

# Private & Special Events



HOMESTEAD  
ON THE ROOF



# about us

Welcome to **Homestead On The Roof** — our cozy, secret rooftop — is tucked away above Roots Handmade Pizza in the heart of West Town. The magic of Homestead is its 85-seat outdoor rooftop patio with full view of the L-shaped, 1,000 square foot rooftop garden overflowing with beautiful flowers, two massive vertical hanging gardens, a decorative outdoor fireplace, and a brand new water feature.

Homestead was named a “Top 100 Fit for Foodies Restaurants in America” and one of the “10 Best New American Restaurants in Chicago” by OpenTable, and has been named among the best rooftop/outdoor restaurants in Chicago by multiple media outlets. Join us every summer for an exclusive new pop-up menu, available for a limited time. Our venue is a true Chicago hidden gem that will charm guests and leave a lasting impression.



THE/50  
FIFTY/  
GROUP Events





*brunch*

## PASSED APPETIZERS

Priced Per Dozen / 2 Dozen Minimum Per Selection

### Avocado Toast Bites **v**

Multigrain, Arugula, Tomato, Goat Cheese ... 48

### Zucchini Fritter **v**

Herb Yogurt Sauce ... 48

### Mini Lobster Rolls

Old Bay Aioli, Dill, Trout Roe ... 72

### Everything Avocado Bites

Multigrain, Goat Cheese, Cucumber, Tomato, Bacon ... 48

### Black Bean Sliders **v**

Russian Dressing ... 60

### Beef Sliders\*

Dijonnaise, Cheddar, Caramelized Onions, Dill Pickle ... 72

### King Trumpet Mushroom Skewers **VG**

Espelette Aioli, Crispy Shallots ... 60

## MINI PASTRIES

Host Selects 2 Options Per Platter

Blueberry Muffin | Chocolate Muffin **VG** | Lemon Poppyseed Muffin |

Plain Croissant | Chocolate Croissant | Ham & Cheese Croissant |

Herb & Goat Cheese Croissant | Trail Mix Scone | Blueberry Scone |

Small (12 pieces) ... 36 / Medium (24 pieces) ... 72 / Large (36 pieces) ... 108

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN



*brunch*  
**PLATTERS**

Stationed

**Fresh Fruit & Berry Platter** **VG**

Seasonal Selection of Fruit and Berries

**Small** (serves 8-12) ... 75 / **Large** (serves 18-24) ... 120

**Hummus Platter** **V**

Carrots, Cucumbers, Peppers, Broccoli and Served with Grilled Bread

**Small** (serves 8-12) ... 100 / **Large** (serves 18-24) ... 160

**Vegetable Platter** **V**

Seasonal Selection of Vegetables and Served with Ranch

**Small** (serves 8-12) ... 75 / **Large** (serves 18-24) ... 150

**Lox Platter**

6 Plain Bagels / 6 Everything Bagels, 2 lbs of Homemade Lox,  
3 Half Pints of Cream Cheese (choice of Plain or Chives),  
Includes Pickled Red Onions, Capers, Tomatoes, Local Greens

**Regular** (12 bagels) ... 250

**Bagel Platter** **V**

Half Plain Bagels / Half Everything Bagels,  
Includes House-Made Butters, Jams and Spreads

**Small** (12 bagels) ... 65 / **Large** (24 bagels) ... 95

**Avocado Toast Platter** **V**

6 Plain Bagels / 6 Everything Bagels, 2 lbs House-Made  
Avocado Spread, Crumbled Goat Cheese, Pickled Red Onions,  
Capers, Tomatoes, Local Greens

**Regular** (12 bagels) ... 225

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





*brunch*  
**BUFFET SERVICE**

Serves 12 Guests

**Mac & Cheese** v

Noodles, Cheese Sauce, Herbed Bread Crumbs ... 75

**Biscuits and Gravy**

Buttermilk Biscuits and Traditional Sausage Gravy ... 96

**Vegan Biscuits and Gravy** vg

Vegan Biscuits and Mushroom Gravy ... 96  
add Chorizo Tofu ... +55

**Market Salad** v

Local Greens, Cucumbers, Tomatoes, Pickled Red Onions, Hard Boiled Eggs,  
Radish, Sunflower Seeds, Hearts of Palm, Dijon Vinaigrette ... 85

**Shaved Brussels Salad** v

Manchego, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette ... 85

**Yogurt Parfait Glasses** v

Greek Yogurt, Housemade Granola, Seasonal Fruit, Honey ... 80

**Plain Pancakes** v

Served with Maple Syrup, Whipped Cream ... 75 (24 pancakes)

