

THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE MENU GUIDELINES

MENUS

ALL DINNER PRICES INCLUDE FRESHLY BAKED BREAD AND BUTTER, COFFEE AND ASSORTED HOT TEAS

MENUS MUST BE SELECTED 10 BUSINESS DAYS PRIOR TO YOUR EVENT DATE. IF MENUS ARE NOT RECEIVED BY THIS DEADLINE, THE CHEF WILL SELECT YOUR MENU AND A 5% SERVICE FEE WILL BE ASSESSED.

FOR GROUPS UTILIZING THE WEDDING PACKAGE:

WHEN MORE THAN ONE MAIN COURSE IS OFFERED, PLACE CARDS ARE REQUIRED INDICATING THE GUEST'S NAME AND ENTRÉE CHOICE. YOU MAY SUPPLY YOUR OWN PLACE CARDS OR WE WOULD BE HAPPY TO CREATE THEM. THE PRICE FOR PLACE CARDS IS INCLUDED IN THE WEDDING PACKAGE.

WHEN OFFERING MORE THAN ONE MAIN COURSE, THE HIGHEST MAIN COURSE PRICE PREVAILS.

UP TO TWO SINGLE PROTEIN MAIN COURSE SELECTIONS OR ONE SIGNATURE COMBINATION CAN BE OFFERED.

IF OFFERING A CHOICE OF MAIN COURSE, GUESTS' INDIVIDUAL SELECTIONS ARE DUE TO THE SALES MANAGER 5 BUSINESS DAYS PRIOR TO YOUR EVENT DATE.

PLEASE ASK YOUR SALES MANAGER FOR PRICING AND MENU OPTIONS FOR CHILDREN AND YOUNG ADULTS.

BAR AND CHEF FEES

A BARTENDER IS INCLUDED IN THE WEDDING PACKAGE FOR A MAXIMUM OF 5 HOURS.

TABLESIDE WINE SERVICE DURING DINNER IS INCLUDED IN THE WEDDING PACKAGE.

PLEASE NOTE ALL MENU OPTIONS AND PRICING ARE SUBJECT TO CHANGE.

FREQUENTLY ASKED QUESTIONS

CAN MY PARTY ORDER FROM THE MAIN DINING ROOM'S MENU?

THE MAIN DINING ROOM A LA CARTE IS NOT AVAILABLE IN PRIVATE DINING.

CAN WE BOOK A TASTING PRIOR TO OUR EVENT?

TASTINGS CAN BE BOOKED ONCE A CONTRACT HAS BEEN SIGNED AND DEPOSIT IS RECEIVED. TASTINGS ARE COMPLIMENTARY FOR TWO GUESTS UTILIZING THE WEDDING PACKAGE. THERE IS A FEE OF \$50 PLUS SALES TAX (11.5%) AND SERVICE CHARGE (20%) FOR EACH ADDITIONAL GUEST. TASTINGS ARE SCHEDULED MONDAY THROUGH THURSDAY AT 5PM IN OUR MAIN DINING ROOM, MUST BE ARRANGED AT LEAST THREE WEEKS IN ADVANCE WITH YOUR SALES MANAGER AND ARE SUBJECT TO AVAILABILITY.

DO I NEED TO HAVE A BARTENDER IN MY ROOM?

YES. A BARTENDER IS INCLUDED IN THE WEDDING PACKAGE.

CAN WE BRING IN OUTSIDE FOOD OR BEVERAGE?

NO OUTSIDE FOOD OR BEVERAGE IS ALLOWED WITHOUT THE ADVANCE WRITTEN PERMISSION OF THE DIRECTOR OF SALES.

WHEN IS MY FINAL GUEST COUNT DUE?

YOUR FINAL GUEST GUARANTEE WILL BE DUE TO YOUR SALES MANAGER BY NOON 3 BUSINESS DAYS PRIOR TO THE EVENT DATE.

WHERE CAN MY GUESTS PARK?

PARKING IS AVAILABLE IN THE JOHN HANCOCK BUILDING. THE GARAGE ENTRANCE IS LOCATED ON BOTH CHESTNUT AND DELAWARE STREETS. IF PARKING IN THE BUILDING, TAKE THE ELEVATOR TO THE 4TH FLOOR TO TRANSFER ELEVATORS TO STREET LEVEL. YOU CAN ARRANGE TO PAY FOR YOUR GUESTS' PARKING BY CONTACTING LAZ PARKING SYSTEMS AT (312) 944-5994. PLEASE NOTE THAT THE SIGNATURE ROOM DOES NOT VALIDATE PARKING.

WHAT IS THE BEST WAY TO GET TO THE 95TH FLOOR?

TO GET TO THE SIGNATURE ROOM PLEASE ENTER THE JOHN HANCOCK BUILDING THROUGH THE REVOLVING DOORS ON DELAWARE PLACE; ONCE YOU ENTER THE BUILDING GO PAST THE NORTH FACE STORE AND HANIG'S FOOTWEAR, TAKE A LEFT AND YOU'LL SEE OUR ELEVATOR BANK. WHEN PARKING IN THE BUILDING, TAKE THE ELEVATOR TO THE 4TH FLOOR TO TRANSFER ELEVATORS TO STREET LEVEL.

WILL MY GUESTS NEED TO CHECK IN WITH SECURITY?

THERE IS NOT A SECURITY DESK INSIDE THE DELAWARE PLACE ENTRANCE AND GUESTS ARE NOT REQUIRED TO CHECK-IN OR SHOW IDENTIFICATION TO GET TO THE SIGNATURE ROOM. A CONCIERGE WILL BE AVAILABLE TO DIRECT YOUR GUESTS FROM THE LOBBY TO THE SIGNATURE ROOM. A BAG CHECK WILL BE CONDUCTED PRIOR TO GAINING ACCESS TO THE 95TH AND 96TH FLOORS.

WILL I HAVE TO WAIT IN LINE FOR THE ELEVATORS?

IF THERE IS A LINE UPON ARRIVAL TO THE 95TH FLOOR ELEVATOR BANK, PLEASE SPEAK WITH THE CONCIERGE IN THE LOBBY, LET THEM KNOW YOU ARE HERE FOR A PRIVATE DINING FUNCTION AND THEY WILL PLACE YOUR GUESTS ONTO THE NEXT AVAILABLE ELEVATOR.

IS THERE A COAT CHECK AVAILABLE FOR MY GUESTS?

THERE IS A COMPLIMENTARY HOSTED COATROOM SERVICE FOR GROUPS UTILIZING THE WEDDING PACKAGE.

DO THE PRIVATE DINING ROOMS HAVE A VIEW?

YES, ALL OF OUR PRIVATE DINING ROOMS HAVE FLOOR TO CEILING WINDOWS WITH VIEWS OF THE CITY AND SKYLINE.

WHAT TYPE OF SET-UP IS PROVIDED BY THE SIGNATURE ROOM?

WE PROVIDE OUR STANDARD TABLES, CHAIRS, HOUSE LINEN, VOTIVE CANDLES, CHINA, FLATWARE AND GLASSWARE. FLOWERS, DANCE FLOOR, MICROPHONE, TABLE NUMBERS, CHARGER PLATES, PERSONALIZED MENUS AND PLACE CARDS ARE ALSO INCLUDED IN THE WEDDING PACKAGE. PLEASE INQUIRE ABOUT SPECIFIC PRICING WITH THE SALES MANAGER FOR ADDITIONAL AUDIOVISUAL NEEDS.

CAN I BRING IN MY OWN DÉCOR/ENTERTAINMENT?

YOU MAY BRING IN YOUR OWN DÉCOR AND ENTERTAINMENT FROM OUTSIDE VENDORS. BOOKING OF ENTERTAINMENT IS SUBJECT TO AVAILABILITY AND APPROVAL OF THE SALES MANAGER. THE SALES MANAGER WOULD BE HAPPY TO MAKE RECOMMENDATIONS FOR ENTERTAINMENT, FLOWERS, AUDIOVISUAL EQUIPMENT AS WELL AS SPECIALTY CHAIRS AND LINENS. ADDITIONAL CHARGES WILL APPLY FOR THESE ITEMS.

WHAT TIME CAN I HOST MY EVENT?

EVENING WEDDING RECEPTIONS CAN BEGIN DAILY ANY TIME AFTER 6:00PM.

WHAT IS THE DRESS CODE FOR THE PRIVATE DINING ROOMS?

OUR DRESS CODE IS BUSINESS CASUAL. WE REQUEST NO GYM SHOES, BEACHWEAR OR JEANS WITH RIPS OR HOLES. FOR EVENING FUNCTIONS, SHORTS AND SANDALS ARE NOT PERMITTED.

HOW DO I SECURE THE SPACE? IS A DEPOSIT REQUIRED?

IN ORDER TO SECURE A PRIVATE DINING ROOM, A CONFIRMATION AGREEMENT MUST BE SIGNED AND RETURNED ALONG WITH A NON-REFUNDABLE AND NON-TRANSFERABLE DEPOSIT. THE DEPOSIT REQUIRED IS BASED ON 30% OF YOUR FOOD AND BEVERAGE MINIMUM.

HOW MUCH IS SALES TAX AND SERVICE CHARGE?

SALES TAX IS 11.5% AND SERVICE CHARGE IS 20%.

THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE



YOUR GUESTS WILL BE GREETED BY BREATHTAKING VIEWS OF THE CITY,
PROFESSIONAL EVENT STAFF AND AWARD-WINNING CUISINE.

YOUR WEDDING PACKAGE INCLUDES:

PASSED HORS D'OEUVRES (3 PER PERSON)

GOURMET FIVE-COURSE DINNER

CHAMPAGNE TOAST

FOUR HOUR HOSTED BAR WITH BARTENDER(S)

SIGNATURE SELECTION OF WINES WITH DINNER

WEDDING CAKE CREATED BY ALLIANCE BAKERY ~OR~ PLATED DESSERT

FRESHLY BREWED COFFEE AND ASSORTED TEAS

CUSTOM DANCE FLOOR

MICROPHONE

WHITE AND BLACK LINEN, VOTIVE CANDLES, BUD VASES WITH SEASONAL FRESH FLOWERS

SIGNATURE ROOM CHARGER PLATES

CUSTOMIZED MENU CARDS

PLACE CARDS

FRAMED TABLE NUMBERS

COMPLIMENTARY TASTING FOR 2 GUESTS

KIDS MENU OPTIONS AND PRICING AVAILABLE UPON REQUEST

^V VEGETARIAN ^{VE} VEGAN ^{GF} GLUTEN FREE

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THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE



HORS D' OEUVRES

COLD

GRILLED SHRIMP | GUACAMOLE AND CRISPY TORTILLA CHIPS ^{GF}

CHILLED GAZPACHO SHOOTER (MAY-SEPTEMBER) ^{V,VE,GF}

WHITE BEAN FLAN | TOMATO MARMALADE ^{V,VE,GF}

TOMATO, MOZZARELLA & BASIL PESTO BRUSCHETTA ^V

FOIE GRAS TORCHON | SOURDOUGH CROSTINI | RHUBARB CHUTNEY

ROASTED PEAR AND PROSCIUTTO | BALSAMIC REDUCTION |

BLUE CHEESE AIOLI ^{GF}

SAMBUCA GLAZED FIGS | TOASTED PINE NUTS ^{V,VE,GF}

TRUFFLE CHICKEN SALAD | PHYLLO CUP

CAVIAR | POTATO BLINI | CITRUS CRÈME FRAICHE

ROASTED BEETS | PLANTAIN CHIP | TOMATILLO SALSA ^{V,VE,GF}

SMOKED SALMON BLT | TOASTED RYE CRISP

SPICY BLACK BEAN HUMMUS | PLANTAIN CHIP ^{V,VE,GF}

MARINATED TOFU | PINEAPPLE RELISH ^{V,VE,GF}

CORN AND BASIL POLENTA ^{V,VE,GF}

ASSORTED SUSHI MAKI ROLLS (MINIMUM ORDER OF 30 PIECES)

