



CHICAGO RESTAURANT PARTNERS

Welcomes You To

**McCormick Place Convention Center
Chicago, Illinois**

CATERING MENU

**Please contact our catering sales office for a
complete menu and assistance with
additional food & beverage ideas
(312) 791-7252**

Welcome to McCormick Place Convention Center

Menus - Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Events over 2,000 guests may require specialized menus, our culinary team is happy to customize the perfect menu for your event.

Pricing - Prices quoted do not include 21% service charge or applicable sales tax unless otherwise noted. Prices are subject to change without notice; **guaranteed prices will be confirmed 60 days prior to the event.**

Guarantees - A guaranteed number of attendees/quantities of food is required. This guarantee must be submitted by noon Monday through Friday, 8am – 5pm central time. If the guarantee is not received, Chicago Restaurant Partners reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 7 days prior to event. Attendance higher than the guarantee will be charged the actual event attendance.

Guaranteed less than 2,000:

- a) 72 hours (3 business days)
- b) Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Guaranteed greater than or equal to 2,000:

- a) Initial guarantee due 30 days prior to event
- b) Final guarantee due 10 days prior to event
- c) Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Overset Policy - Chicago Restaurant Partners will prepare, provide service staff and have seats available for 5% over-set up to 1,000 guests (maximum over-set of 50 guests) for plated meals and buffet meals with complete table setups only. There will be an additional 150.00 charge for each over-set of 20 guests.

Service Staff - Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of \$150.00 per four-hour shift. Breakfast/Lunch shift – 4 hour minimum. Dinner/Reception – 6 hour minimum. Additional labor charges will apply for events scheduled on holidays.

Event Timeline - All service times are based on two-hour breakfast or lunch service or three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees @ \$40.00 per hour per server.

Beverage Services - We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverages and service are regulated by the Liquor Control Board, Chicago Restaurant Partners, LLC, as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Contracts - A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the client and Chicago Restaurant Partners. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance and an approval line of credit for additional orders. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations – Any event cancelled less than 72 hours prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event basis.

Payment/Deposit - An initial deposit in the amount noted on the Catering Contract is due payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the final guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

Morning Snacks

Bakery Assortment

Muffins, Danish and Croissants served with Butter and Fruit Jam
\$38.00 per dozen

Healthy Choice Bakery Assortment

Bran and Low-fat Blueberry Muffins and Whole Wheat Scones served with Margarine and Sugar-free Jelly
\$36.50 per dozen

Breakfast Bagels

Served with Butter, Fruit Jam, Light and Regular Cream Cheeses
\$38.70 per dozen

Fresh Donut Assortment

Glazed, Chocolate covered, Nuts and Assorted Sprinkles
\$30.00 per dozen

Muffin Assortment

Blueberry, Chocolate Chip, Banana Nut, Cranberry Walnut and Bran
\$38.00 per dozen

Muffin Tops

Blueberry, Chocolate Chip, Banana Nut, Cranberry Walnut and Bran
\$32.25 per dozen

Danish Assortment

Almond, Cherry, Cinnamon, Lemon, Cheese, Apple and Blueberry
\$38.00 per dozen

Pecan Sticky Rolls

\$42.50 per dozen

Fruit Turnovers

Apple, Cherry and Blueberry
\$43.00 per dozen

Gourmet Pastry Selection

Blueberry Scones, Chocolate Filled Croissants, Apple Strudel and Coffee Cake
\$43.75 per dozen

Selection of Individual Cereals with Whole and 2% Milk

\$3.75 each

Quaker Chewy Granola Bars

\$18.00 per box (10 each)

Filled Croissant Assortment

Chocolate, Raspberry, Cream Cheese and Almond
\$42.00 per dozen

Assorted Individual Fruit Yogurt

Low fat and fat-free
\$3.50 each

Sliced Seasonal Fruit Display

Serves approximately 20 guests
\$130.00 ~ Add Yogurt Dipping Sauce \$15.00

Seasonal Whole Fruit Bowl

\$30.00 (12 pieces)

Anytime Snacks

(Each pound provides approximately 12 servings)

Bakery Fresh Cookies

Chocolate Chip, Oatmeal Raisin and Peanut Butter
\$28.00 per dozen

Fudge Brownies

Chocolate Glazed, Walnuts ~Available with or without Walnuts
\$32.25 per dozen

Lemon Bars

\$38.70 per dozen

Italian Biscotti Assortment

Almond and Chocolate Chip
\$38.00 per dozen

Premium Blend Mixed Nuts

\$25.75 per pound

Miniature Pretzels, Honey Roasted Peanuts or Party Mix

\$20.00 per pound

Potato Chips with French Onion Dip

\$22.00 per pound

Tortilla Chips with Spicy Red Salsa

\$22.50 per pound

Assorted Hard Candies

\$15.00 per pound

Assorted Miniature Hershey® Chocolates

\$24.00 per pound

Trail Mix

\$26.00 per pound

Stacy's® Pita Chips

\$24.00 per pound

Stacy's® Pita Chips with Hummus

\$28.00 per pound

Chips, Individual (1.5 oz)

Regular & Baked Lays, Plain & Harvest Cheddar Sun Chips and Miss Vickies Kettle Chips
\$3.50 per bag

Coffee and Beverages

(Each Gallon provides approximately 16 servings)

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea

\$47.25 per gallon

Minimum of 3 gallons per order

Starbucks® Brewed Coffee, Decaffeinated Coffee or Tazo® Teas

\$51.50 per gallon

Minimum of 3 gallons per order

VIP Coffee Break

Whipped cream, Chocolate Shaving, Cinnamon Sticks, Lemon Zest, Rock Candy Swizzle Sticks, Vanilla and Hazelnut flavored syrups

