

Destiny

CHARM

six hors d'oeuvres
butler-passed white wine and sparkling water
a personal chef's station
one hour executive spirits
signature cocktail

SIP

four hours
sparkling toast
sommelier red and white wine selection, table-
side service
executive spirits
imported, domestic, craft beer

DINE

five courses
soup
salad
intermezzo
a personally tailored duet
award-winning wedding cake
coffee, tea

SWEET ENDING

refreshing fruits, berries, sauces
petit cookies, chocolate strawberries
silver samouvar coffee

Devotion

CHARM

six hors d'oeuvres

butler-passed white wine and sparkling water

one hour platinum spirits

SIP

four hours

sparkling toast

Drake selection, red and white wine, tableside service

platinum spirits

imported, domestic beer

DINE

five courses

soup

salad

intermezzo

filet mignon or seafood

award-winning wedding cake

coffee, tea

Dream

CHARM

four hors d'oeuvres

butler-passed white wine and sparkling water

one hour platinum spirits

SIP

three hours

Drake selection, red and white wine

platinum spirits

imported, domestic beer

DINE

four courses

soup

salad

poultry or seafood offering

award-winning wedding cake

coffee, tea

carvings

lamb rack provençal

rosemary demi, shallot and tomato confit, citrus
ratatouille

suckling pig

(minimum 50) whole roasted, achiote beer rub,
salsa verde, pickled chayote cilantro, sour
cream, guacamole, lime and cilantro

smoked brisket

carolina and kansas city glaze, cheddar poblano
biscuit, fried pickle, apple cider braised
kale, cream of corn

maple brined turkey

sage jus, corn muffin, sweet potato mash

salmon wellington

tarragon crema, asparagus salad, pickled cauliflower

hors d'oeuvres

COLD HORS D'OEUVRES

spanish torta crabmeat asparagus salad

profiterole of mushroom sherry glaze

caponata sourdough crisp, shaved manchego

smoked salmon crème fraîche, caviar

smoked duck salad orange jam

caprese crostini basil, baby heirloom tomato,
olive tapenade

eggplant caviar ricotta salata

sweet pea goat cheese mousse radish

ENHANCEMENTS

ahi tuna spicy seaweed, wasabi crème

lobster salad avocado, cucumber, greens

carpaccio sirloin, pesto, brioche

HOT HORS D'OEUVRES

artichoke & goat cheese crisp

chicken tikka masala

virginia ham croque monsieur

wild mushroom phyllo purse

coconut shrimp chili dip

wonton and shrimp chive ponzu

reuben mini, corned beef, sauerkraut, swiss

balsamic fig & goat cheese flat bread

chicken turnover cream, mushrooms

boeuf bourguignon bite

vegetable samosa tamarind sauce

raspberry brie en croute

pepperoni calzone

pork belly & St. Germain apple

ENHANCEMENTS

lamb chops grilled, mint yogurt

crabcake seared, lemon curry aioli

stations

pasta

lobster ravioli, basil pea puree, truffle cheese
asparagus ravioli, romesco sauce, reggiano
parmigiano, wild mushrooms, sundried tomato,
caramelized onion, rosemary honey foccacia
chef required

cape cod

jumbo shrimp, crab claws, shucked oysters, crab
dim sum, yuzu soy dippingr
chef optional

sushi

maki, sashimi, nigiri, your selection of three
pickled ginger, wasabi, soy sauce
miso soup, edamame
chef optional

shanghai

dim sum
Beijing duck, rice pancakes, hoisin, scallions, cucumber
barbeque pork buns, xo sauce
kung pao chicken, beef, vegetables, accoutrement
jasmine rice, fortune cookies
chefs required

cheese & charcuterie

a selection of tri-state cheese and cured meats,
prosciutto, picante, coppa, sopprasetta,
sesame breadsticks, seeded lavosh, beer mustard,
pickled vegetable

Marrakesh

falafel seasonal preparation, lamb kafta yogurt mint
sauce, hummus, babaghanoush, muhammara pita
chips, dorade shawarma citrus, salted cucumber,
pickled cabbage

