



## TASTE OF Spring/Summer

We are on a journey to deliver food that is thoughtfully sourced and carefully served. From fresh local ingredients that reflect the season and the local flavors.

It is what your guests deserve.

## CHEF & PARTNERS

### CHEF'S PHILOSOPHY

**Anthony De La Rosa**, Executive Chef Hyatt Regency McCormick Place

Growing up my grandmother and mother would make bountiful meals from very simple ingredients. Surrounded by siblings and friends we would all partake in the creation of our meals. To me, dining is about the experience; the food simply complements it. My philosophy as a Chef is that the best meals are made from natural flavors brought out by a simple preparation of fresh seasonal ingredients...along with a little help from your friends.

### NIMAN RANCH

**Location:** Thorton, IA

**Partner:** Paul Wills

**Products:** In 1995 Paul Wills began working with Niman Ranch to revitalize sustainable hog farming methods in the Midwest and is committed to raising hogs in a humane, all-natural, old-fashioned way. Niman Ranch is now able to offer beef, pork and lamb.

### FORTUNE FISH COMPANY

**Location:** Bensenville, IL

**Partner:** Sean O'Scannlain and Mark Gorogianis

**Products:** Fortune Fish is committed to supporting environmentally friendly and sustainable seafood through our MSC Certification, Fortune's Sustainability Initiative program, the Fortune Green Sheet and our affiliations with Chef's Collaborative, Global Aquaculture Alliance, Seafood Choices Alliance and the Ocean Steward's Institute.

### FIELDS OF EDIBLE FARMS

**Location:** Osseo, WI

**Partner:** Mary Ann Fitzgerald

**Products:** This farm has been in the Fitzgerald family for 30 years, boasting 365 acres, 100 acres of forest preserve and 65 acres for natural wildlife. The remaining acres are used for agricultural planting, and in 2008 became a working organic farm. It is the Fitzgerald family's mission to provide local and sustainable farming.

## CHEF & PARTNERS

### WABASH SEAFOOD COMPANY

**Location:** Chicago, IL

**Partner:** John Rebello

**Products:** The Rebello family opened Wabash Seafood Company in 1989 after 30 years experience in the Chicago Seafood market. They embrace a sustainable seafood policy that will support the health of our oceans, and are proud members of the Clean Fish Alliance.

### TODD GREINER FARMS

**Location:** Heart, MI

**Partner:** Todd Greiner Family

**Products:** The Greiner Family takes pride in growing, packaging and producing exceptional, safe, sustainable produce through Greener Fields Together. Greener Fields Together is a seed-to-fork approach that educates and engages partners at every link in the fresh produce supply. Greener Fields Together quantifies sustainability efforts with every partner, facilitates continuous improvement at every link and ultimately creates a future for conscious production and consumption.

## CONTINENTAL BREAKFAST

### HYATT SIGNATURE CONTINENTAL

Local and Seasonally Inspired Fruit,  
Bakery Selection and Specialties  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

41.25 Per Guest

### STAYFIT CONTINENTAL

Selection of Individual Bottled Natural Juices  
Seasonal Fresh Fruit  
Dried Cranberry and Toasted Walnut Granola Bar  
Anti-O Blackberry and Citrus Muffins  
Strawberry Rhubarb Yogurt Parfaits with Almond Granola  
Coffee and Green and White Teas

42.95 Per Guest

### GLUTEN FREE CONTINENTAL

Local and Seasonally Inspired Fruit  
Gluten Free Chocolate Chunk Muffins  
Selection of Chilled Juices  
Coffee and Tazo Tea Selection

41.25 Per Guest

### CONTINENTAL BREAKFAST

Selection of Chilled Juices  
Sliced Fresh Seasonal Melons and Fruits  
Cereal Station with Dried Fruit and Nuts  
Selection of Freshly Made Bakeries, No Two Days are  
Alike  
Coffee and Tazo Tea Selection

42.95 Per Guest

### BAGEL BAR CONTINENTAL

Selection of Chilled Juices  
Sliced Fresh Seasonal Melons and Fruits  
Freshly Baked Savory Bagel Assortment  
Sliced Smoked Salmon, Sliced Vine-Ripened Tomatoes,  
Chopped Hard-Boiled Eggs, Lemon Wedges, Capers,  
Shaved Red Onions  
Plain and Lemon-Dill Cream Cheeses  
Coffee and Tazo Tea Selection

49.25 Per Guest

## CONTINENTAL BREAKFAST

### ENHANCEMENTS

All Pricing is Per Guest and Can Be Added to Any Continental Breakfast or Breakfast Buffet Selection

**SUSTAINABLE** 12.00

Cage Free Scrambled Eggs, All Natural Pepper Smoked Bacon and Roasted Garlic Asiago Chicken Sausage, Potato Hash Browns

**BUENOS DIAS** 13.75

Chorizo and Queso Fresco Frittatas  
Cinnamon Crunch Pancakes with Warm Maple Syrup  
Brown Butter Breakfast Potatoes with Caramelized Onions and Poblano Peppers

**MIDWESTERN MORNING** 14.25

Cinnamon French Toast with Michigan Blueberry Compote  
Pull Apart Breakfast Sliders with Organic Scrambled Eggs, Crumbled Pepper Bacon, Shredded Cheese and Jack Cheese  
Home Fried Potatoes with Local Mushrooms and Scallions

**BREAKFAST BURRITO** 11.00

Egg and Chorizo Burrito with Queso Fresco  
Housemade Roasted Tomato Salsa  
\*Available Vegetarian As Well

### ENHANCEMENTS

All Pricing is Per Guest and Can Be Added to Any Continental Breakfast or Breakfast Buffet Selection

**BREAKFAST SANDWICH** 11.50

Shaved Honey Ham, Wisconsin White Cheddar, Fried Egg on Sourdough Panini

**OATMEAL AND GRANOLA** 9.50

Customize with Brown Sugar, Dried Fruits, Toasted Coconut, Raw Almonds, Honey, Organic Milk and Vanilla Yogurt

**EGG STATION\*** 11.50

Organic Eggs and Omelets with Seasonally Inspired Ingredients to Include Green Onions, Spinach, Tomatoes, All Natural Bacon, Wisconsin Aged Cheddar and Fresh Mozzarella

**FARM BREAKFAST** 10.50

Scrambled Eggs with Ricotta and Chives, Maple Smoked Bacon and Amy Lu Chicken Sausage, Herb Roasted New Potatoes with Braised Leeks and Peppers

