

All Day Meeting Packages

Executive Package

*Fresh brewed regular /
decaffeinated coffee and herbal hot
tea at all service times
(Iced tea also included with lunch
buffet)*

Breakfast

Choose one of the following:

*The Executive Continental
or
The Healthy Choice*

Mid-Morning Coffee/ Tea Refresh

Lunch

Choose one of the following buffets:

The O'Hare Deli

It's A Wrap

The Sub-Way Station

Chef's Garden Party

Italian Feast

The Chicago Original

Mid-Afternoon Refresher

*Assorted seasonal fresh fruit and
assorted fresh baked cookies
\$72 per person*

Elite Package

*Fresh brewed regular /
decaffeinated coffee and herbal hot
tea at all service times
(Iced tea also included with lunch
buffet)*

Breakfast

All American Breakfast Buffet

Mid-Morning Coffee/ Tea Refresh

Lunch

Choose one of the following:

It's A Wrap

The Sub-Way Station

Italian Feast

Little Italy (15 + attendees)

The Mediterranean (15+ attendees)

Fiesta Street Tacos (15+ attendees)

Texas Border Town (15+ attendees)

Chicago Game Day (15+ attendees)

Mid-Afternoon Refresher

*Assorted seasonal fresh fruit
Assortment of lemon bars, chocolate
brownies and cookies
\$76 per person*

Meetings Simplified Package

For groups of 10 or more attendees for daytime meetings

Package includes the following:

Coffee and Hot Tea, Assorted Soft Drinks (Coke Products) and Bottled Water

Executive Continental Breakfast Buffet

Assorted seasonal fresh fruit and assorted cold cereals served with milk

Assortment of yogurts, fresh baked muffins, danish

Bagels served with cream cheeses

Peanut butter, fruit preserves & butter

Lunch Buffet (page 5)

Choose one of the following buffets:

The O'Hare Deli

The Sub-Way Station

It's A Wrap

Chef's Garden Party

Italian Feast

The Chicago Original

Afternoon Break of your choice and refresh (page 4)

Choose one of the following:

The Natural

It's Hip Not to Be Square

Bavarian Twisted Polka

Gelato Galore

Fruit N Cookie Time

The Posh Nosh Snacks

Package includes the following audio visual items:

Wireless internet access

A/V support package with screen, cart, extension cord and power strip

Flipchart with easel, pad, markers, and tape

\$90 per person

Breakfast Buffet and A La Carte Options

One hour buffet service includes the following: Fresh brewed regular / decaffeinated coffee, hot tea, orange and cranberry juices

All American Breakfast Buffet

Assorted seasonal fresh fruit and individual fruit yogurts
Assortment of fresh baked muffins, danish, bagels, and fruit preserves, butter and assorted cream cheeses
Assorted cold cereals served with milk
Scrambled eggs, smoked bacon and Sausage links, seasoned potatoes with green onions and peppers
Pancakes with butter & syrup
\$29 per person

(Turkey sausage \$2.00 per person)

The Executive Continental Buffet

Assorted seasonal fresh fruit
Assorted cold cereals served with milk
Assortment of yogurts, fresh baked Muffins, danish and bagels served with cream cheeses, peanut butter, fruit preserves & butter
\$25 per person

The Healthy Choice Buffet

Fresh seasonal fruit garnished with berries, Oatmeal with the following toppings on the side: toasted slivered almonds, raisins and brown sugar
Cottage cheese and hard boiled eggs
Skim milk, wheat toast, butter & Fruit preserves
\$24 per person

Gluten free pastries available upon request for an additional fee.

Breakfast Enhancements

El Paso Breakfast Burrito: Your choice:
Ham ~ Chorizo ~ Sausage \$5 per person

Butter croissants: layered with scrambled eggs and your choice of either ham, bacon or sausage and topped with cheese \$5 per person

French toast: powdered sugar, maple syrup and butter \$4 per person

Pancakes or Waffles: berry compote, Maple syrup and butter \$4 per person
Gluten free option \$6 per person

Kettle Oatmeal: toasted slivered almonds, raisins and brown sugar
\$4 per person

Beverages

Starbucks Blend of Regular or Decaf Coffee \$100 per 1.5 gallon
Fruit punch, lemonade, iced tea
Orange, grapefruit or cranberry juice \$42 per 1 gallon
Soft Drinks (Coke, Sprite, Diet Coke) or Water bottle \$4.00 per item
Fiji Artesian Water \$4.50 per item

