

Culinary Creations

Hilton Chicago/Oak Brook Hills Resort

I always say that I don't believe I'm a chef. I try to be a storyteller.

Jose Andres

Breakfast

All Breakfasts Include: Starbucks Regular & Decaffeinated Coffee, Assorted Hot Tea.
Breakfast Buffet Minimum 30 guests. Buffet Prices Based on Two Hours of Service.
For events under 30 guests a surcharge of \$200 will be applied.

Continental

Westmont Continental 26

Fresh Seasonal Fruits and Berries
Artisan Muffins, Danish, Breads and Croissants
Greek Yogurt Parfaits with Berries, Granola and Honey

Oak Brook Continental 32

Fresh Seasonal Fruits and Berries
Artisan Muffins, Danish, Breads and Croissants
Greek Yogurt Parfaits with Berries, Granola and Honey
Bagels and Lox with Cream Cheese, Tomatoes and Capers
Steel-Cut Oatmeal with Brown Sugar, Raisins and Walnuts

Plated Breakfast

American 24

Artisan Breakfast Pastries
Fluffy Scrambled Eggs with Bacon or Sausage
Breakfast Potatoes

European 26

Artisan Breakfast Pastries
Bacon and White Cheddar Quiche with Garden Herb
Salad and Seasoned Heirloom Tomato

Southern 28

Rustic Breakfast Breads
Scrambled Eggs, Chicken & Waffles
Topped with Bourbon Syrup or Sausage Gravy

Beef 35

Artisan Breakfast Pastries
Cage-Free Eggs, Potato Rosti, Grilled Vegetables
House-Cut Beef Tenderloin

Buffets

Heart Healthy Buffet 40

Fresh Seasonal Fruits and Berries
Artisan Muffins, Danish, Breads and Croissants
Bagels with Cream Cheese, Marmalades and Whipped Butter
Cottage Cheese Bowls with Berries and Honeycomb
Steel-Cut Oatmeal with Brown Sugar, Raisins and Walnuts
Garden Vegetable Scramble: Scrambled Eggs, Baby Spinach, Peppers, Onions, Tomatoes, Wild Mushrooms and Crumbled Goat Cheese
Turkey Bacon
Chicken Sausage

Chef's Buffet 42

Seasonal Fresh Fruit and Berries
Artisan Muffins, Danish and Croissants
Greek Yogurt with Almond-Raisin Granola, Fresh Berries and Honey
Bagels with Cream Cheese, Marmalades and Whipped Butter
Nutella-filled Crepes with Powdered Sugar and Seasonal Berries
Smoked Salmon Frittata with Tomato and Baby Spinach
Shakshuka: Poached Eggs in Spicy Sauce served on Brioche
Applewood Smoked Bacon or Turkey Bacon
Pork Sausage Links, Patties or Chicken Sausage
Breakfast Potatoes with Caramelized Onions

Buffet Enhancements (per guest)

Omelet Station*	15
French Toast Station*	14
Waffle Station*	14
Lox Flatbread	12
Breakfast Sandwich	10
Steel-Cut Oatmeal	6

*Requires a Chef Attendant @ \$125 per Chef per 100 guests

Breakfast

Create Your Own Breakfast

Breakfast (per guest)

Egg-White Substitute	8
Lactose-Free Milk	38 per half gallon
Sugar-Free Syrup	2
Chicken Sausage	4
Pork Sausage	4
Turkey Bacon	4
Bacon	4
Hard-Boiled Eggs	48 per dozen

Pastries (per dozen)

Artisan Danish, Muffins and Croissants	52
Fresh Baked Breads	55
Bagels with Cream Cheese	55

Healthy Choices

Chobani Greek Yogurt	6 each
Seasonal Whole Fruit	4 each
Assorted Granola and Protein Bars	5 each
Seasonal Fresh Fruit and Berries	6 guest

Gluten Free Choices

Gluten-Free Bread	3 per guest
Gluten-Free Granola	5 per guest
Gluten-Free Cereal	6.5 per guest
Gluten-Free Brownies	60 per dozen

Sweet and Savory Fix

Brownies and Blondies	55 per dozen
Assorted Cookies	55 per dozen
Assorted Candy Bars	5 each
Individual Chips/Popcorn/Pretzels	4 each
Jumbo Hot Pretzels with Mustard or Cheese Sauce	72 per dozen
Tortilla Chips with Housemade Salsa and Guacamole	7 per guest
Mixed Nuts	40 per pound
Haagen-Dazs Ice Cream Bars	8 each

Beverages

Starbucks Regular or Decaf Coffee	80 per gallon
Tazo Hot Teas	80 per gallon
Coca-Cola Sodas	4 each
Craft Soda	6 each
Bottled Water	4 each
Sparkling Water	5 each
Tropicana Bottled Juices	5 each
Starbucks Frappuccino	7 each
Vitamin Water	7 each
Gatorade	5 each
Red Bull Energy Drink	7 each
Sugar-Free Red Bull Energy Drink	7 each
Fresh Brewed Iced Tea	55 per gallon
Fresh Squeezed Lemonade	55 per gallon

Lunch Buffets

All Lunch Buffets Include: Starbucks Regular & Decaffeinated Coffee, Assorted Hot Tea and Iced Tea.
Lunch Buffet Minimum 30 guests. Buffet Prices Based on Two Hours of Service.
For events under 30 guests a surcharge of \$200 will be applied.

