



Culinary
Landscape

special events by culinary landscape

imagine the
possibilities
at the CHICAGO BOTANIC GARDEN

welcome to
your event

At the **Chicago Botanic Garden**, your event springs to life amidst a backdrop of pure beauty and serenity. This premiere cultural destination is the perfect venue for your wedding, corporate meeting, reception, or seated dinner. From the simple to the sublime, we have something for every taste!

While this amazing venue is special for many different reasons, we understand that to you, the guest, this location represents the ultimate statement in fine catering. Allow our extensive experience and well-earned reputation guide you throughout the process of making this event uniquely yours.





reception

Passed Hors d'Oeuvres:

Smoked Chicken and Mango Salad in a Tortilla Cup with Avocado Cream

Prosciutto Wrapped Asparagus with Balsamic Syrup and Truffle "Pop Rocks"

Sweet Potato-Pancetta Turnovers with Maple Pecan Glaze

Soufflé Cornbread with BBQ Pulled Pork and Cherry Reduction

Roasted Scallops with Applewood Smoked Bacon and Romesco Sauce

Mini Baked Potato with Herbed Goat Cheese and Smoked Wild Mushrooms

Tunisian Spiced Tuna with Cucumber Mint Yogurt

Warm Brie & Fig Chutney with Pistachio Cracker

Tomato Saffron Chutney with Crispy Basil and Herb Goat Cheese Cracker

Peppercorn Steak Bites with Roasted Yukon Gold Potato,
Chive Crème and Hawaiian Sea Salt

Marcona Almond Stuffed Date with Harissa Puree

Chipotle Chicken, Spinach and Feta Cheese Tostada

Wild Mushroom Risotto Cake with Braised Spinach and Tomato Jam

Southwestern Spiced Jumbo Lump Crab Deviled Egg

Jerk Chicken Skewer with Tropical Fruit and Cilantro Peanut Sauce

Heirloom Tomato Caprese with Basil, Fresh Mozzarella Crostini and Balsamic Syrup

Citrus Poached Shrimp, Avocado and Cilantro Crème on Sweet Potato Chip

Ahi Tuna Tartar with Avocado and Ginger Soy Vinaigrette on Wonton Crisp

Beef Carpaccio with Grilled Asparagus and Spicy Remoulade

Artichoke Heart with Fresh Mozzarella, Olive Tapenade on Roasted Red Pepper Cracker

Bali Style Pork Satay with Lemongrass "Aromatics"

Tortilla Crusted Chicken Bites with Mole

Ancho Chili Braised Beef Sopes with Cilantro Crème

Crab with Tomatillo, Avocado, Citrus & Cilantro Vinaigrette Ceviche Shooter

Pricing subject to sales tax & service charge.

Passed Hors d'Oeuvres

Lollipops

Nicoise Style Lamb Chop

Pastrami Cured Salmon with Citrus Gelee

Peppered Goat Cheese with Strawberry and Toasted Pecans

Smoked Duck with Shiitake Mushroom and Gruyere Cheese

Smoked Water Chestnut with Gingered Carrot and Orange Blossom Honey

Soup Sips

selection of 2, served in shot glasses

Classic Chicken Tortilla

Wild Mushroom Bisque

Cauliflower

Carrot Ginger

Fennel- Scented Vichyssoise

Seasonal Heirloom Tomato Gazpacho

Coconut Curried Squash

Grilled Flatbread Pizza

Basil Pesto with Potato, Bacon, Wild Mushrooms & White Cheddar

Blue Cheese Custard, Caramelized Pear, Spiced Walnuts, Balsamic Glaze & Arugula

Baby Spinach, Artichoke, Lemon Grilled Chicken & Feta

Asian BBQ Pork, Red Onion, Cilantro Peanut Salsa, Green Papaya & Ricotta Salata

Grilled Cheese

Smoked Salmon with Herbed Cream Cheese, Caper Berries & Pickled Red Onion

Basil Pesto with Bacon & Cheddar

Smoked Ham with Mustard & Gruyere

Fresh Mozzarella with Olive Tapenade, Roasted Tomato & Artichoke

Cubano - Smoked Ham, Braised Pork, Swiss Cheese, Butter Pickles & Stone Ground Mustard

Pricing subject to sales tax & service charge.

Displayed Hors d'Oeuvres:*Available per 50 guests***Artisan Cheese & Fruit Board**

Regional Artisan American Cheeses, Baked Brie with Apricots En Croute, Assorted Nuts, Dried Fruit Chutney, Port Wine Syrup, Fresh Strawberries, Grapes and Assorted Crackers, Flatbreads and Baguette Slices

Antipasto

Imported Capicola, Prosciutto and Salamis, Aged Parmesan Reggiano and Smoked Provolone Cheeses, Grilled Artichoke Hearts and Roasted Red Peppers, Oil Cured Olives, Marinated Asparagus, Boccocini Mozzarella with Herb Focaccia and Flat Breads

Breads & Spreads

Roasted Garlic & Herb Hummus, Warm Spinach & Artichoke Dip, Smoked Eggplant & Harissa Spread, Chilled Cucumber and Yogurt Dip, Moroccan Roasted Pepper and Tomato Relish, Queso Blanco, Spicy Roasted Tomato Salsa with Tri Color Tortilla Chips, Pita and Herb Focaccia

Marinated Vegetable Crudite

Grilled Asparagus, Ginger Soy Broccoli, Vanilla Roasted Baby Carrots, Curried Cauliflower, Pickled Green Onion, Sea Salted Mini Tomatoes, Herb Roasted Cremini Mushrooms

Smoked Salmon

Accompanied by Citrus Horseradish Whipped Cream Cheese, Red Onion Confit, Chopped Egg, Caperberries, Cornichons, Rye Toast Points and Bagel Slices

Bruschetta Bar

Seasonal Tomato, Basil and Red Onion, Grilled Artichoke and Feta Cheese, Garlic Confit and Herb Roasted Wild Mushrooms, Black Olive Tapenade, Herbed Ricotta and Oven Dried Tomato on Grilled Baguette Slices

Flavors of the Mediterranean

Red Pepper Hummus, Herbed Feta Artichoke Spread, Honey Roasted Figs, Marcona Almonds, Rosemary Marinated & Roasted Zucchini, Oil Cured Olives, Tzatziki, Oven Baked Pita

Fire & Ice Bar

Fired Corn Tortillas, Queso Fun dido with Home Made Chorizo, Guacamole, Pineapple Pico de Gallo, Salsa Rojas, Tomatillo Jalapeno Salsa, Chicken Taquitos, Roasted Jalapenos, Shrimp Sopes and Cilantro Lime Crema

Chilled Seafood Bar | 100 guest minimum

Jumbo Crab Claws, Poached Sea Scallops, Gulf Shrimp and Lemon Baked Mussels, Served with Citrus Wasabi Cocktail Sauce and Caper Tarragon Remoulade

Panini Bites* | 100 guest minimum

Please Choose 2 Selections

Cubano with Smoked Ham, Braised Pork, Swiss Cheese, Butter Pickles & Stone Ground Mustard
 Aged Wisconsin Cheddar with Crispy Smoked Bacon & Savory Granny Smith Apple Chutney
 Roasted Asparagus with Wild Mushrooms, Mozzarella and Aged Fig Balsamic
 Wisconsin Brie with Truffle Honey, Red Wine Braised Onion and Crispy Prosciutto
 Grilled Chicken Breast with Caramelized Onion, Spinach and Artichoke Spread
 Herbed Goat Cheese with Caramelized Pear, Arugula and Almond Cranberry Compote
 Peppered Tenderloin with Blue Cheese, Roasted Peppers and Balsamic Braised Onions
 House Cured Salmon with Lemon Herbed Ricotta, Swiss Cheese and Honey Mustard

Pricing subject to sales tax & service charge.



strolling
stations

Strolling Stations

The following station concepts are available for a minimum of 100 guests each. Choose 3 stations to create a full meal experience for your event. Individual stations can be customized to create a single thematic dinner buffet, see your Sales Manager for details. Strolling Dinner Stations can be available for under 100 guests for an additional fee.