Add \$5.00 per person

Iced tea

Served with lemon wedges

\$44.00 per gallon

Chilled Lemonade

\$44.00 per gallon

Individual Chilled Juices, Orange, Grapefruit, Apple, or Cranberry

Served with ice

\$3.00 each

V-8®

Served with ice

\$3.25 each

Pepsi, Diet Pepsi and Sierra Mist

Served with ice

\$2.75 each

AMP Energy Drink

Served with ice

\$5.50 each

Individual Half Pints of Milk

Whole, 2%, or Skim

\$2.25 each

Perrier® Sparkling Mineral Water

Accompanied by lemon and lime wedges

\$4.00 each

Aquafina® Bottled Water

\$3.50 each

Breakfast

Continental Breakfast

All Continental Breakfasts are served with Sliced Seasonal Fruit, Assorted Juices, Coffee, Decaffeinated Coffee and Hot Tea

Traditional

Sliced Seasonal Fruit, assorted Muffins, Croissants, Breakfast Breads, Danish and Bagels with Cream Cheese, Butter and Fruit Jam

\$18.75 per person

Ultimate

Sliced Seasonal Fruit, Cereals with Milk, Fruit Yogurt, Jumbo Muffins, Sticky Pecan and Cinnamon Rolls, Danish, Scones, Bagels with Flavored Cream Cheeses, Butter, and Fruit Jam

\$25.75 per person

The Bagel Bar

Sliced Seasonal Fruit, Deli Style Bagels: Plain, Onion, Sesame, Everything and Cinnamon Raisin with Butter, Fruit Jam, and Flavored Cream Cheeses

\$21.00 per person

Breakfast Sandwiches

Open Faced Breakfast Sandwich

Bakery Fresh Biscuit topped with Scrambled Egg and Melted Cheddar Cheese

\$4.50 each (Add Canadian Bacon or Sausage Patty ~ \$1.75 each)

(minimum of 12 sandwiches per order)

Breakfast Burrito

Scrambled Eggs, Chorizo, Onion, Cheddar Cheese, Salsa Fresca wrapped in a Soft Tortilla

\$6.75 each

(minimum of 12 burritos per order)

Breakfast Quesadillas

Scrambled Eggs, Grilled Vegetables, Chihuahua cheese and Salsa Fresca

\$5.75 per person

(minimum of 12 quesadillas per order)

Egg Beaters® with Roasted Vegetables

Roasted Zucchini, Summer Squash, Carrot, Red Onion, and Sweet Peppers in Whole Wheat Wrap

\$6.00 each

(minimum of 12 wraps per order)

Breakfast Tables

Our breakfast tables allow guests to choose the perfect way to start their day. Each offering includes Sliced Seasonal Fruit, Assorted Juices, Coffee, Decaffeinated Coffee and Hot Tea

(additional charge of \$250 will be applied for guarantee of less than 25 guests)

Breakfast Table

Scrambled Eggs, Apple Wood Smoked Bacon, Sausage, Breakfast Potatoes and Cinnamon French Toast with Maple Syrup and Butter

\$26.25 per person

Healthy Choice

Scrambled Egg Beaters®, Chicken Sausage, Vegetable Hash and Roasted Plum Tomatoes. Fat-free Yogurt Parfaits, Sliced Seasonal Fruit, Cold Cereals with Skim Milk, Low Fat Bran and Blueberry Muffins, and Sliced Breakfast Breads with Margarine
\$29.00 per person

Ultimate Breakfast

Baked Egg Strata with Spinach, Parmesan, Roasted Red Peppers, Apple Wood Smoked Bacon, Country Sausage, Corned Beef Hash, Orange Cinnamon French Toast Casserole, Sliced Seasonal Fruit, Breakfast Potatoes, and Sliced Smoked Salmon with Diced Red Onions, Diced Tomatoes, Chopped Egg, Cucumbers, Capers and Lemon Wedges. Assorted Muffins, Danish, and Bagels with Butter, Flavored Cream Cheese and Fruit Jam
\$36.00 per person

Breakfast Upgrades

(additional charge of \$250 will be applied for guarantee of less than 25 guests)

Fresh Scrambled Eggs

\$5.25 per person

Applewood Smoked Bacon, Country Sausage or Breakfast Potatoes

\$5.25 per person

Breakfast Strata

Scrambled Eggs, Spinach, Parmesan, and Roasted Red Pepper
\$6.25 per person

French Toast Casserole

Orange Custard with Seasonal Berries
\$5.95 per person

Fresh Fruit Smoothies

Choice of: Strawberry-Banana, Pineapple-Blueberry and Peach-Raspberry
\$6.00 per person

Action Station Accompaniments

Omelet Station with the following ingredients:

Ham, Scallions, Sweet Peppers, Onions, Mushrooms, Tomatoes, Pepper Jack and Cheddar Cheeses
\$9.00 per person
(personal chef attendant at an additional charge of \$250 per 25 guests)

Waffle Station

Chef prepared Waffles. Toppings include Fresh Blueberries, Banana Slices and Chocolate Chips, Maple Syrup, Whipped Cream and Butter
\$8.00 per person
(personal chef attendant at an additional charge of \$250 per 25 guests)

Pancake Station

Chef prepared Buttermilk Pancakes. Toppings include Fresh Blueberries, Banana Slices and Chocolate Chips, Maple Syrup, Whipped Cream and Butter
\$8.00 per person
(personal chef attendant at an additional charge of \$250 per 25 guests)

Plated Breakfast

The following are served with Assorted Breakfast Pastries with Butter and Fruit Jam, Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Sunrise

Scrambled Eggs, Apple Wood Smoked Bacon and Country Sausage with Roasted Tomato and Breakfast Potatoes

\$20.00 per person

Healthy Breakfast

Scrambled Egg Beaters® Roasted Tomato, Chicken Sausage and Vegetable hash

\$22.25 per person

Steak and Eggs

Petit New York Strip Steak, Scrambled Eggs, Roasted Tomato and Breakfast Potatoes

\$32.50 per person

Eggs Benedict

Poached eggs, Canadian bacon on an English Muffin with Hollandaise accompanied by Breakfast Potatoes and Roasted Tomato

(Limited to parties of 200 or less)

\$25.50 per person

Cinnamon Swirl French Toast

Cinnamon Raisin Bread with Vanilla Bean Batter with pure Maple Syrup and Butter

\$21.00 per person

Themed Breaks

(2-Hour Maximum)

Bleacher Break

Mini Hot Dogs, Cracker Jacks, Jumbo Soft Pretzel, Jalapeño Cheese Pretzel, Yellow and Whole Grain Mustard and Tortilla Chips with Cheese Sauce, Jalapeno Peppers and Salsa

\$12.50 per person

Energy Break

Make-your-own Trail Mix with Assorted Nuts, Dried Fruits, Mini Chocolate Chips and Granola. Yogurt Smoothies with a choice of Strawberry/Banana or Pineapple/Blueberry and Quaker Granola Bars and assorted Whole Seasonal Fruit

\$15.75 per person

Matinee Snack

Caramel, Cheese and Buttered Popcorn, Good n' Plenty™, Swedish Fish™, Tootsie Pops™ and Malted Milk Balls™

\$11.00 per person

Choc-o-holic Break

Mini Chocolate Bars, Hershey's Kisses™, Mini Chocolate Pretzels, Brownies, Chocolate Chips Cookies served with Milk in Half Pints and Hershey's Chocolate Syrup

\$16.00 per person

Mini Dessert Squares

Lemon Bars, Double Chocolate Brownies, Pecan Diamonds and Chocolate Dipped Strawberries

\$10.75 per person

"Afternoon Tea"

Assorted Tea Sandwiches, Tarts, Biscotti, Sweet Breads and Scones with Clotted Cream and Fruit Preserves accompanied with Tazo® Hot Tea

\$17.75 per person

Plated Lunch

All luncheons are accompanied with House Salad and Dessert, Bakery Fresh Rolls with Butter, Coffee, Decaffeinated Coffee, Hot & Iced Tea

House Salad

Grape Tomatoes, Red Onions and Cucumbers with Balsamic Vinaigrette
(Included in Lunch Price)

Upgraded Starter Salads

Caesar Salad

Romaine, Parmesan Cheese, Garlic Croutons and Caesar Dressing
\$1.95

Spring Mix Salad

Grape Tomatoes, Sliced Red Onion, Cucumber, Pine Nuts and Croutons with a Red Wine Vinaigrette
\$1.95

Southern Comfort Salad

Dried Cherries, Spiced Pecans and Goat Cheese over Mixed Baby Greens with Herbed White Balsamic Vinaigrette
\$2.50

Bibb Lettuce Salad

Bibb Lettuce, Bleu Cheese, Plum Tomatoes, Toasted Pecans and Golden Raisins with Chardonnay Vinaigrette
\$2.50

Lunch Entrees

Herb Grilled Breast of Chicken

With Peppercorn Roasted Potatoes, Seasonal Vegetables and Demi-glace
\$30.50

Baked Lemon-Garlic Breast of Chicken

With Roasted Yukon Gold Potatoes, Seasonal Vegetables and Lemon Scented Demi-glace
\$31.50

Citrus Peppercorn Crusted Chicken

With Herb Roasted Red Potatoes, Seasonal Vegetables and Dijon Mustard sauce
\$31.00

Asian Chicken Breast

With Citrus-ginger Rice, Baby Bok Choy, Charred Shiitake Mushroom Caps, Carrot, Celery and Sweet Bell Peppers
\$32.00

Baked Half Chicken

Served semi boneless with Apple-barbecue Sauce, Au Gratin Potatoes and Seasonal Vegetables
\$24.00

Braised Barbecued Beef Short Ribs

With Smoky Barbecue Demi-glace, Roasted Garlic Mashed Potatoes and Seasonal Vegetables
\$32.95

Char Broiled Filet Mignon

With Garlic Mashed Potatoes, Seasonal Vegetable and Mushroom Ragout in a light Demi-glace
\$48.50

Beef Tenderloin Madagascar

Roasted New Potatoes, Seasonal Vegetables and a Green Peppercorn Sauce
\$48.75

Grilled Atlantic Salmon

With Wild Rice Pilaf, Seasonal Vegetables and an Orange Ginger Butter
\$38.95

Light Lunch Entrees

Served with Dessert, Bakery Fresh Rolls with Butter, Coffee, Decaffeinated Coffee, Hot tea & Iced Tea

Grilled Mango Chicken Salad

Mixed Greens, Mango Slices, Toasted Cashews, Marinated Chicken Breast, Sesame-soy dressing
\$23.50

Classic Cobb Salad

Spring Mix topped with Grilled Chicken Breast, Smokey Bacon, Hard Cooked Eggs, Roma Tomato, Bleu and Cheddar Cheese with Bleu Cheese
\$24.50

Sweet Chili Glazed Salmon Salad

Oven Roasted Salmon, Lomein Noodles, Napa Cabbage, Baby Spinach, Bell Peppers, Plum Tomato, Dried Cherries with a Spicy Ginger-soy Vinaigrette
\$26.50

Chicken Caesar Salad

Romaine Lettuce topped with Grilled Chicken Breast, Parmesan Cheese, Croutons and Caesar Dressing.
Add Shrimp for \$6.00
\$22.50

Lunch Dessert

Chocolate Layer Cake

With Chocolate Fudge Icing
(Included in Lunch Price)

Carrot Cake

With Cream Cheese Frosting
(Included in Lunch Price)

Cheesecake

With Raspberry Coulis
(Included in Lunch Price)

Seasonal Fruit Tart

With Whipped Cream
\$1.00 per person

Luncheon Chef Tables

All tables are accompanied with Coffee, Decaffeinated Coffee, Hot & Iced Tea
(additional charge of \$250 will be applied for guarantee of less than 25 guests)

Delicatessen Table

Mixed Field Green Salad

Grape Tomatoes, Red Onions, Cucumbers, and Carrots in Red Wine Vinaigrette

Rotini Pasta Salad

With Seasonal Vegetables

Yukon Gold Potato Salad

Applewood Bacon and Whole Grain Mustard

Kettle Chips

Assorted Meats & Cheese

Smoked Ham, Roast Turkey, Sirloin of Beef, Genoa Salami with Cheddar, Swiss, Provolone Cheese,
Lettuce and Tomatoes with Multi-grain and Artisan Style Breads

Seasonal Fruit Salad

Gourmet Dessert Bars and Cookies

Accompaniments

Spicy Brown Mustard, Mayonnaise, Horseradish, and Garlic Kosher Dill, Sweet Pickles, Spiced Pickles and
Banana Peppers

\$33.50 per person

The Butcher Block

Tomato Mozzarella Salad

Basil Vinaigrette

Baby Field Greens with Grilled Vegetables

Herb Vinaigrette

Garlic Shrimp and Orzo Pasta Salad

Yellow Tomato with Lemon Tarragon Vinaigrette

Italian Submarine Sandwich

Capicola, Salami, Ham, Provolone with Red Wine Vinaigrette

Seasonal Vegetable Sandwich on Focaccia

With Goat Cheese

Sliced Roast Sirloin

With Horseradish Cream Sauce

Sliced Citrus Rubbed Roast Turkey Breast

With Cranberry Apricot Chutney

Bakery Fresh Rolls and Artisan Breads

Seasonal Fruit Salad

Gourmet Dessert Bars and Cookies

\$39.50 per person

Taste of Italy

Caprese Salad

Tomato, Fresh Mozzarella Cheese, Olive Oil and Balsamic Reduction

Antipasti

Marinated Assorted Olives, Oven Roasted Plum Tomatoes, Roasted Garlic, Grilled Asparagus, Baby
Portabella Mushrooms, Charred Sweet Peppers with Seasonal Field Greens and Anchovy Vinaigrette

Pennette Putanesca

Tomatoes, Capers, Onions, Basil and Kalamata Olives

Pan Seared Salmon

Braised Swiss Chard and Parmesan Cream Sauce

Eggplant Parmesan

Lightly Breaded Eggplant with Marinara and Provolone cheese

Grilled Chicken Milan

Toasted Orzo, Red Onions, Olives, Tomatoes, Garlic and Basil

Garlic Crostini and Herb Foccacia

Seasonal Fruit Salad

Tiramisu

Biscotti

\$46.00 per person

Taste of Asia

Dragon Noodle Salad

Pea Pod, Radish, Green Onion and Sesame Seed with Ginger Chili Vinaigrette

Asian Vegetable Slaw

Chinese Cabbage, Baby Bok Choy, Sugar Snap Peas and Honey Tamarind Vinegar

Thai Cucumber Salad

Rice Wine Vinaigrette

Chinese Braised Spareribs

Soy and Garlic Sauce

Szechwan Garlic Chicken

Daikon, Baby Bok Choy, Snow Peas, Sweet Hot Peppers and Broccoli

Steamed Pork Pot Stickers

Thai Peanut Dipping Sauce

Vegetable Spring Rolls

Chili Garlic Dipping Sauce

Steamed Jasmine Rice

Almond and Fortune Cookies

\$48.00 per person

Southern Celebration

Ice Berg Lettuce Salad

Red and Yellow Tomato, Radishes, Cucumber and Croutons with Bleu Cheese Dressing

Country Potato Salad

Buttermilk dressing

Vinaigrette Coleslaw

Old Fashion Country Style Meatloaf

Mushroom Gravy

Southern Fried Chicken

BBQ Spice Shrimp & Andouille Sausage

With Cajun Rice

Macaroni and Cheese

Green Beans

Shallots and Toasted Almonds

Corn bread and Biscuits

Whipped and Honey Butter

Watermelon

Banana Pudding

Sweet Potato Pecan Pie

\$36.00 per person

The All American

Smokehouse Slaw

Cabbage, Carrots and Chili Mayonnaise

Chopped Salad

Artichoke, Chick Peas, Red Onion and Tomato with Red Wine Vinaigrette

Tomato and Red Onion Salad

Bleu Cheese and Red Wine Vinaigrette

Slow Roast Beef Brisket, Texas Style

Baby Back Ribs

Barbecued Chicken Breast

White Cheddar Au Gratin Potatoes

Buttered Corn

With Red Pepper

Country Baked Beans

Biscuits and Parker House Rolls

Butter

Chocolate Cake

Warm Apple Cobbler

Granny Smith apples, Cinnamon and Whipped cream

\$44.00 per person

Taste of Latin America

Mixed Seasonal Greens

Cilantro Vinaigrette

Roasted Corn & Black Bean Salad

Toasted Cumin Vinaigrette

Jicama and Cucumber Slaw

Cilantro Cayenne Dressing

Grilled Steak & Chicken Fajitas

Roasted Sweet Peppers, Onions and Warm Tortillas with Sour Cream, Guacamole, Tomatillo Salsa, Salsa Fresca and Pico de Gallo

Bean & Cheese Enchiladas

Pinto beans with Spanish rice

Papas Jalisco

Chorizo Style Sausage, Potatoes and Chihuahua Cheese

Seasonal Fruit Salad

Churros

Chocolate and caramel sauce

\$36.50 per person

Build Your Own Boxed Lunch ~ \$21.95

(served with an Apple, Chips, a Gourmet Cookie and a 10oz Bottled Water)

(select choice of a salad or sandwich)

(minimum of 25 boxed luncheons of any choice)

Shaker Salad Selections

Italian Chop Salad

Orecchiette topped with Mixed Greens, Grilled Chicken Breast, Tomato, Onion, and Bleu Cheese with Red Wine Vinaigrette

Oriental Chicken

Mixed Greens, Crisp Asian Vegetables and Grilled Chicken with Sesame Ginger Vinaigrette

Spinach and Arugula with Roasted Fennel

Tender Baby Spinach and Arugula, Roasted Fennel, Sweet Peppers and Goat Cheese with White Balsamic Vinaigrette

Cobb Salad

Mixed Greens topped with Turkey, Bacon, Cheddar Cheese, Bleu Cheese, Tomatoes, Eggs and Olives with Bleu Cheese Dressing

Sandwich Choices

Grilled Chicken on Focaccia

Sautéed Spinach, Provolone Cheese with Roasted Spinach Herb Aioli

Grilled Vegetables on Ciabatta

Zucchini, Yellow Squash, Carrots, Roasted Red Peppers, and Roasted Spinach Spread

Smoked Turkey on Whole Wheat Baguette

Tomato, Onion and Cheddar Cheese

Ham on Pretzel Roll

Swiss Cheese with Whole Grain Mustard

UPGRADED SIDES

Alternative for Chips

(add \$1.00)

Herbed Potato Salad

Confetti Cole Slaw

Rotini Pasta Salad

Caprese Salad

Plated Dinners

All dinners are accompanied with House Salad and Dessert, Bakery Fresh Rolls with Butter, Coffee, Decaffeinated Coffee, Hot & Iced Tea

House Salad

Grape Tomatoes, Red Onions and Cucumbers with Balsamic Vinaigrette
Included in Entrée Price

Classic Caesar Salad

Romaine, Parmesan Cheese, Garlic Croutons and Caesar Dressing
Included in Entrée Price

Wedge of Iceberg Lettuce Salad

Crispy Bacon, Tomatoes and Bleu Cheese Dressing
Included in Entrée Price

Upgraded Dinner Salad Selections

Mediterranean Salad

Feta Cheese, Kalamata Olives and Lemon-oregano Vinaigrette
\$1.95

Radicchio & Baby Arugula Salad

Julienne Marinated Cucumber, Enoki Mushrooms and Balsamic vinaigrette
\$1.95

Spinach Salad

Applewood Bacon with Honey Mustard Vinaigrette
\$2.25

Ginger Shrimp Chop Chop Salad

Asian Vegetables and Wasabi Vinaigrette
\$4.95

Asian Pear & Baby Frisee Salad

Honey Ginger Vinaigrette
\$2.95

Southern Comfort Salad

Dried Cherries, Spiced Pecans and Goat Cheese with White Balsamic Vinaigrette
\$1.95

Caprese Salad

Roma Tomato, Fresh Mozzarella Cheese, Olive Oil, Basil and Balsamic vinegar
\$2.50

Entrees

Char Grilled Filet Mignon

Au Gratin Potatoes and Seasonal Vegetables with Rosemary Garlic Jus
\$58.95

Pacific Rim Salmon Fillet

Basmati Rice and Seasonal Vegetables with Cilantro-teriyaki Glaze
\$41.50

Apple Cider Pork Chop

Sweet Potato and Seasonal Vegetables with Kumquat Cranberry Chutney
\$38.95

Roasted Rosemary Garlic Chicken

Served semi boneless with Yukon Gold Potatoes and Seasonal Vegetables with Natural Jus
\$39.50

Pan Seared Scallops

Corn Risotto Cake and Seasonal Vegetables with Lemon Herb Butter
\$43.95

Honey Thyme Chicken

Roasted Sweet and New Potatoes, Seasonal Vegetables and Honey Thyme Glaze
\$39.50

Fire Seared Roasted Rack of Lamb

Rustic Mashed Yukon Gold Potatoes and Grilled Vegetable Ratatouille with Natural Jus Lie
\$49.50

Classic Duet Selections

All served with Roasted Baby Red Skin Potatoes and Roasted Bistro Seasonal Vegetables

Roast Tenderloin of Beef and Chicken Madeira

\$62.75

Petit Filet Mignon and Cold Water Lobster Tail

\$72.50

Petit New York Strip Steak and Salmon

\$66.50

Roast Tenderloin of Beef and Herbed Garlic Shrimp

\$70.50

Dessert Selections

Carrot Cake

With Cream Cheese Frosting

Included in Entrée Price

Key Lime Pie

Graham Cracker Crust, Key Lime Filling and Whipped Cream

Included in Entrée Price

White and Dark Chocolate Mousse

Raspberry Sauce and Seasonal Berries

Included in Entrée Price

Upgraded Dessert Selections

Chocolate Marquis

Layers of Mocha and Espresso with Raspberry Sauce and Seasonal berries

\$3.75

Strawberry Cream Tart

Glazed Fresh Berry and Custard

\$3.75

Caramel Apple Tart

Caramelized Apples and Cinnamon Whipped Cream

\$3.75

Warm Chocolate Bread Pudding

Vanilla rum sauce

\$4.25

New York Style Cheesecake

Seasonal Berries

\$4.25

Reception

(additional charge of \$250 will be applied for guarantee of less than 25 guests)

From The Carvery

All carved meats include fresh baked rolls and appropriate condiments.
Serves approximately 50 people
(requires chef carver per selection at an additional charge of \$250 per chef)

Smoked Brisket of Beef

Gourmet Mustard, Horseradish and Aioli
\$325.00

Garlic Studded Roasted Tenderloin of Beef

Red Onion Marmalade, Tomato Basil Aioli and Creole Mustard
\$575.00

Honey Mustard Baked Ham

Savory Cinnamon-apple Chutney and Pineapple/Hot Pepper Salsa
\$315.00

Roast Citrus/Cilantro Turkey Breast

Pineapple/Hot Pepper Salsa and Citrus Aioli
\$325.00

Loin of Pork with Jamaican Jerk Spice Rub

Smothered Onions, Roasted Garlic and Tropical Fruit Salsa
\$250.00

Peppered New York Strip Loin

Creamed Horseradish, Caramelized Shallots and Lemon Tarragon Aioli
\$485.00

Reception Stations

(Chef Action Stations Available for an additional \$250 fee per attendant)

Pasta, Pasta, Pasta

Tri-colored Cheese Tortellini, Bowtie Pasta, Meatballs, Sausages, Parmesan Cheese, Marinara and Creamy Garlic Sauce with Garlic Focaccia Bread
\$13.80 per person

Fiesta Chicken and Steak Fajitas

Sautéed Peppers and Onions, Monterey Jack Cheese, Lettuce, Guacamole, Salsa, Sour Cream and Warm Tortillas
\$13.80 per person

A Taste of the Orient

Vegetable Stir-fry with choice of Beef and Chicken, with your choice of Rice or Whole-wheat Garlic Noodles
\$14.95 per person

Sushi Station

Variety of Makimono, Nigiri, and Sashimi.
(Sushi Chef available for \$300 per chef)
\$670.00 per 100 pieces

Bruschetta Station

Grilled Rosemary Chicken, Garlic Shrimp, Roma Tomatoes, Mozzarella with Garlic Bread,
Focaccia Breads, Olive Oil and Pesto
\$14.50 per person

Gourmet Mashed Potato Bar

Yukon Gold and Sweet Mashed Potatoes with Sautéed Mushrooms, Vermont Cheddar Cheese, Crispy
Shredded Onions, Maple Syrup, Pecans, Broccoli Florets and Butter
\$10.80 per person

Themed Hors d'oeuvres Stations

(2-Hour Maximum)

Sports Pub

Buffalo Hot & Barbecue Wings

Bleu Cheese and Ranch Dipping Sauce

Spinach and Artichoke Dip

Pita Chips

Nacho Bar

Spicy Chili, Cheddar Cheese Sauce, Sour Cream and Jalapeno Peppers

Mini Cheeseburgers

Cheddar Cheese with our own secret sauce

Mini Bratwurst

Sauerkraut with Dijon and Whole Grain Mustard

\$27.50 per person

Mexican

Nacho Bar

Spicy Chili, Cheddar Cheese Sauce, Sour Cream and Jalapeno Peppers

Chicken Quesadilla

Pico de Gallo and Tomatillo Salsa

Southwestern Egg Rolls

Black Bean, Corn and Chicken with Salsa Fresca and Sour Cream

Vegetable Quesadilla

Cilantro Crème Fraiche

\$19.25 per person

Asian

Pork Pot Stickers

Plum and Chili Soy Sauce

Vegetable Spring Rolls

Hot Mustard Sauce

Teriyaki Chicken Skewer

Char Sui Pork Ribs

Both Tangy and Spicy

California Maki Roll

Wasabi and Soy Sauce

\$21.25 per person

Cold Reception Tables

Domestic Cheese Display

Cheddar, Swiss, Pepper Jack, Boursin, Brie and Port Salut Cheeses garnished with Fresh Fruit, Assorted Crackers and Lavosh

\$7.95 per person

Deluxe Cheese and Fruit Display

English cheddar, Maytag Bleu Cheese, French Mimolette, Humboldt Fog, Camembert Claudel, with Dried Cherries, Clover Honey, Apricots, Lavosh, Assorted Crackers and Gourmet Flat Bread

\$10.95 per person

Spring Vegetable Crudités

Seasonal Vegetables with Chili Lime Crema and Ranch Dipping Sauce

\$6.50 per person

Smoked Salmon Trio

Dill Cured, Pastrami and traditional Smoked Salmon accompanied by Chopped Egg, Capers, Red Onions, Toast Points, Lavosh Crackers and Dill Aioli

\$9.75 per person

Taste of the Mediterranean

Marinated Artichokes, Prosciutto Ham, Olives, Feta Cheese, Roasted Peppers, Tomatoes, Chopped Romaine and Hummus with Focaccia and Pita Bread

\$8.95 per person

Reception Dessert Tables

The Sweet Tooth

Gourmet Cookies, Fudge Brownies, Gourmet Dessert Bars, Seasonal Fruits and Berries

\$13.50 per person

Chocolate Fountain

Chocolate Sauce with Angel Food Cake, Biscotti, Marshmallows, Seasonal Fruit and Miniature Cookies

*Minimum of 50 people

\$15.00 per person

Miniature Pastry

Fruit tart, Key Lime Tart, German Chocolate Slices, Opera Torte, Hazelnut Butternut Cream Slices, Pecan Square, Cannoli, Chocolate Buttercream Slices, Éclair and Truffle Cup

\$15.75 per person

Signature Dessert Table

Taffy Apples, Mini Cookies, Chocolate Covered Strawberries, Chocolate Chunk Brownie Bites, Rocky Road Bars and Lemon Squares

\$16.00 per person

Dessert Shots

Key Lime Pie, Chocolate Mousse, Tiramisu, Carrot Cake, Red Velvet Cake and Banana Cream Pie

\$2.35 per piece (minimum of 25 of each flavor)

Reception Hot Hors d'oeuvres

(minimum order of 25 pieces per item)

Baby Twice Baked Potatoes

Parmesan, Sour Cream, Chives and Truffle Oil

\$4.50 per piece

Caprese Mini Quiche

Basil, Mozzarella, and Sun-dried Tomato

\$4.00 per piece

Andouille Sausage En Croûte

Spicy Sausage and Pommery Mustard in Puff Pastry

\$4.00 per piece

Chicken Samosas

Indian Curry in a Spring Roll Wrapper

\$5.00 per piece

Tandoori Chicken Satay

Raita Sauce

\$4.50 per piece

Mini Pork Dumpling

Sweet Chili Sauce

\$4.25 per piece

Vegetable Pot Stickers

Ginger Soy Dipping Sauce

\$4.00 per piece

Hot Roasted Chile Poppers

Jalapeno Stuffed with Cream Cheese

\$4.00 per piece

Italian Sausage Mushroom Caps

Fennel Spiced Sausage on Baby Portobello Mushrooms

\$4.00 per piece

Mini Corn Dogs

Ketchup and Mustard

\$3.75 per piece

Figs in a Blanket

Wrapped in Pancetta with Balsamic Glaze

\$4.25 per piece

Bengal Shrimp

Sweet and Sour Curry Glaze

\$5.00 per piece

Voodoo Shrimp

Spicy Coconut Fried Shrimp with Mango Salsa

\$6.00 per piece

Chili Lime Salmon Satay

Chili Pepper and Lime Sauce

\$5.75 per piece

Hoisin Glazed Baby Lamb Chops

Cilantro ginger vinaigrette

\$6.25 per piece

Peppercorn Beef Skewers

Bordelaise
\$4.75 per piece

Beef Wellington

Beef Tip with Mushrooms and Pate in Puff Pastry
\$4.75 per piece

Reception Cold Hors d'oeuvres

(minimum order of 25 pieces per item)

Smoked Salmon and Caviar "Cones"

Miniature Savory Cone with Chive Crème Fraîche
\$6.50 each

Jumbo Shrimp Cocktail

Cocktail and Remoulade Sauce
\$5.25 each

Fire Seared Marinated Portobello Mushroom Skewer

Sweet Peppers, Pesto and Balsamic Vinegar
\$4.50 per piece

Thai Shrimp

Curry Paste, Pickled Vegetables in Rice Paper
\$6.25 per piece

Smoked Salmon Blini

Crème Fraîche and Caviar
\$5.50 per piece

Fontina Crescent

Kalamata Olive, Sun-dried Tomato and Garlic in Puff Pastry
\$4.25 per piece

Fig and Goat Cheese Flatbread

Focaccia and Balsamic Glaze
\$5.50 per piece

Basil Grilled Scallops

Tomato Confit on Focaccia Crostini
\$4.75 per piece

California Rolls

Wasabi and Soy Sauce
\$4.50 per piece

Deviled Eggs

Cavier Garnish
\$4.25 per piece

Caprese Skewers

Mozzarella, Tomato and Basil
\$4.00 per piece

Black Olive Tapenade Crostini

Crumbled Goat Cheese
\$4.00 per piece

Chicago Restaurant Partners
2009 McCormick Place Core Menu

Wine List

(Wine list and prices are subject to change)

Sparkling

Dom Perignon, Epernay, France	\$230.00
Veuve Clicquot, Reims, France	\$110.00
Chandon Blanc de Noirs, California	\$ 34.00
Korbel Brut, California	\$ 38.00

White

Gary Farrell Chardonnay, Sonoma	\$ 72.00
Kendall-Jackson 'Vintner's Reserve' Chardonnay, California	\$ 38.00
Toasted Head Chardonnay, California	\$ 44.00
Bonterra Chardonnay, Mendocino	\$ 36.00
Merryvale 'Starmont' Chardonnay, Napa	\$ 48.00
Sonoma-Cutrer 'Russian River Ranches' Chardonnay, Sonoma	\$ 58.00
Trefethen Chardonnay, California	\$ 65.00
Veramonte Sauvignon Blanc, Chile	\$ 34.00
Geyser Peak Sauvignon Blanc, Sonoma	\$ 37.00
Kim Crawford Sauvignon Blanc, New Zealand	\$ 58.00
MacMurray Ranch Pinot Gris, Sonoma	\$ 42.00
Ruffino 'Lumina' Pinot Grigio, Italy	\$ 46.00
Terra d'Oro by Montevina Pinot Grigio, Santa Barbara	\$ 37.00
Pine Ridge Chenin Blanc/Viognier, Clarksburg	\$ 38.00
Conundrum, California	\$ 64.00
Chateau Ste. Michelle Riesling, Washington	\$ 35.00

Blush

Kenwood Rose of Pinot Noir, Sonoma	\$ 36.00
Beringer White Zinfandel	\$ 34.00

Red

Quintessa, Napa	\$185.00
Newton Claret, Napa	\$ 58.00
Robert Mondavi 'Napa' Cabernet Sauvignon, Napa	\$ 62.00
B.R. Cohn 'Silver Label' Cabernet Sauvignon, Sonoma	\$ 54.00
J. Lohr 'Seven Oaks' Cabernet Sauvignon, Paso Robles	\$ 48.00
Wente 'San Francisco Bay' Cabernet Sauvignon, Livermore	\$ 36.00
Sequoia Grove Cabernet Sauvignon, Napa	\$ 64.00
Provenance Cabernet Sauvignon, Napa	\$ 80.00
Greg Norman Cabernet-Merlot, Australia	\$ 48.00
Coppola 'Diamond Series' Merlot, California	\$ 46.00
Northstar Merlot, Washington	\$ 65.00
Blackstone Merlot, California	\$ 34.00
Carmel Road Pinot Noir, Monterey	\$ 54.00
Bearboat Pinot Noir, Sonoma	\$ 48.00
Buena Vista Pinot Noir, Carneros	\$ 56.00
Folie Deaux Zinfandel, Amador	\$ 50.00
Wyndham Estate 'Bin 555' Shiraz, Australia	\$ 37.00
Bridlewood Syrah, Central Coast	\$ 36.00

Bar Selections

*\$250.00 per bartender for four hours, \$75.00 per bartender each additional hour
\$750.00 minimum average sales per bar, bar lists and prices are subject to change*

Hosted Bars – All Hosted Bars are Subject To a 21% Service Charge and 11.50% Tax

Standard Bar

\$22.75 per person / first two hours, \$9.75 each additional hour

Featuring: Smirnoff Vodka, Beefeater Gin, Dewars White Label Scotch, Jim Beam Bourbon, Bacardi Silver Rum, Canadian Club Canadian Whiskey, Jose Cuervo Silver Tequila, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth

Budweiser, Bud Light, Miller Lite and O'Doul's

House Selection of Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

Tonic, Club, Pepsi, Diet Pepsi, Sierra Mist, Orange, Grapefruit and Cranberry Juices

Aquafina Bottled Water and Sparkling Water

Premium Bar

\$24.50 per person / first two hours, \$10.50 each additional hour

Featuring: Absolute Vodka, Tanqueray Gin, Johnnie Walker Red Scotch, Jack Daniel's Tennessee Whiskey, Bacardi Gold Rum, Jose Cuervo Gold Tequila, Seagram's VO Canadian Whiskey, Remy Martin VSOP Cognac, Martini & Rossi Dry and Sweet Vermouth

Budweiser, Bud Light, Miller Lite and O'Doul's

Heineken, Amstel Light and Sam Adam's

Toasted Head Chardonnay, Wente Cabernet Sauvignon,

Blackstone Merlot and Beringer White Zinfandel

Tonic, Club, Pepsi, Diet Pepsi, Sierra Mist, Orange, Grapefruit and Cranberry Juices

Aquafina Bottled Water and Sparkling Water

Super Premium Bar

\$28.00 per person / first two hours, \$12.00 each additional hour

Featuring: Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Johnnie Walker Black Scotch, Makers Mark Bourbon, Bacardi 8 Rum, Crown Royal Canadian Whiskey, 1800 Reserva Tequila, Hennessy VS Cognac, Martini & Rossi Dry and Sweet Vermouth

Budweiser, Bud Light, Miller Lite and O'Doul's

Heineken, Amstel Light and Sam Adam's

Toasted Head Chardonnay, Wente Cabernet Sauvignon,

Blackstone Merlot and Beringer White Zinfandel

Tonic, Club, Pepsi, Diet Pepsi, Sierra Mist, Orange, Grapefruit and Cranberry Juices

Aquafina Bottled Water and Sparkling Water

Domestic Beer, Wine and Soft Drinks

\$15.00 per person / first two hours, \$7.50 each additional hour

Budweiser, Bud Light, Miller Lite and O'Doul's

House Selection of Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

Pepsi, Diet Pepsi, Sierra Mist, Orange, Grapefruit and Cranberry Juices

Aquafina Bottled Water and Sparkling Water

Imported Beer, Wine and Soft Drinks

\$18.00 per person / first two hours, \$9.00 each additional hour

Budweiser, Bud Light, Miller Lite and O'Doul's

Heineken, Amstel Light and Sam Adam's

Toasted Head Chardonnay, Wente Cabernet,

Blackstone Merlot and Beringer White Zinfandel

Pepsi, Diet Pepsi, Sierra Mist, Orange, Grapefruit and Cranberry Juices

Aquafina Bottled Water and Sparkling Water

Hosted Wine with Dinner

\$15.00 per person for 1.5 Hours of Service

House Selection of Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

Cash Bars

Standard Cocktail \$7.00 each

Premium Cocktail \$7.50 each

Super Premium Cocktail \$8.50 each

House Wine \$7.00

Imported Beer \$6.50

Domestic Beer \$5.50

Aquafina Bottled Water \$3.75

Assorted Soft Drinks \$3.00

Assorted Juices \$3.00

Specialty Bars

Martini Bar Package

Featuring Blue Cheese, Roasted Garlic and Jalapeno Stuffed Olives

Premium Vodka Selection with Appropriate Liquors and Mixers to Create the Following Cocktails: Vodka and Gin Martini, Gibson, Cosmopolitan, Green Apple Martini, Chocolate Martini, French Kiss Martini, Saketini, Pomegranate Martini and Lemon Drop

Cordial Package – Ideal for Coffee Bars and After Dinner Drinks

Frangelico, Sambuca Roma, Amaretto DeSorano, Grand Mariner, Kailua, Bailey's Irish Cream, Drambuie, Butterscotch Schnapps, Godiva white and dark Chocolate Liquor, Crème De Menthe, Cognac, Brandy