Clean Eating 48

Lemon Orzo Soup

Build your own Grain Bowl:

Brown Rice and Quinoa, Spinach, Kale, Romaine, Mixed Greens

Hot Items:

Grilled Seasonal Vegetables with Herbs

Grilled Chicken

Toppings:

Edamame and Garbanzo Beans, Ricotta, Feta & Parmesan Cheeses,

Aged Balsamic, Tzatziki Sauce

Hummus and Paprika Aioli

Pita Bread and Veggie Chips

Apple Slices with Peanut Butter

Fresh Seasonal Berries with House-made Whipped Cream

Additions:

Wild-Caught Grilled Salmon 6 per guest

Zesty Lime-marinated Non-GMO Tofu 6 per guest

From the Farm 46

Soup du Jour

Sweet Corn Bread Muffins with Lavender Honey

Bountiful Salad Bar:

Herb Grilled Vegetables, Rosemary Chicken, Fresh Greens,

Carrots, Tomatoes, Cucumber, Onion and Seasonal Selections.

House-made Dressings

Fresh Seasonal Fruit

Flourless Chocolate Cake with Raspberry Mint Sauce

Additions:

Sage Pesto Marinated Loch Wild Salmon 8 per guest

Slagel Farms New York Strip 10 per guest

Greek Isles 50

Lemon Rice Soup with Chicken Jus & Thyme Essence

Greek Salad with Romaine, Feta, Tomatoes, Chickpeas,

Kalamata Olives, Cucumber, Red Onion, Lemon Oregano Vinaigrette

Chicken Gyros with Tzatziki Sauce, Onions and Tomatoes on Pita

Tomato and Olive Crusted Cod with Lemon Sauce

Spanakopita with Red Pepper Coulis

Arakas Kokinistos – Greek Peas in Dill Tomato Sauce

House-made Baklava and Ricotta Cheese Cake

El Paso 50

Tortilla Soup with Tomato Broth, Roasted Corn and Tortilla Strips

Spicy Taco Salad with Iceberg, Tomatoes, Pepper Jack Cheese,

Chicken Fajitas, Queso Fresco, Tostada and Chipotle Dressing

Chicken, Carne Asada and Vegetable Fajitas Corn and Flour Tortillas,

Queso Fresco, Cilantro, Crema, Mango Salsa, Guacamole and Pico de Gallo

Spanish Rice, Refried Beans, Roasted Corn

House-made Jalapeno Cornbread

Tres Leches Cake with Coconut

Abuelita Mexican Chocolate Cup Cakes

Chianti 50

Tomato Basil Soup with Roasted Tomato Puree, Fresh Basil and Garlic Crostini

Caesar Salad with Croutons, Roasted Tomatoes and Shaved Parmesan

Caprese Salad with Mixed Greens, Tomatoes, Basil, Fresh Mozzarella,

Chicken Vesuvio with Fingerling Potatoes, Peas and Vesuvio Sauce

Eggplant Parmesan with Pecorino Cheese and Basil

Potato Gnocchi with Sundried Tomatoes Spinach and Classic Bolognese

Balsamic Roasted Brussel Sprouts with Pistachios

Fresh Baked Breads

Cannolis and Tiramisu

Lunch Buffets

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Lake Shore Drive

50

Chopped Salad with Romaine Hearts, Iceberg, Provolone, Bacon, Eggs, Cucumbers, Tomato and Sweet Italian Dressing
Italain Pasta Salad with Penne Pasta, Salami, Marinated Vegetables, Olives, Herbs and White Wine Dressing
Cheeseburger Soup with Slagel Farms Beef, Cheddar, Bacon and Onions
Thin Crust Pizzas: Cheese, Vegetable, Pepperoni and Sausage
Italian Beef Sandwiches with Provolone and Sweet Italian Peppers served on Italian Rolls
Giardiniera
Mini Chicago Dogs
Ball Park Popcorn
Eli's Cheesecake

Lunches-to-Go

36

Includes a Selection of 3 pre-made Sandwiches,
Individual Bag of Potato Chips or Pretzels, Fresh-Baked Cookie,
Whole Fruit, Soft Drink or Bottle Water

Turkey with Pesto Mayo, Roasted Red Pepper and Provolone on Whole Grain Bread
Roast Beef with Spinach and Roasted Tomatoes on Ciabatta
Chicken Salad with Walnuts and Grapes on Whole Grain Bread
Tuna Salad with Olives, Roasted Tomatoes, Feta and White Beans on a Hoagie Roll
Veggie Sandwich with Bean Sprouts, Tomato, Red Onion, Avocado, Mixed Greens, Cream Cheese and Provolone on Ciabatta
Grilled Chicken Caesar Wrap with a Flour Tortilla

Sandwiches and Wraps

42

Includes a choice of 3 pre-made Sandwiches, Soup of the Day,
House-made Potato Chips, Chef's Selection of Salads, Rolls and Butter

Ham and Gruyere on Pretzel Roll with Mustard Seed, Lettuce and Tomato with Grain Mustard and Garlic Aioli
Roasted Chicken on Pretzel Roll with Brie, Lettuce and Tomato with Lingonberry Chutney
Chicken Breast on Ciabatta Roll with Jack Cheese, Bacon, Lettuce, Tomato and Ranch Dressing
Italian on Country Baguette with Ham, Turkey, Roast Beef, Salami, Provolone, Lettuce, Tomato, Oil, Vinegar and Dijonnaise
Roast Beef on Brioche with Cheddar Cheese, Lettuce, Tomato and Horseradish Mayonnaise
Caprese on Ciabatta with Fresh Mozzarella, Tomato, Basil and Balsamic Vinegar
Honey Roasted Turkey on Spinach Tortilla with Tomato, Feta and Romaine with Balsamic Aioli
Chicken BLT on Flour Tortilla with Grilled Chicken Breast, Lettuce, Tomato, Nueske's Bacon and Spicy Aioli
Turkey & Brie on Tortilla with Lingonberry Chutney
Portabella Mushroom on Tortilla with Caramelized Onions and Horseradish Mayonnaise

Gluten-Free Bread – 4 per guest
Daily Salads Prepared Fresh by Chef

Plated Luncheons

Soup or Salad (choose one)*

Entrée Selection

Dessert (choose one)

Stovetop

Watermelon and Avocado Gazpacho with Ripe Tomato and Jalapeño

Chilled Tomato with Brunoise English Cucumber and Radish Sprout

Organic Tomato with Garlic Crostini

Roasted Cremini Mushroom with Thyme and Shoyu Foam

Potato Leek with Smoked Bacon, Cheddar and Chive

Clam and Potato Chowder

Beef Mushroom Barley with Tri-Colored Carrots

Coldbox

Mixed Field Greens with Cucumbers, Tomatoes, Carrot, Bermuda Onion, Parmesan Grana and Red Wine Vinaigrette

Red and Green Oak Lettuce with Whipped Honey Mascarpone, Roasted Walnuts and Chocolate Balsamic

Lola Rosa with Endive, Roasted Apple, Grapefruit, Candied Walnuts and Maple Vinaigrette

Classic Caesar with Parmesan Croutons and Caesar Dressing

Iceberg Wedge with Applewood-Smoked Bacon, Tomatoes, Bermuda Onion, Chives, Ciabatta Croutons and Blue Cheese Dressing

Beet Salad with Arugula, Frisee, Crumbled Goat Cheese, Roasted Pistachios and Red Wine Vinaigrette

*Additional Soup or Salad \$8 per guest

From the Farm

44

Pan-Roasted Double-Lobe Breast of Chicken with

Roasted Sweet Potato, Steamed Broccoli, Tomato Provencal and Porcini Sauce

French Breast of Chicken with Fresh Herbs, Mascarpone Risotto, Wilted Wild Spinach and Glazed Baby Carrots (*Gluten Free*)

Orecchiette with Grilled Chicken Thigh, Porcini, Sage, Tomatoes, Spinach and Marsala Cream Sauce

Chicken Masala with Spiced Green Lentils, Roasted Tri-Colored Cauliflower and Yogurt Sauce

From the Sea

50

Pan-Seared Salmon with BBQ Mash Potatoes, Roasted Baby Carrots, Crispy Onion and Maple Glaze (*Dairy Free*)

Salmon Teriyaki with Forbidden Rice, Edamame Ginger Carrot Salad with Pear Teriyaki Glaze

Lump Crab Cakes with Andouille Sausage, Fingerling Potato Hash, Asparagus and Saffron Cream Reduction

From the Field

54

Petit Filet Mignon with Thyme Reduction, Brussel Sprouts and Yukon Gold Mash Potatoes

Grilled New York Strip with Red Wine Reduction, Crispy Onion Strings, Garlic Mash Potatoes and Grilled Asparagus

Short Rib with Mofongo Potatoes, Broccolini, Slow Roasted Tomatoes and Chimichurri Sauce

Vegetarian Plates

42

Sweet Pea and Carrot Risotto Cakes with Potato Puree, Grilled Asparagus, Roasted Tomato and Chive Veloute

Butternut Squash Ravioli with Garlic Spinach, Pecorino, Marshmallows, Nutmeg Butter and Pecan Gremolata

Vegetable Napoleon with Grilled Portabella, Red Pepper, Zucchini, Yellow Squash, Red Pepper Coulis

Desserts

Flourless Chocolate Cake with Raspberry Sauce

Traditional Crème Brûlée with Fresh Berries (GF)

New York Cheesecake with Fresh Berry Coulis

Carrot Cake with Salted Caramel Sauce

Mocha Mousse Cake with Hershey Sauce

Dinner Buffets

All Dinner Buffets Include: Starbucks Regular & Decaffeinated Coffee, Assorted Hot Tea and Iced Tea.
Dinner Buffet Minimum 30 guests. Buffet Prices Based on Two Hours of Service.
For events under 30 guests a surcharge of \$250 will be applied.

Visit Italy 72

Tuscan White Bean Fagioli with Swiss Char
Baby Red and Green Romaine, Marinated Feta, Olives, Baby Peppers, and Mint
Arugula with Shaved Fennel, Apple, Pecorino and Rose Vinaigrette
Cantaloupe Melon with Prosciutto and Mint
Steak Vesuvio with Roasted Fingerling Potatoes, Peas and Basil Demi-Glace
Chicken Saltimbocca with Sage Demi-Glace
Herb-Roasted Cod with Roasted Tomato and Olive
Penne a la Americana with Plum Tomatoes, Onions, Red Wine and Pecorino
Grilled Asparagus Peperonata
Focaccia Bread and Breadsticks
Lemon Sponge Cake with Chantilly and Frangelico Macerated Berries
Peaches in Marsala with Cinnamon Crème Fraiche
Tiramisu Entremets

Millennium 65

Roasted Portobello Bisque with Roasted Mushrooms and Almond Cream
Watercress & Endive Salad with Radish, Gouda, Vine-Ripened Tomato, and Champagne Vinaigrette
Waldorf Salad with Apples, Walnuts, Roquefort Cheese and Apple Cider Vinaigrette (GF)
Thick Crust Pizzas: (choose three) Cheese, Sausage, Pepperoni or Veggie
Buffalo Chicken Sausage with Caramelized Onions, Dijon Mustard
Short Rib Sliders with Paprika Butter and Grilled Mushrooms
Bourbon Marinated Seasonal Berries with Tahitian Vanilla Bean Cream (GF)
Hazelnut Cheesecake

BBQ 68

Artisan Salad with Baby Greens, Berries, Blue Cheese, Candied Walnuts, Raspberry Vinaigrette
Tomato Cucumber Salad with Heirloom Tomatoes, English Cucumbers, Dill, Feta and Champagne Vinaigrette
Chilled 5-Bean Picnic Salad with Black-Eyed Peas, Green, Wax, Kidney, and Garbanzo Beans Tossed with Citrus Vinaigrette
Statler Chicken Breast with Rosemary and Honey Glaze
BBQ Glazed St Louis-Style Ribs with Apple Brandy BBQ Sauce
Marinated Grilled Tri-Tip Steak with Truffle Butter Sauce
Fresh Corn on the Cob
Jack Daniels Baked Beans
Corn Bread with Honey Butter
Apple Pie and Cherry Pie
Strawberry Shortcake
Devil's Food Cup Cakes

Steak House 76

Lobster Bisque with Dill Crème Fraiche
Wedge Salad with Iceberg Lettuce, Maytag Blue Cheese, Cherry Tomato, Bacon, Croutons, and Blue Cheese Dressing
All American Grilled Vegetable Salad with Grilled Onions, Asparagus, Tomato, Zucchini, and Yellow Pepper
Grilled Strip Loin with Mesquite BBQ Demi-Glace
Signature Crab Cakes with Red Pepper Sauce
Herb & Garlic Roasted Chicken with Lemon Scented Gravy
Scalloped Yukon Gold Potatoes with Garlic, Gruyere Cheese, and Cream
Creamed Spinach with Béchamel, Garlic, Parmesan, Nutmeg, and Crispy Onions
Variety of Cheesecakes
Old Fashion Chocolate Cake
Celestial Carrot Cake

Plated Dinners

Soup or Salad (choose one)*

Entrée with Composed Sides

Dessert (choose one)

Stovetop

- Almond Bisque** with Almond Cream, Caramelize Vidalia Onion and Sage Oil
- Roasted Butternut Squash Bisque** with Ginger, Maple and Cinnamon Crostini
- Maine Lobster Bisque** with Pernod Cream
- Sweet Corn Veloute** with Pancetta Bits
- Potato Vichyssoise** with Scallions and Crème Fraiche
- Potato & Leek Soup** with Potato Curls (GF)
- Chicken and Wild Rice Chowder** with Corn Timbale
- Charred Tomato Soup** with Black Truffle Oil

Coldbox

- Mixed Field Greens** with Cucumbers, Grape Tomatoes, Shredded Carrots, Bermuda Onions, Parmesan Grana and Red Wine Vinaigrette (GF)
- Kale, Endive and Arugula Salad** with Quinoa, Beets, Golden Raisins, Sunflower Seeds & Lemon Truffle Vinaigrette (DF)
- Knife and Fork ‘Caesar’** with Parmesan Tuille, Homemade Croutons, Shaved Pecorino Romano, Slow Roasted Tomatoes and Caesar Dressing
- Little Gem** with Heirloom Tomatoes, Carrots, English Cucumbers, Fine Herbs, Slow-Roasted Grapes, Smoked Gouda and White Balsamic Vinaigrette
- Lola Rosa with Endive**, Roasted Apple, Grapefruit, Candied Walnuts and Maple Vinaigrette (DF)
- Iceberg Wedge Salad** with Roma Tomatoes, Bacon Lardons, Bermuda Onions, Ciabatta Croutons and Maytag Blue Cheese Dressing
- Heirloom Tomato & Mozzarella Salad** with Watermelon, Green Oak Lettuce and Aged Balsamic
- Red and Green Oak Lettuce** with Whipped Honey Mascarpone, Roasted Walnuts, Chocolate Balsamic Dressing

Farm Plates

- Almond-Crusted Chicken Breast** with Creole Mustard Sauce **55**
- French Breast of Chicken** with Champagne Sauce **55**
- “Brasserie” Chicken** with Wild Mushroom Pan Jus **56**
- Chicken Roulade** with Spinach, Artichoke, Feta and Red Pepper Sauce **58**

Surf Plates

- Pan-Seared Salmon** with Oven Roasted Tomato-Dill- Cucumber Relish **62**
- Horseradish Crusted Halibut** with Meyer Lemon Beurre Blanc (GF) **70**
- Baked Lemon Sole with Crab**, Brioche and Prosecco Chive Butter Sauce **73**
- Roasted Sea Bass** with Champagne Sauce **75**

Turf Plates

- 48-hour Braised Boneless Short Rib** **65**
- NY Strip Steak** with Cognac-Peppercorn Sauce **68**
- Black Angus Filet Mignon** with Bordelaise Sauce **75**
- Blue Cheese-Crusted Filet of Beef** with Melted Shallot Demi-Glace **75**

Veggie Plates

- Heirloom Tomato Risotto** with Seasonal Vegetables **50**
- Butternut Squash Ravioli** with Frisse, Tri-colored Pepper Confetti and Almond **55**
- Vegetable Tangine** with Sweet Potatoes, Chick Pea, Golden Raisin, Jasmine Rice, and Tuscan Kale **60**
- Vegan Portobello & Vegetable Napoleon** with Red Pepper Coulis **60**

*Additional Soup or Salad Course 8

Plated Dinners

Composed Sides

From the Farmer (choose one)

Roasted Yukon Gold Potatoes with Garlic and Fine Herbs
Twice-Baked Potato with White Cheddar
Whipped Red Bliss Potatoes with Crème Fraiche and Shallots
Potato Au Gratin with Gruyere Cheese
Duchesses Potato with Harissa
Roasted Red Garnet Yam and Purple Sweet Stokes
Wild Rice with Marcona Almonds, Apricots and Lemon Zest
Lemon Parmesan Grana Risotto
Creamy Mascarpone Polenta
Boursin Smashed Potatoes
Vegetable Cous Cous with Pine Nuts
Forest Mushroom Bread Pudding

From the Gardener (choose one)

Roasted Brussel Sprouts and Wild Spinach with Shallots
Pencil Green Bean Almondine with Roma Tomato Parmesan
Steamed Broccolini with Tomato Provencal
Asparagus Spears with Baby Peppers
Julienne Vegetable Medley
Buttery Leeks, Baby Carrots & Spinach (GF)
Broccoli and Tri Colored Cauliflower
Mushroom Fricassee with Sundried Tomatoes and Melted Lacinato Kale
Market Ratatouille with Rosemary
Spinach Au Gratin with Bullet Carrots
Maple Carrot Puree with Crispy Onions
Grilled Vegetable Stack

From the Baker (choose one)

Roasted Sweet Potato Cheesecake with Marshmallow and Apple Butter (Seasonal)
Hazelnut and Chocolate Cheese Cake with Godiva Truffle Chocolate Sauce
Mango Mousse with Strawberry Coulis, and Toasted Coconut
Grand Cru Chocolate Entremet with Bourbon Whipped Cream
Berry Verraine with Vanilla Bean Yogurt, Garden Basil, and Chocolate Macaroon
Fresh Seasonal Berries Trifle with Champagne Sabayon with Balsamic Drizzle (DF)
Tahitian Vanilla Bean Crème Brulee with Fresh Berries (GF)
Red Berry Mousse Entremet with Lemon Raspberry and Chocolate Sauce
Panna Cotta with Dried Fruit Compote and Mint

Relax and Recharge

(priced per guest)

Wake-up Breaks

Bagels & Schmears **20**

Assorted Bagels & Toast with Plain and Flavored Cream Cheese,
Peanut Butter, Whipped Butter and Honey
Assorted Seasonal Whole Fruit
Starbucks Regular, Decaf Coffee and Assorted Teas

Perfect Parfaits **22**

Build-your-own Yogurt Parfait in a Mason Jar
Greek & Plain Yogurt, Honey, Maple Syrup, Granola,
Dried Fruits, Nuts and Berries
Flaky Butter Croissants
Starbucks Regular, Decaf Coffee and Assorted Teas

Sugar & Spice **27**

Hot, Goopy Cinnamon Rolls
Assorted Chobani Greek Yogurts
Sliced Fresh Fruit Display
Starbucks Regular, Decaf Coffee and Assorted Teas

Clean Eats AM **28**

Acai Bowls with Chia Seeds, Coconut Flakes, Fresh Fruit,
Nuts and Yogurt Chips
Steel Cut Oats with Honey, Cinnamon and Maple Syrup
Starbucks Regular, Decaf Coffee and Assorted Teas

Focus Breaks

Dippers **18**

Toasted Pita Points, Tortilla Chips, and Ridged Potato Chips
Carrot and Celery Sticks
Salsa, Guacamole, Hummus, Spinach Artichoke Dip and French
Onion Dip
Iced Tea and Lemonade

DIY Trail Mix **20**

Make your Own Individual Trail Mix with the Following Options:
Banana Chips, Yogurt-Covered Raisins, Cranberries, Apricots,
Dates, Golden Raisins, Sunflower Seeds, Walnuts,
Almonds, Peanuts, Chocolate Chips, Coconut and Granola Clusters
Iced Tea and Lemonade

Sugar High **22**

Assorted Cookies
Brownies and Blondies, Lemon Bars
Assorted Seasonal Whole Fruit
Iced Tea and Lemonade

Wrigley Field **24**

Jumbo Soft Pretzels with Mustard and Cheese Dip
Freshly Popped Popcorn
Mini Chicago-Style Hot Dogs
Iced Tea and Lemonade

The Sox **22**

Ballpark Elotes
Tortilla Chips with Nacho Cheese and Salsa
Churros
Iced Tea and Lemonade

Clean Eats PM **20**

Hummus with Carrot and Celery Sticks
Fresh Sliced Fruit
Assorted Mixed Nuts
Unsweetened, Regular and Green Iced Tea

Gatherings

Hors D'oeuvres (priced per piece, minimum of 25 pieces)

Heirloom Tomato Skewer with Mozzarella, Basil, and White Balsamic Bruschetta with Parmesan and Aged Balsamic on Crostini Spanakopita with Feta and Spinach	5
Deviled Egg with Spiced Sauce Black Bean Empanada with Corn, Pepper Jack Cheese and Spicy Mayo Vegetarian Spring Roll with Ponzu Sauce Teriyaki Tofu with Asian Pear (V)	5.5
Shrimp Cocktail with Lemon and Parsley Chicken Tempura Skewer with Soyannaise Chicken Satay with Coconut-Peanut Sauce Coconut Chicken with Maple BBQ Sauce Beef Carpaccio with Shallots, Chives, and Dijonnaise Chicken Pesto in Puff Pastry Mini Deep Dish Pizza with Parmigiano Bacon-Wrapped Dates with Brown Sugar Glaze Tempura Asparagus Spears with Red Pepper Coulis (V)	6
Ahi Tuna Tartar with Mint, Cucumber, Sesame Seeds and Cone Chip Smoked Salmon with Tomato, Cucumber, Red Onion and Dill Crème Cheese Bay Scallop Ceviche with Mango Relish on Spoon Mini Crab Cake with Basil and Creole Aioli Mini Beef Wellington with Truffle Oil Aioli Coconut Shrimp with Sweet Chili Sauce Beef Skewers with Red Onion Crème Fraiche	6.5

Display Choices (per guest)

Seasonal Fruit Display Sliced Fresh Melon and Berries with Honey Yogurt Dip	16
Vegetable Crudité Display Fresh Vegetable Crudité Ranch Dip Sundried Tomato Dip Toasted Pita Points	15
Gourmet Cheese Display Brie, Gouda, Roquefort, and Sharp Cheddar Dried and Fresh Seasonal Fruit Table Water Crackers Garlic Baguette Toasted Pita Points Fruit Spread	20
Antipasto Display Grilled Vegetables Prosciutto, Salami, Buffalo, Mozzarella, Marinated Olives Assorted Italian Breads	20
Raw Bar (per dozen) Fresh Pacific Crab Claws Oysters on the Half Shell Fresh Jumbo Shrimp Served with Spicy Cocktail Sauce, Lemon Wedges and Tabasco Hot Sauce	105

Displays

(per guest)

Deconstructed Salad Station 17

Build your own salad with the following:
Romaine, Spinach, Mixed Baby Greens, Bacon Cracklings,
Roasted Nuts, Shaved Parmesan, Shredded Cheddar Cheese
Julienned Bell Peppers, Chives, Red Onions, Cucumber,
Tomato, Hard-Boiled Eggs, and Croutons

Enhancements: Chicken 3
Shrimp 6

Chophouse Potato Bar 20

Mashed Potatoes and Smashed Sweet Potatoes
Melted Cheese, Bacon Cracklings, Chives,
Shredded Cheddar Cheese, Jalapenos, Sour Cream,
Onions, Broccoli, Brown Sugar and Butter

Chicago Dog Station 21

Vienna Beef, Bratwurst, and Polish Sausage
Poppy Seed and Plain Buns,
Ketchup, Yellow Mustard, Brown Mustard, Melted Cheese,
Sauerkraut, Sliced Onions, Sautéed Onions, Pickle Spears,
Banana Peppers, Tomato Wedges and Celery Salt

Slider Station 26

Short Rib Slider with Sharp Cheddar and
Spicy Aioli on a Sesame Seed Roll
Turkey Slider with Cranberry Compote on Raisin Nut Bread
Buffalo Chicken Slider with Blue Cheese on a Brioche Roll
Quinoa and Sweet Potato Slider with Basil Crème Fraiche
on Challah Bread

Action Stations

(per guest) 90 Minutes of service*

Stir Fry Station 28

Beef, Chicken, and Stir Fry Vegetables
Honey Sesame Sauce, Kung Pao Sauce, Curry Sauce, Peanuts, Bamboo Shoots
Fortune Cookies and Almond Cookies

Pasta Station 28

Gemelli, Bowtie, and Cheese Tortellini Pasta
Sweet Basil Marinara, Alfredo Sauce, Pesto, Vodka Sauce,
Chicken, Fennel Sausage, Onion, Baby Spinach, Tomato,
Basil Parmesan, Red Pepper Flakes, Olives, Peppers and Broccoli
Garlic Bread Sticks

Carving Station

Steamship Round of Beef 950 (serves 15)
Black Angus Tenderloin of Beef with Béarnaise 450 (serves 15)
Roasted Free-Range Turkey 400 (serves 35)
New Zealand Lamb Chops 400 (serves 50)
Honey Mustard Ham 300 (serves 50)

Served with Dinner Rolls, Pretzels Rolls, Horseradish Sauce,
Brown Mustard and Cranberry Compote

Dessert Stations

(per guest) Includes Coffee Service

French 17

Mini Éclair, Cream Puffs, Macaroons, and Chocolate Pots de Crème

Sundae Station 16

Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel,
Strawberry Sauce, Nuts, Whipped Cream, and Maraschino Cherries

Fire-Pit S'mores 18

Graham Crackers, Marshmallows, and Assorted Chocolate Bars

*Action Stations Require a Chef Attendant - \$125 per station.

*Action Stations are not available for parties of less than 50 guests.

Bar Selections

Liquor Packages

Luxury Bar

Price based per drink by consumption

Grey Goose Vodka	14
Bombay Sapphire Gin	
Jack Daniels or Knob Creek	
Crown Royal	
Glen Fiddich Scotch	
Mount Gay Rum	
Patron Silver Tequila	

Bar by the hour (per person*)

First Hour	25
Additional Hours	14

Premium Bar

Price based per drink by consumption

Tito's Vodka	11
Bombay Gin	
Jim Beam Bourbon	
Canadian Club Whiskey	
Dewar's Scotch	
Bacardi Silver Rum	
Jose Cuervo Tequila	

Bar by the Hour (per person*)

First Hour	21
Additional Hours	11

*All Packages include American Beer Selections, Craft/Import Beer Selections, House Wine, Soft Drinks and Bottled Water

Beer and Wine

American Beer *Price based per bottle* **7**

Miller Lite
Bud Light
Michelob Ultra
O'Doul's Non-alcoholic

Craft and Imported Beers *Price based per bottle* **8**

Heineken
Sam Adam's
Amstel Light
Corona Extra
Two Brothers Domaine DuPage

Sommelier Selected Wines *Price based per glass* **9**

BV Coastal Sauvignon Blanc
BV Coastal Chardonnay
BV Coastal Merlot
BV Coastal Cabernet Sauvignon

Soft Drinks and Waters **5**

Speak Easy Libations

Price per drink by consumption

Martini Bar **18**

Gin and Vodka Crafted Martinis

Bourbon, Whiskey or Tequila Rail **18**

Mixologist Selection of 5 Bourbons, Whiskies or Tequilas

Sommelier's Wine Selections

Sparkling

Price per bottle

Domaine Ste. Michelle 60

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity.

Chandon Brut 42

Flavor profile of apple, pear and citrus flavors and aromas with a hint of spice that leads to a soft, dry finish.

Veuve Cliquot "Yellow Label" 110

The predominance of Pinot Noir provides the structure that is so typically Clicquot, while a touch of Pinot Meunier rounds out the blend. Chardonnay adds the elegance and finesse essential in a perfectly balanced wine.

Sauvignon Blanc

Price per bottle

Kim Crawford 55

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Brancott 44

Sweet ripe fruit characters with a delightful mix of citrus, floral, pear, tropical fruit and crisp nettle highlights abound. This powerful wine is almost pungent in its intensity with full fruit flavors across the spectrum, from ripe tropical fruit to lush pink grapefruit.

BV Coastal 34

A fresh, juicy wine with vibrant acidity and plenty of weight and length on the palate.

Ripe, tropical fruit flavor with passion fruit, melon, and grapefruit.

Ferrari-Carrano Fume Blanc 52

Delicious aromas and flavors of pineapple, pink grapefruit, lemongrass, lychee, peach, pear, honeydew melon, orange blossom, guava and a touch of mineralogy.

Pinot Grigio

Price per bottle

Danzante 38

The color is a luminous straw yellow. The bouquet is rich with aromas of tropical fruit such as banana and papaya. On the palate the wine is intense and well balanced, with a crisp acidity and excellent persistence.

Santa Margherita 55

This dry white wine has a straw yellow color. Its clean, intense aroma and bone-dry taste (with an appealing flavor of Golden Delicious apples)

Chardonnay

Price per bottle

BV Coastal 34

Classic varietal charm, delivering fresh pear and tropical fruit woven together with toasty oak spices. The palate is supple and round, evolving in layers of pineapple, red apple and vanilla.

Clos Du Bois 38

Intense aromas of apple blossom, ripe pear, and sweet lemon drop are complemented by toasty oak, spice, and cream.

With bright, juicy flavors of ripe apple and pear.

La Crema 53

Apricot, Lemon, Gala Apple, subtle oak and spice aromas. Lemon drop, white Stonefruit, yellow plum and Honeydew melon on the palate.

Richly textured and concentrated with balanced acidity that drives a lingering finish.

Sonoma Cutrer "Russian River" 60

Beautiful, pale straw color. On the nose, this wine is a virtual cornucopia of aromatic fruit.

It opens with scents of Bosc pear and Honeycrisp apple accentuated with notes of nougat, roasted nuts, oak spice and a touch of citrus blossom.

Chateau Ste. Michelle "Indian Wells" 56

Grown on the south facing Wahluke Slope, the warm days cause the grapes to assert sweet citrus and tropical characteristics, the cool nights promote good structure, balance and flavor intensity.

Sommelier's Wine Selections

Merlot

Price per bottle

Markham 55

Very intense, mellow, full bodied merlot. Ripe plum, blackberry, chocolate, vanilla and sweet tobacco. The palate is rich and smooth, tannins are velvety and the finish is fruity and chewy. Some cooked, jammy fruit notes balanced very nicely by Cabernet-style green tones of tomato leaf and black currant.

BV Coastal 34

The palate is lively and bright, brimming with ripe plum and juicy black cherry flavors.

Clos Pegase 90

On the palate, the medium-bodied tannins complement the crisp acidity and savory undertones, as the big red fruit flavors wash across the palate. Finishing with generous expressions of blackcurrants, raspberries and a touch of plum.

Pinot Noir

Price per bottle

Cambria 58

Ripe blackberry and blueberry flavors are followed by notes of cranberry, cherry and pomegranate. With a balance of earth and baking spice, this wine offers firm tannins and a long finish.

Erath 60

Luscious loganberry, Bing cherry and rising bread dough waft forth with a pleasing hint of caramel and aromatic sandalwood. The smooth, weighty palate offers cherry candy, pomegranate, candied orange peel and a touch of anise concluding with a nicely uplifting finish.

BV Coastal 34

The lovely, garnet-hued color gives way to effusive red fruit aromas. The palate is soft and inviting, layering strawberries, red cherries and ripe plums with warm spices from French oak.

Cabernet Sauvignon

Price per bottle

Mondavi Napa Valley 96

Deeply intense blackberry fruit across the palate with clove and cardamom spice complexity and dusty tannins that add structure to the juicy fullness of the fruit.

Chateau Ste. Michelle "Indian Wells" 65

From three vineyards in eastern Washington, this Cabernet exhibits jammy "New World" style with dark fruit aromas and flavors. Syrah adds an enhanced richness and concentration to the wine.

BV Coastal 34

Dark, round and unctuous, our Cabernet Sauvignon exudes rich varietal character. A bramble of ripe blackberries and dark Bing cherries are accented by hints of cocoa, coffee and spice.

Sterling 84

The power of Napa shows in the rich, deeply red garnet color with aromas and flavors of dark red and black fruits, including black cherry, raspberry, blackberry and ripe plum. Notes of mocha, oak spice and cassis are accented with sea salt caramel and vanilla bean.

**Learn, Create and Taste
a spirits experience**



From the Mixologist

A creative and immersive cocktail experience with our house mixologist.

You and your guests will learn, taste and experiment with insight from our experienced Mixologist, Sommelier and Chef. This is a one hour package that can be added to your event. Pricing is based upon the number of spirits chosen. Tasting is limited to one type of spirit.

1 spirit tasting	14 per guest
3 spirit tasting	21 per guest
5 spirit tasting	27 per guest

Tastes of Tequila

A selection of Tequilas will be showcased and cocktails created that are flavorful, unique and easy to recreate at home. Ranging from your reposes to your reserves you will be given a guided tour of what to look for and how to taste Tequila.

Kentucky to Tennessee

Learn the difference between Bourbon and Tennessee Whiskey from the nuances of location in the aging house, to how it impacts flavors. This selection consists of some of the biggest names in whiskey history as well as more boutique options. You will also learn how to create the perfect Old Fashioned with detailed guidance from our team.

Varieties from Vodka

Colorless and flavorless vodka is the perfect spirit for creating a drink with that showcases the ingredient of your choice. Our Mixologist will take your suggestions and create a bespoke Martini just for you. We will select vodkas from American, French, Polish, Russian and Czech distilleries.

A Highland Experience

Taste the difference between a Highland and a Speyside Scotch. Why are the flavors so different from smooth to smoky? The history of some of the oldest distilleries in the world will share a selection of scotches from blended and single malt houses.

A Taste of the Islands

A good pirate always needed good rum; learn how rum is made and why it is associated with the islands. What is the story of the Cuba Libre, how do you make a Pina Colada? Our Mixologist will share his secrets with you and your guests, as well as a selection of the islands best rums.

England to India

Gin is the drink of Bond, so why not make it yours when you are feeling like 007. What is the flavor behind gin and how do you pair it with ingredients that showcase its flavor? Our Mixologists favorite spirit is gin so he will gladly share with you his tricks of the trade, as well as a selection of some of the finest gins.