

MENU

Lawn & Tent Catering Menus



For more information, please contact: Elizabeth Porter | Director of Sales
P: 847.266.5458 | F: 847.432.8458 | E: eporter@levyrestaurants.com

WELCOME TO RAVINIA FESTIVAL

Ravinia®, North America's oldest music festival, stands today as its most musically diverse, presenting over 140 different events throughout the summer. These concerts run the gamut from Yo-Yo Ma to John Legend to the annual summer residency of the nation's finest orchestra, The Chicago Symphony Orchestra. The 36-acre park is nestled in a gently wooded area that makes it an enchanting place to experience music. Ravinia® is an internationally renowned, not-for-profit music festival that presents outstanding performances by the world's greatest artists.

Captivating sounds and beautiful grounds are an enchanting setting for a memorable event to dazzle your clients, friends, families, employees, clubs and organizations. We host company dinners and fundraisers for hundreds, intimate picnics on the great lawn for a few, and everything in between. Our group staff is ready to assist you in creating a spectacular and memorable event!

LAWN

Ravinia is famous for its picnics and with a catered lawn event for groups of 10 or more, we take care of all of the details. We will arrange for your lawn tickets, reserve your space on our north lawn, deliver and set up your rental chairs, plan your menu and cater your party. Just sit back and enjoy the evening!



TENT

Ravinia's tents are perfect for gatherings with clients, friends, family or employees. Ravinia Festival and Levy Restaurants offer stylish affairs to complement our world-class entertainment. There are three private tent options that can accommodate 20 – 500 guests. Ravinia Festival will arrange your rental and tickets for the evening. All tent rentals include tables, poly cream linens and chairs.

- SANTA FE RAILWAY TENT
- NORTHERN TRUST TENT
- RAVINIA TENT



STARTERS

SMALL BITES STATIONED FOR YOUR GUESTS TO ENJOY

Minimum 24 pieces per order

- Grilled & Chilled Shrimp Skewer *Lemon mayo*
5/piece
- Waldorf Chicken Salad Tartlets *Braised grapes*
5/piece
- Marinated Cherry Tomato & Fresh Mozzarella Skewer *Grains of paradise, Thai basil* 4/piece
- Wild Salmon Gravlax Sandwich *Smoked tomato, chive cream cheese, caramelized sugar crunch*
5/piece
- Summer Tomato Bruschetta *Roasted garlic-basil pesto* 4/piece
- Mini Spanish-Style Gazpacho Soup *Chive olive oil*
4/piece
- Summer Ratatouille Spoon *Toasted basil breadcrumbs* 4/piece
- Charred Beef Tenderloin "Tartare" *Pita chip, chick pea-roasted red pepper salad* 5/piece
- Sweet Curry Crab Salad *Summer zucchini, fried carrot* 5/piece
- Crispy Wild Mushroom Risotto Croquettes *Truffled parmesan cream* 5/piece
- Herbed Chicken-Smoked Bacon "Cigars" *Tomato fondue* 5/piece
- Crispy Coconut Shrimp *Lemongrass aioli* 5/piece
- Aged Wisconsin White Cheddar Macaroni & Cheese "Spoons" *Crispy shallots, basil bread crumbs* 4/piece
- Seasonal "Ratatouille" & Crispy Goat Cheese Brik 4/piece
- Manchego Cheese-Caramelized Sweet Onion Clafoutis 4/piece
- Fried East Coast Oyster Spoon *Heirloom carrot puree and horseradish cream* 5/piece
- Rosemary-Roasted Beef Sirloin & Button Mushroom Skewer *Fresh horseradish crème fraîche* 5/piece

HAND HELD STARTERS

Minimum 24 pieces per order

- Classic Angus Beef Sliders *Accoutrements, brioche bun* 96.00 per 24
- BBQ Smoked Brisket Sliders *Cider vinegar slaw, brioche bun* 96.00 per 24
- BBQ Smoked Pulled Chicken Sliders *Bread-n-butter pickles, brioche bun* 96.00 per 24
- Memphis Hot Crispy Fried Chicken *Dill pickle, cayenne honey, parkerhouse roll* 96.00 per 24
- Marinated Jerk Chicken *Fried plantain, lemon mayo, sweet onion roll* 96.00 per 24
- Roasted Summer Vegetable *Fresh mozzarella, basil mayo, brioche bun* 96.00 per 24
- Crab Cake Slider *"Old Bay" mayo, creamy slaw, parkerhouse roll* 144.00 per 24



