Dancing Marlin

CD&ME WEDDING PACKAGES 2024

eat.drink.share.

our menu

At Dancing Marlin we take fresh, quality food seriously. Dancing Marlin boasts a from-scratch kitchen and we are proud to offer a seasonally evolving menu that highlights innovative, responsible, and sustainable fare with a purpose. We offer customized, shared and individual plate menu options tailored to your tastes. Let Dancing Marlin help you achieve party planning perfection with our friendly hospitality and unique dining experience as the top spot for group dining in Chicago's South Suburbs.

eat. drink. share.

Dancing Marlin is proud to be the first South Suburban Chicago restaurant to offer a shared plates concept featuring fine American cuisine in an ultra hip, yet informal setting. The rules for sharing? There are no rules! And a party or special event is a great time to embrace the Dancing Marlin sharing philosophy. We're located just ten minutes from CD&ME, and very convenient for your event tastings. We can also host your rehearsal dinner or wedding shower with space for 20-120 guests. Whatever your dining preference, sharing, individual plating or a custom buffet, our dedicated and knowledgeable event planners will assist with every possible detail to assure a fun and memorable evening for you and your guests.

[shared or plated dinner: package 1]

starting at $47 per guest

salad course [shared or plated

[choose 1]

[mixed greens]
spring mix, red onions, house croutons, shaved parmigiano, baby heirloom tomatoes, vinaigrette

[chopped]
romaine, cucumber, red onions, bacon, roasted corn, hook's blue cheese, tomatoes, tortilla chips, citrus vinaigrette

[napa]
baby spinach, croutons, pine nuts, goat cheese, baby heirloom tomatoes, green goddess dressing

main course [shared or plated]

[choose 1]

[chicken]
grilled chicken breast with lemon buerre blanc
roasted italian bruschetta chicken - fresh basil, heirloom tomatoes, parmigiano
chicken cabernet - wild mushrooms, rich cabernet & demi-glace reduction

[pork]
herb roasted & sliced pork tenderloin, garlic, pan roasted au jus

[seafood]
pan seared faroe island salmon - lemon blanc
seared hokkaido bay scallops - yuzu buerre blanc +8
oven roasted mahi-mahi - mango salsa
jumbo roasted gulf shrimp - heirloom tomato & cilantro relish

[beef]
sliced beef tenderloin, demi-glace +12
6 oz beef tenderloin filet +15
shared or plated dinner is served with artisan bread & butter

potato

[choose 1]
whipped garlic mashed potatoes
creamy risotto

vegetable

[choose 1]
grilled asparagus
green beans

shared or plated dinner is served with artisan bread & butter

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[shared or plated dinner: package 2]

starting at $54 per guest

first course [passed “butler” style**]

[choose 2]

mini fig & the pig
ahi tuna nachos
caprese skewers
meatballs

second course [shared or plated]

[choose 1]

[mixed greens]
spring mix, red onions, shaved parmigiano, baby heirloom tomatoes, vinaigrette

[chopped]
romaine, cucumber, red onions, roasted corn, tomatoes, tortilla chips, citrus viniagrette

[napa]
baby spinach, pine nuts, goat cheese, baby heirloom tomatoes, green goddess dressing

third course [shared or plated]

[choose 1]

[chicken]
grilled chicken breast with lemon buerre blanc
roasted italian bruschetta chicken - fresh basil, heirloom tomates, parmigiano
chicken cabernet - wild mushrooms, rich cabernet & demi-glace reduction

[pork]
herb roasted & sliced pork tenderloin, garlic, pan roasted au jus

[seafood]
pan seared faroe island salmon, lemon buerre blanc
seared hokkaido bay scallops, yuzu buerre blanc +8
oven roasted mahi-mahi, mango salsa
jumbo roasted gulf shrimp, heirloom tomato & cilantro relish

[beef]
sliced beef tenderloin, demi-glace +12
6 oz beef tenderloin filet +15

shared or plated dinner is served with artisan bread & butter
**A fee of $100 p/individual needed for passes apps

[share]

Each course is customized from our current menu and meant to be shared for the event.
This menu allows your guests to experience dancing marlin as our regular dining guests do.
Your event coordinator can add any other specialty items upon request.

share menu starting at $60 per guest

1st course [choose 2]

ahi poke ahi tua, crispy wonton chips, yuzu, soy sauce, unagi & wasabi aioli
meatballs choice of "gyro" style meatballs with tzatziki sauce, or turkey meatballs with nino's red sauce
cachaca chicken skewered grilled boneless chicken thighs, brazilian rum, garlic, aioli dipping sauce [gf]
bruschetta fresh mozzarella, aged balsamic, torn basil, heirloom tomatoes, evoo [v]
the fig & the pig house bacon rolled & stuffed with italian sausage, preserved figs,fennel, honey & goat cheese [gf] +3

2nd course [choose 1]

napa salad spinach, sun dried tomatoes, goat cheese, pine nuts, green goddess dressing [gf, v]
caesar salad romaine, house, parmigiano reggiano cheese, garlic caesar dressing [v]
chopped salad romaine, chicken, cucumbers, onions, tomatoes, blue cheese, citrus vinaigrette [gf]
fresh mozzarella grande fresh mozzarella, heirloom tomatoes, torn basil, evoo, sea salt [gf, v]
pear & gorgonzola pears, baby spinach & arugula, champagne vinaigrette, walnuts, dried cranberries, gorgonzola, shallots [gf, v]

sides [choose 2]

brussells sprouts crispy confit sprouts, pancetta, candied pecans [gf]
whipped potatoes yukon gold potatoes, butter, cream, creme fraiche [gf, v]
grilled asparagus garlic butter, almonds, whipped goat cheese & wasabi aoili for dipping [gf]
risotto carnaroli rice, wild mushrooms, parmigiano reggiano, butter [gf, v]

mac daddy a creamy blend of hook's cheddar, wisconsin parmesan, gruyere & bechamel sauce, penne pasta noodles [v]
crab stuffed peppers jumbo lump crabmeat stuffed piquillo peppers, pickled shallot remoulade, tarragon & chili oil, micro greens [gf] +5
ny strip steak usda "prime", center-cut 16 oz ny strip, served tuscan style [gf] +15
chicken cabernet brined, sous-vide & pan seared chicken breast, sauteed maitake mushrooms, cabernet reduction, crispy skin [gf] +3
seared ahi tuna sesame seeds, bacon braised bok choy, avocado puree, pickled ginger, micro greens, wasabi vinaigrette +5
scallops seared japanese hokkaido scallops, potato puree, champagne buerre blanc, yuzu pearls [gf] +6
chicken vesuvio boneless chicken breast, garlic, lemon, sweet peas, potatoes wedges (see our dinner menu for other chicken options)
pork tenderloin hand carved roasted pork tenderloin, au jus [gf]
sliced beef tenderloin beef tenderloin, rich demi-glace [gf] +12

3rd course [choose 2]

share menu is served with artisan bread & butter

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[action stations]

These stations can be modified to suit you & your guests requests. Starting at $45 per guest*** for (2) stations

risotto station

The finest Italian rice served fresh & hot, together with choices of wild mushrooms, spinach, shrimp, asparagus, fresh herbs, butternut squash, sun dried tomatoes, zucchini. All designed to please everyones palate. [choose 4 toppings]

carving station

Our chefs will hand carve choices including pork tenderloin, herb crusted beef tenderloin +6, garlic & rosemary leg of lamb +6, Vermont turkey breast. All served with a selection of sauces & breads to compliment each option. [choose 2 proteins]

pasta station

Penne or orecchiette pasta with pomodoro sauce or creamy alfredo sauce.
Toppings of roasted chicken,Italian sausage, house smoked bacon, poached shrimp, fresh mozzarella [choose 3 toppings]

charcuterie bar

Assorted of soft and hard cheeses, assortment of dry meats, heirloom tomatoes, 3 olive tapenade, seasonal fruit jams, roasted garlic, roasted peppers with toasted Tuscan bread.

the raw bar

A selection of the freshest seafood available. Treat your guests to crab legs, cocktail shrimp, oysters, bloody mary shrimp shooters, crab claws & specialty sauces +7 per guest

[late night]

The “late night” stations are available to events that have purchased a dinner package

slider bar $27 per guest

Bratwurst, Italian beef, sloppy joes, pulled pork or beef burger. Served with all of your favorite slider toppings, mini buns, house made potato chips [choose 2 proteins]

nacho & taco bar $27 per guest

Build your own! Crispy tortilla chips, tortillas, ground beef, roasted chicken, refried beans, heirloom tomato salsa, lettuce, onions, cilantro, cheddar cheese sauce, queso fresco

***A fee of $150 p/individual manning each station

[frequently asked questions]

Thank you for your interest in Dancing Marlin Restaurant catering your special event. The following is an event information sheet that should answer some of the questions you may have about our booking procedures and requirements.

reservations

Your event reservation is guaranteed when we receive a signed contract with a credit card number to hold the date (regardless of final payment method). The number of guests must be guaranteed 10 business days in advance of your event, or the original number confirmed will be charged.

deposits

To reserve your catered event we require a $500.00 deposit. Deposits are non-refundable

payments

Final payment is due 10 days prior to you event, along with your final count.

service fees

Gratuity will be added to the final bill equal to 20% of the food charges.
8% Frankfort sales tax will added to the final bill.
Dancing Marlin welcomes all major credit cards & cash.
Personal checks accepted up to 10 days prior to your event.

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[book now]

to book your event or if you have any questions please email us

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or contact our banquet coordinator
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