

M.J



23



PLAN AN EVENT

Beyond a long standing passion for excellent food and service, Michael Jordan's Steak House offers a unique private dining experience for both business and social events. With options available to accommodate intimate to expansive gatherings, our private dining options each offer a different mood to create the perfect setting, no matter what the occasion.

EMMA JIMENEZ

Private Events Manager

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Michael Jordan's Steak House
1225 W. 22nd St. | Oak Brook, IL 60523

01 | DINNER

GAME PLAN 1

\$60 / PERSON

*includes soft drinks, iced tea,
freshly brewed coffee and hot tea*

SALAD

guests select one

CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,
eggless dressing

MIXED GREENS

red wine vinaigrette

ENTREÉS

*guest selects one
served with a side of Yukon gold mashed potatoes*

FAROE ISLAND SALMON

creamy orzo, peas, shiitakes and lemon vinaigrette

HERB ROASTED 1/2 CHICKEN

fingerling potatoes, meyer lemon jus

FILET MIGNON

served with béarnaise butter

SIDES

*optional side per person.
guest selects one*

CHILE LIME CORN 3 pp

queso fresco & pickled red onion

FOUR CHEESE MAC 4 pp

cracker crust cheese

GREEN BEANS 2 pp

heirloom cherry tomatoes, basil

DESSERTS

guest selects one

CHOCOLATE GANACHE CAKE

topped with housemade sauces
and fresh berries

SEASONAL SORBET

GAME PLAN 2

\$80 / PERSON

*includes soft drinks, iced tea,
freshly brewed coffee and hot tea*

APPETIZER

served family style

SIGNATURE GARLIC BREAD

topped with our rich and creamy roth käse
blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

thick double cut slab bacon, caramelized with
burton's maple syrup

SALAD

guests select one, individually served

MIXED GREENS

red wine vinaigrette

CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,
eggless dressing

ENTREÉS

*guests select one, host selects three
vegetarian option upon request*

SLICED PRIME NY STRIP

caramelized onions, mushrooms and a red wine glaze

FILET MIGNON

served with béarnaise butter

FAROE ISLAND SALMON

creamy orzo, peas, shiitakes and lemon vinaigrette

HERB ROASTED 1/2 CHICKEN

fingerling potatoes, meyer lemon jus

SIDES

guest selects one

GREEN BEANS

heirloom cherry tomatoes, basil

CHILE LIME CORN

queso fresco & pickled red onion

YUKON GOLD MASHED POTATOES

DESSERTS

guest selects one

PEANUT BUTTER PIE

cocoa crust, silky peanut butter, fresh whipped cream

KEY LIME PIE

graham cracker crust, fresh whipped cream

CHOCOLATE GANACHE CAKE

topped with housemade sauces
and fresh berries

02 | DINNER

GAME PLAN 3

\$95 / PERSON

includes soft drinks, iced tea, freshly brewed coffee and hot tea

APPETIZER

served family style

SIGNATURE GARLIC BREAD

topped with our rich and creamy roth käse
blue cheese fondue

NUESKE'S DOUBLE SMOKED BACON

thick double cut slab bacon caramelized with
burton's maple syrup

SHRIMP COCKTAIL

chipotle cocktail sauce, lime and avocado salad

SALAD

host selects two, guest selects one

CAESAR SALAD

romaine hearts, olive oil croutons, grana padano,
eggless dressing

KALE SALAD

goat cheese, candied pecan, honey crisp apple,
cranberries with lemon vinaigrette

MIX GREEN

red wine vinaigrette

ENTREÉS

guests select one

host selects three

FILET MIGNON

served with béarnaise butter

PRIME DELMONICO

dry aged for 45 days, balsamic ginger jus

LOBSTER RAVIOLI

shrimp, truffle butter, chives

FAROE ISLAND SALMON

creamy orzo, peas, shiitakes and lemon vinaigrette

HERB ROASTED 1/2 CHICKEN

fingerling potatoes, meyer lemon jus

SIDES

guest selects one

YUKON GOLD MASHED POTATOES

GREEN BEANS

cherry tomatoes, basil

CHILE LIME CORN

queso fresco & pickled red onion

FOUR CHEESE MAC

cheese cracker crust

DESSERTS

host selects three, guest selects one

PEANUT BUTTER PIE

cocoa crust, silky peanut butter, fresh whipped cream

KEY LIME PIE

graham cracker crust, fresh whipped cream

CHOCOLATE GANACHE CAKE

topped with housemade sauces
and fresh berries

SEASONAL SORBET

03 | RECEPTION

RECEPTION BAR

MINIMUM 20 GUESTS

priced per person

HALFTIME PLATINUM PACKAGE

titos vodka, hendrick's gin, flor de cana silver rum, maker's mark whiskey, don julio tequila silver and reposado, pierrae ferrand cognac, house red and white wine, miller lite, seasonal rotating draft selections, dewar's scotch, corona extra, modelo especial, heineken lager, guinness stout, vander mill totally roasted cider, church von himmel, and kaliber N.A.

1 HOUR 34

2 HOURS 39

EACH ADDITIONAL HOUR 12

HALFTIME GOLD PACKAGE

flor de cana gold rum, amsterdam gin, buffalo trace whiskey, famous grouse scotch, house red and white wine, miller lite, seasonal rotating draft selections, new amsterdam vodka, christian brothers cognac, milagro blanco tequila, la gritona reposado, corona extra, modelo especial, heineken lager, guinness stout, vander mill totally roasted cider, church von himmel, and kaliber N.A.

1 HOUR 27

2 HOURS 33

EACH ADDITIONAL HOUR 10

HALFTIME BEER & WINE PACKAGE

house red and white wine, miller lite, corona extra, modelo especial, heineken lager, guinness stout, vander mill cider, hauch von himmel, kaliber N.A. and seasonal rotating draft selections

1 HOUR 24

2 HOURS 30

EACH ADDITIONAL HOUR 8

BARTENDER FEE 100

PUNCH, SANGRIA, MIMOSAS

serves 15

SEASONAL PUNCH

non-alcoholic 75
with champagne 120

ZOMBIE SANGRIA

Torrontes, rum, passion fruit 150

MIMOSAS

mango, pineapple, orange juices,
sparkling rosé 150

TRAY PASSED APPETIZERS

priced per dozen

MJ'S CHOPPED SALAD CUP 36

MINI GARLIC BREAD WITH FONDUE 24

SHRIMP SKEWERS 40

BACON BITES 36

MJ GRILLED CORN CUPS 24

SWEET GINGER MARINATED CHICKEN SKEWERS 32

ROASTED VEGETABLE SKEWERS 29

SWEETS STATION

MINIMUM 2 DOZEN

priced by dozen

MINI PEANUT BUTTER PIE

silky peanut butter on a cocoa struesal, topped with
housemade whipped cream 18

MINI KEY LIME PIE

graham cracker crust, fresh whipped cream 18

PEPPERMINT MERINGUE 20

ASSORTED COOKIES AND BROWNIES 24

04 | ROOM LAYOUTS

PRIVATE DINING HIGHLIGHTS

- ability to comfortably accommodate parties as intimate as 10 and as large as 250
- outdoor seating available with beautiful living decor
- extremely flexible and versatile dining space able to accommodate a large number of space and table configurations
- conference table, rounds or square tables available in our versatile dining space
- mixed media capable LED tv's throughout
- modern décor with wood accents and the largest private collection of unique mj photography
- several configurations allow for access to full bar with beer on tap, cocktails and wine
- perfectly suited for both business & social events alike
- ADA accessible

CHAPEL HILL

- seating for up to 22
- equipped with 55" LED tv with mixed media capabilities
- ADA accessible



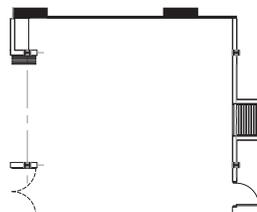
CHARLOTTE

- seating for up to 24
- equipped with 55" LED tv with mixed media capabilities
- ADA accessible



CHICAGO

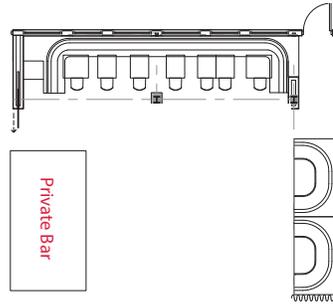
- seating for up to 50
- equipped with two 55" LED tv's with mixed media capabilities
- ADA accessible



05 | ROOM LAYOUTS

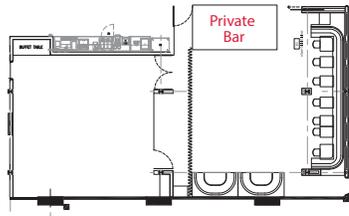
JUPITER

- seating for up to 50
- full private bar in room with beer on tap, wine and cocktails
- equipped with 55" LED with mixed media capabilities
- patio available
- ADA accessible



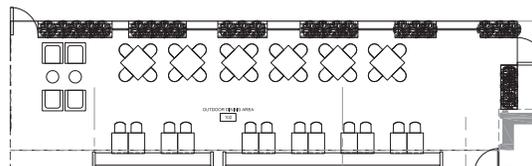
CENTER COURT

- seating for up to 100
- equipped with three 55" LED tv's with mixed media capabilities
- full bar in room with beer on tap, wine and cocktails
- patio available
- ADA accessible



JUPITER PATIO

- seating for up to 50
- available as stand alone area and/or jupiter or center court add on
- beautiful outdoor landscaping and living décor
- ADA accessible



06 | ROOM LAYOUTS

FULL COURT (BUYOUT)

- indoor with seating for 250
- patio outdoor seating with living décor and seating for 50
- seating for 320 total indoor and out
- full flexibility in seating and reception arrangement
- 2 full bars with beer on tap, wine and cocktails
- 7 55" LED tv's with mixed media capabilities
- elegant wine wall display featuring michael jordan's private collection
- ADA accessible