Morning Food (Choose one item)

Fresh baked muffins, whole fruit, Nut bread, danish, donuts, scones, Turnover, coffee cake, individual Assorted fruit yogurts, hard boiled eggs, Flaky butter croissants, glazed Cinnamon rolls **OR**
Fresh New York bagels with cream cheese and jellies
\$20 per half dozen / \$40 per dozen

Mid-Morning and Afternoon Breaks / A La Carte

The Natural

Seasonal whole fruit, Nutri-Grain® and Granola bars, fresh seasonal smoothies
Premium Fiji Artesian Bottled water
\$13 per person

"Create Your Own" Parfait

Individual parfait of yogurt served with Toppings: Fruit, granola, nuts, almonds and chocolate chips
Coffee and hot herbal tea \$13 per person

The Bavarian Twisted Polka

Bavarian soft pretzels served with Toppings: spicy brown mustard, cheese sauce, & cinnamon and sugar spices
Coffee and hot herbal tea \$13 per person

"Fruit N Cookie" Time

Sliced seasonal fruit garnished with berries, assorted fresh baked cookies
Coffee and hot herbal tea \$13 per person

It's Hip Not To Be Square

Assortment of lemon bars and assorted brownies, sliced seasonal fruit garnished with berries coffee and hot herbal tea
\$13 per person

Gelato Galore

Individual assorted all natural and gluten free seasonal gelatos
Individual candy bars and assorted cookies coffee and hot tea \$14 per person

The Posh Nosh Snacks

Assorted domestic cheese and assorted crackers, fresh popcorn
Individual bags of pretzels and peanuts
Coffee and hot herbal tea \$14 per person

Single Serving (priced on consumption)

Individual bags of chips \$3.00 each
Peanuts or trail mix \$4.25 each
Energy bars \$5.00 each
Assorted candy bars \$4.00
Granola /Nutri-grain bars \$4.00

Afternoon Food (Choose one item)

Bavarian soft pretzels served with Toppings: spicy brown mustard, cheese sauce, cinnamon and sugar spices,
Assorted cookies, Fudge brownies **OR**
Lemon bars \$40 per dozen

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
\$8 per person

Vegetable crudité with ranch dip
\$8 per person

Cauliflower buffalo bites served with crisp celery sticks and carrots and a vegan ranch dip \$6.50 per person

Lunch Buffet (any size group)

One hour buffet service includes the following: Fresh brewed regular / decaffeinated coffee, herbal hot tea, iced tea, appropriate condiments and dessert

Add a Soup: \$3 per person Vegetable, Chicken Noodle, Cream of Chicken Rice, Tomato Basil, Minestrone, Cream of Mushroom, Broccoli Cheddar or Spicy Chicken Tortilla.

Add Soft drinks or Water Bottle on consumption at \$4.00 per item. (Coke, Sprite, Diet)

Add a Gluten Free, and Vegan Enhancement for group to share: \$3 per person

Creamy polenta served with sautéed Mediterranean style vegetables topped with a balsamic glaze, hearty vegetable chili served with crunchy fried wontons, **or** a Chilled Lemon Basil Quinoa salad tossed with fresh tomatoes, basil, cucumbers, green onions, fresh lemon and olive oil based mayonnaise.

The O'Hare Deli

Fresh roasted chicken salad, Mixed garden salad, Smoked turkey breast, Oven roasted beef, Shaved ham and Genoa salami, a selection of Whole grain sliced breads with assorted cheeses
Individual bags of assorted chips
\$32 per person

Add: Mediterranean roasted sliced vegetables for sandwiches \$2 per person

The Sub-Way Station

Tuscany pasta salad, Hearty sub sandwich layered with fresh deli meats and cheeses, Mixed garden salad
Build your own toppings bar:
Tomatoes ~ Red Onions ~ Lettuce ~ Pickles ~ Mild Giardiniera
Mayonnaise ~ Mustard ~ Peppers
Individual bags of assorted chips
\$34 per person

The Chicago Original

Tortellini pasta salad, Caesar salad
Traditional Chicago pan pizza served fresh and hot
Choose from: Cheese ~ Sausage ~ Pepperoni ~ Vegetables
Served with garlic herb bread sticks
Cheesecake for dessert
\$35 per person

Chef's Garden Party

Soup du jour, Assorted mixed greens served with the following "toppers"
Grilled julienne chicken breast ~ Baked Ham ~ Chilled bay shrimp ~ Tomatoes ~ Cucumbers ~ Sliced Bermuda Onions ~ Black Olives ~ Diced Boiled Eggs ~ Shredded Carrots, Crunchy Croutons, Shredded Cheese and Gourmet rolls served with butter \$34 per person

It's A Wrap

Gourmet pasta salad
Mixed garden salad
Individual bags of assorted chips
Traditional flour and spinach tortilla filled with: fresh lettuce and julienne vegetables, Sliced turkey breast with herb cream cheese, Grilled chilled chicken strips with Caesar dressing & Oven roasted chilled beef strips and balsamic herb dressing, and Vegetarian wraps \$34 per person

Italian Feast

Caprese Salad tossed with balsamic vinaigrette and extra virgin olive oil, Caesar Salad served with croutons & parmesan cheese, Cheese stuffed pasta shells, Free range breast of chicken covered in a lemon butter and caper sauce served on flash fried spinach, and shallots \$35 per person

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

Lunch Buffets for 15 or more attendees

One hour buffet service includes the following: Fresh brewed regular / decaffeinated coffee, herbal hot tea, iced tea, appropriate condiments and dessert

The Mediterranean

Greek Salad: romaine lettuce, cucumbers, tomatoes, red onions, olives, and feta cheese, Fresh hummus with pita chips, Lemon basil quinoa garden salad, Grilled Mediterranean free range chicken marinated with garlic lemon and oregano, Roasted vegetable medley of eggplant, zucchini, onions, peppers, and broccoli, and Roasted red potatoes tossed with garlic rosemary and lemon
\$33 per person

The Chicago Game Day Buffet

Chipotle BBQ pulled chicken
Chicago "red hots" dogs and Italian beef
Tortilla chips and nacho cheese sauce
Italian style ciabatta sandwich roll
Your choice of two sides:
Mediterranean Pasta Salad ~ Irish
Potato Salad ~ Cole Slaw ~ Mixed Fresh
Fruit ~ Garden Salad
\$34 per person

Fiesta Street Tacos

Rancho chicken tortilla soup,
Frito taco salad served with roasted corn, tomatoes, red onions, fried tortilla strips, sour cream, cheddar cheese, and a lemon citrus vinaigrette dressing
Chipotle shredded chicken seasoned with onion, tomato and chipotle salsa, Tender pork carnitas flavored with hints of citrus and black pepper, corn tortillas, homemade salsa, sour cream, Spanish rice, Refried beans, Tortilla chips, homemade Salsa and an Authentic "arroz con leche" for dessert
\$35 per person

Add Cheese enchiladas \$5 per person

Add Guacamole \$4.00 per person

Little Italy

Caesar salad served with croutons & parmesan cheese, Tri colored cheese tortellini salad, Hot baked ziti pasta with Italian sausage served in a marinara sauce and topped with mozzarella cheese, Hand breaded freshly cut eggplant sautéed then layered with marinara sauce and parmesan cheese on a bed of spaghetti, Traditional sliced hot beef served in natural au jus with Sautéed peppers and caramelized onions Sport peppers and shredded mozzarella cheese, Italian style ciabatta sandwich rolls
\$34 per person

Texas Border Town Fajitas

Frito taco salad served with roasted corn, tomatoes, red onions, fried tortilla strips, sour cream, cheddar cheese, and a lemon citrus vinaigrette dressing
Pan seared chicken with onions, peppers, tomatoes, cilantro and a "touch" of fresh jalapeño, Grilled premium skirt steak served with grilled onions and peppers, Traditional Spanish rice, Refried beans, Flour tortilla, Tortilla chips, homemade Salsa and Sour cream, Churros sprinkled with sugar
\$35 per person

Taste of the Far East

Stir fry Asian salad, Teriyaki beef and broccoli with water chestnuts, General Tao's chicken stir fry, Steamed jasmine rice, Mini egg rolls, sweet and sour & spicy mustard sauces, fortune and almond cookies
\$34.00 per person

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

“Create Your Own” Lunch Buffet (page 1)

One hour buffet service includes the following:

Fresh brewed regular / decaffeinated coffee, herbal hot tea and iced tea

Your choice: two salads, two sides, two entrees and one dessert - \$38 per person

Minimum of 15 people please

Entrees: 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*

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 sliced grilled pineapple

Beef

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

Fish

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

Broiled Wild Caught Salmon: Served on baby spinach with roasted tomatoes and a pesto sauce (Lemon butter or teriyaki sauce also available)