Lawn catering is provided for a minimum of ten (10) guests. Tent catering minimum of twenty-five (25) guests.
All guests must have a ticket to enter the park. Additional minimum requirements may apply.
All prices subject to 21% service charge and applicable sales tax

RECEPTION STATIONS

Served and portioned for 25 guests

ARTISANAL CHEESE DISPLAY

Selection of artisan cheeses from coast to coast
*Rosemary roasted mixed nuts, dried fruit, focaccia
 toast, raisin bread, housemade seasonal fruit jam*

245.00

SEASONAL VEGETABLE CRUDITÉS

*Housemade spiced hummus, herbed ranch and Green
 Goddess dressing, marinated cherry tomatoes*

215.00

SALUMI BUTCHER BLOCK

*Spanish Jamon Serrano, chorizo sausage, mild
 soppressata, fennel seed salumi*

*Marinated olives, cornichons, mustards, grilled
 tomato focaccia*

245.00

ASIAN DIM SUM

Crispy fried chicken and vegetable gyoza

Steamed pork, wasabi shumai

Mini vegetable egg rolls

Spring rolls with shrimp, mango, cucumber, sprouts

*Ginger soy sauce, sweet chili-sesame sauce,
 hoisin-plum sauce*

360.00

MOORISH MEZE

*Roasted Eggplant Baba Ganoush, housemade spiced
 hummus, stuffed grape leaves, marinated olives,
 artichokes*

*Feta cheese and cucumbers, extra virgin olive oil
 Fattoush salad, crispy pita, Sumac Berry Dressing
 Grilled flatbread*

360.00

RAVINIA BBQ

Mini Kansas City BBQ Pulled Pork Slider
Kansas City coleslaw, crispy onions

Memphis Hot Crispy Fried Chicken Slider
Dill pickle, cayenne honey, parkerhouse roll

Classic Baked Beans

Pickled Veggies

Big Boy Mac and Cheese

Jalapeno Corn Bread

460.00

FRIED CHICKEN BASKET

Southern Fried Chicken *Sweet maple drizzle,
 spicy wildflower honey drizzle*

Orange Soda Slaw

Mustard-Pickle Potato Salad

Classic Baked Beans

Buttermilk Biscuits

460.00

MEDITERRANEAN GRILLED VEGETABLES

Extra virgin olive oil, aged balsamic vinegar

Fresh herbs, marinated olives, artichokes

215.00

SUSHI RAVINIA

Nigiri Sushi, Maki, Sashimi *Creative rolls, hand
 rolls Wasabi, pickled ginger, soy sauce*

Based on 4 Pieces Per Guest

Chef Attendant 150.00

575.00

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CARVING STATIONS

*Served and portioned for 25 guests
Chef attendant required: 1 for every 75 guests, 150.00 each*

ROSEMARY-CRUSTED PRIME RIB

Garlic, black pepper, coarse sea salt

*Roasted tomato demi-glace, horseradish cream,
parkerhouse rolls*

425.00

THYME-ROASTED BEEF SIRLOIN

Garlic jus roti, brioche rolls

325.00

ORGANIC ALFALFA-GRILLED BEEF TENDERLOIN

Rosemary dijonnaise, toasted tomato focaccia

350.00

MAPLE AND SPICE-CURED TURKEY BREAST

Orange-cranberry relish, plain and poppy seed rolls

275.00

HONEY-GLAZED INDIANA HAM

Assorted gourmet mustards, pretzel rolls

250.00

SLOW-BAKED SALMON CONFIT

Honeydew-chive dressing, roasted fennel

250.00



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DESSERTS

DONUT WALL

Assorted Donuts for your guests to enjoy

Chocolate, caramel, strawberry sauces, sprinkles, toffee, whipped cream

18.00 PER GUEST

CHEF'S 'WHIM' CAKE IN A JAR

Chocolate Devil's Food Cake

Strawberry Shortcake

Lemon Pound Cake

Layered with buttercream or pastry cream

15.00 PER GUEST

ASSORTED MINI CUPCAKES

Chocolate, Red Velvet, Tiramisu, Salted Caramel

7.00 PER GUEST

ASSORTED COOKIES

7.00 PER GUEST

SEASONAL FRESH FRUIT DISPLAY

13.00 PER GUEST

RICE KRISPY SQUARES AND ASSORTED DESSERT BARS

8.95 PER GUEST

SWEET TOOTH

Assorted Bags of Candy

Skittles, M&M's, M&M Peanut, Gummy Bears, Jelly Beans

8.95 PER GUEST

ICE CREAM CART

Our ice cream cart comes to you!

