



## Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Kobrick's NYC Coffee and Decaffeinated Coffee, Tea, Fresh-Squeezed Orange Juice, Grapefruit Juice, and Water.

### CONTINENTAL

Assorted Yogurts

NY Bagels with Cream Cheese, Butter, and Homemade Jams

Sliced Fruit and Berries

Assorted Breakfast Pastries

Homemade Granola

**\$75** Per Guest

### EURO BREAKFAST

Scrambled Eggs (choice of whole egg scramble or egg white scramble)

Roasted Wild Mushroom with Grilled Tomato

Assorted Charcuterie and Cheese

Fresh Baguette with Cream Cheese, Whipped Butter, and Alain Milliat Jams

Muesli with Fresh Organic Berries, and Wildflower Honey

Sliced Fruit and Berries

Assorted Breakfast Pastries

**\$95** Per Guest

### NEW YORKER'S

Scrambled Eggs with Upstate NY Cheddar (choice of whole egg scramble or egg white scramble)

NY Bagels with Cream Cheese, Butter, and Homemade Jams

Catskills Gold Smoked Salmon

Capers, Sliced Tomato, Sliced Red Onion

Gluten Free Steel Cut Oatmeal with Brown Sugar, and Gold Raisins

### THE LUXE

Berkshire Ham Scrambled Eggs with 5 Spoke Tumbleweed Cheddar (choice of whole egg scramble or egg white scramble)

Truffle Roasted Breakfast Potatoes with Parmesan and Herbs

Applewood Smoked Bacon

Breakfast Pork Sausage with Vermont Maple Syrup

NY Bagels with Cream Cheese, Butter, and Homemade Jams

Sliced Fruit and Berries

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Assorted Breakfast Pastries

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CHOICE OF:

- Applewood Smoked Bacon
  - Breakfast Pork Sausage
  - Country Ham
  - Maple Chicken Sausage
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**\$95** *Per Guest*

Catskills Gold Smoked Salmon

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Smoked Trout Caviar Crème

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Capers, Sliced Tomato, Sliced Red Onion

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Sliced Fruit and Berries

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Assorted Breakfast Pastries

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House Made Granola Greek-Yogurt Parfait with Organic Berries

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**\$125** *Per Guest*

All prices are subject to change. Prices listed are per person costs unless otherwise noted. Events under 25 are subject to a \$350 surcharge per meal or break period. Meal periods and breaks are 2 hours in duration. Meal periods starting before 730AM are subject to surcharges per guest. All pricing is subject to 24% service charge and 8.875% sales tax.

## Breakfast Supplements

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

### BREAKFAST SIDES

Choice Of:

Applewood Smoked Bacon, Canadian Bacon, Country Ham,  
Breakfast Pork Sausage, Chicken Sausage with Maple Syrup

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**\$7** *Each*

### BUTTERMILK RICOTTA PANCAKES

Meyer Lemon Curd, Vermont Maple Syrup, Powdered Sugar,  
Fresh Organic Berries

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**\$20** *Per Person*

### FRENCH TOAST

Seasonal Fruit Compote, Vermont Maple Syrup, Nutella,  
Powdered Sugar

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**\$20** *Per Person*

### GLUTEN FREE STEEL CUT OATMEAL

Brown Sugar, Gold Raisins

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**\$9** *Per Person*

### FRESH HOUSE MADE JUICE BAR

Detox Green Juice

Cucumber, Celery, Green Apple, Lemon, Spinach, Ginger,  
Spinach, Kale

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Immunity

Orange, Carrot, Ginger, Beet, Lemon

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**\$19** *Per Guest*

### CHEF'S OMELET STATION

\$500 Chef attendant fee, one per 50 guests.

Organic Cage Free Eggs

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Mozzarella, Upstate NY Cheddar, Parmesan

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Spinach, Bell Peppers, Onion, Mushrooms, and Diced Tomatoes

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Chicken Sausage, Ham

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**\$45** *Per Guest*

HOUSE MADE GRANOLA GREEK YOGURT PARFAITS

Fresh Organic Berries

Wildflower Honey

Citrus Granola

**\$10** *Per Guest*

AVOCADO TOAST

Fresh Baked Rosemary Focaccia

Avocado

Meyer Lemon Extra Virgin Olive Oil

Micro Affila Cress

**\$19** *Per Guest*

NYC BAGELS & LOX

NY Bagels

Cream Cheese

Catskills Gold Smoked Salmon

Capers, Sliced Tomato, Sliced Red Onion

**\$20** *Per Guest*

Prices are subject to 24% taxable service charge and current New York State sales tax of 8.875%. Menu pricing may change based on availability and market conditions.



