

SUMMER HOUSE

SANTA MONICA®

CATERING & PRIVATE DINING

1954 N. HALSTED ST. • CHICAGO, IL • (773) 634-4100 • SUMMERHOUSESM.COM • [@SUMMERHOUSESM](https://www.instagram.com/SUMMERHOUSESM)

PLATED BRUNCH

AVAILABLE SATURDAY AND SUNDAY FROM 9AM - 3PM

3 courses - \$42 per person

coffee, hot/iced tea & soft drinks included

*This menu can be served family style or buffet style
for a \$8.00 upcharge per person.*

APPETIZERS

served to the table to share

mini cinnamon rolls - **fresh seasonal fruit**

MAIN

host selects three for guests to choose from
all entrees served with house salad

fluffy buttermilk pancakes

santa monica egg white omelette - shaved turkey breast, tomato-avocado salsa

egg sandwich - served on a house-made english muffin with scrambled eggs,
cheddar, mayo, and choice of bacon, sausage, or avocado

vegan breakfast burrito - tofu scramble, spinach, pico de gallo, guacamole

smoked salmon platter - tomato, cucumber, onions, cream cheese, toasted bagel

wilshire blvd cobb - romaine, egg, tomato, charred corn, cucumber,
bacon, point Reyes blue cheese, herb vinaigrette - *add chicken \$8.95*

avocado toast - tomato, scallion, mascarpone, poached eggs, house country bread

*ADD ON FAMILY STYLE SIDES

pick 2 for \$6 per guest

turkey bacon - sausage - bacon - hash browns

DESSERT

for guests to share

assortment of our signature house made cookies and bars

Most items on this menu can be made gluten free upon request.

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PLATED LUNCH

3 courses - \$45 per person
coffee, hot/iced tea & soft drinks included

*This menu can be served family style or buffet style
for a \$8.00 upcharge per person.*

APPETIZERS

host selects two for guests to share

handmade local burrata - seasonal accompaniments, house-made bread

guacamole & house-made chips - hass avocado, charred tomato salsa

wood-grilled shishito peppers - toasted sesame, yuzu, sea salt

ahi tuna & watermelon tartare - thai chili, avocado, crema, cilantro

brussels sprouts - balsamic vinegar, parmigiano reggiano

prime beef meatballs - house-made marinara, torn basil

MAIN

host selects three for guests to choose from
all sandwiches served with house salad

prime brandt beef burger - lettuce, tomato, pickle, onion, mustard, mayo

avocado toast - tomatoes, scallion, mascarpone, poached eggs, house country bread

turkey club sandwich - nine-grain bread, bacon, tomato, lettuce, havarti, mustard, mayo

crispy chicken sandwich - avocado, lettuce, buttermilk dressing

wilshire blvd cobb* - romaine, egg, tomato, charred corn, cucumber,
bacon, point Reyes blue cheese, herb vinaigrette

classic caesar* - hearts of romaine, croutons, parmesan

shaved brussels sprouts salad* - manchego cheese, bacon, avocado,
toasted almonds, peas, mustard vinaigrette

***OPTION TO ADD** chicken for \$8.95, avocado for \$4.95, or salmon for \$10.95 each

*ADD ON FAMILY STYLE SIDES

french fries (\$3) - sweet potato fries (\$3) - truffle fries (\$5)

DESSERT

for guests to share

assortment of our signature house-made cookies and bars

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BAJA TACO PARTY

AVAILABLE ANY DAY FOR LUNCH OR DINNER

\$50 per person

coffee, hot/iced tea & soft drinks included

This menu is served buffet style.

SALAD

costa mesa salad

queso fresco, charred corn, pico de gallo, avocado, quinoa, crispy tortilla,
chipotle crema, lime vinaigrette

TACO BAR

(includes all)

served with: local corn & flour tortillas, charred tomato salsa, queso fresco,
slow-cooked black beans, cumin scented rice

spicy chicken tinga

short rib barbacoa

poblano pepper & sweet corn rajas

SWEETS

assortment of housemade cookies and treats

OPTIONAL ADD ON:

housemade chips and guacamole bar (\$8.00 upcharge per person)

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PIZZA PARTY

AVAILABLE ANY DAY FOR LUNCH OR DINNER

4 courses - \$55 per person

coffee, hot/iced tea & soft drinks included

This menu is served buffet style or to the tables to share family style.

APPETIZERS

host selects two to be served to the table to share

handmade local burrata - seasonal accompaniments, house-made bread

guacamole & house-made chips - hass avocado, charred tomato salsa

wood-grilled shishito peppers - toasted sesame, yuzu, sea salt

ahi tuna & watermelon tartare - thai chili, avocado, crema, cilantro

brussels sprouts - balsamic vinegar, parmigiano reggiano

prime beef meatballs - house-made marinara, torn basil

GREENS

host selects one to be served to the table to share

shaved brussels sprouts salad - manchego cheese, bacon, avocado, toasted almonds, peas, mustard vinaigrette

s. house salad - point reyes toma, croutons, italian vinaigrette

wilshire blvd cobb - romaine, egg, tomato, charred corn, cucumber, bacon, point reyes blue cheese, herb vinaigrette

classic caesar - hearts of romaine, croutons, parmesan

PIZZAS

host selects three to be served to the table to share

classic margherita - fresh mozzarella, tomato sauce, olive oil, sea salt, basil

organic sausage & fennel - fresh mozzarella, tomato sauce, fennel pollen

hobbs pepperoni - fresh mozzarella, tomato sauce, parmesan

spicy salumi & burrata - garlic, fresh mozzarella, whipped burrata, tomato sauce

shaved mushroom - gruyère, onion, true, rosemary, parmesan cream, parsley

prosciutto & egg* - four cheese, sunny-side up egg, parmesan cream, chili flake

DESSERT

for guests to share

assortment of our signature house-made cookies and bars

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PLATED DINNER

4 courses - \$75 per person
coffee, hot/iced tea & soft drinks included

*This menu can be served family style or buffet style
for a \$8.00 upcharge per person.*