DREAM
enjoy one station

DEVOTION
enhance your reception at prices noted

DESTINY
enhance your reception at prices noted

beginnings

COLD APPETIZERS

carpaccio tenderloin, reggiano parmigiano, arugula

ginger-soy ahi seaweed salad, chili cilantro oil

gulf shrimp jumbo, cocktail sauce

duck prosciutto & asparagus watercress,
blueberry reduction

antipasto salami, prosciutto, melon, cheeses,
accoutrement

HOT APPETIZERS

duck breast pink peppercorn, cranberry chutney,
red beet reduction

tiger prawns napa cabbage, vanilla buerre blanc

diver scallops pan roasted, grilled vegetables,
ginger emulsion

crabcake smoked tomato, basil oil

braised short rib ravioli wilted spinach,
chive velouté, black truffle

SOUP

chilled melon yogurt, mint, fresh

vichyssoise potato, leek, white truffle oil

gazpacho Spanish tomato soup, herbed crouton

watercress smoked scallops

bookbinder red snapper, sherry, famous

clam chowder classic, New England

butternut squash bisque curried apple chutney

tomato basil, herbed crouton

asparagus cream, white truffle oil

carrot ginger, toasted almonds

lobster bisque velvety, fennel

Italian wedding mini meatballs, tubetti

parsnip pear compote, brown butter crouton

second course

INTERMEZZO

sorbet orange, lemon,
champagne, passion fruit,
mango, pomegranate

shooter vodka-infused,
watermelon, lemon, pineapple,
few limits

fruit sushi light, ginger,
balsamic

BUBBLES

kir champagne and raspberry
sorbet

bellini prosecco and peach
sorbet

watermelon fresca ginger
watermelon sorbet, prosecco

SALAD

Drake endive, tomato,
hearts of palm, white french

goat cheese & almonds
little gems reggiano parmigiano,
croutons, caesar

caprese heirloom tomato,
burrata, balsamic

three melons frisée,
goat cheese, brioche crouton,
champagne vinaigrette

Chicago mesclun,
poached pear, blue cheese,
caramelized walnuts,
cranberry jam dressing

roasted asparagus sea salt,
arugula, manchego,
toasted almonds, basil oil

duck prosciutto & watercress
blue cheese, blueberries,
truffle vinaigrette

mesclun & berries pansies,
berries, goat cheese, almonds,
balsamic vinaigrette

DESTINY & DEVOTION

enjoy one intermezzo

DREAM

enhance your reception
at prices noted

entrées

DREAM select two

DEVOTION select one

DESTINY select one

LAND

filet mignon

center-cut, caramelized
onion, herb-parmesan,
bleu cheese,
horseradish,
goat cheese
truffle butter
center-cut, roasted or
seared

double lamb chop

veal tenderloin

tarragon
walnut pistou

14-hour short ribs

14 oz. veal osso buco

LAKE & SEA

Cape Cod crabcake
mustard, beurre blanc

**creole andouille
& shrimp** oriental
spices

lobster tail
cold-water, drawn
butter, market price

halibut herb crust

pacific red snapper
crispy skin

ginger salmon
glazed

salmon miso-
marinated,
seared

HEN HOUSE

chicken breast
free-range, honey
roasted, mushrooms
and leeks

thyme & honey
chicken roulade
mushroom and leeks

duck breast duck
confit spring roll,
cranberry chutney

cornish game hen
wild rice, pine nuts

VEGETARIAN

sundried tomatoes
spinach, feta, pine nuts

**wild mushroom
ravioli** wilted
spinach, chive velouté,
black truffles

grilled vegetables
seasonal, feta cheese,
minted couscous,
dried apricots and
raisins

mushroom strudel
portobello, ricotta,
tomato-basil concassé

coconut cream curry
celery carrots, baby
bok choy, squash,
snow pea

ras al hanout
garbanzo stew, raisin,
carrot, turnip, tomato,
potato

garden

VEGETABLES

jumbo asparagus

confit tomato

broccolini

roasted heirloom carrots

haricot vert

lemon & wine confit leek

butter poached turnip

braised fennel orange

baby bok choy & sesame

ALTERNATIVE

celeriac puree

parsnip mouseline

carrot & sweet potato cream

POTATO

savoyard

truffle mashed

pomme dauphinoise

sweet potato hash

perigord potatoes

RICE & ANCIENT GRAINS

forbidden rice

wild mushroom risotto

quinoa & apple timbale

saffron basmati

decadence

PLATED DESSERTS

fruit salad seasonal fruit served with strawberry consommé, micro basil

sorbet symphony lemon, watermelon, cantaloupe sorbets decorated with dried meringue and micro mint

peach white peach mousse, citrus almond olive oil cake, roasted peaches, cognac sauce

cheesecake mascarpone, crème fraîche and cream cheese mousse, seasonal compote vanilla streusel, berry gel

chocolate tart lemon yuzu and rich chocolate ganache, gold chocolate sparky's, mandarin orange sauce, raspberry glaze

choux caramel mousse filled choux, milk chocolate ganache, peanut craquelin, florentine cookie

