

ēma®

PARTIES & SPECIAL EVENTS

74 W ILLINOIS ST, CHICAGO, IL  
(312) 527-5586

[EMACHICAGO.COM](http://EMACHICAGO.COM)

# W E L C O M E

Ēma is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. At the core of the menu are spreads, dips and mezze, Mediterranean small plates. Signature dishes include Toasted Almond & Garlic Spread, House-Made Stracciatella, and Kefta Kebabs.

The open and inviting dining room features reclaimed wood, rustic white brick and an indoor ivy terrace with operable windows. The dining room accommodates groups up to 150 guests and may be custom configured for your next family-style dinner, business lunch or cocktail reception event.

## C O N T A C T

Quinn Downing  
emaparties@lettuce.com  
312.805.3497

ēma®

# MEZZE BRUNCH

*available saturdays & sundays; includes regular coffee and hot tea service*

## STARTERS & SPREADS

*served with house bread & GF crackers*

*select three*

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo, lemon, basil

HOUSE-MADE LABNEH peach, aleppo, honey, basil

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

GREEK YOGURT & HOUSE-MADE GRANOLA strawberry, raspberry, pomegranate molasses

## MEZZE

*select two*

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

TOMATO & AVOCADO ricotta salata, sumac onion, cilantro

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARRO "RISOTTO"

## BRUNCH & KEBABS

*select three*

BLUEBERRY CLAFOUTIS almond pancake, sweetened yogurt, lemon, marcona almond

SOFT SCRAMBLE EGGS\* corn, pea tendrils, parmesan cream

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug

CHICKEN KEFTA\* lemon, olive oil, tzatziki

LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki

GRILLED CHICKEN\* yogurt marinade, sweet pepper, zhoug

LAMB SHAKSHUKA\* baked egg, spicy harissa, house bread

FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB\* red onion, lemon, olive oil, zhoug (+\$10)

\$48.95 / PERSON

*\*these food items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus*

# MEZZE LUNCH

*available monday through friday*

## SPREADS

*served with house bread & GF crackers*

*select two*

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo, lemon, basil

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

HOUSE-MADE LABNEH peach, aleppo, honey, basil

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

HUMMUS W/ LAMB RAGU\* braised lamb, spicy harissa (+\$4)

## MEZZE

*select three*

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower, caper, date, parmesan, olive, red pepper

ROASTED BEETS & BERRIES avocado, crispy lentil, serrano-basil vinaigrette

CRISPY POTATOES mizithra, rosemary, scallion crema

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze

SEASONAL FARRO "RISOTTO"

## KEBABS

*select two*

GRILLED HALLOUMI greek cheese, red onion, date, red zhough

CHICKEN KEFTA\* lemon, olive oil, tzatziki

GRILLED CHICKEN\* yogurt marinade, sweet pepper, zhough

LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki

FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhough (+\$8)

BEEF TENDERLOIN KEBAB\* red onion, lemon, olive oil, zhough (+\$10)

\$40.95 / PERSON

## DESSERT

*choice of two*

HONEY PIE marinated peach, sesame, whipped cream

STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream

DOUBLE CHOCOLATE CRISP milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt

LEMON POPPYSEED CAKE blueberry, whipped cream

ADD \$6.95 / PERSON

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*menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus*

# MEZZE DINNER

## SPREADS

*served with house bread & GF crackers  
select three*

HUMMUS za'atar, olive oil, paprika

SPICY HUMMUS piquillo, lemon, basil

CHARRED EGGPLANT SPREAD aleppo, mint, olive oil

HOUSE-MADE LABNEH peach, aleppo, honey, basil

TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs

HUMMUS W/ LAMB RAGU\* braised lamb, spicy harissa (+\$4)

## MEZZE

*select three*

HAMACHI rhubarb, strawberry, tarragon (+\$6)

GREEK SALAD romaine, tomato, cucumber, red pepper, feta, dijon vinaigrette

MEDITERRANEAN CHOPPED SALAD arugula, romaine, shaved cauliflower,  
caper, date, parmesan, olive, red pepper

HOUSE-MADE STRACCIATELLA mighty vine tomato, crouton, shallot, sherry vinegar, basil (+\$4)

CHILLED CUCUMBERS sesame & nigella crunch, garlic, barberry, calamansi vinaigrette

GREEN FALAFEL beet tzatziki, garlic tahini, dhania spice

CRISPY POTATOES mizithra, rosemary, scallion crema

BRUSSELS SPROUTS crispy shallot, pumpkin seed, sherry glaze

PAN-ROASTED ROMANESQUE CAULIFLOWER house yogurt, local honey

SEASONAL FARRO "RISOTTO"

## KEBABS & MAINS

*select three*

PAN ROASTED HALIBUT\* grilled corn, cherry tomato, rosé vinaigrette

SHRIMP & POLENTA\* halloumi, baharat, garlic, lemon, cilantro (+\$4)

GRILLED HALLOUMI greek cheese, red onion, date, red zhoug

CHICKEN KEFTA\* lemon, olive oil, tzatziki

GRILLED CHICKEN\* yogurt marinade, sweet pepper, zhoug

LAMB & BEEF KEFTA\* lemon, olive oil, tzatziki

SPICY TOMATO CAMPANELLE feta, aleppo, harissa lemon yogurt

FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, olive oil, zhoug (+\$8)

BEEF TENDERLOIN KEBAB\* red onion, lemon, olive oil, zhoug (+\$10)

## DESSERT

*choice of two*

HONEY PIE marinated peach, sesame, whipped cream

STICKY DATE CAKE medjool date, sumac whiskey caramel, whipped cream

DOUBLE CHOCOLATE CRISP milk chocolate mousse, sesame, tahini caramel, whipped cream, sea salt

LEMON POPPYSEED CAKE blueberry, whipped cream

\$66.95 / PERSON

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# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

### SPIRITS

*Basic Vodka • Ford's Gin • Plantation 3 Star Rum • Corazon Blanco Tequila  
Old Forrester Bourbon • Famous Grouse*

### BEER

*Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner  
Party Pillow Wheat • Hopewell "Lightbeam" Hazy IPA*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Italy*

#### ROSÉ

*Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France*

#### WHITE

*Sauvignon Blanc, Henri Bourgeois "Petit Bourgeois", Loire Valley, France  
Malagouzia, Alpha Estate, Amyndeon, Greece*

#### RED

*Primitivo, Fillipo Cassano "Calx", Puglia, Italy  
Cabernet Sauvignon, No Fine Print, California*

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## ADDITIONAL BAR PACKAGES

### BEER & WINE PACKAGE

*priced at \$16 per person per hour  
includes classic wines by the glass and beer*

### UPGRADE TO SOMMELIER'S SELECTION WINES

*additional \$3 per person per hour to beer & wine package*

# BAR PACKAGES

## PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

### SPECIALTY COCKTAILS

*select two*

*Do Not Disturb • Strawberry Rose Paloma • Slow Cheetah • Passionfruit G&T • Sport Mode*

*Say Less (zero proof) • Unbothered (zero proof)*

### SPIRITS

*Basic Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin*

*Plantation 3 Star Rum • Appleton 12yr Rum • Corazon Blanco Tequila • Nosotros Reposado Tequila*

*Old Forrester Bourbon • Basil Hayden • Uncle Nearest 1884 Tennessee Whiskey*

*Famous Grouse • Macallan 12yr*

### BEER

*Stem Ciders Pear Cider • Moody Tongue "Aperitif" Pilsner*

*Party Pillow Wheat • Hopewell "Lightbeam" Hazy IPA*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Italy*

*Xinomavro Brut Rosé, Kir-Yianni "Akakies" Amyndeon, Greece*

#### ROSÉ

*Cabernet Franc, "No. 1 Rose", Dourthe Vineyards, Bordeaux, France*

#### WHITE

*Sauvignon Blanc, Henri Bourgeois "Petit Bourgeois", Loire Valley, France*

*Assyrtiko, Mylonas "Wild Ferment", Greece*

*Malagouzia, Alpha Estate, Amyndeon, Greece*

*Chardonnay, Maison Chanzy "Les Fortunes", Burgundy, France*

#### RED

*Primitivo, Filippo Cassano "Calx", Puglia, Italy*

*Cabernet Sauvignon, No Fine Print, California*

*Xinomavro, Kir-Yianni "Cuvée Villages", Naoussa, Greece*

*Pinot Noir, Failla, Willamette Valley, Oregon*

# FAQ

## SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

## WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

## IS A DEPOSIT REQUIRED AND IS IT REFUNDABLE IF I NEED TO CANCEL?

Ēma may require a deposit of 25% of the estimated total.

In the unfortunate event of a cancellation, Ēma requires 5 days advance notice. For full buyouts/closedowns of the restaurant we require 25 days notice of cancellation. Cancellations within this time are subject to forfeit of deposit.

## AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees 5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

## WHEN DO I SELECT THE MENU?

Menu options must be submitted 5 days in advance of the time/date of an event. We have set menu options that are available, and can also help customize menus upon request. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

Please note, the Mezze Lunch package is not available on the weekends.

## DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the sole discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.