Ceviche Bar

Served in Mini Martini Glasses

Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette

Saffron Poached Scallops with Citrus, Almonds and Harissa

Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette

Crab with Tomatillo, Avocado, Citrus & Cilantro Vinaigrette

Tequila Cured Salmon with Pineapple Mango Pico de Gallo

Nuevo Latino

Chorizo, Potato and Roasted Poblano Empanadas - Cuban Style Black Beans – Cilantro Rice -

Baja Style Mahi Mahi Tacos, with Shredded Cabbage, Cilantro Sour Cream, Pineapple Pico de

Gallo - Pressed Cubano Sandwiches Filled with Sliced Ham, Roast Pork, Swiss Cheese, Mustard

and Pickles - Hearts of Palm, Romaine Hearts, Red Onion & Avocado Salad with Orange Cumin

Vinaigrette Queso Blanco and Crispy Plantain Chips

Grown Up Mac & Cheese Station*

Penne Pasta with Basil Pesto Parmesan Cream, Roasted Tomato, Grilled Chicken

& Wild Mushrooms | Three Cheese Macaroni with English Peas, Pearl Onions and Fennel

Sausage | Goat Cheese Orecchiette. Herbed Gratin with Crispy Bacon, Corn & Baby Spinach |

Maytag Blue Fromage Ziti with Peppercorn Crusted Tenderloin Tips, Caramelized Onions

& Haricot Vert

Little Bit of Soul

Cornmeal Crusted Catfish with Carolina Tarter Sauce & Frank's Hot Sauce - St. Louis Style BBQ

Pulled Chicken Sandwiches on Petit Rolls - Braised Seasonal Greens - Vanilla Roasted Yams - Pink

Cole Slaw - Seasonal Succotash

Asian Moo Shu*

Choice of Chicken, Beef, Pork or Vegetable with Scallion Pancakes - Asian BBQ Sauce - Napa

Cabbage, Bean Sprouts, Bamboo Shoots, Carrots and Red Onion - Crab Ragoons - Fried Rice -

Soba Noodle Salad with Edamame, Red Onion, Water Chestnut, Red Pepper, Mandarin Orange

with Wonton Crisp - Served in Authentic Take out Containers with Chili Sauce, Soy Sauce and

Fortune Cookies

Martini Salad Bar*

Southwestern Caesar with Roasted Poblano Buttermilk Dressing, Queso Blanco and Cornbread

Croutons

Arugula Caprese with Seasonal Tomatoes, Mozzarella, Balsamic Syrup and EVO

Baby Spinach with Bacon, Blue Cheese, Pecans, Sherry Vinaigrette

Mixed Greens with Carrots, Oven Dried Tomatoes, Balsamic Vinaigrette

Viva*

Choice of Chicken, Beef or Fish Taco's – Choose two: Chicken, Beef or Pork Tamales - Tri Color

Tortilla Cole Slaw with Lime Cilantro Vinaigrette - Roasted Sweet Potato and Tomatillo

Chilaquilies with Lime Crema - Fruit Salad with Jicama, Mango, Pineapple, Cucumber, Lime and

Chili - Roasted Corn on the Cobb with Lime Aioli, Queso Blanco, Cayenne and Cilantro - Mexican

Rice - Black Beans – Complemented with Avocado Salsa, Pineapple Pico de Gallo, Salsa Verde,

Salsa Rojas, Shredded Lettuce and Queso Blanco

Pricing subject to sales tax & service charge.

Noodle Bowl*

Coconut Milk & Red Curry Thai Chicken with Shiitake Mushrooms, Red & Green Peppers, Scallions and Thai Basil - Shanghai Shrimp Noodles with Chili Garlic Sauce, Carrots, Scallions, Red Peppers, Mushrooms, Bamboo Shoots and Cilantro - Roasted Pork Pod Thai with Spicy Peanut Sauce, Cabbage, Carrots and Red Onions - Thai Style Beef with Glass Noodles, Green Papaya, Carrots, Cucumber, Toasted Rice Powder and Mint

Sushi Display

Featuring – Nigiri Including Salmon, Shrimp, Yellow Tail and Barbeque Eel - Rolls Include California, Crab, Spicy Tuna, Salmon, Spider – Complemented with Pickled Ginger, Wasabi, Chili Sauce and Soy Sauce

Risotto*

Arborio Rice Prepared to Order with Guest Selection of Wild Mushrooms, Asparagus, Garlic Confit, Crispy Pancetta, Langostinos, Caramelized Onion, Roasted Tomato, Baby Spinach, Zucchini, White Truffle Oil, Yellow Squash, Toasted Pinenuts and Grated Parmesan Cheese – Arugula Caprese Salad with Mozzarella, Seasonal Tomatoes, Grilled Asparagus, Pickled Red Onion, EVO, Balsamic Syrup and Cracked Black Pepper

Carving Stations*

Prime Meats Roasted to perfection and Served with a Display of Petit Sandwich Rolls
Carving Chef Required per 100 Guest

Pepper & Herb Crusted Beef Tenderloin

Horseradish Cream and Whole Grain Mustard

Espresso Cured Roasted Beef

Chipotle Apple Butter and Balsamic Whole Grain Mustard

Brown Sugar Glazed Turkey Breast

Citrus Sage Marmalade and Cranberry Compote

Clove & Hickory Smoked Roasted Ham

Apricot Curry Mayo and Pineapple Pico de Gallo

Maple Glazed Pork Loin

Caramelized Apple Mustard Sauce and Port Wine Fig Compote

Oven Roasted Leg of Lamb

Curried Mango Relish and Mint Jus

*Culinary Attendant Required. 1 per 100 guests.

Strolling Dessert Stations

Chef Attended Cheesecake Martini Bar*

New York Style Cheesecake presented in Mini Martini Glasses topped with Guest's Choice of Fresh Strawberries, Maraschino Cherries, White Chocolate Fondue, Dark Chocolate Ganache, Cinnamon Caramel Sauce, Bourbon Glazed Pecans, Andes Mints & Vanilla Whipped Cream

Chef Attended Cold Stone Style Ice Cream Bar*

Guests top their own Chocolate & Vanilla Ice Cream with a choice of Toasted Coconut, Snickers, Cookie Dough, Dark Chocolate Ganache, White Chocolate Fondue, Cinnamon Caramel Sauce, Maraschino Cherries, Rice Krispy Treats, Espresso Syrup & Bourbon Glazed Pecans

Chocolate Fondue Bar

Dark, Milk & White Chocolate Ganache with Guest's Choice of Strawberries, Pineapple, Pear, Sundried Apricots, Rice Krispy Treats, Angel Food Cake, Coconut Macaroons, Marshmallows & Graham Crackers

Silver Samovar Coffee Service

Freshly Brewed Starbucks Regular & Decaf Coffee
Assorted Premium Teas
Cream, Sugar, Sweeteners & Fresh Lemon

Late Night Enhancers

Breakfast Tacos

Flour Tortilla with Scrambled Egg, House Made Chorizo, Roasted Potato, Salsa and Queso

Mini Sliders

Choose One:

Mini Beef Burgers with Awesome Toppers:

Smoked Bacon, Cheddar and Tangy BBQ Sauce
or Wild Mushrooms and Swiss with Garlic Aioli

Lobster & Scallop Mini Corn Dogs

Cornmeal Battered with Chipotle Ketchup and Honey Mustard

Grilled Cheese with Tomato Soup Shooters

Garlic & Herb Grilled Cheese with Cream of Tomato Soup

Chicken Biscuits

Crispy Batter Coated Chicken Tenders on an Herbed Buttermilk Biscuit with Tabasco Aioli

Assorted Tater Tots

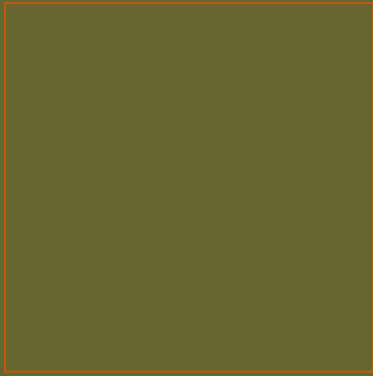
White Truffle Oil, Parmesan and Parsley, Southwest Ranch, White Cheddar

Housemade Assorted Truffles

White Chocolate Cardamom & Coconut, Dark Chocolate & Chambord, Milk Chocolate Pecan

**Requires 1 chef attendant per 100 guests.*

Pricing subject to sales tax & service charge.



plated
dinners

Starters

Savory Chevre Cheesecake with Roasted Pears and Baby Arugula

Grilled Prawns with Roasted Fennel- Vanilla Sauce and Mache

Blackened Shrimp and Sweet Corn Cake with Chipotle Slaw

Seared Ahi Tuna with Cucumber Relish and Wasabi-Avocado Cream

Trio of Cheese Tortellini with Truffle Cream and Crisp Wild Mushrooms

Grilled Jumbo Asparagus and Tomato Salad with Ricotta Salata

Charred Tomato Bisque with Boursin Crouton (Soup)

White Gazpacho with Sweet Corn and Jonah Crab Meat (Soup)

Butternut Squash & Pear Soup with Brown Sugar Crème

Salads

Romaine, Radicchio and Watercress Salad
Asiago cheese ribbons, toasted pine nuts & lemon leek vinaigrette

Grilled Portobello Mushroom and Haricot Vert Salad
Sweet grape tomatoes, parmesan cheese & red wine vinaigrette

Roasted Pear and Belgian Endive Salad
Capers, flat leaf parsley, tear drop tomatoes & gorgonzola cream dressing

Classic Caesar Salad
Hearts of romaine, parmigiano-reggiano chards, grilled garlic crostini
& classic Caesar dressing

Caprese Salad
Tower of vine ripened tomatoes, fresh mozzarella cheese and a chiffonade
of fresh basil with extra virgin olive oil, balsamic syrup and cracked black pepper

Baby Spinach and Shaved Fennel Salad
Grapefruit segments, toasted walnuts, red onion & citrus vinaigrette

Baby Greens
with dried Bing cherries, toasted walnuts and bleu cheese & sherry vinaigrette

Can't decide? We recommend a soup and salad duet.

Pricing subject to sales tax & service charge.

Plated Entrees

BEEF, PORK & LAMB

Roast Tenderloin of Beef

Brandied porcini mushroom & boursin demi glace ▫ roasted Yukon gold potatoes ▫ tomato concasse

Wood Roasted Tenderloin on Red Wine Butter
with truffle whipped potatoes and baby vegetables

Grilled Filet Mignon with Gorgonzola

Roasted shallot & red wine sauce ▫ potato gratin ▫ wilted Swiss chard

Herb Crusted Rack of Baby Lamb

White bean ragout ▫ fresh mint & tomato vinaigrette

Lavender Rubbed Pork Loin

Sweet potato puree ▫ roasted baby vegetables ▫ port jus

Pork Medallions with Mustard – Chive Sauce

Winter squash mash ▫ roasted broccoli with toasted breadcrumb gremolata

Grilled Dry Aged Prime New York Strip on Black Pepper Demi

Crispy sunchoke - potato cake and french beans

Colorado Lamb Loin with Sun Dried Tomato Chutney

Lobster mushroom - fingerling potato hash

POULTRY

Herb Crusted Chicken Breast

Caramelized onions ▫ Israeli cous cous ▫ roasted zucchini

Roasted All-Natural Chicken Breast

Spanish olive & preserved lemon relish ▫ pan roasted fingerling potatoes ▫ rustic ratatouille

Pan Seared Chicken Breast

Salsa verde ▫ three potato hash ▫ asparagus & baby carrots

Seared Duck Breast

Balsamic cherry reduction ▫ saffron risotto cake ▫ leeks & asparagus

Pricing subject to sales tax & service charge.

SEAFOOD

Dungeness Crab Cake

citrus garlic aioli ▫ lentil pilaf ▫ sauteed spinach and wild mushrooms

Seared Red Snapper

chardonnay herb sauce ▫ artichoke risotto cake ▫ julienne vegetables

Slow Roasted Pacific Salmon

red pepper relish ▫ creamy Swiss chard

Pan Roasted Soy Lacquered Alaskan Halibut

lime-cilantro gastrique ▫ sesame bok choy ▫ jasmine rice

Grilled Pacific Salmon on Tomato - Lobster Butter

basil gnocchi with wilted baby spinach

PASTA & VEGETARIAN

Spinach & Ricotta Cannelloni

red pepper compote

Roasted Vegetable & Fresh Mozzarella Tian

red pepper coulis

Grilled Portabella Mushroom Steak over Vegetable Ribbons

Tomato fondue ▫ charred onion ▫ red pepper aioli

ENTRÉE DUETS

Roasted Beef Tenderloin & Dungeness Crab Cake

with port jus & citrus garlic aioli

Potato gratin ▫ sautéed spinach and wild mushrooms

Grilled Filet Mignon & Pacific Salmon

Savory bread pudding ▫ creamy Swiss chard

Beef Tenderloin with Sun Dried Tomato Béarnaise & Pan Seared Chicken

Whipped chive potatoes ▫ roasted baby carrots

Rack of Lamb with Herb Crust & Jumbo Crab-Stuffed Shrimp

Chinese long beans ▫ black bean and plantain mash

Dessert

Warm Apple Tart
with cinnamon whipped cream and apple chip

Chocolate – Pecan Tart
Bourbon crème anglaise

Individual Chocolate Lava Cake
Cream anglaise ▫ fresh berries

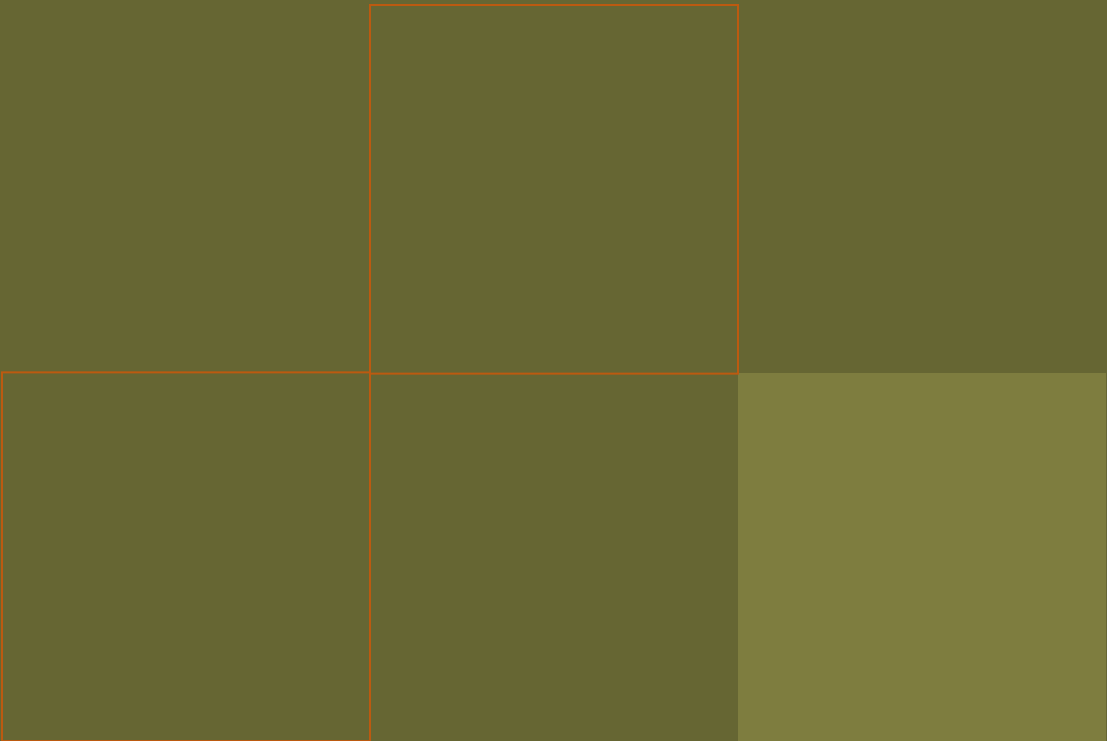
Lemon Curd Tart
Raspberry chambord sauce ▫ whipped cream

Cappuccino Cheesecake
Toasted hazelnut praline sauce

Fresh Seasonal Berries
Honey – chocolate cup

Trio of Asian Spoons
Vanilla Bean Crème Brulee, Raspberry Cheese Cake, and Dark Chocolate
Mousse Cup

Desserts are accompanied by tableside Starbucks coffee service.



bar
packages

Alcohol Service Policy

It is our policy that all liquor, wine or beer be supplied by Culinary Landscape. We consider it our responsibility to enforce the legal drinking age laws of the state of Illinois. We require that only our servers and bartenders dispense alcoholic beverages. We will request proper photo identification of any person who appears to be under the legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated.

Bar Packages

Packages include full bar set-ups. Packages are priced per person and are charged on the guest guarantee or actual attendance, if higher. A minimum of 1 bartender is required per each 100 guests.

Host Sponsored Premium Brands Full Bar

Liquor: Maker's Mark Bourbon, The Glenlivet Scotch, Jack Daniels Whiskey, Tanqueray Ten Gin, Soli Vodka, Bacardi Silver Rum, Patron Silver Tequila. Bottled Beer: Stella Artois, Beck's Light, Goose Island 312, Bud Light. Non-Alcoholic Beer: O'Douls. Wine: House Select Chardonnay and Cabernet.

Host Sponsored Standard Brands Full Bar

Liquor: Jim Beam Bourbon, Dewars Scotch, Jack Daniels Whiskey, Bombay Gin, Absolut Vodka, Bacardi Silver Rum, Jose Cuervo Tequila. Bottled Beer: Goose Island 312, Bud Light. Non-Alcoholic Beer: O'Douls. Wine: House Select Chardonnay and Cabernet.

Host Sponsored Domestic and Imported Beer, Wine Bar

Bottled Beer: Stella Artois, Beck's Light, Goose Island 312, Bud Light. Non-Alcoholic Beer: O'Douls. Wine: House Select Chardonnay and Cabernet

Specialty Cocktail Passing

Service is provided for 1 hour and charged per person.

Custom Martini Bar

Features a wide variety of Gin & Vodka martinis

Margarita Bar

Specialty Margaritas served "on the rocks"
in a variety of tropical flavors

Champagne Station

Made to order Bellinis, Kir Royales and Mimosas

Mojito Bar

Made to order original or seasonal fruit mojitos

Late-Evening Cordial Bar – in addition to a Host Sponsored Bar Package

Service is provided for 1 hour. Amaretto, Bailey's, B&B, Drambuie, Frangelico, Grand Marnier and Kahlua

Host Sponsored Wine Service

House select red and white wine may be tray passed during your pre-dinner cocktail hour and along with your plated dinner service. Wait staff to tray pass during your cocktail hour are charged at \$80.00 each.

Please inquire about our wine list if you would like to customize your wine selection.

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contact
info