



# CATERING & EVENT MENU

We wrote the book on stress-free events.

**Residence** INN<sup>®</sup>  
BY MARRIOTT

Residence Inn by Marriott<sup>®</sup> Chicago Downtown/Loop  
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[Marriott.com/CHIRL](http://Marriott.com/CHIRL)

Welcome to an extraordinary approach to events. Whether you're organizing a business meeting or planning a special occasion for friends and family, our team of event professionals is here to make it easy and convenient for you to get things done. Here at Residence Inn by Marriott Chicago Downtown/Loop, we offer dynamic meeting spaces, unique catering selections and state-of-the-art audiovisual services.

We are proud to be in the center of the Loop. You will see that some of our menu selections are inspired by our surrounding streets. Please take a moment to read our notes listed throughout some of the pages to learn a bit about Chicago's history and how it influences our menu.

We look forward to working with you,  
Events Team



Note: Consuming raw or undercooked eggs, meats, poultry, seafood or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

# BREAKFAST

Priced per person.

## MADISON BREAKFAST\*

44

**Seasonal Fruit and Berries**

**Assorted Yogurts and Granola**

**Assorted Bagels**

With cream cheese, preserves and whipped butter

**Assorted Mini Muffins and Croissants**

**Apple and Orange Juice**

**Coffee, Decaf and Hot Tea**

## MONROE BREAKFAST\*

56

**Seasonal Fruit and Berries**

**Assorted Yogurts and Granola**

**Assorted Bagels**

With cream cheese, preserves and whipped butter

**Steel-Cut Oatmeal**

With dried berries, candied pecans and brown sugar

**Scrambled Eggs**

With cracked black pepper and fresh herbs

**Tavern Hash Browns**

With diced Yukon potatoes, red bell pepper and onion

**Choice of Breakfast Meat:**

Applewood-smoked bacon

Maple cinnamon chicken sausage

**Beverages Available:**

Apple and orange juice

Coffee, decaf and hot tea

## BREAKFAST ENHANCEMENTS Additional 14

**Choice of:**

**Breakfast Sandwich**

Fried egg, applewood-smoked bacon, cheddar cheese on an English muffin

**Breakfast Burrito**

Scrambled egg, cheddar cheese, sausage, breakfast potato and onion served in flour tortilla, sour cream and salsa served on the side



# LUNCH BUFFET

Priced per person, 10 guest minimum.

## ROANOKE LUNCH 65

The Roanoke Tower was constructed in 1925 by the McCormick Family. It was recognized as a historical landmark in 2008. The Roanoke Restaurant was established in 2016.

### Choice of Starter:

#### Power Salad

Baby kale, cauliflower couscous, quinoa, chickpeas, dried apricot, feta cheese, sesame seed, cilantro, lemon-tahini dressing

#### Roanoke Chopped Salad

Rotisserie chicken, bacon, hard-boiled egg, radish, red onion, hearts of palm, avocado, tomato, biscuit crouton, blue cheese, mustard vinaigrette

#### New England Clam Chowder

"Bisque-style" with bacon

### Choose Two Entrées:

#### Herb Roasted Chicken

Lemon-herb jus

#### Grilled Hanger Steak

Black pepper sauce and caramelized onions

#### Honey Mustard Salmon

Chives and sea salt

#### Seasonal Vegetarian Pasta

Chef's inspiration seasonal vegetables served with pasta

#### Roanoke Mac 'n Cheese

Bacon, taleggio and black pepper

### Choose Two Sides:

#### Brussels Sprouts

Chili flakes, lemon

#### Roasted Fingerling Potatoes

Rosemary and onions

#### Roasted Cauliflower

Harissa, mint

### Choice of Dessert:

#### Assorted Cheesecake Bites

#### Sea Salt Caramel Brownies

#### Freshly Baked Chocolate Chip Cookies

## TAYLOR STREET LUNCH 60

Taylor Street, part of Chicago's Little Italy, is home to many Italian-inspired restaurants and landmarks including the National Italian American Sports Hall of Fame.

### Choice of Starter:

#### Caesar Salad

Romaine lettuce, parmesan croutons, house dressing

#### Italian Chopped Salad

Romaine lettuce, salami, garbanzo beans, olives, tomato, onion, fresh mozzarella

#### Minestrone Soup

Tomato, beans, Italian herbs, parmesan

### Choose Two Entrées:

#### Chicken Marsala

Roasted mushrooms, garlic, marsala sauce

#### Chicken Parmesan

Mozzarella cheese, house marinara sauce

#### Salmon Piccata

Capers, lemon and fresh herbs

#### Baked Ziti

Italian sausage, roasted peppers, basil

#### Vegetarian Basil Pesto Pasta

Pecorino cheese and olive oil

#### Italian Beef

Giardiniera, sweet peppers served with Italian rolls

#### Linguine and Clam Sauce

Chili, oregano, bread crumbs

### Choose Two Sides:

#### Garlic Bread

House garlic butter, ciabatta

#### Spicy Italian-Style Cauliflower

Calabrian chili, mint

#### Grilled Asparagus

With lemon and parmesan

#### Roma Potatoes

Served with salsa verde

#### Olive Oil Spaghetti

### Choice Of Dessert:

#### Cannoli

#### Tiramisu

# LUNCH

Priced per person, 10 guest minimum.

## HALSTED STREET LUNCH 75

Greektown was once home to Chicago's Greek immigrant community and this cultural heritage remains integral to the neighborhood. Lively Greek tavernas, restaurants and traditional pastry shops dot South Halsted Street.

### Choice of Starter:

#### Lemon Chicken and Rice Soup

Shredded chicken, Arborio rice and fresh herbs

#### Greek Salad

Cucumber, tomato, red onion, olives, feta with red wine vinaigrette

### Choose Two Entrées:

#### Gyros

Sliced gyro-style lamb served with shaved red onions, tomato, tzatziki sauce and pita

#### Roasted Lemon Herb Chicken

Oregano, olives

#### Greek-Style Slow-Roasted Salmon

Served with melted tomatoes, rosemary and lemon

#### Mediterranean Orecchiette Pasta

Kale, Kalamata olives and feta cheese

#### Spanakopita

Warm phyllo dough spinach pie

### Choose Two Sides:

#### Greek-Style Roasted Potatoes

With lemon and oregano

#### Olive Oil Green Beans

#### Mediterranean-Style Cauliflower

With harissa and mint

### Choice of Dessert:

#### Baklava

#### Sea Salt Caramel Brownies

#### Cheesecake Bites

## CERMAK ROAD LUNCH 70

At the heart of Chinatown's lively business district are Cermak Road and Wentworth Avenue. Offerings there include an extensive roster of shops, cafés, dim sum spots and teahouses.

### Choice of Starter:

#### Rice Noodle Salad

Edamame, bell pepper, mandarin oranges and cilantro with a sesame vinaigrette

#### Chicken Coconut Soup

Creamy chicken soup with Asian-inspired spices

### Choose Two Entrées:

#### Sesame Chicken

Breaded fried chicken with a sesame glaze

#### Vegetable Pad Thai

Rice noodles, zucchini, bell pepper, onion and carrot in a traditional Thai sauce topped with chopped peanuts

#### Miso Salmon

Topped with sesame seeds and sliced scallion

#### Spicy Asian Beef

Served in coconut chili sauce and cilantro

#### Salmon Poke Bowl Station

(15-person maximum, counts as two entrées)

Sushi rice, pickled ginger, edamame, cucumber, avocado, radish, peanuts, togarashi mayo

### Choose Two Sides:

#### Coconut Rice

#### Ginger Fried Rice

Carrot, green onion, peas and bell pepper with ginger-infused rice

#### Stir Fried Vegetables

Carrot, bell pepper, pea pods and bok choy served in a garlic sauce

#### Vegetable Egg Rolls

### Choice of Dessert:

#### Almond Cookies

#### Coconut Mango Bars

# LUNCH

Priced per person, 10 guest minimum.

