

all breakfast tables include chilled orange and ruby red grapefruit juice; freshly brewed starbucks® regular and decaffeinated coffee and tazo® teas. based on 60 minutes of continuous service extension of more than 60 minutes of continuous service will be 1/3 of menu price per half hour extension based on full guarantee

SUSTAINABLE OPTION AMERICAN BREAKFAST

\$42.00

Organic Melons, Pineapple and Berries
Skillet Cooked Pecan and Pure Maple Syrup Sticky Buns
Warm Country Style Buttermilk Biscuits and Gravy
Individual Organic Yogurts
Steel Cut Irish Oatmeal, Brown Sugar, Golden Raisins
Cage Free Scrambled Eggs, Fresh Herbs
Organic Chicken Apple Sausage
Chilled Orange and Ruby Red Grapefruit Juice
Regular and Decaffeinated Starbucks Coffee and Assorted Tazo Teas

SMART START*

\$42.00

Made to Order Smoothie Bar to include: Banana, Strawberry, Goji Berry, Blueberry, Cocoa Powder and Protein Powder Blended with Regular and Low Fat Yogurt, Whole, Skim, and Soy Milk
Sliced Assorted Seasonal Melons and Pineapple
Assorted Kashi Cereal, Whole, 2% and Skim Milk
Steel Cut Irish Oatmeal, Spiced Blueberry Compote
Healthy Scrambled Egg Whites
House Made Turkey and Cranberry Sausage Patties
Chilled Orange and Ruby Red Grapefruit Juice
Regular and Decaffeinated Starbucks Coffee and Assorted Tazo Teas

AMERICAN BREAKFAST

\$46.00

Oven Fresh Croissants, Seasonal Muffins and Danish Pastries served with Creamery Butter and Fruit Preserves
Fresh Cut Assorted Melons and Pineapples
Assorted Individual Yogurts, Granola and Golden Raisins
Steel Cut Irish Oatmeal, Spiced Apple Compote
Brown Sugar
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Country Sausage Links
Home Fried Potatoes with Peppers & Onions
Chilled Orange and Ruby Red Grapefruit Juice
Regular and Decaffeinated Starbucks Coffee and Assorted Tazo Teas

FOR GROUPS HERE...

FOR GROUPS HERE MULTIPLE DAYS PLEASE TALK TO YOUR

ACTION EXPERIENCE STATIONS

ACTION EXPERIENCE STATIONS

BELGIUM WAFFLE STATION

\$12.00

BELGIUM WAFFLE STATION

Made to Order Belgium Waffle Station, Fresh Strawberries, Bananas, Whipped Cream, Mixed Berry Compote, Powered Sugar and Maple Syrup

OMELET STATION

\$18.00

OMELET STATION

Chef Attended Omelet Station with Farm Fresh Whole Eggs, Egg Whites and Egg Beaters
Ham, Sausage, Bacon, Wild Mushrooms, Red Onions, Tomato, Spinach, Bell Peppers, Artichoke Hearts, Cheddar, Swiss and Feta Cheese

SUPER FOODS SMOOTHIE STATION

\$10.00

Super Foods Smoothie Station

Made To Order Super Foods Smoothie Bar to Include:
Banana, Strawberry, Goji Berry, Blueberry, Cocoa Powder and Protein Powder Blended with Regular and Low Fat Yogurt
Whole, Skim, and Soy Milks

BREAKFAST TABLE ENHANCEMENTS

BREAKFAST TABLE ENHANCEMENTS

EGG AND CHEESE BREAKFAST SANDWICH

\$70.00

Choice of Buttermilk Biscuit, Flaky Croissant or Toasted English Muffin
~ Per Dozen

BACON, EGG AND CHEESE BREAKFAST SANDWICH

\$70.00

Choice of Buttermilk Biscuit, Flaky Croissant or Toasted English Muffin
~ Per Dozen

CATERING OR EVENTS MANAGER ABOUT OF DAILY AMERICAN BREAKFAST THAT WILL GIVE YOUR GUESTS DIFFERENT OPTIONS EACH DAY

EXECUTIVE CONTINENTAL BREAKFAST^

\$38.00

Fresh Cut Assorted Melons and Pineapple
Oven Fresh Croissants, Seasonal Muffins, Breakfast Breads and Danish Pastries served with Creamery Butter and Fruit Preserves
House Made Honey Crisp Muesli
Assorted Individual Yogurts, Granola and Golden Raisins
Fresh Baked Bagels with Traditional and Low Fat Cream Cheese
Sliced Smoked Salmon with the Appropriate Morning Accoutrements
Chilled Orange and Ruby Red Grapefruit Juice
Regular and Decaffeinated Starbucks Coffee and Assorted Tazo Teas

WESTIN CONTINENTAL BREAKFAST^

\$32.00

Fresh Cut Assorted Melons and Pineapple
Oven Fresh Croissants, Seasonal Muffins and Danish Pastries served with Creamery Butter and Fruit Preserves
Assorted Individual Yogurts, Granola and Golden Raisins
Fresh Baked Bagels with Whipped Butter, Traditional, Low Fat and Smoked Salmon Cream Cheese
Assorted Cereals Served with Whole, 2% and Skim Milk
Chilled Orange and Ruby Red Grapefruit Juice
Regular and Decaffeinated Starbucks Coffee and Assorted Tazo Teas

SAUSAGE PATTY, EGG AND CHEESE BREAKFAST SANDW...

\$70.00 Per Dozen

Choice of Buttermilk Biscuit, Flaky Croissant or Toasted English Muffin

CANADIAN BACON, EGG AND CHEESE BREAKFAST SAND...

\$70.00 Per Dozen

Choice of Buttermilk Biscuit, Flaky Croissant or Toasted English Muffin

EGG AND CHEDDAR BREAKFAST WRAP

\$70.00

Served in a Whole Wheat Wrap ~ Per Dozen

BACON, EGG AND CHEDDAR CHEESE BREAKFAST WRAP

\$70.00 Per Dozen

Served in a Flour Wrap

SAUSAGE, EGG AND CHEDDAR CHEESE BREAKFAST WRAP

\$70.00

Served in a Spinach Wrap ~ Per Dozen

SCRAMBLED EGG WHITES

\$70.00

Spinach and Tomato with Swiss Cheese Breakfast Wrap Served in a Whole Wheat Wrap ~ Per Dozen

SUPER FOODS WRAP

\$70.00

Super Foods Wrap, Scrambled Egg Whites, Cannellini Beans, Arugula and Tomato Tarragon Salsa in a Whole Wheat Wrap ~ Per Dozen

COLD CURED SALMON

\$15.00

Sliced Salmon Presented with Appropriate Morning Accoutrements
Shaved Red Onions, Sliced Vine Ripened Tomatoes, Capers and Sliced Hard Eggs
Presented with Petite Bagels, Traditional and Low Fat Cream

SMOOTHIE SHOTS

\$9.00

(Choice of 3)

Smoothies are created with Protein Powder Blended with Low Fat

Yogurt and Soy Milk
Banana Strawberry
Blueberry Goji Berry
Strawberry Vanilla
Blueberry Honey
Mixed Berry
Peaches & Cream
Banana Coconut
Strawberry Cocoa

TABLE ENTREE ENHANCEMENTS

TABLE ENTREE ENHANCEMENTS

Below items can be ordered to enhance breakfast buffets

EGG WHITE FRITTATA TART

\$9.00

Flaky Pastry Tart Filled with Freshly Prepared Egg White, Spinach, Tomato and Feta

WESTIN BENEDICT

\$10.00

Buttered & Toasted English Muffin layered Roasted Tomato & Grilled Spicy Capicola Ham, Fresh Poached Eggs Naped with Sauce Hollandaise

CITRUS SCENTED BRIOCHE FRENCH TOAST

\$12.00

Thick Cut Brioche Coated in a Vanilla-Orange-Cinnamon Batter, served with Warm Vermont Maple Syrup, Whipped Butter & Powdered Sugar

BANANA WALNUT PANCAKES

\$8.00

Fresh Banana & Toasted Walnuts Folded into our House Made Griddled Buttermilk Pancakes, Served With Warm Vermont Maple Syrup, Whipped Butter & Powdered Sugar

OATMEAL FRUIT CRISP

\$8.00

Irish Cut Steel Oats layered between a Warm Fruit Compote & an Oatmeal Pecan Crumble Topping

A LA CARTE BREAKFAST ITEMS

ASSORTED BREAKFAST PASTRIES

\$55.00 Per Dozen

FLAKY CROISSANTS

\$55.00 Per Dozen

ASSORTED DANISH

\$55.00 Per Dozen

PETITE MUFFINS

\$55.00 Per Dozen

ASSORTED SCONES

\$67.00 Per Dozen

BREAKFAST BREADS

\$67.00 Per Dozen

ASSORTED BAGELS

\$67.00 Per Dozen

Regular, Low Fat and Smoked Salmon Cream Cheese

ASSORTED YOGURTS AND ACTIVA

\$40.00 Per Dozen

HARD BOILED EGGS

\$30.00 Per Dozen

ASSORTED DRY CEREALS

\$9.00

with Skim, 2% and Whole Milk

INDIVIDUAL YOGURT GRANOLA PARFAITS

\$9.00

Individual Yogurt Granola Parfaits

STARBUCKS REGULAR COFFEE

\$95.00 Per Gallon

STARBUCKS DECAF COFFEE

\$95.00 Per Gallon

HOT WATER AND ASSORTED TAZO TEAS

\$95.00 Per Gallon

All pricing is per person unless otherwise indicated. prices are exclusive of 24.75% service charge, 11% state sales tax, and 2.30% service charge tax Additional Charges: A 3% Event fee will be added to the food and beverage total, plus any applicable state and local taxes. This fee is not a gratuity and is used by hotel to cover discretionary costs of the Event..

all plated breakfasts are based on 2 courses and include chilled fruit juices, assorted breakfast pastries, regular and decaffeinated starbucks® coffee and assorted tazo® teas

STARTER

(Choose 1)

Minted Fresh Fruit Cocktail

Granola and Yogurt Parfait with Mixed Berries

Banana, Strawberry and Blueberry Smoothie

FARM FRESH SCRAMBLED EGGS

\$34.00

Three Fluffy Scrambled Eggs Home Fried Potatoes, Choice of Bacon or Sausage

WESTIN NORTH SHORE STEAK AND EGGS

\$38.00

Pan Seared Petite Filet, Farm Fresh Scrambled Eggs, Home Fried Potatoes Served with Sauce Choron

CITRUS SCENTED BRIOCHE FRENCH TOAST

\$32.00

Thick Cut Brioche Coated in a Vanilla-Orange Cinnamon Batter, served with Warm Vermont Maple Syrup, Whipped Butter and Powdered sugar. Choice of Bacon or Sausage

BANANA WALNUT PANCAKES

\$30.00

Fresh Banana & Toasted Walnuts Folded into our House Made Griddled Buttermilk Pancakes, Served With Warm Vermont Maple Syrup, Whipped Butter & Powdered Sugar
Choice of Bacon or Sausage Links

FRESHLY SQUEEZED MIMOSA'S

\$7.00

Freshly Squeezed Mimosa's

ADDITIONAL BREAKFAST COURSES

ADDITIONAL BREAKFAST COURSES

OATMEAL FRUIT CRISP.

\$8.50

Steel Cut Irish Oats layered between a Warm Fruit Compote and an Oatmeal Pecan Crumble Topping

HOUSE MADE BIRCHER MUESLI

\$8.50

Rolled Oats Tossed with Dried Cranberries, Golden Raisins, Fresh Seasonal Berries, Honey, Yogurt and Soy Milk, Soaked Overnight and Served with Fresh Melon Garnish

STEEL CUT IRISH OATMEAL

\$8.50

Creamy Steel Cut Irish Oatmeal served with Brown Sugar, Golden Raisins, Toasted Almonds and a Spiced Blueberry Compote

CURED SLICED SALMON

\$18.00

Mixed Field Greens, Shaved Red Onions, Sliced Vine Ripened Tomato, Capers and Sliced Hard Egg served with a Lemon Dill Cream and Bagel Crisp

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CHICAGOLAND BRUNCH

\$75.00

Starters

Fresh Cut Assorted Seasonal Melons and Pineapple

Fresh Baked Croissants and Breakfast Breads Served with Creamery

Butter and Fruit Preserves

Assorted Individual Yogurts, Granola and Golden Raisins

Smoked Salmon

Sliced Salmon Presented with Appropriate Morning Accoutrements

Shaved Red Onions, Sliced Vine Ripened Tomatoes, Capers and Sliced

Hard Boiled Eggs

Presented with Petite Bagels, Traditional and Low Fat Cream Cheese

Omelet Station

Farm Fresh Whole Eggs, Egg Whites and Egg Beaters

Ham, Sausage, Bacon, Wild Mushrooms, Red Onions, Tomatoes,

Spinach, Bell Peppers, Artichoke Hearts, Cheddar, Swiss and Feta

Cheese

Brunch Entrees

Fluffy Scrambled Eggs,

Farm Fresh Eggs Scrambled Fresh in Butter with Snipped Chives

Westin Benedict

Butter and Toasted English Muffin layered Roasted Tomato and Grilled

Spicy Capicola Ham, Fresh Poached Eggs Naped with Hollandaise Sauce

Chicken Picatta

Served with Lemon Caper Butter Sauce

Bow Tie Carbonara

Tossed with Green Peas, Crispy Lardons & Parmesan Cheese in a

Cracked Black Pepper Cream Reduction

Brunch Accompaniments

Applewood Smoked Bacon

Country Sausage Links

Blueberry Blintz, Fruit Compote, Powdered Sugar

Herb Infused Roasted Potato

Roasted Vegetables with Rosemary Oil

SPICED BLOODY MARY

\$8.00

spiced bloody mary

MANGO MIMOSA

\$7.00

mango mimosa

TRADITIONAL MINT JUILP

\$8.00

traditional mint juilp

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based on 30 minutes of continuous service

FOCUS & CONCENTRATE

\$25.00

“Promoting Clear Minds & Alertness”

Soothing Smoothie

Mixed Berry Monster Smoothie (EW)

Crisp Bagel Nosh

Toasted Bagel Chip, Smoked Salmon, Whipped Cream Cheese Smear,
Capers, Pickled Onions & Chives

Dark Blue Bark

Dried Blueberry & Almond Dark Chocolate Bark

Roasted & Unsalted

Warm Walnuts & Unsalted Pecans

WESTIN WELLNESS BAR

\$25.00

Chilled T-Bar

Pomegranate Goji & Iced Chai Latte

Toast Bar

Sourdough & Farmers Cheese Toast with Honeycomb & Blueberries
(EW)

Peanut Butter, Banana & Bacon Toast

Warm Baked Sweets

Petite Mixed Berry & Spiced Apple Crisps

Sweet Fruit

Seasonal Fruit Spears, Fresh Berries, Flavored Yogurt

ULTRA JUICE BAR

\$21.00

Smooth Juice

Blue Machine, Green Machine Smoothies

Cucumber – Honeydew & Pineapple Cucumber Mint Juices

In House Crunch

Dark Chocolate Chips, Rolled Oats, Honey & Dried Fruit Granola Bars
Baked & Cut on Premise

Sugar from the Sun

Farm Picked Fresh Season Whole Fruits

MINI YOGURT, GRANOLA AND FRUIT

\$9.00

FRESH SEASONAL BERRY DISPLAY

\$12.00

FRESHLY CUT MELON AND PINEAPPLE

\$8.00

FRUIT SKEWERS

\$55.00 Per Dozen

ASSORTED YOGURTS AND ACTIVA

\$40.00 Per Dozen

ASSORTED WHOLE FRUIT

\$44.00 Per Dozen

DONUT HOLES

\$48.00 Per Dozen

ALMOND AND CHOCOLATE DIPPED BISCOTTI

\$48.00 Per Dozen

ASSORTED BREAKFAST PASTRIES

\$55.00 Per Dozen

ASSORTED BAGELS

\$67.00 Per Dozen

Regular, Low Fat and Smoked Salmon Cream Cheese

ASSORTED SCONES

\$67.00 Per Dozen

CINNAMON BUNS

\$55.00 Per Dozen

with Lemon Vanilla Icing

BROWN SUGAR MAPLE PECAN ROLLS

\$55.00 Per Dozen

BRAIN BOOST

\$25.00

Fruit Water & Juice

Coconut Water, Pineapple Juice & Blood Moon Citrus Juice

Berries

Fresh Blueberries & Raspberries

Fruit

Seedless Red Grapes, Mini Seasonal Whole Fruit

Nuts

Unsalted & Toasted Walnuts, Pecans & Almonds

TRAIL MIX & MATCH

\$19.00

Individually displayed to create your own personalized Trail Mix

The Healthy Stuff:

Granola, Oats

The Dried Stuff:

