

GIBSONS

BAR • STEAKHOUSE

CHICAGO

1028 North Rush Street
Chicago, Illinois 60611
312 587 0508

ROSEMONT

5464 North River Road
Rosemont, Illinois 60018
847 928 9900

OAK BROOK

2105 Spring Road
Oak Brook, Illinois 60523
630 954 0000



HUGO'S FROG BAR & FISH HOUSE

NAPERVILLE

55 South Main Street
Naperville, Illinois 60540
312 587 0508

CHICAGO

1024 North Rush Street
Chicago, Illinois 60611
312 587 0508





PRIVATE DINING HORS D'OEUVRES MENU

HOT HORS D'OEUVRES

COLD HORS D'OEUVRES

ALL HORS D'OEUVRES ARE BASED ON TWENTY FIVE PIECES UNLESS INDICATED OTHERWISE

GOLD COAST SLIDERS (SELECT ONE)

FILET MEDALLION	\$118.75
HAMBURGER OR CHEESEBURGER	\$75.00
FRIED TILAPIA	\$62.50
FRIED CHICKEN	\$75.00
CALAMARI	\$37.50
MINI CRAB CAKES	\$90.00
BACON WRAPPED SCALLOPS	\$112.50
POTATO SKINS	\$37.50
STUFFED MUSROOM CAPS	\$37.50
WITH GOAT CHEESE	
SPINACH & FETA TURNOVERS	\$37.50
CRAB RANGOON	\$50.00
SPICED CHICKEN STRIPS	\$37.50
GRILLED CHICKEN SKEWERS	\$37.50
SKIRT STEAK SKEWERS	\$65.00
GRILLED BABY LAMB CHOPS	\$100.00

FROM THE CARVING STATION

SERVED WITH MINI DINNER ROLLS AND ASSORTED CONDIMENTS

WHOLE TENDERLOIN	\$225.00
(MAKES ABOUT 20-25 SANDWICHES)	
WHOLE PRIME RIB	\$400.00
(MAKES ABOUT 50-60 SANDWICHES)	
WHOLE TURKEY BREAST	\$100.00
(MAKES ABOUT 35-50 SANDWICHES)	
HAM	\$100.00
(MAKES ABOUT 35-50 SANDWICHES)	
BONE-IN HAM	\$200.00
(MAKES ABOUT 100 SANDWICHES)	

JUMBO SHRIMP ON ICE	\$106.25
SEARED TUNA WONTON	\$62.50
SPICY TUNA TARTARE	\$65.00
FRESH OYSTERS	\$81.25
OYSTER SHOOTERS	\$81.25
CRABMEAT AVOCADO SHOOTERS	\$75.00
LOBSTER BLT	\$75.00
KING CRAB BLT	\$80.00
CITRUS CURED SKUNA BAY SALMON	\$70.00
SURF & TURF CANAPE	\$80.00
BEEF TARTARE	\$75.00
SEARED STRIPLOIN	\$65.00
CHEESEBOARD	\$125.00
GRILLED VEGETABLE PLATTER	\$100.00
SERVED AT ROOM TEMPERATURE	
ANTIPASTO PLATTER	\$125.00
CHOPPED CHICKEN LIVER	\$75.00
CAPRESE SKEWERS	\$37.50
ASSORTED LONDON ROLLS	
SPICY LOBSTER COCKTAIL	\$75.00
MARINATED VEGETABLES	\$62.50
ASSORTED BRUSCHETTA	\$25.00
TOMATO BASIL & PEPPERED SALAMI WITH OLIVES & ASIAGO	



PRIVATE DINING DINNER MENU

APPETIZERS

(SELECT ONE)

SOUP OF THE DAY	\$5.25
LOBSTER BISQUE (AVAILABLE ON FRIDAY)	\$6.50
SPICY LOBSTER COCKTAIL	\$20.75
CRABMEAT AVOCADO	\$8.25
SHRIMP COCKTAIL	\$12.75
(THREE PIECES PER PERSON)	

SALADS

(SELECT ONE) (INDIVIDUAL SERVING)

HOUSE SALAD	\$5.75
CAESAR SALAD	\$6.50
GARBAGE SALAD	\$8.25
LOADED WEDGE	\$9.75
(FOR GROUPS OF 50 AND UNDER)	

ENTRÉES

GROUPS UP TO 30, CHOOSE FIVE ITEMS. GROUPS OF 31-49, CHOOSE FOUR ITEMS. GROUPS OF 50+, CHOOSE THREE ITEMS. ENTRÉE SELECTED UPON ARRIVAL.

FILET MIGNON (7oz)	\$34.75
FILET MIGNON (10oz)	\$41.75
FILET MIGNON (14oz)	\$48.75
BONE-IN FILET (16oz)	\$55.75
NEW YORK SIRLOIN (13oz)	\$45.50
NEW YORK SIRLOIN (19oz)	\$53.75
PORTERHOUSE (26oz)	\$56.50
(FOR GROUPS OF 50 AND UNDER)	
T-BONE (20oz)	\$49.50
(FOR GROUPS OF 50 AND UNDER)	
BONE-IN SIRLOIN (16oz)	\$42.75
BONE-IN SIRLOIN (24oz)	\$54.00
WR CHICAGO CUT (22oz)	\$52.75
SPICY NIMAN RANCH PORK CHOP	\$24.75

SEAFOOD & CHICKEN

(ENTRÉES CONT...)

SURF & TURF	
(PRICE VARIES DEPENDING ON SIZE)	
LOBSTER TAIL	
(PRICE VARIES DEPENDING ON SIZE)	
BROILED SALMON	\$30.75
BROILED TILAPIA	\$25.00
BROILED SWORDFISH	\$37.50
PLANKED WHITEFISH	\$22.75
TUNA STEAK	\$34.50
(FOR GROUPS OF 50 AND UNDER)	
SPIT ROASTED CHICKEN	\$15.50
MORE SEASONAL FISH OPTIONS AVAILABLE UPON REQUEST.	

SIDES

(SELECT TWO) STARCH & VEGETABLE RECOMMENDED. INDIVIDUAL SERVINGS.

OVEN ROASTED POTATOES	\$5.00
BAKED POTATO	\$4.00
DOUBLE BAKED POTATO	\$4.50
MASHED POTATOES	\$7.75
SERVES UP TO 5 PEOPLE, FAMILY STYLE	
SPINACH & GARLIC	\$4.50
GREEN BEANS	\$4.00
ASPARAGUS	\$5.00
BROCCOLI	\$4.00
VEGETABLE COMBINATION PLATTER	\$4.00
SERVED FAMILY STYLE	
CREAMED SPINACH	\$7.75
SERVES UP TO 5 PEOPLE, FAMILY STYLE	
MUSHROOMS	\$7.75
SERVES UP TO 5 PEOPLE, FAMILY STYLE	

DESSERTS

(SELECT TWO) SERVED FAMILY STYLE.....\$5.50

MACADAMIA TURTLE PIE, CAKE OF THE DAY, CARROT CAKE, CHOCOLATE MOUSSE PIE, FRUIT PIE, KEY LIME PIE, CHOCOLATE BROWNIE WITH ICE CREAM, APPLE STRUDEL WITH ICE CREAM

BERRY ASSORTMENT

(IF SELECTED \$7.50 PER PERSON)



SAMPLE PRIVATE DINING DINNER MENU

SALAD

INDIVIDUAL SERVING

HOUSE SALAD

ENTRÉES

GROUPS UP TO 30, CHOOSE FIVE ITEMS. GROUPS OF 31-49, CHOOSE FOUR ITEMS. GROUPS OF 50+, CHOOSE THREE ITEMS. ENTRÉE SELECTED UPON ARRIVAL.

10OZ. FILET MIGNON

16OZ. BONE IN SIRLOIN

BROILED SALMON

FRESH FISH OF THE DAY

SPIT-ROASTED CHICKEN

SIDES

INDIVIDUAL SERVINGS

DOUBLE BAKED POTATO

GREEN BEANS

DESSERT

FAMILY STYLE

MACADAMIA TURTLE PIE

CARROT CAKE

COFFEE, DECAFFEINATED COFFEE AND TEA

**PRICE WILL RANGE FROM \$38.25++
TO \$65.50++ PER PERSON**



PRIVATE DINING DRINK MENU

FULLY STOCKED BAR

SEVING YOUR CHOICE OF WELL, CALL AND PREMIUM BRAND LIQUOR, BEER, WINE AND SOFT DRINKS.
BASED ON CONSUMPTION AND ADDED TO THE FINAL BILL.
WINE LIST AVAILABLE UPON REQUEST.

DRINK PRICING

(PRICES SUBJECT TO CHANGE WITHOUT NOTICE)

PREMIUM BRANDS

MIXED DRINKS	\$10.25
ON THE ROCKS	\$11.75
UP	\$13.50

CALL BRANDS

MIXED DRINKS	\$9.75
ON THE ROCKS	\$10.75
UP	\$12.50

HOUSE BRANDS

MIXED DRINKS	\$10.00
ON THE ROCKS	\$10.25
UP	\$11.50

BEER

DOMESTIC	\$5.00 TO \$6.00
IMPORT	\$6.00 TO \$8.00

NON-ALCOHOLIC BEVERAGES

SODA	\$3.00
JUICE	\$4.00



BEER & WINE PACKAGE

PACKAGE TO INCLUDE DOMESTIC AND IMPORTED BOTTLED BEER,
HOUSE WINE AND SOFT DRINKS.

3 HOUR PACKAGE \$30 PER PERSON
4 HOUR PACKAGE \$38 PER PERSON

CALL BRAND BAR PACKAGE

PACKAGE TO INCLUDE ALL CALL BRAND LIQUOR, DOMESTIC AND IMPORTED
BOTTLED BEER, HOUSE WINE AND SOFT DRINKS.

3 HOUR PACKAGE \$37 PER PERSON
4 HOUR PACKAGE \$44 PER PERSON

PREMIUM BRAND BAR PACKAGE

PACKAGE TO INCLUDE ALL PREMIUM BRAND LIQUOR, DOMESTIC AND IMPORTED
BOTTLED BEER, HOUSE WINE AND SOFT DRINKS.

3 HOUR PACKAGE \$44 PER PERSON
4 HOUR PACKAGE \$51 PER PERSON