





# Hilton Chicago

# Catering Menus

Spring / Summer 2022

#### Ingredients Icons Key

-  Dairy Free
-  No added gluten
-  Vegetarian
-  Vegan



**PUBLISHED PRICING VALID THROUGH MARCH 2022** 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.

# Breakfast Buffets

Minimum 25 people. Maximum of 90 minutes of service.

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

## Classic Continental

whole apples and banana | hard boiled eggs with shell 🍳🥚🍴 | bagels & whole wheat English muffins 🍞 | butter, whipped cream cheese, strawberry marmalade & peanut butter | select one breakfast pastry from pastry selections

\$47 per person

## Executive Continental

whole apples & bananas | seasonal diced fruit | steel-cut oatmeal station 🍷 | golden raisins, granola, sliced bananas, walnuts, blueberry compote 🍷, brown sugar | select two breakfast pastries from pastry selections

\$49 per person

## Grant Park Buffet

whole apples & bananas | seasonal diced fruit | yogurt station with strawberry yogurt 🍷🥚, plain Greek yogurt 🍷🥚, honey, granola 🍷, slivered almonds, golden raisins, sunflower seeds, sundried cranberries | bagels 🍞, whipped cream cheese 🍷 | cage-free frittata; swiss cheese, onions, and mushrooms 🍷 | tomatillo salsa | roasted Yukon potatoes, grilled peppers and onions 🍷🍷 | farmland smoked bacon | select two breakfast pastries from pastry selections

\$56 per person

## Millennium Park Buffet

whole apples & bananas | seasonal diced fruit | sticky buns, salted caramel & pecans 🍷 | steel cut oatmeal station 🍷 with golden raisins, granola 🍷, sliced bananas, slivered almonds, blueberry compote 🍷, brown sugar | Spanish-style torta, potatoes, onions, peppers, fresh herbs, manchego cheese 🍷 | red skin potatoes, peppers, roasted shallots 🍷🍷 | grilled breakfast sausage links 🍷🍷 | select two breakfast pastries from pastry selections 🍷

\$59 per person

## Pastry Selections 🍷

- muffins: strawberry cream cheese | carrot bran & golden raisin | peanut butter & banana | blueberry
- croissants: butter | multigrain | chocolate
- blueberry scones
- cherry almond pound cake | Nutella pound cake

## Breakfast Buffet Enhancements

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

- cage-free scrambled eggs 🍷🍷 \$7 per person
- farmland smoked bacon 🍷🍷 \$7 per person
- grilled breakfast sausage links 🍷🍷 \$7 per person
- chicken-apple sausage 🍷🍷 \$8 per person
- turkey sausage patties 🍷🍷 \$8 per person
- chicken poblano hash 🍷🍷 \$8 per person
- hard boiled eggs with shell 🍷🍷🍷 \$48 per dozen
- individual breakfast sandwich \$8.50 per item  
cage-free eggs, Canadian bacon, American cheese, buttery bun
- breakfast burrito \$9 per item  
cage-free eggs, Wisconsin cheddar, roasted peppers, onions

\*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 or chilled overnight oats with chia seeds and coconut milk | golden raisins, granola , sliced bananas, silvered almonds, blueberry compote , brown sugar

\$14 per person

## Breakfast Sandwich Action Station\*

select two:

fried egg\* with serrano ham, arugula and roasted tomato on ciabatta | egg whites, spinach, goat cheese on a whole wheat English muffin  | queso fresco, avocado and chorizo torta | fried egg with American cheese and bacon on a croissant

\$17.50 per person

## Yogurt Station

strawberry yogurt, plain Greek yogurt | honey, granola, silvered almonds, golden raisins, sunflower seeds, dried cranberries

\$14 per person

## 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

\$21 per person




## Chicago Signature Donut Sampler

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

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

## 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 Yukon potatoes, roasted vegetables and cilantro  | sweet potato hash, crumbled Impossible Burger, spinach, onions, sage 

select two:

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

\$22 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 

\$22 per person

## Smoked Salmon

chopped hard boiled eggs  | cream cheese | parsley | diced onions | mini bagels 

\$22 per person

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# Plated Breakfasts

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, mozzarella cheese, Italian sausage, giardiniera, roasted potatoes with shallots and spinach

\$49 per person

## Eggs and Hash\* 🌱

short rib and sweet potato hash, grilled vegetables, chipotle crema, served with poached eggs

\$52 per person

## Banana Nutella French Toast

served with maple syrup and hazelnut butter, smoked farmland bacon

\$46 per person

## Deconstructed Eggs Benedict\*

poached eggs and grilled country ham, served atop potato rösti with chive hollandaise

\$54 per person

## Plated Breakfast Enhancements

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

## Fresh Fruit Poke 🌱 🌿

honey, mint, passionfruit coulis

\$8 per person

## Berry Parfait 🌱 🌿

fresh berry salad, Greek yogurt, agave nectar, toasted almonds

\$9 per person

## Coconut Chia Pudding 🌱 🌿

roasted pineapple, mango mostarda, walnuts, toasted coconut

\$9 per person



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# FunBREAKS

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

## Gastro Pub 🍴

homemade sriracha potato chips | warm pretzels | fried pickles | cerveza queso dip with tortilla chips | marinated cheese curds 🍴

\$28 per person

## Kid at Heart 🍴

*Activity option: giant Jenga or Connect Four tournament (activity is additional cost)*

chocolate chip cookies | grilled cheese squares | peanut butter and jelly on polenta toasts | chocolate covered strawberries

\$29 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 limon 🍴🌱

\$28 per person

## Around Chicago 🍴

local honeycomb bread | individual local cheese plates with gouda, Montamoré, 4 year Widmer cheddar, and fruit mostarda 🍴🌱 | mini salted caramel local apple streusel pies | maple teriyaki beef jerky 🍴

\$30 per person

## Build Your Own Trail Mix 🍴

raisins 🍴🌱 | M&Ms | peanut M&Ms | sesame sticks 🍴 | candied walnuts 🍴🌱 | cashews 🍴🌱 | dried apricots 🍴🌱 | dried cranberries 🍴🌱

\$26 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 4oz. Juice Shooters

banana, coconut, strawberry, almond butter 🌱 | pineapple, kale, celery 🌱 | carrot, tumeric, cantaloupe, lemon 🍴🌱 | berry, Greek yogurt, passionfruit

\$6 each



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# 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 mostarda, walnuts, toasted coconut 🌱 ✓ | arugula and cauliflower hummus, grilled naan bread | chili-lime flavored almonds 🌱 ✓  
\$30 per person

