



**private  
party &  
catering  
options at  
split-rail**

# the breakdown

These menus are sample menus; small adjustments may be made based on **guest preferences or availability**. Split-Rail will take **dietary restrictions** into account when planning the final menu for any private dinner. Please note that, due to supply chain issues, **we may occasionally need to substitute one or several items at the last minute**, with as similar options as can be found.

There are **room rental fees** and **guest minimums** that apply to all pricing. Additionally, a taxed service fee of **20%**, and applicable sales tax (currently **10.75%**, though subject to change) will be applied to all food & beverage packages. Dessert is available for an additional fee.

If you would like to bring in outside desserts, you are welcome to- Split-Rail does not charge a fee for outside desserts. However, should your dessert require interaction from our team (plating, cake-cutting, etc) there will be a fixed **\$75 fee**. Split-Rail is a nut-free restaurant; for this reason, outside desserts **MAY NOT CONTAIN NUTS.**



# passed + stationary appetizers

## **Essential Package- \$10 per person, per hour**

This package includes a variety of four different appetizers to be agreed upon prior to the event, and to include an average of 2-3 pieces of each item per person (per hour). Guests may select from the included samples or work with the chef to design items that suit their needs.

\$2.50 per person, per hour for each additional selection

## **Premium Package- \$15 per person, per hour**

This package includes a variety of four different premium appetizers to be agreed upon prior to the event, and to include an average of 2-3 pieces of each item per person (per hour). Guests may select from the included samples or work with the chef to design items that suit their needs.

\$3.75 per person, per hour for each additional selection

# grazing stations

A selection of meats, cheeses, breads, crudités, and dips, all arrayed beautifully for your guests to graze from at their convenience.

**2 meats, 2 cheese, 2 dips-** \$25 per person per hour

**3 meats, 3 cheese, 2 dips-** \$30 per person per hour



# passed + stationary appetizers sample menus

## Essentials (\$10/pp per hour)

Boneless Chicken Thigh Skewer with Umami Marinade (GF/DF)

Crispy Rice Croquettes with Spicy Mayo (V)

Jammy Egg with Anchovy Mayo and Garlic Breadcrumbs (P) (GF option available)

Fried Chicken Bites with Chile-Maple Butter

Bagel Chips with House Cured Salmon and Schmear (P)

## Premium (\$15/pp per hour)

Nashville Hot Steak Tartare on Potato Chips (GF/DF)

Fried Rock Shrimp with Spicy Mayo (GF/DF)

Crispy Sweetbreads with Sweet & Sour Sauce (DF)

Crispy Rice Croquette with Crab Gravy

Diver Scallop Crudo with Preserved Lemon (GF/P/DF)

Seared Bay Scallops with Gremolata (GF/P/DF)

Chicken Wing Lollipops with Dr Pepper Glaze or Schmaltz Buffalo (GF/DF)

Country Ham & Honey Panini Bites

Bagel Chips with Creamy Chicken Liver Mousse

Sweet Hawaiian Bun Sliders

**(additional \$2 per person/hour):**

Choice of: Burger, cream cheese, pickles, bacon jam

Fried chicken, American cheese, special sauce, spicy pickles



# seated dinner or dining stations

*Unless otherwise noted, all seated dinners will be served family-style; each guest will receive a plate and silverware, and larger plates will be circulated throughout the tables for guests to serve themselves from. Individually plated menus are available for additional fees. For certain parties, we offer these menus as dining stations instead of a seated dinner; this allows guests to get food at their own convenience, and sit down and eat when it suits them.*

## **Classic Fried Chicken Dinner- \$35 per person**

Fried chicken (2 pieces per person; a mix of light and dark meat)

Buttermilk biscuits with chile-maple butter

Creamy mac & cheese

Loaded mashed potatoes

Spicy Caesar salad

Seasonal vegetable side dish

## **Fried Chicken and So Much More!- \$40 per person**

Fried chicken (2 pieces per person; a mix of light and dark meat)

Buttermilk biscuits with chile-maple butter

Seasonal preparation of our housemade pasta

Crispy chicken wings with Dr Pepper glaze

Whipped feta dip with crudité for dipping and spreading

Spicy Caesar salad

Seasonal vegetable side dish

## **Custom Menu or Chef's Tasting Menu- mp**

Choose from items from our current or past menus, or work with the Chef to design the menu of your dreams! We will happily accommodate all dietary restrictions and preferences!



# beverage packages

## **Wine & Beer**

**\$10 per person, per hour**

Includes house red, white, and sparkling wines, plus three beer selections.

## **Wine & Beer plus Limited Open Bar**

**\$15 per person, per hour**

Includes house red, white, and sparkling wines, plus three beer selections, and mixed drinks  
(no premium spirits or shots included)

**Signature cocktails available for an additional fee.**



# catering options

All items are subject to mandatory **20% service fee** and **10.75% sales tax**. All catering packages are to be picked up; delivery may be arranged in certain circumstances for an additional fee.

All of the following is priced **per person**, with a minimum of **10 people**. Packages are available for **10-100 people**, in increments of five.

Plates, utensils, napkins and serveware not included- can be included for additional fees.

## mains

### **Fried Chicken \$11**

Two pieces of our famous fried chicken, plus house habanero-pineapple hot sauce, and chicken gravy. This will be a mix of white and dark meat chicken- all white or dark meat may be available for an additional fee.

### **Gluten-Free Fried Chicken \$12 (GF)**

Two pieces of our famous gluten-free fried chicken, plus house habanero-pineapple hot sauce. This will be a mix of white and dark meat chicken- all white or dark meat may be available for an additional fee.

### **Vegetarian or Vegan Fried Chicken \$9 (V/VG)**

Our housemade seitan (3 pieces per person), hand-breaded and fried; please specify whether you'd like vegan or vegetarian. Served with your choice of honey-mustard (V) or house habanero-pineapple hot sauce. Please note: we cannot make our veggie fried chicken gluten-free.

### **Fried Chicken Sandwich \$12**

A crispy, breaded boneless thigh, American cheese, pickles, and Duke's mayo, on a Martin's sesame bun. Choose between premade sandwiches and build-your-own (recommended if the meal won't be eaten right away).

### **Steak Frites \$15 (GF)**

Prime, grilled top sirloin served with French fries, black garlic butter, truffle mayo, and chile ketchup. 3 oz beef per person. All sauces are served on the side; steak is cooked to medium-rare and kept whole. This option is best for meals that will be eaten soon after pick-up.



# catering: sides & snacks

## **Our Famous Buttermilk Biscuit \$4.50 (V)**

These biscuits are famous for a reason! Crisp, buttery, perfectly fluffy, and served with chile-infused maple butter. You might want to get two per person....

## **Whipped Feta Dip \$7 (V/GF)**

This dip features our absolute favorite, Valbreso feta, whipped to perfection with Philadelphia cream cheese (plus a couple secret ingredients), and topped with a little chile sauce. Perfect for dipping the included crudité's into!

## **Spicy Caesar Salad \$7 (V/Can be GF)**

Beautiful, tender little gem lettuces, roasted tomatoes, and pickled red onions, with aged Pecorino cheese and garlic breadcrumbs. Comes with our iconic spicy Caesar dressing on the side (can be dressed in advance upon request). Omitting the garlic breadcrumbs makes this dish gluten-free.

## **Matzo Ball Soup \$7 (DF)**

One light and delicious matzo ball per person, plus perfectly seasoned housemade golden chicken broth and poached chicken. Served hot- can be ordered cold upon request for later reheating.

## **Better Wings \$7 (GF/DF)**

Crispy whole chicken wings (3 per person) served with our spicy Dr Pepper glaze- either tossed or on the side- plus thai chilies, scallions, and cilantro.

## **Loaded Mashed Potatoes \$6 (GF)**

Creamy mashers loaded with aged cheddar cheese, scallions, sour cream, and bacon. Can be made vegetarian.

## **Calabrian Chile Mac & Cheese \$6 (V)**

Creamy and spicy, and filled with melty cheeses. Topped with garlic breadcrumbs.

## **Crispy French Fries \$5 (GF/VG)**

Need we say more? Comes with ketchup.



# catering: kids

## **Chicken Tenders \$4**

Real chicken tenders (2 per child), hand-breaded and served with ketchup on the side.

## **Kids' Mac \$4**

Creamy and cheesy, nothing spicy, nothing green.

# catering: desserts

## **Alicia's Famous Chocolate Chip Cookie \$2.50 (V)**

Our friend Alicia gave us this recipe, and we'll never need another.

One crisp, gooey, sea-salted chocolate chip cookie per person.

## **Pretty Cool Ice Cream Bars \$5.50 (GF/V/Some are VG)**

Inquire about our flavors- please be specific about your dietary restrictions.

# catering: NA beverage

**Sprecher Sodas (Cherry Cola, Root Beer, or Cream Soda) \$3.50**

**Mad Tasty CBD Seltzer \$8**



# catering: alcohol

All alcoholic beverages require proof of age.

## Beer & Wine

*this pricing is per bottle or can as opposed to per person*

Old Style (12 oz) \$3

Lagunitas IPA (12 oz) \$6

Cava (750 ml) \$35

Sparkling Rosé (750 ml) \$35

Still Rosé (750 ml) \$36

French White Blend (750 ml) \$36

Oregon Pinot Noir (750 ml) \$36

California Cabernet Blend (750 ml) \$36

Pinot Gris/Pinot Grigio Orange Canned Wine (12 oz) \$11



# catering: alcohol

**All alcoholic beverages require proof of age.**

## **Cocktails**

*each cocktail is bottled and serves three (3) drinks*

Stay Out of the Forest \$25

Old Tom gin, Zirbenz alpine liqueur, grapefruit, lime, Angostura

Ace of Pentacles \$28

Blanco tequila, raspberry, peach, lime, agave, mint

Fire Walk with Me \$26

Dark rum, Pur Apertivo, pineapple, lime

Old Fashioned \$28

bourbon, demerara, Angostura

Manhattan \$30

rye, sweet vermouth, Angostura

Mimosa Kit (serves 4-6) \$44

One bottle of cava and 12 oz of fresh-squeezed orange juice

Bloody Mary Kit (serves 4-6 with a lotta vodka leftover!) \$50

One quart of our delicious homemade Bloody Mary mix (contains soy)  
plus a 750 ml bottle of our house vodka



# let's party!

**Email questions, inquiries and all information  
around your event or special evening to:**

**Whitney LaMora  
whitney@themartinchicago.com**



**2500 W Chicago Ave  
splitrailchicago.com  
@splitrailchicago**