

ERIE Cafe

WHERE PRIVATE DINING IS AN EXPERIENCE



ROOM SELECTIONS



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The Main Dining Room



The Upstairs Dining Room
Private dining for 30 seated, 45 standing



The Banquet Room
Private dining for 140 seated, 180 standing



The East & West Rooms
Semi-private dining



Outdoor Patio
*The Patio is available from March 1 - December 1
Please, contact the Private Dining Manager for information.*

AT YOUR SERVICE





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Private Dining in Chicago's River North at Erie Cafe meets the very highest standards of hospitality. Erie Cafe's intimate and cozy atmosphere is perfect for any occasion.

LOCATION

Erie Café is located just east of the Chicago River on Erie Street in River North. Easily accessible from almost anywhere in the city, the Erie's cul de sac feels like a quieter outpost of downtown.

PARKING

Complimentary valet parking is available to our guests.

ACCESSABILITY

Erie Café is ADA compliant.

LINENS & ESSENTIALS

Erie Café provides classic white table clothes and napkins with a bisque undercloth. We use Homer Laughlin china made here in the United States. Private parties working with floral designers or party planners are welcome to bring in custom tablescapes.

AUDIO VISUAL

Complimentary audio visual equipment is available. Please, contact the Private Dining Manager for compatibility questions.

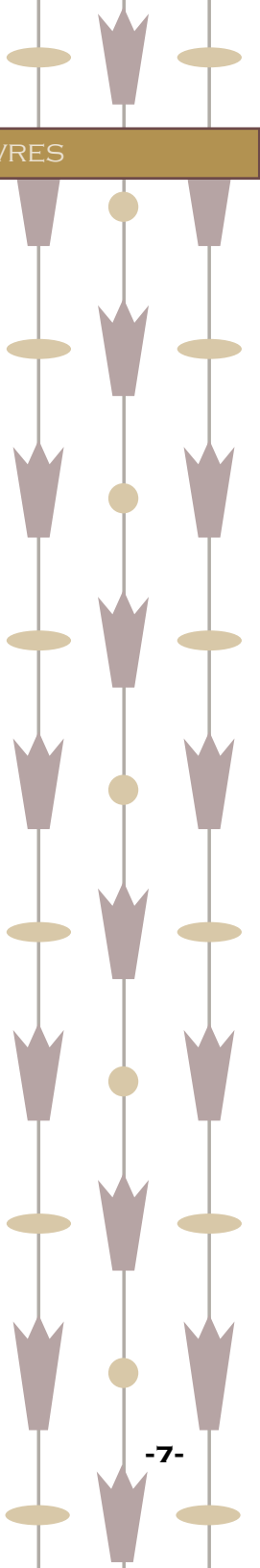
PRIVATE DINING MENU





HORS D' OEUVRES

<i>Baked Clams {1 dozen}</i>	\$25
<i>Mussels Marinara</i>	\$18
<i>Grilled Calamari</i>	\$18
<i>Fried Calamari</i>	\$18
<i>Fried Ravioli with Bleu Cheese {8 pieces per order}</i>	\$14
<i>Pizza Bread</i>	\$18
<i>Garlic Bread</i>	\$14
<i>Mini Crab Cakes {50 pieces}</i>	\$215
<i>Stuffed Mushrooms {6 pieces per order}</i>	\$12
<i>Cocktail Meatballs {Chaffing Dish}</i>	\$100
<i>Jumbo Shrimp Platter {40 pieces}</i>	\$180
<i>Antipasti Platter</i>	\$95
<i>Bruschetta {3 pieces per order}</i>	\$.6
<i>Veggie Platter</i>	\$75
<i>Mini Tomato Caprese Skewer Platter</i>	\$120
<i>Mini Italian Meatball Sliders {3 pieces per order}</i>	\$14
<i>Pigs in a Blanket {10 pieces per order}</i>	\$18
<i>All appetizers are handmade in-house exclusively for your party</i>	