## Spring Harvest 🌱

*Activity option: 10-minutes instructor led session focusing on posture, breathing techniques and easy stretches (activity is additional cost)*

watermelon poke, sunflower seeds, feta, fresh mint | vegetable crudités, edamame hummus ✓ | chocolate-dipped banana pops | vegetable chips  
\$26 per person

## Power Up 🌱 ✓

celery sticks with peanut butter | assorted cubed cheeses and sun-dried fruit mostarda 🌱 | candied spiced almonds | whole bananas  
\$24 per person

## Savory and Sweet ✓

banana and oatmeal bars | avocado dip, root vegetable chips 🌱 | fruit salad shooter with chili limon 🌱 | yogurt covered raisins 🌱 🌱 | sea salt toasted almonds 🌱 🌱  
\$28 per person

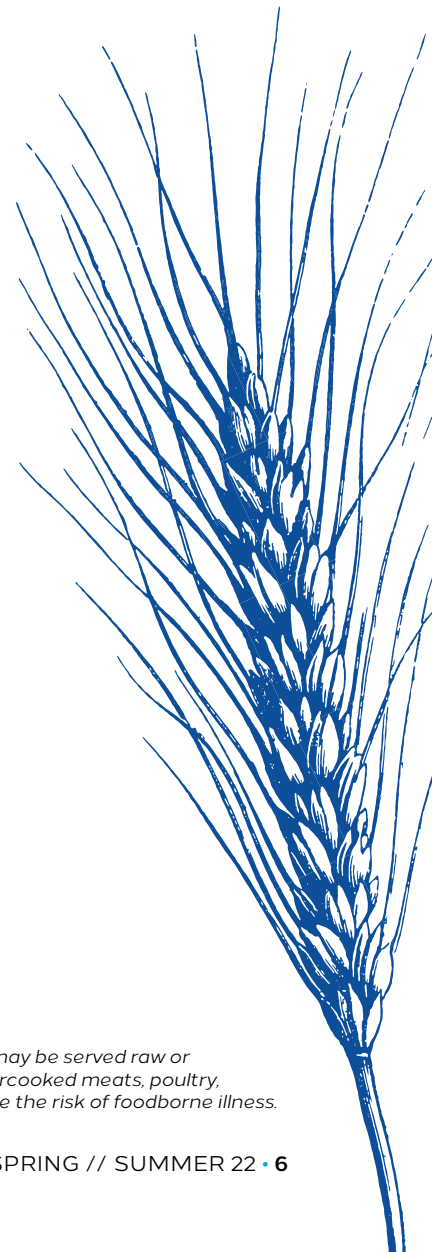
## Chef's Munchies ✓

marinated cucumbers, chili-lime vinaigrette 🌱 🌱 | parmesan truffle popcorn 🌱 | Greek Yogurt and berry parfait, honey, house granola 🌱 | sundried apricots and mangoes 🌱  
\$27 per person

## The Neuro Break 🌱

*Activity option: giant Sudoku or crossword puzzle team building activity (activity is additional cost)*

blueberry, coconut, and almond butter smoothie | broccoli, parmesan, egg white bites | ginger, mint and orange salad, toasted sunflower seeds | iced green tea  
\$28 per person



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# 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 🌿

- **assorted croissants:** almond | multigrain | Nutella | plain
  - **assorted bagels with whipped cream cheese:** plain | wheat | everything | sesame | cinnamon-raisin
  - **whole wheat English muffins**
  - **assorted pound cake:** chocolate chip and banana | Nutella | double chocolate | cherry almond
  - **vanilla mascarpone cake**
  - **assorted jumbo cookies:** chocolate chip | oatmeal raisin | peanut butter | snickerdoodle
  - **assorted brownies:** Irish cream | walnut | double fudge
  - **assorted cheesecake bars:** chocolate chip | raspberry | salted caramel apple
  - **assorted cupcakes:** chocolate | vanilla
  - **chocolate covered macaron lollipops**
  - **milk chocolate covered Rice Krispie pops**
  - **assorted cake pops:** red velvet | chocolate | carrot
- \$63 per dozen

## Specialty Pastry Selections 🌿

Double Chocolate Cookies | White Chocolate Macadamia nut cookies | homemade almond goji berry bars ✓  
\$65 per dozen

## Snacks - Healthier Side

- individual string cheese 🥛🌿 \$5 each
- assorted individual yogurts 🥛🌿 \$6 each
- assorted individual Greek yogurts 🥛🌿 \$7 each
- seasonal whole fruit 🥛🌿 \$5 each
- granola and Nutri-Grain bars 🌿 \$5.25 each
- individual bags of trail mix 🥛 \$7 each
- flavored gourmet nuts 🌿 \$45 per pound  
chili - lime spiced almonds | sea salt cashews
- 720 Snack Mix 🌿 \$42 per pound
- mixed nuts 🌿 \$42 per pound
- individual bags of Pop Chips (barbeque and sea salt) 🌿 \$5 each
- hard boiled eggs with shells 🥚🌿 \$48 per dozen
- individual bags of Skinny Pop Popcorn 🥛 \$7 each
- seasonal diced fresh fruit display 🥛✓ \$12.50 each
- fruit kabobs with blueberry dipping sauce ✓ \$98 per dozen

## Snacks - Cravings

- individual bags of potato chips (Baked Lays, Original Lays and Doritos) 🥛🌿 \$5 each
- individual bags of pretzels 🌿 \$5 each
- individual bags of Stacy's Simply Naked Pita Chips 🌿 \$7 each
- buttered popcorn 🥛🌿 \$5 each
- assorted candy bars (Snickers 🥛 Twix and Kit-Kat) 🌿 \$5 each

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# Beverages

## BREW

- Sparrow regular coffee | Sparrow decaffeinated coffee by the gallon

\$170 per gallon, \$110 per half gallon

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

\$160 per gallon, \$100 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

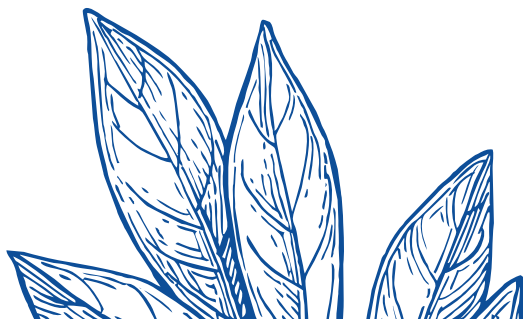
\$25 per person, up to 30 minutes of service

### 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 regular coffee | decaffeinated coffee | assorted teas | bottled water | assorted soft drinks

\$52 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 \$6.75 each
- bottled juices \$7.50 each
- Vitamin Water \$9 each
- canned cold brew coffee \$13 each
- lemonade | tropical fruit punch | iced tea \$125 per gallon, \$80 per half gallon
- juices: orange | grapefruit | cranberry | V8 | tomato | apple | pineapple \$140 per gallon, \$90 per half gallon
- infused water: cucumber lime | blueberry, lemon and sage | kiwi, basil, raspberry | strawberry mint \$125 per gallon
- strawberry lemonade | ginger mint green iced tea, mango iced tea \$140 per gallon
- plant based milk options, choose from soy, almond, oat milk or coconut \$2 per person

## CHILL Experience

### Better without Booze

All Better without Booze drinks must be confirmed no later than 1 week prior to event. 4 week lead time required for company logo branding iron, 50 guest minimum. One bartender per 200 guests required \$200 per bartender.

