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PRIVATE EVENT SPACES

Revival Food Hall **Capacity: 550**

Revival Food Hall is an all-local dining concept spotlighting the best of Chicago's acclaimed culinary scene. Offering guests an endless array of unique options from 15 fast-casual stalls, Revival Food Hall's mission is simple: to provide a customizable dining experience that invites guests to explore the city through food. Located on the ground floor of The National—a 20-story restoration of a historic 1907 Daniel Burnham-designed building, guests can rent the entire food hall or reserve the Café Bar as a semi-private space for an experience that your guests aren't likely to soon forget.

Revival Café & Bar **Capacity: 70-100**

The Revival Café & Bar is the perfect event space to take in the hustle and bustle of Chicago. The space includes floor to ceiling windows offering views of the Clark St. architecture, a private bar, and bartenders serving up our perfectly concocted cocktails. Revival Café & Bar is a great spot for intimate happy hours or large company gatherings.

Curbside Records **Capacity: 20-40**

A semi-private space located within Revival Café & Bar, this space is perfect for groups of 20-30 people. The Curbside Records space includes its own piece of the Revival Café & Bar, as well as a bartender.

Burnham Lounge and Rooftop

Capacity: 250 indoor & 300 indoor/outdoor

The Burnham Lounge on the 6th floor is a chic hideaway from the hustle and bustle of Chicago's busy Loop district. With access to the building's outdoor patio space included, it is ideal for corporate retreats, important meetings, and anticipated celebrations. Featuring a private bar pouring artisan cocktails and catered by the award-winning Revival Food Hall, guests will enjoy this exclusive venue for a memorable event.

[Click Here For A Virtual Tour](#)



FEATURES **Dimensions: 24,000 sq ft**

- Specially curated concepts straight from some of Chicago's most celebrated chefs
- Customizable event experience that invites guests to explore the city through food
- Thoughtfully concocted cocktails inspired by classics
- Close to Metra and CTA public transportation
- Dimmable lights
- Customizable music and complimentary A/V equipment (mic, screen, projector)



Cheese & Charcuterie Board

10 Guest Minimum - \$8 / Guest

2 meats, 2 cheeses -- unless otherwise specified: artisan cheese and/or meat accompanied by sliced house baguette, sour cherry spread, marcona almonds, house pickles, castelvetroano olives, whole grain mustard

Canapes or Mini Sandwiches

served on sliced baguette coin or as a mini sandwich

12 Sandwich or Canape Minimum

\$4 Canape / \$5 Mini Sandwich

Italian

Smoked Ham, Salami, Provolone, House Giardinere, Lettuce, Oregano

Turkey

Smoked Turkey Breast, Emmental Cheese, Mustard Aioli, Arugula

Pork Belly

Pork Belly, Duck Liver Mousse, Emmental Cheese, Smoked Pickled Onion, Whole Grain Mustard

Veggie

Braised Mushrooms, Eggplant Cauliflower Puree, Shaved Zucchini, Arugula, Sundried Tomato

Pesto Chicken

Pesto Chicken Salad, Pesto Aioli, Provolone Cheese, Arugula, Sliced Tomato

Ham, Butter, Pickle

Smoked Ham, House Pickles, Whipped Sea Salt Butter

Tea Sandwich Trays

12 Sandwich Minimum

Pimento Cheese \$2

Pimento Cheese, House Sourdough

Pesto Chicken \$4

Pesto Chicken Salad, House Sourdough

Cucumber & Cream Cheese \$2

Cucumber, Cream Cheese, House Sourdough

Prosciutto Slicing Station

Danke chef will slice prosciutto to order for your guests on our Italian flywheel prosciutto slicer. Served with house baguette and whipped butter

7lbs Prosciutto

2 Hour Minimum / \$750

Each Additional Hour / \$150





Mini Steakhouse Italian Beefs

Smoked and sliced steak gently cooked in an herbed veal gravy, topped with local, artisan giardiniera and served on a toasted garlic-herb French roll.