SWEETS TABLE

perfect compliment refreshing fruits, berries, sauces, petit cookies, chocolate strawberries, silver samovar coffee

classic refreshing fruits, berries, sauces, diamond cookies (orange, vanilla, ginger), French mignardises, chocolate strawberries, silver samovar coffee

deluxe refreshing fruits, berries, sauces, diamond cookies (orange, vanilla, ginger), French mignardises, chocolate strawberries, speculos crumble berry confit mousse jar, elderflower pastry cream and rhubarb compote served in a mini waffle basket, lemon genoise and milk chocolate cremeux in a gianduja crisp, pistachio berry tartlet, confit apricot honey mousse on a butter cookie, macaroon tower, greek yogurt panna cotta Chicago mix popcorn served in a jar, mint chocolate tartler, lemon grass crème brûlée

decadence



CAKE FLAVORS

Chocolate fudge cake
White buttermilk cake
Yellow buttermilk cake
Red velvet cake
Hazelnut butter cake
Carrot cake
Banana cake
Almond paste butter cake
Orange almond cake
Coconut cake

FILLINGS

Milk chocolate mousse
Mocha mousse
Mint mousse
Bittersweet chocolate mousse
Chocolate fudge
Salted caramel filling
Lemon cream
Coconut cream
Passion fruit cream
Strawberry cream
Crème brulee
Cream cheese
Peanut butter
Old fashioned buttercream
Praline buttercream
Nutella buttercream
Strawberry conserve
Raspberry conserve
Cinnamon mascarpone mousse
Tiramisu

ICING

Italian meringue buttercream

TASTING CONSULTATIONS

- Consultations take one hour. We can accommodate up to 4 people, please let us know a final number when booking.
- Tastings book up fast, especially Wednesday evening. Booking at least 90 days in advance is recommended.
- For holiday weekend weddings, please book 4 – 6 months in advance.
- For out of town brides, we do not accept appointments Friday through Monday to focus on the business at hand. Tastings-to-go or hotel tastings can be arranged. Design finalization can easily be done via email.
- Free street parking is available. We recommend arriving early as city parking can be challenging.

TASTING

Tuesdays and Thursdays:
12 – 4pm

Wednesdays:
12 – 5pm

*if special placement is needed, other dates and times are available

1635 W. Walnut
Chicago, IL 60612

info@cake-chicago.com
321-850-4530

dessert stations

DONUT STATION

caramel, chocolate, white glaze
toppings: ganache, nuts, graham cracker crumbs,
bavarian cream, toffee, mini marshmallow, rainbow
sprinkle, chocolate sprinkles, whipped cream

MILK & COOKIES

shots of 2% milk, chocolate milk, almond and soy milk
caramel, maple, chocolate, malt white chocolate sauces
chocolate chunk, oatmeal raisin cookies, coconut
macaroon (gluten free), rice krispy treats

BROWNIE STATION

chocolate fudge brownie, chocolate walnut brownie
vanilla ice cream
toppings: caramel sauce, salted caramel sauce (+1), hot
chocolate fudge sauce, whipped cream, caramelized
pecans, chocolate sprinkles, rainbow sprinkles, mini
chocolate chips, m&m's, toasted coconut, toffee

LA PATISSERIE

sweet verrine, red velvet cake, carrot cake, chocolate,
creme brulee, vanilla pana cotta, seasonal compote

ICE BLOCK

antigriddle, ice cream popsicles, chocolate sauce,
sprinkles, coconut, nuts
chef required

afterparty

late night flats

goat cheese, sundried tomato, pesto, arugula
rock shrimp, red and yellow peppers
sausage, pepperoni, margherita

taquitos

guacamole, chips, salsa, chicken,
chipotle-corn shrimp quesadillas
blackened white fish taco, spicy pickled slaw
cilantro crème fraîche
chef required

slider

angus beef & maple bacon jam
lamb parsley coriander & harisa onion chutney
salmon barbeque rub & remoulade, apple cider slaw
sesame buns, lettuce, tomato, onion, pickles

cheese
imported, domestic
toasted walnuts, pecans, dried fruits
baguettes, crackers

waffle bar

cheddar scallion waffle
bacon onion relish, fried chicken tenders, infused
pepper corn syrup
classic belgium waffle
nutella, pear and apple compote

libations

EXECUTIVE

Ketel One or Tito's Vodka,
Tanqueray, Bacardi Superior
rum, Jose Cuervo tequila 1800,
Johnnie Walker Red,
Jack Daniels bourbon,
Crown Royal whiskey

Miller Lite, Amstel Light,
Blue Moon, Corona, Heineken,
selection of craft beers, Samuel
Adams, Stella Artois

Sommelier's selection of
white and red wine

soft drinks, fruit juices,
bottled water

PLATINUM

Absolute vodka, Bombay gin,
Bacardi rum, Sauza gold
tequila, Dewars scotch,
Jim Beam bourbon,
Canadian Club whiskey

