



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

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

Sliced Fruit and Berries

Assorted Breakfast Pastries

CHOICE OF:

- Applewood Smoked Bacon
- Breakfast Pork Sausage
- Country Ham
- Maple Chicken Sausage

\$95 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

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

Catskills Gold Smoked Salmon

Smoked Trout Caviar Crème

Capers, Sliced Tomato, Sliced Red Onion

Sliced Fruit and Berries

Assorted Breakfast Pastries

House Made Granola Greek-Yogurt Parfait with Organic Berries

\$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

\$7 *Each*

FRENCH TOAST

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

\$20 *Per Person*

FRESH HOUSE MADE JUICE BAR

Detox Green Juice

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

Immunity

Orange, Carrot, Ginger, Beet, Lemon

\$19 *Per Guest*

HOUSE MADE GRANOLA GREEK YOGURT PARFAITS

Fresh Organic Berries

Wildflower Honey

Citrus Granola

BUTTERMILK RICOTTA PANCAKES

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

\$20 *Per Person*

GLUTEN FREE STEEL CUT OATMEAL

Brown Sugar, Gold Raisins

\$9 *Per Person*

CHEF'S OMELET STATION

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

Organic Cage Free Eggs

Mozzarella, Upstate NY Cheddar, Parmesan

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

Chicken Sausage, Ham

\$45 *Per Guest*

AVOCADO TOAST

Fresh Baked Rosemary Focaccia

Avocado

Meyer Lemon Extra Virgin Olive Oil

Micro Affila Cress

\$10 *Per Guest*

\$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

Hummus and Baba Ghanoush

Grilled Pita

Grilled Vegetables with Asparagus, Peppers, and Zucchini

Marinated Olives

Aged Balsamic, EVOO

\$29 *Per Guest*

UPSTATE CHEESE BOARD

Chef's Selection of Upstate Artisanal Cheeses

Dried Assorted Fruits

Roasted Mixed Nuts

Wildflower Honey

Assorted Crackers, Sourdough Toast, Baguette

\$30 *Per Guest*

LOCAL CHARCUTERIE

Chef's Selection of Assorted Seasonal Charcuterie

Whole Grain Mustard, Marinated Olives

Assortment Crackers, Sourdough Toast, Baguette

HEALTHY PROTEIN BREAK

Sea Salt Roasted Nuts, Dried Fruit

Cacao Nib Sunflower Butter Cookie

Dark Chocolate Protein Granola Bar

\$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*

MINI SLIDER AFTERNOON TEA

Wagyu Beef Slider

Brioche, Secret Sauce, Caramelized Onion

Crispy Chicken Slider

Spicy Truffle Aioli, Pickled Fresno Chili, Lettuce

Crab Cake Slider

Brioche, Old Bay Aioli, Coleslaw

\$35 *Per Guest*

NYC DOUGHNUT CART

\$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*

CLASSIC AFTERNOON TEA

Cucumber Sandwich

Mint Crème Fraiche, Rye Bread

Smoked Salmon Roulade

Smoked Trout Caviar, Whipped Crème, Dill, Pumpnickel

Truffle Egg Sandwich

Confit Garlic Aioli, Sourdough

\$30 *Per Person*

LA PATISSERIE

Coco Mint Pattie Doughnut

Lemon Poppy Seed Doughnut

Honey Nuts Doughnut

\$25 *Per Person*

Assorted Macaron

French Tartlets

Pate a Choux

\$25 *Per Person*

SOMETHING SWEET

Brownie and Blondie Bites

Mini Fruit Tartlets

\$25 *Per Person*

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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

Still & Sparkling Water

\$45 *Per Guest*

HALF DAY HOT BEVERAGE

Up to 4 hours continuous

Kobrick Coffee

Jenwey Tea

\$45 *Per Guest*

HALF DAY HOT AND COLD BEVERAGE

Up to 4 hours continuous

Local Sodas

Kobrick Coffee

Jenwey Tea

Still & Sparkling Water

\$75 *Per Guest*

2 HOUR COLD BREW BAR

\$20 *Per Guest*

2 HOUR FRESH SQUEEZED JUICE BAR

Orange Juice

Grapefruit Juice

Apple Juice

Cranberry Juice

Tomato Juice

\$20 *Per Guest*

2 HOUR INFUSED WATER BAR

\$8 *Per Guest*

AND MORE

12 oz Saratoga Bottled Water | \$7 Each

28 oz Saratoga Bottled Water | \$12 Each

Assorted Soft Drinks | \$8 Each

Local Sodas | \$9 Each

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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.

NEW YORK MINUTE BOXED LUNCH

Sandwiches

Select Three:

- **Grilled Veggie Hummus Wrap** with Roasted Red Pepper, Smoked Asparagus, Gold bar Squash, Zucchini, and Spinach Wrap.
 - **Grilled Chicken Caesar Wrap** with Brioche Crouton, Parmesan, Baby Gem Lettuce, House Made Caesar.
 - **Thompson Chicken Club** with Organic Grilled Chicken Breast, Upstate Cheddar, Lettuce, Tomato, Applewood Smoked Bacon, Sourdough, Roasted Garlic Aioli.
 - **Truffle Egg and Country Ham Baguette** Truffle Tapenade, Arugula Slow, Cooked Hen's Egg Smoked Country Ham, Truffle Aioli.
 - **Applewood Smoked Salmon Flatbread** Naan, Crème Fraiche, Capers, Pickled Red Onion, Smoked Trout Roe.
 - **Heritage Turkey Wrap** with Upstate Cheddar, Arugula, Tomato, Chipotle Aioli.
 - **NY Corned Beef Hero** Pretzel Hero, Smoked Sea Salt Horseradish Mustard Jam, White Cheddar, Secret Sauce.
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Sides

Select One:

- Spiced Coleslaw
- Yukon Gold Potato Salad
- Pasta Salad with Heirloom Tomato and Parmesan

Snacks

Assorted Chips

Dessert

Select One:

- Maple Glaze Brown Butter Cookie
- Dark Chocolate Chunk Cookie with Cocoa
- Oatmeal Raisin Cookie with Smoked Sea Salt
- Fudge Brownie

\$90 Per Guest

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

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. **130PP**

APPETIZER

Select Two:

Grilled Corn Feta Salad
 Smoked Paprika, Cherry Tomato Avocado, Pickled Onion,
 Parsley-Sambal Lime Vinaigrette

Thompson Cobb Salad
 Avocado, Heirloom Tomato, Hen’s Egg, Toma Reyes Blue Cheese,
 Little Gem Lettuce, Heritage Bacon Buttermilk Ranch

Little Gem Caesar
 Parmesan, Brioche Crouton, House-Made Caesar Dressing

Heirloom Tomato Salad with Crème Fraiche
 Lancaster Farm’s Heirloom Tomato, Meyer Lemon Crème, Olive
 Granola Capers, Lemon Basil Pesto

Halal Cart Chicken Salad
 Iceberg Lettuce, Turmeric Farro, Tomato, Red Onion, Gremolata
 Pita Croutons, Classic White Sauce

ENTREES

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

Yogurt Marinated Roasted Organic Chicken Breast
 Smoked Paprika, Coconut Chicken Jus

Prime Filet of Beef
 Perigord Truffle Jus

Charred Atlantic Salmon
 Chimichurri Sauce

Smoked Sea Salt Roasted Bronzini
 Lemon, Parsley, Caper Vinaigrette

Braised Chickpea with Chard
 Jammy Tomato Ragout, Cauliflower, Smoked Paprika, Charred
 Sourdough

Wild Mushroom Alfredo
 Chef’s Pasta, Parmesan Emulsion, Upstate Cheddar, Crispy Herbs

Kale Quinoa Salad
Avocado, Edamame, Shaved Radish, English Cucumber

Organic Atlantic Salmon Crudo
Meyer Lemon Dressing, English Cucumber Jalapeno, Micro
Cilantro

SIDES

Select Two:

Parmesan Pomme Puree

Roasted Sweet Potato Ragout with Maple Glaze

Charred Brussel Sprouts with Apple Cider Dressing

Herb Roasted Vegetables

Roasted Baby Marble Potato with Herbs

Grilled Baby Carrot with Gold Raisin

DESSERT

Select Two:

Sliced Fresh Fruit

Chef's Selection of Mini Tartlets

Mini Chocolate Chunk Brownies

Mini Blondies

Assorted Macaron

Assorted Chocolate Bon Bons

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

EXECUTIVE BUFFET LUNCH

This menu elevates the culinary experience to a VIP level. No "choice of" options, all included to delight the most intricate palates. **\$165 PP**

APPETIZER

Selva Shrimp Cocktail
Horseradish Cocktail Sauce, Lemon

Ahi Tuna Carpaccio
Radish, Shiso, Japanese Dressing

Kale Quinoa Salad
Edamame, Avocado, English Cucumber, White Soy-Sesame
Dressing

SIDES

Charred Chef's Vegetable Medley with Lemon and Smoked EVOO

ENTREES

Truffle Pasta
Fresh Truffle Cream, Parmesan Truffle Tapenade

Grilled Organic Atlantic Salmon
Champagne Beurre Blanc, Dill

Roasted Chicken Breast
Chicken Jus

DESSERT

Chef's Selection of Mini Tartlets

Scalloped Potato in Rosemary Reduction

Macaron Tower

Meal periods are based upon two hours of service. Buffets serving under 25 guests are subject to a \$350 surcharge.

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:

Harvest Greens Salad

Lancaster Farm's Vegetables, Heirloom Tomato, Banyuls Vinaigrette

Ahi Tuna Carpaccio

Citrus, Smoked Trout Roe, Avocado, Dill

Heart of Romaine Wedge Salad

Crispy Shallot, Herbs, Garlic Crouton, House Made Caesar Dressing

Selva Shrimp Cocktail

Pickled Shallot, Celery, Apple, Bloody Mary Sauce

Grilled Asparagus

Poached Hen's Egg, Chive, Warm Champagne Sauce

Jersey Tomato Bisque and Truffle

Truffle Grilled Cheese, Basil-Parmesan Emulsion

MAIN COURSE

Select One:

Joyce Farm Organic Chicken Breast

Onion Soubise, Sauce Vin Jaune, Black Trumpet Mushroom Ragout

Grilled Atlantic Salmon

Chorizo, Chickpea, Cabernet, Heirloom Tomato Jus

Slow Roasted Halibut

Green Zucchini, Spinach Puree, White Coco Beans, Champagne Beurre Blanc

Smoked Jumbo Prawn

Farro Risotto, Brassicas Florets, Parmesan Broth

Creekstone Farm's Beef Filet Mignon

Truffle Pomme Purée, Super Green Spinach, Perigord Jus

Smoky Mushroom Carbonara

Charred Wild Mushroom, Egg, Pecorino, Black Peppercorn

DESSERT

Select One:

Classic New York Cheesecake

Organic Berries, Raspberry Coulis

Tahitian Vanilla Crème Brûlée

Raw Sugar, Banana

Molten Chocolate Cake

Manjari Feves Chocolate, Cocoa

Meyer Lemon Tartlet

Meyer Lemon Curd, Powdered Sugar, Mint

Sliced Fruit Plate

Chef's Seasonal Fruits, Organic Berries

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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 - \$50 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

