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

803 W RANDOLPH ST  WWW.NIARESTAURANT.COM  RSVP 312.226.3110
NIA

PREMIUM GROUP TASTING MENU

$36 PER PERSON

PRE-SELECT ONE CHOICE FROM EACH COURSE
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, onion, feta, vinaigrette, pita

SECOND COURSE

CHICKPEA HUMMUS
Roasted garlic, red pepper coulis
Horseradish cream, pita

ORZO SALAD
Tomato, cucumber, red onion, feta
Kalamata olives, parsley vinaigrette

THIRD COURSE

CROQUETTES
Manchego, potato, tomato-basil

BACON WRAPPED DATES
Red pepper butter

FOURTH COURSE

PATATAS BRAVAS
Crisp potatoes, spicy tomato sauce

EGGPLANT INVOLTINI
Farm fresh ricotta, tomato-basil

SPINACH CIGARS
Cucumber, garlic, dill yogurt

FIFTH COURSE

WILD MUSHROOM RISOTTO
Oyster, shiitake, crimini, parmesan

POLENTA
Pecorino, tomato-basil sauce

SIXTH COURSE

CEVICHE
Bay scallops, shrimp, mahi mahi

JUMBO GARLIC SHRIMP
Extra virgin olive oil, garlic, chilies

CALAMARI
Crisp or grilled

SEVENTH COURSE

PORK TENDERLOIN MEDALLIONS
White wine sauce

CHICKEN BROCHETTE
Romesco & cumin aioli

EIGHTH COURSE

CLASSIC BREAD PUDDING
Vanilla gelato, caramel

ESPRESSO TIRAMISU
Kahlúa, mascarpone, ladyfingers

BITTERSWEET CHOCOLATE MOUSSE
Seasonal berries

Let's Connect @NiaRestaurant

BOOK YOUR NEXT EVENT WITH US
PRIVATE PARTY ROOM
Seats 20 - 100 guests

EXTRAS

ARTISAN MEATS & CHEESE +10PP
Assorted imported meats, artisan cheeses, olives & crostini, seasonal accompaniments

CRUDITÉ BAR +5PP
Assorted raw vegetables & mediterranean dipping sauces

Seating arrangements available for groups of 20 to 100 guests.
NIA

SUPER PREMIUM GROUP TASTING MENU

$48 PER PERSON

PRE-SELECT ONE CHOICE FROM EACH COURSE
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

**ESCAROLE SALAD**
CRISP APPLE, MANCHEGO, HAZELNUTS

**ARUGULA SALAD**
ROASTED BEETS, BLUE CHEESE, WALNUTS
SHERRY DIJON DRESSING

**SECOND COURSE**
**BRUSCHETTA**
FRESH MOZZARELLA, TOMATOES,
BASIL, GARLIC CROSTINI

**BIRRATA**
TOMATO, BASIL, AGED BALSAMIC, CROSTINI

**THIRD COURSE**
**ARTISAN MEATS**
PISTACHIO MORTADELLA,
PROSCIUTTO DI PARMA, SOPRESSATA SALAMI

**ARTISAN CHEESES**
COW, SHEEP & GOAT’S MILK, LOCAL HONEY

**FOURTH COURSE**
**GREEK FRIES**
HOUSE CUT FRIES, IMPORTED FETA

**WILD MUSHROOMS**
CRIMINI, SHIITAKE, OYSTER
TRUFFLE OIL, CHILE FLAKES

**GRILLED ASPARAGUS**
TOMATO-BASIL RELISH, BLUE CHEESE

**ESCAROLE & GIGANTES BEANS**
GARLIC, OLIVE OIL, CHILIES

**FIFTH COURSE**
**GNOCCHI**
SAGE-BROWN BUTTER SAUCE, HAZELNUTS

**WILD MUSHROOM RISOTTO**
OYSTER, SHIITAKE, CRIMINI, PARMESAN

**SIXTH COURSE**
**GRILLED NORWEGIAN SALMON**
BEURRE BLANC SAUCE

**DIVER SCALLOPS**
WHITE BEAN PUREE, SUN-DRIED TOMATOES

**JUMBO LUMP CRAB CAKES**
SAFFRON AIOLI, FUJI APPLE RELISH

**GRILLED BABY OCTOPUS**
FINGERLING POTATOES, ARUGULA,
BALSAMIC GLAZE

**SEVENTH COURSE**
**LAMB & FETA MEATBALLS**
POMODORO SAUCE, MOZZARELLA

**STRIP STEAK**
LEMON-BASIL PESTO

**LAMB LOIN CHOP**
BABY RED POTATOES, DEMI-GLACE

**BEEF TENDERLOIN BROCHETTE**
HORSERADISH CREAM, PEPERONATA

**EIGHTH COURSE**
**CLASSIC BREAD PUDDING**
VANILLA GELATO, CARAMEL

**ESPRESSO TIRAMISU**
KAHLUA, MASCARPONE, LADYFINGERS

**BITTERSWEET CHOCOLATE MOUSSE**
SEASONAL BERRIES

**MADAGASCAR VANILLA CRÈME BRULÉE**
CRISP SUGAR CRUST

**SAUTÉED BANANA**
VANILLA GELATO, CARAMEL, PECANS

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**EXTRAS**
**ARTISAN MEATS & CHEESES** +10PP
ASSORTED IMPORTED MEATS,
ARTISAN CHEESES, OLIVES & CROSTINI,
SEASONAL ACCOMPANIMENTS

**ASSORTED APPETIZERS** +10PP
INCLUDES MEAT, SEAFOOD
AND VEGGIE OPTIONS
BAR PACKAGES

PREMIUM BAR
INcludes PREMIUM SPIRITS, SELECT PREMIUM WINES, IMPORTED AND DOMESTIC BEERS, SOFT DRINKS

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<td>2 HOUR BAR PACKAGE</td>
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<td>3 HOUR BAR PACKAGE</td>
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PREMIUM BAR PACKAGE DOES NOT INCLUDE SHOTS

FEATURED BRANDS
TITo’S VODKA, BOMBAY GIN, BULLEIT WHISKEY, JACK DANIELS DEWARS SCOTCH, ESPOLON TEQUILA, BACARDI RUM

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

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

$36 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

$48 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 $10 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
IMPORTANT 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 its provided otherwise the original guest count will be applied.

PARKING
Valet is available as a host option or as a 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 a self-park lot, charges $8 a car after 2pm.

AUDIO VISUAL
Screen 50
LCD projector 150
Microphone & Speakers 50

MINIMUMS
Food & Beverage Minimums varies and depends 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.