DINE FAMILY STYLE - FIRST OFFERING -

Accommodates a Table of Ten

Two Sliced 20oz Strip Steaks \$104.00
(@\$52.00 each)

Three orders Chicken Vesuvio \$84.00
(5 pieces per order, 15 total @\$28.00)

Two orders, Lamb Chops \$106.00
(5 chops per order, 10 total @\$53.00 each order)

Total = \$294.00

Price per person, Table of Ten = \$29.4

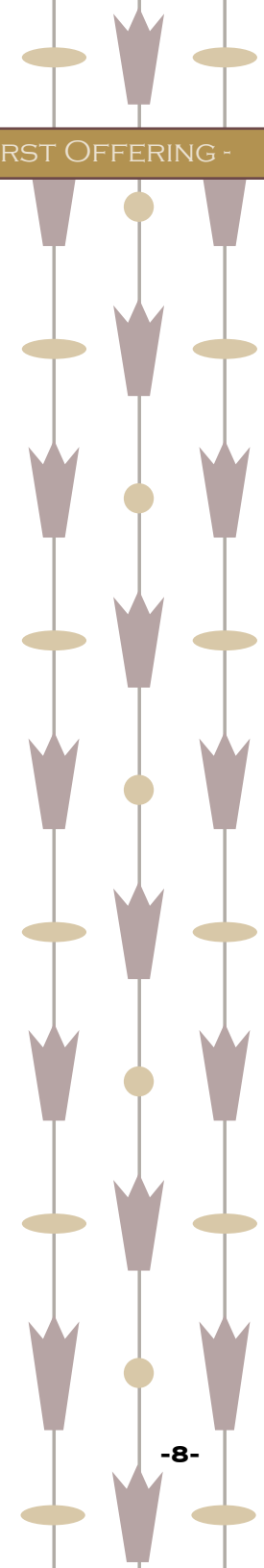
Price with tax and tip included is \$39 per person.

Individual iceberg lettuce salads and a plate of cottagefried potatoes per table are included.

Side dishes may be added from the Dinner Menu.

Main entrée items may be substituted from the Dinner Menu.

All prices are subject to 20% gratuity and 11.5% tax





DINE FAMILY STYLE - SECOND OFFERING -

Accommodates a Table of Ten

Two Sliced 20 oz Strip Steaks \$104.00
(@\$52.00 each)

Two orders, Chicken Vesuvio \$56.00
(5 pieces per order, 10 total @\$28.00 each order)

Two orders, Veal Scallopini \$74.00
(5 pieces per order, 10 total @\$37.00 each order)

Two platters Ziti Roma Pasta with Meat Sauce \$44.00
(Each Platter @ \$22.00)

Total=\$278

Price per person, Table of Ten = \$27.8

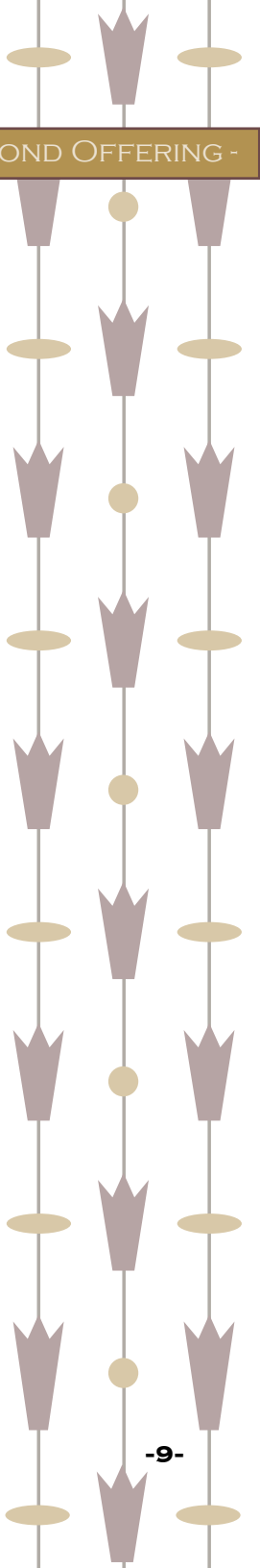
Price with tax and tip included is \$37 per person

Individual iceberg lettuce salads and a plate of cottagefried potatoes per table are included.