Miller Lite, Amstel Light,
Blue Moon, Corona, Heineken,
Samuel Adams, Stella Artois

Drake's seasonal selection of
white and red wine

soft drinks, fruit juices,
bottled water

SPARKLING

parade, famous
(included in Destiny
and Devotion)

sunrise

MIDWEST

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
fruit & berries, personalized
flavored yogurt, granola, dried fruit
scrambled eggs, farm-fresh, chives
potatoes, golden, fresh herbs
cereals, skim, whole milk
orange, cranberry juice
coffee, tea

AMERICAN

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
bagels, cream cheese
fruit & berries, personalized
flavored yogurt, granola, dried fruit
scrambled eggs, farm-fresh, chives, mushrooms
bacon, corned beef hash
potatoes, lyonnaise, fresh herbs
orange, cranberry juice
coffee, tea
minimum 20 guests

DRAKE

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
fruit & berries, personalized
bircher muesli
flavored yogurt, granola, dried fruit
eggs, potatoes, individual
bacon, link sausage
cold cuts, cured meats, cheeses
pancakes, whole-grain
cheese blintzes, fruit compote
lox, bagels, cream cheese, red onion, caper berries
orange, cranberry juice
coffee, tea
minimum 50 guests

GOLD COAST

danish, muffins, croissants, toasts
sweet butter, marmalade, honey, preserves
bagels, cream cheese

omelets à la minute

rock shrimp, bacon, ham, cheddar, swiss
onion, spinach, pepper, mushroom
tomatoes, fresh herbs
1 chef per 50 guests

carve

beef tenderloin, horseradish, béarnaise
turkey breast, cornbread stuffing, gravy
chef required

chilled

lox, cream cheese, red onion, cucumber, caper berries
duck breast, roasted, carrot-orange salad
shrimp, blackened, jicama salad
carpaccio, sirloin, dijon aioli
hearts of palm salad
artichoke, smoked chicken salad
ahi, seared, ratatouille
grilled vegetables, marinated
sushi, sashimi, accoutrement

hot

quiche, sundried tomato, spinach
halibut, herb-crust, lentils, capers
vegetables, seasonal
bacon, link sausage
waffles, belgium, warm maple syrup

sweet

english trifle, traditional
cheesecake, chicago, famous
petits four, french pastries, mini
fruit & berries, personalized
coffee, tea

minimum 50 guests

enhance

omelets à la minute rock shrimp, bacon, ham, cheddar, swiss, onion, spinach, pepper, mushroom, tomatoes, fresh herbs
one chef per 50 guests

smoothies peach, berry, powerful

breakfast sandwich egg, cheddar, biscuit, ham or sausage

breads lemon-poppy, cranberry-nut, banana

bagels cream cheese

oatmeal brown sugar, raisins

cereal whole, skim milk

french toast cinnamon, sugar

pancakes buttermilk, fluffy

cold cuts cured meats, cheeses

benedict poached egg, canadian bacon, english muffin, hollandaise

crêpes cinnamon, apple, raisins, hand-rolled

fruit melon, grape, berries, seasonal, honey yogurt

yogurt individual, assorted flavors

lox house-cured, bagels, accoutrement

for the bride

BRIDAL BREAKFAST

muffins, danish, croissants
fruit preserves, butter, honey
seasonal fruit salad, grapes, berries
banana strawberry smoothie
yogurt granola parfait
fresh juices
lavazza coffee and tea

green smoothies

smoked salmon with bagels, crème fraiche and chives

breakfast burritos with cage free scrambled eggs, avocado, black bean,
cheddar, shredded potato and home-made salsa

mimosa bar:

individual bottles of prosecco, orange cranberry and grapefruit juices, fresh berries

BRIDAL LUNCH BUFFET

fresh fruit platter
mozzarella caprese salad, vine ripe tomato, shaved onion, aged balsamic, basil
assortment of tea sandwiches:
cucumber & tomato on white, chicken pesto salad on gougere, tuna salad on rye
house made potato chips
french macaroons
lavazza coffee, tea

assorted sodas for \$5.50 per can

cheese platter with brie, manchego, cheddar with crackers and dried fruit

green smoothies

for the groom

GROOMSMEN LUNCH BUFFET

tortellini pasta salad, cucumber, olive feta cheese

drake house made cole slaw

yukon potato salad, bacon, leeks, tomato, dijon dressing

mozzarella panzanella salad, tomato, brioche, garlic, basil

tuna sandwich on wheat dinner roll

turkey club sandwich on whole wheat

italian sub sandwich on cheese roll

house made potato chips

assorted sodas