**Scrambled Eggs** v ... 80

**Bacon** ... 90 (48 pieces)

**Sausage** ... 90 (24 pieces)

**Hash Browns** vg ... 90 (24 pieces)

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN



## BREAKFAST SANDWICHES

served as a platter, each platter consists of 12 half sandwiches

### **Eckhart Park**

Breakfast Sausage, Scrambled Eggs, Sausage Gravy, Buttermilk Biscuit ... 70

### **Commercial Park**

Bacon, Co-Op Hot Sauce Aioli, Scrambled Eggs, White Cheddar, Bagel ... 85

### **Clemente High**

Chorizo, Chihuahua Cheese, Scrambled Eggs, Avocado, Tomatillo Salsa, Croissant ... 85

### **Pulaski Park**

Smoked Salmon, Carrot-Caper Cream Cheese, Cucumber, Pickled Onions, Arugula, Everything Bagel ... 125

### **Avocado "Toast" ▼**

Avocado, Scallion/Black Pepper Cream Cheese, Pickled Onions, Feta, Multigrain Toast ... 80

## LUNCH SANDWICHES

served as a platter or in a boxed lunch

### **Roasted Mushroom ▼**

Red Wine Cooked Mushrooms, Herb Goat Cheese, Arugula, Seeded Bread

### **"Cold Cut" (Pepperoni, Salami, Ham)**

Salami, Pepperoni, Ham, Arugula, Havarti Cheese, Tomato, Red Onion, Pepperoncini, Italian Dressing, Seeded Bread

### **Prosciutto**

Prosciutto, Apple Butter, Arugula, St. Andre Cheese, Butter, Seeded Bread

### **Roast Beef**

Roast Beef, Humboldt Fog Cheese, Arugula, Fig Jam, Horseradish Mayo, Seeded Bread

### **Turkey**

House Roasted Turkey, Bacon, Arugula, Mayo, Tomato, Havarti Cheese, Seeded Bread

### LUNCH SANDWICH PLATTER ... 95

consists of six sandwiches,  
choose two options

### BOXED LUNCH ... 25

*includes*

**Sandwich,  
Plain Chips,  
Pickle Spear,  
Cakeball**





*happy hour*  
**PASSED APPETIZERS**

Priced Per Dozen / 2 Dozen Minimum Per Selection

**SEAFOOD**

**Grilled Shrimp Cocktail** GF

Cocktail Sauce, Lemon ... 72

**Ahi Tuna Tartare\*** GF

Toasted Sesame Dressing, Scallions ... 75

**Mini Lobster Roll**

Old Bay Aioli, Dill, Trout Roe ... 75

**Crab Cake**

Lemon Mustard Sauce ... 75

**Oysters on the Half Shell\*** GF

Mignonette ... 75

**VEGETARIAN**

**Black Pepper & Gruyère Gougère** v

Caper Lemon Cheese Filling ... 50

**Seasonal Bruschetta** v

Chef's Selection of Seasonal Vegetables ... 50

**Black Bean Sliders** v

Russian Dressing ... 60

**Summer Roll** VG/GF

Carrots, Cucumber, Avocado, Herbs, Sweet Chili Sauce ... 72

**Mushroom Toast** v

Brioche, Herbed Mushroom Duxelle, Chives ... 65

**Zucchini Fritter** v

Herb Yogurt Sauce ... 65

**King Trumpet Mushroom Skewers** v/GF

Espelette Aioli, Crispy Shallots ... 65

**CHICKEN**

**Grilled Chicken Skewers** GF

Truffle Honey ... 65

**Fried Chicken Slider**

Buffalo Ranch, Pickles, Brioche ... 65

**BEEF**

**Beef Tartare\***

Capers, Onions, Lemon, Olive Oil, Brioche ... 70

**Sweet BBQ Meatballs** GF

Sweet BBQ Braised Meatballs ... 60

**Marinated Steak Skewers** GF

Chimichurri, Lime ... 75

**Beef Sliders**

Dijonnaise, Cheddar, Caramelized Onions, Dill Pickle ... 70

**PORK**

**Bacon Wrapped Dates** GF

Almonds, Balsamic Glaze ... 55

**Pork Belly Skewers** GF

Sweet Chili Sauce ... 65

**Pulled Pork Sliders** GF

BBQ Sauce, Coleslaw ... 65





## happy hour BOARDS

Stationed, Serves 12

### Crudité Board **V/GF**

Served with Parmesan Ranch ... 150

### Hummus Board **V**

Carrots, Cucumbers, Peppers, Broccoli and  
Served with Grilled Pita ... 130

### House-Made Chips & Dip **V**

Ask for our current offerings ... 115

### Cheese Board **V**

Selection of Cheese and Served with  
Seasonal Garnish and Bread ... 225

### Charcuterie Board

Selection of Cured Meats and Served with  
Seasonal Garnish and Bread ... 250

### Oysters on the Half Shell **GF**

Cocktail Sauce, Mignonette ... 200 (50 pieces)