Vegetarian

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 pasta and topped with a tomato basil sauce and parmesan cheese

Creamy polenta served with sautéed Mediterranean style vegetables and topped with a balsamic glaze (vegan/gluten free)

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

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, Potato or Pasta

Choose one of the following:

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

*Pasta: Pasta primavera with vegetables, fettuccine alfredo, **or** mostaccioli with marinara (Gluten free pasta available upon request for an additional fee)*

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

Dessert

Choose one of the following:

Gelato (vanilla chocolate lemon or strawberry flavors are Gluten free), Chicago Style Cheesecake, Tres Leches, Red Velvet, Carrot or Chocolate Cake, Fudge Brownie Bars, Chocolate Chip Cookies, or Sweet & Sour Lemon Bars

Soups and Salads

Choose two of the following:

Homemade Soups: Choose one from the following selections: Vegetable, Chicken Noodle, Cream of Chicken Rice, Tomato Basil, Minestrone, Cream of Mushroom, Broccoli & Cheddar, Spicy Chicken Tortilla or a Hearty vegetable chili served with crunchy fried wontons (Vegan/ Gluten free options available)

The Garden: Mixed garden salad served with tomatoes, cucumbers and assorted dressings on the side

The Bistro: Caesar salad with crunchy croutons grated parmesan cheese Caesar dressing or balsamic vinaigrette

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

Chilled German Potato Salad: Diced potatoes and sweet Maui onions bacon shards and chopped parsley with a mayonnaise dressing

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

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

Box Lunch

*Includes: Individual bag of assorted chips,
Individually wrapped sandwich or wrap,
Whole fruit, a cookie and a bottled soft drink*

*Inform your catering representative of the quantity needed for each of the
below selections: Please select all sandwiches or all wraps for group*

Traditional Deli

Oven roasted beef and cheddar cheese served on a ciabatta roll

Lean turkey breast and cheddar cheese served on croissant

Shaved ham with Swiss cheese served on a marble rye

Grilled vegetable with provolone cheese served on ciabatta

\$34 per person

Wraps

Traditional flour and spinach tortilla filled with your choice:

Sliced turkey breast with herb cream cheese

Grilled chicken strips with Caesar dressing

Oven roasted chilled beef strips and balsamic herb dressing

Marinated grilled chilled vegetables

\$34 per person

PLATED LUNCH

Three course lunch includes the following:

Fresh brewed regular / decaffeinated coffee and herbal hot tea

Your choice of: *soup OR garden salad, entrée paired with fresh vegetables and side of either a potato, pasta, or rice and dessert*

Minimum of 15 people to order plated lunch. Maximum of 3 entree choices per event. If more than one choice is selected, then guest entrée cards must be provided to hotel.

Stuffed Chicken Florentine

Free range chicken breast stuffed with spinach, garlic and Swiss cheese then topped with an alfredo sauce
\$42 per person

Sautéed Breast of Chicken

Free range breast of chicken with lemon caper sauce **OR** parmigiana style also available
\$42 per person

Asiago Crusted Chicken Breast

Tender breast of free range chicken crusted with bread crumbs, spices, asiago cheese and pommery mustard sauce
\$41 per person

Broiled Tri Tips

8 oz. Tender tri tips served with a delicious madeira demi-glaze sauce
\$45 per person

Grilled Filet Mignon

6 oz. Center cut tender beef filet covered in merlot reduction sauce
\$48 per person

Pork Tenderloin Medallions

Marinated pork tenderloin with garlic, olive oil, fresh lemon and oregano **OR** you can choose a sage and thyme demi-glaze sauce
\$42 per person

Teriyaki Salmon

Grilled wild caught salmon filet topped with sliced pineapple and teriyaki sauce
\$41 per person

Shrimp Pasta Primavera

Rigatoni Pasta tossed in either alfredo **OR** tomato basil sauce
\$42 per person

Eggplant Parmesan

Thick cut breaded eggplant sautéed and served over a bed of spaghetti pasta and topped with a tomato basil sauce and parmesan cheese
\$34 per person

Roasted Vegetable Risotto

Served with mushroom risotto and aged balsamic vinaigrette dressing
\$34 per person

Vegan/Gluten Free Kabobs

Marinated vegetable kabobs served with Fresh Lemon and Saffron Basmati Rice
\$38 per person

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

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 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.

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

All meeting room set up instructions must be pre-arranged on the Banquet Event Order. If the onsite contact wishes to change the set up the day of the meeting then the hotel will charge a re-set fee.

