



# *Cité*

AT THE TOP OF LAKE POINT TOWER  

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SEAFOOD • STEAK • SKYLounge

*Private Event Menus*

# Hors D'oeuvres Options

All Hors D'oeuvres orders are 50 pieces



## Hot Selection

<b>*Grilled Vegetable Skewers</b>	<b>\$116</b>
Chipotle Aioli	
<b>*Spanakopita</b>	<b>\$120</b>
Spinach, Feta Cheese	
<b>*Mushroom Risotto Croquette</b>	<b>\$120</b>
Chipotle Sauce	
<b>*Stuffed Mushroom</b>	<b>\$136</b>
Parsley Bread Crumbs	
<b>*Baked Brie</b>	<b>\$136</b>
Apple, Crostini	
<b>Shrimp Dejonghe</b>	<b>\$180</b>
Garlic Butter Sauce	
<b>Chicken Skewer</b>	<b>\$136</b>
Tzatziki Sauce	
<b>Bacon Wrapped Dates</b>	<b>\$120</b>
Piquillo Pepper Sauce	
<b>Beef Tenderloin</b>	<b>\$186</b>
Red Onion Confit	
<b>Escargots Stuffed Mushroom</b>	<b>\$146</b>
Garlic Butter	

## Cold Selection

<b>*Bruschetta</b>	<b>\$110</b>
Plum Tomatoes Fresh Mozzarella, Basil	
<b>Sun-Dried Tomato Goat Cheese</b>	<b>\$120</b>
Crostini	
<b>Prosciutto</b>	<b>\$136</b>
Melon Wrap	
<b>Steak Tartare</b>	<b>\$170</b>
Egg Mimosa, Dijon Mustard	
<b>Smoked Salmon</b>	<b>\$146</b>
Brioche, Lemon Crème Fraiche	
<b>Salmon Tartare</b>	<b>\$ 156</b>
Avocado Mousse, Yuzu Ginger Vinaigrette, Crostini	
<b>Jumbo Shrimp</b>	<b>\$186</b>
Cocktail Sauce	
<b>*White Bean Dip</b>	<b>\$136</b>
Crostini	

## Luxe Selection

<b>Seared Duck</b>	<b>\$210</b>
Seasonal Reduction	
<b>Seared NY Steak</b>	<b>\$226</b>
Caramelized Shallot	
<b>Baby Crab Cakes</b>	<b>\$216</b>
Old Bay Aioli	
<b>Grilled Lamb Chops</b>	<b>\$226</b>
Country Mustard Aioli	
<b>Tuna Tartare</b>	<b>\$195</b>
Avocado Mousse, Yuzu Vinaigrette	
<b>Foie Gras</b>	<b>\$250</b>
Seasonal Chutney Brioche	
<b>Sturgeon Caviar</b>	<b>\$300</b>
Warm Cornmeal Blini Crème Fraiche Traditional Garnish	

*\* Vegetarian Friendly Options*

*Crostini can be substituted for Cucumbers*

# Dinner Menu Options

## Appetizers

### Caviar

Warm Cornmeal Blini Traditional Garnish  
( \$MRKT Supplement)

### Grilled Octopus

Fennel Shaving | Caperberry | Lemon Honey Vinaigrette

### Prime Steak Tartare

Eggs Mimosa | Fry Capers  
Dijon Mustard Aioli

### Diver Sea Scallops

Napa Valley Cabbage Cole Slow |  
Tarragon Cognac Russian Dressing

### Lump Crab Salad

Radishes | Avocado  
Lemon Honey Vinaigrette

### Curry Shrimp

Pomme Puree  
Ginger Lobster Sauce

### Hudson Foie Gras

Amarena Cherries  
Bittersweet Chocolate Brioche  
(\$6 Supplement)

