

MAD
SOCIAL



group dining

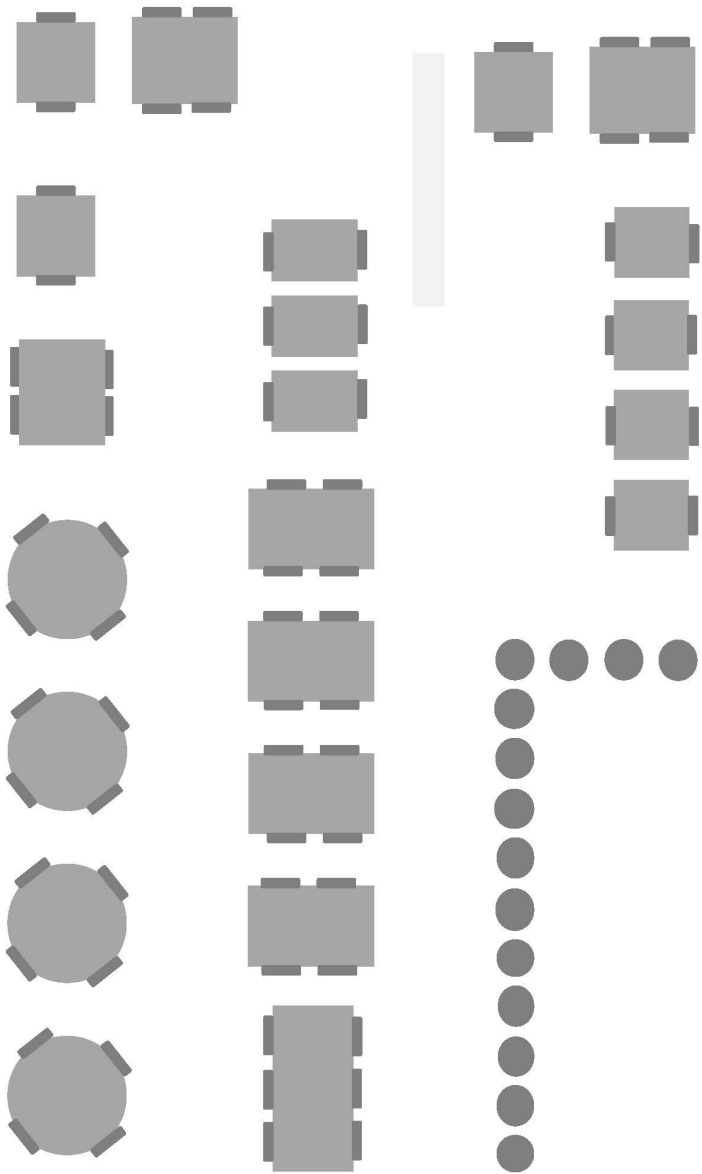


events



MAD SOCIAL IS A NEIGHBORHOOD KITCHEN & GATHERING PLACE in the heart of the West Loop. This elevated yet approachable concept features a rustic, industrial chic interior which provides the perfect backdrop for eclectic shareable plates & creative cocktails.

THE LAYOUT



* BUYOUT RESTRICTIONS ON PAGE 6

FULL BUYOUT*

SEATED 70

COCKTAIL 100

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THE MENU

MADNESS

CRISPY BRUSSELS SPROUTS (V)

red cabbage, carrot, cilantro, scallions, wonton strips, serrano peppers, sesame seeds, yuzu soy vinaigrette

STEAK TARTARE

pasteurized egg yolk, crispy capers, mustard greens, dijonaise, grana padana, brioche toasts

HAVARTI MAC & CHEESE (V)

sweet corn, wild mushrooms, crispy brussels sprouts, butter crumb crust

CHICKEN DRUMETTES (Gf)

jalapeño & cheddar stuffed, bacon wrapped, ranch blue cheese pickled celery dressing, louisiana hot sauce

FARM

MEATLOAF CUPCAKES (Gf)

bacon wrapped, red skinned mashed potato frosting, classic brown gravy

CHICKEN & CHURRO WAFFLE

churro pressed waffle, chicken breast milanese, MAD hot sauce, crisp pork belly, maple syrup

MAD BURGER

house ground wagyu, chihuahua cheese, crisp pork belly, cajun onion strings, baby greens, house pickles, MAD mayo, brioche bun, house made fries

CHICKEN VESUVIO (Gf)

marinated, grilled, roasted potatoes, white wine reduction sauce

STEAK FRITES (Gf)

house rub, hand cut fries, cilantro oil, micro cilantro

STEFANI SIGNATURES

PILLOWS

house made short rib stuffed ravioli, house meat sauce, fonduta, grana padana

SHORT RIB & POLENTA (Gf)

braised, cheesy herb soft polenta, kale chips

GNOCCHI (V)

home made pesto, blistered tomatoes, grana padana

CHARCUTERIE

parma prosciutto, house cured soppressata, triple cream brie, grana padana, montamore, served with olives, fig jam & crostini

EARTH

LENTIL CASHEW HUMMUS (VV)(Gf)

green olive tapenade, baby carrots, mad hot sauce lavash

CRISPY AVOCADO GARDEN SALAD (V)

romaine, wild arugula, jicama, celery, kohlrabi, kalamata olives, garbanzo beans, sunflower seeds, fried avocado, lemon yogurt dressing

MAD SALAD (V)

agave syrup & shallot blue cheese cream, mixed greens, red cabbage, fuji apple, asian pear, pomegranate seeds, toasted hazelnut, brioche shard croutons, calamansi vinegar

BLISTERED BEET & BURRATA SALAD (V)

mixed greens, fresh burrata, katafi nest, shaved scallions, cracked pepper, cranberry poppyseed vinaigrette

CAULIFLOWER SALAD (VV)(Gf)

crispy capers, elephant garlic chips, torn herbs, house mixed greens, agave syrup white balsamic vinegar

SEA

BAJA BASS (Gf)

pan seared, lime tomato confit, jalapeño corn puree, cilantro oil, micro cilantro

GRILLED CALAMARI

mini onion naan, harissa

SHRIMP & GRITS (Gf)

white corn grits, shallot & cherry tomato fondue, parmesan basket, kale chips

TUNA POKE TACOS

ahi tuna, cucumber, tomatoes, red onion, napa cabbage, sriracha aioli, corn tortillas

(V) vegetarian

(VV) vegan

(Gf) gluten friendly

THE DRINKS

TWO HOUR PACKAGES | ADD \$5 PER PERSON FOR 3RD HOUR

*MINIMUM 20 GUESTS

BEER & WINE

\$30/PERSON

- **BEER** choose six (6) beers from beer bottle list (excludes beers priced at \$8+)
- **WINE** includes one (1) white wine and one (1) red wine
- **JUICE + SOFT DRINKS**

TIER ONE

\$35/PERSON

- **BEER** choose six (6) beers from beer bottle list (excludes beers priced at \$8+)
- **WINE** choose one (1) white wine and one (1) red wine (list to be provided)
- **LIQUOR** Cut Water, Bacardi, Jim Beam, Dewars, Milagro, Fords
- **JUICE + SOFT DRINKS**

TIER TWO

\$40/PERSON

- **BEER** choose six (6) beers - bottle or select drafts - from beer list (excludes beers priced at \$8+)
- **WINE** choose two (2) white wines and two (2) red wines (list to be provided)
- **LIQUOR** Ketel One, Bacardi, Captain Morgan, Johnnie Walker Red, Jack Daniels, Milagro
- **JUICE + SOFT DRINKS + RED BULL**

TOP SHELF

\$50/PERSON

- **BEER** choose six (6) beers - bottle or select drafts - from beer list (excludes beers priced at \$8+)
- **WINE** choose two (2) white wines and two (2) red wines (list to be provided)
- **LIQUOR** Grey Goose, Captain Morgan, Bacardi, Bombay Sapphire, Bulleit, Bourbon, Johnnie Walker Black, Patron Silver
- **JUICE + SOFT DRINKS + RED BULL**

NOT INCLUSIVE OF SERVICE CHARGE, TAX & GRATUITY | SHOTS ARE NOT INCLUDED IN ANY PACKAGE

THE DETAILS



EVENT MENUS & PACKAGES ARE CUSTOMIZABLE.
PLEASE CONTACT US FOR ADDITIONAL INFORMATION
ABOUT OPTIONS & AVAILABILITY.

PRIVATE EVENTS 70-100

MONDAY AM - 4PM
TUESDAY AM - 4PM
WEDNESDAY AM - 4PM
THURSDAY AM - 4PM
FRIDAY AM - 4PM
SATURDAY N/A
SUNDAY AFTER 4PM

GROUP DINING UP TO 30

MONDAY 5PM - 10PM
TUESDAY 5PM - 10PM
WEDNESDAY 5PM - 10PM
THURSDAY 5PM - 10PM
FRIDAY 5PM - 11PM
SATURDAY 2PM - 11 PM
SUNDAY 2PM - 4PM

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