SAVOR ... Chicago and Enjoy!

Banquet Catering Menu
Effective through June 30, 2017

Exclusive catering company
McCormick Place Convention Center
WITH OUR GUESTS IN MIND

From our commitment to purchase locally, our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR… Chicago’s ongoing commitment to environmental stewardship is at the heart of everything we do and sets the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2 ½ acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR… Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing, reducing impact on water and aquatic life as well as our carbon footprint.

SAVOR…Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA’s national Food Recovery Challenge.

ILLINOIS GOVERNOR’S SUSTAINABILITY AWARD
The Illinois Governor’s Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR…Chicago, the Governor commended SAVOR’s green practices, “Your organization’s commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization.”

GREEN SEAL CERTIFICATION
In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR…Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR…Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD
Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council’s Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION
2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge
2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership
SAVOR...

BREAKFAST BUFFETS

There is a minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

GREAT STARTS CONTINENTAL  •  $18.00
Display of Petite Blueberry Muffins, Petite Chocolate Chip Scones, Cheese Danish and Cinnamon Rolls
Assorted Whole Fruit
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

MIDTOWN CONTINENTAL  •  $23.00
Display of Petite Blueberry Muffins, All Butter Croissants, Chocolate Chip Scones, Raspberry Danish and Cinnamon Rolls
Sliced Seasonal Fruit with Berries
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE PARISIAN  •  $34.00
Display of Petite French Breakfast Pastries to include Flaky All Butter and Chocolate Croissants, Raspberry Palmier, Cinnamon Swirls and Blueberry Scones
Served with House Made Seasonal Jam and Whipped Honey Butter
Melon and Blackberries with Lavender Simple Syrup
Classic Quiche Lorraine
Egg, Roasted Tomato and Baby Spinach Quiche
Lyonnaise Potatoes with Caramelized Onions and Chives
Applewood Smoked Bacon
“Pain Perdu”, French Toast made from Crusty French Bread
Served with Seasonal Jam, Butter and Maple Syrup
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea
SAVOR...

BREAKFAST BUFFETS

There is a minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service.

THE McCORMICK • $34.00
Display of Petite Pastries to include Blueberry Muffins, Cinnamon Chip Scones and Cinnamon Pear Bread
Served with House Made Seasonal Jam and Whipped Honey Butter
Petite Individual Seasonal Fruit Salads with Ginger Simple Syrup
Greek Yogurt Parfaits with Roasted Strawberry Preserves and locally produced, Gluten-Free Maple Pecan Granola
Egg, Bacon Sausage and Smoked Gouda Croissant Sandwich
Cheddar and Sour Cream Potato Casserole
Griddled Smoked Sausage
Cinnamon-Sugar French Toast Casserole
Served with Whipped Butter and Bourbon Maple Syrup
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE CLASSIC • $28.00
Display of Petite Muffins, Cinnamon Chip Scones and Banana Bread
Sliced Seasonal Fruit with Berries and Honey Yogurt Dip
Soft Scrambled Eggs
Rosemary Roasted Red Skin Potatoes with Caramelized Peppers and Onions
Crisp Applewood Bacon
Country Style Pork Sausage Links
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Substitute Turkey Sausage for an Extra $2.00 per person
SAVOR...

MADE TO ORDER

There is a minimum guarantee of 25 people. Chef Attendant required.

**OMELETS & EGGS • $9.50**
Omelets and Eggs made to order. Fillings to include Scallions, Sweet Bell Peppers, Tomatoes, Baby Spinach, Roasted Portobello Mushroom, Bacon, Ham, Chorizo, Cheddar Cheese and Goat Cheese

**FLAP JACKS • $8.00**
Buttermilk Pancakes made to order. Toppings to include Whipped Honey Butter, Warm Maple Syrup, Seasonal Fruit Compote and Powdered Sugar

**BELGIAN WAFFLES • $8.00**
Malted Belgium Waffles made to order. Toppings to include Whipped Butter, Warm Maple Syrup, Maple Pecan Syrup, Banana’s Foster, Roasted Strawberry Preserves, Fresh Blueberries, Nutella, Chocolate Shavings, Chocolate Sauce, Maraschino Cherries and Whipped Cream

**ENGLISH MUFFINS • $7.50**
Sausage, Egg and White Cheddar Cheese or Egg and White Cheddar Cheese

**CROISSANTS • $7.75**
Applewood Bacon, Egg and Fontina Cheese or Egg, Roasted Vegetable and Fontina Cheese

**BURRITOS • $7.50**
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterrey Jack Cheese Served with Salsa Roja or Roasted Poblano Pepper, Egg, Potato and Monterrey Jack Cheese Served with Salsa Roja

**BISCUITS • $7.50**
Country Ham, Egg and Smoked Gouda Cheese or Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

SANDWICHES

Minimum order of one dozen per item.
BREAKFAST ENHANCEMENTS, STATIONS, PLATTERS AND BARS

Minimum order of one dozen per item. Bar pricing is per person and based on up to two hours of service.

**FRUIT & YOGURT PARFAIT • $6.50**
Greek Yogurt with Seasonal Fruit Preserves and locally produced, Gluten-Free Maple Pecan Granola

**CHEESE BLINTZES • $6.50**
Cherry Compote and Powdered Sugar

**SLICED FRUIT PLATTER • $7.50**
Freshly Sliced Melon and Pineapple, Red Grapes, Blueberries, Blackberries, Oranges and Strawberries
Served with Honey Yogurt Sauce

**BERRIES & CRÈME FRAICHE CONES • $6.75**
Fresh Berries uniquely displayed in Waffle Cones

**MAKE YOUR OWN GREEK YOGURT PARFAIT BAR • $10.00**
Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

**HOT OATMEAL BAR • $5.50**
Steel Cut Oats with a variety of toppings to include Brown Sugar, Dried Cranberries, Cinnamon, Toasted Almonds and Low-Fat Milk

**SMOKED SALMON BAR • $14.00**
Hot and Cold Smoked Salmon
Served with Whipped Cream Cheese, Chives, Capers, Egg Yolks and Whites, Shaved Red Onion, Sliced Tomato and Cucumber
Accompanied by Plain Bagels, Everything Bagels and Bagel Chips

**BAGEL BAR • $10.00**
Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon

Low Fat Plain Cream Cheese available upon request.
BREAKFAST ADDITIONS

All Breakfast Additions are sold per dozen. Minimum order of one dozen per item.

FRESHLY BAKED MUFFINS • $40.00
Blueberry, Chocolate Chip or Banana Nut

BREAKFAST BREAD SLICES • $40.00
Zucchini, Banana or Lemon Poppy

BAGELS AND CREAM CHEESE • $40.00
Plain, Cinnamon Raisin, Everything or Poppy
Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • $40.00
Raspberry Palmier, Classic Cheese, Caramel
Apple or Almond

FRESHLY BAKED CROISSANTS • $45.00
Plain, Chocolate and Whole Wheat

CINNAMON ROLLS • $44.00
Orange-Cream Cheese Icing

BISCUOTTI • $40.00

BOXES OF CEREAL WITH MILK • $4.00
Assorted General Mills Brand Cereals

ASSORTED YOGURTS • $4.00
Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURT • $4.00

ASSORTED WHOLE FRUIT • $30.00
Sold per dozen

FRUIT INFUSED WATER, 3 GALLONS • $42.00
A healthy green alternative to soda and manufactured bottled water
(includes 3 gallon water dispenser)
FLAVORS:
CLASSIC LEMON
CUCUMBER-MINT
GRAPEFRUIT-ROSEMARY
PINEAPPLE-BLACKBERRY
MANGO LIME AND BASIL
KIWI-STRAWBERRY

REGULAR COFFEE, COFFEE • $48.00
DECAFFEINATED COFFEE, GALLON • $48.00
We proudly brew UTZ Certified Coffee. This is the largest program for sustainable farming of coffee and cocoa in the world. The UTZ Certified program covers good agricultural practices, farm management, social and living conditions, and the environment.

HOT TEA, GALLON • $42.00
HOT CHOCOLATE, GALLON • $42.00

ORANGE JUICE, GALLON • $38.00
ICED TEA, GALLON • $38.00
LEMONADE, GALLON • $38.00

COKE, DIET COKE, SPRITE, CASE (24) • $60.00
COKE, DIET COKE, SPRITE, EACH • $2.75

DASANI BOTTLED WATER, CASE (24) • $66.00
DASANI BOTTLED WATER, EACH • $3.00
SPARKLING BOTTLED WATER, EACH • $3.75

BOTTLED ICED TEA, EACH • $4.00
BOTTLED JUICE, EACH • $3.50
MONSTER ENERGY DRINK, EACH • $5.00
STARBUCKS FRAPPUCCINO, EACH • $6.50
MILK PINT, EACH • $2.50
PLATED BREAKFAST

There is a minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

All Plated Breakfast options include Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

**TABLE ENHANCEMENTS**
12 pieces per basket

**FRESHLY BAKED MUFFINS • $40.00**
Blueberry, Chocolate Chip or Banana Nut

**BREAKFAST BREAD SLICES • $40.00**
Zucchini, Banana or Lemon Poppy

**FRESHLY BAKED DANISH • $40.00**
Raspberry Palmier, Classic Cheese, Caramel Apple or Almond

**FRESHLY BAKED CROISSANTS • $45.00**
Plain, Chocolate and Whole Wheat

**SLICED SEASONAL FRUIT PLATTER**
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

**SMALL PLATTER SERVES 12 • $90.00**

**TRADITIONAL • $27.00**
Soft Scrambled Eggs, Rosemary Roasted Red Skin Potatoes, Applewood Bacon or Sausage Links

**FARMHOUSE FRITTATA • $27.00**
Eggs with Roasted Zucchini, Yellow Squash, Sweet Pepper and Tomato
Cooked with White Cheddar and Fresh Basil
Served with Country Sliced Potatoes and Griddled Smoked Sausage

**ROASTED POBLANO, CHORIZO AND MONTERREY JACK STRATA • $27.00**
Served with Sweet Potato Hash, Salsa Verde and Sour Cream

**VANILLA BEAN FRENCH TOAST BREAD PUDDING • $27.50**
With Lemon Curd and Blueberries
Served with Applewood Bacon
LUNCH BUFFETS

There is a minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

**CALI NAPA • $45.00**
Chef’s Soup du Jour
Sliced Sourdough and Crispy Flatbreads
Whipped Butter
Baby Spinach Salad with Strawberries, Walnuts and Bleu Cheese
Lemon Poppy Vinaigrette
Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Almonds, Cranberries, Coconut, Cilantro and Baby Spinach
Grilled Tri Tip Roast with Parsley-Mint Salsa
Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish
Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle
Vanilla Bean Panna Cotta with Roasted Strawberry Preserves
Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

**ROMA CAFÉ • $40.00**
Hearty Minestrone Soup
Sundried Tomato Focaccia and Sliced Ciabatta Served with Olive Oil and Grated Parmesan Cheese
Chopped Hearts of Romaine Salad with Artichoke, Garbanzo Beans, Tomato, Roasted Red Peppers
Red Wine Vinaigrette
Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil
Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley
“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce
Classic Tiramisu
Petite Cannoli
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

**SOUTHERN CHARM • $38.50**
Chef’s Soup Du Jour
Cornbread Muffins
Whipped Butter and Clover Honey
Baby Greens with Glazed Pecans, Strawberries, Oranges
Honey-Dijon Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
Crispy Fried Chicken Breasts
Blackened Tilapia with Pickled Tomato Relish and Bacon Braised Greens
Triple Cheese Mac and Cheese with White Cheddar, Butter Kase, Gruyere, Cavatappi Pasta and Buttered Bread Crumbs
Warm Seasonal Cobbler with Vanilla Bean Cream
Traditional Banana Pudding
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

LUNCH BUFFETS

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Pricing is per person and based on up to two hours of service.

