



## Breakfast of the Day

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, 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

**\$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 -V 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

**\$65** 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

**\$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.

## Breakfast Enhancements

Minimum order of 10 Breakfast enhancements must be added to an existing breakfast buffet Chef Attendant fee \$225(1) Chef attendant per 75 guests

### SEASONAL WHOLE FRUIT

**\$6** Each

BLACK FOREST HAM, EGG, SWISS CHEESE, PRETZEL

### ASSORTMENT OF DRY CEREAL - 2% & SKIM MILK

**\$6** Each

BACON & EGG FLAN, GOUDA CHEESE, ENGLISH

CROISSANT

**\$11** *Each*

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

**\$11** *Each*

CROISSANT AU CHOCOLAT -V

**\$85** *Per Dozen*

HARD BOILED EGGS -V,GF

**\$70** *Per Dozen*

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

**\$10** *Each*

FRUIT ENHANCED GREEK YOGURT PARFAITS -V

**\$9** *Each*

COCONUT CHIA SEED PUDDING -VG

**\$9** *Each*

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

**\$11** *Per Guest*

BELGIAN WAFFLE STATION (25 GUEST MINIMUM) -

MUFFINS

**\$11** *Each*

SEASONAL SCONES -V

**\$85** *Per Dozen*

ASSORTMENT OF NY BAGELS WITH CREAM CHEESE  
-V

**\$85** *Per Dozen*

DO RITE MINI DONUTS -V

**\$116** *Per Dozen*

SLICED FRESH SEASONAL FRUIT PLATTER

**\$17** *Per Guest*

OVERNIGHT ROLLED OATS -VG

**\$9** *Each*

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

**\$9** *Per Guest*

BAKED POTATO & CHORIZO TORTILLA OAXACA  
CHEESE, FOUR ONION MEDLEY

**\$11** *Each*

SMOKED SALMON STATION (25 GUEST MINIMUM) -

APPLE FILLING, CARAMELIZED BANANAS, BISCOFF,  
NUTELLA, BERRIES COMPOTE, MAPLE SYRUP,  
WHIPPED CREAM -V

**\$28** *Per Guest*

SCOTTISH SMOKED SALMON, SIENNA BAKERY  
ASSORTED BAGELS, CAPERS, RED ONIONS,  
TOMATOES, REGULAR & ASSORTED FLAVORED  
CREAM CHEESE

**\$28** *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

**\$53** *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

**\$55** *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

### 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,

Smoked Bacon -GF Shredded Hash Browns -DF,GF Freshly  
Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea

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**\$58** Per Guest

## CRUSTLESS QUICHE LORAIN

PLATED

Freshly Squeezed Orange Juice Assorted Seasonal Muffins &  
Petite Croissants - V Butters & Preserves Sliced Seasonal Fruit &  
Berries Spinach & Mushroom Crustless Quiche Loraine -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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**\$58** Per Guest

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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**\$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 Applewood Smoked  
Bacon -GF Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Hot Herbal Tea

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**\$58** Per Guest

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## Brunch

\*Available Every Day An additional charge of \$225 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 -  
GFCountry Fried Chicken, Maple Glaze Chilies -GF Freshly Brewed Regular & Decaffeinated Coffee Assorted Hot Herbal Tea

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**\$80** 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

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**\$35** Per Guest

## 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

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**\$37** 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

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**\$30** Per Guest

## MEDITERRANEAN DIP

Served for up to 30 Minutes

Seasonal Vegetable Crudités -GF, VGMuhammara Baked Feta  
Cheese Spread -V Roasted Garlic & Za'atar Chickpea Hummus -  
VGBaked Spanakopita, Loaded Tzatziki Dip -V Grilled Pita Bread &  
Bread Sticks -V Assorted Greek Delights -VG Assorted Sodas &  
Bottled Water

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**\$32** 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

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**\$28** 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 Assorted Hot Herbal Teas

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**\$28** 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

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**\$28** Per Guest

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## A La Carte 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

Variety of goods available during morning and afternoon breaks.

INDIVIDUAL BAGS OF POTATO CHIPS, POPCORN & PRETZELS

**\$9** *Each*

ASSORTED FULL SIZE CANDY BARS

**\$9** *Each*

CHICAGO'S FAMOUS GARRETT POPCORN -  
(MINIMUM ORDER OF 24)

**\$20** *Per Bag*

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

**\$85** *Per Dozen*

ASSORTED CUPCAKES -V

**\$85** *Per Dozen*

FRESHLY BAKED COOKIES -V

**\$85** *Per Dozen*

ASSORTED SEASONAL MACARONS -V

**\$85** *Per Dozen*

GRANOLA BARS, ENERGY BARS, PROTEIN BARS, HEALTHY BARS

**\$9** *Each*

BOWL OF MIXED NUTS

**\$40** *Per Pound*

TORTILLA CHIPS WITH SALSA & GUACAMOLE -VG,GF

**\$17** *Per Person*

LEMON LOVERS RASPBERRY BAR -V

**\$85** *Per Dozen*

ASSORTED CHEESECAKE BITES -V

**\$85** *Per Dozen*

FUDGE BROWNIES & BLONDIES -V

**\$85** *Per Dozen*

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# Lunch

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 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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**\$82** *Per Person*

## 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

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**\$82** *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

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**\$82** *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

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**\$82** *Per Person*

## CHICAGO LITTLE ITALY

### FRIDAY

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

## 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 -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

Tiramisu -V Freshly Brewed Regular & Decaffeinated Coffee  
Assorted Hot Herbal Tea

**\$82** Per Person

Chips Pecan Chocolate Chunk Bars -V Freshly Brewed Regular &  
Decaffeinated Coffee Assorted Hot Herbal Tea

**\$85** 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

Smoked Turkey Breast

Pesto Mayo, Fresh Mozzarella, Lettuce, Vine Ripened Tomatoes

Grilled Vegetables

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

Muffuletta

Italian Cured Meats, Provolone Cheese, Olive Salad, Mayo

American Tuna Salad

Celery, Onion, Dill, Lettuce, Tomato and Lemon

Chicken Waldorf Salad

Pecans, Tarragon, Celery, Lettuce, Tomato, Grapes & Apples

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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

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Italian Wedding Soup

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Chicken Gnocchi Soup

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Elote Corn & Poblano Soup -GF,V

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## VEGETARIAN ENTREES

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

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Gluten Free Pasta -GF, V | \$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)

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Ravioli Spinach & Mascarpone -V | \$71 Per Person  
Mushroom Medley, Semi Dried Tomatoes, Parmesan Cheese,  
White Truffle Oil, Orange Cream Sauce

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## DESSERT

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

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

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

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## SALAD

Classic Wedge

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

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Classic Caesar

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

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Spinach & Kale -V

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

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## ENTREES

Roasted Chicken Vesuvio | \$75 Per Person

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

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Free-Range Chicken Breast -GF | \$75 Per Person

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

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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

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Herb Roasted Seasonal Salmon -GF | \$80 Per Person

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

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\*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

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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

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#### MID-MORNING BREAK

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

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#### 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

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#### AFTERNOON BREAK

Served for up to 30 Minutes Seasonal Vegetable Crudités –GF, VGRoasted Garlic & Za'atar Chickpea Hummus -VGrilled Pita Bread & Bread Sticks -VBaked Spanakopita, Loaded Tzatziki Dip - V Walnut Baklava -V Assorted Sodas & Bottled Water

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**\$120** *Per Guest*

### 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

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#### MID-MORNING BREAK

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

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#### LUNCH BUFFET

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

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#### 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

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**\$140** *Per Guest*

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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.

## 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

**\$10.50** *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

**\$11.50** *Each*

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## Presentation Stations

An additional charge of \$225 will apply to groups under 20 people

### VEGETABLE CRUDITE WITH DIPS

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

**\$29** *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

**\$29** *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

**\$38** *Per Person*

### CHICAGO CENTRIC

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

**\$42** *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

**\$34** *Per Person*

**\$60** *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

**\$40** *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

**\$38** *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

**\$42** *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 \$225(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

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DIM SUM

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

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CHICAGO DEEP DISH PIZZA

Assortment of Chicago Deep Dish Pizzas: Cheese, Pepperoni, Italian Sausage, Vegetable

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DESSERT -V

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

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**\$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

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

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

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### SECOND COURSE

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

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

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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

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### MAIN COURSE

Pan Seared Salmon -GF | \$145 Per Person

### DESSERT

Caramelo Mousse Cake, Butterscotch, Cocoa Powder, Fall



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 Broccoli, Basil Port Wine Veal Jus

Assorted Macaroons -V

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

Assorted Mini Petit Fours -V

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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

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## 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

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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

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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

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## 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

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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

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## DESSERTS

Opera Cake Coffee Anglaise, Blackberries, Shaved Chocolate -V

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

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

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## 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

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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

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## VEGETARIAN

Gnocchi Pasta -V | \$100 Per Person  
Impossible Meat Bolognese, Forest Mushroom, Truffle Oil, Sage

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Black Truffle Ricotta Sachetti -V | \$100 Per Person  
Baby Zucchini & Squash, Pecorino Romano, Orange Pomodoro  
Sauce

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# Buffet Dinner

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 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

## 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, Saffron 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

.....  
**\$132** 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

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**\$138** 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

**\$65** *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 65 Riondo Collezione d.o.c.. Prosecco, ITA 70 Telmont Brut Reserve, Champagne, FR 90 Tattinger Brut, Champagne, FR 110 Veuve Cliquot, Champagne, FR 205

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#### White

San Felice Perolla, Vermentino, ITA 70 Two Princes, Riesling, CA 75 Casa Lunardi, Pinot Grigio, ITA 75 Starmont, Chardonnay, CA 80 Matanzas Creek, Sauvignon Blanc, CA 80 Siduri, Chardonnay, CA 90

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#### Rosé

Piper Sonoma Brut Rose, CA 70 Daou Rose, CA 80

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#### Red

Substance Cabernet Sauvignon, WA 90 Unshackled Red Blend, CA 85 Sea Sun Pinot Noir, CA 85 Siduri Pinot Noir, CA 100 Justin Cabernet Sauvignon, CA 100

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

## 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

### 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

### 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

### 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

Two Hour | \$56 Per person

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Three Hour | \$72 Per person

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Four Hour | \$88 Per person

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Additional Hour Per Person | \$16 Per person

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### 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

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Two Hour | \$62 Per person

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Three Hour | \$78 Per person

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Four Hour | \$94 Per person

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Additional Hour Per Person | \$16 Per person

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### 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

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Craft Beers | \$17 Each

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House Red & White Wine | \$20 Per Glass

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

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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

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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

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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

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### HOSTED PREMIUM BAR

Import Beers | \$12 Each

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Craft Beers | \$13 Each

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House Red & White Wine | \$65 Per Bottle

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

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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

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CORDIALS AND AFTER DINNER DRINKS

Courvoisier Cognac, Di Sarrono Amaretto, Bailey's Irish Creme & Kahlua, Port | \$10 Per Person

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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   **V** Vegetarian