Breaks

Boost your event with a variety for breaks available, from sweet to salty to nice and naughty.

MEDITERRANEAN

UPSTATE CHEESE BOARD

Hummus and Baba Ghanoush

Grilled Pita

Grilled Vegetables with Asparagus, Peppers, and Zucchini

Marinated Olives

Aged Balsamic, EVOO

**\$29** *Per Guest*

## LOCAL CHARCUTERIE

Chef's Selection of Assorted Seasonal Charcuterie

Whole Grain Mustard, Marinated Olives

Assortment Crackers, Sourdough Toast, Baguette

**\$32** *Per Guest*

## COOKIE JAR

Dark Chocolate Chunk Cookie with Cocoa

Oatmeal Raisin Cookie with Smoked Sea Salt

Maple Glazed Brown Butter Cookie

**\$20** *Per Guest*

## HEALTH BREAK

Served with Green Juice and Cucumber Water

Crudité Platter

Hummus, Baba Ghanoush, Olive Tapenade

Avocado Toast with Radish and Micro Affila Cress

**\$30** *Per Guest*

## BURGERS AND BITES

Chef's Selection of Upstate Artisanal Cheeses

Dried Assorted Fruits

Roasted Mixed Nuts

Wildflower Honey

Assorted Crackers, Sourdough Toast, Baguette

**\$30** *Per Guest*

## HEALTHY PROTEIN BREAK

Sea Salt Roasted Nuts, Dried Fruit

Cacao Nib Sunflower Butter Cookie

Dark Chocolate Protein Granola Bar

**\$30** *Per Guest*

## FRY BAR

Crispy Sweet Potato Fries, Thrice Cooked Steak Fries, Yukon  
Potato Shoestring Fries

Spicy Truffle Aioli, Ketchup, Mayonnaise, Upstate Cheddar Dip

**\$25** *Per Guest*

## TOAST AND TARTINE

Avocado Toast

Meyer Lemon Extra Virgin Olive Oil

House Made Nutella Tartine

Strawberry, Banana, Chantilly

Smoked Selva Shrimp Toast

Chipotle Mayo, Pickled Heirloom Tomato, Salmon Caviar, Dill

Truffled Whipped Ricotta Toast

Wildflower Honey | Chili Flake

Lox Flatbread

Crème Fraiche, Capers, Pickled Red Onion, Caviar, Dill

**\$30** *Per Guest*

Choice of Two:

All American Beef Slider  
Brioche Bun, Cheddar, and Spicy Ketchup

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BBQ Braised Pork Slider  
Sweet Hawaiian Roll Bun, and Caramelized Onions

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Lamb Kofta Kabob  
Grilled Pita, Lettuce, Onion, Tomato, and Yogurt Sauce

---

Crab Cake  
Brioche Bun, and Old Bay Aioli

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Marinated Portobello Mushroom  
Fennel and Thyme Slaw

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Choice Of:

- Homemade Salt and Cracked Black Pepper Chips
  - Truffle Parmesan Fries
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**\$25** *Per Guest*

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## Beverage Breaks

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

### HALF DAY COLD BEVERAGE

Up to 4 hours continuous

Local Sodas

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Still & Sparkling Water

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**\$45** *Per Guest*

### HALF DAY HOT BEVERAGE

Up to 4 hours continuous

Kobrick Coffee

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Jenwey Tea

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**\$45** *Per Guest*

### HALF DAY HOT AND COLD BEVERAGE

Up to 4 hours continuous

Local Sodas

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Kobrick Coffee

---

Jenwey Tea

---

Still & Sparkling Water

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### 2 HOUR COLD BREW BAR

**\$20** *Per Guest*

**\$75** *Per Guest*

### 2 HOUR FRESH SQUEEZED JUICE BAR

Orange Juice

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Grapefruit Juice

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Apple Juice

---

Cranberry Juice

---

Tomato Juice

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**\$20** *Per Guest*

### AND MORE

12 oz Saratoga Bottled Water | \$7 Each

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28 oz Saratoga Bottled Water | \$12 Each

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Assorted Soft Drinks | \$8 Each

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Local Sodas | \$9 Each

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### 2 HOUR INFUSED WATER BAR

**\$8** *Per Guest*

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## A Taste of New York City

Our Chef has curated menus with a local flair to provide variety while honoring Hyatt's sustainability efforts. Meal periods are based upon two hours of service. Events serving under 25 guests are subject to a \$350 surcharge, per day.

CENTRAL PARK HARVEST

NEW YORK MINUTE BOXED LUNCH

Served with fresh fruit salad, yogurt parfait, and protein bars. Includes assorted sodas, coffee, tea, and bottled water.

#### Salad Greens

Select Two:

- Market Greens
  - Baby Spinach
  - Romaine
  - Arugula
  - Kale
- 

#### Proteins

Select Two:

- Grilled Chicken Breast
  - Grilled Steak
  - Grilled Shrimp
  - Poached Salmon
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#### Accompaniments

Select Five:

- Watermelon Radish
  - Cucumber
  - Mushrooms
  - Cherry Tomatoes
  - Broccoli
  - Hardboiled Egg
  - Dried Cranberries
  - Dried Apricot
  - Walnuts
  - Almonds
  - Sunflower Seeds
- 

#### Cheeses

Select One:

- Fresh Mozzarella
  - Goat Cheese
  - Blue Cheese
  - Parmesan Cheese
- 

#### Dressings and Vinaigrettes

Select Two:

- Caesar
  - Ranch
  - Citrus Vinaigrette
  - Balsamic Vinaigrette
- 

**\$80** *Per Guest*

### THE DELI LUNCH

Served with assorted sodas, coffee, tea, and bottled water.

#### Salads

#### Sandwiches

Select Three:

- **Turkey Brie** with caramelized onions, spinach and artichoke spread, rustic hero.
  - **Roasted Turkey and Swiss** with lettuce, honey mustard, multigrain hero.
  - **Grilled Chicken Caesar Wrap** with shaved parmesan cheese, lettuce, creamy Caesar dressing, garlic wrap.
  - **Chicken Bacon Club** with colby jack cheese, arugula, mayonnaise, seeded semolina bread.
  - **Roast Beef and Cheddar** with lettuce, horseradish sauce, pretzel hero.
  - **Italian** with hot ham, Genoa salami, prosciuttini, provolone, sundried tomato puree, semolina bread.
  - **Grilled Veggie Hummus Wrap** with roasted red peppers, yellow squash, zucchini, spinach wrap
  - **Chicken Salad** with slow roasted chicken, carrots, celery, onion, apple, dijonnaise, ciabatta
  - **Cobb Salad with Smoked Turkey** hardboiled egg, bacon, bleu cheese crumble, grape tomatoes, ranch dressing, spinach wrap
  - **Gluten Free Turkey and Swiss** with lettuce, tomato, gluten free bread
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#### Sides

Select One:

- Creamy Coleslaw
  - Red Skin Potato Salad
  - Couscous Salad
  - Caesar Salad
  - Tortellini Salad
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#### Snacks

Select One:

- Assorted Local Chips
  - Terra Chips
- 

#### Dessert

Select One:

- Chocolate Chip Cookies
  - Oatmeal Cookies
  - Peanut Butter Cookies
  - Gluten Free Chocolate Chip Cookies
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**\$85** *Per Guest*

Select Two:

- **New Potato Salad** with creamy Dijon dressing, fresh dill
  - **Roasted Vegetable Pasta Salad** with extra virgin olive oil, fresh herbs
  - **Caesar Salad** with toasted croutons, parmesan
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Sliced Meats

- Honey Roasted Ham
  - Roast Beef
  - Smoked Turkey Breast
- 

Sliced Cheeses

- Cheddar
  - Gruyere
  - Provolone
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Veggies

- Lettuce
  - Tomato
  - Bermuda Onion
  - Olive Blend
  - Pickles
- 

Breads

- White
  - Whole Multigrain
  - Ciabatta
  - Sourdough
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Snacks

Assorted Local Chips

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Dessert

Select Two:

- Cubed Fresh Fruit
  - Triple Chocolate Brownies
  - Lemon Tart
  - S'mores Cookies
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**\$95** *Per Guest*

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## HOT BUFFET LUNCH

Our hot buffet lunch is customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for large and small parties. Served with assorted sodas, coffee, tea, and bottled water. **125PP**

### SALAD

Select Two:

Garden Salad of Bibb Lettuce

### ENTREES

Select Two (third entree + \$15PP):

Chicken Breast



Dried cranberries, cucumbers, croutons, walnuts, buttermilk dressing.

Chicken Cobb Salad

Applewood smoked bacon, avocado, tomato, cucumber, bleu cheese, lemon vinaigrette.

Thompson Caesar Salad

Croutons, parmesan, couscous, Caesar dressing

Quinoa Salad

Red radish, cucumber, grape tomato, corn, wild arugula, feta cheese.

Lentil Salad

Red peppers, citrus vinaigrette.

SIDES

Select Two:

Chef's Selection of Seasonal Vegetables

Roasted New Potato and Onion

Mashed Golden Potato

Moroccan Couscous

Savory Basmati Rice

In dried cherry and port wine reduction.

Grilled Chicken

In tarragon sauce.

Sliced Filet of Beef

In Pinot Noir mushroom sauce.

Grilled Salmon

In romesco sauce.

Local Catch

In lemon caper beurre blanc.

Orecchiette

Grilled vegetables, in olive oil sauce.

Rigatoni

Local sausage, rapini, garlic, fresh herbs, tomato.

DESSERT

Select Two:

Cubed Fresh Fruit

Financier

Selection of Miniature Pastries

Mini Tarts

Brownies

Blondies

Mini Cupcakes

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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, and dessert. **140PP**

FIRST COURSE

Select One:

Chilled Potato and Leek Vichissoise

Hummingbird Farm's Roasted Tomato Bisque

MAIN COURSE

Select Two:

Crispy Skin Antarctic Salmon

Edamame couscous, steamed baby, bok choy, yuzu vinaigrette.

Fire Grilled Jumbo Gulf Prawn

New York Cheddar croutons, snipped basil.

Summer Tomato Salad

Red and yellow vine-ripened tomatoes, pearl mozzarella, basil leaves, Italian olive oil, aged balsamic drizzle.

Roast Beet Salad

Baby kale, blueberries, pickled onion, chevre, caramelized shallot vinaigrette.

Garden Salad of Bibb Lettuce

Dried cranberries, cucumbers, croutons, walnuts, buttermilk dressing.

Endive

Radicchio, watercress salad with candied walnuts, bleu cheese dressing.

Seasoned espelette pepper, sweet corn, relish, parmesan polenta.

Grilled Stripe Bass

Warm lentil salad, wilted greens, citrus glaze.

Murray's Chicken Paillard

Arugula, cucumber, tomatoes, parmesan.

BoBo Farm's Braised Chicken

Roasted potato, wilted greens, lemon caper sauce.

Steak Frites

Char grilled Coulotte steak, roasted golden potato wedges, garlic rapini, house made steak sauce.

Cauliflower Steak

Bulgur, charred carrot, cauliflower puree, pumpkin seeds.

Vegetable Wellington

Roasted pepper, eggplant, summer squash, onion, romesco sauce.

DESSERT

Select One:

New York Cheesecake

Fresh cream, macerated berries.

Seasonal Fruit Tart

Collection of fresh fruits and berries, vanilla cream.

Vanilla Crème Brulee

Fresh cream, macerated berries.

Chocolate Ganache Cake

Raspberry coulis.

Lemon and Lime Meringue Tart

Candied ginger.

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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. Select three hors d'oeuvres - \$45 per person per hour, \$25 per person for additional hour. Select four hors d'oeuvres - \$55 per person per hour, \$35 per person for additional hour. Select five hors d'oeuvres - \$65 per person per hour, \$40 per person for additional hour.

### COLD SELECTIONS

St. Germaine

Camembert, watercress, apple, on baguette

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Caprese Skewer

Fresh mozzarella, cherry tomato.

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Basil Chevre Crostini

Herbed goat cheese, red pepper, caper relish, citrus zest.

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Classic Shrimp Cocktail

Bloody Mary cocktail sauce, preserved lemon.

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Curry Chicken Salad

Greek yogurt, grapes, cilantro, on pain de mie.

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Market Catch Ceviche

Chef's market catch, jicama, apple, avocado, citrus, cilantro.

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Peekytoe Crab Salad

Citrus zest, micro celery, on sourdough.

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Prosciutto Wrapped Bread Sticks

Prosciutto, parmesan, brioche bread.

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Shaved Vegetable Summer Roll

Yuzu, soy reduction, sesame.

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Ahi Tuna Poke

Cucumber, ginger, lime, on wonton chip.

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Ahi Tuna Sashimi

Watermelon, ponzu, sesame.

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### WARM SELECTIONS

Classic Mini Rubin

Caramelized apple, brown butter.

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Braised Beef Empanada

Cilantro chimichurri, crema.

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Vegetable Empanada

Corn, mushroom, goat cheese.

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Caramelized Onion Tartelette

Gruyere, port reduction.

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Mushroom Gougers

White cheddar, shallot marmalade, red wine reduction.

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Crab Cakes

Gribiche, Belgian endive.

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Lamb Lollypops

Chimichurri, aged balsamic.

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Forest Mushroom Arancini

White truffle aioli, chive.

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Lamb Kofta

Harissa, citrus yogurt, cardamom.

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Gyro

Lamb, pita, lettuce, tomato, tzatziki sauce.

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Pork Belly BLT

Pork belly, lettuce, tomato, poblano mayonnaise.

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Gazpacho

Smoked grapes, olive oil, esepette pepper.

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Boursin Stuffed Peppadew Peppers

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Bleu Cheese and Roaster Pear Crostini

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Gigante Bean Salad with Marinated Olives

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Ratatouille Tart

Puff pastry, goat cheese, aged balsamic.

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Seared Beef Medallion

Horseradish cream, natural jus, crouton.

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Short Rib Pot Sticker

Soy glaze, scallions.

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Shrimp Tempura

Togarashi, ponzu, scallion.

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Wild Mushroom Crostini

Marcona almonds, comte cheese, port reduction, soft herbs.

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Wagyu Slider

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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. Our presentation stations can be presented as live action stations. A chef attendant fee of \$400.00 will apply per 50 guests for live action stations. Vegan options available upon request.

### LOCAL PASTA

Prepared to order and served with grated parmigiano reggiano, and crushed red pepper.

Campanelle | \$22 Per Guest

Shrimp, oyster mushroom, basil, white wine cream sauce, herbed focaccia.

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Creste Di Galli | \$22 Per Guest

Chicken sausage, roasted peppers, garlic oil sauce, herbed focaccia.

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Garganelle | \$20 Per Guest

Olives, capers, tomatoes, chili, oregano, herbed focaccia.

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### FRESH MOZARELLA

Heirloom tomato jam, grilled focaccia, micro basil, extra virgin olive oil, sea salt.

**\$20** Per Guest

### FISH AND CHIPS

Lump crab, old bay aioli, Yukon gold potato chip, lemon burst, seared tuna, five spice marinated wonton chip, wakame seaweed, sweet chili dipping sauce.

**\$30** Per Guest

### POKE STATION

**Build your own poke bowl: Select two:**

- Diced raw tuna
- Salmon
- Poached shrimp
- Bay scallops

**Select two:**

- Steamed sushi rice
- Brown rice

- Soba noodle

**\$35** *Per Guest*

### BEYOND THE SEA

Oysters, crab claws, marinated tuna poke, clams, mussels, gulf coast poached shrimp, Meyer lemon, cocktail sauce, hot sauce.

**\$60** *Per Guest*

### SLIDER STATION

Select Three:

North East Crab Cake Slider

Old bay slaw, lemon caper aioli.

Pulled BBQ Pork Slider

Pickles.

Wagyu Beef Slider

Creamy bleu cheese and onion marmalade.

Lamb Slider

Arugula, feta, tomato jam, on potato roll.

Falafel Pocket

Pita, lettuce, tomato, onion, tzatziki.

Butter Milk Chicken Slider

Hot sauce, bread and butter pickles, on buttery biscuit.

**\$35** *Per Guest*

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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 - \$400 per attendant per 50 guests.

### FIRE AND SPICE BEEF TENDERLOIN

Herbed marble potatoes

Red onion |

Orange marmalade

Horseradish cream

Beef jus

House rolls

**\$55** *Per Guest*

### SLOW ROASTED ASC CERTIFIED SALMON

### TEA-BRINED TURKEY BREAST

Honey Mustard

Cranberry Relish

Cornbread

**\$40** *Per Guest*

### TRI-TIP

Wild Rice Salad

Yogurt Citrus Sauce

**\$40** Per Guest

Wild mushrooms

Vidalia onion bordelaise

Rye silver dollar rolls

Traditional Waldorf Salad

With Greens, Apples, Celery, Walnuts, Raisins and Lemon  
Mayonnaise Dressing

**\$45** Per Guest

### BEER CAN CHICKEN

Roasted with Bronx Brewery IPA

Bo Bo Farm's free range chicken

Herb Dust

**\$35** Per Guest

### ROASTED PORK TENDERLOIN

Multigrain pilaf

Apple cider jus

**\$45** Per Guest

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## 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's taste buds. **\$170 PP** Served with assorted sodas, coffee, tea, and bottled water.

### APPETIZER

Select one:

Grilled Gulf Coast White Shrimp

Creamy polenta, shiitake mushroom, fine herb salad, arugula.

### SOUP ENHANCEMENT

Select one:

Jersey Farm's Roasted Tomato Bisque

Lioni Dairies Burratta  
 Roasted eggplant caponata, red onion marmalade, lemon zest.  
 .....  
 Diver Scallop  
 Asparagus, potato puree, gremolata, orange gastrique.  
 .....  
 Lobster Tart  
 Wild caught lobster, shallots, cream, white wine, onion tart.  
 .....  
 Endive  
 Radicchio, watercress salad with walnuts, lemon vinaigrette,  
 Point Reyes bleu cheese.  
 .....

New Jersey Corn Chowder  
 .....  
 Manhattan Clam Chowder  
 .....  
 Minestrone Soup  
 .....

**\$11** *Per Guest*

ENTREES

Select one:  
 .....  
 Herb Roasted Chicken Breast  
 Creamy potatoes, haricot verts, heirloom carrots, bird jus.  
 .....  
 Gulf Coast Wild Striped Bass  
 Jasmin rice, citrus segment, grilled artichoke, cilantro, vanilla  
 bean vinaigrette.  
 .....  
 NY Steelhead Trout  
 Grilled rapini, lemon sesame rice, Mr. Bing's chili crisp.  
 .....  
 Herb Crusted Beef Tenderloin  
 Truffled potato gratin, roasted asparagus, red wine demi-glace.  
 .....  
 Two River Mushroom Risotto  
 English peas, parmesan, micro watercress.  
 .....  
 Cioppino  
 Crab, clams, mussels, shrimp, squid, catch of the day fish, saffron,  
 fresh tomato broth, crusty bread.  
 .....

DESSERT

Select two:  
 .....  
 New York Cheese Cake  
 Macerated strawberries, fresh cream.  
 .....  
 Seasonal Fruit Tart  
 Collection of fresh fruits and berries, vanilla cream.  
 .....  
 Chocolate Ganache  
 Raspberries, chocolate sauce.  
 .....  
 Crème Brulee  
 .....  
 Tiramisu  
 .....  
 Carrot Cake  
 .....

Meal periods are based on two hours of service. Events serving under 25 guests are subject to a \$350 surcharge per day.

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. **\$160 PP** All dinners include assorted sodas, coffee, tea, and bottled water.

SALAD

Select two:  
 .....  
 Thompson Caesar Salad  
 Croutons, parmesan, couscous, Caesar dressing.  
 .....

ENTREES

Select two:  
 .....  
 Grilled Tri Tip Steak  
 .....  
 Pepper Crusted NY Strip Steak | \$15 Per Guest  
 .....

Mixed Greens

Shaved baby vegetables, white cheddar, walnuts, citrus vinaigrette.

Baby Arugula

Heirloom tomatoes, fresh mozzarella, crispy shallots, balsamic basil vinaigrette.

Peas & Carrots

Carrot ribbons, pickled carrot puree, coconut yogurt, micro pea shoots, herbed vinaigrette.

SIDES

Select two:

Fingerling Potatoes

Rice Pilaf or Basmati Rice

Rustic Garlic Mashed Potatoes

Summer Corn Succotash

Roasted Baby Carrots

Charred Cauliflower

Sautéed Spinach

Wilted Kale

Tea Brined Moroccan Chicken

Sous Vied Porcini Dusted Short Rib | \$15 Per Guest

Chef's Market Catch of the Day

DESSERT

Select three:

Brownie Bites

White Chocolate Blondies

Mini Tiramisu, Pana Cotta, and Mousse Cups

Assorted Macaroons

Mini Pastry Assortment

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Bar Packages



Enhance your event with bespoke cocktails, custom tailored to your preferences. Charges for each additional hour beyond four will be based on final guarantee or actual number of guests, whichever is greater.

### HOST SPONSORED BAR PER PERSON

Full bar complement includes: Spirits, mixers, garnishes, imported and domestic beers, sparkling and rose wines, house red and white wine, soft drinks, sparkling and still water.

### MIDTOWN

Priced per guest. Charges based on the guaranteed number of guests or actual attendance number, whichever is greater.

Tito's Handmade Vodka

Tanqueray Gin

Bacardi Silver Rum

Dewar's Scotch

Makers Mark Bourbon

El Tequileno Blanco Tequila

**\$56** *One Hour, Per Guest*

**\$72** *Two Hours, Per Guest*

### UPTOWN

Priced per guest. Charges based on the guaranteed number of guests or actual attendance number, whichever is greater.

Grey Goose Vodka

Bombay Sapphire Gin

Don Q Rum

Johnnie Walker Black Scotch

Maker's Mark Bourbon

Patron Silver

**\$61** *One Hour, Per Guest*

**\$78** *Two Hours, Per Guest*

### HOST SPONSORED BAR PER DRINK

Your selected beverages are charged based on the actual number of drinks served. Priced per drink, and prices are not inclusive of tax and service.

Premium Cocktails | \$18

Luxury Cocktails | \$20

Thompson Crafted Cocktails | \$21

Domestic & Imported Beer | \$10

Local Craft Beers | \$11

House Red and White Wine | \$14

Soft Drinks | \$9

Still & Sparkling Water | \$7

### BEER AND WINE PACKAGE

Selection of three beers, four wines, soft drinks, and water. Priced per guest. Charges based on the guaranteed number of guests or actual attendance number, whichever is greater.

White, Sparkling, & Rose Wines

Poema Cava Brut, Mathilde Chapoutier Rose, Chalk Hill

Chardonnay, Starborough Sauvignon Blanc, Famille Hugel Pinot

### LABOR CHARGES

Bartender | \$350

One Bartender required per 50 guests, up to two hours. +\$350 surcharge for events longer than 4 hours.

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

Gris.

Red Wine

Stag Leap 'Hands of Time' Cabernet Sauvignon & Merlot Blend,  
Silver Gate Cabernet Sauvignon, Patient Cottat Pinot Noir.

Beer

Guinness, Miller Lite, Modelo, Modelo Negra, Blue Moon, Samuel  
Adams Boston Lager, Stella Artois.

**\$56** *One Hour, Per Guest*

**\$72** *Two Hours, Per Guest*

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall/Winter October 1, 2022- March 31, 2023. Menu pricing and selections may change based on availability and market conditions.

## Spirited Enhancements

Transform an ordinary bar experience! Mixology is the art of combing ingredients to deliver the perfect harmony of flavor in a drink. Add to your packages by selecting one of more of our beverage enhancements. Cheers! Priced per guest, based on guarantee.

### WELCOME COCKTAIL

Thompson Central Park Barrel Aged Manhattan | \$26 Per Guest  
All small batches of Manhattan are aged in house between 30 to 90 days.

### Craft Beer | \$9 Per Guest

Select two local craft beer add-ons from Bronx Brewery:

- Smile My Guy IPA
- World Gone Hazy IPA
- Well Earned Pilsner

### Champagne, Cordials, and Brandies | \$21 Per Guest

Select between Champagne toast, or cordial and brandy service.

### MARY, MARIA, & MIMOSA

We'll provide the ingredients, you do the rest.

#### Tito's Vodka Bloody Mary

Made with Filthy Spicy Bloody Mary Mix.

#### El Tequileno Blanco Bloody Maria

Made with Filthy Spicy Bloody Mary Mix.

#### Italian Prosecco Mimosa

With choice of orange, pomegranate, peach, and mango juice.

#### A Salt and Spice

Sea Salt Rim Garlic Salt Rim Smoked Paprika Rim Filthy Olive  
Brine Tabasco Horseradish Worcestershire Sauce Fresh Lemon or  
Lime Celery Pickle Spear Green Olives

**\$40** *One Hour, Per Guest*

**\$56** *Two Hour, Per Guest*

**\$16** *Additional Hour, Per Guest*

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