

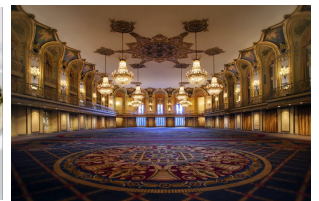
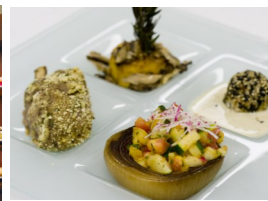
Catering Menus

Spring & Summer

April 1, 2015– September 30, 2015

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Continental Breakfast Buffets

Hilton Continental

Banana-Nut* and Blueberry Muffins
 Chocolate Scones and Buttered Plain Croissants
 Plain and Wheat Bagels

Hard Boiled Eggs in the Shell*
 Butter, Whipped Cream Cheese Strawberry Fruit Preserves and Peanut Butter

\$36.00 Per Guest

Hilton Executive

Seasonal Diced Fruit* and Whole Apples & Bananas*
 Cherry & White Chocolate Chip Muffins and Zucchini Bread

Yogurt (Lowfat Strawberry and Plain Greek Yogurt) with Honey*, Granola, Flax Seed*, Slivered Almonds*, Mixed Berry Compote* and Peach Compote*

Raisin Bran and Cheerios with Skim and 2% Milk

\$40.00 Per Guest

Orange and Cranberry Juice, Coffee and Tea service provided with buffets.

Prices and quantities are based on a two hour buffet.

Hot Breakfast Buffets

Grant Park

Seasonal Diced Fruit* and Whole Apples & Bananas*
 Banana Walnut Caramel Muffins
 Chocolate and Plain Croissants
 Farmland Smoked Bacon*
 Rosti Potatoes*

***Scrambled Egg Bar**—Cheddar Cheese, Monterey Jack and Roasted Tomatillo Salsa

Yogurt Station—Plain Greek Yogurt and Lowfat Strawberry Yogurt with side toppings of Honey*, Granola, Flax Seed, Slivered Almonds*, Mixed Berry Compote* and Peach Compote*

\$46.00 Per Guest

Sliced Gluten Free Breads available on request

Millennium Park

Seasonal Sliced Fruit* and Whole Apples & Bananas*
 Cornmeal Blueberry Muffins
 Assorted Bagels
 Whipped Cream Cheese, Strawberry Preserves and Peanut Butter
 Grilled Breakfast Sausage*

Roasted Red Skin Potatoes with Shallots*

Piña Colada French Toast with Coconut Flakes, Whipped Butter and Maple Syrup

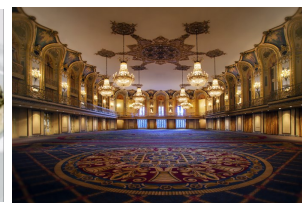
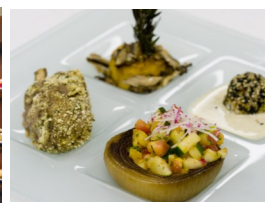
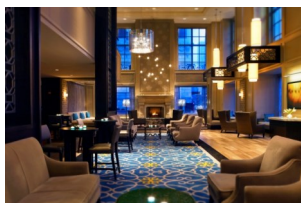
***Scrambled Egg Bar**— Shredded Mozzarella Cheese, Queso Fresco and Pico de Gallo

***Oatmeal Station**—Steel-Cut Oatmeal with side toppings of Golden Raisins, Bananas, Walnuts, Berry Compote and Brown Sugar

\$48.00 Per Guest

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

** Gluten Free*



Enhancements

The Enhancements are meant to enhance your breakfast and must be ordered in addition to a breakfast buffet.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*

*Oatmeal Station

Steel-Cut Oatmeal with side toppings of Golden Raisins, Bananas, Walnuts, Berry Compote and Brown Sugar

\$7.00 Per Guest

Yogurt Station

Plain Greek Yogurt and Lowfat Strawberry Yogurt with side toppings of Honey*, Granola, Flax Seeds*, Slivered Almonds*, Mixed Berry Compote* and Peach Compote*

\$7.00 Per Guest

Eggs & Hash Station

Poached Eggs served with Choice of Hash:

Short Rib Hash with Golden Yukon Potatoes and Roasted Peppers

Corned Beef Hash with Potatoes

Sweet Potato Hash with Peppers and Onions

Toppings to Include: Hollandaise and Horseradish Choron

Chef Fee: \$150 per Chef, per hour

\$12.00 Per Guest

Pancakes, French Toast or Crepes Station

Made to Order and Served with Blueberry Compote*, Nutella, Whipped Cream, Marinated Strawberries*, Sliced Bananas*, Warm Maple Syrup and Sugar Free Maple Syrup

Additional Chef Fee: \$150 per Chef, per hour

\$12.00 Per Guest

Smoked Fish Station

Sturgeon*, Salmon*, Trout*, Capers*, Hard Boiled Eggs*, Parsley*, Onions*, Cucumbers*, Lemon* and Toasted Mini Bagels

\$9.00 Per Guest

Smoked Salmon

Chopped Hard Boiled Eggs*, Capers*, Cream Cheese, Parsley*, Red Onions* and Mini Bagels

\$9.00 Per Guest

Egg, Bacon and Cheese Soufflé

\$7.00 Each

Hard Boiled Eggs in the Shell*

\$3.00 Each

Artichoke, Leek & Goat Cheese Frittata*

\$7.00 Each

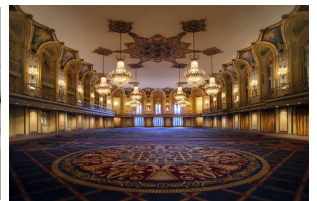
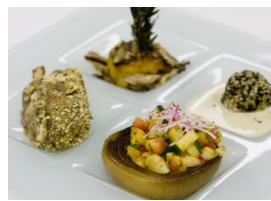
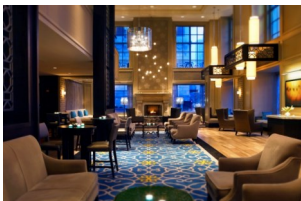
Breakfast Sandwich Action Station

Fried Egg with Serrano Ham, Arugula and Roasted Tomato on Ciabatta

Fried Egg with American Cheese and Bacon on a Croissant

\$11.00 Per Guest

Additional Chef Fee: \$150 per Chef, per hour



Plated Breakfast

Traditional American Breakfast*

Eggs Scrambled
 Choice of Farmland Smoked Bacon or Link Sausage
 Breakfast Potatoes with Peppers and Onions
 \$42.00 Per Guest

Eggs and Hash

Chicken Poblano Hash
 Topped with a Poached Egg
 Accompanied by Grilled Breakfast Sausage
 \$42.00 Per Guest

Bananas Foster French Toast

Served with Maple Syrup and Butter
 Choice of Crispy Bacon or Chicken Apple Sausage
 \$42.00 Per Guest

Deconstructed Eggs Benedict*

Poached Egg and Short Rib
 Atop Potato Rosti
 Served with Horseradish Hollandaise
 \$45.00 Per Guest

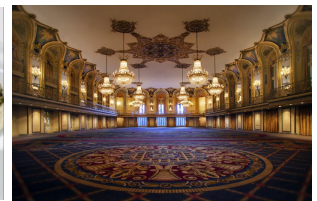
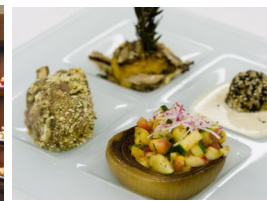
Fresh Fruit Cocktail* (breakfast enhancement)