24 Piece Minimum - \$6 / Each

Texas Red Chili Bar

A no-bean, all-beef chili topped with shredded sharp cheddar, minced onion, sour cream and cilantro. Served with our house made jalapeno cheddar cornbread and topping station

20 Guest Minimum - \$5 / Guest

Italian Chicken Salad Sliders

Buttermilk-brined chicken, heirloom tomatoes, mozzarella ciliegine, dressed in a tomato-garlic aioli and topped with chiffonade romaine and basil and red wine vinaigrette on a toasted French roll.

72 Piece Minimum - \$4 / Each

Steak & Brie Crostini

Sauteed smoked steak tossed with brie, mushrooms, and charred onions served on a baked crostini

72 Piece Minimum - \$3 / Each

Salmon Lox Crostini

Tender cured salmon with cucumber and cream cheese on a baked crostini

72 Piece Minimum - \$3 / Each





Hummus Bite \$4 / Bite - 20 Minimum
small triangles of house baked pita served with hummus and tahini (Vegan)

Falafel Bite \$4 / Bite - 20 Minimum
small triangles of house baked pita served with crispy falafel, house hummus and fresh chickpeas (Vegan)

Shawarma Bite \$4 / Bite - 20 Minimum
small triangles of house baked pita served with spit roasted chicken shawarma, house hummus and fresh chickpeas

Za'atar Chicken Bite \$4 / Bite - 20 Minimum
small triangles of house baked pita served with roasted za'atar chicken, house hummus and fresh chickpeas

Baharat Beef Bite \$4 / Bite - 20 Minimum
small triangles of house baked pita served with Baharat spiced beef, house hummus and fresh chickpeas

Cauliflower \$3.50 / Piece - 20 Minimum
charred cauliflower drizzled with green tahini (Vegan)

Bourkas \$3.50 / Piece - 30 Minimum
stuffed puff pastry with your choice of filling (Vegan)

**Za'atar & Feta
Cream Cheese
Potatoes**

Chicken Skewers \$4.50 / Piece - 30 Minimum
char grilled and seasoned with our house spice blend

Lamb Kabobs \$5 / Piece - 30 Minimum
char grilled lamb kofta with tahini or babaganoush

Mini Chocolate Mousse Cup
\$4 / Piece - 30 Minimum

cardamom chocolate mousse topped with a white chocolate ganache

Mini Malabi Cup
\$4 / Piece - 30 Minimum

Milk custard topped with a pomegranate syrup and coconut flakes





LITO'S empanadas

Mini Empanadas Latin American-style turnovers with your choice of filling. Includes salsas served on the sides. 100 empanada minimum order

\$2.50 / Piece

** 10 Empanadas Per Flavor Choice **

Beef & Potato

ground beef, olives, raisins, potato, finely diced tomato & onion

Beef & Rice

ground beef, rice, finely diced tomato & onion

Chicken & Rice

chicken, rice, finely diced tomato & onion

Chicken & Mushroom

chicken, cheese, sauteed mushrooms, finely diced tomatoes, spinach & onion

Chorizo & Cheese

chorizo, potato & cheese

Al Pastor

pork, pineapple, cilantro, & cheese

Spinach & Cheese (VEG)

spinach, mozzarella & onion

Fajita Vegetable (VEG)

green pepper, cilantro, onion, potato, & chipotle

Nutella Banana

nutella hazelnut spread & banana

Caramel Apple

apples, caramel, & cinnamon sugar





Dosa Bites (Vegan & GF)

South Indian thin crispy crepes made from a fermented batter of ground black lentils and rice, filled with a variety of Indian inspired ingredients. Sliced into bite size pieces and served atop seasonal chutneys and aioli

\$5 / Dosa Bite - 36 Bite Minimum

** 6 Dosa Bites Per Flavor Choice **

Masala Dosa

traditional South Indian potato curry, fresh cabbage, and coconut chutney

"65" Dosa

marinated vegan soy protein "65" (a spicy lime, chili, cilantro, curry leaf flavor) with fresh cabbage, and delicious vegan curry leaf mayo sauce

Buffalo Dosa

marinated vegan "Buffalo" soy protein, fresh shredded cabbage, carrots, and delicious vegan curry leaf mayo sauce

Ramen Dosa

gluten free ramen noodles, vegan soy protein "Katsu", kimchi slaw, and tasty vegan Sriracha mayo sauce





REVIVAL BAR

Beer & Wine Package

Red wine, white wine, craft & domestic beer

\$36 / Person

Classic Package

Red wines, white wines, craft & domestic beers, highballs

\$48 / Person

Premium Package

Red wines, white wines, craft & domestic beers, highballs, cocktails

\$60 / Person

REVIVAL CAFÉ

Full Espresso Bar*

Full cafe experience with espresso based & steamed beverage selections made to order

\$15 / Person

*only available for events on the 1st floor

** 100 Person Minimum





Sandwich Sliders

2 Dozen Minimum

Turkey \$6 / Slider

oven roasted turkey breast, avocado, arugula, cucumber, and basil aioli

Truffle BLT \$6.50 / Slider

crispy bacon, avocado, arugula, tomato and truffle aioli

Truffle ALT \$6 / Slider

avocado, arugula, tomato and truffle aioli

Tomato Mozzarella (Veg) \$5 / Slider

tomato, fresh mozzarella, arugula, reduced balsamic vinegar, and basic aioli

Tomato Avocado (Vegan) \$5 / Slider

tomato, avocado, fresh basil, reduced balsamic vinegar, arugula

Reuben \$8 / Slider

housemade corned beef with swiss cheese, slaw & russian dressing

Buffalo Chicken \$6 / Slider

crispy chicken tenders tossed in buffalo sauce with blue cheese dressing and a shaved celery salad

Salami \$6 / Slider

salami, coarse grain mustard, giardiniera,

Mini Grilled Cheese & Tomato Soup

muenster cheese melted between two slices of sourdough with sauteed spinach and caramelized onions, served with a tomato bisque shooter

\$7 / Piece - 3 Dozen Minimum

Crispy Shrimp Skewers

crispy shrimp with remoulade sauce with dill pickle

\$4.50 / Skewer - 3 Dozen Minimum

Tomato & Mozzarella Skewers

tomato, fresh mozzarella, basil and a balsamic vinegar glaze

\$3.75 / Skewer - 3 Dozen Minimum

Meatball Bites

shaved fennel, roasted tomato aioli with spicy breadcrumbs

\$3.75 / Meatball - 3 Dozen Minimum

Prosciutto Wrapped Melon

melon balls skewered and wrapped with prociutto and drizzled with a balsamic vinegar reduction

\$3.75 / Meatball - 3 Dozen Minimum





Bianca's Sliders

2 oz all beef patty grilled to medium on a brioche slider bun

\$4 / Slider - 30 Slider Minimum

** 12 Sliders Per Flavor Choice **

Bianca

topped with grilled onion, white American cheese, lettuce, tomato, and Bianca sauce

Memory Lane

topped with white American cheese, raw onion, 1000 island, lettuce, and tomato

Pulled Pork

slow roasted pork shoulder in a tangy memphis sweet bbq sauce

BBQ Wings

\$3 / Wing - 100 Wing Minimum

served with ranch or blue cheese

Buffalo Wings

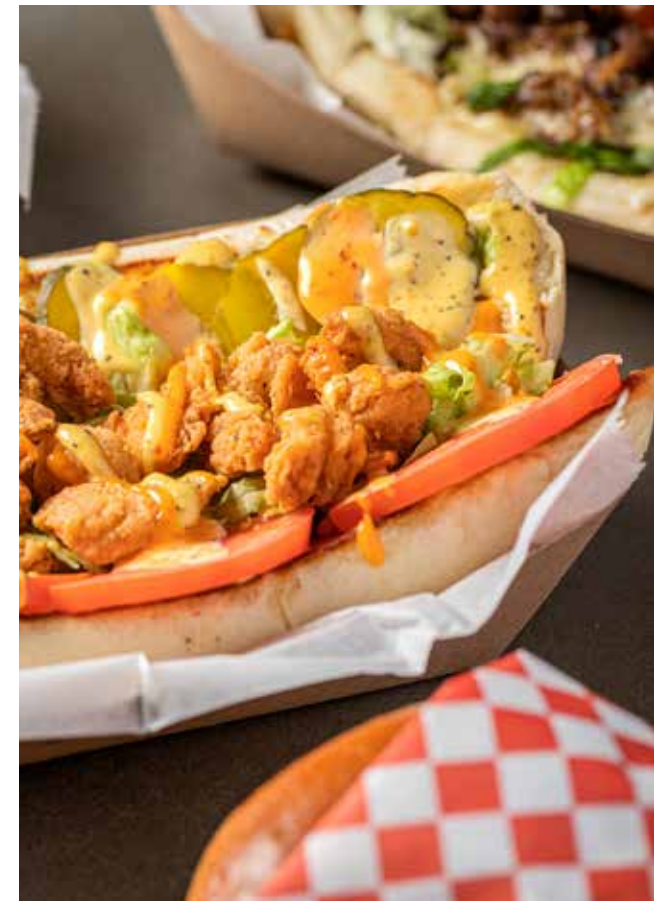
\$3 / Wing - 100 Wing Minimum

served with ranch or blue cheese

Churro Bites

\$3.50 / Churro - 100 Churro Minimum

small churro bites served with chocolate dipping sauce



LOS MILAGROS

Mini Tacos

mini tacos on soft corn tortillas with black beans, your choice of protein, onion, cilantro and green, red or fuego salsa

** 30 Tacos Per Flavor Choice **

Roasted Seasonal Vegetables (vegan) \$5

Roasted Chicken Adobo \$5

Pork Carnitas \$5

Angus Flank Steak \$6

Beef Brisket Barbacoa \$5.50

Flautas

crispy rolled, stuffed, and fried tacos with roasted tomato habenero salsa, avocado crema salsa, and crema

** 30 Tacos Per Flavor Choice **

Roasted Chicken Adobo \$3

Beef Brisket Barbacoa \$4

Grilled Salmon Sopes

Crispy Masa Shell filled carrot puree, grilled salmon and garnished with a pickled chile

\$8 / Piece - 20 Minimum

Grilled Salmon Tostada

Corn tostada with carrot puree, grilled samon and finished with micro greens

\$8 / Piece - 20 Minimum



dimo's

PIZZA

20" Pizzas Your choice of pizza cut into 8 slices or tavern style in squares

Cheese Pizza \$24

San Marzano Marinara, Mozzarella

make it vegan \$28

make it 12" gluten free \$17

make it 12" gluten free & vegan \$20

Pepperoni Pizza \$26

San Marzano Marinara, Mozzarella, Ezzo Pepperoni

make it 12" gluten free \$19

Sausage Pizza \$26

San Marzano Marinara, Mozzarella,
Housemade Sausage

make it vegan \$30

make it 12" gluten free \$19

make it 12" gluten free & vegan \$21

Margherita Pizza \$26

San Marzano Marinara, Burrata, Basil

make it vegan \$30

make it 12" gluten free \$19

make it 12" gluten free & vegan \$21

White Pizza \$34

Crème Fraiche, Whipped Ricotta, Fresh Mozzarella, Housemade Garlic Purée, Basil, Parmesan, Olive Oil

make it 12" gluten free \$22

The Mac Pizza \$36

Crème Fraiche, Macaroni, House Cheese Blend, Parmesan, Green Onions

make it vegan \$34

Buffalo Chicken Pizza \$36

Housemade Ranch, Mozzarella, Fried Chicken, Blue Cheese, Frank's Red Hot Sauce, Parsley

make it vegan \$34

Chicken & Waffles Pizza \$36

Crème Fraiche, Fried Chicken, Mozzarella, Housemade Waffles, Butter, Orange Habanero Honey