APPETIZERS

host selects two for the table to share

handmade local burrata - seasonal accompaniments, house-made bread
guacamole & house-made chips - hass avocado, charred tomato salsa
wood-grilled shishito peppers - toasted sesame, yuzu, sea salt
ahi tuna & watermelon tartare - thai chili, avocado, crema, cilantro
brussels sprouts - balsamic vinegar, parmigiano reggiano
prime beef meatballs - house made marinara, torn basil

GREENS

host selects one to be plated for the guest individually

shaved brussels sprouts salad - manchego cheese, bacon, avocado,
toasted almonds, peas, mustard vinaigrette
s. house salad - point Reyes tomatillo, croutons, italian vinaigrette
wilshire blvd cobb - romaine, egg, tomato, charred corn, cucumber,
bacon, point Reyes blue cheese, herb vinaigrette
classic caesar - hearts of romaine, croutons, parmesan

MAIN

host selects three for the guest to choose from

chicken paillard - baby arugula, lemon, calabrian chili
loch duart salmon - sweet chili glaze, herb mashed potatoes
skirt steak frites - chef seasonal garniture *add \$12 upcharge per person*
spicy rigatoni alla vodka - peas, calabrian chili, reggiano, wild oregano
bucatini pomodoro - organic tomato, parmesan, basil
rigatoni bolognese - rosemary, parmigiano reggiano

DESSERT

hosts selects one

assortment of our signature house-made cookies and bars
or
chocolate cake - whipped cream, fresh berries

*Want to add on pizza to your party? No problem! All pizzas are available to be ordered and
priced a-la-carte for parties. For more information please inquire with the catering team.*

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RECEPTION

1 canape, 2 cold, 2 hot, 1 bigger bite \$38 per person
available for 2 hour events only

2 canapes, 2 cold, 2 hot, 2 bigger, 1 dessert \$65 per person

SUMMER HOUSE CANAPÉS

selection of house-made breads topped with with:

haas avocado & chives • proscuitto & grain mustard
local triple creme cheese w/ fruit compote • smoked salmon & herb cream cheese
house-made butter & french radish w/ sea salt • local burrata w/ marinated strawberries
braised short rib w/ horseradish cream • mushrooms & gruyère cheese

COLD BITES

ahi tuna & watermelon tostadas • guacamole & charred tomato salsa tostadas
herb salami: point Reyes tomas & castelvetrano olives
marinated sweet peppers: stuffed w/ herb & garlic fresh cheese
pearl mozzarella & pesto skewer • cucumber, watermelon and feta skewer

HOT BITES

chicken tinga tostadas • prime beef meatballs
spice rubbed chicken skewers • sweet soy steak skewer • grilled avocado
filet mignon skewer with herb butter
crispy chicken meatballs: thai sweet chili glaze
grilled artichoke hearts lemon aioli • maple glazed bacon steak skewer
roasted mushrooms stuffed with spinach & parmesan

BIGGER BITES

truffle grilled cheese: made with sourdough bread • **buttered maine lobster rolls**
prime beef sliders • two bite tacos: grilled fish, adobo chicken or roasted poblano chiles
crispy chicken sliders • truffle fry cups • shrimp cocktail cups

SWEETS

mini cookies • brownie bites • chocolate-dipped crispy rice treat skewers
vanilla pot de creme w/ raspberries

STATIONS

serves 30 people

farmers market crudités & dips: seasonal vegetables: blue cheese dip, buttermilk dip - \$140
salumi & cheese board cured meats & cheese: housemade bread, pickles, mustard - \$180
santa monica guacamole bar: hass avocado, pico de gallo, tomatillo salsa, ranchero sauce - \$160
farmers market fruit display: fresh seasonal fruit and berries - \$130

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BEVERAGE PACKAGES

BRUNCH BEVERAGE PACKAGE

2 HOURS - \$30 per person

3 HOURS - \$40 per person

includes:

mimosas (orange juice only)

bloody marys (house vodka & garnishes)

house red wine • house white wine

house rosé

BEER & WINE PACKAGE

2 HOURS - \$35 per person

3 HOURS - \$40 per person

4 HOURS - \$45 per person

includes:

house red, white, rosé wines;

beer, soft drinks & drip coffee

SUMMER SELECT SPIRITS PACKAGE

2 HOURS - \$40 per person

3 HOURS - \$50 per person

4 HOURS - \$60 per person

house red, white, rosé wines;

beer, mixed drinks

made with house liquors,

soft drinks & drip coffee

PREMIUM SPIRITS PACKAGE

2 HOURS - \$50 per person

3 HOURS - \$60 per person

4 HOURS - \$70 per person

house red, white, rosé wines;

beer, mixed drinks

made with premium liquors,

soft drinks & drip coffee

UPGRADES

SPRITZ, ETC.

add \$10 per person

aperol spritz

french 75

bellini

COCKTAILS

add \$10 per person for summer select

add \$14 per person for premium

margarita

old fashioned

aperol spritz

tom collins

WINE UPGRADE 1

add \$10 per person

honig, sauv blanc

hampton water rose

matthew fritz pinot noir

WINE UPGRADE 2

add \$20 per person

vignoble dauny sancerre

aix rose

bonanno cabernet or tyler pinot noir

(guest to select)

Ask us about signature cocktail upgrades.

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