Honey Lime Marinated Fresh Fruit (Vegan)
 \$4.00 Per Guest

Plated Breakfast to include Orange Juice, Coffee and Tea Service and Breakfast Bakeries

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**Gluten Free*



Beverage

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

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Individually Bottled Beverages

Bottled Water	\$5.75 Each
Sparkling Water	\$5.75 Each
Soft Drinks	\$5.75 Each
Bottled Juices	\$5.75 Each
Odwalla Juices Mango Tango, Blueberry B Monster or Superfood Anti Oxidants	\$6.50 Each
Snapple Iced Tea	\$6.50 Each
Regular or Sugar-Free Red Bull	\$6.50 Each
Vitamin Water	\$6.50 Each

Hot Beverages

Freshly Brewed Gourmet Regular and Decaffeinated Coffee, Assorted Teas and Hot Chocolate

\$138.00 Per Gallon
\$85.00 Per Half Gallon

Cold Beverages

Orange, Grapefruit, Cranberry, V8, Tomato, Apple and Pineapple Juices

Lemonade, Tropical Fruit Punch and Iced Tea with Lemon

\$110.00 Per Gallon
\$70.00 Per Half Gallon



Freshly Brewed Starbucks Regular and Decaffeinated Coffee with Assorted Teas and Hot Chocolate

\$145.00 Per Gallon
\$90.00 Per Half Gallon

All Day Beverage Package

The All Day Beverage Package requires a minimum of 25 guests. The package must remain in the same location and will be available for no more than eight consecutive hours.

Freshly Brewed Gourmet Coffee, Decaffeinated Coffee, Assorted Teas and Bottled Water \$30.00 Per Guest

Beverage Enhancements

Mocktail Bar

Pomegranate Mojito or Mixed Fruit Fresca
\$8.50 Per Guest

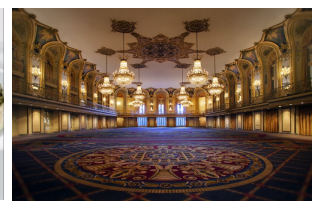
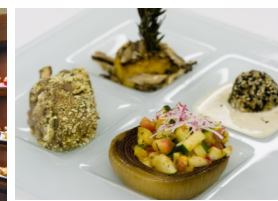
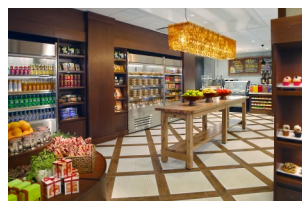
Lemonade Stand

Basil, and Ginger Lemonade
\$120.00 Per Gallon

Old Fashioned Soda Fountain

Coca Cola, Diet Coca Cola, Root Beer, Sprite, and Sprite Zero with Regular and Sugar Free Flavored Syrups and Vanilla Ice Cream

\$15.00 Per Guest



Breaks

Fresh from the Bakery

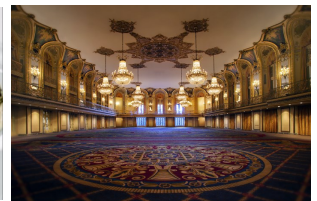
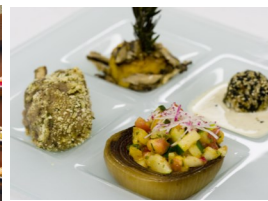
- | | |
|---------------------------------------|---|
| Almond Croissants | Chocolate Chip Jumbo Cookies |
| Chocolate Croissants | Oatmeal Jumbo Cookies |
| Plain Croissants | Peanut Butter Jumbo Cookies |
| Banana Walnut Caramel Muffins | White Chocolate Macadamia Jumbo Cookies |
| Banana-Nut Muffins* | Double Fudge Brownies |
| Cherry & White Chocolate Chip Muffins | Pecan Double Fudge Brownies |
| Raspberry Coffee Cake | Blueberry Cheesecake Bars |
| Cheese Coffee Cake | Red Velvet Cheesecake Bars |
| Cinnamon Scones | Red Velvet Cupcakes |
| Blueberry Scones | Chocolate Cupcakes |
| Chocolate Chip Scones | Vanilla Cupcakes |
| Plain Bagels | Macaroon Lollipops |
| Wheat Bagels | Oreo Cookie Pops |
| Cinnamon-Raisin Bagels | Red Velvet Cake Pops |
| Zucchini-Walnut Bread | Chocolate Cake Pops |
| Double Chocolate Bread | |
| Blueberry Pound Cake | |

\$58.00 Per Dozen

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

All items must be purchased by the dozen and are not offered on consumption.

**Gluten Free*



Breaks

Market Fresh Selections

Seasonal Diced Fruit Display*	\$10.50 Per Guest
Vegetable Crudites*	\$10.50 Per Guest
Vegetable Assortment served with Hummus* and Caramelized Onion Dip*	
Artisan Cheese Tray	\$15.50 Per Guest
Local Artisan Cheeses to include 4-Year Widmer Cheddar*, Nordic Creamery Aged Gouda*, Roth Kase Buttermilk Blue* and Brie* served with Local Honey*, Roasted Nuts*, Sun Dried Fruits* and Crackers	
Fruit Kabobs*	\$7.50 Each
Served with Honey Lime Yogurt Dipping Sauce*	
Fresh Cheese Curds with Fig Chutney	\$19.00 Per Pound

Miniature Focaccia Sandwiches

\$7.00 Each

Herb Turkey Breast, Roasted Tomatoes, Spinach and Arugula Pesto Aioli

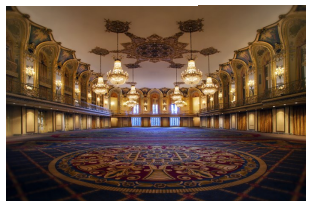
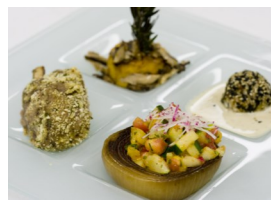
Peppered Roast Beef Sirloin, Pea Sprouts, Provolone Cheese and Caramelized Onion Aioli

Grilled Chicken, Romaine, Crumbled Feta and Chipotle Mayo

Roasted Portobello, Eggplant Spread, Arugula and Goat Cheese

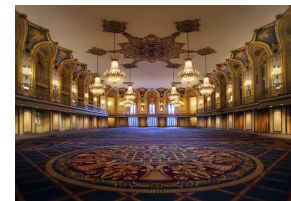
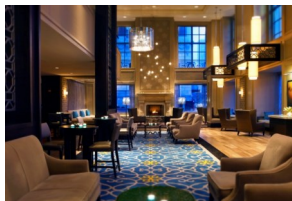
Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Breaks

