



museum of
science+industry
chicago



events
down to a
science

Special Events at the World Famous
Museum of Science and Industry

Unique event space that is one of a kind!
Tangle with a twister. Dine beside a WWII Submarine.
Take a journey into the depths of our *Coal Mine*.
Your guests will be amazed and fully engaged
with nearly 14 acres of hands-on exhibits!



space
rental

The Museum of Science and Industry is available for events after hours of operation. Rental fees are based on a 4-hour event window, and include complimentary parking and coat check.

North Portico (with rental of Main Museum)	\$ 1,800
South Portico (with rental of Main Museum)	\$ 1,800
Henry Crown Space Center + Omnimax	\$ 3,500
U-505 Submarine	\$ 4,500
Rotunda + Science Storms	\$ 6,500
Rotunda + Science Storms + 2 Exhibits	\$ 7,000
Entire Main Floor	\$ 8,000
Two Consecutive Levels	\$ 9,000
Entire Main Pavilion	\$10,000
Museum Open After 11:00pm (per hour)	\$ 1,000
Additional Fees for Over 2,000 Guests	
2,000 – 2,999	\$ 2,200
3,000 – 3,999	\$ 3,700
4,000+	\$ 4,700

Amenities

As always, rental of any space includes the following:

Complimentary underground, direct-access parking.

Complimentary coat check.

Guides and exhibit staff.

Event security.

Facility staff.





North and South Porticos

Just in case our more than 400,000-square-feet of exhibit space isn't enough for you, we have some outdoor options to consider as well.

The North and South Porticos can be tented for up to 1,500 people. Enjoy beautiful lush landscaping. The South Portico is adjacent to the waterway created for the 1893 Columbian Exposition.

Both spaces are available with the rental of the Main Level.

North Portico Rental: \$1,800

South Portico Rental: \$1,800



South Portico

Henry Crown Space Center and Omnimax® Theater

This is the perfect space for a unique corporate event, and show-stopping presentations. Your guests will learn how the lunar landing almost failed; try to “dock” at the International Space Station; and remote control their own Mars Rover – while sipping cocktails and enjoying delicious cuisine.

The Henry Crown Space Center covers it all as your guests take a new journey to the “final frontier.” This recently renovated exhibit offers great event space with an expanded and more interactive exploration of the space program, from the early years of the Space Race to what our future in space will hold.

Want to make your event theme “dinner and a movie”? Your guests can enjoy a movie after dinner in the Omnimax Theater. Choose from our library of films along with the most current movies.

Doing a presentation? The Omnimax is perfect for this. Your PowerPoint will be projected onto a five-story, domed, wrap-around screen. The theater was recently renovated with new chairs, carpet and LCD projection with digital sound.

Capacity, Seated: 80
Capacity, Reception: 325
Capacity, Omnimax: 325

Space Rental: \$3,500
Omnimax Films: \$600/show





Smart Home: Green + Wired

Reusable resources.
Smart energy consumption.
Sustainable gardens and green roofs.
Environmentally-friendly technology.

If that peaked your interest then our
Smart Home is the exhibit for you!

Available for events with the rental of the Henry
Crown Space Center, "Chicago's Greenest Home"
is the perfect place to sip a glass of organic wine
while learning how to make eco-friendly living
a part of your life.



Culinary Note:

Our goal is to work with sustainable and local
products in order to reduce the environmental impact
of long-distance growing and distribution. Our kitchen
makes every effort to reduce waste and recycle on
an ongoing basis.