HAMACHI TUNA TARTARE | GINGER | MICRO GREENS ^{GF}

(MINIMUM ORDER OF 50 PIECES)

HOT

BACON WRAPPED SCALLOPS ^{GF}

DUCK SPRING ROLL | SWEET AND SOUR MUSTARD

SEARED BABY LAMB CHOP | GUAJILLO CHILE DIPPING SAUCE ^{GF}

LOADED BAKED POTATO CROQUETTE | TRUFFLE AIOLI

SEASONAL VEGETABLE ARANCINI | SAN MARZANO TOMATO SAUCE ^V

MINI CRAB CAKE | SMOKED PAPRIKA AIOLI

WARM BRIE CHEESE | DRIED FRUIT | PHYLLO CUP | CARAMEL SAUCE ^V

STUFFED JALAPEÑO PEPPER | BACON | CHEDDAR CHEESE

NEW YORK STRIP | CROSTINI | HORSE RADISH SAUCE

SPANAKOPITA | SPINACH | FETA CHEESE ^V

CRISPY CUBAN ROLL | MUSTARD SAUCE

APPLE AND BRIE CHEESE ROULADE ^V

PULLED PORK SLIDERS | JALAPEÑO CHEDDAR BISCUIT

(MINIMUM ORDER OF 50 PIECES)

CRISPY PORK BELLY | TOASTED POINT | APPLE JAM

(MINIMUM ORDER OF 50 PIECES)

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WEDDING PACKAGE



FRENCH ONION, BRIOCHE, SWISS AND PARMESAN CHEESES

ITALIAN MINISTRONE, FOCACCIA BREAD, ITALIAN PARSLEY SPREAD ^V

FIRST COURSE

(PLEASE SELECT ONE)

SIGNATURE ROOM LOBSTER BISQUE, FENNEL RELISH, LOBSTER-SHERRY GELÉE ^{GF}

ADD \$3.00 PER PERSON

CREAM OF ASPARAGUS, GOAT CHEESE CROUTONS, CHIVES (MARCH-JULY) ^V

ROASTED SQUASH, CANDIED PUMPKIN SEEDS (SEPTEMBER-MARCH) ^{V, GF}

SWEET CORN, ROASTED CORN, CHILI OIL (AUGUST-SEPTEMBER) ^{V, GF}

GREEN CITY MARKET SALAD, SEASONAL GREENS, SHERRY VINAIGRETTE ^{V, VE, GF}

CAESAR SALAD, ROMAINE HEARTS, BRIOCHE CROUTON, PARMIGIANO-REGGIANO, CAESAR DRESSING

FRISÉE SALAD, HAZELNUT CRUSTED BRIE CHEESE, ROASTED GRAPES, CHOPPED HAZELNUTS, PORT VINAIGRETTE ^V

GRILLED ZUCCHINI SALAD, SQUASH, MILLET, PORCINI MUSHROOM COULIS ^{V, VE}

BELGIAN ENDIVE SALAD, CITRUS FRUIT, GORGONZOLA CHEESE, WALNUTS, BLOOD ORANGE VINAIGRETTE
(JANUARY-MARCH) ^{V, GF}

CHILLED ASPARAGUS SALAD, CRISPY PANCETTA, PICKLED RED ONIONS, BLUE CHEESE,
HERB BUTTERMILK DRESSING (MARCH-JULY) ^{GF}

MARINATED FRESH MOZZARELLA, ROASTED PEPPERS, TOMATOES, ARUGULA PESTO (AUGUST-OCTOBER) ^{V, GF}

SECOND COURSE

(PLEASE SELECT ONE)

LEMON, GRAPEFRUIT OR BLOOD ORANGE SORBET

INTERMEZZO

(PLEASE SELECT ONE)

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THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE



SEARED SALMON

CAULIFLOWER-SAFFRON PURÉE, FARRO, ROASTED VEGETABLES, SAFFRON BEURRE BLANC

PREMIUM: \$140 SUPER PREMIUM: \$147

SEASONAL SELECTION OF FISH

ISRAELI COUSCOUS, BRAISED TOMATOES, ROASTED RED PEPPER COULIS

PREMIUM: \$144 SUPER PREMIUM: \$151

HERB ROASTED CHICKEN ^{GF}

PARMESAN WHIPPED POTATOES, WILTED GREENS, NATURAL SAUCE

PREMIUM: \$135 SUPER PREMIUM: \$142

GOAT CHEESE STUFFED CHICKEN BREAST ^{GF}

ROASTED POTATOES, GRILLED SQUASH, FENNEL AND ROASTED PEPPER SAUCE

PREMIUM: \$138 SUPER PREMIUM: \$145

GRILLED NEW YORK STRIP STEAK ^{GF}

YUKON GOLD AND SWEET POTATO MASH, GLAZED CARROTS, DIJON REDUCTION

PREMIUM: \$147 SUPER PREMIUM: \$154

GRILLED FILET OF BEEF ^{GF}

CELERY ROOT AND POTATO MASH, WILTED GREENS, RED WINE REDUCTION

PREMIUM: \$153 SUPER PREMIUM: \$160

WILD MUSHROOM LINGUINE ^{V, GF}

BLACK TRUFFLE VINAIGRETTE

PREMIUM: \$135 SUPER PREMIUM: \$142

CORNMEAL CRUSTED TOFU MEDALLIONS ^{V, VE, GF}

GRILLED ASPARAGUS, PORTABELLA MUSHROOMS, BRAISED SHALLOTS, FRESNO CHILI SAUCE

PREMIUM: \$135 SUPER PREMIUM: \$142

MAIN COURSE

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THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE



PETITE FILET OF BEEF AND ROASTED LOBSTER TAIL ^{GF}

WHIPPED POTATOES, WILTED GREENS, CITRUS BUTTER SAUCE, NATURAL SAUCE

PREMIUM: \$182 SUPER PREMIUM: \$189

PETITE FILET OF BEEF AND SAUTÉED CHICKEN BREAST

ROASTED RED POTATOES, BABY SPINACH, RED WINE SAUCE

PREMIUM: \$158 SUPER PREMIUM: \$165

MAIN COURSE COMBINATIONS

PETITE FILET OF BEEF AND SEARED SALMON

TOASTED FARRO, ROASTED CAULIFLOWER, NATURAL JUS, SAFFRON BUTTER SAUCE

PREMIUM: \$161 SUPER PREMIUM: \$168

PETITE FILET OF BEEF AND SHRIMP & LOBSTER CLAW

HERB WHIPPED POTATOES, GRILLED ZUCCHINI, BASIL VINAIGRETTE

PREMIUM: \$168 SUPER PREMIUM: \$176

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THE SIGNATURE ROOM AT THE 95TH WEDDING PACKAGE



WEDDING CAKE

THE SIGNATURE ROOM IS PROUD TO PARTNER WITH ALLIANCE BAKERY TO PROVIDE YOU WITH YOUR DREAM WEDDING CAKE. YOU MAY SELECT UP TO 2 CAKE FLAVORS. 3 OR MORE CAKE FLAVORS MUST BE SERVED BUFFET-STYLE TO YOUR GUESTS.