Cranberries, Apricots, Blueberry

The Salty Stuff:

Pretzel Pieces, Almonds & Sunflower Seeds

The Sweet Stuff:

M&M's, Yogurt Covered Raisins

RASPEBRRY LIMEADE

\$48.00 Per Gallon

HARD BOILED EGGS WITH SMOKED SEA SALT

\$36.00 Per Dozen

HOUSE MADE GRANOLA BARS

\$96.00 Per Dozen

HOUSE MADE ENERGY BITES

\$96.00 Per Dozen

CHEWY GRANOLA BAR

\$48.00 Per Dozen

NUTRI-GRAIN BARS

\$6.00

BAGS HOUSE MADE TRAIL MIX

\$7.00

ASSORTED ENERGY BAR

\$7.50

STARBUCKS REGULAR COFFEE

\$95.00 Per Gallon

STARBUCKS DECAF COFFEE

\$95.00 Per Gallon

HOT WATER AND ASSORTED TAZO TEAS

\$95.00 Per Gallon

SWEET PEACH ICED TEA

\$48.00 Per Gallon

CRANBERRY, APPLE, ORANGE AND GRAPEFRUIT JUICES

\$48.00 Per Gallon

LEMONADE

\$48.00 Per Gallon

ASSORTED PEPSI PRODUCTS

\$5.00

Assorted Pepsi Products Pepsi, Diet Pepsi & Sierra Mist, Mt. Dew & Diet Mt. Dew

BUBLY FLAVORED WATER, LIME AND STRAWBERRY

\$5.00

PURE LEAF ICED TEA

\$10.00

Pure Leaf Iced Tea, Sweet Tea with Lemon, Peach and Mint

NAKED JUICE

\$15.00

Strawberry/Banana, Blue Machine & Green Machine

KEVITA KOMBOCHA

\$15.00

Raspberry Lemonade & Pineapple Peach

AQUAFINA BOTTLED WATER

\$5.00

TROPICANA BOTTLED FRUIT JUICES

\$8.00

Orange, Apple & Cranberry

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based on 30 minutes of continuous service

REST & RECUPERATE

\$18.00

“Promoting Feelings of Restful Calm & Relaxation”

Infused Waters

Citrus, Cucumber & Ginger Mint

Savory Snacks

Roasted Turkey & Cranberry Cream Cheese Pinwheel (EW)

Heart Warningly Sweet

Banana & Cranberry Oatmeal with Chia Seeds & Granola

Petite Yogurt Cup

Flavored Greek Yogurt, Seasonal Berries & Crunchy Oat Pebbles

INSPIRE & ACTIVATE

\$18.00

“Promoting Well Being & Producing Happy”

Westin Juicery

Watermelon - Basil & Pineapple - Cucumber & Mint Juices

Purees & Dips

Chickpea Hummus, Black-eyed Pea Hummus (EW) & Babaganouj (EW)

Baked Seasoned Pita Crisps & Flatbreads

Vegetable Spear

Individual Raw Vegetable Crudités

No Bake Energy Bites

Oatmeal - Coconut Bites

ENERGIZE & MOTIVATE

\$20.00

“Promoting Sustainable Energy for the Body for the Entire Day”

Crafted Beverages

Raspberry Pomegranate & Pineapple Coconut Elixirs

Harvest Grain

Quinoa & Bulgar Wheat, Roasted Yams, Butternut Squash

Power Greens Fattoush

Organic Kale, Arugula & Parsley, Sumac, Cucumbers, Pomegranate Seed

WARM PRETZELS

\$52.00 Per Dozen

with Mustard

SEASONAL CRUDITE

\$54.00 Per Dozen

with Creamy Pesto Dip

ASSORTED WHOLE FRUIT

\$44.00 Per Dozen

KASHI GRANOLA BARS

\$55.00 Per Dozen

KIND GRANOLA BARS

\$50.00 Per Dozen

NOVELTY ICE CREAM

\$54.00 Per Dozen

FRESHLY BAKED BLONDIES

\$52.00 Per Dozen

FRESHLY BAKED ASSORTED COOKIES

\$48.00 Per Dozen

FRESHLY BAKED BROWNIES

\$50.00 Per Dozen

ASSORTED CANDY BARS

\$52.00 Per Dozen

ROLD GOLD PRETZELS

\$4.50

Rold Gold Pretzels

INDIVIDUAL BAGS OF ASSORTED CHIPS

\$4.50

LEMON BARS

Avocado Mousse

Creamy Avocado, Greek Yogurt, Citrus & Vegetable Pico, Zaatar Crisps

DIP IT

\$18.00

Individually displayed (no double dipping)

Fruit:

Strawberries, Pineapple & Cantaloupe

Cake:

Pound, Angel food & Devils Food

Cookie:

Shortbread, Pretzel Rods & Oreo

Candy:

Marshmallow & Rice Krispy Treats

Dips:

Dark Chocolate, White Chocolate & Caramel Anglaise

COOKIES & MILK

\$16.00

Ice Cold Milk & Chocolate Milk

Chocolate Chip & Double Chocolate Chip Cookies

Oatmeal Raisin & Peanut Butter Cookies

Sugar Cookies

CUBS VS. SOX MUNCHIES

\$22.00

Freshly Popped Popcorn

Cracker Jacks Caramel Popcorn

Mini Corn Dogs with Mustard

Tri Colored Tortilla Chips, Warm Nacho Cheese, Salsa & Sliced

Jalapenos

NAVY PIER

\$22.00

Ice Cream Novelties

Cinnamon Churros with Chocolate Sauce

Fried Funnel Cakes with Caramel Sauce

Warm Jumbo Pretzels with Mustard & Warm Cheese Sauce

\$52.00 Per Dozen

CHOCOLATE DIPPED STRAWBERRIES

\$85.00 Per Dozen

CHOCOLATE DIPPED CHEESECAKE LOLLIPOPS

\$85.00 Per Dozen

ASSORTED CUPCAKES

\$85.00 Per Dozen

CRACKER JACKS

\$8.00

WHITE CHEDDAR POPCORN

\$8.00

White Cheddar Popcorn

OREO COOKIE PACKETS

\$5.00

Oreo Cookie Packets

RICE CRISPY TREAT PACKETS

\$6.00

COCKTAIL PRETZELS

\$15.00 Per Bowl

HOUSE MADE POTATO CHIPS

\$54.00

House Made Potato Chips, Garlic Aioli ~ Per Bowl

SALTED MIXED NUTS

\$65.00 Per Pound

WASABI PEAS

\$52.00 Per Pound

YOGURT COVERED RAISINS

\$52.00 Per Pound

ASSORTED PEPSI PRODUCTS

\$5.00

Pepsi, Diet Pepsi & Sierra Mist, Mt. Dew & Diet Mt. Dew

BUBLY FLAVORED WATER, LIME & STRAWBERRY

\$5.00

PURE LEAF ICED TEA

\$10.00

Sweet Tea w/ Lemon, Peach & Mint

NAKED JUICE

\$15.00

Naked Juice, Strawberry/Banana, Blue Machine & Green Machine

KEVITA KOMBOCHA

\$15.00

Raspberry Lemonade & Pineapple Peach

AQUAFINA BOTTLED WATER

\$5.00

BOTTLED FRUIT JUICES

\$8.00

Orange, Apple & Cranberry

STARBUCKS COLD BREW COFFEE

\$15.00

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chilled lunch tables include westin style bread basket with butter and freshly brewed iced tea based on 60 minutes of continuous service extension of more than 60 minutes of continuous service will be 1/3 of menu price per half hour extension based on full guarantee

SOUP, SALAD AND POTATO BAR

\$42.00

Westin Bread Basket

Soups (Choose Two)

- Butternut Squash Soup (EW)
- Cauliflower Bisque
- Chicken Noodle Soup
- Tomato Basil Bisque
- Corn Chowder
- Vegetable Lentil
- Minestrone

Baked Idaho Potatoes with Toppings to Include: Vegetarian Black Bean Chili, Broccoli, Shredded Cheddar Cheese, Butter, Sour Cream and Snipped Chives

Salad Bar to include:

Greens:

Field Greens and Romaine Lettuce

Proteins:

Grilled Chicken, Garlic Shrimp, Hardboiled Egg and Crispy Tofu

Salad Toppers:

Garbanzo Beans, Diced Beets, Shredded Carrot, Diced Tomato, Sliced Cucumber
Sliced Black Olives, Broccoli, Artichoke Hearts, Bacon Bits

Crunchy Salad Toppers:

Sunflower Seeds, Croutons

Cheese Toppers:

Crumbled Feta, Crumbled Blue Cheese

Dressings:

Ranch, Caesar, Balsamic, Fat Free Raspberry Vinaigrette, Rosemary Apple Cider Vinaigrette (EW)

Freshly Brewed Iced Tea

WRAP IT UP

\$44.00

Westin Bread Basket

CHEFS CHOICE DESSERT

\$12.00

Three Selections of our Chef's Favorite Desserts

LUNCH SWEET TABLE

\$20.00

(Choose Three)

Lemon Head Tartlet

Petite Peach Crisp

Snickers Mousse Shots

Chocolate Peanut Butter Tart

Fresh Fruit Tart

Glazed Fresh Fruit & Berries

S'mores Mousse Shots

Petite Tiramisu

Pecan Tart

Blueberry Pie

PETITE ASSORTED CAKE TABLE

\$20.00

(Choose Three)

Chocolate Layer Cake

Carrot Cake

Red Velvet Cake

Chocolate Mousse Cake

Tuxedo Truffle Chocolate Torte

Plain Cheesecake

Mocha Cheesecake

Strawberry Shortcake

Opera Cake

Pineapple Upside Down Cake

Soups (Choose One)

- Butternut Squash Soup (EW)
- Cauliflower Bisque
- Chicken Noodle Soup
- Tomato Basil Bisque
- Corn Chowder
- Vegetable Lentil
- Minestrone

Mixed Green Salad with Carrot, Cucumber, and Cherry Tomato, Ranch Dressing and Balsamic Vinaigrette Dressing

Quinoa Salad with Cucumber, Red Onion, Kalamata Olive, Feta Cheese, Lemon Vinaigrette

Wraps (Select Three)

Beef Fajita Wrap

Shredded Cabbage Slaw with Carrots, Julienne Bell Peppers & Red Onions, Pico De Gallo

Shredded Cheddar Cheese, Marinated Beef Fajitas with a Creamy Chile Lime Dressing Wrapped in a Spinach Tortilla Wrap

Grilled Chicken Caesar Wrap

Caesar Salad with Parmesan Cheese, Sun-Dried Tomatoes, Kalamata Olives Wrapped in a Whole Wheat Tortilla

Turkey BLT Wrap

Smoked Turkey, Applewood Bacon, Crisp Lettuce, Sliced Tomatoes, Avocado, Garlic Aioli in a Flavored Tortilla Wrap

Muffelata Wrap

Capicola, Salami, Ham, Provolone, Oregano, Chili Flakes, Lettuce, Tomato, with an Olive/Vegetable Relish in a Spinach Tortilla Wrap

Albacore Tuna Salad Wrap

Tuna Salad, Field Greens, Pea Sprouts, Sliced Tomatoes, folded into a Flavored Tortilla Wrap

Vegetable Wrap

Hummus, Bulgar Wheat, Feta Cheese, Pea Sprouts, Julienne Carrots, Cucumber, Red Onion, Diced Tomato, Field Greens with a Light Balsamic Vinaigrette in a Whole Wheat Tortilla Wrap

House Made Potato Chips

Freshly Brewed Iced Tea

DELI CORNER

\$46.00

Westin Bread Basket

Soups

(choice of one)

Butternut Squash Soup (EW)

Cauliflower Bisque (EW)

Chicken Noodle Soup

Tomato Basil Bisque

Corn Chowder

Vegetable Lentil

Citrus & Baby Organic Kale Salad

Baby Organic Kale, Shaved Brussels Sprouts & Broccoli tossed in a

Citrus Vinaigrette with Orange Segments & Toasted Almonds

Balsamic Potato Salad

Shaved Sweet Red Onions, Julienne Red & Green Bell Peppers, Snipped

Chives, Honey Balsamic Vinaigrette with Grain Mustard

Bowtie Pasta Salad

Bell Peppers, Sundried Tomato, Parsley, Kalamata Olives, Feta, Lemon

Herb Vinaigrette

Individual Platters of:

Boars Head Select Smoked Turkey, Roast Beef, Honey Ham, and Genoa

Salami

Sliced Cheddar, Swiss, Pepper Jack and Provolone

Kaiser Rolls, Sliced Wheat, & White Bread and Bavarian Pretzel Buns

Mayonnaise, Dijon Mustard, Yellow Mustard, Sliced Pickles, Tomatoes,

and Lettuce Leaves

House Made Potato Chips

Freshly Brewed Iced Tea

NORTH SHORE SOUP, SALAD AND SANDWICH

\$47.00

Soups

(choice of two)

Butternut Squash Soup (EW)

Cauliflower Bisque (EW)

Chicken Noodle Soup

Tomato Basil Bisque

Corn Chowder

Vegetable Lentil

Minestrone

Vegetable Panzanella (composed)

Baby Kale, Arugula & Frisse, Diced Red & Yellow Tomatoes, Torn Fresh

Mozzarella Cheese, Roasted Peppers, Onions & Zucchini, Large Garlic

Croutons, Chiffonade Basil in a Cabernet Vinaigrette

North Shore Cobb Salad (displayed ingredients)

Chiffonade Romaine & Baby Kale, Shredded Cheddar Cheese, Corn,

Spring Onions, Chopped Egg, Smoked Bacon, Grape Tomatoes, Diced

Cucumbers with a Lemon Avocado Dressing

Chef Inspired Butcher Block Sandwiches

(Choose three sandwiches)

Chilled Sandwiches

Turkey Baguette

Chipotle Cranberry Jam, Pea Sprouts, Munster Cheese, Leaf Lettuce &

Avocado

Roast Beef Ciabatta

Horseradish Aioli, Caramelized Onions, Blue Cheese, Field Greens &

Sliced Tomatoes

Tomato, Mozzarella & Portobello

Sweet Brioche Bun, Basil Pesto Artichoke Aioli, Fresh Basil Leaves, Baby

Arugula, Roasted Portobello Mushroom & Fresh Mozzarella

Warm Sandwiches

Muffelata Sandwich

Olive Relish, Ham, Salami, Capicola, Mortadella & Provolone Cheese,

Round Seeded Loaf

Pressed Cuban Sandwich

Dijon Aioli, Sliced Roast Pork, Ham, Swiss Cheese & Sliced Pickles,

French Bread

Chicken Parmesan Focaccia

Traditional Parmesan Breaded in Parmesan Cheese, Bread Crumbs &

Italian Herbs & Spices, Layered with Marinara Sauce, Provolone & Fresh

Mozzarella Cheeses

Assorted Flavored & Regular Kettle Potato Chips

Westin Bread Basket

Freshly Brewed Iced Tea

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hot lunch tables include westin style bread basket with butter and freshly brewed iced tea based on 60 minutes of continuous service extension of more than 60 minutes of continuous service will be 1/3 of menu price per half hour extension based on full guarantee

MEDITERRANEAN

\$48.00

Vegetarian Chickpea and Lentil Soup

Salad Fatoush

Crisp Romaine Lettuce, Cucumber, Feta, Tomato, Mint & Parsley Leaves, Shaved Red Onion, Olives, Fried Pita Crisps Tossed with Sumac, Fresh Lemon Juice & Extra Virgin Olive Oil

Cracked Wheat & Parsley Salad

Tossed with Tomato, Cucumber, Green Onions & Garbanzo Beans Mixed with a Lemon Vinaigrette

Saffron Chicken

Grilled Boneless Chicken Thighs Marinated in a Saffron-Onion Tea

Braised Moroccan Spiced Lamb

Tender Leg of Lamb Seasoned with Moroccan Spices Simmered with Vegetables, Mint & Cilantro

Basmati Rice Pilaf

Dried Apricots, Raisins & Sliced Toasted Almonds

Roasted & Char-broiled Vegetables

Squashes, Cauliflower, Peppers, Tomatoes & Red Onions

Crispy Chick Pea Falafel

Warm Pita, Hummus & Tzatziki Sauce

LITTLE ITALY

\$48.00

Vegetable Minestrone

Caesar Salad

Crisp Romaine, Parmesan Cheese, Garlic Croutons with Creamy Caesar Dressing

Vegetable Antipasto Salad

Arugula, Spinach & Field Greens Tossed with Fresh Mozzarella, Tomatoes, Marinated Artichokes, Cured Olives, Roasted Red & Yellow Peppers with a Basil Pesto Vinaigrette