### Seafood Tower **GF**

24 Oysters, 20 Shrimp Cocktail, 4 Lobsters (1 lb),  
Ahi Tuna Tartare, Lemons, Limes, Mignonette,  
Cocktail Sauce, Mustard Sauce ... Market Price

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





*dinner*

## **ACTION STATIONS**

Chef/attendant Fee Will Apply

### **Roast Prime Rib of Beef** GF

Potato Gratin, Seasonal Vegetable, Horseradish Cream, Au Jus

**Station** (serves 25 - 30) ... 1000

### **Beef Tenderloin** GF

Pomme Purée, Seasonal Vegetable, Mustard, Jus

**Station** (serves 20 - 25) ... 800

### **Turkey Breast** GF

Pomme Purée, Seasonal Vegetable, Brown Gravy

**Station** (serves 15 - 20) ... 400

### **Whole Roasted Salmon** GF

Dijon Dill Sauce, Wild Rice

**Station** (serves 20 - 25) ... 650

### **Suckling Pig**

Parmesan Grits, Housemade BBQ, Honey Mustard, Cornbread

**Station** (serves 20 - 25) ... Market Price

### **Pasta Station**

Marinara Sauce, Alfredo Sauce, Bolognese Sauce,

Served with Garlic Butter Baguettes

**Station** ... 40 per guest

GF - GLUTEN FREE | V - VEGETARIAN | VG - VEGAN





*prix fixe*  
**PLATED DINNER MENU**

Individually Plated Dinner ... 90 per guest  
add Bread Basket - Served with Seasonal Butter ... +5 per guest

**SALADS** ... select one salad for your guests to enjoy

**Shaved Brussels Salad** **VG** Mancho, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

**Caesar Salad** Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

**BLT Salad** Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

**Little Gem Wedge Salad** **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

**ENTREES** ... select three entrees for your guests to pre-select one

**Braised Short Rib** **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

**Pasta Bolognese** Bolognese Sauce, Ricotta, Parm, Basil

**Roasted Chicken** **GF** Polenta, Charred Broccolini, Basil Chicken Jus

**Cauliflower Steak** **VG/GF** Braised Butter Beans, Romesco, Lemon Oil

**Roasted Salmon** Israeli Couscous Salad, Dill Beurre Blanc

**Pork Chop** **GF** Lentils, Braised Fennel, Herb Jus

**Vegetable Pasta** **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

**Filet Mignon\*** **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +9 per guest

**DESSERTS** ... select one dessert for your guests to enjoy

**Crème Brûlée** Vanilla Crème Brûlée, Topped with Seasonal Fruit

**Chocolate Cake** **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

**Tiramisu** Marsala Cream, Lady Finger Sponge, Espresso Syrups

**Panna Cotta** Lemon Panna Cotta, Fruit Compote

*\*in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





*prix fixe*  
**FAMILY STYLE DINNER MENU**

Family Style ... 110 per guest

add Bread Basket - Served with Seasonal Butter ... +5 per guest

**SALADS** ... select one salad for your guests to enjoy

**Shaved Brussels Salad** **VG** Mancho, Toasted Hazelnuts, Apples, Dried Cranberries, Scallions, Mustard Vinaigrette

**Caesar Salad** Romaine, Arugula, Shaved Parmesan, Garlic Croutons, Chives, Caesar Dressing

**BLT Salad** Arugula, Romaine, Bacon, Tomatoes, Roasted Balsamic Onions, Garlic Croutons, Blue Cheese Dressing

**Little Gem Wedge Salad** **GF** Cucumber, Carrots, Radish, Eggs, Pickled Onions, Parsley, Bacon, Ranch Dressing

**ENTREES** ... select three entrees for your guests to enjoy family-style

**Braised Short Rib** **GF** Glazed Carrots, Roasted Cipollini Onions, Pomme Purée, Jus

**Pasta Bolognese** Bolognese Sauce, Ricotta, Parm, Basil

**Roasted Chicken** **GF** Polenta, Charred Broccolini, Basil Chicken Jus

**Cauliflower Steak** **VG/GF** Braised Butter Beans, Romesco, Lemon Oil

**Roasted Salmon** Israeli Couscous Salad, Dill Beurre Blanc

**Pork Chop** **GF** Lentils, Braised Fennel, Herb Jus

**Vegetable Pasta** **V** Lemon Cream Alfredo, Peas, Spinach, Red Pepper

**Filet Mignon\*** **GF** Truffle Mashed Potatoes, Roasted Maitake Mushrooms, Bordelaise, Served Medium ... +9 per guest

**DESSERTS** ... select one dessert for your guests to enjoy

**Crème Brûlée** Vanilla Crème Brûlée, Topped with Seasonal Fruit

**Chocolate Cake** **GF** Flourless Chocolate Cake, Chocolate Mousse, Chocolate Ganache, Raspberry Gel, Fresh Raspberry

**Tiramisu** Marsala Cream, Lady Finger Sponge, Espresso Syrups

**Panna Cotta** Lemon Panna Cotta, Fruit Compote

*\*in lieu of a plated dessert, \$5 per guest can be allocated towards a custom cake or sweets table.*