Side dishes may be added from the Dinner Menu.

Main entrée items may be substituted from the Dinner Menu.

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DINE FAMILY STYLE - THIRD OFFERING -

Accommodates a Table of Ten

Five orders Pork Chops \$135.00
(2 pieces per order, 10 pieces total @\$27.00 each)

Three orders Chicken Vesuvio \$84.00
(5 pieces per order, 15 total @\$28.00 each order)

Two Platters Seasoned Steak Patties. \$130.00
served with grilled onions
(15 pieces per platter, 30 total @ \$65.00 per platter)

One Platter Ziti Roma Pasta With Meat Sauce \$22.00

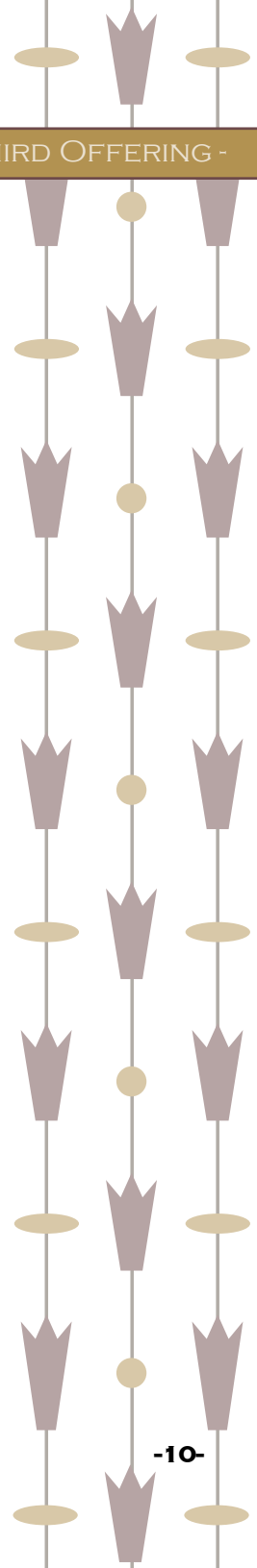
Total=\$371.00

Individual iceberg lettuce salads and a plate of cottagefried potatoes per table are included.

Side dishes may be added from the Dinner Menu.

Main entrée items may be substituted from the Dinner Menu.

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FULL MENU

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Appetizers

<i>Soup of the Day</i>	4.75
<i>Shrimp Cocktail</i>	18.00
<i>Grilled Calamari</i>	18.00
<i>Baked Clams One Dozen</i>	25.00
<i>Crab Cake</i>	18.00
<i>Italian Sausage with Peppers</i>	17.00
<i>Fried Ravioli with Blue Cheese</i>	14.00
<i>Antipasti</i>	12.00
<i>Mussels Marinara</i>	18.00

Salads

<i>Garbage Salad</i>	19.50
<i>Caesar Salad</i>	8.00
<i>Tuscan Kale Salad</i>	10.00
<i>BLT Iceberg Lettuce Wedge</i>	8.00
<i>Sliced Tomatoes with Red Onion</i>	8.50
<i>Mixed Greens</i>	8.00
<i>Tomato Caprese</i>	12.00

Crumbled Blue Cheese Please Add 3.50

Anchovies Please Add 4.50

Grilled Or Blackened Chicken Please Add 15.00

Jumbo Shrimp Please Add 22.00

Cottage Fried Potatoes and Iceberg Lettuce Salad

Accompany all Entrees

Steaks and Chops

Serving prime aged steaks and chops exclusively

<i>Broiled Strip Loin Steak</i>	52.00
<i>Broiled Small Strip Loin Steak</i>	47.00
<i>Broiled Filet Mignon</i>	52.00
<i>Broiled Petite Filet</i>	48.00
<i>Veal Chop</i>	48.00
<i>Pork Chop</i>	27.00
<i>Broiled Rib-Eye Steak, Bone In</i>	58.50
<i>Beef and Brochette</i>	46.00
<i>T-Bone Steak</i>	58.50
<i>Strip Loin Steak Bone-In</i>	52.00
<i>Lamb Chops</i>	53.00

