

BEATRIX[®]

PARTIES & SPECIAL EVENTS



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Please contact us to book your event at beatrixobparties@leye.com



Beatrix is a neighborhood coffeehouse, restaurant and meeting place in Chicago's River North, Streeterville, Fulton Market and Oak Brook neighborhoods. Our semi-private and private dining spaces are perfect for your next family-style brunch, business lunch, reception or dinner party.

The restaurant was created by Lettuce Entertain You's Founder Rich Melman, Executive Partner and Divisional President Marc Jacobs and Chef Partners John Chiakulas, Rita Dever and Susan Weaver. The menu features healthy meets delicious options, and is known for its iconic coffee and bakery counter, including signature cookies and in-house pastry favorites. The chef team takes pride in serving a menu that caters to all food preferences, including gluten-free, dairy free, vegetarian, and vegan options.

The cocktail program features a menu inspired by the healthy meets delicious concept, rooted from classic cocktails showcasing seasonal fruits, fresh-squeezed juice, and made-in-house ingredients. The wine collection is built upon both domestic obscurities as well as international selections.

Our coffee bar showcases our house blends from Beatrix Coffee Roasters, featuring Light, Dark, Espresso and Decaf roasts. The coffee program highlights barista-created lattes, Bulletproof Coffee, Cold Brew Iced Coffee, Nitro, and featured special blends. Favorites include Honey & Cinnamon Latte, Matcha Iced Latte, and Mexican Iced Coffee.

BRUNCH

family-style menu includes scrambled eggs, hash browns,
soft drinks, iced tea, hot tea & drip coffee.

PASTRIES

(select two for the table to share)

morning bun	banana bread
lemon blueberry muffin	honey butter cinnamon roll
gluten-free cream cheese coffee cake (gf)	chocolate, vanilla, or lemon glazed angel food muffin

SPECIALTIES

(select two for the table to share)

bacon & cheddar egg sandwich
brown sugar bacon, aged white cheddar, arugula, sriracha aioli (gf)

pepper & egg white sandwich
shishito, jalapeño, pepperjack, organic kale & spinach (gf, vg)

avocado & jalapeño toast
watermelon radish, crispy quinoa, sprouted grain toast (gf, v)
(add spicy tuna poke \$8.95)

green chili & chicken enchiladas
chili verde, pepperjack & chihuahua cheeses, crema (gf)

spicy chicken tinga*
guajillo chili, avocado, corn tortilla (gf)

prime steak & eggs*
herb butter, golden hashbrowns (gf)

baked french toast
fresh berries, whipped cream, maple syrup (vg)

enlightened caesar salad*
romaine & arugula, capers, migas, grana padano, greek yogurt dressing (gf, no migas)

ahi tuna poke bowl*
cashew granola, ginger yuzu, pickled mushroom, avocado, bamboo rice (gf)

mushroom-quinoa burger
swiss cheese, baby kale, sriracha aioli (gf, vg)

prime burger*
baby kale, aged white cheddar, havarti, or swiss, house-made giardiniera (gf)

SIDES

(select two for the table to share)

brown sugar bacon (gf)	organic turkey bacon (gf)	our chicken sausage (gf)
melon & berries (gf, v)	lemon & blueberry yogurt (vg)	sliced tomato & avocado (gf, v)

\$36.95 per person

buffet style brunch available for parties of 35 or more upon request

gf - gluten free | vg - vegetarian | v - vegan

sales tax and 3% event planner fee will be added to all menus | menus are subject to change due to availability & seasonality

LUNCH

family-style menu includes soft drinks, iced tea, hot tea & drip coffee

STARTERS & SALADS

(select two for the table to share)

kennebec fries

crispy lemons & chilis (gf, vg)

hot honey brussels sprouts

red fresnos, peanuts (vg)

straight "A" salad

arugula, avocado, asian pear,
asiago, almonds (gf, vg)

pesto green beans

parmesan bread crumbs, lemon aioli (vg)

chicken meatballs

hummus, spicy tomato sauce

enlightened caesar*

romaine, arugula, capers, migas,
grana padano, greek yogurt (gf, no migas)

ENTREES

(select two for the table to share)

mediterranean chopped salad

cherry tomato, cucumber, bell pepper, green bean, avocado, caper, parmesan, migas croutons (vg, gf, no migas)

asian chicken salad

napa cabbage, cashew, crispy noodles, ginger-sesame dressing (gf)

grilled chicken sandwich

asian pear, arugula, lemon aioli, fig preserves (gf)

mushroom-quinoa burger

swiss cheese, baby kale, sriracha aioli (gf, vg)

prime burger*

baby kale, aged white cheddar, havarti, or swiss, house-made giardiniera (gf)

ahi tuna poke bowl*

cashew granola, ginger yuzu, pickled mushroom, avocado, bamboo rice (gf)

wild mushroom teriyaki bowl

green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad (gf, v)

green chili & chicken enchiladas

chili verde, pepperjack & chihuahua cheeses, crema (gf)

shrimp scampi campanelle

sweet corn broth, red chili breadcrumbs

beef barbacoa tacos

kale & brussels sprout slaw, guacamole, salsa verde, corn tortillas (gf) (add \$5)

blackened fish tacos

elote-style creamed corn, guacamole, smoked almond slaw, spicy tomato salsa (gf) (add \$7)

miso-glazed faroe islands salmon*

bok choy, asparagus, snap peas, broccolini (gf) (add \$8)

DESSERTS

(select one for the table to share)

tall, dark & handsome chocolate cake (gf) • oh my! caramel pie

our cookie jar • coconut-chia pudding (gf, v)

\$34.95 per person

gf - gluten free | vg - vegetarian | v - vegan

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DINNER

family-style menu includes soft drinks, iced tea, hot tea & drip coffee

STARTERS & SALADS

(select two for the table to share)

kennebec fries

crispy lemons & chilis (gf, vg)

pesto green beans

parmesan bread crumbs, lemon aioli (vg)

hot honey brussels sprouts

red fresnos, peanuts (vg)

mediterranean chopped salad

cherry tomato, cucumber, bell pepper, green bean, avocado, caper, parmesan, migas croutons (vg, gf, no migas)

chicken meatballs

hummus, spicy tomato sauce

avocado ceviche

jalapeño, lime, pepitas, tortilla chips (gf, vg)

straight "A" salad

arugula, avocado, asian pear, asiago, almonds (gf, vg)

enlightened caesar*

romaine, arugula, capers, migas, grana padano, greek yogurt (gf, no migas)

ENTREES

(select two for the table to share)

shrimp scampi campanelle

sweet corn broth, red chili breadcrumbs

wild mushroom teriyaki bowl

green vegetable & bamboo rice stir-fry, yuzu ponzu, cashews, garden herb salad (gf, v)

green chili & chicken enchiladas

chili verde, pepperjack & chihuahua cheeses, crema (gf)

chicken bebe*

parmesan crust, white wine, roasted asparagus (gf)

beef barbacoa tacos

kale & brussels sprout slaw, guacamole, salsa verde, corn tortillas (gf)

korean-grilled filet mignon skewer

gingered quinoa, rainbow carrots, gochujang sauce (add \$10)

slow-braised short rib

sweet corn polenta, sugar snap pea, preserved pepper jus (gf)

prime steak frites*

hand-cut kennebec fries, herb butter (gf)

blackened fish tacos

elote-style creamed corn, guacamole, smoked almond slaw, spicy tomato salsa (gf) (add \$7)

miso-glazed faroe islands salmon*

bok choy, asparagus, snap peas, broccolini (gf) (add \$8)

DESSERTS

(select one for the table to share)

tall, dark & handsome chocolate cake (gf) • oh my! caramel pie

our cookie jar • coconut-chia pudding (gf, v)

\$44.95 per person

gf - gluten free | vg - vegetarian | v - vegan

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PLATED DINNERS

DINNER #1

STARTERS

(host to select two, served family style)

hot honey brussels sprouts
red fresnos, peanuts (vg)

avocado ceviche
jalapeño, lime, pepitas, tortilla chips (gf, vg)

kennebec fries
crispy lemons & chilis (gf, vg)

pesto green beans
parmesan bread crumbs, lemon aioli (vg)

SOUP & SALAD

(host to select one, individually plated)

spring pea soup
lemon-whipped ricotta, fresh basil

enlightened caesar*
little gem lettuce, arugula, capers
(gf, no migas)

straight "A" salad
arugula, avocado, asian pear,
asiago, almonds (gf, vg)

ENTREES

(host to select three, individually plated)

green chili & chicken enchiladas
tomato & avocado salsa,
chili verde, crema (gf)

chicken bebe*
parmesan crust, white wine,
roasted asparagus (gf)

beef barbacoa tacos
kale & brussels sprouts slaw,
guacamole, salsa verde,
corn tortillas (gf)

wild mushroom teriyaki bowl
green vegetable & bamboo rice
stir-fry, yuzu ponzu, cashews,
garden herb salad (gf, v)

slow-braised short rib
sweet corn polenta, sugar snap pea,
preserved pepper jus

DESSERT

(host to select one, individually plated)

oh my! caramel pie
shortbread cookie crust

tall, dark & handsome chocolate cake
just try it! (gf)