THE OPTIONS FOR THE CAKE INCLUDED IN THE WEDDING PACKAGE:

<u>CAKE</u>	<u>FILLING</u>	<u>FROSTING</u>	<u>DESIGN</u>
VANILLA	VANILLA BEAN PASTRY CREAM	ITALIAN MERINGUE BUTTERCREAM	CLASSIC SCROLL
CHOCOLATE	STRAWBERRY PRESERVES	CHOCOLATE MERINGUE BUTTERCREAM	SWISS DOTS
LEMON	RASPBERRY PRESERVES		SINGLE DOTS
RED VELVET	LEMON CURD		FONDANT POLKA DOTS
ALMOND	CHOCOLATE FUDGE		FABRIC RIBBON (PROVIDED BY CLIENT)
HAZELNUT	BANANA CUSTARD		SMALL GUMPASTE FLOWERS
CARROT	ITALIAN MERINGUE BUTTERCREAM		FONDANT BANDS
BANANA	CHOCOLATE MERINGUE BUTTERCREAM		
	RASPBERRY BUTTERCREAM		
	STRAWBERRY BUTTERCREAM		
	CARAMEL		
	MOCHA BUTTERCREAM		
	COCONUT PASTRY CREAM		
	PEANUT BUTTER BUTTERCREAM		
	SALTED CARAMEL BUTTERCREAM		
	CREAM CHEESE		

ALLIANCE BAKERY WILL PROVIDE THE FOLLOWING FILLINGS AND FROSTINGS FOR AN ADDITIONAL COST.

SPECIALTY DECORATION IS PRICED SEPARATELY.

BITTERSWEET CHOCOLATE MOUSSE	FRESH BLUEBERRY CONFIT	PISTACHIO PASTRY CREAM
CHOCOLATE GANACHE	FRESH BERRIES & PASTRY CREAM	RASPBERRY ROSE BUTTERCREAM
COCONUT MOUSSE	HAZELNUT PASTRY CREAM	WHITE CHOCOLATE MOUSSE

Alliance Bakery

CHICAGO

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THE SIGNATURE ROOM AT THE 95TH

WEDDING PACKAGE



SUPER PREMIUM BAR

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, GLENLIVET 12 YEAR SCOTCH,
JAMESON IRISH WHISKEY, KNOB CREEK BOURBON, BACARDI RUM,
TAYLOR FLADGATE 20 YEAR TAWNY PORT,
SAMBUCA LIQUEUR, MARTELL VSOP COGNAC, ARMAGNAC DE MONTAL
HESS WINES: CHARDONNAY, SAUVIGNON BLANC, "TREC" MERLOT BLEND AND CABERNET SAUVIGNON
*BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA
SIGNATURE TOP VIEW BREW, MILLER LITE, STELLA ARTOIS, REVOLUTION BREWING SEASONAL SELECTION,
LAGUNITAS IPA, CRYSTAL LAKE BEACH BLONDE, 3 FLOYDS BREWING COMPANY ALPHA KING
ASSORTED PEPSI SOFT DRINKS

PREMIUM BAR

KETEL ONE VODKA, BOMBAY GIN, JOHNNIE WALKER RED SCOTCH, CROWN ROYAL WHISKY,
MAKER'S MARK BOURBON, CRUZAN RUM, CAPTAIN MORGAN SPICED RUM
ROBERT MONDAVI PRIVATE SELECTION: CHARDONNAY, SAUVIGNON BLANC, HERITAGE RED BLEND, CABERNET SAUVIGNON
*BRUT, THE SIGNATURE ROOM AT THE 95TH, LODI, CALIFORNIA
SIGNATURE TOP VIEW BREW, MILLER LITE, STELLA ARTOIS, REVOLUTION BREWING SEASONAL SELECTION,
LAGUNITAS IPA, CRYSTAL LAKE BEACH BLONDE, 3 FLOYDS BREWING COMPANY ALPHA KING
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