	100 Calorie Snack Bags (Oreo and Chips Ahoy)	\$4.75 Each
	String Cheese*	\$3.50 Each
	Pop Chips (Barbeque and Sea Salt)	\$4.50 Each
	Assorted Candy Bars (Snickers*, Twix and Kit-Kat)	\$4.00 Each
<i>All break items must be purchased per item and are not offered on consumption.</i>	Seasonal Whole Fruit*	\$4.50 Each
	Granola and NutriGrain Bars	\$4.50 Each
	Buttered Popcorn <i>Optional Popcorn Machine Rental: \$150</i>	\$4.50 Each
	Individual Bags of White Cheddar Popcorn	\$4.50 Each
<i>Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.</i>	Skinny Pop Popcorn*	\$5.00 Each
	Gary Poppins Artisan Popcorn (Cheddar Bacon Ranch, Salt & Vinegar and Cheddar Caramel Mix)	\$7.00 Each
	Gary Poppins Premium Artisan Popcorn (Tuxedo, Caramel Nut Crunch, and Sweet Madras Curry & Cashew)	\$8.25 Each
	Odwalla Bars (Banana-Nut, Chocolate Chip Peanut or Berries Go Mega)	\$6.00 Each
	Individual Yogurt*	\$4.75 Each
<i>*Gluten Free</i>	Peanut Butter Energy Bars	\$5.25 Each
	Individual Bags Trail Mix*	\$5.75 Each
	Bananas Foster Yogurt Parfait with Granola and Salted Caramel	\$6.75 Each
	Individual Bags of Potato Chips* or Pretzels (Baked Lays, Original Lays and Doritos)	\$4.50 Each
	Individual Bags of Stacey's "Simply Naked" Pita Chips	\$5.50 Each
	Flavored Gourmet Nuts* (Honey Teriyaki Cashews and Mocha Almonds)	\$42.00 Per Pound
	720 Snack Mix	\$37.00 Per Pound



Themed Breaks

Kid at Heart

- Assorted Cupcakes
- Grilled Cheese Squares
- Celery & Carrot Sticks with Light Ranch*
- Milk Chocolate Covered Pretzels

\$19.50 Per Guest

Energy Break

- Celery Sticks with Peanut Butter*
- Pita Triangles and Hummus*
- Maple Roasted Almonds*
- Bananas*

\$19.50 Per Guest

Gastro Pub

- Housemade Spiced Potato Chips
- Mini Pretzel Bites with Cervesa Beer Dip
- Fresh & Pickled Veggies with Dill Cornichon Dip
- Doughnut Holes with Warm Butterscotch Sauce

\$19.50 Per Guest

South of the Border Break

- Housemade Salsa* and Guacamole*
- Hot Queso Dip
- Tri Colored Tortilla Chips
- Chocolate Dipped Mini Churros

\$18.00 Per Guest

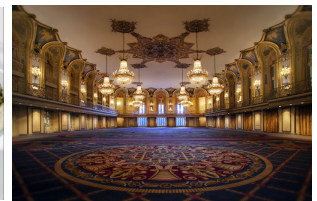
Build Your Own Trail Mix

- Raisins*
 - M&Ms
 - Peanut M&Ms
 - Candied Walnuts
 - Cashews*
 - Banana Chips*
 - Dried Apricots*
 - Dried Cranberries*
- \$21.00 Per Guest

Breaks are based on a half hour. A service charge of \$125.00 will apply to groups with less than twenty-five guests.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Cold Lunch Buffets

Hilton Chicago's Deli-cious!

Kettle Chips

Turkey and Provolone Sandwich
Turkey and Provolone with Arugula on Wheat Ciabatta

Ham and Havarti Sandwich
Shaved Ham, Havarti Cheese and Lettuce on a Baguette

Roast Beef and Cheddar Sandwich
Peppered Roast Beef, Cheddar Cheese, Onion Marmalade and Spinach on a Pretzel Roll

Vegetable Sandwich
Mozzarella, Artichokes, Roasted Red Bell Peppers and Spinach on Focaccia

Watercress Walnut Pesto, Brown Mustard and Mayonnaise

\$55.00 Per Guest

That's a Wrap!

Terra Chips

Pastrami Wrap
Beef Pastrami, Brussels Sprouts Slaw and Romaine Lettuce in a Tomato Tortilla

Turkey Wrap
Turkey with Roasted Red Pepper Hummus, Romaine Hearts and Feta Cheese in a Whole Wheat Tortilla

*Vegetable Wrap**
Julienne of Sautéed Zucchini, Squash, Carrots, Portobello Mushroom, Peppers and Baba Ghanoush in a Gluten Free Tortilla

Santa Fe Chicken Wrap
Grilled Chicken, Corn Salsa, Black Beans and Lettuce on Lavosh

\$55.00 Per Guest

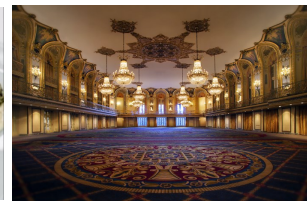
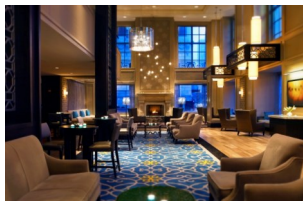
Buffets include Chef's Choice of Soup, Salad, Side Salad and Dessert. For pre-set iced tea, add \$1.00 per guest.

A service charge of \$125.00 will apply to groups with less than (25) guests

Coffee and Tea service provided with buffets. Prices and quantities are based on a two hour buffet.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



*Buffets include
Chef's Choice of
Soup and Dessert.
For pre-set iced tea,
add \$1.00 per guest.*

*A service charge of
\$125.00 will apply to
groups with less than
(25) guests*

*Coffee and Tea service
provided with buffets.
Prices and quantities
are based on a two
hour buffet.*

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All selections are
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service charge, 7%
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prevailing tax.*

**Gluten Free*

720 South

Tomatillo Turkey Chili*

**Cheddar Cheese*, Sour Cream*, Diced Onions*, Jalapenos*,
Oyster Crackers and Tortilla Chips***

Salad Bar

Chopped Grilled Chicken*, Chopped Ham* and Diced Bacon*

**Tomatoes*, Cucumbers*, Carrots*, Hard Boiled Eggs*, Blue
Cheese*, Sunflower Seeds*, Kalamata Olives*, Croutons, Wheat
Berries, Edamame*, Shredded Cheddar Cheese* and Garbanzo
Beans***

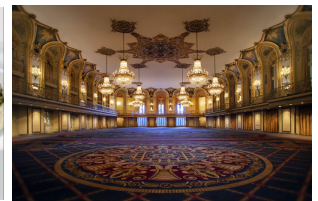
**Ranch Dressing, Balsamic Vinaigrette* and Strawberry
Champagne Vinaigrette***

Quinoa, Endive and Heirloom Tomato Salad*

Asiago Flat Bread

Warm Garlic Bread Sticks

\$55.00 Per Guest



Hot Lunch Buffets

Buffets include Chef's Choice of Soup, Salad, Side Salad and Dessert. For pre-set iced tea, add \$1.00 per guest.

A service charge of \$125.00 will apply to groups with less than (25) guests

Coffee and Tea service provided with buffets. Prices and quantities are based on a two hour buffet.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*

Magnificent Mile

*Grilled Breast of Chicken**
with Artichoke, Creamed Spinach and Lemon Glaze

*Beef Sirloin**
with Blackberry Demi and Roasted Potatoes

*Pan Seared Salmon**
with Fennel Glaze

Mascarpone, Mushroom and Spinach Risotto*

\$58.00 Per Guest

Chicago Creations

Deep Dish Cheese Pizza

Italian Beef Sandwiches
Sweet Green Peppers and Spicy Giardiniera with Miniature Torpedo Rolls

Chicago Style Hot Dog
Mustard, Onions, Sport Peppers, Celery Salt, Relish and Pickles

*Pan Seared Chicken Thigh**
Marinated with Local Honey, Brown Mustard and Fresh Herbs

Grilled Portobello Mushrooms, Roasted Red and Green Bell Peppers and Poached Broccolini Florets*

\$58.00 Per Guest

Buckingham

*Breast of Chicken**
with Fig Glaze and Wilted Spinach

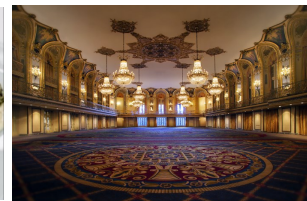
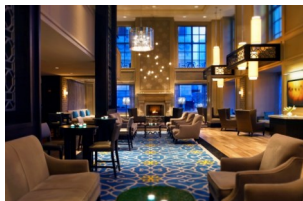
*Broiled Atlantic Cod**
in Puttanesca Sauce

*Roasted Pork Loin**
with Cherry Port Glaze, Spring Onions and Wild Rice

Rosemary Garlic Roasted New Potatoes*

Sautéed Green Beans*

\$58.00 Per Guest



Hot Lunch Buffets

A service charge of \$125.00 will apply to groups with less than (25) guests

Coffee and Tea service provided with buffets. Prices and quantities are based on a two hour buffet.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*

Olé!

