



ALLIUM  
EVENTS  
A BLUE PLATE EXPERIENCE

# MENU OPTIONS





# YOUR WEDDING MENU

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*At Allium, we are deeply devoted to providing the highest quality hospitality by delivering innovative and memorable food experiences with unparalleled service and attention to detail. The following pages include a variety of menu options curated by Blue Plate Executive Chef, Charles Haracz. As your trusted wedding partner, we look forward to collaborating to bring your unique vision to life and creating an unforgettable evening for you and your guests. Food is just the beginning. Cheers!*







# WEDDING TIERS

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## Standard

Passed Hors d'Oeuvres (4 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Entrée

*\$250 PER GUEST*

*Choice of 1 Protein Option with a Vegetarian/Vegan Alternative*

Coffee Service and Wedding Cake Cutting/Service

**Bar Package Not Included**

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## Premium

Passed Hors d'Oeuvres (5 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Choice Entrée

*Pre-Selected Choice of 2 Protein Options & 1 Vegetarian/Vegan Option*

*\$275 PER GUEST*

Sweet Bites

Coffee Service and Wedding Cake Cutting/Service

**Bar Package Not Included**

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## Luxury

Passed Hors d'Oeuvres (6 bites per person)

Bread & Butter Service

First Course – Salad or Soup

Second Course – Choice Entrée

*Pre-Selected Choice of 2 Protein Options & 1 Vegetarian/Vegan Option*

*\$300 PER GUEST*

Sweet Bites

Coffee Service and Wedding Cake Cutting/Service

Late Night Bites

**Bar Package Not Included**







# COCKTAIL HOUR

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## Poultry

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### Lemon & Rosemary Chicken Skewer

Rosemary-marinated grilled chicken breast, lemon pepper dip (GF, CN)

### Chicken Bulgogi Taco

Bulgogi-marinated chicken thigh, tahini aioli, kimchi, scallion, sesame seeds, chili threads, crisp gyoza taco shell (DF, CS)

### Sope with Braised Chicken

Mini sope, braised chicken, mole, shaved radish, cilantro crema (CN)

### Buttermilk Waffle with Fried Chicken

Crispy fried chicken, wildflower honey drizzle

### Chicken Tinga

Tostada, chicken tinga, pickled onion, lime crema, coriander blossom (GF)

### Mini Smoked Chicken Shawarma

Mini pita pocket, housemade harissa labneh, cilantro

### Chicken Parmesan Stack

Parmesan & basil leaf breaded chicken roulade, roasted garlic tomato compote, fresh mozzarella, basil confetti

### Peking Duck

Scallion pancake, green garlic, honey hoisin sauce (DF)

## Beef & Pork

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### Short Rib Empanada

Braised short rib, sweet potato & chile, queso cotija, chipotle sweet potato puree

### Italian Salsa Verde Marinated Ribeye

Risotto cake, romesco, Manchego cheese, Marcona almond crumble (GF, CN)

### Bacon Wrapped Date

Medjool date wrapped with applewood smoked bacon (GF)

### Filet of Beef and Spinach Roulade

Potato gaufrette, horseradish cream, pink peppercorns (GF)

### Beef Tataki

50-day dry aged NY strip, crispy rice puff, Cyprus sea salt, micro lemon balm, yuzu aioli, smoked shoyu, toasted sesame (GF, DF, CS)

### Pepper Crusted New York

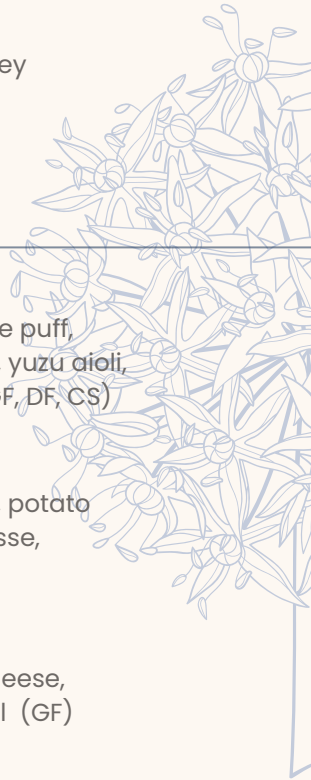
Pepper crusted strip loin medallion, potato crisp, artichoke & black truffle mousse, shaved parmesan shard (GF)

### Italian BLT

Crispy soppressata cup, burrata cheese, sweet 100 tomatoes, herb aioli, basil (GF)

### Nduja & Burrata

Truffled pasta chip, whipped lemon burrata, spicy nduja, purple opal basil





# COCKTAIL HOUR

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## Seafood

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### Ahi Tuna with Grilled Pineapple Salsa

Crispy wonton chip, seared ahi tuna, grilled pineapple salsa, cilantro leaf (DF)

### Free Form Shrimp Maki

Colorful soy paper, rock shrimp, sushi rice, togarashi aioli, sweet chili sauce (GF, DF)

### Surf & Turf Skewer

Bamboo-skewered butter-poached beef tenderloin & Maine lobster tail, tarragon, hollandaise (GF)

### Lobster Salad

Potato latke, lemon sabayon, purple ninja radish, chive (GF, DF)

### Mini Thai Crab Cake

Bite-sized lemongrass-flavored crab cake, sriracha chili aioli, Thai basil (DF)

### Potato Latke with Crème Fraiche & Smoked Salmon

Shredded potato cake, crème fraiche, smoked salmon, chive

### Crispy Taro Root Taco with Tuna

Crispy taro root taco shell, tuna tartare, wasabi guacamole, micro cilantro (GF, DF)

### Cilantro Marinated Shrimp Skewer

Cilantro & marinated grilled shrimp, salsa verde (GF, DF)

## Vegetarian & Vegan

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### Brie & Raspberry Grilled Cheese

Creamy brie & sweet raspberries between griddled mini brioche slices (VG)

### Griddled Zucchini Cake

Baba ghanoush, mint gremolata (V)

### Watermelon Guacamole

Crimson watermelon cube, Hass avocado pave, serrano pepper, lime zest, micro cilantro, sea salt (V, GF)

### Artichoke Tartine

Basil pesto, whipped lemon chevre, toasted sunflower seeds, brioche toast points (VG, CS)

### Vietnamese Spring Roll

Vietnamese rice paper, fresh vegetables, herbs, cellophane noodles, sweet chili sauce (V, GF)

### Butternut Squash Arancini

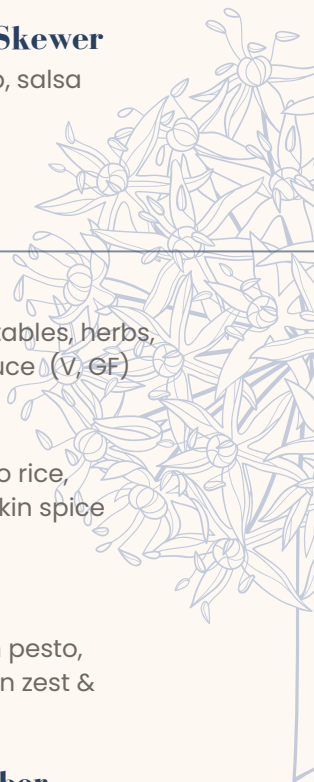
Roasted butternut squash & Arborio rice, taleggio & pecorino, Aleppo, pumpkin spice & butternut squash aioli (VG)

### Caprese Pop

Marinated cherry tomato filled with pesto, topped with fresh mozzarella, lemon zest & fried basil. (VG, GF)

### Red Pepper Hummus Cucumber

European cucumber cup, fire-roasted red pepper hummus, Kalamata olive, micro mint garnish (V, GF)









# PLATED DINNER

Pre-select: 1 salad or soup and 2-3 entrees – *Bread & Butter Service Included*

*\* Soup and soup/salad duo options available upon request.*

## Spring/Summer Salads

Available May–September

### Baby Gem Lettuce Salad

Baby Gem lettuce, zucchini, assorted radishes, shaved asparagus, toasted pepitas, lemon vinaigrette (V, GF)

### Summer Salad

Michigan cherries, baby romaine, lola Rossa, St. Agur blue cheese, pickled onion, Marcona almonds, tart cherry vinaigrette (VG, GF, CN)

### Heirloom Tomato & Burrata Salad

Summer heirloom tomatoes, mixed greens, local burrata, fresh basil, roasted garlic, basil oil, herbs, rapini frittelle (VG, GF)

### Strawberry & Baby Arugula Salad

Baby arugula, sliced strawberries, crumbled goat cheese, crispy shallot onion rings, balsamic vinaigrette (VG)

### Watermelon Salad

Red & yellow watermelon, wild arugula, whipped feta, demi cukes, candied pistachio, borage flowers, mint, agave lime vinaigrette (VG, GF, CN)

### Baby Squash Salad

Baby green zucchini, baby yellow squash, petite greens, cucumber, red ribbon sorrel, purple mizuna, smoked labneh, shawarma spiced almonds, lemon chermoula (VG, GF, CN)

### Heirloom Asparagus Salad

Heirloom asparagus, purple mizuna, demi cukes, empress nasturtium, roasted pistachio, herbed whipped goat cheese, garlic scape lemon vinaigrette (GF, CN)

## Fall/Winter Salads

Available October–April

### Local Greens Apple Salad

Marcona almonds, apple, fennel, lemon whipped goat cheese, shaved celery, pickled cipollini onions, maple balsamic vinaigrette (VG, GF, CN)

### Mixed Greens with Pears and Red Grapes

Baby greens, dried cranberries, Gorgonzola cheese, shallot sherry vinaigrette, toasted pistachio dust (VG, GF, CN)

### Organic Butter Lettuce with Dried Cranberries

Butter lettuce leaves, Midnight Moon® goat cheese, Marcona almonds, dried cranberries, chives, fig vinaigrette (VG, GF, CN)

### Candied Sweet Potato and Farro

Baby spinach, dried cherries, pistachios, roasted pear pearls, crumbled goat cheese, brown butter vinaigrette (VG, CN)

### Fall Squash Salad

Roasted acorn squash rings, shaved yellow squash, mixed field greens, toasted seeds, Pleasant Ridge Reserve aged cheese, cinnamon and spice vinaigrette (VG, GF)

### Nichols Farm Pear Salad

Pear puree, cinnamon dusted pear chips, champagne pears, purple mizuna & baby gem lettuce salad, whipped goat cheese, candied pecans, pickled onions, maple vinaigrette (VG, GF, CN)

### Winter Beet Caprese

Ruby beets simmered with herbs and sweet port wine, sliced fresh mozzarella, winter citrus, crema di balsamico, fresh basil (VG, GF)

### Sweet Potatoes & Whipped Burrata Salad

Assorted baby greens, pumpkin seed gremolata, brulee fig, pear mostarda, pomegranate vinaigrette (VG, GF)



# PLATED DINNER

\*Duet entrée options are available upon request.

