

Breakfast of the Day

An additional charge of \$200 will apply to groups under 20 people. All prices noted are designated day only; if chosen on alternate day, the price will increase by \$10++ per person.

MAGNIFICENT MILE BREAKFAST

MONDAY, WEDNESDAY & FRIDAY

Freshly Squeezed Orange & Grapefruit Juices
 Assorted Scones & Orange Cranberry Muffin -V
 Sweet Cream Butter, Honey, Preserves
 Seasonal Whole Fruits, Sliced Fruit & Berries
 Greek Yogurt with Organic Granola
 Challah French Toast, Roasted Seasonal Fruit & Coffee
 Mascarpone Cheese -V
 Cage-Free Scrambled Eggs -V,GF,DF
 Grilled Sage Turkey Sausage -GF
 Apple Cider Cured Double Smoked Bacon -GF
 Fresh Herb Roasted Tri-Color Potatoes -GF,DF
 Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Hot Herbal Tea, Lemon & Mint Water

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\$60 Per Guest

HEALTHY BREAKFAST

THURSDAY & SUNDAY

Freshly Squeezed Orange & Cranberry Juices
 Assorted Coffee Cakes & Bran Muffins -V
 Sweet Cream Butter, Honey, Preserves
 Seasonal Whole Fruits, Sliced Fruit & Berries
 Steel Cut Oatmeal – VG
 Assorted Toppings: Cinnamon, Brown Sugar, Dried Fruit Medley,
 Walnuts & 2% Milk
 Egg Whites with Semi-Dried Tomatoes, Caramelized Onions &
 Peppers, Chives -V
 High Protein Spiced Tofu Scrambler with Edamame, Mushrooms
 & Quinoa –V,GF,DF
 Grilled Chicken Maple & Cherry Sausage -GF
 Impossible Breakfast Sausage Patties -VG
 Roasted Yukon Gold Potatoes, Kale & Onions -GF,DF
 Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Hot Herbal Tea, Lemon & Mint Water

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\$60 Per Guest

SOUTH OF THE BORDER

TUESDAY & SATURDAY

Assorted Pressed Juices
 Assorted Danishes, Chocolate Chip Muffins -V
 Sweet Cream Butter, Honey, Preserves
 Seasonal Whole Fruits, Sliced Fruit & Berries
 Greek Yogurt with Organic Granola
 Make your Own Scrambled Eggs Fajitas -V
 Chorizo & Guajillo Grilled Chicken Breast With Salsa Rojas -GF
 Chihuahua Cheese, Sour Cream, Cilantro
 Hashbrowns -GF
 Vegetable Medley, Chihuahua Cheese -V,GF
 Corn -VG & Flour Tortillas VG
 Freshly Brewed Regular & Decaffeinated Coffee
 Assorted Hot Herbal Tea, Lemon & Mint Water

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\$60 Per Guest

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free ---- All Prices Subject to 25% Service Charge and 11.75% State Sales Tax (subject to change without notice)*Please notify your server if you have food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Breakfast Enhancements

Minimum order of 10 Breakfast enhancements must be added to an existing breakfast buffet Chef Attendant fee \$200(1) Chef attendant per 75 guests

SEASONAL WHOLE FRUIT

\$6 *Each*

ASSORTMENT OF DRY CEREAL - 2% & SKIM MILK

\$6 *Each*

BLACK FOREST HAM, EGG, SWISS CHEESE, PRETZEL
CROISSANT

\$10 *Each*

BACON & EGG FLAN, GOUDA CHEESE, ENGLISH
MUFFINS

\$10 *Each*

BREAKFAST BURRITO, EGG, SAUSAGE MEDLEY,
ONION & PEPPERS, CHEDDAR, POTATO

\$10 *Each*

SEASONAL SCONES -V

\$78 *Per Dozen*

CROISSANT AU CHOCOLAT -V

\$78 *Per Dozen*

ASSORTMENT OF NY BAGELS WITH CREAM CHEESE
-V

\$78 *Per Dozen*

HARD BOILED EGGS -V,GF

\$55 *Per Dozen*

DO RITE MINI DONUTS -V

\$106 *Per Dozen*

BAKERS BREAKFAST LEMON CREAM CASSEROLE
CARAMELIZED PECAN & POPPY SEEDS -V

\$10 *Each*

SLICED FRESH SEASONAL FRUIT PLATTER

\$17 *Per Guest*

FRUIT ENHANCED GREEK YOGURT PARFAITS -V

\$8 *Each*

OVERNIGHT ROLLED OATS -VG

\$8 *Each*

COCONUT CHIA SEED PUDDING -VG

\$8 *Each*

BAKED OATMEAL WITH DARK CHOCOLATE &
WALNUTS ROASTED SEASONAL FRUIT, VANILLA
MADAGASCAR, ORANGE ZEST -V

\$8 *Per Guest*

CHURROS TEXAS TOAST WARM MAPLE SYRUP, TRES
LECHES WHIPPED CREAM & SEASONAL BERRIES – V

\$10 *Per Guest*

BAKED POTATO & CHORIZO TORTILLA OAXACA
CHEESE, FOUR ONION MEDLEY

\$10 *Each*

BELGIAN WAFFLE STATION (25 GUEST MINIMUM) -
APPLE FILLING, CARAMELIZED BANANAS, BISCOFF,
NUTELLA, BERRIES COMPOTE, MAPLE SYRUP,
WHIPPED CREAM -V

\$25 *Per Guest*

SMOKED SALMON STATION (25 GUEST MINIMUM) -
SCOTTISH SMOKED SALMON, SIENNA BAKERY
ASSORTED BAGELS, CAPERS, RED ONIONS,
TOMATOES, REGULAR & ASSORTED FLAVORED
CREAM CHEESE

\$25 *Per Guest*

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Breakfast Buffet

1-Hour Service

CLASSIC CONTINENTAL

AVAILABLE EVERYDAY

Freshly Squeezed Orange, Cranberry & Grapefruit Juices
Assorted Danishes, Banana Walnut Bread- V
Sweet Cream Butter, Honey, Preserves
Seasonal Whole Fruits, Sliced Fruit & Berries
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea, Lemon & Mint Water

\$50 *Per Guest*

STREETERVILLE CONTINENTAL

AVAILABLE EVERYDAY

Freshly Squeezed Orange, Cranberry & Grapefruit Juices
Assorted Muffins & Danishes
Sweet Cream Butter, Honey, Preserves
Seasonal Whole Fruits, Sliced Fruit & Berries
Steel Cut Oatmeal -VG Assorted Toppings: Cinnamon, Brown
Sugar, Dried Fruit Medley, Walnuts & 2% Milk
Yogurt Parfait Bar: Greek Yogurt, House Made Granola, Sunflower
Seeds, Seasonal Fruit Coulis, Lemon Curd, Berry Compote,
Toasted Almonds -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea, Apple, Lemon & Mint Water

\$52 *Per Guest*

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Breakfast Plated

CLASSIC ALL-AMERICAN

PLATED

Assorted Seasonal Muffins & Petite Croissants- V
Butters & Preserves
Sliced Seasonal Fruit & Berries
Cage-Free Scrambled Eggs, Smoked Cheddar & Chives -V,GF
Apple Cider Cured Double Smoked Bacon -GF
Shredded Hash Browns -DF,GF
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

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\$55 *Per Guest*

FRITATTA CAPRESE

PLATED

Freshly Squeezed Orange Juice
House Baked Danishes & Assorted Scones -V
Butters & Preserves
Sliced Seasonal Fruit & Berries
Baked Frittata Caprese, Cherry Tomatoes Brule, Basil, Mozzarella
Cheese -V
Breakfast Potatoes -GF,DF
Apple Cider Cured Double Smoked Bacon -GF
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

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\$58 *Per Guest*

CRUSTLESS QUICHE LORAINNE

PLATED

Freshly Squeezed Orange Juice
Assorted Seasonal Muffins & Petite Croissants - V
Butters & Preserves
Sliced Seasonal Fruit & Berries
Spinach & Mushroom Crustless Quiche Lorainne -V,GF
Grilled Chicken Maple & Cherry Sausage -GF
Herb Roasted Yukon Gold Potatoes -GF,DF
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

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\$55 *Per Guest*

CHURROS FRENCH TOAST

PLATED

Freshly Squeezed Orange Juice
House Made Granola Parfait -V
Butters & Preserves
Sliced Seasonal Fruit & Berries
Pullman Bread Churros, Tres Leches Coffee Anglaise -V
Applewood Smoked Bacon -GF
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

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\$55 *Per Guest*

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Brunch

*Available Every Day An additional charge of \$200 will apply to groups under 20 people

CLOUD GATE BRUNCH

AVAILABLE EVERYDAY

Assorted Pressed Juices
Sliced Seasonal Fruit & Berries
Steel Cut Oatmeal -VG
Assorted Toppings: Brown Sugar, Raisins
Crustless Quiche Lorainne with Bacon & Gruyere Cheese -V,GF
Belgian Waffle, Banana & Caramel, Berry Compote, Whipped Cream -V
Brisket Brisket Burnt Ends & Seasonal Roasted Vegetables -GF,DF
Breakfast Casserole Baked Potato & Chorizo Tortilla, Mozzarella Cheese -GF
Country Fried Chicken, Maple Glaze Chilies -GF

Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

\$70 *Per Guest*

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Break Packages

An additional charge of \$200 will apply to group under 15 people

CHICAGO LITTLE ITALY

Served for up to 30 Minutes
Italian Beef, Hoagie Rolls Served with Mild Giardiniera & Au Jus
Mini Pizza Bites -V
Assorted Cannoli's -V
Assorted Sodas & Bottled Water

\$32 *Per Guest*

FIESTA BREAK

Served for up to 30 Minutes
Tri-Color Tortilla Chips -GF,
Poblano & Chihuahua Cheese Dip -V,GF
Oaxaca Cheese & Pico de Gallo Quesadillas -V
Sour Cream, Guacamole, Tomatillo Salsa
Cinnamon Churro Bites -V
Assorted Sodas & Bottled Water

\$28 *Per Guest*

BUILD YOUR OWN TRAIL MIX

Served for up to 30 Minutes
Pecans, Cashews, Peanuts, Chocolate Covered Almonds, Yogurt Covered
Raisins, Dried Blueberries, Dried Mango, Banana Chips, Pretzels, M&Ms, & Roasted Coconut
Assorted Sodas & Bottled Water

FRENCH TARTINE

Served on Toasted French Sour Dough Bread

Served for up to 30 Minutes
Served with Mix Nuts & Dried Fruits
Sunflower Butter & Jelly -VG
Roasted Seasonal Fruit Jam & Brie Cheese, Arugula Balsamic Glaze, Radishes -V
Classic Tuna Salad, Deviled Egg Salad, Arugula & Watercress
Assorted Sodas & Bottled Water

\$36 *Per Guest*

MEDITERRANEAN DIP

Served for up to 30 Minutes
Seasonal Vegetable Crudités -GF, VG
Muhammara Baked Feta Cheese Spread -V
Roasted Garlic & Za'atar Chickpea Hummus -VG
Baked Spanakopita, Loaded Tzatziki Dip -V
Grilled Pita Bread & Bread Sticks -V
Assorted Greek Delights -VG
Assorted Sodas & Bottled Water

\$32 *Per Guest*

CHOCOLATE BREAK

Served for up to 30 Minutes
Jumbo Chocolate Chip, White Chocolate Macadamia Nut Cookies
Double Fudge Brownies, Chocolate Macaroon, Assorted Truffles, Chocolate Pot De Crème
Carafe of Milk
Freshly Brewed Regular & Decaf Coffee

\$25 *Per Guest*

Assorted Hot Herbal Teas

\$27 *Per Guest*

COFFEE & DONUTS

Served for up to 30 Minutes
La Colombe Cold Coffee Brew
Assorted Mini Do-Rite Doughnuts -V
Banana Bread -V
Freshly Brewed Regular & Decaf Coffee
Assorted Hot Herbal Teas

