

THE CREATIVE JUICES WILL FLOW AS YOUR GUESTS INTERACT OVER THESE FUN TO MAKE AND DELICIOUS TO EAT SELECTIONS

MYSTERY RECIPE COMPETITION \$175/PERSON

Compete against each other as you learn new skills in the kitchen

Teams of 4 to 6 people work together to execute a mystery recipe provided by your chef that will include a protein, vegetable and starch.

Groups will create this complete meal while being judged on creativity, cleanliness, execution, plating and presentation.

Select your protein of choice, and we'll create the perfect mystery recipe to complement your selection. The mystery recipe will be revealed at the start of the event, so it will be a complete surprise to everyone, including the host!

Choose one protein: Upgrade	your protein:	Choose a dessert:
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Chicken Breast Beef Tenderloin Chocolate Pot de Crème

Pork Tenderloin Scallops Cheesecake with Raspberry Puree

Salmon Duck Breast
Seasonal Fruit Crisp

*Additional charge per
person per protein *All desserts will be
prepared in advance.

Additional kitchens/cooking stations and chefs, and their associated costs, may be additional requirements based on the event guest count to accommodate all teams.



FROM GLOBAL FLAVORS TO LOCAL
CHICAGO CLASSICS, THESE MENUS ARE
DEFINITE CROWD PLEASERS

Paella Party

\$160/person

Cheddar and Black Bean Empanadas with Chipotle Sour Cream

Bacon-Wrapped Almond Stuffed Dates

Seafood Paella

Flan*

Steakhouse Spectacular

\$160/person

Shrimp Cocktail

Seared Steaks with Red Wine Mushroom Sauce

Twice-Baked Potatoes

Individual Cheesecakes*

Timeless Thai

\$150/person

Tom Kha Gai

Shrimp and Vegetable Spring Roll

Pad Thai

Mango and Jasmine Rice Pudding*

Asian Adventure

\$150/person

Mixed Green, Carrot and Cucumber Salad with Ginger-Sesame Vinaigrette

Hoisin-Glazed Salmon with Steamed Jasmine Rice

Shanghai Drunken Noodles with Pork, Bok Choy and Shiitake Mushrooms

Ginger Crème Brulee*

Mediterranean Mingle

\$150/person

Roasted Red Pepper Hummus and Pita Chips

Moroccan Braised Chicken

Citrus and Herb Couscous

Baklava Pastries*

Chicago Neighborhoods

\$140/person

Greek Villagers Salad

Black Bean and Cheddar Empanadas

Kung Pao Chicken with Steamed Rice

Individual Tiramisu Parfait*



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Taste of Americana	Chi-Town Pie	Fettucine Festa Italiana
\$130/person	\$120/person	\$120/person
Sautéed Chicken Breasts with Mushrooms, Spinach	Deep Dish Pizza	Antipasto Salad
and White Wine-Cream Sauce	Caesar Salad	Homemade Fettucine with Meatballs and
Mac-n-Cheese Gratin	Parmesan Zucchini Fries with Homemade Ranch Dressing	Marinara Polenta-Olive Oil Cake
Roasted Green Beans with Shallots and Pecans	Cannoli*	with Whipped Cream*
Banana Pudding with Nilla Wafers and Whipped Cream*		

*Please note that for some events, desserts may be prepared in advance by your chef.

The Chopping Block's chefs can create personalized menus for your private cooking event for an additional fee of \$200.00. Personalized menus start at \$180.00 per person and final price is dependent on ingredient selection.



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Gluten-Free	Trip	to	the
Mediterrane	an		

\$175/person

Shrimp Santorini (Sautéed Shrimp with Dill, Tomatoes and Feta)

Grilled Chicken Shawarma with Grilled Vegetables and Cucumber Tzatziki Sauce

Quinoa Tabouleh Salad with Tomatoes,
Cucumbers and Mint

Lemon Bars with Pistachio-Oat Crumble*

Asian Vegetarian Experience

\$140/person

Thai Tofu Lettuce Wraps with Carrots, Cucumbers and Peanut Sauce

Kung Pao Cauliflower with Steamed Rice

Spicy Soba Noodle Salad with Roasted Broccoli, Peppers and Ginger Vinaigrette

Matcha Swirl Cheesecake Brownies*

Elevated Italian

\$200/person

Grilled Shrimp Caesar Salad with Homemade Croutons

Rosemary Crumb-Crusted Rack of Lamb with Mint-Basil Pesto

Roasted New Potatoes with Truffle-Parsley Butter

Dark Chocolate-Espresso Pudding with Whipped Cream*