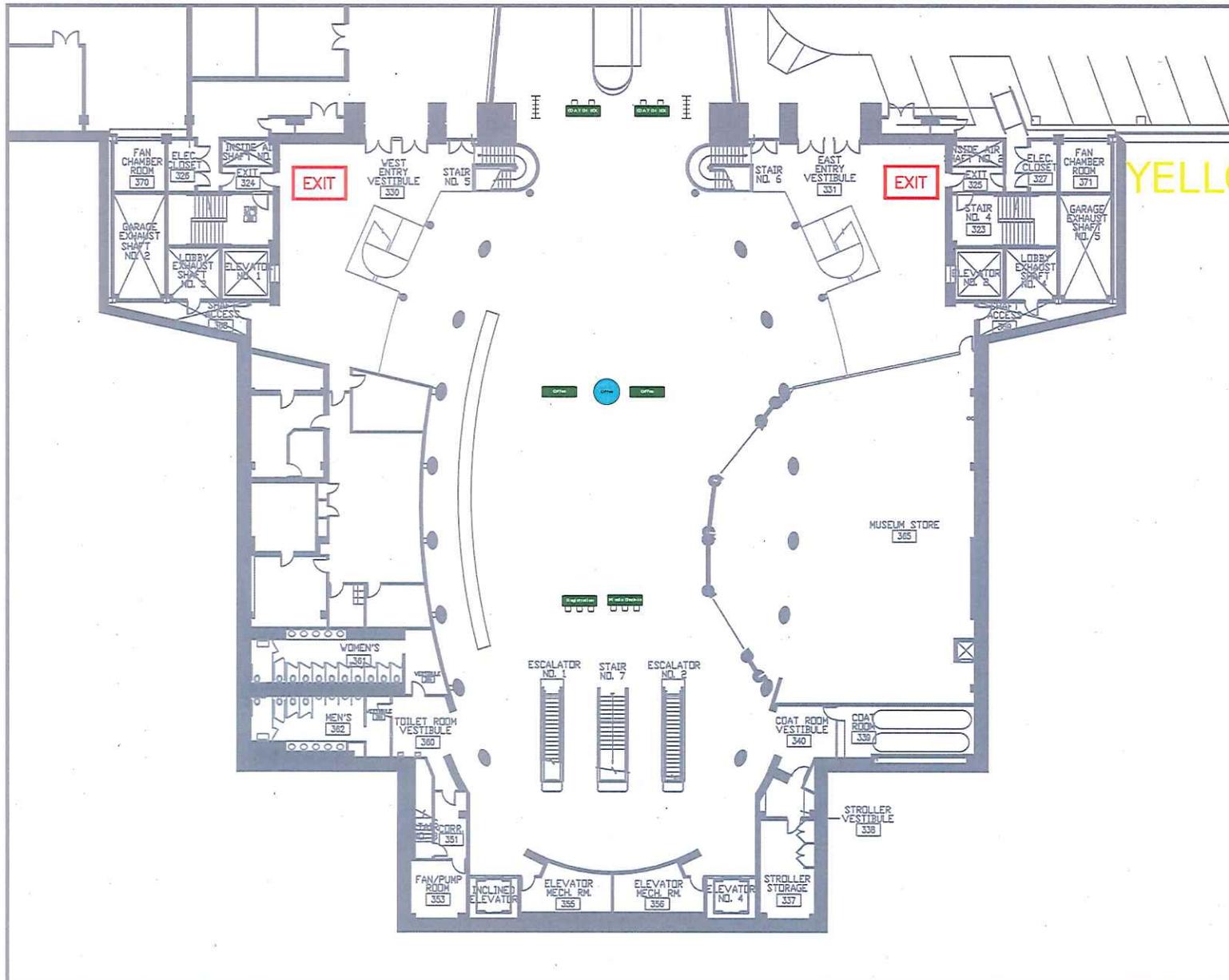


-  (31) - 48" rounds
-  (1) - 36" rounds
-  (5) - 60" rounds
-  (9) - 72" rounds
-  (1) 6-ft table s
-  (8) - 8ft table s
-  (2) Serpentine table
-  Tray Stations

FACILITIES #:

SHEET: of

# YELLOW LEVEL



MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND SPACE  
LAYOUT

CENTRAL PAVILION  
GARAGE LEVEL 3  
ENTRY HALL

 (6) - 8ft tables

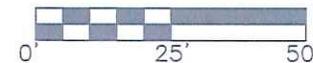
 (1) - 72" round

 Coat Racks

(10) Black Wood MSI  
Folding Chairs



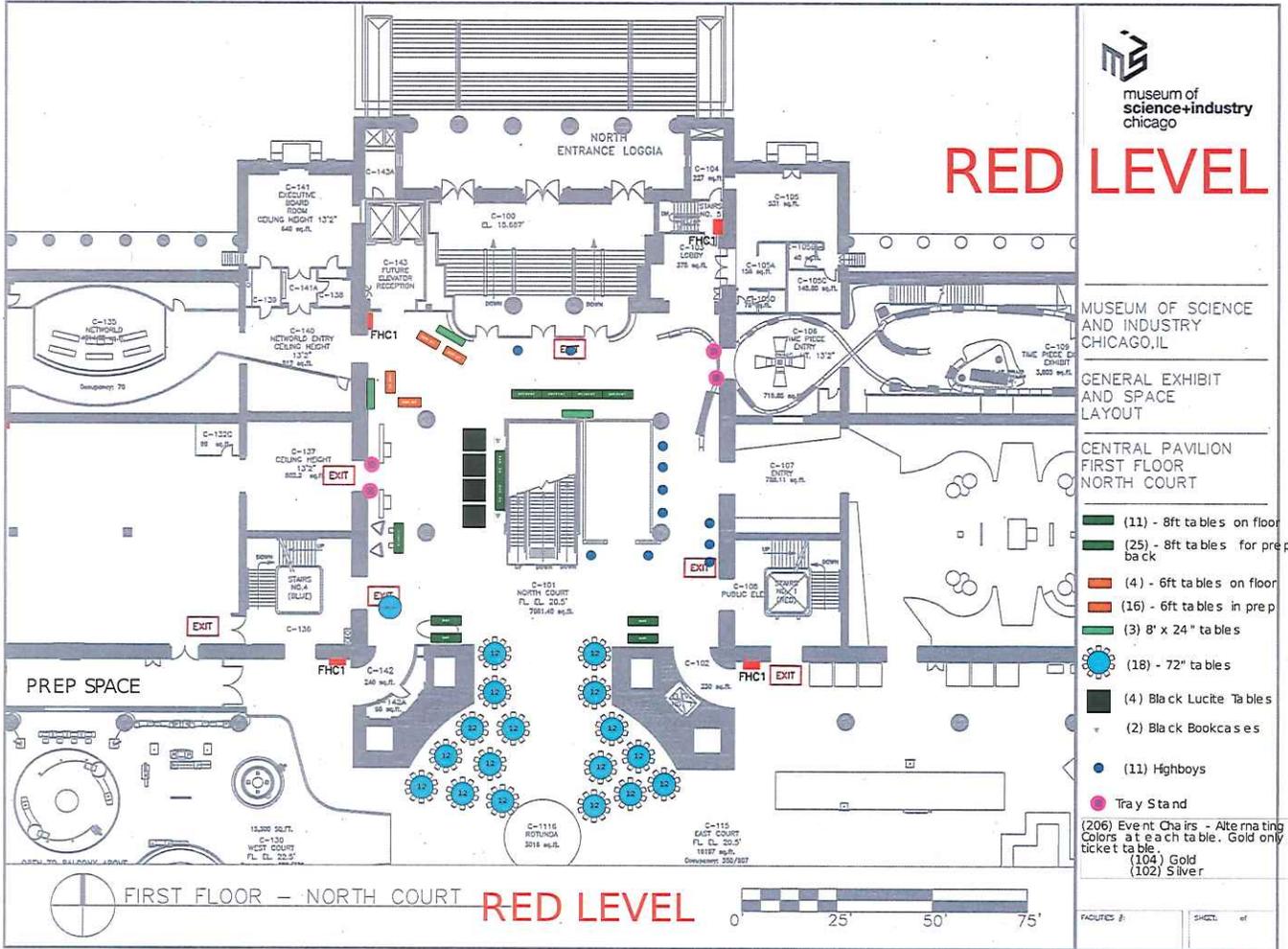
# YELLOW LEVEL



FACILITIES #:

