

Private & Special Events



HOMESTEAD
ON THE ROOF

about us

Welcome to **Homestead On The Roof** — our cozy, secret rooftop — is tucked away above Roots Handmade Pizza in the heart of West Town. The magic of Homestead is its 85-seat outdoor rooftop patio with full view of the L-shaped, 1,000 square foot rooftop garden overflowing with beautiful flowers, two massive vertical hanging gardens, a decorative outdoor fireplace, and a brand new water feature.

Homestead was named a “Top 100 Fit for Foodies Restaurants in America” and one of the “10 Best New American Restaurants in Chicago” by OpenTable, and has been named among the best rooftop/outdoor restaurants in Chicago by multiple media outlets. Join us every summer for an exclusive new pop-up menu, available for a limited time. Our venue is a true Chicago hidden gem that will charm guests and leave a lasting impression.



THE/50
FIFTY/
GROUP Events



brunch

PASSED APPETIZERS

Priced Per Dozen / 2 Dozen Minimum Per Selection

Avocado Toast Bites ▼

Multigrain, Arugula, Tomato, Goat Cheese ... 48

Zucchini Fritter ▼

Herb Yogurt Sauce ... 48

Mini Lobster Rolls

Old Bay Aioli, Dill, Trout Roe ... 72

Everything Avocado Bites

Multigrain, Goat Cheese, Cucumber, Tomato, Bacon ... 48

Black Bean Sliders ▼

Russian Dressing ... 60

Beef Sliders*

Dijonnaise, Cheddar, Caramelized Onions, Dill Pickle ... 72

King Trumpet Mushroom Skewers **V/GF**

Espelette Aioli, Crispy Shallots ... 60

MINI PASTRIES

Host Selects 2 Options Per Platter

Blueberry Muffin | Chocolate Muffin **VG** | Lemon Poppyseed Muffin |

Plain Croissant | Chocolate Croissant | Ham & Cheese Croissant |

Herb & Goat Cheese Croissant | Trail Mix Scone | Blueberry Scone |

Small (12 pieces) ... 36 / Medium (24 pieces) ... 72 / Large (36 pieces) ... 108

GF - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN



brunch **PLATTERS**

Stationed

Fresh Fruit & Berry Platter **V/GF**

Seasonal Selection of Fruit and Berries

Small (serves 8-12) ... 75 / **Large** (serves 18-24) ... 120

Hummus Platter **V**

Carrots, Cucumbers, Peppers, Broccoli and Served with Grilled Bread

Small (serves 8-12) ... 100 / **Large** (serves 18-24) ... 160

Vegetable Platter **V**

Seasonal Selection of Vegetables and Served with Ranch

Small (serves 8-12) ... 75 / **Large** (serves 18-24) ... 150

Lox Platter

6 Plain Bagels / 6 Everything Bagels, 2 lbs of Homemade Lox,
3 Half Pints of Cream Cheese (choice of Plain or Chives),
Includes Pickled Red Onions, Capers, Tomatoes, Local Greens

Regular (12 bagels) ... 250

Bagel Platter **V**

Half Plain Bagels / Half Everything Bagels,
Includes House-Made Butters, Jams and Spreads

Small (12 bagels) ... 65 / **Large** (24 bagels) ... 95

Avocado Toast Platter **V**

6 Plain Bagels / 6 Everything Bagels, 2 lbs House-Made
Avocado Spread, Crumbled Goat Cheese, Pickled Red Onions,
Capers, Tomatoes, Local Greens

Regular (12 bagels) ... 225

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brunch

BUFFET SERVICE

Serves 12 Guests

Mac & Cheese v

Noodles, Cheese Sauce, Herbed Bread Crumbs ... 75

Biscuits and Gravy

Buttermilk Biscuits and Traditional Sausage Gravy ... 96

Vegan Biscuits and Gravy vg

Vegan Biscuits and Mushroom Gravy ... 96

add Chorizo Tofu ... +55

Market Salad v

Local Greens, Cucumbers, Tomatoes, Pickled Red Onions, Hard Boiled Eggs,
Radish, Sunflower Seeds, Hearts of Palm, Dijon Vinaigrette ... 85