Select Two Faux Cocktails:

- Watermelon Mint Agua Fresca
- Strawberry Arugula Cooler with company branded logo
- Spicy Cilantro, Pineapple & Guajillo
- Blackberry Elderflower Fizz

\$9.00 per person

### CHILL Bubbles

- Sparkling water \$6.75 each
- La Croix sparkling water, grapefruit, mango, lime, orange \$8 each
- soft drinks (Coca-Cola products) \$7.25 each
- regular or sugar-free Red Bull \$9 each
- Chicago sodas: root beer, diet root beer, orange, cream soda, black cherry \$9 each



## LUNCH MENUS

# Monday Little Italy

### Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

#### Salads

##### Arugula Salad 🌿

baked ricotta, toasted almonds, red wine vinaigrette

##### Panzanella-Style Salad ✓

romaine, cucumbers, peppers, onions, basil, roasted shallot vinaigrette, croutons on the side

##### Tomato Mozzarella Salad 🍅

fresh basil, balsamic glaze

#### Sandwiches & Wraps

##### Italian Sub

Italian cold cuts, provolone, Italian dressing, Tuscan roll

##### Caprese Sandwich 🍅

mozzarella, tomato, pesto aioli, toasted oats ciabatta

##### Chicken and Arugula Sandwich 🌿

giardiniera, sundried tomato aioli, focaccia

##### Roast Beef Sandwich 🍖

romaine, bruschetta, gorgonzola aioli, roasted red onion roll

#### Soup

##### Minestrone Soup ✓

#### Hot Mains

##### Chicken Picatta 🍗

roasted potatoes, parsley lemon garlic broth

##### Braised Cod 🐟

artichokes, tomatoes, olives

##### Italian Sausage 🌿

peppers, onions, arrabbiata sauce

##### Pan Fried Meatballs

fire roasted tomato basil sauce

#### Sides

##### Parmesan Risotto 🌿

white wine, garlic, onions

##### Garlic Roasted Broccolini 🍅

#### Sweets

##### Assorted Cannoli

##### Tiramisu

##### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

##### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

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

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# Tuesday Pilsen

## Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

### Salads

#### Mixed Greens Salad

jicama, carrots, cauliflower, cilantro lime vinaigrette

#### Roasted Corn Salad

black beans, calabacitas

#### Grilled Romaine Salad

shaved radish, pepitas, cotija, cheese, chipotle ranch dressing

### Sandwiches & Wraps

#### Marinated Beef Wrap

tomatoes, black bean salsa, pimento mayo, whole wheat tortilla

#### Grilled Chicken Warp

pico de gallo, queso fresco, chipotle mayo, spinach tortilla

#### Roasted Turkey Sandwich

romaine, tomatoes, poblano, crema mexicana, telera roll

#### Roasted Vegetable Wrap

corn, queso cotija, pumpkin seed hummus, flour tortilla

### Soup

#### Chicken Tortilla Soup

roasted chiles, fresh corn

### Hot Mains

#### Grilled Carne Asada\*

roasted peppers and onions, cilantro

#### Chicken in Mole ala Veracruzana

mole Veracruz style

#### Pork Al Pastor

grilled pineapple, charred onions

### Sides

#### Refried Beans

sautéed onions, fresh cilantro

#### Spanish Rice

tomato broth, fresh corn

#### Vegetable Brochettes

corn, zucchini, onions, herb butter

### Sweets

#### Chocolate Covered Churros

#### Tres Leches Cake

#### Chocolate Caramel Flan

#### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

#### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

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

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## LUNCH MENUS

# Wednesday Magnificent Mile

### Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

#### Salads

##### All Green Salad

spinach, arugula, romaine, cucumbers, julienned peppers, red wine vinaigrette

##### Chopped House Salad

iceberg, spinach, chives, tomatoes, balsamic vinaigrette

##### Roasted Potato Salad

arugula, crispy julienned onions, Dijon vinaigrette

#### Sandwiches & Wraps

##### BLT Wrap

bacon, lettuce, tomatoes, dijonnaise, whole wheat tortilla

##### Roast Beef and Arugula Sandwich

roasted tomatoes, horseradish aioli, pretzel bun

##### Brie Sandwich

cranberry mayo, spinach, sourdough bread

##### Turkey and Boursin Sandwich

roasted red peppers, arugula, toasted oat ciabatta

#### Soup

##### Potato Leek Soup

#### Hot Mains

##### Pan Seared Chicken

champagne vinaigrette, roasted root vegetables

##### Roasted Salmon\*

farro couscous, 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

##### Assorted Eclairs

##### Assorted Cheesecake

##### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

##### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

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

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# Thursday West Loop

## Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

### Salads

#### Spinach Orange Salad

pea shoot sprouts, golden raisins, carrots, oranges, champagne vinaigrette

#### Wedge Salad

crumbled bacon, tomatoes, chives, blue cheese dressing

#### Escarole Salad

dates, pecorino, walnuts, arugula pesto vinaigrette

### Sandwiches & Wraps

#### Serrano Ham Sandwich

manchego, arugula, basil, aioli, rosemary focaccia

#### Teriyaki Chicken Lettuce Wrap

green onions, toasted sesame seeds

#### Turkey and Camembert Cheese Sandwich

arugula, balsamic onions, French baguette

#### Barbecue Squash Wrap

house barbecue spice, mixed greens, tomato, buttermilk ranch dressing, tortilla

### Soup

#### Italian Sausage Soup

kale, cannellini beans

### Hot Mains

#### Boneless Grilled Chicken

bourbon-thyme reduction, roasted asparagus, pearl onions

#### Short Ribs

porcini mushroom demi-glace, roasted leeks, carrots

#### Broiled Salmon

arugula pesto, roasted zucchini

### Sides

#### Fingerling Potatoes

crispy sage, sea salt

#### Roasted Brussels Sprouts

crispy bacon, balsamic glaze, fresh herbs

### Sweets

#### Dulce de Leche Creme Puffs

#### White Chocolate Macadamia Nut Cookies

#### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

#### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

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



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# Friday Old Town

## Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

### Salads

#### Arugula, Romaine, and Radicchio Salad 🌿

herbed goat cheese, pomegranate vinaigrette

#### Caramelized Carrot Salad 🌿

fresh basil, endive, flax seeds, maple balsamic vinaigrette

#### Cauliflower Salad 🌿

quinoa, pickled peppers, parsley, pine nuts, apple cider vinaigrette

### Sandwiches & Wraps

#### Chicken Salad Sandwich 🌿

toasted almonds, grapes, celery, tomato focaccia

#### Roasted Portobello Sandwich 🌿

gouda, pesto, arugula, tomatoes, potato bun

