



STOCK  
— AND —  
LEDGER

C O R P O R A T E   A N D   S O C I A L   E V E N T S



WELCOME TO  
**STOCK AND LEDGER**

CAPACITIES	SIT DOWN	RECEPTIONS
FULL VENUE BUYOUT	120-160	400
CHEF LIBRARY ROOM	50	50
THE CORNER OFFICE	10-12	10-15
ATRIUM EAST/ ATRIUM WEST	40	20-100
70 EATS	50	80-100



70 West Madison | Chicago | 60602



## APPETIZERS

*priced per 20 pieces  
available hand passed or stationary*

Sirloin Bruschetta	\$75
Mini Ham Croquette	\$70
Grilled Cheese*	\$65
Chicken Croquette	\$65
Cheeseburger Sliders	\$65
Buffalo Chicken Sliders	\$65
Jerk Chicken Skewers	\$70
Chicken Satay	\$70
BBQ Chicken Crostini	\$75
Truffled Meatballs	\$75
Bacon Wrapped Scallops	\$75
Gorgonzola Stuffed Dates	\$65
Eggplant Caponata*	\$65
Caprese Skewers*	\$60
Wild Mushroom Crostini *	\$65
Smoked Salmon on Pumpnickel	\$75
Chilled Poached Shrimp Shooters	\$70
Filet Sliders	\$95
Tomato Bruschetta*	\$40
Grilled Veggie Skewer*	\$45
Pork Wonton	\$65

Walkaway Nacho Margaritas	\$65
Veggies & Dip *	\$65
Poached Shrimp Cocktail	\$60
Avocado Toast*	\$60
Hummus Toast*	\$60
<b>Foccacia Pizzas</b> 24 pieces per tray	
Spicy Italian Sausage	\$50
Vegetarian *	\$40
<b>Dirty Fries</b> Priced per 20 guests	\$80

### Hot & Dirty \*

*French fries, corn, black beans, melted pepper jack and cheddar cheese, pico de gallo, avocado cream*

### Backyard BBQ

*French fries, pulled pork, bacon, cheddar cheese sauce, scallions*

### Buffalo Blitz

*French fries, buffalo chicken, blue cheese, pickled red onions*

## STATIONARY APPETIZERS

*priced per person - minimum 10 guests*

<b>Domestic Cheese Display*</b>	\$8
<i>Chefs selection domestic cheeses, crackers, flatbreads</i>	
<b>Trio of Dips *</b>	\$8
<i>House made dips with naan and fresh vegetables</i>	
<b>Antipasto Platter</b>	\$8
<i>Chef's selection of locally sourced meats, cheeses, roasted peppers, olives, nuts, crostini flatbreads</i>	

\*Vegetarian Options



## CHEF STATIONS

*Additional \$75 chef fee per station  
Chef Attended Station*

### **Brown Sugar Brined Roasted Turkey Breast**

*Apple Sage Chutney, Rolls  
Wild Rice with Dried Apricots & Cranberries  
\$400 (serves 30 - 35)*

### **Beef Tenderloin**

*Horseradish Aioli, Natural Jus, Rolls Roasted Potatoes  
\$MP (serves 20 – 25)*

### **Smoked Honey Cured Ham**

*Stone-ground Mustard Sauce, Rolls,  
Sweet Potatoes au Gratin  
\$400 (serves 30 – 35)*

### **Pasta Bar**

#### **Chef made to order**

#### **Penne Pasta tossed**

*with choice of:*

*Italian sausage, grilled chicken, mushrooms, bell peppers, asparagus, and broccoli  
Sauce choices: Alfredo sauce, Marinara sauce or extra virgin olive oil, garlic and chilies.  
Served with Parmesan and garlic bread*

*\$12/guest*

### **Mac 'n Cheese Bar**

#### **Voted Best in Chicago**

#### **Chef made to order**

*Our Mac 'n cheese is served with house made cheese sauce.*

*Choice of applewood smoked bacon, grilled chicken, mushrooms, spinach, bell peppers, scallions, and jalapenos.*

*\$11/guest*

## LUNCH & DINNER BUFFETS

*Priced per guest. Minimum 20 guests.  
One and one half hour service*

### **French Bistro**

*Herb marinated Chicken or Steak  
Lentils with sauteed spinach  
Simple salad with red wine vinaigrette  
Fresh baked rolls  
\$18 Chicken \$25 Steak*

### **South of the Border**

*Marinated Chicken or Steak  
Served with onions, peppers and flour tortillas  
Pico de gallo, sour cream, guacamole  
Spinach salad, queso fresco, tortilla strips and chipolte lime vinaigrette  
\$21 Chicken \$26 Steak*