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





*signature*  
**SWEETS BY WEST TOWN BAKERY**

One Flavor Per Dozen

**MINI CAKEBALLS** ... 25 per dozen

Red Velvet | Triple Chocolate **VG** | French Toast | Vanilla Sprinkle |  
Chocolate Sprinkle **VG** | Chocolate Chip **VG** | Lemon Almond | Chocolate Peanut

**MINI COOKIES** ... 36 per dozen

Chocolate Chip **VG** | Snickerdoodle **VG** | Oatmeal Raisin | M&M |  
Strawberry Almond | Peanut Butter White Chocolate Chip

**MINI CUPCAKES** ... 36 per dozen

Vanilla/Vanilla | Chocolate/Chocolate **VG** | Vanilla/Chocolate | Salted Caramel |  
Carrot/Cream Cheese | Red Velvet | Chocolate/Peanut Butter |  
GF Vanilla/Vanilla **GF** ... add 6 | GF Chocolate/Chocolate **GF** ... add 6

**MINI TARTS** ... 60 per dozen

Opera | Lemon | Chocolate Caramel | Seasonal Fruit

**MINI CHEESECAKE BITES** ... 55 per dozen\*

Plain | Chocolate Chip | Seasonal Fruit

**BROWNIE BITES** ... 115 per tray (108 bites)

Old Fashioned | GF Old Fashioned **GF** ... add 5

**RICE KRISPIE BITES** ... 60 per tray (36 bites)

Regular | Fruity Pebble

**MACARONS** ... 60 per dozen

Chocolate | Red Velvet | Birthday Cake | Chocolate Mint | Peanut Butter and Jelly

**DOUGHNUTS** ... 60 per dozen

Vanilla Sprinkle | Chocolate Sprinkle | Homer Sprinkle | Old Fashioned Vanilla Cake |  
Chris-P-Creme | Coffee | Apple Cider | Samoa | Red Velvet Cake

**GF** - GLUTEN FREE | **V** - VEGETARIAN | **VG** - VEGAN





*brunch & dinner*  
**DRINK PACKAGES**

Priced Per Person

### **PREMIUM BAR**

two hours ... 60 pp / additional hour ... 10 pp

**Spirits** | Open Bar

**Wine** | Open Cellar

**Beer** | All Beer

**Non-Alcoholic** | Soft Drinks & N/A Beverages

### **CLASSIC BAR**

two hours ... 50 pp / additional hour ... 10 pp

**Vodka** | Svedka

**Gin** | Broker's

**Tequila** | Corazon Blanco

**Rum** | Plantation Three Star White

**Whiskey** | Benchmark Bourbon, Wild Turkey Rye,  
Johnnie Walker Black Label

**Wine** | House Sparkling, White, Rosé, Red

**Beer** | All Beer

**Non-Alcoholic** | Soft Drinks & N/A Beverages

### **WINE & BEER BAR**

two hours ... 40 pp / additional hour ... 10 pp

**Wine** | House Sparkling, White, Rosé, Red

**Beer** | All Beer

**Non-Alcoholic** | Soft Drinks & N/A Beverages

### **BRUNCH BAR**

two hours ... 30 pp / additional hour ... 10 pp

**Mimosa** | Cava & Orange Juice

**Beermosa** | Light Beer & Orange Juice

**Bloody Mary** | Vodka & Bloody Mary Mix

**Non-Alcoholic** | Soft Drinks & N/A Beverage

### **NON-ALCOHOLIC**

two hours ... 19 pp / additional hour ... 5 pp

**Soft Drinks & Juice** | Pepsi Products & Fruit Juices

**Coffee & Tea** | Dark Matter Coffee, Hot or Iced

**Water** | Still & Sparkling

*please notify our events team if you prefer single-serve beverages.*

### **PREPAID CONSUMPTION**

**Individually Ordered Drinks** ... charged to a prepaid tab

### **CONSUMPTION ADD-ONS**

**Craft Cocktail** ... +12 pp

**House Wine, Beer, Seltzer or Redbull** ... +8 pp

*(no more than two options)*

**Champagne Service** ... +18 pp

**Coffee & Tea Station** ... +7 pp

### **Terms & Conditions**

A Drink Package is required with all onsite events.

Shots not included in packages.

Please note our spirits list is ever changing, if one of the brands is no longer carried we will replace it with a lateral or upgraded option.

Above costs are exclusive of taxes, service charges, etc.