



# Event Menu

**720 SOUTH  
BAR & GRILL**



**HILTON CHICAGO**  
720 South Bar & Grill Menu  
[hiltonchicagomeetings.com](http://hiltonchicagomeetings.com)

# HOTEL Information

## Pricing

Prices are subject to change and will be confirmed upon placement of order.

All selections are subject to 18.5% gratuity, 8% service charge and tax.

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

## Additional Charges

An extra facility charge of \$125.00 will apply to buffets with less than (25) guests.

Chef action stations require an additional facility charge of \$150.00 per chef per hour.

## Guarantees

Final guarantees are due by 10:00am, a minimum of three business days prior to your function. This number will be considered a final guarantee and is not subject to reduction.

Guarantee increases within three business days prior to your function will be accommodated based on availability of products and labor, and a 25% price increase will be applied to the additional items. New events added within three business days of their function date are subject to a 25% price increase, and menu selections will be accommodated based on availability.

## Bar Packages

Package bars are priced per guest. All package bars are inclusive of bar facility fees and have a fifty guest minimum.

Guarantees for bar packages must match the full event guarantee.

See page 18.

## Allergy Legend

Ask your catering manager for additional specifications .

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

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

## Hosted & Cash Bars

There is a \$200.00 bar facility fee for each bartender for hosted and cash bars.

There is a \$200.00 bar facility fee for each cashier.

Each bartender has a \$500.00 beverage minimum. If the minimum is not achieved, the difference will be charged to the groups master account.



LOOK WHO'S  
**Stirring  
the Pot**

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

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# MARIO GARCIA, Executive Chef

## Biography

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

"Food is one of life's greatest joys. My philosophy always has been about balancing seasonal food ingredients, locally-sourced food, farm-to-table, and nutritive food ingredients. I am a big believer and promoter of enjoying your meals. I always try to ensure that my food inspires everyone to sit down with their family, eat slowly, and enjoy the company."

"This same philosophy applies to banquets, just on a larger scale. Producing massive food functions can have additional perks such as buying out a farmer for the week because we use all the vegetables they can produce for a single event which is very satisfying for me. We have such a great relationship with several farmers, we can even ask them to grow a special item just for us, that we can use in specialized banquet functions."

As a active member of the Chicago food scene, Chef Mario is always willing to lend his talents to a worthy cause, whether it be a speaking engagement at the Chicago Botanic Gardens, a gourmet Chocolate Gala to benefit pastry-arts scholarships, or a Make-a-Wish Soirée. Each event is treated as the most important event."

## Recent Accolades

- **2017** Cover and Star of Corporate Incentive Travel Magazine
- **2016** American Culinary Federation Chefs and Culinary Professional
- **2016** Negocios Now's "Latinos 40 under 40"



# Brunch

## IS BREAKFAST

without an alarm clock

## BRUNCH

IT'S

# Brunchfest Time

Select 3 main plates from the below selections, served with fresh honey mint fruit salad, basket of fresh croissants, muffins and beignets. Includes tableside coffee and juice service.

### Create Your Own Omelet

bacon, sausage, ham, asparagus, spinach, mushrooms, tomatoes, onions, goat, American, cheddar, Swiss or mozzarella cheese

### Pancakes

*chocolate cherry pancakes or buttermilk pancakes*

maple syrup, chocolate ganache, white chocolate shavings

### Eggs Your Way

2 eggs cooked to order, choice of bacon or sausage, served with breakfast potatoes and toast

### Chilaquile Skillet

fried eggs, queso fresco, tomatillo salsa, corn tortillas, guacamole, pico de gallo, sour cream

### Short Rib Hash Skillet

fried eggs, peppers, onions, Yukon Gold potatoes

### Banana Nutella French Toast

salted caramel, berries, malt pearls

### Eggs Bennie

traditional or 720 style with savory croissant pudding, country ham, poached eggs, and hollandaise sauce



*Brunch per Person*

*\$48 \*exclusive of applicable tax and gratuities*

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# Lunch

## HOUR

is the best hour

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## LUNCH

# P + L Plated Lunch

All plated lunch options are based on a two course selection: soup or salad with entrée with dessert including tableside coffee and tea service.

### Soup or Salad

#### CREAM OF WILD MUSHROOM EN CROUTE

crispy pastry crown, sautéed mushrooms, fresh herbs

#### CHICKEN TORTILLA SOUP

grilled chicken, roasted corn, sour cream, cilantro

#### ASPARAGUS SALAD

romaine, Wisconsin aged cheddar, radish, sour dough croutons, creamy rosemary vinaigrette

#### GARDEN SALAD

iceberg, romaine, radicchio, tomatoes, cucumbers, peppers, carrots, balsamic vinaigrette

### Entrée

#### SHORT RIB PANINI

giardinara, tomatoes, arugula, horseradish aioli, ciabatta bread

#### CHICKEN AVOCADO SANDWICH

basil aioli, romaine, roasted tomato focaccia

#### BBQ SHRIMP SALAD

mixed greens, roasted corn, tomatoes, sourdough croutons, chipotle dressing

#### BUCCATINI POMODORO

charred tomatoes, roasted garlic, fresh basil

#### CHICKEN SALTIMBOCCA

prosciutto, gruyere, sage, roasted potatoes, lemon caper broth

#### PAN SEARED WHITE FISH

roasted carrots, wilted spinach, grilled lemon

### Desserts

#### RED VELVET SHORT CAKE

white chocolate mousse, braised berries, mint, malt pearls

#### PASSION FRUIT BAR

flourless chocolate cake, milk chocolate mousse, chantilly cream, salted caramel

#### CANNOLI CAKE

pistachios, amaretto buttercream, chocolate ganache



*Plated Lunch per Person*

*\$52 \*exclusive of applicable tax and gratuities*



**IT'LL ALL**  
**Pan Out**

**over dinner**

## DINNER

# WINNER WINNER... IT'S TIME FOR Dinner

All plated dinner options are based on three course selections:  
salad, entree and dessert with tableside coffee and tea service.

### Salad

#### BURRATA

pesto marinated tomatoes, watercress,  
arugula, balsamic pearls, sea salt

#### SMOKED BEETS AND BRIE

romaine, spinach, walnuts, sun dried apricots,  
creamy pomegranate vinaigrette

#### WEDGE SALAD

Jones Dairy Farm bacon, crumbled blue cheese,  
tomatoes, chives, buttermilk ranch

### Desserts

#### ALMOND NUTELLA CAKE & POPCORN POT DE CREAM

chantilly cream, vanilla crème anglaise

#### DUTCH APPLE PIE

baileys ice cream, salted caramel

#### WHITE CHOCOLATE PANNA COTTA

seasonal berries salad, biscotti crumble

### Entrée

#### ROASTED CHICKEN

spinach parsnip puree, cherry tomatoes,  
sautéed mushrooms, bourbon glaze

*\$62 per person*

#### PAN SEARED STRIPPED BASS

asparagus, heirloom potatoes,  
corn béchamel, charred lemon

*\$66 per person*

#### NEW YORK STRIP STEAK

au gratin potatoes, creamed spinach,  
black garlic demi

*\$87 per person*

#### SHRIMP CAVATELLI

pancetta, green peas, tomatoes,  
thyme cream sauce

*\$65 per person*

#### RACK OF LAMB

parmesan risotto, charred leeks, gremolata

*\$86 per person*

#### SHORT RIB

celeriac, haricot verts, red wine reduction

*\$82 per person*





# **SOUND** Bites

**Celery-brate Good Times**

## RECEPTION

# GREET. GATHER.

# Meet

Chef Garcia's Selection of Two Hot and Two Cold Hors d'Oeuvres Based on four pieces per guest and a one hour reception. Selections to be determined 48 hours in advance

## Hors d'Oeuvres

### COLD HORS D'OEUVRES

Avocado Toast, Giardinara, Pepitas  
Endive, Hummus, Roasted Vegetables  
Tomato Mozzarella and Basil on Crostini  
Seared Spiced Tuna, Marinater Radish with Cream Fraiche  
Smoked Salmon Tartar, Caper, Pickled Egg  
Grilled Shrimp with Basil Pesto  
Scallop Ceviche in a Cucumber  
Seared Beef, Boursin, Crostini, Cornichon

### HOT HORS D'OEUVRES

Artichoke Beignet  
Mushrooms Vol Auvent  
Falafel with Pepper Jam  
Three Cheese Macaroni Croquette  
Cheese Mini Pizza  
Pecking Duck Spring Roll  
Chicken Pot Sticker  
Chicken Skewer with Chimichurri  
Chicken Quesadilla Cone

Honey Sriracha Chicken Meatball  
Cuban Cigar Roll  
Fiery Peach BBQ Brisket  
Beef Empanada  
Beef Wellington

**\$25.00 per person/\$8.50 per piece**

*\*minimum 4 pieces per person and 1 hour reception. Selection must be confirmed 48 hours in advance to event start time.*

## Reception Stations

### VEGETABLE CRUDITE

Served with edamame hummus (GF) (V),  
and spinach artichoke dip

**\$17.00 per guest**

### ANTIPASTA DISPLAY

Serrano ham (GF), Salami (GF), capicola,  
pickled cauliflower (GF),(V), Marinated Olives  
(GF),(V), Toasted Polenta Bread (V)

**\$24.00 per guest**

### ARTISAN CHEESE TRAY

Local artisan cheeses to include:

- Gouda **GF,V, GF,V,**
- Triple Cream Brie **GF,V and**
- Aged Cheddar **GF,V, S**

**\$23.00 per guest**

Served with:

- local honey (GF) (V)
- roasted nuts (GF) (VG)
- sun-dried fruits (GF) (V)
- crackers (V)

## RECEPTION

### GREET. GATHER.

# Meet (CONT.)

#### Tapas Station

patatas bravas (DF) (GF) (V), saffron marinated olives (GF) (VG), baked goat cheese in fire roasted tomato sauce with toasted baguettes (V), beef empanadas with romesco sauce and seafood paella

*One Hour \$32.00 per person*

*Two Hours \$39.00 per person*

#### Pasta Station

bucatini short rib, spinach, tomatoes, marsala sauce

cavatelli grilled chicken, pesto cream sauce

ricotta ravioli zucchini, peppers, shiitake mushroom béchamel

Toppings to include: Shaved Parmesan, Crushed Red Pepper, Grated Asiago warm garlic bread sticks (V)

*One Hour \$33.50 per person*

*Two Hours \$40.00 per person*

#### Slider Station Choice of Three

##### SOUTHERN BOURBON MINI BURGER

bourbon bbq sauce, American cheese, caramelized onions, bacon, brioche sesame bun

##### BUFFALO CHICKEN SLIDER

cole slaw, tomatoes, pickles, buttery bun

##### CRISPY COD SLIDER

old bay tartar, romaine, cole slaw, tomatoes, mini ciabatta

##### STEAKHOUSE MINI BURGER

aged cheddar, lettuce, tomato, pickle, brioche bun

##### IMPOSSIBLE MINI BURGER

hummus, lettuce, tomato, pumpernickel

*One Hour \$28.00 per person*

*Two Hours \$36.00 per person*





**LIGHTS,  
CAMERA,**  
*Action*

# Animate **YOUR DINNER**

## **Braised Short Rib Steam Bun Station**

horseradish aioli, Korean style BBQ sauce, kimchi, whole grain mustard, chimichurri, mango salsa

*Serves (75) Portions \$575*

## **Whole Round of Beef**

whole grain mustard, horseradish cream, chimichurri herbed ciabatta and sourdough rolls

*Serves (150) Portions \$1050.00 each*

## **Deluxe Sweet Table**

chocolate pot de crème (GF), crème brûlée (GF), assorted cake pops macaroon lollipops (V)

selection of cakes and miniature pastries

*\$32.00 per guest*

*\*Carving station facility charge of  
\$150.00 per chef, per hour*

## **Roasted Grouper**

mini corn tortillas, queso fresco, charred pineapple salsa, poblano tomatillo salsa, pico de gallo, and lime wedges

*Serves (70) Portions \$590*

## **Cookie Station**

warm cookies prepared by our pastry chefs

selection of three cookie flavors:

- Chocolate chip (V)
- Peanut Butter (V)
- Double Chocolate
- Oatmeal
- Snickerdoodle
- Whipped Cream
- Chocolate Shavings
- Malt Pearls
- Chocolate Confetti

whipped cream, chocolate shavings, malt pearls, chocolate confetti

*\$28.50 per guest*

Chef present and serving at each of the stations.

## **BBQ Beef Brisket**

butter milk biscuits and polenta bread Carolina BBQ sauce and classic barbecue sauce

*Serves (75) Portions \$575.00 each*





# Toast

## OF THE TOWN

# Bubbly PERSONALITY

## Bottled Beer

Miller Lite, Bud Light, Budweiser, Stella Artois, Heineken, Corona Extra, Lagunitas, Blue Moon

## Draft Selections (14oz)

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

## Spirits

Tito's, Tanqueray, Bacardi, 1800 Silver, Basil Hayden, FEW, Templeton Rye

## Wine

Mionetto, La Marca, étoile Rosé, Storypoint Carbernet, Wente Morning Fog Chardonnay

## Package Price (per person)

	1 hr	2 hr	3 hr	4 hr	Additional hr
FULL BAR	\$25	\$34	\$43	\$52	\$7
BEER, WINE, SODA	\$25	\$34	\$43	\$52	\$6

*\*to add draft beer selections, please add \$1 per person per hour to the package price.*



# Standard & Upgraded

## BAR PACKAGE SELECTIONS

### The Standard

**DRAFT SELECTIONS (14oz)**

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

*Draft options only available in 720 Bar. To add draft beer selections, please add \$1 per person per hour to the pack price.*

**DOMESTIC**

Bud Light, Budweiser, Coors Light, Miller Lite

**IMPORTS**

Corona Extra, Heineken, Stella Artois

**CRAFT**

Revolution, Goose Island, Lagunitas, Blue Moon

**SPIRITS**

Smirnoff Vodka, Myers's Platinum, New Amsterdam Gin, Sauza Blue, Cutty Sark Scotch, Seagrams Seven, Jim Beam

**WINE**

Canyon Road Chardonnay, Canyon Road Pinot Noir, Canyon Road Cabernet Sauvignon, Wycliff Sparkling Brut,

**Package Price (per person)**

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

### Elevated & Elated

**DRAFT SELECTIONS (14oz)**

Bud Light, Sam Adams, Blue Moon, Revolution, Goose Island, Stella Artois, Local/Seasonal Selection

*Draft options only available in 720 Bar. To add draft beer selections, please add \$1 per person per hour to the pack price.*

**DOMESTIC**

Bud Light, Budweiser, Coors Light, Miller Lite

**IMPORTS**

Corona Extra, Heineken, Stella Artois

**CRAFT**

Revolution, Goose Island, Lagunitas, Blue Moon

**SPIRITS**

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

**WINE**

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

**Package Price (per person)**

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