### House Cured Duck Confit

Orange Marmalade Citrus Supreme

### Ahi Tuna Tartare

Seaweed Salad | Tobiko Caviar | Yuzu  
Ginger Vinaigrette

### Escargot Francois

Braised Bourgogne Snails Garlic Herb  
Butter | Puff Pastry

### Truffle Risotto

Aged Carnaroli | Wild Mushrooms | Truffle  
Foam

### Hand cut Parmesan Gnocchi

( vegetarian)  
Seasonal Vegetable  
Burgundy Black Truffle

## Soups

### Lobster Bisque

Crab Meat, Chives, Puff Pastry

### French Onion Soup

Five Onion, Aged Gruyere, Parmesan

## Salads

### Signature Greens

Red Apples | Chevre, Pecans | Sherry  
Vinaigrette

### Beet Salad

Gold, Red & Chioggia Beets | Herb Goat  
Cheese, Toasted Hazelnut | Sherry Gastrique

### Caesar Salad

White Anchovy,  
Hydrated Tomato

## Steak

### Filet Mignon Au Poivre

Onion Soubise | cognac Sauce  
(\$10 Supplement)

### New York Strip

Truffle Duxelle | Age Port Wine  
Reduction 14 Oz.  
(\$15 Supplement)

### Wagyu New York Strip

Gratin Dauphinois | Ginger Balsamic  
Reduction 12 Oz.  
(\$40 Supplement, Please Ask for  
Availability)

### Angus Rib Eye Delmonico

Pomme Puree | French Beans 16 Oz.  
(\$15 Supplement)

### Rack of Lamb

Squash Puree | Thyme Reduction  
(\$10 Supplement)

### Crabmeat Oscar Addition

Jumbo Lump Crab Meat & Bearnaise  
Sauce  
(\$14 Supplement)

## Seafood

### Surf & Turf

Butter Poached Maine Lobster Tail |  
European Cut Filet Mignon | Gratin  
Dauphinois  
(\$40 Supplement)

### Butter Poached Lobster

Yellow Beet Puree | Port Wine  
Reduction  
(\$25 Supplement)

### Faroe Island Salmon

Porcini Mushrooms | Truffle  
Oil

### Diver Scallops

Pomme Puree | Ginger Lobster Sauce

### Seafood Risotto

Diver Scallops | Prawns Lobster Meat  
(\$10 Supplement)

### Fish of the Day

Daily Preparation Seasonal Vegetables  
MP

## Other

### Dutch Valley Veal Chop

Rockefeller Style | Bacon Lardons |  
Port Wine Reduction  
(\$40 Supplement)

### Amish Chicken Breast

Mango Purée with Serrano Pepper |  
Mango Relish | Roasted Corn

### Maple Leaf Duck Breast

Honey-Lavender Roasted Breast | House  
Cured Leg Confit | Parsnips Puree,  
Hazelnuts

### Wild Mushroom Wellington

Port-Thyme Reduction, Glazed Seasonal  
Vegetables

### Vegetable Risotto

Chef's Seasonal Vegetables Selection

### Vegetable Platter

Quinoa | Grilled Seasonal Vegetables |  
capriole Farm Goat Cheese

## Desserts

### Crème Brûlée

Sugarcane Crusted Heilala Vanilla  
Custard

### Cheesecake

Raspberry and Chocolate Coulis

### Fresh Mixed Berries

Chef's Seasonal Selection

### Chocolate Hazelnut Cake

Chocolate Cake Tower layered with Hazelnut  
Mousse, set with Salted Carmel, Sweet Milk Foam,  
Espresso Gelato

### Chocolate Marquis

Toasted Hazelnut, Vanilla Gelato, Raspberry Coulis

### Vanilla Panna Cotta

Huckleberry Compote, Vanilla Streusel,  
Blueberry Sorbet

### Bananas Foster or Cherries

### Jubilee

Prepared Tableside, Vanilla Ice Cream (\$6  
Supplement)

*\*Vegan, vegetarian and gluten-free dietary needs are able to be met. Ask for additional details.*

# Dinner Menu Examples

## 3 - Course Dinner Menu \$65

(plus any upcharge)

