



Ara-On is a beautiful restaurant specializing in French-Asian cuisine.
We are located in the Chicago Loop just steps away from the
financial district.

Executive Kitchen Chef Trevor Hoyte, trained in the style of Classical French Cuisine with a modern contemporary approach, as he marries those classic French techniques with a different presentation styles and an innovative interpretation on Pan- Asian standards and other global cuisine ideas, e.g, Italian, Greek, Mexican, southern and Caribbean just to name a few. His Menu is the perfect companion to the array of fresh selections offered from the sushi bar that is helmed by Executive Sushi Chef and proprietor Jimmy Kim.

For events held in our restaurant and lounge, guests may choose from either our in- house menu (depending on party size), or our specialized catering menu. Forty stories above our dining room is our building's crown of event spaces known as The Library. Guests get amazing views of Chicago's famed skyline as well as an opportunity to add a sense of exclusive seclusion to your event. Whether you are ordering from our selection of delectable bites on the catering menu or a customized plated dining experience, this space adds an air of sophistication in elegance to any party.

The Library was designed by Phillip Johnson for one of Chicago's finest law firms, and carefully adapted for use as a private bar and event space. With the original law books still in place, high vaulted ceilings, rich wood, and intimate seating areas, the room still holds an old world taste and refinement.

Panoramic windows, full size pool table, and dartboard add a modern feel. These unique qualities make the Library the perfect space for any type of event, accommodating up to 200 guests.

We have created our catering menu to allow flexibility in designing your event, but we encourage you to work with our event planner so she can help meet your particular catering needs. Owner

Jimmy Kim, and Chef Trevor Hoyte, personally oversees the arrangement and construction of all event menus. We pride ourselves on detailed service as well as fair pricing, in order to make your affair as enjoyable and memorable as possible.

Marissa Bejar (private events coordinator)
(312)781-7300 marissa@ara-on.com



Rental Information

ROOM RENTAL AVAILABILITY AND RATES

	Library		ARA-ON Restaurant	
Semi-Private capacity	Up to 30		Up to 40	
Private Capacity cocktail style	200		100	
Private Capacity seated/plated	120		80	
	Availability	Rate	Availability	Rate
Semi Private for Non-Tenants	3pm-8pm	\$500	4pm-9pm	\$500
Private Mon – Fri AM	7 am – 2 pm	\$1500	N/A	–
Private Mon – Fri PM	2 pm – event end	\$4350	4 pm – end	\$2000
Private Saturday	All day	\$5000	4pm- end	\$2000
Private Sunday	All day	\$5000	N/A	–



Basic Rental Costs**:

\$45 highboy cocktail tables with linens and sashes (color choices available)*

\$50 *Satellite bar with linens and sashes (color choices available) for semi private events***

\$85 seated table set up

1- 60 inch round table, 8 oak varnish folding chairs*, 1 classic linen* (color choices available)

\$40 - guest check in table with skirted linen (color choices available)*

\$25/staff member/hour

\$600.00 – 15'x18' (270 sq ft) oak parquet w/tapered edge dance floor

* Items may be upgraded for an additional cost

** Rental fees are subject to change without notice



DRINK PACKAGES

Ara-On is proud to offer an extensive and carefully selected wine list.

Any bottles carried in the restaurant can be added to your drink package at an additional cost. Otherwise a preselected wine will be added to package. One White and One Red, based on chosen package.

(Price is per guest)

Package	1 hour	2 hours	3 hours
Domestic Beer and Wine	\$20.00	\$25.00	\$30.00
Import and Domestic Beer, Wine and House Liquor	\$25.00	\$35.00	\$45.00
Import and Domestic Beer, Wine and Premium Liquor	\$35.00	\$45.00	\$55.00

House Liquor:

Svedka, Titos, Beefeater, Jack Daniels, Jim Beam, Bacardi, Captain Morgan, Dewars, Seagrams7, J&B, Lunazul Tequila, Jose Cuervo, and Assorted liqueurs

- Premium Liquor:

Grey Goose, Ketel One, Tanqueray, Bombay Sapphire, Hendricks, Makers Mark, Knob Creek, Johnny Walker Black, Jameson, Glenlivet, Patron, Don Julio, and assorted liqueurs

Please let us know if you have any questions about products not listed

All Menu items and pricing are subject to change based on seasonality



BREAKFAST

Beverages:

Coffee (reg/decaf): \$30.00/pot –15 servings

Green Tea- \$30.00/pot- 15 servings Juices:

\$15/pitcher

Sodas: \$2.00/can

Bottled Flat or Sparkling Water: Small

\$5.00/bottle large \$8.00

Continental Breakfast \$18 (minimum of 20 guests)

Assorted Danishes, muffins and bagels served with

Cream cheese

Butter and jams

Fresh seasonal fruits and berries

Ara-on Hot Breakfast \$28 (minimum of 20 guests)

includes the following...

