



# COLORFUL Greens

Plant-Based  
Event Menu



**Hilton**

CHICAGO

**HILTON CHICAGO**

720 South Bar & Grill Menu

[hiltonchicagomeetings.com](http://hiltonchicagomeetings.com)

# HOTEL Information

## 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 tax. Service charges are not gratuities, see definition in your sales agreement.

## Additional Charges

An extra facility charge of \$125.00 will apply to buffets with less than (25) guests. Chef action stations require an additional facility charge of \$150.00 per chef per hour

## Guarantees

Final guarantees are due by 10:00am, a minimum of three business days prior to your function. This number will be considered a final guarantee and is not subject to reduction. Guarantee increases within three business days prior to your function will be accommodated based on availability of products and labor, and a 25% price increase will be applied to the additional items. New events added within three business days of their function date are subject to a 25% price increase, and menu selections will be accommodated based on availability.

## Allergy Legend

Ask your catering manager for additional specifications.

- (V) - Vegetarian
- (VG) - Vegan
- (DF) - Dairy Free
- (GF) - Gluten Free\*\*

*\*\*Please note: all items are prepared in a kitchen which handles gluten ingredients, we cannot ensure that no cross contamination has occurred.*

MEET THE CHEF



# SOURCING THE Power of Plants

HILTON CHICAGO  
720 South Michigan Avenue, Chicago, Illinois 60605  
[hiltonchicagomeetings.com](https://hiltonchicagomeetings.com)



# Mario Garcia,

## EXECUTIVE CHEF

### Biography

As a very young child, Chef Mario developed his love for food while working with his father and grandfather on their farms in his hometown, Fresnillo Zacatecas Mexico. His family grew and harvested tomatoes, corn, peppers, and beans. It was then that he understood the importance of living off the land and the significance of advocating for local farmers, long before the trend.

At age 17, he immigrated to Chicago to live with his grandparents. From there, Chef Mario's inspiring culinary career path with Hilton Chicago started on May 13, 1996, where he served as a Food Runner/Pot Washer. A short time later he was promoted to a cook, and then in August of 2001 was promoted to Junior Sous Chef and then to Senior Restaurant Chef in one of Hilton's Restaurants. In May of 2005, Chef Mario was then promoted to Executive Sous Chef, and a few years later, in October 2010, was promoted to his current position, Executive Chef.

Chef Mario's passion for food extends outside of his kitchen and into his everyday life. At home, he grows an expansive garden with his family, lending fresh ingredients to innovate new dishes and ways to bring the joy of food to others.

**"I believe a plant-based approach to cooking shouldn't just substitute ingredients, but rather craft new, unique ways of enjoying food."**

### Accolades

**2017** Cover and Star of Corporate Incentive Travel Magazine

**2016** American Culinary Federation Chefs and Culinary Professional

**2016** Negocios Now's "Latinos 40 under 40"



BRUNCH



Oh, Kale  
Yeah **IT'S  
BRUNCH  
TIME**

**HILTON CHICAGO**  
720 South Michigan Avenue, Chicago, Illinois 60605  
[hiltonchicagomeetings.com](http://hiltonchicagomeetings.com)

**5**



# Live Life on the Veg

## BRUNCH

### Freshly Baked Cinnamon Rolls

### Overnight Oats

chia seeds, berries, agave nectar, coconut milk

### Spinach & Sun Dried Tomato Tarts

tofu, vegan mozzarella

### Avocado Toast

pickled vegetables, heirloom tomatoes, ciabatta bread

### Celery, Apple & Ginger Juice Shooters

### Diced Fresh Seasonal Fruit

### Grits

vegan butter, vegan cheese

### Roasted Heirloom Potatoes

grilled onions, peppers, fresh herbs

### Tofu Scrambled

turmeric, vegan butter

### Coconut French Toast

cinnamon, nutmeg, coconut milk, sour dough



BUFFET



# Think Green

**BOUNTIFUL  
BUFFET**

HILTON CHICAGO  
720 South Michigan Avenue, Chicago, Illinois 60605  
[hiltonchicagomeetings.com](http://hiltonchicagomeetings.com)





**BUFFET**

# Veggies Your Way

**LUNCH  
BUFFET**

## **Garbanzo Salad**

tomatoes, cucumbers, onions,  
olives, lemon basil vinaigrette

## **Farro Orange Salad**

fennel, mint, champagne  
vinaigrette

## **Seasonal Green Salad**

carrots, cucumbers, radish,  
tomatoes, balsamic vinaigrette

## **Gnocchi**

tomatoes, basil,  
roasted garlic broth

## **Carrot Ossobucco**

lentils, bell peppers, artichokes,  
tomato broth, gremolatta

## **Roasted Vegetable Coconut Curry**

chickpeas, purple basil,  
basmati rice

## **New York Style Cheese Cake**

## **Beverages**

coffee, decaf, specialty teas





MAIN PLATES



# Plant Power **YOUR DAY**

**HILTON CHICAGO**  
720 South Michigan Avenue, Chicago, Illinois 60605  
[hiltonchicagomeetings.com](http://hiltonchicagomeetings.com)





# Plantastic & Plentiful

## MAIN DISH

### **Pan Seared Quinoa & Lentil Cakes**

parsnip purée, grilled asparagus, spinach, roasted fingerling potatoes, roasted red pepper coulis

### **Carrot Ossobucco**

lentils, bell peppers, artichokes, heirloom potatoes, tomato broth, gremolatta

### **Eggplant Involtini**

cannellini beans, charred broccolini, zucchini, cherry tomatoes, vegetable herb broth

### **Gnocchi**

cauliflower, farro, basil, pine nuts, roasted garlic broth

### **Risotto & Shitake Mushrooms Cakes**

truffle cauliflower purée, caramelized baby carrots, roasted tomato, heirloom potatoes, salsa verde

### **Grilled Tofu**

sweet chili glaze, charred broccolini & sesame wild rice salad, shitake mushrooms

### **Black Beans & Lentil Cakes**

sautéed spinach, asparagus, fingerling potatoes, roasted peppers, chimichurri sauce

