
THE TABLE

AT CRATE

PRIVATE EVENTS



BEVERAGE PACKAGES

Priced per person

COCKTAIL BAR

Premium cocktails, craft beer,
select wines, soft drinks

2 hrs | \$30

3 hrs | \$40

BEER & WINE

Craft beer, select wines, soft drinks

2 hrs | \$30

3 hrs | \$40

SIGNATURE SANGRIA

Sangria, soft drinks

2 hrs | \$20

3 hrs | \$30

**The outlined menus are suggestions; all menus are customizable for each event.*



PASSED APPETIZERS

5 apps | \$20 per person

3 apps | \$15 per person

**Beef, Edamame,
Chicken Dumplings**

Grilled Cheese Bites

Avocado Shrimp Bites

Pimento Cheese Tostadas

Smoked Salmon Bites

**Tomato Soup &
Grilled Cheese Shooters**

Spicy Chicken Sliders



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STATIONS

Pricing based on 2 hour time limit
Pricing for additional hours available upon request

DUMPLING BAR

\$18 per person

Edamame

Beef

Chicken

CRATE SALAD BAR

\$20 per person

Mixed Greens

Assorted Toppings & Dressings

Grilled Chicken, Shrimp & Salmon

BAO BAR

\$22 per person

BBQ Pork

Lemongrass Chicken

Korean BBQ Mushroom

TRADITIONAL

\$30 per person

Mashed Potatoes

Mac & Cheese

Wrinkled Green Beans

Grilled Chicken, Salmon & Steak

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PLATED BRUNCH

\$35 per person

BITES

2 dozen minimum order qty
Priced by the dozen - not included in per person pricing

Mini Muffins 24.

Bloody Mary Shrimp Cocktail Shooters 48.

Breakfast Sausage Pigs in a Blanket 48.

STARTERS

Yogurt Parfaits

Acai Bowls

MAINS

Host to select three

Vegetable Quiche

Smoked Salmon Toast with Fried Egg

Avocado Toast with Fried Egg

Eggs Benedict

French Toast

Nutella Banana Pancakes

Chicken and Waffles

DESSERT

Host to select one

Strawberry Cupcakes

Pot de Crème

Banana Bread Pudding

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THREE COURSES

Seated lunch or dinner | \$55 per person
Family style | \$45 per person

BITES

Guest to choose one

Tomato soup

Crate salad

MAINS

Guest to choose one

Salmon

Mashed potato & broccoli

Lemon Chicken

Mashed potato & broccoli

Linguini & Capers

Roasted eggplant with feta cheese

DESSERT

Bread Pudding

FOUR COURSES

Seated lunch or dinner | \$55 per person
Family style | \$65 per person

BITES

Guest to choose one

Tomato soup

Edamame dumplings

GREENS

Crate Salad

Chopped Salad

MAINS

Guest to choose one

Salmon

Mashed potato & broccoli

Lemon Chicken

Mashed potato & broccoli

Linguini & Capers

Roasted eggplant with feta cheese

DESSERT

Guest to choose one

Bread Pudding

Pot de Crème



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KIDS COOKING CLASS

CLASS DETAILS

\$40 per child, max 20 children

Available any day of the week
from 10 - 11:30am

\$800 Food & beverage minimum

CLASS MENUS

Pasta

Pizza

Chocolate Chip Cookies

(Included chicken nuggets & fries lunch)

Seasonal Sugar Cookie Decorating

(Included chicken nuggets & fries lunch)

ADD-ONS

Kids lemonade stand | \$5 per person

Cupcakes | \$5 per person

PARENT FOOD PACKAGE

\$40 per adult

2 Mimosas or non-alcoholic lemonades

Choice of burger & waffle fries or
crate salad & chicken

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TASTING ON THE TERRACE

\$40 PER PERSON

Oven-Fired Flatbread & Two Glasses of Wine

Includes seasonal flatbread & two beverages (choice of wine, beer, or spiked lemonade).

Located on the second floor, this outdoor event space offers sweeping views of the Lawn at Oakbrook Center, making it an ideal venue to host your seasonal events. Enjoy the best of Crate&Barrel's outdoor furniture options in this beautiful setting and don't miss out on this opportunity to create unforgettable memories with your guests!

FLATBREADS

- Ricotta, peaches, hot honey & tarragon
- Shoulder bacon, fig jam, red onions & burrata
 - Fennel, sausage, roasted tomato, basil & pecorino romano
 - Margherita
- Prosciutto, arugula, goat cheese, honey & capers
- Carnitas, aji verde, mozzarella & pickled red onions
- House lamb sausage, baba ghanoush, red peppers, pickled carrots & pomegranate molasses



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