Florida orange, ruby red grapefruit, and cranberry juices, Metropolis coffee and rishi tea, fresh bakeries served with fruit preserves and sweet butter

House made granola

Low fat yogurt

Scrambled eggs

Potato hash smoked

bacon breakfast

sausage

Fresh seasonal fruits and berries

The Healthy Way 23 (minimum of 20 guests)

Homemade green smoothie

Assorted cereals

House made granola

Zucchini bread

Sliced seasonal fresh fruit

Low fat Greek yogurts

2% milk and soy milk

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Ara-on AM or PM Breaks (minimum of 20 guests)

Dips & Spreads \$18 per person

Vegetable Crudité Pita
Chips and Tortillas
Green goddess Ranch
Pesto Hummus
House made guacamole

TRAIL MIX \$18 per person (minimum of 20 guests)

Seeds And Nuts
Raisins, Sunflower Seeds, Almonds, Peanuts, Walnuts, Cashews
Dried Fruit
Pineapple, Apple, Apricots, Cherries, Raisins

Having a Sweet Tooth \$22 per person (select four) (minimum of 20 guests)

Chocolate Covered Almonds
Chocolate Covered Strawberries
assorted truffles macaroons
Hershey's chocolate
Chocolate and butterscotch Covered Pretzels
M&M's
Gummy Bears
Twizzlers

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Sweet and salty \$18 per person (minimum of 20 guests)

Pretzel, chocolate chip, oatmeal raisin, macadamia,
brownies, chips
Whole milk, 2% milk,
skim milk
Assorted soda, coffee and tea

Movie time \$20 per person (minimum of 20 guests)

Truffle and cheese popcorn
Warm Pretzels, mustard, cheese
Mini pizza bites
Assorted sodas

A LA CARTE ITEMS

- Individual Bags Of Chips And Pretzels @ \$3 Each
 - Assorted Nature Valley Bars @ \$3 Each
 - Individual Fruit Yogurt @\$3 Each
 - Garrett's Popcorn, Assorted@ \$8 Per Person
- Chef's Assortment Of Cookies And/Or Brownies @ \$30 Per Dozen
- Selection Whole Fruit @ \$3 per piece (one dozen minimum required)

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Prix Fixe Lunch

\$35.00/person (minimum of 20 guests)

SOUP/SALAD

House salad with carrots, cucumbers, tomatoes or

Miso soup with tofu and scallions

MAIN COURSE

Scottish salmon, quinoa, broccoli, green goddess sauce

Or

Marinated flat iron steak, sour cream mashed potatoes, asparagus, red wine

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DESSERT Please
choose from our
selection of mini
dessert options

All Menu items and pricing are subject to change based on seasonality



Prix Fixe Lunch

\$40.00/person (minimum of 20 guests)

SOUP/SALAD

Butter lettuce salad, edamame, carrots, avocado, herb and citrus vinaigrette

or

Chef's seasonal soup

MAIN COURSE

Sautéed white fish, black rice, wilted lettuce, thyme tomato vinaigrette

Or

Grilled flat Iron Steak, mushroom and potato hash, chimichurri

DESSERT Please
choose from our
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Sandwich Buffet \$34

(minimum of 20 guests)

Please start by choosing a sandwich platter - choose (2 sandwiches)small for groups of 30 and under or choose(3 sandwiches) large size for groups of 30 or more depending on your needs. Finish by choosing sides and desserts!

Sandwich options:

Turkey Pastrami

Sauerkraut, napa cabbage slaw, swiss cheese
Rye, tomato-mustard aioli

Cuban

Black forest ham, braised pork belly, home made pickles
Spicy mustard mayonnaise, tomatillo salsa

Fried Chicken

Coleslaw, sriracha aioli, homemade pickles
Ranch fries, pretzel bun

Salmon Pita Pocket

Cucumber relish, lemon dill crème, crushed chickpeas

Portobello

Red pepper relish, mushroom goat cheese spread
Arugula, sourdough

Smoked Beef Brisket

Horseradish onion soubise, crispy potatoes, pickled onions
Provolone cheese, potato roll

Banh mi (choose either, chicken, pork, beef, tofu)

