



WELCOME TO FAIRMONT CHICAGO, MILLENNIUM PARK

Embracing the city's renowned style, Fairmont Chicago, Millennium Park is an ideal destination for your meetings and events. Our intimate boardrooms and impressive ballrooms offer flexible, state-of-the-art function space, many with inspiring views of the city's famous skyline. Whatever the occasion, every attendee is treated to an event that is fully customized and effortless, right down to the last detail. Each function at Fairmont Chicago, Millennium Park is a unique celebration that simply cannot be replicated anywhere else. Featuring exciting themes and unusual ingredients, our diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest ingredients available. It would be our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options. Our conference services and catering managers would be pleased to provide you with further information on these selections.

Exceptional food, wine and exemplary service are the benchmark of Fairmont Chicago, Millennium Park. We're pleased that you are considering our banquet facilities and look forward to working with you to create a distinctive and memorable event.





BREAKFAST BUFFETS

All breakfast buffets include freshly squeezed orange and grapefruit juice, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

CONTINENTAL

57

MINIMUM 10 GUESTS

ASSORTED FRESHLY BAKED PASTRIES, FRUIT PRESERVES, LOCAL HONEY, BUTTER

FRESH SEASONAL FRUIT SALAD, BERRIES

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, SUNFLOWER SEEDS AND WALNUTS

GREEK YOGURTS, VANILLA AND FRUIT

AMERICAN CLASSIC

68

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION, BAGELS, WHITE, WHEAT, RYE, EUROPEAN STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM CHEESE

FRESH SEASONAL FRUIT AND BERRIES

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, SUNFLOWER SEEDS AND WALNUTS

CAGE FREE SCRAMBLED EGGS

YUKON GOLD BREAKFAST POTATOES, CARAMELIZED ONIONS CRISPY BACON

MIDWEST BREAKFAST

72

ASSORTED FRESHLY BAKED PASTRIES

FRESH FRUIT SALAD WITH HONEY

TOASTER STATION, BAGELS, WHITE, WHEAT AND RYE, EUROPEAN STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM CHEESE

SOUTHERN STYLE GRITS WITH CHEDDAR CHEESE

HOME STYLE BUTTERMILK BISCUITS AND SAUSAGE GRAVY

BUTTERMILK PANCAKES WITH WARM MAPLE SYRUP

CAGE FREE SCRAMBLED EGGS

ROASTED BREAKFAST SKILLET POTATOES WITH ROSEMARY

HONEY GLAZED HAM STEAKS

EL DESAYUNO

73

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT

BIONICOS; CAJETA, GREEK YOGURT, HOUSE GRANOLA, BERRIES

CHURRO FRENCH TOAST, CINNAMON MAPLE SYRUP

BREAKFAST ENCHILADA: SCRAMBLED EGGS, RANCHERO SAUCE,

CORN TORTILLA, COTIJA AND DICED TOMATOES

CAGE FREE SCRAMBLED EGGS WITH CILANTRO AND COTIJA

SALSA FRESCA

ROASTED POTATOES, CHORIZO AND CILANTRO

PORK SAUSAGE



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HEALTHY

72

- LEMON BLUEBERRY AND MORNING GLORY LOAF CAKE
- GLUTEN FREE MUFFINS
- TOASTER STATION, WHOLE WHEAT, SPROUTED GRAIN BREAD AND GLUTEN FREE BREAD, FRUIT PRESERVES, LOCAL HONEY AND EUROPEAN STYLE BUTTER
- FRESH SEASONAL SLICED FRUIT
- EGG WHITE FRITTATA, MUSHROOMS, SPINACH, AND ASPARAGUS
- CAGE FREE SCRAMBLED EGGS, MARINATED TOMATOES
- MUESLI OVERNIGHT OATS, SEASONAL BERRIES AND LOCAL HONEY
- CHIA SEED COCONUT MILK PUDDING, TOASTED COCONUT, AND GLUTEN FREE GRANOLA

BRUNCH

88

- ASSORTED DONUTS AND DONUT HOLES
- ASSORTED FRESHLY BAKED PASTRIES
- FRESH SEASONAL FRUIT
- GREEK YOGURT PARFAITS WITH BERRIES AND HOUSE MADE GRANOLA
- TOMATO CAPRESE, HEIRLOOM TOMATOES, BABY MOZZARELLA, BALSAMIC REDUCTION, TORN BASIL, EVOO
- CHEDDAR CHEESE GRITS
- SMOKED SALMON STATION: MINI BAGELS, RYE TOAST, CREAM CHEESE, HARD-BOILED EGGS, AND CAPERS
- APPLEWOOD SMOKED BACON
- CHICKEN APPLE SAUSAGE
- BAKED EGGS, STEWED TOMATOES, HERBS, FETA CHEESE
- BUTTERMILK PANCAKES, WHIPPED BUTTER, MAPLE SYRUP
- CHEESE CREPES, SNIPPED HERBS, COTTAGE CHEESE
- FLOURLESS CHOCOLATE CAKE, SEASONAL FRUIT



BREAKFAST ENHANCEMENTS

All pricing is per guest unless otherwise noted. Minimum charge of 25 guests for action stations.
 +300 chef attendant fee (up to three hours)

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MADE TO ORDER

OMELET	26
OMELETS AND EGGS MADE TO ORDER, CAGE FREE EGGS AND EGG WHITES	
BACON, SAUSAGE, HAM, TOMATOES, PEPPERS, ONIONS, SPINACH, MUSHROOMS, JALAPEÑOS, CHEDDAR CHEESE	
EGGS BENEDICT	26
SOUS VIDE 142 DEGREE EGGS, WHIPPED HOLLANDAISE, CHIVES <i>CHOOSE ONE:</i>	
TRADITIONAL, SMOKED CANADIAN BACON AND CRISP ENGLISH MUFFIN	
SHORT RIB, BUTTERMILK BISCUIT, AND SMOKED POBLANO HOLLANDAISE	
PULLED PORK, SOURDOUGH BREAD, CHIVES	
VEGAN, SAUTÉED SPINACH, TOFU SCRAMBLE, GLUTEN FREE MUFFIN	

BUFFET ENHANCEMENTS

PRICED PER GUEST UNLESS OTHERWISE NOTED

CAGE FREE CHILLED HARD BOILED EGGS	\$60 PER DOZEN
CAGE FREE SCRAMBLED EGGS	12
INDIVIDUAL ASSORTED FLAVOR GREEK YOGURTS	14
ROASTED PORK SAUSAGE	12
CRISPY BACON	12
TURKEY SAUSAGE	12
CHICKEN APPLE SAUSAGE	12
MUESLI PARFAITS	12
LEMON CURD, CRUSHED PECANS, BERRIES, GOLDEN RAISINS	
BANANA BREAD FRENCH TOAST	14
MAPLE SYRUP, BUTTER, CINNAMON WHIPPED CREAM	
BUTTERMILK PANCAKES	14
MAPLE SYRUP, BERRY COMPOTE	
BELGIAN WAFFLES	14
MAPLE SYRUP, WHIPPED BUTTER	
BREAKFAST SANDWICHES	\$160 PER DOZEN
WARM SHAVED HAM & CHEDDAR CROISSANT BACON, EGG & CHEDDAR ON AN ENGLISH MUFFIN EGG, SAUSAGE & CHEESE ON A BUTTERMILK BISCUIT	
"JUST EGG", CARAMELIZED ONION & MUSHROOM ON CIABATTA (VEGAN)	
EGG, PEPPER JACK CHEESE & SALSA FRESCA BURRITO	
SALMON AND LOX	30
CATSMO CURED SALMON, CREAM CHEESE, CAPERS, SHAVED RED ONIONS, LEMON, MINI BAGELS	

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your catering manager of any allergies. Pricing is subject to a 25% service charge and applicable sales taxes. An administrative fee of \$250 will be added for all functions with 20 or fewer guests unless otherwise indicated. Menu and pricing are subject to change. Please note that day of guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices. 02.2025



SPECIALTY REFRESHMENT BREAKS

All specialty refreshment breaks include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted

Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

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LA VILLITA 32

BUILD-YOUR-OWN NACHOS

CHOOSE ONE:

BEEF CARNITAS OR CHICKEN TINGA

CORN TORTILLA CHIPS, QUESO SAUCE,
PICKLED JALAPENOS, DICED ONION AND
CILANTRO

SALSA FRESCA

GUACAMOLE

CHIPOTLE CHOCOLATE TARTS

THE BEAR 34

CHICAGO- STYLE MINI ITALIAN BEEF
SANDWICH, AU JUS

GARDINIERA AND BANANA PEPPERS

MINI SAUSAGE, PEPPERS AND ONIONS

HOUSE MADE KETTLE CHIPS

ASSORTED FRESH DONUTS

COOKIE SHOP 31

CHOCOLATE CHIP COOKIES

MUDSLIDE COOKIES

GLUTEN FREE PEANUT BUTTER
COOKIES

OATMEAL RAISIN COOKIES

FUDGE BROWNIES AND BLONDIES

POPCORN BAR 31

POPCORN BASES

CHOOSE TWO:

NATURAL

CARAMEL

TRUFFLE

BUTTER

TOPPINGS

CHOOSE THREE:

WHITE CHEDDAR

DILL PICKLE

BUTTER

RANCH

BBQ SPICE

TAJIN

PARMESAN CHEESE

HALF TIME 33

FRESH MADE LEMONADE

JUMBO PRETZELS WITH BALL PARK
MUSTARD AND BEER CHEESE SAUCE

TRADITIONAL CHICAGO STYLE MINI
VIENNA ALL BEEF HOT DOGS

SLICED TOMATOES, SPORTS
PEPPERS, NEON RELISH, ONIONS,
MUSTARD, CELERY SALT, PICKLE
SPEARS

CARAMEL CHEDDAR POPCORN AND
CRACKER JACKS

LEMONADE STAND 28

ARNOLD PALMER, STRAWBERRY
LIMEADE, PINK LEMONADE

LEMON MERINGUE CUPCAKES

MEYER LEMON TARTS

LEMON SHORTBREAD



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AFTERNOON TEA 36

HOMEMADE SCONES, CLOTTED CREAM, STRAWBERRY PRESERVES

OVEN-ROASTED TURKEY, CHEDDAR, AND ARUGULA, ON SOURDOUGH

CUCUMBER, CREAM CHEESE, AND DILL, ON COUNTRY-STYLE BREAD

SMOKED SALMON, CAPER CREAM CHEESE, AND PICKLED ONIONS, ON WHEAT

RADISH, MICRO HERBS, AND SEA SALT, ON A BAGUETTE

ASSORTED FRENCH MACARONS

LEMON POPPY SEED SHORTBREAD

MADELEINES

LEMON CURD TART

HEALTHY BITES 32

FRESH FRUIT SMOOTHIES: BERRY BANANA, MAQUI SUPERFRUIT, TROPICAL GREEN

GREEK YOGURT PARFAIT, HOUSE MADE ALMOND GRANOLA, FRESH BERRIES AND SEASONAL COMPOTE

FRUIT AND NUT STRENGTH BAR

FRESH SEASONAL FRUIT

AFTER SCHOOL SNACK 34

MINI GRILLED CHEESE

CREAM CHEESE-STUFFED CHOCOLATE CHIP COOKIES

SEASONAL WHOLE FRUIT

CRUDITE WITH RANCH DRESSING

PRETZEL BITES WITH CHEESE SAUCE

THE ENERGIZER 30

SPA WATERS: BASIL-CUCUMBER, LEMON-RASPBERRY

AGUA FRESCAS: PINEAPPLE, WATERMELON-LIME

CILANTRO-LEMON HUMMUS AND GRILLED PITA

SEASONAL WHOLE FRUIT



BREAK ENHANCEMENTS

All pricing is per guest unless otherwise noted

ASSORTED FRENCH MACARONS & MADELINES	108 PER DOZEN
ASSORTED BREAKFAST PASTRIES	108 PER DOZEN
ASSORTED BAGELS WITH CREAM CHEESE	112 PER DOZEN
FRESHLY BAKED COOKIES	108 PER DOZEN
SLICED SEASONAL FRUITS AND BERRIES	16 PER PERSON
WARM SOFT PRETZEL BITES	16 PER PERSON
WITH MUSTARD & BEER CHEESE	
TORTILLA CHIPS WITH SALSA FRESCA	14 PER PERSON
WHOLE FRESH FRUIT	76 PER DOZEN
ASSORTED GRANOLA BARS	10 EACH
KIND BARS	11 EACH
INDIVIDUAL BAGS OF POTATO CHIPS & PRETZELS	10 EACH
ASSORTED CHOCOLATE BARS	10 EACH
CARAMEL CHEDDAR POPCORN	16 EACH
MIXED NUTS	9 EACH
TRAIL MIX	9 EACH

COFFEE AND TEA **185 PER GALLON**
REGULAR, DECAFFEINATED COFFEE AND LOT 35 TEAS

ICED TEA **150 PER GALLON**
SWEETENED OR UNSWEETENED

CHILLED FRUIT JUICE **150 PER GALLON**
ORANGE, GRAPEFRUIT, APPLE, VEGETABLE COCKTAIL CRANBERRY, PINEAPPLE, TOMATO OR CLAMATO

SMOOTHIES **16 PER GUEST**
SELECT UP TO 2 TYPES:
TROPICAL CHAI, COCONUT MATCHA, STRAWBERRY BANANA SOY, GREEN, PEACHES AND CREAM

STILL AND SPARKLING MINERAL WATER **9 EACH**

SOFT DRINKS **9 EACH**
COCA-COLA, DIET COKE, SPRITE, COKE ZERO, GINGER ALE

CHILLED INDIVIDUAL FRUIT JUICES **10 EACH**

COCONUT WATER **12 EACH**

KOMBUCHA **14 EACH**

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LUNCHEON BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

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CHICAGO SANDWICH SHOP

OLD FASHIONED CHICKEN NOODLE SOUP

TENDER BABY GREENS, SWEET ONIONS, TOMATOES, FETA, BUTTERMILK RANCH AND BALSAMIC VINAIGRETTE

SEASONAL PASTA SALAD

SANDWICH SELECTIONS

CHOOSE THREE

ITALIAN GRINDER, CURED MEATS, PROVOLONE, SHAVED LETTUCE, TOMATOES, HOT AND SWEET ITALIAN PEPPERS

BLT, ARUGULA, MAYO, APPLEWOOD SMOKED BACON, GREEN TOMATOES

PEPPERED ROAST BEEF, SWISS, HORSE RADISH MAYO, ONION ROLL

GRILLED VEGETABLE, ROMAINE, MOZZARELLA AND PESTO WRAP

ITALIAN BEEF, OREGANO ON A FRENCH ROLL

CLASSIC REUBEN ON RYE

TURKEY MELT, SWISS, CARAMELIZED ONION, FOCACCIA

BRIOCHE GRILLED CHEESE, SMOKED CHEDDAR, SWISS, AND PROVOLONE

HOUSE MADE KETTLE CHIPS

LEMON MOUSSE CAKE

STRAWBERRY SHORTCAKE

CHOCOLATE CARAMEL TARTS

84 STREETERVILLE FARMERS MARKET

CARROT SOUP

BEEF SALAD, GOAT CHEESE, WATERCRESS, ALMONDS AND BALSAMIC VINAIGRETTE

MARINATED FARMER TOMATO SALAD, BEEF STEAK TOMATO, MELON, EVOO, BALSAMIC AND BASIL

LOCAL GREENS, MARINATED CHICKPEAS, CUCUMBERS, SHAVED FENNEL, PECORINO AND SHERRY VINAIGRETTE

SEARED STONE BASS, BLISTERED TOMATOES AND RED PEPPER COULIS

ORGANIC ROASTED CHICKEN, CHARRED ARTICHOKE, ONION AND NATURAL JUS

RICE PILAF, CELERY, THYME

QUINOA FRICASSEE: SEASONAL SQUASH, ROASTED CORN, WILD MUSHROOMS, PEARL ONIONS AND LIMA BEANS

SEASONAL MARKET VEGETABLES

CARROT CAKE WITH CREAM CHEESE ICING

VANILLA CHEESECAKE WITH BERRIES

CHOCOLATE RASPBERRY TARTS

87 BUILD YOUR OWN PROTEIN BOWL

ROASTED TOMATO AND LENTIL SOUP

BASES

CHOOSE TWO:

COLD: ORGANIC BABY GREENS, SPINACH, ROASTED SWEET POTATOES, COUS COUS

HOT: BROWN RICE, FARRO, QUINOA

DRESSINGS

CHOOSE TWO:

WHITE BALSAMIC, TAHIN DRESSING, SALSA ROJA, HUMMUS, GREEN GODDESS

PROTEINS

CHOOSE TWO:

HERB MARINATED FLATIRON STEAK, CHARRED TOFU, GRILLED SHRIMP, CHICKEN BREAST

TOPPINGS

CHOOSE FIVE:

CARROTS, CHARRED CORN, HEIRLOOM CHERRY TOMATOES, CUCUMBER, GOLDEN RAISINS, PUMPKIN SEEDS, ALMONDS, OLIVES, RADISH, DRIED CRANBERRIES, CHICKPEAS, HARD-BOILED EGGS, CHARRED CAULIFLOWER, SUNFLOWER SEEDS AND ALMONDS

BLUEBERRY PANNA COTTA

TOFU CHEESECAKE

SOY MILK CHOCOLATE MOUSSE

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TAYLOR STREET

87

VEGETABLE MINISTRONE, PETITE PASTA, OREGANO, AND TOMATOES

CAESAR SALAD, CRISP ROMAINE, PARMESAN, HERB CROUTONS AND GARLIC CAESAR DRESSING

TOMATO MELON SALAD, BEEF STEAK TOMATOES, MELON, BASIL LEAVES, WHITE BALSAMIC VINAIGRETTE

SPICED LETTUCE SALAD, ARUGULA, BABY GREENS, MARINATED FETA, CHICK PEAS, OLIVES, CUCUMBERS AND LEMON VINAIGRETTE

VEGETABLE PENNE PASTA, ROASTED TOMATO SAUCE, ROASTED SEASONAL VEGETABLES AND PARMESAN CHEESE

SALMON PUTTANESCA, CRUSHED POMODORO, CAPERS, OLIVES AND ROASTED GARLIC

HERB CHICKEN, ARTICHOKE, CIPOLINI ONION, FENNEL AND CHICKEN JUS

ROASTED FINGERLINGS POTATO, GARLIC AND ROSEMARY

ROASTED ITALIAN VEGETABLES

GARLIC BREAD

MINI TIRAMISU

CHOCOLATE CHIP CANNOLI

PISTACHIO CAKE

MIDWEST BBQ

88

TRADITIONAL COLESLAW

GRAINY MUSTARD POTATO SALAD

TOMATO, CUCUMBER, ONIONS AND RED WINE VINAIGRETTE

CHOOSE TWO:

BBQ SPICE RUBBED CHICKEN, COCA COLA-BRAISED PULLED PORK, SMOKED BRISKET, SMOKED SAUSAGE, BBQ PORK RIBS OR PULLED JACKFRUIT

TRADITIONAL SWEET BABY RAYS AND CAROLINA STYLE GOLDEN MUSTARD SAUCE

MAC AND CHEESE, CHEDDAR AND BREAD CRUMBS

BARBECUE STYLE VEGETARIAN BAKED BEANS

SMOKED PECAN PIE

HUMMINGBIRD CAKE

APPLE CINNAMON TART

HEART OF PILSEN

87

CHICKEN TORTILLA SOUP, SPICY TOMATO BROTH AND PULLED CHICKEN

BUTTER LETTUCE ELOTE SALAD, TOMATO, CILANTRO, CHIPOTLE VINAIGRETTE

ROMAINE LEAF SALAD, CHILI CROUTONS, COTIJA AND CAESAR DRESSING

BARBACOA BEEF, CARAMELIZED ONION, ADOBO SAUCE

AMISH CHICKEN THIGHS, 18TH ST TINGA

CALABACITA ENCHILADAS: SQUASH, SHREDDED CHEESE, CREMA AND CABBAGE SPANISH TOMATO RICE

CORN AND FOUR TORTILLA

SALSAS, RED AND GREEN

TRADITIONAL MEXICAN FLAN

TRES LECHE CAKE

WARM CHURROS WITH MEXICAN CHOCOLATE

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BOXED LUNCH

TWO ENTRÉE SELECTIONS, \$74

THREE ENTRÉE SELECTIONS, \$78

SEASONAL WHOLE FRUIT

INDIVIDUAL BAGS OF POTATO CHIPS

ENTRÉE SELECTIONS:

CHICKEN CLUB, GRILLED CHICKEN BREAST, THICK CUT BACON, AVOCADO MAYO SPREAD, BIBB LETTUCE, TOMATO AND COUNTRY BREAD

TOMATO CAPRESE, BASIL PESTO, ARUGULA, CIABATTA

SHAVED COUNTRY HAM, BRIE, TOMATO, SHAVED RED ONION AND PUMPERNICKEL BREAD

ROAST BEEF, SHAVED BEEF, CARAMELIZED ONIONS, HORSERADISH MAYO, SMOKED GOUDA, ROASTED RED PEPPERS AND BAGUETTE

VEGETABLE WRAP, GRILLED MUSHROOMS, ZUCCHINI, YELLOW SQUASH, CHICKPEA HUMMUS AND HERB TORTILLA

TURKEY SANDWICH, ROASTED TURKEY BREAST, ROASTED GARLIC AIOLI, TENDER GREENS, CHEDDAR CHEESE, SOURDOUGH

MILLENNIUM COBB SALAD: BABY GREENS, TOMATO, CUCUMBER, CHICKEN, EGG, CHEDDAR, AND AVOCADO RANCH

CHOPPED SALAD: ROMAINE, CHICKEN, MARINATED CHICKPEAS, BABY TOMATOES, CARROT COINS, AND LEMON VINAIGRETTE

SUPERFOOD SALAD: BABY KALE, SPINACH, EDAMAME, QUINOA, CHARRED BROCCOLI, CITRUS VINAIGRETTE

CHOOSE ONE:

CHOCOLATE CHIP COOKIE

DOUBLE CHOCOLATE BROWNIE

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PLATED LUNCHEONS

All plated luncheons include one soup or salad, one entrée, one dessert, assorted rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest.

- +12 additional course
- +5 preset iced tea
- +24 duo entrée

SOUP

- ROASTED TOMATO TORTILLA, AVOCADO CREAM, CRISP TORTILLA
- TOMATO GAZPACHO, SMOKED CHILI OIL, TORN BASIL
- ROASTED CORN CHOWDER, FIRE ROASTED GREEN CHILI
- SHE CRAB SOUP, SMOKED PAPRIKA, LEMON OIL, HERBS

SALADS

- BABY ROMAINE, WHITE ANCHOVY, CASAVATRANO OLIVES, HERB CROUTONS, CAESAR DRESSING
- ORGANIC BABY GREENS, CUCUMBER, SHAVED RADISH, CHERRY TOMATOES, HERB VINAIGRETTE
- ROASTED BEETS, TINY GREENS, POINT REYES BLUE CHEESE, CRUSHED PISTACHIOS, WHITE TRUFFLE VINAIGRETTE
- MEDITERRANEAN GREENS, CUCUMBER, TOMATOES, OLIVES, AGED FETA, WHITE BALSAMIC VINAIGRETTE

POULTRY

79

- ORGANIC CHICKEN BREAST, FINGERLING POTATOES, MELTED TOMATOES AND EGGPLANT
- AMISH STYLE CHICKEN, ASPARAGUS, MUSHROOM, SWEET POTATO, NATURAL JUS
- BBQ SPICED CHICKEN BREAST, WILD RICE, APPLES, TEA SOAKED RAISINS, APPLE CIDER CHICKEN JUS
- BRICK CHICKEN, FENNEL TOMATO SAUCE, MASHED POTATOES, CHARRED ROOT VEGETABLES

FISH

85

- SEARED STRIPED BASS, SPRING ONION, CHERRY TOMATOES, SAUCE VERGE
- SALMON, PEEWEE POTATOES, CHARRED ONIONS, LEMON BEURRE BLANC
- SLOW ROASTED RED SNAPPER, LENTILS, THYME, ASPARAGUS, CHILI CITROLETTE

BEEF

94

- BRAISED BEEF SHORT RIB, HORSERADISH POTATO PURÉE, PARSLEY, CIPOLLINI ONION, RED WINE
- BEEF TENDERLOIN MEDALLION, SEASONAL VEGETABLE RATATOUILLE AND RED PEPPER SAUCE
- FLAT IRON STEAK, CRUSHED FINGERLING POTATOES, BABY ROOT VEGETABLES AND NATURAL JUS
- RICOTTA CAVATELLI AND SHORT RIB RAGÙ, PEARL ONIONS, PEAS, SAGE

DESSERT

- STRAWBERRY CHEESECAKE, STRAWBERRY GELEE, VANILLA BEAN WHIPPED CREAM
- FLOURLESS CHOCOLATE CAKE, RASPBERRY MOUSSE, RASPBERRY WHIP
- MILK CHOCOLATE MOUSSE, OREO COOKIE CRUST, PECAN, CARAMEL CHOCOLATE GLAZE
- ROASTED HAZELNUT CAKE, PRALINE MILK CHOCOLATE MOUSSE, LEMON, CHOCOLATE CHANTILLY
- APRICOT ALMOND TART, APRICOT SAUCE AND TAHITIAN VANILLA BEAN WHIP CREAM

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



BUTLER-PASSED HORS D'OEUVRES

All pricing is per item; minimum order two dozen.

COLD

SEAFOOD

AHI TUNA POKE, COCONUT, CUCUMBER, WAKAME AND SESAME	10
LOBSTER ROLL, CHIVES AND LEMON AIOLI	11
SMOKED SALMON TART, CREAM CHEESE, TOBIKO AND DILL	10

HOT

POULTRY

CHICKEN SATAY, SWEET SOY GLAZE AND PEANUT SAUCE	10
MINI CHICKEN TAQUITO, TINGA CHICKEN, CREMA,	10
CILANTRO BUFFALO CHICKEN BITE, BLUE CHEESE	10
"CHICKEN N WAFFLES", AGED BOURBON MAPLE SYRUP	11

BEEF

SZECHUAN BEEF SATAY, SCALLION AND SAMBAL AIOLI	10
BEEF SHORT RIB WELLINGTON, PUFF PASTRY	10
BEEF MEATBALLS, ROMANO CHEESE, GARLIC, TOMATO	10
BEEF EMPANADA, CHIMICHURRI	11
BEEF SHORT RIB TARTS	11

PORK

CORN AND CHORIZO FRITTER, HERB AIOLI	9
PORK BELLY, PLUM SAUCE GLAZE, SRIRACHA AIOLI	11
PORK POT STICKERS, YUZU PONZU SAUCE	9

VEGETARIAN

TOMATO BRUSCHETTA, AGED BALSAMIC, OLIVE OIL, BASIL	9
DEVILED EGGS, TRUFFLED CRÈME FRAÎCHE, SMOKED PAPRIKA AND RADISH	9
COMPRESSED WATERMELON, MINUS VINEGAR AND CRUSHED PEPITAS	9

SEAFOOD

MINI CRAB CAKES, CREOLE REMOULADE	12
SHRIMP FRITTER, OLD BAY AIOLI	10
COCONUT SHRIMP, LEMON REMOULADE	11
LOBSTER AND SWEET CORN EMPANADA, AVOCADO CREMA	12

VEGETARIAN

CAROLINA GOLD RICE ARANCINI, PECORINO	9
AREPA, JALAPENO AND CILANTRO CREMA	9
VEGETABLE SPRING ROLL, SWEET CHILI	9

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



CARVING RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted

+300 chef attendant fee (three hours)

SMOKED MEATS 42

CHOOSE TWO:

BRISKET, HOT LINKS, BONE IN CHICKEN, PORK BUTT

CHOOSE TWO:

BBQ, CAROLINA GOLD, CHIMICHURRI, SPICY BBQ

ROASTED BEEF TENDERLOIN 35

BÉARNAISE, SPICY MUSTARD, CREAMED HORSERADISH, BRIOCHE ROLLS

OVEN ROASTED BEEF STRIPLOIN 32

HOUSE MUSTARDS, CONFIT GARLIC JUS AND SEEDED ROLLS

SUCKLING PIG 28

SLOW ROASTED PIG WITH ACCOMPANIMENTS

CHOOSE ONE:

MINI FLOUR TORTILLA AND PICKLED ONIONS

BABY GREENS, EVOO AND BALSAMIC VINEGAR

SAUTÉED GREEN BEANS

CAULIFLOWER AU GRATIN

TURKEY BREAST 22

SAGE GRAVY, ORANGE CRANBERRY SAUCE AND CORN MUFFINS

WHOLE CHICKEN 28

ROSEMARY CORNBREAD, NATURAL JUS

HOT SMOKED SALMON 31

WATERCRESS RADISH SALAD, HORSERADISH CRÈME FRAICHE

SALT OVEN SEASONAL FISH 32

CHOOSE ONE:

SALSA ROJA, SALSA VERDE, LIME, ONION, CILANTRO, AND FLOUR TORTILLAS

ROASTED CARROTS AND BABY POTATOES

TOMATO AND ONION SALAD AND TARTAR SAUCE

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



ACTION RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted
 +300 chef attendant fee (three hours)

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

LA TAQUERIA DE MI ABUELITA 40

CHOOSE TWO:

BARBACOA, GRILLED ONIONS AND CHARRED JALAPEÑOS

ROTISSERIE AL PASTOR PORK, BURNT PINEAPPLE AND SWEET ONION

CHICKEN ADOBO, ROASTED CHILIES, CUMIN AND CILANTRO

RED AND GREEN SALSA

CORN AND FLOUR TORTILLAS, ONIONS, JALAPEÑOS, CILANTRO, LIME, CREMA, QUESO, RADISH

BAJA PENINSULA CEVICHE 42

CHOOSE TWO:

SHRIMP, TOMATO, CUCUMBER, RED ONION, CILANTRO, LIME

WHITE FISH, SHALLOT, LEMON, TOMATILLO AGUACHILE

AHI TUNA, SCALLIONS, CITRUS, CUCUMBER AND SERRANO

CHILE CALAMARI, RED ONION, AJI AMARILLO, COCONUT AND

LIME

HOKEY POKEY POKE 42

CHOOSE TWO:

SHRIMP, WAKAME CUMBER SALAD, SUSHI RICE AND SAMBAL

ATLANTIC SALMON, KEWPIE MAYO, BABY TOMATOES AND CRISPY GARLIC

TOFU (V), MARINATED ONIONS, TOGARASHI, EDAMAME AND PICKLED GINGER

LITTLE ITALY PASTA 40

CHOOSE TWO:

THREE CHEESE TORTELLINI, CONFIT GARLIC CREAM AND PARMIGIANO REGGIANO

RIGATONI BOLOGNESE, CRUSHED POMODORO, FRESH HERBS AND PECORINO ROMANO

PENNE LENTIL BOLOGNAISE, ROASTED TOMATO AND CHICKPEAS

CAVATAPPI, TRUFFLE BÉCHAMEL, SPINACH AND CORN

GNOCCHI MARGHERITA, FRESH TOMATO SAUCE, MOZZARELLA, FRESH BASIL AND RICOTTA

RISOTTO 42

CHOOSE TWO:

WILD MUSHROOM, BROCCOLINI AND PARMESAN

SMOKED BACON, TOMATO AND BLUE CHEESE CRAB,

ARUGULA, TOMATO AND TOMATO SHRIMP, PEPPERS,

LEMON ZEST AND THYME

MAC & CHEESE BAR 38

PASTA:

CHOOSE TWO:

ELBOW MACARONI, SHELLS, ORECCHIETTE, CAVATELLI

CHEESE:

CHOOSE TWO:

SHARP CHEDDAR, TRUFFLED FONTINA, GOAT CHEESE FONDUE, PEPPERED VEGAN CHEESE

HAM, BACON, WILD MUSHROOMS, PEAS, CORN, ONIONS, PARMESAN CHEESE, BROCCOLI



STATIONED RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted

FRESH MARKET CRUDITÉS 30

SEASONALLY INSPIRED VEGETABLES, VEGETABLE HUMMUS, WHIPPED FETA, BUTTERMILK RANCH

MEZZE 32

GRILLED VEGETABLES, MINTED ARTICHOKE AND SUN-DRIED TOMATOES, TABBOULEH, MARINATED OLIVES, TZATZIKI HUMMUS, BABA GANOUSH, OLIVE OIL AND PITA

SALAD STATION

CHOOSE TWO 32, CHOOSE THREE 38

SPINACH ARUGULA, CANDIED PECANS, SLICED STRAWBERRIES, CRUMBLLED FETA, BALSAMIC

CRISP ROMAINE, SHAVED PARMESAN, HERB CROUTONS, CREAMY GARLIC CAESAR

ARUGULA, FRISÉE, POACHED PEARS, CANDIED WALNUTS, SHAVED RADISH, HUMBOLDT FOG, SWEET MUSTARD VINAIGRETTE

CHOPPED ROMAINE, BLACK BEANS, ROASTED CORN, TOMATOES, CRISP TORTILLA, CHIPOTLE RANCH

BABY ICEBERG WEDGES, HERB CROUTONS, TOMATO, CUCUMBER, BACON, BLUE, CHEESE, HARD-BOILED EGGS, RANCH DRESSING

CHEESE MONGER 38

INTERNATIONAL, LOCAL AND DOMESTIC CHEESES CURATED BY OUR CHEESE MONGER, BLEU, TRIPLE CREAM, GOAT, SMOKED, WASHED RIND AND HARD CHEESES

DRIED FRUITS, HOUSE JAMS AND ARTISAN BREADS

CHARCUTERIE AND SALAMI 40

CHEF SELECTED CUTS, PROSCIUTTO DI PARMA, COPPA, LOMO, SOPPRESSATA, DRIED SAUSAGE, MUSTARDS, MARINATED OLIVES AND ARTISAN BREADS

RAW BAR DISPLAY

MINIMUM OF TWO DOZEN

EAST AND WEST COAST OYSTERS, **72 PER DOZEN**

JUMBO COCKTAIL SHRIMP, **72 PER DOZEN**

LITTLE NECK CLAMS, **80 PER DOZEN**

KING CRAB LEG, **120 PER DOZEN**

HORSERADISH, MIGNONETTE, LEMONS, COCKTAIL SAUCE

SUSHI

MINIMUM OF TWO DOZEN

ASSORTED MAKI ROLLS, **10 PER PIECE**

NIGIRI, SALMON, AND TUNA SASHIMI, **12 PER PIECE**

WASABI, SOY, AND PICKLED GINGER

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



STATIONED RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

SALT BAKED POTATO BAR

36

RED BLISS AND RUSSET POTATOES
 SOUR CREAM, SCALLIONS, SMOKY BACON, HAM, ONIONS AND BUTTER
 CHEDDAR FONDUE, PARMESAN, TRUFFLED FONTINA

MEATBALLS

38

BARBECUE BEEF MEATBALLS
 SWEDISH STYLE LAMB
 TURKEY ALFREDO
 PORK AND VEAL WITH RED SAUCE
 PARMESAN AND ROLLS

SLIDERS

40

CHOOSE THREE
 CLASSIC BURGER, AMERICAN CHEESE AND SPECIAL SLAW
 CHICKPEA FALAFEL, BEET SPREAD AND PICKLED ONION
 BEEF SHORT RIB, CHIMICHURRI COLESLAW
 HOT CHICKEN, PICKLES, AIOLI, SOFT ROLL
 SALMON, CUCUMBER HERB SALAD, RED ONION, SESAME BUN

THE WINDY CITY

40

JUMBO SOFT PRETZEL, CHEDDAR BEER CHEESE
 MINI CHICAGO STYLE HOT DOGS, YELLOW MUSTARD, TOM PICKLE, NEON GREEN RELISH, SPORT PEPPERS
 ITALIAN BEEF, SWEET AND HOT PEPPERS, AU JUS, ITALIAN ROLLS
 CREAMY SPINACH AND ARTICHOKE DIP, WARM PITA

FLATBREADS

38

CHOOSE THREE:
 CHICAGO STYLE, SALAMI, ITALIAN SAUSAGE, ROASTED PEPPERS AND ONIONS
 FUNGI, BÉCHAMEL, ROASTED FOREST MUSHROOMS, CREAMY FETA AND TRUFFLE OIL
 FINOCCHIONA, FENNEL SAUSAGE, RICOTTA, CARAMELIZED ONION AND WATERCRESS
 PRIMAVERA, ROASTED ZUCCHINI, BELL PEPPERS, FETA, CHICKPEA HUMMUS AND BALSAMIC REDUCTION
 MARGARITA, TOMATO, BASIL AND MOZZARELLA

RECEPTION PASTRY DISPLAY

CHOOSE THREE 26, CHOOSE FIVE 32

RED VELVET MINI CUPCAKE
 VANILLA MINI CUPCAKE
 CHOCOLATE MINI CUPCAKE
 MINI KEY LIME TART, CHANTILLY CREAM
 CHOCOLATE RASPBERRY TART, DARK CHOCOLATE GANACHE, RASPBERRIES
 STRAWBERRY TART CRUMBLE
 TIRAMISU, MASCARPONE CREAM, COFFEE, CHOCOLATE
 CHOCOLATE CARAMELIZED BANANA TART, CHOCOLATE PEARLS
 MINI RICOTTA CHEESE CAKE, VANILLA CHANTILLY
 DULCE DE LECHE VERRINE, DULCE DE LECHE, HAZELNUT, BITTER CHOCOLATE GANACHE, CARAMEL PEARLS
 CHOCOLATE CAKE, CHOCOLATE FROSTING, CHOCOLATE GANACHE
 CARROT CAKE, CREAM CHEESE ICING, CHARRED PINEAPPLE

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your catering manager of any allergies. Pricing is subject to a 25% service charge and applicable sales taxes. An administrative fee of \$250 will be added for all functions with 20 or fewer guests unless otherwise indicated. Menu and pricing are subject to change. Please note that day of guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices. 02.2025



DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

CASA COCINA

142

ENSALADA DE LECHUGAS : FIELD GREENS, CUCUMBERS, TOMATO, ONIONS, RED WINE VINAIGRETTE AND CHIPOTLE RANCH

TOMATO ONION SALAD, PARSLEY, AVOCADO VINAIGRETTE

BABY ROMAINE, PEPITAS, COTIJA CHEESE, TOMAOTES AND AJI

AMARILLO DRESSING

CHICKEN TAMALES

STREET TACOS

CHOOSE TWO:

MARINATED SKIRT STEAK

SLOW-ROASTED PORK CARNITAS

ROASTED SEA BASS

VEGAN CHORIZO

CORN AND FLOUR STREET TACO TORTILLAS

CHOPPED ONION & CILANTRO, COTIJA CHEESE, FRESH LIME

WEDGES, GRILLED JALAPENOS

FIRE ROASTED SEASONAL VEGETABLES

ARROZ ROJO

GRILLED MEXICAN STREET CORN, MAYO, COTIJA, CHILI AND CILANTRO

DULCE CHURROS

MEXICAN CHILI CHOCOLATE CAKE

CINNAMON ARROZ CON LECHE

THE STEAKHOUSE

190

ICEBERG WEDGE, SHALLOTS, BACON LARDONS BLUE CHEESE DRESSING

LITTLE GEM CAESAR SALAD, GARLIC CRUTONS AND TRADITIONAL DRESSING

SPINACH, FRISSE, RED ONION, FETA AND TOMATOES

BUTCHERS TABLE

CHOOSE TWO:

GRILLED FLAT IRON STEAK, BERNAISE

GRILLED PETIT FILET, PEPPERCORN JUS

PETIT NY STEAK, HERB BUTTER

CARVED TOMAHAWK

SLOW ROASTED CHICKEN BREAST, THYME JUS

STEAKHOUSE SIDES

CHOOSE TWO:

CREAMED SPINACH

TRUFFLED FRENCH FRIES

MAC AND CHEESE

WHIPPED MASHED POTATOES

ASPARAGUS

BRUSSEL SPROUTS

THE CATCH

CHOOSE TWO:

SAUTÉED JUMBO SHRIMP

PAN SEARED SALMON, LEMON BUTTER SAUCE

STEAMED MUSSELS AND CLAMS

BANANA CREAM PIE

MINI KEY LIME CHEESECAKE

CRÈME BRÛLÉE TART



DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

EAST MEETS WEST

138

- MISO SOUP
- GREENS, DAIKON, CARROTS, ASIAN PEAR AND YUZU MISO DRESSING
- BRUSSELS SPROUTS SALAD, CILANTRO, SHALLOT, SHAVED CABBAGE AND GINGER SOY DRESSING
- SAUTÉED GREEN BEANS, CHINESE SAUSAGE
- SPICY CURRY SHRIMP, COCONUT CURRY BROTH, THAI BASIL, CHILI AND EGGPLANT
- CHAR SIU BBQ CHICKEN, SCALLIONS AND SESAME
- LEMONGRASS BRAISED KOREAN SHORT RIBS, SOY
- SPICY FRIED RICE, EGG, GINGER, PEAS, CARROTS AND SRIRACHA
- SOY BRAISED BOK CHOY, SHIITAKE MUSHROOMS
- EGG CUSTARD TART
- COCONUT TAPIOCA PUDDING
- CHOCOLATE MATCHA CAKE

SPIRIT OF CHICAGO

136

- FIELD GREENS, DATES, RADICCHIO, CANDIED WALNUTS, MUSTARD VINAIGRETTE
- MEDITERRANEAN SALAD, FIELD TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, DILL, RED WINE VINEGAR, EVOO
- ROASTED BRUSSELS SPROUTS AND BROCCOLI SALAD, RED ONION, OLIVES AND ALMONDS
- HERB MARINATED CHICKEN, LENTILS, ARTICHOKE, THYME CHICKEN JUS
- BRAISED SHORT RIB, RED WINE VEAL JUS
- CRISPY GOLDS, FRIED YUKONS, FINE HERBS, EVOO
- SEASONAL VEGETABLES, ITALIAN SPICES, EVOO
- ASSORTED DINNER ROLLS AND BUTTER
- TURTLE CHEESECAKE
- RUM AND RAISIN BREAD PUDDING
- WHITE CHOCOLATE AND RASPBERRY CRUMBLE

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



PLATED DINNERS

All plated dinners include one soup or salad, one entrée, one dessert, assorted rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest.

+12 additional course

+24 duo entrée

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

SOUP

CARROT AND COCONUT SOUP, LIME AND CILANTRO

BUTTERNUT SQUASH SOUP, PICKLED SHIMEJI MUSHROOMS

GAZPACHO, TOMATO, CUCUMBER AND EVOO

ROASTED TOMATO SOUP, HEIRLOOM TOMATOES, COCONUT MILK, LEMON BASIL OIL

SALADS

VILLAGE FARMS TOMATO, WATERCRESS AND FRISSEE SALAD, TOMATOES, RADISH AND BANYULS VINAIGRETTE

HEIRLOOM BEET SALAD, CHÈVRE MOUSSE, HAZELNUT PRALINE AND BLOOD ORANGE DRESSING

FRANCIS & THATCHER GREENS, HEIRLOOM RADISH, CHICKPEA HUMMUS, FENNEL, HERB AND CITRUS VINAIGRETTE

BABY GEM SALAD, WHIPPED FETA, CUCUMBER, TOMATO, CASTELVETRANO OLIVES, WHITE BALSAMIC VINAIGRETTE

BEEF

132

BEEF SHORT RIB, CREAMY CHEDDAR GRITS, SHALLOT AND ROASTED HEIRLOOM CARROTS

MESQUITE ROASTED BEEF TENDERLOIN, CARAMELIZED ONION AND HAVARTI POTATO PAVÉ, MUSHROOM AND CABERNET JUS

RIBEYE, MASHED POTATO, BRUSSELS SPROUTS, HEIRLOOM CARROTS, SMOKED ROSEMARY JUS

POULTRY

105

HERB MARINATED CHICKEN BREAST, SCHMALTZ POTATOES, ROASTED ROOT VEGETABLES AND LEMON THYME CHICKEN JUS

PAN SEARED CHICKEN, CRUSHED FINGERLING POTATOES AND CHARRED PEARL ONIONS

ACHIOTE ROAST CHICKEN BREAST, DUCK FAT ROASTED POTATOES, GLAZED BABY VEGETABLES AND ANCHO CHILI SAUCE

SMOKED CHICKEN BREAST, LENTILS, CARROTS AND MELTED TOMATOES SAUCE

VEGETARIAN

105

WILTED GREENS AND MUSHROOM RAVIOLI, LENTIL BOLOGNAISE, OLIVE OIL CURED TOMATOES AND SHAVED FENNEL (V)

PARMESAN GNOCCHI, SPINACH, EGGPLANT PUREE AND PICKLED ONIONS

CAULIFLOWER STEAK, SMASHED POTATOES, CIPOLINI ONION AND COCONUT CURRY SAUCE (V)

FISH

116

BRANZINO, ASPARAGUS AND PEARL ONION FRICASSEE, MARBLE POTATOES AND CHILI VINAIGRETTE

HERB MARINATED SALMON, GNOCCHI, BRUSSELS SPROUTS, RADISH, SALT ROASTED BEETS AND BÉARNAISE SAUCE

PAN SEARED GROUPER, VANILLA SWEET POTATO, FENNEL AND LEMON BUTTER

CHARRED WILD SEA BASS MASCARPONE POLENTA, GRILLED BROCOLINI AND SAUCE VIERGE

SEARED HALIBUT, SMOKED CORN GRITS, CHARRED CARROTS, MAITAKE AND WATERCRESS SALAD

DESSERT

TRIPLE CHOCOLATE; WHITE CHOCOLATE CRÉMEUX, MILK CHOCOLATE BAVARIAN, DARK CHOCOLATE GLAZE

RUM AND RAISIN; BREAD PUDDING, CANDIED ALMONDS, PASSION FRUIT CARAMEL SAUCE

RASPBERRY CHOCOLATE TORTE, DARK CHOCOLATE CHANTILLY, MARSHMALLOW FLUFF, CANDIED PISTACHIO

LIME CHEESECAKE, CARAMEL, MACADAMIA NUT PRALINE

VANILLA FLAN, SEASONAL BERRIES, WHITE CHOCOLATE CRUNCH, VANILLA CHANTILLY



WINE LIST

Priced per bottle.
Please inquire about current vintages

FAIRMONT PREFERRED WINES

CHANDON BRUT, CALIFORNIA	62
SAND POINT, CHARDONNAY, CABERNET SAUVIGNON	55

BUBBLES

DOMAINE CARNEROS ESTATE BRUT CUVÉE, CARNEROS, CALIFORNIA	84
J BRUT ROSÉ, RUSSIAN RIVER VALLEY, CALIFORNIA	93
MÔET & CHANDON IMPÉRIAL BRUT, ÉPERNAY, FRANCE	148
FRANCE VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS, FRANCE	169

WHITE WINES

ATTEMS PINOT GRIGIO, ITALY	67
POET'S LEAP RIESLING, COLUMBIA VALLEY, WASHINGTON	71
MOHUA, SAUVIGNON BLANC, NEW ZEALAND	71
TWOMEY, SAUVIGNON BLANC, NAPPA VALLEY, CALIFORNIA	82
AU BON CLIMAT, CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA	71
ZD, CHARDONNAY, CALIFORNIA	92
CHANSON VIRÉ-CLESSÉ, BURGUNDY, FRANCE (CHARDONNAY)	75
VIEVITÉ CÔTES DE PROVENCE ROSÉ, PROVENCE, FRANCE	71

RED WINES

EMERITUS PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA	95
GHOST PINES MERLOT, SONOMA AND NAPA COUNTIES, CALIFORNIA	65
PARADUXX PROPRIETARY RED BLEND, NAPA VALLEY, CALIFORNIA	85
BUEHLER CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	75
HALL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA PEACHY CANYON WESTSIDE VINEYARD ZINFANDEL, PASO ROBLES	92
	73

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



BEVERAGE SERVICE

- + 300 bartender fee on all bars, up to three hours
- + 300 cashier fee on all cash bars, up to three hours
- + 50 each additional hour

A minimum of \$750++ in sales is required for each cash bar. Should the total cash sales fall below this minimum, the remaining balance will be charged to the group's master account.

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

HOSTED BARS

PRICES ARE EXCLUSIVE OF SERVICE CHARGE AND SALES TAX.

FAIRMONT DELUXE MIXED DRINK	16 PER DRINK
FAIRMONT GRAND MIXED DRINK	18 PER DRINK
FAIRMONT PREMIUM MIXED DRINK	20 PER DRINK
FAIRMONT HOUSE WINE - RED, WHITE	52 PER BOTTLE
DOMESTIC BEER	12 PER DRINK
LOCAL AND IMPORT BEER	14 PER DRINK
NON-ALCOHOLIC BEER	12 PER DRINK
LIQUEURS AND CORDIALS	PLEASE INQUIRE
STILL AND SPARKLING MINERAL WATER	9 PER DRINK
ASSORTED JUICES	10 PER DRINK
ASSORTED SOFT DRINKS	9 PER DRINK

CASH BARS

PRICES ARE INCLUSIVE OF SERVICE CHARGE AND SALES TAX.

17 PER DRINK
19 PER DRINK
21 PER DRINK
15 PER GLASS
13 PER DRINK
15 PER DRINK
13 PER DRINK
PLEASE INQUIRE
10 PER DRINK
11 PER DRINK
10 PER DRINK



PACKAGE BARS

+ 300 bartender fee on all bars, up to three hours
 + 50 each additional hour

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
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DELUXE BAR

36 PER GUEST FOR THE FIRST HOUR
15 PER GUEST EACH ADDITIONAL HOUR

- FINLANDIA VODKA
- BEEFEATER GIN
- BACARDI SUPERIOR RUM
- SAUZA BLUE SILVER TEQUILA
- FAMOUS GROUSE SCOTCH
- CANADIAN CLUB WHISKY
- JIM BEAM BOURBON
- JACK DANIEL'S WHISKEY
- MARTINI & ROSSI VERMOUTH
- FAIRMONT PREFERRED WINE
- ASSORTED BEER, JUICES, SOFT DRINKS AND WATERS

GRAND BAR

40 PER GUEST FOR THE FIRST HOUR
16 PER GUEST EACH ADDITIONAL HOUR

- TITO'S VODKA
- BOMBAY SAPPHIRE GIN
- BACARDI 8 RUM
- CASAMIGOS SILVER TEQUILA
- CHIVAS REGAL SCOTCH
- TEMPLETON RYE
- MARTINI & ROSSI VERMOUTH
- FAIRMONT PREFERRED WINE
- ASSORTED BEER, JUICES, SOFT DRINKS AND WATERS

PREMIUM BAR

44 PER GUEST FOR THE FIRST HOUR
18 PER GUEST EACH ADDITIONAL HOUR

- BELVEDERE VODKA
- THE BOTANIST GIN
- BACARDI 10 RUM
- CASAMIGOS SILVER TEQUILA
- WOODFORD RESERVE BOURBON
- KNOB CREEK RYE
- THE MACCALLAN SHERRY OAK 12 SCOTCH
- MARTINI & ROSSI VERMOUTH
- FAIRMONT PREFERRED WINE
- ASSORTED BEER, JUICES, SOFT DRINKS AND WATER

WINE AND BEER BAR

32 PER GUEST FOR THE FIRST HOUR
14 PER GUEST EACH ADDITIONAL HOUR

- FAIRMONT PREFERRED WINE
- ASSORTED BEER, JUICES, SOFT DRINKS AND WATER