



HYATT CENTRIC CHICAGO MAGNIFICENT MILE
MEETING & EVENT MENUS



Breakfast of the day

Fresh juices, seasonal fruits, and cozy baked goods meet hearty eggs, savory sausages, and tasty plant-based options. From classic challah French toast and smoked bacon to tofu scrambles and zesty chilaquiles, there's something delicious every day. Served with coffee, herbal teas, and refreshing lemon-mint water. An additional charge of \$225 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 **V**
- Cinnamon Sautéed Apples & Sweet Cream Butter
- Cage-Free Scrambled Eggs **DF V GF**
- Grilled Sage Turkey Sausage **GF**
- Apple Cider Cured Double Smoked Bacon **GF**
- Fresh Herb Roasted Tri-Color Potatoes **DF GF**
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Herbal Tea, Lemon & Mint Water

\$ 65 *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 **VGN**
- 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 **DF V GF**
- Grilled Chicken Maple & Cherry Sausage **GF**
- Plant-Based Sausage Patties **VGN**
- Roasted Yukon Gold Potatoes, Kale & Onions **DF GF**
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Herbal Tea, Lemon & Mint Water

\$ 65 *Per Guest*

SOUTH OF THE BORDER TUESDAY & SATURDAY

- Assorted Pressed Juices
- Assorted Danishes and Chocolate Chip Muffins **V**
- Sweet Cream Butter, Honey, and Preserves

Seasonal Whole Fruits, Sliced Fruit & Berries

Horchata Overnight Oats topped with pecan pieces:
Soaked overnight in oat milk, agave, nectar, and cinnamon

Make your Own Scrambled Eggs Fajitas **V**

Chorizo con Papas: sautéed chorizo and diced potatoes **GF**

Queso Fresco, add diced red onions

Chilaquiles in Salsa Verde
House made tortilla chips sautéed in salsa verde served with scrambled eggs topped with fresh cilantro

Sautéed Potatoes with Peppers and Onions **VGN GF**

Corn -VG & Flour Tortillas **VGN**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea, Lemon & Mint Water

\$ 65 *Per Guest*

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Breakfast Enhancements

Elevate your morning with crave-worthy bites and warm comforts. Think flaky croissants, savory breakfast sandwiches, mini donuts, bagels with all the fixings, and sweet touches like cinnamon quinoa porridge and yogurt parfaits. Want a little extra? Add action stations with Belgian waffles or smoked salmon for a breakfast everyone will remember. Minimum order of 10 Breakfast enhancements must be added to an existing breakfast buffet. Chef Attendant fee \$225 (1) Chef attendant per 75 guests

ENHANCEMENTS

Seasonal Whole Fruit | \$ 06 Each

Assortment of Dry Cereal – 2% & Skim Milk | \$ 06 Each

Black Forest Ham, Egg, Swiss Cheese, Pretzel Croissant | \$ 11 Each

Bacon & Egg Flan, Gouda Cheese, English Muffins | \$ 11 Each

Breakfast Burrito, Egg, Chorizo, Onion & Peppers, Cheddar, Potato | \$ 11 Each

Seasonal Scones **V** | \$ 85 Per Dozen

Croissant Au Chocolat V \$ 85 Per Dozen	
Assortment of NY Bagels with Cream Cheese V \$ 85 Per Dozen	
Hard-Boiled Eggs VGF \$ 70 Per Dozen	
Do-Rite Mini Donuts V \$ 116 Per Dozen	
Baker's Breakfast Lemon Cream Casserole \$ 10 Each	
Caramelized Pecan & Poppy Seeds – V	
Sliced Fresh Seasonal Fruit Platter \$ 17 Per Guest	
Fruit-Enhanced Greek Yogurt Parfaits V \$ 9 Each	
Horchata Overnight Rolled Oats VGN \$ 9 Each	
Warm Cinnamon Quinoa Porridge VGN \$ 9 Each	
Cooked in Coconut Milk with Cinnamon and Brown Sugar	
Steel-Cut Oatmeal V \$ 9 Per guest	
Churros Texas Toast \$ 11 Per Guest	
Warm Maple Syrup, Tres Leches Whipped Cream, Whipped Seasonal Cream Cheese Spread & Seasonal Berries – V	
Belgian Waffle Station (25 Guest Minimum) \$ 28 Per Guest	
Apple Filling, Caramelized Bananas, Biscoff, Nutella, Berries Compote, Maple Syrup, Whipped Cream – V	
Smoked Salmon Station (25 Guest Minimum) \$ 28 Per Guest	
Scottish Smoked Salmon, Sienna Bakery Assorted Bagels, Capers, Red Onions, Tomatoes, Regular & Assorted Flavored Cream Cheese	

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Breakfast Buffet

1 Hour of ServiceA fresh and flavorful start to your morning! Enjoy a spread of seasonal fruits, fresh juices, pastries, and artisan breads with sweet toppings. The *Streeterville* adds warm steel-cut oatmeal and a build-your-own Greek yogurt parfait bar for a hearty twist. Served with coffee, herbal teas, and refreshing infused waters.

CLASSIC CONTINENTAL
AVAILABLE EVERYDAY

Freshly Squeezed Orange, Cranberry & Grapefruit Juices

STREETERVILLE 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
\$53 <i>Per Guest</i>

Assorted Muffins & Danishes
Sweet Cream Butter, Honey, Preserves
Assorted Hot Herbal Tea, Apple, Lemon & Mint Water
Seasonal Whole Fruits, Sliced Fruit & Berries
Steel Cut Oatmeal -VG Assorted Toppings
Cinnamon, Brown Sugar, Dried Fruit Medley, Walnuts & 2% Milk
Yogurt Parfait Bar V
Greek Yogurt, House Made Granola, Sunflower Seeds, Seasonal Fruit Coulis, Lemon Curd, Berry Compote, Toasted Almonds
Freshly Brewed Regular & Decaffeinated Coffee
\$55 <i>Per Guest</i>

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Breakfast Platted

Wake up to a morning full of flavor with our beautifully plated breakfast selections. From sweet indulgences like churros French toast to savory classics like quiche Lorraine and applewood smoked bacon, each plate is thoughtfully crafted to bring comfort, freshness, and a little morning joy. Served with seasonal fruits, fresh-baked pastries, and your favorite hot beverages, it’s everything you love about breakfast—elevated.

CLASSIC CONTINENTAL 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

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 DF GF
Apple Cider Cured Double Smoked Bacon GF
Freshly Brewed Regular & Decaffeinated Coffee

\$ 58 *Per Guest*

QUICHE LORRAINE
PLATED

- Freshly Squeezed Orange Juice
- Assorted Seasonal Muffins & Petite Croissants **V**
- Butters & Preserves
- Sliced Seasonal Fruit & Berries
- Quiche Loraine: Bacon, Onion, Cheese
- Grilled Chicken Maple & Cherry Sausage **GF**
- Herb Roasted Yukon Gold Potatoes **DF GF**
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Herbal Tea

\$ 58 *Per Guest*

Assorted Hot Herbal Tea

\$ 60 *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**
- Cinnamon Cream Cheese Spread
- Applewood Smoked Bacon **GF**
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Herbal Tea

\$ 58 *Per Guest*

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Brunch

A bright and breezy brunch to start your day right! Sip on fresh-pressed juices, dig into sweet Belgian waffles and savory quiche, and cozy up with brisket hash or country fried chicken with a maple-chili glaze. Don't forget the baked potato bread pudding—comfort food at its best. Served daily with hot coffee, and tea. Available Everyday An additional charge of \$225 will apply to groups under 20 people

CLOUD GATE BRUNCH
AVAILABLE EVERYDAY

- Freshly Squeezed Orange, Cranberry & Grapefruit Juices
- Assorted Pressed Juices
- Sliced Seasonal Fruit & Berries

Steel Cut Oatmeal **VGN**

Assorted Toppings: Brown Sugar, Raisins

Crustless Quiche Lorainne with Bacon & Gruyere Cheese **VGN GF**

Belgian Waffle, Banana & Caramel, Berry Compote, Whipped Cream **V**

Brisket Hash: chopped slow roasted beef brisket, red and yellow bell peppers, jalapenos, onions, & diced potatoes **DF GF**

Loaded Baked Potato Bread Pudding **GF**
brioche, shredded potatoes, green onions, sour cream, cheddar cheese, bacon, cream, eggs

Country Fried Chicken, Maple Glaze Chilies **GF**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

\$ 80 *Per Guest*

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Break Packages

From Italian beef and pizza bites to Mediterranean dips, fiesta favorites, and build-your-own trail mix—these themed breaks are packed with flavor and perfect for snacking. 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

\$ 35 *Per Guest*

BRUSCHETTA BAR

Served for up to 30 Minutes

Seasonal Mushrooms

Roasted Artichokes

Marinated Plum Tomatoes

Grilled Chicken Parmesan

Fresh Mozzarella

French Baguette

Assorted Crostinis

FIESTA BREAK

Served for up to 30 Minutes

Tri-Color Tortilla Chips **GF**

Poblano & Chihuahua Cheese Dip

Chorizo Queso Fundido

Sour Cream, Guacamole, Tomatillo Salsa

Cinnamon Churro Bites **V**

Assorted Sodas & Bottled Water

\$ 30

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

MEDITERRANEAN DIP

Served for up to 30 Minutes

Seasonal Vegetable Crudités **VGN GF**

Muhammara Baked Feta Cheese Spread **V**

Roasted Garlic & Za'atar Chickpea Hummus **VGN**

Baked Spanakopita, Loaded Tzatziki Dip **V**

Grilled Pita Bread & Bread Sticks **V**

Assorted Greek Delights **VGN**

Assorted Sodas & Bottled Water

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

Assorted Hot Herbal Teas

\$ 28

Per Guest

\$28 *Per Guest*

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A La Carte Beverages

Keep your guests refreshed with our wide selection of premium beverages, available by the gallon or individually bottled. From freshly brewed coffee and tea to energizing cold brews and sparkling waters, there’s something to quench every thirst.

BEVERAGES

Freshly Brewed Regular Coffee \$170 Per Gallon
Freshly Brewed Decaf Coffee \$170 Per Gallon
Freshly Brewed Iced Coffee \$170 Per Gallon
Freshly Brewed Iced Tea \$170 Per Gallon
Fruit Enhanced Water \$170 Per Gallon
Fresh Lemonade \$170 Per Gallon
Bottled Still & Mineral Water \$9 Each
Assorted Hot Herbal Tea \$170 Per Gallon
Regular & Sugar Free Red Bull \$10 Each
La Colombe Cold Coffee Brew \$10 Each
Bottled Sweetened & Unsweetened Iced Tea \$9 Each
Assorted Regular & Diet Pepsi Products \$9 Each
Assorted Regular & Diet Coke Products \$10 Each
Assorted Flavored Sparkling Waters \$9 Each

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A La Carte Bakeries and Snacks

Perfect for anytime cravings, our snack and dessert offerings feature a variety of crunchy, chewy, and indulgent options. From individual bags of classic chips and pretzels to gourmet Garrett popcorn and vibrant guacamole with tortilla chips, there's something for every taste. Sweeten your day with an assortment of fresh-baked cookies, rich brownies, seasonal macarons, and more—ideal for sharing or savoring solo.

SNACKS

Individual Bags of Potato Chips, Popcorn & Pretzels | \$9 Each

Granola Bars, Energy Bars, Protein Bars, Healthy Bars | \$9 Each

Assorted Full Size Candy Bars | \$9 Each

Bowl of Mixed Nuts | \$40 Per Pound

Chicago’s Famous Garrett Popcorn - (Minimum Order of 24) | \$20 Per Bag

Tortilla Chips with Salsa & Guacamole **VGN GF** | \$17 Per Person

Warm Soft Pretzels - With Spicy Mustard & Cheese Sauce **V** | \$85 Per Dozen

Lemon Lovers Raspberry Bar **V** | \$85 Per Dozen

Assorted Cupcakes **V** | \$85 Per Dozen

Assorted Cheesecake Bites **V** | \$85 Per Dozen

Freshly Baked Cookies **V** | \$85 Per Dozen

Fudge Brownies & Blondies **V** | \$85 Per Dozen

Assorted Seasonal Macarons **V** | \$85 Per Dozen

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DELUXE MEETING PLANNER PACKAGE

Enjoy a thoughtfully curated culinary experience designed to keep your guests refreshed and satisfied throughout the day.

CONTINENTAL BREAKFAST

Served for up to 60 Minutes

Freshly Squeezed Orange and Cranberry Juices

MID-MORNING BREAK

Served for up to 30 Minutes

Freshly Brewed Regular & Decaffeinated Coffee

Seasonal Breakfast Pastries

Sliced Fresh Fruit Platter

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 **GF**
Yellow Cheddar, Scallions & Chives

Roast Beef, Smoked Turkey, Coppa, Mortadella, American Tuna
Salad **GF**

Provolone, Swiss, Herb Havarti, Bibb Lettuce, Tomatoes, Dill
Pickles, Mild Giardiniera

Dijon Mustard, Mayonnaise

Whole Wheat Bun, Rye Bread, Sourdough, Tomato Focaccia

Assorted Local Kettle Potato Chips

Chef's Choice Dessert **V**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

Assorted Hot Herbal Tea

AFTERNOON BREAK

Served for up to 30 Minutes

Seasonal Vegetable Crudités **VGN GF**

Roasted Garlic & Za'atar Chickpea Hummus **VGN**

Grilled Pita Bread & Bread Sticks **V**

Baked Spanakopita, Loaded Tzatziki Dip **V**

Walnut Baklava **V**

Assorted Sodas & Bottled Water

\$120 *Per Guest*

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EXECUTIVE MEETING PLANNER PACKAGE

A well-balanced and satisfying menu designed to energize your guests throughout the day with fresh, flavorful selections.

BREAKFAST BUFFET

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

LUNCH BUFFET

Served for up to 60 Minutes

Chef's Choice Lunch Buffet (Modified Menu of the Day)

MID-MORNING BREAK

Served for up to 30 Minutes

Granola Bars

Assorted Sodas, Bottled Water

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

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

\$140 *Per Guest*

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Lunch Buffets

From Greek gyros to French crepes, Italian classics to bold Latin bites, and deli-style favorites—these rotating lunch menus bring international flavor with local Chicago charm. Coffee, tea, and sweet finishes included! An additional charge of \$225 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 1-Hour Service

CHICAGO GREEK TOWN

Monday

Velvety Lemon and Rice Soup **GF**

Chicago Greek Town Mediterranean Salad **V**

Roasted Seasonal Fruit, Grilled Haloumi Cheese, Watercress, EVOO **V**

Grilled Lemon and Herb Chicken **GF**

Lemon & Mountain Oregano Roasted Wedged Potatoes **DF GF**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

Baked Spanakopita, Tzatziki Sauce **V**

Za'atar Spiced Lamb Gyro, Tomatoes, Onions & Sumac, Grilled Pita

Walnut Baklava, With Orange Bitter Honey Syrup **V**

\$82 *Per Guest*

CHICAGO CERMAK ST

Wednesday & Saturday

Egg Drop Soup with Vegetable Dumpling **V**

Napa Cabbage, Shredded Carrots, Edamame, Spring Onions, Sesame & Ginger Vinaigrette **VGN**

Steamed Pork BBQ Bao Bun

Kung Pao Chicken, Celery & Colorful Peppers **GF**

Oyster Beef & Broccolini, Toasted Sesame Seeds **GF**

Chow Fan Seasonal Vegetable Noodles **V**

Steamed Jasmine Rice **VGN**

Assorted Ice Cream Mochies **V**

Freshly Brewed Regular & Decaffeinated Coffee

LE FRENCH

Tuesday

French Onion Soup, Baguette Croutes & Gruyere Cheese

Cobb Salad **GF**

Flame Roasted Corn, Heirloom Tomatoes, Blue Cheese, Hard Boiled Eggs, Onions, Avocado & Crispy Bacon

Baked Crepes Florentine & Fromage Blanc Casserole **V**

Beef Short Rib Bourguignon **GF**

Sauteed Assorted Mushroom, Caramelized Pearl Onions, Nueskes Bacon, Truffle

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

\$82 *Per Guest*

SOUTH OF THE BORDER

Thursday & Sunday

Creamy Enchilada Soup **GF**

Baby Iceberg **V**

Roasted Black Bean and Corn, Spiced Pepitas, Pickled Onions, Queso Fresco, Chipotle Ranch

Achiote & Citrus Seared Prime Flank Steak, **GF**
Avocado Tomatillo Jalapeno Salsa

Grilled Amish Free-Range Chicken, Chile Guajillo Sauce **GF**

Refried Beans, Chihuahua Cheese & Cilantro **V GF**

Vegetable Fajitas with Spicy Tomato Sauce **VGN**

Sour Cream, Guacamole, Oaxaca Cheese

Corn - GF & Flour Tortillas - VG

Assorted Hot Herbal Tea

\$82 *Per Guest*

CHICAGO LITTLE ITALY

Friday

Winter Squash Minestrone Soup with Beans & Mild Italian Sausage **GF**

Kale Caesar Salad, Garlic Croutons

Mozzarella Caprese, Beef Steak Tomatoes, Grilled Eggplants, Basil Pesto, Balsamic Glaze, EVOO **V**

Aged Parmesan Crusted Baked Branzino, Roasted Baby Fennel & Peppers, Caper Cream Sauce **GF**

Free Range Grilled Chicken Thighs Saltimbocca, Prosciutto, Crispy Sage, Lemon Chicken Sauce **GF**

Herb Crust Baked Caponata **V**

Wild Mushroom Ravioli, Vodka Cream Sauce & Truffle, Parmesan Cheese **V**

Espresso Coffee Tiramisu **V**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

\$82 *Per Guest*

Tres Leches Cake, Dulce De Leche Caramel Sauce **V**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

CHICAGO DELI SANDWICH

Available Every Day

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, American Tuna Salad **GF**

Calabrese Chili Butter Basted Chicken, Grilled Eggplants & Portobello Mushroom

Provolone, Swiss, Herb Havarti, Bibb Lettuce, Tomatoes, Dill Pickles, Mild Giardiniera

Dijon Mustard, Mayonnaise

Whole Wheat Bun, Rye Bread, Sourdough, Tomato Focaccia

Assorted Local Kettle Potato Chips

Pecan Chocolate Chunk Bars **V**

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Herbal Tea

\$85 *Per Guest*

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Grab ‘n Go Lunch

Perfectly packed and ready to go! Each box includes chips, whole fruit, pasta salad, and a chocolate chip cookie. Choose from a variety of sandwiches like smoked turkey with pesto mayo, classic ham and Swiss, veggie focaccia, tuna salad, or a bold muffuletta with Italian meats. Fresh, filling, and full of flavor!Groups under 20 may select a choice of 2 sandwiches Groups over 20 may select a choice of 3 sandwiches

BOXED LUNCH INCLUSIONS

- Assorted Bags of Chips
- Seasonal Whole Fruit
- Seasonal Pasta Salad V
- Chocolate Chip Cookies V

SANDWICHES

- Black Forest Ham
- Swiss Cheese, Dijon, Lettuce, Tomato
- Smoked Turkey Breast
- Pesto Mayo, Fresh Mozzarella, Lettuce, Vine Ripened Tomatoes on Brioche Bun
- Grilled Vegetables
- Balsamic Roasted Eggplant & Portobello Mushroom, Roasted Bell Peppers, Roasted Garlic Hummus, Lettuce, Tomato on Tomato Focaccia
- Muffuletta
- Italian Cured Meats, Provolone Cheese, Olive Salad, Mayo on Hoagie Roll
- American Tuna Salad
- Celery, Onion, Dill, Lettuce, Tomato and Lemon on Whole Wheat Bun

\$65 Per Guest

V: Vegetarian VG: Vegan GF: Gluten Free DF: Dairy Free ---- All Prices Subject to 25% Administrative Charge and 11.75% State Sales Tax (subject to change without notice). A portion of the Administrative Charge (14.9% of Food & Beverage Sales) will be distributed directly to Food and Beverage Staff as additional compensation for their services, while the remainder will be applied to costs and/or expenses other than employee wages.*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.

Plated Lunch

All plated lunch options include the following:Bread ServiceFreshly Brewed Regular & Decaffeinated CoffeeAssorted Hot Herbal TeaPlease select soup OR salad, one entree + one dessert for all guests

SOUPS

- Summer Heirloom Tomato Gazpacho with Creamy Burrata V
- Italian Wedding Soup
- Chicken Noodle Soup
- Elote Corn & Poblano Soup VGF

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
- House Salad

Mixed baby greens, sliced red onions, carrots, cucumbers, goat cheese balsamic vinaigrette

VEGETARIAN ENTREES

Baked Squash & Zucchini Croustade **V** | \$71 Per Person
Lemon Oven Dried Tomatoes, Fire Roasted Red Bell Peppers
Romesco & Pinenuts, Grilled Asparagus

Gluten Free Pasta **V GF** | \$71 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** | \$71 Per Person
Mushroom Medley, Semi Dried Tomatoes, Parmesan Cheese,
White Truffle Oil, Orange Cream Sauce

ENTREES

Roasted Chicken Vesuvio | \$75 Per Person
Mashed Potatoes, Minted Peas, Broccolini, Roasted Pee Wee
Potatoes, Brown Butter Glazed Pan Jus

Free-Range Chicken Breast **GF** | \$75 Per Person
Roasted Garlic Mashed Potatoes, Asparagus, Roasted Sweet
Peppers, Brown Chicken & Mushroom Jus

Pesto Baked Mahi- Mahi **GF** | \$80 Per Person
Mashed Potatoes, Brown Butter Glazed Haricot Verts, Roasted
Baby Glazed Heirloom Carrots, Caponata & Olives, Tomato
Cream Sauce

Herb Roasted Seasonal Salmon **GF** | \$80 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** | \$85 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 **V GF**

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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

Select One

- Charred Broiled Octopus **GF**
Yellow Split Pea Puree, White Eggplant Caviar, Tomatoes Confit, Onions, Red Wine Broken Vinaigrette
- *Seared Wrapped Bacon Scallops **GF**
Celeriac & Artichoke Mashed, Peral Onions Wine Redux, Pernod & Black Pepper Double Cream Sauce
- Ahi Tuna Tataki **GF**
Seaweed Salad, Roasted Sesame Seeds, Pickled Carrots & Yellow Radish, Wasabi Peas, Black Garlic & Ponzu Shoyu Mayo

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 Thumbelina Carrots, Roasted Broccolini, Basil Port Wine Veal Jus

SECOND COURSE

Select One

- 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

DESSERT

- Caramelo Mousse Cake **V**
Butterscotch, Cocoa Powder, Fall Assorted Macaroons
- Flourless Chocolate Cake **GF**
Cinnamon Cream Anglaise, Sea Salt, Berries
- Assorted Mini Petit Fours **V**

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Dinner Buffet

Inspired by Chicago's iconic neighborhoods, our dinner buffets offer a refined mix of seasonal soups, chef-carved entrées, vibrant salads, and decadent desserts. From seafood and steak to vegetarian favorites, every station is designed for indulgent, crowd-pleasing variety. Two hour presentation An additional charge of \$225 will apply to groups under 20 people

MAGNIFICENT MILE

AVAILABLE EVERYDAY

- Assorted Dinner Rolls
- White Corn & Poblano Chowder
- Blanquette of Amish Chicken Breast **GF**
Braised Baby Fennel & Carrots, Lemon Chicken Jus
- Red Shrimp Curry with Lemongrass **GF**
Shallots & Baby Eggplants, Lime
- Baked Mashed Candied Sweet Potatoes **VGF**
Sweet potatoes, vanilla, cinnamon, pecans, & marshmallows
- Mac & Cheese, Parmesan Italian Herb Crust
- Endive and Baby Kale **VGN**
Smoked Almonds, Black Tart Cherries, Heirloom Baby Tomatoes, Shaved Pickled Fennel, Strawberry & Mint Vinaigrette
- Green Bean Casserole
Sauteed Mushrooms, Fried Onions
- Roasted Beets, Arugula, Goat Cheese, Citrus Vinaigrette **V**
- Assorted Petite Mini Eclairs & Cream Puffs **V**
- Assorted Hot Herbal Tea
- Freshly Brewed Regular & Decaffeinated Coffee

