

catering & special events

prasin^o™
la grange & wicker park

local | sustainable | organic | eco-friendly | vegan | vegetarian | gluten free

 philosophy

prasio 

prasio is the greek word meaning "green." Our concept is simple...eat green. live well. Located first in the city of la grange, with our new addition in the neighborhood of wicker park, part of the city of Chicago. We produce seasonal, locally-grown and organic fare during breakfast, lunch and dinner, in a modern ecofriendly setting. We are proud to feature hormone & antibiotic free Niman Ranch Beef, premium eggs from Egglard's Best and all of prasio's seafood & shellfish comes from 100% sustainable local, organic and environmentally friendly sources. breakfast, lunch & dinner selections celebrate artisanal flavors with a nod to local growers. grilled & braised meats, ocean-friendly fare & organic are many menu features. wine & spirits, global-influenced beer are offered "fresco at prasio" juice- espresso-smoothie bar is located within each cafe - offering delicious and many healthy "on-the-go" tastes. prasio's strives to be sustainable by incorporating each cafe's eco-chic design. tabletops and floors incorporate reclaimed wood & light fixtures crafted from recycled wine bottles & cardboard boxes. Our food is prepared in kitchens designed to reduce energy water use to recycling & eco-friendly cleaning products. Both locations received many awards & accolades including a mention in Michelin Guide, thanks to a strong culinary team headed by our Executive Chef Scott Halverson. prasio is a reflection of its founders, the maglaris family. The third generation restaurateurs that are committed to supporting local growers, artisanal-food producers and organic agriculture. keep it simple... eat green. live well.

it's all in the details...

prasino can tailor any event to meet your specific needs for a memorable occasion

- ❖ Anniversaries
- ❖ Baby Showers
- ❖ Bachelor Parties
- ❖ Bachelorette Parties
- ❖ Birthdays
- ❖ Bridal Showers
- ❖ Business Functions
- ❖ Cater Outs
- ❖ Celebrations
- ❖ Charity Events
- ❖ Clubs
- ❖ Fund Raisers
- ❖ Holidays Parties
- ❖ Meetings
- ❖ Network Events
- ❖ Rehearsal Dinners
- ❖ Retirement Parties
- ❖ Reunions
- ❖ Receptions
- ❖ Social Gatherings
- ❖ Silent Auctions
- ❖ Wine Tastings
- ❖ Weddings

prasino can accommodate groups of almost all sizes at both of our eco-friendly locations

catering & special events

prasino is committed to producing seasonal, locally grown organic fare whenever possible. We provide the highest quality food service along with individualize attention in planning your upcoming cater out or special events. We are more than happy to accommodate any dietary restrictions or special requests. Fresh is a standard we live by at prasino. From our menu, packaging and catering services, its our firm commitment to our guests that drives and inspires us.

We are happy to take care of any additional details for your event. We will work with you to find vendors that share our "green" philosophy to match your unique style

floral arrangements | valet parking | entertainment | specialty linen
personalized menus | special occasion cakes | place cards | audio visual

please direct all inquiries to our catering & special events coordinator:

Erin Halverson

erin@prasino.com

direct: 773.698.8881

cell: 619.261.3481

eat green.  live well.

Executive Chef Scott Halverson



As Executive Chef of prasino restaurants, I am able to create my culinary vision for others to enjoy every day. At prasino, we focus on being “green”. Organic and sustainability are staples in almost everything we do.

During the growing season almost all of my produce is hand picked from local farms. We have selected only the finest ranches to offer our guests hormone and antibiotic free meats and dairy. We go to all these lengths because I want our guests to be healthy. That’s my greatest satisfaction, is to hear from a guest at prasino is how they feel when they leave here. They don’t feel weighted down and bloated from all the chemicals in a lot of foods today. They feel like they enjoyed a clean healthy meal and they are ready for their day.

From our family to yours...

eat green. live well.

