





Hilton Chicago Catering Menu



**PUBLISHED PRICING VALID THROUGH DECEMBER 2023,
BASED UPON AVAILABILITY OF ITEMS.**

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.

INGREDIENTS ICONS KEY

-  Dairy Free
-  No added gluten
-  Vegetarian
-  Vegan

Breakfast Buffets

Minimum 25 people. Maximum of 90 minutes of service.

Breakfast Buffets include orange & cranberry juice, freshly brewed coffee, 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 | select one breakfast pastry from pastry selections

\$51 per person

Executive Continental

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

\$54 per person

Grant Park Buffet

bagels, whipped cream cheese | whole apples & bananas | seasonal diced fruit | farmland smoked bacon | roasted Yukon potatoes, grilled onions and peppers | tomato, spinach, pepper and onion frittata | cheddar cheese | poblano garden salsa | yogurt station with strawberry yogurt | plain Greek yogurt, honey, granola, slivered almonds, golden raisins, walnuts, berries | select two breakfast pastries from pastry selections

\$59 per person

Millennium Park Buffet

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

\$64 per person

Pastry Selections

- muffins: cherry walnut | blueberry lemon strawberry cream cheese | vegan muffin
- croissants: butter | multigrain | chocolate
- cinnamon scones
- cream cheese honey comb buns
- nutella with flaxseed pound cake
- zucchini pistachio bread

Breakfast Buffet Enhancements

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

- cage-free scrambled eggs \$8 per person
- farmland smoked bacon \$8 per person
- grilled breakfast sausage links \$8 per person
- chicken-apple sausage \$9 per person
- turkey sausage patties \$9 per person
- chicken poblano hash \$9 per person
- hard boiled eggs with shell \$54 per dozen
- individual breakfast sandwich cage-free eggs, Canadian bacon, American cheese, buttery bun \$9.50 per person
- breakfast burrito cage-free eggs, Wisconsin cheddar, roasted peppers, onions \$9.50 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.

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, granola, sliced bananas, walnuts, berries 🍓 | brown sugar
\$16 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
\$19.50 per person

Yogurt Station 🍓

strawberry yogurt, plain Greek yogurt | honey, granola, slivered almonds, golden raisins, walnuts, berries, caramelized pineapple, cranberries
\$16 per person

Chicago Signature Donut Sampler

cream cheese pistachio glaze | cinnamon glaze | chocolate glaze | nutella glaze
\$64 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
\$26 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 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 🍓 ✓
\$26 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 🍓 ✓
\$27 per person

Smoked Salmon 🍓

chopped hard boiled eggs 🍓 🍓 🍓 | cream cheese | parsley | red onions | mini bagels 🍓
\$28 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, house cured Italian sausage, tomatoes, roasted potatoes with shallots and spinach

\$52 per person

Eggs and Hash* 🌱

chorizo-spiced chicken hash, golden Yukon potatoes, chipotle crema, served with poached eggs, grilled vegetables

\$56 per person

Strawberry Nutella French Toast

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

\$52 per person

Deconstructed Eggs Benedict*

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

\$54 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

\$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 🍷

parmesan potato chips | warm pretzels |
fried pickles 🍷 | cerveza queso dip |
marinated cheese cubes 🍷

\$31 per person

Kid at Heart 🍷

Activity option: giant Jenga or Connect Four
tournament (activity is additional cost) double
chocolate chip cookies | grilled cheese squares |
peanut butter and strawberry jelly mini sandwiches |
chocolate covered strawberries

\$32 per person

South of the Border

housemade salsa 🍷 🍷 | guacamole 🍷 🍷 |
queso fundido with pico de gallo 🍷 🍷 |
tortilla chips 🍷 🍷 | chocolate dipped mini churros |
fruit salad with pickled lemon 🍷 🍷

\$31 per person

Around Chicago

local honeycomb bread | individual local cheese
plates with chef's selection of cheeses, and fruit
mostarda 🍷 🍷 | mini salted caramel local apple
streusel pies

\$32 per person

Build Your Own Trail Mix

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

\$28 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, kale, celery 🍷 | carrot, turmeric
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, walnuts, toasted coconut 🌱🌿 | spinach cauliflower hummus, grilled naan bread | fried citrus almonds 🌱🌿

\$32 per person

Veggies and Fruits 🌱

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

blueberry & watermelon salad | vegetable crudité's, spring pea and parsnip hummus | chocolate-dipped banana pops | plantain chips

\$29 per person

Power Up 🌱🌿

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

\$28 per person

Savory and Sweet 🌱

banana, oatmeal, sunflower seeds and agave nectar bars | avocado dip, root vegetable chips 🌱 | strawberry kiwi and basil salad | yogurt covered raisins 🌱🌿 | jalapeno spiced pepitas 🌱🌿

\$29 per person

Chef's Munchies

steamed edamame 🌱🌿 | parmesan truffle popcorn 🌱

s'mores parfait | chef's trail mix 🌱

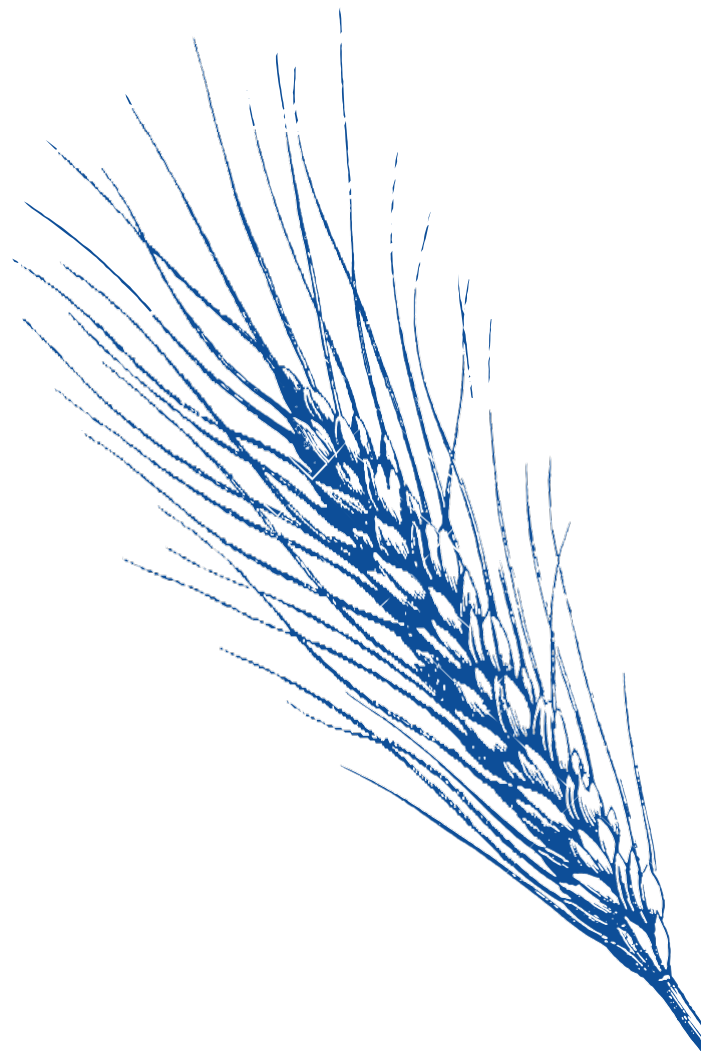
\$29 per person

The Neuro Break 🌱

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

banana, oat milk & peanut butter smoothie | broccoli, parmesan, egg white bites | mint & orange salad, toasted sunflower seeds | green hibiscus iced tea

\$31 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

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

- **assorted croissants:** almond | multigrain | buttery | chocolate
- **cinnamon scones**
- **assorted bagels with whipped cream cheese:** plain | wheat | everything | sesame | cinnamon-raisin
- **whole wheat English muffins**
- **assorted pound cake:** zucchini pistachio | Nutella & flaxseed | 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
\$65 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
\$65 per dozen

Snacks - Healthier Side

- individual string cheese 🥛 \$6 each
- assorted individual yogurts 🥛 \$7 each
- assorted individual Greek yogurts 🥛 \$8 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
maple - cinnamon almonds
- 720 Snack Mix 🌰 \$42 per pound
- mixed nuts 🌰 \$42 per pound
- Pop Chips (barbeque and sea salt) 🌰 \$5 each
- hard boiled eggs with shells 🥚 \$52 per dozen
- individual bags of Skinny Pop Popcorn 🍿 \$7 each
- seasonal diced fresh fruit display 🍏 \$12.50 each
- fruit kabobs with honey lime 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 coffee | decaffeinated coffee | assorted teas | bottled water
\$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
- lemonade | tropical fruit punch | iced tea
\$125 per gallon, \$80 per half gallon
- bottled juices \$7.50 each
- Vitamin Water \$9 each
- juices: orange | grapefruit | cranberry | V8 | tomato | apple | pineapple
\$140 per gallon, \$90 per half gallon
- infused water: cucumber, mint, lime | orange, star anise | kiwi, basil, raspberry | blueberry, cinnamon, sage \$100 per gallon
- passion fruit iced tea | hibiscus iced tea
\$130 per gallon
- plant based milk options, choose from soy milk, almond milk, oat milk, and coconut milk
\$2 per person

Chill Bubbles

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

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Monday Little Italy

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Panzanella Salad 🌿

pecorino, croutons, julienne red onions, shaved fennel, tomatoes, radicchio, red wine vinaigrette

Romaine Salad ✓

Parmesan cheese, hard boiled eggs, Caesar dressing

Tomato Mozzarella Salad 🌿

fresh basil, balsamic

Sandwiches & Wraps

Italian Sub

Italian cold cuts, provolone, Italian dressing, Tuscan 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

Soup

Minestrone Soup ✓

Hot Mains

Chicken Marsala 🌿

roasted potatoes, mushrooms, marsala sauce

Braised Salmon 🌿

artichokes, tomatoes, olives

Italian Sausage 🌿

peppers, onions, arrabbiata sauce

Roasted Beef

spiced tomato basil sauce, gnocchi

Sides

Parmesan Risotto 🌿

white wine, garlic, onions

Garlic Roasted Broccolini 🌿

Sweets

Coconut Mascarpone Cake

Mango Cheesecake Bars

Day of the Week Cold Buffet **\$73 per person**

three salads | three sandwiches | kettle chips
| dessert assortment

Day of the Week Hot Buffet **\$78 per person**

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

Include soup selection - additional \$4 per person



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LUNCH MENUS

Tuesday Pilsen

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

Salads

Mixed Greens Salad

jicama, carrots, guacamole, queso fresco,
cilantro lime vinaigrette

Roasted Corn Salad 🌽🌿

black beans, calabacitas, artichokes, tomatoes

Grilled Romaine Salad 🌿🥗

shaved radish, pepitas, cucumbers, pickled banana
peppers, chipotle ranch

Sandwiches & Wraps

Marinated Beef Wrap

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

Grilled Chicken Wrap

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

Roasted Turkey Sandwich

romaine, tomatoes, poblano creme, telera roll

Roasted Vegetable Wrap

corn, queso fresco, pumpkin seed hummus,
flour tortilla

Soup

Chicken Tortilla Soup 🌽🌿

roasted chiles, fresh corn

Hot Mains

Grilled Carne Asada* 🌿

roasted peppers, tomatoes, onions, and cilantro

Chicken in Mole Sauce 🌿

mole Veracruz style

Red Snapper a la Veracruzana

charred onions, tomatoes, olives, capers, cilantro

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 **\$73 per person**

three salads | three sandwiches

kettle chips | dessert assortment

Day of the Week Hot Buffet **\$78 per person**

two salads | three hot mains

two sides | dessert assortment

include soup selection - additional \$4 per person

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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, julienne peppers, 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, dijonnaise, whole wheat tortilla

Roast Beef and Spinach Sandwich 🌱

roasted tomatoes, horseradish aioli, potato bun

Brie Sandwich 🌱

fig spread, roasted portobello mushroom, arugula, sourdough bread

Turkey and Boursin Sandwich

roasted red peppers, arugula, hoagie bun

Soup

Potato Leek Soup 🌱

Hot Mains

Pan Seared Chicken 🌱

Polenta, chive butter sauce

Roasted Cod*

Green beans, 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 Cookies

Day of the Week Cold Buffet \$73 per person

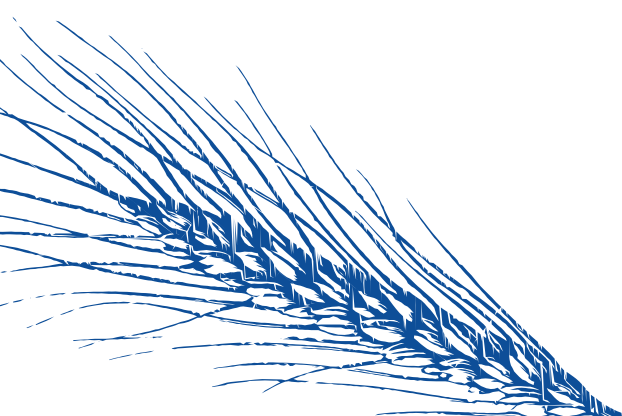
three salads | three sandwiches |
kettle chips | dessert assortment

Day of the Week Hot Buffet \$78 per person

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

Include soup selection - additional \$4 per person

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LUNCH MENUS

Thursday West Loop

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Spinach Tomato Salad

pea shoot sprouts, red onions, fennel,
champagne vinaigrette

Iceberg Salad

Portobello mushrooms, tomatoes, chives,
blue cheese dressing

Asparagus Farro Salad

cucumbers, roasted carrots, 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

arugula, balsamic onions, French baguette

Barbecue Squash Wrap

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

Soup

Carrot Ginger Soup

Hot Mains

Grilled BBQ Chicken

green beans, mushrooms, tangy BBQ sauce

Short Ribs

roasted portobellos, demi-glace, carrots

Broiled Salmon

arugula pesto, roasted zucchini

Sides

Fingerling Potatoes

charred lemon

Roasted Brussels Sprouts

balsamic glaze, fresh herbs

Sweets

Salted Caramel Cream Puffs

Irish Cream Puffs

Day of the Week Cold Buffet **\$73 per person**

three salads | three sandwiches |
kettle chips | dessert assortment

Day of the Week Hot Buffet **\$78 per person**

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

Include soup selection - additional \$4 per person



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LUNCH MENUS

Friday Old Town

Taste of Chicago Experience Lunch

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Arugula and Lentil Salad 🌱🌱

Asiago cheese, peppers, onions,
pomegranate vinaigrette

Caramelized Carrot Salad 🌱🌱

fresh basil, endive, flax seeds,
maple balsamic vinaigrette

Cauliflower Salad 🌱

pickled peppers, parsley, pine nuts,
apple cider vinaigrette

Sandwiches & Wraps

Chicken Salad Sandwich 🌱

Tarragon mayo, celery, brioche

Roasted Portobello Sandwich 🌱

gouda, pesto, arugula, tomatoes, potato bun

Ham Swiss Sandwich 🌱

dijonnaise, baguette

Club Sandwich

turkey, bacon, lettuce, tomatoes, house mayo,
sour dough

Soup

Tomato Basil Soup 🌱🌱

Hot Mains

Chimichurri Marinated Chicken 🌱

cauliflower, roasted carrots

Braised Short Ribs 🌱🌱

Brussels sprouts, caramelized onions,
balsamic demi

Tequila Lime Mahi Mahi* 🌱🌱

sautéed squash, herb sauce

Sides

Wild Rice 🌱🌱

slivered almonds, cranberries, roasted peppers

Sautéed Spinach 🌱

parsnips, roasted garlic, pine nuts

Sweets

Pumpkin Cheesecake with Chocolate Chip Bars

Sour Cherry and Ricotta Mini Tarts

Day of the Week Cold Buffet **\$73 per person**

three salads | three sandwiches | kettle chips |
dessert assortment

Day of the Week Hot Buffet **\$78 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

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

Soup

Egg Drop Soup 🌱

Hot Mains

Korean Style BBQ Short Ribs 🌱

stir-fried vegetables, toasted sesame seeds

Ginger Scallion Chicken 🌱

sweet chili glaze, steamed baby bok choy

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 **\$73 per person**

three salads | three sandwiches | kettle chips |
dessert assortment

Day of the Week Hot Buffet **\$78 per person**

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

Include soup selection - additional \$4 per person



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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, hoagie roll

Falafel Wrap 🥙

lettuce, tomatoes, onions, tzatziki, wheat wrap

Soup

Lemon and Rice Soup

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 \$73 per person

three salads | three sandwiches | kettle chips |
dessert assortment

Day of the Week Hot Buffet \$78 per person

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

Include soup selection - additional \$4 per person

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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

Spinach Mozzarella Salad

iceberg, radicchio, tomatoes, onions,
balsamic vinaigrette

Vegetarian Caesar

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

Arugula and Orange Quinoa

arugula, radicchio, iceberg, quinoa, sun-dried
apricots, toasted sunflower seeds, apple
cider vinaigrette

Soup Starters

Mushroom Bisque

Creamy Tomato Basil

Carrot Ginger Soup

Desserts

Key Lime Cheesecake

graham crackers, key lime filling,
white chocolate mousse

Paris - Brest

cream puff, hazelnut mousse

Opera

joconde sponge, dark chocolate crèmeux,
dulce de leche ganache

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Entrées

Stuffed Chicken Breast

breast of chicken stuffed with asparagus, asiago
and spinach, truffle cauliflower puree, swiss
chard, heirloom potatoes, zucchini

\$68 per person

Rotisserie Style Chicken

roasted potatoes, charred broccolini,
brown butter basil sauce

\$69 per person

Beef Tournedos*

spinach parsnip purée, mushrooms risotto,
caramelized baby carrots, rosemary au jus

\$84 per person

Braised Short Rib

butter milk mashed potatoes, haricot verts,
caramelized pearl onions, bourbon reduction

\$82 per person

Blackened Salmon*

sautéed spinach, grilled asparagus, basmati rice,
red pepper coulis

\$76 per person

Quinoa Stuffed Zucchini


roasted baby potatoes, broccolini,
smoked tomato basil sauce

\$62 per person

Salad Entrées

Select soup and dessert

Grilled Chicken Salad

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

\$68 per person

Grilled Skirt Steak Salad

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

\$75 per person

RECEPTION MENUS

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 spears | 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

Beef & Broccoli with Steam Rice

Condiments include:

soy sauce | hoisin | hot mustard | sweet chili sauce

Coconut Mousse Passion Fruit Coulis

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

\$120 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.

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)

Wedge Salad

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

Chop House Salad

bibb, arugula, peppers, tomatoes, cucumbers, honey dijon vinaigrette

Vegetarian Caesar Salad

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

\$32 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

Artichoke and Kale Sandwich

artichokes, kale, balsamic onions, provolone, ciabatta

Brie and Fig Sandwich

brie, fig jam, sourdough

Grilled Chicken Sandwich

feta, hummus, black olives, roasted tomatoes, romaine on polenta bread

\$38 per person

Optional Enhancement:

Lobster Roll

lobster salad, tarragon mayo, New England roll

\$11 additional 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 Torta

pico de gallo, queso fresco and salsa valentina

Corned Beef Slider

Irish cheese on cocktail rye

\$39 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 pimento broth | seafood paella

\$36 per person

Pizza & 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

\$42 per person

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Reception Stations

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 | cheddar mashed potatoes | broccolini pretzel rolls
\$38 per person

Roasted Grouper

corn salsa | pasilla pepper salsa | roasted tomatillo salsa | pico de gallo | lime wedges | mini corn tortillas | coconut basmati rice | roasted vegetable escabeche
\$38 per person

Whole Roasted Pig*

mango chutney | Korean-style barbecue sauce | sriracha | kimchi | steamed buns and mini corn tortillas | house chopped salad with buttermilk dressing
\$36 per person

Barbecue

smoked pulled chicken | molasses baby back ribs | Carolina barbecue sauce | classic barbecue sauce | Texas toast | cornbread | coleslaw | baked beans | corn
\$38 per person

Prime Rib

horseradish cream | brown mustard | silver dollar rolls | au gratin potatoes | creamed spinach
\$44 per person

Rack of Lamb*

rosemary au jus | mint jelly | red pepper chimichurri | roasted heirloom potatoes | charred lemon
\$48 per person

Porchetta

rosemary mayo | dijonaise | giardiniera | mini ciabatta | mashed potatoes | cranberry au jus | broccolini
\$36 per person

Whole Round of Beef*

red wine reduction | whole grain mustard | buttery rolls | baked potatoes | green beans
\$38 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
\$36 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

\$36 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

\$38 per person

Reception Dessert Stations

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

\$26 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

\$33 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

\$68 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

\$68 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

\$36 per person

Cookie Action Station 🍷

cookies warmed & prepared by our Chef

Select three: chocolate chip | peanut butter | stuffed s'mores | snickerdoodle

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

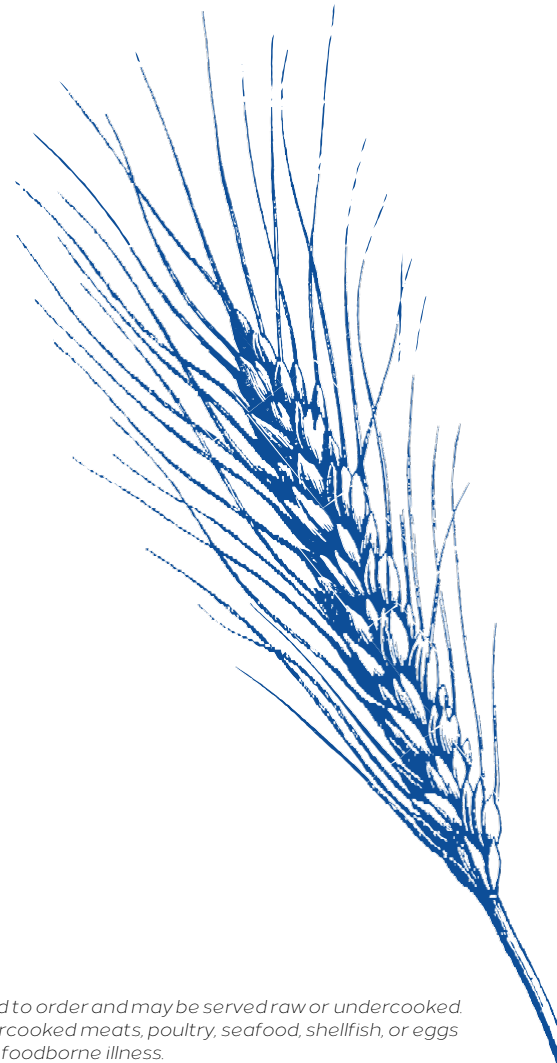
\$27 per person

Let's Go Bananas!! 🍷

Frozen Banana Pops Dressed Your Way!

- **Your Choice of Two Dipping Sauces:** dark chocolate, milk chocolate, white chocolate, butterscotch
- **Your Choice of Three Toppings:** sliced toasted almonds, peanuts, cashews, toasted coconut, frosted flakes, fruity pebbles, crushed Oreos, sprinkles, puffed rice
- **Your Choice of Two Drizzles:** salted caramel, Nutella, peanut butter, raspberry sauce, passion fruit coulis

\$29 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

- Boursin, sun-dried apricot, candied pecan on crostini 🌿
- Hass avocado toast
- vadouvan chicken salad
- brie, grapes, walnuts, on dark rye 🌿
- poached pear, gorgonzola on crostini 🌿
- scallop ceviche in a cucumber cup 🌿🌿
- gulf shrimp roll *contains shellfish*
- ricotta bruschetta
- jeweled lobster tartlet *contains shellfish*

\$9 per piece

\$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
- baby lamb chops, mint jelly 🌿🌿
- crispy battered shrimp, sweet chili sauce
- beef wellington
- short rib spring roll
- fiery peach bbq beef empanada

\$8 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 four local artisan cheeses

Served with:

local honey | roasted nuts | sun-dried fruits | lavosh

\$32 per person

Antipasto Display 🍷

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

\$30 per person

Vegetable Crudités

vegetable crudités 🍷 | roasted onion | butternut squash hummus

\$19 per person (1 hour station)

\$27 per person (2 hour station)

Baked Brie in Puff Pastry 🍷

apple butter | 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 sauce

cocktail sauce

house smoked salmon | capers | pickled onions |

tomatoes | shaved cucumbers | chopped eggs

🍷 | cream cheese pumpernickel bread |

polenta bread

\$360 per platter

Miniature Focaccia Sandwiches

herb turkey breast, Gruyère, spinach, sun-dried

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 foccacia | sourdough | naan

Spread/Dip Selections 🍷

select three: blue cheese & chive dip | spinach

artichoke dip 🍷 | hummus 🍷 | butternut squash

hummus | dill dip | onion dip 🍷 | guacamole 🍷 |

house-made salsa 🍷 | corn & chipotle dip

\$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

Au Gratin 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, pimento, 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 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. For pre-set Iced Tea add \$1 per person

Salad Starters

Roasted Pear & Brie Salad

Romaine, arugula, pecans, mostarda, champagne vinaigrette

Butternut Squash & Farro Salad

Bibb, lola rosa, frisee, Gouda, candied walnuts, sun-dried apricots, citrus vinaigrette

Shaved Brussels Sprout Salad

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

Soup Starters

Wild Mushroom En Croute

Lobster Bisque

Tomato Basil Soup



Entrées

Filet Al Forno

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

\$115 per person

Pan Seared Chicken Breast

mushroom risotto, baby carrots, Brussels sprouts, rosemary au jus

\$92 per person

Braised Short Rib

red wine reduction, goat cheese mashed potatoes, haricot verts, heirloom carrots

\$110 per person

Petite Filet Mignon and Crab Cake*

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

\$125 per person

Broiled Striped Bass 🐟

Roasted vegetable couscous, caramelized bok choy, charred lemon

\$105 per person

Roasted Heirloom Potato & Quinoa 🌱🌿🥬

quinoa, baby carrots, roasted peppers and Brussels sprouts, chimichurri

\$92 per person

Dessert Selections

Lemon Tart

dulce de leche creme brulee | passion fruit coulis | candied ginger

Chocolate & 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

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Bar Packages

Minimum of 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 | 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: \$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

Wente Estate 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: \$42 per person.
Each additional hour: \$21 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

Columbia Crest Grand Estates Chardonnay & Cabernet Sauvignon | Riondo, Prosecco Spumante DOC Sparkling Wine | a rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

One-hour package: \$38 per person.
Each additional hour: \$18 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 Grand Estates 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

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
Craft Beer/Import Beer
\$14 each
Domestic Beer
\$12 each
Mineral Water
\$6.75 each
Coke Soda Products
\$7.25 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.

Vodka

Ruby Soho

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. **\$18**

Par 5

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. **\$17**

Espresso Martini

A keep you up all night classic, Tito's mint Vodka, Espresso Liqueur, Kahlua. **\$17**

Whiskey/Bourbon

Fox's Tale

A Midwest version of Britain's Lion's Tail. Knob Creek Bourbon with the St. George's Pear Liqueur Bittercube's Jamaican #1 Bitters, and cinnamon syrup will keep you warm on the inside. **\$18**

Chocolate Covered Cherry Old Fashioned

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. **\$18**

Gin

Pomegranate Dreaming

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. **\$17**

Pretty In Pink

DIY color changing adventure

Empress Gin, Cointreau, shimmering simple syrup **\$20**

Rum

Island Sun

Mount Gay, tropical juices, and almond syrup take you on a trip to the tropics. The Bacardi 151 brings out the sun shine. **\$17**

Hunter S. Hemingway

Two amazing authors inspired to create a flavorful trip to the tropics. Bacardi and Myers Dark, combined with a custom bitters blend, Luxardo Maraschino, and lime will have you waxing poetic. **\$18**

Tequilla

Hecho en Italia

Taking an Aperol Spritz to new places

Reposado Tequila, Cocchi Americano, Aperol, citrus, garnish with dehydrated tajin orange smile **\$17**

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

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. **\$20**

Scottish Cilegia

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. **\$22**

Wine Journeys

Light, Bright Whites

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

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

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

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

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

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

Bold, Rich Whites

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

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

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

Light, Refreshing Rosés and Reds

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

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

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

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

Medium, Friendly Reds

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

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

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

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

Pinot Noir, Ponzi Tavola, Willamette Valley, OR
red fruit | pepper | clove | caramel
\$135

Dark, Opulent Reds

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

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

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

Groups/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.

4. Labor Charges

Chef & 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/ 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
Breakfast			
Continental Breakfast	No	75	1
Breakfast Buffet	Yes	20	1
Breakfast Buffet (roll ups)	No	30	1
Plated Breakfast	Yes	20	1
Lunch			
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
Dinner			
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
Receptions			
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
Coffee Breaks			
Coffee/Soda/Food	No	50	1
Coffee/Soda Only	No	100	1
Buffet Stations			
Dinner/Reception Beverage Buffet Station	No	500+	1
Breakfast/lunch Buffet Station	Yes	1 additional server per station	1

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			
Full bars with Liquor	1 - 115	1	In increments of 114
	116 - 230	2	
	231 - 345	3	
	346 - 460	4	
	461 - 575	5	

Important Things to Know

5. Liquor Sale Hours in the State of Illinois

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

6. 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.

7. 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 & Events Manager can assist.





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Stories & Menus from Chicago