Shaved Brussels Salad v

Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette ... 85

Yogurt Parfait Glasses v

Greek Yogurt, Housemade Granola, Seasonal Fruit, Honey ... 80

Plain Pancakes v

Served with Maple Syrup, Whipped Cream ... 75 (24 pancakes)

Scrambled Eggs v ... 80

Bacon ... 90 (48 pieces)

Sausage ... 90 (24 pieces)

Confit Breakfast Potatoes ... 90

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BREAKFAST SANDWICHES

served as a platter, each platter consists of 12 half sandwiches

Christo's Choice

Fried Egg, Maple Glazed Bacon, Tomato Jam, Aioli, Brioche Bun ... 84

Chicky Biscuit

Piri Piri Fried Chicken, Fried Egg, Garlic Aioli, Buttermilk Biscuit ... 96

Truffle Bomb

Truffle Eggs, Roasted Mushrooms, Fontina Cheese, Bagel ... 96

Chorizo & Egg

Scrambled Eggs, Chorizo, Roasted Red Peppers, Portuguese Mayo, English Muffin ... 80

House Smoked Lox

Lemon Dill Mascarpone, Pickled Onions, Bagel ... 120

The Grand Ave

Scrambled Eggs, Chicken Sausage, Caruso's Gardiniera, Mozzarella, Garlic Aioli, English Muffin ... 90

Avocado Toast

Avocado, Lemon Mascarpone, Pickled Onions, Radish, Chili Crunch, Cucumber ... 120

LUNCH SANDWICHES

served as a platter or in a boxed lunch

Sage Roasted Turkey

Bacon, Fig Jam, Brie Cheese, Arugula, Sourdough

Meatloaf Sandwich

Shallot Jam, Garlic Aioli, Fried Onion Strings

Reuben Sandwich

House Cured Pastrami, Pickled Cabbage, Louie Dressing

Lobster Roll (+25 platter; +5 boxed lunch)