SHEET: of





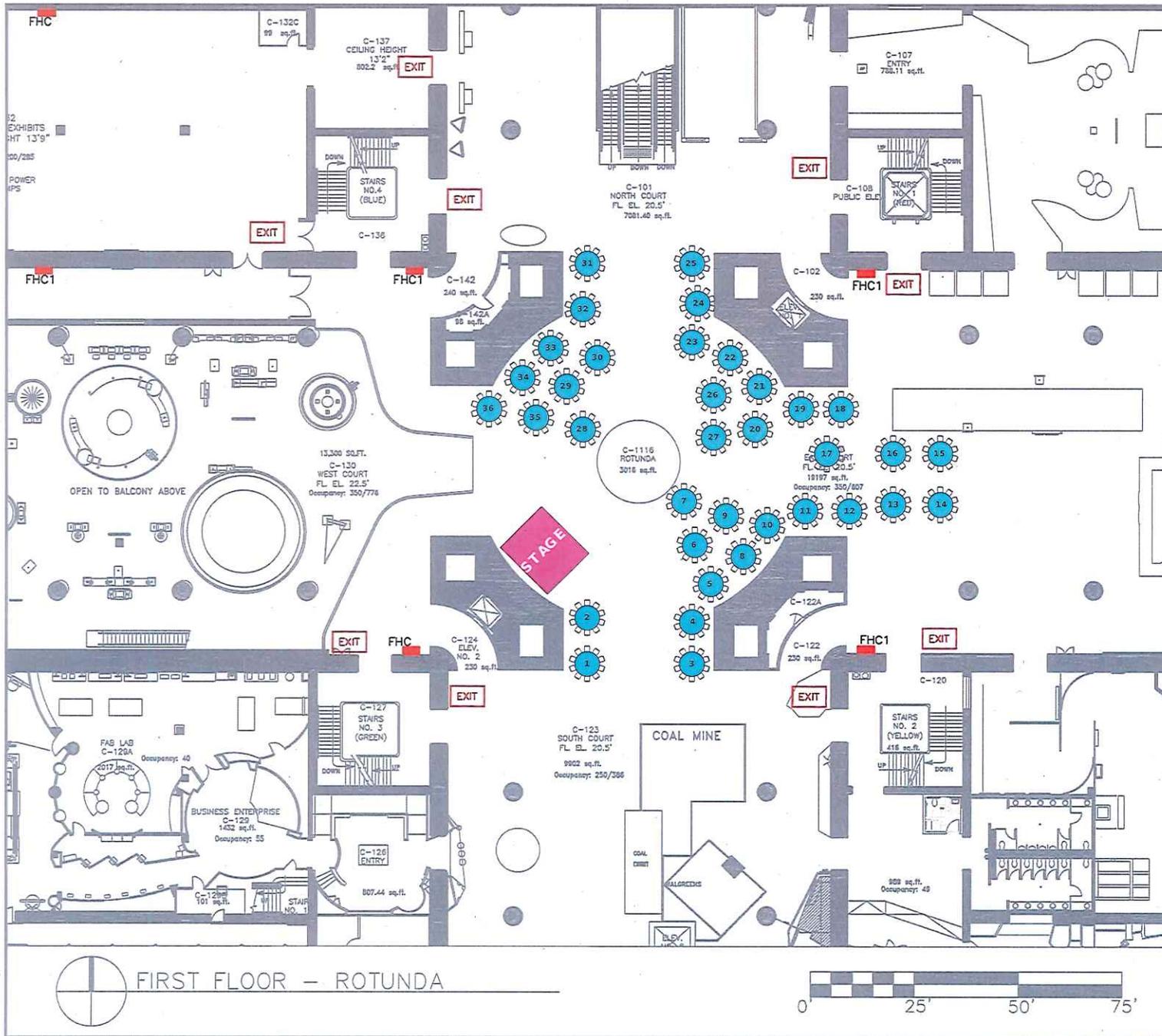


museum of science+industry chicago

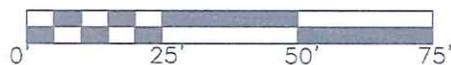
MUSEUM OF SCIENCE AND INDUSTRY CHICAGO, IL

