EVEN HOTEL & TINLEY PARK CONVENTION CENTER

1850 | CONVENTION CENTER DRIVE

TINLEY PARK, IL 60477

(708) 444-1100



# PRIVATE EVENT CATERING MENU

# GENERAL INFORMATION



Local One has two private dining rooms - *Midnight & 5 O'Clock* - available for your event. Both rooms hold up to 40 people depending on your event details and room configuration.

Our 5 O'Clock room also has a full bar that may be utilized.

We would be happy to discuss additional requests not listed on the menu, however, all food and beverages must be purchased through Local One.

Both rooms feature in-house music and flat-screen TVs that may be tuned to available channels or used as a monitor for your laptop. Additional audio equipment and decorations must be approved by management prior to your event. Tape, tacks, or confetti may not be used at any time.

### **Dedicated Bartender**

\$100 / 4-hours \$25 each additional hour





Reservations accepted 6 am-11 am 1.5-hour buffet service - 10 guest minimum

### THE CONTINENTAL \$13.95

ASSORTED BAGELS & CREAM CHEESE
ENGLISH MUFFINS, JAMS, & BUTTER
FRESHLY BAKED BREAKFAST PASTRIES & MUFFINS
ASSORTED COLD CEREALS & MILK
PETIT YOGURT PARFAITS
SEASONAL FRESH FRUIT
ORANGE JUICE, COFFEE, & HOT TEA

### CHAMPAGNE BREAKFAST BUFFET \$18.95

A FAVORITE FOR THE MORNING AFTER YOUR SPECIAL EVENT

CAGE-FREE SCRAMBLED EGGS

APPLEWOOD BACON

SAGE TURKEY SAUSAGE

ROASTED COUNTRY POTATOES

CINNAMON FRENCH TOAST AND MAPLE SYRUP

STEEL CUT OATMEAL

PETIT YOGURT PARFAITS

SEASONAL FRESH FRUIT

FRESHLY BAKED BREAKFAST PASTRIES

ORANGE JUICE, COFFEE, & HOT TEA

ADD A CHAMPAGNE OR MIMOSA TOAST FOR \$2



### LOCAL ONE PLATED \$15.95



### **STARTER**

FRESH FRUIT OR YOGURT PARFAIT
FRESHLY BAKED PASTRY

### **ENTREE SELECTION**

### TRADITIONAL AMERICAN BREAKFAST

CAGE-FREE SCRAMBLED EGGS,
APPLEWOOD BACON OR SAGE PORK SAUSAGE,
& COUNTRY POTATOES

### BREAKFAST CROISSANT SANDWICH

CAGE-FREE SCRAMBLED EGGS,
APPLEWOOD BACON OR SAGE PORK SAUSAGE,
AMERICAN CHEESE, & COUNTRY POTATOES



Brunch Reservations accepted 10 am - 2 pm

### LOCAL ONE BRUNCH \$25.95

CAGE FREE SCRAMBLED EGGS
APPLEWOOD BACON
ROASTED COUNTRY POTATOES

BANANAS FOSTER FRENCH TOAST

CARAMELIZED BANANA, BROWN SUGAR-DARK RUM SYRUP

**ROCKET SALAD** 

ORGANIC GREENS, ENGLISH CUCUMBER, TEARDROP TOMATOES, HERB CROUTONS,

RADISH, CHAMPAGNE VINAIGRETTE

APPLEWOOD SMOKED PULLED CHICKEN SLIDERS

HOUSE BBQ SAUCE, BRIOCHE ROLLS

18 HOUR APPLEWOOD SMOKED ANGUS BEEF BRISKET

**HOUSE BBQ SAUCE** 

**SMOKED GOUDA MAC & CHEESE** 

CAVATAPPI, CHEDDAR CRUMBLE

GRILLED ASPARAGUS AND BLISTERED CHERRY TOMATOES

EVOO, SEA SALT

SEASONAL FRESH FRUIT
FRESHLY BAKED BREAKFAST PASTRIES
JALAPENO CHEDDAR CORNBREAD BITES
LOCALLY WHIPPED HONEY BUTTER

FRESHLY BAKED SNICKERDOODLE COOKIES



### **ENHANCEMENTS**

CHEF ATTENDED FULL SERVICE OMELET STATION

\$3 PER GUEST

1.5 HOUR BOTTOMLESS MIMOSAS

\$15 PER GUEST

1.5 HOUR BOTTOMLESS BLOODY MARY'S

**\$15 PER GUEST** 

1.5 HOUR BOTTOMLESS WHITE OR RED SANGRIA

\$15 PER GUEST

### A LA CARTE

**ASSORTED DONUTS** 

\$4 EACH

FRESHLY BAKED MUFFINS

\$24/DOZEN

FRESHLY BAKED DANISH PASTRIES

\$24/DOZEN

ASSORTED BAGELS AND CREAM CHEESE

\$36/DOZEN

**ASSORTED YOGURT** 

\$2 EACH

PETIT YOGURT PARFAIT

\$4 EACH

COFFEE / HOT TEA \$35/GALLON

HOT CHOCOLATE \$30/GALLON

JUICE \$20/CARAFE

**SODA \$20/PITCHER** 



10 Guest Minimum

### STATIONARY DISPLAYS



### ARTISAN CHEESE BOARD

LOCALLY SOURCED CHEESES, ARTISAN BREADS & CRACKERS, SEASONAL HARVESTED BERRIES & GRAPES

\$4 PER GUEST

### **FARMER'S MARKET CRUDITE**

LOCALLY SOURCED VEGETABLES, CHEF'S SIGNATURE DIPPING SAUCES: SMOKED BUTTERMILK RANCH & GREEN GODDESS DIP

\$4 PER GUEST

### **ANTIPASTO BOARD**

ROASTED & MARINATED VEGETABLES, IMPORTED OLIVES,
LOCALLY SOURCED CHEESES & CURED MEATS

ARTISAN BREADS & CRACKERS

\$6 PER GUEST



### SMALL BITES

PER DOZEN



### APPLEWOOD SMOKED CHICKEN WINGS

CHOICE OF NAKED, BUFFALO, BOURBON GLAZE, BBQ

\$36

SHRIMP COCKTAIL SHOOTER

\$36

**SMOKED GOUDA MAC & CHEESE SHOOTER** 

\$32

**CHICKEN TENDERS** 

BUTTERMILK RANCH, BBQ SAUCE

\$29

CHEESE QUESADILLA

SALSA ROJA, LIME CREMA

\$26

### APPLEWOOD PULLED CHICKEN QUESADILLA

SALSA ROJA, LIME CREMA

\$36

### **TOMATO-BASIL BRUSCHETTA**

**BALSAMIC REDUCTION** 

\$26

### MINI BRISKET NACHO BOAT

HOUSE QUESO, PICO DE GALLO, LIME CREMA, CANDIED JALAPENOS, CORN TORTILLA CHIPS

\$39



## **SLIDERS**

\$45 PER DOZEN



### ALL-AMERICAN CHEESEBURGER SLIDER

SPECIAL SAUCE, LETTUCE, PICKLED RED ONION, B&B PICKLE, BRIOCHE

### **BOURBON GLAZED PULLED CHICKEN SLIDER**

FEATHERBONE BOURBON GLAZE, B&B PICKLE, BRIOCHE

### APPLEWOOD SMOKED BRISKET SLIDER

CRISPY ONION HAY, HOUSE BBQ SAUCE, BRIOCHE

### **BLT SLIDER**

HOUSE-SMOKED PORK BELLY, FRIED GREEN TOMATO, ARUGULA, GARLIC AIOLI, BRIOCHE



### PETIT SANDWICH TABLE

\$18.95 PER GUEST



#### **FEATURED**

### **SMOKED TURKEY & AVOCADO**

HEIRLOOM TOMATO, BABY ARUGULA, HAVARTI, CHIPOTLE AIOLI, PETIT BRIOCHE
CHICKEN CAESAR WRAP

 ${\bf ROMAINE,\ PARMESAN,\ CLASSIC\ CAESAR\ DRESSING,\ TOMATO-BASIL\ FLOUR\ TORTILLA}$ 

SMOKED GOUDA AND VIRGINIA HAM CROISSANT

HONEY-MUSTARD AIOLI, BUTTER LETTUCE, HEIRLOOM TOMATO, PETIT CROISSANT

### TRADITIONAL SIDES

CHEF'S SOUP DU JOUR

**CLASSIC CAESAR SALAD** 

HEARTS OF ROMAINE HERB CROUTONS, SHAVED PARMESAN & CREAMY

CAESAR DRESSING

LOCAL ONE PUB CHIPS

**ROSEMARY SEA-SALT** 

### **DESSERT**

MEYER LEMON BARS
GHIRADELLI CHOCOLATE CHIP BROWNIES



### PIZZA PARTY

16" PIZZA / SERVES 4-6



### **CHEESE PIZZA**

\$20

### **VEGETABLE PIZZA**

GREEN PEPPER, RED ONION, MUSHROOM
\$21

### PEPPERONI OR ITALIAN SAUSAGE PIZZA

\$22

### LOCAL ONE PIZZA

PEPPERONI, SAUSAGE, GREEN PEPPER, RED ONION
23

### **BBQ PIZZA**

BBQ SAUCE, PULLED CHICKEN, RED ONION, CHEDDAR, MOZZARELLA, CILANTRO

\$23



## BURGER BAR

\$19.95 PER GUEST



### **FEATURED**

### **USDA BLACK ANGUS BURGERS**

FRESHLY GROUND, BRISKET-CHUCK BLEND

### **ASSORTED CHEESES**

AGED CHEDDAR, AMERICAN, SWISS, PEPPER JACK

### **TOPPINGS & SPREADS**

LETTUCE, TOMATO, PICKLED RED ONION, CANDIED JALAPENOS, MAYO, KETCHUP, MUSTARD, SAUTÉED MUSHROOMS, CHOPPED BACON

### TRADITIONAL SIDES

LOCAL ONE PUB CHIPS

**ROSEMARY SEA-SALT** 

CRISPY KALE CAESAR

ROMAINE, PARMESAN, PINE NUTS, TOMATO FOCACCIA CROUTON,

CAESAR DRESSING

#### **DESSERT**

FRESHLY BAKED SNICKERDOODLE COOKIES
GHIRADELLI CHOCOLATE CHIP BROWNIES



# TACO BAR

\$19.95 PER GUEST



### **FEATURED**

CHIPOTLE SMOKED PULLED CHICKEN ANCHO CHILI CHOPPED BEEF BRISKET

### **TOPPINGS & ACCOMPANIMENTS**

SHREDDED LETTUCE, JALAPENOS, SHREDDED CHEESE,
LIME CREMA, PICO DE GALLO,
FLOUR & CORN TORTILLAS

TRADITIONAL SIDES

BLACK BEANS
CILANTRO-LIME RICE

**DESSERT** 

**CINNAMON-SUGAR CHURROS** 

WHIPPED CREAM & CHOCOLATE DIPPING SAUCE



# SMOKEHOUSE TABLE

**\$25.95 PER GUEST** 



#### **FEATURED**

18-HOUR APPLEWOOD SMOKED ANGUS BEEF BRISKET

HOUSE BBQ SAUCE

APPLEWOOD SMOKED PULLED CHICKEN

PETIT BRIOCHE ROLLS

#### SALAD

#### **SOUTHWESTERN GREENS**

ORGANIC GREENS, PICO DE GALLO, CHARRED CORN, COTIJA CHEESE,
CRISPY TORTILLA, & CHIPOTLE RANCH

### TRADITIONAL SIDES

**CORN ELOTES** 

LIME CREMA, COTIJA CHEESE, ANCHO CHILI, CILANTRO

WARM JALAPENO CHEDDAR CORNBREAD BITES

WHIPPED LOCAL HONEY BUTTER

**SMOKED GOUDA MAC & CHEESE** 

#### **DESSERT**

FRESHLY BAKED SNICKERDOODLE COOKIES
GHIRADELLI CHOCOLATE CHIP BROWNIES



### HANDHELDS PLATED MEAL

\$19.95 PER GUEST



### **FIRST COURSE - SELECT ONE:**

### **ROCKET SALAD**

ORGANIC GREENS, ENGLISH CUCUMBER, TEARDROP TOMATOES, HERB CROUTONS, CHAMPAGNE VINAIGRETTE

CHEF'S SOUP OF THE DAY

### **ENTREES - SELECT ONE:**

### THE ALL-AMERICAN BURGER

DOUBLE PATTY, AMERICAN CHEESE, SPECIAL SAUCE, BRIOCHE

### **SMOKED TURKEY AVOCADO**

HEIRLOOM TOMATO, ARUGULA, HARVARTI, CHIPOTLE AIOLI, SOURDOUGH

### **GRILLED PORTOBELLO FOCACCIA**

SMOKED TOMATO JAM, RED PEPPER HUMMUS, SUN-DRIED TOMATO FOCACCIA

#### **DESSERT**

FRESHLY BAKED WARM CHOCOLATE CHIP COOKIES



### MAIN EVENT PLATED MEAL

**\$25.95 PER GUEST** 



### **FIRST COURSE - SELECT ONE:**

#### CRISPY KALE CAESAR

ROMAINE, PARMESAN, PINE NUTS, TOMATO FOCACCIA CROUTON, CLASSIC CAESAR

#### **ROCKET SALAD**

ORGANIC GREENS, ENGLISH CUCUMBER, TEARDROP TOMATOES, HERB CROUTONS, CHAMPAGNE VINAIGRETTE

CHEF'S SOUP OF THE DAY

### **ENTREES - SELECT ONE:**

### FEATHERBONE WHISKEY GLAZED CHICKEN BREAST

WHITE CHEDDAR STONE GROUND GRITS, CHARRED TOMATO, CHICKEN JUS, CRACKLINGS

#### APPLEWOOD SMOKED BEEF BRISKET

SMOKED GOUDA & WHITE CHEDDAR MAC, JALAPENO CHEDDAR CORNBREAD BITES, HOUSE BBQ SAUCE

#### SPRING VEGETABLE CAMPANELLE

SMOKY TOMATO JUS, MUSHROOM, SPINACH, PEAS, BLACK BELUGA LENTILS, PARMESAN

#### **NOLA BBO SHRIMP & GRITS**

WHITE CHEDDAR GRITS, CAJUN BBQ BUTTER JUS, SPRING ONION

#### **DESSERT - SELECT ONE:**

WARM BREAD PUDDING
GHIRADELLI BROWNIE SUNDAE

