



Three Course Dinner - \$45 per person

First Course

Choose one - seasonal soup or salad

Salads Selections: House, Caesar, Beet Salad, Wedge or Seasonal Salad

Entrée Choice

Choose three - option to let guests choose one entree at the event or serve all family style

8oz filet (add \$15 per guest)

Chicken breast

Salmon

Whitefish (our signature dish, prepared traditional menu style)

Pork tenderloin

Rack of lamb (limited availability - market price)

Seasonal risotto

Mushroom & asparagus farfalle with mushroom cream sauce/lemon ricotta

Seasonal ravioli

Short ribs

Surf and Turf - 4 ounce filet with shrimp (market price)

Surf and Turf - 4 ounce filet with lobster (market price)

Sides

Choose two (one starch & one vegetable)

Starch - mashed potatoes or roasted potatoes

Vegetable - green beans & carrots or selection of seasonal vegetables

Dessert

Choose one

Chocolate cake

Cheesecake

Carrot cake

Little Bites - mini versions of the above selections, served family style

Seasonal sorbet or gelato

Single-one large scoop of one seasonal flavor | Trio-three small scoops of three seasonal flavors



Four Course Dinner - \$55 per person

First Course

Choice of One

Crab Cakes Seasonal Gnocchi Shrimp Cocktail
Seasonal Ravioli Bruschetta Spiced Lamb Sausages
Charred Octopus (add \$4 per guest)

Second Course

Choose one - seasonal soup or salad

Salads Selections: House, Caesar, Beet Salad, Wedge or Seasonal Salad

Entrée Choice

Choose three - option to let guests choose one entree at the event or serve all family style

8 oz filet (add \$15 per guest)
Chicken breast
Salmon
Whitefish (our signature dish, prepared traditional menu style)
Pork tenderloin
Rack of lamb (limited availability - market price)
Seasonal risotto
Mushroom & asparagus farfalle with mushroom cream sauce/lemon ricotta
Seasonal ravioli
Short ribs
Surf and Turf - 4 ounce filet with shrimp (market price)
Surf and Turf - 4 ounce filet with lobster (market price)

Sides

Choose two (one starch & one vegetable)

Starch - mashed potatoes or roasted potatoes
Vegetable - green beans & carrots or selection of seasonal vegetables

Dessert

Choose one

Chocolate cake
Cheesecake
Carrot cake

Little Bites - mini versions of the above selections, served family style

Seasonal sorbet or gelato

Single-one large scoop of one seasonal flavor | Trio-three small scoops of three seasonal flavors



Hors d'oeuvres

Priced individually, per piece | served passed or family style | each hors d'oeuvre is 2-3 bites | Citrine suggests ordering 3-5 hors d'oeuvres per guest

COLD

Seasonal Bruschetta	\$3.00
Antipasto Skewer	\$4.00
Asparagus Bundles wrapped in Prosciutto	\$4.00
Shrimp Cocktail (recommended - two pieces per person)	\$5.00
Miniature Lobster Salad Sandwiches	\$4.50
Smoked Salmon	\$4.00
Tuna Tartar on fried wonton	\$4.50
Summer Roll - Vegetarian	\$3.00
Summer Roll - Shrimp or Spicy Tuna	\$4.50

HOT

Mini Crab Cake	\$4.50
Tilapia Slider	\$5.00
Cheeseburger Slider	\$5.00
Mini Hot Dogs	\$4.50
Chicken Satay	\$3.00
Beef Satay	\$4.00
Shrimp Satay	\$4.50
Spring Roll - Vegetarian	\$3.00
Spring Roll - Shrimp	\$4.50
Spring Roll - Duck	\$4.00
Beef Wellington	\$5.00
Artichoke Beignet	\$3.00
Mushroom Tartlet	\$3.00
Prosciutto Wrapped Dates	\$4.00
Brie en Croute	\$3.50

Beverages not included in prix fixe pricing. Current sales tax and 20% gratuity applies to all food and beverage.
Prices, seasonal offerings, and item availability all subject to change.



Three Course Lunch \$30 per person

11:30am-3:00pm Monday-Friday | Saturdays & Sundays subject to availability

First Course

Choose one - seasonal soup or salad

Salads Selections: House, Caesar, Beet Salad, Wedge or Seasonal Salad

Entrée Choice

Choose three - option to let guests choose one entree at the event or serve all family style

8oz sirloin (add \$5 per guest)

Chicken breast

Salmon

Whitefish (our signature dish, prepared traditional menu style)

Pork tenderloin

Short ribs

Mushroom & asparagus farfalle with mushroom cream sauce/lemon ricotta

Seasonal ravioli

Sides

Choose two (one starch & one vegetable)

Starch - mashed potatoes or roasted potatoes

Vegetable - green beans & carrots or selection of seasonal vegetables

Dessert

Choose one

Chocolate cake

Cheesecake

Carrot cake

Little Bites - mini versions of the above selections, served family style

Seasonal sorbet or gelato

Single-one large scoop of one seasonal flavor | Trio-three small scoops of three seasonal flavors



Brunch - \$25 per person

Entrée Choice

Choose three - option to let guests choose one entree at the event or serve all family style

Eggs Benedict
Chorizo hash
Bagel & lox
Brunch burger
Chilaquiles
Eggs - any style
Spiced lamb sausages
French toast
Nutella pancakes
Egg white omelette

Sides

Choose two

Fresh fruit platter
Roasted potatoes
Grilled Vegetables
Bacon

Dessert

Choose one

Chocolate cake
Cheesecake
Carrot cake

Little Bites - mini versions of the above selections, served family style

Seasonal sorbet or gelato

Single-one large scoop of one seasonal flavor | Trio-three small scoops of three seasonal flavors



Frequently Asked Questions

- What is Citrine's guest capacity for private parties?
 - Main Dining Room - 100
 - Private Dining Room - 25
 - Patio - 60 (seasonal availability)
 - Entire Restaurant - 120
- Does Citrine require a deposit for private events?
 - We currently do not require a deposit to host a private event.
- Does Citrine have a minimum spend for private parties?
 - If you have a party at Citrine while the restaurant is open (M-Sun 4:30 PM - 12 AM + Sun 10:30 AM - 2:30 PM), there is no minimum spend required. However, if you host a party while the restaurant is closed, the minimum spend is \$1,000. Unless a Final payment is required by cash or credit card upon completion of your event.
- When is a final guest count due?
 - Guest count is due 72 hours prior to your event. Cost per person will reflect guaranteed guest count and additional guests if applicable.
- Can Citrine accommodate special dietary concerns?
 - Absolutely. Gluten free, vegetarian and vegan options are available upon request. Please inform the party coordinator at least one week prior to your event if there are special dietary needs.
- Does Citrine offer drink packages?
 - There are two drink packages available:
 - Drinks are charged based on consumption. Hosts choose one red, white and rosé wine variety to offer guests as well two signature cocktails + two beers.
 - Each guest is provided with a specific number of alcoholic drinks set by the party host.
 - Citrine offers select house wines for \$36/bottle. Hosts can choose wine from our impressive wine list or choose to serve house wine.
- Is there a kid's menu available?
 - Of course! Chicken fingers, grilled cheese, PB & J, noodles, mini cheeseburgers, risotto, veggie sticks and the best fries in Oak Park are available for your smallest guests. Although not on draft like our beer, we do have plenty of chocolate milk available too.



- Can I bring my own cake (cookies, pie, etc) for my event?
 - Yes, hosts can bring their own dessert. Citrine does not charge a cutting fee.
- If I host a party on a Saturday during the day (or any other time the restaurant is closed) and pay the the \$1,000 minimum, will I have exclusive use of the restaurant?
 - Parties of 60 guests or more will have exclusive use of the restaurant. If your party is 30-60 guests and a party with <30 guests requests the same date for a party, they will be provided the opportunity to use our private dining room while your party utilizes our main dining room. If your party has <30 guests and there is an inquiry from a larger party for the same date, your party will be hosted in the private dining room.
- Can I provide my own decor for my party?
 - Absolutely, however we kindly ask that glitter and confetti not be included in the festivities! Additionally, we ask that you use blue painter's tape to hang pictures, posters, etc so that our walls are not damaged.



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