



PRIVATE EVENT MENUS

HOST YOUR
PRIVATE
FUNCTIONS,
PARTIES OR
MEETINGS
WITH US

EVA DEAN'S • 1115 CENTRAL AVENUE
WILMETTE, ILLINOIS
224-408-2695 • EVADEANS.COM

Morning Meetings

(8am -11am M-F)

Assorted Scones, Muffins, Donuts, Croissants
Served with Honey Butter and Dickenson Jams
Coffee, Assorted Teas
\$15 per person

Breakfast Buffet

(minimum 25 guests)

Breads, Scones, Muffins, Donuts, Croissants
Served with Honey Butter and Dickenson Jams

Classic Eggs Benedict or Corned Beef Hash
Seasonal Frittata or Quiche

Sausage, Bacon and Ham
Hash Browns

Iced Tea, Lemonade or Coffee

Buffet \$35 per person

Add Pancakes and Waffles **\$42 per person**

Brunch Buffet

(minimum 25 guests)

Breads, Scones, Muffins, Donuts, Croissants
Served with Honey Butter and Dickenson Jams

Classic Eggs Benedict, Corned Beef Hash,
Seasonal Frittata or Quiche

Caesar or Chickpea Salad

Chicken Fusilli or Rottini Caprese

Roasted Vegetables, Fresh Fruit or Sausage, Bacon & Ham

Iced Tea, Lemonade, Coffee, Mimosa +\$5

Buffet \$38 per person

Buffet with Dessert Option \$44 per person

Brunch Family Style

(minimum 25 guests)

Breads, Scones, Muffins, Donuts, Croissants
Served with Honey Butter and Dickenson Jams

Choice of 2 Brunch Entrees with Sides

Sausage, Bacon, Ham, Hash Browns & Fresh Fruit

Iced Tea, Lemonade, Coffee, Mimosa +\$5

Family Style \$42 per person

Add Additional Entree +\$4

Buffet with Dessert \$48 per person

Plated Brunch

Appetizer, Entree, Dessert

Choice

Soup (Tomato or Seasonal), House Salad, or Mimosa

Choice

4 Entrees (served with a side)

Dessert

Slice of Pie or Dessert Option

Iced Tea, Lemonade or Coffee

2 Course (Appetizer or Dessert and Entree)

\$34 per person

3 Course (Appetizer, Entree and Dessert)

\$40 per person

Evening Buffet

(minimum 25 guests)

Cheese & Charcuterie or Veggie & Hummus Platter

Caesar or Chickpea Salad

Choice Pasta

Choice of 1 Dinner Entree with Sides and
Rolls with Honey Butter

Iced Tea, Lemonade or Coffee

Buffet \$45 per person

Additional entree +\$6

Buffet with Dessert \$52 per person

Evening Family Style

(minimum 25 guests)

Cheese & Charcuterie or Veggie & Hummus Platter

Caesar or Chickpea Salad

Choice Pasta

Choice of 1 Dinner Entree with Sides and
Rolls with Honey Butter

Iced Tea, Lemonade or Coffee

Family Style \$49 per person

Additional entree +\$6

Buffet with Dessert \$55 per person

Brunch Entrees

Quiche

Choice of seasonal vegetable or meat quiche

Frittata

Baked egg caserole, sun-dried tomato, goat cheese (substitutions ok)

Classic Eggs Benedict

Toasted sourdough "English muffin", poached eggs, country ham, hollandaise

Corned Beef Hash

Shredded corned beef, hash browns, caramelized onion, poached eggs, Hollandaise

Brioche French Toast

Current restaurant menu selection

Buttermilk Pancakes

Buttermilk pancakes served with maple syrup and whipped honey butter, add-ons: berries, chocolate chips, bananas +3

Belgian Waffle

Crispy Belgian waffle served with maple syrup and whipped honey butter, add-ons: berries, chocolate chips, bananas +3

Caesar Salad

Romaine, rainbow chard, celery caponata, parmesan cheese, sourdough croutons, poached egg, classic Caesar dressing

Chickpea Salad

Artisan lettuce blend, cucumber, chickpeas, quinoa, roasted spicy garlic hummus, cherry tomatoes, everything seasoning, pickled red onion, creamy tahini vinaigrette

Grown Up Grilled Cheese

White Cheddar, sharp cheddar, butterkase, on griddled sourdough, hot honey drizzle

Chicken Salad

Ciabatta roll, red onion, celery, cilantro, almonds, lettuce, tomato

Chicken Fusilli

Grilled chicken, roasted vegetable, garlic cream, parmesan cheese

Rottini Caprese

Bocconcini mozzarella, cherry tomatoes, fresh basil, white wine shallot sauce

Evening Entrees

Grilled Pork Tenderloin

Fingerling potatoes, seasonal vegetable, mustard demi glace

Pan Roasted Salmon

Ancient grains, seasonal vegetable, lemon chive beurre blanc

Red Wine Braised Beef Short Rib

White cheddar polenta, seasonal vegetable, truffle demi glace

Airline Chicken Breast

Garlic mashed potato, seasonal vegetable, herb vinaigrette

Vegetable Alfredo Pasta

Seasonal vegetable, house made alfredo sauce, parmesan cheese

Pasta Pomodoro

Light tomato sauce with fresh garlic, basil and parmesan chicken, shrimp, beef +\$2

(Substituting Sides OK)

Dessert Option

Chocolate Fudge or Vanilla Butter Cream Cake with Writing (customization charges apply)

or

Dessert Platter of Brownie Bites, Mini Cupcakes and Tea Cookies

or

Two Macarons or Cake Pop for Takeaway

Reception Appetizers

Bakery Platters

(25 pieces)

Donut Hole \$20

Mini Cinnamon Rolls \$30

Mini Danish Assorted \$30

Mini Croissant Assorted \$30

Mini Scones Assorted \$30

Mini Muffins Assorted \$30

Savory Platters

(25 pieces)

Chicken Salad Endive Cups \$70

Mini Onion and Gruyere Tarts \$100

Mini Quiche \$100

Deviled Eggs \$50

Avocado, Burrata Cheese Toast \$70

Smoked Salmon, Cream Cheese,

Cucumber, Tomato Toast \$100

Assorted Savory Flatbreads \$70

Baskets & Boards

Assorted Scones, Muffins, Donuts, Croissants

1/2 doz \$30 full doz \$55

Cheeses, Marinated Olives and Charcuterie Board \$6pp

Veggie Board with House Made Hummus and Ranch \$4.5pp

Dinner Rolls and Honey Butter \$2pp

Sliders

(12 pieces)

Smash Burger with Cheese and Pickle Sauce \$48

Chicken Salad Puffs or Sliders \$40

Open Faced Tuna Melt \$48

Crispy Chicken with Pickle and Slaw \$48

BLT with Garlic Mayo \$40

Scrambled Egg, Cheddar, Herb or Avocado Crema \$40

Bacon, Fried Egg and Cheese Biscuits or Slider \$40

Egg and Cheese Biscuit or Slider \$36

Dessert Platters

(25 pieces)

Mini Cream Puffs \$35

Mini Eclairs \$35

Mini Cupcakes \$35

Cake Pops \$85

Brownie Bites \$30

Mini Fruit Tarts \$50

Tea Cookies \$25

Customize Your Cake

Cake Layers

Chocolate Cake

Yellow Cake

Funfetti Cake

White Cake

Lemon Cake

Carrot Cake

Red Velvet Cake

Fillings

Fresh Strawberry

Raspberry Jam

Lemon Curd

Custard

Chocolate Mousse

Cream Cheese Icing

Covered In

Vanilla Buttercream

Cream Cheese Icing

Fudge

Chocolate Buttercream

Whipped Cream

Chocolate Ganache

White Chocolate