BANQUET MENUS

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BREATHFAST

CONTINENTAL BREAKFAST

Prices are per guest. Based on a 90-minute service and carries no minimum. Includes freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas.

AWAKE | 44

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED SEASONAL FRUITS AND FRESH BERRIES (GF) (V)
FRESHLY BAKED MORNING PASTRIES,
CROISSANTS & TOAST
Fruit Preserves and Butter (V)

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES
SLICED SEASONAL FRUITS AND FRESH BERRIES (GF) (V)
FRESHLY BAKED MORNING PASTRIES,
CROISSANTS & TOAST
Fruit Preserves and Butter (V)

CONTINENTAL BREAKFAST ENHANCEMENTS

BREAKFAST SLIDERS | 6
Sausage and Scrambled Egg

CROQUE MONSIEUR | 10
Brioche, Grilled Ham, Gruyere, Egg

BREAKFAST SANDWICH | 9
Applewood Smoked Bacon, Farm Fresh Scrambled Egg, Aged Cheddar Cheese
**Choice of English Muffin, Bagel or Croissant**

SOUTHWESTERN BREAKFAST BURRITO | 9
Scrambled Eggs, Chihuahua Cheese, Chorizo, Pico de Gallo

GREEK YOGURT PARFAIT | 8
Fresh Berry, Local Honey, Granola (V)

STEEL-CUT OATMEAL | 10
Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk (V)

CHILLED HARD BOILED EGGS | 24/DOZ (GF) (V)

IMPORTED AND DOMESTIC CHEESE AND CHARCUTERIE | 18 (GF) (V)

FRESHLY BAKED DOUGHNUTS | 36/DOZ (V)

PANCAKES OR FRENCH TOAST | 10
Organic Maple Syrup (V)

BELGIAN WAFFLES | 11
Organic Maple Syrup (V)

(GF) GLUTEN-FREE / (V) VEGETARIAN / (VE) VEGAN / (DF) DAIRY FREE

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## BREAKFAST

### BREAKFAST TABLES

Breakfast tables and enhancements require a minimum of 20 guests. Prices are per guest, based on a 90-minute service. Includes freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas.

### GWEN | 53

- Orange, Grapefruit and Cranberry Juices
- Sliced Seasonal Fruits and Fresh Berries (GF) (V)
- Freshly Baked Morning Pastries
  - Fruit Preserves and Butter (V)
- Assortment of Breakfast Cereals
  - Bananas, Organic Whole, 2% and Skim Milk (V)
- Farm-Fresh Scrambled Cage-Free Eggs (GF) (V)
- Choice of Protein: Applewood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage, Turkey Sausage OR Grilled Smokehouse Ham (GF)
  - Add a second Meat | + 5
- Choice of Potato: Oven Roasted Breakfast Potatoes with Fresh Herbs OR Hash Browns (GF) (V)

### WELLNESS | 54

- Orange, Grapefruit and Cranberry Juices
- Egg White Frittata
  - Asparagus, Spinach, and Goat Cheese (GF) (V)
- Kale and Blueberry Smoothies (GF) (V)
- Turkey Sausage (GF)
- Sweet Potato Hash
  - Peppers and Onions (GF) (V)
- Sliced Seasonal Fruits and Fresh Berries (GF) (V)
- Seasonal Gluten Free Muffins (GF) (V)

### BREAKFAST TABLE ENHANCEMENTS

- Eggs and Omelets** | 16
  - Fresh Farm Eggs and Egg Whites
  - Choose eight: Cheddar, Gruyere, Goat Cheese, Pork Sausage, Turkey Sausage, Smokehouse Ham, Smoked Bacon, Mushrooms, Bell Peppers, Sweet Onions, Fresh Spinach, Asparagus

- **Waffle Station with Assorted Toppings | 8
  - Assorted Berries, Nuts, and Whipped Cream

- Choice of Brioche French Toast or Griddle Pancakes | 10
  - Maple Syrup, Fresh Berries (V)

- House Smoked Salmon | 20
  - New York Style Plain Bagels and Cream Cheese, Capers, Red Onion, Tomatoes and Chopped Egg

- Steel-Cut Oatmeal | 10
  - Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk (V)

- Eggs Benedict | 18
  - Canadian Bacon, House Hollandaise
  - + Add Spinach | 2
  - + Substitute Canadian Bacon with Salmon | 5

- **Uniformed Chef Required | 175 Per Station
  - One station per 50 guests
  - Based on 90-minutes of service

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(GF) Gluten-Free / (V) Vegetarian / (VE) Vegan / (DF) Dairy Free

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BEVERAGES / BREAKS

MORNING SERVICE

Prices are per guest and carry no minimum.

HOT BEVERAGES: Freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas
CARBONATED BEVERAGES: Pepsi’s® Collection of Soft Drinks and Aquafina

90-MINUTE BEVERAGE SERVICE
- Hot Beverages | 15
- Carbonated Beverages | 5
- Enhanced Beverages | 7
- Hot and Carbonated Beverages | 20
- Hot and Enhanced Beverages | 22

HALF-DAY BEVERAGE SERVICE
- Hot Beverages | 23
- Carbonated Beverages | 8
- Enhanced Beverages | 11
- Hot and Carbonated Beverages | 31
- Hot and Enhanced Beverages | 34

ALL-DAY BEVERAGE SERVICE
- Refreshed Throughout the Day
  - Hot Beverages | 42
  - Carbonated Beverages | 14
  - Enhanced Beverages | 20
  - Hot and Carbonated Beverages | 56
  - Hot and Enhanced Beverages | 62

ENHANCED BEVERAGE SELECTIONS
- Please Select Four
  + Pepsi’s® Collection of Soft Drinks and Aquafina
  + Kickstart Energy Drinks
  + Assorted Tropicana Juices
  + Pure Leaf Tea
  + Gatorade & Gatorade G2
  + Naked Juices & Smoothies
  + Starbucks Doubleshot Coffee
  + Starbucks Frappucino
  + Starbucks Iced Coffee
  + One Coconut Water
  + Icelandic Still and Sparkling Water

EXECUTIVE UPGRADE | 15
- Personal Illy Espresso Machine featuring Regular and Decaf Espresso and Milk for Steaming

