



CELEBRATE

Cadence Kitchen & Co

events uniquely crafted for your special occasion



B O O K A S P E C I A L E V E N T

reserve a date

pick a space

design a menu

A N D W E D O T H E R E S T

R O O M R E N T A L & M I N I M U M S

Determined by event details

all fees/minimums
are based on day
and time of event

off - site service
staff and catering
available

all prices shown
are before tax and
gratuity

Contact Cadence Kitchen & Co.

For more information or date availability

630 • 442 • 7631

events@cadencekitchen.co



ELEGANT • CHIC • INTIMATE

r i f f r o o m

20 - 40 GUESTS FOR A SEATED DINNER

40 - 50 FOR STANDING ROOM COCKTAIL PARTY





VIBRANT • WARM • INVITING

e p r o o m

50 - 60 GUESTS FOR A SEATED DINNER

60 - 75 FOR STANDING ROOM COCKTAIL PARTY



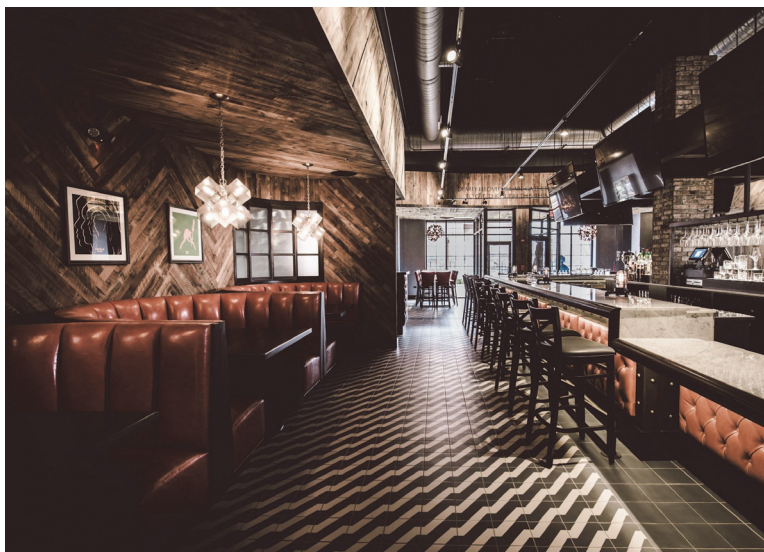


BOLD • LIVELY • SPACIOUS

h i - f i r o o m

50 - 75 GUESTS FOR A SEATED DINNER

80 - 120 FOR STANDING ROOM COCKTAIL PARTY





CASUAL • SOCIAL • UNIQUE

semi-private

10 - 20 GUESTS FOR A SEATED DINNER
OR A
STANDING ROOM COCKTAIL PARTY





CREATIVE • SCRATCH • SEASONAL

food

FAMILY • BUFFET • PASSED • STATIONED

BRUNCH • LUNCH • DINNER • A LA CARTE





FRESH • CRAFTED • SPIRITED

drinks

MIXOLOGY • HAND CRAFTED • EXCEPTIONAL WINE

EXTENSIVE SPIRITS • FROZEN • CRAFT BEER



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brunch

Buffet & Family Style for \$32 per Person

INCLUDES: Assorted Mini Scones • Fresh Fruit Platter • Coffee • Hot Tea • Soda

SALAD CHOOSE ONE

House Salad (GF)

Romaine, cucumber, tomato, red wine vinaigrette

Caesar Salad (GF0)

romaine, cherry tomato, crouton, radish, parmesan

Chopped Salad (GF)

Romaine, tomato, onion, hearts of palm, smoked gouda, red wine vinaigrette

Seasonal Salad (GF0)

check with your events coordinator what our Chef is offering at the time of your event!

ADD ON BREAD ROLLS FOR \$1 EXTRA PER PERSON

MAINS CHOOSE TWO

Farmhouse Eggs (GF)

soft scrambled eggs, cheddar cheese

Biscuits & Gravy

fresh buttermilk biscuits, sausage gravy

Breakfast Sandwich (GF0)

pretzel bun, bacon, scrambled eggs, cheddar cheese, arugula, truffle aioli

Seasonal Quiche

Mini Cheeseburgers

Chicken Salad Sandwich (GF0)

Vegetable Frittata (GF)

seasonal vegetables, goat cheese

Avocado Toast (GF0)

multigrain bread, fresh avocado mixed greens, tomato, goat cheese

Chicken & Waffles

SIDES

CHOOSE ONE / BUFFET STYLE INCLUDES ROASTED POTATOES ADDITIONALLY

Applewood

Smoked Bacon (GF)

Hashbrowns

Seasonal Vegetables (GF)

Jalapeno Pork Belly

Mac & Cheese

Pork Sausage Patties (GF)

Cole Slaw (GF)

Roasted Potatoes (GF)

Sausage Links (GF)

Truffle Fries (GF)

ADD AN EXTRA SIDE \$2 PER PERSON

ADD ON AN APPETIZER

FOR THE TABLE OR TO BE PASSED OUT AS GUESTS ARRIVE: \$2 PER PERSON

Whipped Ricotta & Honey Crostinis

Vegetable Flatbread

Wagyu Meatball Skewers

Bolognese Arancinis

Shrimp & Avocado Toast: +\$1

Crab Beignets: +\$1

SEE PAGE 16 FOR ADDITIONAL OPTIONS

lunch

Buffet & Family Style for \$32 per Person
INCLUDES: Dessert • Coffee • Hot Tea • Soda

SALAD CHOOSE ONE

House Salad (GF)

Romaine, cucumber, tomato, red wine vinaigrette

Caesar Salad (GFO)

romaine, cherry tomato, crouton, radish, parmesan

Chopped Salad (GF)

Romaine, tomato, onion, hearts of palm, smoked gouda, red wine vinaigrette

Seasonal Salad (GFO)

check with your events coordinator what our Chef is offering at the time of your event!

ADD ON BREAD ROLLS FOR \$1 EXTRA PER PERSON

MAINS CHOOSE TWO

Shrimp & Grits (GF)

Roasted Chicken (GF)

seasonal vegetables, herb jus

Vegetable Risotto (GF)

Honey Mustard Scottish Salmon

couscous, green beans, lemon dijon

Chef's Seasonal Pasta

Gnocchi Pomodoro

Mini Cheeseburgers (GFO)

Filet Sliders (GFO)

arugula, onions, gorgonzola

Avocado BLT (GFO)

tomato focaccia, candied bacon, lettuce, tomato

Mini Wagyu Chopped Cheese

Braised Short Rib (GF): +\$3

Mashed potatoes

Chimichurri Skirt Steak (GF): +\$3

fingerling potatoes

SIDES CHOOSE ONE

Truffe Fries

Garlic Spinach (GF)

Jalapeno Pork Belly Mac & Cheese

Mashed Potatoes (GF)

Grilled Asparagus (GF)

Fresh Fruit (GF)

Fingerling Potatoes (GF)

Roasted Mushrooms (GF)

Cole Slaw (GF)

ADD AN EXTRA SIDE \$2 PER PERSON

lunch continued

Buffet & Family Style for \$32 per Person
INCLUDES: Dessert • Coffee • Hot Tea • Soda

ADD ON AN APPETIZER

FOR THE TABLE OR TO BE PASSED OUT AS GUESTS ARRIVE: \$2 PER PERSON

Whipped Ricotta & Honey Crostinis

Vegetable Flatbread

Wagyu Meatball Skewers

Bolognese Arancinis

Shrimp & Avocado Toast: +\$1

Crab Beignets: +\$1

DESSERT CHOOSE ONE

Mini Brownies

Mini Cookies (GF0)

Mini Cupcakes

PLATED LUNCH

\$40 PER PERSON - FOR GROUPS OF 30 OR LESS
INCLUDES

1: Salad

To be plated for your guests

1: Side

Family style

3: Mains

Give your guests the choice of 3, we will take the order on the day of

Dessert

Coffee, Tea and Soda



dinner

Buffet & Family Style for \$48 per Person

SHAREABLES CHOOSE TWO

Whipped Ricotta & Honey (GF)

Crispy Brussel Sprouts (GF)

Seasonal Flatbread

Wagyu Meatballs

Crispy Cauliflower

Bolognese Arancinis

SALAD CHOOSE ONE

House Salad (GF)

Romaine, cucumber, tomato, red wine vinaigrette

Caesar Salad (GF)

romaine, cherry tomato, crouton, radish, parmesan

Chopped Salad (GF)

Romaine, tomato, onion, hearts of palm, smoked gouda, red wine vinaigrette

Seasonal Salad (GF)

check with your events coordinator what our Chef is offering at the time of your event!

ADD ON BREAD ROLLS FOR \$1 EXTRA PER PERSON

MAINS CHOOSE TWO

Roasted Chicken (GF)

Seasonal vegetables, herb jus

Vegetable Risotto (GF)

seasonal vegetables, parmesan

Braised Short Rib (GF)

mashed potatoes

Fish of the Day (GF)

forbidden rice, lemon butter sauce

Honey Mustard Scottish Salmon

pearled couscous, green beans, lemon dijon

Chef's Seasonal Pasta

Gnocchi Pomodoro

red sauce, basil

Shrimp & Grits (GF)

SIDES CHOOSE ONE

Truffe Fries

Mashed Potatoes (GF)

Fingerling Potatoes (GF)

Garlic Spinach (GF)

Grilled Asparagus (GF)

Roasted Mushrooms (GF)

Jalapeno Pork Belly
Mac & Cheese

Herbed Couscous

Forbidden Rice (GF)

ADD AN EXTRA SIDE \$2 PER PERSON

a l a c a r t e

PLATTERS

FEEDS 20-30 PEOPLE / PRICE PER ORDER

Fresh Fruit Platter (GF)	\$50	Traditional Crudites (GF)	\$60
Hummus & Pita	\$48	Bruschetta Platter	\$75
Cheese & Charcuterie (GF)		\$175	

STATIONED & PASSED

PRICED BY THE DOZEN

Crostini Selection (GF0) \$28/dozen

- Whipped Ricotta & Honey
 - Beet & Goat Cheese
 - Brie with Raspberry
 - Pimento Cheese & Ham
 - Pan con Tomato
 - Olive & Feta
 - Avocado Puree with Orange
-

SEAFOOD

Tuna Poke Wontons	\$40	Shrimp Cocktail (GF)	\$42
Crab Beignets	\$36	Buffalo Shrimp	\$48
Shrimp & Avocado Toast	\$36	Lobster Stuffed Mushrooms (GF0)	\$36
Oysters Rockefeller	\$60	Mini Lobster Rolls	\$60

VEGETARIAN

Candied Butternut Squash Skewers (GF)	\$20	Old Bay Devilled Eggs (GF)	\$28
Roasted Vegetable Flatbread	\$32	Tomato Caprese Skewers (GF)	\$28
Mini Grilled Pimento Cheese	\$32	Skewered Brussel Sprouts (GF)	\$28

MEAT

Buffalo Chicken Skewers	\$36	Prosciutto with Mozzarella (GF)	\$40
Bolognese Arancinis	\$42	Gochujang Pork Belly Skewers (GF)	\$44
Short Rib Stuffed Potato Skins (GF)	\$42	Wagyu Meatball Skewers	\$44
Duck Confit Potato Skins (GF)	\$42	Mini Angus Cheeseburgers	\$48
Dijon Crusted Lamb Lollipops (GF)	\$98	Buttermilk Chicken Sliders	\$48
Filet Sliders		\$60	

from the bar

prices are based on consumption

PRICES BASED ON CONSUMPTION

Alcohol is just based on consumption and the menu that you offer your guests may be customized however you would like.



THESE OPTIONS INCLUDE

Open Bar

Beer/Wine Only

Drink Tickets

Allotted Number

number of drinks per guest

Cocktail Event

featuring beer, wine, liquor, specialty cocktails only under \$15

Mimosa Bar

\$35 per bottle of champagne and includes 2 juices & garnishes

We are always happy to work with our bar team to create a signature cocktail that highlights your event's theme



fine print

DEPOSITS, CONTRACTS AND CANCELLATIONS

A deposit of \$300 as well as a signed contract are necessary to secure your event date. In the event of a cancellation, 10 days prior to your event, the deposit may be used to secure an alternate date, or returned. If cancellation occurs less than 10 days prior to event, the deposit will be forfeited.

MENU SELECTIONS

As our menus are constantly evolving as well as tailored to your needs and budget. To ensure proper ordering, prepping and execution, menus must be confirmed 10 days in advance. If menu choices are not given to Cadence Kitchen, we reserve the right to make menu choices for you based upon previous menu discussions. Please let us know of any dietary restrictions or special needs at this time.

SERVICE CHARGES & TAX

18 % gratuity, 3% admin fee, as well as 9% food and beverage tax will be applied to your final total bill.



FINAL GUEST COUNT

The final, guaranteed number of guests must be confirmed 3 days prior to your event. You will be billed for both food and beverage package (if chosen) based on your final guaranteed number of guests. If your final guarantee is less than 80% of your estimate at the time of signing, Cadence Kitchen & Co. has the option to reassign the room or move the event to a semi-private space. If your guest count increases, you will be billed for the total guest count.

ROOM MINIMUMS

All minimums are based on occupancy of room and historical sales data for the time and day of the week. The minimums are based on food and beverage without tax and gratuity. If the established minimum is not met with food and beverage purchases, a supplemental charge for the difference will be added to the bill. Minimums are based on fully private rooms. Semi-private space available on request.

LIQUOR, WINE & BEER

All beverages must be purchased through Cadence Kitchen & Co. Due to local liquor laws, all beverages must be dispensed by our staff.

fine print

BILLING

All balances are due upon completion of event. The deposit will be deducted from the final bill.

All major credit cards and cash are accepted, no personal checks for final payment please

WE LOVE LAURIE'S DESSERTS!

Our Pastry Chef, Laurie, loves helping make your event even more special. Chef Laurie can whip up just about anything you can desire, please ask your coordinator for details and pricing for your event. You may bring in a cake, however there is a \$1 per person cake cutting and plating fee. This item must be from a licensed baker as well as from a facility that does not have any processed nuts or peanuts (we are a peanut free restaurant).



DECORATING PRIOR TO YOUR EVENT

We love those extra special touches. Please feel welcome to come in 1 HOUR prior to your event to decorate. If you need more than 1 hour to prepare for your event please discuss with your coordinator in advance. As far as decorations go we do not allow tape or tacks, please work with your coordinator when setting up your space. We'll be happy to help you take them down at the end of your event.

All items are subject to change based on availability. All prices are subject to 9% tax, 3% admin, and 18% gratuity

take some notes

EVENT:

DATE:

TIME:

GUEST COUNT:

QUESTIONS & CONCERNS:

NOTES:

thank you
&
rock on



CADENCE
KITCHEN & CO