**CALI NAPA • $45.00**
Chef’s Soup du Jour
Sliced Sourdough and Crispy Flatbreads
Whipped Butter
Baby Spinach Salad with Strawberries, Walnuts and Bleu Cheese
Lemon Poppy Vinaigrette
Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Almonds, Cranberries, Coconut, Cilantro and Baby Spinach
Grilled Tri Tip Roast with Parsley-Mint Salsa
Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish
Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle
Vanilla Bean Panna Cotta with Roasted Strawberry Preserves
Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

**ROMA CAFÉ • $40.00**
Hearty Minestrone Soup
Sundried Tomato Focaccia and Sliced Ciabatta Served with Olive Oil and Grated Parmesan Cheese
Chopped Hearts of Romaine Salad with Artichoke, Garbanzo Beans, Tomato, Roasted Red Peppers
Red Wine Vinaigrette
Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil
Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley
“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce
Classic Tiramisu
Petite Cannoli
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

**SOUTHERN CHARM • $38.50**
Chef’s Soup Du Jour
Cornbread Muffins
Whipped Butter and Clover Honey
Baby Greens with Glazed Pecans, Strawberries, Oranges
Honey-Dijon Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
Crispy Fried Chicken Breasts
Blackened Tilapia with Pickled Tomato Relish and Bacon Braised Greens
Triple Cheese Mac and Cheese with White Cheddar, Butter Kase, Gruyere, Cavatappi Pasta and Buttered Bread Crumbs
Warm Seasonal Cobbler with Vanilla Bean Cream
Traditional Banana Pudding
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea
SAVOR...

LUNCH BUFFETS

There is a minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

EL MERCADITO • $42.00
Ancho Chili-Tortilla Soup
House Made Guacamole, Salsa and Chips
Latin Chopped Salad with Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterrey Jack Cheese
Chipotle Ranch
Skirt Steak Fajitas with Roasted Onions and Poblano Peppers
Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese
Portobello Mushroom Quesadillas
Mexican “Fiesta” Rice
Vegetarian Boracho Beans
Mexican Wedding Cookies
Petite Individual Caramel Flan
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

ARTISAN SANDWICH • $32.00
Chef’s Soup Du Jour
Baby Greens Salad with Grape Tomatoes, Radish, Shaved Carrots, English Cucumber
Buttermilk Ranch and Balsamic Vinaigrette
Tortellini Pasta Salad with Roasted Vegetables
Creamy Pesto Vinaigrette
PETITE ARTISAN SANDWICH DISPLAY (select 3)
• Old Fashioned Chicken Salad with Lettuce and Tomato on Sourdough Ciabatta
• Herb Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Dijonaisse on Brioche
• Grilled Flank Steak with Horseradish Mayo and Red Onion Confit on a Tuscan Roll
• Black Forest Ham with White Cheddar Cheese and Honey Mustard on a Pretzel Roll
• Grilled Zucchini and Roasted Tomato with Avocado, Brie Cheese and Tarragon Aioli on a Croissant
Individual bags of Gourmet Potato Chips
Assorted Petite Cookies and Brownies
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

MAXWELL STREET DELI • $34.00
Chef’s Soup Du Jour
Baby Greens Salad with Grape Tomatoes, Radish, Shaved Carrots, English Cucumber
Buttermilk Ranch and Balsamic Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
SELECTION OF DELI MEATS AND CHEESES
Smoked Turkey Breast, Ham, Roast Beef and Genoa Salami, Wisconsin Cheddar, Swiss Cheese and Muenster Cheese
Balsamic Grilled Portobello Mushrooms, Zucchini and Red Peppers
Green Leaf Lettuce and Roma Tomato Slices
Selection of Gourmet Breads, Rolls and Butter
Mayonnaise, Mustard, Pepper Rings and Spicy Pickle Chips
House Made Potato Chips
Assorted House Made Sea Salt Chocolate Chunk and Back Porch Oatmeal Raisin Cookies
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea
SAVOR...

BOX LUNCHES

For orders of 12 or less there is a 3 selection maximum. For orders of 13 or more there is a 4 selection maximum. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds.

**BOX SANDWICHES • $25.00**
Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

**Classic Chicken Salad**
Lettuce and Tomato on Sourdough Ciabatta

**Grilled Chicken Breast**
Provolone Cheese, Romaine Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

**Grilled Flank Steak**
Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

**Herb Roasted Turkey Breast**
Swiss Cheese, Lettuce, Tomato and Dijonaise on Herbed Focaccia

“The Italian”
Genoa Salami, Capicolla, Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

**Hickory Smoked Ham**
White Cheddar Cheese and Honey Mustard on a Pretzel Roll

**Grilled Zucchini and Roasted Tomato**
Avocado, Brie Cheese and Tarragon Aioli on a Croissant

**Grilled Portobello Mushroom**
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

**BOX SALADS • $26.00**
Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

**Baby Spinach and Strawberry Salad**
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

**Classic Chicken Caesar Salad**
Hearts of Romaine, Parmesan Ribbons, Foccacia Croutons and Caesar Dressing

**LA Grilled Chicken Cobb Salad**
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Avocado, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch

**Southwestern Turkey Salad**
Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips, Cilantro and Creamy Cotija-Lime Dressing