### ~ Choice of Soup or Salad ~

#### **Butternut Squash Lobster Bisque**

Crab Meat | Chives | Puff Pastry

#### **Signature Greens**

Red Apples | Chevre | Pecans | Sherry Vinaigrette

### ~Choice of Entrée~

#### **Filet Mignon**

Glazed Asparagus | Pomme Purée

#### **Faroe Island Salmon**

Israeli Couscous | Passion Fruit Purée

#### **Amish Chicken**

Herb- Roasted Breast | Glazed Stuffed Leg | Rainbow  
Baby Carrots

### ~Choice of Dessert~

#### **Crème Brûlée**

Sugarcane Crusted Heilala Vanilla Custard

#### **Chocolate Hazelnut Cake**

Hazelnut Mousse | Salted Caramel  
Sweet Milk Foam | Espresso Gelato

## 4 - Course Dinner Menu \$72

(plus any upcharge)

### ~ Choice of Appetizer~

#### **Shrimp DeJonghe**

Garlic Butter

#### **Oven-Roasted Duck**

Red Wine Demi-Glaze

### ~ Choice of Soup or Salad ~

#### **Butternut Squash Lobster Bisque**

Crab Meat | Chives | Puff Pastry

#### **Signature Greens**

Red Apples | Chevre | Pecans | Sherry Vinaigrette

### ~Choice of Entrée~

#### **Filet Mignon**

Glazed Asparagus | Pomme Purée

#### **Faroe Island Salmon**

Israeli Couscous | Passion Fruit Purée

#### **Amish Chicken**

Herb- Roasted Breast | Glazed Stuffed Leg  
Rainbow Baby Carrots

### ~Choice of Dessert~

#### **Crème Brûlée**

Sugarcane Crusted Heilala Vanilla Custard

#### **Chocolate Hazelnut Cake**

Hazelnut Mousse | Salted Caramel  
Sweet Milk Foam | Espresso Gelato

## 5 - Course Dinner Menu \$80

(plus any upcharge)

### ~ Choice of Appetizer~

#### **Shrimp DeJonghe**

Garlic Butter

#### **Oven-Roasted Duck**

Red Wine Demi-Glaze

### ~ Choice of Soup ~

#### **Butternut Squash Lobster Bisque**

Crab Meat | Chives | Puff Pastry

#### **French Onion**

Aged Gruyere | Brioche

### ~ Choice of Salad ~

#### **Signature Greens**

Red Apples | Chevre | Pecans | Sherry Vinaigrette

#### **Caesar Salad**

White Anchovy | Hydrated Tomato

### ~Choice of Entrée~

#### **Filet Mignon**

Glazed Asparagus | Pomme Purée

#### **Faroe Island Salmon**

Israeli Couscous | Passion Fruit Purée

#### **Vegetable Risotto**

Chef's Seasonal Selection

### ~Choice of Dessert~

#### **Crème Brûlée**

Sugarcane Crusted Heilala Vanilla Custard

#### **Fresh Mixed Berries**

Chef's Selection



# Reception Dinner Package Options



A 4-hour event, complete with unlimited Open Premium Bar, Including House Red & White Wines, Sparkling Wine, Beer, Passed Hors D'oeuvres, Artisan Cheese Display, 4-Course Sit-Down Dinner and a Sweet Table.

## *Open Premium Bar*

4 Hour Unlimited Open Premium Bar Including House Red, White & Sparkling Wines and Beer

## *Passed Hors D'oeuvres*

Selection can be made from our Cité Hors D'oeuvres Menu (Luxe Selection Not Included)

A Selection of 3 Hot and 3 Cold Hors D'oeuvres (10 Pieces per guest total)

## *Artisan Cheese Display*

Traditional Accompaniments, Three Cheeses

## *4-Course Dinner*

*Additional Charges Apply to menu items with supplement /up-charges.*

A Choice of Soup, Salad, Entrée and Dessert.

Selections can be made from our Private Dining Dinner Menus

\*Buffet options are available for Brunch, Lunch and Dinner

## *Sweets Table*

Chocolate Covered Strawberries, Selection of Assorted Mini French Pastries, White & Dark Chocolate Mousse, Mini Crème Brûlée

### **\*\*\*Additional Menu Options & Packages Available**

**\$150.00 per person (Dinner)**

**\$125.00 per person (Lunch or Brunch)**

(Per person charge does not include State Sales Tax or Service Charge; will be added and included to the final reservation/catering agreement.)

*Additional Venue, Setup & Bartender Fee May Apply After 4 Hours*

# Dinner Buffet Menu Options



**\$72 per person**

**Food and Beverage Minimum is required. Minimum attendance of 25 guests required to secure reservations for a buffet.**

*\*Lunch Buffet Available*

*Additional Venue, Carving Chef & Bartender fee may apply after 2 hours.*

## *Salads*

### **Baby Romaine Salad**

Brioche Croutons | Oven Dried Tomato

### **Signature Greens**

Sherry Vinaigrette

## *Pasta Station*

### **Bowtie, Linguini, and Three-Cheese Tortellini Pastas**

Selection of Sauces | Seasonal Vegetables | Amish Chicken & Italian Sausage

## *Entrée Selection*

### **Roasted Amish Chicken**

Truffle Mushrooms Puree

### **Faroe Island Salmon or Lake Superior White Fish**

Ginger Lobster Sauce

### **Garlic Confit Pomme Puree**

French Butter | Crème Fraiche

### **Seasonal Vegetables**

Fine Herbes | Lemon Confit

## *Carving Station*

### **Roasted Amish Turkey Breast**

Cognac Sauce

### **Honey Baked Ham**

Seasonal Fruit Chutney

### **Roasted Angus Rib**

Red Wine Reduction

*(\$8 Upcharge per guest)*

### **Grilled Beef Tenderloin**

Pomme Puree | Red Wine Reduction

*(\$10 Upcharge per guest)*

## *Dessert Station*

**Chef's Selection of Assorted Mini Pastries, Mini Crème Brulee**

**Homemade Chocolate Truffles | White & Dark Chocolate Mousse and Seasonal Fresh Fruit**

## *Raw Bar*

**Fresh Oysters | Shrimp Cocktail | Fish of the Day Ceviche | Crab Claws | Ahi Tuna | Salmon Tartare**

*(\$35 Upcharge per guest)*

# Brunch Menu Options

## *Appetizers*

### **Lump Crab Salad**

Watermelon Radishes | Lemon Honey  
Vinaigrette

### **Ahi Tuna Tartare**

Seaweed Salad | Tobiko Caviar | Lime Ginger  
Vinaigrette

### **Deviled Maine Lobster**

Caperberry | Lemon Crème Fraîche Mayonnaise  
Pumpnickel Croutons

### **Prime Beef Tartare**

Mimosa Egg | Capers | Baguette Croutons  
*Salads*

### **Mixed Greens & Belgium Endive Salad**

Strawberries | Toasted Pecans | Sherry  
Vinaigrette

### **Baby Romaine Caesar Salad**

White Anchovy | Hydrated Tomato | Brioche  
Croutons  
(Supplement Amish Chicken / Scallops -add \$6 )

### **Seasonal Fruit Plate (v)**

Seasonal Berries | Greek Yogurt

## *Main Course*

### **Roasted Amish Chicken Sandwich**

Raisin & Fennel Baguette | Pistou Aioli  
Hand-Cut Pomme Frites

### **Filet Mignon & Two Farm Eggs**

Beef Fat Fingerling Potatoes  
Red Wine Reduction  
Caramelized Onion Purée (*\$10 upcharge per person*)

### **Lump Crab Club**

Brioche | Oven-Dried Tomato  
(*\$15 upcharge person*)

### **Croque-Monsieur / Madame with Egg Over Easy**

Parmesan Béchamel | Shaved Serrano Ham Hand-Cut  
Pomme Frites

### **Faroe Island Salmon**

Israeli Couscous | Passion Fruit Coulis

### **Lobster Mac and Cheese**

Aged Cheddar

## *Desserts*

### **Crème Brûlée**

Sugarcane Crusted Heilala Vanilla Custard

### **Chocolate Hazelnut Cake**

Chocolate Cake Tower layered with Hazelnut Mousse, set  
with Salted Carmel, Sweet Milk Foam, Espresso Gelato