Assorted novelties

6.00 PER GUEST

150.00 per ice cream cart attendant



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CHEF TABLES

CHICAGO CLASSIC

Chicago-Style Italian Beef Sandwich *Italian rolls, braised peppers, mild and hot giardiniera Beef "gravy" for dipping*

Chicago-Style All-Beef Vienna Hot Dog *Green relish, mustard, pickles, onions, tomato, celery salt, poppy seed bun. Hot sport peppers on the side*

House Salad *Chopped romaine and Iceberg, tomatoes, red onions, black olives, croutons, Creamy Ranch, Italian, Thousand Island dressings*

Creamy Cole Slaw

Crispy Onion Rings

Chicago Cheesecake *Original plain and chocolate chip*

49.00 PER GUEST

ASIAN FESTIVAL

Vietnamese Chilled Rice Noodle Salad *Seasonal Asian vegetables, Nuoc Cham Gung Dressing*

Chinois Salad *Napa cabbage, bell peppers, carrots, crispy wonton, sesame-ginger vinaigrette*

Stir-Fried Beef *Garlic, dried chiles, summer tomato*

Orange Chicken *Crispy chicken, sweet-n-sour sauce*

Vegetable Fried Rice

Broccoli *Hoisin sauce*

Almond Cookies and Fortune Cookies

Lemon Bars

59.00 PER GUEST

SICILIAN SCORE

Baby Arugula & Spinach Salad *Grilled-marinated tomatoes, fresh mozzarella*

Roasted Cauliflower Salad *Golden raisins, celery hearts*

Cheese Tortellini *Tomato-basil marinara*

Roasted Chicken Breast *Herbed-parmesan bread crumbs*

Fresh Italian Sausage *Sweet peppers, onions*

Artisan Ciabatta Rolls *Salted farm butter*

Tiramisu

Italian Anise Cookies

59.00 PER GUEST

MEDITERRANEAN MEZ

Fattoush Salad *Crisp iceberg lettuce, marinated tomatoes, cucumbers, sliced radish, feta cheese, crisp fried pita, sumac, berry-mint dressing*

Spiced Housemade Hummus and Baba Ganoush *Toasted za'atar flatbread crispy falafel*

Grilled Chicken Shawarma

Grilled Beef Shawarma *Warm pita pocket bread, cucumber-yogurt dressing*

Saffron Jasmine Rice

Fresh Seasonal Vegetables

Chocolate Baklava and Coconut Macaroons

59.00 PER GUEST

SOUTHERN BBQ

BBQ Chopped Salad *Crisp romaine, tomatoes, red onions, carrots, cheddar cheese, BBQ ranch dressing*

Smoked Brisket and Chicken *Classic tangy BBQ sauce*

Cheddar Corn Bread

Housemade Vegetarian Baked Beans

Southern Mustard Potato Salad

Sweet-n-Sour Green Cabbage Cole Slaw

Chopped Salad *Iceberg lettuce, shredded carrot, cherry tomatoes, sweet corn*

Herb Vinaigrette and Ranch Dressing

Kettle-Fired Potato Chips

Mini Peach Cobblers and Shortbread Cookies

59.00 PER GUEST



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BEVERAGES

We are pleased to offer your event the flexibility of a variety of beverage packages that may be ordered for a minimum of 3 hours of service

NON-ALCOHOLIC PACKAGE

Coca-Cola, Diet Coke, Sprite, Bottled Water

12.00 per guest for 3 hours

Each additional 30 minutes 2.00 per guest

BRONZE PACKAGE

House White *Glass Mountain Chardonnay, Lunardi Pinot Grigio*

House Red *Glass Mountain Cabernet Sauvignon, Tamari Malbec*

Domestic Beer *Bud Light, Miller Lite*

Coca-Cola, Diet Coke, Sprite, Bottled Water

24.00 per guest for 3 hours

Each additional 30 minutes, 3.00 per guest

SILVER PACKAGE

House White *Glass Mountain Chardonnay, Lunardi Pinot Grigio*

House Red *Glass Mountain Cabernet Sauvignon, Tamari Malbec*

Premium Beer *Stella Artois, Goose Island IPA, Bell's Oberon*

Domestic Beer *Bud Light, Miller Lite*

Coca-Cola, Diet Coke, Sprite, Bottled Water

27.00 per guest for 3 hours

Each additional 30 minutes, 4.00 per guest

GOLD PACKAGE

Svedka, Bombay, Dewar's, Jim Beam, Bacardi Superior, Canadian Club, Jose Cuervo Especial

House White *Glass Mountain Chardonnay, Lunardi Pinot Grigio*

House Red *Glass Mountain Cabernet Sauvignon, Tamari Malbec*

Premium Beer *Stella Artois, Goose Island IPA, Bell's Oberon*

Domestic Beer *Bud Light, Miller Lite*

Coca-Cola, Diet Coke, Sprite, Bottled Water

32.00 per guest for 3 hours

Each additional 30 minutes, 4.00 per guest

PLATINUM PACKAGE

Tito's Handmade Vodka, Bombay Sapphire, Dewar's 12, Maker's Mark, Jameson, Jack Daniel's, Bacardi Superior, Jose Cuervo Tradicional

House White *Glass Mountain Chardonnay, Lunardi Pinot Grigio*

House Red *Glass Mountain Cabernet Sauvignon, Tamari Malbec*

Premium Beer *Stella Artois, Goose Island IPA, Bell's Oberon*

Domestic Beer *Bud Light, Miller Lite*

Coca-Cola, Diet Coke, Sprite, Bottled Water

35.00 per guest for 3 hours

Each additional 30 minutes, 5.00 per guest



COFFEE AND TEA SERVICE IS AVAILABLE FOR AN ADDITIONAL 4.00 PER GUEST

All beverage packages that include alcohol service require a bartender.

*One bartender per 75 guests is recommended.
150.00 per bartender for 3 hours*

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All prices subject to 21% service charge and applicable sales tax*

THE FINE PRINT

*We would love to help you plan your evening under the stars at ravinia festival.
Our dedicated private events team is here with expert knowledge for your menu and decor needs.*

ORDERING FOOD AND BEVERAGE

To ensure the highest level of presentation, service and quality, we ask that you contact our catering sales department at least two weeks prior to your event. Food and beverage minimums will apply to all lawn and tent catering events, and are based on group size and event date. To book a catered lawn or tent event, we require a signed contract and 500.00 non-refundable deposit. All food and beverage selections must be confirmed seven (7) business days prior to the event date. Payment in full is due seven (7) business days prior to the event.

OUTDOOR ELEMENTS

Ravinia Festival is an outdoor venue, and as such, is subject to the elements. All events are guaranteed, rain or shine. Cancellation of your event in the case of inclement weather is required no later than 12:00 PM on the day of the event. Beverage and service charges will be refunded, however food is non-refundable. Events canceled after 12:00 PM on the day of the event are not eligible for refunds.

FOOD AND BEVERAGE POLICY

No food or beverage provided by Levy Restaurants may be removed from the Lawn location or tent by either the client or the client's guests.

ASSESSED CHARGES

Please note that all food and beverage items are subject to a 21% service charge plus applicable Illinois state tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Drop off fee 75.00, no server /
1 fee per 50 guests

SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals whenever possible. We would appreciate at least four (4) working days notice for this service. Food allergies need to be communicated to your sales manager to ensure that proper precaution is taken when preparing food for your group.

We can provide specialty linen, centerpieces, and décor to make your event a truly memorable experience. Standard spandex and eco-friendly plastic ware are included in menu pricing. Lawn chairs are available for rent through Ravinia Group Events.

DRINK RESPONSIBLY

Ravinia Festival and Levy Restaurants are dedicated to providing quality events which promote enjoyment and safety for everyone. This is best achieved when moderation is practiced. Therefore, we ask that you refrain from drinking and driving. Thank you for your efforts to make Ravinia Festival a safe and exciting place for everyone.

SERVER

150.00 per attendant per three (3) hours of service | One (1) server is required for every 50 guests

BARTENDER

150.00 per bartender per three (3) hours of service | One (1) bartender for every 75 guests.

*A Bartender is required for all beverage packages containing alcohol.



