

SALON

PRIVATE *61*TM EVENTS

61 W HUBBARD ST, CHICAGO, IL • SALON61EVENTS@LETTUCE.COM • 312-638-0061



PASSED APPETIZERS

Priced Per Dozen, 3 Dozen Per Item Minimum

VEGETARIAN

Crispy Roman Artichokes	32
Fried Mozzarella Bites	32
Brown Butter Roasted Butternut Squash	32
Tomato & Mozzarella Caprese Skewers	36
Sweet Pea Mint Crostini	36
Aged Parmesan Arancini	36
Wild Mushroom Arancini	45
Japanese Tempura Eggplant	36
Tomato & Burrata Cornet	36
Vegetable Spring Roll	36
Edamame Hummus Crisp	32
Truffled Grilled Cheese	45
Mini Millionaire Potato	45
Spicy Szechuan Tofu	36
Roasted Beets & Citrus	32
Chickpea Falafel	36
White Bean Crostini	36

SEAFOOD

Herb Roasted Shrimp Brochette	52
Tuna Tartare Cornet	42
Maine Lobster Roll	72
Crab Wontons	36
Jumbo Shrimp Cocktail	56
Yellowtail & Jalapeño Sashimi	66
Faroe Islands Salmon Sashimi	66
Tuna & Caviar Sashimi	77
Maryland Crab Cakes	68
Maine Lobster Arancini	56
Salmon Avocado Maki Roll	28
Spicy Tuna Maki Roll	28
King Crab Deviled Eggs	58

POULTRY & BEEF

Crispy Truffle Chicken	44
Rosemary Chicken Brochette	46
Chicken & Vegetable Gyoza	36
Hand Cut Steak Tartare Crostini	52
Mini Prime Beef Meatballs	36
Prosciutto & Mozzarella Involtini	36
Pigs in a Blanket	36
Mini Dry Aged Steak Burgers	48
Wagyu Tartare Crispy Rice	48
Glazed Pork Belly Bites	42
Prosciutto Deviled Eggs	42

RECEPTION STATIONS

RPM RAW BAR

70 per person

Oysters on the Half Shell • Shrimp Cocktail • Crab Legs • Lobster (add 15pp)
Dijonnaise • Mignonette • Cocktail Sauce
Selection of Crudos & Caviar (add 75pp)
Custom Ice Sculpture - Inquire For Pricing

CAVIAR

75 per person

Priced at 1/2 oz per person

Served with Bellinis & Potato Chips, Creme Fraiche, Scallions, Shallots, Egg Yolks

SUSHI-SAN STATIONS

MAKI

45 per person

SELECT 4 MAKI ROLLS

Crunchy Avocado • Spicy Tuna • Yuzu Yellowtail • Spicy Salmon • Sesame Salmon
Truffle Shiitake • Tempura Shrimp • Salmon Avocado • Lobster California (add 3pp)
Bluefin Tuna & Avocado (add 2pp)

ADD 2 NIGIRI (15PP)

Akami Tuna • Faroe Islands Salmon • Zuke Salmon • Hamachi • Madai • Kanpachi
Melted Tomato • Ikura (add 2pp) • Uni (add 4pp) • Chutoro (add 4pp) • Otoro (add 6pp)

HAND ROLL BAR

250 for sushi chef

35 per person

SELECT 3

Crunchy Fatty Tuna • Salmon Avocado • Negi Hamachi • Pickled Vegetables
Add Caviar (35pp)

CHEESE & CHARCUTERIE

35 per person

Chef Selected Imported & Domestic Cheese • Artisanal Meats
Breads • Assorted Crackers • Seasonal Accompaniments

CRUDITE & DIPS

25 per person

SELECT 3

Classic Hummus • Herb Yogurt • French Onion • Roasted Red Pepper • Green Goddess
Chef Selected Fresh Seasonal Crudite • Assorted Crackers • Toasted Pita

RECEPTION STATIONS

PASTA STATION

48 per person

Served with Assorted Housemade Breads

SELECT 1

Caesar Salad • Green Chopped Salad • Italian Salad • Simple Green Salad

SELECT 3

Aged Parmesan Risotto • Mezzi Rigatoni Alfredo • Strozzapreti Cacio e Pepe
Sausage & Broccolini Orecchiette • Penne Bolognese • Rigatoni alla Vodka
Old School Cheese Ravioli • Farfalle Pesto Genevese
Wild Mushroom & Black Truffle Lumache

RPM STEAK CARVING STATION

80 per person

Served with Assorted Housemade Breads

SELECT 2

Beef Tenderloin • Ribeye Filet • Roasted Heritage Chicken
Ora King Salmon • Alaskan Halibut • Branzino • Atlantic Swordfish
Dry-Aged New York Strip (add 5pp) • 28 Day Dry-Aged Ribeye (m.p.) • Prime Rib (m.p.)