## BREAKFAST BUFFET

### SOUTH LOOP BREAKFAST BUFFET

All your favorite breakfast items "bundled" to kick start your day

Selection of Chilled Organic Juices

Assorted Muffins: Apple Cinnamon, Raisin Bran and

Lemon Cranberry

Stone Fruit Croustade

Spring Fruit Salad

Lemon Greek Yogurt and Blueberry Compote Parfait

Organic Egg Scrambled with Braised Spinach, Roasted

Peppers and Portobello Mushrooms

Multigrain French Toast, Mixed Berry Compote, Warm

Maple Syrup

Steel Cut Oatmeal, Brown Sugar, Raisins, and Granola

Roasted Chicken Sausage and Smoked Bacon

54.00 Per Guest

### FOOD THOUGHTFULLY SOURCED, CAREFULLY SERVED

A healthy mixture of light and fresh foods

Fresh Squeezed Orange and Grapefruit Juices

Mixed Spring Berry Smoothie

Omega 3 Muffins

Multigrain Croissants, Fresh Whipped Butter and

Preserves

Sliced Melons and Whole Fruit

Mini Quiches with Peppered Bacon, Goat Cheese and

Chives, Roasted Tomatoes, Mozzarella and Basil Pesto

Chicken Sausage

46.00 Per Guest

## BREAKFAST BUFFET

### COMISKEY BREAKFAST BUFFET

A tasty variety of Warm French Toast and Fresh Yogurt fixings

Selection of Chilled Organic Juices

Plain Yogurt Accompanied by Fresh Fruit Compote, Granola, Pistachios, and Almonds

Challah French Toast with Nutella and Strawberries

Freshly Scrambled Eggs

Smoked Thick Cut Bacon and Chicken Sausage

Classic Home Fried Potatoes with Caramelized Onions

Selection of Freshly Made Bakeries

53.00 Per Guest

## BREAKS

### POWER C

Energize and refresh your guests with this citrus-packed break

Petite Lemon Tarts  
Chocolate Dipped Mandarin Wedges  
House Selection of Citrus Fruits  
Hand Made Strawberry Lemonade

22.25 Per Guest

### CRUNCH

Let guests build their own snack with our assorted trail mix fixings

Your guests can create their own snack mix by mixing:  
Almonds, Pistachios, White Chocolate Bits, Dried  
Cherries, Apricots, Sesame Sticks, Wasabi Peas, Mini  
Pretzel Rods  
Coffee and Tea Presentation  
Raspberry Infused Water

23.25 Per Guest

### REFRESH

Whole Seasonal Fruit  
Yogurt Covered Raisins and Pretzels  
Miniature Blueberry Lemon Muffins  
Cherry Almond Bars  
Honey mint Iced Green Tea

18.75 Per Guest

### TASTE OF CHICAGO

Your attendees will love experiencing Chicago's best souvenir snacks

Fresh, Seasonally Flavored and Locally Baked  
Macarons  
Chicago Almond Toffee  
Caramel, Kettle and Cheddar Cheese Gourmet Popcorn  
Locally Crafted Goose Island Sodas  
Coffee and Tea Presentation

22.00 Per Guest

### SMOKED & SWEET

The perfect pairing of smoked savorys with a sweet lemonade spritzer

Smoked Sausage, Honey Mustard  
Local Artisan Beef Jerky, Smoked Cheddar, Candied  
Nuts, Smoked Almonds, Crackers and Pretzels  
Local Sodas

23.25 Per Guest

### ENERGIZE

Power up with this energy-packed break

Carrot and Celery Sticks with Organic Peanut Butter  
Salted Dark Chocolate and Almond Clusters  
Multigrain Tortilla Chips with Spring Herb Hummus  
Green Smoothies and Sparkling Water

19.75 Per Guest



## BREAKS

### FARM TO TABLE

This crunchy, cool summer break is a guiltless pleasure, featuring veggies and flavorful dips

Baby Carrots, Cauliflower and Peppers  
Vidalia Onion Dip, Almond Crusted Goat Cheese with  
Pita Chips and Artisan Crackers  
Fresh Cucumber Lemonade

18.50 Per Guest

### SWEET & SALTY

Indulge both senses with this break that includes both soft pretzels and chocolate drizzled cheesecake

Warm Soft Pretzel Sticks with Spicy Mustard  
Buttered Popcorn  
Chocolate Drizzled Cheesecake Bites  
Spindrift Sodas

20.50 Per Guest

**A LA CARTE & PACKAGES**

**ASSORTED FRUIT YOGURTS**

5.95 Each

**FRUIT BARS**

Berry Cobbler, Lemon, Apricot Crumble

60.00 Per Dozen

**SLICED AND WHOLE SEASONAL FRUIT**

7.75 Per Guest

**JUMBO HOME STYLE COOKIES**

Chocolate Chunk, Oatmeal Raisin, and Maple Pecan

60.00 Per Dozen

**ASSORTED ENERGY BARS**

Organic Kind and Kashi

5.50 Each

**HOMEMADE GRANOLA BARS**

Fruit & Nut and Chocolate Chip Bars

55.00 Per Dozen

**TODAY'S FRESH BAKERIES**

Lemon Cranberry, Apple Cinnamon Crunch Muffins,  
Croissants and Raspberry Danish

54.00 Per Dozen

**SMOKED SALMON PLATTER**

Cream Cheese, Sliced Bermuda Onions, Caper Berries,  
and Bagel Chips

11.75 Per Guest

**COFFEE**

Freshly Brewed Regular Coffee, Decaffeinated Coffee,  
Tazo Tea

127.00 Per Gallon

**RAW BARS**

Vegan/Gluten Free  
Peanut Butter Rebuild  
Apricot Defense  
Pomegranate Pistachio Passion

55.00 Per Dozen

**SHELL-ON HARD BOILED ORGANIC EGGS**

26.00 Per Dozen

**CHILLED ORANGE, TOMATO, GRAPEFRUIT AND  
CRANBERRY JUICES**

82.00 Per Gallon

**COFFEE CAKES**

Apple, Banana With Nuts, Lemon Poppy Zucchini

11.50 Per Guest

**A LA CARTE & PACKAGES**

**CHIPS AND DIPS**

Toasted Pita Triangles  
Housemade White Bean Humus  
Lemon Feta Dip

8.00 Per Guest

**HYATT'S SIGNATURE BLUEBERRY PAPAYA  
CROUSTADE**

54.00 Per Dozen

**CHICAGO STYLE GIANT WARM SOFT PRETZELS**

Served with Warm Cheddar Cheese Dip and Assorted  
Mustards

56.00 Per Dozen

**HOME STYLE SCONES**

Blueberry, Cinnamon Chip, Cranberry Orange

11.50 Per Guest

**ASSORTMENT OF FRESH BAGELS WITH CREAM  
CHEESE**

56.25 Per Dozen

**ASSORTED MINIATURE BREAKFAST PASTRIES**

54.00 Per Dozen

**SEASONAL MACAROONS**

39.50 Per Dozen

**CHILLED NON-ALCOHOLIC SANGRIA WITH FRUIT**

82.00 Per Gallon

**REGULAR, DIET AND DECAFFEINATED PEPSI SOFT  
DRINKS**

6.50 Each

**FRESH FRUIT KABOBS**

Honey Yogurt-Dipping Sauce

8.25 Per Guest

**STILL AND SPARKLING WATER**

Still and Sparkling Water

6.50 Each

**CUPCAKES**

Salted Caramel Vanilla, Chocolate Peanut Butter, and  
Red Velvet

Chilled Pitchers of Whole and Chocolate Milk

64.50 Per Dozen

**MINI BUTTER COOKIES**

Seasonal Mix

58.50 Per Dozen

**SUGAR FREE CHOCOLATE CHIP COOKIES**

52.00 Per Dozen

**A LA CARTE & PACKAGES**

**GOURMET BARS**

Peanut Butter and Jelly Brownies, S'mores Bars, and  
Meyer Lemon Bars

60.00 Per Dozen

**LEMONADE & TAZO ICED TEA**

82.25 Per Gallon

## PLATED LUNCHESES

### SEARED STRIPED BASS WITH WHITE WINE TOMATO BASIL BUTTER SAUCE

Chopped Butter Lettuce with Shaved Fennel, Grape Tomatoes, Herb Croutons, and Champagne Dressing  
Pan-Seared Wild Striped Bass, White Wine Tomato Basil Butter Sauce  
Grilled White and Green Asparagus, Multigrain Risotto  
Flourless Chocolate Cake with Raspberry Relish

55.00 Per Guest

### ORGANIC HERB CRUSTED CHICKEN BREAST WITH TARRAGON JUS

Midwest Greens with Poached Asparagus, Walnuts and Chive Yogurt Dressing  
Organic Herb Crusted Chicken Breast with Tarragon Jus, Haricot Verts and Baby Carrots, Vidalia Onion Risotto  
Raspberry and Hazelnut Crunch Cheesecake with Graham Cracker Crunch

55.00 Per Guest

### NIMAN RANCH FLAT IRON STEAK

Spring Vegetable Minestrone  
Niman Ranch Flat Iron Steak with Lyonnaise Potatoes, Spring Vegetables  
Chocolate Hazelnut Praline Bar

56.00 Per Guest

### NIMAN RANCH GRILLED PORK CHOP WITH APRICOT-SAGE GLAZE

Wild Rocket, Spinach with Feta Cheese, Olive Medley, Oven Roasted Tomatoes and Oregano Vinaigrette  
Niman Ranch Grilled Pork Chop with Apricot-Sage Glaze, Roasted Potatoes, Baby Zucchini and Patty Pan Squash  
Spring Fruit Tart

54.00 Per Guest

### BROWN SUGAR, SOY, AND GINGER GLAZED SALMON

Mizuna Salad with Julienne Carrots, Snow Peas, Red Pepper, and Cucumber Wasabi Dressing  
Brown Sugar, Soy and Ginger Glazed Salmon, Steamed Nishiki Sticky Rice and Stir Fried Vegetables  
Mango Passion Fruit Bar with Chocolate Cream

56.00 Per Guest

### SPICED RUBBED CHICKEN BREAST WITH THYME BORDELAISE

Caesar Salad with Garlic Crostini and Shaved Parmesan  
Spiced Rubbed Chicken Breast, Saffron Herb Orzo, Broccolini and Thyme Bordelaise  
Key Lime Tart with Graham Cracker Crust and Toasted Meringue

55.00 Per Guest

## BUFFET LUNCHESES

### GARDEN LUNCH

Garden fresh salads paired with the catch of the day and free-range chicken

Spring Vegetable Soup with Tarragon

Rocket and Shaved Fennel Salad with Goat Cheese, Strawberries, Pistachios and Lemon Dressing

Today's Catch with White Wine, Heirloom Tomato and Basil Butter Sauce

Free-Range Chicken with Zucchini, Artichokes and Rosemary Jus

New Potato and Parsnip Gratin, Brown Butter and Thyme Roasted Baby Carrots

Marscarpone Cheese Cake with Strawberry-Rhubarb Sauce

Cherry Streusel Bar

63.00 Per Guest

### VEGETARIAN STAY FIT

Bursting with flavor this lunch will nourish your guest with healthy soup, salad and entree options

Kale and Potato Leek Soup

Petite Heirloom Tomato, Shaved Parmesan & Spinach Salad with Lemon-Mint Dressing

Quinoa Salad with English Cucumbers, Spring Peas and Herb Vinaigrette

Whole Wheat Flatbread with Herbed Ricotta, Roasted Local Mushrooms, Braised Peppers and Basil

Portobello and Black Bean "Meat" Balls in Tomato-Basil Sauce, Whole Wheat Penne

Sugar Snap Peas, Baby Carrots and Asparagus Tips

Macerated Strawberries and Angel Food Cake Trifle

49.00 Per Guest

**ADD GRILLED CHICKEN BREAST, MIXED GRAIN PILAF AND HERB PAN JUS**  
62.00 PER GUEST

## BUFFET LUNCHES

### ITALIAN DELI

Build your own deli sandwich with a wide variety of fresh italian salads and sides, reminiscent of your favorite corner deli

Creamy Tomato Basil with Parmesan Focaccia Croutons  
Campanelle Pasta Salad with Roasted Peppers, Artichokes and Olives  
Italian Chopped Salad with Romaine and Red Cabbage, Marinated Chickpeas, Tomato, Cucumber, Aged Parmesan and Red Wine Vinaigrette  
Deli Board of Sliced Smoked Turkey, Provolone, Arugula and Pesto Mayo  
Balsamic Glazed Flank Steak, Sliced Fresh Mozzarella, Slow Roasted Tomatoes and Rosemary Horseradish Aioli  
Grilled Portobello Mushrooms, Herbed Ricotta, Romaine Leaves, and Grilled Peppers  
Ciabatta and Italian Breads  
Housemade Chips  
Chocolate Chip Cannolis and Mini Fruit Tarts

63.50 Per Guest

### BREW HOUSE

All your brewpub favorites including barbecue, and frosty pitchers of Goose Island Root Beer

Midwestern Potato, Pale Ale and White Cheddar Soup with Bacon

Chopped Salad – Bell Peppers, Tomatoes, Cucumbers and Feta Cheese with White Balsamic Vinaigrette

BBQ Beef Brisket Sandwiches with Sliced Pickles, Beer Braised Onion on Pretzel Roll

Beer Battered Fish with Lemon and Tartar Sauce

Onion Rings and Steak Fries

Apple Pie and Vanilla Ice Cream

Chilled Pitchers of Local Goose Island Root Beer

63.50 Per Guest

## BUFFET LUNCHES

### SUSTAINABLE

Locally sourced ingredients fill this lunch including Wisconsin cheeses, Niman Ranch flank steak, and Rhubarb crisp with Michigan blueberries