\$52.95 per person

DINNER #2

STARTERS

(host to select two, served family style)

avocado ceviche
jalapeño, lime, pepitas, tortilla
chips (gf, vg)

pesto green beans
parmesan bread crumbs,
lemon aioli (vg)

local burrata
sweet peas, pistachio pesto
(vg)

hot honey brussels sprouts
red fresnos, peanuts (vg)

kennebec fries
crispy lemons & chilis
(gf, vg)

ahi tuna poke
sesame cashew granola,
yuzu ponzu, crispy rice cakes

SOUP & SALAD

(host to select one, individually plated)

spring pea soup
lemon-whipped ricotta, fresh basil

enlightened caesar*
little gem lettuce, arugula, capers (gf, no migas)

straight "A" salad
arugula, avocado, asian pear,
asiago, almonds (gf, vg)

ENTREES

(host to select three, individually plated)

green chili & chicken enchiladas
tomato & avocado salsa,
chili verde, crema (gf)

chicken bebe*
parmesan crust, white wine,
roasted asparagus (gf)

slow-braised short rib
sweet corn polenta, sugar snap
pea, preserved pepper jus (gf)

miso-glazed faroe islands salmon*
bok choy, asparagus,
snap peas, broccolini (gf)

wild mushroom teriyaki bowl
green vegetable & bamboo
rice stir-fry, yuzu ponzu, cashews,
garden herb salad (gf)

blackened fish tacos
elote-style creamed corn,
guacamole, smoked almond
slaw, spicy tomato salsa (gf)

prime steak frites*
hand-cut kennebec fries,
herb butter (gf)

korean-grilled filet mignon skewer*
gingered quinoa, rainbow
carrots, gochujang sauce

DESSERT

(host to select one, individually plated)

oh my! caramel pie
shortbread cookie crust

tall, dark & handsome chocolate cake
just try it! (gf)

\$62.95 per person

gf - gluten free | vg - vegetarian | v - vegan

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SNACKS & SMALL BITES

priced by the dozen | minimum two dozen per order

PASSED APPETIZERS

hummus & cucumber crudite - \$24
preserved peppers (gf, v)

hot honey brussels sprouts - \$26
red fresnos, peanuts (vg)

avocado ceviche - \$26
jalapeño, lime, pepitas, tortilla chips (gf, v)

chicken meatballs - \$28
hummus, spicy tomato sauce

beef barbacoa tostadas - \$34
smoked almond slaw (gf)

teriyaki mushrooms - \$32
cashew granola, sesame, yuzu (gf, v)

blackened fish tostadas - \$40
guacamole (gf)

slow-braised short rib - \$42
sweet corn polenta (gf)

korean-grilled filet mignon skewer* - \$46
gochujang sauce

ahi tuna poke* - \$42
crispy rice cake, sriracha aioli (gf)

STATIONED SALADS

enlightened caesar* - \$30
romaine & arugula, migas, grana padano,
greek yogurt dressing (gf, no migas)

straight "A" salad - \$30
arugula, avocado, asian pears,
asiago, almonds (gf, vg)

mediterranean chopped salad
cherry tomato, cucumber, bell pepper, green bean
avocado, caper, parmesan, migas croutons
(vg, gf, no migas)

asian chicken & kale salad - \$36
napa cabbage, cashew, crispy noodles,
ginger-sesame dressing (gf)

STATIONED SWEETS

oh my! caramel pie - \$30
shortbread cookie crust

tall dark & handsome chocolate cake - \$30
just try it! (gf)

coconut-chia pudding - \$30
seasonal toppings (gf)

our cookie jar - \$26
select three

butterscotch oatmeal	apple oatmeal
chocolate chunk	joy (gf)
salted caramel	cranberry
vegan chocolate	white chocolate
chip (gf, v)	

gf - gluten free | vg - vegetarian | v - vegan

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BEVERAGE PACKAGES

PREMIUM BAR

includes premium cocktails, select wines, local craft beer,
soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$40
3 HOUR PACKAGE	\$50
4 HOUR PACKAGE	\$60

BEER & WINE

includes local craft beer, select wines,
soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$30
3 HOUR PACKAGE	\$40
4 HOUR PACKAGE	\$50

FRESH-SQUEEZED JUICE

includes power greens, mango, orange & pineapple nectar, blue boost,
pineapple yuzu lemonade, guava, strawberry & hibiscus cooler,
sweet valencia orange, soft drinks, iced tea, hot tea and drip coffee

PER PERSON

2 HOUR PACKAGE	\$15
3 HOUR PACKAGE	\$20
4 HOUR PACKAGE	\$25

MORNING BAR

includes orange mimosa, blue mimosa,
spicy bloody mary, boozy banana joe

PER PERSON

2 HOUR PACKAGE	\$25
3 HOUR PACKAGE	\$35
4 HOUR PACKAGE	\$45