## ENTRÉES

### Beef

#### Steak Au Poivre

Peppercorn-crusted petite tender, potato galette, grilled asparagus, Cognac-Dijon pan sauce (GF)

#### Grilled Petite Tender of Beef

Gruyere whipped potatoes, truffled haricots verts, cabernet butter sauce, frizzled leeks garnish (GF)

#### Seared Petite Tender

Wisconsin aged cheddar gratin potatoes, sautéed haricot vert, Affilla Cress®, red sorrel & pea shoot salad, Dijon mustard demi glace (GF)

#### Grilled Petite Tender of Beef with Red Wine Reduction

Sauteed pumpkin gnocchi pillows, roasted cipollini onions, wilted spinach, red wine reduction, microgreens

#### Grilled New York Strip

Assorted sautéed seasonal baby vegetables, brie potato gratin, thyme scented demi glace (GF)

#### Braised Western Rib of Beef

Balsamic grilled vegetables, creamy chive risotto, sun dried tomato coulis, fresh rosemary (GF)

#### Petite Filet of Beef Tenderloin

Potato galette, thumbelina carrots, grilled purplette onions, nasturtium cream, plum agrodolce (GF)

#### Grilled Filet of Beef Tenderloin

Corn puree, marinated squash & zucchini pave, roasted marble potatoes, blistered cherry tomatoes, red wine jus (GF)

#### Grilled Filet of Beef with Wild Mushroom Risotto

Sautéed asparagus, pearl onions, red peppers, wild mushroom risotto, red onion jus (GF)

#### Grilled Filet of Beef with Blistered Cherry Tomatoes

Potato galette, grilled asparagus, blistered tomatoes tossed with arugula, red wine demi reduction, micro bull's blood garnish (GF)



# PLATED DINNER

## ENTRÉES

### Chicken

#### Truffle Roasted Chicken Breast

Parmesan risotto, grilled asparagus, brioche leek sauce

#### Roasted Stuffed Chicken

Caramelized leek & ricotta filling, lemon fregola, garlic spinach, baby carrots, truffle jus

#### Roasted Chicken Al Forno

Herbed salsa verde crust, parmesan risotto, grilled artichoke and asparagus, roasted red pepper coulis, lemon-leek soubise (GF)

#### Spinach and Artichoke Stuffed Chicken Breast

Parmesan polenta, glazed tri-color carrots, sundried tomato cream, jade leaf purslane, tomato powder crispy vermicelli nest (GF)

#### Pan Roasted Chicken Breast

Sautéed Asiago stuffed gnocchi, wilted spinach, cipollini onions, tomato sage brown butter sauce

#### Seared Chicken Breast

Celeriac puree, roasted marble potatoes, roasted Thumbelina carrots, apple mostarda, Brussels sprout & endive slaw, apple beurre (GF)

#### Lemon and Rosemary Roasted Chicken Breast

Balsamic grilled vegetables, creamy chive risotto, sun dried tomato coulis, fresh rosemary (GF)

#### Pan Seared Chicken Breast

Calabrian chile romesco, charred lemon broccolini, smashed marble potatoes, au jus (CN)

#### Artichoke and Ricotta Stuffed Chicken Breast

Pesto tossed fried smashed new potatoes, wilted arugula, grilled asparagus, smoked tomato vinaigrette (GF)

#### Pancetta Wrapped Chicken Breast

Creamy lemon risotto, French green beans, grilled zucchini, red and yellow peppers, natural jus (GF)





# PLATED DINNER

## ENTRÉES

### Seafood

#### **Pan Roasted Whitefish with Beurre Blanc**

Creamy lemon scented risotto, sautéed haricots verts, beurre blanc, microgreens (GF)

#### **Pan Seared Halibut**

Sweet potato pave, spiralized crispy sweet potato, butter bean puree, broccolini, blood orange beurre (GF)

#### **Pistachio and Molasses Roasted Salmon**

Roasted garlic mashed potatoes, fire grilled baby carrots, balsamic glaze, pistachio dust (GF, CN)

#### **Grilled Branzino**

18 Month aged Parmagiano Regiano risotto, marinated grilled romanesco, Marcona almonds, charred scallion oil, red pepper butter sauce (GF, CN)

#### **Grilled Salmon & Sugar Snap Peas**

Salmon fillet, sugar snap peas, arugula salad, smashed potatoes, scallion radish sauce (GF)

#### **Cod al Forno**

Robuchon potato, grilled artichokes, carrots, gremolata pangrattato, saffron broth

#### **Pan Seared Halibut**

Cauliflower puree, dill & shallot potatoes, charred lemon asparagus, grape beurre blanc (GF)

#### **Citrus and Herb Glazed Salmon**

Fire roasted baby carrots, grilled red potatoes, wilted baby spinach, golden pepper coulis (GF)

#### **Lemon and Herb Branzino**

Zucchini puree, roasted sweet corn, charred cherry tomatoes, herb & summer radish salad, lemon & cipollini onion soubise (GF)

#### **Pumpkin Seed Crusted Whitefish**

Wilted garlic spinach, cinnamon dusted sweet potatoes, haricots verts, aged sherry brown butter (GF, CS)



# PLATED DINNER

## ENTRÉES

### Vegan/Vegetarian

#### Butternut Squash “Steak”

Herbed farro, spiced maple glaze, roasted enoki mushrooms, charred Brussels sprout and kohlrabi slaw, rosemary mint pistou (V)

#### Eggplant Roulade

Sheets of Italian eggplant filled with sautéed spinach and julienne vegetables over brown rice, red lentils, caramelized onions, asparagus and fresh herbs, saffron tomato coulis, lemon oil drizzle (V, GF)

#### Grilled Herb Marinated Eggplant Steak

Heirloom quinoa, blistered cherry tomatoes, pepper relish, toasted sunflower seeds, chimichurri (V, GF, CS)

#### Stuffed Piquillo Peppers

Red quinoa and kale stuffed piquillo peppers, sautéed greens, roasted butternut squash, smoked purple cauliflower, preserved lemon, crispy capers, tomato fennel fondue, herb oil (V, GF)

#### Pan Seared Cauliflower Steak

caper and lemon sauce, rosemary roasted fingerling potatoes, sautéed baby carrots, served with petite salad of baby arugula, fried lemons, capers and rosemary (V, GF)

#### Spinach and Ricotta Ravioli

Braised baby artichokes, shallot roasted wild mushrooms, English peas, champagne lemon butter, basil oil drizzle, golden pea shoots (VG)

#### Phyllo Cannelloni

Mushroom, artichoke, leek and crème fraîche filled phyllo roll, radicchio, red pepper and artichoke slaw with Italian vinaigrette, dill, parsley creamy sun dried tomato coulis (VG)

#### Ratatouille on Polenta Cake

Polenta cake with braised vegetables, whipped goat cheese, closed loop microgreens dressed with toasted garlic, pine nut vinaigrette, garnished with lavosh shard and edible flowers (VG, CN)

#### Truffled Pecorino Gnocchi

Potato gnocchi pillows tossed with Parmesan cream and white truffle oil, garnished with roasted tomato and fennel fondue and Pecorino tuile (VG)

#### Roasted Cauliflower Steak Al Forno

Herbed salsa verde crumbs, parmesan risotto, grilled artichoke and asparagus, roasted red pepper coulis, lemon-leek soubise (VG, GF)





# BEVERAGE SERVICE

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## Standard Package

*\$21.00 per person for 4 hours*  
*\$24.00 per person for 5 hours*  
*\$27.00 per person for 6 hours*

Spirits to include Svedka Vodka, Beefeater Gin, Johnnie Walker Red Label Scotch, Canadian Club Whiskey, Jim Beam Bourbon, Sauza Blanco Tequila, Castillo Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA and Michelob Ultra. Wines to include Rickshaw Chardonnay, The Seeker Rosé, Domaine Ste. Michelle Brut Sparkling, Veuve Du Vernay Sparkling Rosé, and Canyon Road Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Canyon Road Pinot Grigio, Canyon Road Sauvignon Blanc, Canyon Road Pinot Noir

## Premium Package

*\$24.00 per person for 4 hours*  
*\$27.00 per person for 5 hours*  
*\$30.00 per person for 6 hours*

Spirits include Absolut Vodka, Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Jack Daniel's Whiskey, Bulleit Bourbon, Sauza Blanco Tequila, Bacardi Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA, Victoria and Michelob Ultra. Wines to include William Hill Chardonnay, Bieler Pere & Fils Sabine Rosé, Gratien & Meyer Cremant de Loire Brut Sparkling, Campo Viejo Brut Rosé and Decoy Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Cantina Zaccagnini Pinot Grigio, The Seeker Sauvignon Blanc, Eroica Riesling, Cypress Merlot, Angeline Pinot Noir and Barossa Valley Estate Shiraz

## Luxury Package

*\$30.00 per person for 4 hours*  
*\$33.00 per person for 5 hours*  
*\$36.00 per person for 6 hours*

Buchanan's DeLuxe 12 Year Scotch Whisky, Crown Royal Whisky, Maker's Mark Bourbon, Bulleit Bourbon Barrel Strength, Partida Blanco Tequila, Bacardi Rum and Triple Sec

Beer to include Heineken, Goose Island 312, Revolution Anti-Hero IPA, Victoria, Off Color Brewing's Apex Predator and Michelob Ultra. Wines to include Noble Vines 446 Chardonnay, Source of Joy Gerard Bertrand Rosé, Gratien & Meyer Cremant de Loire Brut Sparkling, Gerard Bertrand Crémant de Limoux Brut Rosé, and Imagery Cabernet Sauvignon

Wine substitutions/additions (no additional charge)  
Chateau Haut Sarthes Montravel Blanc, Famille Perrin Reserve Cotes Du Rhone/E. Guigal Cotes Du Rhone Rouge,, Hahn Merlot, Brassfield Pinot Noir, Hullabaloo Zinfandel



# BAR ENHANCEMENTS

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## TABLESIDE DINNER WINE

*Standard – add \$15.00 per person*

*Premium – add \$18.00 per person*

*Luxury – add \$23.00 per person*

## SPARKLING TOAST

*Standard – add \$8.00 per person*

*\* Upgraded champagne options available upon request.*

## SELTZERS

*Add \$3.50 per person for choice of assorted White Claw, Vizzy, or Topo Chico seltzers.*

## SPECIALTY COCKTAILS

*Add \$12.00 per drink. A list of recommendations can be provided by your venue/catering representative upon request.*

## NON ALCOHOLIC BEER/WINE/LIQUOR

*Pricing varies. Please consult with your venue/catering representative for available options.*









# DESSERTS

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## Wedding Cake

You may provide a wedding cake through an outside vendor of your choice. Blue Plate Catering will slice and serve cake for no additional fee.



## Petite Sweets

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### Mini Key Lime Tart

All butter tart shell, tart Key lime mousse, fresh whipped cream (VG)

### Brown Butter Lemon Bite

Graham cracker crust, lemon curd, lemon zest (VG)

### Flourless Chocolate Cake Bite

Chocolate cake, whipped cream, chocolate cigarette (VG, GF)

### Chocolate Chip Cookie Dough Pop

Chocolate chip cookie dough dipped in dark chocolate with cookie crumb topping (VG)

### Mini Pumpkin Tart

Spiced pumpkin filling, vanilla tart, cinnamon chantilly cream (VG)

### Caramel Mousse Bombe

Vanilla shortbread, caramel Bavarian mousse, dark chocolate glaze, white chocolate drizzle (VG)

### Vanilla Creme Brulee

Vanilla infused creme brulee, caramelized sugar crust (VG, GF)

### Cheesecake Lollipop

New York style cheesecake lollipop dipped in white and dark chocolate with assorted toppings (VG, GF)

### Tiramisu Parfait

Coffee soaked ladyfingers, tiramisu mousse, whipped topping, cocoa powder, chocolate coffee bean (VG)