### **Chocolate Marquis**

Toasted Hazelnut, Vanilla Gelato, Raspberry Coulis

### **Vanilla Panna Cotta**

Huckleberry Compote, Vanilla Streusel, Blueberry Sorbet

### **Fresh Mixed Berries**

Chef's Seasonal Selection

### **Bananas Foster or Cherries Jubilee**

Prepared Tableside, Vanilla Ice Cream (*\$6 upcharge per  
person*)

## *Sides* (*\$7 upcharge per person*)

Hickory-Smoked Bacon

Two Eggs

Sausage

Fingerling Potatoes

Pomme Frites

# Brunch Buffet Menu Options



## Assorted Breakfast Breads

Mini Muffins | Croissants | Bagels Rolls | Sliced Baguettes

## Breakfast Fare

Eggs Benedict | French Toast | Artisanal Bacon & Sausage

## Chilled Seafood Selections

Chef's Seasonal Smoked Fish Gulf Shrimp | Russian Cognac Sauce

## Selection of Cold Salads

Mixed Greens & Baby Romaine Salads | Homemade Vinaigrette

## Entrée Selections

Seasonal Fish  
Garlic Confit Pomme Puree

## Chef Made to Order Omelets

Garden Seasonal Vegetables Country Ham | Assorted Artisan Cheeses

## Chef to Carve Roasted Amish Turkey Breast or Ham

**\*Chef to Carve Roasted Angus Rib of Beef | Red Wine Reduction**  
*(\$8 upcharge per person)*

## Dessert Selections

Artisan Cheese Display | Chef's Selection of Assorted Mini French Pastries | White & Dark Chocolate Mousse & Seasonal Fresh Fruit

## Beverage

American Coffee | Tea | Juice | Soda

**\$65 per person**

**\$85 per person for  
Holiday's and Special Events**

Food & Beverage Minimum required. Minimum attendance of 25 guests required to secure reservations for a brunch reservation.

Per person charge does not include State Sales Tax or Service Charge; will be added and included to the final reservation/catering agreement.

*\*Additional Venue, Carving Chef & Bartender fee may apply after 2 hours.*

# Liquor & Beverage Menu Options

## Bar Packages

### Beer & Wine

Amstel Light  
 Bass  
 Blue Moon  
 Heineken  
 Miller Lite  
 Corona  
 Selected House Red Wines  
 Selected House White Wines  
 Juices  
 Coke  
 Diet Coke  
 Ginger Ale  
 Sprite  
 Club Soda  
 Tonic

### Premium Brands

Absolute Vodkas  
 Flavored Vodka  
 Stolichnaya Vodka  
 Bombay Gin  
 Tanqueray Gin  
 Beefeater Gin  
 Johnnie Walker Red  
 Dewar's Scotch  
 Seagram's VO Whiskey  
 Seagram's 7 Whiskey  
 Canadian Club Whiskey  
 Southern Comfort Whiskey  
 Captain Morgan Rum  
 Bacardi Rum  
 Malibu Coconut Rum  
 Cuervo Gold

### Top Shelf Brands

Grey Goose Vodka  
 Belvedere Vodka  
 Kettle One Vodka  
 Hendrick's  
 Bombay Sapphire  
 Tangueray 10  
 Johnnie W. Black  
 Maker's Mark  
 Crown Royal  
 Jack Daniels  
 Bacardi 8yr Rum  
 Cuevo 1800  
 Remy Martin VSOP  
 Knob Creek  
 10 Cane Rum  
 Glenlivet 12yr  
 Scotch Hennessy VS

## Cash Bar

Illy Coffee	\$4.00	Mixed Drinks	\$9.00 and up
Cappuccino/Espresso	\$4.50	Martinis	\$10.00 and up
Argo Tea	\$5.50	Scotches	\$10.00 and up
Soda or Juice	\$4.00	Vodkas	\$8.00 and up
Imported Beer	\$7.00	Bottled Sparkling	\$11.00 (1 Liter)
Domestic Beer	\$6.00	or Still Water	

*\* All Cash Bars are charged a bartender fee of \$120 per hour*



*Cité*

AT THE TOP OF LAKE POINT TOWER  

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SEAFOOD • STEAK • SKYLOUNGE

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