BBQ Chicken Pizza \$36

Housemade BBQ Sauce, Grilled Chicken, Mozzarella, Cheddar, Bacon, Housemade Ranch

make it vegan \$34

Speck Di Luna Pizza \$36

Crème Fraiche, Speck, Whipped Ricotta, Cherry Peppers, Arugula, Red Pepper Flakes, Olive Oil

make it 12" gluten free \$24

Pep 2.0 Pizza \$36

San Marzano Marinara, Mozzarella, Ezzo Pepperoni, Whipped Ricotta, Parmesan, Basil, Orange Habanero Honey

make it 12" gluten free \$23



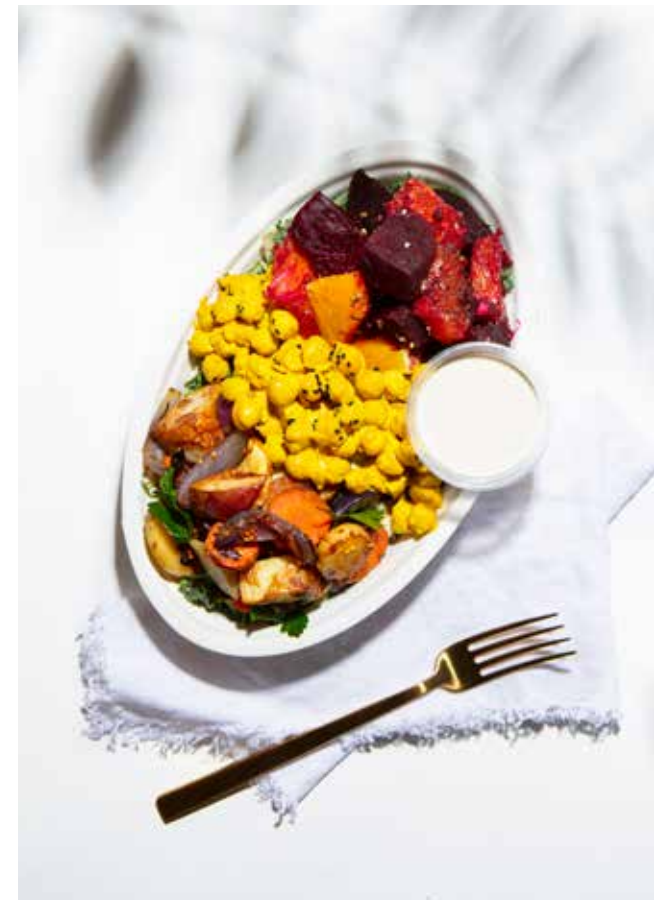
FARE

Turkey Meatballs with Spicy Pepper Sauce Gluten free meatballs made with local ground turkey, ricotta and basil. Served with Spicy Red Pepper Sauce

\$55 / 20 Pieces

Harissa Sweet Potatoes Smoky and sweet, we roast sweet potato wedges with our house made harissa spice blend and a touch of maple syrup

\$45 / 30 ozs



HOT CHI

Nashville Hot Chicken Tender Bites

Chicago-style Nashville hot tenders with toast, pickles & Alabama sauce and choice of heat level

\$4 / Bite - 36 minimum

Nashville Hot Chicken Sliders

Chicago-style Nashville hot tenders on sliders with pickles & Alabama sauce and choice of heat level

\$4 / Slider - 36 minimum

Nashville Hot Chicken Wings

Crispy chicken wings Nashville style with your choice of heat level served with Alabama white sauce, dill pickles and toast

\$2 / Wing - 50 minimum

Heat Levels

Southern (No Sauce, No Spice)

Mild (Tongue-Tickle)

Medium (3 Beads of Sweat)

Hot (Burn, Baby, Burn)

Call Ya Mama (HOT MAMA!!!!)





Poke Nom Noms

pass these light, tropical small format bowl bowls at any social occasion

\$50 / Dozen

** Order In Increments of 12 **

1) Choose Protein

Ahi Tuna (marinate or naked)
 Salmon (marinate or naked)
 Shrimp (marinate or naked)
 Grilled Chicken (marinate or naked)
 Tofu (marinate or naked)
 Crab Salad

2) Choose Flavor / Toppings

Aloha

pineapple, cucumber, scallions, jalapeño, maui onions, and sesame vinaigrette

Crunch

jalapeño, cucumber, scallions, edamame, tobiko, crunch, spicy aioli, and samurai sauce

Volcano

seaweed, edamame, jalapeño, ginger, tobiko, and volcano sauce

