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) | $100

PICK 2 APPETIZERS (FAMILY STYLE)

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
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
10OZ FILET
barrel cut, garlic herb butter
12OZ PRIME NY STRIP
prime steak, garlic herb butter
12OZ RIBEYE
boneless, bordelaise sauce

PICK 3 SIDES (FAMILY STYLE)

HAND CUT FRIES
SAUTEED MUSHROOMS
SPICY BROCCOLINI
POMME PUREE
STICKY RICE

PICK 2 DESSERTS (FAMILY STYLE)

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
STICKY TOFFEE PUDDING
bourbon streusel, whipped cream

Evie Prix Fixe Menus | Second City (4 Course) | $115

PICK 2 APPETIZERS (FAMILY STYLE)

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 (FAMILY STYLE)

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
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
10OZ FILET
barrel cut, garlic herb butter
12OZ PRIME NY STRIP
prime steak, garlic herb butter
12OZ RIBEYE
boneless, bordelaise sauce

PICK 3 SIDES (FAMILY STYLE)

HAND CUT FRIES
SAUTEED MUSHROOMS
SPICY BROCCOLINI
POMME PUREE
STICKY RICE

PICK 2 DESSERTS (FAMILY STYLE)

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
STICKY TOFFEE PUDDING
bourbon streusel, whipped cream

Evie Prix Fixe Menus | Mag Mile (5 Course) | $125

PICK 2 APPETIZERS (FAMILY STYLE)

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 (FAMILY STYLE)

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 (FAMILY STYLE)

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
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
10OZ FILET
barrel cut, garlic herb butter
12OZ PRIME NY STRIP
prime steak, garlic herb butter
12OZ RIBEYE
boneless, bordelaise sauce

PICK 3 SIDES (FAMILY STYLE)

HAND CUT FRIES
SAUTEED MUSHROOMS
SPICY BROCCOLINI
POMME PUREE
STICKY RICE

PICK 2 DESSERTS (FAMILY STYLE)

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
STICKY TOFFEE PUDDING
bourbon streusel, whipped cream

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

sneaky fox 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 4 7 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 and soda/coffee 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