Pate, carrot slaw, jalapenos, cilantro, sriracha aioli

Salad options: (choose one)

House salad with carrots, cucumbers, tomatoes, ginger vinaigrette

Pasta salad, roasted tomatoes, chickpeas, leeks, arugula, tomato vinaigrette

Seasonal Roasted and grilled vegetables, roasted red pepper and balsamic dressing

Chopped Garbage salad, chickpeas, tomatoes, red onions, blue cheese, bacon, ranch dressing or red wine shallot vinaigrette

Chefs dessert selection

Or

House baked cookies and brownies, Chips

Menu items are subject to change based on seasonality



Lunch Buffet Options

(minimum of 20 guests)

Down South 39

Grilled Skirt Steak, wild mushrooms, red wine sauce Mac &
Cheese, jalapeño and bacon, toasted breadcrumbs
Seasonal chefs vegetables selection
BBQ Spiced Roasted Chicken,
Chopped Garbage salad, chick peas, tomatoes, red onions, blue cheese, bacon, ranch dressing or red
wine shallot vinaigrette
Chefs Dessert Selection

Pilsen 36

Mini meat and cheese quesadillas with queso fresco
Beef Empanadas, chimichurri
Al pastor taco station with grilled pineapple, onion, cilantro, corn tortillas
Chicken Chimichanga
Guacamole, chips, and salsa
Churros

Taylor St 35

Caesar Salad, crispy kale, parmesan, brioche croutons, Caesar dressing
Garganelli pasta, spinach pesto, chickpeas, baby spinach, leek sauce, cherry tomatoes, breadcrumbs,
feta cheese, pine nuts
seasonal vegetables selection
Marinated and roasted chicken, olives, oregano, fennel, garlic, lemon, tomatoes
Garlic bread, parmesan cheese, red pepper flakes
Chefs dessert selection

Asian 36

Thai salad, pickles, onions, red peppers, crispy noodles, ginger vinaigrette
Tofu noodle salad, spinach, green onion, carrots, red peppers Teriyaki Stir
fry beef, chilies, ginger, garlic, bean sprouts
Korean style chicken, kimchee, green onions, napa
cabbage
Steamed Jasmine rice
Chinese broccoli
Assorted Mochi ice-cream and fortune cookies

Menu items are subject to change based on seasonality



Chefs Mini Dessert Selection

(choose 3 options for plated desserts)

(minimum of 20 guests)

add to a Hors d'oeuvres reception for \$4 per piece

Domes- White Chocolate Passion Fruit Gelee

Tarts - Chocolate Raspberry

Blueberry Clafoutis

Tarts - Apple Almond Gratin

Passion Fruit or Plain Cheese Cake on Shortbread

Tarts - Lemon Meringue

Mocha Éclairs Chocolate Hazelnut

Praline Cakes Mini Hazelnut

Praline Paris Brest

Domes - Chocolate - Vanilla Crème Brulee

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HORS D'OEUVRES
(minimum of 20 guests)

COOL PASSED HORS D'OEUVRES

- Tuna Tartare, avocado puree, sweet chili \$5
- California rolls \$3
- Fresh vegetable spring rolls, sweet lime soy \$3
- Kimchee deviled eggs, seaweed, green onions \$3
- Mini bruschetta, tomato relish, spinach pesto, shaved parmesan reggiano \$3
- Goat cheese and truffle stuffed crimini mushroom caps, toasted bread crumbs \$3
- Fresh figs, goat cheese, brioche, balsamic reduction \$3
- Chicken liver mousse, cranberry compote, brioche \$3
- Vegetarian antipasta, provolone cheese, olives, artichokes, sundried tomato vinaigrette \$3
- BBQ spice tuna bite, potato crisp, roasted seaweed \$3
- jumbo shrimp cocktail \$5

HOT PASSED HORS D'OEUVRES

- Vegetable or beef gyoza \$4
- Crab Rangoon \$4
- Vegetable spring rolls, garlic chili #3
- Mini lobster corn dogs \$6
- Mini mac & cheese with jalapeño and bacon, toasted bread crumbs \$3
- Ara-On Sliders, kimchee, white cheddar, potato roll \$4
- Braised short rib, whipped *potatoes* \$5
- Vietnamese Meatballs, cucumber dill crème \$4
- Chicken wellington, green goddess \$4
- Mini quesadillas with queso fresco , tomatillo salsa \$3
- Bacon wrapped dates, spicy tomato sauce \$4
- Mini grilled cheese , raspberry coulis \$3
- Tempura Chicken, Thai peanut sauce \$4
- Artichoke Beignets, creamy pesto \$4

