



I'VE TAKEN
MY FUN
WHERE I'VE
FOUND IT
— RUDYARD KIPLING

Private Parties

FOUND

KITCHEN + SOCIAL HOUSE
1631 CHICAGO AVENUE, EVANSTON, IL 60201
847-868-8945



PRIVATE GATHERINGS

"...the brightest dinner party vibe between Chicago and Milwaukee", New York Times

IMAGINE A SOIRÉE SET AGAINST THE MAGIC OF BOHEMIAN PARIS IN THE 1920'S AND ICONS OF THE BEAT GENERATION. PROPRIETOR AMY MORTON CONJURES THIS WORLD AT FOUND KITCHEN AND SOCIAL HOUSE. A CONSUMMATE HOSTESS, SHE CREATES AN ATMOSPHERE PERFECT FOR THE MOST PERSONAL OCCASION OR SPIRITED SOIRÉE—A BACKDROP WHERE FOOD & WINE PEOPLE'S BEST CHEF NOMINEE NICOLE PEDERSON CRAFTS RUSTIC FARE WITH THE NEW AMERICAN PALATE IN MIND FROM LOCAL RANCHES AND FARMS. FROM INTIMATE DINNER PARTIES TO LIVELY COCKTAIL RECEPTIONS AND FULL RESTAURANT EVENTS, WE ARE HAPPY TO CRAFT AN EXPERIENCE TAILORED TO YOUR VISION. THE RESTAURANT BOASTS THE INTIMATE SALON PRIVÉ, OUR COMPLETELY PRIVATE SPACE THAT IS FLOODED BY CANDLELIGHT AND LINED WITH VINTAGE FINDS.



FROM INTIMATE DINNER PARTIES TO LIVELY COCKTAIL RECEPTIONS AND FULL RESTAURANT EVENTS, WE ARE HAPPY TO CRAFT AN EXPERIENCE TAILORED TO YOUR VISION. THE RESTAURANT BOASTS THE INTIMATE SALON PRIVÉ, OUR COMPLETELY PRIVATE SPACE THAT IS FLOODED BY CANDLELIGHT AND LINED WITH VINTAGE FINDS.

OUR MENU

CHEF NICOLE'S FLEXITARIAN MENU IS PERFECT FOR VEGANS, MEAT LOVERS, AND EVERYONE IN BETWEEN. HER ECLECTIC MENU IS EVER-EVOLVING, WITH ITEMS CHANGING TO REFLECT THE BEST LOCAL INGREDIENTS. TO COMPLEMENT FOUND'S INVENTIVE FARE, THE BEVERAGE PROGRAM FEATURES REGIONAL WINES, BEERS, AND SPIRITS, TAKING "LOCALLY SOURCED" TO THE NEXT LEVEL.

OUR FACTS

FOUND IS OPEN FOR LUNCH TUESDAY THROUGH SATURDAY AND FUESDAY THROUGH SUNDAY BEGINNING AT 5 P.M. OUR PRIVATE ROOM, "THE SALON PRIVÉ", ACCOMMODATES UP TO 50 GUESTS FOR A SEATED DINNER OR LOUNGE RECEPTION. THE SALON'S VINTAGE DOORS PROVIDE COMPLETE PRIVACY, AND STATE OF THE ART AUDIO/VISUAL OPTIONS ARE AVAILABLE. VALET PARKING IS AVAILABLE FOR EVENING EVENTS AND MAY BE ARRANGED FOR DAYTIME EVENTS. AND OF COURSE, THE ENTIRE RESTAURANT IS AVAILABLE UPON REQUEST.

OUR MISSION

IT IS AMY'S PERSONAL MISSION TO MAKE A DIFFERENCE THAT DRIVES MUCH OF WHAT OUR MICHELIN BIB GOURMAND RESTAURANT DOES AT EVERY TURN—FROM USING FOUND OBJECTS IN THE RESTAURANT'S DÉCOR TO SOURCING FROM LESSER-KNOWN LOCAL PURVEYORS TO ALWAYS STAYING MINDFUL OF THE ENVIRONMENT BY RECYCLING, COMPOSTING AND SUPPORTING AREA FARMS AND BUSINESSES WHENEVER POSSIBLE. MAKING A DIFFERENCE IN THE COMMUNITY AND BEING A PARTNER TO DRIVE CHANGE IS KEY TO THE RESTAURANT'S PHILOSOPHY.





