

Hilton Chicago

# Catering Menu

Published pricing valid through December 2026

All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax, unless indicated otherwise, the following time periods are reflected in the pricing, maximum of 90 minutes of service included in pricing, additional charges apply for events beyond the 90 minutes.

# Breakfast Buffets

Minimum 25 people. Maximum of 90 minutes of service. Breakfast buffets include orange & cranberry juice, freshly brewed coffee, and tea service.

## Classic Continental

bagels & daily pastry selection 🍞 • butter, whipped cream cheese, strawberry jam & peanut butter • whole apples & bananas 🍏 • hard boiled eggs with shell 🍳 • individual yogurts 🥛

\$57 per person

## Executive Continental

whole apples & bananas 🍏 • seasonal diced fruit 🍏 • steel cut oatmeal station • golden raisins, slivered almonds, sliced bananas, walnuts, berry compote 🍓 • brown sugar • hard boiled eggs with shell 🍳 • two daily pastry selections

\$59 per person

## Grant Park Buffet

assorted bagels, whipped cream cheese 🍞 • whole apples & bananas 🍏 • seasonal diced fruit 🍏 • applewood smoked bacon 🍖 • roasted potato medley, grilled onions and peppers 🍅 • scrambled eggs 🍳 • shredded cheddar cheese • harvest salsa verde • yogurt station with strawberry yogurt, plain Greek yogurt, honey, granola, slivered almonds, dried cherries, walnuts, berry compote 🍓 • two daily pastry selections

\$69 per person

## Millennium Park Buffet

whole apples & bananas 🍏 • seasonal diced fruit 🍏 • hard boiled eggs with shell 🍳 • breakfast sausage links 🍖 • red skin potatoes with roasted, onions & peppers 🍅 • farmstand veggie frittata 🍳 • steel cut oatmeal station with golden raisins, granola, sliced bananas, walnuts, dried cherries, brown sugar 🍏 • one daily pastry selection, sourdough bread, butter and strawberry jam

\$72 per person

## Pastry Selections

\$72 per dozen

### Monday/Thursday Choice Of:

- cherry walnut muffin 🍞 🥜
- blueberry lemon muffin 🍞
- strawberry cream cheese muffin 🍞
- vegan muffin 🍞 🌱
- fruit danish 🍞

### Tuesday/Friday Choice of:

- croissants: butter • multigrain • chocolate 🍞
- chocolate chip scones 🍞
- sticky bun salted caramel, pecans 🍞 🥜

### Wednesday/Saturday/Sunday Choice of:

- cream cheese honey comb buns 🍞
- Nutella pound cake 🍞
- mascarpone vanilla bread 🍞
- assorted donuts: cream cheese pistachio glazed 🍩 • cinnamon sugar flavored • chocolate ganache drizzled • Nutella glazed 🍩

## Breakfast Buffet Enhancements

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

- cage-free scrambled eggs 🍳 \$12 per person
- applewood smoked bacon 🍖 \$12 per person
- grilled breakfast sausage patties 🍳 \$10 per person
- chicken-apple sausage 🍳 \$12 per person
- turkey sausage patties 🍳 \$10 per person
- Irish banger sausages \$11 per person
- hard boiled eggs with shell 🍳 \$62 per dozen
- individual breakfast sandwich • cage-free eggs, Canadian bacon, American cheese, buttery bun \$11.50 per person
- breakfast burrito • cage-free eggs, Wisconsin cheddar, roasted peppers, onions 🍳 \$11.50 per person

🍏 Vegetarian 🌱 Vegan 🍷 No Added Gluten 🥛 Dairy Free 🥜 Contains Nuts

*\*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, dried cherries, sliced toasted almonds, sliced bananas, walnuts, brown sugar, granola

\$18 per person

## Breakfast Sandwich Action Station\*

### Select Two:

fried egg\* with prosciutto, arugula and roasted tomato on ciabatta bun • egg whites, spinach, goat cheese on multi-grain croissant  • fried egg, queso fresco, avocado and chorizo on sourdough bread • fried egg with American cheese and bacon on a croissant

\$24.50 per person

## Yogurt Station

strawberry yogurt, local Greek yogurt • honey, granola, slivered almonds, golden raisins, walnuts, berry compote  • caramelized apples, dried cherries, & cranberries

\$23 per person

## Chicago Signature Donut Sampler

cream cheese pistachio glaze  • cinnamon sugar • chocolate ganache drizzled • Nutella glaze 

\$72 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

\$32 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, potatoes, roasted vegetables and cilantro • sweet potato hash, spinach, and onions

### Select Two:

hollandaise • sriracha hollandaise • arugula pesto hollandaise   • harvest salsa verde • guajillo pepper mole • house guacamole

\$32 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 • harvest salsa verde • pasilla chili salsa • habanero salsa

\$31 per person

## Smoked Salmon

chopped hard boiled eggs • cream cheese • smashed fresh avocado • parsley • capers • giardiniera • cucumbers • red onions • assorted bagels

\$35 per person

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# Plated Breakfast

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, chopped Italian beef, sweet green peppers, & mozzarella, served with roasted potatoes, spinach, oven dried tomato, and side of giardiniera

\$55 per person

## The Omelet

Cage-free eggs, ham, aged Wisconsin cheddar cheese, served roasted potatoes, grilled vegetables and side of roasted jalapeno & tomatillo salsa

\$55 per person

## Eggs and Hash\*

short rib and golden Yukon potato hash, roasted vegetables, served with spinach, oven dried tomato, & old bay hollandaise sauce

\$59 per person

## Strawberry Nutella French Toast

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

\$57 per person

## Hilton Chicago Eggs Benedict\*

poached eggs, toasted buttery biscuit, Irish bacon, roasted potatoes, spinach, oven dried tomatoes, hollandaise

\$58 per person

## Plated Breakfast Enhancements

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  

\$9 per person

### Apple Pie Parfait

caramelized apples, honey, dried cherries, snickerdoodle streusel, Greek yogurt, toasted almonds

\$9 per person

### Coconut Chia Pudding

roasted pineapple, mango mostarda, walnuts, toasted coconut

\$9 per person

# Fun Breaks

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

## Gastro Pub

Truffle parmesan popcorn 🌿 • sea salt and black pepper potato chips ✓ • warm pretzels • fried pickles 🌿 • cerveza queso dip 🌿 🌱 • honey roasted peanuts 🌿 🌱 🌱

\$38 per person

## Kid at Heart

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

\$36 per person

## South of the Border

house made salsa ✓ 🌱 • guacamole ✓ 🌱 • queso fundido with pico de gallo 🌿 🌱 • tortilla chips ✓ 🌱 • chocolate dipped mini churros 🌿 • fruit salad with pico limón ✓ 🌱

\$36 per person

## Around Chicago

local honeycomb bread 🌿 • Cracker Jack popcorn 🌿 • pigs in a blanket, house mustard • Nutella glazed donut 🌱

\$37 per person

## Build Your Own Trail Mix

M&Ms 🌿 • peanut M&Ms 🌿 🌱 • wasabi peas ✓ • candied walnuts 🌿 🌱 • sea salt cashews ✓ 🌱 • dried cherries ✓ • toasted pepitas ✓ • yogurt covered raisins 🌿 • apricots ✓

\$38 per person

## Chips and Dips

sea salt & black pepper potato chips ✓ • blue corn tortilla chips 🌿 • pita chips ✓ • onion dip • house made garden salsa ✓ • guacamole ✓ 🌱 • queso salsa 🌿 🌱

\$36 per person

## Chef's Munchies

kettle potato chips ✓ • garden salsa ✓ • queso dip 🌿 • Cracker Jacks 🌿 • s'mores parfait 🌿 • chef's trail mix 🌿

\$38 per person

## Windy City Sweets

Tootsie rolls 🌿 • Lemonheads 🌿 • jelly beans 🌿 • caramel popcorn 🌿 • candy tart rope 🌿 • gummy bears 🌿

\$36 per person

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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, and toasted coconut 🌱 🥥 🥜 • lemon pepper hummus 🌱, pita chips • Marcona almonds 🌱 🥥 🥜

\$38 per person

## Veggies and Fruits

blueberry & pineapple bowls 🌱 🥥 • vegetable crudité's, edamame hummus 🌱 • chocolate-dipped banana pops 🌱 🥥 • vegan cookies 🌱

\$36 per person

## 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 🌱 🥥 🥜

\$38 per person

## Savory and Sweet

banana, oatmeal, sunflower seeds and agave nectar bars • spinach artichoke dip, pita chips • blue corn tortilla chips • yogurt covered raisins • candied almonds

\$37 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, cucumber, spinach & celery
- carrot, turmeric cantaloupe, lemon
- berries, Greek yogurt, passionfruit

\$8 each

## The Neuro Break

banana, oat milk & almond smoothie • broccoli, parmesan, egg white bites • sea salt edamame pods • protein bites

\$34 per person

## The Grazing Board

Genoa salami • capicola • manchego cheese 🌱 • gouda 🌱 • sun dried fruits 🌱 • maple roasted almonds 🌱 🥜 🥜 • lavosh crackers 🌱 • marinated olives 🌱 • roasted grapes 🌱

\$42 per person

# 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 minimum order of one dozen per type.

- croissants: almond • multigrain • buttery • chocolate 🌿
- chocolate chip scones 🌿
- bagels with whipped cream cheese: plain • wheat • everything • sesame • cinnamon-raisin
- whole wheat English muffins ✓
- pound cake: mascarpone vanilla • Nutella • double chocolate • cherry almond 🌿
- passionfruit and mascarpone cake 🌿
- cookies: chocolate chip • oatmeal raisin • peanut butter • snickerdoodle • red velvet • coconut pecan 🌿
- brownies: Irish cream • walnut • double fudge 🌿
- cheesecake bars: chocolate chip • raspberry • salted caramel apple
- cupcakes: chocolate • vanilla
- chocolate covered macaron lollipops 🌿
- milk chocolate covered Rice Krispie pops
- cake pops: red velvet • chocolate • carrot 🌿

\$72 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 🌿

\$78 per dozen

## Snacks - Healthier Side

Minimum order of one dozen, not on consumption.

- individual string cheese 🌿 🌱 \$7 each
- assorted individual yogurts 🌿 🌱 \$8.50 each
- assorted individual Greek yogurts 🌿 🌱 \$9.50 each
- seasonal whole fruit ✓ \$5 each
- granola and Nutri-Grain bars 🌿 \$8.25 each
- individual bags of trail mix 🌱 🌿 \$8 each
- flavored gourmet nuts: 🌿 🌿 \$48 per pound  
chili-lime spiced almonds • sea salt cashews • maple-cinnamon pecans
- 720 Snack Mix 🌿 \$46 per pound
- mixed nuts 🌿 \$48 per pound
- Pop Chips (barbeque and sea salt) 🌿 \$5 each
- hard boiled eggs with shells 🌿 🌱 🌱 \$62 per dozen
- individual bags of Skinny Pop popcorn 🌱 \$8 each
- seasonal diced fresh fruit ✓ 🌱 \$12.50 per person
- fruit kabobs with honey lime dipping sauce 🌱 \$78 per dozen

## Snacks — Cravings

Minimum order of one dozen, not on consumption.

- individual bags of potato chips • Baked Lays, Original Lays and Doritos 🌿 🌱 \$5.50 each
- individual bags of pretzels 🌿 \$5.50 each
- individual bags of Stacy's Simply Naked Pita Chips 🌿 🌱 \$9 each
- buttered popcorn 🌿 🌱 \$5.50 each
- assorted candy bars • Snickers 🌱, Twix and Kit-Kat 🌿 \$5.50 each

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# Beverages

## Brew

Sparrow regular coffee • Sparrow decaffeinated coffee by the gallon  
\$195 per gallon, \$140 per half gallon

freshly brewed gourmet regular coffee • decaffeinated coffee • assorted teas and hot chocolate  
\$185 per gallon, \$130 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  
\$45 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 • freshly brewed iced tea  
\$65 per person

## Enhanced All Day Beverage Package

All of the above plus soft drinks and bottled water  
\$80 per person

## Chill

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

- lemonade • tropical fruit punch  
\$140 per gallon, \$90 per half gallon
- bottled juices \$8.50 each
- Vitamin Water \$9.50 each
- juices: orange • grapefruit • cranberry • V8 • tomato • apple • pineapple \$145 per gallon, \$95 per half gallon
- infused water: cucumber, mint, lime • orange, star anise • kiwi, basil, raspberry • blueberry, cinnamon, sage \$120 per gallon
- passion fruit iced tea • hibiscus iced tea \$145 per gallon

### Iced Tea Beverage Station

Iced Tea: peach flavored iced tea • agave nectar • assorted sugar sweeteners • mint leaves • lemon & lime slices  
\$165 per gallon, \$130 per half gallon

## Chill Bubbles

Following based on consumption

- individual bottled water \$7.50 each
- sparkling water \$8.50 each
- soft drinks: Coke • Coke Zero • Diet Coke • Sprite \$8 each

Following purchased by item, not on consumption

- regular or sugar-free Red Bull \$11 each
- La Croix sparkling water: grapefruit, mango, lime, orange \$9 each

# Monday Little Italy

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

### Minestrone Soup

include soup selection +\$4 per person

## Salads

### Provolone Salami Salad

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

### Arugula, Peppers & Olives Salad

iceberg, Italian parsley, asiago cheese, Caesar dressing

### Tomato Mozzarella Salad

fresh basil, balsamic

## Sandwiches & Wraps

### Italian Sub

Italian cold cuts, provolone, shredded lettuce, tomatoes, Italian dressing, hoagie 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

## Hot Mains

### Chicken Marsala

roasted potatoes, mushrooms, marsala sauce

### Braised Salmon

artichokes, tomatoes, olives, light basil pesto sauce

### Italian Sausage

peppers, onions, capers, olives, arrabbiata sauce

### Farfalle Pasta

arugula, peppers, peas, roasted garlic, parmesan cheese, truffle cream sauce

## Sides

### Parmesan Risotto

white wine, garlic, onions

### Garlic Roasted Broccolini

## Sweets

### Coconut Mascarpone Cake

### Tiramisu

## Day of the Week Cold Buffet

two salads • three sandwiches • kettle chips • dessert assortment

\$78 per person

## Day of the Week Hot Buffet

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

\$84 per person

# Tuesday Pilsen

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

**Chicken Tortilla Soup**    
roasted chiles, fresh corn  
[include soup selection +\\$4 per person](#)

## Salads

**Mixed Greens Salad**    
jicama, carrots, cilantro lime vinaigrette

**Roasted Corn Salad**    
grilled peppers, chayote squash, tomatoes, cilantro

**Romaine Salad**    
shaved radish, cucumbers, pickled banana peppers, chipotle ranch

## Sandwiches & Wraps

**Marinated Beef Wrap**   
tomatoes, black bean salsa, poblano pepper mayo, lettuce, tomato tortilla

**Grilled Chicken Wrap**  
pico de gallo, queso fresco, lettuce, chipotle mayo, jalapeno tortilla

**Roasted Turkey Sandwich**   
romaine, tomatoes, chipotle aioli, hoagie roll

**Roasted Vegetable Wrap**   
squash, fajita vegetables, roasted jalapeno hummus, flour tortilla

## Hot Mains

**Grilled Carne Asada\***    
roasted peppers, tomatoes, onions, and cilantro

**Chicken in Mole Sauce**    
mole Veracruz style

**Red Snapper a la Veracruzana**    
peppers, onions, capers, olives, arrabbiata sauce

## 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

two salads • three sandwiches • kettle chips • dessert assortment

[\\$78 per person](#)

## Day of the Week Hot Buffet

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

[\\$84 per person](#)

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# Wednesday Magnificent Mile

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

**Potato Leek Soup**   
include soup selection +\$4 per person

## Salads

**All Green Salad**    
spinach, arugula, romaine, cucumbers,  
parsley, 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, dijonaise,  
whole wheat tortilla

**Roast Beef and Spinach Sandwich**   
roasted tomatoes, horseradish aioli, pretzel bun

**Brie Sandwich**   
roasted pepper aioli, onion marmalade,  
arugula, sourdough bread

**Turkey and Boursin Sandwich**  
lettuce, tomato, brioche bun

## Hot Mains

**Chicken Vesuvio**   
roasted potatoes, lemon garlic butter sauce

**Broiled Whitefish**   
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 Cheesecake Bars

## Day of the Week Cold Buffet

two salads • three sandwiches • kettle chips •  
dessert assortment

\$78 per person

## Day of the Week Hot Buffet

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

\$84 per person

# Thursday West Loop

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

### Carrot Ginger Soup

include soup selection +\$4 per person

## Salads

### Spinach Tomato Salad

watercress, red onion, fennel, champagne vinaigrette

### Iceberg Chop Salad

diced tomatoes, garbanzos, peppers, carrots, chives, blue cheese dressing

### Farro Salad

cucumbers, peppers, and onions, 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

lettuce, balsamic onions, sourdough

### Barbecue Spiced Squash Wrap

house barbecue spice, mixed greens, red pepper hummus, tomato tortilla

## Hot Mains

### Grilled BBQ Chicken

crispy cauliflower, tangy BBQ sauce

### Short Rib Stroganoff

mushrooms, pearl onions, sour cream

### Broiled Salmon

arugula pesto, roasted zucchini

## Sides

### Fingerling Potatoes

charred lemon, fresh thyme, sea salt

### Roasted Brussels Sprouts & Spinach

grilled peppers, fresh herbs

## Sweets

### Salted Caramel Cream Puffs

### Irish Cream Puffs

## Day of the Week Cold Buffet

two salads • three sandwiches • kettle chips • dessert assortment

\$78 per person

## Day of the Week Hot Buffet

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

\$84 per person

# Friday Old Town

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

**Tomato Basil Soup**    
include soup selection +\$4 per person

## Salads

**Cucumber Romaine Salad**    
peppers, onions, zesty lemon vinaigrette

**Caramelized Carrot Salad**   
fresh basil, romaine, sunflower seeds, dried cherries, Dijon vinaigrette

**Cauliflower Iceberg Salad**    
arugula, carrots, apple cider vinaigrette

## Sandwiches & Wraps

**Chicken Salad Sandwich**  
tarragon mayo, celery, brioche bun

**Roasted Portobello Sandwich**   
vegan sun-dried tomato aioli, arugula, grilled onions, pretzel bun

**Ham Swiss Sandwich**  
dijonnaise, baguette

**Club Sandwich**  
turkey, bacon, lettuce, tomatoes, house mayo, sourdough

## Hot Mains

**Chimichurri Marinated Chicken**    
medley of potatoes, sweet peppers

**Braised Short Ribs**    
green beans, caramelized onions, balsamic demi

**Tequila Lime Mahi Mahi\***    
sautéed squash, herb sauce

## Sides

**Wild Rice**   
slivered almonds, cranberries, roasted peppers

**Sautéed Spinach and Bok Choi**    
roasted garlic, chili oil, green onions

## Sweets

**Goat Cheese Cheesecake with  
Honey and Cashews Bars**

**Sour Cherry and Ricotta Mini Tarts**

## Day of the Week Cold Buffet

two salads • three sandwiches • kettle chips •  
dessert assortment

\$78 per person

## Day of the Week Hot Buffet

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

\$84 per person

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# Saturday Chinatown

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

**Egg Drop Soup**    
include soup selection +\$4 per person

## Salads

**Vermicelli Noodle Salad**   
roasted vegetables, sesame ginger vinaigrette

**Cucumber Salad**    
rice vinegar, cilantro, chili flakes

**Edamame**  
sea salt

## Sandwiches & Wraps

**Pulled Pork Banh Mi**   
cabbage, cucumbers, cilantro, fresh jalapeños,  
sweet chili mayo, soft hoagie roll

**Teriyaki 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

## Hot Mains

**Korean Style BBQ Short Ribs**   
stir-fried vegetables, toasted sesame seeds

**Ginger Scallion Chicken**   
sweet chili glaze, pea pods, bok choy, scallions

**Coconut Curry Snapper**    
braised Napa cabbage, roasted peppers

## Sides

**Steamed Rice**  

**Steamed Stir Fried Vegetables**  

## Sweets

**Passionfruit and Salted Caramel Eclairs**  
**Spiced Chocolate Bouchons**

## Day of the Week Cold Buffet

two salads • three sandwiches • kettle chips •  
dessert assortment  
\$78 per person

## Day of the Week Hot Buffet

two salads • three hot mains • two sides •  
dessert assortment  
\$84 per person

# Sunday Greek Town

Minimum 25 people. Maximum of 90 minutes of service. Lunch includes coffee service and iced tea service on buffet.

## Soup

**Lemon & Rice Soup**    
include soup selection +\$4 per person

## Salads

**Orzo Pasta Salad**   
artichokes, spinach, tomatoes, black olives, citrus vinaigrette

**Greek Salad**    
romaine, tomatoes, onions, cucumber, olives, lemon garlic vinaigrette

**Tomato Salad**   
cucumbers, red onion, feta, oregano vinaigrette

## Sandwiches & Wraps

**Chicken Sandwich**  
feta, romaine, tomatoes, olive tapenade, ciabatta

**Roasted Vegetable Pita**   
hummus, bibb lettuce, pita bread

**Roasted Beef Sandwich**  
roasted tomatoes, arugula, tzatziki, hoagie roll

**Falafel Wrap**   
lettuce, tomatoes, pickled onions, tzatziki, wheat wrap

## 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

two salads • three sandwiches • kettle chips • dessert assortment

\$78 per person

## Day of the Week Hot Buffet

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

\$84 per person

 Vegetarian  Vegan  No Added Gluten  Dairy Free  Contains Nuts

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

# Plated Lunches

Minimum 25 people. All plated lunch options are based on three courses including soup or salad, entree and dessert with tableside coffee and iced tea service.

## Salad Starters

### Fresh Mozzarella Salad

iceberg, tomatoes, fresh basil, balsamic vinaigrette

### Vegetarian Caesar

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

### Grain & Produce Bowl

quinoa, lentils, garbanzos, lettuce, tomatoes, onions, cucumbers, apple cider vinaigrette

## Soup Starters

### Mushroom Bisque

### Creamy Tomato Basil

### Minestrone Soup

## Salad Entrées

Select soup and dessert

### Grilled Chicken Salad

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

\$78 per person

### Grilled Skirt Steak Salad

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

\$82 per person

### Chardonnay Poached Salmon Salad

iceberg, tomatoes, cucumbers, lentils, avocado lime vinaigrette

\$82 per person

## Entrées

### Stuffed Chicken Breast

breast of chicken stuffed with wild rice, peppers and onions, served with spinach, grilled vegetable planks, truffle cauliflower puree

\$84 per person

### Pan Seared Chicken Piccata

parsnip puree, broccolini, roasted pepper, vesuvio potatoes, brown butter parley & caper sauce

\$80 per person

### Beef Tournedos\*

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

\$96 per person

### Braised Short Rib

buttermilk mashed potatoes, haricot verts, caramelized pearl onions, bourbon reduction

\$98 per person

### Herb Crusted Salmon\*

sautéed spinach, grilled zucchini, roasted pepper, basmati rice, champagne reduction

\$88 per person

### Kale & Mushrooms Vegan Ravioli

spinach, portabella, heirloom tomatoes, saffron pepper coulis

\$82 per person

## Desserts

### Meyer Lemon & White Chocolate Cheesecake

graham crackers, Meyer lemon filling, white chocolate mousse, passion fruit coulis, torched meringue

### Paris - Brest

cream puff, toasted almonds, hazelnut mousse, salted caramel

### Salted Caramel Chocolate Bar

Flourless chocolate cake, salted caramel curd, milk chocolate mousse, rum mascarpone cream, melba sauce

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# Bento Box Lunches

## Selection of up to Three Choices

\$67 each

### Rosemary & Thyme Marinated Tenderloin

crispy romaine lettuce, red onion marmalade, diced cucumbers, sunflower sprouts, blue cheese and chive dressing, Dijon fingerling potato salad, diced fruit salad, dessert bar, and pretzel roll

### Grilled BBQ Chicken

baby spinach, julienne bell peppers, cherry tomatoes, apple Dijon vinaigrette, grilled asparagus and potato salad, diced fruit salad, dessert bar, and cheddar biscuit

### Grilled Salmon Fillet

soba noodle salad, napa cabbage, julienne of squashes, sesame seeds, sake and soy vinaigrette, cucumber salad, diced fruit salad, dessert bar, and sea salt ciabatta roll

### Sauteed Shrimp Al Pesto

basil and pine nut marinated shrimp, iceberg, romaine and radicchio salad, diced cucumbers, roasted Roma tomatoes, lemon basil vinaigrette, tomato basil pasta salad, diced fruit salad, dessert bar, pretzel roll

### Impossible Burger Cutlet

balsamic marinated portabella mushroom, roasted almonds, frisée, Lola rosa, and mache lettuces, grape tomatoes, Manchego cheese, basil pesto pasta salad, diced fruit salad, dessert bar, herb ciabatta roll

### Chilled Beverages

- individual bottled water \$7.50 each
- soft drinks: Coke • Coke Zero • Diet Coke • Sprite \$8 each

# 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, tomatoes, pickle spears, onions, sport peppers, relish, celery salt, mustard

### Pan Pizza

cheese • sausage and pepperoni

## 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

tomatoes, capers, Calabrian peppers, basil

### Rigatoni Pasta

charred tomato sauce, zucchini, garlic, fresh thyme

## Pilsen

### Mole de Pollo

### Cerveza Marinated Beef Skewers

fajita peppers, roasted tomatoes, cilantro beef au jus

### Elote

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

### Rustic Vegetarian Quesadilla

guacamole, sour cream, pasilla salsa

### Mini Tres Leches Cake

\$140 per person

# 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

Contracted discounts do not apply to bundled station pricing.

### Select any three stations

\$110 per person

### Select any four stations

\$150 per person

### Select any five stations

\$175 per person

## Salad Display

Individual salads made to order and prepared by our chef.

### Wedge Salad

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

### Chop House Salad

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

### Vegetarian Caesar Salad

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

\$36 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  

\$38 per person

## Street Fest Sandwiches Action Station

Grilled to order by our Chef. Chef Attendant charge is \$200 per chef for the 90 minutes of service.

Select two:

### Cubanito Sandwich

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

### BBQ Pulled Pork Sandwich

butter lettuce, cole slaw, pickles, buttery bun

### Brie and Fig Sandwich

brie, fig jam, sourdough

### Grilled Chicken Sandwich

queso fresco, pico de gallo, chipotle aioli, telera roll

\$45 per person

### Optional Enhancement:

#### Lobster Roll

lobster salad, tarragon mayo, New England roll

+\$11 per person

## Bacon and Biscuits Action Station

### Hanging Crispy Bacon

smoked • peppered • candied

### Freshly Baked Biscuits

cheddar • buttermilk

\$32 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 Quesadilla

pico de gallo, tomatillo salsa

### Corned Beef Slider

Irish cheese on cocktail rye

\$44 per person

## 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

\$44 per person

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# Reception Stations

## 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

\$42 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 lime • rice • grilled vegetables

\$44 per person

## 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 • mac & cheese • baked beans • collard greens • buttermilk biscuits

\$42 per person

### 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

\$40 per person

### Whole Roasted Pig\*

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

\$44 per person

### Barbecue

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

\$44 per person

### Prime Rib

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

\$52 per person

### Rack of Lamb\*

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

\$54 per person

### Porchetta

rosemary mayo • dijonaise • giardiniera • mini ciabatta • baked potatoes with fixings • asparagus • mini hoagie buns

\$46 per person

### Whole Round of Beef\*

red wine reduction • whole grain mustard • buttery rolls • baked potatoes with fixings • green beans casserole

\$46 per person

### Taco Al Pastor

pork & chicken al pastor style • queso fresco • mango habanero salsa • tomatillo salsa • pico de gallo • lime wedges • tortilla chips • guacamole • mini corn tortillas

\$42 per person

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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

\$32 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

\$38 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

\$78 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

\$76 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

\$38 per person

## Cookie Action Station

Cookies warmed & 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

\$30 per person

## Let's Go Bananas! 🌿

Frozen Banana Pops Dressed Your Way!

### Select Two Sauces:

dark chocolate • milk chocolate • white chocolate • butterscotch

### Select Three Toppings:

sliced toasted almonds • peanuts • cashews • toasted coconut • frosted flakes • fruity pebbles • crushed Oreos • sprinkles • puffed rice

### Select Two Drizzles:

salted caramel • Nutella • peanut butter • raspberry sauce • passion fruit coulis

\$32 per person

🌿 Vegetarian 🌱 Vegan 🌿 No Added Gluten 🌿 Dairy Free 🌿 Contains Nuts

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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, pickled vegetables, sumac spice  
- vadouvan chicken salad profiterole, micro celery
- brie, grapes, and walnuts on dark rye 
- hummus, roasted vegetables, balsamic, endive 
- antipasto skewer, basil pesto, sea salt 
- scallop ceviche in a cucumber cup

\$9 per piece

- gulf shrimp tostada \*contains shellfish\*  

- jeweled lobster tartlet \*contains shellfish\*

\$10 per piece

## Hot Hors d'Oeuvres

- short rib, fig & blue cheese tartlet
- vegan falafel, tomato jam, balsamic 
- peking duck spring roll
- cheese mini pizza 
- mini crab cake, chipotle aioli
- chicken empanada, sour cream, mole spice
- vegan jack fruit cake, mango relish 
- artichoke beignet 
- mushrooms arancini, parmesan cheese
- sriracha honey chicken meatball
- chicken pot sticker
- bacon wrapped blue cheese stuffed date 
- vegetable samosa 

\$9 per piece

- baby lamb chops, mint jelly
- crispy battered shrimp, sweet chili sauce
- beef wellington

\$11 per piece

## Chef's Choice

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

\$30 per person

# 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:

honey • roasted nuts • sun-dried fruits • lavosh • roasted grapes

\$38 per person

## Charcuterie Display

prosciutto de parma   • salami  • Molinari coppa  • orange-rosemary olives   • toasted polenta bread  • mustard • cornichons • marinated artichokes 

\$38 per person

## Vegetable Crudités

vegetable crudités   • spinach artichoke dip  • butternut squash hummus   • pita chips 

\$20 per person (1 hour station)

\$28 per person (2 hour station)

## Baked Brie in Puff Pastry

apple • 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 cocktail sauce

\$ Market Price

## Smoked Salmon Platter

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

\$360 per platter (serves 15 guests)

Miniature Focaccia Sandwiches

- herb turkey breast, Gruyère, spinach, sundried 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 focaccia  • sourdough   • naan

Spread/Dip Selections

Select Three:

spinach artichoke dip  • hummus   • butternut squash hummus • dill dip  • onion dip  • guacamole   • house-made salsa   • corn & chipotle dip  

\$32 per person

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# Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply. 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

### Heirloom Potato Salad

fresh basil, peppers, onions, red wine vinaigrette

### Romaine Hearts 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

### Tiramisu

### Assorted Mini Cheesecakes

### Double Chocolate Cake

\$140 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

# Dinner Buffets

Minimum 25 people. Service time 90 minutes unless otherwise noted. Additional Chef and server fees may apply. 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

### Roasted Vegetables Salad

roasted vegetables, cilantro achiote vinaigrette

### Chicken Pozole

shredded cabbage, cilantro, lime wedges

### Beef Sirloin 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

\$142 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

balsamic vinaigrette

### Shrimp Salad

artichokes, parsley, charred peppers, Meyer 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

\$146 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 and iced tea. All entrées chosen for pre-selected choice entrée is subject to highest price menu price.

## Soup Starters

Wild Mushroom En Croute

Lobster Bisque

Tomato Basil Soup 

## Salad Starters

Roasted Pear and Brie Salad  

tender romaine & peppery arugula with caramelized pears, creamy Brie, toasted walnuts, sweet spicy mostarda, champagne vinaigrette  

Burrata Salad  

bibb lettuce, lola rosa, frisee, cucumber, heirloom tomatoes, fig balsamic vinaigrette

Roasted Artichoke and Quinoa Salad   

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

## Entrées

Filet Al Forno 

Bordelaise sauce, truffle pasrnip purée, au gratin potatoes, grilled asparagus

\$125 per person

Pan Seared Breast of Chicken 

double baked potato, tender spinach, caramelized carrots, roasted Brussels sprouts, rosemary au jus

\$96 per person

Braised Short Rib

truffle parmesan risotto, haricot verts, roasted peppers, sautéed spinach, bordelaise sauce

\$120 per person

Petite Filet Mignon and Crab Cake\*

peppercorn reduction, mustard cream sauce, Duchess potatoes, broccolini, red pepper shard

\$140 per person

Broiled Striped Bass

fingerling potatoes, grilled vegetables, spinach, lemon caper sauce, charred lemon

\$125 per person

Roasted Mushroom Strudel

tender spinach, roasted zucchini, chimichurri drizzle

\$96 per person

## Dessert Selections

Lemon Tiramisu 

lady fingers, limoncello mousse, passion fruit coulis and candied lemon

Chocolate and Blueberry Bar  

flourless chocolate cake, guava curd and blueberry champagne mousse, mascarpone cream, melba sauce

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# Local Chicago Dinner

Minimum of 25 people required.

## 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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# The Hilton Chicago Heritage Dinner

Mark 100 Years of Hilton Chicago  
with a Culinary Journey Through Time

Inspired by historic menus served at Hilton Chicago, this plated dinner features selections from a Queen Elizabeth banquet, a 1920s Presidential Dinner, and a Charles Lindbergh event. Each dish honors the elegance and significance of these landmark occasions.

\$185 per person

## Cream of Tomato Bouillon

Rich tomato bouillon gently creamed and flavored with basil, cracked peppercorn, grated Parmesan

## Relishes

Celery hearts, marinated radishes, assorted olives, and almonds, sea salt

## Pre-Selected Entrée Choice

### Roasted Filet of Beef

Parisienne potatoes, asparagus tips, and grilled tomato Beauharnoes, Périgourdine sauce

### Broiled Supreme of Chicken

Parisienne potatoes, asparagus tips, grilled tomato Beauharnoes

## Roquefort Salad

Roquefort cheese, endive, frisée, and watercress, orange segments, pre-dressed with a light vinaigrette

## Dessert

### Martha Washington Layer Cake

Assorted Petite Cakes and Fancy Sweets

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# Bar Packages

Minimum of 50 people required.

## Local Flavors Bar Package

CH Vodka • Koval Dry Gin • Bacardi Rum • Casamigos Blanco Tequila • Few Bourbon • Chicago Distilling • Blind Tiger Whiskey • Malort • Glenmorangie Original 10 Yr. Scotch

local select Chardonnay & local select Cabernet Sauvignon, Chandon Brut Classic 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: \$18 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

Gold Select Chardonnay & Cabernet Sauvignon • Riondo Prosecco

rotating selection of import, craft and domestic beers

assorted sodas and mixers • mineral water

One-hour package: \$41 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

Diamond Select Chardonnay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc or Rose • Chandon Brut Sparkling Wine

rotating selection of import, craft and domestic beers

assorted sodas and mixers • mineral water

One-hour package: \$45 per person

Each additional hour: \$21 per person

## Non-Alcoholic Bar Package

Seedlip Spice • Lyre's Dry London Spirit • Lyre's Dark Cane Spirit • Lyre's Agave Blanco Spirit • Lyre's American Malt • Lyre's Traditional Reserve

Gieson 0% Premium Red (Alcohol Removed) New Zealand • Gieson 0% Sauvignon Blanc (Alcohol Removed) New Zealand • Freixenet Sparkling

Heineken 0.0

soft drinks • bottled water

One-hour package: \$41 per person

Each additional hour: \$19 per person

# Bar Packages

Minimum of 50 people required.

## Hosted Beer and 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: \$2 per person, per varietal, per hour

Hotel Select Chardonnay and Cabernet Sauvignon • Blue Moon Belgian White • Bud Light Miller Lite • Corona Extra • Stella Artois • Samuel Adams Boston Lager

One-hour package: \$33 per person

Each additional hour: \$19 per person

## Hosted Bar Consumption Pricing

There is a \$250 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: \$21 each

Gold Spirits: \$19 each

- Diamond Chardonnay and Cabernet Sauvignon \$18 per glass
- Diamond Sparkling Wine \$18 per glass
- Gold Chardonnay and Cabernet Sauvignon \$16 per glass
- Gold Prosecco \$16 per glass
- Craft Beer/Import Beer \$14 each
- Domestic Beer \$12 each
- Mineral Water \$8.50 each
- Coke Soda Products \$8.00 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. Minimum of 50 people required.

## Vodka

### Ruby Soho \$18

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 \$17

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 \$17

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

## Gin

### Pomegranate Dreaming \$17

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 \$20

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

## Tequila

### Hecho en Italia \$17

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 \$20

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 \$22

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.

## Whisky/Bourbon

### Fox's Tale \$18

A Midwest version of Britain's Lion's Tail. Knob Creek Bourbon with 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 \$18

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.

## Mocktails

### Mock Mule

ginger beer, lime seltzer, and lime wedge

### Cranberry Spritzer

cranberry juice, seltzer, and orange slice

### Virgin Paloma

grapefruit juice, and lime juice

### Mock Mimosa

N/A sparkling wine, juice (cranberry, orange, grapefruit)

### Mock Peach Bellini

N/A sparkling wine, sparkling peach juice

\$15

# Wine Journeys

## Light, Bright Whites

Sparkling Brut, Chandon, CA \$88  
Bartlett Pear • lemon zest • apple

Moët & Chandon Imperial Brut, Epernay, France \$225  
apple • pear • yellow peach • smooth finish

Veuve Cliquot Yellow Label, Reims, France \$260  
fresh fruit • vanilla • toasty • elegant finish

Freixenet Alcohol Removed Sparkling Wine, Spain \$65  
citrus • tropical notes

Pinot Grigio, Terlato Family, Italy \$95  
white peaches • Asian pear • spring flowers

Reisling, Chateau Ste. Michelle & Dr. Loosen  
Eroica, Columbia Valley, WA \$86  
sweet lime • mandarin orange • mineral finish

Sauvignon Blanc, Wairau River, Marlborough, NZ \$105  
tropical fruits • crisp • elegant

Sauvignon Blanc, Patient Cottat  
"Le Gr Caillou" France \$105  
herbaceous • citrus • elegant

## Bold, Rich Whites

Chardonnay, Decoy by Duckhorn,  
Sonoma County, CA \$94  
guava • orange blossoms • lemon

Chardonnay, J Vineyards, CA \$96  
tropical fruits • oak • butter

Chardonnay, Iconoclast, Russian River Valley, CA \$93  
apple pie spice • crisp • oak

Chardonnay, Sanford Estate, Sta Rita Hills, CA \$110  
white flowers • oak • lemon • finely sculpted

## Light, Refreshing Rosés and Reds

Rosé Fleur de Mer, Côtes de Provence, France \$95  
watermelon • cherry • peach • lavender • soft finish

Pinot Noir, Davis Bynum, Russian River Valley, CA \$115  
fruity • citrus • hazelnut

## Red Blends

Red Blend, Marietta Cellars, Old Vine Red, CA \$100  
strawberry • black raspberry • spice

Red Blend, The Prisoner, CA \$220  
black cherry • plum • dark chocolate

## Medium, Friendly Reds

Cabernet Sauvignon, St. Hubert's "The Stag", CA \$110  
boysenberry • white pepper • woodspice

Cabernet, Columbia Crest H3, Horse Heaven Hills, WA \$75  
plum • stewed cherry • milk chocolate • vanilla

Cabernet Sauvignon, Iconoclast, Napa Valley, CA \$130  
vanilla • oak • chocolate

Pinot Noir, Ponzi Tavola, Willamette Valley, OR \$102  
red fruit • pepper • clove • caramel

Pinot Noir, Meiomi, Central Coast, CA \$120  
toasted mocha • dark berry • lengthy finish

## Dark, Opulent Reds

Cabernet Sauvignon, DAOU, Paso Robles, CA \$110  
figs • raisins • espresso

Merlot Wente "Sandstone", Livermore Valley, CA \$95  
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

 Vegetarian 
  Vegan 
  No Added Gluten 
  Dairy Free 
  Contains Nuts

*\*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.*

# 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.

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## **FLAVOR**

Stories & Menus from Chicago