COCKTAIL BITES. WEDDINGS. SEATED DINNERS. ELABORATE DISPLAYS. CORPORATE FUNCTIONS. BLACK TIE FORMALS. CHEF STATIONS. CELEBRATIONS. RESTAURANT PERFECTION.

dine|amlc
CATERING

312 527 1055  |  CATERING@DINEAMICGROUP.COM  |  WWW.DINEAMICGROUP.COM/CATERING
Established in Chicago’s hospitality industry since 2005, DineAmic Group has delivered a portfolio of well-known & highly acclaimed restaurants and nightlife destinations. Renowned for designing extraordinary venues with stellar décor, innovative culinary artistry, and unparalleled service, DineAmic Group takes its passion in perfecting restaurant events and provides its same service approach for out-of-house events as DineAmic Catering.

DineAmic Catering is composed of a highly skilled team of planners & chefs dedicated to entertaining new ideas and supporting any event from exquisite weddings, meaningful celebrations, philanthropic galas and distinctive corporate events.

Our mission is to interpret your needs and translate them into an event that exceeds your expectations. Planning any event, small to large, can be time consuming and requires endless specifics to pull together. As restaurant professionals ourselves, we realize the importance of choosing the perfect venue, designing the layout, setting the ambiance and servicing rave-worthy food & beverage. Our goal is to guide you on this journey to make it an enjoyable and exciting experience for all involved.
CASUAL COLLECTION
PRICED PER PIECE. 100PC MINIMUM. THEREAFTER SOLD IN 50PC INCREMENTS.

SLIDERS
KOBEBURGER ........................................... 4
melted gruyere, smoked bacon aioli, crispy shallots, brioche bun
KOBEBEEF BRISKET ..................................... 4
spicy BBQ, crispy shallots
PULLED PORK ........................................... 4
sliced pickles, crisp napa slaw, spicy BBQ
SMOKED CHICKEN ...................................... 4
pulled chicken, crisp napa slaw, white BBQ
CLASSIC SINGLE . ......................................... 4
American cheese, L.T.O., special sauce, pickles
CHICKEN PARM .......................................... 4
homemade mozzarella, parmesan, roasted tomato sauce
MEATBALL ............................................... 4
burrata, roasted tomato sauce, charred pepperoncini, fried basil
PRIME RIB .............................................. 6

BITES
TRUFFLE FRIES .......................................... 3
roasted garlic-lemon aioli, served in individual cups
SWEET POTATO FRIES ................................. 3
roasted red pepper aioli, served in individual cups
HOUSEMADE PRETZEL BITES ...................... 3
cheddar beer fondue
FRIED CHEESE CURDS ................................. 3
tomato caponata, parmesan peppercorn
FRIED CHICKEN LITTLES ....................... 3
chili bourbon maple drizzle
KOBEBEER CORN DOGS ............................... 4
pineapple beer mustard
TRUFFLE MAC & CHEESE CUPS ................. 4
gruyere, aged cheddar, white truffle
CAPRESE SPEWERS ................................. 3
DEVILED EGGS .......................................... 3
THICK-CUT BACON BITES ......................... 4

CRUDO CLASSICS
AHITUNA ............................................... 4
preserved meyer lemon, avocado, caperberry, chili oil
HAMACHI .............................................. 4
spicy balsamic, serrano chili, truffle honey, crispy shallots
SHRIMP COCKTAIL ...................................... 4
TUNA TARTARE .......................................... 4
LOBSTER & AVOCADO ................................. 5
MINICRAB CAKES ...................................... 5
OYSTERS ................................................ 4
east or west coast
ALASKAN KING CRAB BITES ..................... 6

ITALIAN ACCENTS
COCCOLIBITE ................................ .......... 4
crispy dough, stracchino cheese, prosciutto di parma, truffle honey
MINIMEATBALLS ....................................... 3
roasted tomato sauce, bellwether ricotta, shaved basil
TRUFFLE Gnocchi SPOONS ....................... 4
truffle cream, fried sage, crispy pancetta
SHORT RIB RAVIOLI .................................... 4
roasted porcini mushrooms, taleggio
BURRATA .............................................. 3
tomato jam, sea salt, basil oil, mini polenta bread
BRUSCHETTA ........................................... 3
eggplant caponata, crispy kale, bellwether ricotta, mini polenta bread
TALLEGGO FOCACCIA .............................. 3
stracchino cheese, arugula, truffle honey, sea salt
SWEET CORN RAVIOLI ......................... 3
chioldini mushrooms, truffle butter
BURRATA STUFFED AGNOLOTTI ............... 4
maine lobster, blistered tomato

MIDNIGHT SNACKS
CHICKEN & WAFFLES .............................. 4
southern fried chicken, caramelized waffle, hot sauce, maple syrup
MINIGRILLED CHEESE MELTS .................. 3
cheddar, american, swiss, brioche bread
BOMBURGERS .......................................... 4
sharp american cheese, onions, garlic mayo, house giardiniera, bumbolini bun
BUFFALO CHICKEN SLIDERS .................... 4
southern fried chicken, bleu crumbles, dill pickle relish
PASTRY SHOPPE

ASSORTED DESSERTS
BOMBOLONI ........................................... 3
MINI CANNOLI ....................................... 4
ASSORTED CHOCOLATES ......................... 2
CHEESECAKE BITES ................................. 3
RED VELVET SHOOTER ......................... 3
CHOCOLATE MOUSE SHOOTER .......... 3
RASPBERRY CHEESECAKE SHOOTER .... 4
LEMON MERINGUE SHOOTER ................. 3
MINI SPIKED MILKSHAKES .................... 5
chocolate gelato, godiva white, kahlua, absolut vanilla
MINI ROOTBEER FLOATS ....................... 5
not your father’s root beer, vanilla gelato

BITE SIZE PIES
PEANUT BUTTER .................................. 3
BANANA ........................................ 3
APPLE ......................................... 3

CAKE BITES
CHOCOLATE CARAMEL .......................... 3
TEQUILA ICEBOX ................................. 3
TIRAMISU ...................................... 3

CUSTOM CAKES
HALF PAN .................................. 100
FULL PAN ................................ 100
Sheet Cake Pricing & Specialty Design Available Upon Request

RAW BAR
MINIMUM OF 75% OF GUEST COUNT REQUIRED. PRICED PER GUEST.

ICE DISPLAY OPTIONS
CRUSHED ICE DISPLAY .......................... 100
ICE SCULPTURE DISPLAY ...................... 350

SHRIMP & CRAB
cocktail sauce, horseradish cream, mignonette lime cilantro cream,
hot sauce, lemon, saltines, crackers
STONE CRAB CLAWS ............................... 20
KING CRAB CLAWS ............................... 10
COLOSSAL SHRIMP ............................... 17
SHRIMP ........................................ 4

OYSTERS
cocktail sauce, horseradish cream, mignonette lime cilantro cream,
hot sauce, lemon, saltines, crackers
EAST COAST ................................... 3
WEST COAST .................................. 3

ASSORTED CAVIAR ........................ MP

CRUDO SPOONS
AHI TUNA ...................................... 3
HAMACHI ...................................... 3
STATIONARY ENHANCEMENTS

MINIMUM OF 75% OF GUEST COUNT REQUIRED. PRICED PER GUEST.

SNACK STATION

CHARCUTERIE ...................... 5
ASSORTED VEGETABLE .......... 5

CHEESE ......................... 5
FRESH FRUIT ................. 7

SLIDER STATION

CHOICE OF 3

KOBE BURGER
PULLED PORK
PRIME RIB
BUFFALO CHICKEN

TURKEY BURGER
BEEF BRISKET
SMOKED CHICKEN

TACO THE TOWN ...................... 11

CHOICE OF 3

CHICKEN
roasted pulled chicken, salsa verde, pico de gallo, cilantro crema

PORK
braised pork, napa cabbage, pickled veggies, sweet soy reduction

STEAK
grilled skirt steak, crisp lettuce, avocado, cilantro crema

SHRIMP
blackened shrimp, napa slaw, sweet chili mayo, pickled red onion

BARBACOA
braised beef barbacoa, pickled spanish onion & radish, cilantro

MULTIPLE CHOICE

MAC & CHEESE ...................... 10

CHOICE OF 3

a) HOUSE SMOKED BACON
b) SMOKED PULLED CHICKEN
c) CHORIZO
d) PULLED PORK
e) BURNT END BRISKET
f) SHORT RIB CHILI
g) CARAMELIZED ONION
h) CHICKEN SAUSAGE
i) WILD MUSHROOM
j) ROASTED JALAPENO
k) TRUFFLE OIL
l) BUFFALO
m) ALL THE ABOVE

FRITE STREET ...................... 9

CHOICE OF 3

TRUFFLE
garlic-lemon aioli

SWEET POTATO

SEASONED
smoked jalapeno aioli

SEA SALT PARSLEY
parmesan peppercorn

PARMESAN SAGE
garlic aioli
STATIONED DINNER

BASED ON 2 HOURS :: 4OZ PORTIONS :: REQUIRES CHEF ATTENDANT
50% SEATING, 100% GUEST COUNT

CARVERIES
SERVES 25

HERB CRUSTED PRIME RIB .......... 450
BEEF TENDERLOIN ..................... 350
KOBEBEEF BRISKET .................. 300
SMOKED CHICKEN .................... 275
SMOKED TURKEY BREAST ............ 200

STARCHES
10pp. :: CHOOSE TWO

PROPERLY WHIPPED POTATOES
horseradish parmesan crust

POTATO AU GRATIN
cheddar leeks, eiger mountain gruyere

DECADENT MACARONI & CHEESE

STICKY PARMESAN POTATOES
grated parmesan, chopped parsley

BRÜLÉD SWEET CORN CASSEROLE

VEGGIES
10pp. :: CHOOSE TWO

CARAMELIZED BRUSSELS SPROUTS
crispy garlic, house cured pancetta

SAUTEED BROCCOLI
1st press olive oil, lemon, sea salt

GRILLED ASPARAGUS

daufre

SAUTEED WILD MUSHROOMS
demi glace

PICKLED ROASTED PURPLE CAULIFLOWER
pistacho, parmesan

CREAMED OR SAUTEED SPINACH

PREMIER PLATED DINNER

THREE COURSE | $95

100% GUEST COUNT REQUIRED PRICED PER PERSON

SOUP or SALAD
CHOICE OF ONE

FRENCH ONION SOUP
NEW ENGLAND CLAM CHOWDER
GREEK SALAD
LUMP CRAB CAESAR
ROASTED BEEF
PRIME CHOPPED
CHARRED ROMAINE WEDGE

MAIN ATTRACTION
CHOICE OF TWO

DRY AGED NEW YORK STRIP STEAK
BROILED WILD SALMON
CHICKEN VESUVIO
6oz PETITE-CUT FILET
CHILEAN SEA BASS
BEEF TENDERLOIN
MAPLE-DOUBLE-CUT Duroc Boar Chop
GRILLED PORTOBELLO MUSHROOM & VEGETABLES

SIDE AGENDA
CHOICE OF TWO

CHARRED CAULIFLOWER
PROPERLY WHIPPED POTATOES
BROILED HEIRLOOM BROCCOLI
CHARRED BRUSSELS SPROUTS
SAUTEED WILD MUSHROOMS
CREAMED SPINACH
ROASTED PURPLE CAULIFLOWER
POTATOES AU GRATIN
# Premium Plated Dinner

**Four Course | $135**

100% Guest Count Required. Priced Per Person

<table>
<thead>
<tr>
<th><strong>Soup or Salad</strong></th>
<th><strong>Main Attraction</strong></th>
<th><strong>Side Agenda</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Choice of One</td>
<td>Choice of Two</td>
<td>Choice of Two</td>
</tr>
<tr>
<td>French Onion Soup</td>
<td>Dry Aged Bone-in Kansas City Strip</td>
<td>Charred Cauliflower</td>
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<tr>
<td>New England Clam Chowder</td>
<td>Broiled Wild Salmon</td>
<td>Properly Whipped Potatoes</td>
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<tr>
<td>Greek Salad</td>
<td>Fried Chicken</td>
<td>Charred Brussels Sprouts</td>
</tr>
<tr>
<td>Lump Crab Caesar</td>
<td>Chicken Vesuvio</td>
<td>Sautéed Wild Mushrooms</td>
</tr>
<tr>
<td>Roasted Beet</td>
<td>Chilean Sea Bass</td>
<td>Creamed Spinach</td>
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<tr>
<td>Prime Chopped</td>
<td>Yellowfin Tuna</td>
<td>Potatoes Au Gratin</td>
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<tr>
<td>Charred Romaine Wedge</td>
<td>10oz Barrel-Cut Filet</td>
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<tr>
<td></td>
<td></td>
<td>Tomohawk Colorado Lamb Chops</td>
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<tr>
<td></td>
<td></td>
<td>Beef Tenderloin</td>
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<tr>
<td></td>
<td></td>
<td>Grilled Portobello Mushroom &amp; Vegetables</td>
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</tbody>
</table>

**Endings**

Choice of One

- Bomboloni
- Tiramisu
- Chocolate Caramel Cake

100% Guest Count Required. Priced Per Person

# Prime Plated Dinner

**Five Course | $175**

<table>
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<th><strong>Side Agenda</strong></th>
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</thead>
<tbody>
<tr>
<td>Choose 1 Soup and 1 Salad</td>
<td>Choice of Three</td>
<td>Choice of Two</td>
</tr>
<tr>
<td>French Onion Soup</td>
<td>Dry Aged Bone-in Ribeye</td>
<td>Charred Cauliflower</td>
</tr>
<tr>
<td>New England Clam Chowder</td>
<td>12oz Bone-in Filet &amp; Cold Water Lobster Tail</td>
<td>Properly Whipped Potatoes</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>Fried Chicken</td>
<td>Broiled Heirloom Broccoli</td>
</tr>
<tr>
<td>Lump Crab Caesar</td>
<td>Alaskan King Crab Legs</td>
<td>Charred Brussels Sprouts</td>
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<td>Roasted Beet</td>
<td>Chicken Vesuvio</td>
<td>Sautéed Wild Mushrooms</td>
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<tr>
<td>Prime Chopped</td>
<td>Chilean Sea Bass</td>
<td>Roasted Purple Califlower</td>
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<td>Charred Romaine Wedge</td>
<td>Yellowfin Tuna</td>
<td>Potatoes Au Gratin</td>
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**Endings**

Choice of One

- Bomboloni
- Tiramisu
- Chocolate Caramel Cake

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# Beverage Service

**100% Guest Count Required :: 3HR Minimum**

**Prime**
$50 for 3 hours | $60 for 4 hours | $65 for 5 hours

**Spirits**
- Grey Goose
- Bacardi
- Bacardi Oakheart
- Bombay Sapphire
- Chivas 12
- Corzo Tequila
- Basil Hayden
- Maker's Mark
- Ruffino Prosecco

**Sommelier Selections**
- Select 4

**Whites**
- Pinot Grigio
- Chardonnay
- Sauvignon Blanc
- Riesling

**Reds**
- Pinot Noir
- Cabernet
- Malbec

**Bottled Beers**
- Select 4

- Bud Light
- Stella Artois
- Heineken
- Green Line

**Premium**
$40 for 3 hours | $50 for 4 hours | $60 for 5 hours

**Spirits**
- Absolut
- Jim Beam
- Cruzan White Rum
- Cruzan Spiced Rum
- Sauza Blue Tequila
- Jameson
- Befeater
- Dewars White
- Ack Daniels
- Ruffino Prosecco

**House Wines**
- Select 2

**Whites**
- Pinot Grigio
- Chardonnay

**Reds**
- Pinot Noir
- Cabernet

**Bottled Beers**
- Select 3

- Bud Light
- Stella Artois
- Heineken

**Beer & Wine**
$20 for 3 hours | $30 for 4 hours | $40 for 5 hours

**Bottled Beers**
- Select 3

- Bud Light
- Stella
- Blue Moon

**House Wines**

**White**
- Pinot Grigio

**Red**
- Cabernet

**Bloody Mary & Mimosa Bar**
$20 for 3 hours | $30 for 4 hours | $40 for 5 hours

**Assorted Seasonal Mimosas**

**Sodas**

**Bloody Mary Mix**

**Lemons**

**Celery**

**Limes**

**Olivettes**

**Horsradish**

**Hot Sauce**

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**Dineamic Catering**

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EXPLORE OUR AFFILIATE VENUES

BULL & BEAR
BAR. GRILL. VANTAGE POINT.

PUBLIC HOUSE

SIENA TAVERN
EST. MMXIII

PRIME & PROVISIONS

BAR SIENA
CIBO & LIQUOR

BOMBOBAR
COFFEE. BOUINOH SALE.

BUILDERS BLDG
EVENT VENUE

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