



THE GWEN HOTEL  
MICHIGAN AVENUE CHICAGO

# BANQUET MENUS

---

## CONTENTS

BREAKFAST	2
BEVERAGE / BREAK SERVICE	4
LUNCH	6
RECEPTION TABLES	12
RECEPTION STATIONS	13
PASSED HORS D'OEUVRES	14
DINNER	15
BAR SERVICE	17
DAY MEETING PACKAGE	19

# BREAKFAST

## 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)

### AWARE | 49

ORANGE, GRAPEFRUIT AND CRANBERRY JUICES  
SLICED SEASONAL FRUITS AND FRESH BERRIES (GF) (V)  
FRESHLY BAKED MORNING PASTRIES,  
CROISSANTS & TOAST  
Fruit Preserves and Butter (V)  
ASSORTED BREAKFAST CEREALS  
Bananas, Organic Whole, 2% and Skim Milk (V)  
INDIVIDUAL YOGURTS (GF) (V)  
Low Fat Fruit, Plain, Greek  
NEW YORK STYLE BAGELS  
Fat Free and Regular Cream Cheese (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

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.

# 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

(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.

# 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 Frappuccino

+ 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 |

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

(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.

# 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

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 Frappuccino

+ 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

GARRETT'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

(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

## 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.

### **SIMPLY SANDWICHES | 67** **Monday and Thursday Value Price | 62**

SEASONALLY INSPIRED SOUP

#### 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)

#### **DESSERT**

*Select Two*

CARROT CUPCAKES WITH  
CREAM CHEESE FROSTING

TIRAMISU BITES

CHOCOLATE ESPRESSO TART

CHOCOLATE FUDGE CUPCAKES

LEMON MERINGUE TART

### **NEIGHBORHOOD DELI | 67** **Wednesday Value Price | 62**

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)

#### **DESSERT**

*Select Two*

CARROT CUPCAKES WITH  
CREAM CHEESE FROSTING

TIRAMISU BITES

CHOCOLATE ESPRESSO TART

CHOCOLATE FUDGE CUPCAKES

LEMON MERINGUE TART

### **FARMERS MARKET STAND | 75** **Tuesday and Friday Value Price | 70**

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*

FRUIT TART OF THE SEASON  
Fruit Coulis

VANILLA CHEESECAKE

Brûléed Berries

CHOCOLATE FUDGE CUPCAKES

(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

## 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

(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

## 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.

### **MEXICAN FIESTA | 72** **Available Every Day**

STEAKHOUSE SALAD

CHICKEN AND TORTILLA SOUP  
Cilantro, Crema

SOUTHWEST CHOP SALAD  
Romaine, Grilled Corn, Black Beans, Cotija Cheese, Green Onions,  
Tomatoes, Eggs, Poblano Ranch Dressing (GF) (V)

CHIPS & SAUCES  
Corn Tortilla Chips, Pico de Gallo, Guacamole

CARNE ASADA  
Salsa Verde, Fried Plantains (GF)

ADOBO-GRILLED CHICKEN THIGHS  
Chili & Lime Roasted Fingerlings, Adobo Sauce (GF)

RED RICE & BLACK BEAN STEW (GF) (V)

### **DESSERTS**

CHURROS  
Dulce de Leche, Cinnamon Sugar

CHOCOLATE MOUSSE CUPS

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

AVGOLEMONO  
Chicken, Lemon, and Egg Soup

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

HORIATIKI  
Tomato, Cucumber, Red Onion, Kalamata Olives,  
Peppers, Feta, Red Wine Vinaigrette (GF) (V)

ROASTED WHOLE CHICKEN  
Preserved Lemon Couscous, Chermoula Sauce

GRILLED SALMON  
Saffron Basmati, Roasted Carrots, Slivered Almonds (GF)

BEEF KABOBS  
Chickpea Stew, Wilted Greens, Spiced Yogurt (GF)

GRILLED SEASONAL VEGETABLES  
Harissa (GF) (V)

### **DESSERTS**

*Select Two*

APPLE CRUMBLE TART

RED VELVET CUPCAKES

LEMON MERINGUE TART

(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

## 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

(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

## 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*

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  
Tomato, Smoked Bacon,  
Danish Blue, Champagne Vinaigrette  
OR Roquefort Dressing (GF)

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

ROASTED RED PEPPER BISQUE  
Smoked Gouda

CHICKEN AND TORTILLA SOUP  
Cilantro, Crema

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

### MAIN COURSE

*Please Select One*

#### Chilled Entrées

SEARED TUNA NICOISE SALAD | 47  
Charred Rare Yellowfin Tuna, Local Greens,  
Fingerling Potatoes, Haricot Vert, Kalamata Olives,  
Egg, Tomato, Shallot Mustard Vinaigrette

TRADITIONAL CHOPPED COBB | 45  
Chopped Chicken, Smoked Bacon, Tomatoes,  
Boiled Egg, Blue Cheese, Italian Dressing

GRILLED CHICKEN CAESAR SALAD | 45  
Herb Grilled Chicken, Romaine Hearts,  
Shaved Parmesan-Reggiano,  
Focaccia Croutons, Caesar Dressing  
+ Substitute Poached Shrimp | Add 4

#### Hot Entrées

*Includes Chef's Choice of Seasonal Vegetables*

GRILLED CHICKEN BREAST | 56  
Confit Potatoes, Asparagus, Shallot Jus (GF)

GRILLED SALMON | 58  
Sweet Potato Hash, Onion Soubise

PETIT FILET MIGNON | 60  
Herb Roasted Fingerling Potatoes,  
Red Wine Sauce (GF)

### VEGETARIAN ENTRÉE SELECTION

*Please Select One*

RIGATONI PASTA  
Creamy Pesto Sauce, Arugula Gremolata (V)

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

FREGOLA "RISOTTO"  
Roasted Mushrooms, Rosemary, Burrata, Parmesan (V)

GRILLED TOFU  
Miso Hummus, Charred Broccolini,  
Hoisin Vinaigrette, Peanuts, Basil (V)

COUSCOUS TABBOULEH  
Harissa-Roasted Vegetables, Sorrel Labneh (V)

### FINAL COURSE

*Please Select One*

FRESH FRUIT TART  
Lemon Crème Fraiche

APPLE CRUMBLE TART  
Whipped Cream

GLUTEN FREE CHOCOLATE CAKE  
Dark Chocolate and  
Raspberry Sauce (GF)

VANILLA CHEESECAKE  
Brûléed Berries

PAVLOVA  
Blueberry Sauce (GF)

(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  
Soppresata, 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

(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.

# 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

(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.

# 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  
FRIED CHICKEN | Coleslaw  
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

## 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

*Prices per Guest*

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

\*Can be booked as a display or as a chef-attended action station

\*\*Requires an attendant | 175 per station

(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.

# 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

(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.

# 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 Provalleta, 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.*

### VEGETARIAN ENTRÉE SELECTION

*Please Select One*

RIGATONI PASTA  
Creamy Pesto Sauce,  
Arugula Gremolata (V)

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

### FINAL COURSE

*Please Select One*

FRESH FRUIT TART  
Lemon Crème Fraiche

APPLE CRUMBLE TART  
Whipped Cream

GLUTEN-FREE CHOCOLATE CAKE  
Dark Chocolate and  
Raspberry Sauce (GF)

VANILLA CHEESECAKE  
Bruléed Berries

PAVLOVA  
Blueberry Sauce (GF)

(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.

# 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.

### CASA DE MATEO | 112

CHICKEN AND TORTILLA SOUP  
Cilantro, Crema

SOUTHWEST CHOP SALAD  
Romaine, Grilled Corn,  
Black Beans, Cotija Cheese,  
Green Onions, Tomatoes, Eggs,  
Poblano Ranch Dressing (GF) (V)

JICAMA AND JALAPEÑO SLAW  
Julienned Carrots, Poblanos,  
Cilantro-Lime Dressing (GF) (V)

GRILLED WHITEFISH  
Pineapple Salsa, Herb Oil (GF)

CARNE ASADA  
Salsa Verde, Fried Plantains (GF)

WHOLE ROASTED ADOBO CHICKEN  
Chili & Lime Roasted Fingerlings (GF)

RED RICE & BLACK BEAN  
STEW (GF) (V)

CHIPS & SAUCES  
Corn Tortilla Chips, Pico de Gallo,  
Guacamole (GF) (V)

### DESSERT

SPICED CHOCOLATE GANACHE  
TARTLETS

FRESH FRUIT WITH LIME,  
CHILE, AND MINT (GF)

CHURROS  
Chocolate Sauce

### RUSH STREET CHOP HOUSE | 130

ROASTED RED PEPPER BISQUE  
Smoked Gouda (V)

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

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

CLASSIC SHRIMP COCKTAIL  
Poached Prawns, Cocktail Sauce, Lemon

### ENTRÉES AND SIDES

SLOW-ROASTED PRIME RIB (GF)

ROASTED ATLANTIC SALMON (GF)

SMOKED BONE-IN PORK CHOPS (GF)

Sauce Bearnaise, Red Wine Sauce,  
Herbed Butter (GF)  
Loaded Baked Potatoes (GF)  
Creamed Spinach (GF)

### DESSERT

VANILLA CHEESECAKE WITH  
BRÛLÉED BERRIES

CRÈME BRÛLÉE TART  
Fresh Berries

FLOURLESS CHOCOLATE CAKE (GF)

### RASO'S GRILLE DELUXE | 115

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

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

PANZANELLA  
Bread Salad with Arugula, Peppers,  
Red Onions, Red Wine Vinaigrette (V)

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

CHICKEN SALTIMBOCCA  
Lemon, White Wine, Sage

RIGATONI PUTTANESCA  
Garlic, Anchovies, Tomatoes, Capers, Olives

BEEF BRACIOLE  
Rolled and Braised Flank Steak,  
Spinach, Parmesan (GF)

GRILLED ASPARAGUS  
Bagna Cauda Sauce, Fresh Parsley (GF)

FRIED ARTICHOKE  
Lemon Aioli (V)

GARLIC BREAD (V)

### DESSERT

*Please Select Two*

ALMOND & STRAWBERRY  
CREAM CAKE

TIRAMISU BITES

AMARETTI COOKIES

(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.



# 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

##### Hosted Bar

*Priced Per Drink*

Mixed Drinks | 13

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 13

Soft Drinks and Water | 6

##### Cash Bar

*Priced Per Drink*

Mixed Drinks | 18

Imported Beer | 11

Domestic Beer | 10

Wine by the Glass | 18

Soft Drinks and Water | 8

##### 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

*Add \$6.00 to wine by the glass price*

+ Talbott Kali Hart Chardonnay

+ Saint Claire Sauvignon Blanc

+ Louis Martini Cabernet

+ J Vineyards "Black" Pinot Noir

+ Fleur Du Mer Rosé

#### 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

##### Hosted Bar

*Priced Per Drink*

Mixed Drinks | 15

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 15

Soft Drinks and Water | 6

##### 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

(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.

# BEVERAGES

---

## WINE

### CHAMPAGNE & SPARKLING WINE

Caposaldo Prosecco | 60

Veuve Clicquot Brut | 119

Moët & Chandon Rose | 130

Mumm Napa Brut Prestige | 95

### WHITE WINE

Attitude by Pascal Jolivet Rose | 76

Kim Crawford Sauvignon Blanc, AU | 80

Girard Sauvignon Blanc, Napa | 72

Ca'bolani Pinot Grigio, Italy | 64

Sonoma Cutrer Chardonnay | 80

Louis Jadot Steel Chardonnay, France | 64

Quilt Chardonnay, Napa | 120

August Kessler "R" Reisling, Germany | 68

Pascale Jolivet Sancerre, France | 94

### RED WINE

Rodney Strong Alexander Cabernet, Napa | 92

Joel Gott 815 Cabernet, Napa | 68

Erath Pinot Noir, OR | 84

Siduri Pinot Noir, Russian River | 84

Clos de Los Siete Red Blend, AR | 80

Benzinger Merlot, Sonoma | 68

Ravenswood Zinfandel, Sonoma | 72

Campo Viejo Reserva Tempranillo, Spain | 72

Alamos Selection Malbec, AR | 56

(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

---

## 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  
Crudit  Display with Buttermilk Ranch and Blue Cheese Dips

---

### 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

SEASONALLY INSPIRED SOUP

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

SMOKED TURKEY SANDWICH  
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)

ASSORTED CHIPS, PICKLES,  
OLIVES, CHERRY PEPPERS (GF) (V)

#### DESSERT

*Please Select Two*

CARROT CUPCAKES WITH  
CREAM CHEESE FROSTING

TIRAMISU BITES

CHOCOLATE ESPRESSO TART

CHOCOLATE FUDGE CUPCAKES

LEMON MERINGUE TART

### WEDNESDAY LUNCH

SEASONALLY INSPIRED SOUP

TRADITIONAL CHOPPED  
COBB SALAD  
Chopped Chicken, Smoked Bacon,  
Tomatoes, Chopped Egg, Blue  
Cheese, Italian Dressing

CHICKEN SALAD WITH SULTANAS

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)

#### 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

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

*Please Select Two*

FRUIT TART OF THE SEASON  
Fruit Coulis

VANILLA CHEESECAKE  
Brûléed Berries

CHOCOLATE FUDGE CUPCAKES

(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.