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Private Events

forte
EVENTS



FORTE AT SYMPHONY CENTER
SYMPHONY CENTER



welcome

We're so glad you're here!

Forte at Symphony Center, home to the acclaimed Chicago Symphony Orchestra, is the vibrant hospitality experience serving event patrons and guests.

Forte Events, in concert with Levy, offers a variety of experiences featuring the best private dining on Chicago's Cultural Mile. Be it intimate family-style dinners, social or corporate receptions with interactive chef's tables, or spectacular celebrations... Forte sets the perfect backdrop for your next special occasion. Let us create a custom experience for you with inspired flavors alongside a thoughtfully curated bar program. Our knowledgeable and creative team is ready to ensure the best event is delivered to you and your guests.

meet our team

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Leonardo Moslemian

Executive Chef Leonardo Moslemian brings his experience and palate to every menu he creates. He takes extra care with special event menus, ensuring they are both delicious and visually striking. Chef Leo's professional experience was most notably as Chef de Cuisine at El Che Bar & Steakhouse. Chef cares most about creating a great hospitality environment for your event.



Jennifer Knott

Director of Operations Jennifer Knott is a beverage enthusiast, with a deep knowledge of spirits and wine. Jennifer applies her commitment to education by creating experience driven menus. Jenn is also passionate about spirit free, understanding that different events call for different measures. Jenn was impressively named National Whisky Brand Ambassador America in 2019. Jennifer loves to discuss everything beverage to make your event unique to you.



Mayra Neria

Catering Sales Manager Mayra Neria is a guest focused event perfectionist. Mayra's celebrated experience leading events for venues such as the Fifty/50 group and CH Distillery enables her to vision, plan and deliver beautiful events. Mayra is an excellent communicator and delights in guest enjoyment.



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hors d'oeuvres

choose three at 22 per guest | choose five at 29 per guest
minimum of twenty-four per item

WARM

- BACON WRAPPED DATES** AVG
- CRAB CAKES** with CITRUS AIOLI
- FRIED ARTICHOKES** with ROASTED GARLIC AIOLI V AVG
- CHICKEN EMPANADAS**
- VEGGIE EMPANADAS** with CHIMICHURRI V
- GOAT CHEESE & HONEY PHYLLO** V
- CHICKEN SKEWERS** AVG
balsamic & sesame sauces
- TERIYAKI BEEF SATAY**
- VEGGIE SPRING ROLLS** V²
unagi sauce
- SHRIMP HUSH PUPPIES**
unagi sauce, bonito flake, sesame, umami aioli
- FRIED HALLOUMI** V AVG
fresh herbs, hot honey drizzle

COLD

- CRAB TOSTADA** AVG
- SMOKED SALMON RILLETTE CROSTINI**
cream cheese & chive
- DOLMAS** V
yogurt, breadcrumbs
- MEDITERRANEAN ANTIPASTI SKEWERS** V AVG
cherry tomato, mozzarella, olive, basil, roasted red pepper,
pepperoncini, balsamic glaze
- HUMMUS CROSTINI** V
chickpea tahini hummus, cherry tomato, feta crumble, olive oil,
everything bagel seasoning
- GRILLED SHRIMP** with ROMESCO SAUCE AVG
- TUNA CRUDO** AVG
lavosh, capers, citrico sauce, sesame seed & cilantro
- CHILLED GRILLED BAY SCALLOP** AVG
ponzu pico de gallo
- MINI MOZZARELLA BITES** V AVG
pine nut sundried tomato pesto
- CUCUMBER & WHIPPED FETA BITE** V AVG
Persian cucumber, dill, cherry tomato, everything bagel seasoning



cocktail reception stations

*priced per person, minimum of twelve servings
many items available as vegan, vegetarian, or avoiding gluten*

CRUDITÉ DISPLAY 12 V

seasonal vegetables, house ranch, hummus, pita & crackers

GRILLED & CHILLED VEGGIES 14 V AVG

seasonal vegetables, creole dressing, balsamic glaze, sunflower seeds

CHEESE & FRUIT DISPLAY 16 V

manchego, brie, gouda, local cheddar, dried fruit, nuts, berries, honey with crackers

EMPANADA PLATTER 18

seasonal vegetables, choice of beef, chicken, or vegetarian

CHARCUTERIE BOARD 24

chef's selection of cheese, capicola, salami, prosciutto, dried fruit, nuts, cornichons, mustard, preserves, crackers

MEDITERRANEAN SPREAD 25 V

muhummara, roasted red pepper, walnuts
hummus with olive oil, sumac & roasted red pepper, served with pita
dolmas with feta & olives

CROSTINI

hummus crostini, crumbled feta, cherry tomatoes, everything bagel seasoning 9 V

kalamata olives, parsley & red onion relish, whipped ricotta cheese on buttered crostini 10 V

smoked salmon rilette with cream cheese & chives 12

FLATBREAD

fig & gorgonzola flatbread with balsamic glaze 11 V

grilled peach & ricotta with honey and pistachio 12 V

SLIDERS

*ordered by the dozen
served with house made chips and dip*

falafel slider, avocado aioli, pickled red onion, arugula 50 V

pulled chicken slider, barbecue sauce & pickles 56

fried pork sliders with mostarda & cornichons 60

short rib sliders, creamy coleslaw 70



chef's tables

priced per guest
minimum of twenty-four guests

SIMPLE SONATA

59 per guest

ARTISAN GREENS V² AVG

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette

ROAST CHICKEN AVG

whipped mashed potatoes, truffle & mushroom gravy, fines herbs

HARISSA SALMON

cous cous, roasted asparagus

ROASTED CAULIFLOWER V² AVG

fried chickpeas, warm squash puree, mint & cilantro chiffonade, mango, sesame seeds, sumac & tamarind chutney

HOUSE-MADE COOKIES V

chocolate chip, sugar

LYRICAL MOVEMENT

65 per guest

SEASONAL GREENS SALAD V AVG

grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette

MUSAKHAN CHICKEN

sumac seasoned chicken thigh, pita cipollini onion tomato ragout, pine nuts, lemon, schug sauce

COD

ponzu butter baked cod, bok choy, umami broth, shiitake mushrooms, scallion curl, sesame seeds

STUFFED EGGPLANT V

cherry tomato, feta, mozzarella, dill, schug sauce, toasted breadcrumb

ROASTED SEASONAL VEGETABLES V² AVG

LEMON TART V

glazed berry, mint, powder sugar



chef's tables

priced per guest
minimum of twenty-four guests

ALLEGRO

85 per guest

MANCHEGO ARUGULA V AVG

berries, sunflower seeds, creole dressing

SHORT RIB AVG

polenta, confit tomato, bordelaise sauce

TERIYAKI CHICKEN BREAST

whipped sweet potato, roasted asparagus, sesame, scallion, cilantro

COD

ponzu butter baked cod, bok choy, umami broth, shiitake mushroom, scallion curl, sesame seeds

POLENTA MUSHROOM DIANE V AVG

ROASTED SEASONAL VEGETABLES V² AVG

STEAK POTATOES V² AVG

MANJARI V AVG

dark chocolate entremets, chocolate flourless cake, chocolate mousse, mirror glaze, coconut flake

ASSORTED CHOCOLATE BON BON BITES V AVG

FINALE

95 per guest

ARTISAN GREENS SALAD V² AVG

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette

FIG & FETA SALAD V AVG

spinach, poached figs, citrus vinaigrette, almonds

GRILLED SKIRT STEAK

Steak potatoes, chimichurri

HARISSA SALMON

cous cous, roasted asparagus

MUSHROOM CHICKEN

mushroom cream sauce, orzo

STUFFED SWEET POTATO V AVG

hummus, avocado, fried chickpeas, cilantro, pickled red onion

ROASTED SEASONAL VEGETABLES V AVG

FOCACCIA with HERB BUTTER V

OLIVE OIL CAKE V

berry compote, lemon glaze, mint

PAVLOVA V AVG

lemon curd, berry compote, mint, powder sugar

ASSORTED CHOCOLATE BON BON BITES

V VEGETARIAN

V² VEGAN

AVG AVOIDING GLUTEN



chef's tables

priced per guest
minimum of twenty-four guests

ENCORE

105 per guest

MANCHEGO ARUGULASALAD V AVG

berries, sunflower seeds, creole dressing

BLT WEDGE SALAD

little gem lettuce, gorgonzola cheese, tomato, bacon, green goddess dressing, old bay chip crumble

FILET

grilled asparagus, crispy shallots, demi sauce

CHILEAN SEA BASS AVG

hazelnut crushed squash, brown butter sauce, herbs

ROAST CHICKEN AVG

whipped mashed potatoes, truffle & mushroom gravy, fines herbs

STUFFED SWEET POTATO V AVG

hummus, avocado, fried chickpeas, cilantro, pickled red onions

ROASTED CAULIFLOWER V AVG

fried chickpeas, warm squash puree, mint & cilantro, mango, sesame seeds, sumac & tamarind chutney

FOCACCIA with HERB BUTTER V

ROASTED SEASONAL VEGETABLES V AVG

BLACK RICE V AVG

AMBRE BAR V

Caramel, milk chocolate hazelnut praline crisp, coconut streusel, lemon madeleine

MANJARI V AVG

dark chocolate entremets, chocolate flourless cake, chocolate mousse, mirror glaze, coconut flake

BERRIES V² AVG

seasonal, mint



dessert stations

priced per person, minimum of twelve servings

BON BON PLATE 9 **V** **AVG**
assorted chocolate bon bon bites

CHEESECAKE BITES 9 **V**
assorted cheesecakes

PETIT FOURS 12 **V**
chef's selection of mini dessert bites

HOUSE-MADE COOKIE & BROWNIE DISPLAY 12 **V**
chocolate chip, Reese's brownie bites

MORE

more options available through our dessert partners upon request

Cake Cutting Fee 2.50 per guest
applies to cakes serving more than thirty guests

seated dinner

*price listed per guest, maximum of three entrees per event
includes breadbasket of artisan rolls and choice of salad
preselected entrees required for more than fifty guests*

SALADS

ARTISAN GREENS V² AVG

mixed greens, tomatoes, cucumbers, radish, herb vinaigrette

FIG & FETA SALAD V AVG

spinach, poached figs, feta, citrus vinaigrette, almonds

SEASONAL GREENS SALAD V AVG

grilled & chilled pears, gorgonzola, marcona almonds, balsamic vinaigrette

BLT WEDGE

little gem, gorgonzola, tomato, bacon bits, green goddess dressing, old bay chip crumble

MANCHEGO ARUGULA V AVG

berries, sunflower seeds, creole dressing

ENTREES

ROAST CHICKEN 55

orzo pasta, truffle & mushroom gravy, fines herbs

TERIYAKI CHICKEN BREAST 58

whipped sweet potato, roasted asparagus, sesame, scallion, cilantro

POLENTA MUSHROOM DIANE 55 V

Herb polenta, mushroom diane, grated parmesan, crispy sage, truffle oil

STUFFED SWEET POTATO 45 V² AVG

Hummus, avocado, fried chickpeas, cilantro, pickled red onion

ROASTED CAULIFLOWER 57 V² AVG

fried chickpeas, warm squash puree, mint & cilantro chiffonade, mango, sesame seeds, sumac & tamarind chutney

COD 60 AVG

ponzu butter baked cod, bok choy, umami broth, shitake mushroom, scallion curl, sesame seeds

HARISSA SALMON 60

cous cous, roasted asparagus

CHILEAN SEA BASS 67

hazelnut crusted squash, brown butter sauce, herbs

ROAST PORK TENDERLOIN 55 AVG

roasted rainbow carrots, honey thyme glaze, bordelaise, parsnip puree

SHORT RIB 65 AVG

polenta, confit tomato, bordelaise sauce

FILET 70 AVG

grilled asparagus, crispy shallots, demi sauce




plated dessert

*price listed per guest, maximum three selections
drip coffee and decaf included*


BERRY BOWL 9  
berries & mint


ASSORTED BON BON BITES 11 

OLIVE OIL CAKE 13 
berry compote, lemon glaze, mint

BRIGADEIROS 13  
flight of chocolate, coconut, pistachio

PANNA COTTA with CANDIED ORANGE 15 

MANJARI 15 
flourless chocolate cake, chocolate cremeux, dark chocolate mousse, coconut
flake

AMBRE BAR 15 
caramel, milk chocolate hazelnut praline crisp, coconut streusel, lemon
madeleine

MORE

*more options available through our dessert partners
upon request*

Cake Cutting Fee 2.50 per guest
applies to cakes serving more than thirty guests



boxed lunch

includes bagged chips, fresh baked cookie & whole fruit,
bottled water, disposables & condiments

28 per guest, minimum of 12 boxes,
maximum of three selections per order

SMOKED TURKEY WRAP

applewood smoked bacon, romaine, tomato, avocado aioli

ROAST BEEF & PROVOLONE

HUMMUS WRAP ^{V2}

roasted red pepper, cucumber, spinach, artichoke, tahini

GRILLED CHICKEN WRAP

lemon chicken, feta, lettuce, tomato, black olives, pepperoncini

MEDITERRANEAN WRAP ^V

hummus, roasted red pepper, feta, cucumbers, tomato, greens

CAESAR SALAD BOWL

romaine, shaved parmesan, pepperoncini, brioche croutons, house-made Caesar dressing
add chicken \$5

GRILLED COUS COUS SALAD BOWL ^{V2}

Israeli cous cous, seasonal vegetables, arugula, citrus vinaigrette
add chicken \$5



breakfast

*price per guest
minimum of twelve*

CLASSIC CONTINENTAL 18

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice

CONTINENTAL PLUS 34

muffins, danishes, breakfast breads, seasonal fresh fruit, coffee, decaffeinated coffee, hot herbal teas, orange juice & apple juice and **select two** from the following:

HOUSEMADE BISCUITS V

butter, honey, preserves

BURRATA V

Calabrian hot honey, focaccia

SPINACH & FETA QUICHE V

FRENCH TOAST V

with lemon mascarpone sauce, whipped cream

BREAKFAST POTATOES V² AVG

HICKORY SMOKED BACON AVG

PLANT BASED SAUSAGE V AVG

BREAKFAST SAUSAGE AVG

YOGURT PARFAIT WITH GRANOLA V AVG



hot beverages

price per guest per hour

COFFEE 5

Metric Coffee Regular and Decaf

Rishi Tea Caffeinated and Decaf

Appropriate accompaniments: Sugar, Milk, Non-Dairy Milk, Honey

Iced Water

Optional Add +7

Hot Chocolate, Hot Apple Cider

Decorative accompaniments: Marshmallows, Cinnamon Sticks, Chocolate Shavings

CUSTOM BEVERAGE OPTIONS AVAILABLE

Our Beverage Director enjoys working with you for special requests. Please speak your wildest wish! We strive to accommodate special requests. If we cannot fulfill a specific item, we will be happy to suggest alternatives or available options.



beverages

*price per guest per hour
includes appropriate garnishes*

MAIN LEVEL BAR PACKAGE 25

Spirits: Vodka, Gin, Bourbon, Rye Whiskey, Tequila, Scotch, Rum

Wine (Select Two):

Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Cava
additional selections 5 each

Beer: Select Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

BOX LEVEL BAR PACKAGE 50

Premium Spirits: Vodka, Gin, Bourbon, Tequila, Rum, Scotch, Cointreau, Sweet and Dry Vermouth

Wine (Select Four):

Pinot Noir, Cabernet Sauvignon, Malbec, Pinot Grigio, Sauvignon Blanc, Chardonnay, Rose, Sparkling Rose, Cava
additional selections 5 each

Beer: Premium Domestic and Imported Beers

Soft Beverages: Coke, Diet Coke, Sprite, Q Mixers, Tonic, Soda Water, Orange Juice, Grapefruit Juice, Lemon and Lime Juice, Lemonade

ROTUNDA BEVERAGE PACKAGE 10

Soft Beverages: Coke, Diet Coke, Sprite, Tonic, Soda Water

Coffee: Metric Coffee Regular and Decaf Drip Coffee

Tea: Assorted Selection of Rishi Teas

Juice: Orange Juice, Grapefruit Juice, Lemonade



beverages

price per guest per hour

WINE + BEER SELECT PACKAGE 15

White (Select One): Chardonnay, Pinot Grigio, Cava

Red (Select One): Pinot Noir, Cabernet Sauvignon

additional selections 5 each

Beer: Select Domestic and Imported Beers

WINE + BEER PREMIUM PACKAGE 25

Wine (Select Four): Chardonnay, Pinot Grigio, Sauvignon Blanc, Cava, Prosecco, Rose, Sparkling Rose, Pinot Noir, Cabernet Sauvignon,

Beer: Premium Domestic and Imported Beers

CELEBRATORY TOASTS

Cava Toast 8

Champagne Toast 25

Custom Craft Cocktail 10

CUSTOM BEVERAGE OPTIONS AVAILABLE

Our Beverage Director enjoys working with you for special requests. Please speak your wildest wish! We strive to accommodate special requests. If we cannot fulfill a specific item, we will be happy to suggest alternatives or available options.



event pricing and booking details

PRICING

Pricing is subject to change based on market fluctuations.

City and state tax is added to all food and beverage items at 11.75%.

Rental tax is added to all rental items.

Please note that all food and beverage items are subject to a 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

BOOKING DETAILS

Menu selection and minimum guest count must be finalized by two weeks out from your event.

Menu items may need to be substituted based on market availability.

Guest count may increase but not decrease with proper communication and confirmation on available menu with the catering team.

A deposit is due upon contract signing.

Payment must be completed by fourteen days in advance.

**Thank you for the opportunity
to create an amazing event with you!**