



## Private Events at Rhapsody

In the heart of Chicago's bustling Loop sits Rhapsody, a contemporary American restaurant influenced by the flavors of the Mediterranean. When planning an event, corporate or social, consider Rhapsody's wealth of options which fit the needs of intimate gatherings or large parties.

Guests will enjoy sipping hand-crafted cocktails with the urban backdrop of Rhapsody's patio, while the restaurant and private dining room create a refined, yet casual atmosphere for any size party. Friends and family, or colleagues and clients, will experience Rhapsody's cuisine from a menu emphasizing seasonal and local ingredients. Meeting the highest standards of taste and quality, our culinary expertise, award-winning wines and impeccable service will keep your guests talking for weeks to come.

Rhapsody is delighted to create a memorable gathering for you and your guests. Please contact one of our private event coordinators at (312) 786-9911 for more information or to confirm your next event.



Photo by Jai Girard Photography



Celebrating culture and cuisine

Cold

Cocktail Tiger Shrimp with Bloody Mary Sauce.....	\$4.00 per person
Prosciutto & Olive Tapenade on Toasted Brioche .....	\$3.00 per person
Duck Rillettes Stuffed Apricots.....	\$3.00 per person
Vegetable Maki Rolls with Soy Wasabi & Pickled Ginger.....	\$3.00 per person
Bell Pepper Hummus on Toasted Pita Bread.....	\$2.00 per person
Cherry Tomatoes with Mascarpone-Parmesan Mousse.....	\$2.00 per person
Falafel Patty on Toasted Pita with Tahini Aioli.....	\$2.00 per person
Fried Green BLT.....	\$3.00 per person

Hot

Pork Satay with Chili Peanut Sauce.....	\$3.00 per person
Thai Beef Strudel with Sesame & Teriyaki.....	\$3.00 per person
Puff Pastry Pizza with Roasted Artichokes & Basil Pesto.....	\$2.00 per person
Goats Cheese & Sun Dried Tomato Quiche.....	\$3.00 per person
Peking Duck with Toasted Coconut & Orange Syrup.....	\$3.00 per person
Lamb Kebabs with Minted Yogurt Sauce.....	\$3.00 per person
Blackened Ahi Tuna with Herb Lemon Butter.....	\$4.00 per person
Miniature Crab Cakes with Chipotle Mayonnaise.....	\$4.00 per person
Bacon Wrapped Scallops.....	\$4.00 per person



Photos by Tina Thomure/Artisan Events, Inc.

**Fresh Garden Vegetable Crudité**.....\$4.00 Per Serving

Broccoli, Carrots, Celery, Cherry Tomatoes, Bell Peppers,  
Cucumbers, Cauliflower & Zucchini  
Served with Classic Spinach Dip

**Bruschetta Display**.....\$5.00 Per Serving

Goat Cheese, Oven-Dried Tomatoes & Basil Chiffonade

**Antipasto Display**.....\$10.00 Per Serving

Salami, Prosciutto, Smoked Ham, Provolone & Swiss Cheese  
Roasted Red Peppers, Carrots, Eggplant, Zucchini, Artichoke  
Hearts, Mushrooms, Green Beans & Olives  
Served with Italian Breadsticks & Focaccia

**Fruit Skewers**.....\$5.00 Per Serving

Seasonal Fruit Skewers with a Honey Yogurt Sauce

**Trio of Dips**.....\$5.00 Per Serving

Three Cheese Roasted Red Pepper, Tuscan White Bean Spread  
& Spinach and Artichoke Dip  
Served with Toasted Pita & Garlic Bruschetta

**Imported & Domestic Cheese Display**.....\$8.00 Per Serving

Garnished with Seasonal Berries, Red Grapes & Nuts  
Served with Sliced Baguette & Gourmet Crackers

# Private Event Lunch Menu – Option A

**\$30.00**  
Per Person\*

## First Course Choice Of

Chef's Soup of the Day

Assorted Baby Lettuce

Grilled nectarines, Blueberries, Pecans, Clarissa Goat Cheese, Honey-Lavender Vinaigrette

## Main Course Please Select Up to Two

Albacore Tuna Melt

Prairie Farms Butter Kase, Melted Onion Jam, Ciabatta Bread, House Chips

Traditional Falafel Sandwich

Shredded Cabbage and Carrots, Pickled Red Onions, Baby Spinach, Tzatziki Sauce

Rhapsody Dry Aged Burger

Triple Cream Brie, Onion and Garlic Confit,  
Red Wine Mustard, Pretzel Roll, French Fries

Italian "C & BLT"

Grilled Chicken Breast, "Roman Bacon", Tomato Jam, Baby Spinach Salad

## Dessert Please Select One

Pecan Pie, Free Form

Brown Sugar Brulèe, Butter Pecans, Pie Dough "Tuille", Rhubarb, Cherry

Blueberry "Cheesecake"

Graham Cracker Cake, Frozen Cheesecake Mousse, Blueberries, Roasted White Chocolate

## Beverages

Menu includes coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Lunch Menu – Option B



Photo by Tina Domure/Artisan Events, Inc.

**\$35.00**  
Per Person\*

## First Course Please Select Up to Two

### Sweet Corn "Bisque"

Vanilla Bean, Butter Poached Lobster, Cilantro

### Jumbo Lump Crab Cake

Smoked Eggplant Puree, Artichoke Chip, Saffron Oil

### Garlic Hummus

Cracked Olive and Tomato Salad, Goat Horn Peppers with Toasted Pita

### Assorted Baby Lettuce

Radish, Snap Peas, Toasted Cashews, Goat Cheese, Chive Vinaigrette

## Main Course Please Select Up to Two

### Maine Lobster Roll

Lobster Salad, Brioche Roll, Caper Aioli, Pasta Salad

### Vegetable Risotto

Goat Cheese Mousse, Orange Syrup, Crisp Shallots, Herbs

### Roasted Amish Chicken Breast

Green Beans, Grilled Peaches, Bottle Onions, Pistachio-Arugula Pesto

### Pacific Salmon Burger

Olive Tapenade, Baby Spinach, Cucumber, Red Onion Salad

### Classic Caesar Salad

Romaine, Cherry Tomatoes, Basil and Garlic Croutons, Caesar Dressing  
*with Choice of Salmon, Shrimp, Chicken or Tuna*

### Pecan Pie, Free Form

Brown Sugar Brulèe, Butter Pecans, Pie Dough "Tulle",  
Rhubarb, Cherry

### Yogurt and Passion Fruit Mousse

Tropical Fruit Salad, Meringue, Mint and  
Basil Granite

### Blueberry "Cheesecake"

Graham Cracker Cake, Frozen Cheesecake Mousse,  
Blueberries, Roasted White Chocolate

## Beverages

Menu includes coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Dinner Menu - Option A



**\$50.00**  
Per Person\*

**First Course** Please Select Up to Two

Sweet Corn "Bisque"

Vanilla Bean, Butter Poached Lobster, Cilantro

Crisp Squash Blossoms

Shrimp Mousse, Fontina Cheese, Smoked Tomato Broth

Grilled Romaine Hearts

Marinated Grape Tomatoes, Ciabatta Croutons, Basil, Caesar Vinaigrette

Assorted Baby Lettuce

Grilled Nectarines, Blueberries, Pecans, Clarissa Goat Cheese, Honey-Lavender Vinaigrette

**Main Course** Please Select Up to Two

Berkshire Pork Loin

Grilled Fennel, Escarole, Spiced Plum Jam

House Made Pea Ravioli

Whipped Ricotta, Preserved Lemon, Mint Pesto

Roasted Guinea Hen

Confit Thigh, Roasted Breast, Globe Artichokes, Roasted Shallots, Orange Broth

Beef Tenderloin

Caramelized Mission Figs, Macaroni and Gorgonzola Gratin

Slow Roasted Pacific Salmon

Black Quinoa Tabouleh, Fresh Garbanzo Beans, Mint Infused Greek Yogurt

**Dessert** Please Select One

Pecan Pie, Free Form

Brown Sugar Brulèe, Butter Pecans, Pie Dough "Tuille", Rhubarb, Cherry

Blueberry "Cheesecake"

Graham Cracker Cake, Frozen Cheesecake Mousse, Blueberries, Roasted White Chocolate

**Beverages**

Menu includes coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Private Event Dinner Menu - Option B



Photo by Tina Thonure/Artisan Events, Inc.

**\$60.00**  
Per Person\*

## First Course Please Select Up to Two

### Grilled Romaine Hearts

Marinated Grape Tomatoes, Ciabatta Croutons, Basil, Caesar Vinaigrette

### Crisp Squash Blossoms

Shrimp Mousse, Fontina Cheese, Smoked Tomato Broth

### Laughing Bird Shrimp "Cocktail"

Tomato Jam, Grilled Lemon, Horseradish and Parsley Salad

### Jumbo Lump Crab Cake

Smoked Eggplant Puree, Artichoke Chips, Saffron Oil

## Main Course Please Select Up to Two

### Roasted Alaskan Halibut

Slow Cooked Bottle Onions, Porcini Mushrooms, Lemon, Thyme

### Domestic Lamb T-Bone

Lamb Bacon, Fregola Sarda, Roasted Baby Peppers, Pistachio-Arugula Pesto

### Thyme Roasted Diver Scallops

Corn and Sweet Pepper Salad, Shaved Asparagus, Scallion Puree

### California Sea Bass

Curried Ivory Lentils, Summer Beans, Garlic Herb Oil

### Grilled N.Y. Strip Steak

Potato Terrine, Garlic Scapes, Red Wine Jus

## Sides Please Select One

Roasted Summer Squash - Basil Pesto, Heirloom Tomatoes

Macaroni and Gorgonzola Gratin - Herbed Bread Crumbs

Globe Artichokes - Preserved Lemon

## Dessert Please Select One

### Pecan Pie, Free Form

Brown Sugar Brulèe, Butter Pecans, Pie Dough  
"Tuille", Rhubarb, Cherry

### Yogurt and Passion Fruit Mousse

Tropical Fruit Salad, Meringue, Mint and  
Basil Granite

### Blueberry "Cheesecake"

Graham Cracker Cake, Frozen Cheesecake Mousse,  
Blueberries, Roasted White Chocolate

## Beverages

Menu includes coffee.

Price does not include tax or gratuity

\*Add additional \$5 per person for additional selections above established guidelines.

# Beverages on Consumption

The choice between hand-crafted cocktails, bubbly champagne or simply a glass of wine or cold beer can give your guests a lot to consider. Rhapsody offers the below menu options so guests can experience as much or as little of our extensive beverage menu as they would like.

For a bit more structure, ask our expert beverage manager to help create a customized wine or beverage menu for your event.

## Price Ranges

Assorted Selection of Imported and Domestic Beers.....	\$5.00-\$11.00
Wines by the Glass.....	\$7.00-\$12.00
Wines by the Bottle.....	from \$35.00
Cocktails.....	\$7.25-\$10.00
Juices.....	\$3.00 and up
Soft Drinks.....	\$3.00 and up
Coffees and Teas.....	\$3.00-\$6.00



Photos by Jai Girard Photography



# Bar Packages

## Standard Full Bar

A full bar of well liquors, domestic beers, house wines, juices and sodas

One Hour	\$17.00
Two Hours	\$22.00
Three Hours	\$27.00
Four Hours	\$32.00
Five Hours	\$36.00

## Premium Full Bar

A full bar of premium liquors, imported and domestic beers, premium house wines, juices and sodas

One Hour	\$23.00
Two Hours	\$28.00
Three Hours	\$33.00
Four Hours	\$38.00
Five Hours	\$42.00

## Standard Beer & Wine Bar

Includes domestic beers, house wines, juices and sodas.

One Hour	\$14.00
Two Hours	\$19.00
Three Hours	\$24.00
Four Hours	\$29.00
Five Hours	\$33.00

## Premium Beer & Wine Bar

Includes imported and domestic beers, premium house wines, juices and sodas.

One Hour	\$16.00
Two Hours	\$21.00
Three Hours	\$26.00
Four Hours	\$31.00
Five Hours	\$35.00

## Lunch/Dinner Wine

	House	Premium
One Hour	\$17.00	\$19.00
Two Hours	\$20.00	\$22.00

# Rhapsody Restaurant



Photo by Tom Girard Photography

## The Conductor's Room

**Capacity:** 50 people (seated); 60 people (reception)

**Minimum:** The food and beverage minimum of \$500 is required to reserve the Conductor's Room for lunch, and a food and beverage minimum of \$1000 is required for dinner. Minimums do not include tax and gratuity.

**Deposits and Fees:** We apply 20% gratuity, a 3% set up fee and 11% tax to all private dining events.

**Menu:** Set menus are suggested for parties over 20 guests.

## Rhapsody is available for a full restaurant buyout for lunch or dinner.

**Capacity:** 200 people (seated); 400 people (reception)

**Minimum:** The food and beverage lunch minimum is \$3000. The food and beverage minimum for dinner is \$8,000. Minimums do not include tax and gratuity.

**Deposits and Fees:** We apply 20% gratuity, a 3% set up fee and 11% tax to all private dining events.

**Menu:** Set menus are required for full restaurant buyouts.

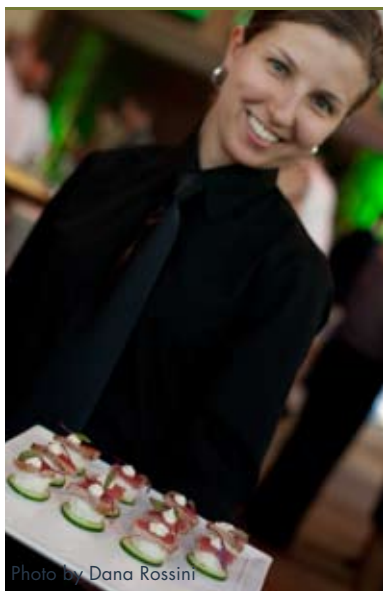


Photo by Dana Rossini

## Additional Details

During warmer months, the patio is available for private functions, as dinner seating or a separate cocktail area.

Rhapsody provides specialized menus and candles for private functions. We can assist you in arranging flowers, décor or place cards as well as for any audiovisual needs.

Rhapsody is extremely flexible and will be happy to accommodate food allergies and diet restrictions, including vegetarian needs.

\* In order to insure our high standards of quality, Rhapsody requires all menus to be pre-ordered and number of guests confirmed a minimum of 72 hours in advance of the event.

**To reserve a date,  
please call  
(312) 786-9911.  
Thank you for  
considering  
Rhapsody for your  
special event!**