

AMERICAN KITCHEN & BAR



# GREENWOOD

*LUNCHEONS, GROUP DINING,  
PARTIES & EVENTS*

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**200 GREENBAY RD HIGHWOOD, IL 60040**

**CONTACT DERRICK HILL**  
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# AVAILABLE SPACES

## WELCOME!

Greenwood is a modern bar and grill built on decades of experience. While we take our food and drink seriously, we hope you find it comfortable, inviting, and the perfect place to gather and celebrate with friends and family.

### LOUNGE

**CAPACITY: 24**

Our lounge is located off our main dining area and is a cozy place to host a beautiful cocktail reception, seated luncheon, intimate dinner, or small informal business meeting. The room features floor to ceiling windows, modern leather swivel chairs, reclaimed wood accents and is equipped with a 65 inch flatscreen. The lounge is only available during summer months.

### PRIVATE DINING AREA

**CAPACITY: 30**

The private dining room is a unique space for holding social gatherings, sit down dinners, celebrations, or business events. A fully paneled reclaimed wood wall and ceiling embraces you and your guests. It is equipped with a 55 inch flat screen for slide shows and presentations, and offers a built in sound system that can play our in-house music or your own personal selections through your laptop or most mobile devices. Absorb the atmosphere within the restaurant or pull our custom acoustic screen for more privacy and sound protection.

### WEST PATIO & PATIO BAR

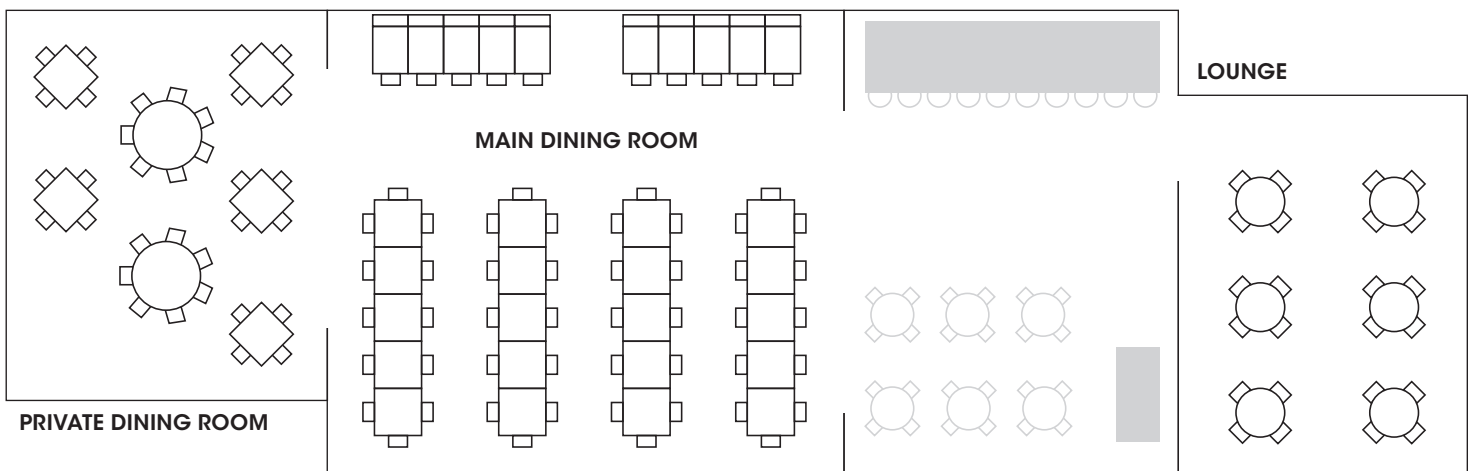
**CAPACITY: 48**

This area may be reserved for parties up to 48. Our west patio and patio bar is perfect for holding social gatherings, cocktail soirees, sit down dinners, celebrations, or business events. Available year round the patio is open air during the warmer months, while during cold months it is fully enclosed and heated. It is a perfect all season, all occasion room.

### EAST PATIO

**CAPACITY: 48**

This area may be reserved for parties up to 48. Our east patio is perfect for holding social gatherings, cocktail soirees, sit down dinners, celebrations, or business events. Available year round the patio is open air during the warmer months, while during cold months it is fully enclosed and heated. It is a perfect all season, all occasion room.





**WEST PATIO**



**PATIO BAR**



PRIVATE DINING ROOM



MAIN DINING ROOM



LOUNGE



# LUNCHEON MENU

**\$42/ PER PERSON**

Luncheons include three pre-selected starters, two pre-selected entrees, and Chef's assortment of family style mini pastries. Soda, lemonade, regular/decaf coffee service included.

## SALADS & STARTERS

Choose 3 Salads may be individually plated or served family style.

**COBB SALAD** avocado, tomato, bacon, hard boiled egg, ranch

**ANCIENT GRAIN BOWL** quinoa, forbidden rice, spinach, butternut squash, broccoli, tahini, feta, pepitas, apricot vinaigrette

**GREENWOOD SALAD** arugula, apple, goat cheese, praline pecan, cornbread croutons, balsamic vinaigrette

**CITRUS SOY SALAD** avocado, cucumber, scallion, green beans, spring lettuces, tomato, citrus-soy vinaigrette

**CAESAR SALAD** romaine, cornbread croutons, parmesan cheese

**MIXED GREEN SALAD** cucumbers, tomato, carrots, red wine vinaigrette

**CHOPPED SALAD** tofu, napa cabbage, radicchio, cilantro, wonton crisps, cashews, scallions, ginger soy vinaigrette

**SKILLET CORNBREAD** honey butter

**EDAMAME HUMMUS** crudités

**SESAME TUNA** sesame crusted rare ahi tuna, wasabi seaweed salad, teriyaki sauce, grapefruit, almond coconut crunch

**SHRIMP COCKTAIL** +10pp  
tabasco & horseradish cocktail sauce

**CRAB CAKES** +10pp  
jumbo lump crab, remoulade, jicama carrot salad

**AVOCADO & BURRATA TOAST** +3pp  
marinated tomatoes, pine nuts

**SMOKED SALMON TOAST**  
whipped cream cheese, capers, pickled red onions, everything spice

## ENTREES

Choose 2 Guests will have their choice of one on the day of the event.

**LEMON CHICKEN BREAST**  
lemon & white wine sauce, sauteed broccoli

**ROASTED BBQ CHICKEN**  
mashed potatoes

**RARE AHI TUNA**  
edamame hummus & white miso sauce

**SCOTTISH SALMON**  
bok choy & mushrooms, mustard-soy glaze, sesame seeds

**RAINBOW TROUT**  
beurre blanc, green beans, toasted almonds

**SHORT RIB**  
polenta, red wine sauce

**PRIME FILET MIGNON** +10pp  
mashed potatoes, truffle butter

**FALAFEL PLATE**  
jerusalem salad, tahini, harissa, pita

## DESSERTS

**CHEF'S ASSORTMENT OF MINIATURE DESSERTS SERVED FAMILY STYLE**

Plated dessert options available +5pp

# DINNER MENU

## \$60/ PER PERSON

Dinners include three pre-selected family style starters, two salad choices, three pre-selected entrees, & Chef's assortment of family style mini pastries. Soda, lemonade, regular/decaf coffee service included.

## FAMILY STYLE STARTERS

Choose 3

**SHRIMP COCKTAIL** +10pp  
tabasco & horseradish cocktail sauce

**CHICKEN WINGS** buffalo sauce, ranch

**EDAMAME HUMMUS** crudités

**TRUFFLE MAC AND CHEESE**  
three cheese black truffle sauce

**AVOCADO & BURRATA TOAST** +3pp  
marinated tomatoes, pine nuts

**SMOKED SALMON TOAST**  
whipped cream cheese, capers,  
pickled red onions, everything spice

**SKILLET CORNBREAD** honey butter

**SESAME TUNA** rare ahi tuna, wasabi  
seaweed salad, teriyaki, grapefruit,  
almond coconut crunch

**CRAB CAKES** +10pp  
jumbo lump crab, remoulade,  
jicama carrot salad

## SALADS

Choose 2 Salads may be individually plated or served family style.  
If plated option is chosen, guests will have their choice of one on the day of the event

**COBB SALAD** avocado, tomato, bacon,  
hard boiled egg, ranch

**ANCIENT GRAIN BOWL** quinoa &  
forbidden rice, spinach, butternut squash,  
broccoli, tahini, feta, pepitas, apricot  
vinaigrette

**GREENWOOD SALAD** arugula, apple,  
goat cheese, praline pecans, cornbread  
croutons, balsamic vinaigrette

**MIXED GREEN SALAD** cucumbers,  
tomato, carrots, red wine vinaigrette

**CAESAR SALAD** romaine, cornbread  
croutons, parmesan cheese

**CHOPPED SALAD**  
tofu, napa cabbage, radicchio, cilantro,  
wonton crisps, cashews, scallions,  
ginger soy vinaigrette

**CITRUS SOY SALAD**  
avocado, cucumber, scallion,  
green beans, spring lettuces, tomato,  
citrus-soy vinaigrette

## ENTREES

Choose 3 Guests will have their choice of one on the day of the event.

**LEMON CHICKEN BREAST**  
lemon & white wine sauce,  
sauteed broccoli

**ROASTED BBQ CHICKEN**  
mashed potatoes

**RARE AHI TUNA**  
edamame hummus & white miso sauce

**SCOTTISH SALMON**  
bok choy & mushrooms,  
mustard-soy glaze, sesame seeds

**RAINBOW TROUT**  
beurre blanc, green beans,  
toasted almonds

**SHORT RIB**  
polenta, red wine sauce

**PRIME FILET MIGNON** +10pp  
mashed potatoes, truffle butter

**FALAFEL PLATE**  
jerusalem salad, tahini, harissa, pita

## ADD ON SIDES

all sides \$4pp

**BRUSSELS SPROUTS**  
bacon, caramelized onion

**BROCCOLI**  
spicy chili crisp

**CAULIFLOWER STIR FRY**  
thai chili jam, carrot,  
celery, scallion

**MASHED POTATOES**  
truffle butter

## CHEF'S ASSORTMENT OF MINIATURE DESSERTS SERVED FAMILY STYLE

Plated dessert options available +5pp



# RECEPTION MENU

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Reception menu items can be added to any event package à la carte.

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## PASSED APPS

**SMOKED SALMON TOAST** 6  
whipped cream cheese, capers,  
pickled red onions, everything spice

**SESAME TUNA** 6  
cucumber, citrus soy vinaigrette

**FALAFEL BITES** 4  
tahini, harissa

**FRESH MOZZARELLA TOAST** 5  
diced tomatoes, basil, evoo

**CRAB CAKES** 6  
jumbo lump crab, remoulade,  
jicama carrot salad

**GRILLED SHRIMP** 6  
miso sauce, cilantro

**CHICKEN SKEWERS** 4  
teriyaki sauce, togarashi

**STEAK SKEWER BITE** 6  
red wine sauce

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## SWEET ENDINGS

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### PLATED DESSERT OPTIONS

\$5 per person.

CHOCOLATE LAYER CAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

BANANA FUDGE CAKE

NY STYLE CHEESECAKE

CARROT CAKE

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# BAR OPTIONS

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## *DINNER WINE PACKAGES*

Our event director will work with you to offer a personalized selection of wines to accompany your reception or dinner.

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## *OPEN HOSTED BAR*

Full bar available to all guests in party.

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## *OPEN LIMITED BAR*

Host limits bar choices, customized drink menus provided.

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## *CASH BAR*

Guests will pay per drink for their individual consumption.  
Bartender fee of \$100 paid by host.

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# EVENT DETAILS

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## FOOD & BEVERAGE MINIMUMS

Minimums will apply for all booked parties. Minimums may vary by time of day, day of the week and do not include 8.75% tax, 2.5% service fee or gratuity. If minimums are not met the difference will be applied to the final bill as a room fee. Food and beverage minimums cannot be reached by gift certificate purchase or carryout food & beverage and only pertain to food and beverage consumed during the time of the event.

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## MENU

Packages and custom menus are available. Customized printed menus will be presented for all events.

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## DEPOSITS

Deposits are required to hold a date. All required deposits are 25% of quoted minimum. Deposit will be reflected as a credit on final bill at the end of the event.

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## DIETARY REQUESTS

Greenwood is happy to accommodate any special requests due to allergy or food restrictions and welcome vegetarian, gluten free and vegan diners.

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# CONTACT

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**FOR ANY ADDITIONAL QUESTIONS OR  
TO BEGIN PLANNING YOUR UPCOMING EVENT  
CONTACT US AT THE FOLLOWING:**

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**DERRICK HILL**  
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