OUR SEATED DINNERS ARE SERVED TO THE CENTER FOR ALL TO SHARE. CHEF NICOLE CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE SAMPLE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY. OUR DIRECTOR OF PRIVATE EVENTS WILL SEND YOU THE MOST UP TO DATE MENU OPTIONS CLOSER TO YOUR EVENT DATE.

3 COURSE MENU: \$47 PER PERSON
3 SMALL PLATES, 2 ENTREES, 2 DESSERTS

****FIRST COURSE (HOST CHOOSES THREE)**

BABY LETTUCE, BLUE CHEESE, PINENUTS, FENNEL-HERB VINAGRETTE
KALE AND SWISS CHARD SALAD, PEAR VINAIGRETTE, CANDIED NUTS & SEEDS
WARM RICOTTA AND WHEAT BERRY SALAD, WALNUTS, ROASTED TOMATOES, RASAM & SOFT HERBS
LAMB MEAT BALLS WITH PISTACHIO CHIMICHURRI, YOGURT
HARISSA ROASTED ROOT VEGETABLES, CIPOLINNI ONIONS, CILANTRO
CREAMY POLENTA WITH ALMONDS, BLUE CHEESE AND MUSHROOM DUXELLE
MISO ROASTED BABY CARROTS, CHUTNEY POWDER & CILANTRO
PORK BELLY, BLACK LENTILS, PICKLED MUSTARD SEEDS AND CRANBERRY-APPLE CHUTNEY
FRIED BUTTERBALL POTATO SALAD, SMOKED PAPRIKA AIOLI, CELERY, PICKLED PEPPERS

ENTREES (HOST CHOOSES TWO)

SLAGEL FARMS STEAK WITH FINGERLING POTATOES, MUSHROOMS, LEEKS, RACLETTE, RED WINE
OVEN ROASTED PORK CHOP, SWEET POTATO, APPLE, SAURKRAUT, QUINOA
BLACK STRIPPED BASS, BABY BEETS, GREENS, HORSERADISH AND WALNUT PESTO
WHOLE ROASTED CHICKEN WITH ROASTED RED ONION PANZANELLA, LEMON, ARUGULA
ROASTED CELERY ROOT WITH BRASIED CELERY, TOMATO CONFIT, BALSAMIC AND SOUBISE
FOLLOWING SELECTIONS AVAILABLE FOR \$15 ADDITIONAL PER PERSON:
NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY
NICOLE'S HANDMADE PASTA WITH SEASONAL VEGETABLES

DESSERT (HOST CHOOSES TWO)

DARK CHOCOLATE COVERED CARAMEL CHEESECAKE WITH TOASTED COCONUT AND PECANS
QUESO HONEY GELATO AND CARAMEL APPLE SUNDAE, AMARANTH CANDY AND CORIANDER WHIPPED CREAM
LEMON-CHAMOMILE PUDDING CAKE, LEMON CURD, SUMAC & MERINGUE COOKIES
DESSERT BOARD - ALMOND BARS, APPLE COMPOTE, PISTACHIO MOUSSE,
CHOCOALTE CHIP BREAD *COUNTS AS TWO
*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
**\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION*

Mignettes?

PASSED HORS D'OEUVRES FOR 30 MINUTES
\$4 PER PERSON, PER SELECTION

HOUSE CURED SALMON ON TOAST
PIQUILLO PEPPERS, BOURSIN CHEESE, CUCUMBER
GRILLED AGED CHEDDAR AND ONION JAM SANDWICH
CHICKEN LIVER MOUSSE WITH BACON MARMALADE
HERB ROASTED MUSHROOMS ON TOAST
SPICY SHRIMP SALAD ON CHICHARONES
PROSCUITTO WRAPPED FRUIT
MINIATURE LAMB MEATBALL BROCHETTE

FLATBREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

BACON AND LEEK \$14
ARUGULA AND PARMESAN \$13
SEASONAL FLATBREAD \$16



THE *Abra*



THE ABRA IS A RECEPTION STYLE EVENT. ITEMS ARE BOTH PASSED AND STATIONARY DEPENDING ON SELECTIONS. CHEF NICOLE CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE. BELOW ARE MENUS FOR YOUR PERUSAL. ITEMS MAY CHANGE DUE TO SEASONAL AVAILABILITY.



