

PRIVATE DINING PACKAGES



Build your own package is available upon request

Food packages prices **Do Not** include:

Tax, Gratuity, Soft Drinks, Coffee, Espresso, Cocktails, Wine & Beer

Served Family Style or Buffet

Venue Fee or Food and Beverage Minimums May Apply

Guest must be confirmed three business days prior to the event

Required Credit Authorization Form filled out and on file



NIA

EIGHT COURSE TASTING MENU - 35 PER PERSON

PRE-SELECT ONE CHOICE FROM EACH GROUP
SERVED FAMILY STYLE - MULTIPLE PLATES AT A TIME
DIETARY RESTRICTIONS ARE ACCOMMODATED

FIRST COURSE

NIA SALAD

MIXED GREENS, GOAT CHEESE, DATES
AVOCADO, PEPPERS, SPICED ALMONDS
CHAMPAGNE VINAIGRETTE, CRISP PITA

GREEK SALAD

MIXED GREENS, ROASTED PEPPER, TOMATOES
CUCUMBER, FETA, VINAIGRETTE, PITA

SECOND COURSE

ORZO SALAD

TOMATO, CUCUMBER, RED ONION, FETA
KALAMATA OLIVES, PARSLEY VINAIGRETTE

CHICKPEA HUMMUS

ROASTED GARLIC, RED PEPPER COULIS
HORSERADISH CREAM, PITA

THIRD COURSE

BACON WRAPPED DATES

RED PEPPER BUTTER SAUCE

CROQUETTES

CHICKEN, MANCHEGO, TOMATO-BASIL SAUCE

FOURTH COURSE

PATATA BRAVAS

SPICY TOMATO SAUCE

EGGPLANT INVOLTINI

FARM FRESH RICOTTA, TOMATO-BASIL

SPINACH CIGARS

CUCUMBER, GARLIC, DILL YOGURT

GREEK FRIES

HAND-CUT FRIES, CRUMBLLED FETA

FIFTH COURSE

GNOCCHI

SAGE-BROWN BUTTER SAUCE, HAZELNUTS

BAKED GOAT CHEESE

TOMATO-BASIL SAUCE, GARLIC BREAD

WILD MUSHROOM RISOTTO

OYSTER, CRIMINI, SHITAKE, PARMESAN

SIXTH COURSE

JUMBO GARLIC SHRIMP

EXTRA VIRGIN OLIVE OIL, GARLIC, CHILIES

CRISPY CALAMARI

COCKTAIL SAUCE

SAUTÉED SALMON

BEURRE BLANC SAUCE

SEVENTH COURSE

LAMB & FETA MEATBALLS

POMODORO SAUCE, MOZZARELLA

STRIP STEAK

LEMON-BASIL PESTO

PORK TENDERLOIN MEDALLIONS

WHITE WINE SAUCE

CHICKEN BROCHETTE

ROMESCO & CUMIN AIOLI

EIGHTH COURSE

CLASSIC BREAD PUDDING

VANILLA GELATO, CARAMEL

ESPRESSO TIRAMISU

KAHLUA, MASCARPONE, LADYFINGERS

BITTERSWEET CHOCOLATE MOUSSE

SEASONAL BERRIES

MADAGASCAR VANILLA CRÈME BRULEE

CRISP SUGAR CRUST

COCKTAIL HOUR EXTRAS

ASSORTED PASSED APPETIZERS

SEAFOOD, MEAT, VEGGIES
ADD 8 PP

CHARCUTIERE & CHEESE

ADD 8 PP
ASSORTED IMPORTED MEATS,
ARTISAN CHEESES, OLIVES &
CROSTINI, SEASONAL
ACCOMPANIMENTS

CRUDITÉ BAR

ADD 5 PP
ASSORTED RAW VEGETABLES &
MEDITERRANEAN DIPPING SAUCES

PRIVATE PARTY ROOM

SEATS 20 - 100 GUESTS
EVENTS@NIARESTAURANT.C

BAR PACKAGES

PREMIUM BAR

INCLUDES PREMIUM SPIRITS, SELECT PREMIUM WINES,
IMPORTED AND DOMESTIC BEERS, SOFT DRINKS

| | PER PERSON |
|--------------------|------------|
| 2 HOUR BAR PACKAGE | 35 |
| 3 HOUR BAR PACKAGE | 45 |

PREMIUM BAR PACKAGE DOES NOT INCLUDE SHOTS

FEATURED BRANDS

TITO'S VODKA, BOMBAY GIN, BULLEIT WHISKEY,
DEWARS SCOTCH, ESPOLON TEQUILA, BACARDI RUM

BEER, WINE & SANGRIA

HOUSE RED & WHITE WINE, RED & WHITE SANGRIA,
SPARKLING WINE, DOMESTIC BEER, SOFT DRINKS

| | |
|--------------------|----|
| 2 HOUR BAR PACKAGE | 25 |
| 3 HOUR BAR PACKAGE | 35 |

LIQUORS ARE SUBJECT TO CHANGE

A BARTENDER FEE APPLIES TO FUNCTIONS WITH A CASH BAR
