



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*

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*

LOCAL CHARCUTERIE

- Chef's Selection of Assorted Seasonal Charcuterie
- Whole Grain Mustard, Marinated Olives
- Assortment Crackers, Sourdough Toast, Baguette

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*

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
- Crudit  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
- Cr me Fraiche, Capers, Pickled Red Onion, Caviar, Dill

\$30 *Per Guest*

CLASSIC AFTERNOON TEA

- Cucumber Sandwich
- Mint Cr me Fraiche, Rye Bread
- Smoked Salmon Roulade
- Smoked Trout Caviar, Whipped Cr me, Dill, Pumpernickel
- 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*

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 may change based on availability and market conditions.

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

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 may change based on availability and market conditions.

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.

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
.....

ENTREES

Truffle Pasta
Fresh Truffle Cream, Parmesan Truffle Tapenade
.....
Grilled Organic Atlantic Salmon
Champagne Beurre Blanc, Dill
.....
Roasted Chicken Breast
Chicken Jus
.....

SIDES

Charred Chef’s Vegetable Medley with Lemon and Smoked EVOO
.....

DESSERT

Chef’s Selection of Mini Tartlets
.....

Scalloped Potato in Rosemary Reduction

.....

Macaron Tower

.....

Meal periods are based upon two hours of serviceBuffets 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 Purer, 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 Brulee
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

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

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	Sweet Soy Vinegar, Fresno Chili
Mini Lobster Roll	New Zealand Lamb Lollipop
Citrus, Old Bay Aioli	Chimichurri, Pepperoncini
Organic Salmon Tartar Taco	Shrimp Har Gow
Teriyaki Aioli, Scallion Sesame	Black Vinegar Aioli, Purple Shiso
Confit Duck Rillettes	Mini Wagyu Slider
Cherry Puree, Port Wine, Pickled Apricot	Upstate Cheddar, Secret Sauce Pickles
Poached Shrimp Salad Slider	Mini Chicken Slider
Bibb Lettuce, Chipotle Aioli	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

All prices are subject to change. Prices listed are per person costs unless otherwise noted. All pricing is subject to 24% service charge and 8.875% sales tax.

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

DUCK ALA' ORANGE

Blood Orange Reduction

Burgundy Poached Cherries

\$55 Per Guest

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, 2023Menu 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 CoulisFreeze 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

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

SIDES

Select two:

Parmesan Pomme Puree

Roasted Sweet Potato Ragout with Maple Glaze

Charred Brussel Sprouts with Apple Cider Dressing

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 CavaMathilde Chapoutier RoseLindeman Chardonnay Bin 65StarboroughSauvignon BlancTerlatoVineyards Pinot Grigio
.....
Red Wine
Carpe Diem Cabernet SauvignonLindeman Cabernet Sauvignon Bin 45
.....
Beer
GuinnessMiller LiteBud LightSamuel Adams Boston LagerCoronaStella 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 | \$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