GENERAL EXHIBIT AND SPACE LAYOUT

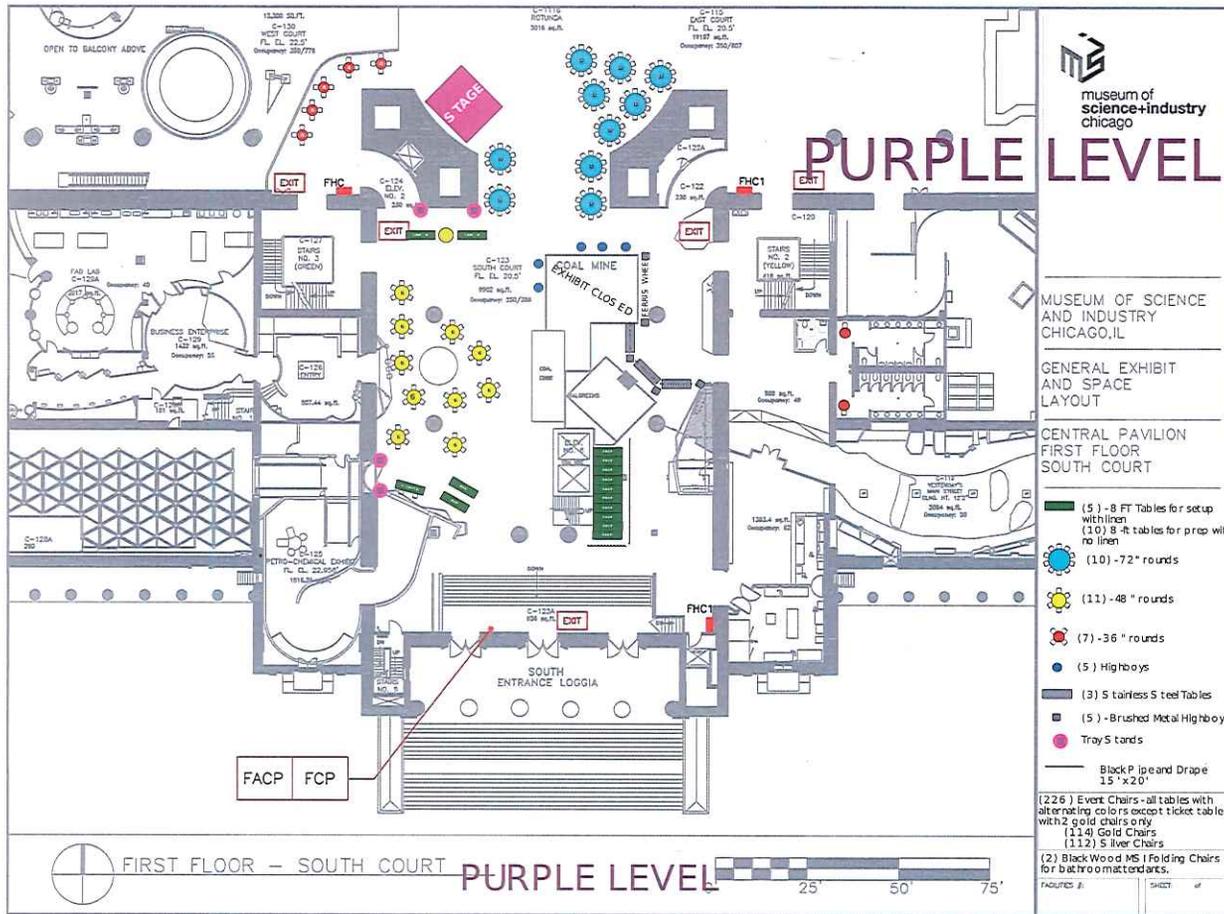
CENTRAL PAVILION FIRST FLOOR ROTUNDA



FIRST FLOOR - ROTUNDA



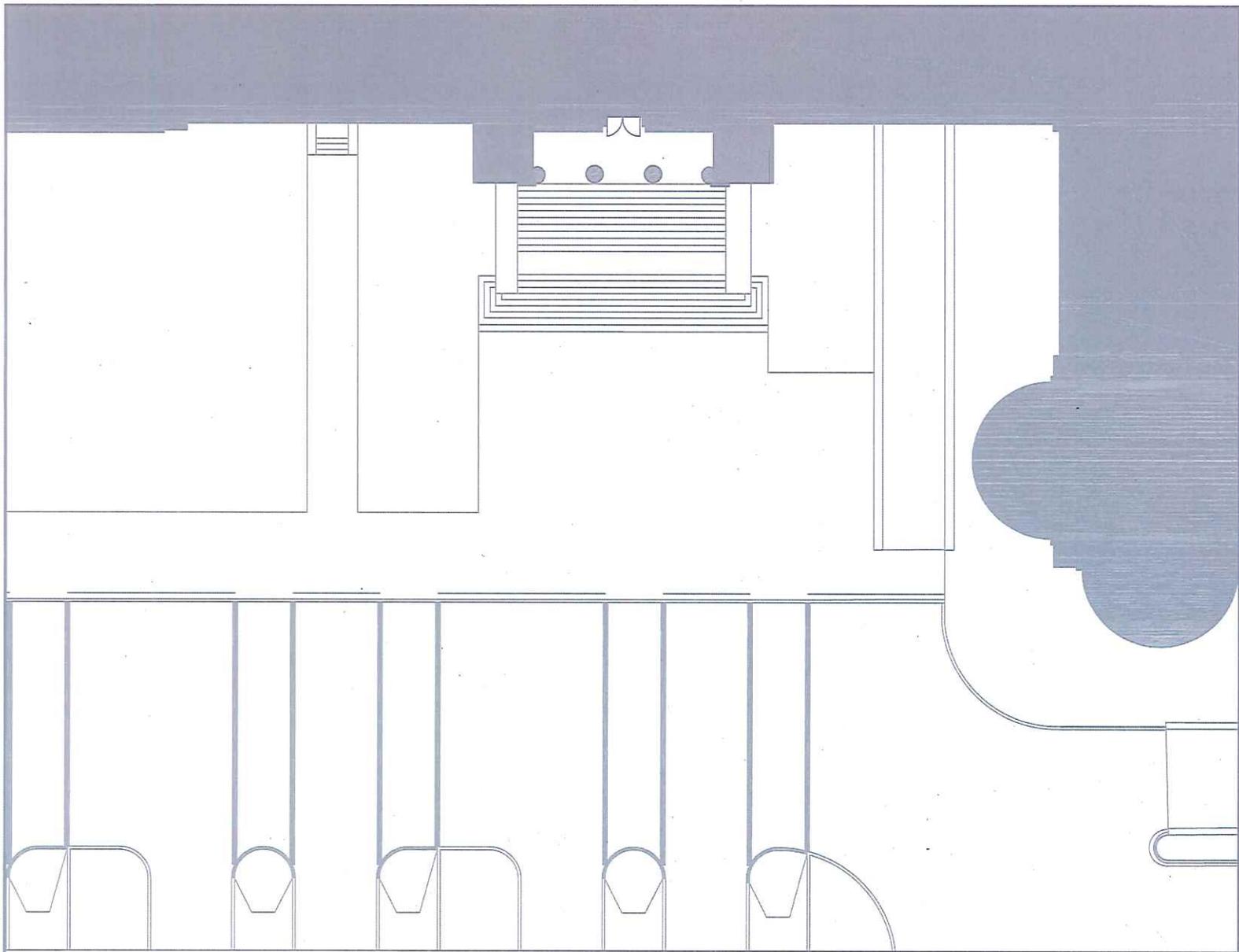
FACILITIES #: SHEET: of



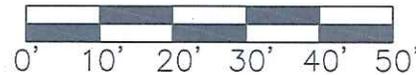