\$ 132 *Per Guest*

CHICAGO'S STEAKHOUSE

- Assorted Dinner Rolls

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, Citurs Segments, Smoking Goat Cheese, Blueberry & Fresh Herb Vinaigrette
- West Loop Charcuterie
Olive Medley, Truffle Mustard, Lingonberry, Crostini
- Seared Sea Bass **GF**
Seafood Medley, Safron Artichoke & Fennel Arborio Risotto
- Crispy Chicken Breast **GF**
with Lemon & Herb Confit Potatoes, Cippolini Onions, White Wine Chicken Jus
- New York Strip Steak **GF**
with Chef Mix Mushroom and Red Wine Jus, Roasted Garlic Mashed Potatoes
- Potatoes Dauphinoise **V**
With Forest Mushroom Ragout
- Roasted Eggplant Caprese **V**
Fresh Mozzarella Cheese, Basil Pesto
- Chef's Selection of Deluxe Mini Desserts **V**
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Herbal Tea
- \$ 132 *Per Guest*

New England Clam Chowder

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

Citrus Poached Black Tiger Shrimp **GF**
Classic Cocktail Sauce

Rosemary & Salt Roasted Prime Rib, Horseradish Cream Sauce, Au Jus **GF**

Butcher's Cut Rotisserie **GF**
Garlic Butter Amish Bone-In Chicken, Fresh Herb, Marjoram & Tarragon

Grilled Jumbo Asparagus, Roasted Garlic Butter & 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

\$ 138 *Per Guest*

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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 **GF**
Fennel, Saffron & Potato Broth, Toasted Baguette
- White Corn & Poblano Chowder

SALADS

- Berry Salad **V GF**
Baby Mixed Greens, Strawberries, Blueberries, Glazed Pecan Pieces, Sliced Radish, Sliced Red Onions, Raspberry Vinaigrette
- Chicago Greek Town **V GF**
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, Mozzarella, Basil, Arugula, Frisée, Aged Balsamic Glazed, EVOO

POULTRY

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

Herb Roasted Fingerling Potatoes, Honey Glazed Baby Carrots, & White Wine Chicken 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-glaze

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 Short Ribs **GF** | \$125 Per Person

Potato & Celery Root Puree, Grilled Asparagus, Braised Leeks, and Red Wine Sauce

SEAFOOD

Seared Branzino **GF** | \$110 Per Person

Cauliflower Puree, Roasted Cauliflower, Crispy Bacon, Onions, Brown Butter Caper 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

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

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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Hors D'oeuvres

Tiny bites, big flavor! Our handcrafted selection of hot and cold hors d'oeuvres brings a perfect mix of elegance and fun to any gathering. From crisp Caprese skewers and citrus-poached shrimp to savory samosas and sizzling steak tacos—there's something for every palate. Minimum order of 25 pieces per selection

COLD SELECTIONS

Mediterranean Antipasto Skewers **GF**

Classic Deviled Eggs **GF**

Caprese Skewers, Pesto **V GF**

\$ 9.50 *Each*

COLD SELECTIONS

Citrus Poached Shrimp, Pacific Cocktail **GF**

Savory Spicy Tuna Tataki, Pickled Vegetables Relish, Wasabi Aioli

Peruvian Rock Shrimp Ceviche **GF**

Classic Mini Lobster Rolls

\$ 12.50 *Each*

HOT SELECTIONS

Punjabi Vegetables Samosa, Yogurt Raita Sauce **V GF**

Tempura Shrimp, Plum & Apricot Sweet Chili Sauce

Chicken & Waffle with Siracha Honey

Beef Skewer with Teriyaki Sauce

Chicken Samosa with BBQ Sauce

Vegan Meatballs with Spicy Tomato Sauce **VGN**

Herb Stuffed Mushroom Caps, Roasted Tomato Sauce

Raspberry and Brie en Croute **V**

Arizona Fire Cracker Shrimp roll, Sweet Chili Sauce

Cuban Cigar Spring Roll, Mojo Sauce

Korean Steak Tacos, Korean BBQ Sauce Crispy Buffalo Cauliflower Bites, Basil Ranch Dip **VGN**

Honey Sriracha Chicken Meatball, Sriracha Mayo

Smokehouse Chicken & Peach Skewer, Fiery BBQ Sauce

Black Bean & Vegetable Empanada, Cilantro Lime Cream

Pecan Chicken Tenders, Honey Mustard & Horseradish Sauce

Peking Duck Spring Rolls, Hoisin Sauce

\$ 11.50 *Each*

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Presentation Stations

Fresh crudités with creamy dips, a curated cheese display, and a vibrant bruschetta bar set the stage. Add bold small plates like octopus, duck tacos, and Wagyu sliders for a truly elevated tasting experience. An additional charge of \$225 will apply to groups under 20 people

VEGETABLE CRUDITE WITH DIPS

Hummus, Blue Cheese, Ranch

\$29 *Per Guest*

CHEESE DISPLAY

Domestic and European cheeses

Dried fruit

Spiced walnuts

Country breads

\$38 *Per Guest*

BRUSCHETTA BAR

Seasonal mushrooms

Roasted artichokes

Marinated plum tomatoes

Grilled chicken parmesan

Fresh mozzarella

French baguette

Assorted crostini

\$29 *Per Guest*

SMALL PLATES

Wine & Cocktail Pairing

Two Way Octopus

Charred Grilled Octopus & Octopus Carppaccio, Lobster Rolls

Chervil Mayonnaise Meyer Lemon

Duck Confit Mole Tacos

Wagyu Beef Sliders

Brie Cheese Bourbon Caramelized Onions, Chipotle

\$85 *Per Guest*

CHICAGO DEEP DISH

Meat Lovers

ITALIAN PASTA *PRE-MADE*

Spinach & Mascarpone Ravioli

Mushroom Medley, Semi Dried Tomatoes, Parmesan Cheese,

Pepperoni, fennel sausage, bacon, mozzarella cheese

.....

Classic Margherita

Mozzarella cheese, mozzarella ovollini, basil, Italian herbs, EVOO

.....

BBQ Smoked Brisket

Caramelized onions, horseradish cream, Fontina cheese

.....

\$40 *Per Guest*

PAELLA SOFRITO

Chorizo sausage

.....

Slow-braised pork

.....

Shrimp Diablo

.....

Scallops Brûlée

.....

Roasted Guajillo chicken

.....

Jamón Ibérico

.....

Bomba saffron rice

.....

Tomato sofrito

.....

Spring and pearl onions

.....

Colorful peppers

.....

Fresh herbs

.....

Assorted petite rolls

.....

\$38 *Per Guest*

SLIDER STATION

Cuban

Roasted pork, Black Forest ham, Swiss cheese, dill pickles, yellow mustard, French rolls

.....

Pulled Pork

Slow-roasted bourbon BBQ pulled pork, creamy coleslaw, pickle,

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

.....

\$38 *Per Guest*

CHICAGO CENTRIC

Mini Chicago Hot Dogs

.....

*Beef Sliders, Cheddar, Chipotle Mayo

.....

Potato Bacon Pierogi, Pearl Onions Mushroom Gravy

.....

Elis Cheesecake V

.....

\$42 *Per Guest*

DELUXE SWEET TABLE V

Assorted mini éclairs

.....

Assorted petite cheesecakes

.....

Chocolate-covered strawberries

.....

brioche

Angus Beef Slider
Ketchup, mustard, pickle, American cheese, brioche

Bacon Burger
Bacon jam, arugula, cheddar cheese, brioche

Nashville Hot Chicken
Breaded chicken tenders, coleslaw, pickles, ciabatta

Mini Chicago-Style Hot Dog
Tomatoes, onions, sweet relish, pickles, mustard, celery salt

\$42 *Per Guest*

CHEESECAKE LOLLIPOPS V

Salted Caramel, Strawberry, Chocolate & Mocca Flavored

Freshly Brewed Regular & Decaffeinated Coffee

Assorted Hot Tea

\$35 *Per Guest*

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Reception Packages

From juicy sliders and savory dim sum to classic Chicago deep dish, this menu is made for mingling. Top it off with a dessert spread full of mini indulgences—because one treat is never enough! Minimum 40 guests, priced based on 60 minutes reception service.

MINGLE SLIDER STATION

Choice of Three:

Cuban
Roasted pork, Black Forest ham, Swiss cheese, dill pickles, yellow mustard, French rolls

Pulled Pork:
Slow roasted bourbon BBQ pulled pork, creamy coleslaw, pickle, brioche

Espresso mousse cups

Seasonal macarons

Mini lemon tarts

Mini cupcakes

Freshly brewed regular & decaffeinated coffee

Assorted hot tea

\$34 *Per Guest*

DIM SUM

Pork Shao Mai

Shrimp Shao Mai

Vegetable Pot Stickers

Chicken Pot Stickers

Pork Bao Bans

- Angus Beef Slider:

Ketchup, mustard, pickle, American cheese, brioche
- Bacon Burger:

Bacon jam, arugula, cheddar cheese, brioche
- Nashville Hot Chicken:

Breaded chicken tenders, coleslaw, pickles, ciabatta
- Mini Chicago-Style Hot Dog:

Tomatoes, onions, sweet relish, pickles, mustard, celery salt

CHICAGO DEEP DISH PIZZA

Assortment of Chicago Deep Dish Pizzas

Cheese, Pepperoni, Italian Sausage, Vegetable

Dipping Sauces

- DESSERT V
- Assorted Mini Eclairs
- Assorted Petite Cheesecake
- Chocolate Covered Strawberries
- Espresso Mousse Cups
- Seasonal Macaroons
- Mini Lemon Tarts
- Mini Cupcakes
- Freshly Brewed Regular & Decaffeinated Coffee
- Assorted Hot Tea

\$92 *Per Guest*

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Carving Stations

From Mediterranean-style lamb gyros to prime rib with all the steakhouse fixings, these chef-carved mains are perfect for sharing. Add showstoppers like Salmon Wellington and Surf & Turf to create a feast that’s as impressive as it is delicious.All carving stations require a chef attendant Chef Attendant Fee \$225 (1) Chef attendant per 75 guests

GYROS ROASTED LAMB SHOULDER

Serves 25

SAGE & BUTTER SLOW ROASTED TURKEY BREAST

Serves 25

Greek fries
Cucumber & mint tzatziki
Tomatoes
Pickled onions
Pita bread
Mountain oregano
Market Price

SALMON WELLINGTON

Serves 15

Sixty South salmon side wrapped in puff pastry
Seasonal mushroom pâté
Sautéed spinach
Salmon Bric & dill
Double cream sauce
Market price

* STEAKHOUSE

Serves 25

Halpern’s Prime rib, slow-roasted
Creamed spinach
Mashed potatoes
Horseradish cream
Natural jus
Assorted rolls
Market Price

Maple Leaf Farms organic turkey breast
Foie de volaille jus
Sweet potato mash
Cranberry relish
Traditional stuffing
Market Price

*SURF & TURF

Serves 15

Halpern’s Prime fresh herb-roasted beef tenderloin
Gratin potatoes
Sautéed garlic shrimp
Bourbon veal jus
French rolls
Market Price

PEPPER CRUSTED STRIP LOIN STEAK

Serves 25

Halpern’s Prime strip loin with a peppercorn crust
Pomme Aligot
Forest mushroom veal jus
French baguette
Market Price

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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

\$65 *Per Bottle*

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Bubbles, White And Red Wines

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

SPARKLING

Wycliff Brut, CA | \$65 Per Bottle

Riondo Collezione d.o.c.. Prosecco, ITA | \$70 Per Bottle

Telmont Brut Reserve, Champagne, FR | \$90 Per Bottle

Tattinger Brut, Champagne, FR | \$110 Per Bottle

Veuve Cliquot, Champagne, FR | \$205 Per Bottle

WHITE

San Felice Perolla, Vermentino, ITA | \$70 Per Bottle

Two Princes, Riesling, CA | \$75 Per Bottle

Casa Lunardi, Pinot Grigio, ITA | \$75 Per Bottle

Starmont, Chardonnay, CA | \$80 Per Bottle

Matanzas Creek, Sauvignon Blanc, CA | \$80 Per Bottle

Siduri, Chardonnay, CA | \$90 Per Bottle

ROSé

Piper Sonoma Brut Rose, CA | \$70 Per Bottle

Daou Rose, CA | \$80 Per Bottle

RED

Substance Cabernet Sauvignon, WA | \$91 Per Bottle

Unshackled Red Blend, CA | \$85 Per Bottle

Sea Sun Pinot Noir, CA | \$85 Per Bottle

Siduri Pinot Noir, CA | \$100 Per Bottle

Justin Cabernet Sauvignon, CA | \$100 Per Bottle

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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

\$14 *Per Drink*

MAKE YOUR OWN MOSCOW MULE

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

\$17 *Per Drink*

MARGARITA

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

\$17 *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

\$225 Four Hour Bartender Fee - Required for All Bar Packages \$225 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)

\$225

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

HOSTED BEER AND WINE BAR

Import Beers | \$12 Each

Craft Beers | \$13 Each

House Red & White Wine | \$65 Per Bottle

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

HOSTED DELUXE BAR

Import Beers | \$12 Each

Craft Beers | \$13 Each

House Red & White Wine | \$65 Per Bottle

Bottled Water, Assorted Soda & Juices | \$9 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

Import Beers | \$12 Each

Craft Beers | \$13 Each

House Red & White Wine | \$65 Per Bottle

Bottled Water, Assorted Soda, & Juices | \$9 Each

Cocktails | \$18 Each

Three Hour | \$78 Per person
.....
Four Hour | \$94 Per person
.....
Additional Hour Per Person | \$16 Per person
.....

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

CASH BAR
\$225 per Hour - Required Cashier Fee for all Cash Bars Minimum
Spend of \$1,000.00 - If Minimum Spend is Not Reached,
Difference will be Posted to Master Account

Import Beers | \$16 Each
.....

Craft Beers | \$17 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 | \$10 Per Person
.....

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



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian