



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

- Grilled Pita
- Hummus and Baba Ghanoush
- 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

\$19*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*

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
- Tahini Hummus, Charred Baba Ghanoush, Herb Olive Tapenade
- Spinach, Kale, and Apple Juice

\$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

Citrus Doughnut

Confectioner's Glaze Doughnut

\$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 AND COLD BEVERAGE

Up to 4 hours continuous

Local Sodas

Kobrick Coffee

Jenwey Tea

Still & Sparkling Water

\$75 *Per Guest*

Assorted Macaron

French Tartlets

Pate a Choux

\$25 *Per Person*

HALF DAY HOT BEVERAGE

Up to 4 hours continuous

Kobrick Coffee

Jenwey Tea

\$45 *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 | \$6 Each
- 28 oz Saratoga Bottled Water | \$10 Each
- Assorted Soft Drinks | \$8 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, on a Spinach Wrap.
- Grilled Chicken Caesar Wrap on a Brioche Crouton, Parmesan, Baby Gem Lettuce, House Made Caesar.
- Thompson Chicken Club with Organic Grilled Chicken Breast, Upstate Cheddar, Lettuce, Tomato, Applewood Smoked Bacon, Roasted Garlic Aioli, on Sourdough.
- Heirloom Tomato and Mozzarella Pizza Bianca on Pizza Bianca Bread, with Smoked Maldon Sea Salt, Basil Pesto, EVOO
- Applewood Smoked Salmon Flatbread on Naan, with Crème Fraiche, Caper, Pickled Red Onion, Smoked Trout Roe.
- Heritage Turkey Wrap with White Cheddar, Roasted Dried Tomato, Arugula Pesto, Confit Onion Aioli.
- NY Corned Beef Hero on a Pretzel Hero with 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
- Mesclun Salad with Shaved Vegetables and Banyuls Vinaigrette

.....

Snacks

Assorted Chips

.....

Dessert

Select One:

- Fudge Brownie
- Sliced Fruit
- Mini Cheesecake
- Mini Fruit Tartlets

.....

\$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
- Cigelline Mozzarella, Capers, Pickled Shallot, Smoked Maldon Sea Salt, Meyer Lemon Vinaigrette
-
- Grilled Plum Panzanella Salad
- English Cucumber, Charred Tomato, Shallot, Charred Crouton, Chardonnay Vinegar
-
- Kale Quinoa Salad

ENTREES

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

- Confit Organic Chicken
- Herbs, Chicken Veloute Sauce
-
- Prime Beef Filet
- Port Wine Demi Glace
-
- Charred Atlantic Salmon
- Citrus, Gremolata Sauce
-
- Seared Atlantic Cod
- Herbs, Brown Butter Caper Sauce
-
- Cannellini Bean Ragout
- Kale, Sweet Onion, Swiss Chard, Charred Tomato, White Wine Reduction
-
- Orecchiette Pasta
- Peas, Asparagus, Pecorino, Pesto
-

Avocado, Edamame, Shaved Radish, English Cucumber

Organic Atlantic Salmon Tataki
Ginger Tamari, English Cucumber, Charred Citrus, Micro Cilantro

SIDES

Select Two:

- Pecorino Roasted Pomme Puree
- Roasted Sweet Potato Ragout with Maple Glaze
- Charred Brussel Sprouts with Apple Cider Dressing
- Herb Roasted Vegetables
- Oven Roasted Baby Marble Potato with Crispy Herb Dressing
- Grilled Baby Carrot with Chimichurri

DESSERT

Select Two:

- Sliced Fresh Fruit
- Mini Fruit Tartlets
- Mini Chocolate Chunk Brownies
- Mini Blondies
- Pate A Choux La Classic
- Chef's Assorted Mini Cakes

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
- Scalloped Potato in Rosemary Reduction

DESSERT

- Chef's Selection of Mini Tartlets
- Macaron Tower

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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:

- 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 Puree, 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

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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
Crostiti, 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

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
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

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

.....

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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

.....

ALL THE GREENS

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 Parmesan Truffle

.....

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

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.

.....

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 | \$40 Per Person

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

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

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*

DUCK ALA' ORANGE

Blood Orange Reduction

Burgundy Poached Cherries

\$55 *Per Guest*

MILK FED PORCELET

Poached Apricot Glaze

Herb Sauce

\$57 *Per Guest*

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Plated Dinner

Chef has hand selected a three-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
Rasperry 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, Sourdough Crisp, Arugula Pesto
- Calamari Salad
Smoked Tomato, Shallot, Capers, Meyer Lemon Aioli
- 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
- Oven-Roasted Baby Marble Potato with Crispy Herb Dressing
- Sauteed Haricot Vert with Almond Brown Butter Vinaigrette
- Grilled Baby Carrot with Chimichurri

ENTREES

Select two:

- Confit Organic Chicken
Herbs, Chicken Veloute Sauce
- Charred Atlantic Salmon
Citrus, Gremolata Sauce
- Prime Beef Filet
Port Wine Demi Glace
- Seared Atlantic Cod
Herbs, Brown Butter Caper Sauce
- Cannellini Bean Ragout
Kale, Sweet Onion, Swiss Chard, Charred Tomato, White Wine Reduction
- Orecchiette Pasta
Peas, Asparagus, Pecorino, Pesto

DESSERT

Select two:

- Sliced Fruit Platter
- Mini Fruit Tartlets
- Mini Chocolate Chunk Brownies
- Mini Blondies
- Pate A Choux La Classic
- Chef's Assorted Mini Cakes

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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
Ten to One Rum
Dewar's Scotch
Maker's Mark Bourbon
Cazadores Tequila
Signature Cocktail Add-On \$7 Per Person
Choice of Three:Cosmopolitan, Old Fashioned, Margarita, Negroni, Martini, Mojito

\$56*One Hour, Per Guest*

\$72*Two Hours, Per Guest*

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

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
Ron Zacapa
Johnnie Walker Black Scotch
Maker's Mark Bourbon
Patron Silver Tequila
Signature Cocktail Add-On \$11 Per Person
Choice of Three:Cosmopolitan, Old Fashioned, Margarita,

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.

Midtown Cocktails \$18
Uptown Cocktails \$20
Domestic & Imported Beer \$9
Local Craft Beers \$10
House Red and White Wine \$14
Soft Drinks \$8
Still & Sparkling Water \$7

Negroni, Martini, Mojito

\$61 *One Hour, Per Guest*

\$78 *Two Hours, Per Guest*

\$17 *Additional Hour, Per Hour, Per Person*

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

Mionetto Prosecco Brigantello Pinor Grigio Mahi Sauvignon Blanc

Diatom Chardonnay La Fete Rose

Red Wine

No Fine Print Cabernet Sauvignon Skyside Pinot Noir Terrazas

Malbec

Beer

Guinness Brooklyn Lager Blue Moon Stella Artois

\$37 *One Hour, Per Guest*

\$54 *Two Hours, Per Guest*

\$15 *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.

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 (A LA CARTE)

Manhattan

Rye Whiskey, Sweet Vermouth, Bitters

Cosmopolitan

Vodka, Cointreau, Cranberry Juice, Lime

Margarita

Red Bull (Regular and Sugar Free) | \$9

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.

El Tequileno Blanco Bloody Maria

Made with Filthy Spicy Bloody Mary Mix.

Tequila, Cointreau, Agave, Lime
.....
Mojito
White Rum, Mint, Club Soda, Lime Juice
.....
Mimosa
Prosecco, Orange Juice
.....

\$19 *Per Person*

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
.....

\$45 *One Hour, Per Guest*

\$62 *Two Hour, Per Guest*

\$16 *Additional Hour, Per Guest*

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