

#TRENDING TEN

hors d'oeuvres

Petite Mahi Mahi Tacos

chipotle coleslaw, corn shell, lime

Grilled Cheese and Tomato Soup Shooter

pullman loaf, gruyere, tomato

Truffled Macaroni and Cheese

brioche cup

Jumbo Lump Crab Cakes

cumin mayonnaise

Chipotle Mashed Potatoes with Braised Short Ribs

micro greens, herb lavosh

Petite Bosc Pear and Stilton Cheese Parcels

Tuna Tostada

lotus root, sesame tuna, peach pico de gallo, micro greens

Deconstructed Short Rib Wellington

sweet potato threads

Glazed Pork Belly

orange gremolata, enoki mushrooms

Blanched Zucchini Bites with Lamb Sausage

rustic romesco sauce, fennel seed, corn bruinoise



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cocktails

French Blueberry

lemonade, gin, prosecco, blueberries, lemon twist

Fireside

vodka, white cranberry juice, ginger beer, raspberries

Forever Julep (Pineapple-Cilantro Julep)

tequila, pineapple juice, honey, cilantro leaves

Pomegranate Sparkler

vodka, prosecco, pomegranate syrup, blackberry

Snow Day

chambord, blueberry vodka, ginger syrup, ginger ale, blueberries

Indian Summer

tequila, lemon juice, crème de cassis, ginger beer, lemon twist

Snowbird

pineapple juice, rum, coconut water

Island Mixer

malibu, lemonade, pineapple juice, mint leaves

Cool as a Cucumber

cucumber vodka, sprite, club soda, muddled strawberries, cucumber slice

Le Blu Wave

grapefruit vodka, blue curacao, domaine de canton, sweet & sour mix, edible orchid

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stations

Slider Station

american slider, chicken parmesan slider, ahi tuna slider, sea salt fries

Flatbread Bar

pizza bianco, pizza margherita, wild mushroom flatbread, smoke salmon pizza

Risotto Bar

pancetta, shrimp, chicken, green peas, grilled corn, sundried tomatoes, leeks, wild mushrooms, pine nuts, grana padana, herbs, crostini

Spanish Tapas

serrano ham wrapped medjool dates, patatas bravas, melon iberico, caprese salad skewers, campinones a la plancha

Asian Fusion Station

dim sum, chicken pad thai, vegetarian summer rolls

Healthy Home-style

lemon herb chicken, grilled vegetables, potatoes

Mashed Potato Bar

yukon gold potatoes, sweet potatoes, cheddar, sour cream, scallions, bacon, butter, brown sugar, pecans, marshmallows

Deluxe Late Night Station

sliders with cheese, buffalo chicken tenders with blue cheese and ranch, mini hot dogs with ketchup & mustard, steak fries

Sweet Home Chicago

petite skirt steak burrito, petite corned beef reuben, mini gyros, vanilla milk shake

Gourmet Taco Bar

pork shoulder, chicken, skirt steak, corn & black bean salad, tri-colored tortilla chips

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first course

Gourmet Salad in a Crisp Parmesan Basket

greens, yellow tomatoes, cherry tomatoes, red pepper, carrot, artichoke hearts, peppered lemon vinaigrette, beets

Roasted Beet and Goat Cheese Salad

arugula, greens, white balsamic vinaigrette

Charred Caesar Salad

bacon lardons

Corn Bisque

corn, lump crab, scallions

Roasted Butternut Vichyossise

basil oil, crushed walnuts

Aged Cheddar and Stout Bisque

truffled popcorn

Chilled Minted Green Pea Soup

crème fraiche, parmesan crisp, oven roasted tomato, cucumber

Grilled Peach Salad

baby greens, watermelon radish, mango, avocado, cucumber, mache, pea shoots

Marinated Vegetable Panzanella

heirloom tomato, basil, fennel, radish, beet, carrot vinaigrette

Baby Beet Salad

checker board of yellow and candy striped beets



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entrées

Pollo Romesco with Pine Nuts

spinach, goat cheese, romesco, fingerling potatoes, purple & white cauliflower

Chicken Saltimbocca Medallions

prosciutto, sage, roasted red peppers, herbs, gruyere cheese, herbed mushrooms, corn souffle

Grilled Boneless Ribeye

cabernet gorgonzola, roasted red potatoes, asparagus, red peppers

Cilantro Crusted Grilled Salmon Filet mango chimichurri, plantain puree, chipotle pepper, purple potatoes, zucchini

Zinfandel Braised Short Ribs

zinfandel, vegetables, brown sugar, smashed sweet potatoes

Churros Grilled Brazilian Lamb Chop

garlic, scallion, cilantro, white wine, roasted tomatillo

Mustard Glazed Salmon

lemon, rosemary, horseradish mashed potatoes, chives, asparagus, carrot

Duo Asparagus

crusted chicken, saffron beurre blanc, pea puree, potato gratin, pearl onion, king trumpets

Vega Plate

mushroom roulade, acorn squash, red wine braised pearl onions, carrots

Eggplant, Zucchini, and Roasted Red Pepper Tower

rosemary polenta cake, gorgonzola, green & white asparagus



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desserts

Mini Lamington

chocolate, coconut, raspberry

Mini S'mores tart

chocolate hazelnut ganache, meringue, tart crust

Individual Tart Tatin

apples, puff pastry, vanilla bean ice cream, caramel sauce, berries, mint

Warm Pear and Cranberry Croustade

pears, cranberries, cranberry caramel gastrique, vanilla ice cream

Rocher

sable breton, hazelnut & milk chocolate mousse, pate a choux, liquid praline, chocolate ganache

Lemon

madelein honey lemon, meringue, greek yogurt white chocolate ganache, yuzu curd, agar citron, micro flower

Shot Glass Cashew Cake

pink grapefruit sautéed in whiskey, coconut ice cream

Cake Pops

seasonal flavored cake dipped in white chocolate

Homemade Pop Tart

strawberry rhubarb, blueberry, salted caramel, lavender chocolate

Rich Chocolate Cake Bar

chocolate shard, raspberry sauce, caramel mousse, black sea salt, pretzel crumble



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paleo picks



PALEO HORS D'OEUVRES

Roasted Lamb Ribs with Jalapeño Mint Sauce

Zucchini Rolls

Thai Coconut Soup

PALEO ENTRÉES

Balsamic Mustard Chicken
Roasted vegetables, wilted spinach

Butternut Squash Lasagna

Asian Grilled Skirt Steak with Charred Onions

Baked Seabass with Fresh Oregano and Thyme

PALEO DESSERTS

Dark Chocolate Pudding

Grilled Peaches with Coconut Cream

Salted Caramel Cheesecake Bites

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s'mores

S'MORES BAR TOPPINGS

Mini Graham Crackers

Chocolate Squares

Homemade Toasted Marshmallows

Banana Foster

Peanut Butter Cups

Mini Chocolate Chip Cookies

Toffee Bark

Nutella

Caramel Bites

Fresh Berries



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