#### Blackened Tuna Sandwich 🌿

kale, tomatoes, Dijon aioli, toasted ciabatta

#### Club Sandwich

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

### Soup

#### Tomato Basil Soup 🌿

### Hot Mains

#### Braised Chicken 🌿

apple cider barbecue sauce, roasted carrots

#### Braised Short Ribs 🌿

Brussels sprouts, caramelized onions, chimichurri

#### Blackened Salmon\* 🌿

sautéed squash, herb sauce

### Sides

#### Ancient Grains 🌿

roasted vegetables, fresh herbs

#### Sautéed Spinach 🌿

mushrooms, roasted garlic, pine nuts

### Sweets

#### Double Chocolate Cookies

#### Raspberry Cheesecake

#### Chocolate Bouchons

#### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

#### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

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



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# Saturday Chinatown

## Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

### Salads

#### 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 Lettuce Wrap

roasted vegetables, edamame, sweet chili sauce

#### Asian Chicken Wrap

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

#### Korean Short Rib Banh Mi

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

### Soup

#### Egg Drop Soup

### Hot Mains

#### Korean Style BBQ Short Ribs

stir fry vegetables, toasted sesame seeds

#### Ginger Scallion Chicken

sweet chili glaze, steamed baby bok choy

#### Coconut Curry Snapper

braised Napa cabbage, roasted peppers

### Sides

#### Jasmine Rice

#### Steamed Stir Fry Vegetables

### Sweets

#### Coconut Mousse Cake

#### Almond Cookies

#### Passion Fruit Custard

#### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips | dessert assortment

#### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides | dessert assortment

Include soup selection - additional \$4 per person



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## LUNCH MENUS

# Sunday Greektown

### Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

#### Salads

##### Orzo Salad

artichokes, spinach, tomatoes, black olives, citrus vinaigrette

##### Greek Salad

romaine, arugula, chickpeas, roasted beets, lemon garlic vinaigrette

##### Tomato Salad

cucumbers, red onion, feta, oregano vinaigrette

#### Sandwiches & Wraps

##### Greek Chicken Sandwich

feta, romaine, tomatoes, olive, tapenade, ciabatta

##### Roasted Vegetable Pita

hummus, bibb lettuce, pita bread

##### Roast Beef Sandwich

roasted tomatoes, arugula, tzatziki,

toasted oats ciabatta

##### Olive Oil Poached Tuna Wrap

lettuce, tomatoes, lemon garlic vinaigrette,

tomato wrap

#### Soup

##### Lemon and Rice Soup

#### Hot Mains

##### Roasted Chicken

fingerling potatoes, lemon, oregano, wine sauce

##### Broiled Red Snapper

Ouzo marinade, charred lemon

##### Lamb Skewers\*

roasted peppers and onions, tangy tomato sauce

#### Sides

##### Rice Pilaf

farro, sautéed vegetables

##### Grilled Vegetables

sautéed spinach, roasted garlic

#### Sweets

##### Rizogalo

rice pudding topped with cinnamon

##### Baklava

##### Day of the Week Cold Buffet \$70 per person

two salads | three sandwiches | kettle chips |

dessert assortment

##### Day of the Week Hot Buffet \$75 per person

two salads | three hot mains | two sides |

dessert assortment

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

\*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 Lunches

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

### Salad Starters

#### Spinach Salad

mizuna, radicchio, beets, quinoa, cranberries, pomegranate vinaigrette

#### Vegetarian Caesar

romaine, roasted red peppers, asparagus, shaved parmesan, focaccia croutons, chive Greek yogurt Caesar dressing

#### Arugula and Five Grain Salad

arugula, radicchio, iceberg, sundried apricots, toasted sunflower seeds and raspberry vinaigrette

### Soup Starters

#### Mushroom Bisque

#### Creamy Tomato Basil

#### French Onion Soup

### Desserts

#### Key Lime Cheesecake

graham crackers, key lime filling, white chocolate mousse

#### Paris Brest

cream puff, hazelnut mousse

#### Opera

joconde sponge cake, dark chocolate crémeux, dulce de leche ganache

*\*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.*

### Entrées

#### Stuffed Chicken Breast

breast of chicken stuffed with artichokes and brie with carrot purée, sautéed spinach, seasonal succotash

\$65 per person

#### Chicken Saltimbocca

prosciutto, polenta, charred broccolini, brown butter basil sauce

\$67 per person

#### Beef Tournedos\*

spinach parsnip purée, mushroom risotto, grilled vegetables, porcini demi-glace

\$78 per person

#### Braised Short Rib

Boursin whipped potatoes, haricot verts, caramelized pearl onions, bourbon reduction

\$74 per person

#### Blackened Salmon\*

sautéed spinach, au gratin potatoes, caramelized baby carrots, dill butter sauce

\$70 per person

#### Ancient Grain and Roasted Vegetable Cakes


roasted baby potatoes, asparagus, saffron yellow pepper coulis

\$62 per person

### Salad Entrées

Select soup and dessert

#### Tuna Niçoise Salad

garden greens, haricot verts, fingerling potatoes, cucumbers, tomatoes, olives, boiled egg, champagne vinaigrette 

\$65 per person

#### Grilled Skirt Steak Salad

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

\$69 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

### Italian Beef

roasted peppers | onions | giardiniera | mini rolls

### Wedge French Fries

Toppings to include:

celery salt | pickle relish | diced tomatoes | pickle wedges | diced onions | mustard | sport peppers | giardiniera | cheese sauce | sour cream | bacon bits | green onions | ketchup

### Cheesecake Bars

## Chinatown

### Teriyaki Chicken Skewers 🍴

### Barbecue Pork Steamed Buns 🍴

### Crab Meat Rangoon

### Chicken Pot Stickers

Condiments include :

soy sauce | hoisin sauce | hot mustard sauce | sweet chili sauce

### Coconut Mousse

passion fruit sauce

## Taylor Street

### Tomato and Mozzarella Platter

with fresh basil and balsamic reduction

### Antipasto Platter

prosciutto | salami | marinated vegetables | marinated artichokes

### Italian Sausage with Peppers and Onions

### Rigatoni with Charred Tomato Sauce

zucchini, garlic and fresh thyme

## Pilsen

### Mole de Pollo

### Cerveza Marinated Beef Skewers with Fajita Peppers 🍴

### Elote 🍴

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

### Rustic Vegetarian Quesadillas 🍴

guacamole | sour cream | pasilla salsa

### Mini Tres Leches Cake

\$110 per person



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# 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.

