



FORA



Welcome to Fora

Fora is a premium casual restaurant and patio in the heart of Chicago's culinary capital, the Fulton Market District.

Our globally inspired menu showcases vibrant, high-quality ingredients brought to life through time-honored techniques.

Designed for connection and conversation, Fora offers a dining experience that delights the senses and celebrates the joy of sharing a meal.

Capacity Chart

BUYOUT | 100 SEATED / 250+ RECEPTION

DINING ROOM | 35+ SEATED / 100 RECEPTION

BAR + LOUNGE | 20 SEATED / 35+ RECEPTION

GALLERY | 20 SEATED / 35+ RECEPTION

SEASONAL PATIO | 60 SEATED / 100 RECEPTION

PRIVATE DINING | 18 SEATED



Passed

ITEMS PRICED PER DOZEN. MINIMUM ORDER OF TWO DOZEN.

COLD

SALMON TARTARE rice cracker, orange togarashi	76
ENDIVE CUP guacamole, pico de gallo, cilantro	72
GOAT CHEESE TARTLET pecan acrodolce, spiced nuts	78
ANTIPASTO SKEWERS cured meat, mozzarella, olive, tomato	73
CAJUN DEVEILED EGGS jalapeno, espelette, creme fraiche, chives	78
CUCUMBER BRUSCHETTA edamame, hummus, radish	72

PREMIUM HORS D'OEUVRES
AVAILABLE UPON REQUEST

HOT

JACKFRUIT CAKE avocado creme, tomato gelee	79
BANG BANG SHRIMP sweet chili & sriracha aioli	91
BACON-WRAPPED DATES maple glaze	82
FALAFEL garlic toum & harissa	75
CHICKEN KOFTA KABOB chimichurri	75
VEGETABLE SAMOSA tomato & cilantro chutney	75
CUBAN SPRING ROLL mojo aioli	75

Stationed

Items priced per dozen. Minimum order of two dozen.

MEDITERRANEAN STATION \$32/PP

DIPS: housemade hummus, pepita romesco, cucumber yogurt dip

VEGGIES: carrots, celery, tomatoes, cucumbers, garlic marinated vegetables, grilled pita bread

BYO TACO STATION / SELECT THREE \$42/PP

includes flour & corn tortillas + rice & beans

VEGAN MUSHROOM CHORIZO: potato, onions, cilantro, cashew crema

CARNITAS: pickled onion, poblanos, salsa rojo

CHICKEN: smoked chipotle, queso fresco, lime crema, cilantro

SHRIMP: baja sauce, cabbage slaw, avocado, cotija (+4pp)

STEAK: skirt steak, salsa verde, green onions, lime(+6pp)

FLATBREAD STATION / SELECT 3 \$36/PP

CAPRESE: basil, heirloom tomato, buffalo mozzarella

SHROOM: truffle mushroom, herbs, roasted garlic

VEGGIE: roasted peppers, spinach, zucchini, tomato sauce

CHICKEN: arugula, blue cheese, tomato sauce

PEPPERONI: classic pepperoni pizza with tomato sauce

MEAT LOVERS: pepperoni, sausage, ham

SLIDERS STATION / SELECT 3 \$36/PP

THE CLASSIC: beef slider, cheddar, ketchup, pickle

THE SMOKE: smoked pulled pork, pickled onions, poblano, bbq

THE GARDEN: veggie slider, dijonaise, lettuce, tomato

THE LOUISIANA: fried chicken, pickle, spicy aioli



CHARCUTERIE & CHEESES \$475/BOARD

serves 25 guests per board - artisanal cheeses & cured meats, dried fruits & assorted nuts, garden vegetables pita & baguettes

MENUS ARE THOUGHTFULLY PREPARED USING PER-PERSON PORTIONS. PLEASE CONSULT YOUR SALES MANAGER FOR SPECIFIC QUANTITIES. GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE. MINIMUM NUMBER OF 15 GUESTS IS REQUIRED FOR ALL MENUS.



Dinner

85/PP

All courses served family-style.

STARTERS SELECT TWO (2)

SALAD BEAUCAIRE
butternut squash, goat cheese, pecan acrodolce, kale

BUFALINA
buffalo mozzarella, butternut squash, tomatoes, crostini

CAESAR SALAD
parmesan, croutons, tuscan caesar

BABY BEETS
avocado, goat cheese, lemon apple, pistachio

TRUFFLE ARANCINI
parmesan, mushroom, tomato

FRITTO
squid, shrimp, smelt, banana peppers, goat cheese, white balsamic reduction

MAINS SELECT THREE (3)

TROFIE AL PESTO
stracciatella, confit tomato, basil pesto

RIGATONI AL RAGU
short rib, ricotta salata

BUTTERNUT SQUASH RISOTTO
walnuts, crispy kale, gorgonzola, blueberry

SHORT RIBS
fennel, gremolata

AIRLINE ROASTED CHICKEN
lemon-oregano sauce

PORK BELLY
edamame, cucumber

SALMON
orange reduction, fennel salad

TAGLIATA (+10PP)
chimichurri or peppercorn sauce

SIDES SELECT TWO (2)

ROASTED CARROTS
mostarda, fennel pollen, fennel confit

BROCCOLI RABE
tomato jam, pickled shallots, marcona almond crumble

NEW POTATOES
calabrian chili, mascarpone, olive crumble

HERBED POLENTA
oregano, rosemary, parsley

BROWN RICE
garlic, shallots, parsley

SWEETS SELECT TWO (2)

TIRAMISU
coffee, mascarpone, cocoa

PANNA COTTA
vanilla, seasonal berry compote

RUM CAKE & ZABAGLIONE
vanilla custard, stone fruit

CANNOLI
ricotta, chocolate chips



ASK ABOUT OUR CUSTOM MENUS
& SEASONAL OFFERINGS



Lunch

45/PP

ALL COURSES SERVED FAMILY-STYLE.

STARTERS SELECT TWO (2)

SALAD BEAUCAIRE

butternut squash, goat cheese, pecan acrodolce, kale

BUFALINA

buffalo mozzarella, butternut squash, tomatoes, crostini

CAESAR SALAD

parmesan, croutons, tuscan caesar

TRUFFLE ARANCINI

parmesan, mushroom, tomato

SEASONAL GREEN SALAD

seasonal greens with housemade vinaigrette

SIDES SELECT TWO (2)

ROASTED CARROTS

mostarda, fennel pollen, fennel confit

BROCCOLI RABE

tomato jam, pickled shallots, marcona almond crumble

NEW POTATOES

calabrian chili, mascarpone, olive crumble

MAINS SELECT THREE (3)

POKE BOWL

tuna, nori, avocado, puffed rice, edamame, mango, tamari vinaigrette, brown rice

MEDITERRANEAN BOWL

falafel, beet hummus, kale, cucumber, feta, red onion, tomato, olive, arugula, calabrian chili yogurt, quinoa

STEAK BOWL

radicchio, charred broccoli, red onion, radish, arugula, chipotle lime vinaigrette

B.L.T.A

applewood smoked bacon, lettuce, tomato, calabrian chili aioli

CHICKEN & AVOCADO SANDWICH

arugula, gorgonzola, tomato, avocado

THE FORA SANDWICH

stracciatella, pistachio pesto, mortadella

POLPETTA SANDWICH

chicken and beef meatballs, tomato sauce, mozzarella

SWEETS SELECT TWO (2)

TIRAMISU

coffee, mascarpone, cocoa

PANNA COTTA

vanilla, seasonal berry compote

CANNOLI

ricotta, chocolate chips



THOUGHTFULLY
CRAFTED,
SEASONALLY
INSPIRED.



Brunch

39/PP

ALL COURSES SERVED FAMILY-STYLE.

STARTERS SELECT TWO (2)

SEASONAL FRUIT BOWL
chef's selection of the season's freshest fruits

AVOCADO TOAST
fresh fruit, honey, pumpkin seed granola

CAESAR SALAD
parmesan, croutons, tuscan caesar

YOGURT PARFAIT
fresh fruit, honey, pumpkin seed granola

SIDES SELECT ONE (1)

BREAKFAST POTATOES
herbs

SOURDOUGH BREAD
sweet butter & housemade preserves

PAIN DE MIE
sweet french bread

ENGLISH MUFFINS
house-made

MIXED GREEN SALAD
seasonal vinaigrette

MAINS SELECT THREE (3)

FRENCH TOAST
spiced maple syrup, vanilla cream, chai custard

CORNMEAL PANCAKES
orange marmalade, whipped mascarpone, orange & maple syrup

STEAK & EGGS
scrambled eggs, gremolata, coulotte

FORA HASH
breakfast potatoes, short rib, sweet peppers, tomato chutney, mornay sauce, arugula

B.L.T.A
applewood smoked bacon, lettuce, tomato, calabrian chili aioli

CHICKEN & AVOCADO SANDWICH
grilled chicken breast, arugula, tomato, avocado spread

THE CLASSIC BREAKFAST
scrambled eggs, bacon, italian sausage



Bar packages

Entire group guarantee + two hour minimum required for all packages.

STANDARD

\$20/PP PER HOUR

SPIRITS

Wheatley Vodka
Ford Gin
Bacardi White Rum
Corazon Tequila
Old Forester Bourbon
Famous Grouse Scotch

WINE

Brut Sparkling*
Full White
Light Red

BEER

Lager
N/A Lager
Seltzer
IPA

PREMIUM

\$30/PP PER HOUR

SPIRITS

Ketel One Vodka
Tanqueray Gin
Bacardi Year Rum
Milagro Tequila
Los Vecinos Mezcal
Buffalo Trace Bourbon
Sazerac Rye Whiskey
Johnnie Walker Black
Hennessy VS Cognac

WINE

Brut Sparkling*
Light & Full White
Light & Full Red

BEER

Lager
N/A Lager
Seltzer
IPA
N/A Beer

LUXURY

\$50/PP PER HOUR

SPIRITS

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Mijenta Reposado Tequila
Del Maguey Vida Mezcal
Woodford Reserve Bourbon
Woodford Reserve Rye
Balvenie 12 Year Single
Malt Scotch
Hennessy VSOP Cognac

WINE*

Brut Sparkling
Light & Full White
Light & Full Red
Still Rose

BEER

Lager
N/A Lager
Seltzer
IPA
Cider

HOSTED

ALL HOSTED BARS ARE CHARGED UPON CONSUMPTION. PLEASE ASK YOUR SALES MANAGER FOR MORE INFORMATION.

*DENOTES PREMIUM MENU WINES

ALL BEER, WINE, AND LIQUOR BRANDS ARE SUBJECT TO CHANGE BASED ON AVAILABILITY. PACKAGES REQUIRE THE PARTICIPATION OF ENTIRE GROUP. GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE. THE EMILY HOTEL DOES NOT SERVE SHOTS, NEAT, OR ROCKS POURS. SATELLITE BARS ARE NOT ABLE TO SERVE SHAKEN OR STIRRED COCKTAILS (SPIRIT & MIXER ONLY).

Terms + conditions

FOOD & BEVERAGE

We ask that menu selections and set-up arrangements be finalized at least 21 business days prior to the scheduled event. Only food and beverage provided by the Emily Hotel may be consumed on the hotel premises. Menus are thoughtfully prepared using per-person portions and are not intended to be unlimited. Please consult with your sales manager for guidance on specific quantities based on your event needs. A minimum of 15 guests is required for all menus. An under-15 guest fee of \$200 may be added for groups below 15. Dietary restrictions and special meal requests must be submitted no later than 10 business days prior to the event and will be accommodated when possible. Requests received after this deadline cannot be guaranteed. For food safety and liability reasons, any food remaining after the event may not be removed from the premises. The hotel reserves the right to make reasonable substitutions based on product availability or market conditions while maintaining the quality and intent of the selected menu.

BEVERAGE & BAR SERVICE

The hotel offers a complete selection of beverages including non-alcoholic beverages for your event. The hotel does not permit alcohol to be brought onto the premises from outside sources without special advanced authorization from the hotel. The hotel will assess a negotiated corkage fee per bottle for all wine or champagne brought in for an event. One (1) bartender will be provided per 75 guests for dinner service; one (1) bartender per 50 guests required for cocktail reception. Additional bartenders beyond this rate can be provided upon request and will be charged at \$500 per bartender. The hotel reserves the right to discontinue alcohol service to any guest in accordance with local laws and responsible service standards.

GUARANTEES

The hotel requires a final confirmation or “guarantee” of your guest attendance per meal no later than 10 business days prior to your scheduled event. Once received, the final guarantee is not subject to reduction, however, we can accept increases in the number expected up to 72 hours prior to the event. If the guarantee is not confirmed 10 business days in advance, the expected count will be considered the guarantee. Final charges will be based on the guarantee or the actual attendance, whichever is greater. The hotel is prepared to serve 3% more than the guaranteed number of guests. A per person surcharge will apply if the final attendance is more than guaranteed.

PRICING AND BILLING

Food and beverage charges are subject to a 20% service charge, and a 5% administrative fee and applicable state sales tax will be added to all food and beverage charges. Please keep in mind that the service charge and administrative fees are taxable. In addition, there is a 11.75% food and beverage tax. Tax exemption must meet the state of Illinois requirements and proof of exemption is required at least four weeks prior to the day of the event.

LABOR CHARGE

Labor fees may apply in instances where there is excessive clean-up to the property or if the event exceeds the agreed upon time. The hotel reserves the right to charge for overtime wages or other expenses incurred. Damages will be the sole responsibility of the group. Please note that chef attendant and bartender fees may apply based upon menu selections. Events exceeding the contracted end time may incur additional labor and service charges.



Let's talk.

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