

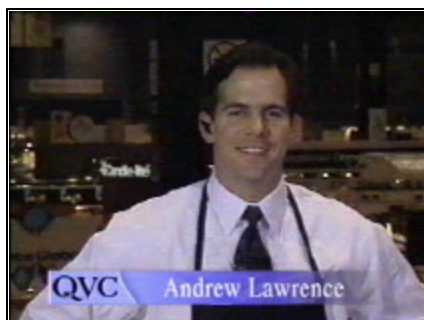
A native of Chicago, **Chef Andrew Emery Lawrence** has worked in the hospitality industry since the age of 14. His lifelong passion for food began in his family's Randolph St. deli and culminated with studies in Hotel Management and Culinary Arts at the Cooking & Hospitality Institute of Chicago (CHIC).

Andrew's experience spans the gamut of fine dining and entertaining – from personal chef in the homes of Chicago's finest families to large-scale corporate event management for Marriott Hotel Corporation and the 1996 and 2000 Democratic National Conventions.

He takes special pride in his work creating a therapeutic cooking program for the Rehabilitation Institute of Chicago.

Since 1997 Chef Andrew has served as the Executive Chef of **AEL Catering**. In addition he is the proprietor of **GO! Coffee**, located in Chicago's Ravenswood Manor neighborhood. His newest venture, **Emery's Café**, is scheduled to open in the Fall of 2001.

The chef has made numerous appearances on local and national media, including Chicago CBS affiliate WBBM-TV. Andrew and his wife Jane reside in the St. Benedict's neighborhood, where he is currently working on a cookbook based on his experience as chef-in-residence at Drummond Island's Bohica Lodge.



SAILING CLUB MENU

BREAKFAST to be delivered with set-up, disposable paper & plasticware

LUNCH to be delivered in executive style lunch boxes

DINNER to be delivered with set-up, disposable paper & plasticware

BREAKFAST

French Bistro Morning

Freshly Baked Quiche Lorraine with Ham, Cheese, and Green Onions
Freshly Baked Croissants with Butter and Jam \$10.95 per person

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Bagels and Smoked Salmon

Norwegian Smoked Salmon with Sweet Red Onions, Sliced Tomatoes,
Capers and Plain Bagels with Cream Cheese \$9.95 per person

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The BGS Continental Breakfast

Muffins, Pecan Rolls, Bagels, and Danish
Butter, Cream Cheese and Jams \$8.50 per person

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Fresh Fruit Trays

12" Tray (serves 12-14) \$29.00 each

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Breakfast Basics

Assorted Fruit Yogurts \$2.00 each
Assorted Cold Cereals with Milk \$3.00 each

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Cold Beverages

Fresh Squeezed Orange Juice \$11.00 half gallon
All Natural Bottled Juices and Bottled Water \$2.50 each

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Hot Beverage Service

Coffee service includes sugar, low- calorie sweeteners and coffee creamers

100% Starbuck's French Roast \$23.00/gallon

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LUNCHEON

BOXED LUNCHESES...

The Associate Box... or Buffet

Gourmet Sandwich of your choice, two side salads and dessert...

All in an attractive white box. Includes all utensils and napkins.

\$13.50 per person

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The Executive Box...

Room temperature entrée exquisitely presented in an impressive black box. Your Choice of two side salads and dessert. This box includes individual salt and pepper shakers, utensils and napkin. Enticing and convenient!

\$19.95 per person

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SANDWICHES...

Chicken Italiano

Marinated chicken breast, plum tomatoes, leaf lettuce, smoked mozzarella, and pesto mayo served on tomato focaccia.

Roasted Turkey

Roasted turkey, shredded provolone, red leaf lettuce, tomato slices, smoked bacon and cranberry mayo on a crusty French roll.

Healthy Tuna

Albacore tuna, celery, sweet red onion, cucumber slices and fresh sprouts on a whole wheat roll, made with low-fat mayo.

Roasted Peppers

Roasted Red and Yellow peppers, fresh mozzarella, extra-virgin olive oil and aged balsamic vinegar.

Fried Eggplant

Fresh eggplant, green leaf lettuce, provolone cheese and sun-dried tomato aioli.

DESSERT...

Assortment of Fresh-Baked Cookies, Brownies
and Fruit Bars @ \$4.50 per person

SPECIALTY SIDE SALADS...

Chinese Stir-Fried Green Beans
Italian Pasta Salad
Asian Cucumber Salad
Cherry Tomato, Basil and Olive Oil

Mediterranean Potato Salad
Field Greens with Vinaigrette
Fresh Seasonal Fruit Salad
Country Cole Slaw

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BEVERAGES...

Assorted can sodas, with cooler and ice \$3.50 per person

ETHNIC DINNERS FROM CHICAGO NEIGHBORHOODS

Little Italy...

Caprese Salad with vine ripened tomatoes, mozzarella, basil, olive oil and balsamic vinegar
Lasagna Pasta layered with fresh spinach and mozzarella, tomato sauce basil
Chicken Vesuvio ..chicken marinated in garlic and herbs, roasted and served with Vesuvio potatoes and a fresh seasonal vegetables
Tiramisu..espresso soaked ladyfingers layered between rich mascarpone custard

\$17.95 per person

China Town...