\$27 *Per Guest*

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A La Carte Beverages

FRESHLY BREWED REGULAR COFFEE

\$165 *Per Gallon*

FRESHLY BREWED DECAF COFFEE

\$165 *Per Gallon*

ASSORTED HOT HERBAL TEA

\$165 *Per Gallon*

FRESHLY BREWED ICED TEA

\$165 *Per Gallon*

FLAVORED WATER

\$165 *Per Gallon*

FRESH LEMONADE

\$165 *Per Gallon*

BOTTLED STILL & MINERAL WATER

\$8.50 *Each*

ASSORTED FLAVORED SPARKLING WATERS

\$8.50 *Each*

REGULAR & SUGAR FREE RED BULL

\$9.50 *Each*

LA COLOMBE COLD COFFEE BREW

\$9.50 *Each*

BOTTLED SWEETENED & UNSWEETENED ICED TEA

\$8.50 *Each*

ASSORTED REGULAR & DIET PEPSI PRODUCTS

\$8.50 *Each*

ASSORTED REGULAR & DIET COKE PRODUCTS

\$9.50 *Each*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

INDIVIDUAL BAGS OF POTATO CHIPS, POPCORN & PRETZELS

\$8 *Each*

GRANOLA BARS, ENERGY BARS, PROTEIN BARS, HEALTHY BARS

\$8 *Each*

ASSORTED FULL SIZE CANDY BARS

\$8 *Each*

BOWL OF MIXED NUTS

\$30 *Per Pound*

CHICAGO'S FAMOUS GARRETT POPCORN -
(MINIMUM ORDER OF 12)

\$18 *Per Bag*

TORTILLA CHIPS WITH SALSA & GUACAMOLE -VG,GF

\$15 *Per Person*

WARM SOFT PRETZELS - WITH SPICY MUSTARD & CHEESE SAUCE -V

\$78 *Per Dozen*

LEMON LOVERS RASPBERRY BAR -V

\$78 *Per Dozen*

ASSORTED CUPCAKES -V

\$78 *Per Dozen*

ASSORTED CHEESECAKE BITES -V

\$78 *Per Dozen*

FRESHLY BAKED COOKIES -V

\$78 *Per Dozen*

FUDGE BROWNIES & BLONDIES -V

\$78 *Per Dozen*

ASSORTED SEASONAL MACARONS -V

\$78 *Per Dozen*

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Lunch

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CHICAGO GREEK TOWN

MONDAY

Velvety Lemon and Rice Soup -GF
Chicago Greek Town Chopped Salad -V
Roasted Seasonal Fruit, Grilled Haloumi Cheese, Watercress,
EVOO -V
Baked Spanakopita, Tzatziki Sauce -V
Za'atar Spiced Lamb Gyro, Tomatoes, Onions & Sumac, Grilled
Pita
Baked Shrimp Saganaki, Feta Cheese & Ouzo Tomato Sauce,
Fresh Herbs -GF
Lemon & Mountain Oregano Roasted Wedged Potatoes -GF,DF
Walnut Baklava, With Orange Bitter Honey Syrup -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

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\$76 Per Person

CHICAGO CERMAK ST

WEDNESDAY & SATURDAY

Vegetable Dumpling & Shitake Mushroom Soup -V
Napa Cabbage, Shredded Carrots, Edamame, Pickled Ginger,
Wasabi Peas, Spring Onions, Sesame & Ginger Vinaigrette -VG
Steamed Pork BBQ Bao Bun
Kung Pao Chicken & Shrimp, Celery & Colorful Peppers, Cashews -
GF
Oyster Beef & Broccolini, Toasted Sesame Seeds -GF
Chow Fan Seasonal Vegetable Noodles -V
Steamed Jasmine Rice -VG
Assorted Ice Cream Mochies -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

.....
\$76 Per Person

CHICAGO LITTLE ITALY

FRIDAY

LE FRENCH

TUESDAY

French Onion Soup, Baguette Croutes & Gruyere Cheese
Cobb Salad, Flame Roasted Corn, Heirloom Tomatoes, Blue
Cheese, Hard Boiled Eggs, Onions, Avocado & Crispy Bacon -GF
Baked Crepes Florentine & Fromage Blanc Casserole -V
Beef Short Rib Bourguignon, Sauteed Assorted Mushroom,
Caramelized Pearl Onions, Nueskes Bacon, Truffle -GF
Dark & White Chicken Meat Fricassee, Summer Vegetables -GF
Double Cream Mashed Potatoes, Black Pepper & Sour Cream -V
Seasonal Tarts -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

.....
\$76 Per Person

SOUTH OF THE BORDER

THURSDAY & SUNDAY

Creamy Enchilada Soup -GF
Baby Iceberg, Roasted Black Bean and Corn, Spiced Pepitas,
Pickled Onions, Queso Fresco, Chipotle Ranch -V
Achiote & Citrus Seared Prime Flank Steak, Avocado Tomatillo
Jalapeno Salsa -GF
Grilled Amish Free-Range Chicken, Chile Guajillo Sauce -GF
Refried Beans, Pickle Jalapeno & Cilantro -VG,GF
Roasted Corn, Poblano, and Acorn Squash Succotash -VG,GF
Sour Cream, Guacamole, Oaxaca Cheese
Corn -GF & Flour Tortillas -VG
Tres Leches Cake, Dulce De Leche Caramel Sauce -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

.....
\$76 Per Person

CHICAGO DELI SANDWICH

AVAILABLE EVERY DAY

Winter Squash Minestrone Soup with Beans & Mild Italian Sausage -GF
Kale Caesar Salad, Garlic Croutons
Buffalo Mozzarella Caprese, Beef Steak Tomatoes, Grilled Eggplants, Basil Pesto, Balsamic Glaze, EVOO -V
Aged Parmesan Crusted Baked Branzino, Roasted Baby Fennel & Peppers, Sambuca Velouté Sauce -GF
Free Range Grilled Chicken Thighs Saltimbocca, Prosciutto, Crispy Sage, Fontina Cream Sauce -GF
Herb Crust Baked Caponata -V
Wild Mushroom Ravioli, Orange Pomodoro Sauce & Truffle, Parmesan Cheese -V
Espresso Coffee Tiramisu -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

.....
\$76 *Per Person*

Chicken Matzo Ball & Kreplach Soup
Chopped Salad, Romaine Lettuce, Tomatoes, Cucumbers, Pickled Vegetables, Ditalini Pasta, Bacon, House Dressing
Pee Wee Marble Potato Salad, Yellow Cheddar, Scallions & Chives -GF
Roast Beef, Smoked Turkey, Prosciutto, Coppa, Mortadella -GF
Calabrese Chili butter basted Chicken, Grilled Eggplants & Portobello Mushroom
Provolone, Swiss, Herb Havarti, Bibb Lettuce, Tomatoes, Dill Pickles, Mild Giardiniera
Dijon Mustard, Mayonnaise
Ciabatta, Rye Bread, Sourdough, Tomato Focaccia
Assorted Local Kettle Potato Chips
Pecan Chocolate Chunk Bars -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

.....
\$76 *Per Person*

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Grab 'n Go Lunch

Groups under 20 may select a choice of 2 sandwiches Groups over 20 may select a choice of 3 sandwiches

BUILD YOUR OWN BOXED LUNCH

Each Boxed Lunch Includes: Assorted Bags of Chips Seasonal Whole Fruit Seasonal Pasta Salad -V Chocolate Chip Cookies -V

Black Forest Ham
Swiss Cheese, Dijon, Lettuce, Tomato

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Smoked Turkey Breast
Pesto Mayo, Fresh Mozzarella, Lettuce, Vine Ripened Tomatoes

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Grilled Vegetables
Balsamic Roasted Eggplant & Portobello Mushroom, Roasted Bell Peppers, Arugula Pesto, Lettuce, Tomato, Goat Cheese

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Muffuletta
Italian Cured Meats, Provolone Cheese, Olive Salad, Mayo

.....
American Tuna Salad
Celery, Onion, Dill, Lettuce, Tomato and Lemon

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Chicken Waldorf Salad
Pecans, Tarragon, Celery, Lettuce, Tomato, Grapes & Apples

.....
\$65 *Per Person*

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Plated Lunch

All plated lunch options include the following: Bread Service Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea Please select soup OR salad, one entree + one dessert for all guests

SOUPS

Summer Heirloom Tomato Gazpacho with Creamy Burrata -V

Italian Wedding Soup

Chicken Gnocchi Soup

Elote Corn & Poblano Soup -GF,V

SALAD

Classic Wedge

Wisconsin Mindoro Blue Cheese, Natural Cured Bacon, Heirloom Tomatoes, Ciabatta Toast, Basil Ranch

Classic Caesar

Crisp Romaine, Garlic Croutons, Shaved Parmesan, White Anchovy, Caesar Dressing

Spinach & Kale -V

Caramelized Pecans, Grapes, Summer Honey Roasted Plums, Pickled Red Onion, Radish, Ricotta Salata, Pomegranate Vinaigrette

VEGETARIAN ENTREES

Baked Squash & Zucchini Croustade -V | \$70 Per Person

Lemon Oven Dried Tomatoes, Fire Roasted Red Bell Peppers
Romesco & Pinenuts, Grilled Asparagus

Gluten Free Pasta -GF, V | \$70 Per Person

Roasted Eggplant, Spinach, Cherry Tomatoes, Black Truffles,
Parmesan, Pomodoro Chili Sauce *can be made vegan upon
request only (using VG parmesan cheese)

Ravioli Spinach & Mascarpone -V | \$70 Per Person

Mushroom Medley, Semi Dried Tomatoes, Parmesan Cheese,
White Truffle Oil, Orange Cream Sauce

ENTREES

Roasted Chicken Vesuvio | \$70 Per Person

Mashed Potatoes, Minted Peas, Broccolini, Roasted Pee Wee
Potatoes, Brown Butter Glazed Pan Jus

Free-Range Chicken Breast -GF | \$70 Per Person

Boursin Cheese Whipped Potatoes, Asparagus, Roasted Sweet
Peppers, Brown Chicken & Mushroom Jus

Pesto Baked Mahi- Mahi -GF | \$75 Per Person

Mashed Potatoes, Brown Butter Glazed Haricot Verts, Roasted
Baby Glazed Heirloom Carrots, Caponata & Olives, Tomato
Cream Sauce

Herb Roasted Seasonal Salmon -GF | \$75 Per Person

Potato Puree, Broccolini, Braised Baby Fennel & Leeks, Sweet
Peppers, Lemon Capers & Dill Butter Cream Sauce

*Butchers Cut Flat Iron Steak Center Cut -GF | \$80 Per Person

Chef's Spice Rub Butter Basted Flat Iron Steak, Celeriac & Parsnip
Puree, Lemon Herbed Charred Brussel Sprouts & Asparagus, Basil
Port Wine Jus

DESSERT

Fig Tart & Cinnamon Streusel, Caramel, Summer Wine Poached Black Mission Figs, White Chocolate Shavings -V

Lemon Tart, Clementine & Passion Fruit, Whipped Cream -V

White Chocolate Raspberry Cheesecake, Berry Sauce, Chantilly Cream -V

Chocolate Flourless Cake, Chocolate Sauce, Strawberries, Chocolate Cremieux –GF,V

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MEETING PLANNER PACKAGES

DELUXE MEETING PLANNER PACKAGE

CONTINENTAL BREAKFAST

Served for up to 60 Minutes Freshly Squeezed Orange and Cranberry Juices
Seasonal Breakfast Pastries
Sliced Fresh Fruit Platter
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

MID-MORNING BREAK

Served for up to 30 Minutes Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

LUNCH

Served for up to 60 Minutes Roasted Tomato Bisque - V
Chopped Salad, Romaine Lettuce, Tomatoes, Cucumbers, Pickled vegetables, Ditalini Pasta, Bacon, House Dressing
Pee Wee Marble Potato Salad, Yellow Cheddar, Scallions & Chives -GF
Roast Beef, Smoked Turkey, Coppa, Mortadella -GF
Provolone, Swiss, Herb Havarti, Bibb Lettuce, Tomatoes, Dill Pickles, Mild Giardiniera
Dijon Mustard, Mayonnaise
Ciabatta, Rye Bread, Sourdough, Tomato Focaccia
Assorted Local Kettle Potato Chips
Chef's Choice Dessert -V
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

AFTERNOON BREAK

Served for up to 30 Minutes Seasonal Vegetable Crudités –GF, VG
Roasted Garlic & Za'atar Chickpea Hummus -VG
Grilled Pita Bread & Bread Sticks -V
Baked Spanakopita, Loaded Tzatziki Dip -V
Walnut Baklava -V

EXECUTIVE MEETING PLANNER PACKAGE

BREAKFAST BUFFET

Served for up to 60 Minutes Freshly Squeezed Orange
Assorted Seasonal Scones
Market Fruit and Berries
Greek Yogurt and Granola
Cage-Free Scrambled Eggs
All-Natural Bacon
Crispy Herb Potatoes
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

MID-MORNING BREAK

Served for up to 30 Minutes Granola Bars
Assorted Sodas, Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

LUNCH BUFFET

Served for up to 60 Minutes Chef's Choice Lunch Buffet (Modified Menu of the Day)

AFTERNOON BREAK

Served for up to 30 Minutes Assorted Cookies
Sliced Seasonal Fruit
Assorted Sodas & Bottled Water
Freshly Brewed Regular & Decaffeinated Coffee
Assorted Hot Herbal Tea

\$135 Per Guest

Assorted Sodas & Bottled Water

\$115 *Per Guest*

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Hors D'oeuvres

Minimum order of 25 pieces per selection

COLD SELECTIONS

Mediterranean Antipasto Skewers -GF Classic Deviled Eggs -GF Caprese Skewers, Pesto -GF,V Citrus Poached Shrimp, Pacific Cocktail -GF Savory Spicy Tuna Tataki, Pickled Vegetables Relish, Wasabi Aioli Peruvian Rock Shrimp Ceviche -GF Classic Mini Lobster Rolls

\$9 *Each*

HOT SELECTIONS

Punjabi Vegetables Samosa, Yogurt Raita Sauce -GF,V Tempura Shrimp, Plum & Apricot Sweet Chili Sauce Chicken Satay, Peanut Butter Soy Sauce Beef Empanadas, Salsa Verde Chicken Samosa, Raita Artichoke Beignet -V Mini-Chicken Wellington Vegetables Spring Roll, Sweet & Sour Sauce -V Shrimp Spring Roll, Sweet & Sour Sauce -GF Cuban Cigar Spring Roll, Mojo Sauce Korean Steak Tacos, Korean BBQ Sauce Crispy Buffalo Cauliflower Bites, Basil Ranch Dip -VG Honey Sriracha Chicken Meatball, Sriracha Mayo Premium Chicken Potsticker, Mushroom Soy, Ginger & Soy Sauce Spanakopita, Tzatziki Sauce Pecan Chicken Tenders, Honey Mustard & Horseradish Sauce Peking Duck Spring Rolls, Hoisin Sauce

\$10 *Each*

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Presentation Stations

An additional charge of \$200 will apply to groups under 20 people

VEGETABLE CRUDITE WITH DIPS

Assorted Vegetables with Selection of Dips: Hummus, Blue Cheese, Ranch

\$28 *Per Person*

CHEESE DISPLAY

Domestic and European Cheese, Dried Fruit, Spiced Walnuts, Country Breads

\$38 *Per Person*

BRUSCHETTA BAR

Seasonal Mushrooms, Roasted Artichokes, Marinated Plum Tomatoes, Grilled Chicken Parmesan, Fresh Mozzarella, French Baguette, Assorted Crostini's

OKE SUSHI PLATTERS

Minimum of 100 Guests *Assorted Sushi to Include: California, Spicy Tuna Roll Vegetarian, Shrimp Roll, *Salmon Roll, Tuna & Beef Wagyu Tataki Nigiri Seaweed Salad, Wasabi, Pickled Ginger, and Soy Sauce

\$28 *Per Person*

SMALL PLATES

Maximum of 100 Guests Wine & Cocktail Pairing Two Way
Octopus Charred Grilled Octopus & Octopus Carpaccio, Lobster
Rolls Chervil Mayonnaise Meyer Lemon Duck Confit Mole Tacos
Wagyu Beef Sliders Brie Cheese Bourbon Caramelized Onions,
Chipotle

\$85 *Per Person*

ITALIAN PASTA *PRE-MADE*

Spinach & Mascarpone Ravioli, Mushroom Medley, Semi Dried
Tomatoes, Parmesan Cheese, White Truffle Oil Alfredo Sauce
Baked Cheese Manicotti, Orange Pomodoro, Semi Dried
Tomatoes Prosciutto, Herb Oil Lentil Penne, Roasted Winter Root
Vegetables, Dried Tomatoes, Herb Oil & Garlic, Aged Balsamic
Glaze Parmesan Cheese, Focaccia Rolls, Sun Dried Tomato
Butter

\$36 *Per Person*

CHICAGO CENTRIC

Mini Chicago Hot Dogs *Beef Sliders, Cheddar, Chipotle Mayo
Potato Bacon Pierogi, Pearl Onions Mushroom Gravy Elis
Cheesecake -V

\$40 *Per Person*

DELUXE SWEET TABLE -V

Assorted Mini Eclairs, Assorted Petite Cheesecake, Chocolate
Covered Strawberries, Espresso Mouse Cups, Seasonal
Macarons, Mini Lemon Tarts, Mini Cupcakes Freshly Brewed
Regular & Decaffeinated Coffee Assorted Hot Tea

\$33 *Per Person*

\$44 *Per Person*

CHICAGO DEEP DISH

Meat Lovers, Pepperoni, Fennel Sausage, Bacon, Mozzarella
Cheese Classic Margarita, Mozzarella Cheese, Mozzarella Ovigini,
Basil, Italian Herbs, EVOO BBQ Smoked Brisket, Caramelized
Onions, Horseradish Cream, Fontina cheese

\$38 *Per Person*

PAELLA SOFRITO

Chorizo Sausage, Slow Braised Pork, Shrimp Diablo, Scallops
Brulé, Roasted Guajillo Chicken, Jamon Iberico Bomba Saffron
Rice, Tomato Sofrito, Spring and Pearl Onions, Colorful Peppers,
Fresh Herbs Assorted Petite Rolls

\$36 *Per Person*

SLIDER STATION

Cuban, Pulled BBQ Pork, Black Forest Ham Swiss Cheese, Dill
Pickles, Yellow Mustard, Hawaiian Rolls*Wagyu Beef Slider,
Bourbon Blueberry & Bacon Jam, Brie Cheese, Brioche Chicken
Parmesan, Breaded Chicken Tenders, Grilled Eggplant,
Pomodoro Sauce, Mozzarella cheese, Ciabatta

\$40 *Per Person*

CHEESECAKE LOLLIPOPS -V

Assorted Cheesecake on a stick, Salted Caramel, Strawberry,
Chocolate & Mocca Flavored Freshly Brewed Regular &
Decaffeinated Coffee Assorted Hot Tea

\$35 *Per Person*

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Carving Stations

All carving stations require a chef attendant Chef Attendant Fee \$200(1) Chef attendant per 75 guests

GYROS ROASTED LAMB SHOULDER

Serves 25

Greek Fries, Cucumber & Mint Tzatziki, Tomatoes, Pickled Onions, Pita Bread, Mountain Oregano

Market Price

SAGE & BUTTER SLOW ROASTED TURKEY BREAST

Serves 25

Maple Leaf Farms Organic Turkey Breast, Foie de Volaille Jus, Sweet Potato Mash, Cranberry Relish, Traditional Stuffing

Market Price

SALMON WELLINGTON

Serves 15

Sixty South Salmon Side, Wrapped in Puff Pastry, Seasonal Mushroom Pate, Sautéed Spinach, Salmon Bric & Dill, Double Cream Sauce

Market Price

*PEPPER CRUSTED STRIP LOIN STEAK

Serves 25

Halpern's Prime Strip Loin, Peppercorns Crust, Pomme Aligot, Forest Mushroom Veal Jus, French Baguette

Market Price

*SURF & TURF

Serves 15

Halpern's Prime Fresh Herb Roasted Beef Tenderloin, Sautéed Garlic & Shrimps, Gratin Potatoes, Bourbon Veal Jus, French Rolls

Market Price

* STEAKHOUSE

Serves 25

Roasted Halpern's Prime Rib, Creamed Spinach, Mashed Potatoes, Horseradish Cream, Natural Jus, Assorted Rolls

Market Price

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Reception Packages

Minimum 40 guests, priced based on 60 minutes reception service.

MINGLE STATION

SLIDER STATION

Cuban, Pulled BBQ Pork, Black Forest Ham Swiss Cheese, Dill Pickles, Yellow Mustard, Hawaiian Rolls

*Wagyu Beef Slider, Bourbon Caramelized Onions & Bacon Jam, Brie Cheese, Brioche Chicken Parmesan, Breaded Chicken Tenders, Grilled Eggplant, Pomodoro Sauce, Mozzarella cheese, Ciabatta

DIM SUM

Pork Shao Mai, Shrimp Shao Mai, Vegetable Pot Stickers, Chicken Pot Stickers, Pork Bao Bans, Dipping Sauces

CHICAGO DEEP DISH PIZZA

Assortment of Chicago Deep Dish Pizzas:

Cheese, Pepperoni, Italian Sausage, Vegetable

DESSERT -V

Assorted Mini Eclairs, Assorted Petite Cheesecake, Chocolate Covered Strawberries, Espresso Mouse Cups, Seasonal Macarons, Mini Lemon Tarts, Mini Cupcakes

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

\$92 Per Person

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Personal Preference

Groups of 30 or less Bread Service Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea Please Select One Option for All Guests for First Course, Second Course, & Dessert *Pre-select (3) Main Course Choices or Table-Side entrée ordering additional \$10.00++ per person

FIRST COURSE

Charred Broiled Octopus, Yellow Split Pea Puree, White Eggplant Caviar, Tomatoes Confit, Onions, Red Wine Broken Vinaigrette - GF

*Seared Wrapped Bacon Scallops, Celeriac & Artichoke Mashed, Peral Onions Wine Redux, Pernod & Black Pepper Double Cream Sauce -GF

Ahi Tuna Tataki, Seaweed Salad, Roasted Sesame Seeds, Pickled Carrots & Yellow Radish, Wasabi Peas, Black Garlic & Ponzu Shoyu Mayo -GF

SECOND COURSE

Non-Traditional Caesar Salad
Blistered Green & Red Baby Romaine Hearts, Garlic Brioche Croutons, Smoked Mackerel, Heirloom Cherry Tomatoes, Parmesan Flakes, Caesar Dressing

Harvest Greens -V
Poached Baby Pears, Mindoro Wisconsin Blue Cheese, Candied Walnuts, Vanilla Honey Roasted Apricots, Pomegranate Vinaigrette

Bitter Greens – V
Bitter Greens Medley, Castelfranco Radicchio, Red & White Endive, Arugula, Frisée, Confit Baby Beets, Pistachio, Fresh Herb & Spiced Mont Chevre Goat Cheese Cannon Balls, Aged Dark Balsamic Vinaigrette

MAIN COURSE

Pan Seared Salmon -GF | \$145 Per Person
Celeriac & Parsnip Mash, Grilled Jumbo Asparagus, Smoked Bacon Confit Rainbow Cauliflower, Salmon Bric Double Cream Sauce

Maine Lobster Raviolis | \$140 Per Person
Roasted Baby Fennel & Leeks, Tomatoes Confit, Cassis Lobster Bisque, Shaved Black Truffles, Parmigianino Regianno

Airline Chicken Breast -GF | \$140 Per Person
Potatoes Dauphinoise, Summer Caponata & Confit Plum
Tomatoes Timbale, Heirloom Baby Glazed Carrots, Tarragon & Lemon Thyme Veal Jus

48 Hour Short Rib -GF | \$150 Per Person
Boursin Cheese Polenta, Braised Forest Mushrooms, Glazed

DESSERT

Caramelo Mousse Cake, Butterscotch, Cocoa Powder, Fall Assorted Macaroons -V

Flourless Chocolate Cake, Cinnamon Cream Anglaise, Sea Salt, Berries -GF

Assorted Mini Petit Fours -V

Thumbelina Carrots, Roasted Broccolini, Basil Port Wine Veal Jus

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Plated Dinner

All plated dinner options include the following: Bread Service Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea Please select soup OR salad, one entrée & one dessert Maximum of 3 entrée selections per function Entrée selections required 3 business days prior

SOUPS

Summer Heirloom Tomato Gazpacho with Creamy Burrata -V

New England Bouillabaisse, Seafood Medley, Fennel, Saffron & Potato Broth, Toasted Baguette -GF

White Corn & Poblano Chowder

SALADS

Summer Harvest -GF, V

Assorted Clusters of Lettuce Leaves & Baby Kale, Baby Poached Black Mission Figs & Honey Roasted Plums, Citrus Segments, Smoking Goat Cheese, Blueberry & Fresh Herb Vinaigrette

Chicago Greek Town -GF, V

Baby Romaine Lettuce, Tomatoes, Persian Cucumbers, Olive Medley, Feta Cheese Crumbles, Fire Roasted Peppers, Pickled Red Onions, Scallions, Pepperoncini, Kalamata Olives, Red Wine Vinaigrette

Iceberg Wedge -V

Baby Iceberg, Mindoro Blue Cheese Crumbles, Roasted Pecans, Semi Dried Tomatoes, Roasted Pecans, Fried Shallots, Basil Ranch

Eggplant Caprese – V, GF

Roasted Baby Eggplant, Heirloom Tomatoes, Buffalo Mozzarella, Basil, Arugula, Frisée, Aged Balsamic Glazed, EVOO

POULTRY

Pan Seared Airline Chicken Breast -GF | \$105 Per Person

Celery Root Puree, Spinach & Parsnip Pave, Baby Leeks, Red Wine Fig Redux, Bourbon & Vanilla Pullet Jus

Indiana Maple Leaf Farm Duck Leg Confit -GF | \$115 Per Person

Truffled Butternut Squash & Chestnut Puree, Maitake Mushrooms, Savory, Maple Glaze Brussel Sprouts, Kumquat & Bitter Honey Duck Demi-glace

Sage Butter Roasted Turkey Breast | \$105 Per Person

Savory Bread & Sausage Terrine, Goat's Milk Potato Puree, Glazed Pearl Onions & Baby Carrots, Cranberry Relish, All Spice Vermouth Cream Sauce

CERTIFIED HALPERN'S BLACK ANGUS BEEF

*Chicago Steakhouse Rubbed Strip Loin Boston Cut -GF | \$135 Per Person

Mashed Potatoes, Grilled Asparagus, Glazed Baby Heirloom Carrots, Morel Veal Jus

Red Wine Slow Braised Bone in Short Ribs -GF | \$125 Per Person

Celery & Parsnip Puree, Olive Oil Poached Baby Leeks, Haricot Vert Bundle Burgundy Wine Veal Jus

SEAFOOD

Seared Lupo de Mare -GF | \$110 Per Person
Cacio e Pepe Carnaroli Risotto, Parmesan Baked Rainbow
Cauliflower, Butter Basted Royal Mushroom, Sambuca Double
Cream Sauce

Pan Seared Sixth South Salmon Filet-GF | \$125 Per Person
Fricassee of Fennel & Spinach, Cannellini Beans & Forest
Mushrooms, Crispy Double Cured Bacon, Jumbo Asparagus,
English Minted Peas & Lemon Preserve, Chive Oil

DESSERTS

Opera Cake Coffee Anglaise, Blackberries, Shaved Chocolate -V

Cheesecake Tart, Compressed Seasonal Fruit, Chantilly Cream, Lime Zest -V

Chocolate Crunch Mousse Cake Strip, Gooseberries, Chocolate Shavings -V

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Buffet Dinner

Two hour presentation An additional charge of \$200 will apply to groups under 20 people

MAGNIFICENT MILE

AVAILABLE EVERYDAY

Assorted Dinner Rolls

White Corn & Poblano Chowder

Endive and Baby Kale, Smoked Almonds, Black Tart Cherries,
Heirloom Baby Tomatoes, Shaved Pickled Fennel, Strawberry &
Mint Vinaigrette -VG

Roasted Beets, Arugula, Goat Cheese, Citrus Vinaigrette -V

Blanquette of Amish Chicken Breast, Braised Baby Fennel &

Carrots, Foie Gras & Cognac Cream Sauce -GF

Red Shrimp Curry with Lemongrass, Shallots & Baby Eggplants,
Lime -GF

Baked Sweet Potato, Blue Cheese & Pecans -GF,V

Lobster Claw Mac & Cheese, Parmesan Italian Herb Crust

Green Bean Casserole, Sautéed Mushrooms, Fried Onions

Assorted Petite Mini Eclairs & Cream Puffs -V

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

\$132 Per Guest

VEGETARIAN

Gnocchi Pasta -V | \$100 Per Person

Impossible Meat Bolognese, Forest Mushroom, Truffle Oil, Sage

Black Truffle Ricotta Sachetti -V | \$100 Per Person

Baby Zucchini & Squash, Pecorino Romano, Orange Pomodoro
Sauce

MICHIGAN AVENUE

AVAILABLE EVERYDAY

Assorted Dinner Rolls

Summer Heirloom Tomato Gazpacho with Creamy Burrata -V

Assorted Clusters of Lettuce Leaves & Baby Kale, Baby Poached

Black Mission Figs & Honey Roasted Plums, Citrus Segments,

Smoking Goat Cheese, Blueberry & Fresh Herb Vinaigrette

West Loop Charcuterie, Olive Medley, Truffle Mustard,

Lingonberry, Crostini

Seared Sea Bass, Seafood Medley, Safron Artichoke & Fennel

Arborio Risotto -GF

Duck Leg Confit, Celery Root & Parsnip Puree, Red Wine Glazed

Figs, Bitter Orange & Kumquat Caramel Jus -GF

Broiled Boston Cut Strip Steak, Whole Grain Mustard & Onions

Mushrooms Mélange, Stilton Cream Sauce -GF

Potatoes Dauphinoise With Forest Mushroom Ragout -V

Roasted Eggplant Caprese, Buffalo Mozzarella Cheese, Basil

Pesto -V

Chef's Selection of Deluxe Mini Desserts -V

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

\$128 *Per Guest*

CHICAGO'S STEAKHOUSE

AVAILABLE EVERYDAY

Assorted Dinner Rolls Bouillabaisse, Seafood Medley, Saffron Potato -GF

Iceberg Baby Wedge, Wisconsin Blue Cheese, Heirloom Cherry Tomatoes, Pecans, Fried Onions -V

Citrus Poached Black Tiger Shrimp, Classic Cocktail Sauce -GF

*Rosemary & Salt Roasted Prime Rib, Horseradish Cream Sauce, Au Jus -GF Butchers Cut Rotisserie Garlic Butter Amish Bone-in

Chicken, Fresh Herb, Marjoram & Tarragon -GF Grilled Jumbo Asparagus, Crab Meat Velouté & Crispy Pancetta -GF Flame Roasted

