

Residence INN
BY MARRIOTT



HOLIDAY MENU

Residence Inn by Marriott Chicago O'Hare | 847.375.9000

BREAKFAST

PARFAITS

How to Order and Enjoy: \$6.50 each, 8 guest minimum

BERRY V

individual cup of organic, low-fat vanilla yogurt and seasonal berries with granola on the side

BLACK FOREST V

individual cup of organic, low-fat vanilla yogurt, poached cherries and chocolate with granola on the side

THE CLASSIC

How to Order and Enjoy: \$16.90 each, 8 guest minimum

Scrambled eggs with chives, parmesan and provolone, roasted red skin breakfast potatoes, two meats, assorted muffins individually wrapped, cup of fresh-cut fruit, condiments and a beverage

MEATS

Sausage links **GF**, smoked bacon **GF**, or ham **GF**

BEVERAGES

Bottled juice or water

CINNAMON & SPICE

How to Order and Enjoy: \$14.85 each, 8 guest minimum

Cinnamon-battered French toast with New Orleans pecan praline butter and breakfast syrup on the side, two meats, cup of fresh-cut fruit, condiments and a beverage

MEATS

Sausage links **GF**, smoked bacon **GF**, or ham **GF**

BEVERAGES

Bottled juice or water

All options are available buffet-style when served by our wait staff in a safe and healthy way. Extra charge applies.

HOLIDAY BITES BOX (HOT)

How to Order and Enjoy: \$16.90 each, 8 guest minimum, 1 of each per box

SALTIMOCCA BITE

Thinly sliced prosciutto wrapped around tender chunks of garlic and herb marinated chicken on a skewer with sun-dried tomato mayo

PECAN CRUSTED CHICKEN TENDERS

With golden BBQ sauce

ANGUS BEEF CLASSIC SLIDER

Hot slider with American cheese, ketchup, mustard and caramelized onions

HOLIDAY BITES BOX (COLD)

How to Order and Enjoy: \$16.20 each, 8 guest minimum, choose 5

CAPRESE SKEWERS V

Fresh ciliegine mozzarella with grape tomato, fresh basil and olive oil on a skewer

ANTIPASTO SKEWERS V

Roasted pepper, tomato and mozzarella cheese marinated in balsamic oil

CUCUMBER HUMMUS BITES DF, GF, VV

Fresh cucumber filled with roasted red pepper hummus

TAPAS SKEWERS V

A flavorful combination of Peruvian peppers, Spanish green olives, seasoned sun-dried tomatoes and fontina cheese

SWEET POTATO PUFF V

Sweet potato, brown sugar, cinnamon, nutmeg and crushed pecans in puff pastry

REUBEN FLATINI

Corned beef, sauerkraut and swiss cheese on lightly toasted flatbread with thousand island dipping sauce

TUXEDO TRUFFLES V

An assortment of goat cheese grape truffles in flavors of black and white sesame seeds, red beets, green parsley and original white

BUFFALO CHICKEN SLIDER

Slider with ranch and chopped celery

ROASTED VEGGIE SLIDER V

Cold slider with balsamic glaze

DATE STUFFED WITH BLEU CHEESE V

Sweet and savory blend of imported dates stuffed with creamy bleu cheese

GF GLUTEN-FRIENDLY V VEGETARIAN VV VEGAN DF DAIRY-FREE
All items are charged per item basis plus 20% service charge and 10.25% tax

APPETIZERS

CRANBERRY TURKEY SANDWICH BOXED LUNCH/DINNER

How to Order and Enjoy: \$15.55 each, 8 guest minimum

Each boxed lunch is served in an eco-friendly container with utensils, condiments, a mint and a wet nap

Roasted turkey with provolone cheese, bacon, tomato and lettuce on French bread with cranberry mayo, served with choice of sweet potato salad **V** or American potato salad **V** and choice of a dessert (gourmet large cookie, assorted dessert bar or brownie) and bagged chips

TURKEY DINNER

How to Order and Enjoy: \$14.00 per guest, 10 guest minimum

Buffet option available; however, Tasty Catering staff is recommended to serve your guests. Staff charge is additional.

Roasted natural turkey, cornbread stuffing, classic mashed potatoes and gravy, tossed garden salad with assorted dressing packets and a bread roll

INDIVIDUAL MEALS

How to Order and Enjoy: **One Entrée** - \$17.55 **Two Entrees** - \$21.95 **Three Entrees** - \$27.00
10 guest minimum, entrée(s) served with a starch, a vegetable and an individually packaged bread roll

ENTRÉE SELECTIONS

MARINATED BEEF *\$1.35 UPCHARGE*

Red wine and soy-marinated beef sliced and served with sherry mushroom sauce

ROASTED PORK LOIN

With roasted apple garnish and caraway-ginger snap gravy

SMOKED PIT HAM

Slow-cooked ham with a brown sugar glaze

ROASTED NATURAL TURKEY

With gravy and cornbread stuffing with dried cranberry and sage (includes cranberry sauce)

STUFFED SHELLS **V**

Baked shells stuffed with ricotta, parmesan and parsley topped with marinara

CRANBERRY GLAZED CHICKEN

Seared chicken breast in cranberry glaze and garnish

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LUNCH & DINNER

GF GLUTEN-Friendly V VEGETARIAN VV VEGAN DF DAIRY-FREE

All items are charged per item basis plus 20% service charge and 10.25% tax

INDIVIDUAL MEALS, continued

STARCH SELECTIONS

BACON AND ASIAGO MASHED POTATOES

Topped with green onions and sweet butter

BAKED SWEET POTATO MASH **V**

Topped with marshmallows, corn flakes and brown sugar

DRIED FRUIT BROWN RICE PILAF **DF, GF, VV**

Finished with fresh rosemary and sage

VEGETABLE SELECTIONS

HERBED MIXED VEGETABLES **V**

Broccoli, cauliflower, yellow and green zucchini and carrots in an herb butter sauce

GREEN BEAN CASSEROLE **V**

Baked in a mushroom cream sauce and topped with crispy onions

CORN MEDLEY **V**

With baby peas, green onions, cherry tomatoes and cilantro in herb butter

À LA CARTE SALADS

How to Order and Enjoy: \$5.40 each, 10 guest minimum

HOLIDAY SPINACH **V**

Baby spinach, toasted walnuts, grape tomatoes and cranberries with honey lemon vinaigrette

WINTER SALAD **V**

Torn romaine lettuce, feta cheese, white beans, roasted red peppers and pepperoncini topped with arugula in a red wine vinaigrette

HOLIDAY POTATO SALAD **V**

Idaho potatoes, sweet potatoes, green onions and roasted peppers in light honey mustard dressing

LUNCH & DINNER continued

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DESSERT

BUTTER COOKIES & BROWNIES

\$8.45 per guest, 10 guest minimum

Holiday TC butter cookies and Jarosch brownies individually packaged

CHEESECAKE, BUTTER COOKIES & BROWNIES

\$10.15 per guest, 10 guest minimum

Holiday TC butter cookies, Jarosch brownies and cheesecake bites individually packaged

TURKEY-SHAPED SUGAR COOKIE

\$4.05 each, minimum 8 cookies

Available November only

GINGERBREAD COOKIE

\$4.75 each, minimum 8 cookies

Available December only

JAROSCH BROWNIE with NUTS

\$5.15 each, minimum 8 brownies

GOURMET PEPPERMINT COOKIE

\$3.75 each, minimum 8 cookies

HOLIDAY BUTTER COOKIES

\$20.25 per pound (30 – 40 cookies per pound)

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