



PRIVATE DINING PACKAGES

PRIVATE DINING MENU

FORK CHICAGO IS LOCATED IN THE HEART OF LINCOLN SQUARE AT 4600 N. LINCOLN AVE. OUR SPACE IS IDEAL FOR ANY OCCASION AND CAN ACCOMMODATE PARTIES OF 12 TO 30, 30 TO 60 OR RESTAURANT BUY-OUT FOR UP TO 160 GUESTS.

FORK CHICAGO OFFERS CONTEMPORARY AMERICAN CUISINE WITH A FARM TO TABLE FOCUS ALONG WITH PARTNERING WITH LOCAL FARMERS AND ARTISINAL PRODUCERS. WE OFFER SEVERAL OPTIONS TO ACCOMMODATE YOUR DIETARY NEEDS, SERVED TO YOU BY PROFESSIONAL STAFF.

FORK CHICAGO IS ABLE TO ACCOMMODATE MEETINGS, RECEPTIONS, AND PRIVATE PARTIES. FOR A SMALL DINNER PARTY, HOLIDAY EVENT, BABY SHOWER, BRIDAL SHOWER, WEDDING REHEARSAL OR COCKTAIL PARTY.

PLEASE CONTACT US AT (773) 751-15000 OR ASHLEY@FORKCHICAGO.NET

GENERAL INFORMATION

RESERVATIONS AND DEPOSITS

WE REQUEST A MINIMUM DEPOSIT OF \$200.00 IN ORDER FOR US TO PURSUE PROPER PLANNING FOR ALL DETAILS. RESERVATIONS FOR PRIVATE DINING WILL BE CONFIRMED ONCE A DEPOSIT HAS BEEN RECEIVED. YOU CAN CALL FORK AND ASK FOR A MANAGER ON DUTY TO GIVE YOUR DEPOSIT OR VIA EMAIL.

MENUS

FORK CHICAGO IS DEDICATED TO SERVING THE BEST POSSIBLE PRODUCT FROM OUR LOCAL FARMERS AND ARTISINAL PRODUCERS. PLEASE INFORM US OF ANY DIETARY RESTRICTION; SUCH AS GLUTEN-FREE, DAIRY-FREE, OR VEGETARIAN. TO ENSURE THE SUCCESS OF YOUR PARTY, ALL MENUS AND FINAL GUEST COUNT MUST BE **FINALIZED 10 DAYS BEFORE EVENT.**

BEVERAGES

WINE, BEER, LIQUOR AND NON-ALCOHOLIC BEVERAGE MUST BE PURCHASED THROUGH FORK. FOUNTAIN DRINKS, COFFEE AND TEAS ARE INCLUDED IN ALL PACKAGES.

DESSERTS/CAKES

PARTIES ARE MORE THAN WELCOME TO BRING THEIR OWN CAKE. WE CHARGE \$1 PER PERSON CAKE CUTTING FEE. WE WILL SUPPLY, IF NEEDED, CAKES STAND, CAKE CUTTING, ALL PLATES & UTENSILS.

DECORATIONS/TABLES

PARTIES CAN ARRIVE 30 MIN BEFORE THE START TIME TO DECORATE. DECORATIONS MUST BE TAKEN DOWN AFTER THE EVENT AND WE ASK NO CONFETTI. FORK DOES NOT SUPPLY CENTERPIECES OR TABLECLOTHS. THE TABLE CONFIGURATION WILL BE DETERMINED BY THE FINAL GUARANTEED NUMBER. WE DO NOT HAVE ROUND TABLES. OUR TABLES ARE 28 X 30.

PARKING

THERE IS STREET PARKING AVAILABLE WITHIN 2 BLOCKS MOST EVENINGS. THERE ARE ALSO 3 PARKING LOTS. ONE A BLOCK SOUTH ON LINCOLN, THE OTHER 2 A BLOCK NORTH AT LINCOLN & WESTERN BY THE BROWN LINE STOP.

BILLING

ALL BALANCES ARE DUE UPON COMPLETION OF YOUR EVENT. YOUR DEPOSIT WILL BE DEDUCTED FROM ALL FINAL BILLS.

TAX, 20% GRATUITY AND 2 % ADMIN FEE ARE ALSO ADDED TO FINAL BILL.

BRUNCH BUFFET PACKAGE
(MINIMUM OF 32 PEOPLE REQUIRED)

GOOD MORNING LINCOLN SQUARE BUFFET SERVICE

\$34 PER PERSON

CHOOSE TWO SCRAMBLES
TWO SAUSAGES (CHICKEN & PORK SAUSAGES)
CHOOSE TWO LARGE BRUNCH PLATES
CHOOSE 1 DESSERT
(SODA, COFFEE & TEA INCLUDED)

BRUNCH FAMILY STYLE PACKAGES

*****ADD A FRUIT PLATTER TO ANY PACKAGE FOR \$12 EACH**

LINCOLN SQUARE LUNCH

\$21 PER PERSON

CHOOSE ONE SCRAMBLE
CHOOSE TWO LARGE BRUNCH PLATES
(SODA, COFFEE & TEA INCLUDED)

LUNCH FOR BRUNCH

\$24 PER PERSON

CHOOSE ANY THREE ITEMS FROM THE ENTIRE BRUNCH OFFERINGS
CHOCOLATE BUTTERSCOTCH BROWNIES FOR DESSERT
(SODA, COFFEE & TEA INCLUDED)

WILSON AVE BRUNCH

\$28 PER PERSON

CHOOSE ANY FOUR ITEMS FROM THE ENTIRE BRUNCH OFFERINGS
CHOCOLATE BUTTERSCOTCH BROWNIES FOR DESSERT
(SODA, COFFEE & TEA INCLUDED)

THE ULTIMATE FORK

\$33 PER PERSON

CHOOSE ANY TWO SNACKS TO SHARE FAMILY STYLE
CHOOSE ANY 3 BRUNCH OFFERINGS FOR GUEST TO CHOOSE FROM INDIVIDUALLY (ALA CARTE)
CHOCOLATE BUTTERSCOTCH BROWNIES FOR DESSERT
(SODA, COFFEE, AND TEA INCLUDED)

BRUNCH DRINK PACKAGES

UNLIMITED BLOODY MARY'S & MIMOSAS

\$9 PER PERSON PER HOUR

THE MIMOSA BAR

5 BOTTLES OF CHAMPAGNE WITH PEACH NECTAR, ORANGE JUICE & POMEGRANATE JUICE
DISPLAYED ON A SEPARATE MIMOSA STATION OR SERVED TABLESIDE

\$110

SCRAMBLES

MUSHROOM & ONION

CRIMINI MUSHROOMS, CARAMELIZED ONIONS

HAM & CHEESE

HOOK'S 3 YEAR CHEDDAR
HOUSE CURED HAM

PEPPER & ONION

RED ONIONS, SEASONAL PEPPERS

CHICKEN SAUSAGE, SPINACH & MUSHROOM SCRAMBLE

CRIMINI MUSHROOMS, SPINACH, CHICKEN
SAUSAGE & CARAMELIZED ONIONS

CHORIZO SCRAMBLE

JALAPENOS, RED ONION, QUESCO FRESCO
& CILANTRO

**** ALL SCRAMBLES COME WITH OUR
BREAKFAST POTATOES SEASONED WITH
PARMESAN CHEESE & PARSLEY**



BUTTER LETTUCE SALAD

GRUYERE CHEESE, APPLES, CURRY SPICED
PECANS, APPLE CIDER VINAIGRETTE

GRILLED CHICKEN COBB SALAD

BACON, BLUE CHEESE, EGG, CUCUMBER,
TOMATOES & AVOCADO RANCH

BEET SALAD

ARUGULA, PUFFED QUINOA, MARCONA
ALMONDS, ROASTED BEETS & CITRUS
VINAIGRETTE

WATERCRESS SALAD

ENDIVE, ORANGE, CHIVE, PARMESAN
CHEESE & PEAR VINAIGRETTE

BRUNCH LARGE PLATES

BRIOCHE FRENCH TOAST

BANANA FOSTER CARAMEL SAUCE

BELGIAN WAFFLES

CINNAMON BUTTER & CHERRIES JUBILEE

CHILAQUILES

CORN TORTILLAS, HOUSE MADE SALSA
QUESCO FRESCO, CILANTRO, RED ONIONS,
SCRAMBLED EGGS

BREAKFAST MELT

BACON, HAM, FONTINA CHEESE, CHEDDAR
SCRAMBLED EGGS, ARUGULA &
CARAMELIZED ONIONS

EGG PORTABELLA MELT

SWISS, SCRAMBLED EGGS, ARUGULA,
AVOCADO, CARAMELIZED ONIONS, TOMATO

BAGELS & LOX

HOUSE SMOKED SALMON, RED ONION,
TOMATO, CUCUMBERS
CAPERS & CREAM CHEESE



VEGETABLE PANINI

ROASTED EGGPLANT PUREE, TOMATO JAM,
GRILLED YELLOW SQUASH & ZUCCHINI,
ROASTED RED PEPPERS & GOAT CHEESE

CHEESEBURGER SLIDERS

ONIONS, LETTUCE, TOMATO & PICKLE

CHICKEN BURGER SLIDERS

SAGE CHEDDAR, FENNEL, DIJONNAISE,
APPLES & ARUGULA

MAC N' CHEESE

AGED CHEDDAR, JARLSBERG, FONTINA &
PRETZEL BREAD CRUMBS

FAMILY STYLE DINNER OPTIONS

FAMILY STYLE OPTIONS ARE SERVED IN LARGE SHAREABLE PORTIONS ON PER TABLE BASIS, ALLOWING GUESTS TO TRY AND MYRIAD OF OPTIONS WITHOUT HAVING TO LEAVE THE COMFORT OF THEIR SEATS.

LINCOLN AVENUE PACKAGE #1

\$36 PER PERSON

1 SNACK
1 SMALL PLATES
2 FORK FAVORITES
1 LARGE PLATE
1 DESSERT



AS THE FORK TURNS PACKAGE #2

\$54 PER PERSON

*OUR CHEF WILL SELECT 3 CHEESES AND THREE CHARCUTERIE FOR YOU AND YOUR GUEST TO ENJOY AS PASSED APPETIZERS OR CENTER PIECES FOR EACH TABLE.

1 SNACK
2 SMALL PLATES
2 FORK FAVORITES
2 LARGE PLATES
2 DESSERTS



THE TOTAL PACKAGE #3

\$60 PER PERSON

*OUR CHEF WILL SELECT 3 CHEESES AND THREE CHARCUTERIE FOR YOU AND YOUR GUEST TO ENJOY AS PASSED APPETIZERS OR CENTER PIECES FOR EACH TABLE.

2 SNACKS
2 SMALL PLATES
2 FORK FAVORITES
2 LARGE PLATES
2 DESSERTS

SNACKS

WARM MARINATED OLIVES

CATLEVETRANO, MANZANILLA, GORDAL

GARLIC CILANTRO FRIES

SRIRACHA AIOLI

PRETZELS

“HALF ACRE” BEER CHEESE SAUCE

BACON DATES

CHORIZO STUFFED, PIQUILLO PEPPER PUREE

SMALL PLATES

SMOKED SALMON TOSTADA

BAGEL CHIP, CHIVE CRÈME FRAÎCHE, TOMATO,
CAPER RELISH & TOMATO

SMOKED DUCK CROSTINI

CHERRY-RED WINE JAM, PECORINO

EGGPLANT TOASTS

ROASTED EGGPLANT, CELERY, BRANDIED
CHERRIES, ONIONS & GOAT CHEESE BREAD

ROASTED CAULIFLOWER

CILANTRO, GREEN ONION, CAPERS,
JALAPENOS

MINI GRILLED CHEESE

3 YEAR CHEDDAR, HOUSE BACON

STUFFED MUSHROOMS

SPINACH & MANCHEGO CHEESE

CHICKEN SKEWERS

LEMON GARLIC VINAIGRETTE

FORK'S FAVORITES

BUTTER LETTUCE SALAD

GRUYERE CHEESE, APPLES, CURRY SPICED
PECANS, APPLE CIDER VINAIGRETTE

BEET SALAD

ROASTED BEETS, ARUGULA, PUFFED QUINOA,
MARCONA ALMONDS, CITRUS VINAIGRETTE

WATERCRESS SALAD

ENDIVE, ORANGE, CHIVE, PARMESAN CHEESE
& PEAR VINAIGRETTE

CAESAR SALAD

ROMAINE, WHITE ANCHOVY,
PICKLED PEPPERS, ONIONS & MIGAS



CHICKEN BURGER SLIDER

SAGE CHEDDAR, FENNEL, DIJONNAISE
APPLES & ARUGULA

CHEESEBURGER SLIDER

ONIONS, HOUSE KETCHUP PICKLES



MUSHROOM FLATBREAD

MUSHROOMS, MORNAY SAUCE
CONFIT GARLIC & FRIED ROSEMARY

ARTICHOKE FLATBREAD

PIQUILLO PEPPERS, FETA, CALABRIAN
CHILIES, CONFIT GARLIC & LEMON ZEST

TOMATO FLATBREAD

HEIRLOOM TOMATOES, BASIL PISTOU
SMOKED GOUDA & FONTINA CHEESE



FORK FAVORITES CONT.

CRAB CAKES

ARGULA & FENNEL SALAD, ROMESCO SAUCE

POUTINE

HAND CUT FRIES, CONFIT DUCK, AGED
CHEDDAR SAUCE & DUCK GRAVY

ROOT VEGETABLE HASH

CARROTS, PARSNIPS, FENNEL, GOLD BEETS,
ONION, SWEET POTATOES, BUTTERNUT
SQUASH, ARUGULA & POACHED EGG

EGGPLANT AGRDOLCE

ROASTED EGGPLANT, CELERY, BRANDIED
CHERRIES, ONIONS & GOAT CHEESE BREAD

DUCK LIVER MOUSSE

SEASONAL JAM & GRILLED BREAD

BURRATA CHEESE

ROASTED BEETS, FRISEE SALAD
BEET VINAIGRETTE & GRILLED BREAD

MAC N' CHEESE

AGED CHEDDAR, JALSBERG, FONTINA,
PRETZEL BREAD CRUMBS

BAKED TOMATO GOAT CHEESE

BASIL TOMATO SAUCE, GOAT CHEESE &
TOASTED GARLIC PARSLEY RUBBED BREAD

ZUCCHINI SPAGHETTI

ZUCCHINI, ROASTED HEIRLOOM TOMOATES,
VADOUVAN-CARROT PUREE

LARGE PLATES

SMOKED HALF CHICKEN

POTATO PUREE, ONIONS, CARROTS,
MUSHROOMS & APPLES

HANGER STEAK

FRITES & HERB BUTTER

PORK CHOP

CREAMY POLENTA, SALSA VERDE & PIPERADE

WILD SALMON

GREEN FRENCH LENTILS,
SHERRY GASTRIQUE & HERB SALAD

VEGETARIAN ENTRÉE

CAULIFLOWER PUREE, BRUSSEL SPROUTS,
CAPERS & BROWN BUTTER

DESSERTS

LEMON BARS

BANANA CRÈME PUFFS

CHOCOLATE BUTTERSCOTCH BROWNIES

BUTTERSCOTCH PUDDING

CHOCOLATE MOUSSE

CHOCOLATE GANACHE CAKE (ADD \$1)

BUFFET OPTIONS FOR LUNCH OR DINNER

35 PEOPLE MINIMUM

EACH PACKAGE INCLUDES CHOICE OF 2 DESSERTS

BUFFET PACKAGE #1

\$40 PER PERSON

CAESAR SALAD

ROMAINE, WHITE ANCHOVY, PICKLED PEPPERS & ONIONS, MIGAS

CHEF'S CHEESE BOARD

CHEF'S CHOICE OF 5 SIGNATURE CHEESE, SERVED WITH FRUIT
PECAN RAISIN BREAD & SPICED PECANS

ROASTED CHICKEN BREASTS

POTATO PUREE, ONIONS, CARROTS, MUSHROOM & APPLES

MAC N' CHEESE

AGED CHEDDAR, JALSBERG, FONTINA

ROASTED SALMON

FRENCH GREEN LENTILS & HERB SALAD

BUFFET PACKAGE #2

\$55 PER PERSON

MIXED GREEN SALAD

HONEYCRISP APPLES, FENNEL, PICKLED CARROTS, RADISH & CITRUS VINAIGRETTE

CHEF'S CHEESE BOARD

CHEF'S CHOICE OF 5 SIGNATURE CHEESE, SERVED WITH FRUIT
PECAN RAISIN BREAD & SPICED PECANS

FARRO & POACHED PEAR SALAD

ARUGULA, RED ONION & WATERCRESS

ROASTED SALMON

FRENCH GREEN LENTILS & HERB SALAD

ROASTED CHICKEN BREASTS

POTATO PUREE, ONIONS, CARROTS, MUSHROOMS & APPLES

HANGER STEAK

FRITES & HERB BUTTER

BEVERAGE PACKAGES

LIMITED BAR 1

HOUSE RED, SANGRIA & WHITE WINE
MILLER LITE & STELLA
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

LIMITED BAR 2

HOUSE RED, SANGRIA & WHITE WINE
PREMIUM RED & WHITE SELECTION
MILLER LITE & STELLA
ASSORTED PREMIUM CRAFT BEERS
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

LIMITED BAR 3

HOUSE RED, SANGRIA & WHITE WINE
PREMIUM RED & WHITE SELECTION
MILLER LITE & STELLA
ASSORTED PREMIUM CRAFT BEERS
CALL LIQUOR
(SVEDKA, JIM BEAN, SAUZA TEQUILA, BROKERS GIN, CASTILLO RUM)
NON-ALCOHOLIC BEVERAGE SERVICE INCLUDED

PRICE BASED PER PERSON
(TAX & GRATUITY NOT INCLUDED)

	2.5HRS	3HRS	4HRS
LIMITED BAR 1	29	34	39
LIMITED BAR 2	35	39	49
LIMITED BAR 3	39	45	49