U-505 Submarine

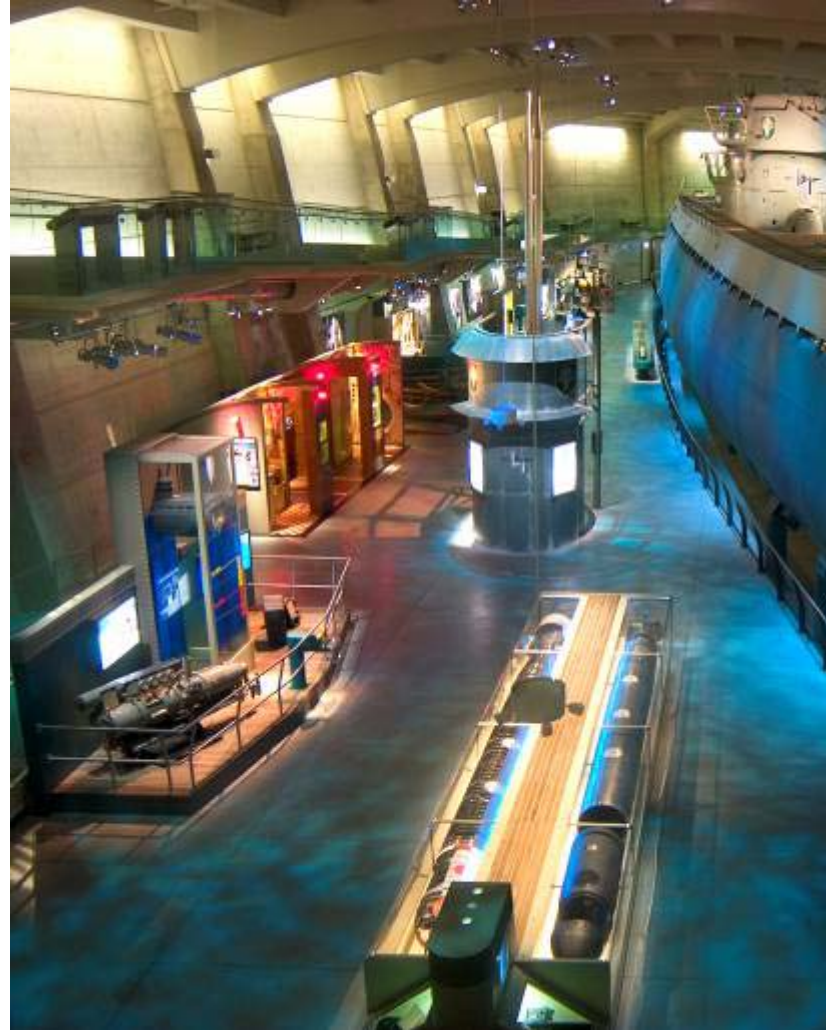
Your guests can dine in the shadow of a legendary WWII submarine. This impressive two-story space is perfect for separating reception and dinner. The *U-505* comes complete with dramatic lighting and a customized soundtrack. Guests can enjoy 200 artifacts, interactive exhibits and a docent led on-board tour.

Capacity, Seated: 120

Capacity, Reception: 500

Space Rental: \$4,500

Includes on-board tours.





Main Level

This is the heart of the Museum with a breathtaking 120-foot copper domed ceiling, antique locomotive, 727-jet plane and a 40-foot indoor tornado.

Your guests can get up close and personal with a twister and witness the awesome forces of nature with our newest permanent exhibit: *Science Storms*.

The large-scale exhibits of *Science Storms* recreate seven iconic natural phenomena – lightning, fire, tornados, avalanches, tsunamis, sunlight and gravity—and explore the basic physics and chemistry within them.

YOU! The Experience is a celebration of the body, mind and spirit that empowers us all to optimize our personal health and well being. The physical and emotional center of this exhibit is a stunning new interpretation of the iconic heart. The new heart will appear to come alive as guests transmit their pulse to the giant heart and see it beat in time with their own.

For your convenience:

Our newly upgraded lighting truss affords lighting companies ease in set-up and flexibility in programming.