COCKTAIL RECEPTION MENU - ALL SERVED FOR 90 MINUTES

A LITTLE NIBBLE	3 SELECTIONS AND 2 TABLE SNACKS	\$25 PER PERSON
A LITTLE MORE...	7 SELECTIONS	\$40 PER PERSON
A DINNER AFFAIR	6 SELECTIONS, TABLE SNACKS, 2 PASSED DESSERTS	\$50 PER PERSON

WANT SOMETHING MORE? ADD 2 TABLE SNACK SELECTIONS FOR \$4.50 PER PERSON

NIBBLES

HERB ROASTED MUSHROOMS ON TOAST
 PIQUILLOS PEPPERS, BOURSIN AND CUCUMBER
 AMERICAN BOWFIN CAVIAR, CRISPY POTATO, CRÈME FRAICHE
 TROUT CROQUETTES WITH AIOLI
 PROSCUITTO WRAPPED SEASONAL FRUIT OR VEGETABLE
 HOUSE CURED SALMON ON TOAST, CAPER CREAM CHEESE
 CRISPY POLENTA, SHEEPS CHEESE, PLUM
 BEAUTIFUL SOUP
 WARM FIGS WITH GOAT CHEESE
 PORK CONFIT ON CORN CAKES, CORN BUTTER
 SPICY SHRIMP SALAD ON CHICHARONES



TABLE SNACKS

TOASTED CASHEWS AND THAI CHILIES
 POPCORN WITH BACON AND CHEESE
 POPCORN WITH TRUFFLE SALT
 FRIED CHICKPEAS
 HOUSE MADE PRETZEL BITES, HONEY MUSTARD
 SUMMER HERB HUMMUS, VEGETABLE CHIPS



MINIATURE SANDWICHES

GRILLED MOZZARELLA AND TOMATO PESTO
 GRILLED AGED CHEDDAR AND ONION JAM
 GRILLED PROSCUITTO, PICKLED PEPPERS, AND PROVOLONE
 GINGER AND LIME BEEF LARB ON LETTUCE LEAVES
 BISCUITS WITH CRISPY CHICKEN, AIOLI
 BISCUITS WITH SMOKED HAM

FLAT BREADS (PRICED A LA CARTE)

BACON AND LEEK	\$14
ARUGULA AND PARMESAN	\$13
SEASONAL FLATBREAD	\$16

DESSERTS

(TWO FOR \$6 PER PERSON)

CHOCOLATE CHIP COOKIES WITH CHOCOLATE MOUSSE
 CAKE BITES WITH ROASTED FRUIT
 SALTED CARAMEL PECAN COOKIES
 FALL FRUIT BARS
 CHOCOLATE CARAMEL BROWNIES
 ICE CREAM COOKIES SANDWICHES- 2 FLAVORS - CHEFS CHOICE COUNTS AS 2 SELECTIONS)

BROCHETTES

ROASTED FALL VEGETABLES, HARISSA
 MINIATURE LAMB MEATBALLS
 RED WINE BRAISED BEEF, ONION AND BACON
 BEEF AND GRILLED ROSEMARY POTATOES



THE

Ruby Lunch

ALL OUR LUNCHESES HAVE A PRE-SELECTED MENU THE HOST CHOOSES WHICH IS SERVED TO THE CENTER OF THE TABLE FOR ALL TO SHARE. FOR PARTIES LESS THAN EIGHT GUESTS, WE OFFER WONDERFUL SET MENUS AS WELL AS ALA CARTE. SEE BELOW FOR PRICING.

**PLATES

HEIRLOOM BABY LETTUCE SALAD, BLUE CHEESE, PINENUTS, FENNEL-HERB VINAIGRETTE
 KALE AND SWISS CHARD SALAD, PEAR VINAIGRETTE, CANDIED NUTS & SEEDS
 WARM RICOTTA AND WHEAT BERRY SALAD, WALNUTS, ROASTED TOMATOES, RASAM & SOFT HERBS
 SWEET POTATO HUMMUS & QUARK FLATBREAD, ROOT VEGETABLES AND SOFT HERBS
 BACON AND LEEK FLAT BREAD WITH PLEASANT RIDGE RESERVE CHEESE
 LAMB MEATBALLS, PISTACHIO CHIMICHURRI, YOGURT
 HARISSA ROASTED ROOT VEGETABLES, CIPOLINNI ONIONS, CILANTRO, PEPITAS
 HOUSE CURED SALMON TARTINE, CAPER CREAM CHEESE, CAPERBERRY RELISH
 BRAISED BEEF OKTAILS WITH HEIRLOOM WHITE CORN POLENTA AND MUSHROOMS CONSERVA
 FRIED CHICKEN SALAD, CARROTS, BLUE CHEESE, PICKLED RED ONIONS AND RANCH
 HEIRLOOM WHITE CORN POLENTA, WITH MUSHROOM CONSERVA, BLUE CHEESE, AND PARSLEY

**ADD ONE ADDITIONAL ITEM FOR \$6.00 PER PERSON*

DESSERTS

CARAMEL APPLE AND QUESO HONEY GELATO SUNDAE, AMARANTH CANDY AND
 CORIANDER WHIPPED CREAM
 DARK CHOCOLATE COVERED CARAMEL CHEESECAKE WITH TOASTED COCONUT AND PECANS
 LEMON-CHAMOMILE PUDDING CAKE, LEMON CURD, SUMAC & MERINGUE COOKIES
 DESSERT BOARD - ALMOND BARS, APPLE COMPOTE, PISTACHIO MOUSSE, CHOCOALTE CHIP BREAD
 *\$5 SUPPLEMENTAL CHARGE FOR DESSERT BOARD

***SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
 **\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION*

3 COURSE MENU PRICING



\$28 PER PERSON FOR THREE SELECTIONS PLUS ONE DESSERT
 \$35 PER PERSON FOR FOUR SELECTIONS PLUS ONE DESSERT
 \$40 PER PERSON FOR FOUR SELECTIONS PLUS TWO DESSERTS



****OUR MENUS ARE VERY SEASONAL, AND SELECTIONS CHANGE BASED ON AVAILABILITY**

Beverage

AS WITH OUR FOOD, WE CAN STRUCTURE NEARLY ANY SORT OF BEVERAGE PACKAGE THAT YOU WOULD LIKE AND OR THAT WILL SUIT YOUR BUDGET. SOME OPTIONS AND PRICING OPTIONS FOLLOW:

CHARGED ON CONSUMPTION

OPEN BAR

WE ARE HAPPY TO OFFER THE GROUP COCKTAILS, BEER AND WINE OF YOUR CHOOSING WHICH IS THEN ADDED TO YOUR FINAL BILL BASED ON CONSUMPTION. IF YOU WOULD LIKE TO OFFER COCKTAILS, WE WILL ARRANGE A "PONY BAR" IN THE ROOM AND REQUIRE A \$150 BARTENDER FEE. IF YOU DECIDE TO OFFER PRE-SELECTED WINE AND BEER, THERE IS NO BARTENDER FEE.

HOURLY BAR PACKAGES

IF YOU WOULD LIKE TO KNOW YOUR FULL COST FOR AN EVENT AHEAD OF TIME, WE RECOMMEND SELECTING A BAR PACKAGE. BASED ON THE OPTION YOU CHOOSE, WE CHARGE A PER PERSON PRICE TO OFFER BEVERAGES BASED ON THE NUMBER OF HOURS OF YOUR EVENT.

WINE AND BEER PACKAGE

HOUSE SELECTED SPARKLING, WHITE, AND RED WINE ARE OFFERED ALONG WITH A SELECTIONS OF 3 BOTTLED BEERS. PRICE IS \$18 PER PERSON FOR THE 1ST HOUR AND \$12 EACH ADDITIONAL HOUR.

PREMIUM HOURLY BAR PACKAGE

THIS PACKAGE INCLUDES HOUSE SELECTED WINES, BEER AND PREMIUM SPIRITS. PRICE IS \$25 FOR THE FIRST HOUR AND \$18 FOR EACH ADDITIONAL HOUR. GUESTS WHO CHOOSE THIS PACKAGE WILL HAVE A PONY BAR IN THE ROOM WHICH REQUIRES A \$150 BARTENDER FEE.

General Information

AMENITIES

COORDINATION OF CUSTOM LINENS, FLOWER ARRANGEMENTS & SPECIALTY CAKES OFFERED. NEED PLACECARDS, SPECIALTY GIFTS, ERRANDS RUN? OUR EVENT COORDINATOR IS HAPPY TO OFFER CONCEIERGE SERVICES FOR \$50 PER HOUR
HOSTED VALET IS AVAILABLE FOR EVENING EVENTS FOR \$10 PER CAR INCLUDING TIP.
WE PROVIDE A COMPLETE AUDIO/VISUAL PACKAGE FOR A \$150 FEE.

GRATUITY AND TAX

FOUND CHARGES 9% SALES TAX AND 6% EVANSTON LIQUOR TAX.

A 20% GRATUITY IS RECOMMNEDED FOR THE SERVICE STAFF OF ALL PRIVATE EVENTS.

**FOR PRICING OF FULL RESTAURANT EVENTS FOR LARGER GROUPS
OR OUR SEMI-PRIVATE LIBRARY, JUST ASK!**