Action station facility charge or chef attendant charge is \$200 per chef for 90 minutes of services

## Bundle Pricing

select any three stations

\$98 per person

select any four stations

\$125 per person

select any five stations

\$140 per person

Contracted discounts do not apply to bundled station pricing

## Salad Display

Individual salads made to order and prepared by our Chef (Optional)

### Spinach Chopped Salad

bibb, radicchio, farro, tomatoes, cucumbers, balsamic vinaigrette

### Blueberry and Arugula Salad

bibb, frisee, raspberry vinaigrette

### Vegetarian Caesar Salad

romaine, roasted red peppers, asparagus, shaved parmesan, focaccia croutons, chive, Greek yogurt Caesar dressing

\$32 per person

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## Street Fest Sandwiches Action Station

Grilled to order by our Chef. Select two:

### Cubanito Sandwich

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

### Artichoke and Kale Sandwich

artichokes, kale, balsamic onions, provolone, toasted oats ciabatta

### Brie and Fig Sandwich

brie, fig jam, sourdough

### Carnitas Torta

carnitas, queso fresco, avocado spread, pico de gallo, telera roll

\$38 per person

### Optional Enhancement:

### Lobster Roll

lobster salad, tarragon mayo, New England bun

\$8 additional per person

## Slider Display

select three:

### Beef Slider\*

bourbon onion jam, cheddar cheese on a buttery bun

### Buffalo Chicken Slider

creamy coleslaw on a sesame bun

### Meatless Slider

sliced tomato, arugula on herbed ciabatta

### Mini Carnitas Torta

pico de gallo, queso fresco and salsa valentina

### Corned Beef Slider

Irish cheese on cocktail rye

\$36 per person

## Bacon and Biscuits Action Station

### Hanging Crispy Bacon










smoked | peppered | candied

### Freshly Baked Biscuits

cheddar | buttermilk

\$27 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 pimentón broth   | seafood paella  

\$36 per person

## Pizza & Flatbread Display

select three housemade pizzas :

### Deep Dish Four - Cheese

blend of mozzarella, provolone, fontina and parmesan cheeses

### Deep Dish Vegetarian

roasted peppers, spinach, giardiniera, mozzarella

### Deep Dish Meat Lovers

pepperoni, sausage, pancetta, mozzarella

### Deep Dish Goat Cheese

spinach, pine nuts, caramelized pearl onions

### Buffalo Chicken Flatbread

buffalo chicken, ranch dressing, cheddar cheese, green onions

### White Pizza Flatbread

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

\$38 per person

# Reception Stations

## Pasta Display

### Orecchiette Pomodoro 🌿

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

### Potato Gnocci with Short Ribs

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

### Ricotta Tortellini 🌿

spinach, broccolini, wild mushroom béchamel

Toppings to include :

shaved parmesan | crushed red pepper | grated asiago

### Warm Garlic Bread Sticks

\$32 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 | onions

\$35 per person

## Carving Stations

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

### Bourbon Barbecue Beef Brisket

Carolina barbecue sauce | classic barbecue sauce | coleslaw | pretzel rolls

\$24 per person

### Roasted Grouper 🌿 🌿

corn salsa | pasilla pepper salsa | roasted tomatillo salsa | pico de gallo | poblano crema | lime wedges | mini corn tortillas

\$26 per person

### Whole Roasted Pig\* 🌿

mango chutney | Korean-style barbecue sauce | sriracha | kimchi | steamed buns and mini corn tortillas

\$25 per person

### Barbecue Station

smoked pulled chicken | molasses baby back ribs | Carolina barbecue sauce | classic barbecue sauce | Texas toast | biscuits | coleslaw

\$32 per person

### Pecking Duck

green onions | oyster sauce | moo shu pancakes

\$35 per person

### Torched Prime Rib

horseradish cream | brown mustard | silver dollar rolls

\$34 per person

### Rack of Lamb\* 🌿 🌿

rosemary au jus | mint jelly | red pepper chimichurri

\$33 per person

### Porchetta 🌿

rosemary mayo | dijonaise | giardiniera | mini ciabatta

\$27 per person

### Whole Round of Beef\*

red wine reduction | whole grain mustard | buttery rolls

\$31 per person

### Taco Al Pastor 🌿

choice of pork or chicken | queso fresco | mango habanero salsa | tomatillo salsa | pico de gallo | lime wedges | mini corn tortillas

\$27 per person

### Chicken Shawarma

cucumbers | onions | pickles | tomatoes | yogurt cucumber sauce | pita bread

\$26 per person

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# Reception Stations

## Dessert Stations

### Cheesecake Fantasy Display 🌿

plain | red velvet | Kahula & Oreo

Toppings to include :

hot fudge | caramel | melba sauce |  
strawberry compote | whipped cream |  
chopped peanuts | crushed Oreos | maraschino cherries

\$21 per person

### Deluxe Sweet Table 🌿

Selection of cakes and miniature pastries:

chocolate pot de crème 🍷 | crème brulee 🍷 |  
assorted cake pops | macaron lollipops

\$28 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

\$63 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

\$63 per dozen, minimum order of one dozen per type

### Donut Flambé Action Station 🌿

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

Select two gelato flavors :

