



Est. 2016

Green Spoon
★ KITCHEN ★
Decorative flourish

VIRTUAL DINNER PARTY

WWW.GREENSPOONKITCHEN.COM

WHAT IS A VIRTUAL DINNER PARTY?



During a time when it might be hard to connect with all of your friends, family, and co-workers, Green Spoon Kitchen is filling that gap with virtual dinner parties. Your computer is the new hot spot in town to entertain separately but together.

Our digital parties are great for celebrating milestone events such as graduations, birthdays, anniversaries, bridal showers, bachelor(ette) parties. No major milestone? Host one for your friends and family, or bring them to your virtual workplace and host a networking event or team building party.

Join our team as we shake up cocktails and make dinner while jamming out to a live DJ! We start the night by showing you how to make a delicious cocktail followed by appetizers and dinner. We keep the party going by answering any questions you have throughout the night. If you don't feel like cooking or making cocktails, you can always join us and just hangout. Dance parties are always encouraged! Our events are for all levels of cooking and cocktail experience.

To get your party started, select the package that fits your party needs best and then your favorite items from our virtual dinner party menu. Once you've made your selections, we will send you your custom recipe and tool packet that is yours to keep. All you have to do is shop, meet us online, and we'll start making delicious cocktails and dinner together.

We can't wait to "see" you soon!

Maggie, Monica & Mike

MEET YOUR DINNER HOST



Maggie Bostick

Executive Chef, Owner

As GSK's Executive Chef and Owner, Maggie creates delicious seasonal menus specific to each event. Using locally sourced ingredients and working with farms in the area ensures that we are working with nothing but the best. Before co-founding GSK, Maggie has spent over 15 years working in some of Chicago's most celebrated farm to table restaurants- HB Homebistro, Vincent, Found and Old Town Social. Maggie also led the culinary team for weddings and events at Indian Hill Country Club for over two years.

Monica Picchietti

Director of Weddings & Events, Owner

As Director of Weddings and Events, Monica works directly with clients through each stage of event production ensuring a stress free experience. On the day of your event Monica is there from the moment you guest arrive until the last cocktail is served! Monica helps clients choose tablescapes, menus and beverages that match your unique vision. After starting her hospitality career at Alinea she learned what exceptional service should look and feel like, she now brings that dedication to GSK.



Mike Harvey

Beverage Director

Mike Harvey joins GSK with over 20 years of hospitality experience. For the past decade he has worked for and run some of the most exciting beverage programs in the Chicago area. Dedicated to quality, he only uses fresh, real and scratch made ingredients. With advanced knowledge in beer, wine and spirits and specializing in cocktail craft and theory, his passion is serving the perfect drink for each guest at your event.

PACKAGES



Fork

\$500

duration of this event is 1 hour and 30 minutes with cocktails, dinner and DJ and is followed by a 15 minute Q&A session with Green Spoon Kitchen. This package includes a selection of one cocktail, one appetizer and one entree.

Knife

\$700

duration of this event is 2 hours with cocktails, dinner and DJ and is followed by a 15 minute Q&A session with Green Spoon Kitchen. This package includes a selection of two cocktails, two appetizers and one entree.

Spoon

\$800

duration of this event is 2 hours and 15 minutes with cocktails, dinner and DJ and is followed by a 15 minute Q&A session with Green Spoon Kitchen. This package includes two cocktails, two appetizers, one entree and one dessert.

Custom

inquire for pricing

design your own custom experience where you can pick the length of your party and as many cocktails, appetizers, entrees and desserts as you would like!



EXTRAS



Extra DJ Time

\$50 for additional 30 minutes

want to keep the party going? add extra DJ time onto your party!

Extra Room Time

\$25 for additional 30 minutes

want additional room time on for a meeting or hangout session after the party? add extra room time!



SIGNATURE COCKTAILS



Mule

vodka, lime, simple, ginger beer, angostura

Old Fashioned

bourbon, simple, orange bitters, angostura

Sazerac

rye, simple, absinthe, peychaud's bitters

Green Spoons Collins

gin, grapefruit, lime, rosemary cardamom simple, soda

Daiquiri

white rum, lime, simple

Cucumber Collins

cucumber vodka, lime, simple, soda



APPETIZERS



Jalapeno Poppers

jalapenos filled with cream cheese and topped with bacon

Avocado Toast

sourdough toast topped with turmeric aioli, smashed avocados, heirloom tomatoes and arugula

Bacon Wrapped Dates

bacon wrapped dates tossed in a brown sugar glaze

Pimento Cheese

GSK pimento and homemade crackers

Mozzarella Tapenade

fresh mozzarella, sun-dried tomatoes and roasted red pepper on pesto brushed toast and topped with fresh basil

Sweet Potato Bruschetta

roasted sweet potato tossed with dried cherries, chives, and candied pecans with goat cheese on a baguette

Parmesan and Arugula Flatbread

flatbread topped with confit garlic, parmesan and arugula



ENTREES



Butternut Squash & Pesto Pizza

pizza crust topped with pesto, roasted butternut squash, roasted red onion, kale, goat cheese and havarti

Tomato Pesto Pizza

pizza crust topped with pesto, ricotta, parmesan, fresh tomatoes, roasted red onion, garlic oil and fresh basil

Mussels

mussels in a white wine sauce with baguette

Risotto

classic risotto topped with roasted mushrooms and herbs

Paccheri and Vodka Sauce

vodka sauce tossed with paccheri noodles topped with fresh parmesan

Grown Up Grilled Cheese

sourdough, port wine onions, gruyere, and white cheddar



DESSERT



Strawberry Shortcake

sweet biscuit topped with macerated strawberries, mint
and whipped cream

Ice Cream Sandwich

chocolate chip cookies with vanilla ice cream

Chocolate Dipped Strawberries

strawberries dipped in dark chocolate

Nutella Poptart

nutella filled poptart topped with a vanilla icing

Brownie Sundae

brownie chunks with vanilla ice cream, hot fudge and whipped cream



READY TO BOOK YOUR VIRTUAL DINNER PARTY?

*Email us directly, info@greenspoonkitchen.com or
give us a call (312) 241-2416 to get started.*

CONNECT WITH US ON
INSTAGRAM!

 [@greenspoonkitchen](https://www.instagram.com/greenspoonkitchen)