

HOST YOUR NEXT EVENT AT

THE **EVIE** 



**ELEVATE YOUR DINING EXPERIENCE AT THIS
UPSCALE DESTINATION WITH STUNNING VIEWS
IN THE HEART OF THE MAGNIFICENT MILE.**

(20 TO 70 GUESTS)

Evie Prix Fixe Menus | Michigan Ave (3 Course) | \$105

PICK 2 APPETIZERS

SPINACH & ARTICHOKE DIP

roasted tomato salsa, sour cream & tortilla chips

SMOKED CARROTS

agave brown sugar glaze, garlic toum sauce, pepitas, beets

HOMEMADE CORNBREAD

with hot honey butter

MUSSELS & CLAMS

fine herbs, crushed red pepper, white wine broth & grilled sourdough

EVIE SALAD

marcona almonds, dates, corn, tomatoes, cornbread croutons, goat cheese, pepitas & maple sherry vinaigrette

CAESAR SALAD

parmigiano reggiano breadcrumbs

VEGI MAKI ROLL

cucumber, avocado, red pepper & mango

SPICY TUNA ROLL

no. 1 ahi tuna, cucumber & tobanjan sauce

PICK 3 ENTREES

CHILI HONEY GLAZED SALMON

faroe island salmon, bok choy

RUBY RED TROUT

seasoned & grilled, creamy coleslaw & cherry tomatoes

LAKE SUPERIOR WHITE FISH

lemon caper butter, roasted garlic & herb crust

HERB ROASTED HALF CHICKEN

pomme purree

10OZ SKIRT STEAK

prime skirt steak, garlic herb butter

8OZ FILET

barrel cut, garlic herb butter

16OZ KC STRIP

bone in prime steak, garlic herb butter

12oz Ribeye

boneless, bordelaise sauce

PICK 3 SIDES

HAND CUT FRIES

SAUTEED MUSHROOMS

SPICY BROCCOLINI

POMME PUREE

STICKY RICE

PICK 2 DESSERTS

TRES LECHES

fresh berries, banana, salted caramel, whipped cream

KEY LIME PIE

graham cracker crust, whipped cream

CHOCOLATE MOUSSE

sponge cake, dark chocolate mousse, wildberry coulis

Evie Prix Fixe Menus | Second City (4 Course) | \$125

PICK 2 APPETIZERS

SPINACH & ARTICHOKE DIP

roasted tomato salsa, sour cream & tortilla chips

SMOKED CARROTS

agave brown sugar glaze, garlic toum sauce, pepitas, beets

HOMEMADE CORNBREAD

with hot honey butter

MUSSELS & CLAMS

fine herbs, crushed red pepper, white wine broth & grilled sourdough

EVIE SALAD

marcona almonds, dates, corn, tomatoes, cornbread croutons, goat cheese, pepitas & maple

sherry vinaigrette

CAESAR SALAD

parmigiano reggiano breadcrumbs

PICK 2 SUSHI ROLLS

SIGNATURE ROLL

no. 1 ahi tuna, yellowtail, salmon, mango, cucumber & avocado

SPICY TUNA ROLL

no. 1 ahi tuna, cucumber & tobanjan sauce

OSAKA PRESSED SUSHI

sashimi style no. 1 spicy ahi tuna, stacked with avocado

MAG MILE ROLL

no. 1 ahi tuna, yellowtail, salmon, avocado, sweet potato, crunchy garlic & chili oil

VEGI MAKI ROLL

cucumber, avocado, red pepper & mango

CRISPY JALAPENO

yellowtail, no. 1 ahi tuna, unagi sauce & sweet chili mayo

PICK 3 ENTREES

CHILI HONEY GLAZED SALMON

faroe island salmon, bok choy

RUBY RED TROUT

seasoned & grilled, creamy coleslaw & cherry tomatoes

LAKE SUPERIOR WHITE FISH

lemon caper butter, roasted garlic & herb crust

HERB ROASTED HALF CHICKEN

pomme purree

10OZ SKIRT STEAK

prime skirt steak, garlic herb butter

8OZ FILET

barrel cut, garlic herb butter

16OZ KC STRIP

bone in prime steak, garlic herb butte

12OZ Ribeye

boneless, bordelaise sauce

PICK 3 SIDES

HAND CUT FRIES

SAUTEED MUSHROOMS

SPICY BROCCOLINI

POMME PUREE

STICKY RICE

PICK 2 DESSERTS

TRES LECHEs

fresh berries, banana, salted caramel, whipped cream

KEY LIME PIE

graham cracker crust, whipped cream

CHOCOLATE MOUSSE

sponge cake, dark chocolate mousse, wildberry coulis

Evie Prix Fixe Menus | Mag Mile (5 Course) | \$145

PICK 2 APPETIZERS

SPINACH & ARTICHOKE DIP

roasted tomato salsa, sour cream & tortilla chips

SMOKED CARROTS

agave brown sugar glaze, garlic toum sauce, pepitas, beets

HOMEMADE CORNBREAD

with hot honey butter

MUSSELS & CLAMS

fine herbs, crushed red pepper, white wine broth & grilled sourdough

PICK 2 SALADS

EVIE SALAD

marcona almonds, dates, corn, tomatoes, cornbread croutons, goat cheese, pepitas & maple sherry vinaigrette

CAESAR SALAD

parmigiano reggiano breadcrumbs

THAI SALAD

fresh mango, tomatoes, avocado, bok choy, roasted peanuts, thai noodles & spicy thai dressing

SEASONAL SALAD

PICK 2 SUSHI ROLLS

SIGNATURE ROLL

no. 1 ahi tuna, yellowtail, salmon, mango, cucumber & avocado

SPICY TUNA ROLL

no. 1 ahi tuna, cucumber & tobanjan sauce

OSAKA PRESSED SUSHI

sashimi style no. 1 spicy ahi tuna, stacked with avocado

MAG MILE ROLL

no. 1 ahi tuna, yellowtail, salmon, avocado, sweet potato, crunchy garlic & chili oil

VEGI MAKI ROLL

cucumber, avocado, red pepper & mango

CRISPY JALAPENO

yellowtail, no. 1 ahi tuna, unagi sauce & sweet chili mayo

PICK 3 ENTREES

CHILI HONEY GLAZED SALMON

faroe island salmon, bok choy

RUBY RED TROUT

seasoned & grilled, creamy coleslaw & cherry tomatoes

LAKE SUPERIOR WHITE FISH

lemon caper butter, roasted garlic & herb crust

HERB ROASTED HALF CHICKEN

pomme purree

10OZ SKIRT STEAK

prime skirt steak, garlic herb butter

8OZ FILET

barrel cut, garlic herb butter

16OZ KC STRIP

bone in prime steak, garlic herb butter

12OZ Ribeye

boneless, bordelaise sauce

PICK 3 SIDES

HAND CUT FRIES

SAUTEED MUSHROOMS

SPICY BROCCOLINI

POMME PUREE

STICKY RICE

PICK 2 DESSERTS

TRES LECHES

fresh berries, banana, salted caramel, whipped cream

KEY LIME PIE

graham cracker crust, whipped cream

CHOCOLATE MOUSSE

sponge cake, dark chocolate mousse, wildberry coulis

Evie Drink Packages

BEER & WINE PACKAGE: \$30 PER GUEST 2 HOURS

wine by the glass:
red: Zenato alanera red blend, noah river pinot noir
white: moroki sauvignon blanc, scarpetta pinot grigio
rose: ii poggione
bubbles: lunetta prosecco
all beers included

COCKTAIL PACKAGE: \$40 PER GUEST 2 HOURS

reyka vodka
bombay dry gin
plantation 3 stars rum
cazadores tequila
dewars white scotch
four roses whiskey
wine by the glass
red: Zenato alanera red blend, noah river pinot noir
white: moroki sauvignon blanc, scarpetta pinot grigio
rose: ii poggione
bubbles: lunetta prosecco
all beers

PREMIUM COCKTAIL PACKAGE: \$50 PER GUEST 2 HOURS

tito's vodka
monkey 47 gin
ron zacapa rum
don julio reposado tequila
glenfiddich 12yr scotch
angel's envy whiskey/rye
all wines by the glass/beer/evie martinis

Info

All courses besides entrees are served family style

Bread & butter included with all packages

Dietary restrictions to be accommodated upon request

Full menu descriptions here: <https://eviechicago.com/menus>

Custom menus printed with logo included

Deposit required to be applied towards final bill, non-refundable 14 days from event

Drink package optional, can also choose open or limited drink selection

Final headcount guarantee 24 hours prior to event

Fees: gratuity=20% tax rate=11.75% service fee=3.5%

We can accommodate up to 70 guests in our main dining room