Entrée

Chicken Marsala

MEDITERRANEAN TABLE

Mediterranean Table

ISRAELI SALAD

\$5.00

Israeli Salad

Cucumber, Tomato, Pepper & Red Onion Dressed with an Herb Vinaigrette

CHICKEN OR LAMB & BEEF GYROS

\$8.00

Seasoned with Sweet Onions, Garlic, Oregano, Rosemary & Other Mediterranean Spices

BEEF LULA MEATBALLS

\$8.00

Mediterranean Meatballs Seasoned with Cumin, Mint, Parsley & Sumac

MOROCCAN SPICED WHITE FISH

\$8.00

Flaky Fish Filets Seasoned with a Blend of North African Spices and Oven Roasted

ITALIAN TABLE

Italian Table

EGGPLANT PARMESAN

\$7.00

Crusted in Italian Breadcrumbs Seasoned with Herbs & Spices and Layered with Marinara Sauce, Mozzarella & Parmesan Cheeses

CHICKEN CACCIATORE

\$8.00

Herb Roast Chicken Steeped in a Red Wine Tomato Ragout with Peppers & Mushrooms

GRILLED ITALIAN SAUSAGE & PEPPERS

\$8.00

Served in a Sweet Vermouth Marsala Reduction with Sautéed Mushrooms

Whitefish Puttanesca

Tomato Sauce with Cured Black & Green Olives, Capers, Garlic & Tomato Concasse

Penne Aurora

Sun-dried Tomato Cream Sauce

Broccolini Gremolata

Roasted Broccolini Tossed with in Lemon, Garlic, Olive Oil & Parsley

Tuscan Garlic Pull-a-Part Rolls

SIMPLE BUT GOOD

\$48.00

Tomato Basil Soup

Iceberg Wedge Salad

Grape Tomato, Sweet Red Onions & Cured Olives Covering the Lettuce with Crumbled Blue Cheese & Bacon Chips served on the side with Buttermilk Ranch Dressing

Farfalle Pepperonata Salad

Bowtie Pasta, Baby Arugula, Sun Dried Tomato, Julienne of Sweet Red Onion, Roasted Red & Yellow Bell Peppers, Sliced Banana Peppers, Parmesan Cheese Tossed in Basil Pesto Vinaigrette

Oven Roasted Lemon Herb Chicken

Marinated in Citrus, Garlic, Shallots, White Wine & Herbs

Cabernet Braised Boneless Short Ribs

Tender Boneless Beef Short Ribs Simmered in Cabernet Low & Slow for Several Hours, served with a Mirepoix of Vegetables

Roasted Garlic Mashed Potatoes

Green Beans & Roasted Red Peppers

Westin Style Bread Basket with Creamery Butter

CHICAGOLAND

\$47.00

Creamed Corn Chowder

Chicken Noodle Soup

Presented with Sautéed Peppers & Onions in a Tomato Demi Ragout

PAN SEARED CHICKEN PICATTA

\$8.00

Lemon Caper Cream Reduction

MEATBALLS & RIGATONI

\$8.00

Classic Italian Beef Meat Balls Simmered in a Rich Marinara Sauce

BISTECCA PIZZAIOLA

\$9.00

Hanger Steak Rubbed with Garlic & Rosemary, Grilled & Served with an Oven Roasted Tomato & Pepper Relish

SIMPLE BUT GOOD

SIMPLE BUT GOOD

HONEY GARLIC GLAZED SALMON

\$8.00

Seared with Honey, Soy, Fresh Lemon Juice & Garlic

NORTH AFRICAN SPICED PAN SEARED CHICKEN BREAST

\$8.00

Breast of Chicken Paired with a Moroccan Spiced Pearl Pasta with Dried Dates, Pistachio, Red & Green Onions with a Lime Mint Dressing

SMOKED PORK LOIN

\$8.00

In-House Smoked Loin of Pork with a Maple Molasses Glaze

OVEN ROASTED LAKE MICHIGAN WHITE FISH MENIERE

\$8.00

Lemon Caper Brown Butter

CHICAGOLAND

CHICAGOLAND

PILSEN STREET TACOS CARNITAS

\$8.00

Chicago Chopped Salad

Chiffonade of Leafy Green Lettuces with Red Onion, Tomato, Bacon, Red Cabbage, Scallion, Ditalini Pasta Pepperoncini & Crumbled Blue Cheese served with a Spicy Italian Vinaigrette

Mustard Potato Salad

Tender Cooked New Potatoes Tossed in a Grain Mustard Aioli with Sweet Red Onions, Celery, Parsley, Celery Salt & Minced Pickles

All Beef Hot Dogs

Poppy Seed Buns, Neon Green Pickle Relish, Sport Peppers, Diced Yellow Onions, Sliced Tomato, Celery Salt, Pickle Spears & Mustard

Maxwell St. Polish Minis

Smoked Polish Sausage Served with Petite Pretzel Rolls with Whole Grain Mustard

Chicago Italian Beef

Shaved Beef served with Vegetable Giardiniera, Sautéed Bell Peppers, Yellow Onions, Beef Jus on a Soft Hoagie Roll

Roasted Cauliflower & Carrots

Lemon Parsley Crinkle Cut Fries

TEJANO GRILL

\$47.00

Rio Grande Black Bean Soup

New Mexico Romaine Salad

Crisp Romaine Lettuce, Oven Dried Tomatoes, Crispy Corn Tortilla Strip, Crumbled Cojita Cheese with Creamy Achioté Lime Dressing

Jicama and Charred Corn Slaw

Red & Green Cabbage Tossed with Roasted Corn, Julienne Jicama, Sliced Radish, Diced Sweet Green Chilies, Red Onions with a Smoked Jalapeno Vinaigrette

Sizzling Fajitas

Beef Tenderloin Tips & Boneless Skinless Chicken Thighs Marinated & Grilled with our Fajita Spice Rub Served with Charbroiled Peppers & Onions

Fajita Accompaniments

Sofrito Rice

Warm Flour & Corn Tortillas

Tri-Colored Tortilla Chips

Cola Braised Pork Shoulder Served with Charred Chipotle & Tomatillo Salsas, Chopped Cilantro & Onions with Warm Corn Tortillas

BILLY GOAT TAVERNS “CHEESBURGER CHEESBURGER

\$7.00

All Beef Cheeseburger Sliders with American Cheese & Pickle Chips

TEJANO GRILL

TEJANO GRILL

BEEF TAMALES

\$8.00

Seasoned Corn Masa filled with Spiced Shredded Beef & Steamed in Corn Husks

BRAISED BEEF BARBACOA

\$8.00

Spice Marinated Beef, Wrapped in Banana Leaves, Slow Braised & Shredded

CHICKEN PASTOR

\$8.00

Chile & Achioté Marinated Chicken Thighs Grilled with Caramelized Onions & Grilled Pineapple

PORK CARNITAS

\$8.00

Authentically Slow Braised Pork Roast in Coca-Cola, Garlic & Cilantro

CHICKEN TINGA

\$8.00

Shredded Chicken Stewed in Tomatoes, Latin Spices & Chipotle

CHEESE ENCHILADAS

\$8.00

Corn Tortillas filled with our blend of Monterey, Cheddar & Cotija Cheese Baked in a Tejano Chile Enchilada Sauce

PACIFIC RIM TABLE

PACIFIC RIM TABLE

Pico De Gallo, Sour Cream, Cheddar Cheese, Pickled Jalapenos,
Guacamole

Cheddar Cheese Cornbread
Sweet Green Chilies & Cheddar Cheese

PACIFIC RIM TABLE

\$47.00

Hot & Sour Soup

Mixed Green Salad
Mandarin Oranges, Sliced Water Chestnuts, Pea Sprouts, Red Bell
Peppers, Sliced Toasted Almonds with a Sweet Ginger Rice Wine
Vinaigrette

Sesame Noodle Salad
Tossed with Snow Peas, Shredded Carrot, Julienne Bell Peppers, Shaved
Red Onions, Roasted Shiitake Mushrooms, Pickled Ginger, Edamame,
Black & White Sesame Seeds with a Sesame Hoisin Dressing

Miso Glazed Salmon
Soy Braised Choy Greens Mushrooms & Red Bell Peppers with a Miso
Broth

Char Siu Grilled Chicken
Boneless Chicken Thighs Marinated Glazed with Chinese BBQ Sauce

Stir Fried Vegetables
Japanese Eggplant, Mushrooms Green Beans, Bell Peppers & Bok Choy
in a Sweet Chili Sriracha Glaze

Vegetable Fried Rice

Sweet Polynesian Rolls, Bao Buns & Butter

DIM SUM

\$8.00

Steamed Edamame, Char Siu Bao Buns & Shoa Mai

POLYNESIAN PORK

\$8.00

Wrapped in Banana Leaves & Slow Smoked for Six Hours

CHEF'S CHOICE DESSERT

\$12.00

Three Selections of our Chef's Favorite Desserts

LUNCH SWEET TABLE

\$20.00

(Choose Three)

Lemon Head Tartlet

Petite Peach Crisp

Snickers Mousse Shots

Chocolate Peanut Butter Tart

Fresh Fruit Tart

Glazed Fresh Fruit & Berries

S'mores Mousse Shots

Petite Tiramisu

Pecan Tart

Blueberry Pie

PETITE ASSORTED CAKE TABLE

\$20.00

(Choose Three)

Chocolate Layer Cake

Carrot Cake

Red Velvet Cake

Chocolate Mousse Cake

Tuxedo Truffle Chocolate Torte

Plain Cheesecake

Mocha Cheesecake

Strawberry Shortcake

Opera Cake

Pineapple Upside Down Cake

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chilled plated lunches are based on 2 courses accompanied with westin style bread basket with butter and freshly brewed iced tea

STARTERS (SELECT ONE)

Hearty Chicken Noodle
Broccoli and Cheddar Soup
Tomato Basil Soup

GRILLED CHICKEN CAESAR SALAD

\$30.00
Grilled Chicken Breast, Crisp Romaine Lettuce, Shaved Parmesan,
Blistered Grape Tomato, Creamy Caesar Dressing
Westin Bread Basket with Butter
Freshly Brewed Iced Tea

CLASSIC COBB SALAD

\$32.00
Chopped Iceberg Wedge Salad, Hard Boiled Egg, Bacon, Red Onion,
Avocado, Diced Chicken, Crumbled Blue Cheese, Gorgonzola Dressing
Westin Bread Basket with Butter
Freshly Brewed Iced Tea

WRAP IT UP

\$32.00
(Choose One, Served with Garden Salad or House Made Chips)

Italian Wrap- Capicola, Salami, Ham, Provolone, Oregano, Chili Flakes,
Parmesan, Lettuce, Tomato, Mixed Greens, Olive Italian Vinaigrette

Albacore Tuna Salad Wrap- Whole Wheat Tortilla, Capers, Kalamata
Olives, Lettuce, Tomato, Flour Tortilla

Chicken Caesar Wrap- Grilled Chicken, Romaine, Parmesan, Olives,
Creamy Parmesan

Vegetable Wrap- Spinach Tortilla, Hummus, Feta Cheese, Dill, Sprouts,
Cucumber Chips, Carrot Matchsticks, Red Onion, Tomato, Field Greens,
Light Balsamic

Fresh Brewed Iced Tea

CHEESECAKE

\$9.00
Eli's Original Plain Cheesecake

WARM LAVA CAKE

\$9.00
Served Warm this Rich & Moist Chocolate Cake is Filled with a Creamy,
Dark Dense Chocolate Center

FRESH FRUIT TART

\$9.00
Flaky Tart Shell Filled with a Crème Patisserie & Fresh Fruit, Topped
with a Fruit Glaze

MIXED BERRY CRISP WITH OATMEAL CRUMBLE

\$9.00
Warm Baked Spiced Berry Compote Nestled In-between Two Layers of
Oatmeal Cinnamon Crumble

APPLE CINNAMON CRISP WITH OATMEAL CRUMBLE

\$9.00

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Hot Plated Lunches are served with our Chef's Suggested Seasonal Vegetable & Paired with an Additional Accompaniment to Complete your Composed Entrée
Westin Style Bread Basket with Creamery Butter & Freshly Brewed Iced Tea

SOUPS AND SALADS

(Please Choose One)

Butternut Squash Soup (EW)

Cauliflower Bisque (EW)

Chicken Noodle Soup

Tomato Basil Bisque

Corn Chowder

Vegetable Lentil

Minestrone

Mixed Greens

Frisee, Arugula with our own Chef's Blend of Baby Greens, Cherry Tomatoes, Cucumbers and Carrots with Balsamic Vinaigrette

Baby Spinach

Pea Shoots, Cherry Tomato Halves, Watermelon Radish, Red Onion & Feta with Cabernet Vinaigrette

Caesar Salad

House Cured Tomatoes, Parmesan Crisp & Garlic Crouton with Creamy Caesar Dressing

Steakhouse Wedge Salad

Crumbled Blue Cheese, Crisp Bacon, Egg, Tomato & Chive with Blue Cheese Dressing

Caprese Salad

Petite Bouquet of Mixed Greens, Basil Marinated Fresh Mozzarella Layered with Sliced Vine Ripened Tomatoes, Basil Vinaigrette Drizzle

RED WINE BRAISED SHORT RIBS

\$48.00

Creamed Leek & Honey Mashed Potatoes, Mirepoix Garni, Red Wine Glace

GRILLED FLAT IRON STEAK

CHEESECAKE

\$9.00

Eli's Original Plain Cheesecake

WARM LAVA CAKE

\$9.00

Served Warm this Rich & Moist Chocolate Cake is Filled with a Creamy, Dark Dense Chocolate Center

FRESH FRUIT TART

\$9.00

Flaky Tart Shell Filled with a Crème Patisserie & Fresh Fruit, Topped with a Fruit Glaze

MIXED BERRY CRISP WITH OATMEAL CRUMBLE

\$9.00

Warm Baked Spiced Berry Compote Nestled In-between Two Layers of Oatmeal Cinnamon Crumble

APPLE CINNAMON CRISP WITH OATMEAL CRUMBLE

\$9.00

Warm Baked Spiced Apples & Cranberries Nestled In-between Two Layers of Oatmeal Cinnamon Crumble

\$48.00

Roasted Fingerling Potatoes, Wild Mushroom Demi-Glace

ESPRESSO CHILI RUBBED HANGER STEAK

\$48.00

Roasted Garlic Whipped Potato, Burgundy Demi-Glace

HERB CRUSTED CHICKEN

\$44.00

Roasted Shallot Mashed Yukon Potatoes, Poultry Glace

CHICKEN PICATTA

\$44.00

Fork Tender Roasted Marble Potatoes, Lemon Capers Butter Sauce

CHICKEN FORESTIER

\$44.00

Roasted Russian Fingerling Potatoes, Forrest Mushroom & Tomato Ragout

OVEN ROASTED SALMON

\$48.00

Herb Marinated Salmon, Ginger Scallion Black Rice, Braised Fennel Ragout

PAN SEARED ARCTIC CHAR PROVENÇALE

\$48.00

Quinoa & Barley Pilaf, Fresh Tomato Basil Provençale Sauce

WHITEFISH PUTTANESCA

\$46.00

Rice Pilaf, Tomato Ragout with Cured Black & Green Olives, Capers, Garlic & Tomato Concasse

PAN ROASTED GREAT LAKES WHITE FISH.

\$46.00

Roasted Garlic Whipped Potato, Lemon Thyme Beurre Blanc

SMOKED MISO GLAZED TOFU

\$40.00

Forbidden Black Rice, Spicy Coconut Curry

FOREST MUSHROOM RISOTTO

Porcini Essence, Truffle Oil

MUSHROOM RAVIOLI

\$42.00

Wild Mushroom Ragout, Green Peas & Frizzled Asparagus Shoots

BUTTERNUT SQUASH RAVIOLI

\$42.00

Brown Butter Sage Cream with Toasted Walnuts & Basil Pistou

QUINOA STUFFED PORTOBELLO MUSHROOM

\$42.00

Balsamic Marinated Portobello Grilled & Stuffed with a Quinoa Pilaf, set
in Braised Rainbow Chard with a Tomato Coulis

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Grab and Go Lunches will be accompanied with One Composed Salad, Kettle Fried Potato Chips, Fresh Baked Chocolate Chunk Cookie, Bottled Water, Appropriate Condiments, Utensils & Napkin.

COMPOSED SALADS (SELECT ONE FOR ALL BOX LUNCHES)

Pasta Salad

Sliced Apple Wedges

Creamy Cole Slaw

Potato Salad

Fresh Potato Salad with Baby Red Potatoes Tossed with Creamy Dill Dressing

SANDWICHES (SELECT UP TO 3)

NORTH SHORE TURKEY

\$40.00

Whole Grain Sliced Bread, Shaved Roast Turkey, Leaf Lettuce, Sliced Cucumber & Creamy Havarti Cheese

METRO ROAST BEEF

\$40.00

Freshly Baked Sub Roll with Paper Thin Shaved Roast Beef, Havarti Cheese, Leaf Lettuce & Caramelized Onions with a Creamy Horseradish Spread

CORNER DELI CORNED BEEF

\$40.00

Thick Cut Marble Rye Bread with Stacks of Shaved Corned Beef, Sliced Dill Pickle, Swiss Cheese & Russian Dressing

DELUXE HAM

\$40.00

Served on a Flaky Buttery Croissant with Sliced Ham, Leaf Lettuce, French Brie Cheese and a Sweet Honey Dijon Spread

ROTISSERIE CHICKEN

\$40.00

Round Soft Pretzel Roll, with Sliced Rotisserie Chicken, Aged Smoked Cheddar, Leaf Lettuce, Roasted Red Peppers with a Garlic Aioli Spread

ASSORTED GRANOLA BARS

\$42.00 Per Dozen

ASSORTED CANDY BARS

\$50.00 Per Dozen

SMARTWATER WATER

\$7.00

BOTTLED FRUIT JUICES

\$5.00

VEGETARIAN SPINACH WRAP

\$40.00

Field Green Lettuce, Cucumbers, Shaved Red Onions, Cured Olives,
Artichoke Hearts, Roasted Peppers with Feta Cheese & A Chick Pea
Hummus Spread Wrapped Inside a Spinach Flavored Tortilla

VEGAN BOXED LUNCHES

\$40.00

Are available using Gluten Free Ingredients to build your custom Boxed
Lunch

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Based on 60 minutes of continuous service

GOURMET SLIDER STATION

\$22.00

(Choose Three)

Black Angus Beef Sliders - Smoked Bacon & Cheddar, Petite Slider Bun

Chicken & Waffle Sliders – Served Open Faced with Maple Drizzle & Fried Pickles

BBQ Pulled Pork Sliders - Pickled Onions, Petite Slider Bun

Cubano Slider – Braised Pork, Pickled Vegetables, Swiss Cheese Dijon Mustard & Brioche Bun

Beer Braised Brats – Red Cabbage Confit, Grain Mustard, Pretzel Bun

Cold Caprese Slider – Cured Tomato, Fresh Mozzarella, Baby Arugula & Basil Pesto, Brioche Bun

FLAT BREADS

\$22.00

(Choose Three)

Meat Lovers

Sausage, Pepperoni & Cappelletti Ham with Tomato Sauce, Mozzarella Cheese & Red Pepper Flakes

Margherita

Basil Pesto Sauce, Fresh Mozzarella Cheese, Roma Tomato, Shredded Parmesan Cheese, Balsamic Glaze

Brie & Pear

Light Cream Sauce, Sliced Pears, Brie Cheese, Baby Arugula, Fig Balsamic Glaze

BBQ Fried Chicken Pizza

Smokey BBQ Sauce, Chopped Fried Chicken Breast, Fire Roasted Corn, Red Onion, Pepper Jack Cheese

Shrimp Pizza

Basil Pesto Sauce, Goat Cheese, Crispy Pancetta Ham, Grilled Shrimp, Fresh Pico de Gallo

Buffalo Chicken Pizza

Shredded Buffalo Spiced Chicken, Blue Cheese, Green Onions, Mozzarella Cheese, Spicy Buffalo Sauce

RECEPTION TABLE ENTREES

Pre Carved Entrée Selections Accompanied by our Chef's Selection of Appropriate Sauce and Specialty Bread

PEPPER CRUSTED STRIPLOIN OF BEEF

\$20.00

Red Onion Confit, Sauce Au Poivre & Petite Brioche Buns

SAGE ROASTED TURKEY BREAST

\$10.00

Cranberry Chipotle Chutney, Turkey Jus & Sweet Hawaiian Rolls

BROWN SUGAR GLAZED HAM

\$10.00

Horseradish Marmalade Jam & Mini Brioche Rolls

CARIBBEAN SPICED ROAST PORK LOIN

\$10.00

Dried Fruit & Red Onion Chutney & Sweet Rolls

THE BLOCK

\$20.00

Assorted Charcuterie to include:

Sliced Capicola, Mortadella & Prosciutto

Sopressata & Genoa Salami

Assorted Sliced Sausages

An Array of Bakery Fresh Crostini & Flatbreads

Assortment of Mustards & Preserves

SPANISH TAPAS

\$22.00

Gazpacho Andaluz

A Chilled Puree of Tomato, Peppers, Red Onions, Cucumber & Spices

Finished with Extra Virgin Olive Oil, Toasted Almonds & Mint

Saffron Shrimp

Seasoned with Saffron and Sautéed with Garlic & Tomatoes

Fingerling "Papas Bravas"

Fried Potatoes with Smokey Paprika & Romesco Aioli

Chicken Chorizo Flatbread

Red Pepper Tomato Sauce, Mozzarella Cheese, Chorizo Spiced Grilled

Chicken & Manchego Cheese

SUSHI STATION

\$25.00

(Based on 3 Pieces per Person)

Spicy Tuna Rolls

California Rolls

Tempura Shrimp Rolls

Steamed Edamame

Soy Sauce, Pickled Ginger and Wasabi

MEZZE BAR

\$22.00

Hummus, Marinated Feta & Vegetable Tapenade

Served with Pita Crisps & Vegetable Sticks

Bulghar Wheat Salad

Fresh Parsley, Mint, Green Onions, Tomato & Bulghar Wheat seasoned

with Lime & Sumac

Chickpea Fritters

Sesame Garlic Aioli & Cucumber Tzatziki

Moroccan Lamb Sausage

Lamb Sausage Seasoned with Ras el Hanout & Harissa Aoili, served with

Picked Onions

ASIA PRIME

\$23.00

Assorted Dim Sum

(Based on three Pieces per Person)

Shrimp Shu Mai & Chicken Pot Stickers with Ginger Soy Dipping Sauce

Crab Rangoon & Spring Roll with Sweet Chlie Sauce

Sesame Noodle Salad

Tossed with Snow Peas, Shredded Carrot, Julienne Bell Peppers,

Roasted Shiitake Mushrooms, Pickled Ginger, Edamame, Black & White

Sesame Seeds with a Sesame Hoisin Dressing

Mini Vietnamese Bahn Mi

Lemongrass Ginger Chicken with Julienne Vegetable Slaw, Sriracha

Aioli, Cilantro & Jalapeno

Pacific Accoutrements

Steamed Salted Edamame, Sweet Sesame Cucumber Pickles, Sesame

Seaweed Salad

DOMESTIC AND IMPORTED CHEESE DISPLAY

\$20.00

Our Culinary Teams Selection of Imported & Domestic Cheeses

To Include Such Varieties as Cow & Goat's Milk Cheeses

Smoked, Herbed & Soft Cheeses

Presented with Dried Fruits, Nuts & Berries

Toasted Baguette & Assorted Water Crackers

VEGETABLE CRUDITE

\$18.00

Individually Displayed Farm Fresh In-Season Raw Vegetables

Served with Chickpea Hummus & Buttermilk Ranch Dressing

ANTIPASTO BAR

\$20.00

Sopressata, Genoa Salami, Sliced Capicola & Prosciutto

Fresh Mozzarella, Manchego & Ricotta Salata Cheeses

Cured Olives, Marinated Artichoke Hearts, Balsamic Pepperonata

Tuscan Tomato Relish served with Warm Mozzarella Focaccia Bread &

Seasoned Flatbread

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all prices are per piece minimum of 50 pieces per item stationary or butler passed

COLD**TUNA POKE****\$8.00**

Poke Marinated Ahi, Seaweed Salad, Togarashi Spice, Sriracha Aioli,
Wonton Cup

CALIFORNIA ROLL**\$8.00**

Wasabi, Pickled Ginger, Soy Sauce

SMOKED SALMON CUCUMBER**\$7.00**

Whipped Smoked Salmon Cheese, Sliced Cucumber Coin

GRILLED SHRIMP CROSTINI**\$8.00**

Pesto, Sun-dried Tomatoes Toasted Crostini

CRABMEAT & BOURSIN**\$8.00**

Leaf of Endive with Boursin Mousse and Crabmeat

SHRIMP COCKTAIL**\$8.00**

House Made Cocktail Sauce, Lemon Wedge, Popcorn Shoot

BEEF TENDERLOIN WITH RASPBERRY**\$8.00**

Cream cheese, Beef Tenderloin & Raspberry Layered on a Toasted
Crouton

CURRY CHICKEN TARTLET**\$6.00**

Tandoori Chicken Salad, Golden Raisin, Cilantro, Pastry Cup

FRESH MINI SPRING ROLL**\$8.00**

Spinach, Shitake & Button Mushroom, Carrot, Noodles Wrapped in

AMUSE BOUCHE TABLE (PETITE-COMPOSED-DISPLAYED)

AMUSE BOUCHE TABLE

(Petite-Composed-Displayed)

CHILLED AMUSE

Chilled Amuse

TOGARASHI AHI TATAKI**\$10.00**

Togarashi Ahi Tataki,

Wasabi Crema, Charred Shishito Pepper, Edamame

BEET CONFIT**\$7.00**

Lavender Goat Cheese Mousse, Red Mustard Frill, Baby Arugula, Blood
Orange Balsamic

DUCK RILLETTES**\$12.00**

Olive Oil Crostini, Fig Preserves, Toasted Pistachio

JERK SHRIMP**\$8.00**

Caribbean Spiked Shrimp, Sweet Plantain Compote, Mango Scotch
Bonnet Salsa

BABA GHANOUSH**\$7.00**

Naan Crisp, Pomegranate Seed, Sumac, Mint

WARMED AMUSE

Warmed Amuse

SEARED SCALLOP**\$14.00**

Vadouvan Spiced & Seared, Cauliflower Puree

SLOW BRAISED BEEF

Chilled Rice Paper

\$10.00

Lemon Ricotta Polenta, Chunky Tomato Chutney

BELGIN ENDIVE WITH GOAT CHEESE MOUSSE

\$8.00

Raspberry & Walnut

LOLLIPOP LAMB CHOP

\$10.00

Roasted Eggplant Caponata, Micro Salad, Mint Raisin Pistou

ANTIPASTO SKEWER

\$6.00

Kalamata Olive, Cherry Tomato, Pesto Mozzarella, Artichoke Hearts, Balsamic Glaze

PORK BELLY SOY BRAISED

\$8.00

Pickled Green Papaya Slaw, Soy Lacquer

HUMMUS CUP

\$6.00

Crispy Pita Chip, Smoked Paprika, Extra Virgin Olive Oil, Toasted Sesame Seed

RIB TIPS & GRITS

\$9.00

Slow Smoked Rib, Creamy Cheese Stone Ground Grits, Southern Gravy

TOMATO ARTICHOKE BRUSCHETTA

\$6.00

Tomato Concasse, Marinated Artichoke Hearts, Shallot, Garlic, Extra Virgin Olive Oil, Balsamic Syrup, Micro Basil

HOT

TRUFFLE MUSHROOM RISOTTO PHYLLO

\$7.00

Savory Blend of Truffle Scented Mushroom & Parmesan Risotto Baked in Flaky Phyllo Pastry

RASPBERRY & BRIE EN CROUTE

\$7.00

Brie Cheese & Raspberry Jam Wrapped in Flaky Puff Pastry

SPINACH & FETA ROLL

\$7.00

Wrapped in Flaky Phyllo Pastry

TOMATO SOUP AND GRILLED CHEESE

\$6.00

Shots of Tomato Basil Bisque served with Grilled Cheese Sticks

CHICK PEA & ZUCCHINI PASTRY STAR

\$7.00

Spiced with Garam Masala, Ginger & Coriander with Spinach, Zucchini & Chick Peas

THREE CHEESE ARANCINI

\$7.00

Cheese & Rice Fritters, Tomato Coulis

THAI CHICKEN SATE

\$7.00

Coconut Peanut Sauce

CHICKEN POT STICKER

\$8.00

Ginger Soy Dipping Sauce

MINI BEEF WELLINGTON

\$8.00

Creamy Horseradish Sauce

SHRIMP & PORK SHAO MAI

\$8.00

Sesame Scallion Soy Dipping Sauce

BEEF EMPANADA

\$7.00

Charred Vegetable & Chipotle Salsa

SHRIMP TEMPURA

\$10.00

Sweet Chile Sauce

PETITE LAMB CHOP

\$12.00

Dijon-Herb Crusted Lamb Chop, Mint Essence

PETITE MARYLAND CRAB CAKE

\$12.00

Old Bay Seasoned Lump Crab Cake, Jalapeno Tartar

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each station is attended by a culinary expert in action* \$150.00 chef-attendant fee per station based on 60 minutes of continuous service

MAC AND CHEESE BAR

\$23.00

(Choose Two)

Bacon-Mac

House Blend Cheese Sauce, Elbow Pasta, Crispy Smoked Bacon Lardons

Kentucky Fried Mac & Cheese

Cheese Sauce, Crispy Fried Chicken, Peppers, Onions, Corn & Vegetable Chow Chow

American Mac

Cheese Sauce, Elbow Macaroni, All Beef Chili, Onions, Tomatoes, Bell Peppers, Shredded Smoked Cheddar Cheese

Chi-Town Mac

Cheese Sauce, Elbow Pasta, Fried Hot Dog Bites, Sport Peppers, Neon Green Relish, Tomatoes & Onion Toppers

Farmers Market Mac & Cheese

Cheese Sauce, Elbow Macaroni, Roasted Cauliflower, Asparagus, Sun-dried Tomatoes, Artichoke Hearts & Roasted Red Peppers

TIJUANA TAQUERIA

\$25.00

(Choose Two)

Chicken Pastor

Chile & Achiote Marinated Chicken Thighs Grilled with Caramelized Onions & Grilled Pineapple

Braised Beef Barbacoa

Spice Marinated Beef, Wrapped in Banana Leaves, Slow Braised & Shredded

Pork Carnitas

Authentically Slow Braised Pork Roast in Cola, Garlic & Cilantro

Baja Fish Taco

Battered & Fried Cod Served with a Creamy Chipotle Sauce

Station Includes all of the Below

Accompaniments

Mexican Rice, Seasoned Black Beans, Warm Flour & Corn Tortillas

Salsa Bar

Guacamole, Pico de Gallo, Salsa Verde, Chopped Onions & Cilantro,
Shredded Cabbage Slaw, Sliced Cucumbers, Sliced Radish & Pickled
Jalapenos

PASTA, PASTA, PASTA

\$24.00

(Choose Two)

Station Includes Warm Tuscan Bread

Cavatappi Pasta

Roasted Flaked Salmon, Broccolini, Blistered Petite Tomatoes, Basil
Pesto

Gemelli Pasta

Grilled Italian Sausage, Caramelized Butternut Squash, Roasted
Mushrooms, Brown Butter Sage Cream

Rigatoni Pasta

Bolognese Sauce, Roasted Red Peppers, Roasted Mushrooms, Herb
Ricotta Cheese

Bow Tie Carbonara with Chicken

Grilled Chicken, Green Peas, Crispy Panchetta Bits, Creamy Parmesan
Black Pepper Sauce

Tri-Colored Tortellini

Roasted Vegetables, Parmesan Cheese, Roasted Garlic Tomato Ragout

MARTINI SALAD STATION

\$24.00

Ingredients Driven Chef Prepared Salad "Cocktails" Made to Order at
Your Request

Presented in Various Cocktail Glasses

Westin Ingredient Station Includes Assorted Warm Mini Rolls

Leafy Greens:

Mixed Field Greens, Chopped Romaine, Baby Spinach

Proteins:

Poached Shrimp, Sliced Steak, Grilled Chicken, Crispy Tofu

Ingredients:

Shredded Carrots, Grape Tomatoes, Sliced Cucumbers, Kalamata
Olives, Roasted Peppers, Chopped Hard Boiled Egg, Roasted
Cauliflower, Artichoke Hearts & Roasted Corn

Cheeses:

Blue Cheese, Feta, Cheddar

Toppers:

Dried Cranberries, Sunflower Seeds & Croutons

Dressings:

Balsamic Vinaigrette, Buttermilk Ranch Dressing & Raspberry

Vinaigrette

HAND CRAFTED SMALL PLATES

Each Menu Item is an Individual Station

Each station is attended by a culinary expert in action

CHICKEN & WAFFLE

\$16.00

Malted Belgium Waffles, Crispy Fried Rosemary Buttermilk Brined Chicken Thighs, Honey-Molasses-Maple Drizzle, Baby Kale & Apple Slaw

MINT BRAISED SHORT RIBS WITH SWEET CORN POLEN...

\$25.00

Soft Sweet Corn & Caramelized Onion Pudding, Minted Short Rib Glace, Tendril Salad

GOCHUJANG MISO HALIBUT

\$25.00

Wasabi Whipped Potatoes, Braised Greens, Roasted Mushrooms with a Gochujang Miso Drizzle

CHESAPEAKE CRAB CAKE WITH SMOKED ALMOND SLAW

\$20.00

Lump Crab Cake, Spicy Smoked Almond Slaw, Old Bay Aioli Smear

HOUSE SMOKED & CURED SALMON CRUDO

\$25.00

House Smoked Citrus Salmon

Citrus Salmon, Pomegranate Seeds, Citrus Zest, Shaved Fennel & Micro Green Salad with Lemon Olive Oil & Cocktail Brioche Crisps

Pastrami Cured Salmon

Micro Salad, Parsley Tarragon Chimichurri (EW), Pistachios, Pickled Mustard Seed & Finishing Salt

Traditional Accoutrements Served

Caviar, Blinis, Capers, Dill Crème Fraiche & Toast Points

HERB ROASTED TENDERLOIN OF BEEF CARVING STATION

\$525.00

Accompanied with, Horseradish Sour Cream, Creole

Mustard, Red Wine Demi-Glace and Assorted Silver Dollar

Rolls

(Serves 20)

PEPPER CRUSTED STRIPLOIN OF BEEF CARVING STATION

\$500.00

Accompanied with Red Onion Confit, Sauce Au Poive & Petite Brioche

Buns

(Serves 30)

SAGE ROASTED TURKEY BREAST

\$350.00

Cranberry Chipotle Chutney, Turkey Jus & Sweet Hawaiian Rolls

(Serves 25)

ROASTED LEG OF LAMB

\$550.00

Sweet Onion Marmalade & Grilled Pita Bread

(Serves 20)

SLOW ROASTED PRIME RIB

\$625.00

Horseradish Sour Cream, Au Jus & Silver Dollar Rolls

(Serves 35)

BROWN SUGAR GLAZED HAM

\$375.00

Horseradish Marmalade Jam & Mini Brioche Rolls

(Serves 50)

CARIBBEAN SPICED ROAST PORK LOIN

\$300.00

Dried Fruit & Red Onion Chutney & Sweet Rolls

(Serves 35)

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Stimulate social exchange with these lite bites and revitalizing beverages.

SWEET TABLE

\$22.00

(Choose 5)

- Chocolate Caramel Mousse
- White Chocolate Raspberry Mousse
- Petite Tiramisu
- Chocolate Mousse Cake
- Tuxedo Truffle Chocolate Torte
- Plain Cheese Cake
- Opera Cake
- Lemon Head Tartlet
- Fresh Fruit Tart
- Blueberry Pie
- Pistachio Panna Cotta
- Chocolate Panna Cotta
- Raspberry Crème Brule
- Vanilla Crème Brule
- Petite Peach Crisp
- Glazed Fresh Fruit & Berries
- Macerated Berries

ICE CREAM NOVELTIES

\$12.00

To include but not limited to the following)

- Assorted Ice Cream & Fruit Bar Novelties Displayed in Ice Cream Freezer
- Choco Taco, Ice Cream Sandwich, Chocolate Chip Cookie Sandwich, Strawberry Shortcake Bars, Dole Fruit Bar, Vanilla Ice Cream Bar & Drumsticks

DESSERT FONDUE

\$23.00

- The Dips
- Dark Chocolate, White Chocolate & Strawberry Sauces
- Fruit Dippers
- Strawberries, Bananas, Pineapple
- Cake & Cookie Dippers
- Pound Cake, Angel Food Cake, Oreo Cookies
- Sweet & Salty Dippers
- Marshmallows, Pretzel Rods, Rice Crispy Squares

PETITE FOURS & PETITE DESSERTS

\$22.00

WARM APPLE AND HONEY OAT CRISP, CARAMEL WHIPP...

\$7.00

PINEAPPLE UPSIDE DOWN CAKE

\$7.00

STRAWBERRY RHUBARB SHORTCAKE WITH CHANTILL...

\$7.00

INDIVIDUAL MEYER LEMON MERINGUE PIE

\$7.00

Blueberry Coulis

CREME BRULE TRIO

\$8.00

Creme Brule Trio- Mint Chocolate Chip, Mango, Vanilla Bean

dessert table

An Attractive Arrangement of Colorful Petite Fours, French Macarons

Chocolate Truffles, Fancy Cookies & Mousse Trifles

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Hot Dinner Tables include Westin Style Bread Basket with Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas. Based on 60 Minutes of Continuous Service extension of more than 60 minutes of continuous service will be 1/3 of menu price per half hour extension based on full guarantee

ITALIAN TRATTORIA

\$66.00

Vegetable Minestrone
Shredded Asiago Cheese

Panzanella Salad

Crisp Lettuce tossed with Croutons, Cucumbers, Sweet Red Onions, Tomatoes, Red & Green Bell Peppers, Pepperchini & Artichoke Hearts with a Red Wine Vinaigrette

Tomato Mozzarella Salad

Basil Pesto Marinated Cherry Tomatoes & Fresh Mozzarella with Fresh Torn Basil Leaves

Grilled Shrimp

Served with Creamy Corn Polenta, Sun-dried Tomatoes with a Light Tomato Ragout

Bistecca Pizzaiola

Flat Iron Steak Rubbed with Garlic & Rosemary, Grilled & Served with an Oven Roasted Tomato & Pepper Relish

Chicken Marsala

Lightly Pan Seared and Simmered in a Sweet Vermouth & Marsala Reduction with Cremini Mushrooms

Cavatapi Caponata

Broccolini Gremolata

FARMERS TABLE

\$70.00

Spinach & Frisse Salad

Strawberries & Almonds White Wine Vinaigrette

Roasted Beet Salad

Goat Cheese & Arugula, Red Onions, Mandarin Orange Segments & Watermelon Radish with Pomegranate Vinaigrette

Oven Roasted Salmon

Oven Roasted with Herbs & Shallots Served with a Brown Butter Honey Glaze

North African Spiced Pan Seared Chicken Breast

Breast of Chicken Paired with a Moroccan Spiced Pearl Pasta with Dried Dates, Pistachio, Red & Green Onions with a Lime Mint Dressing

Smoked Pork Lion

In-House Smoked Loin of Pork with a Maple Molasses Glaze

SWEET TABLE (CHOOSE 5)

\$22.00

Chocolate Caramel Mousse

White Chocolate Raspberry Mousse

Petite Tiramisu

Chocolate Mousse Cake

Tuxedo Truffle Chocolate Torte

Plain Cheese Cake

Opera Cake

Lemon Head Tartlet

Fresh Fruit Tart

Blueberry Pie

Pistachio Panna Cota

Chocolate Panna Cota

Raspberry Crème Brule

Vanilla Crème Brule

Petite Peach Crisp

Glazed Fresh Fruit & Berries

Macerated Berries

ICE CREAM NOVELTIES \$12

\$12.00

(To include but not limited to the following)

Assorted Ice Cream & Fruit Bar Novelties Displayed in Ice Cream Freezer

Choco Taco, Ice Cream Sandwich, Chocolate Chip Cookie Sandwich, Strawberry Shortcake Bars, Dole Fruit Bar, Vanilla Ice Cream Bar & Drumsticks

DESSERT FONDUE

\$23.00

The Dips

Dark Chocolate, White Chocolate & Strawberry Sauces

Fruit Dippers

Strawberries, Bananas, Pineapple

Cake & Cookie Dippers

Pound Cake, Angel Food Cake, Oreo Cookies

Sweet & Salty Dippers

Marshmallows, Pretzel Rods, Rice Crispy Squares

PETITE FOURS & PETITE DESSERTS

Wild Rice & Barley Pilaf with Aromatic Vegetables & Herbs
Roasted Asparagus with Mushrooms & Oven Cured Tomatoes

\$22.00

An Attractive Arrangement of Colorful Petite Fours, French Macarons
Chocolate Truffles, Fancy Cookies & Mousse Trifles

FRENCH BRASSIERE

\$66.00

French Lentil Soup
Truffle Infused Croutons

Kale & Frisse Salad
Sun-dried Cherries, Roasted Pistachios, Cherry Tomatoes with a Lemon
Herb Vinaigrette
Vegetable Nicoise
Field Greens Presented with New Potatoes, Hericot Vert Beans, Boiled
Eggs & Kalamata Olives with a Red Wine Vinaigrette

Oven Roasted Lake Michigan White Fish Meniere
Lemon Caper Brown Butter
Poulet Roti
Roasted Chicken, Vegetable Fricassee with Dill Pistou & Poultry Jus
Steak Frites
Grilled Beef Medallions, Crispy Matchstick Fries with Cognac
Mushroom Reduction

Herb & Shallot Roasted Fingerling Potatoes
Roasted Haricot Vert & Baby Carrots with Honey Glaze

MIDWEST CHOP HOUSE

\$65.00

Spinach Salad
Baby Spinach, Chopped Egg, Blistered Cherry Tomatoes, Molasses
Pepper Lardons, Fried Onion Straws with a Warm Molasses Bacon
Vinaigrette
Chop Chop Salad
Chiffonade of Romaine & Field Greens with Red Onion, Tomato, Red
Cabbage, Scallion, Ditalini Pasta, Pepperoncini & Crumbled Blue Cheese
served with a Spicy Italian Vinaigrette

Actic Char
Pan Seared with Fresh Tomato, Olive, Oregano Salsa
Grilled Hanger Steak
Char-Grilled Served with a Red Onion Confit & Veal Glace
Chicken Chop
Bone-in Chicken Breast with Horseradish Crust & Grain Mustard Jus

Melted Leek & Honey Whipped Potatoes
Sautéed Swiss Chard & Baby Kale with Mushrooms

dinner table

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Plated Dinners are based on three Courses, Include Choice of One Starter & are coupled with our Chef's Suggested Seasonal Vegetable & Paired with an Additional Accompaniment to complete your Composed Entrée. Dessert is served from your selection of our signature plated desserts. Westin Style Bread Basket with Butter, Freshly Brewed Starbucks® Regular and Decaffeinated Coffee and Tazo® Teas are also included in the Price.

STARTERS (SELECT ONE)

Fennel and Potato Bisque, Crispy Olive Oil Baguette Crouton, Frond Garnish

Cream of Asparagus, Crème Fraiche, Asparagus Tips

Wild Mushroom Bisque, Roasted Mushrooms

Seafood Bisque, Crème Fraiche, Poached Seafood

Mixed Greens

Our Chef's Blend of Baby Arugula, Mustard Frill Green, Frisee, Baby Organic Kale & Lola Rosa Lettuces with Grape Tomatoes, Kalamata Olives, Sliced Cucumbers & Toasted Pine Nuts with Balsamic Vinaigrette

Baby Spinach

Pea Shoots, Cherry Tomato Halves, Watermelon Radish, Pickled Red Onion & Feta, Cabernet Vinaigrette

Kale & Romaine Caesar Salad

Baby Organic Kale & Crisp Romaine Lettuce, House Cured Tomatoes, Parmesan Cheese & Garlic Crouton with Creamy Caesar Dressing

Poached Pear Salad

Red Wine Poached Pears, Baby Arugula, Mustard Frill Green, Frisee, Baby Organic Kale & Lola Rosa Lettuces, Brie Cheese Wedge, Grape Tomatoes & Dried Cranberries with a Red Wine Pear Vinaigrette

Fig & Goat Cheese Salad

Mixed Baby Greens, Goat Cheese Coin, Toasted Walnuts, Dried Figs, Julienne Carrots, Pomegranate Sweet Balsamic Vinaigrette

GRILLED FILET MIGNON

\$80.00

Potato Pave, Port Wine Demi-Glace

ESPRESSO CHILI RUBBED HANGER STEAK

\$65.00

Roasted Garlic Whipped Potato, Burgundy Demi-Glace

RED WINE BRAISED SHORT RIBS

\$70.00

Melted Leek & Honey Mashed Potatoes, Red Wine Reduction

GRILLED FLAT IRON STEAK

\$70.00

Char Grilled- Flat Iron Steak, Red Onion Confit, Rosemary Roasted
Fingerling Potatoes, Veal Glace

ROSEMARY ROASTED CHICKEN

\$50.00

Potato Dauphinoise, Blackberry Poultry Glace

CHIMICHURRI CHICKEN CHOP

\$60.00

Buttermilk Mashed Potatoes, Chimichurri Demi Glace

CHICKEN PICATTA

\$60.00

Egg Battered, Pan Sautéed, Potato Tart, Lemon Caper Cream

HOUSE SMOKED ATLANTIC SALMON

\$62.00

Fork Tender Roasted Marble Potatoes, Tomato Cream Reduction

MUSTARD & HERB CRUSTED SALMON

\$62.00

Buttermilk Mashed Potatoes, Citrus Buerre Blanc

GOCHUJANG MISO SEARED HALIBUT

\$80.00

Charred Scallion Black Rice, Gochujang Orange Buerre Blanc

PETITE FILLET OF BEEF & OVEN ROASTED SALMON

\$85.00

Potato Dauphinoise, Port Wine Demi-Glace & Tomato Cream Reduction

RED WINE BRAISED SHORT RIBS & ROSEMARY ROASTE...

\$62.00

Melted Leek & Honey Mashed Potatoes, Red Wine Reduction

SMOKED MISO GLAZED TOFU (VEGAN)

\$50.00

Forbidden Black Rice, Spicy Coconut Curry

FOREST MUSHROOM RISOTTO

\$52.00

Porcini Essence, Truffle Oil

MUSHROOM RAVIOLI

\$52.00

Wild Mushroom Ragout, Green Peas & Frizzled Asparagus Shoots

BUTTERNUT SQUASH RAVIOLI

\$52.00

Brown Butter Sage Cream with Toasted Walnuts & Basil Pistou

QUINOA STUFFED PORTOBELLO MUSHROOM (VEGAN)

\$53.00

Balsamic Marinated Portobello Grilled & Stuffed with a Quinoa Pilaf, set in Braised Rainbow Chard with a Tomato Coulis

PLATED DINNER DESSERTS (CHOOSE ONE)

Tiered Chocolate Mousse

Triple Layer Cake Featuring Traditional

Chocolate Sponge Cake, Milk Chocolate Mousse Layered with a White Chocolate Mousse

Tiramisu

Traditional Italian Dessert with Espresso Soaked Ladyfingers, Sweet Mascarpone & Cocoa

Cheesecake

Eli's Original Plain Cheesecake, Rich Creamy Cheesecake Baked On an All-Butter Shortbread Cookie Crust

Warm Lava Cake

Served Warm this Rich & Moist Chocolate Cake is Filled with a Creamy, Dark Dense Chocolate Center

Fresh Fruit Tart

Flaky Tart Shell Filled with a Crème Patisserie & Fresh Fruit, Topped with a Fruit Glaze

Mixed Berry Tart

Sweet, Tart & Juicy Berries Baked into a Flaky Pastry Crust

Chocolate Dome

A Chocolate Ganache covered Dome of Rich Chocolate Mouse on a Crispy Base

Pear Tart

Wine Poached Pear nestled in a Flaky Crust filled with Marzipan

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host bar prices are per drink

APPRECIATED BRANDS

\$10.00

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, & Hennessy Privilege VSOP

FAVORITE BRANDS

\$9.00

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's Mark, Jack Daniel's, Cazadores Blanco Tequila, Hennessy VS

FAMILIAR BRANDS

\$8.00

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS

APPRECIATED WINE

Customize your experience with a selection from our Reserve list. Ask your Service Manager for details.
Pricing varies and is by the bottle.

FAVORITE WINE

\$9.00

Kenwood Vineyards Chardonnay
Line 39 Pinot Noir
Mionetto Prosecco
Sea Pearl Sauvignon Blanc
Spellbound Cabernet

FAMILIAR WINE

\$8.00

Magnolia Grove Cabernet Sauvignon
Magnolia Grove Chardonnay
Magnolia Grove Pinot Grigio
Magnolia Grove Merlot
Magnolia Grove Rose

IMPORTED AND DOMESTIC BEER

MIXED ROASTED NUTS

\$28.00 Per Pound

serves 20-25

\$7.00

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

OTHER BEVERAGES

\$5.00

Soft Drinks

Assorted Pepsi Products

FRUIT JUICE

\$5.00

Fruit Juice

MINERAL WATER

\$5.00

Mineral Water

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cash bar prices are per drink and include service charge and tax

APPRECIATED BRANDS

\$11.00

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, & Hennessy Privilege VSOP

FAVORITE BRANDS

\$10.00

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's Mark, Jack Daniel's, Cazadores Blanco Tequila, Hennessy VS

FAMILIAR BRANDS

\$9.00

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS

FAVORITE WINE

\$10.00

Kenwood Vineyards Chardonnay
Line 39 Pinot Noir
Mionetto Prosecco
Sea Pearl Sauvignon Blanc
Spellbound Cabernet

FAMILIAR WINE

\$9.00

Magnolia Grove Cabernet Sauvignon
Magnolia Grove Chardonnay
Magnolia Grove Pinot Grigio
Magnolia Grove Merlot
Magnolia Grove Rose

IMPORTED AND DOMESTIC BEER

\$8.00

Blue Moon Belgian White
Miller Lite
Corona Extra
Goose Island 312
Goose Island Green Line IPA

CORDIALS

\$10.00

amaretto di saronno, bailey's, romano sambuca, kahlua, grand marnier, b&b, frangelico, drambuie, lemondello, southern comfort

BLOODY MARY BAR

\$10.00

plain, spicy, clamato, tequila

served with celery

MIXED ROASTED NUTS

\$28.00

serves 20-25

Buckler (Non Alcoholic)

OTHER BEVERAGES

\$5.00

Soft Drinks

Assorted Pepsi Products

FRUIT JUICE

\$5.00

Fruit Juice

MINERAL WATER

\$5.00

Mineral Water

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specialty bar prices are per drink

CORDIALS

\$10.00

Amaretto di Saronno, Bailey's, Romano Sambuca, Kahlua, Grand Marnier, B&B, Frangelico, Drambuie, Lemoncello, Southern Comfort

TORTILLA CHIPS AND DIP

\$5.00

crisp corn tortilla chips with salsa and quacamole

MARTINI STATION

\$10.00

(Select Two)

Traditional

Dirty

Lemon Drop

Cosmopolitan

Apple

Chocolate

French, Executive

BLOODY MARY BAR

\$10.00

Absolut Vodka and Jose Cuervo Gold Tequila

Stirred with

Traditional or Spicy Mix or Clamato Juice

Garnish with Celery, Spanish Olives, Bleu Cheese Olives, Pickle Spears, Pepperoncini Peppers

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bar package prices are per person

APPRECIATED BRANDS

\$20.00

Spirits:

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, & Hennessy Privilege VSOP

Wine:

Kenwood Vineyards Chardonnay

Line 39 Pinot Noir

Mionetto Prosecco

Sea Pearl Sauvignonon Blan

Spellbound Cabernet Sauvignon

Beer:

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

Assorted Pepsi Sodas

Assorted Juices

Mineral Water

First Hour

EACH ADDITIONAL HOUR

\$10.00

Each Additional Hour

FAVORITE BRANDS

\$19.00

Spirits:

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's Mark, Jack Daniel's, Cazadores Blanco Tequila, Hennessy VS

Wine:

Kenwood Vineyards Chardonnay

TORTILLA CHIPS AND DIP

\$5.00

crisp corn tortilla chips with salsa and guacamole

Line 39 Pinot Noir
Mionetto Prosecco
Sea Pearl Sauvignonon Blan
Spellbound Cabernet Sauvignon

Beer:

Blue Moon Belgian White
Miller Lite
Corona Extra
Goose Island 312
Goose Island Green Line IPA
Buckler (Non Alcoholic)

Assorted Pepsi Sodas

Assorted Juices

Mineral Water

First Hour:

EACH ADDITIONAL HOUR

\$9.00

Each Additional Hour

FAMILIAR BRANDS

\$18.00

Spirits:

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuvero
Tradicional Silver Tequila, Dewars White Label, Jim Beam White Label,
Bourbon, Canadian Club Whiskey, Hennessey VS

Wine:

Magnolia Grove Cabernet Sauvignon
Magnolia Grove Chardonnay
Magnolia Grove Pinot Grigio
Magnolia Grove Merlot
Magnolia Grove Rose

Beer:

Blue Moon Belgian White
Miller Lite
Corona Extra
Goose Island 312
Goose Island Green Line IPA

Buckler (Non Alcoholic)

Assorted Pepsi Sodas

Assorted Juices

Mineral Water

First Hour:

EACH ADDITIONAL HOUR

\$8.00

Each Additional Hour

FAMILIAR BEER, WINE & SODA BAR

\$16.00

Domino Pinot Grigio

Domino Chardonnay,

Domino Merlot

Domino Cabernet Sauvignon

Beer:

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

Assorted Peps Products

First Hour

EACH ADDITIONAL HOUR

\$7.00

Each Additional Hour

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all prices are per bottle wine is listed in decending order of light to full bodied

SPARKLING & CHAMPAGNE

CHANDON BRUT "CLASSIC" CALIFORNIA

\$64.00

Chandon *Brut* "Classic" California

MUMM NAPA BRUT " PRESTIGE...

\$80.00

Mumm Napa *Brut* " Prestige California

PINOT GRIGIO

\$39.00

Ruffino Pinot Grigio, Lumina, Delle Venezie IGT

SANTA MARGHERITA PINOT GRIGIO VALDADIGE VENE...

\$61.00

Santa Margherita *Pinot Grigio* Valdadige Veneto Italy

SAUVIGNON BLANC

STARBOROUGH SAUVIGNON BLANC MARLBOROUGH NE...

\$46.00

Starborough *Sauvignon Blanc* Marlborough New Zealand

LOVEBLOCK SAUVIGNON BLANC MARLBOROUGH NEW Z...

\$58.00

Loveblock *Sauvignon Blanc* Marlborough New Zealand

KIM CRAWFORD SAUVIGNON BLANC MARLBOROUGH NE...

\$64.00

Kim Crawford *Sauvignon Blanc* Marlborough New Zealand

CHARDONNAY

\$99.00

Blindfold Chardonnay blended with white Rhônes

FRANCISCAN CHARDONNAY NAPA VALLEY CALIFORNIA

\$49.00

PINOT NOIR

AROBAT PINOT NOIR OREGON

\$47.00

Arobat *Pinot Noir* Oregon

NAPA CELLARS PINOT NOIR NAPA VALLEY CALIFORNIA

\$66.00

Napa Cellars *Pinot Noir* Napa Valley California

MERLOT

TOAD HOLLOW VINEYARDS MERLOT ...

\$54.00

Toad Hollow Vineyards *Merlot* "Richard McDowell Selection"

Sonoma County, California

CABERNET SAUVIGNON

JOEL GOTT, CABERNET SAUVIGNON, "BLEND NO. 815", C...

\$48.00

Joel Gott, *Cabernet Sauvignon*, "Blend No. 815", California

THE FEDERALISTS, CABERNET SAUVIGNON, LODI, CALL...

\$60.00

The Federalists, *Cabernet Sauvignon*, Lodi, California

SIMI, CABERNET SAUVIGNON, ALEXANDER VALLEY, SO...

\$99.00

Simi, *Cabernet Sauvignon*, Alexander Valley, Sonoma California

INTERESTING RED

CHARLES & CHARLES CABERNET SAUVIGNON AND...

\$42.00

Charles & Charles *Cabernet Sauvignon and Syrah* " Washington

PENFOLDS SHIRAZ AUSTRALIA

Franciscan **Chardonnay** Napa Valley California

\$89.00

Penfolds **Shiraz** Australia

THE HESS COLLECTION CHARDONNAY "SHIRTAIL...

\$42.00

The Hess Collection **Chardonnay** "Shirtail Ranches" Monterey
California

all pricing is per person unless otherwise indicated. prices are exclusive of 24% service charge and 11% state sales tax

seasonal menus are available for lunch tables and include westin style bread basket with butter, freshly brewed iced tea based on 45 minutes of continuous service

IN SEASON

\$64.00

baby greens salad with shaved watermelon radish, avocado pea shoots, strawberry vinaigrette

sliced heirloom tomato salad, torn basil, fresh mozzarella, aged balsamic vinegar

wood grilled ny strip steaks, warm toy box tomato salsa

pan roasted tilapia, sweet corn and green onions

grilled organic boneless chicken thighs, smoked artichokes, spinach and crisp pancetta

roasted fingerling potatoes

yellow and green pole beans

STRAWBERRY RHUBARB SHORTCAKE

\$7.00

with Chantilly Cream

PINEAPPLE UPSIDE DOWN CAKE

\$7.00

WARM APPLE AND HONEY OAT CRISP

\$7.00

caramel whipped cream

INDIVIDUAL MEYER LEMON MERINGUE PIE

\$7.00

Blueberry Coulis

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From seasonal selections to traditional bites, find the right something special for your occasion.

EVENTS

PLEASE TALK TO YOUR CATERING OR EVENTS MANAGER ABOUT THE EVENTS WE CAN PROVIDE ON-SITE TO ENTERTAIN YOUR GUESTS.

EVENTS RANGE FROM COOKING EVENTS, COOKING DEMOS, WINE CLASSES, GAME NIGHTS, MOVIE NIGHTS AND MUCH MORE

Kosher meals are prepared in our Chicago Rabbinical Council (cre) certified kosher meat and dairy kitchens and under the supervision of a rabbi from the cre

rabbinical fee is \$2.25 per person with a \$500 minimum

KOSHER WEDDINGS BY WESTIN

Open Premium Beverage Service

Four Hours

Butler Passed Hors d' Oeuvres

White glove service

4 pieces per person

Champagne Toast

Westin Select Wine Service Offered with Dinner

Elegant Dinner

Four Courses

Soup or Salad

Intermezzo

Entrée

Wedding Cake

Custom Designed, presented on a Painted Plate and Garnished

Coffee, Decaffeinated Coffee and Herbal Tea

Beginning at \$105.00 Per Guest

Determined by Entrée Selection

Complimentary Bridal Suite for one night stay

Children's Meals (5-12) and Vendors Meals \$30.00

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Kosher meals are prepared in our Chicago Rabbinical Council (cre) certified kosher meat and dairy kitchens and under the supervision of a rabbi from the cre

rabbinical fee is \$2.25 per person with a \$500 minimum

KOSHER WEDDING MEAT MENU

Select four varieties, any combination from our chilled & hot hors d'oeuvre selections

COLD HORS D'OEUVRES

Smoked Salmon Roulade
California Roll, Soy Dipping Sauce
Heirloom Tomato Bruchetta
Hummus Tahini, Toasted Pita
Roasted Sirloin Wrapped Asparagus, Pea Tendril, Mustard Dipping Sauce
Fried Sweet Potato Rolls
Togarashi Spiced Tuna Martini

HOT HORS D'OEUVRES

Ground Lamb Lollipops
Teriyaki Glazed Beef Satay
Chicken Kabobs
Spinach Stuffed Mushroom
Tempura Vegetable Kabob
North Shore Sliders, Caramelized Onions, Jalapeno Ketchup
Braised Beef Brisket Sandwiches, Vinegar Slaw, Smokey BBQ Sauce

SOUPS & SALADS - SELECT ONE

Creamy Jerusalem artichoke Soup, Mint Pea Puree
Beef Barley Soup, Fresh Herbs
French Onion Soup, Challah Bread Shard
Roasted Eggplant Soup, Garlic Crostini
Heirloom Tomato Basil Soup, Basil Pesto Croutons

Baby Greens Salad with White Asparagus, Endive and Teardrop Tomatoes and Balsamic Vinaigrette
Petite Spinach Salad, Mandarin Orange, Toasted Almonds and Melted Red Onions with Yuzu Vinaigrette
North Shore Caesar Salad with Baby Red and Green Romaine, Caramelized Vidalia onion, Cured Cherry Tomato and Caesar Dressing
Mixed Greens Salad with Shaved Fennel, Radish Sprouts, Toasted Pecans with Spiced Pear Vinaigrette

INTERMEZZO - SELECT ONE

Meyer Lemon, Sugar Rimmed Martini Glass

Mixed Berry, Garnished with Fresh Berries

ENTREES - SELECT ONE

Potato Crusted Scottish Salmon, Stewed White Bean Puree, Chinese Long Beans, Horseradish Sauce 110

Herb Seared Ribeye, Roasted Garlic Potato Puree, Sautéed Oyster Mushrooms and Caramelized Shallots 115

Fork Tender Beef Brisket, Roasted Baby Yukon Potatoes and Sautéed Spinach 110

Pretzel Crusted Chicken Breast, Potato Puree, Green Beans and Baby Carrot with a Dijon Demi Glace 105

Lemon and Herb Roasted Half Chicken, Chive Whipped Potatoes, Sautéed Spinach, Traditional Pan Gravy 105

“Eye of the Rib” Kosher Cut Fillet, Wild Mushroom Risotto, Chinese Long Beans and Baby Romanesco with Chateaubriand Sauce 120

CHICAGO RABBINCAL COUNCIL FEE

per person 2.25

minimum 500

All pricing is per person unless otherwise indicated. prices are exclusive of 24.75% service charge, 11% state sales tax, and 2.30% service charge tax

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Kosher meals are prepared in our Chicago Rabbinical Council (cre) certified kosher meat and dairy kitchens and under the supervision of a rabbi from the cre

rabbinical fee is \$2.25 per person with a \$500 minimum

KOSHER WEDDING DAIRY MENU

Select four varieties, any combination from our chilled & hot hors
d'oeuvre selections

COLD HORS D'OEUVRES

Smoked Salmon Roulade
California Roll, Soy Dipping Sauce
Heirloom Tomato Bruchetta
Fresh Fruit Kabob, Mint Yogurt Dipping Sauce
Hummus Tahini, Toasted Pita
Gazpacho Shots, Garlic Crouton
Togarashi Spiced Tuna Martini

HOT HORS D'OEUVRES

Traditional Spanikopita
Wild Mushroom Bisque, Gruyere Grilled Cheese Coin
Babaganoush Flat Bread Bites
Spinach Stuffed Mushroom
Tempura Vegetable Kabob
Smoked Trout Fritter, Remoulade Dipping Sauce
Potato Latke, Spiced Apple Compote

SOUPS & SALADS - SELECT ONE

Creamy Jerusalem Artichoke Soup, Mint Pea Puree
Mushroom Barley Soup, Fresh Rosemary
Baked Potato Soup, Chive Sour Cream
Roasted Eggplant Soup, Garlic Crostini

Baby Greens Salad with White Asparagus, Endive and Teardrop
Tomatoes and Balsamic Vinaigrette
Petite Spinach Salad, Mandarin Orange, Toasted Almonds and Melted
Red Onions with Yuzu Vinaigrette
North Shore Caesar Salad with Baby Red and Green Romaine,
Caramelized Vidaiilla Onion, Cured Cherry Tomato and Creamy Caesar
Dressing
Mixed Greens Salad with Shaved Fennel, Radish Sprouts, Toasted
Pecans with Spiced Pear Vinaigrette

INTERMEZZO - SELECT ONE

Meyer Lemon, Sugar Rimmed Martini Glass

Mixed Berry, Garnished with Fresh Berries

ENTREES - SELECT ONE

Potato Crusted Scottish Salmon, Stewed White Bean Puree, Chinese Long Beans, Horseradish Cream Sauce 125

Herb Roasted Salmon, Three Cheese Dauphinoise Potatoes, Petite Garden Vegetables 115

Eggplant Parmesan with Fresh Mozzarella, Fresh Basil and a Rustic Tomato Sauce over Lemon Pepper Linguini 105

Sesame Seared Tuna, Lo Mein Noodles, Stir Fry Vegetables, Coconut Curry Broth 130

Tarragon Dusted Halibut, Scallion Potato Pancake, Roasted Baby Vegetables, Lemon Butter Sauce 130

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BAR & BAT MITZVAH CELEBRATIONS BY WESTIN

Three hours

Beverage service

Open bar, premium liquor

Bartenders included

Butler passed hors d'oeuvres

4 pieces per person

5 lb challah, for blessing

Westin select wine service offered with dinner

Chardonnay and merlot or cabernet

Dinner

Three courses

Appetizer or salad course

Entrée with complimenting starch and fresh vegetable

Plated dessert

Starbucks® coffee, decaffeinated coffee and tazo® tea

Complimentary

Floor length linens with votive candles

Self parking

Special guest room rates for out of town guests

ADULT MENU SELECTIONS

Select four varieties, any combination from our chilled & hot hors d'oeuvre selections

COLD HORS D'OEUVRES

Flaked house smoked salmon, horseradish cream, toasted bread shard

Vine ripe tomato bruchetta, shaved fontina

Tender beef sirloin wrapped asparagus, dijon and pea shoots

Ponzu marinated yellow fin tuna, wakame, toasted wonton

Cherry tomato, fresh mozzarella and basil pesto spoon

Individual shrimp cocktail \$3 additional

HOT HORS D'OEUVRES

Vegetable egg roll, sweet and sour dipping sauce

Spinach and feta wrapped in phyllo

Spicy peanut chicken or beef satay

Peking duck rolls, hoison dipping sauce

Tomato basil soup shots, grilled cheese coin

Dijon and herb crusted baby lamb chops \$4 additional

Mushroom duxelle stuffed sliders \$3 additional

SALADS- SELECT ONE

Modern Caesar wedge salad, oven dried tomato, shaved red onion, parmesan cheese

Baby spinach salad, mandarin orange, enoki mushroom, toasted almonds and wasabi peas with citrus sesame vinaigrette

Mixed Greens salad, roasted peppers, pine nuts and peppered goat cheese and Italian Vinaigrette

“Rolled” Baby Greens Salad, Maytag Blue Cheese, Smoked Almonds, Spiced Gala Apples, Port Wine Vinaigrette \$4 Additional

ENTREES- SELECT ONE

POULTRY

Herb Roasted Free Range Chicken, Truffle Potato Puree, Grilled White Asparagus, Chateaubriand Sauce 90

Chicken Florentine, Sautéed Spinach and Shallots, Oyster Mushrooms, Tawny Port Glaze 87

Pretzel Crusted Chicken, Roasted Garlic Potato Puree, Chinese Long Beans and Whole Grain Mustard Demi Glaze 85

Chicken Margarita, Creamy Sweet Corn Polenta, Broccoli Rabe, Romesco Sauce 85

FISH

Miso Marinated Black Cod, Jasmine Rice with Toasted Almonds and Sun Dried Apricot, Chinese Long Beans 100

Dijon and Herb Crusted Wild-Caught Alaskan Halibut, Scallion Potato Pancake, Lemon Butter Sauce 97

Wood Grilled Barramundi (a white flaky fish high in omega 3) Daulphinoise Potato, White and Green Asparagus 95

Citrus Barbecued Scottish Salmon, White Sweet Potato Confit, Broccolini with Smoked Chile Flakes 90

BEEF

Grilled Fillet Mignon, Creamy Wild Mushroom Risotto, Chinese Long Beans 105

Wood Grilled Ribeye, Potato Pancake, Snipped Green Beans, Bordelaise
Sauce 100

Herb Crusted N.Y. Strip Steak, Daulphinoise Potato, Grilled Asparagus
99

Braised Boneless Beef Short Rib, Sour Cream and Chive Potato Puree,
Mire Poixe 94

OTHERS

Maple and pecan Crusted Lamb Loin, White Sweet Potato Puree,
Roasted Baby Vegetables 115

Petite Fillet Mignon and Herb Roasted Halibut, Potato Confit, Roasted
Baby Vegetables 105

Petite Fillet Mignon and Pretzel Crusted Chicken, Roasted Garlic Potato
Puree, Snipped Green Beans and Whole Grain Mustard Demi Glace 99

DESSERTS - SELECT ONE

Baileys Chocolate Dome, Mint Crème Angaise
Seasonal Fresh Fruit Tart, Raspberry Coulis
Eli's Cheesecake, Strawberry Compote

TEEN MENU SELECTIONS

Unlimited soda, juice and bottled water bar for teens

DISPLAYED HORS D'OEUVRES - SELECT THREE

Cucumber Rolls, Soy Dipping Sauce
Carrot and Celery Stick "Shooters" Ranch Dressing
Vegetable Egg Rolls, Sweet and Sour Dipping Sauce
Warm Stadium Soft Pretzel, Cheese and Mustard Dipping Sauces
Mozzarella Sticks, Marinara Sauce
All Beef Franks in a Blanket
Crab Rangoon
Buffalo Chicken Pop's, Blue Cheese
Tomato basil soup shots, grilled cheese coin

SALADS- SELECT ONE

Traditional Caesar Salad, Shaved Parmesan, Creamy Caesar Dressing

Garden Salad, Cucumber, Carrot and Cherry Tomato with Ranch
Dressing

Baby spinach salad, mandarin orange, enoki mushroom, toasted almonds and wasabi peas with citrus sesame vinaigrette

ENTRÉES

buffet - select two entrees 40

plated - select one entree 35

Penne Pasta Tossed with Marinara Sauce accompanied with Fresh Mozzarella, Basil and Garlic Bread Stick

Individual Deep Dish Pizza Choose one:

Three Cheese

Seasoned Ground Beef

Margarita (fresh mozzarella, tomato, basil)

North Shore Sliders with Ranch Seasoned Wedge Fries

Chicken Tenders with Curly French Fries and BBQ Sauce

DESSERTS- SELECT ONE

Eli's Cheesecake, Strawberry Topping

Individual Brownie Sundae

Strawberry Short Cake

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A NIGHT TO REMEMBER

Complimentary Deluxe Parlor Suite For The Bride And Groom On The Night Of The Wedding With Amenity

Two, Complimentary Standard Guestrooms For Parents Of The Bride And Groom On The Night Of The Wedding

Floor Length White Linens and White Napkins

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting for up to Six Guests

Private Tasting And Design Consultation For The Wedding At Oak Mill Bakery Or Baking Institute

Complimentary Stay On Your 1 Year Anniversary With Breakfast Buffet For (2) In Saranello's

WEDDING RECEPTION

1 Hour Cocktail Reception With 3 Additional Hours Of Familiar Bar Service

4 Butler Passed Hors D'oeuvres

Champagne Toast

Wine Service With Dinner

Three Course Dinner Includes: Choice Of Soup Or Salad, Main Entrée, Wedding Cake As Dessert & Tableside Coffee Service

FAMILIAR BAR

Smirnoff Vodka, Beefeater Gin, Don Q Cristal Rum, Jose Cuervo Tradicional Silver Tequila, Dewars White Label, Jim Beam White Label Bourbon, Canadian Club Whiskey, Hennessey VS

Blue Moon Belgian White

WEDDING CEREMONY

WEDDING CEREMONY

Opt to host your Ceremony & Reception on Site

Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

A night To Remember

Miller Lite
Corona Extra
Goose Island 312
Goose Island Green Line IPA
Buckler (Non Alcoholic)

Magnolia Grove Cabernet Sauvignon
Magnolia Grove Chardonnay
Magnolia Grove Pinot Grigio
Magnolia Grove Merlot
Magnolia Grove Rose

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Water

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PRELUDE TO FOREVER

Complimentary Deluxe Parlor Suite for the Bride and Groom on the Night of the Wedding With Amenity

*Two Complimentary Upgraded Rooms for Parents of the Bride and Groom on the Night of the Wedding

Floor Length White Line & White Napkins

*Chair Covers and Ties

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting For Up To Six Guests

Private Tasting and Design Consultation for the Wedding at Oak Mill Bakery or Baking Institute

*Complimentary Suite on Your One-Year Anniversary with Breakfast Buffet for (2) In Saranello's Restaurant

WEDDING RECEPTION

*1 Hour Cocktail Reception with 3 Additional Hours of Favorite Bar Service

4 Butler Passed Hors d'oeuvres

Champagne Toast

Wine Service with Dinner

*Four Course Dinner Includes: Soup, Salad, Main Entrée, Wedding Cake As Dessert & Tableside Coffee Service

FAVORITE BAR

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Canadian Club Whiskey, Dewars White Label, Maker's Mark, Jack Daniel's, Cazadores Blanco Tequila, Hennessy VS

WEDDING CEREMONY

WEDDING CEREMONY

Opt to host your Ceremony & Reception on Site

Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

Kenwood Vineyards Chardonnay

Line 39 Pinot Noir

Mionetto Prosecco

Sea Pearl Sauvignon Blanc

Spellbound Cabernet

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

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TO THE MOON...AND BACK

Complimentary Deluxe Parlor Suite for the bride and groom on the night of the wedding with amenity

Two Complimentary upgraded rooms for parents of the bride and groom on the night of the wedding

*Floor Length White Linens with White Napkins

*Chiavari Chairs

Four Votive Candles per Table

Dance Floor

Table Numbers and Holders

Special Guestroom Rates and a Personalized Website for Your Guests

Complimentary Wedding Tasting for up to six guests

Private Tasting and Design Consultation for the wedding at Oak Mill Bakery or Baking Institute

*Complimentary suite on your 1 year anniversary with dinner for (2) in Saranello's

WEDDING RECEPTION

*1 Hour Cocktail Reception with 4 Additional Hours of Appreciated Bar Service

*5 Butler Passed Hors d'oeuvres

Champagne Toast

Wine Service with Dinner

Four Course Dinner Includes Choices of Soup and Salad, Dinner Entrée, Wedding Cake as Dessert & Tableside Coffee Service

APPRECIATED BAR

Grey Goose Vodka, Bacardi Superior Rum, Bombay Sapphire, Captain Morgan's Spiced Rum, Patron Silver Tequila, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, & Hennessy Privilege VSOP

WEDDING CEREMONY

WEDDING CEREMONY

Opt to host your Ceremony & Reception on Site

Private Event Space

Seating

Raised Platform

Wired Standing Microphone

Day-use Changing Rooms for Bride and Groom

1000

To the Moon...and Back

Blue Moon Belgian White

Miller Lite

Corona Extra

Goose Island 312

Goose Island Green Line IPA

Buckler (Non Alcoholic)

Kenwood Vineyards Chardonnay

Line 39 Pinot Noir

Mionetto Prosecco

Sea Pearl Sauvignon Blanc

Spellbound Cabernetnon

Assorted Mixers, Soft Drinks, Still and Sparkling Bottled Waters

All pricing is per person unless otherwise indicated. prices are exclusive of 24.75% service charge, 11% state sales tax, and 2.30% service charge tax Additional Charges: A 3% Event fee will be added to the food and beverage total, plus any applicable state and local taxes. This fee is not a gratuity and is used by hotel to cover discretionary costs of the Event.

SELECT HORS D'OEUVRES...

Select Hors d'oeuvres based on your preferred package

CHILLED

TOMATO BRUSCHETTA

TANDOORI CHICKEN TARTLET

HUMMUSINI, PITA CRISP & RADISH

SEARED AHI CRISP

SPICY TUNA SPOON, SRIRACHA AIOLI

CAPRESE SPOON, BALSAMIC GLAZE

CALIFORNIA ROLL

WARM

TOMATO SOUP SHOOTER WITH GRILLED CHEESE FINGER

INDIVIDUAL BEEF WELLINGTON

MOROCCAN LAMB MEATBALL, HARISSA AIOLI

ARTICHOKE BEIGNET

BRIE CHEESE & RASPBERRY EN CROUTE

PRETZEL CHICKEN SKEWER

PRETZEL TOASTED CHICKEN, SWEET CHILI

ORANGE MUSTARD

SELECT ENHANCEMENTS FOR AN ADDITIONAL FEE

INDIVIDUAL SHRIMP COCKTAIL

\$4.00

SALMON NORI

\$3.00

PICKLED GINGER & SOY SAUCE 3

PETITE CRAB CAKE

\$5.00

JALAPEÑO TARTAR SAUCE

CHIMICHURRI LAMB CHOP

\$5.00

POMEGRANATE DRIZZLE 5

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SELECT BASED ON...

Select based on your preferred package

SOUP

FENNEL AND POTATO CREAM

Focaccia Crouton, Frond Garnish, Fennel Pollen

BUTTERNUT SQUASH SOUP

Spiced Pumpkin Seeds

WILD MUSHROOM BISQUE

Truffle Crème Fraiche, Mushroom Chips, Porcini Powder

SALAD

MIXED GREENS

Baby Greens, Petite Tomatoes, Kalamata Olive, Cucumber & Pine Nuts,
Buttermilk Ranch & Balsamic Vinaigrette

BABY SPINACH

Pea Shoots, Cherry Tomato Halves, Watermelon Radish, Pickled Red
Onion & Feta, Cabernet Vinaigrette

ROASTED BEET SALAD

Citrus Roasted Beets, Baby Kale, Arugula & Frisee, Nasturtium,
Pistachio Crusted Goat Cheese, Citrus Vanilla Vinaigrette

CAESAR SALAD

House Cured Tomatoes, Parmesan Cheese & Garlic Crouton with
Creamy Caesar

SELECT ENHANCEMENTS FOR AN ADDITIONAL FEE

LOBSTER BISQUE

\$5.00

LOBSTER BISQUE 5

Crème Fraiche, Chopped Poached Seafood, Chive

ROASTED CORN & CRAB CHOWDER 5

Applewood Smoked Peppered Lardons, Spiced Popcorn

FARMERS MARKET GREENS

FARMERS MARKET GREENS

Baby Frisee, Scarlet Spinach, Lola Rosa & Baby Arugula, Maytag Blue
Cheese, Sun-dried Cherries & Poached Pear 4

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SELECT UP TO (2) ENTRÉES

Select up to (2) Entrées, each to be priced based on per person package price

Prices are reflective of the following Packages:

A Night to Remember / Prelude to Forever / To the Moon...And Back

BEEF

Seasonal options available

GRILLED FILLET MIGNON

102 / 114 / 126

Red Onion Confit, Melted Leek & Honey Whipped Potato
& Sauce Bordelaise

CHAR-GRILLED NEW YORK STRIP

99 / 111 / 123

Wild Mushroom Relish, Pommes Dauphinoise with a
Burgundy Demi-Glace

GRILLED FLAT IRON STEAK CHIMICHURRI

99 / 111 / 123

Roasted Fork Tender Fingerling Potatoes, Chimichurri
Infused Demi-Glace

RED WINE BRAISED SHORT RIBS

100 / 112 / 124

Gremolada Mashed Potatoes, Red Wine Pan Reduction

CHICKEN

Seasonal options available

PRETZEL CRUSTED CHICKEN

92 / 104 / 116

Blistered Cherry Tomato, Buttermilk Mashed Potatoes,
Grain Mustard Demi-Glace

PEPPER BACON WRAPPED CHICKEN BREAST

92 / 104 / 116

Dauphinoise Potatoes, Field Mushroom Port Wine Glace

HERB INFUSED ROAST CHICKEN CHOP

89 / 101 / 113

Garlic Whipped Potatoes, Brandied Cherry Beurre Rouge

PISTACHIO CRUSTED CHICKEN BREAST

92 / 104 / 116

Caramelized Shallot Whipped Potatoes, Port Wine Demi-Glace

ROASTED GARLIC TARRAGON CHICKEN BREAST

91 / 103 / 115

Goat Cheese Potato Tart, Red Wine Demi Glace

DRIED FRUIT & RED ONION STUFFED CHICKEN

91 / 103 / 115

Three Potato Galette, Shallot Merlot Demi-Glace

SEAFOOD

Seasonal options available

HOUSE SMOKED ATLANTIC SALMON

100- / 112 / 124

Sea Salt Roasted Fingerling Potatoes, Warm Gazpacho Jus

MISO GLAZED SALMON

100 / 112 / 124

Wasabi Whipped Potatoes, Wilted Chard & Kale with a
Ginger Soy Buerre Blanc

PAN ROASTED GREAT LAKES WHITE FISH

96 / 108 / 120

Roasted Garlic Whipped Potato, Lemon Thyme Beurre Blanc

COMBINATION

Seasonal options available

PETITE FILLET OF BEEF & OVEN ROASTED SALMON

105 / 117 / 129

Goat Cheese Potato Tart, Rosemary Red Wine Reduction

SEARED CHICKEN CHOP & HERB CRUSTED SALMON

98 / 110 / 122

Roasted Fingerling Potatoes, Citrus Cherry Buerre Blanc

GRILLED FILLET MIGNON & CHICKEN BREAST

103 / 115 / 127

Red Onion Confit, Melted Leek & Honey Whipped Potato
Sauce Bordelaise

GRILLED NEW YORK STEAK & CHICKEN BREAST

100 / 112 / 124

Wild Mushroom Relish, Pommes Dauphinoise,
Burgundy Demi-Glace

RED WINE BRAISED SHORT RIBS & CHICKEN BREAST

100 / 112 / 124

Gremolada Mashed Potatoes, Red Wine Pan Reduction

CHAR-GRILLED NEW YORK STEAK & CRAB CAKE

105 / 117 / 129

Wild Mushroom Relish, Pommes Dauphinoise,
Burgundy Demi-Glace

VEGETARIAN

Seasonal options available

D = Contains Dairy / GF = Gluten Free / N = Contains Nuts / V = Vegan

FOREST MUSHROOM RISOTTO - D / GF

89 / 101 / 113

Porcini Essence, Truffle Oil

VEGETABLE POLENTA - D / GF / N

89 / 101 / 113

Creamy Polenta, Rainbow Chard, Blistered Cherry Tomato, Roasted
Cauliflower, Roasted Red Pepper Sauce

VEGETABLE TAGINE - V / GF

89 / 101 / 113

Farm Fresh Vegetables, Wilted Chard, Chickpeas, Dried Dates & Apricot
Stewed in a North African Curry Spice

VEGETARIAN PAELLA - V / G

89 / 101 / 113

Saffron Infused Rice with Seasonal Farm Fresh Root
Vegetables, Assorted Field Mushrooms, Artichokes, Pea & Olives

BUTTERNUT SQUASH RAVIOLI - D / N

89 / 101 / 113

Brown Butter Sage Cream with Toasted Walnuts & Basil Pistou

GRILLED PORTABELLO CAPS - V / GF

89 / 101 / 113

Stuffed with Wild Garlic Greens, Oven-dried Tomatoes,
Quinoa Pilaf with Lentils

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TREATS

\$18.00

Sweet Delight

(Please Select Five Signature Items (Based on 3 Pieces Per Person))

Flourless Chocolate Tarts

Petite Lemon Meringue Pies

Dulce de Leche Cake

Assorted French Macaroons

Fresh Fruit Tarts

Tuxedo Truffle Mouse Cake

Mint Chocolate Torte

Petite Nutella and Caramelized Banana Tarts

Chocolate Dipped Strawberries

Vanilla Bean Crème Brûlée

CHOCOLATE DIPPED

\$18.00

Warm Dark & White Chocolate Fresh Whole Strawberries, Pound Cake,

Rice Krispie Squares, Sliced Banana, Oreo Cookies, Marshmallows,

Pretzel Rods, Profiteroles

CONTINENTAL COFFEE STATION

\$10.00

Starbucks® Coffee and Assorted Hot Tazo® Teas

Hot Chocolate with Chocolate Shavings, Whipped Cream

Orange Zest, Cinnamon Sticks, Rock Sugar Sticks and Lemon Wedges

SNACKS

LATE NIGHT

\$15.00

Select Three Items

Korean BBQ Meatballs

Fried Chicken Tenders, Ranch and Blue Cheese Dipping Sauce

Tomato, Torn Basil and Fresh Mozzarella Flat Bread

Pepperoni & Sausage Flatbread Pizza

Beef Taquitos, Warm Nacho Cheese and Salsa

Queso Fondito with Tir-Colored Tortilla Chips

Mini Corn Dog Poppers

Spiced Roast Chicken Wings with BBQ, Sweet & Sour & Buffalo Sauces

FIRST COURSE

FIRST COURSE

TUNA TATAKI

\$14.00

Multi Colored Seaweed Salad, Miso Vinaigrette, Vegetable Noodles

SUGAR CURED DUCK

\$16.00

Sweet Corn Pudding & Watercress Coulis

POTATO GOAT CHEESE TART

\$12.00

Wilted Garlic Greens & Warm Beet Salad

ASSORTED SUSHI SAMPLER PLATE

\$14.00

California Roll, Spicy Tuna Roll, Tempura Shrimp Roll & Futomaki Roll

Soy Sauce, Wasabi, Pickled Ginger & Chop Sticks

GARLIC GULF SHRIMP

\$12.00

Creamy Smoked Cheddar Grits, Smoked Chile Oil

SAUTÉED LOBSTER RAVIOLI

\$15.00

Asparagus Tips, Tear Drop Tomato and Tarragon Cream

INTERMEZZO

MANGO SORBET, FRESH MINT

\$5.00

RASPBERRY SORBET, FRESH BERRY GARNISH

\$5.00

LEMON DROP" LEMON SORBET

\$7.00

Sugar Rimmed Martini Glass

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Enhancements

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Our wide variety of spaces and unique meeting areas promote interactive exchange of ideas, equipped with the right resources to create an atmosphere of collaboration and ideation. PSAV Sales Manager: Nick Ertel nertel@psav.com

Our trusted and talented Chefs provide an enriching and unique culinarian experience for any occasion. With a culture built around wellness, each Westin Chef has thoughtfully curated these menus to ensure our guests leave feeling better than when they arrived.

Kosher Plated Meat Dinner Menu

Kosher meals are prepared in our Chicago Rabbinical Council (CRC) certified Kosher Meat Kitchen and under the supervision of a Rabbi from the CRC

Rabbinical fee is \$2.25 per person with a \$500 minimum

All Entrees Include Three Courses and are Served with Coffee and Tea

Westin Bread Basket with Margarine Rosette

5lb Challah Bread for Blessing

SOUPS AND SALADS (CHOOSE ONE)

Butternut Squash Soup, Challah Croutons

Tomato Basil Bisque, Basil Croutons

Beef Barley Soup, Fresh Herbs

French Onion Soup, Challah Crouton

Roasted Eggplant Soup, Garlic Crostini

Farmers Market Salad, Mixed Field Greens with Radish Sprouts, Cherry Tomatoes, Sliced Cucumbers, Shredded Carrots, Seasonal Greens, Basil Balsamic Vinaigrette

Poached Pear & Baby Greens Salad, Our Chef's Selection of Baby Greens Paired with a Red Wine & Cardamom Poached Pear, Sun-Dried Cranberries, Glazed Pecans, Pea Sprouts, Burgundy Pear Vinaigrette

Baby Field Green Salad, Baby Organic Kale, Baby Arugula, Red Leaf & Frisee Lettuces with Petite Tomatoes, Roasted Beets, Sun Dried Cranberries with Herb Vinaigrette

Petite Spinach Salad, Baby Spinach Leaves with Cherry Tomatoes, Mandarin Orange, Toasted Almonds & Shaved Red Onions, Raspberry Balsamic Vinaigrette

ENTRÉE – SELECT ONE

All entrees include Our Chef's Selection of Seasonal Vegetables

RED WINE BRAISED SHORT RIB

\$70.00 Per Person

Slow Braised in Kosher Red Wine with Aromatic Vegetables & Melted Leek & Honey Whipped Potatoes

PAN ROASTED CHICKEN

FAMILY STYLE SWEET TABLE (CHOOSE FOUR)

\$3.00 Additional

Mousse Cups- Assorted Flavors

Petite Fours

Miniature Rollada

Petite Mousse Tarts

Israeli Rugelach (Chocolate, Cinnamon and Raspberry)

Miniature Cupcakes

Baklava

Fresh Fruit Trifle Cups

Flour less Chocolate Cake

Cake Pops

Brownie Pops

Petite Fruit Tarts

Pecan Tarts

Lemon Squares

Mini Blueberry Crumble Tarts

SWEET TABLE BUFFET PRESENTATION (CHOOSE FIVE)

\$4.00 Additional

Mousse Cups- Assorted Flavors

Petite Fours

Miniature Rollada

Petite Mousse Tarts

Israeli Rugelach (Chocolate, Cinnamon and Raspberry)

Miniature Cupcakes

Baklava

Fresh Fruit Trifle Cups

Flour less Chocolate Cake

Cake Pops

Brownie Pops

Petite Fruit Tarts

Pecan Tarts

Lemon Squares

Mini Blueberry Crumble Tarts

\$65.00 Per Person

Boneless Chicken Breast Macerated in Fresh Herbs & Garlic, Long
Branch Roasted Potatoes, Served with a Wild Mushroom Demi-Glace

HALF ROASTED CHICKEN

\$73.00 Per Person

Citrus & Herb Infused, Roasted Half Chicken, Roasted Garlic Whipped
Potatoes with Poultry Glace

HERB ROASTED SALMON

\$70.00 Per Person

Dijon Basted Salmon covered with a Sweet & Savory Herb Relish,
Roasted Fingerling Potatoes & Tomato Basil Coulis

CITRUS CHILI & CUMIN GLAZED SALMON

\$70.00 Per Person

Pan Roasted Filet of Salmon Rubbed with North African Spices,
Turmeric Rice Pilaf with Toasted Almonds & Golden Raisins with a
Citrus Cumin Jus

OVEN ROASTED MISO TOFU (VEGAN)

\$60.00 Per Person

Miso Marinated & Roasted Tofu with Wilted Rainbow Chard, Forbidden
Black Rice Pilaf Served with a Coconut Curry Cream

ROOT VEGETABLE RAGOUT (VEGAN)

\$60.00 Per Person

Squash Cup Filled with a Roasted Root Vegetable Ragout Served with a
Quinoa Pilaf, Seasonal Chef Vegetable

PLATED DESSERT (PLEASE SELECT ONE)

Individual Center of the plate Dessert Presentation served to each Guest
on a Painted Garnished Plate

Flourless Chocolate Cake

Opera Cake

Petite Assortment for Individual Plated Desserts – Choice of 3 from
Sweet Table Selection

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Kosher Plated Meat Dinner Menu

Event.

Kosher Plated Meat Lunch Menu

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Rabbinical fee is \$2.25 per person with a \$500 minimum

All Entrees Include Three Courses and are Served with Iced Tea

Westin Bread Basket with Margarine Rosette

5lb Challah Bread for Blessing

SOUP AND SALAD

Please Select One

Butternut Squash Soup, Challah Croutons

Tomato Basil Bisque, Basil Croutons

Farmers Market Salad, Mixed Field Greens with Radish Sprouts, Cherry Tomatoes, Sliced Cucumbers & Shredded Carrots with Basil Balsamic Vinaigrette

Petite Spinach Salad, Baby Spinach Leaves with Cherry Tomatoes, Mandarin Orange, Toasted Almonds & Shaved Red Onions with Raspberry Balsamic Vinaigrette

ENTRÉE

All entrees include Our Chef's Selection of Seasonal Vegetables

RED WINE BRAISED SHORT RIB

\$70.00

Slow Braised in Kosher Red Wine with Aromatic Vegetables & Melted Leek & Honey Whipped Potatoes

PAN ROASTED HERB CHICKEN

\$55.00

Boneless Chicken Breast Macerated in Fresh Herbs & Garlic, Long Branch Roasted Potatoes served with a Wild Mushroom Demi-Glace

HERB ROASTED SALMON

\$65.00

Dijon Basted Salmon covered with a Sweet & Savory Herb Relish, Roasted Fingerling Potatoes & Tomato Basil Coulis

CITRUS CHILI & CUMIN GLAZED SALMON

FAMILY STYLE SWEET TABLE (CHOOSE FOUR)

\$3.00 Additional

Mousse Cups- Assorted Flavors

Petite Fours

Miniature Rollada

Petite Mousse Tarts

Israeli Rugelach (Chocolate, Cinnamon and Raspberry)

Miniature Cupcakes

Baklava

Fresh Fruit Trifle Cups

Flour less Chocolate Cake

Cake Pops

Brownie Pops

Petite Fruit Tarts

Pecan Tarts

Lemon Squares

Mini Blueberry Crumble Tarts

SWEET TABLE BUFFET PRESENTATION (CHOOSE FIVE)

\$4.00 Additional

Mousse Cups- Assorted Flavors

Petite Fours

Miniature Rollada

Petite Mousse Tarts

Israeli Rugelach (Chocolate, Cinnamon and Raspberry)

Miniature Cupcakes

Baklava

Fresh Fruit Trifle Cups

Flour less Chocolate Cake

Cake Pops

Brownie Pops

Petite Fruit Tarts

Pecan Tarts

Lemon Squares

Mini Blueberry Crumble Tarts

STARBUCKS REGULAR COFFEE

Kosher Plated Meat Lunch Menu

\$65.00

Pan Roasted Filet of Salmon Rubbed with North African Spices,
Turmeric Rice Pilaf with Toasted Almonds & Golden Raisins with a
Citrus Cumin Jus

OVEN ROASTED MISO TOFU (VEGAN)

\$55.00

Miso Marinated & Roasted Tofu with Wilted Rainbow Chard, Forbidden
Black Rice Pilaf served with a Coconut Curry Cream

ROOT VEGETABLE RAGOUT (VEGAN)

\$55.00

Squash Cup Filled with a Roasted Root Vegetable Ragout served with a
Quinoa Pilaf & our Chef's Seasonal Vegetable

PLATED DESSERT (PLEASE SELECT ONE)

Individual Center of the plate Dessert Presentation served to each Guest
on a Painted Garnished Plate

Flourless Chocolate Cake

Opera Cake

Petite Assortment for Individual Plated Desserts – Choice of 3 from
Sweet Table Selection

\$95.00 Per Gallon

STARBUCKS DECAFFEINATED COFFEE

\$95.00 Per Gallon

ASSORTED HOT TEAS

\$95.00 Per Gallon

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Rabbinical fee is \$2.25 per person with a \$500 minimum

DISPLAYED STATIONS

Based on 60 Minutes of Continuous Service

MEDITERRANEAN STATION

\$18.00 Per Person

Hummus with Carrot and Pepper Sticks

Baba ghanoush

Bulgar Wheat and Garbanzo Salad, Citrus Sumac Dressing

Israeli Salad

Fattoush Salad with Pita Croutons, Mint, Parsley, Cucumbers, Tomato,

Onions & Olives

Falafel & Warm Pita Salad

PACIFIC RIM STATION

\$30.00 Per Person

Chilled Noodle Salad with Coconut Peanut Dressing

Teriyaki Glazed Chicken

Ginger Miso Seared Salmon with Braised Choy Greens

Vegetable Fried Rice

Asian Vegetables Stir Fried in a Ginger Soy Garlic Sauce

GOURMET SLIDER STATION (PLEASE CHOOSE TWO)

\$26.00 Per Person

All Beef Burger, Caramelized Onions, Petite Bun

Lamb Burger, Minted Garlic Aioli, Petite Challah

Braised BBQ Beef, Sweet Vinegar Slaw, Petite Brioche

Fried Chicken Burger, Cumin Aioli, Mini Bun

Mushroom Roasted Tomato, Basil Balsamic Aioli, Petite Brioche

Slider Stations Served with:

French Fries

Dill Pickles

Pickled Onions

Ketchup

Dijon Mustard

AMERICANA STATION

ACTION STATIONS

Each Station is Attended by a Uniformed Culinary Chef Creating an Action Experience

\$150.00 Chef Attendant Fee Per Station

Based on 60 Minutes of Continuous Service

INGREDIENTS SALAD BAR

\$23.00 Per Person

Ingredients Driven Chef Prepared Custom Salads Made to Order at Your Request

Leafy Greens: Mixed Field Greens, Chopped Romaine, Baby Spinach

Proteins: Roasted Chicken, Flaked Seared Salmon, Crispy Tofu

Ingredients: Shredded Carrots, Grape Tomatoes, Sliced Cucumbers, Kalamata Olives, Roasted Peppers, Garbanzo Beans, Roasted Cauliflower, Roasted Corn & Sliced Radish

Toppers: Dried Cranberries, Sugar Glazed Nuts & Croutons

Dressings: Balsamic, Herb and Raspberry Vinaigrette

Assorted Warm Rolls & Whipped Margarine

SEASONED PASTRAMI BRISKET CARVING STATION

\$400.00 Each

Purple Cabbage & Apple Confit, Assorted Mustard's, Gherkins, Cocktail Rye & Petite Challah

(Serves 35 People Per Brisket)

CURED CORNED BEEF CARVING STATION

\$300.00 Each

Sauerkraut, Assorted Mustard's, Cocktail Rye, Petite Challah

(Serves 25 People Per Corned Beef)

HERB INFUSED ROAST TURKEY BREAST CARVING STAT...

\$250.00 Each

Poultry Jus, Cranberry Orange Relish and Petite Rolls

\$28.00 Per Person

Herb Roasted Chicken, Marinated in Citrus Juices, Herbs, Garlic & Shallots Served with a Forest Mushroom Demi-Glace
Red Wine Braised Boneless Short Ribs of Beef
Roasted Fingerling Potatoes
Baby Carrots, Green Beans & Oven Roasted Herbed Roma Tomatoes

(Serves 30 People Per Turkey Breast)

RED WINE BRAISED BEEF BRASATO CARVING STATION

\$300.00 Each

Roasted Vegetables, Red Wine Ragout and Petite Rolls
(Serves 20 People Per Braised Beef)

ROMAN HOLIDAY

\$26.00 Per Person

Garlic Challah Knots Tossed in a Roasted Garlic & Italian Herbed Olive Oil
Tuscan White Bean Puree & Tomato Basil Relish

Argula, Kale & Romaine Salad, Marinated Tomatoes, Toasted Pine Nuts, Roasted Peppers, Cured Olives with Red Wine Herb Vinaigrette

PLEASE PICK TWO PASTAS:

Gemelli Pasta, Roasted Flaked Salmon, Broccolini, Blistered Petite Tomatoes, Basil Pesto

Rigatoni Pasta, Bolognese Sauce, Roasted Red Peppers, Forest Mushrooms

Bow Tie with Chicken, Grilled Chicken, Green Peas, Roasted Butternut Squash, Garlic Herb White Wine Jus

Penne Pasta, Roasted Vegetables, Roasted Garlic Tomato Ragout

DESSERT STATION

\$26.00 Per Person

Assorted Petite Pastries & Miniature Desserts

Please Choose Five Selections (Based on 3 Pieces Per Person)

Assorted Mousse Cups

Petite Fors

Miniature Rollanda

Petite Mousse Tarts

Assorted Israeli Rugalach, Chocolate, Cinnamon, and Raspberry

Miniature Cupcakes

Baklavah

Fresh Fruit Truffle Cups

Flourless Chocolate Cake

Cake Pops

Brownie Pops

Petite Fruit Tarts

Pecan Tartlets

Lemon Squares

Mini Blueberry Crumble Tarts

FRESH FRUIT DISPLAY

\$22.00 Per Person

Fresh Cut Cantaloupe, Honeydew, Pineapple, Kiwi, Blueberries and
Grapes

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