Main Level Capacity, Seated: 1,000

Main Level Capacity, Reception: 5,500

Entire Museum Capacity: 8,500

Rotunda + Science Storms: \$6,500

Rotunda, Science Storms, 2 Exhibits: \$7,000

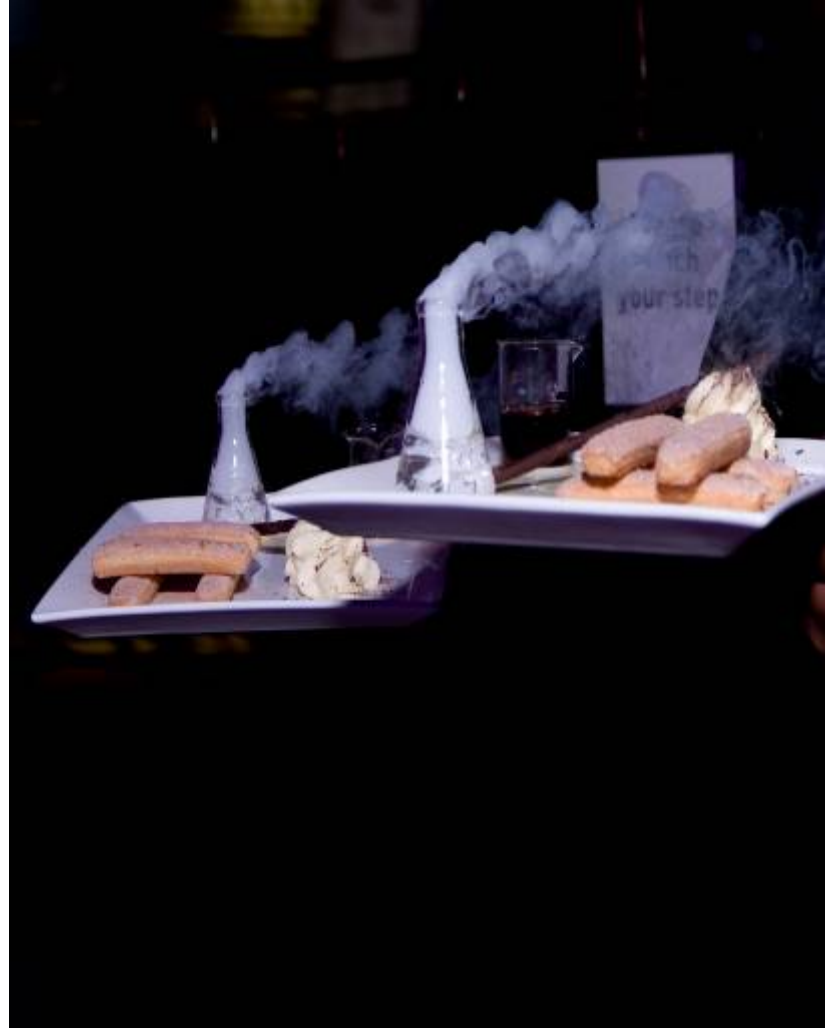
Entire Main Floor: \$8,000

Two Consecutive Levels: \$9,000

Sodexo Leisure Services

As the exclusive event company at the Museum of Science and Industry for more than eight years, Sodexo Leisure Services is dedicated to creating a memorable experience for your guests by ensuring that all details are executed to perfection.

From table settings, to lighting, to floral arrangements, entertainment, and of course – catering, we've got events down to a science!



HORS D'OEUVRES



HORS D'OEUVRES

Passed Hors d'Oeuvres

Presented Cold

Whipped Gorgonzola on a Pecan Raisin Crostini with Green Apple & Honey
Citrus Poached Shrimp, Avocado & Cilantro Crème on a Sweet Potato Chip
Ginger Shrimp Wonton garnished with Pickled Asian Slaw
Ahi Tuna Tartare served with Spicy Guacamole on a Potato Crisp
Chicken Shiitake Mushroom Crepe
Fresh Vietnamese Spring Roll
Caprese Cocktail presented in a petite martini glass
Shaved Prosciutto & Dried Fig served on a Kalamata Olive Polenta Disk
Smoked Trout Mousse served on Apple Cornbread with Dried Fruit Marmalade

Presented Warm

Warm Brie & Fig Chutney on a Pistachio Cracker
Seared Scallop with Ginger-Grapefruit Marmalade presented on an Asian Spoon
Louisiana Style Crab Cake with Classic Remoulade
Duck Confit Cigar with Chipotle BBQ Sauce & Chive Oil
Pork Tenderloin glazed with Blueberry-Balsamic Reduction with Brie on Crostini
Pear, Apricot & Gorgonzola Cheese Quesadilla
Tuscan Pancetta Wrapped Shrimp
Tequila Lime Chicken with Green Chile Salsa on Plantain Chip
Goat Cheese & Ratatouille Stuffed Potato Chip
Balsamic & Cabernet Glazed Lamb Chop

Strudel Bites

Artichoke, Red Pepper & Basil
Wild Mushroom
Curried Lamb, Dried Fruit & Almond

Brochettes

Chicken Satay | Shrimp & Andouille Sausage | Chimichurri Argentinean Beef Tenderloin | Polynesian Chicken with Pineapple & Peppers
Braised Beef Short Rib with Caramelized Pearl Onion | Balsamic Glazed Vegetables | Salmon Pineapple Skewers with Pepper Glaze & Lime Crème Fraiche

Lollipops

Peppered Goat Cheese with Strawberry & Toasted Pecans | Smoked Duck with Shiitake Mushroom & Gruyere Cheese
Sweet Grape & Goat Cheese with Pistachios

Savory Shooters

Spicy Gazpacho rimmed with Jumbo Shrimp or topped with Chilled Lobster | Tomato Bisque with Skewer of Grilled Cheese | Seafood Ceviche
Chilled June Pea Soup | Shrimp Mojito with Sugarcane & Fresh Mint | Kumomoto Oyster Shooter with Sake, Fresh Lime & Jalapeno

Edible Asian Spoons

Marinated Bean Thread Noodles with Chopped Grilled Shrimp | Seared Ahi Tuna & Wasabi Caviar
Fig with Duck or Prosciutto & Caramelized Onion Crème Fraiche | Truffled Wild Mushroom & Chives | Mango, Jalapeno & Brie
Pecan-Raspberry Chicken Salad | Salmon Tartare with Shaved Fennel and Parsley tossed in Lemon Chive Vinaigrette

Minimum order 50 pieces.

One waitstaff per 50 guests is recommended for passing.

STATIONS



RECEPTION STATIONS

Stations are recommended either paired with passed hors d'oeuvres, or in groupings of 3 to 4. Minimum of 100 people per station.

The Grazing Station

Deconstructed Vertical Crudités with Garden Herb Dip including Sugar Snap Peas, Baby Carrots, Asparagus Spears, Jicama, Zucchini, Yellow Squash, Yellow and Red Pear Tomatoes, Mushroom Caps, Haricot Verts. Lobster, Crab and Artichoke Dip with Crispy Fried Wontons, Roasted Garlic Black Bean Hummus served with Spicy Grilled Pita Triangles

The Charcuterie Display

Soppressata, Prosciutto Di Parma, Capicola, Duck Confit, Artisan Chorizo, Brandied Chicken Liver Pate, Smoked Blue Fish Pate, and Exotic Mushroom Pate with a Housemade Olive Display, assorted Mustards, Chutneys, Pickled Vegetables and Breads

Organic Artisan Cheese and Grilled Vegetables

Grilled Asparagus, Ginger Soy Broccoli, Vanilla Roasted Baby Carrots, Curried Cauliflower, Pickled Green Onion, Sea Salted Mini Tomatoes, Herb Roasted Cremini Mushrooms, Steve N Sons Grassfields Organic Gouda with Caraway, Wisconsin Organics Danish Bleu, Wisconsin Organics Yellow Cheddar Prairie Pure Farm, Chef Carved Baked Brie en Croute with Cranberry- Orange Chutney, Candied English Walnuts with Cayenne

Bruschetta Bar

Heirloom Tomato, Basil and Red Onion, Grilled Artichoke and Feta Cheese, Garlic Confit, Herb Roasted Wild Mushrooms, Black Olive Tapenade, Herbed Ricotta and Oven Dried Tomato, Caramelized Onion and Fig, Assorted Grilled Baguette Slices

Ceviche Bar

Served in Mini Martini Glasses
Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
Saffron Poached Scallops with Citrus, Almonds and Harissa
Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
Tequila Cured Salmon with Pineapple Mango Pico de Gallo

Raw Bar

East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the half shell
Complements of Mignonette, Spicy Cocktail Sauce with Horseradish and fresh Lemons
Shrimp Mojito Shooters with Rum, Fresh Mint and Sugarcane
Ahi Tuna Tartare seasoned with Fresh Lime, Wasabi, Soy and Scallion topped with Spicy Guacamole served on a seasoned Potato Crisp
Lobster Martinis with Fresh Mango, Pineapple and Thai Chili

Petite Taco Bar

Homemade Petite 3" Corn Tortillas
Tequila and Lime Marinated Grilled Chicken Breast garnished with Fresh Cilantro and Lime Wedges
Chili Rubbed Flank Steak grilled to a perfect medium rare
Salsa Bar: Chipotle Orange Salsa, Fresh Pico De Gallo, Tomatillo Salsa, Roasted Corn Avocado Salsa Assorted condiments to Include: Grilled Green Onions, Fire Roasted Tomatoes, Sliced Fresh Avocado, Shredded Monterey Jack Cheese, Shredded Cheddar Cheese, Fresh Lime Quarters, Coarse Sea Salt, Pickled Jalapeno, Carrot and Onion Relish

The Dim Sum Station

Jerk Duck & Mango Spring Rolls, Vietnamese Vegetable Spring Rolls, Thai Chili Seared Shrimp on Lemon Grass Skewer, Petite Pork & Shrimp Egg Rolls with Hot Mustard Sauce, Pan Fried Chicken Potstickers with Ponzu
Dipping Sauces: Chili Orange Sauce, Chinese Peanut Dressing, Ginger Sesame Dressing, Plum Sauce, Soy Sesame Sauce

RECEPTION STATIONS

Stations are recommended either paired with passed hors d'oeuvres, or in groupings of 3 to 4. Minimum of 100 people per station.

Lettuce Wrap Station

Crisp Butter Lettuce Cups with the following fillings:

Five Spice Beef | Spicy Peanut Chicken | Buffalo Garlic Baby Shrimp

Wrap Station Condiments: Thinly Sliced Cucumbers, Julienne Carrots, Chopped Celery, Chopped Peanuts, Fresh Cilantro, Fresh Mint Leaves, Blue Cheese Sauce and Fresh Lime Quarters

Orange Cucumber Salad with Cilantro, Bean Sprouts and Scallions tossed with Ginger Vinaigrette

Mashed Potato Bar

Trio of Mashed Potatoes mixed with your choice of toppings

Mashed Purple Peruvian, Mashed Sweet and Mashed Yukon Gold

Toppings: Bacon, Caramelized Leeks, Smoked Chicken Breast, Duck Confit, Bleu, Sharp Cheddar and Asiago Cheeses, Basil Pesto, Grilled Portobello Mushrooms and Roasted Sweet Corn, Snipped Chives

CHEF ACTION STATIONS

Stations are recommended either paired with passed hors d'oeuvres, or in groupings of 3 to 4. Minimum of 100 people per station.

Salad "Bar"

Salads will be "shaken, not stirred" in silver martini shakers presented in martini glasses.

Baby Spinach and Mixed Greens with Gala Apples and Toasted Almonds, shaken with Calvados Vinaigrette, topped with Creamy Goat Cheese

Mixed Greens with Crumbled Bleu Cheese, Chiffonade of Dried Apricots and Pomegranate Seeds,

shaken with Dijon Vinaigrette, topped with Candied Anjou Pear Slices

Spicy Asian Noodle Salad with Chicken, Scallions and Red Bell Peppers

Mac & Cheese Martini

Duck Confit, Cheddar, Truffled Italian Cheese and Gruyere, Pancetta and Wilted Greens

Buffalo Chicken, Celery and Carrots with Caramelized Onion, Gorgonzola Cream Sauce & Micro Greens

Lobster Mac 'n Cheese with Gruyere and White Cheddar, topped with Panko

Risotto

Arborio Rice Prepared to Order:

Lemon Risotto with Fresh Asparagus Tips Wild Mushrooms and Shrimp

Roasted Butternut Squash with Leeks

Milanese with Braised Short Rib, Caramelized Onion and Grated Parmesan

Asian Noodle Bowl

Vegetable Pad Thai, wok-seared - add Chicken or Shrimp

Sesame Teriyaki Beef

Shanghai Shrimp Noodles with Chili Garlic Sauce

Pasta Pasta

Potato Gnocchi tossed in a Pesto Cream Sauce

Orecchiette Pasta with Spicy Italian Sausage and Braised Escarole

Penne Carbonara with Pancetta and Peas

Artisan Baguettes with Infused Olive Oils and Grated Parmesan Roasted Garlic Paste

Sushi Sushi

A glass showcase displayed at the buffet featuring authentically prepared table side by a Sushi Master Nigiri – Scallop, Salmon, Halibut, Shrimp, Yellow Tail and Barbeque Eel, Cucumber, Crab & Avocado Roll, Barbeque Eel & Cucumber Roll, Salmon & Cream Cheese Roll, Pickled Ginger, Wasabi, Soy Sauce

Requires Sushi Chef at \$400

Carved to Order

Served with Assorted Petite Rolls

Rosemary, Garlic and Herb Seasoned Sirloin of Beef with Creamy Horseradish Sauce, Basil Mayonnaise and Dijon Mustard

Garlic and Rosemary Prime Rib with Creamy Horseradish Sauce

Fire Roasted Beef Tenderloin with Cambozola Cheese and Peppercorn Demi Glaze

Caramelized Onion and Brown Sugar Ham with Honey Mustard Glaze, Apple Mango Chutney, Honey Mustard Sauce

Herb Brined Boneless Turkey Breast with Cajun Remoulade, Basil Mayonnaise and Dijon Mustard

Chili Rubbed Pork Tenderloin with Chili Orange Sauce

Maple and Bourbon Glazed Cedar Plank Salmon

One chef recommended for over 75 guests.

DESSERT STATIONS

Stations are recommended either paired with passed hors d'oeuvres, or in groupings of 3 to 4. Minimum of 100 people per station.

MSI Sweet Table

Seasonal Melon, Pineapple, Seedless Grapes, Strawberries & Kiwi, Cheese Cake Bites, Lemon Squares, Turtle Brownies, Butter Cookies and a variety of Petite Cupcakes. Accompanied by freshly brewed premium Regular & Decaf Coffee and an assortment of Teas.

Cheese Cake Martini

Rich New York Style Cheese Cake presented in stemmed martini glasses.

Guests top their own cheesecake with Fresh Strawberries, Chocolate Fudge Sauce, Toasted Coconut, Cinnamon Caramel Sauce or Maple & Bourbon Pecan Syrup. Accompanied by freshly brewed premium Regular & Decaf Coffee and an assortment of Teas.

Petite Sweets

Tuxedo Chocolate Dipped Whole Strawberries, Demi-Cup Assortment of Crème Brulee, Chocolate Pots de Crème, Passion Fruit Mousse, Chocolate Trio of Dark Mocha, Malted Milk & White Chocolate Mousse, Fresh Berries with Grand Marnier Crème, Mini Cupcakes: Grasshopper Mint Chocolate, Carrot, Red Velvet & Vanilla Bean, Truffle Lollipops in Chocolate, White Chocolate and Raspberry. Accompanied by freshly brewed premium Regular & Decaf Coffee and an assortment of Teas.

Finnigan's Sundae Bar

Choose three flavors: French Vanilla, Chocolate, Strawberry, Butter Pecan, Cookies 'n Cream, Chocolate Chip Cookie Dough or Mint Chocolate Chip.

Toppers include: Toasted coconut, Pecan Pieces, Crushed Oreos, Butterfingers, Chocolate Chips, Strawberry Sauce, Caramel Sauce, Chocolate Sauce, Whipped Cream, Maraschino Cherries, Nuts & Sprinkles. Accompanied by premium Regular & Decaf Coffee and an assortment of Teas.