House Specialties

<i>Chicken Vesuvio</i>	28.00
<i>Chicken Greek Style</i>	27.00
<i>Boneless Chicken Breast Parmigiana</i>	27.00
<i>Boneless Chicken Breast a la Fricassee</i>	27.00
<i>Veal Cutlet Parmigiana</i>	35.00
<i>Veal Scaloppini, Limone or Marsala</i>	37.00
<i>Chicken Cacciatore</i>	30.00
<i>Calves Liver with Bacon and Onion</i>	35.50
<i>Chicken a la Vorda</i>	30.00
<i>Broiled Chopped Steak with Melted Blue Cheese</i> <i>or Grilled Onions</i>	28.00

Weekend Specials

<i>Prime Rib of Beef</i>	58.50
<i>Lasagna</i>	24.00

Seafood

<i>Whitefish Filet</i>	33.50
<i>Salmon Fillet</i>	38.00
<i>Chilean Sea Bass</i>	45.00
<i>Australian Lobster Tail</i>	85.00
<i>Shrimp De Jonghe</i>	39.50
<i>French Fried Shrimp</i>	37.50
<i>Grilled Shrimp a la George</i>	37.50

Pasta

<i>Homemade Ravioli with Meat Sauce</i>	26.00
<i>Homemade Cheese Ravioli with</i> <i>Vodka Cream Sauce</i>	26.00
<i>Spaghetti with Meat Sauce</i>	22.00
<i>Spaghetti with Fresh Tomatoes and Basil</i>	21.00
<i>Spaghetti with Meat Balls</i>	26.50
<i>Linguini White Clam Sauce</i>	28.00
<i>Linguini Mussels Marinara 2</i>	5.00
<i>Linguini Frutti di Mare</i>	31.00

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FULL MENU

Sides

<i>Sautéed or Creamed Spinach</i>	10.00
<i>Broiled Mushrooms</i>	9.00
<i>Potatoes Erie</i>	7.50
<i>Sautéed Broccoli</i>	9.00
<i>Green Peas with Grilled Onions</i>	7.50
<i>French Fried Onion Rings</i>	7.50
<i>Lyonnais Potatoes</i>	7.50
<i>Asparagus Grilled or Steamed</i>	10.00
<i>Sautéed Mushrooms with Peppers</i>	10.00
<i>Thick Cut Bacon</i>	11.00

Desserts

<i>Chocolate Buttercream Cake</i>	9.00
<i>Chocolate Lava Cake a la Mode</i>	9.00
<i>Homemade Italian Cheesecake</i>	8.00
<i>Carrot Cake</i>	9.00
<i>Spumoni</i>	7.00
<i>Homer's Ice Cream</i>	7.00
<i>Homemade Key Lime Pie</i>	8.00
<i>Root Beer Float with Homer's Ice Cream & Sprecher Root Beer</i>	9.00
<i>Homemade Tiramisu with Berry Sauce</i>	9.00
<i>Bindi Fruit Sorbet</i>	8.00

Beverages

<i>Coffee</i>	3.00
<i>Cappuccino</i>	4.50
<i>Espresso</i>	4.00
<i>Tea</i>	2.50
<i>Coke</i>	3.50
<i>Diet Coke</i>	3.50
<i>Sierra Mist</i>	3.50
<i>Sprecher Root Beer</i>	4.50
<i>Perrier</i>	5.00
<i>San Pellegrino</i>	5.00
<i>Aqua Panna</i>	5.50



ERIE
RESTAURANT

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