ADDITIONAL HORS D'OEUVRES BY THE PIECE

- Shrimp, chipotle tomato sauce \$6
- Stone crab claws \$6
- Mini crab cakes, chipotle aioli \$5
- Seared tenderloin crostini, roasted cauliflower, truffle oil \$6
- Crispy fried oysters, lemon aioli \$5

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SUSHI

(minimum of 20 guests)

*We recommend 1/2 a roll per person when serving sushi with other hors d'oeuvre items**

\$5.00/roll

SWEET POTATO ROLL · AVOCADO ROLL CALIFORNIA ROLL (crab, cucumber, avocado)

\$6.00/roll

TEKKA MAKI (tuna roll)

\$7.00/roll

SPICY TAKO ROLL (spicy octopus roll)

SPICY TUNA (tuna, spicy mayo, avocado, tobiko)

PHILADELPHIA (smoked salmon, avocado, cream cheese)

SPICY SALMON ROLL (salmon, avocado, cucumber)

TUNA AVOCADO ROLL

SHRIMP TEMPURA · UNAGI ROLL (eel, cucumber)

NEGI HAMACHI (spicy mayo, scallions)

\$15.00/roll

RED DRAGON (shrimp tempura, unagi sauce, spicy tuna)

\$14.00/roll

SUPER VEGETARIAN MAKI (sweet potato, cucumber, avocado, oshinko, kampyo, asparagus)

\$16.00/rolls

SMOKEY EYE (shrimp tempura, avocado, cucumber, cream cheese, smoked salmon, eel sauce, black tobiko)

DRAGON (shrimp tempura, cucumber, avocado, unagi, unagi sauce)

RAINBOW ROLL (tuna, hamachi, salmon, suzuki, shrimp, kanikama, cucumber, avocado)

ARA-ON SPECIAL (shrimp tempura, avocado, cucumber, bbq spicy tuna, crispy potato, unagi sauce)

FUJI HAMA (spicy tuna, cucumber, negi hamachi, jalepeno, ponzu, red tobiko)

BBQ Spicy Tuna Bite (two pieces of seared BBQ spicy tuna, potato crisp, roasted seasoned seaweed)

\$18.00/rolls

SALMON BELLY (daikon, avocado, vinaigrette onions, kaiware, roasted nori, soy paper, yuzu wasabi ponzu sauce)

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Nigiri and Sashimi (minimum of 20 guests)

Signature Nigiri:

Tuna (Shitake, green onion) \$4.50

Salmon (onion, fried capers) \$4.50

Hamachi (omiji orosh, green onion) \$4.50

Hirame (binuku, green onion) \$4.50

Ika (seared uni, noro) \$3.50

Classic Nigiri and Sashimi (minimum of 20 guests)

Hamachi (yellowtail)	\$4.00	Suzuki (wild striped bass)	\$4.00
Hamachi Toro (Belly)	\$4.00	Saba (Mackerel)	\$4.00
Maguro (yellowfin tuna)	\$4.00	Uni (Sea Urchin)	\$4.50
Tuna Tataki (seared tuna)	\$4.00	Tobiko (flying fish eggs)	\$4.00
Binaga Makuro (albacore tuna)	\$4.00	Ikura (salmon roe)	\$5.00
Sake (scottish salmon)	\$4.00	Masago (smelt roe)	\$3.50
Smoked salmon	\$4.00	Tamago (egg)	\$3.50
Sake Zuki (seasoned salmon)	\$4.00	Hotate (scallop)	\$4.00
Tako (octopus)	\$4.00	Ebi (tiger prawn)	\$4.00
Unagi (fresh water eel)	\$4.00	Botan Ebi (sweet shrimp)	\$4.00
Ika (squid)	\$3.00	Kani (King Crab)	\$4.00
Inari (fried bean curd)	\$2.50	Hirame (fluke)	\$4.00

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Prix fix Dinner
(minimum of 20 guests)

\$55.00/person

Salad or Chefs Seasonal Soup

Mix green, roasted red pepper, goat cheese, radish, sunflower seeds, citrus balsamic vinaigrette

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Caesar Salad, crispy kale, parmesan, brioche croutons, Caesar dressing

Miso soup, clams, spinach, scallions, tofu

~

Chef's Seasonal soup

ENTRÉE

Pan roasted airline chicken breast,
fingerling potato , pickled eggplant, broccolini, chicken jus

~

Sautéed Atlantic Salmon, Napa cabbage, Hon shimeji mushroom , tomato saffron sauce

~

Grilled Flat Iron Steak, butternut squash, Swiss chard, red wine sauce

DESSERT

Dessert includes coffee and tea service
Please pick from our selected dessert options

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Prix Fixe Dinner
(Minimum of 20 guests)

\$70.00/person

SOUP OR SALAD

Mache, apples, macerated grapes, goat cheese, spiced nuts,
creamy lemon thyme vinaigrette

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Mixed greens, roasted beets, gorgonzola, shaved carrots, roasted
shallot and beet vinaigrette

~

Miso soup, clams, scallions, tofu

~

Chef's Seasonal Soup

ENTREE

Honey five spice glazed chicken breast with smoked fingerling
potato puree, asparagus and tomato salad

~

Seared Salmon, cauliflower, wild mushrooms
fennel fumet

~

Braised beef short ribs, carrot puree, pickled eggplant
heirloom carrots, red wine demi

DESSERT

Dessert includes coffee and tea service
Please pick from our selected dessert options

All Menu items and pricing are subject to change based on seasonality



Prix Fixe Dinner
(Minimum of 20 guests)
\$90.00/Person

SOUP OR SALAD

Beets, mache and frisee, mint, smoked crème fraiche, spice walnuts, celery
Blood orange vinaigrette

~

Arugula and Grapefruit, Avocado,
Jicama, chili lime vinaigrette

Grilled Asparagus

Honey comb, persimmon, parma ham, Wisconsin parmesan, mache

~

Miso soup, clams, scallions, tofu

~

Chef's seasonal soup

Appetizer

Tuna, Salmon and Hamachi
Sashimi, wasabi, ginger

ENTREES

Sautéed Sea Bass, smoked eggplant, wilted cabbage, saffron fumet

Surf & Turf

Sautéed Sturgeon, braised beef short ribs, wild mushrooms
Baby carrots

Mesquite Grilled beef tenderloin, truffle potato pave, broccolini, baby
carrots, red wine sweet onion sauce

DESSERT

Dessert includes coffee and tea service
Please pick from our selected dessert options

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Add on an App
(minimum of 20 guests)

Grilled shrimp, mâche, seaweed salad, spiced mango coulis, orange segments \$12

Jumbo lump crab, persimmon, cucumber, granola, sweet sour and spicy sauce \$13

tuna sashimi, pickled onions, croutons, tobiko caviar, yuzu curd \$13

Carving Station
(minimum of 20 guests)
Carver fee \$25, maximum 2hrs

Tri-tip beef (serves 20ppl) green goddess, French rolls **\$175**

Whole roasted tenderloin (serves 30ppl) horseradish sauce, potato rolls **\$275**

Roasted turkey breast (serve 25ppl) pickle relish, red pepper aioli, brioche rolls **\$200**

Prime rib of beef (serves 40ppl) spicy mustard, sweet onions, challah rolls **\$300**

Chili-glazed salmon side (serves 25ppl) *Asian napa cabbage slaw, sweet chili lime sauce* **\$225**

CHEESE & CHARCUTERIE BOARD

(minimum of 20 guests)
(serves 35ppl) \$125

*Selection of assorted, seasonal cheese and charcuterie
Breseola, Spanish chorizo, salumi, chicken liver mousse
Butterkase, aged cheddar, triple crème brie, amish blue cheese
Seasonal chefs compote, French baguette, flat bread, cider mustard, pickles, olives
Honey roasted nuts, grapes*

Large Seasonal Fruit Tray
(minimum of 20 guests)
\$75.00

EDAMAME, sea salt, togarashi
(minimum of 20 guests)
\$8.00 BOWL

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Plated Dessert Options

(minimum of 20 guests)

Yuzu

White Chocolate Mousse, Yuzu cream, Toasted Sesame crunch,
Coconut cake

“L`Smore”

Graham Cracker Tart, Chocolate Cream Toasted Meringue, chocolate shavings

Matcha

Matcha Green Tea Mousse, Chocolate Cream center, Hazelnut Praline Croustilliant, chocolate cake

Ellen

Pistachio- Cinnamon Mousseline, Pistachio-Hazelnut Praline
White Chocolate Mousse, Pistachio Cinnamon Cake, cinnamon wafers

Tiramisu

Lady Finger, Espresso, Mascarpone Cream, Cocoa Powder

Key Lime Tart

Graham Cracker Crust, Toasted Meringue, Fresh Key Lime Custard

“Michelle”

Peanut Butter Dome, Raspberry Gelee Center, Salted Peanut Brittle, Chocolate Almond Cake

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