### Chocolate Raspberry Mousse Cup

Mini dark chocolate cups, dark chocolate whipped topping, fresh raspberries (V, GF)

### Passionfruit Eclair

Choux shell filled with passionfruit creme, topped with vanilla chantilly and fresh raspberries (VG)

### Assorted French Macaron

French style macaron cookies in an assortment of colors and flavors (VG, GF, CN)

### Mini Strawberry Pop Tart

Shortbread pastry filled with strawberry jam and topped with icing (VG)

### Dark Chocolate Dipped Strawberries

Fresh strawberry, dark chocolate glaze, dark chocolate drizzle (V, GF)

### Mini Carrot Cupcake

Carrot cake, cream cheese frosting (VG)

### Mini Apple Crostata

Buttery crust filled with caramelized apples, topped with cream cheese chantilly (VG)



# COFFEE SERVICE

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## Coffee Service

Includes Brewpoint regular and decaffeinated coffee and assorted teas to be served table-side following dinner.



# LATE NIGHT BITES

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## Mini Chicago Style Hot Dog

Mini Chicago-style hot dog with all accompaniments (DF)

## Beer Battered Cheese Curds

Beer battered white cheddar cheese curds, buttermilk herb dressing (VG)

## Mini Italian Beef Sandwich with Giardiniera

Slow roasted tender beef on a mini sour dough roll, topped with giardiniera (DF)

## Soft Pretzel Nuggets

Soft baked salted pretzel nuggets, honey mustard (VG)

## Flank Steak and Jack Cheese Quesadilla

Served with roasted tomato salsa

## Mini Beef Burger Slider

Beef burger, mini sesame bun, caramelized onions, ketchup, mustard, dill pickle slice (DF)

## House Made Tater Tots

Crispy golden brown tater tots with basil ketchup, served in paper cones (V)

## Truffle Mac & Cheese Cups

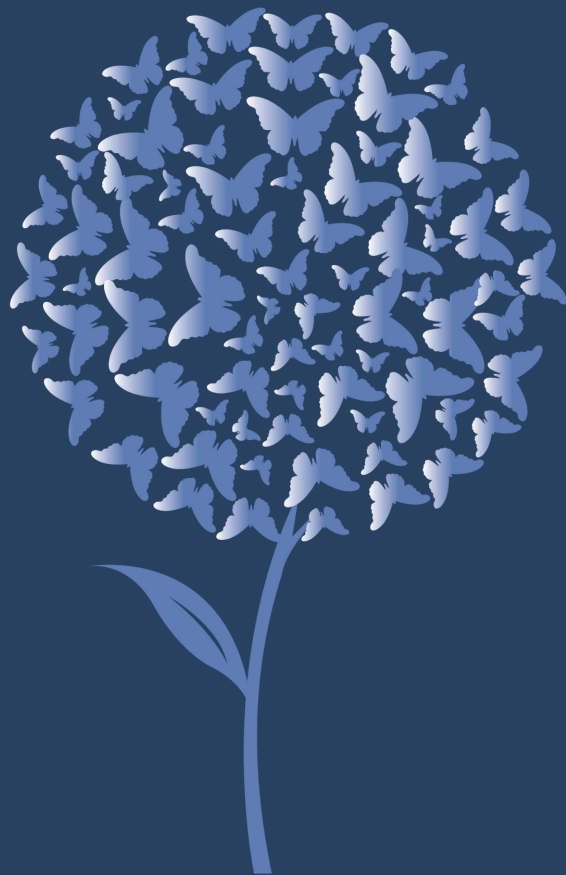
Elbow macaroni blended with rich cheddar cheese sauce and chopped black truffles (VG)

## Mini Nashville Style Hot Chicken Slider

Nashville-style hot chicken on a micro brioche roll topped with creamy coleslaw and dill pickles







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## CONTACT US

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Alana Weslowski  
**Venue Manager**

312.471.6744  
[experienceallium.com](http://experienceallium.com)