Selva Shrimp Cocktail

Bloody Mary Sauce, Micro Cilantro

Wagyu Tartar Tartlet

Mustard Caviar, Cornichon, Caper, Aioli

Truffle Ricotta Cone

Wildflower Honey, Truffle Perlage

Brie and Lingonberry on Brioche

Candied Brown Butter Pecan

Lox Rosette

Crème Fraiche, Pickled Shallots, Smoked Trout Caviar, Rye Crisp

Ahi Tuna Cigar

Soy-Ginger, Crispy Shell, Spicy Aioli

Avocado Tartlet

Balsamic, Micro Affila Cress

Smoked Salmon Rillettes

Pate Sable, Herbs

Jumbo Lump Crab Salad

Caviar, Nasturtium, Lemon Gel

Hackleback Caviar

Marble Potato, Scallion

Smoked Eggplant Baba Ghanoush

WARM SELECTIONS

Crispy Coconut Shrimp

Green Curry Aioli, Herbs

Gorgonzola Arancini

Sun Dried Tomato Aioli, Basil

Maine Jumbo Lump Crab Cake

Spicy Aioli, Smoked Trout Caviar, Dill

Shiitake Leek Cigars

Sweet Chili Sauce

Beef In A Blanket

Spicy Mustard, Chili Ketchup

Tikka Marinated Chicken Satay

Pickled Red Onion, Mango Compote

Pesto Marinated Beef Skewer

Fresno Chili Jam

Truffle Arancini

Parmesan Risotto, Green Goddess Aioli

Jumbo Prawn Satay

House Made Peanut Sauce, Sesame Scallion

Pancetta Quiche Lorraine

Upstate Cheddar, Leek, Parmesan

Chicken Lemongrass Dumpling

Crostini, Micro Purple Shiso

Mini Lobster Roll
Citrus, Old Bay Aioli

Organic Salmon Tartar Taco
Teriyaki Aioli, Scallion Sesame

Confit Duck Rillettes
Cherry Puree, Port Wine, Pickled Apricot

Poached Shrimp Salad Slider
Bibb Lettuce, Chipotle Aioli

Sweet Soy Vinegar, Fresno Chili

New Zealand Lamb Lollipop
Chimichurri, Pepperoncini

Shrimp Har Gow
Black Vinegar Aioli, Purple Shiso

Mini Wagyu Slider
Upstate Cheddar, Secret Sauce Pickles

Mini Chicken Slider
Harissa Marinated Chicken, Chipotle Aioli, Coleslaw

Mini Falafel Gyro
Tzatziki, Tomato, Cucumber, Lettuce, Hot Sauce

Crab Rangoon
Smoky Chili Dip, Crème Fraiche, Radish

Popcorn Chicken
Sweet & Spicy Sauce, Scallion Benne

Buffalo Chicken Cigars
Blue Cheese Dip, Micro Shiso

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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 \$500.00 will apply per 50 guests for live action stations. Vegan options available upon request.

LOCAL PASTA

The Lux Truffle | \$70 Per Guest
Fresh Truffle Mac and Cheese with Truffle Breadcrumb, Truffle Flatbread, Truffle Farro Risotto with Herbs

Fresh Pasta | \$28 Per Guest
CHOICE OF: Rigatoni, Farfalle, Gemmeli, Spaghetti, Elbow
CHOICE OF: Arugula Pesto, Parmesan Crème, Guanciale-Egg Yolk Sauce, Vegetable Ragout, Black Pepper-Parmesan Reduction, Bolognese

CRUDITE

The Garden | \$30 Per Person
Mesclun Salad with Wildflower Honey, Lemon Dressing, Charred Green Asparagus with Champagne Vinaigrette, Roasted Baby Carrots with Herbs and Golden Raisins, Grilled Zucchini with Brown Butter, Caper Sauce, Wild Mushrooms with Shallots and Garlic

The Lux Vegetable | \$50 Per Person
Jumbo Dutch White Asparagus with Meyer Lemon Beurre Blanc, Jumbo Green Asparagus with Champagne, Shallot Vinaigrette, Cauliflower Rice with Charred Artichoke, Heirloom Tomato, Avocado and Banyuls Vinaigrette, Maitake Mushroom with

FROM THE SEA

Thompson Seafood Tower | \$75 Per Person
Organic Salmon Crudo, Ahi Tuna Crudo, Marinated Clam Salad,
Oysters on the Half Shell, Selva Shrimp Cocktail, Cocktail Sauce,
Sweet Soy Dip, Lemon

Upper Stories Seafood Tower | \$90 Per Person
Oysters on the Half Shell, Selva Shrimp Cocktail, Maine Lobster
Salad, Scallop Ceviche, Organic Salmon Crudo, Ahi Tuna Crudo,
Cocktail Sauce, Sweet Soy Dip, Lemon.

Prestige Kaviari Caviar | \$150 Per Person
Sustainably Sourced Kaviari Kristal Caviar 50g pp, Yukon Gold
Potato Blini, Egg, Caper, Shallot, Chive, Crème Fraiche

Crudo
Ahi Tuna Crudo, Organic Salmon Crudo, Soy-Sesame Dressing

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

Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef's personally selected sides. Station Attendant Required - \$500 per attendant per 50 guests.

PRIME BEEF FILET MIGNON

Truffle Pomme Puree

Pinot Noir Jus

Horseradish Creme

Roasted Local Seasonal Vegetables with Herbs

House Rolls

\$60 Per Guest

MILK FED PORCELET

Poached Apricot Glaze

Parmesan Truffle

ACROSS THE WORLD

Wagyu Tataki | \$85 Per Person
Wagyu Beef Yakitori, Sweet Soy Dip, Black Garlic Vinegar, Perigord
Truffle Jus, Smoked Sea Salt, Maldon Sea Salt, Truffle Sea Salt,
Shiso Leaf.

Sustainable Poke | \$40 Per Person
Sustainable Ahi Tuna, Organic Atlantic Salmon, Steamed Rice,
Brown Rice

Dim Sum | \$50 Per Person
Shrimp Har Gow, Roasted Pork Buns, Chicken Shiu Mai, Vegetable
Rolls, Vegetable Dumplings, Sweet Soy Vinegar, Chili Sauce

Herb Sauce

\$57 *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.

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 attendees' taste buds. **SELECT 1-2-1: \$175 PP SELECT 1-1-2: \$170 PP SELECT 2-2-2: \$185 PP** Served with assorted sodas, coffee, tea, and bottled water.

APPETIZERS

Ahi Tuna Carpaccio
Citrus, Avocado, English Cucumber, Ginger, Soy Vinaigrette

Jumbo Scallop Ceviche
Pickled Gooseberry, Shallot, Meyer Lemon Dressing, Micro Purple Shiso

Selva Prawn Cocktail
Horseradish Foam, Cocktail Sauce, Smoked Trout Roe, Mizuna

Heart of Romaine Wedge Salad
Parmesan Crouton, Chive, Buttermilk Ranch Dressing

Sugar Snap Pea Salad
Mint Pea Puree, Asparagus, Radish Mizuna, Pear, Feta Cheese

Wagyu Beef Carpaccio
Parmesan, Arugula, Crispy Caper, Lemon

ENTREES

Prime Beef Filet Mignon
Truffle Pomme Puree, Smoked Asparagus, Perigord Truffle Jus

Bouillabaisse Bucatini Pasta
Selva Shrimp, Clams, Parmesan, Fresh Bucatini Pasta

Organic Grilled Chicken
Confit Chicken Thigh, Apricot Gel, Crispy Herbed Potato, Roasted Chicken Jus

Slow Cooked Halibut
Pea-Asparagus Fricassee, Pancetta, Champagne Beurre Blanc, Caviar

Grilled Atlantic Salmon
Charred Corn, Heirloom Tomato, Corn Bisque

Aleppo Crusted Rack of Lamb
Smoked Baba Ghanoush, Poached Fig Pomme Gratin, Kalamata Olive Jus

DESSERT

New York Cheese Cake
Raspberry Coulis Freeze Dried Strawberry

Molten Chocolate Cake
Manjari Feves Chocolate, Cocoa

Georgian Pecan Tartlet

Tahitian Vanilla, Chantilly, Poached Pear

Madagascar Vanilla Crème Brulee

Organic Berries, Raw Sugar

Sliced Fruit Plate

Chef's Seasonal Fruits Organic Berries

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. **\$165 PP** Served with assorted sodas, coffee, tea, and bottled water.

APPETIZERS

Select two:

Little Gem Caesar Salad

Parmesan, Brioche Croutons, Caesar Dressing

Satur Farms Mesclun Salad

Shaved Harvest Vegetables, Meyer Lemon Vinaigrette

Local Mozzarella and Heirloom Tomato Carpaccio

Mizuna, Basil Pesto, Charred Sourdough Crisp

Ahi Tuna Crudo

Citrus, Smoked Trout Roe, Avocado Radish

Kale Quinoa Bowl

Edamame, Avocado, English Cucumber, White Soy Vinaigrette

Prosciutto and Smoked Plum

Pink Peppercorn Drizzle, Manchego

SIDES

Select two:

Parmesan Pomme Puree

Roasted Sweet Potato Ragout with Maple Glaze

Charred Brussel Sprouts with Apple Cider Dressing

ENTREES

Select two:

Marinated Joyce Farm's Chicken

Smoked Paprika, Coconut Chicken Jus

Charred Atlantic Salmon

Chimichurri Sauce

Prime Beef Filet

Perigord Truffle Jus

Smoked Sea Salt Roasted Bronzini

Lemon, Parsley, Caper Vinaigrette

Braised Chickpea with Chard

Jammy Tomato Ragout, Cauliflower Smoked Paprika, Charred

Sourdough

Wild Mushroom Alfredo

Chef's Pasta, Upstate Cheddar Parmesan Emulsion, Crispy Herbs

DESSERT

Select two:

Sliced Fruit Platter

Chef's Selection of Mini Tartlets

Assorted Macaron

Roasted Baby Marble Potato with Herbs

Roasted Vegetables with Lemon Olive Oil

Grilled Baby Carrot with Gold Raisin

Assorted Chocolate Bon Bons

Chef's Assorted Petit Four

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

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.

Smirnoff Vodka

Tanqueray Gin

Bacardi Silver Rum

Dewar's Scotch

Jim Beam 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

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 | \$16

Luxury Cocktails | \$18

Thompson Crafted Cocktails | \$19

Maker's Mark Bourbon

Patron Silver

\$61 *One Hour, Per Guest*

\$78 *Two Hours, Per Guest*

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

Marques de Caceres Cava Mathilde Chapoutier Rose Lindeman
Chardonnay Bin 65 Starborough Sauvignon Blanc Terlato Vineyards
Pinot Grigio

Red Wine

Carpe Diem Cabernet Sauvignon Lindeman Cabernet Sauvignon
Bin 45

Beer

Guinness Miller Lite Bud Light Samuel Adams Boston
Lager Corona Stella Artois

\$56 *One Hour, Per Guest*

\$72 *Two Hours, Per Guest*

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Spirited Enhancements

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

WELCOME COCKTAIL

Thompson Central Park Barrel Aged Manhattan | \$24 Per Guest
All small batches of Manhattan are aged in house between 30 to 90 days.

Domestic & Imported Beer | \$9

Local Craft Beers | \$10

House Red and White Wine | \$14

Soft Drinks | \$8

Still & Sparkling Water | \$7

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

MARY, MARIA, & MIMOSA

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

Tito's Vodka Bloody Mary

Made with Filthy Spicy Bloody Mary Mix.

Craft Beer | \$6 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.

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 RimGarlic Salt RimSmoked Paprika RimFilthy Olive
BrineTabascoHorseradishWorcestershire SauceFresh Lemon or
LimeCeleryPickle SpearGreen Olives

\$40 *One Hour, Per Guest*

\$56 *Two Hour, Per Guest*

\$16 *Additional Hour, 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.



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian