

HYATT®

HYATT LODGE OAK BROOK

MEETING & EVENT MENUS



Breakfast of the Day

A part of Hyatt’s menu of the day program, our breakfast of the day is designed to make planning your event easy - and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating menu items. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$54 per guest. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

RISE AND SHINE - MONDAY

- Local and Seasonally Inspired Sliced Fruit, Berries **DF VGN GF**
- Assortment of Freshly Baked Danishes **V**
- Individual Yogurt Parfaits, House Made Granola, Strawberries **V**
- Platters of Sliced Vine Tomatoes, Burrata Cheese, Pesto **V GF**
- Smoked Salmon Capers, Red Onions, Scallions, Cream Cheese, Mini Bagels
- Hard Boiled Eggs **DF V GF**
- Crustless Quiche Lorraine **GF**
- Selection of Chilled Juices to Include Orange Juice and Apple Juice
- Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$45 *Per Guest*

GRANDMA'S LODGE-WEDNESDAY

- Farm Fresh Scrambled Eggs **DF V GF**
- Assorted Fresh Fruit **DF VGN GF**
- Assortment of Fresh Pastries, Muffins, Danishes **V**
- Biscuits and Gravy
- Homestyle Potatoes **DF VGN GF**
- Choice of Breakfast Meat **DF GF**
 - Natural Smoked Bacon
 - Pork Sausage Links
 - Chicken Sausage
- Selection of Chilled Juices to Include Orange Juice and Apple

FRESH AND LIGHT-TUESDAY & SUNDAY

- Local and Seasonally Inspired Sliced Fruit, Berries **DF VGN GF**
- Cranberry Orange Muffins, Multi-Grain Croissants **V**
- Assorted Yogurts **V GF**
- Fresh Cut Cucumbers, Tomatoes, Assorted Fresh Greens, Hard Boiled Eggs, Fresh Squeezed Lemon & Olive Oil **DF V GF**
- Garden Scrambled Eggs, Kale, Asparagus, Spinach, Tomatoes **DF V GF**
- Rosemary Sea Salt Roasted Potatoes **DF VGN GF**
- Chicken Sausage **GF**
- Selection of Chilled Juices to Include Orange Juice and Apple Juice
- Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$45 *Per Guest*

CRACKED AND HASHED-THURSDAY & SATURDAY

- Local and Seasonally Inspired Sliced Fruit, Berries **DF VGN GF**
- Chocolate Croissants **V**
- Apple Cinnamon Muffins **V**
- Acai, Berries, Coconut, Peanut Butter, Banana, Hemp Hearts, Dark Chocolate Curls **DF V GF**
- Beef Brisket Hash, Green Chilies, Caramelized Onions, Roasted Red Peppers, Smoked Bacon, Scallions, Chorizo **GF**
- Fluffy Scrambled Eggs **V GF**
- Selection of Chilled Juices to Include Orange Juice and Apple Juice

Juice

Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$45 Per Guest

FIESTA-FRIDAY

Cheese Danish, Cranberry Orange Muffins V

Traditional Steel Cut Oatmeal served with Brown Sugar, Raisins, Raw Almonds VGN

Warm Flour Tortillas DF V

Build Your Own Breakfast Tacos: GF
Scrambled Eggs, Potatoes, Cheddar Cheese, Chorizo, Diced Tomatoes, Onions, Chihuahua Cheese

Charred House Salsa DF VGN GF

Selection of Chilled Juices to Include Orange Juice and Apple Juice

Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$45 Per Guest

HOT OFF THE GRIDDLE-ALL DAYS

Choice of One Griddle Item V

- Blueberry Buttermilk Pancakes, Butter, Maple Syrup
- Cinnamon Roll French Toast, Orange Butter

Seasonal Sliced Fruits, Berries DF VGN GF

Candied Pecan Topped Banana Nut Muffin V

Fresh Kale Juice DF VGN GF

Strawberry Banana Smoothie V

Farm Fresh Scrambled Eggs DF V GF

Choice of Breakfast Meat DF GF

- Natural Smoked Bacon
- Pork Sausage Links
- Chicken Sausage

Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$45 Per Guest

CLASSIC CONTINENTAL BREAKFAST-ALL DAYS

Local and Seasonally Inspired Sliced Fruit, Berries DF VGN GF

Fresh Assortment of Pastries, Muffins V

Butter, Honey, Preserves

Choice of Egg DF V GF

- Fresh Farm Scrambled Eggs
- Hard Boiled Eggs, Cracked Black Pepper & Sea Salt

Selection of Chilled Juices to Include Orange Juice and Apple Juice

Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$35 Per Guest

Selection of Chilled Juices to Include Orange Juice and Apple Juice

Conscious Cup Coffee, Decaffeinated Coffee & Hot Tea Service

\$55

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Breakfast Enhancements

Additional specialty items are available to elevate existing Breakfast Buffets or Continental Breakfast. Enhancements are only sold as an addition to a Breakfast of the Day, Breakfast Buffet or Continental Breakfast and the minimum order is equal to the guarantee for the meal.

EGG STATION

Eggs and Omelets Made to Order with a Selection of Fresh Vegetables, Breakfast Meats and Cheese

- Requires Chef Attendant-\$150.00/chef
- 1 chef per 100 people

\$15 *Per Guest*

HOT CEREALS, BAKES & PARFAITS

- Oatmeal Bar **V** | \$9 Per Guest
Old Fashioned Oats with Brown Sugar, Cinnamon, Raisins, Berries, Butter
- Yogurt Parfait **V** | \$8 Per Guest
Vanilla Yogurt, Fresh Strawberry Coulis, Granola, Berries, Honey
- Biscuits With Gravy | \$13 Per Guest
Warm Buttermilk Biscuits, Sausage Gravy
- Steak and Egg Skillet **DF GF** | \$19 Per Guest
Grilled Steak, Potatoes, Onions, Roasted Peppers, Scrambled Eggs
- Side of Smoked Salmon | \$18 Per Guest
Mini Bagels, Chopped Boiled Eggs, Red Onion, Capers, Chive Cream Cheese
- Build Your Own Avocado Bagel Bar **DF VGN** | \$14 Per Guest
Smashed Avocados, Asparagus, Pickled Red Onion, Dill, Assorted Bagels

MORE OPTIONS!

- French Toast Shooters with Syrup **V** | \$6 Per Person
- Belgian Pearl Sugar Waffles **V** | \$16 Per Guest
Freshly Sliced Strawberries, Bananas, Powdered Sugar, Whipped Cream, Maple Syrup
- Midwest Breakfast Enhancement | \$8 Per Guest

Butter Potato Home Fries, Onions (Vegetarian, GF) Select One Breakfast Meat

- Natural Smoked Bacon (GF, DF)
- Sausage Links (GF, DF)
- Chicken Sausage (GF, DF)

Assortment of Muffins **V** | \$42 Per Dozen

Apple Cinnamon, Banana Nut, Blueberry, and Cranberry Orange

Freshly Baked Croissants **V** | \$45 Per Dozen

Assorted Donuts **V** | \$63 Per Dozen

Vanilla, Chocolate, Lemon, Strawberry, & Coconut

Whole Fruit **DF VGN GF** | \$36 Per Dozen

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Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

BRUNCH BUFFET

Seasonal Fresh Fruit, Berries **DF VGN GF**

Grilled Vegetable Platter, Olive Oil, Thyme, Smoked Sea Salt, Ricotta, Grilled Baguette **V**

Smoked Salmon, Red Onions, Radishes, Dill, Cucumbers, Pickled Mustard, Mini Bagels **DF**

Yukon Butter Potatoes, Onions **V GF**

Cinnamon Crisp French Toast, Roasted Fruit, Candied Pecans, Maple Syrup **V**

Gemelli Pasta Primavera, Sun-Dried Pesto Sauce **V**

Choice of Egg

- Classic Scrambled Eggs (Vegetarian, GF)
- Classic Egg Benedict

Choice of Breakfast Meat

- All Natural Bacon
- Pork Sausage

SHORT STACK BUFFET

Fresh Cut Seasonal Fruit **DF VGN GF**

Choice of Potato

- Butter Potato Home Fries
- Onions
- Seasoned Breakfast Potatoes

Choice of One Breakfast Specialty

- Buttermilk Pancakes
- Cinnamon Crisp French Toast, Warm Maple Syrup

Scrambled Eggs with Choice of Two Enhancements

- Peppers
- Onions
- Spinach
- Shredded Cheese

Choice of Breakfast Meat

- All Natural Bacon
- Pork Sausage

Conscious Cup Freshly Brewed Regular, Decaffeinated Coffee,

Conscious Cup Freshly Brewed Regular, Decaffeinated Coffee,
Hot Tea Service
.....
Chilled Orange, Cranberry, Apple Juices
.....
\$56*Per Guest*

AFTERNOON TEA PARTY

Fresh Cut Fruit **DF VGN GF**
.....
Assortment of Scones, Croissants
Choice of Blackberry, Strawberry, or Raspberry Jam
.....
Creamy Hummus with Market Vegetables, Feta, Pita
.....
Assorted Finger Sandwiches

- Ham, Brie, Apple
- Curried Mandarin Chicken Salad
- Cucumber, Mache, Boursin Cheese
- Tuna Salad

.....
Assorted Petit Fours, Macaroons
.....
Conscious Cup Freshly Brewed Regular, Decaffeinated Coffee,
Hot Tea Service
.....
\$46*Per Person*

BLOODY MARY BAR

Tito's Vodka
.....
Tomato Juice, Tabasco, Worcestershire, Celery Salt, Black Pepper, Pink Salt, Horseradish, Celery, Beef Stick, Spicy Bacon, Olives,
Limes, and Pickle Spears
.....
\$20*Per Guest for 2 Hours*

\$23*Per Guest for 3 Hours*

\$7*Additional Hour Per Guest*

Hot Tea Service
.....
Chilled Orange, Cranberry, Apple Juices
.....
\$48*Per Person*

MIMOSA BAR **DF VGN GF**

House Champagne and Sparkling Juice
.....
Orange, Peach, Pineapple and Cranberry Juice
.....
Blackberries, Strawberries, Raspberries
.....
\$18*Per Guest for 2 Hours*

\$21*Per Guest for 3 Hours*

\$7*Additional Hour Per Guest*

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Morning Break of the Day

As part of Hyatt’s menu of the day program, our morning break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$18 per guest. Break packages served for up to 1 hour.

NIBBLES - MONDAY & FRIDAY

Seasonal Fruit Skewers **DF VGN GF**

Yogurt Dipping Sauce **V GF**

Granola Bars **DF V**

\$16 *Per Guest*

HAPPY TRAILS - WEDNESDAY & SUNDAY

Build your Own Trail Mix

Granola, Dried Cherries, Walnuts, Pecans, Salted Peanuts, M&M's

Pretzels, Coconut Flakes **V**

\$16 *Per Guest*

DONUT STRESS- TUESDAY & SATURDAY

Assorted Donuts **V**

Assorted Coffee Cakes **V**

Whole Bananas **DF VGN GF**

\$16 *Per Guest*

SWEET AND SALTY - THURSDAY

Yogurt Covered Pretzels **V**

Fresh Fruit Yogurt Parfait **V GF**

Herb Roasted Almonds **DF VGN GF**

\$16 *Per Guest*

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Afternoon Break of the Day

A part of Hyatt’s menu of the day program, our afternoon break of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$18 per guest. Break packages served for up to 1 hour.

GUAC AND ROLL- MONDAY & FRIDAY

Classic Guacamole **DF VGN GF**

House Made Salsa **DF VGN GF**

House Made Tortilla Chips **DF VGN GF**

\$16 *Per Guest*

CARNIVAL- WEDNESDAY & SUNDAY

KNOT KIDDING - TUESDAY & SATURDAY

Salted and Sweet Soft Pretzels **V**

Yogurt Dipped Pretzels **V**

Salted Pretzel Rods **DF VGN**

Cheddar Cheese, Caramel, and Mustard

\$16 *Per Guest*

REFRESHER - THURSDAY

Individual Bags of Popcorn **V**

Miniature Assorted Candy Bars **V**

Salted Peanuts **DF VGN V**

Cracker Jack **V**

\$16 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Muffins **V** | \$42 Per Dozen

Bagels & Cream Cheese **V** | \$45 Per Dozen

Bagels (DF), Individually Portioned Plain Cream Cheese (GF)

Jumbo Housemade Cookies **V** | \$54 Per Dozen

Chocolate Chip, Sugar, Oatmeal Raisin

Homemade Lemon Squares **V** | \$54 Per Dozen

Homemade Blondies **V** | \$54 Per Dozen

Homemade Brownies **V** | \$54 Per Dozen

Freshly Baked Cookies **V** | \$72 Per Dozen

Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia
Nut & Peanut Butter

Granola Bars **V**

Yogurt Parfait **V**

Trail Mix **V**

Vegetable Crudite with Buttermilk Dressing **V GF**

\$16 *Per Guest*

SNACKS

Hard Boiled Eggs **DF V GF** | \$4 Each

Salt, Pepper, and Hot Sauce (On the Side)

Gary Poppins Popcorn **V** | \$7 Per Bag

White Cheddar Jalapeno Caramel Cheddar Kettle Corn

Assorted Individual Greek Yogurts **V GF** | \$3.50 Each

Ice Cream Bar Assortment **V** | \$5 Each

Assorted Kind Bars **V GF** | \$5 Each

Cranberry Almond (DF) Caramel Almond with Sea Salt

Assorted Crunchy Nature Valley Granola Bars | \$4 Each

Oats and Honey (Vegetarian) Peanut Butter (Vegan)

Candy Bar Assortment to Include Snickers, M&Ms, Skittles, Twix,
and Milky Way **V** | \$4 Each

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

JUST BEVERAGES (ALL DAY SERVICE)

Up to 8 Hours of Service

Pepsi® Regular & Diet, Starry Lemon Lime Soda

Nestle Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee

Hot Tea Service

Assorted Bubly Sparkling Water

\$32 Per Person

SOFT DRINKS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$5 Each

COFFEE AND TEA

Starbucks Double Shot | \$7 Each

Assorted Flavors

Harney & Son's Hot Tea Service | \$90 Per Gallon

Freshly Brewed Conscious Cup Coffee | \$105 Per Gallon

Conscious Cup Regular and Decaffeinated Coffee

SPECIALTY BOTTLED BEVERAGES

Naked Juices | \$6 Each

Assorted Flavors

Bottled Tropicana Juices | \$5 Each

Orange Apple Cranberry

Energy Drinks | \$6.25 Each

JUST BEVERAGES (HALF DAY SERVICE)

Up to 4 hours of service Add an additional hour of service for \$4/person per hour.

Nestle Bottled Water

Pepsi® Regular & Diet, Starry Lemon Lime Soda

Assorted Bubly Sparkling Water

Hot Tea Service

Freshly Brewed Regular and Decaffeinated Coffee

\$18 Per Person

STILL WATER & SPARKLING WATER

Nestle Bottled Water | \$5 Each

Bubly Sparkling Water | \$5 Each

Heywell Adaptogenic Sparkling Water | \$6 Each

Poppi | \$6 Each

HYDRATION STATION

Water Dispensers | \$50 Per Display

These fruit infused water dispensers with eco-friendly cups will keep your guests hydrated throughout the day.

Iced Lemonade | \$60 Per Gallon

Iced Tea | \$60 Per Gallon

Regular or Sugar Free Red Bull

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All prices noted are for the designated day only, if chosen on an alternate day, price will be \$59 per guest. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

CONSTRUCTED DELI – MONDAY & SUNDAY

- Soup of the Day- Cream of Chicken Rice
- Penne Pasta Salad, Roasted Vegetables, Sun-Dried Tomatoes, Fresh Mozzarella, Pesto Dressing **V**
- Chopped Salad, Romaine, Strawberries, Pecans, Cranberries, Crumbled Goat Cheese, Red Wine Dressing **V GF**
- Sliced Turkey, Pepper Jack, Avocado, Chipotle Ranch, Whole Grain Bread
 - Half of the final guarantee count will be provided in turkey sandwiches
- Shaved Roast Beef, Aged Cheddar Cheese, Rosemary, Horseradish Mayo, Picked Red Onions, Hoagie Roll
- Grilled Mediterranean Eggplant Wrap, Hummus, Spinach, Tomato-Olive Relish, Feta Cheese, Flour Tortilla
- Kettle Chips and Jalapeno Kettle Chips **DF VGN GF**
- Dill Pickles **DF VGN GF**
- Brownies & Lemon Bars **V**

\$54 Per Guest

PROTEIN BOWL- WEDNESDAY

- Soup of the Day-Tomato Bisque **V GF**

FAJITA BAR - TUESDAY

- Soup of the Day- Tortilla Soup **DF GF**
- Baby Green Salad, Roasted Corn, Black Beans, Tomato, Cilantro-Ranch Dressing **V GF**
- Street Corn Salad, Black Beans, Cotjia Cheese, Ancho-Morita Mayonnaise, Cilantro, Lime **DF V GF**
- Marinated Chicken and Beef Fajitas **DF GF**
- Grilled Pepper and Onions **DF VGN GF**
- Spanish Rice **V GF**
- Ranchero Black Beans **DF VGN V GF**
- Flour & Corn Tortillas **DF VGN GF**
- Traditional Fajita Toppings **DF V GF**
 - Tortilla Chips (Vegan, GF, DF)
 - Salsa Verde, Pico de Gallo (Vegan, GF, DF)
 - Sour Cream, Shredded Lettuce, Cheese (Vegetarian, GF)
 - Enhance Your Fajitas - Add Guacamole (\$4/person)
- Cinnamon Sugar Churros, Mexican Chocolate Dip **DF VGN V**

\$54 Per Guest

LODGE LUNCH - THURSDAY

- Mixed Greens & Kale Salad, Carrots, Cucumber, Cherry Tomato **DF**

Sweet Potato Salad, Pomegranate Seeds, Spinach **DF VGN GF**

Build Your Own Protein Bowl **V**
Mixed Greens, Spinach, Chopped Kale, Hard Boiled Eggs, Toasted Almonds, Shaved Jalapenos, Grilled Lemons, Roasted Edamame, Marinated Grape Tomatoes, Feta Cheese, Torched Corn Relish, Wheat Berry, Quinoa, Brown Rice

Oregano Crusted Steak **DF GF**

Olive Oil Marinated Chicken Breast **DF GF**

Falafel

Assortment of Dressings
Sesame Ginger Vinaigrette (Vegetarian, DF) Pesto (Vegetarian, GF)
Avocado Cilantro Crema (Vegetarian, GF) Roasted Red Pepper Tahini (Vegan, GF)

Lemon Curd Tart **V**

\$54 *Per Guest*

TASTE OF CHICAGO-FRIDAY

Chili
Condiments to Include Oyster Crackers, White Onions, Cheddar Cheese (All items GF except for crackers)

Field Green Salad, Tomato, Onion, Cucumber, Red Wine Dressing **DF VGN GF**

Sliced Beef in Au Jus

Grilled Chicken Breast **DF GF**

Potato Wedges **DF V GF**

Green Beans **VGN**

Condiments
• Hot Dog Condiments: Mustard, Ketchup, Diced Onion, Diced Tomato, Sport Peppers, Relish, Pickle, Celery Salt
• Burger Condiments: Cheese Trio, Ketchup, Mustard, Mayonnaise, Lettuce, Onion, Tomato, Pickle
(All ingredients except for cheese are vegan and GF. Cheese is vegetarian and GF)

Rolls and Buns **V**

VGN GF

Romaine & Bibb Salad, Toasted Almonds, Dried Fruit, Feta Cheese, Red Wine & Ranch Dressing **V GF**

Choice Of Potato
• Rosemary Baby Reds (Vegan, GF, DF)
• Yukon Mashed Potatoes (Vegetarian, GF)

Pan Seared Chicken Breast, White Wine Butter Sauce **GF**

Choice of Protein
• London Broil, Roasted Garlic Demi (DF)
• Grilled Salmon, Dill Wine Cream Sauce

Buttered Baby Carrots and Peas **V GF**

Apple Pie **V**

\$54 *Per Guest*

PASTA PASTA- SATURDAY

Soup of the Day- Minestrone with Ditalini **DF VGN**

Caesar Salad, Parmesan Cheese, Croutons, Caesar Dressing

Antipasto Salad, Italian Cured Meats, Fresh Mozzarella Cheese, Roasted Vegetables

Chicken Cacciatore **DF GF**

Baked Mostaccioli **V**

Alfredo Rigatoni **V**

Baked Peppers, Onions, Tomato **DF VGN GF**

Garlic Breadsticks **V**

Choice of Protein
• Italian Sausage
• Meatballs

Mini Cannoli **V**

\$54 *Per Guest*

Choice of Side Salad **V**

- Herb Potato Salad
- Pasta Salad (DF)

Chicago Favorite **DF GF**

Choose 1 option

- Hot Dogs
- Grilled Burgers

Dessert **V**

Choose 1 option

- Chocolate Cake Squares
- Cheesecake Squares

~~\$54~~ *Per Guest*

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Each boxed lunch comes with plastic cutlery and bottled water. Client must provide specific quantities of sandwich selections no later than 5 days before event. If selection is not provided to your event manager by this time, Hotel will provide half chicken, half beef and 2 vegetarian sandwiches.

PREMIUM BOXED LUNCH

Turkey, Ham, Bacon, Smoked Gouda, Lettuce, Tomato, Orange Cranberry Aioli, 9-Grain Bread

Harvest Chicken Salad, Cranberries, Pecans, Butter Croissant

Roast Beef Sandwich, Munster Cheese, Pickle, Tomato, Horseradish Mustard, Ciabatta

Veggie Club, Hummus, Sliced Avocado, Cucumbers, Roasted Bell Peppers, Greens, Wheat Bread **DF VGN**

Baby Kale Salad with Sliced Almonds, Blueberries & Quinoa **DF VGN GF**

Whole Fruit **DF VGN GF**

Miss Vickie's Kettle Chips **V**

Lemon Cooler Cookies, Triple Chocolate Chunk Cookies **V**

STANDARD BOX LUNCH

Turkey, Smoked Gouda, Lettuce, Pesto Aioli, Tomato, 9-Grain Bread

Ham Cheddar, Lettuce, Tomato, Honey Mustard, Ciabatta

Veggie Wrap, Hummus, Grilled Zucchini and Squash, Peppers, Onions, Mushrooms, Spinach Tortilla **DF VGN**

Tuna Salad, Pickled Relish, Tomato, Lettuce, Rye Bread

Miss Vickie's Kettle Chips **V**

Whole Fruit **DF VGN GF**

Oatmeal Raisin Cookies, Sugar Cookies, Chocolate Chip Cookies **V**

~~\$40~~ *Per Guest*

\$50 Per Guest

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad or soup, entrée, dessert, artisanal bread presentation and pre-set water. Unsweetened iced tea available upon request.

PLATED LUNCH

Starters

Choose 1 option

- Soup of the Day
- Cobb Salad, Hard Boiled Eggs, Bacon, Avocado, Tomato, Cucumber, Blue Cheese, Vinaigrette Dressing
- Baby Spinach Salad, Sliced Strawberries, Mangoes, Toasted Almonds, Balsamic Dressing (Vegan, GF, DF)
- Caesar Salad, Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

Honey Garlic Salmon, Ginger Soy Glaze, Harissa Roasted Broccoli, Cauliflower, Saffron Basmati Rice **DF GF** | \$55 Per Guest

Parmesan Crusted Chicken Breast, Rosemary Demi, Roasted Fingerling Potatoes, Carmelized Shallots, Tri-Color Cauliflower | \$54 Per Guest

Red Wine Braised Beef Short Rib Stroganoff with Portobello Mushrooms served over Pasta | \$57 Per Guest

Beef Tenderloin Tips, Bacon, Pearl Onions, Mushrooms, Baby Peppers, Carrots, Butter Potatoes **GF** | \$57 Per Guest

Desserts **V**

Choose 1 option

- Cheesecake, Strawberry Compote, Whipped Cream
- Carrot Cake, Cream Cheese Icing
- Lemon Curd Tart
- Chef's Choice Dessert

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Alternative Options

Priced per person. All hot plated selections include salad course, entrée, dessert, artisanal bread presentation, water or iced tea.

VEGAN AND VEGETARIAN-FRIENDLY OPTIONS

Spinach Lasagna Roll **V** | \$56 Per Person
Marinara Sauce, Mozzarella, Basil

Miso Ramen **VGN** | \$54 Per Person
Miso Broth, Soy Sauce, Soba Noodles, Pan-Fried Tofu, Broccoli, Carrot, Togaras

Fajitas **V** | \$54 Per Person
Quorn Chicken, Mushrooms, Vegetarian Refried Beans

Angel Hair Lo Mein **VGN** | \$54 Per Person
Fried Tofu, Peanut Sauce, Stir Fried Vegetables

Crunch Wrap **V** | \$54 Per Person
Southwest Black Beans, Chihuahua Cheese, Cilantro Rice

Korean BBQ Bowl **VGN** | \$54 Per Person
BBQ Tofu, Jasmine Rice, Baby Bok Choy

Spaghetti Topped with Boca Beef Bolognese, Basil **VGN** | \$54 Per Person

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS

Antipasti Skewer, Olive, Sundried Tomato, Mozzarella, Marinated Artichoke **V GF** | \$60 Per Dozen

Kani Salad, Jack Fruit Cake **GF** | \$60 Per Dozen

Port Glazed Fig, Prosciutto and Manchego on a Crostini | \$72 Per Dozen

Szechuan Chicken Salad Wonton | \$60 Per Dozen

Black Garlic Caesar Deviled Eggs | \$72 Per Dozen

Artichoke Bottoms, Boursin Cheese, Crostini **V** | \$60 Per Dozen

Tomato Caprese Skewer, Smoked Sea Salt, Balsamic **V GF** | \$60

WARM SELECTIONS

Peach BBQ Brisket Skewer **DF GF** | \$60 Per Dozen

Crispy Shrimp Tempura, Sesame Sauce | \$72 Per Dozen

Mac and Cheese Bite **V** | \$60 Per Dozen

Spicy Orange Duck Dumpling, Orange Sweet and Sour | \$72 Per Dozen

Chicken Chimichanga, Roasted Salsa | \$72 Per Dozen

Candied Apple Pork Belly Skewer **DF GF** | \$72 Per Dozen

Tuscan Chicken Fontina Bites | \$60 Per Dozen

Per Dozen
Watermelon Ceviche, Jalapeno, Lime, Cilantro, Jack Fruit Cake DF VGN GF \$60 Per Dozen
Garlic Shrimp, Dill Cream, Cucumber GF \$72 Per Dozen
Roasted Pepper, Tenderloin, Crostini \$72 Per Dozen
Smoked Chicken, Cranberry, Chive, Belgian Endive GF \$60 Per Dozen
Goat Cheese Bruschetta, Tomato, Basil, Red Onion, Balsamic V \$72 Per Dozen
Smoked Duck, Spice Jam Tart DF GF \$72 Per Dozen
Ahi Tuna Wasabi, Wonton, Cilantro, Sesame Seeds \$60 Per Dozen
Crab Pineapple Belgian Endive DF GF \$60 Per Dozen

Honey Sriracha Chicken Meatball DF \$60 Per Dozen
Feta Cheese, Spinach, Phyllo V \$60 Per Dozen
Vegetable Ratatouille Lattice Wellington V \$60 Per Dozen
Punjabi Vegetable Samosa, Curry Lime Crema V \$60 Per Dozen
Peking Duck Spring Roll, Sweet Chili Ponzu \$72 Per Dozen
Vegetable Spring Roll, Sweet Chili Ponzu DF VGN GF \$72 Per Dozen
Chipotle Steak Churrasco DF GF \$60 Per Dozen
Crab Cake, Red Pepper Remoulade DF \$60 Per Dozen
Roasted Garlic Lamb Chop, Pomegranate Sauce DF GF \$72 Per Dozen
Chef's Choice Hors D Oeuvres \$25 Per Guest Includes Six Pieces Per Guest, Offering a Delightful Variety of Options

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

SUSHI STATION

Nigiri Tuna, Cucumber Rolls, Shrimp Tempura Rolls
Soy Sauce, Light Soy Sauce
Pickled Ginger, Wasabi, Sesame Cucumber Salad DF GF 3 pieces per guest
\$35 <i>Per Guest</i>

ARTISANAL CHEESE SELECTION **V**

Domestic & International Cheeses from our Local Cheese Monger

SHELLFISH STATION

Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice DF GF
Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce Station includes 100 pieces total
\$650 <i>Per Station</i>

SPREAD YOUR WINGS & FRY

Traditional Buffalo, Chinese Orange Chicken, Sweet BBQ, Dry

Seeded Flatbreads, Grilled Tuscan Bread, Honey, Toasted Nuts,
Fresh Fruit

~~\$19~~ Per Guest

DREAM GREEN

Crispy Raw Carrots, Celery, Radishes, Jicama **DF VGN GF**

Roasted & Grilled Vegetable Platter **DF VGN GF**

Hummus, Tapenade **DF VGN GF**

Spinach-Ranch **V GF**

Everything Crackers **V**

~~\$17~~ Per Guest

THIN CRUST PIZZA PARTY

Cali Chicken Club: Grilled Chicken, Sliced Tomatoes, Bacon, Red
Onions, Avocados

The Giambotta: Sausage, Pepperoni, Salami, Mushrooms,
Giardiniera

Saint Regina: Asparagus, Roasted Cherry Tomatoes, Onions,
Italian Spices **V**

~~\$24~~ Per Guest

PRE-MADE PASTA STATION

Hand Shaved Parmesan, Extra Virgin Olive Oil, Tuscan Breads **V**

Linguini with Grilled Squash, Spinach, Vodka Tomato Cream
Sauce **V**

Blackened Chicken Farfalle with Mushrooms, Cajun Cream Sauce

Penne with Choice of Either Bolognese or Marinara **DF**

~~\$23~~ Per Guest

Garlic Sriracha

Celery Sticks, Blue Cheese, Ranch Dressing **V**

~~\$25~~ Per Guest

CHARCUTERIE BOARD

Domestic & International Cheeses from our Local Cheese Monger
V GF

Local Charcuterie Meats **DF GF**

Dijon Mustard, Chef's Choice of Jam, Sour Cherry Spoon Fruit,
Giardiniera, Olives, Dried Fruits, Gherkins **DF VGN GF**

Toasted Polenta Bread **V**

~~\$24~~ Per Guest

SLIDER STATION

Buttery Sesame Bun Sliders, White Cheddar Cheese, Fried Pickles,
Ketchup, Mustard, Chipotle Mayo, Kettle Chips **V**

Angus Beef **DF GF**

Pulled Chicken **DF**

Black Bean **DF VGN**

~~\$25~~ Per Guest

GOURMET SWEET TABLE

Cannoli, Strawberry Cheesecake (seasonal), Turtle Cheesecake,
White Chocolate Raspberry Cheesecake, Eclairs, Fresh Fruit Tarts,
Raspberry Ganache Tarts, Tiramisu, Salted Caramel Bars
(seasonal) **V**

Coconut Macaroons, Truffles **V GF**
3 pieces per guest

~~\$21~~ Per Person

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$150 per attendant for up to two hours. All carving stations include an assortment of fresh rolls and butter.

BUILD YOUR OWN CARVING STATION

Orange Chipotle Glazed Cedar Planked Sea Bass **DF GF** | \$37 Per Guest

Dijon Roasted Prime Rib **DF GF** | \$35 Per Guest

Sugar and Smoked Sea Salt Crusted Strip Loin **DF GF** | \$32 Per Guest

Pork Porchetta **DF GF** | \$30 Per Guest

Whole Roasted Pig in La Caja China **DF GF** | \$1400

Minimum of 50 Guests

Hot Smoked Atlantic Salmon **DF GF** | \$30 Per Guest

Served Cold

Cherry Smoked Brisket, Baby Back Ribs **DF GF** | \$27 Per Guest

Sauces

Select Two

- Mango Poblano Chutney (Vegan, GF)
- Rosemary Garlic Sauce (GF)
- Creamy Horseradish (GF, Can Be Made Vegetarian Upon Request)
- Charred Corn Salsa (Vegan, GF)
- BBQ's: Spicy BBQ Sauce, Honey Chipotle, Ancho Morita BBQ (Vegetarian)
- Salsa Flight: Tomatillo, Roasted, Serrano (Vegan, GF)
- Chimichurri (Vegan, GF)

Accompaniments

Select Two

- Caesar Salad, Parmesan Cheese, Ciabatta Croutons
- Mediterranean Salad, Kalamata Olives, Onion, Feta, Cucumbers, Tomatoes (Vegetarian, GF)
- Creamy Coleslaw (Vegetarian, GF, DF)
- Tuscan Beans & Sausage (GF, DF)
- Wild Rice Pilaf (Vegan, DF)
- Whipped Butter Potatoes (Vegetarian, GF)
- Agave Roasted Market Vegetables (Vegan, GF)
- Lemon Grilled Broccolini (Vegan, GF)

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Reception Packages

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

CHICAGO DOG STATION DF

All Beef Hot Dogs, Yellow Mustard, Sweet Relish, Tomato Slices, Diced Onions, Kosher Pickle Spears, Sport Peppers, Celery Salt, Poppy Seed Bun

\$7.25 *Per Guest*

WALKING TACO GF

Frito Corn Chips, Beef Taco Meat, Green Onions, Sour Cream, Jalapenos, Cheese Sauce

\$8 *Per Guest*

POPCORN MACHINE

Freshly Popped Popcorn In Our Nostalgic Pop Corn Cart VGF

\$7.25 *Per Guest*

GIFTS FROM THE SOUTH

Fried Chicken, Pearl Sugar Waffles, Bourbon Syrup

\$9.50 *Per Guest*

PRETZEL WALL V

Warm Bavarian Salted, Cinnamon Sugar Pretzels

Dipping Sauces

- Cheddar Cheese Sauce
- Yellow Mustard
- Caramel Sauce

Chocolate Dipped Pretzel Rods

\$9.50 *Per Guest*

WAFFLE STATION V

Mini Waffles

Strawberry Sauce, Caramel Sauce, Chocolate Sauce

Vanilla Ice Cream

Whipped Cream, White Chocolate Curls, Maraschino Cherries, Nuts

\$12 *Per Guest*

GELATO & SORBET STATION V

Vanilla Ice Cream, Chocolate Ice Cream, Lemon Sorbet

One Hour of Service + \$125 Attendant Fee

\$14 *Per Guest*

ASSORTED DONUTS

Beautiful Wall Display of Assorted Creative Cakes Donuts V

Flavors to Include: Vanilla, Chocolate, Lemon, Strawberry, & Coconut

\$60 *Per Dozen*

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days before the function. This number will be considered a guarantee not subject to a reduction and will be charged accordingly, otherwise the attendance figure on this event order will be used as a the guarantee number.

Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All Dinners Include Bread Service, Coffee and Tea Selection.

STARTERS

- Chef's Seasonal Fresh Soup of the Day
- Fresca Salad with Cucumbers, Kalamata Olives, Tomatoes, Red Onions, and Feta Cheese, Red Wine Vinaigrette **V GF**
- Caesar, Traditional Dressing, Parmesan, Ciabatta Toast
- Tuscan Salad of Artisan Greens, Heirloom Cherry Tomatoes, Olives, Roasted Cippolini Onions, Parmesan-Basil Vinaigrette **V GF**

ADD AN APPETIZER

- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis, Feta, Chives **V** | \$6 Per Guest
- Crab Cake, Creole Mustard, Pickled Okra, Corn Salsa | \$15 Per Guest
- Local Cheese and Charcuterie | \$9 Per Guest
Berry Jam, Candied Pecans, Everything Lavash Crackers
- Smoked Pork Belly, Creamy Polenta, Fig Agro Dolce, Jicama Slaw **DF GF** | \$10 Per Guest

ENTREES

- Smoked Beef Short Rib, Ligonberry Sauce, Red Skin Cheddar Mashed Potatoes, Lemon Grilled Asparagus **GF** | \$71 Per Guest
- Char Grilled Flat Iron, Mushroom Ragu, Dauphinoise Potatoes, Green Beans, Roasted Red Peppers **GF** | \$71 Per Guest
- Parmesan Crusted Chicken Breast, Rosemary Demi, Roasted Fingerling Potatoes, Caramelized Shallots, Tri-Color Cauliflower **GF** | \$57 Per Guest
- Cajun Grilled Chicken, Cilantro Lime Butter, Citrus Basmati Rice, Lemon Grilled Broccolini **GF** | \$57 Per Guest
- Honey Garlic Salmon, Ginger Soy Glaze, Harissa Roasted Broccoli, Cauliflower, Saffron Basmati Rice **DF GF** | \$65 Per Guest
- Paprika Scented Atlantic Cod, Lemon Grass Butter Sauce, Manchengo Basil Polenta, Green Beans, Roasted Red Peppers **GF** | \$62 Per Guest

DESSERTS

- Two Layer Chocolate Cake **V**
- Spumoni, Raspberry Sauce **V GF**
- Raspberry White Chocolate Cheesecake **V**

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. The planner chooses the appetizer, salad, and dessert in advance.
- 2. A custom printed menu featuring up to four entree selections is provided for your guest
- 3. Specially trained servers take your guests' orders as they are seated.

PLANNERS CHOICE SALAD

- Burrata, Vine Tomatoes, Mache & Frisee Lettuce, Extra Virgin Olive Oil & Aged Balsamic **V GF**
- Roasted Beet Orange Salad, Candied Pecans, Blue Cheese, Greens, Raspberry Vinaigrette **V GF**
- Baby Spinach Salad, Strawberries, Mango, Candied Nuts, Balsamic Dressing **DF VGN GF**
- Caesar Salad, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing

INDIVIDUAL GUEST'S CHOICE OF ENTREE

- Grilled Bone-In Pork Chop, Sour Cherry Sauce **DF GF**
- Parmesan Crusted Chicken, Rosemary Demi **GF**
- Panko Crusted Barramundi with Orange Gremolata, Red Curry Beurre Blanc
- Filet Mignon, Smoked Pepper, Brandy Demi **DF GF**

PLANNERS CHOICE APPETIZER

- Wild Mushroom Broth, Cheese Tortellini **V**
- Braised Lingonberry Short Rib, Wild Mushroom Ravioli
- Bacon Wrapped Sea Scallop, Spinach Risotto, Wild Mushrooms **GF**
- Sesame Seared Ahi Tuna Nacho, Tobikko Caviar, Sriracha Aioli **DF**
- Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis, Chives **V**

INTERMEZZO

- Lemon Sorbet **DF VGN GF**

PLANNERS CHOICE DESSERT

- Seasonal Fruit Tart, Raspberry Sauce **V**
- Chocolate Trio **V**
- Liquid Chocolate Pots Du Crème, Salted Chocolate Carmel Tart, Chocolate Gelato
- Flight of Ice Cream, Gelato and Sorbets **V**
- Sampler **V**

All Filets Cooked Medium

Orange Chipotle Glazed Cedar Planked Sea Bass **DF GF**

Roasted Rack of Lamb Persille, Pomegranate Sauce **DF**

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service. An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

BUILD YOUR OWN

- Choose Two Starters
- Roasted Tomato Bisque (Vegetarian, GF)
 - Wild Mushroom (Vegetarian, GF)
 - Minestrone (Vegan, DF)
 - Grilled Asparagus, Olive Oil Breadcrumbs, Lemon (Vegan, DF)
 - Watermelon Salad, Feta, Mint, Balsamic (Vegetarian, GF)
 - Caesar, Romaine, Croutons, Parmesan, Caesar Dressing
 - Chef’s Greens, Carrot Ribbons, Celery, Cucumbers, Yogurt Basil Dressing (Vegetarian, GF)

- Choose Two Sides
- Citrus Basmati Rice (Vegan)
 - Wild Rice Pilaf (Vegan)
 - Vegetable Risotto (Vegetarian)
 - Yukon Butter Potatoes (Vegetarian)
 - Cheesy Au Gratin Potatoes (Vegetarian)
 - Herb Roasted Fingerling Potatoes (Vegetarian)
 - Roasted Baby Carrots (Vegan)
 - Steamed Broccolini (Vegan)
 - Roasted Seasonal Vegetable Medley (Vegan)

- Choose Two Entrees
- Roasted Natural Chicken, Shallot Herb Pan Sauce (GF, DF, KETO)
 - Beef Tenderloin, Mushroom Ragu (GF, DF)
 - New York Strip Loin, Red Wine Sauce (GF, DF)
 - Grecian Chicken, Garlic, Lemon, Oregano Grilled Salmon, Grape Tomatoes, Artichokes (GF, KETO)
 - Lake Superior Whitefish with Lemon, Dill, Capers (GF, KETO)

Liquid Chocolate Crème Brulee, Salted Chocolate Caramel Tarts, Seasonal Fruit Tart

\$100 *Per Guest*

LOCAL MARKET

- Selection of Three Local Artisan Cheeses, Jams, Toasted Nuts, Dried Fruits, Water Crackers, Lavash Flatbread
- Deconstructed Farm to Table Salad **V GF**
- Lolla Rosa, Hydro Bibb Lettuce, Fresh Local Vegetables to Include Broccoli, Baby Carrots, Tri-Color Cauliflower, & Red Peppers, Heirloom Cherry Tomatoes, Sea Salted Edamame, White Balsamic Vinaigrette, Yogurt Basil Dressing
- Bouchon Roasted Amish Chicken, Herbs, Garlic, Extra Virgin Olive Oil **DF GF**
- Seasonal Market Sustainable Fish Selection, Fresh Lemon Brodetto **DF GF**
- Roasted Organic Fingerling Potatoes, Farmer's Market Vegetables **DF VGN GF**
- Warm Pull Apart Rolls, Honey, Butter **V**
- Individual Seasonal Fruit Tarts **V**

\$75 *Per Guest*

- Smoked Pork Loin, Blackberry Onion Sauce (GF, DF)
- Shrimp and Seafood Pasta Pernod, Roasted Tomatoes, Asiago

Choose Two Bite-Sized Desserts

- PB&J Chocolate Tarts (Vegetarian)
- Seasonal Fruit Tarts (Vegetarian)
- Nutella Mousse Tarts (Vegetarian)
- Assorted Mini Cakes (Vegetarian)
- Crème Brulee (Vegetarian)
- Tropical Cheesecake (Vegetarian)
- Cannoli, Crushed Pistachios (Vegetarian)

\$80 *Per Guest*

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Alternative Options

Priced per person. All hot plated selections include salad course, entrée, dessert, artisanal bread presentation, water or iced tea.

VEGAN AND VEGETARIAN-FRIENDLY OPTIONS

Spinach Lasagna Roll **V** | \$59 Per Person
Marinara Sauce, Mozzarella, Basil

Miso Ramen **VGN** | \$57 Per Person
Miso Broth, Soy Sauce, Soba Noodles, Pan-Fried Tofu, Broccoli, Carrot, Togarashi

Fajitas **VGN** | \$57 Per Person
Quorn Chicken, Mushrooms, Vegetarian Refried Beans

Angel Hair Lo Mein **VGN** | \$57 Per Person
Fried Tofu, Peanut Sauce, Stir Fried Vegetables

Crunch Wrap **V** | \$57 Per Person
Southwest Black Beans, Chihuahua Cheese, Cilantro Rice

Korean BBQ Bowl **VGN** | \$57 Per Person
BBQ Tofu, Jasmine Rice, Baby Bok Choy

Spaghetti Topped with Boca Beef Bolognese, Basil **VGN** | \$57 Per Person

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and market conditions. Your final guest guarantee must be received no later than 11am 5 business days prior to the function. This number will be considered a guarantee not subject to a reduction and will be charged accordingly, otherwise the attendance figure on this event order will be used as a the guarantee number.

Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate.

SIGNATURE WINE SERIES: PROVERB

Proverb Chardonnay, California | \$38 Bottle
Layers of baked apple and pineapple are layered with whispers of vanilla and caramel

Proverb Sauvignon Blanc, California | \$38 Bottle
Boasts lively grapefruit and apricot notes with hints of pineapple and lime. This vintage delivers a bright, balanced and fragrant wine with an expressive mouthfeel. Enjoy a glass of Proverb Sauvignon Blanc on its own or paired with delectable dishes such as tomato basil soup or fried chicken.

Proverb Pinot Grigio, California | \$38 Bottle
Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream

Proverb Rosé, California | \$38 Bottle
Blooms with ripe cherry and strawberry notes and a trace of minerality on the finish. With a thanks to Mother Nature for a perfect Rosé season, this wine is made with juicy, ripe grapes harvested at just the right time. From crisp salads to seafood entrees, our versatile Rosé pairs nicely with just about everything.

Proverb Cabernet Sauvignon, California | \$38 Bottle
Boasts rich blackberry notes with a hint of blended mocha, vanilla, and oak. An early harvest produced perfectly ripe berries with lush flavor and fruity aromatics. Proverb Cabernet Sauvignon pairs with a variety of delicious dishes from spicy barbeque ribs to cheese fondue.

Proverb Pinot Noir, California | \$38 Bottle
Our velvety smooth Pinot Noir delights with notes of supple red cherry and delicate florals with a hint of molasses. A perfectly-timed harvest yielded rich red color and lush tannins. Proverb Pinot Noir pairs delightfully with a range of delicious appetizers, entrées and sides, including grilled pork chops and sautéed mushrooms.

Proverb Merlot, California | \$38 Bottle
Offers notes of plum and dark cherry woven with hints of vanilla

SEASONAL WINE FEATURE

The Walking Fool, Caymus-Suisun Winery | \$177 Bottle
This blend of Zinfandel and Petite Sirah is a silky red with an earthy bouquet of wood, cigar box and sweet spice. The palate is lively with juicy raspberry and tart cranberry over meaty, espresso notes. This is a gem worth a mile walk.

Educated Guess Merlot | \$85 Bottle
This Merlot is rich, textured, and complex with flavors of wild berries, red currants, plum, and chocolate. Hints of roasted herbs, toasted vanilla, and bright fruit are interwoven with supple tannins for a long lasting finish.

Franciscan Chardonnay | \$73 Bottle
Is a bright, approachable white wine grown in California. Hints of freshly sliced pineapple and lemon flower greet the nose. The wine feels refreshing on the palate with juicy notes of pear and apple. A wonderful texture gives the wine a plushness that carries through to a refreshing finish.

Cakebread Chardonnay, Napa Valley | \$170 Bottle
Opens with aromas of ripe green and golden apple, accented by fresh white peach and light oak. Across the palate, this golden wine is silken in texture with flavors of apple, citrus and pear balanced by refreshing acidity. The long finish is clean, with underlying hints of minerality, vanilla, and lemon.

and spice. This vintage delivered grapes with remarkable fruit character and a deep garnet color for a balanced, intense tasting red wine. Proverb Merlot pairs charmingly with a variety of delicious foods such as a rich marinara dish or a seasoned chicken entrée.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

- Chandon Brut, California | \$44 Bottle
- Wycliff Brut, California | \$44 Bottle
- Dom Perignon, France | \$420 Bottle
- Veuve Clicquot Yellow Label, France | \$140 Bottle

ROSE

- Unshackled Rose' by Prisoner Wine Company, California | \$60 Bottle

WHITES

- Kim Crawford Sauvignon Blanc, Marlborough New Zealand | \$58 Per Bottle
- Matanzas Creek Sauvignon Blanc, California | \$54 Per Bottle
- La Crema Pinot Gris, California | \$54 Per Bottle

REDS

- Unshackled By Prisoner Wine Company, Central Coast California | \$76 Per Bottle
- The Prisoner, California | \$120 Per Bottle

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Hand Crafted Cocktails

Transform an ordinary bar experience! Mixology is the art of combing 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. Cheers!

HEARTH FASHIONED

Templeton Rye, Grand Marnier, Dash Simple Syrup, Dash

PINEAPPLE SLING SHOT

Mi Campo Tequila, Sour Pucker, Pineapple Puree, Pineapple

Angostura Bitters

\$18*Per Drink*

ESPRESSO MARTINI

Ketel One Vodka, Cold Brew, Coffee Liqueur

\$16*Per Drink*

WATERMELON BREEZE

Absolut Citron, Cointreau, Lemon Juice, Simple Syrup,
Watermelon Slices

\$15.50*Per Drink*

PURPLE HAZE

Charbay Blood Orange Infused Vodka, Chambord, Dash Lime Juice, Pineapple Juice, Cranberry Juice

\$15.50*Per Drink*

Choice of up to two handcrafted cocktails can be added to any consumption based bar. Valid through 2025 Prices do not include Service Charge and Tax, Currently 24% Service Charge and 7.5% Tax. Both are subject to change.

Refreshing Mocktails

Refreshingly crafted and spirit-free, our signature mocktails offer a sophisticated sip without the alcohol.

MORII MARGARITA

Lyre's Agave Blanco N.A. Spirit, N.A. Orange Sec, Passion Fruit,
Lime

\$10*Per Drink*

SIP HAPPENS

Ritual Whiskey N.A. Spirit, Giffard Grenadine, Lemon, Simple Syrup

Juice, Grenadine

\$15.50*Per Drink*

EL DIABLO MARGARITA

El Diablo Margarita
Exotico Tequila, Mango Puree, Lime Juice, Giffard Vanilla, Dash
Ancho Reyes

\$15.50*Per Drink*

LODGE MANHATTAN

Bulleit Bourbon, Carpano Antico, Angostura Bitters

\$18*Per Drink*

DATE-NIGHT DAIQUIRI

Lyre's White Cane N.A. Spirit, N.A. Elderflower Liqueur, Strawberry,
Lime

\$10*Per Drink*

\$10 Per Drink

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and Appropriate Garnishes. All prices are subject to 24% Service Charge and 7.5% State Sales Tax. All bar packages under \$500 will incur a \$250 bartender fee.

ESSENTIAL BAR

- New Amsterdam Vodka, New Amsterdam Gin, Jim Beam White Bourbon, Mi Campo Blanco Tequila, Cruzan Light Rum, Monkey Shoulder Scotch
- Proverb Wines, Wycliff Sparkling Wine
- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Voodoo Ranger Juicy Haze IPA, Corona, Stella Artois, Blue Moon, Truly, High Noon

One Hour \$22 Per person
Two Hour \$33 Per person
Three Hour \$38 Per person
Four Hour \$45 Per person

EXCEPTIONAL BAR

- Tito’s Vodka, Bombay Sapphire Gin, Bulleit Bourbon, Espolon Blanco Tequila, Bacardi Rum, Johnnie Walker Black Scotch
- Sea Glass Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Joel Gott Palisades Red Blend, Joel Gott Sauvignon Blanc, Chardonnay, La Marca Sparkling Wine
- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Voodoo Ranger Juicy Haze IPA, Corona, Stella Artois, Blue Moon, Truly, High Noon

One Hour \$23 Per person
Two Hour \$34 Per person
Three Hour \$42 Per person
Four Hour \$50 Per person

EXTRAORDINARY BAR

- Ketel One Vodka, Hendrick’s Gin, Maker’s Mark Bourbon, Don Julio Tequila, Appleton Estate Rum, Glenfiddich Scotch, Hennessy Cognac
- Sebastiani (North Coast) Cabernet Sauvignon, Banshee (Sonoma County) Pinot Noir, Kuleto “Frog Prince” Red Blend, Chalk Hill (Russian River Valley) Chardonnay, Acrobat (Willamette Valley) Pinot Grigio, Dashwood (Marlborough NZ) Sauvignon Blanc, Lucien Albrecht Brut Rose Sparkling Wine
- Budweiser, Bud Light, Michelob Ultra, Heineken 0.0, Voodoo Ranger Juicy Haze IPA, Corona, Stella Artois, Blue Moon, Truly, High Noon

One Hour \$26 Per person
Two Hour \$38 Per person

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

Essential Hosted Cocktails | \$10 Per Drink

Essential Wine & Sparkling Wine | \$9 Per Drink

Exceptional Hosted Cocktails | \$12 Per Drink

Exceptional Wine & Sparkling Wine | \$10 Per Drink

Extraordinary Hosted Cocktails | \$14 Per Drink

Extraordinary Wine & Sparkling Wine | \$11 Per Drink

Domestic Beer | \$7

Imported and Premium Beers | \$8

Assorted Pepsi Products, Assorted Bubly Sparkling Water, Bottled Water, Bottled Juices | \$5

PREMIUM BEER, SELTZER, AND WINE BAR

Domestic, Imported/Specialty/Craft Beers, Hard Seltzers,
Premium Seasonal Wines, Soft Drinks and Still/Sparkling Waters

One Hour | \$18 Per person

Two Hour | \$23 Per person

Three Hour | \$28 Per person

Four Hour | \$33 Per person

Three Hour | \$47 Per person

Four Hour | \$56 Per person

GUEST PAY PER DRINK

A \$500 minimum is required. Includes full bar set ups. Credit card charge only All bar packages under \$500 will incur a \$250 bartender fee. All cash bars will incur a \$150 cashier fee.

Essential Cocktails | \$10 Per Drink

Essential Wine & Sparkling Wine | \$9 Per Drink

Exceptional Cocktails | \$12 Per Drink

Exceptional Wine & Sparkling Wine | \$10 Per Drink

Extraordinary Cocktails | \$14 Per Drink

Extraordinary Wine & Sparkling Wine | \$11 Per Drink

Domestic Beer | \$7

Imported and Premium Beers | \$8

Assorted Pepsi Products, Assorted Bubly Sparkling Water, Bottled Water, Bottled Juices | \$5

LABOR CHARGES

Cashier Fee | \$150

Required for all cash bars, Up to three hours

Bartender | \$250

Up to three hours

Cocktail Servers/Tray Passers, each | \$250

Up to three hours

Additional Hours for Bartenders or Servers, each, per hour | \$50

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Sips of the Season

Kick off your event with one of our Build Your Own Beverage stations, a signature cocktail, or a festive merry mocktail that will delight your guests!

BUILD YOUR OWN HOLIDAY DELIGHTS

Get in the festive spirit and add a touch of holiday cheer to your celebrations! For just \$3.00 per person, you can make it boozy by adding any of our holiday libations. Let the good times roll and enjoy the festivities!

Hot Chocolate Bar | \$16 Per Person

- Peppermint Whipped Cream
- Dark Chocolate Shavings
- Cinnamon Stick Swirls
- Toasted Hazelnuts
- Marshmallows
- Candy Canes

Spiced Apple Cider Bar | \$16 Per Person

- Freshly Squeezed Apple Juice
- Star Anise & Cinnamon Sticks
- Dried Orange Slices
- Maple Syrup Drizzle
- Spiced Chai

Milk & Cookies Bar | \$16 Per Person

- Chocolate Milk with Sea Salt
- Strawberry Milk
- Eggnog Latte
- Assorted Holiday Cookies

CHEERFUL COCKTAILS

Elevate your bar experience by adding any of our delightful cocktails to any bar package! For just an additional \$4.00, you can indulge in these cheerful beverages with any full bar selection. Cheers to unforgettable moments!

Winter Spritz with Pomegranate

Campari, Freshly Squeezed Orange Juice, Hard Apple Cider
Orange Slice Garnish

Sparkling Cranberry Gin Punch

Tanqueray, Iced Tea, Lemon Juice, Cranberry Syrup, Sparkling
WineWhole Fresh Cranberry Garnish

Spiced Pear Bourbon Collins

Bourbon, Spiced Pear Liqueur, Honey Syrup, Lemon Juice, Soda

HOLIDAY BATCHED COCKTAILS

Serves 8-10 People

Jingle Juice | \$48 Per Serving

Whipped Vodka, Sparkling Rosé & Cherry 7-Up with Cranberry
Garnish

Cinnamon Apple Cider Punch | \$50 Per Serving

Rum, Apple Cider, Fresh Orange Juice, Lemon Juice & Ginger Ale
Garnished with Apple, Orange, & Cinnamon Sticks

Cranberry Apple Sangria | \$62 Per Serving

Vodka, Brandy, Red & White Wine, Apple Cider & Cranberry
JuiceGarnished with Fresh Fruit & Cinnamon Sticks

MERRY MOCKTAILS

Elevate your bar experience by adding any of our festive mocktails to any bar or beverage package! For just an additional \$3.00, you can indulge in our cheerful mocktails with any full bar selection. Cheers to unforgettable moments!

Sparkling Berry & Pomegranate

Sparkling Berry Water, Pomegranate Juice Fresh Cranberry &
Thyme Garnish

Cran-Raspberry Fizz

Ginger Beer, Cranberry Juice, Orange Juice Sugared Cranberry &
Orange Slice Garnish

Ginger Basil Grapefruit Sparkler

Grapefruit, Ginger Soda, Basil Syrup Fresh Basil & Grapefruit

Water Rosemary Sprig Garnish	Slice Garnish
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HOLIDAY LIBATIONS

Add Any of the Below to Spice up the Hot Chocolate Bar, Spiced Apple Cider Bar, or Milk & Cookies Bar

Fireball Whiskey \$3 Per Person
Bailey's Cookies & Cream \$3 Per Person
Spiced Eggnog with Nutmeg \$3 Per Person
RumChata \$3 Per Person
Mulled Wine with Seasonal Spices \$3 Per Person

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Santa’s Seasonal Sweets & Savories

Create a delightful experience for your guests with a curated reception featuring holiday classics like roasted chestnuts and a beautiful wreath-shaped cheese board. Each inspired food station is sure to impress. Please note, a minimum of 25 guests is required for all stations. For smaller parties, contact your Event Planning Manager for custom menu options.

FESTIVE STATIONS

Holiday Market \$25 Per Person <ul style="list-style-type: none">Hot Roasted ChestnutsMaple-Candied PecansGiant Soft Pretzels with Mustard Dipping SaucePotato & Cheese Pierogi with Sour CreamPotato Pancakes with Sour Cream
Caramel Apple Bar \$19 Per Person <ul style="list-style-type: none">Whole & Sliced ApplesChocolate DrizzleFall SpicesSprinklesChopped Nuts
Mezze Spread \$24 Per Person <ul style="list-style-type: none">Seasonal Hummus (Roasted Beet, Pumpkin)Baba GanoushTzatziki with DillPita Chips, Lavash, and Seasonal Veggies (Radishes, Carrots,

HOLIDAY BOARDS

Charcuterie Board \$26 Per Person Local Artisanal Cheeses & Charcuterie, Seeded Flatbreads, Honeycomb, Fresh Seasonal & Dried Fruits, Spiced Nuts
Christmas Dessert Board \$22 Per Person Assorted Holiday Treats to Include Peppermint Bark, Gingerbread Cookies, Chocolate-Covered Delights
Seacuterie Board \$30 Per Person Lobster Claws, Oysters, Shrimp with Accoutrements

- Celery)
 - Fresh Herbs & Olive Oil Drizzle
-

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Holiday Classics & Seasonal Specialties

Our chef has created a festive three-course menu for your enjoyment. Choose between a **soup or salad, select up to three entrées, and enjoy one starch, one veggie, and one dessert**. Each dinner package also features a tempting assortment of freshly baked bread, complemented by coffee and tea service to enhance your dining experience!

WINTER GREENS

Lolla Rosa, Butter Lettuce and Frisee with Goat Cheese Mousse, Poached Pear and Spiced Hazelnuts, and Hazelnut Oil Vinaigrette **V GF**

.....

Arcadian Greens Salad, Candied Pecans, Pomegranate, Shaved Manchego, and Roasted Carrot Vinaigrette **V GF**

.....

Shaved Brussels Sprouts, Toasted Hazelnuts, Cranberries, Tangy Dijon Dressing **V**

.....

Kale & Brussels Sprouts, Roasted Squash, Seasonal Fruit, Goat Cheese, Blueberry Pomegranate Dressing **V GF**

.....

Arugula, Roasted Root Vegetables, Blistered Grapes, Spiced Walnut Vinaigrette **DF V**

.....

Caesar Salad, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing

.....

Honey Crisp Salad, Apples, Pecans, Dried Cranberries, Feta Cheese, Vinaigrette **V**

.....

ADD AN APPETIZER

Wild Mushroom Strudel, Smoked Red Bell Pepper Coulis **V** | \$6 Per Person

.....

3 Cheese Ravioli Carbonara, Pancetta, Peas | \$6 Per Person

.....

Charcuterie, Cheese, Toasted Nuts, Polenta Bread, Pickled Mustard Seed | \$6 Per Person

.....

A BOWL OF HOLIDAY CHEER

Carrot-Ginger Bisque **V**

.....

Butternut Squash Soup with Sage Oil **V**

.....

Wild Mushroom & Thyme Soup **V**

.....

Creamy Chicken & Wild Rice Soup

.....

CHRISTMAS IN THE COOP

Maple-Glazed Chicken with Cranberry Sauce **GF** | \$68 Per Person

.....

Honey Ginger-Glazed Turkey Breast with Citrus Chutney **GF** | \$64 Per Person

.....

Turkey Breast with Maple Mustard Sauce **GF** | \$64 Per Person

.....

Chicken with Smoked Garlic Rosemary Sauce **GF** | \$68 Per Person

.....

Grilled Lamb Chop, Rosemary Scented Cous Cous, Roasted Garlic Sauce **GF** | \$8 Per Person

Duck Confit, Creamy Polenta, Fig Agrodolce **GF** | \$8 Per Person

2oz. Jumbo Crab Cake, Pepper Relish **DF** | \$9 Per Person

Ensenada Shrimp Cocktail, Mango, Avocado, Cilantro Oil **DF GF** | \$10 Per Person

FEAST OF THE SEVEN FISHES

Roasted Salmon with Lemon-Dill Butter **GF** | \$76 Per Person

Mushroom-Crusted Chilean Sea Bass **GF** | \$83 Per Person

Miso Glazed Chilean Sea Bass **GF** | \$83 Per Person

Grilled Salmon, Tomato Caper Sauce **GF** | \$76 Per Person

Pan Roasted Snapper, Garlic Herb Butter **GF** | \$72 Per Person

Kale, Mint Crusted Salmon, Parmesan, Olive Oil **GF** | \$76 Per Person

Shrimp Linguine with Garlic | \$67 Per Person

PASTATIVELY JOYFUL

Creamy Ravioli Carbonara with Pancetta | \$65 Per Person

Gnocchi with Sage Brown Butter Sauce **V** | \$64 Per Person

Creamy Red Pepper Pasta with Burrata & Herbs | \$65 Per Person

YULETIDE COMFORTS: STARCHES & VEGGIES

Sage & Fennel Stuffing **DF**

Dauphinoise Potatoes **V**

Black Garlic Roasted Fingerling Potatoes **DF VGN V GF**

Garlic Mashed Sweet Potatoes **V GF**

Pan Roasted Chicken Breast with Basil Pesto Cream **GF** | \$68 Per Person

PRIME CUTS OF THE SEASON

Herb-Crusted Rack of Lamb with Mint Chimichurri | \$83 Per Person

Blackberry & Zinfandel Braised Beef Short Ribs **GF** | \$82 Per Person

Garlic Herb Butter Prime Rib **GF** | \$82 Per Person

Dijon and Brown Sugar Glazed Ham, Spiced Dried Fruit Chutney **GF** | \$78 Per Person

Spice-Crusted Grilled New York Strip Steak with Cherry Sauce **GF** | \$80 Per Person

HOLIDAY HARVEST: PLANT-BASED MAINS

Baked Ratatouille with Seasonal Vegetables **DF VGN** | \$64 Per Person

Grilled Cauliflower Steak with Chimichurri **DF VGN** | \$64 Per Person

Pea & Wild Mushroom Risotto **V** | \$64 Per Person

- Garlic Boursin Whipped Potatoes **V GF**
- Balsamic Roasted Brussels Sprouts with Pomegranate **DF VGN V GF**
- Charred Broccolini with Lemon Zest **DF VGN V GF**
- Agave-Allspice Roasted Carrots **DF VGN V GF**
- Roasted Root Vegetables, Fried Shallots **DF VGN V GF**

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Holiday Buffet

Delight your attendees with our Chef-inspired dinner buffet, where guests can customize their dining experience. **Select one salad, one soup, three entrées from various categories, two sides, and one dessert** All packages include freshly baked bread and complimentary coffee and tea to enhance the meal, priced at **\$92.00 per person!** An additional \$10.00 per person will be added to the menu price for groups of 25 people or less.

WINTER GREENS

- Lolla Rosa, Butter Lettuce and Frisee, Goat Cheese Mousse, Poached Pear and Spiced Hazelnuts, and Hazelnut Oil Vinaigrette **V GF**
- Arcadian Greens Salad, Candied Pecans, Pomegranate, Shaved Manchego, and Roasted Carrot Vinaigrette **V GF**
- Shaved Brussels Sprouts, Toasted Hazelnuts, Cranberries, Tangy Dijon Dressing **V**
- Kale & Brussels Sprouts, Roasted Squash, Seasonal Fruit, Goat Cheese, Blueberry Pomegranate Dressing **V GF**
- Arugula, Roasted Root Vegetables, Blistered Grapes, Spiced Walnut Vinaigrette **DF V**
- Caesar Salad, Olive Oil Bread Crumbs, Asiago Frico, Black Garlic Dressing
- Honey Crisp Salad, Apples, Pecans, Dried Cranberries, Feta Cheese, Vinaigrette **V**

PRIME CUTS OF THE SEASON

A BOWL OF HOLIDAY CHEER

- Carrot-Ginger Bisque **V**
- Butternut Squash Soup with Sage Oil **V**
- Wild Mushroom & Thyme Soup **V**
- Creamy Chicken & Wild Rice Soup

CHRISTMAS IN THE COOP

Herb-Crusted Rack of Lamb with Mint Chimichurri

Blackberry & Zinfandel Braised Beef Short Ribs GF

Garlic Herb Butter Prime Rib GF

Dijon and Brown Sugar Glazed Ham, Spiced Dried Fruit Chutney GF

Spice-Crusted Grilled New York Strip Steak with Cherry Sauce GF

FEAST OF THE SEVEN FISHES

Roasted Salmon with Lemon-Dill Butter GF

Mushroom-Crusted Chilean Sea Bass GF

Miso Glazed Chilean Sea Bass GF

Grilled Salmon, Tomato Caper Sauce GF

Pan Roasted Snapper, Garlic Herb Butter GF

Kale, Mint Crusted Salmon, Parmesan, Olive Oil GF

Shrimp Linguine with Garlic

PASTATIVELY JOYFUL

Creamy Ravioli Carbonara with Pancetta

Gnocchi with Sage Brown Butter Sauce V

Creamy Red Pepper Pasta with Burrata & Herbs

Maple-Glazed Chicken with Cranberry Sauce GF

Honey Ginger-Glazed Turkey Breast with Citrus Chutney GF

Turkey Breast with Maple Mustard Sauce GF

Chicken with Smoked Garlic Rosemary Sauce GF

Pan Roasted Chicken Breast with Basil Pesto Cream GF

HOLIDAY HARVEST: PLANT-BASED MAINS

Baked Ratatouille with Seasonal Vegetables DF VGN

Grilled Cauliflower Steak with Chimichurri DF VGN

Seasonal Vegetable Risotto V

Pea & Wild Mushroom Risotto V

YULETIDE COMFORTS: STARCHES & VEGGIES

Sage & Fennel Stuffing DF

Dauphinoise Potatoes V

Black Garlic Roasted Fingerling Potatoes DF VGN V GF

Garlic Mashed Sweet Potatoes V GF

Garlic Boursin Whipped Potatoes V GF

Balsamic Roasted Brussels Sprouts with Pomegranate DF VGN V GF

Charred Broccolini with Lemon Zest DF VGN V GF

Agave-Allspice Roasted Carrots DF VGN V GF

Roasted Root Vegetables, Fried Shallots DF VGN V GF

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Seasonal Sweetness: A Holiday Finale

Just as the star atop a tree brings everything together, a meal is never truly complete without a delectable sweet treat. Elevate your menu today by adding any of the following delights!

SEASONAL SWEETNESS: A HOLIDAY FINALE

- Apple Berry Blossom with Spiced Sauce
- Peppermint Bark Cheesecake with Chocolate Drizzle
- Gingerbread Trifle with Whipped Cream
- Pumpkin Pie with Whipped cream and a Dash of Nutmeg
- Two Layer Chocolate Cake
- Spumoni, Raspberry Sauce **GF**
- Raspberry White Chocolate Cheesecake

COOKIE WONDERLAND STATION

Step into our Cookie Wonderland, where holiday magic comes alive! Create your own delectable masterpieces with a delightful selection of freshly baked cookies & edible decorations.

- Assorted Holiday Cookies
- Gingerbread, Sugar Cookies, Snickerdoodles
- Assorted Chocolates
- Dark Chocolate, Milk Chocolate, Peppermint Bark
- Decorations
- Colored Icing, Sprinkles, Chocolate Chips, and More!

\$16 *Per Person*

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian