

Private Events

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MEDI

KITCHEN + COCKTAIL



DINING AREA

Can accommodate groups of up to 75 guests for seated events and up to 100 guests for a cocktail-style reception.



M E D I K I T C H E N & C O C K T A I L

FAMILY STYLE BRUNCH

\$60 PER PERSON

APPETIZERS

SELECT THREE,
SERVED FAMILY STYLE

SERVED WITH PITA AND CRUDITÉ

HUMMUS

chickpea puree dressed in olive oil,
paprika, and parsley

BABA GHANOUSH

smoked eggplant spread

JAJIK

cucumber, yogurt,
dill, and mint

FūL

fava beans, chickpeas,
and olive oil stew

SALADS

SELECT ONE,
SERVED FAMILY STYLE

FATTOUSH

crispy pita, lettuce, tomatoes, onions,
green peppers, cucumber, radish, fresh mint, and
purslane tossed in a citrus dressing and sumac

FETA

romaine lettuce, feta, olives, tomatoes, and
onions tossed in our house dressing

PLATES

SELECT THREE,
GUEST SELECTION OF ONE,
SERVED INDIVIDUALLY

MEDI BREAKFAST

two eggs with soujouk
and crsipy potatoes

FALAFEL BENNI

smashed falafel with two eggs,
crispy potatoes, and parsley tahini sauce

SHAKSHOUKA

stewed tomatoes and veggies
served with two eggs

BAKLAVA CINNAMON FRENCH TOAST

our take on french toast topped
with frosting and berries

SHAWARMA

skirt steak marinated, stacked,
and thinly sliced off a vertical rotisserie

SHISH TAWOOK

chicken breast kabob marinated
in a special house marinade

BEEF KABOB

prime quality aged tenderloin
marinated in our family recipe

ADD BOTTOMLESS MIMOSAS, BLOODY MARYS, WHITE SANGRIA, OR RED SANGRIA
~\$45 PER PERSON~



PRIX FIXE DINNER

\$50 PER PERSON COCKTAIL STYLE/\$60 PER PERSON FULLY SEATED

APPETIZERS

SELECT FOUR

HUMMUS

chickpea puree dressed in olive oil,
paprika, and parsley

BABA GHANOUSH

smoked eggplant spread

DOLMA

rice and assorted vegetables
wrapped in grape leaves

FALAFEL

chickpeas, onion, garlic,
parsley, cilantro, jalapeno

POTATO BORAK

seasoned potato mash rolled
and deep fried in dough

SOUJEK

spicy Lebanese sausage cooked in
a homemade tomato sauce

SALAD

SELECT ONE

FATTOUSH

crispy pita, lettuce, tomatoes, onions, green peppers,
cucumber, radish, fresh mint, and purslane tossed
in a citrus dressing and sumac

FETA

romaine lettuce, feta, olives, tomatoes,
and onions tossed in our house dressing

ENTREES

SELECT THREE

INCLUDES RICE

SHISH TAWOOK

chicken breast kabob marinated
in special house marinade

KEFTA

ground beef and lamb with onion,
red pepper, & parsley

LAMB KABOB

tender lamb marinated and grilled
in our special house marinade

BEEF KABOB

+5 per person

prime quality aged tenderloin
marinated in our family recipe

OPEN BAR PACKAGE

\$45 PER PERSON

two selected cocktails from our menu alongside
open bar including bottled beers and, red, white,
and sparkling wine, and vodka, tequila,
rum, gin, whiskey mixed drinks



M E D I K I T C H E N & C O C K T A I L

BEVERAGE PACKAGES

CLASSIC

\$35/2HR ~ \$45/3HR ~ \$55/4HR

almaza, mythos, and septem beers, our red, white and sparkling wines, and house poured vodka, tequila, rum, gin, and whiskey mixed drinks

SELECT

\$45/2HR ~ \$55/3HR ~ \$65/4 HR

top-shelf vodka, tequila, rum, gin, and whiskey mixed drinks, almaza, mythos, and septem beers, and our red, white and sparkling wines

PREMIUM

\$55/2HR ~ \$65/3HR ~ \$75/4HR

hand-crafted cocktails from our menu, top-shelf vodka, tequila, rum, gin, and whiskey mixed drinks, almaza, mythos, and septem beers, and our red, white and sparkling wines

NON-ALCHOLIC BEVERAGES ARE AVAILIABLE A LA CARTE