(TAX & GRATUITY NOT INCLUDED)

NIA MEDITERRANEAN RESTAURANT · 803 W RANDOLPH ST · 312-226-3110 ·

events@niarestaurant.com

PASSED SMALL BITES

**bite size hors d'oeuvres – great for mingling
prior to dinner or in place of dinner
two dozen minimum for each item ordered**

\$24 dozen

Frittata – Grilled Onions, Roasted Potato, Rosemary, Sage & Red Pepper Coulis Sauce
Serrano Ham Wrapped Melon
Chickpea Puree – Roasted Garlic, Red Pepper Coulis, Crostini
Roasted Beet Crostini – Goat Cheese, Hazelnuts
Tiropita- Sheep's Milk Cheese Wrapped in Phyllo
Spinach Rolls - Spinach & Feta Wrapped in Phyllo
Caponata - Roasted Eggplant, Capers, Currants, Pine Nuts, Olives, Crostini
Olive Tapenade & Goat Cheese Crostini
Chicken or Pork Skewers - Marinated in Garlic, White Wine, Oregano
Manchego & Serrano Crostini
Bacon Wrapped Dates – Red Pepper Butter Sauce
Baked Goat Cheese - Homemade Rich Tomato Sauce, Garlic Bread
Crisp Croquettes – Manchego, Chicken, Ham

\$36 dozen

Lamb & Feta Meatballs - Pomodoro Sauce
Ceviche – Bay Scallops, Shrimp, Mahi Mahi, Ahi-Tuna, Tortilla
Beef Brochette - Skewered Beef Tenderloin, Caramelized Onions, Horseradish Cream
Shrimp Brochette - Skewered Jumbo Shrimp, White Wine, Lemon Butter Sauce
House Cured Alaskan Salmon - Basil Infused Olive Oil, Caperberries, Shaved Egg, Crostini
Shrimp Cocktail – Homemade Cocktail Sauce
Caprese Skewers – Grape Tomatoes, Boccaccini (Baby) Mozzarella & Prosciutto di Parma

Charcutiere \$8 per person

Assorted Imported Meats, Artisan Cheeses, Olives & Crostini, Seasonal Accompaniments

Crudite Bar \$5 per person

Assorted Raw Vegetables & Mediterranean Dipping Sauces

Dessert Bar \$5 per person

Assorted Crème Brulee, Chocolate Mousse, Bread Pudding, Tiramisu, Baklava

OFF-PREMISE MENU AVAILABLE UPON REQUEST



INFORMATION

GUARANTEE

We require a guarantee on the number of guests attending 3 business days prior to your event. This is the minimum number you will be charged on the day of the event as long as

PARKING

Valet is available either as a host option or as nominal fee to your guests, at \$17 per car.

Also Park 1 Garage a half block north of the restaurant on NE corner of Lake and Halsted is \$8 a car.

AUDIO VISUAL

Screen 50

LCD projector 100

Microphone & Speakers 50

MINIMUMS

Food & Beverage Minimums vary depending on the date & time of your event.

A room fee is applied when the food & beverage minimum is not met.

CONFIRMATION

We operate on a "1st come, 1st served" basis. A signed contract with a deposit based on 50% of the room's minimum is necessary to confirm an event. This deposit will be deducted from the final bill.

CANCELLATION

If an event cancels 30 days prior to the schedule date, a refund of the reservation fee will be made minus any cc processing fees. The 50% reservation fee is non-refundable if canceled within 30 days of the function date but can be applied toward a future event within 6 months of the original event date or spent at the restaurant.