Canadian Lobster, Aioli, Celery, Chives

LUNCH SANDWICH PLATTER ... 95

consists of six sandwiches,
choose two options

BOXED LUNCH ... 25

includes

**Sandwich,
Plain Chips,
Pickle Spear,
Cakeball**



happy hour
PASSED APPETIZERS

Priced Per Dozen / 2 Dozen Minimum Per Selection

SEAFOOD

Grilled Shrimp Cocktail GF

Cocktail Sauce, Lemon ... 72

Ahi Tuna Tartare* GF

Toasted Sesame Dressing, Scallions ... 75

Mini Lobster Roll

Old Bay Aioli, Dill, Trout Roe ... 75

Crab Cake

Lemon Mustard Sauce ... 75

Oysters on the Half Shell* GF

Mignonette ... 75

VEGETARIAN

Black Pepper & Gruyère Gougère V

Caper Lemon Cheese Filling ... 50

Seasonal Bruschetta V

Chef's Selection of Seasonal Vegetables ... 50

Black Bean Sliders V

Russian Dressing ... 60

Summer Roll VG/GF

Carrots, Cucumber, Avocado, Herbs, Sweet Chili Sauce ... 72

Mushroom Toast V

Brioche, Herbed Mushroom Duxelle, Chives ... 65

Zucchini Fritter V

Herb Yogurt Sauce ... 65

King Trumpet Mushroom Skewers V/GF

Espelette Aioli, Crispy Shallots ... 65

CHICKEN

Grilled Chicken Skewers GF

Truffle Honey ... 65

Fried Chicken Slider

Buffalo Ranch, Pickles, Brioche ... 65

BEEF

Beef Tartare*

Capers, Onions, Lemon, Olive Oil,
Brioche ... 70

Sweet BBQ Meatballs GF

Sweet BBQ Braised Meatballs ... 60

Marinated Steak Skewers GF

Chimichurri, Lime ... 75

Beef Sliders

Dijonnaise, Cheddar, Caramelized Onions,
Dill Pickle ... 70

PORK

Bacon Wrapped Dates GF

Almonds, Balsamic Glaze ... 55

Pork Belly Skewers GF

Sweet Chili Sauce ... 65

Pulled Pork Sliders GF

BBQ Sauce, Coleslaw ... 65



happy hour **BOARDS**

Stationed, Serves 12

Crudité Board V/GF

Served with Parmesan Ranch ... 150

Hummus Board V

Carrots, Cucumbers, Peppers, Broccoli and
Served with Grilled Pita ... 130

House-Made Chips & Dip V

Ask for our current offerings ... 115

Cheese Board V

Selection of Cheese and Served with
Seasonal Garnish and Bread ... 225

Charcuterie Board

Selection of Cured Meats and Served with
Seasonal Garnish and Bread ... 250

Oysters on the Half Shell GF

Cocktail Sauce, Mignonette ... 200 (50 pieces)

Seafood Tower GF

24 Oysters, 20 Shrimp Cocktail, 4 Lobsters (1 lb),
Ahi Tuna Tartare, Lemons, Limes, Mignonette,
Cocktail Sauce, Mustard Sauce ... Market Price

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dinner
ACTION STATIONS

Chef/attendant Fee Will Apply

Roast Prime Rib of Beef GF

Potato Gratin, Seasonal Vegetable, Horseradish Cream, Au Jus

Station (serves 25 - 30) ... 1000

Beef Tenderloin GF

Pomme Purée, Seasonal Vegetable, Mustard, Jus

Station (serves 20 - 25) ... 800

Turkey Breast GF

Pomme Purée, Seasonal Vegetable, Brown Gravy

Station (serves 15 - 20) ... 400

Whole Roasted Salmon GF

Dijon Dill Sauce, Wild Rice

Station (serves 20 - 25) ... 650

Suckling Pig

Parmesan Grits, Housemade BBQ, Honey Mustard, Cornbread

Station (serves 20 - 25) ... Market Price

Pasta Station

Marinara Sauce, Alfredo Sauce, Bolognese Sauce,

Served with Garlic Butter Baguettes

Station ... 40 per guest

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pria fiae

PLATED DINNER MENU

Individually Plated Dinner ... 90 per guest

add Bread Basket - Served with Seasonal Butter ... +5 per guest

SALADS ... select one salad for your guests to enjoy

Shaved Brussels Salad **VG** Mancho, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

Caesar Salad Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

BLT Salad Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

Little Gem Wedge Salad **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

ENTREES ... select three entrees for your guests to pre-select one

Braised Short Rib **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

Pasta Bolognese Bolognese Sauce, Ricotta, Parm, Basil

Roasted Chicken **GF** Polenta, Charred Broccolini, Basil Chicken Jus

Cauliflower Steak **VG/GF** Braised Butter Beans, Romesco, Lemon Oil

Roasted Salmon Israeli Couscous Salad, Dill Beurre Blanc

Pork Chop **GF** Lentils, Braised Fennel, Herb Jus

Vegetable Pasta **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

Filet Mignon* **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +9 per guest

DESSERTS ... select one dessert for your guests to enjoy

Crème Brûlée Vanilla Crème Brûlée, Topped with Seasonal Fruit

Chocolate Cake **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

Tiramisu Marsala Cream, Lady Finger Sponge, Espresso Syrups

Panna Cotta Lemon Panna Cotta, Fruit Compote

**in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

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prix fixe

FAMILY STYLE DINNER MENU

Family Style ... 110 per guest

add Bread Basket - Served with Seasonal Butter ... +5 per guest

SALADS ... select one salad for your guests to enjoy

Shaved Brussels Salad **V/GF** Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

Caesar Salad Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

BLT Salad Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

Little Gem Wedge Salad **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

ENTREES ... select three entrees for your guests to enjoy family-style

Braised Short Rib **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

Pasta Bolognese Bolognese Sauce, Ricotta, Parm, Basil

Roasted Chicken **GF** Polenta, Charred Broccolini, Basil Chicken Jus

Cauliflower Steak **V/GF** Braised Butter Beans, Romesco, Lemon Oil

Roasted Salmon Israeli Couscous Salad, Dill Beurre Blanc

Pork Chop **GF** Lentils, Braised Fennel, Herb Jus

Vegetable Pasta **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

Filet Mignon* **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +9 per guest

DESSERTS ... select one dessert for your guests to enjoy

Crème Brûlée Vanilla Crème Brûlée, Topped with Seasonal Fruit

Chocolate Cake **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

Tiramisu Marsala Cream, Lady Finger Sponge, Espresso Syrups

Panna Cotta Lemon Panna Cotta, Fruit Compote

**in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

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signature

SWEETS BY WEST TOWN BAKERY

One Flavor Per Dozen

MINI CAKEBALLS ... 25 per dozen

Red Velvet | Triple Chocolate **VG** | French Toast | Vanilla Sprinkle |
Chocolate Sprinkle **VG** | Chocolate Chip **VG** | Lemon Almond | Chocolate Peanut

MINI COOKIES ... 36 per dozen

Chocolate Chip **VG** | Snickerdoodle **VG** | Oatmeal Raisin | M&M |
Strawberry Almond | Peanut Butter White Chocolate Chip

MINI CUPCAKES ... 36 per dozen

Vanilla/Vanilla | Chocolate/Chocolate **VG** | Vanilla/Chocolate | Salted Caramel |
Carrot/Cream Cheese | Red Velvet | Chocolate/Peanut Butter |
GF Vanilla/Vanilla **GF** ... add 6 | GF Chocolate/Chocolate **GF** ... add 6

MINI TARTS ... 60 per dozen

Opera | Lemon | Chocolate Caramel | Seasonal Fruit

MINI CHEESECAKE BITES ... 55 per dozen*

Plain | Chocolate Chip | Seasonal Fruit

BROWNIE BITES ... 115 per tray (108 bites)

Old Fashioned | GF Old Fashioned **GF** ... add 5

RICE KRISPIE BITES ... 60 per tray (36 bites)

Regular | Fruity Pebble

MACARONS ... 60 per dozen

Chocolate | Red Velvet | Birthday Cake | Chocolate Mint | Peanut Butter and Jelly

DOUGHNUTS ... 60 per dozen

Vanilla Sprinkle | Chocolate Sprinkle | Homer Sprinkle | Old Fashioned Vanilla Cake |
Chris-P-Creme | Coffee | Apple Cider | Samoa | Red Velvet Cake

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brunch & dinner
DRINK PACKAGES

Priced Per Person

PREMIUM BAR

two hours ... 60 pp / additional hour ... 10 pp

Spirits | Open Bar

Wine | Open Cellar

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

CLASSIC BAR

two hours ... 50 pp / additional hour ... 10 pp

Vodka | Svedka

Gin | Broker's

Tequila | Corazon Blanco

Rum | Plantation Three Star White

Whiskey | Benchmark Bourbon, Wild Turkey Rye,
Johnnie Walker Black Label

Wine | House Sparkling, White, Rosé, Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

WINE & BEER BAR

two hours ... 40 pp / additional hour ... 10 pp

Wine | House Sparkling, White, Rosé, Red

Beer | All Beer

Non-Alcoholic | Soft Drinks & N/A Beverages

BRUNCH BAR

two hours ... 30 pp / additional hour ... 10 pp

Mimosa | Cava & Orange Juice

Beermosa | Light Beer & Orange Juice

Bloody Mary | Vodka & Bloody Mary Mix

Non-Alcoholic | Soft Drinks & N/A Beverage

NON-ALCOHOLIC

two hours ... 19 pp / additional hour ... 5 pp

Soft Drinks & Juice | Pepsi Products & Fruit Juices

Coffee & Tea | Dark Matter Coffee, Hot or Iced

Water | Still & Sparkling

please notify our events team if you prefer single-serve beverages.

PREPAID CONSUMPTION

Individually Ordered Drinks ... charged to a prepaid tab

CONSUMPTION ADD-ONS

Craft Cocktail ... +12 pp

House Wine, Beer, Seltzer or Redbull ... +8 pp

(no more than two options)

Champagne Service ... +18 pp

Coffee & Tea Station ... +7 pp

Terms & Conditions

A Drink Package is required with all onsite events.

Shots not included in packages.

Please note our spirits list is ever changing,

if one of the brands is no longer carried we will

replace it with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc.