

JERRY'S SPACE RENTAL



All or portions including the entirety of our restaurants are available for private events. We do not charge room rental fees, but do set minimums. We also travel and can bring the party to you.

Consultation & Bemused Looks

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Jerry's Andersonville

5419 N. Clark Street

Jerry's Lincoln Square

4739 N. Lincoln Avenue

SPACES

Any of the packages shown on this brochure, or any item on our food and drink menus, may be used to meet the minimums shown below.

Andersonville

Private Room Our cozy room in the back corner which seats 20. We also can place extra tables or a buffet just adjacent for more space.

Minimum: \$750/4 hrs weekday, \$1000 Fri, Sat

Dining Room Seats 55, 80 for a reception, and the front can open to the outside. Combine with the Private Room for more space.

Minimum: \$190/hr weekday, \$250/hr Fri, Sat

Upper Deck The lovely, tree-lined outdoor patio deck, is a fair weather option but we will provide inside, inclement weather backup. It seats 26-32, depending upon chair placement.

Minimum: \$190/hr weekday, \$250/hr Fri, Sat

Lincoln Square

Lincoln Room A private, beautiful room along Lincoln with full windows and central round booth. Total seating for 50, more for a reception.

Minimum: \$1000/4 hrs weekday, \$1600 Fri, Sat

Giddings Room The cute corner nook overlooking the Gidding Plaza. Seats 30.

Minimum: \$190/hr weekday, \$250/hr Fri, Sat

Bar & Lounge Our beautiful granite-topped bar with surrounding lounge and two tv's. Seats 30.

Minimum: \$190/hr weekday, \$250/hr Fri, Sat

Full Restaurant Rental

A custom quote which depends upon day, season, and annoyance to restaurant customers.

RECEPTIONS

Below are a few suggested menus. Do propose changes, mix & match, and/or refer to our main catering or restaurant menu for more options.

The Nosh 30/pp

Sea salt & black pepper chips w/ warm crab dip

Spanakopita: Spinach & feta filo triangles

Sausage corn dogs w/ southwest aioli

Pimento cheese w/ roast green chile, smoked shiitake mushroom, ciabatta toasts

Blackened chicken mini sandwiches w/ avocado, cheddar, lettuce, mango chutney

Avocado & fresh mozzarella bruschetta

Seasonal grilled sausages w/ confit & fried onion, mustards, ciabatta toast

Assorted fresh cookies & bar squares

The Hootenanny 35/pp

Roast tomato salsa w/ fresh corn & flour tortillas

Four cheese & roast garlic puffs

Pigs in a parmesan pastry blanket

Pimento cheese bruschetta w/ fried pickle, basil

Pot roast w/ cheddar, Swiss, horseradish dressing, lettuce, southwest aioli & mini rolls

Turkey mini sandwiches w/ avocado, basil, provolone, pesto, roast garlic aioli

Bread pudding squares w/ bourbon-caramel

Cut fruit w/ yogurt dip

The Shindig 40/pp

Herb & parmesan cheese straws

Jalapeño poppers w/ ranch & roast tomato salsa

Hummus, fried & regular pita, olive relish, green chile, cucumber, radish, feta spread

Barbecue meatballs

Fried chicken w/ American cheese, Hellmann's mayo, Crystal hot sauce, lettuce & mini rolls

Hickory-smoked salmon w/ bourbon-brown sugar glaze, fresh mozzarella, basil, house barbecue sauce, ranch dressing

Steak mini sandwiches w/ confit onion, roast green chile, pimento cheese, southwest mayo

Sausage in puff pastry w/ sweet-hot mustard

Bread pudding squares w/ bourbon-caramel

Dark & white chocolate-dipped strawberries

The Soirée 45/pp

Baked brie & chipotle-mango chutney en croûte

Shrimp toast

Four cheese & roast garlic puffs

Smoked salmon bruschetta w/ feta cream & dill

Grilled vegetables w/ roast garlic aioli

Chipotle chutney shrimp & pineapple skewers

Beef tenderloin rolled in cracked pepper & herbs w/ cheddar, Swiss, horseradish dressing, honey mustard & mini rolls

Smoked shiitake skewers w/ roast garlic aioli

Mushroom & cheddar mini quiche

Mini fruit & chocolate tartlets

DINNERS

Can be done buffet or plate-service. Full price is the entree price or the average of two entree prices. See main Catering Menu for hors d'oeuvres.

Choose 2 Starters

House sea salt & pepper chips w/ roast garlic aioli and house barbecue sauce

Pimento cheese w/ roast green chile, smoked mushrooms, ciabatta toasts

Baked brie & chipotle-mango chutney en croûte

Hummus, fried & regular pita, olive relish, green chile, cucumber, radish, feta spread

Roast tomato & salsa w/ fresh corn & flour tortillas

Jalapeño poppers w/ ranch & roast tomato salsa

Beer cheese w/ baked & dry pretzels, house chips

Choose 1 Salad or Soup

Salad of house lettuce mix, cucumber, red onion, grated carrot, radish, tomato, crouton, vinaigrette

Caesar salad of house lettuce-romaine mix, red onion, parmesan, crouton, Caesar dressing

Soup - ask what we're doing this or that month.

Choose Sandwiches OR

Choose 4 sandwiches. Any sandwiches on our restaurant menu including specials are potentially available; however, if we are travelling to your site some warm items could be problematic. Price varies with selections 20-25

OR Choose Deli Trays

These are just a little more expensive because there's more waste, but they are fun. Let's discuss what you'd like to do. A taste of Jerry's? All white meat? Vegetarian? Price varies with selections, generally 22-27

OR Choose 1-2 Entrées

All include good bread, or rolls with cheeses & lettuce for small sandwich service if preferred.

Southern fried chicken w/ poblano gravy, southwest mayo 30

House roast turkey breast, house yellow mustard, southwest mayo 30

Pot roast, horseradish dressing, southwest aioli 30

Grilled, marinated skirt steak w/ house pesto, house yellow mustard 40

House corned beef & cabbage w/ house yellow mustard, southwest aioli 40

Horseradish brisket w/ house yellow mustard, southwest aioli 40

Beef tenderloin in cracked pepper w/ horseradish dressing, honey mustard 50

Root beer-glazed ham w/ sweet-hot mustard, chipotle-mango chutney 30

Seasonal meatloaf w/ house yellow mustard, southwest aioli 30

Jerry's seasonal grilled sausages w/ confit & fried onion, assorted mustards 35

Hickory-smoked salmon w/ bourbon- brown sugar glaze, bbq sauce, ranch dressing 45

Choose 3 Sides

Roast garlic mashed potatoes w/ poblano gravy

Seasonal potato salad

Fresh chips or fries

Mac & cheese

Cider & kale slaw

Grilled vegetables w/ roast garlic aioli

Spiced apples

Seasonal special side?

Choose 2 Desserts

Flourless chocolate cake

Fresh fruit tartlets

Chocolate-raspberry tartlets

Assorted fresh cut fruit w/ yogurt dip

Bread pudding w/ bourbon-caramel sauce

Dark & white chocolate-dipped strawberries

Assorted fresh-baked cookies & bars

Non-Alcoholic Beverages

House lemonade 3

House iced tea 3

Coke products 3

Sprecher pop, Cheerwine, Ginger Beer, San Pellegrino Orange or Lemon 3.5

Metropolis coffee & Rishi tea service 4

BAR SERVICE

Our bars have 30-50 American craft beers on tap, 15 good wines, ~50 American whiskies, 10 curated mezcals, and fine, craft liquors including ~10 seasonal cocktails by our master mixologist.

Foundations

Choice of wine, many beers, and select cocktails. \$25-30 for 2 hours.

Kick It Up

More cocktails, some whiskeys, and a mezcal or two wouldn't kill you. (Well, it might but you won't notice after the party.) \$30-35 for 2 hours.

It's Only Money

The whole bar, maybe excluding the \$200 whiskies. Figure \$35-40 for 3 hours.

Cash Bar

Of course you may run a cash bar and apply the proceeds to the minimum.

TERMS & INFO

Payment 50% Down upon booking. Overages will be charged at the close of the event. No refunds for low attendance or unconsumed food or beverages. 20% gratuity and sales tax additional.

Rentals Talk to us if you need other items that the restaurants may not have, including audio & video, flowers, music, etc.