Spring Rolls filled with diced shrimp, chicken and vegetables
Hot and Sour Soup & Cucumber Salad
Beef with Broccoli with Rice
Fried Noodles with Chicken and Vegetables
Almond Cookies and Fortune Cookies

\$15.95 per person

Devon Avenue...

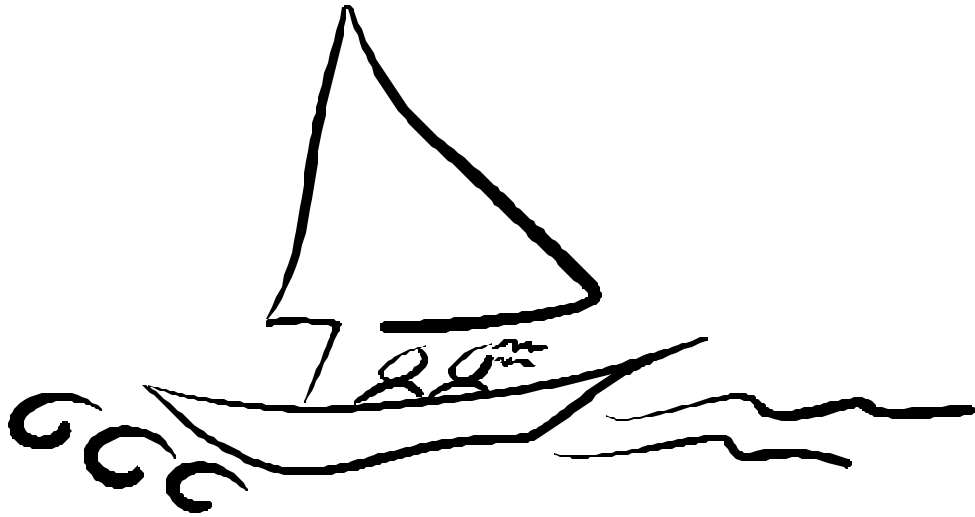
Tandoori Chicken served over salad greens with curried croutons and spicy vinaigrette; accompanied with fresh mint leaves and Tamarind-banana chutney
Moroccan Lamb Tangine..lamb roasted in cumin with chickpeas, served with basmati rice with cardamon and ratatouille
Confetti Cous Cous with Kalamata Olives
Mango Cheesecake

\$19.95 per person

Southern Style...

Spinach Salad..spinach, bacon, mushrooms, radishes, egg and warm mustard dressing
Spicy Gumbo with chicken, sausage and shrimp
Baby Back BBQ Ribs and Chicken..all barbecue is served with homemade cole slaw, apple sauce and cornbread
Side Dishes..redskin mashed potatoes and fresh cut vegetables
Homemade Apple Pie

\$27.95 per person



OUT ON THE WATER...

Smoked Turkey Rollups

With Avocado-Scallion Cream Cheese, Pured Black Beans, Roasted Red Peppers
in a Flour Tortilla

Chips and Salsa

Assorted Sodas and Bottled Water

\$6.00 per person

SHORE PICNIC

Outdoor BBQ on the grass with buffet table to include food, beverages, set-up, clean-up, grill, disposable paper and plastic, garbage removal and insurance.

J-22 Chicken Breast Sandwiches

Grilled Rosemary-Garlic boneless-skinless chicken breast
Served between Tomato Foccacia Bread with Pesto, Tomato and Provolone
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Belmont Harbor Burgers

Full 1/3 lb. with cheddar cheese and all the trimmings
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Spinnaker Pasta Salad

Sun-dried tomato pasta salad with olives, feta and artichoke hearts
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Asian Cole Slaw

With toasted almonds, sunflower seeds and ramen noodles
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Tropical Fruit Salad

With pineapple, mango, papaya, melons, berries and kiwi
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Assorted Finger Sweets

Includes brownies, cookies and raspberry crumble bars
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Cold Beverages

Assorted mixed sodas to include Coke, Diet Coke, Sprite and Bottled Water
* * *

\$23.00 per person

Tent Proposal based on 45 guests

Figures are general; please call for exact prices.

Equipment Rentals...*(Provided by AEL)*

6 qty. 60" round tables
45 qty. white pad chairs
3 qty 8' tables (buffet, presentation, other)
Assorted service equipment to include coolers, chaffers, service platters/pieces, handwashing area and garbage cans

Total: Includes Tax, Delivery & Same day Setup & Takedown **\$565.00**

Linen Rentals...

6 qty. round tablecloths
3 qty. table cloths for rectangular tables
3 qty. table skirts

Total Includes Tax, Delivery & Setup **\$250.00**

Staffing...

AEL will provide the following staff. Our courteous and experienced service staff will be attired in bistro attire. Chef/Supervisor = \$35.00 per hour. Staff = \$25.00 per hour

Chef/Supervisor	4:00p.m. to 10:00 p.m.	\$210.50
Assistant	4:00p.m. to 10:00 p.m.	\$150.50
Server	4:00p.m. to 10:00 p.m.	\$125.00
Total		\$485.00

Trucking...

Trucking costs include wage for driver, truck mileage, insurance, fuel and licenses

Ancillary...

Tent/Canopy 10 X 40 with sides	\$750.00
Same day setup & take down	\$200.00
Permit Chicago Park District <i>*May be optional</i>	\$250.00

Total **\$1200.00**

GRAND TOTAL **\$2500.00**