Fruit Flambé*

Choose One:

Cherries Jubilee – Sweet Dark Cherries flambéed in Kirsch, presented over Vanilla Ice Cream

Bananas Foster – Caramelized Bananas laced with Myers Rum Syrup & Toasted Pecans over Cinnamon Ice Cream

Apples & Mascarpone Crepe – Granny Smith Apple Slices kissed by Calvados and layered in tender crepes with Honeyed Mascarpone

Accompanied by freshly brewed premium Regular & Decaf Coffee and an assortment of Teas.

** This station requires 1 chef per 75 people.*

ADD-ON:

Big Kids Milk & Cookies

Ice Cold Milk Shooters and fresh from the oven warm cookies: Pecan Chocolate Chip, White Chocolate Macadamia Nut, Chocolate Chunk and Oatmeal Raisin

Deconstructed S'mores

Housemade Toasted Marshmallow, flamed by a uniformed chef.

Chocolate Fudge Shooter, presented with Graham Cracker Sticks for dipping. Accompanied by freshly brewed Starbucks Regular & Decaf Coffee and an assortment of Tazo Teas

Java To Go

Premium Regular and Decaf Coffee, Half and Half, Sweetener Selection

Finish the night off with a small take home container of Petite Chocolate Chip Cookies

DINNER BUFFETS



DINNER BUFFETS

Dinner Buffets available as:

(2) Entrees, (3) Sides, (1) Dessert

(3) Entrees, (3) Sides, (1) Dessert

Side Selections:

Baby Spinach and Mixed Greens with Gala Apples and Toasted Almonds, shaken with Calvados Vinaigrette, topped with Creamy Goat Cheese

Sonoma Greens with Orange Segments, Fresh Berries, Goat Cheese and Candied Walnuts tossed with a Raspberry Vinaigrette

Garden Salad Of Mixed Greens with Crisp Cucumbers, Tomato Wedges, shaved Carrots and Sliced Mushrooms, served with your choice of two dressings

Fresh Fruit Salad with Fresh Mint, Honey, and Lime Juice

Rosemary Sea Salt Roasted New Potatoes

Roasted Garlic Mashed Potatoes

Chipotle-White Cheddar Mashed Potatoes

Wild Mushroom Risotto

Green Beans with Balsamic-Shallot Butter

Julienne Vegetables in Butter Sauce

Grilled Balsamic Vegetables

Bourbon & Brown Sugar Whipped Sweet Potatoes with Toasted Pecans

Long Grain and Wild Rice Pilaf

Chef's Select Vegetable

Asparagus Spears sautéed with Butter and a squeeze of Fresh Lemon (seasonal)

Entrée Selections:

Balsamic Grilled Chicken Breast with Sautéed Mushrooms

Chicken Picatta - Lightly Breaded Chicken, White Wine, Lemon and Caper Butter

Pesto and Brie Stuffed Chicken Breast with Whole Grain Mustard Cream Sauce

Spinach, Bacon and Fontina Stuffed Chicken Breast with Tomato Basil Cream Sauce

Basil Pesto Roasted Salmon garnished with Fresh Lemons

Lemon and Herb Baked Tilapia Fillets

Grilled Hoisin Marinated Salmon with refreshing Pineapple Mango Salsa

Chipotle Marinated Pork Loin, pounded paper-thin and seared on the griddle

Whiskey Smoked Pork Loin with Brandy Glazed Apples

Chef Carved: 1 chef recommended per 75 guests at \$150 each.

Far East Flank Steak marinated in Asian Sesame, Soy, Rice Vinegar, Ginger and Grilled Onions sliced thin and served in its natural juices

Garlic and Rosemary Prime Rib with Creamy Horseradish Sauce

Rosemary, Garlic and Herb Seasoned Sirloin of Beef with Creamy Horseradish Sauce, Basil Mayonnaise and Dijon Mustard

Caramelized Onion and Brown Sugar Ham served with Honey Mustard Glaze, Apple Mango Chutney, Honey Mustard Sauce

Herb-Brined Boneless Turkey Breast served with Cajun Remoulade, Basil Mayonnaise and Dijon Mustard

Petite Rolls and Whipped Herbed Butter served with Dinner Buffets.

Dessert Selections:

MSI Sweet Table

Seasonal Melon, Pineapple, Seedless Grapes, Strawberries & Kiwi, Cheese Cake Bites, Lemon Squares, Turtle Brownies,

Butter Cookies and a variety of Petite Cupcakes.

Cheese Cake Martini

Rich New York Style Cheese Cake presented in stemmed martini glasses.

Guests top their own cheesecake with Fresh Strawberries, Chocolate Fudge Sauce, Toasted Coconut, Cinnamon Caramel Sauce or Maple & Bourbon Pecan Syrup.

