

# HILTON CHICAGO Catering Menu

All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax, unless indicated otherwise, the following time periods are reflected in the pricing, maximum of 90 minutes of service included in pricing, additional charges apply for events beyond the 90 minutes.

**HILTON CHICAGO | 720 SOUTH MICHIGAN AVENUE, CHICAGO, ILLINOIS, 60605**  
**(312) 621-7325 | [WWW.CHICAGO.HILTON.COM](http://WWW.CHICAGO.HILTON.COM)**



# Breakfast Buffets

Minimum 25 people. Maximum of 90 minutes of service.

Breakfast buffets include orange & cranberry juice, freshly brewed coffee, and tea service.

## Classic Continental

bagels & whole wheat English muffins | butter, whipped cream cheese, strawberry jam & peanut butter | whole apples & bananas | hard boiled eggs with shell 🥚🥚🥚 | individual yogurts or select one breakfast pastry from pastry selections

**\$55 per person**

## Executive Continental

whole apples & bananas | seasonal diced fruit | steelcut oatmeal station 🌱 | golden raisins, slivered almonds, sliced bananas, walnuts, berries compote | brown sugar | hard boiled eggs with shell 🥚🥚🥚 / select two breakfast pastries from pastry selections

**\$57 per person**

## Grant Park Buffet

assorted bagels, whipped cream cheese | whole apples & bananas | seasonal diced fruit | farmland smoked bacon 🥓🥓 | roasted potato medley, grilled onions and peppers | scrambled eggs | shredded cheddar cheese | poblano garden salsa | yogurt station with strawberry yogurt 🥛🍓, plain Greek yogurt 🥛🍓, honey, granola, slivered almonds, dried cherries, walnuts, berry compote | select two breakfast pastries from pastry selections

**\$64 per person**

## Millennium Park Buffet

whole apples & bananas | seasonal diced fruit | hard boiled eggs with shell 🥚🥚🥚 | breakfast sausage links 🥓🥓 | red skin potatoes with roasted, onions & peppers 🥔🌶️ | Spanish-style frittata with Manchego cheese 🥓, potatoes, onions, and fresh herbs 🌿 | steel cut oatmeal station 🌱 with golden raisins, granola, sliced bananas, walnuts, dried cherries, brown sugar | sticky bun salted caramel, pecans or select two breakfast pastries from pastry selections

**\$68 per person**

## Pastry Selections

- muffins: cherry walnut | blueberry lemon
- strawberry cream cheese | vegan muffin
- croissants: butter | multigrain | chocolate
- chocolate chip scones
- cream cheese honey comb buns
- Nutella pound cake 🥞
- mascarpone vanilla bread
- fruit danish
- assorted donuts, cream cheese pistachio glazed 🥞, cinnamon sugar flavored, chocolate ganache drizzled, Nutella glazed 🥞

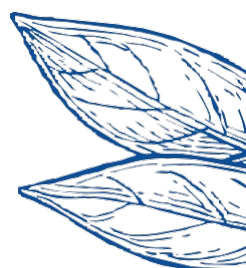
## Breakfast Buffet Enhancements

Enhancements are to complement your breakfast and must be ordered in addition to a breakfast buffet.

- cage-free scrambled eggs 🍳🍳 **\$10 per person**
- farmland smoked bacon 🥓🥓 **\$10 per person**
- grilled breakfast sausage patties 🥓🥓 **\$9 per person**
- chicken-apple sausage 🥓🥓 **\$10 per person**
- turkey sausage patties 🥓🥓 **\$10 per person**
- Irish banger sausages 🥓🥓 **\$11 per person**
- hard boiled eggs with shell 🥚🥚🥚 **\$58 per dozen**
- individual breakfast sandwich cage-free eggs, Canadian bacon, American cheese, buttery bun **\$10.50 per person**
- breakfast burrito cage-free eggs, Wisconsin cheddar, roasted peppers, onions **\$11.50 per person**

🌿 Vegetarian 🌱 Vegan 🥚 No Added Gluten 🥛 Dairy Free 🥞 Contains Nuts

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*



# Breakfast Stations

Minimum 25 people. Maximum of 90 minutes of service.

Stations are to complement your breakfast and must be ordered in addition to a breakfast buffet. Chef fee required for action stations.


## Oatmeal Station

steel cut oatmeal | golden raisins, dried cherries, sliced toasted almonds, sliced bananas, walnuts, brown sugar, granola

\$18 per person


## Breakfast Sandwich Action Station

**select two:**

fried egg\* with serrano ham, arugula and roasted tomato on potato bun | egg whites, spinach, goat cheese on multi-grain toast  | fried egg, queso fresco, avocado and chorizo on sourdough bread | fried egg with American cheese and bacon on a croissant



\$22.50 per person

## Yogurt Station

strawberry yogurt, local Greek yogurt | honey, granola, slivered almonds, golden raisins, walnuts, berry compote  | caramelized apples, dried cherries, & cranberries

\$21 per person

## Chicago Signature Donut Sampler

cream cheese pistachio glaze  | cinnamon sugar | chocolate ganache drizzled | Nutella glaze 

\$68 per dozen, minimum order of one dozen per type






## Omelet Action Station

**Omelets made to order by our chef. One chef per 150 guests required, based on 90 minutes of service.**










cage-free eggs, egg beaters, egg whites | roasted peppers, onions, spinach, asparagus, diced tomatoes, mushrooms, fresh jalapeños, broccoli | ham, bacon, sausage, chorizo, turkey breast | American, Swiss, cheddar, feta | tomatillo salsa, tomato salsa, ketchup, sriracha

\$32 per person

## Eggs and Hash Action Station\*











poached eggs served with a choice of hash: short rib hash, golden Yukon potatoes, roasted vegetables   | chicken poblano hash, mole spiced medley of potatoes, roasted vegetables and cilantro   | sweet potato hash, spinach, and onions 

**select two:**

hollandaise   | sriracha hollandaise   | arugula pesto hollandaise   | tomatillo salsa   | guajillo pepper mole | house guacamole 

\$32 per person

## Chilaquiles Action Station

fried corn tortillas tossed with tomatillo salsa and topped with fried egg  | braised pork   | braised chicken   | queso fresco | avocado | sour cream | tomatillo salsa   | pasilla chili salsa   | habanero salsa 

\$31 per person

## Smoked Salmon

chopped hard boiled eggs    | cream cheese | smashed fresh avocado | parsley | capers | giardiniera peppers | cucumbers | red onions | assorted bagels

\$35 per person

# Plated Breakfast

Minimum 25 people. Maximum of 90 minutes of service.

Plated breakfasts include orange juice, freshly brewed coffee, tea service and assorted breakfast pastries.

## Chicago Omelet

Cage-free eggs, chopped Italian beef, sweet green peppers, & mozzarella, served with roasted potatoes, spinach, oven dried tomato, and side of giardiniera

*\$55 per person*

## The Omelet

Cage-free eggs, ham, aged Wisconsin cheddar cheese, served roasted potatoes, grilled vegetables and side of poblano and tomatillo salsa

*\$55 per person*

## Eggs and Hash\*

short rib and golden Yukon potato hash, roasted vegetables, served with spinach, oven dried tomato, & old bay hollandaise sauce

*\$57 per person*

## Strawberry Nutella French Toast

served with maple syrup and whipped butter, grilled chicken apple sausage

*\$54 per person*

## Deconstructed Eggs Benedict\*

poached eggs, toasted buttery biscuit, Irish bacon, medley of potatoes, spinach, oven dried tomatoes, hollandaise

*\$32 per person*

Plated Breakfast Enhancements are to complement your breakfast and must be ordered in addition to a plated breakfast.

## Fresh Fruit Poke

honey, mint, passionfruit coulis

*\$9 per person*

## Apple Pie Parfait

caramelized apples, honey, dried cherries, snickerdoodle streusel, Greek yogurt, toasted almonds

*\$9 per person*

## Coconut Chia Pudding

roasted pineapple, mango mostarda, walnuts, toasted coconut

*\$9 per person*



# Fun Breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

## Gastro Pub

parmesan popcorn 🌱 | sriracha spiced potato chips 🌱 | warm pretzels | fried pickles | cerveza queso dip 🌱 | marinated cheese cubes 🌱

\$36 per person

## Kid at Heart

chocolate chip cookies 🌱 | grilled cheese squares 🌱 | peanut butter and strawberry jelly mini sandwiches 🌱 | chocolate covered strawberries 🌱

\$34 per person

## South of the Border

house made salsa 🌱 | guacamole 🌱 | queso fundido with pico de gallo 🌱 | tortilla chips 🌱 | chocolate dipped mini churros 🌱 | fruit salad with pickled lemon 🌱

\$34 per person

## Around Chicago 🌱

local honeycomb bread | Cracker Jack popcorn, | pigs in a blanket, house mustard | Nutella glazed donut 🌱

\$32 per person

## Build Your Own Trail Mix

M&Ms | peanut M&Ms 🌱 | wasabi peas 🌱 | candied walnuts 🌱 | sea salt cashews 🌱 | dried cherries 🌱 | toasted pepitas 🌱 | yogurt covered raisins 🌱 | apricots 🌱

\$34 per person

## Juice Shooters 🌱

Juice Shooters are to complement your break and must be ordered in addition to a break. Minimum order of one dozen per type.

**Choice of 4 oz. Juice shooters**

pineapple, cucumber 🌱, spinach & celery 🌱 | carrot, turmeric cantaloupe, lemon 🌱 | berries, Greek yogurt, passionfruit 🌱

\$8 each



# Mindful Eating Breaks

Packaged break minimums are 25 people for up to 30 minutes of service.

## Farmer's Market

almond, goji berry and apricot bars 🥜 | coconut chia pudding, mango, walnuts, and toasted coconut 🌱🥜🌱 | lemon pepper hummus, pita chips | Marcona almonds 🌱🥜🌱

\$35 per person

## Veggies and Fruits

blueberry & pineapple bowls 🌱🥜🌱 | vegetable crudité, edamame hummus 🌱 | chocolate-dipped banana pops 🥜🌱 | vegan cookies

\$34 per person

## Power Up

celery sticks with peanut butter 🌱🥜 | assorted cubed cheeses and sun-dried fruit mostarda 🥜🌱 | sea salt Marcona almonds 🥜 | whole bananas | coconut, peanut butter and banana smoothies 🌱🥜🌱

\$35 per person

## Savory and Sweet

banana, oatmeal, sunflower seeds and agave nectar bars 🌱 | spinach artichoke dip, pita chips 🌱 | blue corn tortilla chips 🌱🥜 | yogurt covered raisins 🌱🌱 | candied almonds 🌱🥜🌱

\$34 per person

## Chef's Munchies

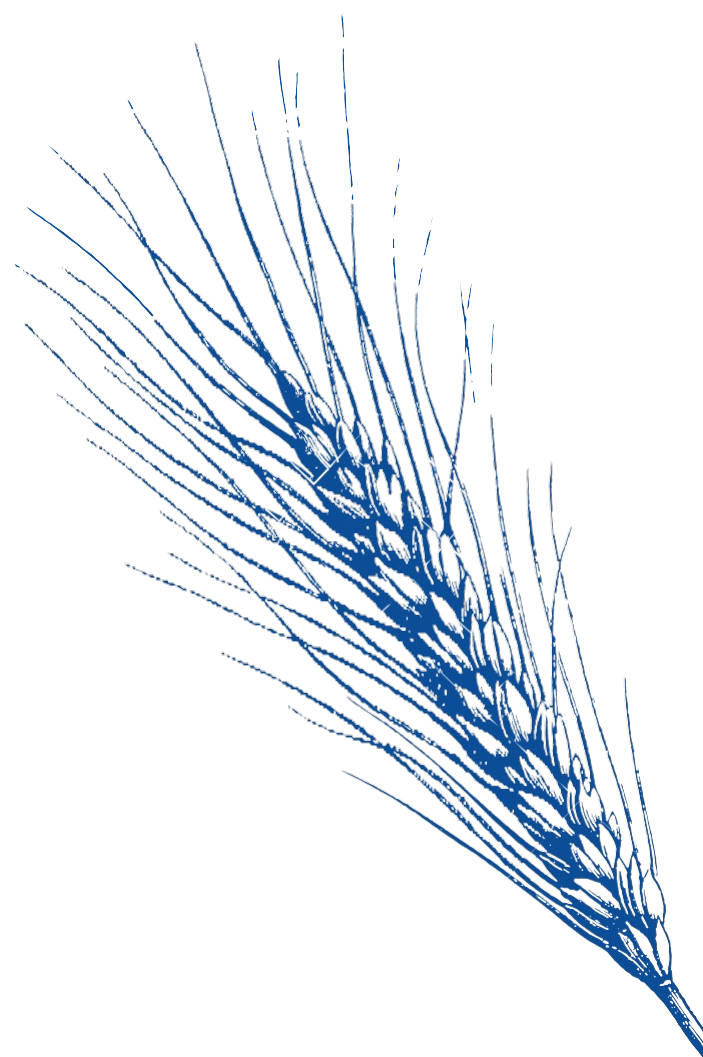
kettle potato chips, garden salsa, queso dip 🌱 | Cracker Jacks s'mores parfait | chef's trail mix 🌱🥜🌱

\$34 per person

## The Neuro Break

banana, oat milk & almond smoothie 🌱🥜 | broccoli, parmesan, egg white bites 🌱🥜 | sea salt edamame pods 🌱🥜 | protein bites 🥜

\$34 per person



# À La Carte Break Selections

All break items must be purchased per item and are not offered on consumption. Minimum order of one dozen of each item.

## Snacks - Fresh from the Bakery Pastry Selections

Pastries must be ordered by the dozen with minimum order of one dozen per type.

- croissants: almond | multigrain | buttery | chocolate 🌿
- chocolate chip scones 🌿
- bagels with whipped cream cheese: plain | wheat | everything | sesame | cinnamon-raisin
- whole wheat English muffins 🌿
- pound cake: mascarpone vanilla | Nutella | double chocolate | cherry almond 🌿
- passion and mascarpone cake 🌿
- cookies: chocolate chip | oatmeal raisin | peanut butter | snickerdoodle | red velvet | coconut pecan 🌿
- brownies: Irish cream | walnut | double fudge 🌿
- cheesecake bars: chocolate chip | raspberry | salted caramel apple
- cupcakes: chocolate | vanilla
- chocolate covered macaron lollipops 🌿
- milk chocolate covered Rice Krispie pops
- cake pops: red velvet | chocolate | carrot 🌿

**\$72 per dozen**

## Specialty Pastry Selections

Pastries must be ordered by the dozen with a minimum order of one dozen per type.

double chocolate cookies | white chocolate macadamia nut cookies | house-made almond goji berry bars 🌿

**\$70 per dozen**

## Snacks - Healthier Side

- individual string cheese 🌿 🥛 **\$7 each**
- assorted individual yogurts 🌿 🥛 **\$8.50 each**
- assorted individual Greek yogurts 🌿 **\$9.50 each**
- seasonal whole fruit 🌿 **\$5 each**
- granola and Nutri-Grain bars 🌿 **\$8.25 each**
- individual bags of trail mix 🌿 🥛 **\$8 each**
- flavored gourmet nuts 🌿 🥛 **\$48 per pound**
- chili - lime spiced almonds | sea salt cashews
- maple - cinnamon pecans
- 720 Snack Mix 🌿 **\$46 per pound**
- mixed nuts 🌿 **\$48 per pound**
- Pop Chips (barbeque and sea salt) 🌿 **\$5 each**
- hard boiled eggs with shells 🥛 🥚 **\$58 per dozen**
- individual bags of Skinny Pop popcorn 🌿 **\$8 each**
- seasonal diced fresh fruit 🌿 🥛 **\$12.50 per person**
- fruit kabobs with honey lime dipping sauce 🌿 **\$78 per dozen**

## Snacks - Cravings

- individual bags of potato chips (Baked Lays, Original Lays and Doritos) 🌿 🥛 **\$5.50 each**
- individual bags of pretzels 🌿 **\$5.50 each**
- individual bags of Stacy's Simply Naked Pita Chips 🌿 🥛 **\$9 each**
- buttered popcorn 🌿 🥛 **\$5.50 each**
- assorted candy bars (Snickers 🌿 Twix and Kit-Kat 🌿) **\$5.50 each**



# Beverages

## Brew

Sparrow regular coffee | Sparrow decaffeinated coffee by the gallon

**\$185 per gallon, \$130 per half gallon**

freshly brewed gourmet regular coffee | decaffeinated coffee | assorted teas and hot chocolate

**\$175 per gallon, \$120 per half gallon**

## BREW Experience

### Sparrow Coffee Experience

Kitty O'Sheas, a Chicago beacon to the Irish community for over 30 years, has partnered with Sparrow Coffee for its own proprietary blend consisting of 50% Brazilian, 25% Ethiopian and 25% Sumatran beans. The flavor profile is bold with wonderful cocoa notes, balanced acidity and hints of blueberry. Sparrow is the first green certified roaster in Chicago and is found in over a dozen Michelin-star rated restaurants here in the city.

### Sparrow Coffee Break

raw sugar | cream | oat milk | almond milk | chocolate shavings | nutmeg | toasted coconut whipped cream | madeleine cookies

**\$35 per person, up to 30 minutes of service**

### All Day Beverage Package

The All Day Beverage Package requires a minimum of 25 guests. The package must remain in the same location and will be available for no more than 8 consecutive hours.

freshly brewed gourmet coffee | decaffeinated coffee | assorted teas | freshly brewed iced tea

**\$68 per person**

## Chill

All bottled beverages, excluding soft drinks and bottled water, must be purchased per item and are not offered on consumption.

individual bottled water **\$7.50 each**

lemonade | tropical fruit punch | iced tea  
**\$140 per gallon, \$90 per half gallon**

bottled juices **\$8.50 each**

Vitamin Water **\$9.50 each**

juices: orange | grapefruit | cranberry | V8 | tomato | apple | pineapple **\$145 per gallon, \$95 per half gallon**

infused water: cucumber, mint, lime | orange, star anise | kiwi, basil, raspberry | blueberry, cinnamon, sage  
**\$120 per gallon**

passion fruit iced tea | hibiscus iced tea **\$145 per gallon**

plant based milk options, choose from soy milk, almond milk, oat milk, and coconut milk **\$2 per person**

## Chill Bubbles

sparkling water **\$8.50 each**

soft drinks (Coca-Cola products) **\$8 each**

regular or sugar-free Red Bull **\$11 each**

La Croix sparkling water: grapefruit, mango, lime, orange **\$9 each**

Chicago sodas: root beer, diet root beer, orange cream soda, black cherry **\$11 each**



# Monday Little Italy

Minimum 25 people. Maximum of 90 minutes of service.

## Soup

### Minestrone Soup

Include soup selection *additional \$4 per person*

## Salads

### Provolone Salami Salad

romaine, julienne red onions, shaved fennel, tomatoes, radicchio, red wine vinaigrette

### Arugula, Peppers & Olives Salad

iceberg, Italian parsley, asiago cheese, Caesar dressing

### Tomato Mozzarella Salad

fresh basil, balsamic

## Sandwiches & Wraps

### Italian Sub

Italian cold cuts, provolone, shredded lettuce, tomatoes, Italian dressing, hoagie roll

### Caprese Sandwich

mozzarella, tomato, pesto aioli, rosemary focaccia

### Chicken and Arugula Sandwich

giardiniera, sun-dried tomato aioli, focaccia

### Roast Beef Sandwich

romaine, bruschetta, gorgonzola aioli, ciabatta

## Hot Mains

### Chicken Marsala

roasted potatoes, mushrooms, marsala sauce

### Braised Salmon

artichokes, tomatoes, olives, light basil pesto sauce

### Italian Sausage

peppers, onions, capers, olives, arrabbiata sauce

### Farfalle Pasta

Arugula, peppers, peas, roasted garlic, parmesan cheese, truffle cream sauce

## Sides

### Parmesan Risotto

white wine, garlic, onions

### Garlic Roasted Broccoli

## Sweets

### Coconut Mascarpone Cake

### Tiramisu

### Day of the Week Cold Buffet *\$78 per person*

three salads | three sandwiches  
kettle chips | dessert assortment

### Day of the Week Hot Buffet *\$84 per person*

two salads | three hot mains  
two sides | dessert assortment



# Tuesday

## Pilsen

25 people. Maximum of 90 minutes of service.

### Soup

#### Chicken Tortilla Soup 🌱 🌾

roasted chiles, fresh corn  
include soup selection **additional \$4 per person**

### Salads

#### Mixed Greens Salad 🌱 🌾

jicama, carrots, cilantro lime vinaigrette

#### Roasted Corn Salad 🌱 🌾

grilled peppers, chayote squash, tomatoes, cilantro

#### Romaine Salad 🌱 🌾

shaved radish, cucumbers, pickled banana peppers, chipotle ranch

### Sandwiches & Wraps

#### Marinated Beef Wrap 🌾

tomatoes, black bean salsa, poblano pepper mayo, lettuce, tomato tortilla

#### Grilled Chicken Wrap

pico de gallo, queso fresco, lettuce, chipotle mayo, jalapeno tortilla

#### Roasted Turkey Sandwich 🌾

romaine, tomatoes, peppers, hoagie roll

#### Roasted Vegetable Wrap 🌱

squash, fajita vegetables, poblano hummus, flour tortilla

### Hot Mains

#### Grilled Carne Asada\* 🌾 🌱

roasted peppers, tomatoes, onions, and cilantro

#### Chicken in Mole Sauce 🌾 🌱

mole Veracruz style

#### Red Snapper a la Veracruzana 🌾 🌱

peppers, onions, capers, olives, arrabiata sauce

### Sides

#### Refried Beans 🌱

sautéed onions, fresh cilantro

#### Spanish Rice 🌱 🌾

tomato broth, fresh corn

#### Roasted Vegetables 🌱 🌾

corn, zucchini, onions, herb butter

### Sweets

#### Chocolate Covered Churros

#### Crème Caramel Chocolate Cake

#### Day of the Week Cold Buffet **\$78 per person**

three salads | three sandwiches  
kettle chips | dessert assortment

#### Day of the Week Hot Buffet **\$84 per person**

two salads | three hot mains  
two sides | dessert assortment

# Wednesday Magnificent Mile

Minimum 25 people. Maximum of 90 minutes of service.


## Soup

**Potato Leek Soup**   
include soup selection *additional \$4 per person*


## Salads

**All Green Salad**   
spinach, arugula, romaine, cucumbers, parsley,  
champagne vinaigrette


**Chopped House Salad**   
iceberg, spinach, chives, tomatoes, sunflower seeds,  
garbanzo beans, balsamic vinaigrette

**Roasted Potato Salad**   
celery, crispy onions, capers, hard boiled eggs,  
Dijon vinaigrette

## Sandwiches & Wraps

**BLT Wrap**   
bacon, lettuce, tomatoes, dijonaise, whole wheat tortilla

**Roast Beef and Spinach Sandwich**   
roasted tomatoes, horseradish aioli, potato bun


**Brie Sandwich**   
roasted pepper aioli, onion marmalade, arugula,  
sourdough bread

**Turkey and Boursin Sandwich**  
lettuce, tomato, brioche bun

## Hot Mains


**Chicken Vesuvio**   
roasted potatoes, lemon garlic butter sauce

**Broiled White Fish**   
marinated tomatoes, lemon caper sauce

**Short Ribs Shepherd's Pie**   
Yukon gold mashed potatoes

## Sides

**Buckingham Potatoes**   


**Sautéed Zucchini and Spinach**   
bell peppers, fresh herbs, roasted garlic

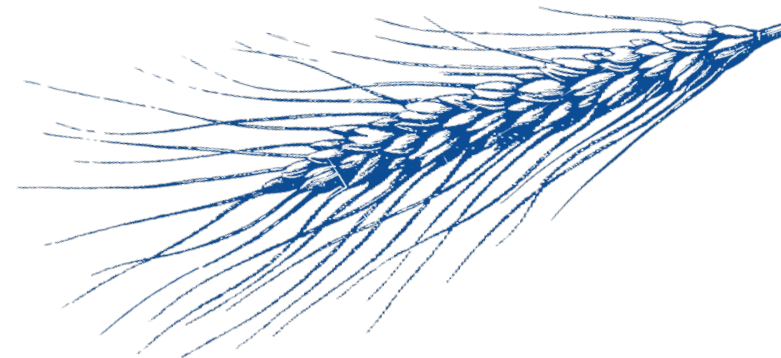
## Sweets

**Chocolate Angel Food Cake**

**Assorted Cheesecake Bars**

**Day of the Week Cold Buffet** *\$78 per person*  
three salads | three sandwiches  
kettle chips | dessert assortment

**Day of the Week Hot Buffet** *\$84 per person*  
two salads | three hot mains  
two sides | dessert assortment



# Thursday West Loop

25 people. Maximum of 90 minutes of service.

