

# HILTON CHICAGO Catering Menu



**PUBLISHED PRICING VALID THROUGH DECEMBER 2024,  
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.





# Breakfast Buffets

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





## Classic Continental

bagels and whole wheat English muffins  
butter, whipped cream cheese, strawberry jam and peanut butter  
whole apples and bananas  
hard boiled eggs with shell  
individual yogurts OR select one breakfast pastry from pastry selections






## Executive Continental

whole apples and bananas  
seasonal diced fruit  
steel-cut oatmeal station    
golden raisins, slivered almonds, sliced bananas, walnuts, berries  
brown sugar  
hard boiled eggs with shell OR select two breakfast pastries from pastry selections






## Grant Park Buffet

bagels, whipped cream cheese  
whole apples and bananas  
seasonal diced fruit  
farmland smoked bacon   
roasted potato medley, grilled onions and peppers    
tomato, spinach, and parmesan frittata   
shredded cheddar cheese  
poblano garden salsa  
yogurt station with strawberry yogurt, plain Greek yogurt, honey, granola, slivered almonds, dried cherries, walnuts, berries  
select two breakfast pastries from pastry selections


## Millennium Park Buffet





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

## Pastry Selections

muffins: cherry walnut, blueberry lemon strawberry cream cheese, vegan muffin   
croissants: butter, multigrain, chocolate   
cinnamon scones   
cream cheese honeycomb buns  
Nutella pound cake   
mascarpone vanilla bread   
fruit Danish

## Breakfast Buffet Enhancements

Enhancements are to complement your breakfast and must be ordered in addition to a breakfast buffet.  
cage-free scrambled eggs    
farmland smoked bacon   
grilled breakfast sausage patties   
chicken-apple sausage   
turkey sausage patties   
Irish banger sausages   
hard boiled eggs with shell    
individual breakfast sandwich: cage-free eggs, Canadian bacon, American cheese, buttery bun  
breakfast burrito cage-free eggs, Wisconsin cheddar, roasted peppers, onions 

 Vegetarian  Vegan  No Added Gluten  Dairy Free



\*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.

Minimum 25 people. Maximum of 90 minutes of service.

# Breakfast Stations

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, dried cherries, sliced toasted almonds, sliced bananas, walnuts, berries

brown sugar

## Breakfast Sandwich Action Station\*

Select two:

fried egg\* with serrano ham, arugula and roasted tomato on potato bun

egg whites, spinach, goat cheese on a pita bread 

fried egg, queso fresco, avocado and chorizo on telera bread

fried egg with American cheese and bacon on a croissant

## Yogurt Station

strawberry yogurt, plain Greek yogurt  

honey, granola, slivered almonds, golden raisins, walnuts, berries, caramelized pineapple, cherries, cranberries

## Chicago Signature Donut Sampler

cream cheese pistachio glaze

cinnamon glaze

chocolate glaze

Nutella glaze

## Smoked Salmon

chopped hard boiled eggs

cream cheese

parsley

capers

cucumbers

red onions

mini bagels

## 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

## 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 medley of potatoes, roasted vegetables and cilantro

sweet potato hash, spinach, and onions

Select two:

Hollandaise  

sriracha hollandaise  

arugula pesto hollandaise  

tomatillo salsa 

Guajillo pepper mole

house guacamole 

## 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

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## Plated Breakfasts

Plated breakfasts include orange juice, freshly brewed coffee, tea service and assorted breakfast pastries.

### Chicago Omelet 🌱

Cage-free eggs, ham, giardinara peppers, mozzarella, roasted potatoes with grilled onions and peppers

### Eggs and Hash\* 🌱

chorizo-spiced chicken hash, grilled sausage patties, roasted tomato, spinach, poached eggs, chipotle crema

### Strawberry Nutella French Toast

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

### Deconstructed Eggs Benedict\*

poached eggs, toasted buttery biscuit, Irish bacon, medley of potatoes, hollandaise

## 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

### Berry Parfait 🌱

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

### Coconut Chia Pudding 🌱

roasted pineapple, mango mostarda, walnuts, toasted coconut



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## Fun Breaks

### Gastro Pub

parmesan popcorn 🌿🥛  
 sriracha spiced potato chips 🌿🥛  
 warm pretzels 🌿  
 fried pickles 🌿  
 cerveza queso dip 🌿  
 marinated cheese cubes 🌿

### Kid at Heart

chocolate chip cookies 🌿  
 grilled cheese squares 🌿  
 peanut butter and strawberry jelly mini sandwiches 🌿  
 chocolate covered strawberries 🌿

### South of the Border

house made salsa 🌿🥛  
 guacamole 🌿🥛  
 queso fundido with Pico de Gallo 🥛  
 tortilla chips 🌿🥛  
 chocolate dipped mini churros 🌿  
 fruit salad with pickled lemon 🌿🥛

### Around Chicago

local honeycomb bread 🌿  
 Chicago mix popcorn, caramel and cheddar 🌿🥛  
 pigs in a blanket, house mustard  
 Nutella glazed donuts 🌿

### Build Your Own Trail Mix

raisins  
 M&Ms  
 peanut M&Ms  
 sesame sticks  
 candied walnuts  
 cashews  
 dried cherries  
 dried cranberries  
 yogurt covered raisins

### 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 🌿🥛



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

# Mindful Eating Breaks

## Farmer's Market

almond, goji berry and apricot bars  
coconut chia pudding, mango, walnuts,  
and toasted coconut ✓ 🌱  
lemon pepper hummus, grilled naan bread ✓  
Marcona almonds ✓ 🌱

## Veggies and Fruits

blueberry and watermelon salad ✓ 🌱  
vegetable crudité's, edamame hummus ✓ 🌱  
chocolate-dipped banana pops 🌱 🌱  
roasted pears 🌱 🌱

## Power Up

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

## Savory and Sweet

banana, oatmeal, sunflower seeds  
and agave nectar bars 🌱  
roasted onion dip, root vegetable chips ✓ 🌱  
strawberry kiwi and basil salad  
yogurt covered raisins 🌱  
candied almonds ✓ 🌱

## Chef's Munchies

vinegar potato chips and garden salsa ✓ 🌱  
cracker jacks s'mores parfait 🌱  
chef's trail mix

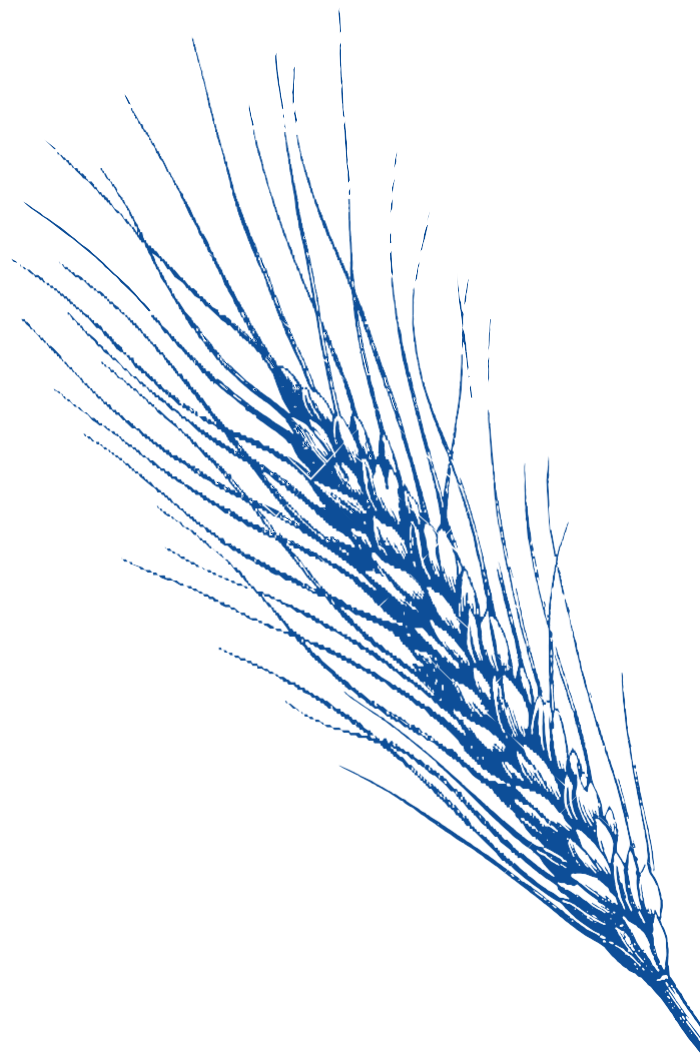
## The Neuro Break

banana, oat milk and almond smoothie ✓ 🌱  
broccoli, parmesan, egg white bites 🌱  
honey mint melon salad 🌱 🌱  
protein bites 🌱

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# À La Carte Break Selections

All break items must be purchased per item and are not offered on consumption.