Finnegan's Scoops

Hand Dipped Cones and Cups – choose three flavors: French Vanilla, Chocolate, Strawberry, Butter Pecan,

Cookies n' Cream, Chocolate Chip Cookie Dough, Mint Chocolate Chip.

PLATED DINNERS



PLATED STARTERS

Blue Ice Salad

Frisee, Ribbon Cut Radicchio, Crisp Sliced Red Pear, Spiced Candied Walnuts,
Snowflake Shaved Iced Blue Cheese

Whole Leaf Caesar Salad

Crisp Whole Leaf Romaine Hearts, Creamy Caesar Dressing, Grilled, Roasted Garlic Rubbed Crostini Crouton,
finished with Tri-colored Cracked Pepper and Aged Parmesan-Reggiano Chards

Classic Wedge Salad

Crisp Baby Iceberg, Roma Tomatoes, Smoked Bacon and Crumbled Blue Cheese,
Creamy Gorgonzola Dressing

Beet Tower

Ruby Red and Golden Beets layered with Chèvre, topped with Mache Lettuce and Pistachios
Lemon Shallot Vinaigrette

Heirloom Tomato Salad (Seasonal)

Colorful Heirloom Matchsticks, Baby Greens, French Feta, Red Onions, Aged Balsamic Syrup

Mango Tower

Baby Spinach, Goat Cheese, Sun-dried Cranberries, Toasted Almonds, Mixed Greens of Bibb,
Red Leaf and Belgian Endive, Pinot Noir Vinaigrette. Stacked and topped with Mango Crescents
and Whole Chives, garnished with Lotus Chip

•Pyramid of Breadsticks tied with a Leek can make for a elegant pre-set salad*

Warm Goat Cheese Salad

Baked Panko Crusted Goat Cheese Medallion served over Baby Spinach, thin slices of Cucumber,
Radishes, Grape Tomatoes, Shallot Vinaigrette

Butternut Squash and Apple Soup

Creamy Corn Chowder with Crab

Creamy Tomato Bisque with Puff Pastry Top

Wild Mushroom with Puff Pastry Top

Assorted Dinner Rolls and Breads with Whipped Butter served with first course.

IMPRESSIVE UPGRADES

Maitre D' Tableside Soup Service

Assorted Artisan Breads

Trio of Flavored Butter Rosettes

(Basil Chive, Roasted Garlic & Red Bell Pepper)

Soup and Salad Combo Starter

PLATED ENTREES

Zinfandel Braised Short Ribs

Wilted Greens, Caramelized Baby Carrots, Rosemary Parsnip Mashed Potatoes

Filet Mignon

Simply Grilled with Kosher Salt and Cracked Pepper, Maytag Blue Cheese Crumble, Cabernet Demi glace
Yukon Gold and Sweet Potato Gratin, Grilled Yellow Squash and Zucchini Medallions

Beef Tenderloin Medallions

Red Onion Confit, Port Wine Reduction, Smashed Root Vegetables

Herb Crusted Rack of Lamb

Black Cherry Reduction, Wild Mushroom and Hazelnut Polenta, Pan Glazed Baby Parsnips with Sherry

Pork Tenderloin

Spiced Pear Chutney, Golden Squash Puree with Garlic and Onions, Balsamic Drizzle

Pan Seared Wild Caught Alaskan Salmon

Pinot Noir and Fresh Thyme, Garlic Mashed Potatoes, Fennel Roasted Vegetables

Seared Black Cod

Prepared with Ginger, Lime and Thai Chili, topped with Carrot Strings, Chinese Long Beans, Shitake Mushroom Brown Rice

Sesame-Ginger Steamed, Pacific Halibut

Presented in a Rice Paper Purse with Carrot, Mung Beans, Snap Peas, Scallion, Jasmine Rice infused with Star Anise

Chicken Breast stuffed with Goat Cheese and Rosemary

Wild Mushroom Shallot Cream Sauce, Garlic Mashed Potatoes, Baby Carrot, Green Bean, Red Bell Pepper Sauté

Pan Roasted Chicken Breast

Shallot Herb Sauce, Lemon Rice Pilaf, Fresh Peas and Petite Onions

Pesto and Brie Stuffed Chicken Breast

Whole Grain Mustard Cream Sauce, Long Grain and Wild Rice Pilaf, Julienne of Fresh Vegetables

Grilled Filet Mignon with Pinot Noir Reduction and Roasted Chicken with Citrus Pan Sauce

Broccoli Mashed Potatoes, Grilled Baby Carrots, Zucchini Medallions

Cabernet Braised Beef Short Ribs & Grilled Lemon Prawn

Studded Corn Polenta, Wilted Greens, Rainbow Carrots

Grilled Filet Mignon & Soy Lacquered, Pacific Halibut

Wasabi Mashed Potato, Braised Asian Greens, Carrots, Yellow Beans

Vegetable Tian

Sweet Potato, Portobello Mushroom, Red Onion, Zucchini, Yellow Squash, topped with a Panko Crusted Goat Cheese Round, Roasted Red Pepper Coulis, served on Israeli Cous Cous

Butternut Squash Risotto with Aged Parmesan and Pecans

Topped with Grilled Asparagus, Leeks and Mushrooms

Wild Mushroom and Goat Cheese Strudel

Shiitake, Oyster, Morel and Cremini Mushrooms, Herbed Chevre, Layers of Crispy Phyllo, Tomato, Red Bell Pepper, Garlic Puree

PLATED DESSERTS

Flourless Chocolate Cake

Fresh Fruit Confetti and Summer Fruit Puree

Key Lime Mousse Tart

Pineapple, Papaya and Kiwi Confetti and Strawberry Puree

Tropical Rainbow Sorbet

Passion Fruit, Mango, Coconut, Key Lime and Pineapple scooped into minis and presented in a martini glass

MSI Dessert Duo

White Chocolate Raspberry Cheese Cake Wedge

Dark Chocolate Mousse filled Chocolate Tulip Shell

Coconut Passion Fruit "Solo"

Tropical Blue Lychee and Kiwi Dessert Sauces

Caramelized Baked Apple Purse

Cinnamon Ice Cream

Deep Dish Cherry Pie

Lattice Crust served warm with Vanilla Bean Ice Cream

Individual Black Forest Cake

Over White Chocolate Sauce and Black Cherry Puree

Deconstructed Tiramisu

Espresso Flavored Mascarpone Cheese, Champagne Biscuits, Kahlua and Coffee Shot

Crème Duo

Vanilla Crème Brulee and Chocolate Pot de Crème served with Macerated Berries and Fresh Mint

Banana Bread Pudding

Served with Rum Sauce and Butter Pecan Ice Cream

LIBATIONS



LIBATIONS

Alcohol Service Policy:

It is our policy that all liquor, wine or beer be supplied by the Museum of Science and Industry.

OPEN HOSTED BAR

Serving cocktails, wine and beer throughout a specified time-frame; up to 4 hours. A bartender set-up fee of \$300, per bar applies. Fee includes 2 bartenders and 1 bar back, per bar. Soda, juices and mixers are \$3.50 per person, up to 4 hours.

HOUSE WINE / DOMESTIC BEER PACKAGE

Bottled Beer: Miller Genuine Draft, Miller Light. Non-Alcoholic Beer. Wine: House Select Chardonnay, Cabernet and Merlot.

PREMIUM WINE / IMPORTED BEER PACKAGE

Bottle Beer: Miller Genuine Draft, Samuel Adams, Amstel Light, Heineken. Non-Alcoholic Beer. Wine: Featuring Frei Brothers Chardonnay, Cabernet and Merlot.

STANDARD FULL BAR PACKAGE

Liquor: Dewar's Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Beefeater Gin, Smirnoff Vodka, Barton Light Rum, Montezuma Tequila. Bottled Beer: Miller Genuine Draft, Miller Light. Non-Alcoholic Beer. Wine: House Select Chardonnay, Cabernet and Merlot.

PREMIUM FULL BAR PACKAGE

Liquor: Johnny Walker Scotch, Jack Daniels Bourbon, VO Whiskey, Tanqueray Gin, Ketel One Vodka, Bacardi Rum, Cuervo Tequila. Bottled Beer: Miller Genuine Draft, Samuel Adams, Amstel Light, Heineken. Non-Alcoholic Beer. Wine: Featuring Frei Brothers Chardonnay, Cabernet and Merlot.

LATE EVENING CORIDALS PACKAGE

In addition to a full bar package. Amaretto, Baileys, Sambuca, Frangelico, Grand Marnier, Kahlua.

WINE SERVICE WITH DINNER

House select wine poured with your plated dinner. Please inquire about our wine list if you would like to customize your wine selection.

HOUSE WINES

Alamos, Mendoza, Argentina | Chardonnay, Torrontes, Cabernet Sauvignon, and Malbec

From the Catena family, quite possibly Argentina's most influential winemaking family, comes Alamos; featuring Argentina's signature white wine Torrontes (often referred to as a baby Viognier), their signature red wine Malbec (with the structure and power associated with Cabernet Sauvignon, but with the velvety texture, rich fruit and approachability associated with Merlot), along with Chardonnay and Cabernet Sauvignon.

Gallo Family Vineyards, Sonoma Country, California | Chardonnay, Pinot Gris, Cabernet Sauvignon, and Merlot

From vine to wine, the Gallo family has shared a passion for winemaking that spans four generations. Family owned and operated for over 75 years, the Gallo family is committed to farming with sustainable practices across all of its North Coast Vineyards preserving the land for future generations, and now led by 3rd generation Winemaker Gina Gallo.



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