Scott Halverson

Executive Chef
Scott Halverson

morning

COLLECTION 1 BENEDICTS & TOAST

COLLECTION 1 BENEDICTS & TOAST

select one starter, choice of one benedict & one toast, served with one side. plated or buffet

starter

select one

lemon-infused yogurt, granola & honey
banana bread, seasonal preserves
steel cut oatmeal, dried fruits

benedict

select one

vegan - english muffin, chorizo seitan, black bean, pico de gallo
traditional - english muffin, ham, poached eggs, hollandaise
caprese - english muffin, poached egg, tomato, basil, mozzarella, balsamic, hollandaise vg

toast

select one

healthy french toast - egg white soak, cinnamon, nutmeg, seasonal fruit
banana french toast - crème brulee custard, bananas, salted caramel, candied pecans
Pretzel french toast -crème brulee, white chocolate sauce, salted caramel
choice of multigrain or whole wheat bread

side

select one

roasted red potatoes
southern grits
fresh fruit seasonal

beverage

unlimited beverages

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any additional luxury items

add lox, cherry wood bacon or chicken apple sausage
add wheat grass shot or organic smoothie

COLLECTION 2 FRITTATAS & CAKES

select one starter, choice of one frittata & one cake. served with one side. plated or buffet

starter

select one

lemon-infused yogurt, granola & honey
banana bread, seasonal preserves
steel cut oatmeal, dried fruits

frittata

select one

hippie - spinach, basil, goat cheese, tomato jam vg
spicy feta - fresno chili, arugula, onion, tomato vg
el guapo - guajillo pork, crispy tortilla, cilantro queso, charred salsa
city farm - chicken apple sausage, spinach, goat cheese
tofu scramble - spinach, tomato, onion, soy sausage vg

cake

select one

simple - vanilla maple, syrup, whipped butter, powder sugar
carrot - cinnamon, nutmeg, golden raisins, sweet cream, candied pecans
gingersnap - blue berry compote, ginger snap cookies, crystalized ginger
batter comes with choice of buttermilk, multigrain, vegan or gluten free.

side

select one

roasted red potatoes
southern grits
fresh fruit *seasonal*

beverage

unlimited beverages

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any additional luxury items

add lox, cherry wood bacon or chicken apple sausage
add wheat grass shot or organic smoothie

COLLECTION 3 CREPES & SPECIALITIES

select one starter, choice of one crepe & one specialty item. served with one side. plated or buffet

starter

select one

lemon-infused yogurt, granola & honey
banana bread, seasonal preserves
steel cut oatmeal, dried fruits

crepe

select one

chocolate hazelnut - fresh bananas, strawberry compote vg
flourentine - scrambled eggs, spinach, onions, tomatoes, feta, hollandaise
banana foster - rum sautéed bananas, caramel, cinnamon sugar vg
amish chicken - spinach, mushroom, bacon, tomato, parmesan cheese

specialty

select one

paris benedict - grilled ham, brie, poached eggs, chive, pretzel croissant, truffle hollandaise
austin texas - jalapeno corn buttermilk biscuits, bacon, scrambled eggs, chorizo gravy
smoked salmon - herb cream cheese, hard-boiled egg, capers, tomatoes, arugula, bread

side

select one

roasted red potatoes
sweet potato hash
fresh fruit *seasonal*

beverage

select one

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any additional luxury items

add lox, cherry wood bacon or chicken apple sausage
add wheat grass shot or organic smoothie

morning PLATTERS

small platter serves 10-12

medium platter serves 15-18

large platter serves 20-25

FRESH seasonal melon, citrus, berries, apples

GRAIN steel cut oatmeal, seasonal fruit, candied nuts, milk

CRUNCH yogurt, goji flax seed granola, lemon seasonal fruit, honey

SMOKE lox, egg, caper, tomato, cucumber arugula, onion, herb mascarpone

BOWL acai juice, mango, banana, goji flax granola

ROLL tortillas, egg, sausage, cheddar, charred tomato salsa

SAVORY pretzel croissant, smoked ham, brie, zippy raspberry jam

SWEET almond croissants, banana bread, assorted muffins, sweet cream cheese, honey butter

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box lunches

choose individually or assorted box lunches to go only

SANDWICHES

italian grilled chicken

arugula, mozzarella, balsamic
tomato & pesto aioli

roast filet of beef

arugula, blue cheese, crispy onion
tomato, sour dough, truffle aioli

honey chicken salad

arugula, grapes, candied pecans,
celery, pretzel croissant
honey yogurt dressing

roasted turkey club

turkey, bacon, swiss, arugula
pretzel croissant, tomato aioli

vegetable panini

seasonal grilled vegetables
goat cheese, truffle aioli

SALADS

beet

mixed greens, crumbled goat cheese
sweet & spicy pecans, balsamic syrup
orange basil vinaigrette

spinach

bacon, egg, mushrooms
tomatoes, crispy onions
banyuls vinaigrette

mediterranean

greens, greek feta, spiced olives
herbs. red onions, cucumbers, tomato
pepperoncini, red wine dressing

windsor

green, chicken, apples, onions
figs, sunflower seeds, goat cheese
lemon poppy seed vinaigrette

fish

smoked sockeye salmon
Spinach, apple, pecan, onion
Bleu cheese, raspberry vinaigrette

chop

asian chopped chicken
cabbage, carrots, bok choy
ginger sesame dressing

box lunches are accompanied with seasonal pasta salad
house chips, or fruit | box lunches do not include beverage
eco-friendly silverware, napkins & appropriate condiments included

afternoon

COLLECTION 6

COLLECTION 6 SOUP N' SALAD PARTY

select one soup, choice of two preselected salads, one dessert.

