

Small Groups

EVENT MENU

Hilton
CHICAGO

HILTON CHICAGO
hiltonchicagomeetings.com



Hotel Information

Pricing

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% gratuity, 8% service charge and tax. Service charges are not gratuities, see definition in your sales agreement.

Additional Charges

An extra facility charge of \$125.00 will apply to buffets with less than (25) guests. Chef action stations require an additional facility charge of \$150.00 per chef per hour.

Guarantees

Final guarantees are due by 10:00am, a minimum of three business days prior to your function. This number will be considered a final guarantee and is not subject to reduction. Guarantee increases within three business days prior to your function will be accommodated based on availability of products and labor, and a 25% price increase will be applied to the additional items. New events added within three business days of their function date are subject to a 25% price increase, and menu selections will be accommodated based on availability.

Allergy Legend

Ask your catering manager for additional specifications.

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

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

BREAKFAST



It's Breakfast Time

Continental Breakfast

All breakfasts include orange & cranberry juice
Freshly brewed coffee and tea service
Maximum 90 minutes of 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

Exclusive Continental

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

\$59 per person

Pastry Selections

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

Enhancements

cage-free scrambled eggs

\$12 per person

farmland 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



Plated Breakfast

All breakfasts include orange & cranberry juice

Freshly brewed coffee and tea service & assorted breakfast pastries

Maximum 90 Minutes of Service

Choice of One Selection for Service

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 with roasted potatoes, grilled vegetables and a side of poblano and 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

Deconstructed Eggs Benedict*

poached eggs, toasted buttery biscuit, Irish bacon, medley of potatoes, spinach, oven-dried tomatoes, hollandaise

\$58 per person

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

BREAKFAST



It's Break Time

Refreshment Breaks

À La Carte | 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 — 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

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

Refreshment Breaks

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.

Chill

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

- individual bottled water
\$7.50 each
- lemonade, tropical fruit punch, iced tea
\$140 per gallon • \$90 per half gallon
- bottled juices
\$8.50 each
- vitamin water
\$9.50 each
- passion fruit iced tea, hibiscus iced tea
\$145 per gallon

Plant Based Milk Options

choose from soy milk, almond milk, oat milk, and coconut milk

\$2 per person

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

Chill Bubbles

- sparkling water • **\$8.50 each**
- soft drinks (coca-cola products) • **\$8 each**
- regular or sugar-free red bull • **\$11 each**
- la croix sparkling water: grapefruit, mango, lime, orange • **\$9 each**



Lunch

Lunch Family Style

Monday | Little Italy

Maximum of 90 Minutes of Service

Served with Iced Tea

\$78 per person

Salads

Choice of Two | Individually Plated

Provolone Salami Salad

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

Arugula, Peppers & Olives Salad

iceberg, Italian parsley, asiago cheese, caesar dressing

Tomato Mozzarella Salad

fresh basil, balsamic

Sides

individual bags of potato chips

Sandwiches & Wraps

Served on Platters | Cut in Half | Choice of Three

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

Dessert

mini cupcakes



Lunch Family Style

Tuesday | Pilsen

Maximum of 90 Minutes of Service

Served with Iced Tea

\$78 per person

Salads

Choice of Two | Individually Plated

Mixed Greens Salad

jícama, carrots, cilantro lime vinaigrette

Roasted Corn Salad

grilled peppers, chayote squash, tomatoes, cilantro

Romaine Salad

shaved radish, cucumbers, pickled banana peppers, chipotle ranch

Sides

individual bags of potato chips

Sandwiches & Wraps

Served on Platters | Cut in Half | Choice of Three

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, peppers, hoagie roll

Roasted Vegetable Wrap

squash, fajita vegetables, poblano hummus, flour tortilla

Dessert

brownies



Lunch Family Style

Wednesday | Magnificent Mile
Maximum of 90 Minutes of Service
Served with Iced Tea
\$78 per person

Salads

Choice of Two | Individually Plated

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

Sides

individual bags of potato chips

Sandwiches & Wraps

Served on Platters | Cut in Half | Choice of Three

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

lettuce, tomato, brioche bun

Dessert

assorted cheesecake bars



LUNCH

Lunch Family Style

Thursday | West Loop

Maximum of 90 Minutes of Service

Served with Iced Tea

\$78 per person

Salads

Choice of Two | Individually Plated

Spinach Tomato Salad

watercress, red onion, fennel, champagne vinaigrette

Iceberg Chop Salad

diced tomatoes, radish, kalamata olives, chives,
blue cheese dressing

Farro Salad

cucumbers, peppers, and onions, olives,
basil pesto vinaigrette

Sides

individual bags of potato chips

Sandwiches & Wraps

Served on Platters | Cut in Half | Choice of Three

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

Dessert

assorted cream puffs



Lunch Family Style

Friday | Old Town

Maximum of 90 Minutes of Service

Served with Iced Tea

\$78 per person

Salads

Choice of Two | Individually Plated

Cucumber Spinach Salad

celery, 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

Sides

individual bags of potato chips

Sandwiches & Wraps

Served on Platters | Cut in Half | Choice of Three

Chicken Salad Sandwich

tarragon mayo, celery, brioche bun

Roasted Portobello Sandwich

vegan sun-dried tomato aioli, arugula, grilled onions, potato bun

Ham Swiss Sandwich

dijonnaise, baguette

Club Sandwich

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

Dessert

assorted cookies



LUNCH



Plated Lunches

Plated Lunches

All plated lunch options are based on three courses including soup or salad, entree and dessert with tableside coffee and tea service.
Choice of One Selection for 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

OR

Soup Starters

- Mushroom Bisque
- Creamy Tomato Basil
- Minestrone Soup

Entrées

Stuffed Chicken Breast

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

\$84 per person

Pan Seared Chicken Piccata

parsnip purée, 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 Cheesecake

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

Paris-Brest

cream puff, toasted almonds, hazelnut mousse, salted caramel

Raspberry Chocolate Bar

flourless chocolate cake, raspberry curd, milk chocolate mousse, rum mascarpone cream, melba sauce