## 26TH STREET LUNCH

65

The neighborhood is called Mexico of the Midwest by many of its residents. Little Village celebrates Mexican Independence Day every September with a parade down 26th Street. It is the largest Hispanic parade in Chicago.

### Choice of Starter:

#### Chicken Tortilla Soup

Creamy chicken soup with tomato black beans jalapeños and onion

#### Mexican Chopped Salad

Iceberg lettuce, tomato, cilantro, black beans, corn, Cotija cheese, tortilla strips with chipotle ranch dressing

### Choose Two Entrées:

#### Grilled Flank Steak Carne Asada

Chili-Modelo marinade

#### Chicken Tinga

Slow-simmered chipotle chicken

#### Chicken Fajitas

Served with peppers, onion and cilantro

#### Rajas con Crema

Roasted poblano peppers with corn, potatoes, onions, cream and cheese

### Includes:

Flour tortillas (corn upon request)

Spanish rice and beans

Guacamole, house salsa, sour cream, Cotija cheese, and tortilla chips

### Choice of Dessert:

Churros

#### Mexican Rice Pudding

Raisins, cinnamon, toasted coconut

## CHICAGO BOARD LUNCH

40

The Chicago Board of Trade Building is a skyscraper located at 141 West Jackson Boulevard. Built in 1930 and first designated a Chicago Landmark in 1977, it is now the primary trading venue for the derivatives exchange.

### Served with:

House-Made Potato Chips

#### Mixed Field Greens Salad

Mixed field greens, shaved root vegetables, tomato, cucumber, bell pepper, sourdough croutons with balsamic and ranch dressing

### Meat:

Shaved Ham

Roasted Beef

Roasted Turkey

### Cheese:

Aged Cheddar Cheese

Gruyère

### Bread:

Sourdough

Rye

Onion Rolls

### Accompaniments:

Giardiniera

Bread and Butter Pickles

Shaved Red Onions

Mustard and Mayonnaise

Lettuce and Tomato

# LUNCH

Priced per person, 10 guest minimum.

## BOXED LUNCH

35

### Choose One:

**Mixed Field Greens Salad**

**House Coleslaw**

### Choose One:

**House-Made Chips**

**Whole Fruit**

### Choice of:

#### **Grilled Vegetable Wrap**

Asparagus, red bell pepper, Portobello mushrooms, squash, romaine, tomato and hummus served in a honey wheat tortilla

#### **Roasted Turkey Club**

Oven-roasted maple brined turkey, leaf lettuce, tomato, bacon, avocado, chipotle mayo and smoked gouda on sourdough

#### **Chicken Caprese Sandwich**

Grilled marinated chicken breast, roasted tomato, fresh mozzarella, roasted red bell pepper, arugula and pesto mayo on a ciabatta roll

#### **Roasted Beef Sandwich**

Peppered roast beef, crumbled blue cheese, caramelized red onions, horseradish sauce, leaf lettuce and tomato on an onion bun

### Dessert:

Freshly Baked Cookie

## WRIGLEY FIELD LUNCH

45

Wrigley Field is a baseball park located on the North Side of Chicago. It is the home of the Chicago Cubs, one of the city's two Major League Baseball franchises.

### Choose Two Entrées:

#### **Half-Pound USDA Black Angus Steak Burgers (Veggie Burgers available upon request)**

Includes buns, cheddar and Swiss cheese, lettuce, tomato, shaved red onion, sliced pickles, ketchup, mustard and mayonnaise

#### **Turkey Burgers**

Includes buns, cheddar and Swiss cheese, lettuce, tomato, shaved red onion, sliced pickles, ketchup, mustard and mayonnaise

#### **Polish Sausages**

Includes buns, whole grain mustard and grilled onions

#### **Bratwurst**

Includes buns, mustard, grilled onions and peppers

#### **Traditional Chicago-Style Hot Dog**

Includes steamed sesame seed buns, mustard, green relish, onion, tomato, sport peppers, pickle spears and celery salt

### Sides:

**House-Made Salt and Vinegar Chips or Potato Salad**

**Coleslaw**

# LUNCH

Priced per person, 10 guest minimum.

## BACK OF THE YARDS LUNCH 55

Chicago's Back of the Yards neighborhood sports a history in the meatpacking industry in the early 20th century. Ending in the 1960s, the local community keeps its roots alive through many unique smokehouses and barbeque restaurants.

### Choice of Starter:

#### Caesar Salad

Romaine lettuce, parmesan cheese, parmesan croutons and Caesar dressing

#### Chopped Salad

Rotisserie chicken, bacon, hard-boiled egg, radish, red onion, hearts of palm, avocado, tomato, biscuit crouton, blue cheese, mustard vinaigrette

### Choose Two Entrées:

#### Barbeque Pulled Pork

Slow-cooked pork shoulder

#### Barbeque Brisket

#### Barbeque Roasted Chicken

### Includes:

#### Brioche Buns

#### Pickles

#### Potato Salad

#### Coleslaw

#### Baked Beans

### Dessert:

#### Sea Salt Caramel Brownies

## CHEF'S WINTER MENU 75

### Choice of Starter:

#### Butternut Squash Soup

With croutons and sage

#### Winter Harvest Salad

Shaved root vegetables, apple, pomegranate and goat cheese

### Choose Two Entrées:

#### Red Wine Braised Short Rib

Tru fle butter mushrooms, black pepper

#### Rosemary-Crusted Pork Loin

Apples, mustard sauce

#### Faroe Island Salmon

Celery root, horseradish sauce

#### Spaghetti

With wild boar ragù, parmesan and bread crumbs

#### Rotisserie Chicken

House rub, herb jus

### Choose Two Sides:

#### Roasted Root Vegetables

With sage and brown butter

#### Mushrooms

Chicken jus, parmesan

#### Buttermilk Mashed Potatoes

With chives

#### Brussels Sprouts

With rosemary onions

#### Miso Sweet Potato Mash

### Choice of Dessert:

#### Selection of Mini Cheesecake

#### Chef Inspiration Seasonal Dessert

#### Apple Tarts

# MIX & MATCH BREAKS

3 SELECTIONS

23

4 SELECTIONS

28

Seasonal Fruit Skewers with Yogurt Dipping Sauce

Vegetable Crudit  with Ranch and Louie Dressing

Chicago Mix Popcorn

Salt and Vinegar Chips

Freshly Baked Chocolate Chip and Oatmeal Raisin Cookies

Assorted Granola Bars

Assorted Dessert Bars

Chocolate Brownies

Hummus with Marinated Olives and Pita

Chips and House Salsa

Assorted Candies

Assorted Bagels with Cream Cheese

  LA CARTE BREAKS

Salt and Vinegar Chips

30 per Bowl

Chicago Mix Popcorn

40 per Bowl

Freshly Baked Cookie Platter

30 per Dozen

Assorted Mini Cheesecakes

30 per Dozen

Assorted Bagels with Cream Cheese

30 per Dozen

Build Your Own Trail Mix

15 per Person

Sea salt roasted nuts, dried fruits, M&M's

# PLATED DINNER

Priced per person, 10 guest minimum.

## STARTER

### Choose One:

#### **Burrata**

Seasonal mostarda, radish salad, grilled ciabatta  
(\$5 additional)

#### **Mixed Greens Salad**

#### **Clam Chowder**

#### **Caesar Salad**

## DESSERT

### Choose One:

#### **Warm Chocolate Chip Skillet Cookie**

Served family-style with vanilla ice cream

#### **Assorted Family-Style Mini Desserts**

#### **Seasonal Cheesecake**

## ENTRÉES

### Choose Three:

#### **Fish of the Day**

65

Served with mashed potato, seasonal vegetables,  
anchovy pesto

#### **Honey Mustard Salmon**

65

Served with mashed potato, seasonal vegetables

#### **Rotisserie Chicken**

50

Served with mashed potato, seasonal vegetables,  
herb jus

#### **New York Strip Steak**

85

Served with mashed potato, seasonal vegetables  
and black pepper sauce

#### **Filet Mignon**

85

Served with mashed potato, seasonal vegetables  
and black pepper sauce

#### **Seasonal Vegetable Pasta**

50

Chef-inspired pasta dish

# DINNER BUFFET

Priced per person, 50 guest minimum.

## DINNER BUFFET

85

### Choose One Salad:

#### Mixed Greens Salad

Mixed field greens, shaved root vegetables, cucumber, bell pepper and sourdough croutons with balsamic and ranch dressing

#### Caesar Salad

Romaine lettuce, parmesan cheese, parmesan croutons and Caesar dressing

#### Roanoke Chop Salad

Rotisserie chicken, bacon, hard-boiled egg, radish, red onion, hearts of palm, avocado, tomato, biscuit crouton, blue cheese, mustard vinaigrette

### Choose Two Entrées:

#### Herb-Roasted Chicken

With garlic-lemon jus

#### Hanger Steak

With black pepper sauce

#### Seasonal Vegetable Pasta

#### Faroe Island Salmon

Choice of sesame miso or honey mustard sauce

#### Filet Mignon (\$18 additional per person)

Served with roasted mushroom and black pepper sauce

#### Roasted Pork Loin

With mustard sauce

### Choose Two Sides:

Tavern Mashed Potatoes

Roasted Cauliflower

Brussels Sprouts

Haricots Verts

Mac 'n Cheese

### Choose One Dessert:

Mini Assorted Cheesecakes

Mini Sea Salt Caramel Brownies

# RECEPTION

## À LA CARTE APPETIZERS

### Cold:

|                                     |          |
|-------------------------------------|----------|
| Goat Cheese and Mushroom Bruschetta | 30/dozen |
| Chipotle Deviled Eggs               | 30/dozen |
| Smoked Salmon Crostini              | 48/dozen |
| Tuna Poke                           | 48/dozen |
| Lobster Deviled Eggs                | 60/dozen |

### Hot:

|                                 |          |
|---------------------------------|----------|
| Southern Fried Chicken Biscuits | 36/dozen |
| Roanoke Meatballs               | 36/dozen |
| Cheeseburger Sliders            | 36/dozen |
| Mini Crab Cakes                 | 48/dozen |
| Bacon-Wrapped Dates             | 38/dozen |

## À LA CARTE PLATTERS SERVES

|   |           |
|---|-----------|
| Oysters on the Half-Shell<br>Served with cocktail sauce | 40/dozen  |
| Cheese Platter  | 8/person  |
| Charcuterie Platter                                     | 15/person |
| Sliced Seasonal Fruit Platter                           | 8/person  |
| Vegetable Crudit  Platter                               | 12/person |
| Hummus and Marinated Olives                             | 10/person |
| House-Made Sea Salt and Vinegar Chips                   | 4/person  |

## CARVING STATION

20-guest minimum

Carving Station Attendant Fee \$100

(Required for All Carving Stations)

|  |           |
|--|-----------|
| Herb-Roasted Turkey<br>Served with rolls, chutney                  | 18/person |
| Rotisserie-Style Prime Rib<br>Served with rolls, horseradish sauce | 25/person |
| Beef Tenderloin Filet<br>Served with rolls, horseradish sauce      | 30/person |

# BAR

## CONSUMPTION

|               |          |
|---------------|----------|
| Cocktail      | 10/drink |
| Domestic Beer | 7/bottle |
| Premium Beer  | 8/bottle |
| Wine          | 12/glass |
| Soft Drinks   | 5/drink  |
| Bottled Water | 5/bottle |

## BARTENDER FEE REQUIRED

Up To Four Hours 125  
For all banquet bar functions

Additional 4 Hours 125/attendant

CASHIER FEE 125/attendant

## HOSTED

### Premium

### Luxury

|                 |    |    |
|-----------------|----|----|
| First Hour      | 25 | 28 |
| Additional Hour | 11 | 12 |