Mixed Field Greens with Creamy Sun Dried Tomato Vinaigrette* and Cilantro Dressing

Fiesta Fruit Salad with Pico Limon*

Chopped Salad of Jicama, Onions, Celery and Red Peppers, Dressed with Olive Oil and Citrus*

Carne Asada*

Marinated in Negra Modelo Beer with Onion and Poblano Pepper Rajas

Spanish Paprika Marinated Chicken* with Peppers, Onions, and Cilantro Broth

Fajita Vegetables*

Warm Flour Tortillas, Crisp Corn Tortilla Chips*, Garden Salsa*, Sour Cream and Guacamole

Spanish Rice*

Refried Beans*

Chocolate Covered Churros

Cinnamon Vanilla Flan

\$58.00 Per Guest

Barcelona

Basque Salad
Baby Spinach, Tomatoes, Peas, Olives, Potatoes, Toasted Walnuts and Golden Raisins
Sherry Vinaigrette

Picadas
Roasted Peppers, Grilled Chorizo and Manchego Cheese

White Bean and Grilled Asparagus Salad

Assorted Marinated Olives

Pollo al Ajillo (Garlic Roasted Chicken)

Grilled Red Snapper with White Bean and Clam Ragout

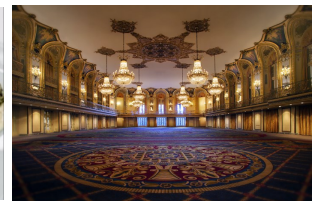
Palomilla De Res (Beef)
with Caramelized Onions and Rioja Wine Sauce

Saffron Rice, Peas, Asparagus, Artichokes and Roasted Peppers

Almond-Orange Chocolate Cakes

Manchego Shortbreads with Membrillo

\$62.00 Per Guest



Plated Lunch



Add \$1.00 per guest for
tableside Starbucks
Coffee Service

Add \$1.00 per guest for
pre-set Iced Tea.

All plated lunch options
are based on three
courses including: Soup
or Salad, Entrée and
Dessert with tableside
Coffee and Tea service.

Prices are subject to
change and will be
confirmed upon
placement of order.
All selections are
subject to 18.5%
service charge, 7%
administrative fee and
prevailing tax.

*Gluten Free

Salad Selections

*Spinach Salad**
Spinach, Frisee, Goat Cheese, and
Almonds
Strawberry Balsamic Vinaigrette

*Endive & Field Greens Salad**
Blue Cheese and Candied Pecans
Poppy Seed Dressing

*BLT Salad**
Bibb Lettuce, Radicchio, Frisee,
Mozzarella Pearls, Julienne Bacon
and Cherry Tomatoes
Champagne Vinaigrette

Dessert Selections

Raspberry Lemon Cheesecake
with White Chocolate Ganache and
Whipped Cream

Black Forest Cake
Almond Mousse and Crème
Anglaise

Coconut Pound Cake
Pineapple Compote and Salted
Caramel

Entrée Selections

*Kale, Swiss Chard and Boursin Cheese
Stuffed Chicken*
Creamy Polenta, Green Beans and
Roasted Tomato
\$52.00 Per Guest

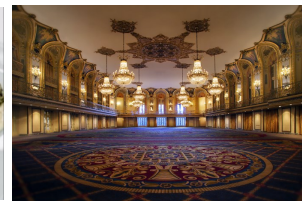
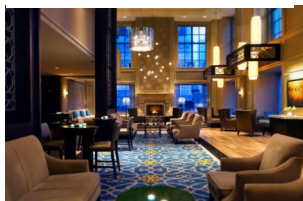
*Chicken en Croute**
Potato Crusted Chicken Breast with
Smoked Peppercorn Sauce, Sautéed
Spinach, Asparagus Spears and Carrot
Puree
\$52.00 Per Guest

Panko Crusted Salmon
Local Folks Honey Glaze, Israeli Cous-
Cous, Lemon, Summer Squash Medley
and Broccolini \$55.00 Per Guest

Pan Seared Filet Mignon
Truffle and Red Wine Sauce, Cheddar
Hash Brown, and Asparagus
\$65.00

Braised Short Rib
Zinfandel Demi, Cauliflower Puree and
Summer Vegetable Medley
\$62.00 Per Guest

Meyer Lemon Ricotta Ravioli
Roasted Red Pepper Puree and Wilted Greens
(Vegetarian)
\$52.00 Per Guest



Executive Boxed Lunches

Salad Selections

*Rosemary & Thyme Marinated Tenderloin of Beef**
Crispy Romaine Lettuce, Red Onion Marmalade,
Diced Cucumbers and Sunflower Sprouts, Blue Cheese
and Chive Dressing

*Grilled Chicken Breast**
Baby Spinach, Spicy Feta, Tomatoes, Cucumbers and
Olives
Champagne Vinaigrette

*Southwest Salad**
Romaine, Frisee, Pepper Jack Cheese, Corn, Black
Beans and Roasted Peppers
Chipotle Ranch Dressing

Sandwich Selections

Turkey Breast
Sliced Turkey Breast, Provolone, Dijonnaise,
Arugula Salad and Vine Ripe Tomatoes
on Ciabatta

Roasted Beef Strip Loin
Roasted Beef Strip Loin, Garlic Aioli, Goat's Brie,
Caramelized Onions, Spinach Salad and Tomatoes
on a Pretzel Bun

*Grilled Vegetable**
Grilled Portobello, Roasted Piquillo Peppers,
Zucchini, Squash and Hummus
on a Gluten Free Wrap

Grilled Chicken Wrap
Roasted Peppers, Goat Cheese, Walnuts, Spinach,
Roasted Peppers and Balsamic Vinaigrette
on Lavosh

\$49.00 Each

*All salad boxed lunches
are served with Potato
Salad, Fruit Salad and
Irish Cream Brownies.*

*(All side items excluding
brownies are gluten free)*

*All sandwich boxed
lunches are served with
Potato Salad, Fruit
Salad, Potato Chips and
Irish Cream Brownies.*

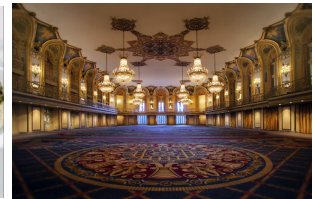
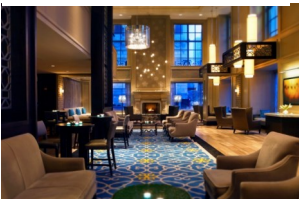
*(All side items excluding
brownies are gluten free)*

*There is a maximum
choice of three
selections.*

*Prices are subject to
change and will be
confirmed upon
placement of order.*

*All selections are
subject to 18.5%
service charge, 7%
administrative fee and
prevailing tax.*

**Gluten Free Entrees*



Reception

Chef's Choice

Chef Garcia's selection of two Hot and two Cold Hors d'Oeuvres
(based on four pieces per guest and a one hour reception)
\$20.00 Per Guest

Cold Hors d'Oeuvres

- Sesame Tuna on a Rice Cracker
- Tomato Basil Bruschetta in a Tart Shell
- Eggplant with Goat Cheese on Foccacia Toast
- Beef Tenderloin with Horseradish on Brioche Toast
- Bay Scallop Ceviche on a Cucumber Wheel
- Brie Cheese with Almond Praline on Puff Pastry

\$6.00 Per Piece

Hot Hors d'Oeuvres

- Wild Mushroom Vol au Vent - Creamy Mushroom in Buttery Puff Pastry
- Cuban Cigar Roll
- Chicken Satay with Chimichurri*
- Artichoke Beignet
- BBQ Pork Biscuit
- Mini Maryland Style Crab Cake
- Candied Apple Wrapped in Pork Belly
- Harvest Fruit and Brie Crostada

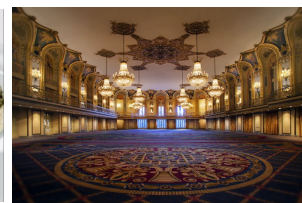
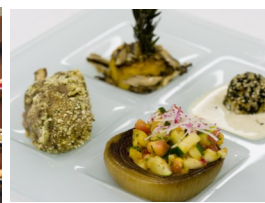
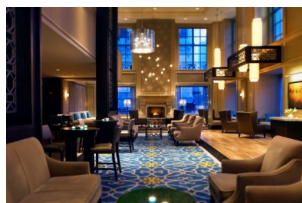
\$6.00 Per Piece

- Baby Lamb Chops with Mint Jelly*
 - Crispy Battered Shrimp
- \$7.00 per piece

Minimum order of 100 pieces (per item) for Cold Hors d'Oeuvres and 50 pieces (per item) for Hot Hors d'Oeuvres.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Reception Buffet Selections

Guarantee for each station must match the guaranteed number of guests attending the event.

The reception buffets are meant to enhance your reception and must be ordered with other reception food.

Pricing is based on a one hour reception.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*

***Vegetable Crudités**

Served with Caramelized Onion Dip and Hummus
\$10.50 Per Guest

Artisan Cheese Tray

Local Artisan Cheeses to include 4-Year Old Widmer Cheddar*, Nordick Creamery Aged Gouda*, Roth Kase Buttermilk Blue* and Brie* served with Local Honey*, Roasted Nuts*, Sun Dried Fruits*, Basket of Crackers and Lavosh
\$15.50 Per Guest

Antipasto Display

Fontina*, Provolone*, Prosciutto de Parma*, Salami*, Molinari Coppa, Roasted Vegetables*, Orange-Rosemary Olives* and Crostini
\$16.00 Per Guest

Breads, Spreads, Chips and Dips Bread/Chip Selections (choice of three)

Terra Chips*, Tri-Colored Tortilla Chips*, Pita Chips, Kettle Chips*, Hawaiian Bread and Rosemary Focaccia

Spread/Dip Selections (choice of three)

Dill, Peppercorn Ranch, Spinach Artichoke*, Hummus*, Roasted Red Pepper Hummus*, Spicy Feta*, House Made Salsa*
\$11.00 Per Guest

Roasted Peanuts*, Mixed Nuts*, 720 Snack Mix
\$37.00 Per Pound

Flavored Gourmet Nuts*

Honey Teriyaki Cashews or Mocha Almonds
\$42.00 Per Pound

Baked Brie in Puff Pastry

with Walnuts, Sliced Apples and Pears Served with French Bread (serves 20 guests)
\$300.00 Each

Fruit Kebobs*

Honey Lime Yogurt Dipping Sauce*
\$7.50 Each

Seafood Displays (Choice of)

Jumbo Shrimp*, Alaskan Snow Crab Claws*, Oysters* or Clams* Lemon Wedges, Horseradish, Mustard Sauce and Cocktail Sauce
\$7.50 Per Piece

House Smoked Salmon

Served with Capers*, Diced Bermuda Onions*, Tomatoes*, Chopped Eggs*, Cream Cheese, Pumpnickel Bread and Miniature Bagels (serves 60 portions)
\$325.00 Per Platter

Maki Sushi Rolls and Nigiri

Served with Pickled Ginger, Wasabi and Soy Sauce
\$8.00 Per Piece (60 piece minimum)
Optional Sushi Chef \$175.00 per hour

Miniature Focaccia Sandwiches

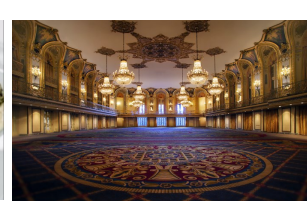
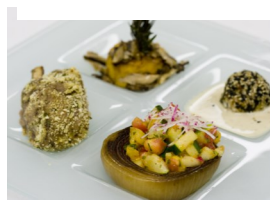
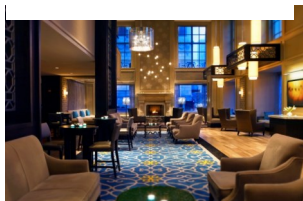
Herb Turkey Breast, Roasted Tomatoes, Spinach and Arugula Pesto Aioli

Peppered Roast Beef Sirloin, Pea Sprouts, Provolone Cheese and Caramelized Onion Aioli

Grilled Chicken, Romaine, Crumbled Feta and Chipotle Mayo

Roasted Portobello, Eggplant Spread, Arugula, and Goat Cheese

\$7.00 Each



Reception Stations

Vegetable Crudités and Cheese

Vegetable Crudités* served with
Traditional Hummus*

Cheddar*, Brie* and Baby Swiss* served
with Local Honey* and Basket of
Crackers and Lavosh

One Hour Station \$19.00 Per Guest
Two Hour Station \$25.00 Per Guest

Pizza & Flatbread Station

House Made Pizzas

Choice of Three

Deep Dish Four Cheese

A blend of Mozzarella, Provolone,
Fontina and Parmesan Cheeses

Deep Dish Meatlovers

Sausage, Pepperoni, Prosciutto and
Mozzarella

Vegetarian Flat Bread

Kale, Forest Mushrooms and Truffle
Aioli

Barbecue Chicken Flat Bread

Grilled Barbecue Chicken, Grilled
Onions, Barbecue Sauce,
Sharp Cheddar and Mozzarella

Margherita Flat Bread

Olive Oil, Tomatoes, Mozzarella and
Basil

One Hour Station \$20.50 Per Guest
Two Hour Station \$27.50 Per Guest

Tapas Station

Red Potatoes with Garlic Mayonnaise *

Marinated Spanish Olives*

Baked Goat Cheese in Tomato Basil Sauce
with Toasted Baguettes

Beef Empanadas with Romesco Sauce
and Salsa Verde

Seafood Paella*

One Hour Station \$22.00 Per Guest

Two Hour Station \$29.00 Per Guest

Pasta Station

Gemelli Pasta Alla Arrabiatta

Italian Sausage and Spicy Marinara Sauce

Orecchiette Alla Pesto

Grilled Chicken, Pine Nuts, Shallots, Basil,
Spinach and Parmesan Cheese

Ricotta Stuffed Gnocchi

Porcini Mushrooms and Asparagus

Toppings to include:

Shaved Parmesan, Crushed Red Pepper,
Grated Asiago

Warm Garlic Bread Sticks

One Hour Station \$20.00 Per Guest

Two Hour Station \$27.00.00 Per Guest

Optional Chef @ \$150.00 Per Hour

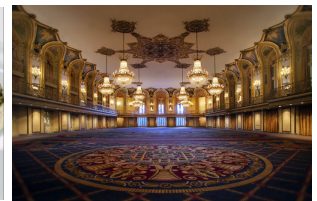
*Guarantee for each
station must match the
guaranteed number of
guests attending the
event.*

*The reception stations
are meant to enhance
your reception and
must be ordered with
other reception food.*

*Optional Chef Fee of
\$150.00 per hour*

*Prices are subject to
change and will be
confirmed upon
placement of order.
All selections are
subject to 18.5%
service charge, 7%
administrative fee and
prevailing tax.*

**Gluten Free*



Reception Stations

Thai Station

Coconut Chicken Satay served on a Bamboo Skewer

Mango Beef Skewers

Garlic Chili Vegetable Skewers

Thai Egg Rolls with Spicy Peanut Sauce

One Hour Station \$20.50 Per Guest

Two Hour Station \$27.50 Per Guest

Salad Station

Individual Salads Made to Order

Prepared by our Chef

Additional Chef Fee: \$150.00

*Spinach Salad**

Spinach, Frisee, Goat Cheese, and Almonds

Strawberry Balsamic Vinaigrette

*Wedge Salad**

Iceberg Lettuce, Crumbled Blue Cheese and Bacon

Blue Cheese Dressing

*Burrata Heirloom Salad**

Roma Tomatoes, Fresh Mozzarella, Petit Lettuces
Balsamic Vinaigrette

One Hour Station \$19.00 Per Guest

Two Hour Station \$26.00 Per Guest

Slider Station

Choice of Three

Beef with Pickles, Tomatoes, Grilled Onions

Buffalo Chicken with Creamy Cole Slaw

Portobello Mushroom with Basil Aioli

Pulled Barbecue Pork with Pickle Cole Slaw

Short Rib with Pickled Red Onions & Horseradish Cream

Meatball with Provolone & Tomato Jam

One Hour Station \$20.50 Per Guest

Two Hour Station \$27.50 Per Guest

*Polenta Station

Roasted Red Pepper Polenta

Creamy Mascarpone Polenta

Choice of Toppings

Mushrooms, Bacon, Blue Cheese, Green Onion, Peas, Artichokes, and Spinach

One Hour Station \$19.50 Per Guest

Two Hour Station \$26.50 Per Guest

Add Smoked Shrimp for \$6 Per Guest

Add Italian Sausage for \$4 Per Guest

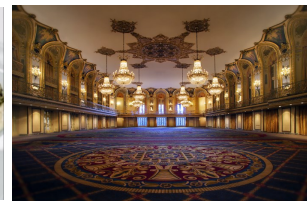
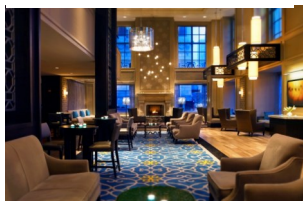
Chef Required when adding Shrimp or Sausage at \$150.00 per hour

Guarantee for each station must match the guaranteed number of guests attending the event.

The reception stations are meant to enhance your reception and must be ordered with other reception food.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Reception Stations

Guarantee for each station must match the guaranteed number of guests attending the event.

The reception stations are meant to enhance your reception and must be ordered with other reception food.

Carving Station Chef Fee is \$150.00 Per Hour.

Dessert Stations are based on a one hour reception.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*

Carving Stations

Whole Round of Beef

Whole Wheat Rolls and Pretzel Rolls Whole Grain Mustard, Gorgonzola Aioli*, and Horseradish Cream
Serves (150) Portions
\$1400.00 Each

*Leg of Lamb

Pita Bread, Cucumber, Tomatoes, Onion, Feta Cheese and Raita
Serves (20) Portions
\$315.00 Each

Chicken Shawarma

Pita Bread, Cucumbers*, Onions*, Pickles*, Tomatoes* and Yogurt Cucumber Sauce
Serves (50) Portions
Requires (2) Chefs Per Station
\$325.00 Each

Smoked Barbecue Beef Brisket

Corn Bread and Pretzel Rolls
Honey Barbecue Sauce and Guinness Mustard
Serves (75) Portions
\$500.00 Each

Roasted Grouper

Miniature Corn Tortillas
Queso Fresco*, Pineapple Salsa*, Roasted Tomatillo Salsa*, Pico de Gallo* and Lime Wedges*
Serves (75) Portions
\$515.00 Each

Porchetta

Ciabatta, Aioli, Pesto Mayo and Giardiniera
Serves (40) Portions
\$315.00 Each

Dessert Selections

Pastry Pops

Chocolate Covered Macaroon Lollipops
Chocolate Covered Cake Pops
Chocolate Covered Oreo Pops
\$58.00 Per Dozen

Miniature French Pastries

Chocolate Éclairs
Assorted Fruit Tarts
Pecan Diamonds
Lemon Meringue Tarts
Raspberry Linzers
Chocolate Truffles
Chocolate Dipped Strawberries
Caramel Profiteroles
\$58.00 Per Dozen

Deluxe Sweet Table

Chocolate Pot du Crème, Crème Brulée, Cake Pops, Macaroon Lollipops, a Selection of Cakes and Miniature Pastries
\$27.00 Per Guest

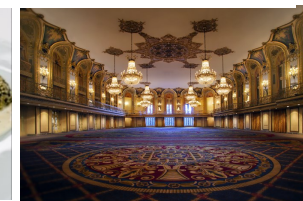
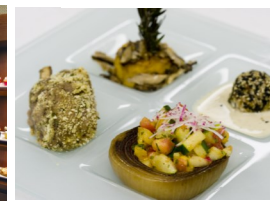
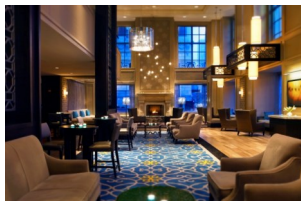
Gelato Station

Choice of Three Gelato Flavors:
Pistachio, Mint Oreo Cookie, Vanilla, Straccatella, Nutella with Salted Pretzel, Turkish Coffee, Goat Cheese with Salted Caramel and Cashews

Hot Fudge, Caramel and Melba Sauces, Strawberries, Whipped Cream, Chopped Peanuts, Crushed Oreo's and Maraschino Cherries
\$19.00 Per guest

Cheesecake Fantasy

Plain, Turtle and Red Velvet Cheesecake
Hot Fudge, Caramel and Melba Sauces, Strawberries, Whipped Cream, Chopped Peanuts, Crushed Oreo's and Maraschino Cherries
\$19.00 Per Guest



Chicago Themed Reception Dinner

Chinatown

Chicken Stir Fry - Broccoli, Green Onions, Peppers, Napa Cabbage and Steamed White Rice

Cold Sesame Noodle Salad with Edamame, Shitake Mushrooms and Toasted Peanuts

Crab Meat Rangoon, Barbecue Pork Bao and Chicken Pot Stickers

Soy Sauce, Hoisin Sauce, Hot Mustard Sauce and Sweet Chili

Coconut Mousse Cake with Passion Fruit Sauce

Salad Station

Made to Order Prepared by our Chef
Additional Chef Fee: \$150.00

*Spinach Salad**

Spinach, Frisee, Goat Cheese, and Almonds
Strawberry Balsamic Vinaigrette

*Wedge Salad**

Iceberg Lettuce, Crumbled Blue Cheese and Bacon
Blue Cheese Dressing

*Burrata Heirloom Salad**

Roma Tomatoes, Fresh Mozzarella and Petit Lettuces
Balsamic Vinaigrette

Wrigleyville

Grilled All Beef Hot Dogs and Bratwurst Poppy Seed and Plain Buns

Freshly Baked Soft Pretzels with Cheese Sauce & Mustard

Beer Battered Onion Rings
Jalapeno Aioli and Malt Vinegar Ketchup

Toppings to include: Sautéed Onions, Celery Salt, Pickle Relish, Diced Tomatoes, Pickle Wedges, Diced Onions, Mustard, Sport Peppers and Giardiniera Peppers

Cheesecake Bars

Stockyards

Additional Chef Fee: \$150.00 Per Hour

Choose Two:

Whole Round of Beef - Whole Grain Mustard and Horseradish Cream, Gorgonzola Aioli*
Whole Wheat Rolls and Pretzel Rolls

Smoked Barbecue Beef Brisket - Honey Barbecue Sauce and Guinness Mustard,
Corn Bread and Sourdough Rolls

Roasted Grouper- Queso Fresco*, Pineapple Salsa*, Tomatillo Salsa*, Pico de Gallo* and Lime Wedges*, Mini Corn Tortillas

**Leg of Lamb*- Pita Bread, Cucumber, Tomatoes, Onion, Feta Cheese and Raita

Taylor Street

Gemelli Pasta Alla Arrabiatta
Italian Sausage and Spicy Marinara Sauce

Orecchiette Alla Pesto

Grilled Chicken, Pine Nuts, Shallots, Basil, Spinach and Parmesan Cheese

Ricotta Stuffed Gnocchi

Porcini Mushrooms and Asparagus

Toppings to include:

Shaved Parmesan, Crushed Red Pepper, Grated Asiago

Warm Garlic Bread Sticks

Tiramisu

Backyard BBQ

Additional Chef Fee: \$150.00

Brisket Smothered in Peach BBQ Sauce

BBQ Pulled Pork

Baked Beans

Macaroni and Cheese

Creamy Coleslaw

Assorted Rolls, Corn Bread & Honey Butter

S'Mores Parfaits

Chocolate Chips and Crumbled Graham Crackers Layered Between Whipped Marshmallow Cream

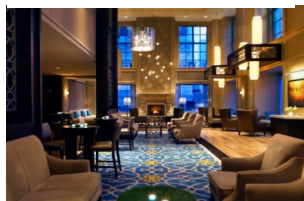
Choose four stations for \$91.00 Per Guest.

A service charge of \$125.00 will apply to groups with less than fifty guests.

Pricing is based on a two hour reception.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Plated Dinner



Add \$1.00 per guest for
tableside Starbucks
Coffee Service

Add \$1.00 per guest for
pre-set Iced Tea.

All plated dinner
options are based on
three courses including:
Salad, Entrée and
Dessert with tableside
Starbucks Coffee and
Tea service.

Prices are subject to
change and will be
confirmed upon
placement of order.
All selections are
subject to 18.5%
service charge, 7%
administrative fee and
prevailing tax.

*Gluten Free

Salad Selections

*Roasted Beet Salad**

Golden Beets, Candied Walnuts,
Bibb, Lola Rosa & Frisee Lettuces
Champagne Vinaigrette

Arugula & Radicchio Salad

Arugula, Radicchio, Frisee, Mostarda
Brie with Spiced Almonds
Raspberry Vinaigrette

Dessert Selections

Popcorn Pot de Crème with Salted Car-
amel & White Chocolate Shavings,
Paired with Pina Colada Cake and
Berries

Petit Dessert Sampler

Chocolate & Peanut Brittle
Cake, Red Velvet Cheesecake
with Passion Fruit Coulis and
Chocolate Covered Strawberry

Apple Tart Tatin

Brioche, Apples, Sour Cherry
Confit, Caramel Sauce and
Chocolate Ganache

Entrée Selections

Filet Mignon al Forno

Porte Wine Sauce
Goat Cheese Au Gratin Potatoes and
Grilled Asparagus
\$90.00 Per Guest

Herb Crusted Chicken Breast

Whole Grain Cream Sauce
Sea Salt Roasted New Potatoes and Sau-
téed Green Beans
\$77.00 Per Guest

Pan Seared Chicken Breast

Chicken Breast in a Green Tomato
Compote with Chick Pea Salad and Baby
Squashes
\$76.00 Per Guest

Broiled Red Snapper

Summer Succotash, Fingerling Potato
Confit and Grilled Lemon
\$81.00 Per Guest

Braised Short Rib

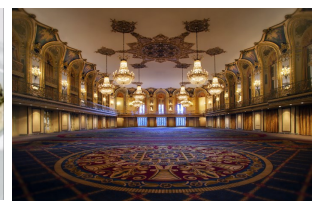
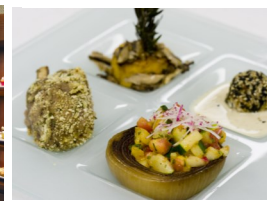
Thyme Demi
Gorgonzola Mashed Potatoes, Heirloom
Carrots & Broccolini
\$85.00 Per Guest

Petite Filet Mignon and Crab Cake

Blackberry Bordelaise, Mustard Tobasco
Bechamel, Cauliflower Puree and
Heirloom Carrots
\$96.00 Per Guest

Vegetarian Entrée

Quinoa & Kale Timbale Ra-
tatouille, Roasted Red Pepper Coulis
and Wilted Spinach
\$71.00 Per Guest



Dinner Buffets

Balbo Street

Baby Spinach, Iceberg and Frisée Salad with Cucumbers and Julienne Bell Peppers, Champagne Vinaigrette and Poppy Seed Dressing

*Caprese Salad**

Tomato, Mozzarella, Basil and Balsamic Drizzle

*Quinoa & Summer Squash Medley Salad**

Ricotta Stuffed Gnocchi
Broccoli, Yellow Squash, Peppers and Basil Cream Sauce

Braised Short Rib

Bordelaise Sauce

*Pan Seared Red Snapper**

Lemon Butter Sauce and Sautéed Peppers

*Summer Succotash**

Zucchini, Squash, Green Beans and Fava Beans

Goat Cheese Potato Au Gratin

Strawberry Amaretto Cake with Vanilla Butter Cream

Assorted Éclairs

\$86.00 Per Guest

Wabash Street

Mixed Greens, Julienne of Red and Green Bell Peppers and Golden Beets
Balsamic Vinaigrette and Roasted Red Bell Pepper Vinaigrette

*Broccoli Salad**

Cherry Tomatoes, Currants, Sunflower Seeds, Sherry Thyme Vinaigrette

Orzo Pasta Salad

Fire Roasted Red Pepper, Corn, Fava Beans, Roasted Pine Nuts and Feta

Bistro Steak

with Chimichurri, Roasted Potatoes and Mushrooms

Chicken Marsala

Chicken Breast with Asparagus, Pearl Onions, and Roasted Garlic Mashed Potatoes

*Broiled Lake Trout**

with Charred Tomato Vinaigrette

Wild Rice Medley

Grilled Asparagus with Shallots Confit and Mustard Seed

Cream Caramel Flan with Seasonal Fruit

Assorted Cannolis

\$85.00 Per Guest

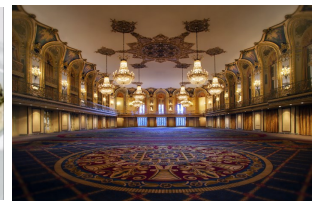
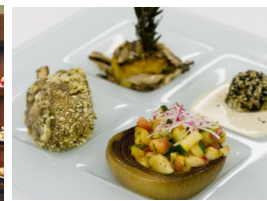
For pre-set iced tea, add \$1.00 per guest.

A service charge of \$125.00 will apply to groups with less than (25) guests.

Coffee and Tea service provided with buffets. Prices and quantities are based on a two hour buffet.

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.

**Gluten Free*



Hosted Bars

Liquor is priced per ounce, Wine is priced per glass and Beer is priced per bottle.

Platinum Liquor -	\$11.50
Premium Liquor -	\$10.50
Platinum Wine -	\$11.50
Premium Wine -	\$10.50
Import/Premium /Craft Beer	\$9.50
Domestic Beer/	
Non-Alcoholic Beer	\$8.50
Mineral Water -	\$5.75
Soft Drinks -	\$5.75
Cordials -	\$12.50

Specialty Bars

Discuss with your Catering Manager available options (i.e. Champagne Bars, Martini Bars, etc.).

Specialty Cocktails

Specialty Cocktails can be created with your Catering Manager to enhance your event.

Package Bars

Platinum Brands

Cocktails, Wine, Imported and Domestic Beer, Mineral Water, Soft Drinks and Juice. Priced per guest.

(1) Hour -	\$22.00
(2) Hours -	\$34.00
(3) Hours -	\$42.00
Each Additional Hour -	\$7.00

Premium Brands

Cocktails, Wine, Imported and Domestic Beer, Mineral Water, Soft Drinks and Juice. Priced per guest.

(1) Hour -	\$20.00
(2) Hours -	\$32.00
(3) Hours -	\$40.00
Each Additional Hour -	\$7.00

Beer and Wine

Imported, Domestic and Non-Alcoholic Beers, Premium Wines, Mineral Water and Soft Drinks. Priced per guest.

(1) Hour -	\$20.00
(2) Hours -	\$32.00
(3) Hours -	\$40.00
Each Additional Hour -	\$7.00

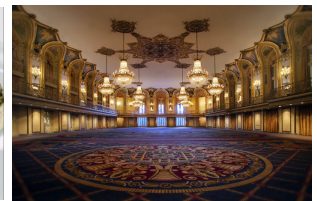
Package Bars are priced per guest. All package bars are inclusive of bartender fees and have a fifty guest minimum.

There is a \$185.00 Bartender Fee for each Bartender for Hosted and Cash Bars. This fee is waived should each bars' sales exceed \$895.00 excluding tax and gratuity.

There is a \$185.00 Cashier Fee for each Cashier.

Cash Bar events for thirty guests or less will have a Bartender/ Cashier Fee of \$260.00

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% service charge, 7% administrative fee and prevailing tax.



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Liquor

Vodka

Premium Brands
Absolut or Smirnoff
Platinum Brands
Belvedere or Grey Goose

Gin

Premium Brands
New Amsterdam or Beefeater
Platinum Brands
Bombay Sapphire or Tanqueray

Scotch

Premium Brands
Dewar's or Cutty Sark
Platinum Brands
Chivas or Johnnie Walker Black

Bourbon

Premium Brand
Jim Beam
Platinum Brands
Maker's Mark or Jack Daniels

Canadian Whiskey

Premium Brands
Canadian Club or Seagram's 7
Platinum Brand
Crown Royal

Rum

Premium Brand
Meyers Platinum
Platinum Brands
Bacardi or Bacardi Select

Beer-*Available on Request*

Domestic

Miller Lite
Miller Genuine Draft
Coors Light
Budweiser
Bud Light
Michelob Ultra

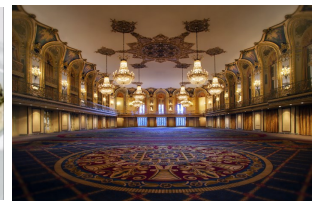
Imported/Specialty Craft

Corona Extra
Guinness Draught
Heineken Lager
Amstel Light
Dos Equis Lager
Leinenkugel Seasonal
Stella Artois
Samuel Adams Boston Lager
Blue Moon

Local Specialty Craft

Goose Island
Goose Island Honkers Ale
Goose Island 312
Chi-Town Pier Pale Ale
Chi-Town Windy City Wheat
Lagunitas IPA
Lagunitas Pilsner

Mil-



White Wine

Priced Per Bottle.

Sparkling Wines

Mionetto "Presto" D.O.C. Brut, Italy	\$64.00
La Marca Prosecco, Italy	\$65.00
Domaine Chandon Brut, Napa	\$82.00
étoile Rosé, Napa	\$128.00
Moët Impérial Brut, France	\$175.00
Veuve Clicquot Yellow Label, France	\$190.00

Chardonnay

Canyon Road, California	\$52.00
A by Acacia, Central Coast	\$62.00
Morning Fog, Livermore Valley	\$64.00
Silver Palm, North Coast	\$68.00
Rodney Strong "Chalk Hill", Sonoma	\$76.00
Sonoma Cutrer Russian River Ranches, Sonoma	\$78.00
Mer Soleil Silver Unoaked, Central Coast	\$82.00

Sauvignon Blanc

Canyon Road, California	\$52.00
Sterling Vitner's Collection, California	\$54.00
Oyster Bay, New Zealand	\$58.00
Wairu River, New Zealand	\$70.00
Matetic EQ, Chile	\$74.00
Matanzas Creek, Sonoma	\$76.00

Pinot Grigio

Canyon Road, California	\$52.00
Tamás Estates, Arroyo Seco	\$54.00
Alta Luna, Italy	\$62.00
Esperto by Livio Felluga, Italy	\$64.00
Ponzi Pinto Gris, Oregon	\$66.00

Varietal White Wines

Pacific Rim Riesling, Washington	\$58.00
Franciscan Equilibrium White Blend, Napa	\$74.00

Red Wine

Priced Per Bottle.

Merlot

Canyon Road, California	\$52.00
Red Diamond, Washington	\$60.00
Seven Falls, Washington	\$62.00
Columbia Winery, Washington	\$74.00
Canoe Ridge Expedition, Washington	\$76.00

Cabernet Sauvignon

Canyon Road, California	\$52.00
Greystone, California	\$60.00
14 Hands, Washington	\$62.00
Jade Mountain, Napa	\$70.00
Casa Lapostolle, Chile	\$72.00
Indian Wells, Washington	\$76.00
BR Cohn "Silver Label," California	\$82.00

Pinot Noir

Canyon Road, California	\$52.00
10 Span, Central Coast	\$54.00
Hangtime, California	\$60.00
Parker Station Fess Parker, California	\$64.00
Meio-	
mi, Central Coast	\$66.00
Tangley Oaks, California	\$79.00

Varietal Red Wines

Murphy-Goode Homefront Red Blend, North Coast	\$58.00
Terrazas Alto Malbec, Argentina	\$62.00
Jacobs Creek Reserve Shiraz, Australia	\$64.00
The Dreaming Tree Red Blend, North Coast	\$66.00
Conundrum Red Blend, California	\$79.00
Bodega Malbec Reserve, Argentina	\$82.00

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