**Asian Shrimp and Noodle Salad**
Togarashi Spiced Shrimp, Asian Noodles, Red Pepper, Carrot, Snap Peas, Scallions, Cucumber, Cilantro, Peanuts and Peanut Vinaigrette

**Italian Beef Chop Salad**
Herbed Rubbed Flank Steak, Hearts of Romaine, Iceberg, Roma Tomato, Provolone, Crispy Prosciutto, Avocado, Bleu Cheese and Red Wine Vinaigrette
PLATED LUNCH

There is a minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

One selection from each category per function. All options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

SALAD

SIMPLY GREENS • $5.00
Baby Mesclun Greens, Shaved Fennel, Radish, Golden Grape Tomato and Honey Dijon Dressing

CLASSIC CAESAR • $7.00
Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns and Creamy Caesar Dressing

BABY WEDGE • $8.00
Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

ZINFANDEL-HONEY POACHED PEAR • $8.00
Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

DESSERT

MASCARPONE AND ESPRESSO TIRAMISU • $8.00

GOOEY BUTTER CAKE • $6.50
Seasonal Fruit Preserves

MOM’S CARROT CAKE • $10.00
Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE • $6.50
Seasonal Berry Compote

ROASTED GARLIC GLAZED CHICKEN BREAST • $23.00
Whipped Yukon Potatoes, Sautéed Broccolini, Roasted Carrots, Balsamic Butter Sauce

COFFEE RUBBED FLAT IRON STEAK • $30.00
Roasted Root Vegetables, English Pea Shoots, House Made Steak Sauce

GRILLED CIDER BRINED PORK TENDERLOIN MEDALLIONS • $28.50
Artisan White Cheddar Grits, Bacon Braised Greens, Cranberry-Pecan Relish

BROWN SUGAR AND THYME RUBBED ORGANIC SALMON • $30.00
Red Skin Potato and Andouille Sausage Hash, Grilled Asparagus, Lemon Beurre Blanc

GRILLED ZUCCHINI PACKETS STUFFED WITH RATATOUILLE • $22.00
Sundried Tomato and Kalamata Olive Couscous, Baby Spinach, Red onion Jam

MISO GLAZED JAPANESE EGGPLANT • $22.00
Sesame Baby Bok Choy, Jasmine Rice, Ginger-Tomato Coulis

ZINFANDEL-HONEY POACHED PEAR • $8.00
Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

DESSERT

MASCARPONE AND ESPRESSO TIRAMISU • $8.00

GOOEY BUTTER CAKE • $6.50
Seasonal Fruit Preserves

MOM’S CARROT CAKE • $10.00
Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE • $6.50
Seasonal Berry Compote
TWO COURSE PLATED SALAD LUNCH

There is a minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

One selection from each category per function. All options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

MASCARPONE AND ESPRESSO TIRAMISU • $8.00

GOOEY BUTTER CAKE • $6.50
Seasonal Fruit Preserves

MOM’S CARROT CAKE • $10.00
Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE • $6.50
Seasonal Berry Compote

“SUPERFOOD” CHOPPED SALAD • $20.00
Baby Kale, Red Quinoa, Blueberry, Sunflower Seeds, Cauliflower, Broccoli, Dried Cranberries, Almonds, Mango, Carrot, Honey Orange Dressing

AHİ TUNA NICOISE SALAD • $23.00
“Herb De Provence” Rubbed Ahi Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Caper Berries and Baby Frisée, Lemon-Dijon Vinaigrette
(Substitute Cold Grilled Salmon)

HERB GRILLED CHICKEN AND BERRIES SALAD • $20.00
Grilled Chicken Breast, Baby Greens, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples, Pecans, Rosemary Lime Dressing

APPLEWOOD SMOKED TURKEY COBB SALAD • $20.00
Romaine Hearts, Chopped Bacon, Smoked Turkey, Tomato, Wisconsin Cheddar, Avocado, Scallion, Bleu Cheese, Egg, Green Goddess Dressing

“BLACK AND BLEU” SALAD • $23.00
Tender Butter Lettuce, Crisp Iceberg, Herb Marinated Flat Iron Steak, Oven Dried Tomato, Avocado, Local Wisconsin Bleu Cheese, Crispy Onion Strings, Buttermilk Dressing
SAVOR...

AFTERNOON SNACKS

Minimum order of one dozen per item.

PER DOZEN
FRESHLY BAKED COOKIES • $30.00
FUDGE BROWNIES • $40.00
RICE KRISPY TREATS • $40.00
LEMON BARS • $42.00
CHOCOLATE DIPPED STRAWBERRIES • $40.00
BLONDIE BARS • $36.00

PER POUND
PREMIUM MIXED NUTS • $26.00
HONEY ROASTED PEANUTS • $23.00
MINIATURE PRETZELS • $20.00
MINIATURE HERSHEY’S CHOCOLATES • $24.00

SERVES 8-10 PEOPLE
POTATO CHIPS & FRENCH ONION DIP • $23.00
PITA CHIPS & HUMMUS • $28.00
TORTILLA CHIPS AND SALSA • $23.00

EACH
ASSORTED ENERGY BARS • $4.00
ASSORTED QUAKER GRANOLA BARS • $2.75
BAGS OF STACY’S PITA CHIPS • $4.00
BAGS OF CHIPS • $2.75
ICE CREAM AND FROZEN FRUIT BARS • $5.80

FRUIT INFUSED WATER, 3 GALLONS • $42.00
A healthy green alternative to soda and manufactured bottled water
(includes 3 gallon water dispenser)
FLAVORS:
CLASSIC LEMON
CUCUMBER-MINT
GRAPEFRUIT-ROSEMARY
PINEAPPLE-BLACKBERRY
MANGO LIME AND BASIL
KIWI-STRAWBERRY

BEVERAGES

REGULAR COFFEE, COFFEE • $48.00
DECAFFEINATED COFFEE, GALLON • $48.00
We proudly brew UTZ Certified Coffee. This is the largest program for sustainable farming of coffee and cocoa in the world. The UTZ Certified program covers good agricultural practices, farm management, social and living conditions, and the environment.

HOT TEA, GALLON • $42.00
HOT CHOCOLATE, GALLON • $42.00

ORANGE JUICE, GALLON • $38.00
ICED TEA, GALLON • $38.00
LEMONADE, GALLON • $38.00

COKE, DIET COKE, SPRITE, CASE (24) • $60.00
COKE, DIET COKE, SPRITE, EACH • $2.75

DASANI BOTTLED WATER, CASE (24) • $66.00
DASANI BOTTLED WATER, EACH • $3.00
SPARKLING BOTTLED WATER, EACH • $3.75

BOTTLED ICED TEA, EACH • $4.00
BOTTLED JUICE, EACH • $3.50
MONSTER ENERGY DRINK, EACH • $5.00
STARBUCKS FRAPPUCCINO, EACH • $6.50
SAVOR...

BREAK PACKAGES

Pricing is per person and based on one hour of service.

**WARM COOKIES AND MILK • $12.00**
ChocolateChunk Sea Salt, Crunchy Peanut Butter and Oatmeal Raisin Shots of Strawberry, Chocolate and Regular Milk Seasonal Fruit Skewers Bottled Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Hot Tea

**TRAIL MIX BAR • $13.00**
Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels Assorted Whole Fruit Bottled Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Hot Tea

**MINI 'WICHES • $15.00**
Nutella and Banana Brie and Apple Cinnamon Raisin Bread with Cream Cheese House Made Granola Bars Assorted Whole Fruit Bottled Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Hot Tea

**MIDWEST COMFORT • $16.00**
Cinnamon Spice Glazed Walnuts Warm Soft Pretzel Sticks with Warm “PBR” Cheddar Cheese Sauce and Honey Mustard Wisconsin Cheese Curds with Sriracha Aioli Bottled Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Hot Tea

**CANDY SHOPPE • $13.00**
Jar displays of M&Ms Candy, Lemon Heads, Chocolate Covered Pretzel, Jelly Beans, Licorice Sticks, Skittles and Starburst Bottled Iced Tea, Lemonade, Coffee, Decaffeinated Coffee and Hot Tea

**TEA TIME • $18.00**
Blueberry and Cinnamon Chip Scones Fresh Strawberries with Honey Sweetened Crème Fraiche in Waffle Cone Petite Sandwiches to include Cucumber, Smoked Salmon and Cream Cheese and Nutella An assortment of Tazo Teas and Fruit Infused Water

**BREAK PACKAGES**
Pricing is per person and based on one hour of service.
Our expert culinary staff is eager to craft a custom menu that will best fit your needs and exceed your expectations. Your menu will be customized to meet all of your likes and special requests by utilizing ingredients that are in the height of their season and grown locally, if possible.

We look forward to creating with you!

**SAMPLE SUMMER PLATED MENU**

**Grilled Peach Caprese**
Grilled Illinois Peaches, Baby Arugula, Fresh Wisconsin Mozzarella, Balsamic Syrup and Extra Virgin Olive Oil

**Grilled Bone In Grass Fed Filet Mignon**
Lobster and Smoked Gouda Mac and Cheese, Grilled Summer Squash, Tomato Jam and Truffled Demi-Glace

**McCormick’s “Almond Joy”**
Individual Coconut Cream Pie, Chocolate Ganache, Almond Crumble

**Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea**
DINNER BUFFETS

DINNER BUFFET ONE • $70.00
Assorted Artisan Baguettes, Rolls and Flatbreads
Whipped Sea Salt Butter
Baby Mesculin, Strawberries, Blackberries, Bleu Cheese, Caramelized Walnuts and Balsamic Vinaigrette
“Green Market Chopped” Salad with Baby Kale, Red Quinoa, Sweet Potato, Broccoli, Sun Dried Cranberries, Cauliflower, Almonds and Oil Free Orange-Honey Vinaigrette
Tomato Bisque with Grilled Cheese Croutons
Basil and Lemon Marinated Grilled Shrimp with Roasted Corn and Tomato Relish
Grilled Beef Short Ribs, Merlot Demi Glace and Pickled Cippolini Onions
Grilled Rosemary Polenta Cakes, Fresh Mozzarella and Balsamic Tomatoes
French Green Beans, Caramelized Shallots and Dried Cherries
Ginger Infused Stone Fruit Salad
Individual Buttermilk Short Cakes with Vanilla Roasted Strawberry Preserves and Whipped Cream
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

DINNER BUFFET TWO • $68.00
Artisan Pretzel Sticks, Tomato Focaccia and Flatbreads
Whipped Sea Salt Butter
Shaved Summer Vegetables with Baby Greens, Watermelon Radish, Sunburst Tomato, Trio of Carrots, Crispy Onion Strings
Honey Dijon Vinaigrette
Heirloom Tomato Caprese
Summer Corn Chowder
Pan Seared Sea Bass, Zesty Cioppino Broth, White Wine Steamed Littleneck Clams, Charred Lemon Honey Balsamic Glazed Chicken Breast, Grilled White Peaches
Meyer Lemon Ricotta Ravioli, Grilled Zucchini, Tomato, Basil and Roasted Garlic Alfredo
Grilled Asparagus, Roasted Portobello Mushrooms and Shallots
Seasonal Berry Salad with Torn Mint and Agave Nectar
Vanilla Bean Panna Cotta with Brandied Cherry Compote and Local Granola
Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea

SAVOR...

There is a minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.
Pricing is per person and based on up to two hours of service. Some menu items may be modified based on seasonality.
SAVOR...
COLD HORS D’OEUVRES
Sold per twenty-five pieces

**GRAPE & GOAT CHEESE LOLLIPOP** • $106.25
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

**GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI** • $100.00

**WHIPPED BRIE, BACON AND PICKLED BLUE-BERRY CROSTINI** • $100.00

**BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL** • $100.00

**CAPRESE SKEWERS** • $100.00
Grape Tomato, Mozzarella, Basil and Balsamic

**CANDIED PECAN STUFFED WITH GORGONZOLA CHEESE** • $100.00
tied with a Fresh Chive

**SHRIMP COCKTAIL** • $131.25
Horseradish Cocktail Sauce and Lemon-Basil Aioli

**FRESH VEGETABLE SPRING ROLLS** • $106.25
Sweet Soy drizzle

**SPICED CHICKEN WONTON CUP** • $100.00
Sweet Chile Sauce, Kimchi Slaw

**NY STRIP LOLLIPOPS** • $125.00
Red Onion Jam, Horseradish Cream and Micro Arugula

**BEEF TENDERLOIN CROSTINI** • $112.50
Horseradish Cream, Baby Arugula, Sweet Red Onion Confit

**SEARED SCALLOP** • $125.00
Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

**PETITE AHI TUNA TACO** • $125.00
Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

**LOBSTER “BLT” STUFFED CHERRY TOMATO** • $125.00
Savor...

Hot Hors d’Oeuvres

Sold per twenty-five pieces

Bacon Wrapped Almond Stuffed Fig • $112.50
Piquillo Pepper Sauce

Bacon Wrapped Diver Scallop • $125.00
Red Pepper Romesco Sauce

Bacon Wrapped Roasted Jalapeno • $112.50
Cheddar Cheese and Chipotle Ranch

Togarashi Crusted Shrimp Satay • $125.00
Pickled Red Onion and Sweet Chili Sauce

Beef Bulgogi Satay • $112.50
Grilled Scallion and Sesame Seeds

Szechuan Peppercorn Crusted Lamb Satay • $112.50
Pickled Ginger and Sweet Soy Sauce

Panko Crusted Portobello Mushrooms • $112.50
Red Pepper Aioli

Portobello Mushroom Slider • $112.50
Roasted Tomato and Red Pepper Aioli

Smoked Gouda and Beef Slider • $125.00
Red Onion Jam and Black Truffle Aioli

Monterey Jack Cheese and Turkey Slider • $112.50
Sweet Pickle and Spicy Ketchup

Artichoke and Parmesan Fritters • $100.00
Lemon Aioli

White Cheddar Mac & Cheese Bite • $100.00
Spicy Tomato Jam

Chicken Pot Sticker • $100.00
Rice Vinegar, Soy and Chile Flake Dipping Sauce

Seared Blue Crab Cake • $118.75
Citrus Aioli

Wild Mushroom Arrancini • $112.50
Smoked Tomato Jam
RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE
Chef’s Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers
SMALL PLATTER SERVES 12 • $100.00
MEDIUM PLATTER SERVES 25 • $200.00
LARGE PLATTER SERVES 50 • $400.00

SLICED SEASONAL FRUIT PLATTER
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
SMALL PLATTER SERVES 12 • $90.00
MEDIUM PLATTER SERVES 25 • $180.00
LARGE PLATTER SERVES 50 • $350.00

DELUXE CRUDITÉS AND DIP PLATTER
Chef’s Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus
SMALL PLATTER SERVES 12 • $85.00
MEDIUM PLATTER SERVES 25 • $170.00
LARGE PLATTER SERVES 50 • $330.00

RUSTIC CHARCUTERIE BOARD
Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers
SMALL PLATTER SERVES 12 • $105.00
MEDIUM PLATTER SERVES 25 • $210.00
LARGE PLATTER SERVES 50 • $410.00

ITALIAN ANTIPASTO PLATTER
Capicolla, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola Marinated Roasted Red Peppers, Balsamic “Baby Bella” Mushrooms and Charred Cippolini Onions Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks
SMALL PLATTER SERVES 12 • $100.00
MEDIUM PLATTER SERVES 25 • $200.00
LARGE PLATTER SERVES 50 • $400.00
SAVOR...

RECEPTION CARVING STATIONS

There is a minimum guarantee of 25 people. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are $265.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • $18.00
Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

PEKING DUCK BREAST • $18.00
Mandarin Pancakes, Scallions, Hoisin Sauce
Ramen Noodle Salad
Jasmine Fried Rice

CRÊOLE CAJUN TURKEY BREAST • $16.00
Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya

A LA CARTE

CHILI RUBBED PORK TENDERLOIN • $10.00
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • $14.00
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

Seasonal Green Salad • $4.00
Traditional Caesar Salad • $4.00
Grilled Seasonal Vegetables • $4.00
Yukon Mashed Potatoes • $4.00
Jasmine Rice • $4.00
Roasted Baby Potatoes with Garlic and Rosemary • $4.00
RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person.

**LONE STAR BBQ SHACK • $16.00**
- Dixie Cole Slaw
- Bourbon and Brown Sugar Pulled Pork Slider
- House Smoked Beef Brisket Sliders
- Poblano Chile and Portobello Mushroom Quesadilla’s
- **SAUCE BAR**
  - House-Made BBQ Sauces and Salsa
  - Smoky Bourbon and Brown Sugar
  - Memphis Style Fire Starter
  - *Caution: contains a bit of a kick!*
  - “Carolina Gold” Style Mustard and Black Pepper
  - Sweet and Tangy Alabama White
  - Green Chile-Lime Salsa

**CEVICHERIA • $14.00**
- Individually served in petite glasses
- Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
- Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
- Tequila Cured Salmon with Pineapple Mango
- Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette

**SEAFOOD DISPLAY • $30.00**
- East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell
- Compliments of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
- Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
- Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
- Lobster “Cocktails” with Fresh Mango, Pineapple and Thai Chili

**DIM SUM STATION • $19.00**
- Fresh Shiitake Mushroom Spring Rolls with Ramen Noodle Salad in mini take out containers
- Shrimp Shumai
- Steamed Salt and Pepper Edamame with Chili Flake
- Vegetarian Whole Wheat Bao Buns
- Sushi Maki Roll Assortment; California, Tuna and Spicy Salmon
- Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

**MIXED UP MAC & CHEESE • $18.00**
- Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges
- Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Bread Crumbs
- Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
- Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

**SALAD SHAKER BAR • $18.00**
- Pre-Made Individual Salads
- Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
- Farfalle Pasta, Sweet Red Pepper and Pesto PROTEIN and DRESSING BAR
- Diced Chicken, Chopped Bacon or Sliced Tenderloin, Roasted Tomato Vinaigrette, Balsamic Vinaigrette or Creamy Ranch
SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Chef Attendants are $265.00 each for up to four hours of service.

MAG MILE • $21.00 (chef attendant)
“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce, Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE • $18.00
Vegetable Jambalaya
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

CHINA TOWN • $16.00
Fresh Vegetable Spring Rolls with Crispy Ramen Noodle Salad in mini take out containers
Jumbo Crab Rangoon with Sweet Chile Dipping Sauce
Mongolian Beef Bao Buns with Sweet Plum and Scallion Sauce

ITALIAN VILLAGE • $15.00
Bruschetta Trio of Tomato & Basil, Spinach Artichoke and White Bean Rosemary
Served with Toasted Italian Crostini
Fontina and Truffle Arancini with Spicy Romesco Sauce, Parmesan and Italian Parsley
Chicken Pesto Sliders with Basil Grilled Chicken, Roasted Tomato, Provolone and Pesto Aioli on Mini Focaccia Bread

PILSEN • $17.00
Petite Cups of Guacamole with Crispy Corn Tortilla Chips
Black Bean, Squash and Goat Cheese Empanadas with Chipotle Salsa
Pork Carnita “Fajitas” with Roasted Poblano Peppers and Onions, Salsa Verde

DEVON STREET • $15.00
Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa’s with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

GREEK TOWN • $15.00
Greek Village Salad with Tomato, Cucumber, Feta Cheese, Red Onion and Oregano Vinaigrette
Classic Spanikopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

SWEET HOME CHICAGO • $15.00
Frango Mint Brownie Bites, Eli’s Cheesecake Bites, Neiman Marcus Bars, Petite Lemon Head Parfaits and Garrett Popcorn
Coffee, Decaffeinated Coffee and Hot Tea
Savor...

Bars

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $265.00 each for up to four hours of service and $75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $2.50 per person. There is an $800.00 minimum per Bar.

Consumption Bars
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

Super Premium Bar Pricing per Drink

Please select tier

Cocktails • $8.25
Domestic Beer • $6.25
Import Beer • $6.75
Craft Beer • $7.25
Tier One Wine • $7.25
Tier Two Wine • $8.00
Tier Three Wine • $8.50
Tier One Bubbles • $8.25
Tier Two Bubbles • $9.00
Tier Three Bubbles • $9.50
Bottled Water • $3.00
Soft Drinks • $2.75
Juices • $3.50

Premium Bar Pricing per Drink

Please select tier

Cocktails • $7.75
Domestic Beer • $6.25
Import Beer • $6.75
Craft Beer • $7.25
Tier One Wine • $7.25
Tier Two Wine • $8.00
Tier Three Wine • $8.50
Tier One Bubbles • $8.25
Tier Two Bubbles • $9.00
Tier Three Bubbles • $9.50
Bottled Water • $3.00
Soft Drinks • $2.75
Juices • $3.50

Super Premium Selections

Vodka • Ketel One
Gin • Tanqueray
Rum • Captain Morgan
Tequila • El Milagro
Bourbon • Journeyman
Scotch • Chivas Regal
Canadian Whiskey • Crown Royal
Beer • Miller Lite, Heineken, Brickstone APA and Revolution Anti Hero

Premium Selections

Vodka • Svedka
Gin • CH Distilleries
Rum • Bacardi
Tequila • El Jimador
Bourbon • Jim Beam
Scotch • Dewars
Canadian Whiskey • Canadian Club
Beer • Coors Light, Miller Lite, Heineken and Amstel Light

Wine Tier Selections on the Following Page
A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $265.00 each for up to four hours of service and $75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $2.50 per person. There is an $800.00 minimum per Bar.

### WINE TIERS FOR CONSUMPTION BARS and PACKAGES

**TIER ONE**
Woodbridge • California
Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Merlot and Pinot Noir

**TIER TWO**
Chime • California
Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir

**TIER THREE**
Matthew Fritz • Napa Valley, California
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir and

### BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

**TIER ONE**
Pierre Delize Blanc de Blanc Brut • France

**TIER TWO**
Cara Mia Prosecco • Italy

**TIER THREE**
Mestres “1312” Cava • Spain
A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $265.00 each for up to four hours of service and $75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $2.50 per person. There is an $800.00 minimum per Bar.

BEER PACKAGE
Your choice of two Domestic Beers and two Imported/Craft Beers. Pricing is per person.

1 HOUR PACKAGE • $15.00
2 HOUR PACKAGE • $18.00
EACH ADDITIONAL HOUR • $8.00

DOMESTIC
Miller Lite, Coors Light and MGD

IMPORTED AND CRAFT
Heineken, Amstel Light and Corona
Smith and Forge Cider
Revolution “Anti-Hero” IPA
Brickstone Hop Skip I’m Drunk
Boulevard 80 Acre Wheat

BEER and WINE PACKAGE
Your choice of two Beers and two Wines. Pricing is per person.

1 HOUR PACKAGE • $17.00
2 HOUR PACKAGE • $21.00
EACH ADDITIONAL HOUR • $9.00

RED
Ernesto Catena Padrillos, Malbec, Ravenswood Cabernet Sauvignon, Matthew Fritz Pinot Noir and Blackstone Merlot

WHITE
Five Rows Chardonnay, Allan Scott Sauvignon Blanc, Dr. L Riesling, Mondavi Private Select and Pinot Grigio

PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $25.00
EACH ADDITIONAL HOUR • $9.50

SUPER PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $27.00
EACH ADDITIONAL HOUR • $10.50

WINE PACKAGE
Your choice of two Red Wines and two White Wines. Pricing is per person.

1 HOUR PACKAGE • $15.00
2 HOUR PACKAGE • $19.00
EACH ADDITIONAL HOUR • $9.00

RED
Ernesto Catena Padrillos, Malbec, Ravenswood Cabernet Sauvignon, Matthew Fritz Pinot Noir and Blackstone Merlot

WHITE
Five Rows Chardonnay, Allan Scott Sauvignon Blanc, Dr. L Riesling, Mondavi Private Select and Pinot Grigio
OUR VERY OWN . . .
We are extremely excited about our collaboration with Brickstone Brewery. Our very own Cascade Hop grown on the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer.

The result is our very own McCormick Place Everyday Ale.

Quantities are limited! Please work with your Catering Sales Manager for availability.

MCCORMICK PLACE EVERYDAY ALE KEG • $550.00
BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $265.00 each for up to four hours of service and $75.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $2.50 per person. There is an $800.00 minimum per Bar.

ENHANCED CRAFT COCKTAILS • $11.00
Pricing is per drink with a minimum order of 50.

SPECIALTY EYE OPENERS
THREE LITTLE PIGS
“Bacon” Infused Vodka, “Bacon” Salt Rim and Crisp “Bacon” Strip
SECOND CITY”MOSA”
Sparkling Cava, Lemonhead Simple Syrup and Fresh Blueberries
PRICKLY PEAR MIMOSA
Prickly Pear Puree, Sparkling Rose, Ruby Red Grapefruit Juice and Candied Citrus Rind
THREE AMIGOS
Trio of Margaritas
Uno • LIME Dos • MANGO Tres • ANCHO CHILE
Trio of Sangrias
Uno • RED Dos • WHITE Tres • BLENDED

POLYNESIAN POTIONS
MAI TAI
White Rum, Dark Rum, Fresh Lime, Orange Curacao and Orgeat Syrup
MOON MILK MAI TAI
Pineapple Infused Rum, Cointreau, Orgeat, Lime Juice and Simple Syrup with Guava
BLUE HAWAIIAN
White Rum, Blue Curacao Liqueur, Pineapple and Cream of Coconut

CRAFT COCKTAILS
Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA • $8.00
Sparkling Wine and Orange Juice

TRADITIONAL BLOODY MARY • $9.00
Vodka, Spicy Tomato Juice, Assorted Veggies, Celery Salt, Pickle Spears, Olives, Lemons and Limes
SAVOR...
WINES BY THE BOTTLE

REDS

**Malbec**
ERNESTO CATENA PADRillos • Argentina • $45.00

**Pinot Noir**
CHIME • California • $37.00
MARK WEST • California • $42.00
MATTHEW FRITZ • California • $42.00
MCMURRAY RANCH • California • $56.00

**Merlot**
BLACKSTONE • California • $44.00

**Red Blend**
CHIME • California • $37.00
MATTHEW FRITZ • California • $42.00
WHITEHALL LANE • California • $60.00

**Cabernet**
MATTHEW FRITZ • California • $42.00
RAVENSWOOD • California • $46.00
LOUIS MARTINI • California • $58.00
FRANCISCAN • California • $67.00

WHITES

**Chardonnay**
FIVE ROWS • California • $46.00
CLOS DU BOIS • California • $48.00
WILLIAM HILL • California • $61.00
CHIME • California • $37.00
MATTHEW FRITZ • California • $42.00

**Sauvignon Blanc**
ESTANCIA • California • $45.00
ALLAN SCOTT • New Zealand • $47.00
MATTHEW FRITZ • California • $42.00
WHITEHALL LANE • California • $60.00

**Riesling**
DR. L RIESLING • Germany • $45.00

**Pinot Grigio**
MONDAVI, PRIVATE SELECT • California • $40.00

HOUSE VARIETALS • $33.00
Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot
SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted to be brought into the facility by the patron or any of the patron’s guests or invitees (exclusive of the Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION
The menus have been designed to maximize the guest’s satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING
Published pricing does not include service charge (currently 21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES
In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday – Friday) prior to the event for functions up to 1,000 guests. Function of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVERSET
SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served or the final guarantee amount. SAVOR...Chicago reserve the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF
Guest to server ratio is based on the number of guests and the type of function. The standard is one server per twenty guests for plated meal functions and one server per forty (40) guests for buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE
Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES
SAVOR...Chicago offers a complete selection of beverages to complement each function. Alcoholic beverages and services are regulated by the Liquor Control Board. SMG/SAVOR...Chicago, as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premises from outside resources; nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACT
An initial deposit in the amount noted on the catering contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five days in advance of the event. The actual revenue will be based on the signed banquet event order(s) and guarantee(s). The remaining balance of the deposit is due fourteen days in advance of the first function. Payment can be made via credit card (for contracts less than $20,000), ACH wire or company check.

CANCELLATION
In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the catering contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages determined by food cost and labor.