soup

select one

tomato basil soup – crouton, parmesan, pesto
beer n' cheddar soup – crouton, bacon, cheddar, chives
cremini mushroom soup – crouton, goat cheese, chives, truffle oil
french onion soup – crouton, swiss cheese, smoked paprika

salad

select choice of two

roasted beet salad-mixed greens, goat cheese, candied pecans, orange segments. basil vinaigrette
prasino salad-grilled chicken, currants, apples, goat cheese, red onion, lemon poppy seed vinaigrette
asian chicken chop-napa cabbage, carrots, scallions, bok choy, cashews, ginger sesame dressing vg
mediterranean-greens, feta, onion, cucumbers, tomato, pepperoncini, red wine dressing vg
pepper bacon –spinach, mushroom, egg, tomato, bleu cheese, crispy onion, banyuls vinaigrette

dessert

family style dessert

vanilla cookies
gooey butter cake bites gf
brownie bites

beverage

unlimited beverages

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any luxury additions

add choice of seafood salad
add organic smoothie

afternoon

COLLECTION 7

COLLECTION 7 PANINI PARTY

select one starter, choice of two paninis, one dessert.

starter

select one

tomato basil soup - crouton, parmesan, pesto

soup of the day - seasonal garnish

mini greens - cucumber, tomato, olives, onion, vino dressing

chilled beets - goat cheese, candied pecans, balsamic glaze

chef's whim hummus - grilled pita, lavash cracker, and crudité's

panini

select choice of two

roasted turkey – bacon, swiss, arugula, tomato, avocado, parmesan aioli, pretzel croissant

pressed bruschetta – mozzarella, basil, tomato confit, pesto vg

short rib – onion, pepper, truffle aioli, cheddar, texas toast

grilled lamb sirloin-avocado, cilantro, pico de gallo, feta, smoked tomato aioli, focaccia

dessert

select one dessert

vanilla cookies

gooey butter cake bites gf

brownie bites

beverages

unlimited beverages

still & sparkling pure water

assorted whole leaf organic teas

drip coffee regular & decaffeinated

luxury

select any luxury additions

add gooey butter cake bites

add organic smoothies

afternoon

COLLECTION 8

COLLECTION 8 FLATBREAD PARTY

select one starter, choice of two flatbreads, one dessert.

starter

select one

tomato basil - croutons, parmesan, pesto

soup of the day - seasonal garnish

chilled beets – goat cheese, candied pecans, balsamic glaze vg

mini greens – cucumber, tomato, olives, onion, vino dressing

flatbread

select choice of two

the farm – cheese blend, chives, ruffle honey vg

vegetable – corn, tomato, onion, pesto, mozzarella, balsamic vg

greco – roasted garlic, feta, marinated olives, spinach, vg | add lamb

mushroom – cheese blend, port wine reduction, arugula vg | add fennel sausage

dessert

family style dessert

vanilla cookies

gooey butter cake bites gf

brownie bites

beverage

unlimited beverages

still & sparkling pure water

assorted whole leaf organic teas

drip coffee regular & decaffeinated

luxury

select any luxury additions

add fennel sausage or steak

add organic smoothies

afternoon

COLLECTION 9

COLLECTION 9 TACO PARTY

select one starter, choice of two tacos, one dessert.

starter

select one

tortilla soup-guaijjo chili, tortilla, lime, cilantro
avocado salad-mixed greens, pico de gallo, poblano ranch
southwest hummus-assorted crudité

taco

select choice of two

chorizo seitan-pico de gallo, avocado, cilantro, cabbage slaw, tortilla v
grilled fish tacos-cabbage slaw, pico de gallo, avocado, poblano cream, chili, tortilla
short rib tacos-pico de gallo, cheddar, avocado, poblano cream, chili sauce, tortilla
achiote chicken taco-

dessert

select one

vanilla cookies
gooey butter cake bites gf
brownie bites

beverage

unlimited beverages

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any luxury additions

add choice of seafood salad
add organic smoothie

afternoon

COLLECTION 10

COLLECTION 10 PRE-FIXE PLATED

select one share plate, one starter, choice of two pre-selected entrees, one dessert.

share plate

select one

warm olives-piquillo pepper, sun-dried tomato, herbs, feta, bread vg
artisan cheese plate-grilled bread, accoutrement vg
assorted flatbread board
broiled shishito peppers-white miso ginger aioli
chef's whim hummus – grilled pita, lavish cracker, crudités

starter

select one

mini greens – cucumber, tomato, olives, onion, vino dressing
chilled beets-goat cheese, candied pecans, balsamic glaze
soup of day –seasonal garnish

entree

select choice two

butternut squash ravioli-roasted butternut squash, greens, sage brown butter, parmesan
braised beef short ribs cauliflower cheddar gratin, greens, truffle mushroom cabernet sauce
sesame seared salmon-crispy mushroom roll, radish sprouts, ponzu butter, wasabi gf
grilled thai curry pork lion-brown rice, mango salad, coconut cashew sauce
grilled amish chicken breast-chickpea falafel, arugula, tomato vierge, harissa sauce gf

dessert

select one

gooey butter cake- candied nuts & chocolate sauce
coffee panna cotta- vanilla cookie & caramel sauce

beverage

unlimited beverages

still & sparkling pure water
assorted whole leaf organic teas
drip coffee regular & decaffeinated

luxury

select any luxury additions

add lobster stuffed avocado or assorted sushi rolls

afternoon

SHARE PLATES

small platter serves 10-12

medium platter serves 15-18

large platter serves 20-25

| | | | |
|---------|--|-----------|--|
| FRESH | seasonal melon, citrus, berries, apples <i>available select times of years</i> | WICH' | turkey club, bruschetta, roast beef chicken salad. multigrain, sour dough bread |
| GREENS | mixed greens, roasted beets, goat cheese candied pecans, balsamic glaze | WRAP | mediterranean, southwest chicken turkey club, grilled vegetable, multigrain tortilla |
| OLIVE | pita bread, hummus, stuffed grape leaves sundried tomatoes, olives, roasted peppers | FLATBREAD | margherita , the farm greco, roasted mushroom |
| GARDEN | grilled, steamed & raw vegetables, smoked sundried tomato dip, poblano cream | SWEETS | gooey butter cakes, brownie bars rice crispy treats, assorted cookies |
| ARTISAN | roaring 40's bleu, humble fog, manchego st. andres triple cream, dried fruits assorted nuts, honeycomb | RAW | dragon, lava, green rainbow sushi wasabi, ginger, soy sauce <i>exclusive to wicker park location</i> |
| CARVE | salami, chorizo, speck, sopresatta pickles, assorted deli mustards lavish crackers, baguettes | | |

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COLLECTION 11
3 COURSE MENU

COLLECTION 11

evening

select one starter, choice of two pre-selected entrees, one dessert.

starter

select one

mini greens – cucumber, tomato, olives, onion, vino dressing
chef's whim hummus – grilled pita, lavish cracker, crudités v
soup of day –seasonal garnish

entree

select choice of two

vegetable flatbread–corn, tomato, onion, pesto, mozzarella, balsamic vg
seared hanger steak – feta home fries, charred chili, whiskey pan sauce
grilled fish tacos-cabbage slaw, pico de gallo, avocado, poblano cream, chili, tortilla
grilled thai curry pork lion-brown rice, mango salad, coconut cashew sauce
grilled amish chicken-chickpea falafel, arugula, tomato vierge, harrissa sauce gf
chicken satay skewers- brown rice, mango salsa

dessert

select one

seasonal panna cotta
seasonal gooey butter cake
chocolate fudge cake – whipped cream, candied nuts

luxury

select any additional items

add black shaved truffles
add caviar

COLLECTION 12
4 COURSE MENU

COLLECTION 12

evening

select one starter, choice of two pre-selected entrees, one dessert.

share plates

select one

artisan cheese-plate-grilled bread, accoutrement
broiled shishito peppers- white miso ginger aioli
ahi tuna tartar- sweet soy, firecracker, avocado, wasabi caviar
lobster stuffed avocado-mango salsa, chili beurre blanc
chicken satay-ginger lime chili sauce
grilled steak skewers-ginger lime chili sauce

starter

select one

mini greens-cucumber, tomato, olives, onion, vino dressing
chef's whim hummus-grilled pita, lavish cracker, crudités
soup of day-seasonal garnish
warm olives-piquillo pepper, sun-dried tomato, herbs, feta, grilled bread

entree

select choice of two

vegetable flatbread-corn, tomato, onion, pesto, mozzarella, balsamic
tofu dish additional vegan option tufo
pan roasted walleye pike-kale, bacon, potato, tomato fennel confit, tomato conserva
sesame seared salmon-crispy mushroom roll, radish sprout, ponzu butter, wasabi
grilled amish chicken-chickpea falafel, arugula, tomato vierge, harrissa sauce
braised beef shortrib-greens, cauliflowers. cheddar gratin, truffle mushroom cabernet
ancho braised lamb shank-feta polenta cake, grilled bread, jardinière, natural jus

dessert

select one

seasonal gooey butter cake
seasonal panna cotta
chocolate fudge cake – whipped cream, candied nuts

luxury

select any additional items

add shaved black truffles
add caviar

COLLECTION 13

5 COURSE MENU

share plate

small plates

starter

entree

dessert

luxury

COLLECTION 13

evening

select one share plate, one small plate, one starter, choice of two pre-selected entrees, one dessert.

select one

warm olives-piquillo pepper, sun-dried tomato, herbs, feta, grilled bread
chef's whim hummus-grilled pita, lavash cracker, crudités
artisan cheese plate-grilled bread, parmesan tomato vierge, basil
charcuterie-salami, spec, sopresatta, deli mustard, lavash crackers, grilled bread

select one

broiled shishito peppers- white miso ginger aioli
artisan cheese plate-grilled bread, parmesan tomato vierge, basil
ahi tuna tartar- sweet soy, firecracker, avocado, wasabi caviar
lobster stuffed avocado-mango salsa, chili beurre blanc
chicken satay-ginger lime chili sauce
grilled steak skewers-ginger lime chili sauce

select one

mini greens – cucumber, tomato, olives, onion, vino dressing
chilled beets-goat cheese, candied pecans. Balsamic glaze
soup of day-seasonal garnish

select choice of two

pan roasted walleye pike-kale, bacon, potato, tomato fennel confit, tomato conserva gf
sesame seared salmon-crispy mushroom roll, radish sprout, ponzu butter, wasabi gf
grilled amish chicken-chickpea falafel, arugula, tomato vierge, harrissa sauce gf
braised beef shortrib-greens, cauliflower cheddar gratin, truffle mushroom cabernet
ancho braised lamb shank-feta polenta cake, grilled bread, jardinière, natural jus

select one

seasonal gooey butter cake
cheese plate-imported and domestic cheese, honeycomb, house made preserves
seasonal panna cotta

select any additional items

add shaved black truffle
add caviar

BY THE DOZEN

evening

hors' d'oeuvres priced per dozen. minimum of two dozen order per selection.

ON A CHIP

tuna tartar-sweet soy, firecracker, avocado, wonton
lobster stuffed avocado bites – mango salsa, chili beurre fondue gf

ON A BAGUETTE

mushroom bruschetta- pecorino, tomato vierge, basil
grilled hallumi –tomato jam, spec, grilled bread
pei mussels – white wine, garlic chili butter, cilantro
chef's whim hummus bites– grilled pita, lavish cracker v

ON A STICK

artisanal-imported & domestic cheese
antipasto- piquillo peppers, sundried tomatoes, feta
broiled shishito peppers – white miso ginger aioli gf, v
grilled skirt steak ginger lime sauce
amish chicken satay ginger lime sauce

ROLLED UP

mexican sushi roll
dragon sushi roll
lava sushi roll
exclusive to wicker park

ON A BUN

cheese and jalapeno slider
black bean burger
short rib sandwich

juice bar beverages

All beverages priced per person

tea

assorted forte organic whole leaf tea

quenchers

honeymoon, sunburst or grapefruit cooler

juice

fresh assorted juices

smoothies

prasino blend, very berry, basil the great

coffee

drip coffee - regular or decaf

kombucha

straight up, kombuchamosa or apple-mint

agave

100% organic agave nectar soda

wheat grass

wheat grass shots



local

sustainable

organic

eco-friendly

vegan

vegetarian

gluten free

wine s spirits ale's lagers

beverages are offered by packages or consumption please inquire for pricing



hosted

hosted bar
beverages upon consumptions

beer & wine

beer & wine package
select boutique wines
assorted ales' & lager

house

house bar package
select boutique wines
house brand liquors
assorted ales' & lagers

premium

premium bar package
select boutique wines
premium brand liquors
assorted ales' & lagers

bubbles

bubbles
champagne toast or tastings

create

create your own
customize a signature cocktail bar

bartender

bartender
hire a bar tender for your next cater out and we will serve our signature cocktails.