

“Create Your Own” Dinner Buffet (page 1)

One hour buffet service includes the following:

*Fresh brewed regular / decaffeinated coffee and hot tea
Lemonade and iced tea*

Your choice: two salads, two entrees, one vegetable

Your choice of one: rice, pasta or potato

Assortment of gourmet dinner rolls and one dessert

\$48. per person

SALADS and SOUPS

Choose two of the following:

The Garden: Mixed garden salad served with tomatoes and cucumbers with ranch and balsamic vinaigrette dressings on the side

The Bistro: Caesar salad with crunchy croutons grated parmesan cheese Classic Caesar dressing

Tuscany Salad: Tri-colored cheese tortellini pasta salad with crisp seasonal vegetables

Leaning Tower of Pisa: Local farm cherry tomatoes, fresh mozzarella cheese and fresh basil tossed with balsamic vinaigrette and extra virgin olive oil

Gluten Free Vegetable Quinoa Salad: Lemon Basil Quinoa chilled and tossed with fresh tomatoes, basil, cucumbers, green onions, fresh lemon and olive oil based Mayonnaise

Homemade Soups: Vegetable, Chicken Noodle, Cream of Chicken Rice, Tomato Basil, Minestrone, Cream of Mushroom, Broccoli and Cheddar, Spicy Chicken Tortilla or a Hearty vegetable chili served with crunchy fried wontons (Vegan/Gluten free available)

Local Farm VEGETABLE Blends

Choose one of the following:

Tuscany Blend: Carrots, zucchini, broccoli and red peppers

Farmers Blend: Green beans, carrots, red peppers and onions

Fall Blend: Broccoli, carrots, cauliflower and red peppers

RICE, PASTA, POTATO

Choose one of the following:

*Rice: Spanish pilaf, basmati rice, wild rice **or** mushroom risotto*

*Pasta: Pasta primavera with vegetables, fettucini alfredo, **or** mostaccioli with marinara (Gluten free pasta available upon request)*

*Potato: Red skin mashed, garlic mashed, au gratin, **or** oven roasted tossed with garlic, rosemary and lemon*

Create Your Own" Dinner Buffet (page 2)

Choose two of the following:

CHICKEN

Southern Boneless Fried Chicken Breast
Breaded free range chicken breast served on top of old fashioned stuffing then topped with country gravy

Asiago Chicken Breast
Tender breast of free range chicken crusted with bread crumbs, spices, asiago cheese and pommery mustard sauce

Sautéed Breast of Chicken
Free range boneless breast of chicken served with a lemon caper sauce **or** parmigiana style available

PORK

Roast Pork Loin
Succulent pork loin slow roasted then sliced and topped with a cranberry demi-glaze

Broiled Teriyaki Pork Loin
Pork is marinated in a teriyaki glaze then broiled and laid on grilled pineapple

SEAFOOD

Baked Tilapia
Breaded in seasoned panko then topped with an herb, butter and lemon sauce

Broiled Wild Caught Salmon
Served with pesto, baby spinach and roasted tomatoes
Lemon butter **or** teriyaki sauce available

BEEF

Broiled Tri Tips:
Delectable tender tips broiled medium rare, served with our rich madeira demi-glaze

Sliced Beef Tenderloin
Cooked to perfection, served with our savory peppercorn demi-glaze

VEGETARIAN

Lasagna
Roasted vegetables, mushrooms, ricotta, parmesan and mozzarella cheese layered between lasagna pasta with *Marinara sauce*

Eggplant Parmigiana
Thick cut breaded eggplant sautéed and served over a bed of spaghetti noodle pasta and topped with a tomato basil sauce with parmesan cheese

Vegan and Gluten Free Polenta
Creamy polenta served with sautéed Mediterranean style vegetables topped with a balsamic glaze

DESSERT

Choose one of the following:

Tiramisu
German Chocolate Cake
Chicago Style Cheesecake
Chocolate Cake
Carrot Cake
Tres Leches Cake
Seasonal Sliced Fruit Tray
Red Velvet Cake
Gelato (vanilla, chocolate, strawberry, or lemon are gluten free)

Plated Dinner (page 1)

Four course dinner includes the following:

Fresh brewed regular / decaffeinated coffee and hot tea

Your choice of soup, mixed garden salad served with Ranch, and Balsamic Vinaigrette dressings on the side, dinner rolls with butter, entrée paired with chef's choice of fresh vegetables and potato, pasta or rice and your choice of dessert (listed on next page)

Add: *Soft Drinks (Coke, Diet Coke, Sprite) on consumption \$4.00 per item.*

Maximum of 3 entrée choices per event. Individual name cards must be provided to hotel to identify individual choices.

CHICKEN

Sautéed Chicken Breast

*8 oz. Boneless free range chicken breast topped with a lemon caper sauce
\$51. per person*

Asiago Crusted Chicken Breast

*8 oz. Tender breast of free range chicken crusted with bread crumbs, spices, asiago cheese and pommery mustard sauce
\$51. per person*

Stuffed Chicken Florentine

*8 oz. Free range chicken breast stuffed with spinach, garlic and Swiss cheese then topped with an alfredo sauce
\$52. per person*

BEEF

Broiled Tri Tips

*Delectable 8 oz. tender tips broiled medium rare, served with our delicious madeira demi-glaze sauce
\$53. per person*

New York Strip Steak

*Certified Piedmontese pan seared 10 oz. steak served with a demi-glaze sauce
\$58. per person*

Grilled Filet Mignon

*8 oz. Center cut tender beef filet covered in a merlot reduction
\$62. per person*

PORK

Pork Chops Vesuvio

*Marinated and grilled bone in center cut pork chops with garlic, olive oil, fresh lemon and oregano
\$52. per person*

Roast Pork Medallions

*Slowly roasted and served with sage and thyme demi-glaze
\$51. per person*

Plated Dinner (page 2)

SEAFOOD

Teriyaki Salmon

Grilled Atlantic salmon filet topped with sliced pineapple and a teriyaki glaze

\$51. per person

Norwegian Salmon Plank

Broiled Salmon nestled on braised baby spinach then topped with a roasted red pepper pesto

\$51. per person

Chilean Sea Bass

Gently sautéed wasabi-rubbed, pretzel-crusted 8 oz. wild caught bass served with a port wine reduction.

\$61. per person

VEGETARIAN

Eggplant Parmesan

Thick cut breaded eggplant sautéed and served over a bed of spaghetti pasta and topped with a tomato basil sauce with parmesan cheese

\$44. per person

Roasted Vegetables

Served with mushroom risotto and aged balsamic vinaigrette dressing

\$44. per person

Vegan/ Gluten free Kabobs

Marinated vegetable kabobs served with fresh lemon and saffron

basmati rice

\$48. per person

CHILDREN

Chicken Finger Dinner

Breaded chicken fingers served with French fries, fruit cup and a cookie

\$20 per child ages 3-11 years

Pizza Dinner

7 " Pan Pizza with pepperoni served with, fruit cup and a cookie

\$20 per child ages 3-11 years

DESSERT

Choose one of the following:

Chocolate cake

German chocolate cake

Tres Leches cake

Carrot cake

Tiramisu

Red Velvet Cake

Cheese cake garnished with whipped cream and strawberry sauce

Reception Stations

The below stations are portioned appropriately for receptions and are intended as a dinner enhancement. Prices are based on 1 hour duration.

A chef fee of \$150 is required for each station.

Chef's Carving Stations

Served with assorted rolls and accompaniments

Sliced red onion, tomatoes, mayonnaise, brown mustard and creamy horseradish

Baked Virginia Ham

Serves 30 guests - \$325.

Seasoned Roast Pork Loin

Rosemary demi-glaze

Serves 30 guests - \$375.

Oven Roast Turkey Breast

Traditional gravy and cranberry relish

Serves 20 guests - \$325.

Roast Prime Rib

Served with natural au jus

Serves 30 guests - \$375.

Roast Beef Tenderloin

Served with natural au jus

Serves 20 guests - \$425.

One Hour Action Stations

Minimum of 25 attendees. One chef per 60 attendees required.

Ole' Fajita Station

Marinated premium skirt steak and grilled breast of chicken served with corn and flour tortillas and your choice of the following: poblano peppers, onions, tomatoes, chopped cilantro, guacamole, sour cream, homemade salsa, cheddar and pepper jack cheeses, and tortilla chips

\$28. per person

Michelangelo's Pasta Station

Your choice of two pastas: cavatappi, penne, bow tie pasta or tri-colored cheese tortellini

Tossed with selection of: fresh marinara sauce, alfredo sauce, and pesto sauce, sautéed mushrooms, peppers, fresh spinach, onions, fresh garlic, tomatoes, Italian sausage, range free sliced chicken, shrimp, crushed red pepper, and fresh parmesan cheese

\$27. per person

Appetizers

Light Snacks

*Fiesta nacho cheese served with
Fresh tortilla chips \$6 per person*

*Homemade Salsa & pico de gallo with
Fresh tortilla chips \$8 per person*

*Artichoke, spinach & cream cheese dip
Served with pita chips \$8 per person*

*Greek hummus olive oil & garlic
Served with pita chips \$8 per person*

*Southwest guacamole served with fresh
tortilla chips \$9 per person*

*Domestic Cheese Tray and crackers \$9
per person*

*Sliced seasonal fruit tray
\$9 per person*

*Vegetable crudité with ranch dip
\$8 per person*

*Cauliflower Buffalo Bites served with
crisp celery and carrots and vegan
ranch dip \$6.50 per person*

Sweet Tooth

*Mini fudge brownies, lemon bars
and assorted cookies
Fresh brewed coffee and hot tea
\$12. per person*

The Host

*Fresh assortment of signature petitefours
Fresh brewed coffee and hot tea
\$15. per person (3 pieces per person)*

Passed Appetizers

*(Buffet style service also available)
Sold in increments of 50 pieces
Minimum of 50 pieces per item*

Cold Selections

*Bruschetta on toasted Tuscan bread,
deluxe cold canapés,
deviled eggs,
spinach crostini,
salmon crowns,
prosciutto wrapped melon,
chilled jumbo shrimp with cocktail
sauce,
salmon sashimi on English cucumbers or
Maryland crab bites crostini
\$225. per 50 pieces*

Hot Selections

*Buffalo chicken bites,
assorted quiche,
mini Chicago style cheese or sausage
pizzas,
stuffed baby red potato skins,
chicken tenders with honey mustard,
shrimp or chicken cheese quesadillas
egg rolls: chicken, pork or vegetarian
mini tenderloin sandwiches
with horseradish spread,
coconut shrimp,
brie en croute,
mini beef wellingtons,
spanakopita,
southern pulled pork biscuits,
chicken or beef kabobs,
chicken pot stickers or
stuffed mushrooms with your choice of:
spinach & Swiss cheese, Italian sausage
or crab
\$275 per 50 pieces*

Bar Service (page 1)

A \$150 bartender fee will be added to all bar services.

In addition, all bar services require a two hour minimum and service for a minimum of 50 people.

	<u>Cash Bar:</u> Include tax	<u>Hosted Bar:</u> Tax and service charge to be added
Top Shelf Brand Cocktails	\$10	\$9
Executive Brand Cocktails	\$8	\$7
Imported Beer	\$6	\$5.25
Domestic Beer	\$5	\$4.50
Wine (Glass)	\$9	\$7
Soft Drinks (Coke, Diet Coke, Sprite), Juice, or Bottled water	\$5	\$4.00
Premium Fiji Artesian Water	\$5	\$4.50

Imported Beer: Heineken, Amstel Light, Corona, Blue Moon, Sam Adams, Goose Island 312 and Stella

Domestic Beer: Bud Light, Budweiser, Michelob Ultra, Miller Lite, Miller Genuine Draft and Coors Light

Wine Bottle Selections

Priced per open bottle

<u>Red Wine</u>		<u>White Wine / Champagne</u>	
St. Francis Merlot	\$54	Kendall Jackson Chardonnay	\$42
Sea Glass Pinot Noir	\$40	Clos du Bois Chardonnay	\$44
Jacob's Creek Shiraz	\$40	Trinity Oaks Pinot Grigio	\$35
Trinity Oaks Cabernet Sauvignon	\$35	Chateau Ste. Michelle Riesling	\$36
Trinity Oaks Merlot	\$35	Sutter House White Zinfandel	\$35
Dona Paula Los Cardos Malbec	\$36	Champagne Brut	\$30
Menage A Trois Red Blend	\$36	Trinity Oaks Chardonnay	\$35
		Ruffino Prosecco	\$30

Hotel service charge of 23% and Sales Tax added to all orders

Bar Service Packages (page 2)

A \$150 bartender fee will be added to all bar services.

In addition, all bar services require a two hour minimum and service for a minimum of 50 people.

Hosted bar packages

Pricing based per hour per person plus tax and service charge.

Top Shelf Brands:

\$24.00 per person for first hour

\$12.00 per person for each additional hour

Kettle One Vodka, Bacardi Superior Rum, Bombay Sapphire Gin, Jack Daniel's Single Barrel, Crown Royal, Makers Mark, Tequila Hornitos, Sauza Silver, Amaretto & Kahlua

Imported and domestic beer (listed on previous page)

Kendall Jackson Chardonnay, Santa Margarita Pinot Grigio, Estancia Cabernet Sauvignon, St Francis Merlot wines,

Premium artesian water, Pellegrino mineral water, juices and assorted soft drinks (Coke, Sprite, Diet Coke)

Executive Brands:

\$16.00 per person for first hour

\$8.00 per person for each additional hour

Skyy Vodka, Beefeater Gin, Bacardi Rum, Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon, Tequila Sausa, Amaretto & Korbel Brandy,

Imported and domestic beer (listed on previous page)

Trinity Oaks Cabernet, Merlot, Chardonnay, Pinot Grigio wines

Juices, bottled water and assorted soft drinks (Coke, Sprite, Diet Coke)

Charge Summary

To ensure proper service, all catering orders must be placed 17 business days in advance. The final guaranteed number of participants is due 72 business hours before your event. The food and beverage pricing will be based on the guaranteed number of participants or the actual number of participants; whichever is greater. We are always happy to accommodate late orders; however any additions made less than 72 business hours in advance may be assessed a late fee depending on additional costs incurred in the procurement of the product from our vendors.

Due to fluctuating food and beverage costs, the hotel does not guarantee menu prices until 90 days prior to the event. A 23% service charge and applicable tax will be added to all functions.

In accordance with the liquor laws governing Illinois and the city of Des Plaines, all guests must be 21 years or older to consume alcoholic beverages. A bartender must be present with all bar services in accordance with local liquor laws.

The Hilton Garden Inn Chicago O'Hare Airport reserves the right to exercise our legal responsibility and social obligation in refusing bar service to any guests.

No outside food and beverage may be brought into the hotel. Penalty fees will apply.