



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 CHEF 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.

OUR MENU

CHEF’S FLEXITARIAN MENU IS PERFECT FOR VEGANS, MEAT LOVERS, AND EVERYONE IN BETWEEN. OUR 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 MONDAY 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 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)

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS
BABY LETTUCE SALAD WITH PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE
GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY
LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT
BACON & LEEK FLATBREAD, PLEASANT RIDGE RESERVE CHEESE
WHITE BEAN FLAT BREAD, SPICY SAUSAGE, PICKLED FENNEL, QUARK
FRIED BRUSSELS SPROUTS, GARLIC CHILI VINAIGRETTE

ENTREES (HOST CHOOSES TWO)

PAN SEARED FARMS STEAK, SWEET POTATOES, MULLED WINE, SWISS CHARD
OVEN ROASTED PORK CHOP, MUSTARD SPAETZLE, PICKLED RAMPS, HOPPY DILL
TROUT, OLIVE OIL CONFIT POTATOES, GREENS, SALSA VERDE
WHOLE ROASTED CHICKEN, BRUSSELS SPROUTS, SHALLOTS, FENNEL, WALNUT GRANOLA, CHICKEN JUS

FOLLOWING SELECTIONS AVAILABLE FOR ADDITIONAL PER PERSON CHARGE:

NEW YORK STEAK WITH FARMERS MARKET TREASURES OF THE DAY \$15
HANDMADE PASTA WITH SEASONAL VEGETABLES \$7.50

DESSERT (HOST CHOOSES TWO)

SPICED APPLE CAKE WITH VANILLA BEAN ICE CREAM
ALMOND POT DE CREME, CHOCOLATE DIPPED SABLE
VANILLA ICE CREAM SUNDAE, BERRY SAUCE, ANGEL FOOD CROUTONS
*SELECTION OF 3 ARTISAN CHEESE, NUTS, DRY FRUIT, HOUSE MADE FRUIT PRESERVES, TOAST
*\$5 SUPPLEMENTAL CHARGE FOR CHEESE SELECTION



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

BEAUTIFUL VEGAN SOUP SHOOTERS
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE & ALMOND CORN CAKE
BACON & LEEK FLATBREAD
GRILLED CHEESE, GREENS, ONION JAM SANDWICH
GRILLED FARM STEAK & POTATO BROCHETTE

FLAT BREADS

A LITTLE NOSH BEFORE DINNER
PRICED A LA CARTE

SEASONAL FLAT BREAD \$16



THE ABRA IS A RECEPTION STYLE EVENT. ITEMS ARE BOTH PASSED AND STATIONARY DEPENDING ON SELECTIONS. CHEF CREATES SEASONAL MENU ITEMS BASED ON THE FRESHEST INGREDIENTS LOCALLY AVAILABLE.

COCKTAIL RECEPTION MENU - ALL SERVED FOR 90 MINUTES

A LITTLE NIBBLE | STATION & 3 PASSED NIBBLES \$25 PER PERSON
A LITTLE MORE... 2 STATION AND 3 PASSED NIBBLES \$40 PER PERSON
A DINNER AFFAIR 2 STATIONS, 5 NIBBLES, 3 STATIONED DESSERTS \$50 PER PERSON

STATIONS PARTY SNACKS

MEAT & FISH PLATTER, MUSTARD, PICKLES, TOAST

WARM QUESO DIP (VEGETARIAN OR SAUSAGE)

TORTILLA CHIPS

MINI PRETZELS WITH HONEY MUSTARD

BISCUITS WITH HONEY BUTTER

POPCORN WITH HERBED BACON FAT

THE SKINNY

ROASTED AND FRESH SEASONAL VEGETABLES WITH

HERB DIP

KALE & SWISS CHARD SALAD

GINGER BRAISED BEET SALAD

HUMMUS WITH NAAN CHIPS

HOUSE ROASTED NUTS

MR. SOPHISTICATED

ADDITIONAL \$5

BOWFIN CAVIAR

SMOKED SALMON WITH CAPER DILL SOUR CREAM

ARTISAN CHEESE SELECTION

DEVILED EGGS WITH CRISPY PORK

POTTED CHICKEN LIVER MOUSSE WITH BACON JAM

NIBBLES, FLAT BREADS, BROCHETTES & SAMMIES

GRILLED FARM STEAK & POTATO BROCHETTE

MINI LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT

BACON & LEEK FLATBREAD

FRIED SEASONAL VEGGIE FRITTER

BEAUTIFUL VEGAN SOUP SHOOTERS

SALMON ON TOAST

MUSHROOM DUXELLES, BLUE CHEESE & ALMOND ON CORN CAKE

STONE FRUIT & PROSCIUTTO (SUMMER ONLY)

GRILLED CHEESE, GREENS, ONION JAM SANDWICH

SWEETS & TREATS

\$10 PER GUEST (ADDED TO ANY MENU)

ONE FROM EACH CATEGORY:

COOKIE & BARS: GOOEY ALMOND BARS, CHOCOLATE CARAMEL BROWNIES, PEANUT BUTTER CHOCOLATE, OATMEAL & JAM BARS, PEANUT BUTTER CHOCOLATE DROPS

CAKES: CHOCOLATE STOUT, STICKY TOFFEE DATE, ANGEL FOOD

CUSTARDS & POTTED DESSERTS: CHOCOLATE POT DE CREME, BUTTERMILK PANNA COTTA, SEASONAL FRUIT TRIFLE

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



ALL OUR LUNCHESES HAVE A PRE-SELECTED MENU THE HOST CHOOSES WHICH IS SERVED TO THE CENTER OF THE TABLE FOR ALL TO SHARE.

****PLATES**

KALE AND SWISS CHARD SALAD, GOLDEN RAISINS, APPLE VINAIGRETTE, NUTS & SEEDS

STEAK SALAD, BABY LETTUCE, PINE NUTS, BLUE CHEESE, FENNEL VINAIGRETTE

LAMB MEATBALLS, PISTACHIO CHIMICHURRI, MINT YOGURT

GINGER BRAISED BEETS, WHIPPED TOFU, PUFFED QUINOA, CHICORY

CHICKEN THIGHS & QUINOA, BRAISED GREENS, MUSHROOMS, PICKLED SHALLOT

BUTTERNUT SQUASH FLAT BREAD, ARUGULA PESTO, PICKLED ONION

BACON & LEEK FLAT BREAD PLEASANT RIDGE RESERVE CHEESE

MUSHROOM & BLACK PEPPER QUARK, SHERRY, SHALLOTS, MINT ON TOAST

DESSERTS

SPICED APPLE CAKE WITH VANILLA BEAN ICE CREAM

ALMOND POT DE CREME, CHOCOLATE DIPPED SABLE

VANILLA ICE CREAM, BERRY SAUCE, ANGEL FOOD CROUTONS

*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

*ADD AN EXTRA MENU SELECTION FOR \$6 PER PERSON

**OUR MENUS ARE VERY SEASONAL, AND SELECTIONS MAY 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

FOOD AND BEVERAGE MINIMUMS

PRIVATE EVENTS AT FOUND REQUIRE A FOOD AND BEVERAGE MINIMUM.

FOOD AND BEVERAGE MINIMUMS:

CONTACT DANIELLE DANLOT AT EVENTS@FOUNDKITCHEN.COM

AFTERNOON EVENTS:

A MINIMUM GRATUITY IS REQUIRED TUESDAY - THURSDAY FOR DAYTIME BOOKINGS
\$500 FOOD AND BEVERAGE MINIMUM FOR DAYTIME EVENTS FRIDAY - SATURDAY
ALL DAYTIME EVENTS IN DECEMBER REQUIRE A \$500 FOOD AND BEVERAGE MINIMUM

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

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 10% SALES TAX AND 6% EVANSTON LIQUOR TAX.
A 20% GRATUITY IS RECOMMENDED FOR THE SERVICE STAFF OF ALL PRIVATE EVENTS.

Mix, Match, and Mingle

FOR A FULL RESTAURANT BUYOUT ... THE WORLD IS YOUR OYSTER
PLEASE PICK AND CHOOSE, MIX AND MATCH FROM THE DIFFERENT OPTIONS



LIGHT & BREEZY | 1 APP STATION, 3 PASSED APPS & DINNER BUFFET
\$80 PER PERSON
HEARTIER & HUNGRIER | 2 APP STATIONS & 3 PASSED APPS, DINNER BUFFET & DESSERT STATION
\$100 PER PERSON
AN AFFAIR TO REMEMBER | 2 APP STATIONS, 5 PASSED APPS, DINNER BUFFET & DESSERT STATION
\$110 PER PERSON



APPETIZER STATIONS

PARTY SNACKS

MEAT AND FISH PLATTER MUSTARD, PICKLES AND TOAST
WARM QUESO DIP (VEGETARIAN OR SAUSAGE)
TORTILLAS CHIPS
MINI PRETZELS WITH HONEY MUSTARD
BISCUITS AND HONEY BUTTER
POPCORN WITH HERB BACON FAT

THE SKINNY

ROASTED AND FRESH SEASONAL VEGETABLES WITH
BUTTERMILK DIP
KALE AND SWISS CHARD SALAD
GINGER BRAISED BEET SALAD
HUMMUS WITH NAAN CHIPS
HOUSE ROASTED NUTS

MR SOPHISTICATED

\$5 PER PERSON ADDITIONAL
BOWFIN CAVIAR
SMOKED SALMON WITH CAPER DILL SOUR CREAM
ARTISAN CHEESE SELECTION
DEVILED EGGS WITH CRISPY PORK
POTTED CHICKEN LIVER MOUSSE WITH BACON JAM AND
SOURDOUGH TOAST

DINNER BUFFET

CHOOSE 1 PROTEIN \$7 PER EXTRA PROTEIN
KALE SALAD
CHEF'S SELECTION SEASONAL VEGETABLES
SEASONAL GRAIN OR VEGETABLE DISH
CHOICE OF:
WHOLE ROASTED CHICKEN, GRILLED FARM STEAK
WHOLE ROASTED FISH, BONE-IN PORK LOIN



PASSED APPETIZERS

MINIATURE LAMB MEATBALLS
GRILLED FARM STEAK & POTATO BROCHETTES
FRIED SEASONAL VEGETABLE FRITTER
BACON & LEEK FLATBREAD
WHITE BEAN & SPICY SAUSAGE FLATBREAD
BEAUTIFUL SOUP SHOOTERS
GRILLED CHEESE & ONION JAM SANDWICH
SALMON ON TOAST
MUSHROOM DUXELLES, BLUE CHEESE, ALMOND ON
CORN CAKE

SWEETS & TREATS (CHOOSE ONE FROM EACH SECTION)

COOKIES & BARS

GOOEY ALMOND BARS
CHOCOLATE CARAMEL BROWNIE
PEANUT BUTTER CHOCOLATE COOKIE
OATMEAL AND JAM BARS
PEANUT BUTTER CHOCOLATE DROPS

CAKES

CHOCOLATE STOUT
STICKY TOFFEE DATE
ANGEL FOOD
SPICED APPLE CAKE

CUSTARD & POTTED DESSERTS

CHOCOLATE POT DE CREME
BUTTERMILK PANNA COTTA
SEASONAL FRUIT PARFAIT OR TRIFLE