AM BREATHER ENHANCEMENTS
- Price For Up To Three | 26
- Price For Up To Five | 30
- DESIGNER TRAIL MIX STATION
  - Granola, Sunflower Seeds, Mixed Dried Fruits, Almonds, Yogurt Raisins, Pretzels (V)
- ASSORTED KIND BARS AND JIMMY ENERGY BARS (V)
- GREEK YOGURT PARFAIT
  - Fresh Berry, Orange Blossom Honey, Granola (V)
- BUTTERY CRUMBLY COFFEE CAKE (V)
- FRESHLY BAKED MORNING PASTRIES, CROISSANTS AND MUFFINS (V)
- SEASON’S PICKED FRESH WHOLE FRUIT (GF) (V)
- FRUIT SMOOTHIE | Greek Yogurt, Honey, Seasonal Fruits and Berries (GF) (V)
- SLICED SEASONAL FRUITS AND FRESH BERRIES (GF) (V)
- CLASSIC CINNAMON ROLLS
  - Cream Cheese Glaze (V)
- FRENCH MACAROONS (V)
- SMOKED SALMON FINGER SANDWICHES
  - Cream Cheese, Cucumber, Rye Bread

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BEVERAGES / BREAKS

AFTERNOON SERVICE

Prices are per guest and carry no minimum.
HOT BEVERAGES: Freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas
CARBONATED BEVERAGES: Pepsi's® Collection of Soft Drinks and Aquafina

90-MINUTE BEVERAGE SERVICE

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Beverages</td>
<td>15</td>
</tr>
<tr>
<td>Carbonated Beverages</td>
<td>5</td>
</tr>
<tr>
<td>Enhanced Beverages</td>
<td>7</td>
</tr>
<tr>
<td>Hot and Carbonated Beverages</td>
<td>20</td>
</tr>
<tr>
<td>Hot and Enhanced Beverages</td>
<td>22</td>
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</tbody>
</table>

HALF-DAY BEVERAGE SERVICE

Refreshed Throughout the Day

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Hot Beverages</td>
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</tr>
<tr>
<td>Carbonated Beverages</td>
<td>8</td>
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<tr>
<td>Enhanced Beverages</td>
<td>11</td>
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<tr>
<td>Hot and Carbonated Beverages</td>
<td>31</td>
</tr>
<tr>
<td>Hot and Enhanced Beverages</td>
<td>34</td>
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</tbody>
</table>

ALL-DAY BEVERAGE SERVICE

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Beverages</td>
<td>42</td>
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<tr>
<td>Carbonated Beverages</td>
<td>14</td>
</tr>
<tr>
<td>Enhanced Beverages</td>
<td>20</td>
</tr>
<tr>
<td>Hot and Carbonated Beverages</td>
<td>56</td>
</tr>
<tr>
<td>Hot and Enhanced Beverages</td>
<td>62</td>
</tr>
</tbody>
</table>

ENHANCED BEVERAGE SELECTIONS

Please Select Four
+ Pepsi's Collection of Soft Drinks and Aquafina
+ Kickstart Energy Drinks
+ Assorted Tropicana Juices
+ Pure Leaf Tea
+ Gatorade & Gatorade G2
+ Naked Juices & Smoothies
+ Starbucks Doubleshot Coffee
+ Starbucks Frappucino
+ Starbucks Iced Coffee
+ One Coconut Water
+ Icelandic Still and Sparkling Water

EXECUTIVE UPGRADE | 15

Personal Illy Espresso Machine featuring Regular and Decaf Espresso and Milk for Steaming

PM PAUSE ENHANCEMENTS

Price For Up To Three | 26   Price For Up To Five | 30

GARRETTE'S CARAMEL AND CHEDDAR POPCORN (GF) (V)
SEASON'S PICKED FRESH WHOLE FRUIT (GF) (V)
SLICED SEASONAL FRUITS AND FRESH BERRIES (GF) (V)

GRILLED PITA AND CRUDITÉ
Hummus, Baba Ganoush (V)
CORN TORTILLA CHIPS
Pico de Gallo, Guacamole (GF) (V)
+ Poblano Con Queso | Add 2
CHICAGO SWEET TOOTH
Snickers, M&Ms, Tootsie Rolls, Lemonheads (V)
BLEND OF OVEN ROASTED NUTS (GF) (V)
LEMON BARS (V)
DECADENT FUDGE BROWNIES AND CHOCOLATE CHUNK BLONDIES (V)
CRUDITÉ
Buttermilk Ranch and Blue Cheese Dips (V)
ASSORTED BAGS OF POTATO, PRETZELS, CORN AND VEGETABLE CHIPS
FRENCH MACAROONS (V)
CHURROS
Cinnamon Dust, Caramel Sauce
CUPCAKES
Red Velvet, Chocolate Fudge or Salted Caramel
ASSORTED FRESHLY BAKED COOKIES
Chocolate Chip, Peanut Butter, Oatmeal, Snickerdoodles
Gluten Free available Upon Request
ASSORTED KIND BARS AND JIMMY ENERGY BARS (V) (GF)
DESIGNER TRAIL MIX STATION
Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Wasabi Peas, Pretzels, Sesame Sticks, M&Ms
WARMED BALLPARK PRETZELS
Yellow Mustard
+ Hot Cheddar Beer Dip | Add 2
MOZZARELLA CAPRESE SLIDERS

ICE CREAM POPSICLE CART

TURKEY AND BACON MEATBALL SLIDERS

Brioche, Mornay Sauce
**LUNCH**

**CHILLED LUNCH TABLES**

Buffet luncheons require a minimum of 20 guests. Includes freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas. Enjoy the value price if chosen on the corresponding day. Based on 60 minutes of service.

<table>
<thead>
<tr>
<th>SIMPLY SANDWICHES</th>
<th>67</th>
<th>NEIGHBORHOOD DELI</th>
<th>67</th>
<th>FARMERS MARKET STAND</th>
<th>75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday and Thursday Value Price</td>
<td>62</td>
<td>Wednesday Value Price</td>
<td>62</td>
<td>Tuesday and Friday Value Price</td>
<td>70</td>
</tr>
</tbody>
</table>

### SIMPLY SANDWICHES

- **CAESAR SALAD**
  - Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing (V)
- **SMOKED TURKEY SANDWICH**
  - Brie Spread, Lettuce, Tomato
- **ROAST BEEF SANDWICH**
  - Boursin, Arugula, Caramelized Onions
- **CLASSIC ITALIAN SANDWICH**
  - Soppressata, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette
- **BALSAMIC-MARINATED PORTOBELLO SANDWICH**
  - Artichoke and Arugula Pesto, Fresh Mozzarella (V)
- **ASSORTED CHIPS, PICKLES, OLIVES, CHERRY PEPPERS (GF) (V)**

### NEIGHBORHOOD DELI

- **SEASONALLY INSPIRED SOUP**
- **TRADITIONAL CHOPPED COBB**
  - Grilled Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing
- **CHICKEN SALAD SANDWICH**
- **CARNE ASADA SANDWICH**
  - Salsa Verde, Queso Fresco, Pickled Onions
- **MEDITERRANEAN WRAP**
  - Hummus, Tabbouleh, Cracked Olives, Lemon Vinaigrette (V)
- **TRADITIONAL NEW ENGLAND LOBSTER ROLL**
  - Lobster Salad, Tarragon, Brioche
- **ASSORTED CHIPS, PICKLES, OLIVES, CHERRY PEPPERS (GF) (V)**

### FARMERS MARKET STAND

- **SEASONALLY INSPIRED SOUP**
- **HEIRLOOM TOMATO SALAD**
  - Fresh Mozzarella, Extra Virgin Olive Oil, Balsamic Reduction (V)
- **MARBLE POTATO SALAD**
  - Bacon, Chervil, Dijon Mustard, Overnight Tomatoes
- **GREENS**
  - Field Greens, Romaine, Baby Spinach (GF) (V)
- **TOPPINGS**
  - Carrots, Tomatoes, Pepitas, Broccoli, English Cucumber, Parmesan Cheese, Roquefort, Smoked Bacon, Eggs and Focaccia Croutons
- **PROTEINS**
  - Herb Grilled Chicken, Roast Beef, Hot Smoked Salmon (GF)
- **DRESSINGS**
  - Buttermilk Ranch and Caesar Dressings, Sesame-Ginger and Citrus Dijon Vinaigrettes

### DESSERT

- **Select Two**
- **CARROT CUPCAKES WITH CREAM CHEESE FROSTING**
- **TIRAMISU BITES**
- **CHOCOLATE ESPRESSO TART**
- **CHOCOLATE FUDGE CUPCAKES**
- **LEMON MERINGUE TART**

- **FRUIT TART OF THE SEASON**
  - Fruit Coulis
- **VANILLA CHEESECAKE**
  - Brûléed Berries
- **CHOCOLATE FUDGE CUPCAKES**

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LUNCH

HOT LUNCH TABLES

Buffet luncheons require a minimum of 20 guests. Includes freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas. Enjoy the value price if chosen on the corresponding day.

RASO’S GRILLE | 71
Monday and Thursday Value Price | 66

ITALIAN WEDDING SOUP
Meatballs, Fregola Pasta, Parmesan Cheese, Wilted Greens

CAESAR SALAD
Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)

HEIRLOOM TOMATO SALAD
Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic Reduction (GF) (V)

BAKED EGGPLANT AND ZUCCHINI TERRINE
Mozzarella Cheese, Roasted Tomato Sauce (GF) (V)

ROASTED WHOLE CHICKEN
Parmesan Polenta, Broccolini and Garlic, Natural Jus (GF)

FRIED ARTICHOKE
Lemon Aioli (V)

GARLIC BREAD (V)

DESSERTS
Select Two

CARROT CUPCAKES
Cream Cheese Frosting

TIRAMISU BITES

CHOCOLATE MOUSSE CUPS (GF)

WINDY CITY | 70
Wednesday Value Price | 65

STEAKHOUSE SALAD
Romaine, Cucumbers, Eggs, Tomatoes, Green Beans, Provolone, Smoked Bacon, Red Wine Vinaigrette (GF)

ITALIAN PASTA SALAD
Rigatoni, Salami, Mozzarella, Pickled Peppers, Marinated Asparagus and Mushrooms, White Balsamic Vinaigrette

CHICAGO DEEP DISH PIZZAS
Classic Three Cheese (V), Italian Sausage & Pepperoni, Spinach & Mushrooms (V)

ITALIAN BEEF SANDWICHES
Shaved Beef, Provolone, Giardiniera, Soft Roll

MEDITERRANEAN WRAP
Hummus, Tabbouleh, Cracked Olives, Lemon Vinaigrette (V)

DESSERTS
Select Two

CHOCOLATE FUDGE CUPCAKES

TIRAMISU BITES

LEMON MERINGUE TARTS

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**LUNCH**

**HOT LUNCH TABLES**

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### MEXICAN FIESTA | 72
Available Every Day

<table>
<thead>
<tr>
<th>STEAKHOUSE SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN AND TORTILLA SOUP</td>
</tr>
<tr>
<td>Cilantro, Crema</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>SOUTHWEST CHOP SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine, Grilled Corn, Black Beans, Cotija Cheese, Green Onions, Tomatoes, Eggs, Poblano Ranch Dressing (GF) (V)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CHIPS &amp; SAUCES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn Tortilla Chips, Pico de Gallo, Guacamole</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>CARNE ASADA</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salsa Verde, Fried Plantains (GF)</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>ADOBO-GRILLED CHICKEN THIGHS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chili &amp; Lime Roasted Fingerlings, Adobo Sauce (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RED RICE &amp; BLACK BEAN STEW (GF) (V)</th>
</tr>
</thead>
</table>

### MEDITERRANEAN & BEYOND | 77
Tuesday and Friday Value Price | 72

<table>
<thead>
<tr>
<th>AVGOLEMONO</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Lemon, and Egg Soup</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>CAESAR SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HORIATIKI</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato, Cucumber, Red Onion, Kalamata Olives, Peppers, Feta, Red Wine Vinaigrette (GF) (V)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ROASTED WHOLE CHICKEN</th>
</tr>
</thead>
<tbody>
<tr>
<td>Preserved Lemon Couscous, Chermoula Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED SALMON</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saffron Basmati, Roasted Carrots, Slivered Almonds (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BEEF KABOBS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chickpea Stew, Wilted Greens, Spiced Yogurt (GF)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>GRILLED SEASONAL VEGETABLES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Harissa (GF) (V)</td>
</tr>
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</table>

### DESSERTS

Select Two

<table>
<thead>
<tr>
<th>APPLE CRUMBLE TART</th>
</tr>
</thead>
<tbody>
<tr>
<td>RED VELVET CUPCAKES</td>
</tr>
<tr>
<td>LEMON MERINGUE TART</td>
</tr>
</tbody>
</table>

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LUNCH

HOT LUNCH TABLES

Includes freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas. Enjoy the value price if chosen on the corresponding day.

SMALL GROUP HOT BUFFET | 80
Available Every Day
Requires a minimum of 10 Guests

TODAY’S SOUP

ASSORTED ARTISANAL ROLLS
Sweet Creamery Butter

CHEF’S SELECTION OF SEASONAL VEGETABLES AND STARCHES

CHOICE OF ONE SALAD
Caesar Salad (V)
Baby Spinach Salad (V)
Pasta Salad (V)

CHOICE OF TWO ENTRÉES
Herb Roasted Whole Breast
Chicken Farfalle
Carne Asada
Beef Kabob
Pan Seared Chicken Breast
Grilled Salmon
Macaroni and Cheese (V)
Baked Rigatoni (V)
Baked Eggplant Parmesan and Zucchini Terrine (V)

CHOICE OF TWO DESSERTS
Carrot Cake Cupcakes
Red Velvet Cupcakes
Tiramisu Bites
Lemon Meringue Tarts
Vanilla Cheesecake
Chocolate Mousse Cups
Fresh Fruit Tart
## LUNCH

### PLATED LUNCH

Plated luncheons require a minimum of 10 guests. All plated luncheons include three courses, artisanal bread and sweet butter, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas.

### FIRST COURSE

**Please Select One**

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FIELD GREENS SALAD</strong></td>
<td>Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette (GF) (V)</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong></td>
<td>Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)</td>
</tr>
<tr>
<td><strong>BABY SPINACH SALAD</strong></td>
<td>Candied Walnuts, Pears, Blue Cheese Crumbles, Herb Vinaigrette (V)</td>
</tr>
<tr>
<td><strong>ICEBERG WEDGE</strong></td>
<td>Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette OR Roquefort Dressing (GF)</td>
</tr>
<tr>
<td><strong>HEIRLOOM TOMATO SALAD</strong></td>
<td>Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction (GF) (V)</td>
</tr>
<tr>
<td><strong>ROASTED RED PEPPER BISQUE</strong></td>
<td>Smoked Gouda</td>
</tr>
<tr>
<td><strong>CHICKEN AND TORTILLA SOUP</strong></td>
<td>Cilantro, Crema</td>
</tr>
<tr>
<td><strong>ITALIAN WEDDING SOUP</strong></td>
<td>Meatballs, Fregola Pasta, Parmesan Cheese, Wilted Greens</td>
</tr>
</tbody>
</table>

### MAIN COURSE

**Please Select One**

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chilled Entrées</strong></td>
<td>Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes, Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette</td>
</tr>
<tr>
<td><strong>TRADITIONAL CHOPPED COBB</strong></td>
<td>Chopped Chicken, Smoked Bacon, Tomatoes, Boiled Egg, Blue Cheese, Italian Dressing</td>
</tr>
</tbody>
</table>
| **GRILLED CHICKEN CAESAR SALAD**                                      | Herb Grilled Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing + Substitute Poached Shrimp | Add 4

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Hot Entrées</strong></td>
<td>Includes Chef’s Choice of Seasonal Vegetables</td>
</tr>
<tr>
<td><strong>GRILLED CHICKEN BREAST</strong></td>
<td>Confit Potatoes, Asparagus, Shallot Jus (GF)</td>
</tr>
<tr>
<td><strong>GRILLED SALMON</strong></td>
<td>Sweet Potato Hash, Onion Soubise</td>
</tr>
<tr>
<td><strong>PETIT FILET MIGNON</strong></td>
<td>Herb Roasted Fingerling Potatoes, Red Wine Sauce (GF)</td>
</tr>
</tbody>
</table>

**VEGETARIAN ENTRÉE SELECTION**

**Please Select One**

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>RIGATONI PASTA</strong></td>
<td>Creamy Pesto Sauce, Arugula Gremolata (V)</td>
</tr>
<tr>
<td><strong>BAKED EGGPLANT AND ZUCCHINI TERRINE</strong></td>
<td>Mozzarella Cheese, Roasted Tomato Sauce (GF) (V)</td>
</tr>
<tr>
<td><strong>FREGOLA ‘RISOTTO’</strong></td>
<td>Roasted Mushrooms, Rosemary, Burrata, Parmesan (V)</td>
</tr>
<tr>
<td><strong>GRILLED TOFU</strong></td>
<td>Miso Hummus, Charred Broccolini, Hoisin Vinaigrette, Peanuts, Basil (V)</td>
</tr>
<tr>
<td><strong>COUSCOUS TABBOULEH</strong></td>
<td>Harissa-Roasted Vegetables, Sorrel Labneh (V)</td>
</tr>
</tbody>
</table>

### FINAL COURSE

**Please Select One**

<table>
<thead>
<tr>
<th>Course</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FRESH FRUIT TART</strong></td>
<td>Lemon Crème Fraiche</td>
</tr>
<tr>
<td><strong>APPLE CRUMBLE TART</strong></td>
<td>Whipped Cream</td>
</tr>
<tr>
<td><strong>GLUTEN FREE CHOCOLATE CAKE</strong></td>
<td>Dark Chocolate and Raspberry Sauce (GF)</td>
</tr>
<tr>
<td><strong>VANILLA CHEESECAKE</strong></td>
<td>Brunéed Berries</td>
</tr>
<tr>
<td><strong>PAVLOVA</strong></td>
<td>Blueberry Sauce (GF)</td>
</tr>
</tbody>
</table>

---

(GF) GLUTEN-FREE / (V) VEGETARIAN / (VE) VEGAN / (DF) DAIRY FREE

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, 8% taxable event fee on food and beverage only and applicable sales tax.
LUNCH

GRAB AND GO

Groups up to 25 guests, select two sandwiches.
Groups over 25, select three sandwiches.
Dine-in fee | $5.00 Per person.

GRAB AND GO | 55

ALL BAGGED LUNCHES INCLUDE:
- Bag of Chips
- Ripe Whole Fruit
- Choice of Side
- Choice of Dessert
- Soft Drinks and Bottled Water

SIDES
- Please Select One
  - Potato Salad (GF) (V)
  - Greek Salad (GF) (V)
  - Pasta Salad (V)
  - Coleslaw (GF) (V)

DESSERTS
- Please Select One
  - Chocolate Chip Cookie
  - Dark Chocolate Brownie
  - Blondie

SANDWICH SELECTION

SMOKED TURKEY
  Brie Spread, Lettuce, Tomato

ROAST BEEF ON BAGUETTE
  Boursin, Arugula, Caramelized Onions

CLASSIC ITALIAN
  Soppressata, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette

BALSAMIC-MARINATED PORTOBELLO
  Artichoke and Arugula Pesto, Fresh Mozzarella (V)

CHICKEN SALAD WITH SULTANAS

CARNE ASADA
  Salsa Verde, Queso Fresco, Pickled Onions

MEDITERRANEAN WRAP
  Hummus, Tabbouleh, Cracked Olives, Lemon Vinaigrette (V)

TRADITIONAL NEW ENGLAND LOBSTER ROLL
  Lobster Salad, Tarragon, Brioche

UPGRADED BEVERAGE SELECTION | ADD 2

Please Select Two
- + Powerade
- + Honest Tea
- + Izze Carbonated Fruit Juices
- + Monster Energy Drink
- + Sugar Free Red Bull Energy Drink
- + Assorted Odwalla Brand Smoothies
- + San Pellegrino
- + Fiji Water
- + Local Chicago Soda

UPGRADE POTATO CHIPS | ADD 2

Please Select One
- + Granola Bar
- + Energy Bar
- + Fruit Trail Mix

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RECEPTION TABLES

AVAILABLE FOR LUNCH OR DINNER

Reception table prices are per guest, based on 60 minutes of continuous service. Additional fees may apply for longer duration. Requires a minimum of 20 guests.

**ARTISANAL CHEESE DISPLAY | 30**
Selection of Artisanal Cheese Including Semi Soft, Firm, and Blue Cheeses with Fig Jam, Marcona Almonds, Fruit/Nut Bread, Grissini (V)

**CRUDITÉS | 24**
Display of Crisp Garden Vegetables
Buttermilk Ranch and Caramelized Onion Dip
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade (V)

**ANTIPASTI DISPLAY | 34**
Selection of Artisan Cheeses and American Salumi (Prosciutto Americano, Coppa, and Borsalino) with Fig Jam, House made Pickles, Marinated Olives, Artichoke Hearts, Balsamic-Marinated Portobello, Grilled Asparagus, Crostini

**FLATBREADS DISPLAY | 28**
Please Select Three
BACON FLATBREAD  | Mozzarella, Pepperoncini, Arugula
BURRATA  | Overnight Tomatoes, Parmesan, Baby Basil (V)
SALUMI  | Soppressata, Prosciutto, Roasted Peppers, Mozzarella
BROCCOLI  | Garlic Cream, Ricotta (V)
SMOKED SALMON  | Crème Fraiche, Dill, Salmon Caviar

**CHILLED SEAFOOD BAR | 60**
*Priced for 6 Pieces per Person*
Crab Claws
Jumbo Spice Poached Shrimp
Fresh Shucked East Coast Oysters
Traditional Cocktail and Mignonette Sauce, Lemon Wedges, Tabasco

**TAPAS & PINTXOS | 29**
GRILLED SHRIMP  | Chorizo Vinaigrette
SMOKED CAULIFLOWER  | Hazelnut Tahini, Capers, Curried Sultanas
STEAK & VALDEON CROSTINI
CHICKEN EMPANADAS  | Romesco Sauce

**HAND MADE SUSHI | MP**
Assorted Maki and Nigiri to include:
Tuna, Yellowtail, Salmon, California Roll, Spicy Tuna Roll
Wasabi, Ginger, Soy Sauce

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PAGE 12
RECEPTION STATIONS

AVAILABLE FOR LUNCH OR DINNER

Prices based on 60 minutes of Service
Requires a Minimum of 20 Guests.

DINNER STATIONS

PASTA BAR** | 35
RIGATONI, MACARONI, TORTELLINI
Wild Mushrooms, Overnight Tomatoes, Spinach,
Roasted Peppers, Broccoli, Italian Sausage,
Crisped Prosciutto, Shrimp, Parmesan Cheese,
Marinara, Pesto, Alfredo, Traditional Garlic Bread

SLIDER STATION * | 27
Please Select Three
TURKEY & BACON MEATBALL SLIDERS | Mornay Sauce, Brioche
CRAB CAKE | Remoulade, Pickles
BULGOGI SHORT RIBS | Scallion Kimchee, Kewpie Mayo
PORK BELLY | Kale Chimichurri

TACO BAR* | 26
CARNE ASADA, ADOBO CHICKEN, GRILLED VEGETABLES
Green & Red Salsa, Pico de Gallo, Guacamole
Sour Cream, Queso Fresco, Sliced Radishes, Lime
Wedges, Rice & Beans, Flour Tortillas, Eloté

DESSERT STATIONS

CHOCOLATE LOVERS | 35
Chocolate Truffles
Chocolate Ganache Tart
Chocolate Mousse Cups

CAKES, CAKES, AND CAKES! | 28
Assorted Cake Pops
Classic Cupcakes
Cheesecake Bites

EURO CAFÉ | 33
French Macaroons
Tiramisu Bites
Fruit Tartlets

ICE CREAM SHOP** | 28
Vanilla, Chocolate, and Strawberry Gelatos
Chocolate, Caramel, and Strawberry Sauces
Whipped Cream, Berries, Sprinkles, Maraschino
Cherries, Crushed Candies (Heath Bar, Snickers, Kit Kats)

S’MORES | 18
Marshmallows
Graham Crackers
Three Types of Chocolates

PERSONAL ILLY MACHINE | 15
Syrups and Milk for Steaming

*Can be booked as a display or as a chef-attended action station
**Requires an attendant | 175 per station

CARVING STATIONS

APPLE-BRINED SMOKED TURKEY BREAST | 425
Apple-Cranberry Chutney, Giblet Gravy
Serves 30 Guests

SLOW ROASTED PRIME RIB OF BEEF | 695
Horseradish Sauce, Au Jus GF
Serves 25 Guests

SLOW COOKED PORK | 325
Carolina Gold BBQ Sauce, Apple Cider Mop Sauce
Serves 35 Guests

ROASTED BEEF TENDERLOIN | 425
Herbed Demi-Glace, Horseradish Sauce
Serves 20 Guests

HERB-CRUSTED BEEF STRIP LOIN | 750
Horseradish Cream, Chimichurri
Serves 20 Guests

SAVORY SALMON EN CROUTE | 365
Cream Cheese & Spinach Stuffed,
Caramelized Onion Sauce
Serves 20 Guests

CARVING STATION ENHANCEMENTS

ROASTED RED POTATOES AND SEASONAL VEGETABLES | 9
MIXED GREENS | 7
Choice of 2 Dressings

CAESAR SALAD | 8
Focaccia Croutons and Parmesan Cheese

TOMATO & MOZZARELLA SALAD | 9
Extra Virgin Olive Oil
and Aged Balsamic Vinegar

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PASSED HORS D’OEUVRES

AVAILABLE FOR LUNCH OR DINNER

Priced per item. Minimum order of 25 per item.

COLD CANAPÉS | 8
SMOKED SALMON ON RYE | Cream Cheese, Cucumber, Toasted Rye
POACHED JUMBO SHRIMP | Horseradish Sauce (GF)
BRUSCHETTA | Artichoke and Arugula Pesto, Portobello Mushroom, Fresh Mozzarella (V)
TUNA POKE IN CUCUMBER | Soy, Citrus, Sesame
SHRIMP CEVICHE TOSTADAS | Lime, Onion, Crisp Tortilla
FRIED FETA | Honeyed Almonds (V)
SMOKED AND CURRIED CHICKEN SALAD | Grapes, Cashew, Wonton Crisp
CAPRESE SKEWER | Cherry Tomato, Mozzarella, Basil, Balsamic Glaze (GF) (V)
LOBSTER SALAD PROFITEROLE
RICOTTA AND RASPBERRY CROSTINI