Spring Pea Soup with All Natural Duroc Ham  
Baby Spinach Salad, Marinated Tomatoes, Asparagus Tips, Feta and Herb Dressing  
Organic Spring Vegetable Salad with Coriander Dressing  
Rainbow Trout, Haricot Verts and Toasted Almonds, Herb Brown Butter  
Grilled Marinated Flank Steak with Chipotle Butter and Brown Sugar Roasted Sweet Potatoes  
Roasted Eggplant, Caramelized Cipollini Onions and Local Mushrooms  
Banana Chocolate Chip Cake Squares and Vanilla Mousse Tarts with Fresh Strawberry

63.50 Per Guest

### RUSTIC

Traditional lunch with a rustic, artisan twist on salads, salmon, and crispy chicken

Roasted Cauliflower and Leek Bisque, Parmesan Flat Bread  
Toasted Couscous Salad with Spring Peas  
Chopped Butter Lettuce with Sliced Eggs, Artichoke Hearts, Shaved Radish and Crispy Chickpeas, Apple Cider Dressing  
Seared Salmon with Citrus Dill, Fried Capers and Marble Potatoes  
Crispy Chicken Thighs, Champagne Dijon Cream, Thyme Roasted Baby Carrots  
Broccolini with Grilled Lemon, Pine Nuts and Aleppo Chile  
Roasted Apricot Oatmeal Bars  
Vanilla Almond Cake

63.50 Per Guest



## BUFFET LUNCHES

### BUILD YOUR OWN BOX LUNCH

Designed especially for attendees that are short on time and need to power through a working lunch on the go

Quinoa Salad with Cucumbers and Tomato  
Pesto Pasta Salad with Roasted Red Peppers,  
Parmesan Shavings and Artichoke Hearts  
Kale and Cabbage Slaw with Almonds and Mustard Dressing  
Sliced Smoked Turkey, Muenster Cheese, Honey Mustard Mayo, Baby Spinach and Sliced Tomatoes, Italian Herb Focaccia  
Italian Caprese Chicken Salad Wrap with Basil Aioli, Sliced Heirloom Tomatoes and Mozzarella Cheese  
Power Veggie Club with Humus, Sliced Avocado, Cucumbers, Bell Peppers, and Micro Greens on Whole Grain  
Individual Bags of Local Chips  
Seasonal Fruit  
Organic Snack Bars  
White Chocolate Macademia Nut Cookie  
Bottled Water and Sodas

59.25 Per Guest

### PILSEN

Inspired by the local Pilsen neighborhood this Mexican-inspired lunch offers tortilla soup, seasonal salads, chicken tamales, and DIY taco station

Tortilla Soup with Tortilla Strips and Queso Fresco  
Mexican Tabbouleh Salad with Grilled Corn, Avocado, Black Beans and Roasted Red Peppers  
Crunchy Romaine Salad with Cucumber, Carrots, Tomatoes, Cilantro-Lime Dressing  
Seasonal Fish Vera Cruz,  
Chicken Tamales  
Barbacoa Taco Station: Served with Warm Tortillas, Lettuce, Pico de Gallo, Salsa, Sour Cream, Shredded Cheese and Chopped Cilantro  
Mexican Rice, Borracho Beans with Smoked Bacon  
Mango Cheesecake Bars, Tres Leches Cake

63.50 Per Guest

## HORS D'OEUVRES

### COLD HORS D'OEUVRES

6.75 Per Piece

- Asparagus Wrapped Smoked Salmon
- Tomato Bruschetta on Whole Grain Toast
- Antipasto Skewer
- Chicken Caprese on Crostini
- California Roll with Ginger Soy
- Seared Beef with Horseradish Cream on Crostini
- Walnut Chicken in Phyllo Cup
- Artichoke with Sun Dried Tomato and Goat Cheese
- Smoked Duck with Raspberry
- Chipotle Roasted Shrimp, Pico de Gallo Brunoise on Polenta Crouton
- Grilled Scallop with Mango Cilantro Relish
- Seared Tuna with Wasabi
- Sweet Pea and Ricotta Crostini with Prosciutto Ham
- Tomato Mozzarella with Pesto Mayo on Crostini

### HOT HORS D'OEUVRES

6.75 Per Piece

- Chipotle-Steak Churrasco
- Risotto and Asiago Croquette
- Chili-Lime Salmon Satay with Lite Ginger Soy
- Kalamata Olive and Artichoke Tart
- Chicken Wellington
- Tempura Shrimp with Ponzu Sauce
- Citrus Cilantro Bacon Wrapped Scallops
- Chicken Marsala Pot Pie
- Mini Reuben
- Brie and Raspberry Phyllo
- Mac & Cheese Fondue Fritter with Tomato Basil Sauce
- Southwest Chicken and Chorizo Spring Roll
- Crab Cake with Remoulade
- Beef Bourguignon en Croute
- Pork Potstickers with Ginger Soy
- Sesame Chicken with Sweet Chili Citrus Marmalade

## PRESENTATION STATIONS

### SHELLFISH BAR

Jumbo Lemon Shrimp and Crab Claws  
Scallop Ceviche  
Tabasco, Lemons, Limes, and Cocktail Sauce  
Per 100 Pieces

800.00 Each

### TAPAS

Pita and Crostini, Herbed Ricotta and Tomato Crudo  
Artichoke-Olive Tapenade  
Warm Spinach and Artichoke Dip  
Hummus, Baked Goat Cheese with Blistered Heirloom  
Cherry Tomatoes, Basil and Olive Oil

12.75 Per Guest

### SUSHI STATION

A Variety of California Rolls Paired with Nigiri Salmon,  
Shrimp, and Tuna  
Edamame with Sea Salt  
Wasabi, Soy Sauce and Pickled Ginger  
3 pieces per guest

26.00 Per Guest

### CRUDITÉS

Broccoli, Snow Peas, Celery, Cucumbers, Carrots,  
Pumpkin Seeds, Olive and Garlic Herb Spread, Spinach-  
Ranch, Sesame Crackers

17.00 Per Guest

### ARTISANAL CHEESE SELECTION

Handcrafted Cheeses with Lavosh and Baguettes  
Fruit Chutney, Local Honey, Toasted Nuts and Roasted  
Fruits

21.00 Per Guest

### MIDWEST CHEESE BOARD

Selection of Local Cheeses  
Crusty Baguettes, Crostini, Green Apple Relish, Local  
Honey and Toasted Nuts

19.25 Per Guest

### ANTIPASTO AND GRILLED VEGETABLES

Capicola, Prosciutto, and Sopressetta Presented with  
Pecorino  
Marinated Vegetables to include:  
Peppers, Long Stem Artichoke Hearts, Crispy Chickpeas,  
Grilled Asparagus, Zucchini, Tomatoes, and Assorted  
Olives

13.50 Per Guest

## CARVING STATIONS

### OVEN ROASTED OR CAJUN FRIED WHOLE TURKEY

Selection of Either Oven Roasted or Cajun Fried Whole Turkey

Gourmet Mustards, BBQ Sauce, Sage and Fennel Jus  
Roasted Spring Cob with Beats, Radishes, Asparagus  
Tips, Egg and Avocado, Lemon Dressing  
Wild Rice Pilaf with Smoked Bacon and Dried Apricots  
Buttermilk Biscuits  
Served 45 people

390.00 Each

### GARLIC AND HERB CRUSTED BEEF TENDERLOIN

Roasted Garlic Whipped Potatoes  
Horseradish Cream, Whole Grain and Dijon Mustard  
Assortment of Breads  
Iceberg Wedge Salad with Bleu Cheese, Spiced Pecans  
and Charred Scallions  
Served 25

555.00 Each

### GLAZED BONE IN HAM

Sweet Potato Au Gratin  
Braised Collard Greens  
Assorted Mustards and Michigan Cherry Compote  
Buttermilk Biscuits  
Serves 45 people

365.00 Each

### SESAME-GINGER GLAZED SALMON

Stir-Fried Vegetables  
Cucumber Wasabi Sauce, Sriracha Sauce  
Steamed Sticky Rice  
Serves 25 people

365.00 Each

### GARLIC ROSEMARY CRUSTED ROUND OF BEEF

Natural Jus, Caramelized Onions and Braised  
Mushrooms, Horseradish Cream  
Chilled Asparagus Salad  
Rosemary-Garlic Spring Potatoes  
Artesian Breads and Rolls  
Serves 40 people

415.00 Each

### BBQ DRY RUBBED PORK LOIN

Smoked Gouda Mac & Cheese  
Red Cabbage Slaw  
Pecan Mustard, Chipotle and Honey BBQ Sauces  
Jalapeno Cheddar Cornbread  
Serves 25

355.00 Each

## RECEPTION PACKAGES

### TAVERN IN THE PARK

Grilled Sausage Platter  
Assorted Mustards  
Brewhouse Poutine with Spicy Steak Fries, Melted  
Cheese Curds and Scallions, Pale Ale Gravy on the side  
Poppy Seed Butter Basted, Brown Sugar Ham and  
Cheese Sliders  
Warm Bavarian Pretzels and House-Made Chips  
Local Handcrafted Root Beer

21.00 Per Guest

### LATIN STREET VENDOR

Marinated Shrimp Ceviche, Cucumbers, Tomatoes and  
Avocado  
Spicy Turkey Posole, with Avocado and Jack Cheese  
Taco Station  
Al Pastor Chicken and Short Rib Tacos  
Cilantro, Limes, Onions, Guacamole, Red and Green  
Salsa  
Crispy Tortilla Chips  
Mexican Horchata – Refreshing Drink Made of Rice,  
Almonds and Cinnamon

21.00 Per Guest

### TASTE OF ASIA

Crispy Vegetable Spring Rolls, Chili Sweet and Sour  
Sauce  
5 Spiced Chicken Wings  
Steamed Dim Sum with Hoisin Sauce  
Bulgogi Beef Lettuce Wraps, Kimchi  
Soba Noodle Salad with Sesame Shrimp

21.00 Per Guest

### CHICAGO STYLE

Vienna All Beef Hotdogs with Buns  
Yellow Mustard, Sweet Relish, Sport Peppers, Tomatoes,  
Onions and Celery Salt  
Taylor Street Beef with Mini Italian Roll  
Sweet Peppers, Onions, and Extra Beef Jus on the side  
House-Made Potato Chips  
Goose Island Sodas

21.00 Per Guest

### GOLD COAST SWEET STREET

Warm Chocolate Bread Pudding  
Strawberry-Rhubarb Cobbler with Vanilla Ice Cream  
Cheese Strudel with Michigan Blueberry Jam  
Apricot Crumble Bar

18.25 Per Guest

## RECEPTION PACKAGES

### INTERNATIONAL SLIDERS\*

Prepared in View

Grass Fed Beef, Aged Cheddar, Local 78 Red Ketchup  
Amish Ground BBQ Chicken Burger, Caramelized Onion  
Jam, Baby Arugula  
Portobello-Black Bean with Hummus, Brioche Mini Buns  
Bags of Local Chips

19.25 Per Guest

### MAC N CHEESE\*

Prepared in View

Creamy Ditalini, Warm Tomato Cream, Roasted  
Mushrooms, Braised Leeks, Marinated Tomatoes, Cajun  
Shrimp, Smoked Bacon, Fresh Herbs, Shaved Parmesan  
Cheese, Bleu Cheese

21.00 Per Guest

### MARKET GREENS

Build your own Station:

Field Greens, Romaine Lettuce, and Spinach with Frisee  
Carrots, Tomatoes, Croutons, Cucumbers, Olives,  
Broccoli, Red Onions, Peppers, Pepperoncinis, Garbanzo  
Beans, Dried Cranberries, Corn, Candied Walnuts,  
Toasted Almonds, Parmesan Cheese, Mid-West Bleu  
Cheese and Cheddar Cheese  
Dressings-White Balsamic, Lemon Dijon, Low Fat Italian  
and Ranch  
Choice of Proteins to Include – Roasted Lemon Chicken  
and Grilled Flank Steak

22.15 Per Guest

## PERSONAL PREFERENCE

Guests choose their own entrées in a banquet setting. Better than the standard dual-entrée option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

1. The planner chooses the appetizer, salad and dessert in advance.
2. A custom printed menu featuring four entrée selections is provided for guests at each setting.
3. Specially trained servers take your guest's order as they are seated.

### APPETIZER

Fresh Jumbo Crab Cake, Grilled Asparagus and Tomatoes, Cilantro Remoulade  
Porcini Mushroom Sacchettis and Smoked Chicken, Pesto Cream  
Asparagus Soup with Braised Wild Mushrooms and Crab  
Crispy Polenta Cake with Slow Braised Pork Ragu, Wild Mushrooms

### SALAD

Asparagus and Frisee Salad with Shaved Pecorino and Whole Grain Mustard Dressing  
Endive and Apple Salad with Bacon, Candied Pecans  
Low-Calorie Yogurt Balsamic Dressing  
Spinach Salad, Braised Mushrooms, Leeks and Pine Nuts, Warm Balsamic Pancetta Dressing  
Bibb Lettuce, Marinated Artichokes, Olives, Roasted Tomatoes and Feta, Oregano Vinaigrette

## PERSONAL PREFERENCE

### ENTREE

Grilled Filet Mignon with Local Mushrooms, Sauce Bordelaise  
Seared Bass with Buttery Parsnip Puree, Chervil Caper Sauce  
Root Vegetable and Goat Cheese Stuffed Organic Chicken, Tarragon Pan Jus  
Grilled Salmon with Braised Leeks, Spring Onion Ragout  
Spice Brined Duroc Pork Chop, Roasted Apples and Sage Pan Jus  
Garlic Herb Crusted New York Strip, Mustard Jus  
Chef's Choice of Accompaniments

### DESSERT

Seasonal Fresh Fruit Tart, Vanilla Bean Pastry Cream  
White Chocolate Dome with Passion Fruit and Pound Cake  
Salted Caramel Tart with Chocolate Cream, White Chocolate Rosette and Chocolate Pearls  
Dark Chocolate Mousse Dome with Vanilla Creme Brulee  
**100.00 Per Guest**



## PLATED DINNERS

### **NIMAN RANCH BRAISED SHORT RIB**

Creamy Stone Ground Grits, Wisconsin White Cheddar, Pancetta, Garlic and Herb Roasted Shrimp, Tomato White Wine Butter  
Hearts of Romaine Topped with Marinated Tomatoes, Red Onions, Feta Cheese, Olives and Lemon Oregano Vinaigrette  
All Natural Braised Short Rib, Pinot Noir Reduction, Rustic Root Vegetable Mash, Grilled Broccolini  
S'mores Tart with Graham Cracker Crust, Dark Chocolate Cream and Toasted Meringue

82.00 Per Guest

### **CHICKEN STUFFED WITH SPINACH, PROSCIUTTO, AND FONTINA CHEESE**

Fresh Jumbo Crab Cake on Grilled Corn Relish, Chive Caper Sauce  
Spring Greens with Marinated Artichokes, Mushrooms, Peppers, Teardrop Tomatoes, and Herb Yogurt Dressing.  
French Cut Chicken Stuffed with Spinach, Prosciutto and Fontina Cheese  
Rosemary Fingerling Potatoes, Pesto Sauce  
Fresh Fruit Tart, Vanilla Bean Pastry Cream

79.00 Per Guest

### **ROASTED PORK LOIN WITH CALVADOS GLAZE**

Spinach Cannelloni with Smoked Chicken and Asiago Cream  
Mixed Crunchy Greens, Tomatoes, Cucumbers, Jicama, Roasted Corn, Chipotle Ranch Dressing, Corn Bread Croutons  
Roasted Pork Loin Topped with Calvados Glaze, Herb Polenta, and Apple Cherry Compote  
Chocolate Pots de Crème with Biscotti

80.00 Per Guest

### **GORGONZOLA CRUSTED NEW YORK STRIP LOIN**

Seared Ahi with Tomato Seaweed Salad and Wasabi Crème Fraiche  
Caesar Salad, Shaved Parmesan, Herb Croutons and Traditional Dressing  
Gorgonzola Crusted NY Strip Loin, Horseradish Chive Whipped Potato  
Chocolate Hazelnut Praline Bar

90.50 Per Guest

## PLATED DINNERS

### PAN SEARED BASS

Potato Gnocchi with Asparagus, Truffle Asiago Sauce  
Heirloom Tomato Caprese with Fresh Mozzarella and Basil  
Pan Seared Bass, Ragout of Leeks, Mushroom and Peas, Dill Lemon Caper Sauce  
White Chocolate Dome with Passion Fruit and Coconut Cake

89.50 Per Guest

### BRAISED ORGANIC CHICKEN BREAST

White Bean Salad with Baby Arugula, Red Oak, Frisee Salad, Roasted Shrimp  
Baby Carrots, Sliced Radish, Chives, and Sherry Vinaigrette  
Braised Organic Chicken Breast, White Asparagus  
Mushroom Fricassee and Spring Pea Brown Rice  
Salted Caramel Tart with Chocolate Cream, White Chocolate Rosette, and Chocolate Pearls

80.00 Per Guest

### PETITE FILET OF BEEF WITH PORT REDUCTION PAIRED WITH BLACK COD

Lobster Bisque, Shrimp and Scallops  
Frisee and Watercress Salad with Marinated Beets, Fennel, and Citrus Vinaigrette  
Petite Filet of Beef, Port Reduction Paired with Black Cod and Tomato Jam, with Truffle Whipped Potatoes, Julienne of Vegetables  
Dark Chocolate Mousse Dome with Vanilla Creme Brulee

97.00 Per Guest

### FRENCH CHICKEN BREAST

Creamy Burrata, Garlic Roasted Heirloom Tomatoes, Pine Nut Pesto, Micro Greens  
Baby Mixed Greens, Eggplant Puree, Tomato, Olives, Artichokes, and Balsamic Vinaigrette  
French Chicken Breast  
Roasted, Yukon Gold Potato Confit, Onion Jam, Spring Asparagus, Lemon Thyme Jus  
Lemon Tart with Toasted Meringue and Fresh Berries

86.00 Per Guest

## PLATED DINNERS

### ROASTED HALIBUT

Porcini Mushroom Sacchetti with Roasted Garlic Cream  
Sauce

Endive Salad with Toasted Slivered Almonds, Dijon  
Vinaigrette

Roasted Halibut over Braised Prosciutto Savoy Cabbage  
and Pesto Fingerling Potatoes

S'mores Tart with Graham Cracker Crust, Dark Chocolate  
Cream and Toasted Meringue

85.00 Per Guest

## DINNER BUFFET

### HARVEST

Vidalia Onion Soup with Wisconsin Cheese Crostinis  
Spring Panzanella Salad with Wisconsin Bleu Cheese  
and Basil Dressing  
Marinated Artichoke and Celery Root Salad with Whole  
Grain Mustard Dressing  
Pan Seared Bass with Tomato Confit and Eggplant  
Ragout  
Sage Rubbed Free Range Chicken with Braised Leeks  
and Snap Peas  
Garlic Roasted Marble Potatoes  
Red Velvet Cream Cheese Cake and Honey Pecan Pie  
**91.25 Per Guest**

### MIDWESTERNER

Organic Spring Mix with Roasted Baby Beets, Orange  
Supremes, Shaved Fennel and Sherry Dressing  
Roasted Mushroom, Heirloom Tomato and Arugula Pasta  
Salad with Shaved Parmesan and Extra Virgin Olive Oil  
Seared Walleye Pike with Plum Tomatoes and Caper  
Berries  
Red Wine Braised Beef Short Ribs with Smoked Bacon,  
Mushrooms and Cipollinis  
Seasonal Vegetable Ragout  
Celery Root and Yukon Gold Potato Puree  
Caramel Apple Cheesecake Bars and Lemon Cream Pie  
**88.50 Per Guest**