Creamed Corn & Black Truffles -V,GF Baked Idaho Potatoes, Cheddar Cheese, Bacon Bits, Sour Cream, Chives Chef's Selection of

Deluxe Mini Desserts Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea

\$135 *Per Guest*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

HOUSE WINES

Sandpoint, Sauvignon Blanc, CA Sandpoint, Pinot Noir, CA Sandpoint, Pinot Grigio, CA Proverb, Cabernet Sauvignon, CA Proverb, Merlot, CA Proverb, Chardonnay, CA

\$62 *Per Bottle*

All Prices Subject to 25% Service Charge and 11.75% State Sales Tax (subject to change without notice)

Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

UPGRADED WINES

Sparkling

Wycliff Brut, CA 60

Riondo Collezione d.o.c.. Prosecco, ITA 60

Telmont Brut Reserve, Champagne, FR 85

Tattinger Brut, Champagne, FR 105

Veuve Cliquot, Champagne, FR 200

White

San Felice Perolla, Vermentino, ITA 65
Two Princes, Riesling, CA 70
Casa Lunardi, Pinot Grigio, ITA 70
Starmont, Chardonnay, CA 75
Matanzas Creek, Sauvignon Blanc, CA 75
Siduri, Chardonnay, CA 85

Rosé
Piper Sonoma Brut Rose, CA 65
Daou Rose, CA 74

Red
Substance Cabernet Sauvignon, WA 85
Unshackled Red Blend, CA 80
Sea Sun Pinot Noir, CA 80
Siduri Pinot Noir, CA 95
Justin Cabernet Sauvignon, CA 95

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Cheers!

MOCKTAIL

Please see Servicing Manager for Selection

\$13 *Per Drink*

MAKE YOUR OWN MOSCOW MULE

New Amsterdam Vodka, Cointreau Triple Sec, Fresh Lime and Ginger Beer

\$16 *Per Drink*

MARGARITA

Partida Tequila, Cointreau Triple Sec, Agave, Fresh Lime Juice

\$16 *Per Drink*

COSMOPOLITAN

New Amsterdam Vodka, Cointreau Triple Sec, Fresh Lime and Cranberry Juice

\$17 *Per Drink*

All Prices Subject to 25% Service Charge and 11.75% State Sales Tax (subject to change without notice)

Bar Packages

\$200 Four Hour Bartender Fee - Required for All Bar Packages \$200 Four Hour Cashier Fee - Required for All Cash Bars --- (1) Bartender per 75 Guests
Additional Hour \$75 per Bartender

BARTENDER FEE - (1 PER 75 GUESTS)

\$200 *Each*

\$75 *Additional Hour per Bartender*

BEER AND WINE BAR

Selection of Local Micro & Domestic Beers Specialty House Red & White Wines Bottled Water Assorted Sodas & Juices

One Hour | \$30 Per person

Two Hour | \$46 Per person

Three Hour | \$62 Per person

Four Hour | \$78 Per person

Additional Hour Per Person | \$16 Per person

DELUXE BAR PACKAGE

Local Micro & Domestic Beers House Red & White Wines Assorted Sodas Mineral Water & Juices New Amsterdam Vodka, New Amsterdam Gin, Flor de Caña Rum, Jim Beam Black Bourbon, Jim Beam Rye, Dewar's White Label Scotch, Highland Park SM Scotch, Partida Blanco Tequila

One Hour | \$40 Per person

Two Hour | \$56 Per person

Three Hour | \$72 Per person

Four Hour | \$88 Per person

Additional Hour Per Person | \$16 Per person

PREMIUM BAR

Local Micro & Domestic Beers House Red & White Wines Assorted Sodas Mineral Waters & Juices Tito's Vodka, Tanqueray Gin, Bacardi Light Rum, Maker's Mark 46 Bourbon, Michter's Rye, Johnnie Walker Red Scotch, Glenlivet 12, Don Julio Blanco

One Hour | \$46 Per person

Two Hour | \$62 Per person

Three Hour | \$78 Per person

HOSTED BEER AND WINE BAR

Local Micro & Domestic Beers | \$12 Each

House Red & White Wine | \$62 Per Bottle

Bottled Water, Assorted Soda, & Juices | \$8.50 Each

HOSTED DELUXE BAR

Local Micro & Domestic Beers | \$12 Each

House Red & White Wine | \$62 Per Bottle

Bottled Water, Assorted Soda & Juices | \$8.50 Each

Cocktails | \$16 Each

New Amsterdam Vodka, Finn's Gin, Flor de Caña Rum, Jim Beam Black Bourbon, Jim Beam Rye, Monkey Shoulder Scotch, Highland Park SM Scotch, Partida Blanco Tequila

HOSTED PREMIUM BAR

Local Micro & Domestic Beers | \$12 Each

House Red & White Wine | \$62 Per Bottle

Bottled Water, Assorted Soda, & Juices | \$8.50 Each

Cocktails | \$18 Each

Tito's Vodka, Tanqueray Gin, Bacardi Light Rum, Maker's Mark 46 Bourbon, Rittenhouse Rye, Johnnie Walker Red Scotch, Glenlivet 12, Don Julio Blanco

Four Hour | \$94 Per person

Additional Hour Per Person | \$16 Per person

CASH BAR

\$200 per Hour - Required Cashier Fee for all Cash Bars Minimum Spend of \$500.00 - If Minimum Spend is Not Reached, Difference will be Posted to Master Account

Local Micro & Domestic Beers | \$16 Each

House Red & White Wine | \$20 Per Glass

Bottled Water, Assorted Soda, & Juices | \$11 Each

Deluxe Cocktails | \$22 Each

New Amsterdam Vodka, New Amsterdam Gin, Flor de Caña Rum, Jim Beam Black, Jim Beam Rye, Monkey Shoulder Scotch, Highland Park SM Scotch, Partida Blanco Tequila

Premium Cocktails | \$25 Each

Tito's Vodka, Tanqueray Gin, Bacardi Light Rum, Maker's Mark 46 Bourbon, Michter's Rye, Johnnie Walker Red Scotch, Glenlivet 12, Don Julio Blanco

CORDIALS AND AFTER DINNER DRINKS

Courvoisier Cognac, Di Sarrono Amaretto, Bailey's Irish Creme & Kahlua, Port | \$6 Per Person

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