

# 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  
Drake red and white wine selection, tableside  
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

280 *per guest*

# 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

240 *per guest*

# 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

200 *per guest*

# carvings

## **lamb rack provencal**

rosemary demi, shallot and tomato confit, citrus  
ratatouille

29

## **suckling pig**

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

22

## **smoked brisket**

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

20

## **maple brined turkey**

sage jus, corn muffin, sweet potato mash

19

## **salmon wellington**

tarragon crema, asparagus salad, pickled cauliflower

24

# 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 +2
- lobster salad** avocado, cucumber, greens +2
- carpaccio** sirloin, pesto, brioche +2

## 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 +3
- crabcake** seared, lemon curry aioli +2

# stations

## **pasta**

lobster ravioli, basil pea puree, truffle cheese  
asparagus ravioli, romesco sauce, reggiano  
parmigiano, wild mushrooms, sundried tomato,  
caramelized onion, rosemary honey focaccia  
*chef required +150*

20

## **cape cod**

jumbo shrimp, crab claws, shucked oysters, crab  
dim sum, yuzu soy dipping  
*chef optional +150*

29

## **sushi**

maki, sashimi, nigiri, your selection of three  
pickled ginger, wasabi, soy sauce  
miso soup, edamame  
*chef optional +375*

35

## **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 +300*

20

## **cheese & charcuterie**

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

19

## **Marrakesh**

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

20

## **DREAM**

enhance your reception at prices noted

## **DEVOTION**

enhance your reception at prices noted

## **DESTINY**

one traditional station included

\*sushi station additional \$20 per person  
plus sushi chef fee \$375

# beginnings

## COLD APPETIZERS

**carpaccio** tenderloin, reggiano parmigiano, arugula +7

**ginger-soy ahi** seaweed salad, chili cilantro oil +7

**gulf shrimp** jumbo, cocktail sauce +8

**duck prosciutto & asparagus** watercress, blueberry reduction +10

**antipasto** salami, prosciutto, melon, cheeses, accoutrement +7

## HOT APPETIZERS

**duck breast** pink peppercorn, cranberry chutney, red beet reduction +8

**tiger prawns** napa cabbage, vanilla buerre blanc +10

**diver scallops** pan roasted, grilled vegetables, ginger emulsion +10

**crabcake** smoked tomato, basil oil +8

**braised short rib ravioli** wilted spinach, chive velouté, black truffle +8

## 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 +2

**Italian wedding** mini meatballs, tubetti

**parsnip** pear compote, brown butter crouton

# second course

## INTERMEZZO

**sorbet** orange, lemon,  
champagne, passion fruit,  
mango, pomegranate +7

**shooter** vodka-infused,  
watermelon, lemon, pineapple,  
few limits (+4) +11

**fruit sushi** light, ginger,  
balsamic (+8) +15

## BUBBLES

**kir** champagne and raspberry  
sorbet (+6) +13

**bellini** prosecco and peach  
sorbet (+6) +13

**watermelon fresca** ginger  
watermelon sorbet, prosecco  
(+6) +13

## 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  
(+ price noted)

## 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 +2  
truffle butter +3  
center-cut, roasted or  
seared +15

### **double lamb chop**

+2

### **veal tenderloin**

tarragon  
walnut pistou +7

### **14-hour short ribs**

### **14 oz. veal osso buco**

## LAKE & SEA

**Cape Cod** crabcake  
mustard, beurre blanc

**creole andouille  
& shrimp** oriental  
spices +7

### **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 +2

## 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 mousseline**

**carrot & sweet potato cream**

## POTATO

**savoyard**

**truffle mashed**

**pommes 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 +3

**sorbet symphony** lemon, watermelon, cantaloupe sorbets decorated with dried meringue and micro mint +4

**peach** white peach mousse, citrus almond olive oil cake, roasted peaches, cognac sauce +5

**cheesecake** mascarpone, crème fraîche and cream cheese mousse, seasonal compote vanilla streusel, berry gel +4

**chocolate tart** lemon yuzu and rich chocolate ganache, gold chocolate sparky's, mandarin orange sauce, raspberry glaze +6

**choux** caramel mousse filled choux, milk chocolate ganache, peanut craquelin, florentine cookie +5

## SWEETS TABLE

**perfect compliment** refreshing fruits, berries, sauces, petit cookies, chocolate strawberries, silver samovar coffee 15

**classic** refreshing fruits, berries, sauces, diamond cookies (orange, vanilla, ginger), French mignardises, chocolate strawberries, silver samovar coffee 20

**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 35

# 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 brûlée**  
**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  
312-850-4530

# 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  
16

## 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  
16

## 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  
14

## LA PATISSERIE

sweet verrine, red velvet cake, carrot cake, chocolate,  
creme brulee, vanilla pana cotta, seasonal compote  
14

## ICE BLOCK

antigriddle, ice cream popsicles, chocolate sauce,  
sprinkles, coconut, nuts  
*chef required +100*  
12

# afterparty

## late night flats

goat cheese, sundried tomato, pesto, arugula  
rock shrimp, red and yellow peppers  
sausage, pepperoni, margherita  
13

## taquitos

guacamole, chips, salsa, chicken,  
chipotle-corn shrimp quesadillas  
blackened white fish taco, spicy pickled slaw  
cilantro crème fraîche  
*chef required +100*  
14

## 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  
14

cheese  
imported, domestic  
toasted walnuts, pecans, dried fruits  
baguettes, crackers  
13

## waffle bar

*cheddar scallion waffle*  
bacon onion relish, fried chicken tenders, infused  
pepper corn syrup  
*classic belgium waffle*  
nutella, pear and apple compote  
13

enhance your reception at prices noted

# 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

Drake selection of  
white and red wine

soft drinks, fruit juices,  
bottled water

*one additional hour +19*

## PLATINUM

Absolut 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

*one additional hour +15*  
*upgrade to executive +16*

## SPARKLING

parade, famous  
(included in Destiny  
and Devotion) +10

# 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

35

## 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

38

## 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

45

## 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, add 100 per chef

## carve

beef tenderloin, horseradish, béarnaise  
turkey breast, cornbread stuffing, gravy  
chef required add 100

## 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

78



# enhance

**omelets à la minute** rock shrimp, bacon, ham, cheddar, swiss, onion, spinach, pepper, mushroom, tomatoes, fresh herbs  
*one chef per 50 guests, +100 per chef*  
12

**smoothies** peach, berry, powerful 6

**breakfast sandwich** egg, cheddar, biscuit, ham or sausage 8

**breads** lemon-poppy, cranberry-nut, banana 6

**bagels** cream cheese 6

**oatmeal** brown sugar, raisins 6

**cereal** whole, skim milk 5

**french toast** cinnamon, sugar 7

**pancakes** buttermilk, fluffy 7

**cold cuts** cured meats, cheeses 9

**benedict** poached egg, canadian bacon, english muffin, hollandaise 10

**crêpes** cinnamon, apple, raisins, hand-rolled 8

**fruit** melon, grape, berries, seasonal, honey yogurt 7

**yogurt** individual, assorted flavors 3

**lox** house-cured, bagels, accoutrement 12

# 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

35

green smoothies

+5

smoked salmon with bagels, crème fraiche and chives

+7

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

+8

mimosa bar:

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

\$15 *per guest*

## 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

45

assorted sodas for \$5.50 per can

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

+8

green smoothies

+5

*all prices are exclusive of tax and gratuity*

# 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

50

assorted sodas for \$5.50 per can

*all prices are exclusive of tax and gratuity.*