



# JW MARRIOTT CHICAGO CATERING AND EVENT MENUS

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BREAKFAST OFFERINGS

## BREAKFAST BUFFETS

### CHICAGO LOOP

50 | PERSON

**Individual Fruit Cups**

**Assorted Breakfast Pastries and Breakfast Breads**

**Assorted Cereals** | Skim, Low-fat, and Soy Milk

**Individual Housemade Yogurt Parfaits**

**Individual Seasonal Chia Seed Pudding**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

*All items individually wrapped or pre-assembled*

### SECOND CITY

56 | PERSON

**Breakfast Sandwich** | Whole Grain English Muffin, Egg, Bacon, Cheddar (pre-assembled)

**Individual Overnight Oats**

**Individual Housemade Yogurt Parfaits**

**Individual Fruit Cups**

**Assorted Breakfast Pastries and Breakfast Breads**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

*All items individually wrapped or pre-assembled*

## ADAMS BUFFET

58 | PERSON

### Individual Fruit Cups

Farm Fresh Scrambled Eggs | Cheddar and Salsa on the side

Farm Fresh Scrambled Egg Whites | Cheddar and Salsa on the side

### Applewood Smoked Bacon

Herb Roasted Breakfast Potatoes | Local Cheese

Assorted Cereals | Skim, Low-fat, and Soy Milk

### Individual Flavored Yogurts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

## BURNHAM BUFFET

62 | PERSON

### Individual Fruit Cups

Farm Fresh Scrambled Eggs | Cheddar Cheese and salsa on the side

Farm Fresh Scrambled Egg Whites | Cheddar Cheese and salsa on the side

Brioche style Cinnamon French Toast | Pure Maple Syrup

Choose Two:

- Nitrate Free Bacon or Pork Sausage Links

- Chicken Sausage or Turkey Sausage

Roasted Breakfast Potatoes | Peppers and Onions

Assorted Cereals | Skim, Low-fat, and Soy Milk

### Individual Flavored Yogurts

Illy Regular and Decaffeinated Coffee

Hot Tea Service

*\$250 surcharge fee will apply for any guarantee less than 20 people.*

## GRAB AND GO BREAKFAST

56 | PERSON

### **Breakfast Sandwiches**

Whole Grain English Muffin, Egg, Sausage Patty, Local Cheddar

Buttery Biscuit, Egg White, Assorted Mushrooms, Spinach

**Protein Pack** | Hard Boiled Egg, Cheddar Cheese, Almonds, Edamame, Crispy Toast

### **Individual Flavored Yogurts**

**Whole Fruit** | Bananas and Oranges

**Assorted Cereals** | Skim, Low-fat, and Soy Milk

**Skim, 2% and Whole Milk**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

## BREAKFAST CHOICES & ADDITIONS

### BREAKFAST SANDWICHES

120 | DOZEN

Whole Wheat English Muffin, Egg Whites, Canadian Bacon, Spinach, Mushrooms, White Cheddar

English Muffin, Scrambled Eggs, Pork Sausage, White Cheddar

Croissant, Scrambled Eggs, Chorizo, Chihuahua Cheese

### SCRAMBLED EGGS

10 | PERSON

Choice of Regular or Egg Whites

### CHOICE OF BREAKFAST MEAT

10 | PERSON

Crispy Bacon

Pork Sausage Links

Pork Sausage Patties

Smoked Turkey Bacon

Country Turkey Sausage Links

Chicken Apple Sausage Links

Vegetarian Sausage Patties

GLUTEN FRIENDLY MUFFINS	72   DOZEN
CHILLED, HARD BOILED EGGS	36   DOZEN
SMOKED SALMON AND BAGELS Atlantic Smoked Salmon, Cream Cheese, Tomato, Cucumber, and Onion	25   PERSON
STEEL CUT IRISH OATMEAL Seasonal Berries	13   PERSON

## A LA CART BREAKFAST CHOICES

*All Items Packaged Individually*

Fresh Fruit Cups	7   each
Fresh Berry Cups	8   each
Burrito – Tomato Wrap, Scrambled Eggs, Sausage, Cheddar	120   dozen
Burrito – Whole Grain Wrap, Scrambled Eggs, Spinach, Mushroom	120   dozen
Croissant – Egg, Thick Cut Maple Smoked Bacon, Swiss	120   dozen
Croissant – Egg White, Tomato, Arugula, Mozzarella, Provolone	120   dozen
English Muffin – Egg, Sausage Patty, Local Cheddar	120   dozen
Whole Grain English Muffin – Egg White, Spinach, Wild Mushrooms	120   dozen
Sous Vide Egg Bite – Broccoli, Parmesan	70   dozen
Sous Vide Egg Bite – Bacon, Swiss	70   dozen
Hard Boiled Eggs	36   dozen
Assorted Breakfast Pastries	72   dozen
Yogurts, Granola Parfaits	7   each
Assorted Bagels, Individual Cream Cheese (light and regular)	72   dozen

*Full attendee guarantee is required for all items priced per person.*



# PLATED BREAKFAST

## ALL PLATED BREAKFASTS INCLUDE

Seasonal Fresh Sliced Fruit

Breakfast Breads

Assorted Juices

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Garnished with Herbed Tomato

50 | PERSON

## CHOICE OF EGGS

Scrambled Eggs

Scrambled Egg Whites

Ham and Swiss Egg Bite

Marinated and Grilled Tofu

Frittata, Sweet Bell Peppers, Mushroom, Tomato, Onion

## CHOICE OF POTATO

Sweet Potato Hash

Roasted Yukon Potatoes, Parmesan

Crispy Hash Browns, Local Cheddar

Lemon and Herb Fingerling Potatoes

## CHOICE OF MEAT

Crispy Bacon

Pork Sausage Patties

Chicken Apple Sausage Links

Vegetarian Sausage Patties

## PLATED BREAKFAST ENHANCEMENTS

### PRICED PER PERSON

Avocado	4
Pico de Gallo	3
House Made Salsa	3
Caramelized Onion and Peppers	3
Caramelized Mushroom and Onion	3

## PLATED BREAKFAST SPECIALS

### ALL BREAKFAST SPECIALS TO INCLUDE

Fresh Fruit and Berries  
Assorted Breakfast Breads

### BREAKFAST QUINOA BOWL

Scrambled Eggs, Quinoa, Pesto, Spinach, and Baby Tomatoes

51 | PERSON

### AVOCADO TOAST

Grilled Ciabatta, Hard Boiled Egg, Arugula Salad, Pickled Onions,  
Radish, Extra Virgin Olive Oil

52 | PERSON

## CHEF ATTENDED STATIONS

### OMELET STATION

22 | PERSON

Cage Free Eggs, Egg Whites

Smoked Ham, Turkey Sausage, Bacon

Sweet Bell Peppers, Mushrooms, Tomatoes, Onions, and Spinach

White Cheddar, Swiss, and Feta

### CRÊPE STATION

22 | PERSON

Banana and Nutella

Bourbon Peach

Smoked Atlantic Salmon, Dill Cream, Caramelized Onion

Chicken, Mushroom, Swiss

### WAFFLE STATION

18 | PERSON

Whipped Honey Butter, Maple Syrup, and Seasonal Berries

### CHEF ATTENDANT

250 | ATTENDANT

*One Chef Attendant required for every 50 guests. Maximum of one hour for chef attended stations.*

*Each Station must be ordered in conjunction with a breakfast menu.*

*Full attendee guarantee is required for all items priced per person.*

# BREAK OFFERINGS

Our break menus are based on thirty minutes of service and are designed to be paired with our all-day beverage package or beverages provided on consumption.

## MORNING BREAKS

### POWER STARTER 28 | PERSON

Seasonal Fruit Cups  
Yogurt Parfait  
Breakfast Nut Mix  
String Cheese  
Granola Bars  
Power Bars  
Protein Bars

### EARLY RISER 28 | PERSON

Seasonal Fruit Cups  
Dried Fruit and Nuts  
Lemon Pound Cake  
Cinnamon Coffee Cake  
Assorted Cliff Bars

### HEALTHY START 31 | PERSON

Bran Muffin  
Individual Yogurt, Granola  
Cold Meusli, Fresh Berries  
Oatmeal Cookie  
Seasonal Fruit Cups

## AFTERNOON BREAKS

### AFTERNOON MUNCHIES 31 | PERSON

Pretzel Sticks, Assorted Mustards  
Garret's Popcorn  
JW Seasoned Cashews  
Cheese and Crackers  
Assorted Mini Macarons

### CHIPS AND DIP 30 | PERSON

Sea Salt Tortilla Chips  
House Made Potato Chips  
Toasted Pita Chips  
White Bean Hummus  
Cilantro Tomato Salsa  
Avocado Dip

### HEALTHY BREAK 30 | PERSON

Vegetable Crudité  
Individual Trial Mix  
Seasonal Fruit Cups  
Beef Jerky  
Avocado Brownie

*Break menus are based on 30 minutes of service.*

## ITEMS OFFERED ON CONSUMPTION

*All Items Packaged Individually.*

### ITEMS PRICED PER DOZEN 72

Assorted Breakfast Breads  
Assorted Muffins  
Chocolate Blondies  
Freshly Baked Cookies  
Seasonal Cheesecake Bars  
Chocolate Fudge Brownies  
Peanut Butter and Jelly Bars  
Gluten Friendly Breakfast Breads  
Gluten Friendly Assorted Cheesecakes  
Gluten Friendly Brownies  
Gluten Friendly Cookies

### ITEMS PRICED PER ITEM

Kashi Chewy Trail Mix Bars 8  
KIND Bars 8  
Individual Bags of Chips, Popcorn, Pretzels 6  
Chobani Greek Yogurts 6  
Assorted Dove Ice Cream Bars 8  
Assorted Frozen Fruit Yogurt Bars 8

### ITEMS PRICED PER PERSON

Fresh Seasonal Fruit Cups 7  
Housemade Potato Chips 8  
Garrett's Popcorn (Caramel and Cheddar Mix) 10  
Housemade Trail Mix 12

*Pretzels, M&M's, Yogurt Covered Raisins, Dried Cherries, Dried Blueberries,  
Toasted Cashews, Salted Almonds*

*Full attendee guarantee is required for all items priced per person.*

## BEVERAGES

### BEVERAGES PRICED PER GALLON

Illy Regular and Decaffeinated Coffee	159
Illy Iced Coffee Station	165
Hot Tea Service	159
Fresh Squeezed Orange Juice	95
Lemonade or Iced Tea	95

### BEVERAGES PRICED PER BOTTLE

Assorted Naked Juices	9
Pepsi Soft Drinks	8
Vitamin Water (Regular and Zero)	9
Gatorade	9
Red Bull (Regular and Sugar Free)	9
Voss Sparkling Bottled Water	9
Flavored Voss Sparkling Bottled Water	9
Assorted Bottled Pure Leaf Teas	9
Coconut Water	8

### BEVERAGE PACKAGE

55 | PERSON

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Assorted Pepsi Soft Drinks

*Provided for 8 continuous hours. Full attendee guarantee is required for all packages priced per person.*

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LUNCH OFFERINGS



# GOURMET WRAPS AND SANDWICHES

*All items presented in a black JW bag or set up market style.*

*Individual condiments, napkins, and plastic utensils included.*

*(select three wraps or sandwiches)*

## ALL WRAPS AND SANDWICHES TO INCLUDE

65 | PERSON

Mixed Green Salad

Potato Chips

Whole Fruit

Housemade Cookie or Brownie

## WRAPS

**Chicken Caesar Wrap** | Grilled Chicken, Parmesan, Caesar Dressing

**Asian Beef Wrap** | Sweet Chili Ponzu Sauce, Lettuce, Carrot, Radish, Green Onion, Sesame

**BLT Wrap** | Crispy Bacon, Romaine Hearts, Heirloom Tomato, Roasted Garlic, Herb Mayo

**Italian Wrap** | Shaved Italian Meats, Provolone, Roasted Red Peppers, Giardiniera

**Veggie Wrap** | Roasted Red Pepper Hummus, Baby Kale, Feta, Cucumber, Tomato, Pickled Onion

**Quinoa Vegan Wrap** | Sprouted Quinoa, White Bean Hummus, Spinach, Carrot, Cured Tomato

## SANDWICHES

**Roasted Turkey Club** | Turkey, Bibb Lettuce, Tomato, Bacon, Local Cheddar, Garlic and Herb Aioli, Multi Grain Bread

**Roast Beef Sandwich** | Roast Beef, Pepper Jack, Lettuce, Red Onion, Horseradish Cream, Brioche

**Smoked Ham Sandwich** | Ham, Arugula, Swiss Cheese, Stone Ground Mustard Aioli, Rye Bread

**Tuna Salad Sandwich** | Tuna, Celery, Red Onion, Dill, Lemon, Bibb Lettuce, Wheat Bread

# CHEF NICK'S PLATED LUNCH

## PLATED LUNCHES TO INCLUDE

Freshly Baked Bread Service (optional)

Choice of Starter (Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks

*Multiple Entrees Not Available with Exception of Vegetarian Option.*

*All Courses to be Served, Items Can Not be Pre-Set.*

## SOUP

All Soups are Vegan and Gluten Free

<b>Monday</b>	<b>Coconut Tomato Soup</b>
<b>Tuesday</b>	<b>Sweet Potato Cauliflower Soup</b>
<b>Wednesday</b>	<b>Spring Vegetable and Noodle Soup</b>
<b>Thursday</b>	<b>Wild Rice and Mushroom Soup</b>
<b>Friday</b>	<b>French Onion Soup</b>
<b>Saturday</b>	<b>Vegetable Minestrone Soup</b>
<b>Sunday</b>	<b>Northern Bean and Kale Soup</b>

## SALAD

**Caesar Salad** | Crisp Romaine Lettuce, Shaved Parmesan, Croutons, Caesar Dressing

**Arugula Salad** | Toasted Almonds, Goat Cheese, Cherry Tomato, Citrus Balsamic Vinaigrette

## ENTRÉE SELECTION

<b>Herbed Chicken Breast</b>   Potato Puree, Sautéed Kale, Crispy Onion, Chicken Jus	67   person
<b>Grilled Chicken Breast</b>   Herbed Fingerling Potatoes, Grilled Artichoke, Lemon Butter Sauce	67   person
<b>Grilled Petite Strip Steak</b>   Sweet Potato Mash, Broccolini, Roasted Tomato, Chimichurri	73   person
<b>Teres Major Steak</b>   Fingerling Potatoes, Haricot Verts, Shallot, Garlic Butter Sauce	71   person
<b>Blackened Salmon</b>   Toasted Couscous, Baby Kale, Herb Oil, Grilled Lemon	70   person
<b>Herb Crusted Lake Trout</b>   Quinoa, Asparagus, Porcini, Frisse Salad, Lemon Chive Cream Sauce	68   person
<b>Linguine Pasta</b>   Pesto, Cherry Tomatoes, Parmesan Cheese	64   person
<b>Gnocchi</b>   Cured Tomato, Broccolini, Olives, Burrata Cheese, Olive Oil	65   person
<b>Roasted Polenta Cake</b>   White Bean Ragout, Red Pepper, Wild Mushrooms, Garlic Roasted Broccolini <i>vegetarian and vegan option</i>	64   person

## CHOICE OF DESSERT

<b>Lemon Meringue Tart</b>   Raspberry Meringue, Blueberry Compote
<b>Flourless Chocolate Cake</b>   Raspberry Coulis, Chocolate Meringue
<b>Vanilla Bean Angel Food Cake</b>   Basil Coulis, Lemon Mascarpone Cream

## POWER LUNCHESES

*All items presented buffet style or a la carte.*

### POWER LUNCHESES TO INCLUDE

Choice of One Bowl

Choice of One Dessert

#### QUINOA BOWLS

**Sweet Potato** | Sprouted Quinoa, Garlic Broccoli, Sea Salt Chick Peas, Avocado

65 | PERSON

*Served warm*

**Thai Shrimp** | Sprouted Quinoa, Lemon Grass Spinach, Pickled Carrots, Scallion

*Served warm*

**Blackened Chicken** | Sprouted Quinoa, Mixed Greens, Tomatoes, Green Beans, Hemp Seeds

*Served cold*

**Roasted Portobello** | Sprouted Quinoa, Baby Kale and Spinach, Edamame, Cucumbers, Pickled Onion

*Served cold*

#### RICE BOWLS

**Grilled Salmon** | Brown Rice, Teriyaki Glaze, Baby kale, Wild Mushrooms, Scallions

65 | PERSON

*Served warm*

**Grilled Chicken** | Forbidden Rice, Sweet Potatoes, Marinated Cabbage, Sriracha Cashews, Avocado

*Served Warm*

#### POKE BOWL

**Yuzu Citrus Smoked Salmon Poke**

Cucumber, Pickled Ginger, Scallion, Avocado, Crispy Nori, Sesame

65 | PERSON

*Choice of Rice, Served Warm*

#### CHOICE OF DESSERT

**Fresh Berries, Crème Anglaise**

**Vanilla Bean Angel Food Cake** | Basil Coulis, Lemon Mascarpone Cream

**Avocado Brownies**

## LUNCH BUFFETS

### TASTE OF CHICAGO

72 | PERSON

**French Onion Soup** | Gruyere, Crisp French Bread

**Chicago Cobb Salad** | Roasted Corn, Ham, Eggs, Tomatoes, Crisp Bacon, Blue Cheese, Avocado Ranch

**Three Bean Salad** | Celery, Herbs, Creamy Vinaigrette Dressing

**Mini Italian Beef Sandwich** | Giardiniera, Crispy Baguette

**Roasted Chicken Vesuvio Sandwich** | Garlic Lemon Aioli, Potato Roll

**Maxwell Street Grilled Polish Sausage** | Grilled Onions and Yellow Mustard

**Grilled Portobella Steak** | Creamed Spinach, Parmesan

**Housemade Thin Crust Cheese and Italian Sausage Pizza**

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

### GOLD COAST

72 | PERSON

**Soup of the Day**

**Heirloom Cherry Tomato Cucumber Salad** | Pickled Onion, Red Wine Vinaigrette, Oregano, Crumbled Feta

**Baby Kale and Frisee Salad** | Spiced Cashews, White Balsamic Vinaigrette

**Chef's Selection Sustainable Fish** | Baby Shrimp, Citrus Butter, Crispy Parsley

**Porcini Chicken** | Porcini Mushrooms, Marsala Pan Jus

**Dry Rubbed and Slow Roasted Bistro Filet** | Pearl Onions, Sweet Corn, Herb Compound Butter

**Boursin Grits**

**Chef's Selection of Locally Sourced Seasonal Vegetables**

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

*A \$250 surcharge fee will apply for any guarantee less than 20 people.*

## GRILL AND GREENS

71 | PERSON

**Soup of the Day**

**Pasta Salad**

**Dijon Potato Salad**

**Mixed Green Salad** | English Seeded Cucumber, Tear Drop Tomatoes, Carrots, Shaved Radish,  
Pickled Red Onion

**Dry Rubbed Breast of Chicken**

**Slow Roasted Sirloin of Beef**

**Toasted Sesame Ahi Tuna** | Soy and Wasabi

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

*\$250 surcharge fee will apply for any guarantee less than 20 people.*

The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey and white. The texture is organic and fluid, resembling natural stone or watercolor washes.

DINNER OFFERINGS

# PLATED DINNER

## PLATED DINNERS TO INCLUDE

Freshly Baked Bread Service (optional)

Choice of One Starter (Appetizer, Soup or Salad)

Choice of One Entrée

Choice of One Dessert

Illy Regular and Decaffeinated Coffee

Hot Tea Service

Iced Tea

Pepsi Soft Drinks

*Multiple Entrees Not Available with Exception of Vegetarian Option.*

*All Courses to be Served, Items Can Not be Pre-Set.*

## APPETIZERS

**Crab Cake** | Citrus Crème Fraiche, Fennel and Dill Salad

**Cheese Ravioli** | Bacon, Peas, Shaved Manchego Cheese, Chive Oil

**Wild Mushroom Crostini** | Ricotta and Herb Parmesan Cheese, Crispy Leeks

**Roasted Beet Salad** | Goat Cheese Puree, Toasted Pistachios, Arugula, Orange Vinaigrette

## SOUP

*All Soups are Vegan and Gluten Free*

**Monday**            **Coconut Tomato Soup**

**Tuesday**          **Sweet Potato Cauliflower Soup**

**Wednesday**      **Spring Vegetable and Noodle Soup**

**Thursday**         **Wild Rice and Mushroom Soup**

**Friday**            **French Onion Soup**

**Saturday**         **Vegetable Minestrone Soup**

**Sunday**           **Northern Bean and Kale Soup**



## SALAD

**Spinach Salad** | Mandarin Oranges, Crumbled Feta, Pickled Onions, Sunflower Seeds, Sherry Vinaigrette

**Caprese Salad** | Frisee Salad, Mozzarella, Baby Tomatoes, Pickled Onion, Balsamic, Herb Oil

**JW Chopped Salad** | Romaine, Bacon, Blue Cheese, Egg, Cherry Tomatoes, Buttermilk Ranch

## ENTRÉE SELECTION

**Maple Garlic Chicken Breast** | Wild Rice Pilaf, Heirloom Carrots, Chardonnay Jus **95 | person**

**Porcini Dusted Chicken Breast** | Risotto Cake, Haricot Verts, Wild Mushrooms, Marsala Sauce **95 | person**

**Lemon Roasted Arctic Char** | Smashed Marble Potatoes, Spinach, Crispy Leeks, Beurre Blanc Sauce **99 | person**

**Parmesan Crusted White Fish** | Bulger Wheat, Peas, Pine Nuts, Tomato Jus **99 | person**

**Red Wine Braised Short Rib** | Polenta, Balsamic Onions, Spinach, Red Wine Jus **108 | person**

**Seared Beef Tenderloin** | Mashed Potatoes, Asparagus, Romanesco, Beef Jus **115 | person**  
*gluten friendly*

**Lemon Roasted Cauliflower Steak** | Black Bean Puree, Asparagus, Pine Nuts, Roasted Garlic Tahini **97 | person**  
*vegan option*

**Penne Pasta** | Black Pepper, Caramelized Shallots, Truffle, Parmesan, Manchego Cheese **94 | person**  
*vegetarian option*

**Fettuccine Pasta** | Cured Tomatoes, Mushroom, Spinach, Provolone Mozzarella Alfredo Sauce **94 | person**  
*vegetarian option*

**Dry Rubbed Tenderloin and Seared Salmon (Dual Plate)** | Garlic Roasted Yukon Gold Potatoes, 129 | person  
Asparagus, Lemon Peppercorn Sauce

**Grilled Shrimp and Petit Filet (Dual Plate)** | Grilled Shrimp and Petit Filet, Risotto Cake, 127 | person  
Spinach, Cured Tomato, Red Chimichurri

## CHOICE OF DESSERT

**Lemon Meringue Tart** | Raspberry Meringue, Blueberry Compote

**Flourless Chocolate Cake** | Raspberry Coulis, Chocolate Meringue

**Vanilla Bean Angel Food Cake** | Basil Coulis, Lemon Mascarpone Cream

## DINNER BUFFETS

### ITALIAN INSPIRATION

150 | PERSON

**Vegetable Gnocchi Soup**

**Baby Shrimp Salad** | Served with Arugula, Radicchio, and Orange with citrus vinaigrette

**Orzo Salad** | Vegetables and Feta

**Grilled Beef Tenderloin Port Wine Reduction**

**Seared Chicken** | Roasted Chicken Jus

**Oven Roasted Salmon** | Garlic Lemon Butter Sauce

**Buttery Whipped Potatoes**

**Chef's Selection of Locally Sourced Seasonal Vegetable**

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

*\$250 surcharge fee will apply for any guarantee less than 20 people.*

## LAKE SHORE CLASSIC

140 | PERSON

### Roasted Mushroom Soup

**Spinach Salad** | Crispy Pancetta, Goat Cheese, Toasted Walnuts, Dried Cherries and Champagne Vinaigrette

**Cold Green Bean Salad** | Tomatoes, Pickled Onion, Dijon

### Peppercorn Roasted Strip Steak

**Chili lime Rubbed Locally Sourced White Fish**

**Creamy Penne Pasta** | Peas and Pine Nuts

**Balsamic Roasted Marbles Potatoes**

**Chef's Selection of Locally sourced Seasonal Vegetable**

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

## MODERN AMERICAN

145 | PERSON

### Potato Leek Soup

**Mixed Green and Endive Salad** | Roasted Apples, Pecans, Cheddar and Sherry Vinaigrette

**Quinoa Vegetable Salad**

**Slow Braised Short Rib with Red Wine Sauce**

**Grilled Chicken Marsala with Assorted Mushrooms**

**Honey Garlic Pork Loin**

**Gnocchi Mac and Cheese, Cheddar, and Herbs**

**Brown Rice Pilaf**

**Chef's Selection of Locally sourced Seasonal Vegetable**

**Chef's Selection of Seasonal Desserts**

**Illy Regular and Decaffeinated Coffee**

**Hot Tea Service**

**Iced Tea**

*\$250 surcharge fee will apply for any guarantee less than 20 people.*

The background of the page is a light-colored, marbled pattern with soft, greyish veins and spots, resembling natural stone or paper. The overall tone is pale and elegant.

# RECEPTION OFFERINGS

# RECEPTION HORS D'OEUVRES

PRICED PER PIECE

9

## COLD

**Blue Cheese Stuffed Date**

**Feta Mint Watermelon Bite**

**Herb Roasted Shrimp**

Horseradish Cocktail

**Caprese Skewer**

Balsamic, Basil

**Smoked Salmon and Potato**

Dill Cream

## HOT

**Barbecue Spiced Chicken and Smoked Bacon**

**Truffle Parmesan Polenta Bite**

Porcini Aioli

**Crispy Tempura Cauliflower**

Spicy Apricot Gastrique

**Surf and Turf**

Shrimp, Tenderloin, Tarragon Aioli

**Asian Meatball**

Hoisin Glaze, Sesame

**Chicken Satay**

Peanut Sauce

## RECEPTION STATIONS

### ARTISAN CHEESE DISPLAY

24 | PERSON

Locally Sourced Cheeses

Artisan Bread

Toasted Gourmet Nuts

Local Berries

### FARMERS MARKET DISPLAY

24 | PERSON

Locally Sourced Vegetables

Chef's Signature Dipping Sauces

### GRILLED CHEESE AND TOMATO SOUP DISPLAY

28 | PERSON

Smoked Ham, Grilled Havarti, Sautéed Spinach, Ciabatta

Caramelized Onion, Wild Mushroom, Brioche

Thick Cut Texas Toast, American Cheese

Tomato Soup, Basil

### PASTA STATION

32 | PERSON

Cheese Ravioli, Basil, Parmesan, with Marinara Sauce

Penne Pasta with Chicken, English Peas, Red Pepper flakes, Alfredo Sauce

Orzo Pasta with Baby Shrimp, Cured Tomatoes, Asparagus and Pesto Sauce

Baked Parmesan Focaccia Crisp

### RISOTTO STATION

34 | PERSON

Saffron Risotto, Caramelized Onions, Parmesan, herbs

Crab and Lobster Risotto, Asparagus, Sherry, Tarragon

Vegetable Risotto with Wild Mushrooms, Artichoke, truffle

Housemade Crostini

### CHEF ATTENDANT

250 | ATTENDANT

*One Chef Attendant required for every 50 guests. Maximum of one hour for chef attended stations.*

*Each additional hour is \$50 per attendant per hour. Menu price is based on one hour of reception service.*

*Full attendee guarantee is required for all items priced per person.*

## CARVING STATIONS

### ROASTED HALF CHICKEN

Fingerling Potatoes, Heirloom Baby Carrots, Chicken Jus

28 | PERSON

### SLOW BRAISED BEEF BRISKET

Baked Mac and Cheese, Green Beans, Wild Mushrooms

30 | PERSON

### LEMON ROAST FILET OF SALMON

Marble Potatoes, Garlic, Broccolini

34 | PERSON

### GRILLED N.Y. STRIP STEAK LOIN

Herb Red Bliss Potatoes, Steamed Asparagus

38 | PERSON

### CHEF ATTENDANT

250 | ATTENDANT

*One Chef Attendant required for every 50 guests. Maximum of one hour for carving stations.*

*Each additional hour is \$50 per attendant per hour. Menu price is based on one hour of reception service.*

*Full attendee guarantee is required for all stations priced per person.*

## RECEPTION BEVERAGES

### HOSTED BAR

Top Shelf Bar Cocktails	17   drink
Premium Bar Cocktails	15   drink
Signature Batched Cocktails	18   drink
Imported and Craft Beer	11   bottle
Domestic Beer	10   bottle
JW Elite Wines	16   glass
JW Signature Wines	15   glass
Pepsi Soft Drinks and Bottled Water	8   bottle

### PACKAGE BAR

Top Shelf, 1st Hour	36   person
Each additional hour	18   person
Premium Bar, 1st Hour	32   person
Each additional hour	16   person
Beer, Wine, Water, Pepsi Soft Drinks, 1st Hour	30   person
Each additional hour	12   person



## TOP SHELF BAR

Signature Batched Cocktail

Grey Goose Vodka

Knob Creek Kentucky Bourbon

Jack Daniel's Whiskey

Crown Royal Whiskey

Johnnie Walker Black Label 12 year Scotch

Bombay Sapphire Gin

Bacardi Superior Rum

Mount Gay Black Barrel Rum

Captain Morgan Original Spiced Rum

Patron Silver Tequila

Hennessy Privilege VSOP

JW Elite Wines

Domestic Beer

*Michelob Ultra*

*Miller Lite*

*Samuel Adams Boston Lager*

Imported Beer

*Modelo Especial*

Regional / Craft Beer

*Brickstone*

*Revolution*

Truly Hard Seltzer

Martini & Rossi Extra Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

## PREMIUM BAR

Signature Batched Cocktail

Tito's Handmade Vodka

Absolut 80 Vodka

Jack Daniels Whiskey

Canadian Club Whiskey

Maker's Mark Kentucky Bourbon

Dewar's White Label Scotch

Tanqueray Gin

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Don Julio Blanco

Courvoisier VS

JW Signature Wines

Domestic Beer

*Michelob Ultra*

*Miller Lite*

*Samuel Adams Boston Lager*

Imported Beer

*Modelo Especial*

Regional / Craft Beer

*Brickstone*

*Revolution*

Truly Hard Seltzer

Martini & Rossi Extra Dry Sweet Vermouth

Martini & Rossi Rosso Dry Vermouth

Hiram Walker Triple Sec

## SIGNATURE BATCHED COCKTAIL

### **Grace**

Orange Smoked Bourbon, Simple Syrup,  
Organic Vanilla, Bitters, Maraschino

### **Poise**

Butterfly pea tea, Vodka, Lemon, Honey,  
Elderflower Liquor, Ginger Beer

18 | DRINK

## CORDIALS

Sandeman, Founders Reserve Port

Warre's 10 Year Tawny Port

Sandeman 20 Year Tawny Port

Macallan 18 Year Scotch

Bailey's Irish Cream Liqueur

Kahlua Liqueur

Amaretto Disaronno Liqueur

Sambuca Romana Liqueur

Grand Marnier Liqueur

19 | DRINK

## WINE LIST

### CHAMPAGNE & SPARKLING

**Mumm, Cuvee Napa, Napa Valley** | Aromas of fresh white peaches with subtle hints of wild strawberry and a light touch of brioche. Peach and pear combine with a creamy caramel finish. **55 | bottle**

**Domaine Ste. Michelle, Brut, Washington** | Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity **78 | bottle**

**Moet & Chandon Imperial, Epernay, France** | A lively bouquet of strawberry, raspberry and red currant. The palate combines a full-bodied, zestful, assertive fruitiness and subtle mint finish. **98 | bottle**

**Veuve Clicquot Yellow Label, Epernay, France** | An intense, pleasant fragrance with fruit and brioche notes. Well balanced and pleasantly fresh to taste with almond, honey and ginger flavor. **130 | bottle**

**Dom Perignon, Epernay, France** | Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. On the palate, notes of licorice and dried ginger linger. **250 | bottle**

### CHARDONNAY

**Silver Gate Vineyards, California** | Fresh, crisp fruit flavors with mineral notes and citrus aromas. A touch of oak adds to a supple body and a clean finish. **51 | bottle**

**Magnolia Grove by Chateau St. Jean, California** | Pale yellow in color, honeysuckle, saline, and lemon lime spritzer. Straight forward Chardonnay with medium plus acidity. **80 | bottle**

**Cuvaison, Chardonnay "Estate," Carneros, Napa Valley, California** | A wonderful mix of stone fruits, bright citrus and attractive floral notes that typify the Carneros Estate Chardonnay. An entirely vineyard driven wine. This Chardonnay gets a charming hint of vanilla and spice that marries beautifully with the core of vivid fruit. **95 | bottle**

**Jordan, Russian River Valley** | A citrus and mineral bouquet reveals notes of kiwi, honey and lightly toasted oak. Lively and complex with flavors that include pear, Fuji apple and limestone. 125 | bottle

## WHITE VARIETALS

**Silver Gate Vineyards, Sauvignon Blanc, California** | A brilliant straw hue with notes of gooseberry. The palate is slightly tropical with a good depth of fruit. Flavors are bright and lively, and the medium body is slightly rounded in feel, leading to a crisp finish. 51 | bottle

**Silver Gate Vineyards, Pinot Grigio, California** | A crisp and refreshing, full flavored wine. Aromas of tropical fruit, peach, pear and lemon zest lead to rich mineral notes and a clean finish. 51 | bottle

**Santa Margherita, Pinot Grigio, Valdagie, Italy** | Clean, intense aroma and dry flavor with pleasant golden apple aftertaste, great character and versatility. 65 | bottle

**Snoqualmie. ECO Riesling, Columbia Valley, Washington** | Aromas of apple and pear accented with a touch of lime and mineral notes. Crisp dry finish.  
*USDA certified organically grown wine.* 79 | bottle

**Dashwood, Sauvignon Blanc, Marlborough, New Zealand** | Tropical aromas dominate the bouquet of this pale gold Sauvignon Blanc. Grapefruit, guava, passionfruit and lemongrass flow across the palate in perfect harmony with a refreshing, crisp acidity. 80 | bottle

**Villa Maria, Sauvignon Blanc, “Cellar Selection,” Marlborough, New Zealand** | Bursting with aromas of passionfruit, melon, nettles and fresh herbs. The palate is powerful and juicy, displaying vibrant grapefruit notes with fantastic mid-palate weight, and lively integrated acidity. 95 | bottle

**Chateau St. Jean, Magnolia Grove Pinot Grigio, California** | Fresh fruit aromas, dominated by ripe peach, pear and nectarine notes. The minimal contact with oak provides creamy textures that complement the wine’s bright acidity. 80 | bottle

**Chateau St. Jean, Magnolia Grove Rose, California** | Pale pink in color with delicate floral and tropical aromas. Crisp and light body with fresh fruity flavors of watermelon, strawberry, and nectarine. 80 | bottle

## PINOT NOIR

**Silver Gate Vineyards, California** | Aromas of raspberry and ripe strawberry. **51 | bottle**

Balanced by warm spice accents of cloves and cinnamon, the bright red fruit flavors finish round and smooth.

**Artesa, Napa** | Elegant aromas of cherry, red currant, chocolate and tobacco leaf. Complex fruit flavors are enhanced by oak spice, clove and allspice. **90 | bottle**

**Line 39, California** | Delicate Aromas of strawberries, rich raspberry and cherry flavors, supple tannins. **80 | bottle**

## MERLOT

**Silver Gate Vineyards, California** | Smooth with displays of supple tannins and flavors of red cherries and a hint of cocoa and espresso that lead to a full finish. **51 | bottle**

**Magnolia Grove by Chateau St. Jean, California** | Flavors of lush ripe cherry, spice, plum and toasty oak. It is impressively concentrated yet holds the inherent softness of the Merlot fruit. **80 | bottle**

**Whitehall Lane Winery, Merlot, Napa Valley, California** | The plush red raspberry and cherry flavors and aromas leap from the glass. This merlot has an amazing core of ripe, jammy berry and currant fruit that is beautifully framed by toasty oak. **108 | bottle**

## CABERNET SAUVIGNON

**Silver Gate Vineyards, California** | Exhibits a rich nose of cherry and plum fruit flavors with hints of chocolate and vanilla oak **51 | bottle**

**Magnolia Grove by Chateau St. Jean, California** | Powerful, Black Cherry with soft tannins, cedar spice, vanilla, and oak. **80 | bottle**

**Noble Tree, Cabernet Sauvignon, “Wickersham Ranch Vineyards” Russian River Valley, Sonoma County, California** | Aromas of lead pencil and spiced red fruits. Flavors of currant, blackberry, black pepper with a chalky texture. Finishes with notes of white pepper and cranberry with defined tannin. **98 | bottle**

**The 75 Wine Company, Cabernet Sauvignon, California** | The wine is ruby red in the glass. Aromas of strawberry preserve and black mission fig are complimented by a touch of thyme. Rich flavors of Bing cherry and black raspberry linger in the mouth for a long and luxurious finish. **110 | bottle**

**Jordan, Sonoma** | Lovely aromas of blackberry, blueberry and cassis. A luscious mouthfeel with full flavors of blackberry, cassis, black cherry, coconut, cedar and a touch of vanilla. **125 | bottle**

## MERITAGE

**Franciscan Magnificat** | Dark cherry, sage, and red plum aromas with undertones of vanilla and clove. Full bodied flavors of black plum cherry, cocoa, and cassis lead to a long finish with round tannins. **98 | bottle**

**Rubicon Estate, Napa** | Hints of ripe blackberry, dark chocolate, black cherry, violet and subtle floral notes. **225 | bottle**

The background of the page is a light-colored, marbled paper with intricate, swirling patterns in shades of grey and white. The texture is organic and fluid, resembling natural stone or watercolor washes.

ADDITIONAL INFORMATION

## TAXES

Food & Beverage Tax	11.75%
Meeting Room Rental Tax	4.5%
Room Occupancy Tax	17.4%
Service Charges Tax	4.2%
Telecomm Tax	14.5%
Use Tax	7.25%

*To qualify for tax exemption, the organization must provide a valid tax exemption certificate in advance of arrival. Please note two that separate tax exemption certificates are required for state tax and occupancy tax.*

## SERVICE CHARGES

An additional 25% taxable service charge is added to all food, beverage, meeting room rental, and audio visual items.

## LABOR & PREPARATION FEES

A Labor and Preparation fee of \$250 applies when the final guarantee number is less than 20 people per buffet function.

## ATTENDANT & STATION FEES

All stations and any carved items will require an attendant fee of \$250, per culinary attendant for one hour. Each additional hour is \$50 per attendant per hour.

## BARTENDER FEES

Bartender fees are \$250 per bartender. Hosted bars require one bartender per fifty guests.

## DURATION OF SERVICE

All menus priced per person are limited in time to the menu duration that is published. An additional extension charge of \$5 per person per half-hour will be added for meal functions that are extended beyond their published menu durations. Due to our commitment to food safety, buffet presentations cannot be provided for more than 2 hours.

## HOTEL POLICY

A guarantee of attendance is due to your event representative 72 business hours in advance. If not received the estimated number of attendees will default as the guarantee. All guests must be 21 years old to purchase and consume alcohol on hotel property. A room re-set fee of \$250 will apply per room for all room set changes made on site. If you have any concerns regarding food allergies, please contact your Event Manager. To ensure safety for all of our guests and to comply with local health regulations, outside food and beverage is not permitted in the hotel.



## AUDIO VISUAL

Encore Event Technologies is our preferred onsite production company for guests using the hotel's meeting facilities. All AV sales and transactions including rental, sub rental, rigging and service charges are taxable at 9%.

## FULL SERVICE BUSINESS CENTER AND SHIPPING & RECEIVING

Our full-service business center is conveniently located on the 3<sup>rd</sup> floor of the hotel near the meeting room express elevators.

### Available Services

- Internet access
- Full-Color Printing
- Copies, Scanning, Fax services
- Notary Public
- Daily UPS, FedEx, and US Postal Service pickups during office hours
- Package shipping and receiving

### Hours of Operation

Monday – Friday	7:00am - 7:00pm
Saturday	7:00am - 1:00pm
Sunday	Closed

For more shipping and receiving details please call the Business Center desk at 312.660.8861.

## DESTINATION MANAGEMENT

360 Destination Group is our preferred full-service Destination Management partner. 360 Destination Group provides full coverage Destination Management, including:

- Creative Event Design
- Professional Transportation
- Locally Knowledgeable Staff
- Highly Stylized Event and Décor Concepts
- Interactive Entertainment Options
- Delicious Dine-Arounds
- Engaging Activity Experiences
- Effective Teambuilding Events
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