



kitty o'sheas

Charm

YOUR ATTENDEES

Kitty O'Sheas Event Menu



EMERALD *Greens*

Salad Plated

SELECTIONS



Salad Selections

APPLE FENNEL AND PECAN SALAD (GF) (V)

Spinach, arugula, romaine, dried cherries, pomegranate vinaigrette

RATATOUILLE AND ENDIVE (GF) (V)

Fresh mozzarella, cherry tomatoes, basil pesto, marinated olives

GOLDEN BEET SALAD (GF) (V)

Goats whipped ricotta, roasted hazelnuts, cauliflower puree, watercress, cider vinaigrette



LET'S Dish

Entrée Plated

SELECTIONS

3 Course Option

Includes salad, entrée, and dessert with tableside coffee and tea service

THE BREAST AND THIGH

Pan seared breast of chicken and thigh confit, shallot soubise, roasted petite carrots, char leeks, whiskey demi

\$52.00 per guest

BEER BRAISED SHORT RIB

Potato parsnip mash, caramelized sprouts, tear drop peppers, au jus

\$58.00 per guest

PAN SEARED STRIPED BASS

Cauliflower puree, heirloom potatoes, asparagus, char lemon (GF)

\$54.00 per guest

RICOTTA STUFFED GNOCCHI

Carrot custard, squash, wilted spinach, truffle butter sauce (V)

\$48.00 per guest

2 Course Option

Pick a combination of salad and main plate or dessert and main plate

THE BREAST AND THIGH

\$40.00 per guest

BEER BRAISED SHORT RIB

\$48.00 per guest

PAN SEARED STRIPED BASS

\$44.00 per guest

RICOTTA STUFFED GNOCCHI

\$40.00 per guest





WEE BIT O' Sweet

Dessert Plated

SELECTIONS



Dessert Selections

PEAR ALMOND TARTE

Cream chantilly, salted caramel, malt pearls

OPERA

Flourless chocolate cake, dark chocolate
cremeux, green apple ganache

APPLE PIE

Whiskey ice cream, caramel sauce



Happy
OUT

Hors d'Oeuvres

SELECTIONS



Cold Hors d'Oeuvres

Beef tenderloin with horseradish cream on a crositni

Artichoke heart filled with crab meat

Brie with grape & pecan on dark rye mini sandwich (V)

Shrimp ceviche mini Tacos (GF)

Dried apricot filled with boursin cheese on dark rye bread

Hot Hors d'Oeuvres

Chicken skewers with whiskey jam (GF)

Philly cheese steak spring roll

Duck wellington

Artichoke beignets (V)

Assorted mini pizza

Mini crab cake

\$7.00 per piece

Chef Garcia's Selection of Two Hot and Two Cold Hors d'Oeuvres based on four pieces per guest and a one hour reception.

Selections to be determined 48 hours in advance.

\$25.00 per guest.



A Whale OF TIME

720 South Michigan Avenue, Chicago, Illinois 60605
hiltonchicagomeetings.com

10

Reception Station **SELECTIONS**

Vegetable Crudites (V) (GF)

Served with spicy feta hummus (V) (GF)
and chive buttermilk ranch dip (V)

\$15.00 per guest

Artisan Cheese Tray

Local artisan cheeses to include:

- Irish cheddar (V) (GF)
- Manchego (V) (GF)
- Brie (V) (GF)
- Colby cheese (V) (GF)

and served with:

- Local honey (V) (GF)
- Roasted nuts (GF) (VG)
- Sun-dried fruits (V) (GF)
- Crackers (V)

\$19.00 per guest

Antipasto Display

Prosciutto de parma (GF), salami (GF),
molinari coppa, pickled grilled zucchini (V) (GF),
marinated artichokes (V) (GF) and toasted
polenta bread (V)

\$19.00 per guest

Baked brie in puff pastry (V) with walnuts,
sliced apples and pears served with
french bread

Serves 20 guests
\$325.00 each





Innovation

STATION

Reception Station **SELECTIONS**

Pizza & Flatbread Station

Choice of three house-made pizzas

DEEP DISH FOUR CHEESE (V)

A blend of mozzarella, provolone, fontina and parmesan cheeses

DEEP DISH MEATLOVERS

Sausage, pepperoni, prosciutto and mozzarella

DEEP DISH VEGETARIAN (V)

Roasted peppers, artichoke and provolone and mozzarella cheeses

BUFFALO CHICKEN FLATBREAD

Buffalo chicken, ranch dressing, cheddar cheese and green onions

WHITE PIZZA FLATBREAD (V)

Artichokes, caramelized onions, mushrooms, alfredo sauce, provolone and parmesan cheese

One Hour: \$24.00 per guest

Two Hours: \$30.50 per guest

Slider Station

Choice of Three

BEEF PATTY

Bacon jam, irish cheese on a potato bun

BUFFALO CHICKEN

with creamy coleslaw on asesame bun

CHIPOTLE BLACK BEAN (V)

Basil aioli, giardiniera on a pretzel bun

PULLED PORK

Carolina style BBQ, appleslaw, on a brioche bun

FRIED COD

Old bay tartar on a buttery bun

One Hour: \$24.00 per guest

Two Hours: \$30.50 per guest

Whole Roasted Pig (GF)

Pico de gallo (VG) (GF), tomatillo salsa (VG) (GF), salsas, valentina (VG) (GF), radish salad (VG) (GF), pickle cabbage, chutney, sriracha

Serves (100) Portions

\$525.00 each

BBQ Beef Brisket

Roasted new potatoes (VG) (GF), green bean casserole (V) (GF), biscuits and polenta bread carolina BBQ sauce and classic BBQ sauce

Serves (75) Portions

\$575.00 each

Beer Battered Taco Station

Miniature corn tortillas, queso fresco (V) (GF), mango habanero salsa (V) (GF), roasted tomatillo salsa (V) (GF), pico de gallo (V) (GF) and lime wedges (V) (GF)

Serves (50) Portions

Requires (2) Chefs Per Station

\$375.00 each



THAT'S
Sweet

RECEPTION

Dessert



Cheesecake Fantasy

Plain, red velvet and kahlua & oreo cheesecake

TOPPINGS:

- Hot fudge
- Caramel and melba sauces
- Strawberry compote
- Whipped cream
- Chopped peanuts
- Crushed oreos
- Maraschino cherries

\$21.00 per guest

Pastry Pops

Chocolate covered macaroon lollipops (V)

Chocolate covered cake Pops (V)

Red velvet cake pops (V)

Carrot cake pops (V)

Chocolate covered rice crispy pops (V)

\$63.00 per dozen



POUR
ON THE

Shenanigans

**PREMIUM
SOUTHSIDE**

Irish Bar Package

Draft Selections (16oz)

Guinness, Harp, Smithwicks,
Revolution (rotating),
Goose Island (rotating), Magners,
Guinness Blonde, Blue Moon

Domestic

Bud Light, Budweiser,
Coors Light, Miller Light

Imports

Corona Extra, Heineken,
Stella Artois

Craft

Revolution, Goose Island,
Lagunitas, Blue Moon

Spirits

Kalak Irish Vodka, Gunpowder Irish Gin,
Captain Morgan, Sauza Gold, Jameson,
John Sullivan Irish Bourbon, Martini,
Hiram Walker Cordials, Tullamore DEW

Wine

La Marca, Chateau le Bergey,
Mark West, Alta Luna Pinot Grigio,
Pinot Noir, Canyon Road Chardonnay

Package Price (per person)

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$25	\$34	\$43	\$52	\$8
BEER, WINE, SODA	\$23	\$32	\$41	\$50	\$7





An Irish Toast

SELECTION

Standard & Upgraded **BAR PACKAGE SELECTIONS**

The Standard

DRAFT SELECTIONS

Guinness, Harp, Smithwicks,
Revolution (rotating), Magners,
Goose Island (rotating),
Guinness Blonde, Blue Moon

DOMESTIC

Bud Light, Budweiser,
Coors Light, Miller Light

IMPORTS

Corona Extra, Heineken,
Stella Artois

CRAFT

Revolution, Goose Island,
Lagunitas, Blue Moon

SPIRITS

Smirnoff Vodka, Myers's Platinum,
New Amsterdam Gin, Sauza Blue,
Jim Beam, Tullamore DEW, Martini,
Cutty Sark Scotch, Hiram Walker,

WINE

Sparkling, All Varietals

Package Price *(per person)*

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$21	\$30	\$39	\$48	\$7
BEER, WINE, SODA	\$19	\$28	\$37	\$46	\$6

Elevated & Elated

DRAFT SELECTIONS

Guinness, Harp, Smithwicks,
Revolution (rotating), Magners,
Goose Island (rotating),
Guinness Blonde, Blue Moon

DOMESTIC

Bud Light, Budweiser,
Coors Light, Miller Light

IMPORTS

Corona Extra, Heineken,
Stella Artois

CRAFT

Revolution, Goose Island,
Lagunitas, Blue Moon

SPIRITS

Grey Goose, Hendrick's, Bacardi,
Herradura Silver, Crown Royal,
Woodford Reserve, Macallan 12,
Martini, Hiram Walker

WINE

Columbia Crest H3 Cabernet,
Columbia Crest H3 Merlot,
Columbia Crest H3 Chardonnay,
Columbia Crest H3 Savignon Blanc,
La Marca

Package Price *(per person)*

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$25	\$34	\$43	\$52	\$8
BEER, WINE, SODA	\$23	\$32	\$41	\$50	\$7