MUSEUM OF SCIENCE  
AND INDUSTRY  
CHICAGO, IL

GENERAL EXHIBIT  
AND SPACE  
LAYOUT

WEST PAVILION  
FIRST FLOOR  
SOUTH ENTRY



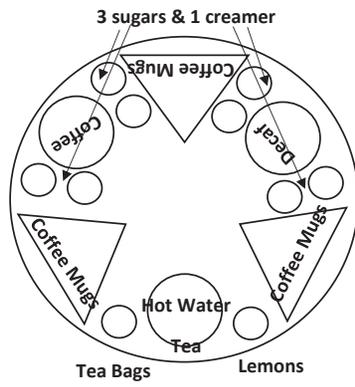
WEST PAVILION SOUTH ENTRY



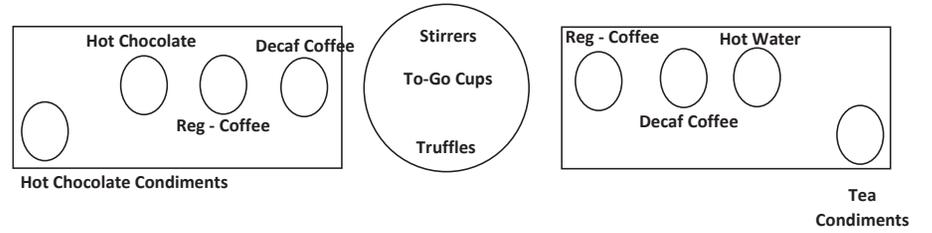
FACILITIES #:

SHEET: of

**COFFEE NORTH COURT**



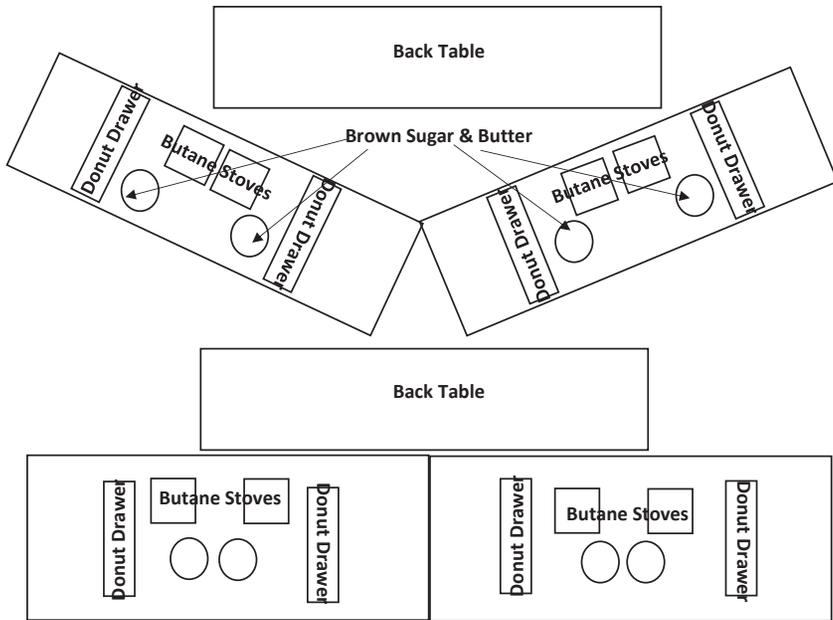
**COFFEE TO-GO STATION ENTRY HALL**



**DONUT STATIONS**

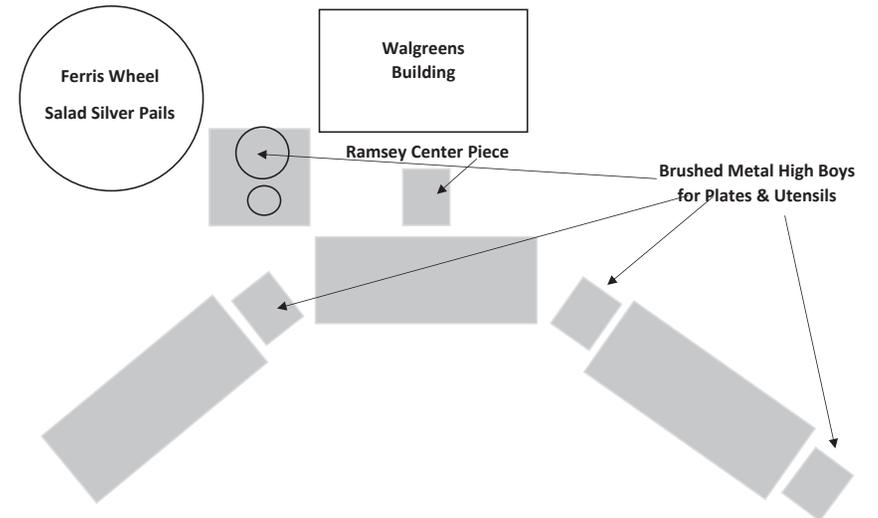
4 Table Chefs/1 Lead Server/3 Servers-Runners

1 – “L” set up with 2-6ft tables & 1 – long 2 – 6ft tables



**CHURRASCARIA**

3 Table Chefs/1 Lead Server/1 Server-Runner

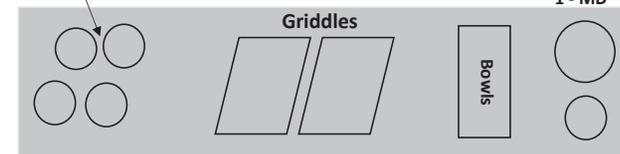


Each Individual Station

Flatware in  
Brushed Metal  
Circular  
1 - SM  
1 - MD

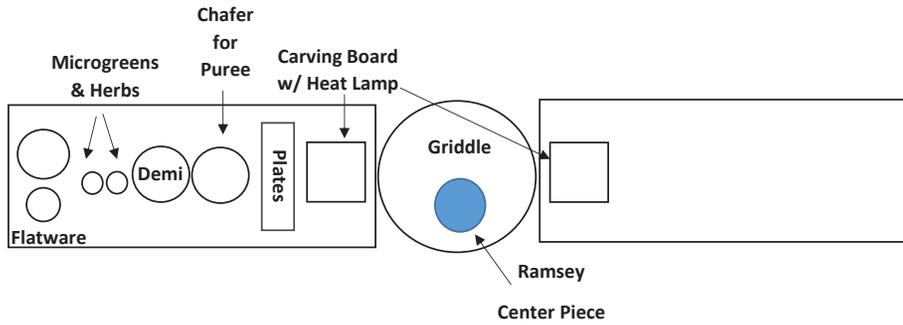
Platters for Raw Product

Set Up



**LAMB CHOP STATION:**

3 Table Chefs/1 Lead Server/Need 4 – 20 AMP electrical outlets

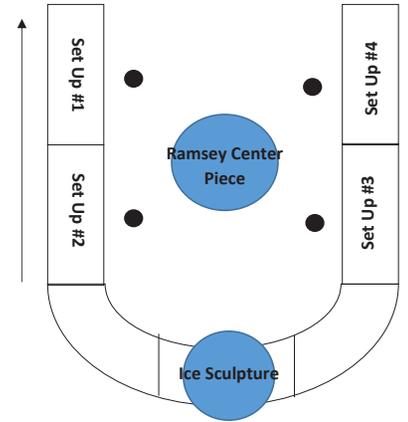


**PLANCHA STATION**

4 Table Chefs/1 Lead Server/5 Server-Runners

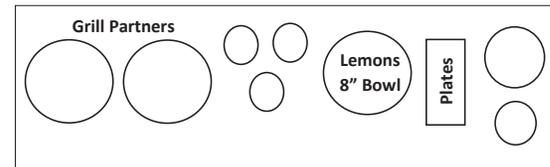
2 – 8ft tables/2 – serps/1-6ft table

● = Tray Stands (Raw Product on these)



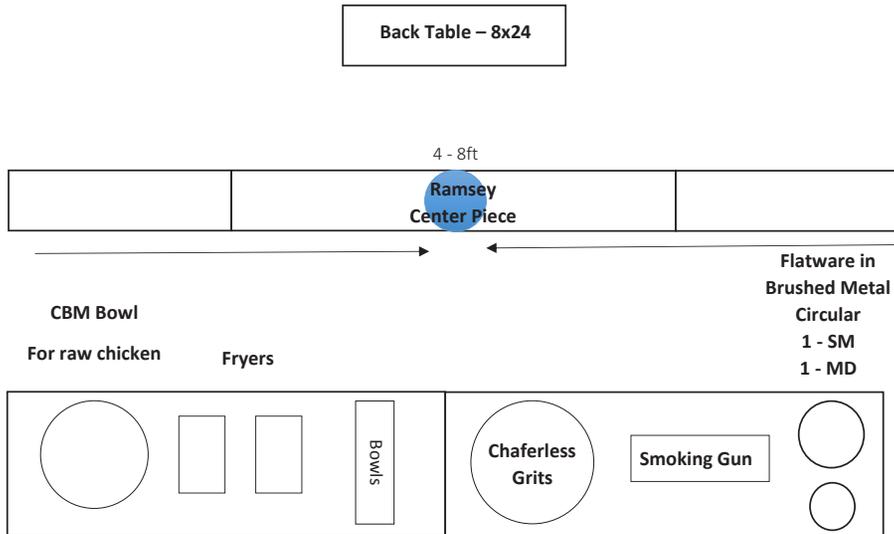
Petite Marmites

Flatware in  
Brushed Metal  
Circular  
1 - SM  
1 - MD



**DUCK FAT FRIED CHICKEN STATION:**

6 Table Chefs/1 Lead Server/4 Servers-Runners  
 Stations will be mirrored put across 2 – 8ft tables.



**RAMEN STATION:**

4 Table Chefs/1 Lead Server/3 Servers-Runners

**FAN FLATWARE ON TABLES**