### **Asian Flavors**

*Orange Chicken or Beef  
Basmati Rice  
Noodle Salad  
Stir Fried Vegetables  
Almond Cookies  
\$18 Chicken \$23 Steak*

### **Tuscan Countryside**

*Oregonata Chicken or Steak  
Bowtie Pasta with spicy tomato sauce  
Chopped Caesar Salad  
Garlic bread  
\$18 Chicken \$23 Steak*

# PLATED LUNCH PACKAGES

All Packages Include Coffee Service, Soda & Iced Tea

## MADISON LUNCHEON

\$25 per guest

### STARTER

choice of:

Simple Salad  
*shallot vinaigrette*

or

Soup of the Day

### ENTRÉE SELECTIONS

choice of:

Cheddar Burger

*ABF beef patty, aged sharp cheddar, avocado,  
garlic aioli, pretzel bun*

or

Blackened Tilapia Sandwich

*Blackened Tilapia, shredded lettuce, pico de gallo,  
cilantro cream, ciabattini*

or

Chopped Salad

*mixed greens, romaine, chicken breast, pasta,  
cucumber, cherry tomatoes, cheddar cheese,  
hard boiled egg, creamy garlic dressing*

or

Seasonal Artisanal Harvest Bowl

*Chef's vegetarian creation*

### DESSERT SERVED FAMILY STYLE

Platter of Assorted Cookies

## CLARK LUNCHEON

\$35 per guest

### STARTER

choice of:

Simple Salad  
*shallot vinaigrette*

or

Soup of the Day

### ENTRÉE SELECTIONS

choice of:

Frenched Breast of Chicken

*served with seasonal accompaniments*

or

Steak Sandwich

*served with seasonal accompaniments*

or

Salmon Nicoise

*grilled salmon, spring mix, tomatoes,  
red potatoes, green beans, hard boiled egg,  
black olives, capers, red wine vinaigrette*

or

Seasonal Artisanal Harvest Bowl

*Chef's vegetarian creation*

### DESSERT

choice of:

Double Chocolate Brownie

or

Seasonal Sorbet

## DEARBORN LUNCHEON

\$45 per guest

### STARTER

choice of:

Simple Salad  
*shallot vinaigrette*

or

Soup of the Day

### ENTRÉE SELECTIONS

choice of:

Tenderloin Medallion Steak Salad

*arugula, oven roasted tomato, parmesan,  
red wine vinaigrette, pine nuts, demi glaze*

or

Grilled Salmon

*served with seasonal accompaniments*

or

Chicken Kiev

*served with seasonal accompaniments*

or

Seasonal Artisanal Harvest Bowl

*Chef's vegetarian creation*

### DESSERT

choice of:

Double Chocolate Brownie

or

Pineapple Upside-Down Cake

**Please Note:** For groups of 35 or more, choice of selections will be required in advance



# PLATED DINNER PACKAGES

All Packages Include Coffee Service, Soda & Iced Tea

## CHICAGO

\$45 per guest

### STARTER

*choice of:*

Simple Salad  
*shallot vinaigrette*

*or*

Soup of the Day

### ENTRÉE SELECTIONS

*choice of:*

Seared Great Lakes Walleye  
*served with seasonal accompaniments*

*or*

Frenched Breast of Chicken  
*served with seasonal accompaniments*

*or*

Pork Tenderloin Al Pastor  
*served with seasonal accompaniments*

*or*

Seasonal Artisanal Harvest Bowl  
*Chef's vegetarian creation*

### DESSERT SERVED FAMILY STYLE

Platter of Assorted Cookies

## GREAT LAKES

\$55 per guest

### STARTER

*choice of:*

Caesar Salad  
*Caesar dressing*

*or*

Soup of the Day

### ENTRÉE SELECTIONS

*choice of:*

Grilled Salmon  
*served with seasonal accompaniments*

*or*

Frenched Breast of Chicken  
*served with seasonal accompaniments*

*or*

Grilled Sirloin Steak  
*served with seasonal accompaniments*

*or*

Seasonal Artisanal Harvest Bowl  
*Chef's vegetarian creation*

### DESSERT

*choice of:*

Double Chocolate Brownie

*or*

Seasonal Sorbet

## THE LOOP

\$65 per guest

### APPETIZER SERVED FAMILY STYLE

Trio of Dips

*olive tapenade, whipped feta, hummus, grilled naan*

### STARTER

*choice of:*

Chopped Salad

*mixed greens, romaine, pasta, cucumber,  
cherry tomatoes, cheddar cheese, hard boiled egg,  
creamy garlic dressing*