ACCOMPANIMENTS

Roasted Broccolini & Whipped Potatoes

SAUCES

select 2

Chicken Jus • Horseradish Cream • Truffle Bearnaise (add 2pp)
Tarragon Egg Aioli • Lemon Condiment



SHARED DINNER MENU

*Served with Housemade Breads
80 per person*

Grand Seafood Platter

Chilled Oysters, Shrimp Cocktail, Chilled Lobster Cocktail, Alaskan King Crab
add 80 per person

STARTERS

SELECT 2

Waldorf Salad • Caesar Salad • Caprese Salad • Green Chopped Salad • Simple Green Salad
Prime Beef Meatballs • Imported Burrata • Aged Parmesan Arancini • Steak Tartare
Tuna Crudo • Shrimp Cocktail (add 3pp) • Crab Cakes (add 7pp) • Wagyu Carpaccio (add 5pp)

ENTREES

SELECT 2 PROTEINS

Seafood

Roasted Faroe Islands Salmon • Miso Glazed Salmon • Grilled Halibut (add 10pp)

Poultry & Beef

Herb Roasted Chicken • Baked Burrata Lasagna • Sausage & Broccolini Orecchiette
Prime Hanger Steak • Braised Beef Short Rib • Hand-Cut Creekstone Filet (add 10pp)
Ribeye Filet (add 12pp) • Dry Aged NY Strip (add 18pp)

SELECT 1 VEGETARIAN

Aged Parmesan Risotto • Rigatoni Alla Vodka • Roasted Cauliflower Steak

ACCOMPANIMENTS

SELECT 2

Roasted Broccolini • Roasted Asparagus • Garlic Spinach • Sautéed Kale
Hen of the Woods Mushrooms • Roasted Potatoes • Whipped Potatoes

At Your Request

Bernaise or Peppercorn Sauce (add 6pp)
King Crab Oscar (add 28pp)

DESSERTS

SELECT 2

Served as a Mini Dessert Duo

14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake
Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart
Salted Caramel Ganache Tart • Lemon Meringue Tart • Raspberry Mousse Cups

PLATED DINNER MENU

95 per person

On-Site Entree Selection 15pp (up to 50 guests)

Served with Housemade Breads

Grand Seafood Platter

Chilled Oysters, Shrimp Cocktail, Chilled Lobster Cocktail, Alaskan King Crab

add 80 per person

STARTERS

SELECT 1

Waldorf Salad • Caesar Salad • Caprese Salad • Green Chopped Salad • Simple Green Salad

Imported Burrata • Aged Parmesan Arancini • Steak Tartare • Tuna Crudo

Shrimp Cocktail (add 3pp) • Crab Cake (add 7pp) • Wagyu Carpaccio (add 5pp)

ENTREES

SELECT 2 PROTEINS

For Your Guests to Choose From

Seafood

Roasted Faroe Islands Salmon • Miso Glazed Salmon • Grilled Halibut (add 10pp)

Poultry & Beef

Herb Roasted Chicken • Baked Burrata Lasagna • Sausage & Broccolini Orecchiette

6oz Prime Hanger Steak • Braised Beef Short Rib • 6oz Hand-Cut Creekstone Filet (add 10pp)

8oz Creekstone Center Cut Filet (add 15pp) • 6oz Ribeye Filet (add 12pp) • 10oz Dry Aged NY Strip (add 18pp)

SELECT 1 VEGETARIAN

Aged Parmesan Risotto • Rigatoni Alla Vodka • Roasted Cauliflower Steak

At Your Request

Bernaise or Peppercorn Sauce (add 6pp)

King Crab Oscar (add 28pp)

DESSERTS

SELECT 2

Served as a Mini Dessert Duo

14k Chocolate Cake • Seasonal Cheesecake • Martha's Special Occasion Carrot Cake

Tiramisu • Pistachio Panna Cotta • Key Lime Pie • Fresh Fruit Tart

Salted Caramel Ganache Tart • Lemon Meringue Tart • Raspberry Mousse Cups

DESSERTS

Priced Per Dozen, 3 Dozen Per Item Minimum

STATIONED OR PASSED

14k Chocolate Cake	68
Seasonal Cheesecake	48
Martha's Special Occasion Carrot Cake	36
Tiramisu	42
Pistachio Panna Cotta	48
Key Lime Pie	46
Raspberry Mousse Cups	48
Fresh Fruit Tart	42
Salted Caramel Ganache Tart	48
Vanilla Sugar Brioche Donuts	28
Lemon Meringue Tart	46
Milk & Cookies	42

ICE CREAM SUNDAE BAR

SELECT 2

Vanilla • Chocolate • Strawberry • Dulce de Leche

served with

Chocolate Sauce • Caramel Sauce • Whipped Cream • Maraschino Cherries

Fresh Strawberries • Sprinkles • M&Ms • Gummy Bears • Crushed Oreos

18 per person

Cookie Skillet

Warm Housemade Chocolate Chip Cookie

add 6 per person

LATE NIGHT BITES

Priced Per Dozen, 3 Dozen Per Item Minimum

STATIONED OR PASSED

Burrata Focaccia Pizza	36
Pepperoni Focaccia Pizza	36
Mini Dry Aged Steak Burgers	48
Pigs in a Blanket	36
Hot Honey Fried Chicken Sliders	42
Short Rib Taquitos	42
Fried Chicken Mantou Bun	36
Pork Belly Mantou Bun	36

CHICAGO-STYLE HOT DOG STATION

All-Beef Dogs • Poppyseed Buns

All the Fixin's • Crispy French Fries

22 per person

ITALIAN BEEF STATION

Au Jus • Sweet Peppers • Giardiniera

Crispy French Fries

28 per person

DRINK PACKAGES

A Package is Required for Guest Counts of 50 and Above

SIGNATURE BAR

20 per person per hour

2 hour min, shots not included

Select Cocktails • Mixed Drinks

SPIRITS

Tito's • Basic • Beefeater • Espolón Blanco

Espolón Reposado • Bacardi 8 Year

Four Roses • Rittenhouse Rye • Dewar's White Label

BEER

Miller Lite • Stella Artois

Goose Island 312 • Goose Island IPA

Peroni 0.0

WINES

Prosecco - Giuliana, Italy

Rose - Riviera, Santa Barbara

Sauvignon Blanc - Madi Sun, Marlborough

Chardonnay - Buehler, Russian River Valley

Pinot Noir - Chelahem, Willamette Valley

Cabernet Sauvignon - Matthew Fritz, North Coast

PREMIUM BAR

28 per person per hour

2 hour min, shots not included

Premium Cocktails • Premium Mixed Drinks

SPIRITS

Tito's • Grey Goose • Tanqueray No. 10 • Hendrick's

Flecha Azul Blanco • Siete Lenguas Reposado

Bacardi 8 • Buffalo Trace • Knob Creek Rye

Johnny Walker Black

BEER

Miller Lite • Stella Artois

Goose Island 312 • Goose Island IPA

Peroni 0.0

WINES

Sparkling - Ferrari Trentodoc Brut, Italy

Rose - Riviera, Santa Barbara

Sancerre - Domaine Fernand Girard, Loire

Chardonnay - Sandhi, Central Coast

Pinot Noir - Joseph Drouhin, Bourgogne

Cabernet Sauvignon - Titan, Central Valley

BEER & WINE

16 per person per hour

2 hour min

BEER

Miller Lite • Stella Artois • Goose Island 312

Goose Island IPA • Peroni 0.0

WINES

Prosecco - Giuliana, Italy

Rose - Riviera, Santa Barbara

Sauvignon Blanc - Madi Sun, Marlborough

Chardonnay - Buehler, Russian River Valley

Pinot Noir - Chelahem, Willamette Valley

Cabernet Sauvignon - Matthew Fritz, North Coast

COFFEE & TEA STATION

8 per person

Regular & Decaf Coffee

Cream & Oatmilk

Sugar & Sugar Alternatives

Hot Water & Assorted Tea



FREQUENTLY ASKED QUESTIONS

WHAT IS INCLUDED IN THE FACILITY RENTAL?

The facility rental includes our in house inventory of tables, linens, chairs, lounge groupings, and votive candles along with all chinaware, silverware, and glassware. Our in house AV equipment, WiFi, security guard at entrance, coat check, and basic setup and breakdown are also included in the facility rental. Our event team will assist with any upgraded rental needs.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

This price reflects the base amount that needs to be spent in food and beverage during your event time. This minimum excludes rentals, service fees, sales tax, and gratuity.

HOW DO I SECURE MY DATE?

In order to confirm a date, we require a signed contract and deposit of 25% of the food and beverage minimum plus facility rental. An additional 25% deposit may be required 60 days and again 30 days prior to the event date. Final payment is due 5 business days prior to the event along with the final event order approval and final guest count.

WHAT OTHER CHARGES MAY I EXPECT?

11.75% Tax

Chicago City Venue tax is standard and subject to change based on local ordinance.

4% Service Fee

4% of the food and beverage subtotal goes directly to the event planning team working behind the scenes to organize your event and manage service staff day-of.

Gratuity

As a host, you determine the percentage of gratuity you would like the service team (bartenders, bussers, and servers) to receive. The suggested gratuity is 22% of food and beverage sales.

WHEN DO I SELECT THE MENU?

Menu selections and details will be finalized 6-8 weeks prior to most events. For events that are booked within one month of the party date, please select as soon as possible. We have set menu options that are available, and can also customize menus tailored to your specific event. In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

WHEN MAY VENDOR DROP-OFFS OCCUR?

Setups and deliveries must be predetermined and scheduled with our event team. All vendors participating in your function must be connected with us to complete the required vendor code of conduct for the building and must provide a COI.

IS PARKING AVAILABLE?

Valet parking is available at 59 W Hubbard St.

Hosted: \$24 per car 0-3 hours, \$30 per car over 3 hours (includes gratuity)

Individual: \$20 per car 0-3 hours, \$25 per car over 3 hours