HOT CANAPÉS | 8
FIG AND MASCARPONE IN PHYLLO (V)
CHORIZO AND QUESO EMPANADA | Salsa Verde
TANDOORI CHICKEN | Cilantro Yogurt Dip (GF)
CHORIZO-STUFFED AND BACON-WRAPPED DATE (GF)
CHICKEN IN WONTON | Soy Ginger Sauce
ITALIAN SAUSAGE EN CROUTE | Roasted Tomato Sauce
PHYLLO CUPS | Haloumi and Honeyed Walnuts (V)
SHRIMP TEMPURA | Sweet Chili Sauce
CANDIED PORK BELLY SKEWER
GRILLED LAMB LOIN SKEWER | Chimichurri
MINI CRAB CAKE | Cajun Remoulade
VEGETABLE SAMOSA | Ras al Hanout Yogurt (V)

RECEPTION PACKAGES
Based on 60 minutes of service
Minimum 25 Guests
Priced per Guest

4 PIECES PER GUEST | 32 PER GUEST
6 PIECES PER GUEST | 46 PER GUEST
8 PIECES PER GUEST | 60 PER GUEST

ADD A DISPLAY TABLE :
ARTISANAL CHEESES | ADD 28
CRUDITÉS | ADD 24
## DINNER

### PLATED DINNER

Plated dinners require a minimum of 10 guests. All dinners include three courses, artisanal rolls and sweet butter, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas.

### FIRST COURSE

**Please Select One**

- **TODAY’S SOUP**
- **FIELD GREENS SALAD**
  - Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette (GF) (V)
- **CAESAR SALAD**
  - Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)
- **BABY SPINACH SALAD**
  - Candied Walnuts, Pears, Blue Cheese Crumbles, Herb Vinaigrette (V)
- **ICEBERG WEDGE**
  - Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette or Roquefort Dressing
- **HEIRLOOM TOMATO SALAD**
  - Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Basil (GF) (V)
- **CHEESE TORTELLINI**
  - Peas, Carrots, Mushrooms, Basil Cream Sauce (V)
- **GRILLED VEGETABLE CANNELLONI**
  - Ricotta, Parmesan, Roasted Garlic Tomato Sauce, Pesto (V)

### MAIN COURSE

**Please Select One**

- **STATLER CHICKEN BREAST | 90**
  - Parmesan Polenta, Grilled Broccolini, Natural Jus (GF)
- **HERB-GRILLED CHICKEN BREAST | 92**
  - Confit Potatoes, Asparagus, Shallot Jus (GF)
- **ROASTED RACK OF LAMB | 98**
  - Cumin-Roasted Baby Carrots, Couscous, Ras Al Hanout Jus
- **BRAISED SHORT RIBS | 101**
  - Fingerling Potato Puree, Wilted Kale, Cipollini Agrodolce, Red Wine Jus (GF)
- **ROASTED ATLANTIC SALMON | 96**
  - Wild Rice Pilaf, Apples, Cranberries, Pecans, Miso Vinaigrette (GF)
- **BEEF STRIPLOIN STEAK | 105**
  - Potatoes Provaleta, Blistered Green Beans, Chimichurri (GF)
- **PETIT FILET & GRILLED PRAWNS | 115**
  - Roasted Sweet Potatoes, Braised Chard, Sauce Bearnaise (GF)

**Split orders pay the higher of the two entrée prices.**

### FINAL COURSE

**Please Select One**

- **FRESH FRUIT TART**
  - Lemon Crème Fraîche
- **APPLE CRUMBLE TART**
  - Whipped Cream
- **GLUTEN-FREE CHOCOLATE CAKE**
  - Dark Chocolate and Raspberry Sauce (GF)
- **VANILLA CHEESECAKE**
  - Brûléed Berries
- **PAVLOVA**
  - Blueberry Sauce (GF)

### MAIN COURSE (VEGETARIAN)

**Please Select One**

- **RIGATONI PASTA**
  - Creamy Pesto Sauce, Arugula Gremolata (V)
- **BAKED EGGPLANT AND ZUCCHINI TERRINE**
  - Mozzarella Cheese, Roasted Tomato Sauce (GF) (V)

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DINNER

DINNER TABLES

All dinners include three courses, artisanal rolls and sweet butter, freshly brewed coffee, decaffeinated coffee, and a selection of specialty teas. Buffet dinners require a minimum of 20 guests.

<table>
<thead>
<tr>
<th>CASA DE MATEO</th>
<th>112</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHICKEN AND TORTILLA SOUP</td>
<td>Cilantro, Crema</td>
</tr>
<tr>
<td>SOUTHWEST CHOP SALAD</td>
<td>Romaine, Grilled Corn, Black Beans, Cotija Cheese, Green Onions, Tomatoes, Eggs, Poblano Ranch Dressing (GF) (V)</td>
</tr>
<tr>
<td>JICAMA AND JALAPENO SLAW</td>
<td>Julienned Carrots, Poblanos, Cilantro-Lime Dressing (GF) (V)</td>
</tr>
<tr>
<td>GRILLED WHITEFISH</td>
<td>Pineapple Salsa, Herb Oil (GF)</td>
</tr>
<tr>
<td>CARNE ASADA</td>
<td>Salsa Verde, Fried Plantains (GF)</td>
</tr>
<tr>
<td>WHOLE ROASTED ADOBO CHICKEN</td>
<td>Chili &amp; Lime Roasted Fingerlings (GF)</td>
</tr>
<tr>
<td>RED RICE &amp; BLACK BEAN STEW (GF) (V)</td>
<td></td>
</tr>
<tr>
<td>CHIPS &amp; SAUCES</td>
<td>Corn Tortilla Chips, Pico de Gallo, Guacamole (GF) (V)</td>
</tr>
<tr>
<td>DESSERT</td>
<td>SPICED CHOCOLATE GANACHE TARTLETS</td>
</tr>
<tr>
<td>FRESH FRUIT WITH LIME, CHILE, AND MINT (GF)</td>
<td></td>
</tr>
<tr>
<td>CHURROS</td>
<td>Chocolate Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RUSH STREET CHOP HOUSE</th>
<th>130</th>
</tr>
</thead>
<tbody>
<tr>
<td>ROASTED RED PEPPER BISQUE</td>
<td>Smoked Gouda (V)</td>
</tr>
<tr>
<td>STEAKHOUSE SALAD</td>
<td>Romaine, Cucumbers, Eggs, Tomatoes, Green Beans, Provolone, Smoked Bacon, Red Wine Vinaigrette (GF) (V)</td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)</td>
</tr>
<tr>
<td>CLASSIC SHRIMP COCKTAIL</td>
<td>Poached Prawns, Cocktail Sauce, Lemon</td>
</tr>
<tr>
<td>ENTRÉES AND SIDES</td>
<td>SLOW-ROASTED PRIME RIB (GF)</td>
</tr>
<tr>
<td>ROASTED ATLANTIC SALMON (GF)</td>
<td></td>
</tr>
<tr>
<td>SMOKED BONE-IN PORK CHOPS (GF)</td>
<td></td>
</tr>
<tr>
<td>Sauce Bearnaise, Red Wine Sauce, Herbed Butter (GF)</td>
<td></td>
</tr>
<tr>
<td>Loaded Baked Potatoes (GF)</td>
<td></td>
</tr>
<tr>
<td>Creamed Spinach (GF)</td>
<td></td>
</tr>
<tr>
<td>DESSERT</td>
<td>VANILLA CHEESECAKE WITH BRÛLÉED BERRIES</td>
</tr>
<tr>
<td>CRÈME BRÛLÉE TART</td>
<td>Fresh Berries</td>
</tr>
<tr>
<td>FLOURLESS CHOCOLATE CAKE (GF)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>RASO’S GRILLE DELUXE</th>
<th>115</th>
</tr>
</thead>
<tbody>
<tr>
<td>ITALIAN WEDDING SOUP</td>
<td>Meatballs, Fregola Pasta, Parmesan Cheese, Wilted Greens</td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>Romaine Hearts, Shaved Parmesan, Focaccia Croutons, Caesar Dressing (V)</td>
</tr>
<tr>
<td>PANZANELLA</td>
<td>Bread Salad with Arugula, Peppers, Red Onions, Red Wine Vinaigrette (V)</td>
</tr>
<tr>
<td>HEIRLOOM TOMATO SALAD</td>
<td>Fresh Mozzarella, Basil, Extra Virgin Olive Oil, Balsamic Reduction (GF) (V)</td>
</tr>
<tr>
<td>CHICKEN SALTIMBOCCA</td>
<td>Lemon, White Wine, Sage</td>
</tr>
<tr>
<td>RIGATONI PUTTANESCA</td>
<td>Garlic, Anchovies, Tomatoes, Capers, Olives</td>
</tr>
<tr>
<td>BEEF BRACIOLE</td>
<td>Rolled and Braised Flank Steak, Spinach, Parmesan (GF)</td>
</tr>
<tr>
<td>GRILLED ASPARAGUS</td>
<td>Bagna Cauda Sauce, Fresh Parsley (GF)</td>
</tr>
<tr>
<td>FRIED ARTICHOKES</td>
<td>Lemon Aioli (V)</td>
</tr>
<tr>
<td>GARLIC BREAD (V)</td>
<td></td>
</tr>
<tr>
<td>DESSERT</td>
<td>Please Select Two</td>
</tr>
<tr>
<td>ALMOND &amp; STRAWBERRY CREAM CAKE</td>
<td></td>
</tr>
<tr>
<td>TIRAMISU BITES</td>
<td></td>
</tr>
<tr>
<td>AMARETTI COOKIES</td>
<td></td>
</tr>
</tbody>
</table>

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BEVERAGES

BAR SERVICE

Bartender fee | 175 per bar.
One bar required for every 75 guests.

PREMIUM

PREMIUM BRANDS

SPIRITS
Svedka Vodka, New Amsterdam Gin, Bacardi Superior, El Jimador Tequila, Jim Beam, Dewar’s Scotch, DeKuyper Brand Cordials, Martini & Rossi Vermouth

WINE
Proverb Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER
Bud Light, Sam Adams, Lagunitas, 312, St. Pauli Girl

CURATED COCKTAILS
Please ask your Catering Manager for a list of our Delectable Specialty Cocktails

PREMIUM BARS

Package Bar
Priced Per Hour
First Hour | 28
Additional Hours | 13

Cash Bar
Priced Per Drink
Mixed Drinks | 13
Imported Beer | 8
Domestic Beer | 7
Wine by the Glass | 13
Soft Drinks and Water | 6

Beer & Wine Only
1 Hour | 23
2nd Hour | 13
Additional Hours | 9

PRESTIGE

PRESTIGE BRANDS

SPIRITS
Tito’s Vodka, Bacardi Superior Rum, Tanqueray Gin, Patron Silver Tequila, Makers Mark Bourbon, Crown Royal, Dewar’s Scotch, Jamison Irish Whiskey, Bailey’s Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE
Story Point Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER
Bud Light, Sam Adams, Lagunitas, 312, St. Pauli Girl

WINE UPGRADE
Add $2.00 to package prices and wine by the glass price
+ William Hill Central Coast Chardonnay
+ Whitehaven Sauvignon Blanc
+ William Hill Central Coast Cabernet
+ MacMurray Estate Central Coast Pinot Noir

CURATED COCKTAILS
Please ask your Catering Manager for a list of our Delectable Specialty Cocktails

PRESTIGE BARS

Package Bar
Priced Per Hour
First Hour | 32
Additional Hours | 15

Cash Bar
Priced Per Drink
Mixed Drinks | 21
Imported Beer | 11
Domestic Beer | 10
Wine by the Glass | 21
Soft Drinks and Water | 8

Beer & Wine Only
1 Hour | 25
2nd Hour | 13
Additional Hours | 11

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## BEVERAGES

### WINE

#### CHAMPAGNE & SPARKLING WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caposaldo Processco</td>
<td>60</td>
</tr>
<tr>
<td>Veuve Clicquot Brut</td>
<td>119</td>
</tr>
<tr>
<td>Moet &amp; Chandon Rose</td>
<td>130</td>
</tr>
<tr>
<td>Mumm Napa Brut Prestige</td>
<td>95</td>
</tr>
</tbody>
</table>

#### WHITE WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Attitude by Pascal Jolivet Rose</td>
<td>76</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Blanc, AU</td>
<td>80</td>
</tr>
<tr>
<td>Girard Sauvignon Blanc, Napa</td>
<td>72</td>
</tr>
<tr>
<td>Ca’bolani Pinot Grigio, Italy</td>
<td>64</td>
</tr>
<tr>
<td>Sonoma Cutrer Chardonnay</td>
<td>80</td>
</tr>
<tr>
<td>Louis Jadot Steel Chardonnay, France</td>
<td>64</td>
</tr>
<tr>
<td>Quilt Chardonnay, Napa</td>
<td>120</td>
</tr>
<tr>
<td>August Kessler “R” Reisling, Germany</td>
<td>68</td>
</tr>
<tr>
<td>Pascale Jolivet Sancerre, France</td>
<td>94</td>
</tr>
</tbody>
</table>

#### RED WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rodney Strong Alexander Cabernet, Napa</td>
<td>92</td>
</tr>
<tr>
<td>Joel Gott 815 Cabernet, Napa</td>
<td>68</td>
</tr>
<tr>
<td>Erath Pinot Noir, OR</td>
<td>84</td>
</tr>
<tr>
<td>Siduri Pinot Noir, Russian River</td>
<td>84</td>
</tr>
<tr>
<td>Clos de Los Siete Red Blend, AR</td>
<td>80</td>
</tr>
<tr>
<td>Benzinger Merlot, Sonoma</td>
<td>68</td>
</tr>
<tr>
<td>Ravenswood Zinfandel, Sonoma</td>
<td>72</td>
</tr>
<tr>
<td>Campo Viejo Reserva Tempranillo, Spain</td>
<td>72</td>
</tr>
<tr>
<td>Alamos Selection Malbec, AR</td>
<td>56</td>
</tr>
</tbody>
</table>
DAY MEETING PACKAGE

ALL-DAY FOOD AND BEVERAGE

The Day Meeting Package provides all the critical elements of a total meeting experience. These elements include: all-day food and beverage, meeting space, technology and meeting support services. The items below are an example of the variety and quantity that can be expected. Your conference planning manager can provide menu details for the day of your meeting.

ALL DAY FOOD AND BEVERAGE

Continuous Service (7am-5pm)
Just Now brewed coffee and decaffeinated coffee and a selection of specialty teas
Assorted Soft Drinks and Bottled Still and Sparkling Water
Seasonal Whole Fruit

Executive Continental Breakfast (7am-9am)
Orange and Grapefruit Juice
Sliced Melons, Seasonal Fruits and Berries
Assortment of Breakfast Cereals with Bananas, Whole, 2% and Skim Milk
Individual Fruit and Plain Yogurts
New York Style Bagels with Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

AM Breather (10am)
Designer Trail Mix Station with Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
Pure and Natural Granola and Energy Bars
Buttery Crumbly Coffee Cake

Lunch
Menu Driven or Buffet Based on Group Size

PM Pause (2:30pm)
Assorted Chips, Pretzels and Popcorn
Assortment of Chocolate Chip, Oatmeal, Sugar and Peanut Butter Cookies
Crudité Display with Buttermilk Ranch and Blue Cheese Dips

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TECHNOLOGY SUPPORT SERVICES

(1) LCD Projector with Appropriately Sized Screen
(2) Flipcharts / Easel, Assorted Markers, and Pads
(1) High Speed Internet Access Connection

MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager
Complimentary Storage of Materials (up to 5 standard boxes)
Up To 300 Complimentary Copies
Complimentary Access to Business Center
Meeting Planner Tool Kit
NO EVENT FEE

{GF} GLUTEN-FREE / {V} VEGETARIAN / {VE} VEGAN / {DF} DAIRY FREE

All pricing is per person, unless noted otherwise. Prices are exclusive of 24% taxable service charge, 8% taxable event fee on food and beverage only and applicable sales tax.
## DAY MEETING PACKAGE

**LUNCH**

Groups under 10 guests will dine in the restaurant with choice of starter, entrée and dessert. Your planner will provide menus on the morning of your meeting.

### MONDAY AND THURSDAY LUNCH

<table>
<thead>
<tr>
<th>SEASONAL INSPIRED SOUP</th>
<th>CAESAR SALAD</th>
<th>SMOKED TURKEY SANDWICH</th>
<th>ROAST BEEF ON BAGUETTE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing (V)</td>
<td>Brie Spread, Lettuce, Tomato</td>
<td>Boursin, Arugula, Caramelized Onions</td>
</tr>
<tr>
<td></td>
<td>CLASSIC ITALIAN</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soppressata, Capicola, Provolone Cheese, Lettuce, Tomato, Red Wine Vinaigrette</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>BALSAMIC-MARINATED PORTOBELLO</td>
<td>Artichoke and Arugula Pesto, Fresh Mozzarella (V)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ASSORTED CHIPS, PICKLES, OLIVES, CHERRY PEPPERS (GF) (V)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DESSERT**

*Please Select Two*

- CARROT CUPCAKES WITH CREAM CHEESE FROSTING
- TIRAMISU BITES
- CHOCOLATE ESPRESSO TART
- CHOCOLATE FUDGE CUPCAKES
- LEMON MERINGUE TART

### TUESDAY AND FRIDAY LUNCH

<table>
<thead>
<tr>
<th>SEASONAL INSPIRED SOUP</th>
<th>TRADITIONAL CHOPPED COBB SALAD</th>
<th>CHICKEN SALAD WITH SULTANAS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing</td>
<td></td>
</tr>
<tr>
<td></td>
<td>CHICKEN SALAD</td>
<td>CARNE ASADA SANDWICH</td>
</tr>
<tr>
<td></td>
<td>Salsa Verde, Queso Fresco, Pickled Onions</td>
<td></td>
</tr>
<tr>
<td></td>
<td>MEDITERRANEAN WRAP</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hummus, Tabbouleh, Cracked Olives, Lemon Vinaigrette (V)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TRADITIONAL NEW ENGLAND LOBSTER ROLL</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lobster Salad, Tarragon, Brioche</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ASSORTED CHIPS, PICKLES, OLIVES, CHERRY PEPPERS (GF) (V)</td>
<td></td>
</tr>
</tbody>
</table>

**DESSERT**

*Please Select Two*

- CARROT CUPCAKES WITH CREAM CHEESE FROSTING
- TIRAMISU BITES
- CHOCOLATE ESPRESSO TART
- CHOCOLATE FUDGE CUPCAKES
- LEMON MERINGUE TART

### WEDNESDAY LUNCH

<table>
<thead>
<tr>
<th>SEASONAL INSPIRED SOUP</th>
<th>TRADITIONAL CHOPPED COBB SALAD</th>
<th>CHICKEN SALAD WITH SULTANAS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>CHICKEN SALAD</td>
<td>CARNE ASADA SANDWICH</td>
</tr>
<tr>
<td></td>
<td>Salsa Verde, Queso Fresco, Pickled Onions</td>
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</tr>
<tr>
<td></td>
<td>MEDITERRANEAN WRAP</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hummus, Tabbouleh, Cracked Olives, Lemon Vinaigrette (V)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>TRADITIONAL NEW ENGLAND LOBSTER ROLL</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Lobster Salad, Tarragon, Brioche</td>
<td></td>
</tr>
<tr>
<td></td>
<td>ASSORTED CHIPS, PICKLES, OLIVES, CHERRY PEPPERS (GF) (V)</td>
<td></td>
</tr>
</tbody>
</table>

**DESSERT**

*Please Select Two*

- CARROT CUPCAKES WITH CREAM CHEESE FROSTING
- TIRAMISU BITES
- CHOCOLATE ESPRESSO TART
- CHOCOLATE FUDGE CUPCAKES
- LEMON MERINGUE TART

### DESSERT

*Please Select Two*

- FRUIT TART OF THE SEASON
- Fruit Coulis
- VANILLA CHEESECAKE Brûléed Berries
- CHOCOLATE FUDGE CUPCAKES

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(GF) GLUTEN-FREE / (V) VEGETARIAN / (VE) VEGAN / (DF) DAIRY FREE

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