



Westmont Events Menu



Family Style Menu

\$45

Per Guest



Salad - Choose One:

House Salad - Mixed Greens, Tomato, Carrot, Cucumber, Sesame Ginger Vinaigrette

Caesar Salad - Romaine, Parmesan, House Croutons

Entrees - Choose Two (Choose three +\$5):

Short Rib - Roasted Mushroom Demi

Panko Chicken - Arugula, Grape Tomato, Shallot, White Wine Reduction

Parmesan Crusted Chicken - Marinara, Fresh Mozzarella

Salmon - Bourbon Glaze, Piccata or Fresh Mango Pico

Rigatoni - Pesto Cream, Marinara or Vodka Cream
Add Mini Meatballs +\$1

Sides - Choose Two:

Cauliflower - Thai Vinaigrette, Mint, Pepitas

Brussels - Bacon, Soy Ginger

Loaded Mashed - Bacon, Cheddar, Scallion, Sour Cream

Broccoli - Garlic Butter

Yukon Mashed - Butter, Herbs

Potato Hash - Assorted Peppers, Corn, Parmesan

Veggie Blend - Broccoli, Carrot, Cauliflower Garlic Butter

Dessert Platter - Assorted Bite Size Treats \$75
(serves approx 25 guests)

Bar Options

Soda, coffee, and water included

Host Tab - Host covers all beverages

Cash Tab - Guests pay for their own beverages

Tiered Bar Options:

- Domestic bottles, house Cabernet, house Chardonnay - \$25
- Domestic bottles, draft beers, house Cabernet, house Chardonnay - \$30
- Domestic bottles, draft beers, house Cabernet, house Chardonnay, well spirits \$35

Add On's -

- Mimosa Bar \$39 per bottle includes 3 juices
- Signature Cocktail
Price based on selection

Event Details

- Room capacities from 20 to 220 guests.
- \$175 Room Fee
- 22% Gratuity for all parties + applicable tax.
- Food & Beverage minimums are based on a 3-hour time allowance.
- Additional time will incur extra charges.
- Guest count, room setup, and menu choices required 2 weeks prior.
- Final guest count adjustments accepted 1 week before event.



Westmont Events Menu



Cocktail Party - Mix & Mingle Menu

\$27

Per Guest



Choose up to 5 items

Small Bites

Mini Meatballs - Choose: BBQ / Thai Chili / Marinara / Korean BBQ

Charcuterie Skewers - Salami, Cheese, Grape Tomato, Balsamic Drizzle

Korean Spring Rolls - Seasoned Beef, Crispy Wonton

Tomato Bruschetta - Fresh Tomatoes, Basil, Grilled Tuscan Bread

Neat Nachos - Tortilla Chips, Cheese, Jalapeños, House Pico

Toasted Raviolis - Marinara, Parmesan

Olive Tapenade - Grilled Tuscan Bread

Potsticker - Vegetable Mushroom Pho (vegan)

Street Tacos

Choose: Chicken / Carne Asada / Mahi / Veggie

Topped with fresh garnishes & house-made salsas

Handhelds & Dips

Cilantro Beef Empanada

Hummus + Veggies + Pita

Chips + Guac + Salsa

Mini Cheeseburgers

Short Rib Grilled Cheese Bites

Onion Marmalade, White Cheddar. +\$2

Prosciutto Mozzarella Sliders - Arugula, Balsamic

Nashville Chicken Sliders - Spicy Chicken, House Pickle

Chicken Jack Slider - Pepper Jack, Garlic Aioli

Filet Slider - Herb cream cheese, crispy shallots, mushrooms. +\$7

Lobster Roll - Caper Aioli, Chives +\$7

Caprese Slider - Tomato, Fresh Mozzarella, Pesto, Arugula, Balsamic

Dessert Platter - Assorted Bite Size Treats \$75
(serves approx 25 guests)

Bar Options

Soda, coffee, and water included

Host Tab - Host covers all beverages

Cash Tab - Guests pay for their own beverages

Tiered Bar Options:

- Domestic bottles, house Cabernet, house Chardonnay - \$25
- Domestic bottles, draft beers, house Cabernet, house Chardonnay - \$30
- Domestic bottles, draft beers, house Cabernet, house Chardonnay, well spirits \$35

Add On's -

- Mimosa Bar \$39 per bottle includes 3 juices
- Signature Cocktail
Price based on selection

Event Details

- Room capacities from 20 to 220 guests.
- \$175 Room Fee
- 22% Gratuity for all parties + applicable tax.
- Food & Beverage minimums are based on a 3-hour time allowance.
- Additional time will incur extra charges.
- Guest count, room setup, and menu choices required 2 weeks prior.
- Final guest count adjustments accepted 1 week before event.

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.



Westmont Events Menu



Community Buffet

\$25 Per Guest



(Schools, Non-Profits, Sports Teams,
Community Organizations)
Available Sunday through Thursday

Salad - Choose One:

House Salad - Mixed Greens, Tomato, Carrot,
Cucumber, Sesame Ginger Vinaigrette

Caesar Salad - Romaine, Parmesan, House Croutons

Entrees - Choose Two:

Chicken (Choose One):

- Panko Chicken - Arugula, Grape Tomato, Shallot,
White Wine Reduction
- Parmesan Crusted Chicken - Marinara, Fresh Mozzarella

Rigatoni (Choose One):

- Pesto Cream, Parmesan, Grape Tomato
- Marinara Or Vodka Cream (Add Mini Meatballs +\$1)

Chicken Fingers + Fries

Short Rib - Roasted Mushroom Demi +\$10

Salmon - Bourbon Glaze, Piccata or Fresh Mango Pico +\$10

Sides - Choose One (Choose Two +\$3)

Broccoli - Garlic Butter

Yukon Mashed - Butter, Herbs

Veggie Blend - Broccoli, Carrot, Cauliflower, Garlic Butter

Mac & Cheese - Housemade, Baked

Bar Options

Soda, coffee, and water included

Host Tab - Host covers all beverages

Cash Tab - Guests pay for their
own beverages

Tiered Bar Options:

- Domestic bottles, house Cabernet,
house Chardonnay - \$25
- Domestic bottles, draft beers, house
Cabernet, house Chardonnay - \$30
- Domestic bottles, draft beers,
house Cabernet, house Chardonnay,
well spirits \$35

Add On's -

- Mimosa Bar \$39 per bottle
includes 3 juices
- Signature Cocktail
Price based on selection

Event Details

- Room capacities from 20 to 220 guests.
- \$175 Room Fee
- 22% Gratuity for all parties +
applicable tax.
- Food & Beverage minimums are
based on a 3-hour time allowance.
- Additional time will incur extra charges.
- Guest count, room setup, and menu
choices required 2 weeks prior.
- Final guest count adjustments
accepted 1 week before event.

*Consuming raw or undercooked meats, poultry, seafood or
eggs may increase your risk of foodborne illness.



Private & Semi-Private Event Guidelines

Westmont, IL

Thank you for considering Neat Kitchen & Bar for your special event. We're excited to host your celebration and are committed to providing an elevated experience, tailored to your needs while keeping things simple, stress-free, and Neat. Below are the key details to ensure a smooth planning process.

Menu Selections & Guest Count

- Events with 20 or more guests are required to order from one of our Neat event packages to ensure timely service and the best possible guest experience.
- Menu selections and an estimated guest count are due two (2) weeks prior to your event.
- Final guest count may be adjusted up to one (1) week prior to the event date.
- Please notify us of any dietary restrictions or allergies when submitting your menu so we can accommodate accordingly.

Minimums

- Private and semi-private event spaces may be subject to food and beverage minimums depending on the day, time, and space reserved.
- All minimums are based on room occupancy and historical sales data for the time and day of the week. These details will be clearly communicated at the time of booking.

Decorations & Rentals

- We welcome guests to personalize their space. Please coordinate all decorations with our team in advance. Nails, adhesives, or anything that could damage surfaces are not permitted. Any damage or excessive cleanup may result in additional charges.
- If rentals are needed, we're happy to recommend preferred vendors who align with the Neat aesthetic.

Payment & Charges

- All events are subject to the following charges:
 - 20% gratuity
 - 2% administrative fee
 - Applicable local taxes
- Final payment is due at the conclusion of your event.

General Policies

- Neat Kitchen & Bar complies with all local, state, and federal laws. We reserve the right to oversee all events to ensure a safe and enjoyable environment for all guests.

We look forward to making your event a Neat one.

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