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

\$32 per person

### Cookie Action Station 🌿

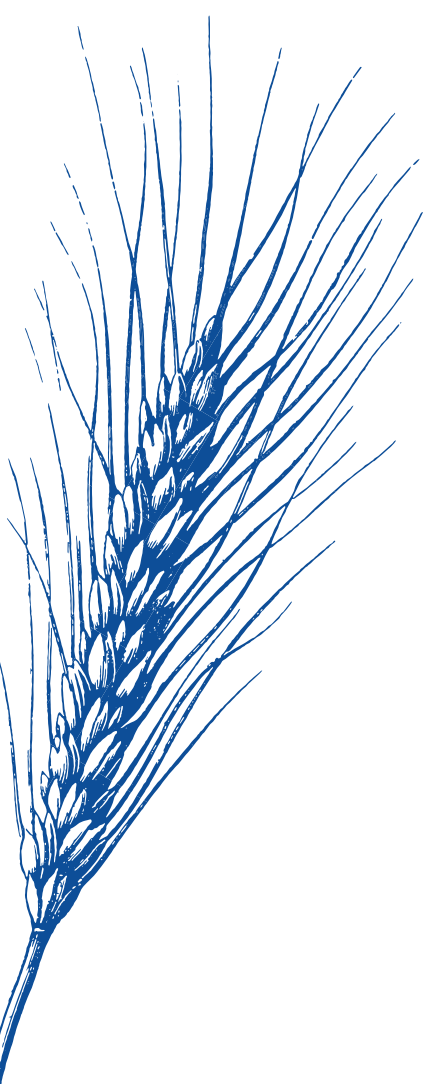
cookies warmed & prepared by our Chef

Select three: chocolate chip | peanut butter |  
double chocolate cookie | snickerdoodle

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

\$27 per person

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# 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

- beef tenderloin, horseradish cream, red onion on endive
- Boursin, sundried apricot, candied pecan on crostini
- brie, grapes, walnuts on dark rye
- tuna poke tacos, sriracha, chives, sesame seeds
- Belgian endive canape, grilled shrimp, fennel aioli
- poached pear, gorgonzola on crostini
- scallop ceviche in a cucumber cup

\$9 per piece



## Hot Hors d'oeuvres

- wild mushroom vol-au-vent
- peking duck spring roll
- choriqueso empanada
- fig & blue cheese mini pizza
- creole crab cake
- sriracha honey chicken meatball
- baby lamb chops, mint jelly
- crispy battered shrimp, sweet chili sauce

\$9.50 per piece

\$10 per piece

## Chef's Choice

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

\$28 per person

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# 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 local artisan cheeses  
4-Year Widmer cheddar | Nordic Creamery aged gouda | brie | Mantoro (Manchego-style cheese)

Served with:

fig jam | roasted nuts | sun-dried fruits | lavosh

\$32 per person

## Antipasto Display 🍷

prosciutto de parma 🍷 | salami 🍷 | Molinari coppa 🍷 | orange-rosemary olives 🍷 | toasted polenta bread 🍷

\$30 per person

## Vegetable Crudités 🍷

vegetable crudités 🍷 | chive | roasted onion | artichoke dip

\$19 per person (1 hour station)

\$27 per person (1 hour station)

## Baked Brie in Puff Pastry 🍷

apricot marmalade | French bread

\$325 each (serves 20 guests)

## Maki Sushi Rolls and Nigiri 🍷

pickled ginger | wasabi and soy sauce | optional Sushi Chef additional

\$9.75 per piece (60 piece minimum)

## Seafood Displays\* 🍷

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

\$10 per piece

## House Smoked Salmon

capers | diced onions | tomatoes | chopped eggs 🍷 | cream cheese 🍷 | pumpernickel bread 🍷 | polenta bread 🍷

\$360 per platter

## Miniature Focaccia Sandwiches

herb turkey breast, Gruyère, spinach, sundried, tomato aioli | roast beef sirloin, Muenster Cheese, arugula, red onion marmalade, horseradish aioli | grilled chicken, feta, bibb lettuce, basil, mayo | grilled zucchini, portabella, mushrooms, bibb lettuce, spinach, pumpkin seed hummus 🍷

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

## Breads, Spreads, Chips and Dips 🍷

### Bread/Chip Selections 🍷

select three: Terra Chips 🍷 | tortilla chips 🍷 | pita chips | kettle chips 🍷 | Hawaiian bread | rosemary focaccia

### Spread/Dip Selections 🍷

select three: blue cheese, bacon & chive dip | spinach artichoke dip 🍷 | hummus 🍷 | arugula cauliflower hummus 🍷 | dill dip 🍷 | onion dip 🍷 | poblano tomatillo salsa 🍷 | guacamole 🍷 | housemade salsa 🍷

\$27 per person



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# Dinner Buffets

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

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

### Corn & Potato Salad 🌿

fresh basil, red wine vinaigrette

### Shelled Soybean 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

### AuGratin Potatoes 🌿

### Creamed Spinach 🌿

### Assorted Mini Cheesecakes

### Double Chocolate Cake

### Tiramisu

\$123 per person

## North Coast Enhancements

### Chicago Dog Station

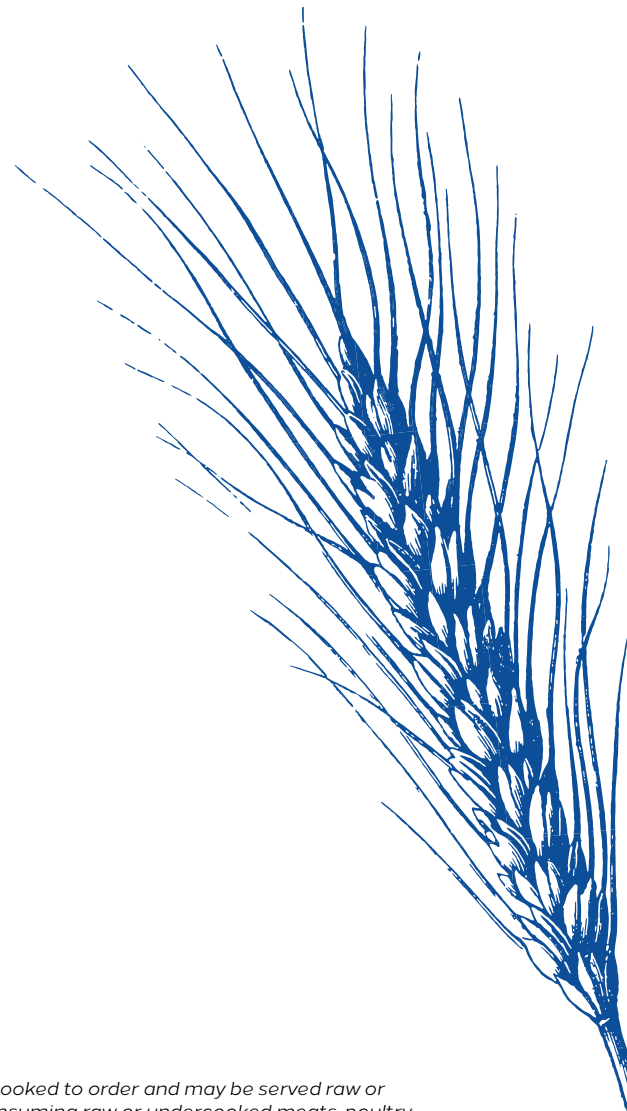
Chicago-style hot dogs made to order by our Chef with mustard, pickled relish, onions, tomatoes pickles, sport peppers, celery salt, poppy seed buns  
\$12 additional per person, plus chef attendant fee

### 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



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# Dinner Buffets

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

## 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 Pozole

shredded cabbage, cilantro, lime wedges

### Tri Tip Chimichurri

roasted potatoes

### Jerk Chicken

fried plantains

### Pan Seared Snapper

roasted vegetable relish

### Street Corn

queso fresco, mayo, pimentón, lemon wedges

### Arroz Guandoles

### Tres Leches Cake

### Arroz con Leche

### Spicy Chocolate Pot du Crème

\$128 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

## Pacific Coast

### Kale Salad

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

### Marinated Tomato Salad

peach balsamic vinaigrette

### Red Lentil and Shrimp Salad

artichokes, fava beans, parsley, charred 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

\$126 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

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# Plated Dinners

Minimum 25 people. All plated dinner options are based on three courses including Salad or Soup Entrée and Dessert with tableside Coffee and Tea Service. For pre-set Iced Tea add \$1 per person.

## Salad Starters

### Charred Broccolini and Five-Grain Salad 🌿

Bibb, lola rosa, arugula, roma tomato, cucumber, manchego, rosemary mustard vinaigrette

### Spinach Chopped Salad 🌿🥬

Bibb, radicchio, heirloom carrots, farro, toasted pine nuts, baked ricotta, arugula pesto vinaigrette

### Shaved Brussels Sprout Salad 🌿🥬

escarole, romaine, frisse, roasted peppers, silvered almonds, pecorino basil vinaigrette

## Soup Starters

### Wild Mushroom En Croute 🌿

### Lobster Bisque 🥬

### Tomato Basil Soup 🌿🥬



## Entrées

### Vidalia-Bourbon Jam Topped

#### Filet Mignon

thyme demi-glace, truffle cauliflower purée, au gratin potatoes, grilled asparagus

\$110 per person

### Chicken Breast Al Forno

Parmesan risotto, grilled zucchini, baby carrots, rosemary au jus

\$92 per person

### Braised Short Rib

red wine reduction, root vegetable mash, broccolini, heirloom carrots

\$108 per person

### Petite Filet Mignon and Crab Cake\*

black garlic demi-glace, chive beurre blanc, roasted heirloom potatoes, asparagus-parsnip purée, sautéed spinach, roasted roma tomatoes

\$125 per person

### Broiled Striped Bass 🐟

braised leek risotto, wilted spinach, green bean mushroom fricassee, charred lemon

\$98 per person

### Lentil and Veggies 🥬🌿

lentil stew, roasted vegetables, toasted sunflower seeds

\$92 per person

## Dessert Selections

### Mexican-Style Chocolate

#### Cheesecake

chocolate cheesecake, prickly pear mousse, toasted meringue, salted caramel, passion fruit coulis

### Pineapple Chocolate Cake

Hazelnut cake, yuzu, cardamom and pineapple mousse, guanduja mousse, chocolate ganache, mini macaron, fruit coulis

## Local Chicago Dinner

### Wedge Salad

iceberg wedge, crispy prosciutto, pickled egg, roasted tomatoes, chives, buttermilk blue 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 reduction

\$140 per person

### Sour Cherry Crème Brulee

\*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.

## DINNER MENUS

# Bar Packages

Minimum 50 people required.

### Local Flavors Bar Package

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

Wente Chardonnay & 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 **\$36 per person**  
Each additional hour **\$15 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

Wente Chardonnay & Cabernet Sauvignon | Chandon Brut Sparkling Wine | Blue Moon Belgian White | Bud Light | Miller Lite | Stella Artois | Goose Island IPA (Local) | Revolution Cross of Gold (Local) | assorted sodas and mixers mineral water

One-hour package: **\$42 per person**  
Each additional hour: **\$21 per person**

### Gold Bar Package

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

Columbia Crest Chardonnay & Cabernet Sauvignon | Riondo, Prosecco Spumante DOC Sparking Wine | Blue Moon Belgian White | Bud Light | Miller Lite | Corona Extra | Stella Artois/Samuel Adams Boston Lager | assorted sodas and mixers | mineral water

One-hour package **\$38 per person**  
Each additional hour: **\$18 per person**

### Blue Bar Package

Smirnoff Vodka | New Amsterdam Gin | Myer's Platinum Rum | Jose Cuervo Traditional Plata | Jim Beam Bourbon | Canadian Club Whiskey | J&3 Scotch

Proverb Chardonnay & Cabernet Sauvignon | Wycliff Brut Sparkling Wine | Budweiser | Bud Light | Miller Lite | Corona Extra | Heineken | assorted sodas and mixers | mineral water

One-hour package: **\$30 per person**  
Each additional hour: **\$15 per person**

### Hosted Beer & 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 Chardonnay & Cabernet Sauvignon | Blue Moon Belgian White | Bud Light | Miller Lite Corona Extra | Stella Artois | Samuel Adams Boston Lager

One-hour package: **\$35 per person**  
Each additional hour **\$16 per person**

### Hosted Bar Consumption Pricing

There is a \$200 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 **\$18 each**  
Gold Spirits **\$16 each**  
Blue Spirits **\$14 each**

Diamond Chardonnay and Cabernet Sauvignon **\$96 per bottle**  
Diamond Sparkling Wine **\$78 per bottle**  
Gold Chardonnay and Cabernet Sauvignon **\$82 per bottle**  
Gold Prosecco **\$78 per bottle**  
Blue Chardonnay and Cabernet Sauvignon **\$70 per bottle**  
Blue Sparkling Wine **\$64 per bottle**  
Craft Beer/Import Beer **\$14 each**  
Domestic Beer **\$12 each**  
Mineral Water **\$6.75 each**  
Coke Soda Products **\$7.25 each**



# Curated Cocktails

Select up to two per event to enhance the bar \$17 each, charged on consumption. Make any curated cocktail into a curated punch bowl \$425 per bowl (each bowl serves 20 guests)

## Vodka Inspired

### Tropical Smash

vodka, peach liquor, ginger, pineapple, lemon

### Chicago Sunset

vodka, watermelon juice, strawberry, lime

### Cucumber Mint Mule

cucumber and mint vodka, lime, ginger beer

### Lychee Lemondrop

vodka, lemon juice, lychee liquor, simple syrup

## Gin Inspired

### The Merchant

gin, passionfruit, lemon,  
angostura bitters

### Basil Gimlet

gin, ginger, lime

### Mad Adventure

gin, lemon, honey, rose, strawberry

## Rum Inspired

### Mai Tai

light rum, dark rum, almond, lime, orange curacao

### Grapefruit Daquiri

rum, grapefruit cordial, lime

## Rye & Bourbon Inspired

### Ginger Stone Sour

bourbon, mamretto, orange, lime cordial

### Stone Fruit Smash

rye whiskey, peach, ginger, lemon, mint

### Candied Orange Old Fashion

bourbon, candied orange cordial, orange and  
angostura bitters

### Monkey's Rope

bourbon, banana, Galliano apertivo, smoke bitters

## Tequila Inspired

### Pilsen Punch

tequila, pineapple puree, cilantro, guajilo syrup, lime

### Lavendar Lemonade

tequila, blueberry syrup, fresh lemonade,  
lavendar bitters

### Firelight

vodka, mezcal, elderflower, lemon

## Sparkling Inspired

### Candied Couture

vodka, stonefruit syrup, lemon, sparkling wine

### Peach 75

gin, peach, lemon, sparkling wine

## No Alcohol, Full Flavor Inspired

### Porch Punder

pineapple, passionfruit, mint

### Patio Dreaming

watermelon, basil, elderflower, lime

### Shrub a Dub Dub

blood orange and ginger shrub, lemon, soda





# Wine Journeys

## Light, Bright Whites

**Sparkling Brut, Chardon, CA**  
\$76

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**  
\$80

white peaches | Asian pear | spring flowers

**Pinot Grigio, San Angelo, Toscana IGT, Italy**  
\$68

tropical | light-bodied | crisp finish

**Sauvignon Blanc, Starborough, New Zealand**  
\$59

passion fruit | soft kiwi | guava

**Sauvignon Blanc, Joel Gott, CA**  
\$66

crisp | citrus | medium-bodied

**Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA**  
\$80

pear | vanilla cream | oak aged

**Reisling, Chateau Ste. Michelle & Dr. Loosen Eroica, Columbia Valley, WA**  
\$84

sweet lime | mandarin orange | mineral finish

## Bold, Rich Whites

**Chardonnay, Decoy by Duckhorn, Sonoma County, CA**  
\$80

guava | orange blossoms | lemon

**Chardonnay, Sonoma-Cutrer, CA**  
\$84

honeycrisp apples | roasted nuts | butter

**Chardonnay, Smoketree, Sonoma, CA**  
\$104

Asian pears | Meyer lemon | white nectarine

**Chardonnay, J. Wilkes, CA**  
\$118

baked apples | pineapple-mango cream | buttered toast

## Light, Refreshing Rosés and Reds

**Sparkling, etoile Rosé, Carneros, CA**  
\$130

plums | smashed raspberries | nutmeg

**Rosé, Whispering Angel, Côte de Provence, France**  
\$92

strawberries | Bing cherry | jasmine flowers

**Rosé Fleur de Mer, Côtes de Provence, France**  
\$80

watermelon | cherry | peach | lavender | soft finish

**Ruinart Rosé, Reims, France**  
\$290

red berried | white peach | ginger | elegant finish

**Pinot Noir, Parker Station, CA**  
\$70

black cherry | vanilla | wild strawberries

**Pinot Noir, Meiomi, CA**  
\$83

elegant | cherry | berry | vanilla | medium bodied

**Pinot Noir, Acrobat, OR**  
\$92

dried cherries | figs | allspice

## Medium, Friendly Reds

**Cabernet Sauvignon, Storypoint, CA**  
\$68

blackberry jam | nutmeg | allspice

**Cabernet, Columbia Crest H3, Horse Heaven Hills, WA**  
\$80

plum | stewed cherry | milk chocolate | vanilla

**Merlot Seven Falls Cellars, Wahluke Slope, WA**  
\$69

bright cherry | blackberry | black currant | full-bodied

**Merlot, Tangle Oaks, Napa, CA**  
\$80

juicy raspberries | plums | savory herbs

**Malbec, Bodega Norton Barrel Select, Mendoza Argentina**  
\$76

red fruit | cassis | pepper | gentle tannins

**Red Blend, Zaca Mesa Z Cuvée, CA**  
\$82

dried berries | potpourri | cocoa powder

**Murrietta;s Well The Spur, Livermore Valley, CA**  
\$89

black cherry | blackberry | spice | vanilla | medium to full-bodied

**Murrietta;s Well The Spur, Livermore Valley, CA**  
\$89

black cherry | blackberry | spice | vanilla | medium to full-bodied

# Wine Journeys

## Dark, Opulent Reds

**Cabernet Sauvignon, Oberon, CA**

\$95

black cherry | candied blackberry | coffee beans

**Cabernet Sauvignon, DAOU, Paso Robles, CA**

\$99

figs | raisins | espresso

**Cabernet Sauvignon, Conn Creek, Napa, CA**

\$110

juicy raspberry | black plums | warm vanilla





# Important Things to Know

## 1. 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.

## 2. 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

## 3. Additional Charges

An Extra Facility Charge of \$125 will apply to buffets with fewer than (25) guests,

## 4. Labor Charges

### Chefs & Attendant Fees

Chefs for food stations (carving, omelet, etc): \$200.00 per chef for up to 90 minutes of service and \$85.00 per hour for each additional hour (plus applicable sales tax)

### Bartender Packages

Bar Packages are priced per guest. All Bar Packages are inclusive of bar facility fees and have a (50) person minimum. Guarantees for the Bar Packages must match the full event guarantee,

### Hosted Consumption & Cash Bars

There is a \$200 Bar Facility Fee for each Bartender for Hosted Consumption and Cash Bars. There is a \$200 Bar Facility Fee for each Cashier (plus applicable tax and service charges). Each Bartender has a \$500 beverage minimum. If the minimum is not achieved the difference will be charged to the group master account)

### Staffing for Bars

For Beer, Wine, and Soda Bars

0-150 guests (1 bartender), 151-300 guests (2 bartenders), 301-450 guests (3 bartenders), etc. in 149 guest increments,

For Full Bars with Liquor

1-115 guests (1 bartender), 116-230 guests (2 bartenders), 231-345 guests (3 bartenders), etc. in 114 guest increments.

Additional Facility fees will apply for extraordinary cleaning required by use of glitter, confetti or similar items.

# Important Things to Know

## 5. 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.

## 6. Audio Visual and Lighting

Hilton Chicago has an exclusive on-site audio visual company, Encore. We offer state-of-the-art equipment available on a rental basis. Your Catering & Events Manager can assist.





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CHICAGO

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## **FLAVOR**

Stories & Menus from Chicago