*or*

Soup of the Day

### ENTRÉE SELECTIONS

*choice of:*

Frenched Breast of Chicken  
*served with seasonal accompaniments*

*or*

Beef Tenderloin  
*served with seasonal accompaniments*

*or*

T-Bone Lamb Chops  
*served with seasonal accompaniments*

*or*

Seared East Coast Scallops  
*served with seasonal accompaniments*

*or*

Seasonal Artisanal Harvest Bowl  
*Chef's vegetarian creation*

### DESSERT

*choice of:*

Double Chocolate Brownie

*or*

Pineapple Upside-Down Cake

**Please Note:** For groups of 35 or more, choice of selections will be required in advance



## SPECIAL OCCASION CAKES & CUPCAKES

*Special occasion cakes for any special celebration are available and priced to order.  
(72 hour notice is required)*

**Note: If you prefer to bring in your own cake, cupcakes or desserts, there will be a \$2.00 per person surcharge**

## SWEETS, PASTRIES & COOKIES

*Chef's selection of Mini Sweets, Pastries & Cookies to supplement your cake or cupcakes, or to serve instead.*

*Items may include fudgy brownies, caramel apple bars, raspberry bars, chocolate chip cookies, toffee crunch cookies, mini éclairs and cheesecake tarts.*

**\$2.25/piece  
(72 hour notice required)**



**Stock and Ledger**  
IS FULLY LICENSED AND INSURED

WE RESERVE THE RIGHT TO SERVE  
ALL PATRONS & GUESTS

Pre-Selected wines may be  
poured with dinner service  
\$125.00 satellite bar fee  
may be applied for groups  
over 50 guests.



## BAR & BEVERAGE PACKAGES

All packages are quoted per person, maximum of 4 hours.  
*Packages do not include shots, red bull, bottled water, or specialty cocktails.*

### HOUSE BAR

*Includes house brand liquor, select draft and imported beer, Chardonnay, Cabernet Sauvignon, and soft drinks.*

2 HOUR PACKAGE \$24

3 HOUR PACKAGE \$34

4 HOUR PACKAGE \$44

### CALL BAR

*Includes call brand liquor, select draft and imported beers, Chardonnay, Pinot Grigio, Cabernet Sauvignon & Pinot Noir, and soft drinks.*

2 HOUR PACKAGE \$32

3 HOUR PACKAGE \$46

4 HOUR PACKAGE \$60

### PREMIUM BAR

*Includes premium liquor, martinis, select draft and imported beers, specialty cocktails, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir & Malbec or Merlot, and soft drinks.*

2 HOUR PACKAGE \$36

3 HOUR PACKAGE \$52

4 HOUR PACKAGE \$68

### BEER, WINE & SODA

*Domestic and imported beers, house wines, soft drinks and iced tea*

2 HOUR PACKAGE \$22

3 HOUR PACKAGE \$33

4 HOUR PACKAGE \$44

### HOST BAR

*All beverages will be charged upon consumption and host pays full amount*

### CASH BAR

*Guests pay for their individual drinks as ordered.*

An additional \$75 bartender fee will be applied to all cash bars.



# event

## GUIDELINES & POLICIES

### DEPOSITS & PAYMENTS

*A \$500 deposit or 25% of the minimum food and beverage revenue requirement (whichever is greater) is due with your signed contract. Any additional payments due will be noted on the contract. Personal checks will not be accepted for final payments. Payment is due in full at the completion of the event. Deposit amount will be deducted from final charge. All deposits are non-refundable and non-negotiable.*

*We accept VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER.*

### SERVICE CHARGES & SALES TAX

*All food, beverage, AV equipment, room rentals, floral, rental equipment and any other outside services provided by Stock and Ledger, are subject to a 22% service fee and applicable State of IL Sales Tax. GRATUITIES Gratuities are never expected but always appreciated. Gratuities are at the client's discretion.*

### START & END TIMES

*All events must have designated start and end times. We cannot extend beyond a four hour open bar time.*

### GUEST COUNTS

*Minimum guaranteed attendance must be received no later than 72 hours prior to the event. Guaranteed attendance cannot be decreased once it has been established. Client will be charged for the guaranteed guest count or actual count whichever is greater. Prices and menu items are subject to change without notice, usually due to availability of product. All prices are subject to a 22% service charge and applicable sales tax.*





VOTED ONE OF CHICAGO'S



# S T O C K   A N D   L E D G E R

## C O N T A C T

T: 312-754-0395

M: 312-834-5171

E: [events@stockandledger.com](mailto:events@stockandledger.com)

Facebook: [@stockandledger](https://www.facebook.com/stockandledger)

70 w. Madison Street, Chicago, Illinois 60602

[www.stockandledger.com](http://www.stockandledger.com)