### SUSTAINABLE

Silky Corn Chowder with Shrimp and Scallops  
Field Greens with Roasted Fruits and Local Goat Cheese  
Dressing  
Southern Illinois Mushroom Salad with Crispy Leeks and  
Herb Oil  
Seared Trout with Basil Parsnips and Sage White Wine  
Reduction  
Grilled Petite Nyman Ranch Filets with Wisconsin Bleu  
Cheese Crust  
Golden Potato with Smoked Bacon and Thyme  
Seasonal Vegetables  
Michigan Cherry Cobbler, Vanilla Gelato  
**90.25 Per Guest**

## SIGNATURE WINE SERIES

### HYATT SIGNATURE WINE SERIES, CANVAS BY MICHAEL MONDAVI

- |  |       |
|--|-------|
| <b>PINOT GRIGIO, VENETO, ITALY</b>   | 44.00 |
| Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.    |       |
| <b>CHARDONNAY, CALIFORNIA</b>  | 42.00 |
| Freshness and richness of pure fruit woven beautifully with subtle toasty oak.   |       |
| <b>PINOT NOIR, CALIFORNIA</b>  | 44.00 |
| Aromas of vivid red fruit with hints of spice that complement the lithe texture. |       |
| <b>MERLOT, CALIFORNIA</b>  | 42.00 |
| Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.      |       |
| <b>CABERNET SAUVIGNON, CALIFORNIA</b>  | 42.00 |
| Subtle hints of oak and spice married with lively tannins.                       |       |

**RED AND WHITE WINES**

**BUBBLES**

**PASCUAL TOSO, BRUT, ARGENTINA** 50.00  
Soft, fresh-smelling floral notes with a light citrus fruit finish.

**LA MARCA, PROSECCO** 54.00  
This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose the wine brings fresh citrus with hints of honey and white flowers. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast. The finish is light, refreshing, and crisp.

**WHITE WINES**

**THE SEEKER, PINOT GRIGIO, VENETO, ITALY** 45.00  
Delicate aromas and a dry, crisp, vibrant texture featuring apple, pear, and stone fruit with hints of white flowers and almond. Impeccable with delicate cheeses, seafood and poultry.

**SEGURA VIUDAS, CAVA BRUT** 42.00  
The prime feature of Brute Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

**THE SEEKER, REISLING, MOSEL, GERMANY** 45.00  
Off-dry with crisp acidity and vibrant fruit, featuring citrus, peach, and pineapple leading to a mineral-infused finish.

**RED WINES**

**NEILSON BY BYRON, PINOT NOIR, SANTA BARBARA, CALIFORNIA** 45.00  
Aroma of rose petals, pungent violets and raspberry juice show just a touch of chai tea, and the palate proves juicy and fun, with cranberry, pomegranate and raspberry elements. Black tea and mocha flavors add just enough seriousness.

**RODNEY STRONG, CABERNET SAUVIGNON, SONOMA COUNTRY, CALIFORNIA** 48.00  
Bold fruit flavors centered on red plum and boysenberry. Enjoy with roasted and grilled meats and flavorful hard cheeses.

**WILLIAM HILL, CABERNET SAUVIGNON, CENTRAL COAST, CALIFORNIA** 43.00  
Intense flavors and aromas of dark cherry, ripe plum and blueberry are complimented by notes of sweet vanilla and brown spice. Pairs well with barbequed meats, rich sauces and full-flavored cheeses.

**PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA** 46.00  
Aromas of plum and quince with a slight touch of elegant oak. Enjoy with pasta, poultry in light cream sauce and red meats.

**RED AND WHITE WINES**

**WHITE WINES**

**WILLIAM HILL, CHARDONNAY, CENTRAL COAST, CALIFORNIA** 43.00

Aromas and flavors of ripe tree fruit and spice with hints of citrus and tropical fruit. Pairs well with seafood, poultry and lighter style cream-based dishes.

**CHATEAU STE. MICHELLE, SAUVIGNON BLANC, COLUMBIA VALLEY** 43.00

Grassy aromas include sweet lime, lemon juice and white pepper. That green and grassy theme continues on the palate with Granny Smith apple, lime peel and slate, backed by brisk acidity.

**FRANCISCAN, CHARDONNAY, NAPA VALLEY** 54.00

This wine is a pale yellow in color. On the nose, flinty mineral notes with hints of pear compote and vanilla bean, followed by toasted hazelnuts and Meyer lemon curd. Lovely, creamy, and vibrant with honeycrisp apple and pear fruit filling the palate. White nectarine and lemon zest lead to a round and generous mouthfeel with crisp line minerality.

**HANDCRAFT, CHARDONNAY, CALIFORNIA** 48.00

Lovely floral and honey aromatics with hints of lemon zest, green apple and toasty oak with flavors of honey and pear.

**VILLA MARIA PRIVATE BIN, SAUVIGNON BLANC, MARLBOROUGH, NZ** 50.00

Aromas of snow peas, zesty limes and freshly picked herbs with flavors of melon, passion fruit and ruby red grapefruit.

**RED WINES**

**HESS, TREQ RED BLONDE, NORTHERN CALIFORNIA** 34.00

There's a touch of sweetness from the ripe, dark fruit, accented by a decidedly big impression of Bing cherries and ripe plums. The tannins are purposefully softer and easy drinking. Sourced from select vineyards in Northern California, the grapes used in the Treq Blend produces flavorful fruit with layers of agreeable acids and balanced tannins. The blend is ripe and bold, but not overly so.

**MEIOMI BY BELLE GLOS, PINOT NOIR, CENTAL COAST** 60.00

This wine opens to reveal lifted fruit aromas of bright strawberry and jammy fruit, mocha flavors lend complexity and depth on the palate. The well-integrated oak provides structure and depth seldom seen in Pinot Noir.

**J. LOHR LOS OSOS, MERLOT, PASO ROBLES** 55.00

Brambly fruit aromas of plum and pomegranate are integrated with a barrel signature of mocha and baking spice.

## HAND CRAFTED COCKTAILS

### BEST OF HYATT

Mixology is the art of combining ingredients to deliver the perfect harmony of flavor in a drink. At Hyatt, we've combined exceptional ingredients and premium spirits for the ultimate experience in taste and balance. Enjoy.

### DON JULIO BLANCO TEQUILA

Using the finest, 100% raw agave and a time honored distillation process, Don Julio Blanco is tequila in its truest form. Commonly referred to as "silver" tequila, its crisp agave flavor and hints of citrus make it an essential component to a variety of innovative drinks

**DON COLLINS** 14.00  
Don Julio Blanco tequila, fresh lemon juice and agave nectar with a splash of soda water

**SAGE MARGARITA** 14.00  
Don Julio Blanco tequila and fresh lime juice with agave nectar and sage

**PALOMA FRESCA** 14.00  
Don Julio Blanco tequila shaken with pink grapefruit juice, agave nectar and strawberry puree

**THE DON'S MARTINI** 14.00  
Don Julio Blanco tequila shaken with agave nectar and Angostura bitters then topped with Pascual Toso Sparkling Brut

**SPICY PALOMA** 14.00  
Don Julio Blanco tequila with fresh lime juice and grapefruit soda with a sprinkle of Ancho chili powder

### BACARDI SUPERIOR RUM

Before Don Facundo rewrote the script, white rums were harsh, crude and unrefined. In 1862 he created Bacardi Superior following 10 years of dedication to craft the perfect rum.

**BLUEBERRY LEMONADE COOLER** 14.00  
Bacardi Superior rum and muddled blueberries with fresh mint and lemonade

**CITY PARK SWIZZLE** 14.00  
Bacardi Superior rum, fresh lime juice and simple syrup with a dash of orange bitters

**PINEAPPLE BASIL COOLER** 14.00  
Bacardi Superior rum muddled with basil and agave nectar, topped with pineapple juice and a splash of soda water

**SWEET ARNOLD** 14.00  
Bacardi Superior rum and raspberry puree with iced tea and lemonade

**GRAPEFRUIT DELIGHT** 14.00  
Bacardi Superior rum and grapefruit with fresh mint leaves and simple syrup



## HAND CRAFTED COCKTAILS

### TITO'S HANDMADE VODKA

Tito's Handmade Vodka is designed to be savored by spirit connoisseurs and everyday drinkers alike. It is microdistilled in an old-fashioned pot still, just like fine single malt scotches and high-end French cognacs.

**TITO'S PASSION** 14.00

Tito's Handmade vodka with passion herbal infused iced tea

**TROPICAL SUNSET** 14.00

Tito's Handmade vodka shaken with pineapple, fresh lime juice and agave nectar

**WATERMELON JALAPENO COOLER** 14.00

Tito's Handmade vodka muddled with fresh lime, jalapenos and watermelon puree

**ISLAND SPLASH** 14.00

Tito's Handmade vodka with pineapple, St-Germaine liqueur, fresh lime juice and agave nectar

**MOCKINGBIRD GINGER** 14.00

Tito's Handmade vodka and fresh lime juice with agave nectar and ginger beer

**STRAWBERRY MULE** 14.00

Tito's Handmade vodka, muddled mint and strawberries with ginger beer

## BAR PACKAGES

### SIGNATURE HOST-SPONSORED BAR PER PERSON

These packages include Full Bar Setups and are designed to assist your budget guidelines. The packages are priced per guest, and are charged based on the guarantee or actual attendance, if higher.

<b>FIRST HOUR</b>	19.00
<b>SECOND HOUR</b>	13.00
<b>EACH ADDITIONAL HOUR</b>	10.00

### SIGNATURE HOST-SPONSORED BAR PER DRINK

Full Bar Setups are included in the package and charges are based on the actual number of drinks consumed.

<b>SIGNATURE COCKTAILS</b>	9.75
<b>DOMESTIC BEER</b>	7.75
<b>PREMIUM AND IMPORTED BEER</b>	8.25
<b>SELECT WINE</b>	9.50
<b>MINERAL WATER/JUICES</b>	6.50
<b>SOFT DRINKS</b>	6.50
<b>CORDIALS</b>	12.00
<b>MARTINI</b>	12.00

### TOP TIER HOST-SPONSORED BAR PER DRINK

<b>TOP TIER COCKTAILS</b>	11.25
<b>DOMESTIC BEER</b>	7.75
<b>PREMIUM AND IMPORTED BEER</b>	8.25
<b>PREMIUM WINE</b>	10.25
<b>MINERAL WATER/JUICES</b>	6.50
<b>SOFT DRINKS</b>	6.50
<b>CORDIALS</b>	12.00
<b>MARTINI</b>	12.00

### TOP TIER HOST-SPONSORED BAR PER PERSON

<b>FIRST HOUR</b>	22.00
<b>SECOND HOUR</b>	16.00
<b>EACH ADDITIONAL HOUR</b>	13.00

### LABOR CHARGES

<b>BARTENDERS, EACH</b> up to three hours	175.00
<b>WAITERS, EACH</b> up to three hours	175.00
<b>CASHIER</b> up to three hours	150.00

## BAR PACKAGES

### SIGNATURE CASH BAR

SIGNATURE COCKTAILS	10.50
DOMESTIC BEER	8.00
PREMIUM AND IMPORTED BEER	9.00
SELECT WINE	10.25
MINERAL WATER/JUICES	6.50
SOFT DRINKS	6.50
CORDIALS	13.00
MARTINI	13.00

### TOP TIER CASH BAR

TOP TIER COCKTAILS	12.25
DOMESTIC BEER	8.00
PREMIUM AND IMPORTED BEER	9.00
PREMIUM WINE	11.25
MINERAL WATER/JUICES	6.50
SOFT DRINKS	6.50
CORDIALS	13.00
MARTINI	13.00

## ALTERNATIVE OPTIONS

### LUNCH

Monday

Spanish Chickpea Stew with Baby Spinach

Tuesday

Curried Eggplant with Chickpeas and Spinach

Wednesday

Potato Gnocchi, Fava Beans, Braised Leeks, and Sage Butter

Thursday

Morel Mushroom Tart with Celeriac Puree and Sherry Wine Reduction

Friday

Three Cheese Cannelloni over Grilled Eggplant, Julienne of Vegetables and Lemon Parsley Sauce

### DINNER

Monday

Carrot Osso Buco, Pearl Onions with Mushroom Broth

Tuesday

Soba Noodles with Grilled Tofu, Sweet Chili Soy Sauce and Baby Bok Choy

Wednesday

Toasted Barley Risotto with Northern Mushrooms and White Asparagus

Thursday

Whole-Wheat Pasta and Grilled Vegetable Lasagna with Olive Tomato Relish and Fried Capers

Friday

Lemon Confit Risotto with Grilled Asparagus, Peas, and Parmigiano Reggiano

## ALTERNATIVE OPTIONS

### LUNCH

Saturday

Grilled Vegetable and Smoked Gouda Baguette Panini with Herb Salad, Tomato Confit

Sunday

Whole-Wheat Penne with Broccoli Rabe and Heirloom Tomato Ragout

Vegan

Lentil and Chickpea Loaf and Braised Squash, Roasted Red Pepper Coulis

Gluten Free

Amish Chicken Breast, Baby Carrots, Haricot Verts and Roasted Potato, Thyme Jus

### DINNER

Saturday

Mushroom Stuffed Eggplant, Cous Cous and Asparagus

Sunday

Portobello Mushroom Ravioli, Grilled Spring Vegetables, Asiago Cream and Basil Pesto

Vegan

Roasted Cauliflower Steak with Roasted Peppers, Pine Nuts and Sundried Tomato Pesto

Gluten Free

Daily Market Fish Selection with Potato Puree, Artichokes, Lemons and Capers