## Soup

### Carrot Ginger Soup

Include soup selection *additional \$4 per person*

## Salads

### Spinach Tomato Salad

watercress, red onion, fennel, champagne vinaigrette

### Iceberg Chop Salad

diced tomatoes, radish, Kalamata olives, chives, blue cheese dressing

### Farro Salad

cucumbers, peppers, and onions, olives, basil pesto vinaigrette

## Sandwiches & Wraps

### Serrano Ham Sandwich

Manchego, arugula, basil aioli, tomato focaccia

### Teriyaki Chicken Lettuce Wrap

green onions, toasted sesame seeds

### Turkey and Camembert Cheese Sandwich

lettuce, balsamic onions, sourdough

### Barbecue Spiced Squash Wrap

house barbecue spice, mixed greens, red pepper hummus, tomato tortilla

## Hot Mains

### Grilled BBQ Chicken

crispy cauliflower, tangy BBQ sauce

### Short Ribs

caramelized carrots, bourbon demi glaze

### Broiled Salmon

arugula pesto, roasted zucchini

## Sides

### Fingerling Potatoes

charred lemon, fresh thyme, sea salt

### Roasted Brussels Sprouts

grilled peppers, fresh herbs

## Sweets

### Salted Caramel Cream Puffs

### Irish Cream Puffs

### Day of the Week Cold Buffet *\$78 per person*

three salads | three sandwiches  
kettle chips | dessert assortment

### Day of the Week Hot Buffet *\$84 per person*

two salads | three hot mains  
two sides | dessert assortment



# Friday Old Town

Taste of Chicago Experience Lunch. 25 people.  
Maximum of 90 minutes of service.

## Soup

### Tomato Basil Soup

Include soup selection **additional \$4 per person**

## Salads

### Cucumber Spinach Salad

celery, peppers, onions, zesty lemon vinaigrette

### Caramelized Carrot Salad

fresh basil, romaine, sunflower seeds, dried cherries,  
Dijon vinaigrette

### Cauliflower Iceberg Salad

arugula, carrots, apple cider vinaigrette

## Sandwiches & Wraps

### Chicken Salad Sandwich

tarragon mayo, celery, brioche bun

### Roasted Portobello Sandwich

vegan sun-dried tomato aioli, arugula, grilled onions,  
potato bun

### Ham Swiss Sandwich

dijonnaise, baguette

### Club Sandwich

turkey, bacon, lettuce, tomatoes,  
house mayo, sourdough

## Hot Mains

### Chimichurri Marinated Chicken

medley of potatoes, sweet peppers

### Braised Short Ribs

Brussel sprouts, caramelized onions, balsamic demi

### Tequila Lime Mahi Mahi\*

sautéed squash, herb sauce

## Sides

### Wild Rice

slivered almonds, cranberries, roasted peppers

### Sautéed Spinach and Bok. Choi

roasted garlic, chili oil, green onions

## Sweets

### Pumpkin Cheesecake with Chocolate Chip Bars

### Sour Cherry and Ricotta Mini Tarts

### Day of the Week Cold Buffet **\$78 per person**

three salads | three sandwiches  
kettle chips | dessert assortment

### Day of the Week Hot Buffet **\$84 per person**

two salads | three hot mains  
two sides | dessert assortment



# Saturday Chinatown

Minimum 25 people. Maximum of 90 minutes of service.

## Soup

### Egg Drop Soup

Include soup selection **additional \$4 per person**

## Salads

### Vermicelli Noodle Salad

roasted vegetables, sesame ginger vinaigrette

### Cucumber Salad

rice vinegar, cilantro, chili flakes

### Edamame and Sea Salt

## Sandwiches & Wraps

### Pulled Pork Banh Mi

cabbage, cucumbers, cilantro, fresh jalapeños, sweet chili mayo, soft hoagie roll

### Vermicelli Noodle Chicken Lettuce Wrap

roasted vegetables, edamame, sweet chili sauce

### Roasted Vegetables & Tofu Wrap

Napa cabbage, peppers, green onions, sesame ginger vinaigrette, moo shu wrap

### Pan Seared Tuna

cabbage, cucumbers, cilantro, fresh jalapeños, sweet chili mayo, soft hoagie roll

## Hot Mains

### Korean Style BBQ Short Ribs

stir-fried vegetables, toasted sesame seeds

### Ginger Scallion Chicken

Brussel sprouts, caramelized onions, balsamic demi

### Coconut Curry Snapper

braised Napa cabbage, roasted peppers

## Sides

### Steamed Rice

### Steamed Stir Fry Vegetables

## Sweets

### Passionfruit and Salted Caramel Eclairs

### Spiced Chocolate Bouchons

### Day of the Week Cold Buffet **\$78 per person**

three salads | three sandwiches  
kettle chips | dessert assortment

### Day of the Week Hot Buffet **\$84 per person**

two salads | three hot mains  
two sides | dessert assortment



# Sunday Greek Town

Minimum 25 people. Maximum of 90 minutes of service.

## Soup

### Lemon and Rice Soup

Include soup selection **additional \$4 per person**

## Salads

### Orzo Salad

artichokes, spinach, tomatoes, black olives, citrus vinaigrette

### Greek Salad

romaine, tomatoes, onions, cucumber, olives, lemon garlic vinaigrette

### Tomato Salad

cucumbers, red onion, feta, oregano vinaigrette

## Sandwiches & Wraps

### Chicken Sandwich

feta, romaine, tomatoes, olive tapenade, ciabatta

### Roasted Vegetable Pita

hummus, bibb lettuce, pita bread

### Roasted Beef Sandwich

roasted tomatoes, arugula, tzatziki, hoagie roll

### Falafel Wrap

lettuce, tomatoes, pickled onions, tzatziki, wheat wrap

## Hot Mains

### Roasted Chicken

fingerling potatoes, lemon, oregano, wine sauce

### Broiled Red Snapper

ouzo marinade, charred lemon

### Charred Lamb Shoulder\*

roasted peppers and onions, tangy tomato sauce

## Sides

### Rice Pilaf

farro, sautéed vegetables

### Grilled Vegetables

sautéed spinach, roasted garlic

## Sweets

### Mini S'mores

### Blueberry Bread Pudding Bites

### Day of the Week Cold Buffet **\$78 per person**

three salads | three sandwiches  
kettle chips | dessert assortment

### Day of the Week Hot Buffet **\$84 per person**

two salads | three hot mains  
two sides | dessert assortment



# Plated Lunches

Minimum 25 people. All plated lunch options are based on three courses including soup or salad, entree and dessert with tableside coffee and tea service. For pre-set iced tea, add \$1 per person.

## Salad Starters

### Fresh Mozzarella Salad

iceberg, tomatoes, fresh basil, balsamic vinaigrette

### Vegetarian Caesar

romaine, watercress, shaved parmesan, croutons, chive Greek yogurt Caesar dressing

### Farro & Manchego Salad

arugula, radicchio, iceberg, sautéed peppers, toasted sunflower seeds, apple cider vinaigrette

## Soup Starters

### Mushroom Bisque

### Creamy Tomato Basil

### Carrot Ginger Soup

## Desserts

### Meyer Lemon Cheesecake

graham crackers, Meyer lemon filling, white chocolate mousse, passion fruit coulis, torched meringue

### Paris - Brest

cream puff, toasted almonds, hazelnut mousse, salted caramel

### Raspberry Chocolate Bar

Flourless chocolate cake, raspberry curd, milk chocolate mousse, rum mascarpone cream, melba sauce

## Salad Entrées

Select soup and dessert

### Grilled Chicken Salad

garden greens, haricot verts, fingerling potatoes, cucumbers, tomatoes, olives, hard-boiled egg, chimichurri vinaigrette

**\$78 per person**

### Grilled Skirt Steak Salad

hearts of romaine lettuce, julienned peppers, roasted tomatoes, shaved red onion, blue cheese, balsamic vinaigrette

**\$82 per person**

## Entrées

### Stuffed Chicken Breast

breast of chicken stuffed with ricotta, sun-dried tomatoes, spinach served with truffle cauliflower puree, zucchini, roasted red skin potatoes

**\$80 per person**

### Pan Seared Chicken Piccata

parsnip puree, broccolini, roasted pepper, vesuvio potatoes, brown butter parley & caper sauce

**\$78 per person**

### Beef Tournedos\*

mushrooms risotto, caramelized baby carrots, sautéed spinach, rosemary au jus

**\$90 per person**

### Braised Short Rib

buttermilk mashed potatoes, haricot verts, caramelized pearl onions, bourbon reduction

**\$94 per person**

### Herb Crusted Salmon\*

sautéed spinach, grilled asparagus, basmati rice, champagne reduction

**\$82 per person**

### Seared Vegan Cutlet

roasted potatoes, spinach, grilled vegetables, saffron pepper coulis

**\$78 per person**

# Taste of Chicago Reception

Price based on a maximum of 90 minutes of service.

## Wrigleyville 🍷

### Grilled Vienna Beef Hot Dogs

poppy seed and plain buns

### Pan Pizza

cheese | sausage and pepperoni

## Chinatown

### Teriyaki Chicken Skewers 🍷

### Barbecue Pork Steamed Buns 🍷

### Crab Meat Rangoon

### Chicken Pot Stickers 🍷

### Sweet and Sour Chicken 🍷

condiments include:

condiments include: soy sauce | hoisin | hot mustard | sweet chili sauce

### Coconut Mousse Passion Fruit Coulis

## Taylor Street

### Tomato and Mozzarella Platter 🍷

fresh basil and balsamic reduction

### Antipasto Platter 🍷🍷

prosciutto, salami, marinated vegetables  
marinated artichokes

### Italian Sausage with Peppers and Onions 🍷🍷

tomatoes, capers, Calabrian peppers, basil

### Rigatoni Pasta 🌱

charred tomato sauce, zucchini, garlic, and fresh thyme

## Pilsen

### Mole de Pollo 🍷🍷

### Cerveza Marinated Beef Skewers 🍷

fajita peppers, roasted tomatoes, cilantro beef au jus

### Elote 🍷🌱

roasted corn off the cob, whipped mayo, queso fresco, paprika, lime wedge

### Rustic Vegetarian Quesadilla 🌱

guacamole, sour cream, pasilla salsa

### Mini Tres Leches Cake

**\$140 per person**

# Reception Stations

Reception Stations are meant to enhance your reception and must be ordered with other reception food. Guarantee for each station must match the guaranteed number of guests attending the event. All pricing is based on a maximum of 90 minutes of service.

## BUNDLE PRICING

SELECT ANY FOUR STATIONS **\$98 per person**

SELECT ANY FOUR STATIONS **\$135 per person**

SELECT ANY FIVE STATIONS **\$155 per person**

*Contracted discounts do not apply to bundled station pricing*

## Salad Display

Individual salads made to order and prepared by our chef

### Wedge Salad

iceberg, tomatoes, bacon, crumbled blue cheese, chives, buttermilk ranch

### Chop House Salad

mixed greens, peppers, tomatoes, cucumbers, honey Dijon vinaigrette

### Vegetarian Caesar Salad

romaine, watercress, shaved parmesan, croutons, chive Greek yogurt Caesar dressing

**\$36 per person**

## Street Fest Sandwiches Action Station

Grilled to order by our Chef. Select two.

### Cubanito Sandwich

ham, pulled pork, pickles, Gruyère cheese, mustard, baguette

### BBQ Pulled Pork Sandwich

bibb lettuce, pickles, buttery bun

### Brie and Fig Sandwich

brie, fig jam, sourdough

### Grilled Chicken Sandwich

queso fresco, pico de gallo, chipotle aioli, telera






**\$45 per person**

### Optional Enhancement: Lobster Roll

lobster salad, tarragon mayo, New England roll

**\$11 additional per person**

## Tapas Display

crispy sea salt patatas bravas  | saffron marinated olives  | baked goat cheese in fire roasted tomato sauce with polenta bread  | chicken pinchos with pimiento broth  | seafood paella 

**\$38 per person**

## Slider Display

Select three.

### Beef\*

bourbon onion jam, cheddar cheese on a buttery bun

### Buffalo Chicken

creamy coleslaw on a sesame bun

### Impossible Slider

sliced tomato, arugula, hummus, ciabatta

### Mini Carnitas Quesadilla

pico de gallo, tomatillo salsa

### Corned Beef Slider

Irish cheese on cocktail rye

**\$44 per person**

## Bacon and Biscuits Action Station

### Hanging Crispy Bacon

smoked | peppered | candied

### Freshly Baked Biscuits

cheddar | buttermilk

**\$32 per person**

## Pizza and Flatbread Display

Select three house-made pizzas:

### Deep Dish Four Cheese Pizza

blend of mozzarella, provolone, fontina and parmesan cheeses

### Deep Dish Vegetarian Pizza

roasted peppers, spinach, giardiniera, mozzarella

### Deep Dish Meat Lovers Pizza

pepperoni, sausage, pancetta, mozzarella

### Deep Dish Goat Cheese Pizza

spinach, pine nuts, caramelized pearl onions

### Buffalo Chicken Flatbread

buffalo chicken, ranch dressing, cheddar cheese, green onions

### White Flatbread

caramelized onions, artichokes, Parmesan béchamel, local gouda, mozzarella

**\$44 per person**

 Vegetarian  Vegan  No Added Gluten  Dairy Free  Contains Nuts

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

# Reception Stations

## Carving Stations

Carving station facility charge or chef attendant charge is \$200 per chef for up to 90 Minutes of service.

### Barbecue Beef Brisket Station

Carolina barbecue sauce | classic barbecue sauce | coleslaw | mac & cheese | baked beans | collar greens | buttermilk biscuits

\$42 per person

### Roasted Grouper Taco Station

corn salsa | pasilla pepper salsa | roasted tomatillo salsa | pico de gallo | lime wedges | mini corn tortillas | Mexican style rice | grilled vegetables with pico limon

\$40 per person

### Whole Roasted Pig

pineapple salsa | spiced barbecue sauce | sriracha kimchi | steamed buns and mini corn tortillas | lemon thyme roasted potatoes, corn on the cob

\$44 per person

### Barbecue

smoked BBQ chicken thighs | BBQ baby back ribs | Carolina barbecue sauce | classic barbecue sauce | cornbread | coleslaw | baked beans | mashed potatoes

\$44 per person

### Prime Rib

horseradish cream | brown mustard | silver dollar rolls | au gratin potatoes | creamed spinach

\$52 per person

### Rack of Lamb\*

rosemary au jus | mint jelly | red pepper chimichurri | roasted heirloom potatoes | charred lemon

\$54 per person

### Porchetta

rosemary mayo | dijonaise | giardiniera | mini ciabatta | baked potatoes with fixings | asparagus | mini hoagie buns

\$46 per person

### Whole Round of Beef\*

red wine reduction | whole grain mustard | buttery rolls | baked potatoes with fixings | green beans casserole

\$46 per person

### Taco Al Pastor

pork & chicken al pastor style | queso fresco | mango habanero salsa | tomatillo salsa | pico de gallo | lime wedges | tortilla chips | guacamole | mini corn tortillas

\$42 per person

## Pasta Display

### Orecchiette Pomodoro

roasted garlic | arugula | zucchini | charred tomatoes | fresh basil

### Rigatoni with Short Ribs

pancetta | heirloom tomatoes | fresh basil | truffle demi-glace

### Ricotta Tortellini

spinach | broccolini | wild mushroom | bechamel

### Toppings to include:

shaved Parmesan | crushed red pepper | grated Asiago

### Warm Garlic Bread Sticks

\$42 per person

## Taco Stand Action Station

Select two:

carnitas | chicken tinga | shrimp with fajita peppers | poblano rojas

### All stations include:

miniature corn tortillas | queso fresco | crema poblana | roasted tomatillo salsa | pasilla pepper salsa | pico de gallo | lime wedges | cilantro lime rice | grilled vegetables

\$44 per person

Vegetarian | Vegan | No Added Gluten | Dairy Free | Contains Nuts

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

# Reception Dessert Stations

## Cheesecake Fantasy Display 🌿

vanilla | salted caramel | Oreo

Toppings to include: hot fudge | caramel | melba sauce | strawberry compote | whipped cream | chopped peanuts 🥜 | crushed Oreos | maraschino cherries | M&M's

**\$32 per person**

## Deluxe Sweet Table 🌿

Selection of cakes and miniature pastries to include: chocolate pot de crème 🥚 | crème brulee 🥚 | assorted cake pops | macaron lollipops | macaroons | assorted tea cookies

**\$38 per person**

## Miniature French Pastries Display 🌿

chocolate eclairs | assorted fruit tarts | pecan 🥜 diamonds | lemon meringue tarts | raspberry linzer tarts | chocolate truffles | chocolate dipped strawberries | caramel profiteroles

**\$78 per dozen, minimum order of one dozen per type**

## Pastry Pops Display 🌿

chocolate covered macaron lollipops | chocolate covered cake pops | red velvet cake pops | carrot cake pops | milk chocolate Rice Krispie pops

**\$76 per dozen, minimum order of one dozen per type**

## Donut Flambé Action Station 🌿

Prepared to order by our Chef and served with gelato Action Station Facility Charge: \$200 per Chef, up to 90 minutes of service.

### Donut Display 🌿

Nutella 🥜 | chocolate glaze | cream cheese and sprinkles | cinnamon sugar

### Select two gelato flavors:

pistachio 🥜 | stracciatella | salted caramel | vanilla | mint Oreo cookie

**\$38 per person**

## Cookie Action Station 🌿

cookies warmed & prepared by our Chef Select three: chocolate chip | peanut butter | double chocolate | snickerdoodle | white chocolate macadamia

Toppings: whipped cream | chocolate shavings | malt pearls | chocolate confetti

**\$30 per person**

## Let's Go Bananas! 🌿

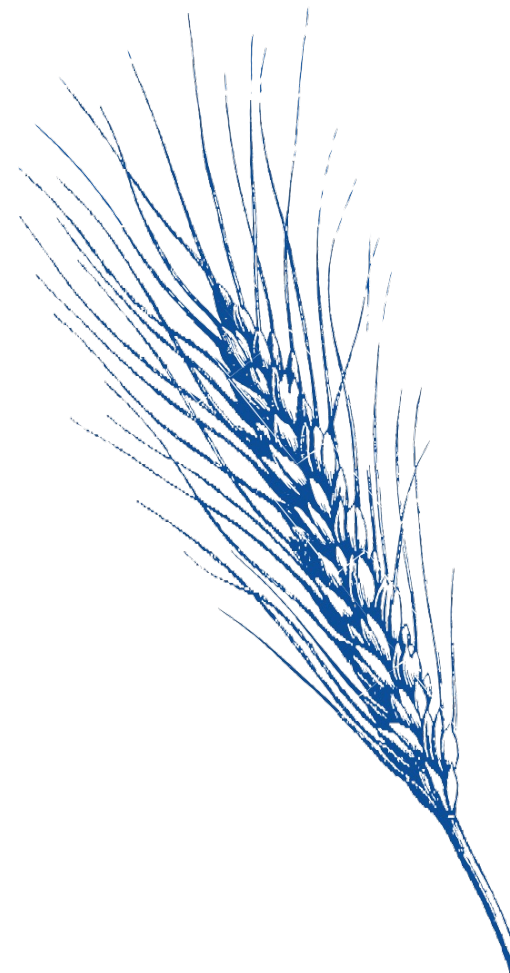
### Frozen Banana Pops Dressed Your Way!

dark chocolate, milk chocolate, white chocolate, butterscotch

sliced toasted almonds, peanuts, cashews, toasted coconut, frosted flakes, fruity pebbles, crushed Oreos, sprinkles, puffed rice

salted caramel, Nutella, peanut butter, raspberry sauce, passion fruit coulis


**\$32 per person**



# Hors d'Oeuvres

Minimum order of 50 pieces per item for cold hors d'oeuvres. Minimum order of 100 pieces per item for hot hors d'oeuvres.

## Cold Hors d'Oeuvres



Boursin, sun-dried apricot, candied pecan on crostini 

Hass avocado toast, pickled vegetables, sumac spice 



vadouvan chicken salad profiterole, micro celery

brie, grapes, and walnuts on dark rye 

poached pear, gorgonzola on sourdough crostini

scallop ceviche in a cucumber cup  

**\$9 per piece**

gulf shrimp tostada *\*contains shellfish\**  


ricotta bruschetta pomodoro

jeweled lobster tartlet *\*contains shellfish\**


**\$10 per piece**





## Hot Hors d'Oeuvres


three-cheese macaroni croquette 


Peking duck spring roll

fig & blue cheese mini pizza 

creole crab cake

chicken skewer with chimichurri  

chicken quesadilla cone 

artichoke beignet 

mushrooms vol-au-vent with pepper jam 

sriracha honey chicken meatball

chicken pot sticker

bourbon bacon jam crostini

**\$9 per piece**

baby lamb chops, mint jelly  

crispy battered shrimp, sweet chili sauce

beef wellington

short rib spring roll

manchego & short rib empanada

**\$11 per piece**

## Chef's Choice

Chef Garcia's selection of two hot and two cold hors d'oeuvres. Based on one of each per person and one-hour reception. Selections to be determined 48 hours in advance.

**\$28 per person**

# Reception Buffet Selections

Minimum 25 people. Service time 90 minutes unless otherwise noted. Chef and server fees additional.

## Artisan Cheese Tray 🌱

Chef's selection of four local artisan cheeses  
Served with: honey | roasted nuts | sun-dried fruits | lavosh

\$38 per person

## Charcuterie Display

prosciutto de parma 🌱🌱 | salami 🌱 | Molinari coppa 🌱  
orange-rosemary olives 🌱🌱 | toasted polenta bread 🌱  
| mustard | cornichons, marinated artichokes

\$38 per person

## Vegetable Crudités

vegetable crudité 🌱🌱 | spinach artichoke dip 🌱  
| butternut squash hummus 🌱🌱 | pita chips 🌱

\$20 per person (1 hour station)

\$28 per person (2 hour station)

## Baked Brie in Puff Pastry 🌱

apple | walnuts | French bread

\$325 each (serves 20 guests)

## Maki Sushi Rolls and Nigiri 🌱

Optional Sushi Chef additional

pickled ginger | wasabi and soy sauce

\$9.75 per piece (60 piece minimum)

## Seafood Displays\*

select seafood assortment: jumbo shrimp | Alaskan snow crab claw | oysters | lemon wedges | horseradish | mustard cocktail sauce

\$ Market Price

## Smoked Salmon Platter 🌱🌱

house smoked salmon | capers | pickled onions | tomatoes | shaved cucumbers | chopped eggs 🌱🌱🌱  
| cream cheese pumpernickel bread | polenta bread

\$360 per person

## Miniature Focaccia Sandwiches

herb turkey breast, Gruyère, spinach, sundried tomato aioli

roast beef sirloin, Gouda Cheese, arugula, red onion marmalade, horseradish aioli

grilled chicken, tomato, bibb lettuce, basil mayo

grilled zucchini, portabella mushrooms, bibb lettuce, spinach, red pepper hummus 🌱

\$110 per dozen (minimum of 1 dozen per type)

## Breads, Spreads, Chips and Dips Bread/Chip Selections 🌱🌱

select three: tortilla chips 🌱🌱 | pita chips | kettle chips 🌱🌱  
| tomato focaccia 🌱 | sourdough 🌱🌱 | naan

\$325 each (serves 20 guests)

## Spread/Dip Selections

select three: spinach artichoke dip 🌱 | hummus 🌱🌱  
| butternut squash hummus | dill dip 🌱 | onion dip 🌱  
| guacamole 🌱🌱 | house-made salsa | corn & chipotle dip 🌱🌱

\$32 per person



# Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply.

Coffee and Tea Service provided with buffets. For pre-set Iced Tea, add \$1 per person.

## North Coast


### Chopped Salad

romaine, iceberg, radicchio, cucumbers, tomatoes, chickpeas, spring peas, radishes, fresh herbs, buttermilk ranch dressing

### Heirloom Potato Salad

fresh basil, peppers, onions, red wine vinaigrette

### Romaine Hearts Salad

asparagus, spinach, pecans  goat cheese, pomegranate vinaigrette

### Wisconsin Cheddar and Broccoli Soup

### Wheat Rolls

### Silver Dollar Rolls

### Braised Short Ribs

peppercorn sauce, caramelized onions, roasted carrots

### Braised Chicken

lemon, garlic, roasted pepper and arugula salad

### Roasted Pork Loin\*

sour cherry sauce, braised leeks

### Au Gratin Potatoes

### Creamed Spinach

### Assorted Mini Cheesecakes

### Double Chocolate Cake

### Tiramisu

### Assorted Mini Cheesecakes

### Double Chocolate Cake

**\$140 per person**

## North Coast Enhancements

### Chicago Dog Station

Chicago-style hot dogs made to order by our Chef with mustard, pickled relish, onions, tomatoes, pickles, sport peppers, celery salt, poppy seed buns


**\$12 additional per person, plus chef attendant fee**

### Ribeye Carving Station\*

horseradish cream, brown mustard, silver dollar rolls

**\$24 additional per person, plus carving station attendant fee**

### Donut Display

Nutella  | chocolate glaze | cream cheese and sprinkles | cinnamon sugar

**\$9 additional per person**

# Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply.

Coffee and Tea Service provided with buffets. For pre-set Iced Tea, add \$1 per person.

## Latin America

### TJ Caesar

romaine, garlic croutons, Parmesan, classic Caesar dressing

### Ceviche

white fish, sweet potatoes, corn

### Vegetable Escabeche

roasted vegetables, sour chile vinaigrette

### Chicken Ponzole

shredded cabbage, cilantro, lime wedges

### Beef Sirloin Chimichurri

roasted potatoes

### Jerk Chicken

fried plantains

### Pan Seared Snapper

roasted vegetable relish

### Street Corn

queso fresco, mayo, pimento, lemon wedges

### Arroz Guandoles

### Tres Leches Cake

### Arroz con Leche

### Spicy Chocolate Pot du Crème

*\$142 per person*

## Latin America Enhancements

### Taco Station

select two: chicken tinga | al pastor | beef barbacoa | roasted vegetable fajitas | mini corn tortillas | habanero salsa | tomatillo salsa | pico de gallo | lime wedges | cilantro | sour cream

*\$14 additional per person, plus chef attendant fee*

### Tamale Station

chicken tamales | pork tamales | cheese tamales | green mole | red mole | dark mole | poblano crema | radish

*\$15 additional per person, plus chef attendant fee*

### Donut Display

Nutella | chocolate glaze | cream cheese and sprinkles | cinnamon sugar

*\$9 additional per person*

## Pacific Coast

### Kale Salad

arugula, spinach, carrots, cucumbers, almonds, oranges, citrus vinaigrette

### Marinated Tomato Salad

balsamic vinaigrette

### Shrimp Salad

artichokes, parsley, charred peppers, Meyer lemon vinaigrette

### Crab and Corn Chowder

### Sourdough Rolls

### Grilled Beef Tournedos\*

herb au jus, tomato farro salad

### Citrus Roasted Chicken Breast

braised white bean ragu, slivered almonds

### Broiled Mahi Mahi

roasted vegetable and artichoke salad

### Roasted Fingerling Potatoes

crispy sage, sea salt, charred lemon

### Roasted Squash and Quinoa Medley

garlic infused olive oil

### Seasonal Fruit Trifle

### Blueberry Crumble

### Chocolate Dipped Churros

*\$146 per person*

## Pacific Coast Enhancements

### Avocado Toast Station

toasted sliced baguettes | avocado | girardiniera | radish | crispy bacon | chopped hard boiled eggs | petite greens | everything bagel seasoning

*\$14 additional per person, plus chef attendant fee*

### Steamed Buns Station

pork belly | crispy shrimp | vegetarian

*\$18 additional per person, plus chef attendant fee*

### Sorbet Station

select two: berry | mango | lemon | melon

*\$9 additional per person, plus chef attendant fee*

 Vegetarian  Vegan  No Added Gluten  Dairy Free  Contains Nuts

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.*

# Plated Dinners

Minimum of 25 people required. All plated dinner options are based on three courses including salad or soup entrees and dessert with tableside coffee and tea service. Preset Iced Tea can be added for \$1 per person.

## Soup Starters

**Wild Mushroom En Crouete**

**Lobster Bisque**

**Tomato Basil Soup**

## Salad Starters

**Roasted Pear and Brie Salad**

romaine, arugula, walnuts, cucumbers, mostarda, champagne vinaigrette

**Burrata Salad** 

bibb lettuce, lola rosa, frisee, cucumber, heirloom tomatoes, fig balsamic vinaigrette

**Roasted Artichoke and Quinoa Salad**  

romaine, frisee, roasted peppers, slivered almonds, manchego, balsamic vinaigrette

## Entrées

**Filet Al Forno**

balsamic reduction, truffle cauliflower purée, au gratin potatoes, grilled asparagus

**\$128 per person**

**Rotisserie Style Chicken** 


double baked potato, Brussels sprouts, rosemary au jus

**\$96 per person**

**Braised Short Rib** 

truffle parmesan risotto, haricot verts, roasted peppers, sautéed spinach, bordelaise sauce

**\$120 per person**

**Petite Filet Mignon and Crab Cake\*** 


peppercorn mustard sauce, roasted fingerling potatoes, parsnip purée, sautéed spinach, broccolini, red pepper shard

**\$140 per person**

**Broiled Striped Bass** 

Duchess potatoes, grilled vegetables, spinach, lemon caper sauce, charred lemon

**\$125 per person**

**Carrot & Lentil Osso Bucco**  

heirloom potatoes, bell peppers, artichokes, gremolata

**\$96 per person**

## Dessert Selections

**Lemon Tiramisu**

coffee mousse | passion fruit coulis | torched meringue, candied lemon

**Chocolate and Blueberry Bar**

flourless chocolate cake, guava curd and blueberry champagne mousse, mascarpone cream, melba sauce

## Local Chicago Dinner

**Wedge Salad** 

iceberg wedge, bacon, roasted tomatoes, chives, blue cheese dressing

**Herb Crusted Chicken Breast Confit** 

fingerling potatoes, seasonal vegetables, parsley, brown butter sauce

**\$120 per person**

**Local Pork**

pork loin with sage and dried cranberry stuffing, wild rice, seasonal vegetables, bourbon apple glaze

**\$126 per person**

**Iowa Black Angus Filet\*** 

truffle mashed potatoes, sautéed local spinach, peppercorn reductions

**\$140 per person**

**Sour Cherry Crème Brulee** 



 Vegetarian  Vegan  No Added Gluten  Dairy Free  Contains Nuts

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

# Bar Packages

Minimum of 50 people required.

## Blue Bar Package

Smirnoff Vodka | New Amsterdam Gin | Myers' Platinum White Rum | Jim Beam Bourbon | Canadian Club Whiskey | J & B Scotch | Jose Cuervo Tequila

Blue Select Chardonnay & Cabernet Sauvignon | Wycliff Brut Sparkling Wine | rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

*One-hour package: \$35 per person*

*Each additional hour: \$18 per person*

## Local Flavors Bar Package

CH Vodka | Koval Dry Gin | North Shore Rum | Casamigos Blanco Tequila | Few Bourbon | Chicago Distilling Blind Tiger Whiskey | Malort | Glenmorangie Original 10 Yr. Scotch

Wente Estates Chardonnay & Wente Southern Hills Cabernet Sauvignon | Domaine Ste. Michelle Brut Sparkling Wine | rotating selection of Chicago brews from Goose Island, Lagunitas, and Revolution | assorted sodas and mixers | mineral water

*One-hour package: \$42 per person*

*Each additional hour: \$18 per person*

## Gold Bar Package

Absolut Vodka | Tanqueray Gin | Bacardi Superior Rum | 1800 Silver Tequila | Jack Daniel's Tennessee Whiskey | Bulleit Bourbon | Dewar's 12 Yr. Scotch

Gold Select Chardonnay & Cabernet Sauvignon | Riondo Prosecco | a rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

*One-hour package: \$41 per person*

*Each additional hour: \$21 per person*

## Diamond Bar Package

Tito's Handmade Vodka | Hendrick's Gin | Ron Zacapa Rum | Casamigos Blanco Tequila | Knob Creek Bourbon | Jameson Whiskey | Glenmorangie Original 10 Yr. Scotch

Diamond Select Chardonnay & Cabernet Sauvignon | Chandon Brut Sparkling Wine | a rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

*One-hour package: \$45 per person*

*Each additional hour: \$21 per person*

## Hosted Beer and Wine Bar Package

Hosted Beer & Wine Package Includes Chardonnay, Cabernet Sauvignon, domestic, imported, and craft beers, mineral water, soft drinks and juice.

*Additional wine varietals can be added at \$2 per person, per varietal, per hour.*

Columbia Crest Grand Estates Chardonnay & Cabernet Sauvignon Blue Moon Belgian White | Bud Light Miller Lite | Corona Extra | Stella Artois Samuel Adams Boston Lager

*One-hour package: \$33 per person*

*Each additional hour: \$19 per person*

## Hosted Bar Consumption Pricing

There is a \$250 bar facility fee for each bartender for hosted Bars. Each bartender has a \$500 beverage minimum. If not achieved, the difference will be charged to the master account. All hosted bars include assorted beers, soft drinks and mineral water.

**Diamond Spirits \$21 each**

**Gold Spirits \$19 each**

**Blue Spirits \$17 each**

Diamond Chardonnay and Cabernet Sauvignon **\$18 per glass**

Diamond Sparkling Wine **\$18 per glass**

Gold Chardonnay and Cabernet Sauvignon **\$16 per glass**

Gold Prosecco **\$16 per glass**

Blue Chardonnay and Cabernet **\$15 per glass**

Blue Sparkling Wine **\$15 per glass**

Craft Beer/Import Beer **\$14 each**

Domestic Beer **\$12 each**

Mineral Water **\$7.50 each**

Coke Soda Products **\$8.00 each**

# Bar Packages

Chicago has a storied reputation of fun and unique cocktails, here at the Hilton Chicago we utilize fresh & quality products from many local and regional vendors. Every cocktail is a story and homage to the tradition that is Bartending. The following menu is designed to showcase this fact in a reception style setting.

Minimum of 50 people required.

## Vodka

### Ruby Soho \$18

A fun variation on the classic Cosmopolitan. Grey Goose Citron, Pomegranate Liqueur, and a shimmering twist make this a fun and elegant drink for any function.

### Par 5 \$17

An adult Arnie Palmer (made with Rare Tea Cellars Earl Grey Blend, hand crafted lemonade and Tito's Vodka) will help everyone forget Chicago's harsh lake effect.

### Espresso Martini \$17

A keep you up all night classic, Tito's Vodka, Espresso Liqueur, Kahlua.

## Gin

### Pomegranate Dreaming \$17

The Corpse Reviver #2 was designed to refresh the European aristocracy after a long night of fun. We have redesigned it to reinvigorate attendees after a long day of meetings. Locally made F.E.W Gin, Rare Tea Cellars Pomegranate Green Tea, and a drop of Absinthe bring life back to the party.

### Pretty in Pink \$20

DIY color changing adventure Empress Gin, Cointreau, shimmering simple syrup

## Whisky/Bourbon

### Fox's Tale \$18

A Midwest version of Britain's Lion's Tail. Knob Creek Bourbon with St. George's Pear Liqueur, Bittercube's Jamaican #1 Bitters, and cinnamon syrup will keep you warm on the inside.

### Chocolate Covered Cherry Old Fashioned \$18

Over-proof Bourbon, Luxardo Maraschino, and Averna Amaro are stirred with bitter Cube Cherry Vanilla and Angostura Chocolate Bitters to delight you with a sweet but balanced treat on a cold evening.

## Tequila

### Hecho en Italia \$17

Taking an Aperol Spritz to new places, Reposado Tequila, Cocchi Americano, Aperol, citrus, garnish with dehydrated tajin orange smile

The following cocktails are an immersive experience designed to WOW the senses. As such, 2 bartenders are required to execute them effectively and efficiently.

### Campfire Sour \$20

Roasting marshmallows over the fire pit is a time-honored Midwest tradition. Now it is a drinkable experience. We take an over-proofed whiskey sour and top it with live action toasted marshmallow foam.

### Scottish Cilegia \$22

A Rob Roy with an Italian influence. We stir Glenfiddich 12 Year, Mezzodi, Carpano Antica, Rare Tea Cellars Cherry Noir Syrup, and orange bitters together and pour it over ice. We then smoke it a la minute with cherry tree wood.

## Cocktails

### Mock Mule

Ginger beer, lime seltzer, and lime wedge

### Cranberry Spritzer

Cranberry juice, seltzer, and orange slice

### Virgin Paloma

Grapefruit juice, lime juice, and sea salt

\$22

# Wine Journeys

## Light, Bright Whites

**Sparkling Brut, Chandon, CA \$78**  
Bartlett Pear | lemon zest | apple

**Moët & Chandon Imperial Brut, Epernay, France \$182**  
apple | pear | yellow peach | smooth finish

**Veuve Cliquot Yellow Label, Reims, France \$375**  
fresh fruit | vanilla | toasty | elegant finish

**Pinot Grigio, Terlato Family, Italy \$85**  
white peaches | Asian pear | spring flowers

**Reisling, Chateau Ste. Michelle & Dr. Loosen Eroica, Columbia Valley, WA \$84**  
sweet lime | mandarin orange | mineral finish

**Sauvignon Blanc, Wairau River, Marlborough, NZ \$95**  
tropical fruits | crisp | elegant

## Bold, Rich Whites

**Chardonnay, Decoy by Duckhorn, Sonoma County, CA \$89**  
guava | orange blossoms | lemon

**Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA \$85**  
honey crisp apples | roasted nuts | butter

**Chardonnay, Smoketree, Sonoma, CA \$104**  
Asian pears | Meyer lemon | white nectarine

## Light, Refreshing Rosés and Reds

**Rosé, Whispering Angel, Côte de Provence, France \$99**  
strawberries | Bing cherry | jasmine flowers

**Rosé Fleur de Mer, Côtes de Provence, France \$85**  
watermelon | cherry | peach | lavender | soft finish

**Ruinart Rosé, Reims, France \$375**  
red berries | white peach | ginger | elegant finish

**Pinot Noir, Davis Bynum, Russian River Valley, CA \$110**  
Fruity | citrus | hazelnut

## Medium, Friendly Reds

**Cabernet Sauvignon, Storypoint, CA \$85**  
blackberry jam | nutmeg | allspice

**Cabernet, Columbia Crest H3, Horse Heaven Hills, WA \$90**  
plum | stewed cherry | milk chocolate | vanilla

**Malbec, Bodega Norton Barrel Select, Mendoza Argentina \$76**  
red fruit | cassis | pepper | gentle tannins

**Murrietta's Well The Spur, Livermore Valley, CA \$92**  
black cherry | blackberry | spice vanilla medium to full-bodied

**Pinot Noir, Ponzi Tavola, Willamette Valley, OR \$135**  
sweet lime | mandarin orange | mineral finish

## Dark, Opulent Reds

**Cabernet Sauvignon, DAOU, Paso Robles, CA \$99**  
figs | raisins | espresso

**Merlot Wente "Sandstone", Livermore Valley, CA \$96**  
creamy oak | red fruits | caramel vanilla bean

# Important Things to Know

## Pricing

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax. Service charges are not gratuities, see definition in your Sales Agreement.

## Anticipated Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. Guarantees for Monday should be due by the previous Wednesday, guarantees for Tuesday should be due the previous Thursday, and guarantees for Wednesday should be due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

## Additional Charges

### Groups and Events under Guest Minimum

An Extra Facility Charge of \$12 per person will apply to buffets with fewer than (25) guests.

### Extraordinary Cleaning

Additional Facility fees will apply for use of glitter, confetti and/or similar items.

## Labor Charges

### Chef and Attendant Fees

Chef and Attendant for food stations (carving, omelet, etc.): \$200 per Chef for up to 90 minutes and \$85 per additional hour. Applicable tax will be added.

### Meeting Room and Area Set Changes

Once a room is set, an additional charge of \$250 to \$5000 will be charged based on the room and set change.

### Bartender Packages

Bar Packages are priced per guest. All Bar Packages are inclusive of the bar facility.

### Staff Ratios

Please note that additional Server fees and/or Bar Facility fees, plus gratuity will be assessed for additional staffing above and beyond our standard staffing ratios.





## INFORMATION

# Important Things to Know

FUNCTION TYPE	TABLE SET-UP	# OF GUESTS	# OF SERVERS
<b>BREAKFAST</b>			
Continental Breakfast	No	75	1
Breakfast Buffet	Yes	20	1
Breakfast Buffet (roll ups)	No	30	1
Plated Breakfast	Yes	20	1
<b>LUNCH</b>			
Plated Lunch	Yes	20	1
Buffet Lunch	Yes	20	1
Buffet Lunch (roll ups)	No	30	1
Bunch Lunch Grab and Go	No	100	1
Box lunch with Soda	No	75	1
<b>DINNER</b>			
Plated Dinner	Yes	15	1
Plated Dinner (4 or more courses with Wine)	Yes	15	1
Simple Dinner (less than 3 courses without Wine)	Yes	20	1
Buffet Dinner	Yes	20	1
Buffet Dinner (roll ups)	No	30	1
<b>RECEPTIONS</b>			
Buffet Reception (Display or Passing)	No	50	1
Light Reception Cheese and Vegetable Display (No passing)	No	75	1
Buffet Reception (No passing)	No	50	1
Extensive Buffet Reception (Display or Passed)	No	30	1
Hosted Bar Only	No	100	1
Ticketed Bar	No	1 server/bar	1
<b>COFFEE BREAKS</b>			
Coffee/Soda/Food	No	50	1
Coffee/Soda Only	No	100	1
<b>BUFFET STATIONS</b>			
Dinner/Reception Beverage Buffet Station	No	500+	1
Breakfast/lunch Buffet Station	Yes	1 additional server per station	1

# Important Things to Know

BAR TYPE	# OF GUESTS	# OF BARTENDERS	
Beer, Wine, and Soft Drinks	1 - 150	1	In increments of 149
	151 - 300	2	
	301 - 450	3	
	451 - 600	4	
	601 - 750	5	
BAR TYPE	# OF GUESTS	# OF BARTENDERS	
Full bars with Liquor	1 - 115	1	In increments of 114
	116 - 230	2	
	231 - 345	3	
	346 - 460	4	
	461 - 575	5	

## Liquor Sale Hours in the State of Illinois

"Last Call" is at 1:30am with bars closing no later than 1:45 am.

## Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Prices do not include the Bottled Beverage Tax (3%).

## Audio Visual and Lighting

Encore is our exclusive on-site audio visual company. We offer state-of-the-art equipment available on a rental basis. Your Catering and Events Manager can assist.