## 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:** mascarpone vanilla, Nutella, double chocolate, cherry almond

**passion and 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

## 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** 🌿

## Snacks - Healthier Side

**individual string cheese** 🌿 🥛

**assorted individual yogurts** 🌿 🥛

**assorted individual Greek yogurts** 🌿 🥛

**seasonal whole fruit**

**granola and nutri-grain bars**

**individual bags of trail mix**

**flavored gourmet nuts:** chili - lime spiced almonds, sea salt cashews maple - cinnamon pecans

**720 Snack Mix**

**mixed nuts**

**Pop Chips (barbeque and sea salt)**

**hard boiled eggs with shells** 🌿 🥛

**individual bags of Skinny Pop Popcorn** 🌿 🥛

**seasonal diced fresh fruit** 🌿 🥛

**fruit kabobs with honey lime dipping sauce** 🌿 🥛

## Snacks - Cravings

**individual bags of potato chips**  
(Baked Lays, Original Lays and Doritos)

**individual bags of pretzels**

**individual bags of Stacy's Simply Naked Pita Chips**

**buttered popcorn**

**assorted candy bars** (Snickers, Twix and Kit-Kat)

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Minimum order of one dozen of each item.



# Beverages

## Brew

Sparrow regular coffee  
Sparrow decaffeinated coffee by the gallon

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

## 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

### 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

## Chill

All bottled beverages, excluding soft drinks and bottled water, must be purchased per item and are not offered on consumption.

### individual bottled water

### lemonade, tropical fruit punch, iced tea

### bottled juices

### Vitamin Water

**juices:** orange, grapefruit, cranberry, V8, tomato, apple, pineapple

**infused water:** cucumber, mint, lime, orange, star anise, kiwi, basil, raspberry, blueberry, cinnamon, sage

### passion fruit iced tea, hibiscus iced tea

**plant based milk options,** choose from soy milk, almond milk, oat milk, and coconut milk

## Chill Bubbles





### sparkling water

### soft drinks (Coca-Cola products)

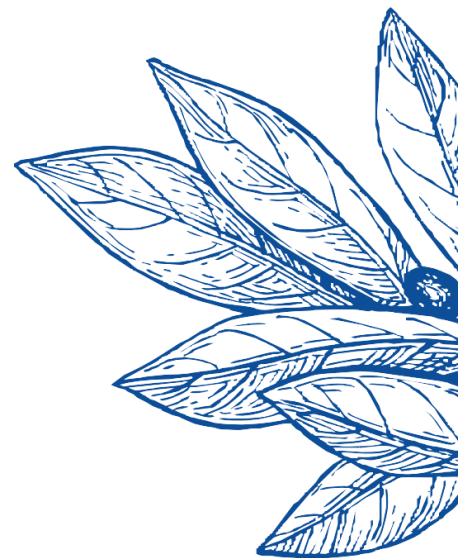
### regular or sugar-free Red Bull

**La Croix sparkling water:** grapefruit, mango, lime, orange

**Chicago sodas:** root beer, diet root beer, orange cream soda, black cherry

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## Monday Little Italy

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

### Salads

#### Provolone Salami Salad 🌱

romaine, julienne red onions, shaved fennel, tomatoes, radicchio, red wine vinaigrette

#### Arugula, Peppers and Olives Salad 🌱

iceberg, Italian parsley, asiago cheese, Caesar dressing

#### Tomato Mozzarella Salad 🌱

fresh basil, balsamic

### Sandwiches and 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

#### Gnocchi and Beef Short Rib

arugula, peppers, truffle cream sauce

### Sides

#### Parmesan Risotto 🌱

white wine, garlic, onions

#### Garlic Roasted Broccolini 🌱

### Sweets

#### Coconut Mascarpone Cake

#### Tiramisu

### Day of the Week Cold Buffet

three salads

three sandwiches

kettle chips

dessert assortment

### Day of the Week Hot Buffet

three hot mains

two sides

two salads

dessert assortment

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Minimum 25 people. Maximum of 90 minutes of service.



# Tuesday Pilsen

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

## Salads

### Mixed Greens Salad

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

### Roasted Corn Salad

grilled peppers, chayote squash, tomatoes, cilantro

### Romaine Salad

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

## Sandwiches and Wraps

### Marinated Beef Wrap

tomatoes, black bean salsa, pimento mayo, tomato tortilla

### Grilled Chicken Wrap

Pico de Gallo, queso fresco, chipotle mayo, jalapeno tortilla

### Roasted Turkey Sandwich

romaine, tomatoes, poblano crème, 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

three salads

three sandwiches kettle chips





dessert assortment

## Day of the Week Hot Buffet

two salads

three hot mains two sides

dessert assortment

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# Wednesday Magnificent Mile

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

## 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 and Wraps

### BLT Wrap

bacon, lettuce, tomatoes, Dijonnaise, whole wheat tortilla

### Roast Beef and Spinach Sandwich

roasted tomatoes, horseradish aioli, potato bun

### Brie Sandwich

roasted pepper aioli, onion marmalade, arugula, sourdough bread

### Turkey and Boursin Sandwich

roasted red peppers, arugula, hoagie bun

## Soup

### Potato Leek Soup

## Hot Mains

### Chicken Vesuvio

roasted potatoes, lemon garlic butter sauce

### Broiled White Fish

marinated 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 Cheese Cake Bars

## Day of the Week Cold Buffet

three salads

three sandwiches

kettle chips

dessert assortment





## Day of the Week Hot Buffet

two salads

three hot mains

two sides

dessert assortment

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## Thursday West Loop

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

### Salads

#### Spinach Tomato Salad

watercress, red onions, fennel, champagne vinaigrette

#### Iceberg Salad

heirloom tomatoes, chives, blue cheese dressing

#### Farro Salad

cucumbers, peppers and onions, olives, basil pesto vinaigrette

### Sandwiches and 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, brioche hoagie

#### Barbecue Squash Wrap

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

### Soup

#### Carrot Ginger Soup

### Hot Mains

#### Grilled BBQ Chicken

crispy cauliflower, tangy BBQ sauce

#### Short Ribs

caramelized carrots, bourbon demi

#### Broiled Salmon

arugula pesto, roasted zucchini

### Sides

#### Fingerling Potatoes

charred lemon

#### Roasted Brussels Sprouts

grilled peppers, fresh herbs

### Sweets

#### Salted Caramel Cream Puffs

#### Irish Cream Puffs

### Day of the Week Cold Buffet

three salads

three sandwiches

kettle chips

dessert assortment





### Day of the Week Hot Buffet

two salads

three hot mains

two sides

dessert assortment

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## LUNCH MENUS

# Friday Old Town

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

### Salads

#### Lentil Cucumber Salad

celery, peppers, onions, zesty lemon vinaigrette

#### Caramelized Carrot Salad

fresh basil, romaine, sun flower seeds, maple balsamic vinaigrette

#### Cauliflower Salad

pepperoncini, Parmesan, parsley, pine nuts, apple cider vinaigrette

### Sandwiches and Wraps

#### Chicken Salad Sandwich

Tarragon mayo, celery, brioche hoagie

#### 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

medley of potatoes,

#### 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

three salads

three sandwiches

kettle chips

dessert assortment





### Day of the Week Hot Buffet

two salads

three hot mains

two sides

dessert assortment

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## Saturday Chinatown

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

### Salads

**Vermicelli Noodle Salad** 🌱 🌱

roasted vegetables, sesame ginger vinaigrette

**Cucumber Salad** 🌱 🌱

rice vinegar, cilantro, chili flakes, edamame and sea salt

### Sandwiches and 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 and 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

three salads

three sandwiches

kettle chips

dessert assortment

### Day of the Week Hot Buffet

two salads

three hot mains

two sides

dessert assortment

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# Sunday Greek Town

Taste of Chicago Experience Lunch. Lunch Buffets include freshly brewed coffee, tea service. Tableside Iced Tea is \$1 additional per person.

## 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 and 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

three salads

three sandwiches

kettle chips

dessert assortment

## Day of the Week Hot Buffet

two salads

three hot mains

two sides

dessert assortment

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Minimum 25 people. Maximum of 90 minutes of service.



## Plated Lunches

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

#### Fresh Mozzarella Salad

iceberg, tomatoes, fresh basil, balsamic vinaigrette

#### Vegetarian Caesar

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

#### Farro and Manchego Salad

arugula, radicchio, iceberg, sautéed peppers, toasted sunflower seeds, apple cider vinaigrette

### Soup Starters

#### Mushroom Bisque

#### Creamy Tomato Basil

#### Carrot Ginger Soup

### Desserts

#### Apricot Caramel Cheesecake

graham crackers, apricot caramel filling, white chocolate mousse, torched meringue

#### Paris - Brest

cream puff, hazelnut mousse

#### Mango Chocolate Bar

Flourless chocolate cake, mango curd, white chocolate mousse, rum mascarpone cream, passion fruit coulis

### Entrées

#### Stuffed Chicken Breast

breast of chicken stuffed with asparagus, asiago and spinach, truffle cauliflower puree, Swiss chard, roasted red skin potatoes

#### Rotisserie Style Chicken

Summer succotash, Vesuvio potatoes, brown butter thyme demi

#### Beef Tournedos\*

mushrooms risotto, caramelized baby carrots, sautéed spinach, parsnip pure, rosemary au jus

#### Braised Short Rib

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

#### Herb Crusted Salmon\*

sautéed spinach, grilled asparagus, basmati rice, champagne reduction

#### Impossible and Roasted Vegetable Cutlet

roasted potatoes, spinach, grilled vegetables, saffron pepper coulis

### Salad Entrées





Select soup and dessert

#### Grilled Chicken Salad

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

#### Grilled Skirt Steak Salad

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

 Vegetarian  Vegan  No Added Gluten  Dairy Free

\*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.

Minimum 25 people.

# Taste of Chicago Reception

## Wrigleyville

### Grilled Vienna Beef Hot Dogs 🌭

poppy seed and plain buns

### Pan Pizza

cheese 🌿

sausage and Pepperoni

### 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

### Sweet and Sour Chicken

#### Condiments include:

soy sauce

hoisin

hot mustard

sweet chili sauce

### Coconut Mousse Passion Fruit Coulis

## Taylor Street

### Tomato and Mozzarella Platter 🌿 🌭

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

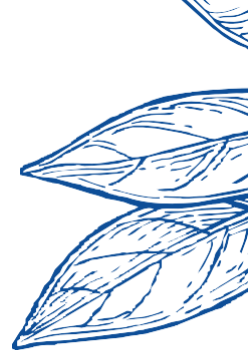
### Mini Très Lèches Cake



🌿 Vegetarian 🍷 Vegan 🌭 No Added Gluten 🥛 Dairy Free

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Maximum of 90 minutes of service.



# Reception Stations

Reception Stations are meant to enhance your reception and must be ordered with other reception food.

## 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

mixed greens, peppers, tomatoes, cucumbers, honey Dijon vinaigrette

### Vegetarian Caesar Salad

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

## Bacon and Biscuits Action Station

### Hanging Crispy Bacon

smoked, peppered, candied

### Freshly Baked Biscuits

cheddar, buttermilk

**\$29 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

### BBQ Pulled Pork Sandwich

cole Slaw, bibb lettuce, pickles, buttery bun

### Brie and Fig Sandwich

brie, fig jam, sourdough

### Grilled Chicken Sandwich

queso fresco, Pico de Gallo, chipotle aioli, telera

## Optional Enhancement:

### Lobster Roll

lobster salad, tarragon mayo, New England roll

## 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 Quesadilla

pico de gallo, tomatillo salsa

### Corned Beef Slider

Irish cheese on cocktail rye

## 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

## Pizza and 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

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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Guarantee for each station must match the guaranteed number of guests attending the event. Maximum of 90 minutes of service.





# Reception Stations

Reception Stations are meant to enhance your reception and must be ordered with other reception food.







## Carving Stations

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





### Barbecue Beef Brisket Station

Carolina barbecue sauce  
classic barbecue sauce  
coleslaw   
cheddar mashed potatoes   
broccolini   
pretzel rolls 




### Roasted Grouper Taco Station

corn salsa   
pasilla pepper salsa  
roasted tomatillo salsa   
Pico de Gallo   
lime wedges  
mini corn tortillas   
Mexican style rice   
grilled vegetables with Pico limon 



### Whole Roasted Pig\*

pineapple salsa   
spiced barbecue sauce  
sriracha  
kimchi   
steamed buns and mini corn tortillas  
lemon thyme roasted potatoes   
corn on the cob 

### Barbecue

smoked BBQ chicken thighs  
BBQ baby back ribs  
Carolina barbecue sauce  
classic barbecue sauce  
cornbread  
coleslaw   
baked beans   
mashed potatoes 



### Prime Rib

horseradish cream  
brown mustard  
silver dollar rolls  
au gratin potatoes   
creamed spinach 



### Rack of Lamb\*

rosemary au jus  
mint jelly  
red pepper chimichurri  
roasted heirloom potatoes  
charred lemon









### Porchetta





rosemary mayo  
Dijonnaise  
giardiniera  
mini ciabatta  
parmesan risotto   
aged sherry reduction  
baby carrots 

### Whole Round of Beef\*

red wine reduction  
whole grain mustard  
buttery rolls  
baked potatoes   
green beans 

### Taco Al Pastor

pork and chicken al pastor style   
queso fresco   
mango habanero salsa   
tomatillo salsa   
Pico de Gallo   
lime wedges  
tortilla chips   
guacamole   
mini corn tortillas 

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## Reception Stations

Reception Stations are meant to enhance your reception and must be ordered with other reception food.

### 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  
béchamel





#### Toppings to include:

shaved Parmesan  
crushed red pepper  
grated Asiago









#### Warm Garlic Bread Sticks





### 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 lime rice   
grilled vegetables 

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# Reception 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

## Deluxe Sweet Table

### Selection of cakes and miniature pastries to include:

chocolate pot de crème  
Crème Brulée  
assorted cake pops  
macaron lollipops  
macaroons  
assorted tea cookies

## Pastry Pops Display

chocolate covered macaron lollipops  
chocolate covered cake pops  
red velvet cake pops  
carrot cake pops  
milk chocolate Rice Krispie pops

## 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

## Cookie Action Station

cookies warmed and prepared by our Chef

### Select three:

chocolate chip  
peanut butter  
double chocolate  
snickerdoodle  
white chocolate macadamia

### Toppings:

whipped cream  
chocolate shavings  
malt pearls  
chocolate confetti

## Miniature French Pastries Display

chocolate eclairs  
assorted fruit tarts  
pecan diamonds  
lemon meringue tarts  
raspberry linzer tarts  
chocolate truffles  
chocolate dipped strawberries  
caramel profiteroles

## 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

 Vegetarian  Vegan  No Added Gluten  Dairy Free






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*Guarantee for each station must match the guaranteed number of guests attending the event. Maximum of 90 minutes of service.*







## Hors d'Oeuvres

Reception Stations are meant to enhance your reception and must be ordered with other reception food.

### Cold





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 (contains shellfish)   
 gulf shrimp tostada \*contains shellfish\*  
 ricotta bruschetta  
 jeweled lobster tartlet \*contains shellfish\*

### Hot

three-cheese macaroni croquette   
 Peking duck spring roll  
 fig and 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

### 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.

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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Minimum order of 50 pieces per item for cold hors d'oeuvres.  
 Minimum order of 100 pieces per item for hot hors doeuvres.



# Reception Buffet Selections

## Artisan Cheese Tray

**Chef's selection of four local artisan cheeses served with:**

local honey  
roasted nuts  
sun-dried fruits  
lavosh

## Antipasto Display

prosciutto de Parma  
salami  
Molinari coppa  
orange-rosemary olives  
toasted polenta bread  
mustard  
cornichons

## Vegetable Crudités

vegetable crudités  
roasted onion  
butternut squash hummus

## Baked Brie in Puff Pastry

apple butter  
walnuts  
French bread

## Maki Sushi Rolls and Nigiri


Optional Sushi Chef additional  
pickled ginger  
wasabi and soy sauce

## Seafood Displays\*


**Select seafood assortment:**

jumbo shrimp  
Alaskan snow crab claw  
oysters  
lemon wedges  
horseradish  
mustard sauce cocktail sauce

**-or-**


house smoked salmon   
capers  
pickled onions  
tomatoes  
shaved cucumbers  
chopped eggs  
cream cheese pumpernickel bread  
polenta bread

## 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 









## Breads, Spreads, Chips and Dips Bread and Chip Selections

**Select three:**

tortilla chips   
pita chips   
kettle chips   
tomato focaccia   
sourdough   
naan 

**Spread and Dip Selections**

Select three:

blue cheese and chive dip  
spinach artichoke dip   
hummus   
butternut squash hummus   
dill dip   
onion dip   
guacamole   
house-made salsa   
corn and chipotle dip 

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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

# Dinner Buffets

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 and 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

## 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

### Ribeye Carving Station\*

horseradish cream, brown mustard, silver dollar rolls





### Donut Display

Nutella

chocolate glaze

cream cheese and sprinkles

cinnamon sugar

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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

## Dinner Buffets

Coffee and Tea Service provided with buffets.  
For pre-set Iced Tea, add \$1 per person.

### 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 🌿 🥚

Très Lèches Cake Arroz con Leche

Spicy Chocolate Pot du Crème

### 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

#### Tamale Station

chicken tamales 🥚

pork tamales 🥚

cheese tamales 🥚

green mole

red mole

dark mole

poblano

crema

radish

🌿 Vegetarian 🌿 Vegan 🥚 No Added Gluten 🥚 Dairy Free

*\*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.*

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



# Dinner Buffets

Coffee and Tea Service provided with buffets.  
For pre-set Iced Tea, add \$1 per person.

## 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 ragù, 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

## Pacific Coast Enhancements

### Avocado Toast Station

toasted sliced baguettes

avocado

gardeniera

radish

crispy bacon

chopped hard boiled eggs

petite greens

everything bagel seasoning

### Steamed Buns Station

pork belly

crispy shrimp

vegetarian

### Sorbet Station





Select two:

berry

mango

lemon

melon

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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

# Plated Dinners

All plated dinner options are based on three courses including Salad or Soup Entrees, Freshly Baked Rolls and Butter, and Dessert with tableside Coffee and Tea Service. For pre-set Iced Tea add \$1 per person.

## Salad Starters

### Roasted Pear and Brie Salad

romaine, arugula, walnuts, cauliflower, mostarda, champagne vinaigrette

### Burrata Salad

bibb, lola rosa, frisée, cucumber, heirloom tomatoes, fig balsamic vinaigrette

### Roasted Artichoke and Quinoa Salad

romaine, frisée, roasted peppers, slivered almonds, Manchego, balsamic vinaigrette

## Soup Starters

### Wild Mushroom En Crouete

### Lobster Bisque

### Tomato Basil Soup

## Entrées

### Filet Al Forno

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

**\$120 per person**

### Pan Seared Chicken Breast

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

**\$96 per person**

### Braised Short Rib

double baked potato, haricot verts, parsnip puree, sautéed spinach, bordelaise sauce

**\$115 per person**

### Petite Filet Mignon and Crab Cake\*

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

**\$130 per person**

### Broiled Striped Bass





roasted fingerling potatoes, grilled vegetables, lemon caper, charred lemon

**\$115 per person**

### Heirloom Potato and vegetable Quinoa Cakes

baby carrots, roasted peppers and Brussels sprouts, chimichurri

**\$96 per person**

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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Minimum of 25 people required.

## Dessert Selections

### Lemon Tart

dulce de leche crème brûlée

passion fruit coulis

candied ginger

### Chocolate and 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 Brûlée

# Bar Packages

## 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 and 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

## 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 and Cabernet Sauvignon | Chandon Brut Sparkling Wine | a rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

## 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 and Cabernet Sauvignon | Riondo, Prosecco Spumante DOC Sparkling Wine | a rotating selection of import, craft and domestic beers | assorted sodas and mixers | mineral water

## Blue Bar Package

Smirnoff Vodka | New Amsterdam Gin | Myers's Platinum White Rum | Jim Beam Bourbon | Canadian Club Whiskey | J&B Scotch

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

## Hosted Beer and Wine Bar Package

Hosted Beer and Wine Package Includes Chardonnay, Cabernet Sauvignon, domestic, imported, and craft beers, mineral water, soft drinks and juice.

Columbia Crest Grand Estates Chardonnay and Cabernet Sauvignon | Blue Moon Belgian White | Bud Light Miller Lite | Corona Extra | Stella Artois Samuel Adams Boston Lager

## 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

### Gold Spirits

### Blue Spirits

### Diamond Chardonnay and Cabernet Sauvignon

### Diamond Sparkling Wine

### Gold Chardonnay and Cabernet Sauvignon





### Gold Prosecco

### Craft Beer/Import Beer

### Domestic Beer

### Mineral Water

### Coke Soda Products

 Vegetarian  Vegan  No Added Gluten  Dairy Free

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*Minimum of 50 people required.  
Each package includes a choice of two mocktails - see page 29.*

## Bar Packages

Chicago has a storied reputation of fun and unique cocktails, here at the Hilton Chicago we utilize fresh and 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.

#### 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.

#### Espresso Martini

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

### Whiskey and 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.

#### 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.

### 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.

#### Pretty In Pink

DIY color changing adventure. Empress Gin, Cointreau, shimmering simple syrup.

### 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.

#### 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.

### Tequila

#### Hecho en Italia

Taking an Aperol Spritz to new places. Reposado Tequila, Cocchi Americano, Aperol, citrus, garnish with dehydrated tajin orange smile.

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.

#### 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.

### Mocktails

#### Mock Mule

ginger beer, lime seltzer, candied ginger and lime wedge

#### Cranberry Spritzer




cranberry juice, seltzer, honey and orange slice

#### Virgin Cucumber Gimlet

club soda, muddle cucumber, lime juice and simple syrup

#### Virgin Paloma

grapefruit juice, lime juice, agave syrup and sea salt

 Vegetarian  Vegan  No Added Gluten  Dairy Free

*\*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.*

Minimum of 50 people required.  
Each package includes a choice of two mocktails - see page 29.



# Wine Journeys

## Light, Bright Whites

**Sparkling Brut, Chardon, CA**  
Bartlett Pear, lemon zest, apple

**Moët and Chandon Imperial Brut, Epernay, France**  
apple, pear, yellow peach, smooth finish

**Veuve Clicquot Yellow Label, Reims, France**  
fresh fruit, vanilla, toasty, elegant finish

**Pinot Grigio, Terlato Family, Italy**  
white peaches, Asian pear, spring flowers

**Riesling, Chateau Ste. Michelle and Dr. Loosen Eroica, Columbia Valley, WA**  
sweet lime, mandarin orange, mineral finish

**Sauvignon Blanc, Wairau River, Marlborough, NZ**  
tropical fruits, crisp, elegant

## Bold, Rich Whites

**Chardonnay, Decoy by Duckhorn, Sonoma County, CA**  
guava, orange blossoms, lemon

**Chardonnay, Sonoma-Cutrer, Russian River Ranches, CA**  
honey crisp apples, roasted nuts, butter

**Chardonnay, Smoketree, Sonoma, CA**  
Asian pears, Meyer lemon, white nectarine

## Light, Refreshing Rosés and Reds

**Rosé, Whispering Angel, Côte de Provence, France**  
strawberries, Bing cherry, jasmine flowers

**Rosé Fleur de Mer, Côtes de Provence, France**  
watermelon, cherry, peach, lavender, soft finish

**Ruinart Rosé, Reims, France**  
red berries, white peach, ginger, elegant finish

**Pinot Noir, Davis Bynum, Russian River Valley, CA**  
fruity, citrus, hazelnut

## Medium, Friendly Reds

**Cabernet Sauvignon, Storypoint, CA**  
blackberry jam, nutmeg, allspice

**Cabernet, Columbia Crest H3, Horse Heaven Hills, WA**  
plum, stewed cherry, milk chocolate, vanilla

**Malbec, Bodega Norton Barrel Select, Mendoza Argentina**  
red fruit, cassis, pepper, gentle tannins

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

**Pinot Noir, Ponzi Tavola, Willamette Valley, OR**  
red fruit, pepper, clove, caramel

## Dark, Opulent Reds

**Cabernet Sauvignon, DAOU, Paso Robles, CA**  
figs, raisins, espresso

**Merlot Wente "Sandstone", Livermore Valley, CA**  
creamy oak, red fruits, caramel vanilla bean

# Important Things to Know

## 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.

## 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.

## Additional Charges

### Groups and 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.

## Labor Charges

### Chef and 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 and 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.



# Important Things to Know

FUNCTION TYPE	TABLE SET-UP	# OF GUESTS	# OF SERVERS
<b>BREAKFAST</b>			
Continental Breakfast	No	75	1
Breakfast Buffet	Yes	20	1
Breakfast Buffet (roll ups)	No	30	1
Plated Breakfast	Yes	20	1
<b>LUNCH</b>			
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
<b>DINNER</b>			
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
<b>RECEPTIONS</b>			
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
<b>COFFEE BREAKS</b>			
Coffee/Soda/Food	No	50	1
Coffee/Soda Only	No	100	1
<b>BUFFET STATIONS</b>			
Dinner/Reception Beverage Buffet Station	No	500+	1
Breakfast/lunch Buffet Station	Yes	1 additional server per station	1

# Important Things to Know

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

## Liquor Sale Hours in the State of Illinois

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

## 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. Prices do not include the Bottled Beverage Tax (3%).

## 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 and Events Manager can assist.





**Hilton**  
CHICAGO

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## **FLAVOR**

Stories & Menus from Chicago