



Breakfast of the Day

A part of Hyatt's menu of the day program, our breakfast of the day is designed to make planning your event easy - and it's the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren't repeating menu items. All Breakfasts include Coffee, Decaffeinated Coffee & Tea Service *Groups 1-15 people, consult with your event manager for alternative options such as a plated meal. Events of 16 - 25 people, add \$5.00 per guest.*

GREAT LAKES SUNRISE - MONDAY

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs*

Southwest Chicken Hash
With Onions, Peppers, Tomatoes & Cilantro Salsa Verde*

Lime & Jalapeno Infused Water

\$57 Per Guest

\$61 On all Other Days

GREAT LAKES SUNRISE - THURSDAY

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

GREAT LAKES SUNRISE - TUESDAY & SATURDAY

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs*

Corned Beef Hash with Peppers & Onions

Strawberry-Basil Infused Water

\$57 Per Guest

\$61 On all Other Days

GREAT LAKES SUNRISE - WEDNESDAY & SUNDAY

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs*

Ham Steak

Orange-Mint Infused Water

\$57 Per Guest

\$61 On all Other Days

GREAT LAKES SUNRISE - FRIDAY

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Vegetable Frittata

Leek, Asparagus & Gruyere Cheese*

Thick Smoked Bacon

Melon-Thyme Infused Water

\$57 Per Guest

\$61 On all Other Days

Steel Cut Oatmeal with 2% Milk & Brown Sugar

Fresh Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs
With Spinach & Roasted Tomato*

Chicken Sausage

Rosemary-Lemon Infused Water

\$57 Per Guest

\$61 On all Other Days

TASTE OF BRUNCH - ALL DAYS

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Einstein Bros. Assorted Bagels
Assorted Shmears - Plain, Salmon & Roasted Red Pepper
Sliced Tomato, Cucumber & Red Onion

Whole Hard Boiled Eggs

Infused Water of the Day

Individual Chobani Yogurts

\$54 Per Guest

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%.Fall-Winter October 1, 2024 - March 31, 2025Menu items & pricing may change based on availability and market conditions. *Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets or breakfast of the day & cannot be purchase a la carte at the noted price. The minimum order is equal to the guarantee for the meal.

CEREALS & PARFAITS

Steel Cut Oatmeal | \$12 Per Guest
Raisins, Brown Sugar, 2% & Skim Milk

Greek Yogurt Parfait | \$13 Per Guest
Granola, Brown Sugar, Apples & Blueberries

MORE OPTIONS

French Toast | \$12 Per Guest
Pure Maple Syrup & Whipped Butter

Buttermilk Pancakes | \$13 Per Guest
Pure Maple Syrup & Whipped Butter

Cold Cereal | \$11 Per Guest
Fresh Berries, 2% & Skim Milk

Overnights Oats with Fresh Berries & Slivered Almonds | \$13 Per Person

Smoked Salmon | \$20 Per Guest
Einstein Bros. Bagels, Cream Cheese, Sliced Tomatoes, Onions, Capers & Cucumber Slices

Ratatouille Breakfast Skillet | \$13 Per Guest
Summer Roasted Vegetables, Goat Cheese, Fresh Herbs & Tomatoes

Turkey Bacon or Turkey Sausage | \$6 Per Guest

Chicken Sausage | \$6 Per Guest

Sausage | \$6 Per Guest

Thick Smoked Bacon | \$6 Per Guest

Breakfast Potatoes | \$7 Per Guest

SANDWICHES & WRAP

English Muffin Sandwich | \$13 Per Guest
Sausage Patty, Cage Free Fried Egg, Wisconsin Cheddar & Bacon-Habanero Jam

Meat Lovers Wrap | \$14 Per Guest
Cage Free Scramble, Country Scramble, Applewood Smoked Bacon, Slage Ham & Mozzarella

Farmer Market Wrap | \$13 Per Guest
Egg White Scramble & Seasonal Vegetable, Sun-Dried Tomato Wrap & Cucumber Tomatillo Salsa

Breakfast Burrito | \$13 Per Guest
Flour Tortilla, Scrambled Eggs, Potatoes, Beef Chorizo, Peppers, Onions, Chihuahua Cheese, & Tomato Salsa

Bagel Sandwich | \$12 Per Guest
Maple Ham, Swiss Cheese & Fried Egg

EGGCELLENT SELECTIONS

Garden Fresh Scramble | \$12 Per Guest
Egg Whites & Fresh Seasonal Vegetables

Shakshuka | \$13 Per Guest
Chunky Tomatoes, Onions & Peppers, Topped with Poached Eggs & Herbs

PLANT BASED SELECTIONS

Mediterranean Wrap | \$14 Per Guest
JUST Egg Scramble, Spinach, Roasted Tomatoes, in a Whole Wheat Tortilla

Bagel Sandwich | \$14 Per Guest
JUST Egg, Impossible Sausage Patty, Spinach & Roasted Tomato

English Muffin Sandwich | \$13 Per Guest
JUST Egg, Impossible Sausage & Plant Based Cheese

Breakfast Burrito | \$14 Per Guest

JUST Egg Scramble, Plant Based Chorizo, Potatoes, Peppers, Onions & Salsa

JUST Eggs with Spinach, Onion & Tomato | \$13 Per Guest

Chia Seed Pudding | \$13 Per Guest

Fresh Berries, Coconut & Almond Flakes

Impossible Vegan Breakfast "Sausage" Patty | \$5 Per Guest

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Breakfast Buffets

All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea. *Groups 1-15 people, consult with your event manager for alternative options such as a plated meal.Events of 16 - 25 people, add \$5.00 per guest.*

RISE & SHINE

Selection of Juices to Include Orange Juice

Local and Seasonally Inspired Sliced & Whole Fruit

Fresh Croissants & Bakeries

Deb El Farms Cage Free Scrambled Eggs*

Country Style Sausage *

Thick Smoked Bacon*

Breakfast Potatoes

\$62 Per Guest

BUT FIRST BRUNCH!

Selection of Chilled Juices to Include Orange Juice

Local and Seasonally Inspired Sliced and Whole Fruit

Individual Assorted Greek Yogurts with Granola

Smoked Salmon Platter

Einstein Bros. Bagels, Assorted Shmears, Sliced Tomatoes, Onions, Capers & Cucumber Slices

Deb El Farms Cage Free Scrambled Egg Whites with Seasonal Vegetables*

Baked French Toast Casserole

Pure Maple Syrup and Caramel Sauce

\$75 Per Guest

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Plated Breakfasts

All Breakfasts include Coffee, Decaffeinated Coffee & Tea Service

ALL AMERICAN BREAKFAST

Chilled Orange Juice

Deb El Farms Cage Free Scrambled Eggs*

FRITTATA

Chilled Orange Juice

Fresh Fruit Cup

Smoked Bacon*, Breakfast Potatoes & Roasted Tomato

Fresh Breakfast Bakeries

\$50 Per Guest

Planner to Choose from the Following:

Fluffy Eggs Baked to Perfection with: Sautéed Mushrooms, Spinach, Asparagus & Roasted Piquillo PeppersOR Sweet Potato, Spinach & Bacon

Tri-Color Potato Hash with Roasted Peppers

Fresh Breakfast Bakeries

\$50 Per Guest

PLANT BASED FRENCH TOAST

Fresh Orange Juice

Cinnamon French Toast with Maple Syrup & Margarine

Impossible Breakfast Patty & Breakfast Potatoes

Fresh Fruit Cup

\$52 Per Guest

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY SHOP

Einstein Bros. Bagels | \$75 Per Dozen
With Assorted Cream Cheeses

Today's Fresh Bakeries | \$77 Per Dozen

MORE OPTIONS

Wells Street Popcorn | \$9 Per Bag
Local Chicago Mix, Cheddar-Caramel *Minimum order of 25

Seasonally Inspired Sliced Fruit | \$24 Per Guest

Muffins, Croissants & Danishes

Scones | \$74 Per Dozen
Blueberry & Everything Bagel Seasoning
Lemon Curd & Whipped Cream Cheese

Freshly Baked Cookies | \$77 Per Dozen
Chocolate Chunk, Oatmeal Raisin, White Chocolate Macadamia Nut & Sugar

Blondies with Chocolate Chips & Chocolate Drizzle | \$74 Per Dozen

Chocolate Fudge Brownies | \$75 Per Dozen

Apple Crumb Cake | \$68 Per Dozen

Cinnamon Rolls | \$70 Per Dozen
With Bacon Crumble & Cream Cheese Frosting

Desire Bar | \$68 Per Dozen
Hazelnut Daquoise, Ganache & Orange Liquor Mousse

Lemon Bars | \$74 Per Dozen

Donuts | \$74 Per Dozen
Local Donuts right from Chicago! **Minimum order of 5 Dozen*

Assorted Biscotti | \$50 Per Dozen
Plain & Chocolate Dipped

SNACK SHOP

Organic Energy Bars | \$64 Per Dozen
Assorted Kind Bars, Cliff Bars & Stone Ground Fig Bars
Quaker

Dry Snacks | \$64 Per Dozen

- Boom Chicka Pop Sea Salt Popcorn
- Deep River Kettle Chips Original Salted
- Food Should Taste Good Multi Grain Tortilla Chips
- Rold Gold Pretzels
- Smart Pop White Cheddar Popcorn

Choose up to (3) Options - Minimum 1 Dozen

Nut Harvest Individual Bags | \$70 Per Dozen

- Whole Roasted Sea Salt Almonds
- Whole Roasted Sea Salt Cashews
- Whole Roasted Salted Mixed Nuts

Rx Bars | \$70 Per Dozen

Candy | \$48 Per Dozen

Whole Market Fruit | \$48 Per Dozen

Non-Fat Chobani Yogurts | \$6 Each
Blueberry, Strawberry & Vanilla

Chobani Yogurt Flip | \$6.50 Each

- S'more S'more
- Salted Caramel Crunch
- Perfect Peach Cobbler

Daisy Cottage Cheese Cups | \$6 Each

- Low Fat
- With Strawberries
- With Blueberries

Whole Hard Boiled Eggs | \$36 Per Dozen

Honey Lime Fruit Salad | \$22 Per Guest
Raspberries, Blackberries, Blueberries, Apple, Grapes, Basil & Quinoa with a Honey-Lime Glaze

Skittles, Snickers, Kit Kats, M&M’s & Reese's Peanut Butter Cups

Individual String Cheese | \$24 Per Dozen

Sabra Cup Selections | \$78 Per Dozen

- Hummus with Pretzel Crisps
- Roasted Red Pepper Hummus with Pretzel Crisps
- Avocado Spread with Whole Grain Toast
- Guacamole with Tortilla

Minimum of (1) Dozen of a Single Item Required

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A La Carte Beverages

A variety of non-alcoholic libations are available throughout the day.

COFFEE & TEA

Freshly Brewed Coffee | \$180 Per Gallon
Royal Cup Regular & Decaffeinated Coffee

Hot Water with an Assortment of Teas | \$180 Per Gallon

Iced Tea | \$180 Per Gallon

Iced Coffee | \$180 Per Gallon

Pure Leaf Iced Teas | \$8.25 Each

Individual Cold Coffee | \$10 Each
Starbuck's FrappuccinoCold Brew Coffee

SOFT DRINKS & WATERS

Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.75 Each

Bubly Sparkling Water | \$7.75 Each

Still & Sparkling Water | \$7.50 Each

MORE OPTIONS

Hydration Station | \$75 Per Display
5 gallon water dispensers with that will keep your guests hydrated throughout the day.

Individual Bottles of Lemonade | \$8.25 Each

Red Bull Energy Drinks | \$8.50 Each
Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

Hot Chocolate | \$175 Per Gallon

Hot Apple Cider | \$160 Per Gallon

JUICES

Bottled Juices | \$7 Each
Orange, Apple & Cranberry

Naked Smoothies | \$8.25 Each
Berry Veggie, Mighty Mango & Green Machine*Minimum 2 dozen*

INFUSED DRINKS

- Strawberry Lemonade | \$160 Per Gallon
- Ice Tea with Fresh Mint | \$175 Per Gallon
- Infused Water Station | \$110 Per 5 Gallon Dispenser
 - Monday: Lime & Jalapeno Tuesday: Strawberry-BasilWednesday: Rosemary-Lemon Thursday: Orange-Mint Friday: Melon-ThymeSaturday: Strawberry-BasilSunday: Rosemary-Lemon

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Break Packages

Minimum of 20 guests required for break packages, add \$4.00 per guest for groups under this amount.Break packages served for up to 1 hour, unless otherwise noted.

HALF DAY BREAK PACKAGE

- Served for up to 3 hours in the morning OR 3 hours in the afternoon.*
- Coffee, Decaffeinated Coffee, Tazo Teas & Iced Tea
- Includes the following to be split 50/50 at each break time:
 - Mid-Morning Snack: Whole Fruit & Homemade Granola BarsorAfternoon Snack: Chocolate Covered Pretzels & Chicago Mix - Cheddar & Caramel Popcorn
- \$32** Per Guest

I LOVE CANDY

- Swedish Fish, Gummy Bears, Reese’s Pieces, Malted Milk Balls, Yogurt Raisins & Jolly Ranchers
- \$20** Per Guest

MORNING COCKTAILS

- Food is required to be serves alongside cocktails.
- Bloody Mary Station | \$85 Per Pitcher, Serves up to 10 People
 - Pre-mixed Zing Zang Bloody Mary & VodkaLemons, Limes, Assorted Cheese, Celery Sticks, Celery Salt, Hot Sauces & A1 Sauce Self-Service available for up to 50 peopleAttendant required for 51+ People at \$200 per Attendant, up to 3 Hours
- Mimosa Station | \$70 Per Bottle, Serves up to 5 People
 - Sparkling Wine, Orange Juice, Pineapple Juice and Grapefruit JuiceWhole Strawberry Garnishes Self-Service available for up to 50 peopleAttendant required for 51+ People at \$200 per Attendant, up to 3 Hours

CHOCOLATE SHOP

- Chocolate Pot De Creme
- White Chocolate Coverer Strawberries
- Chocolate Bark
- Chocolate Covered Pretzels
- \$22** Per Guest

RE-ENERGIZE ME

- Whole Raw Almonds
- Wisconsin Cheese Curds
- Salami Bites
- Dark Chocolate & Blueberry Bark
- \$25** Per Guest

CITY OF CHAMPIONS

Chicago Popcorn Mix - Cheddar & Caramel

Mini Chicago Hot Dogs in a Blanket, Whole Grain Honey-Dijon Mustard

Toffee

Assorted Individual Italian Ice

\$22 *Per Guest*

HIGH PROTEIN

Sabra Guacamole & Tortilla Chips

Seasonal Jerky

Cheddar Cheese Cubes

Cashew & Cranberry Mix

\$28 *Per Guest*

TAPAS

Sabra Hummus & Pretzel Chips

Assorted Olive Mix

Manchego Cheese

Raw Almonds

\$25 *Per Guest*

MIX IT UP

Peanuts, Almonds, Yogurt Pretzels, M&M’s, Dried Apricots, Banana Chips & Dried Cranberries

\$20 *Per Guest*

NICE & NAUGHTY

Warm Doughnut Holes

House made Superfood Energy Bar

Spiced Pecans

\$22 *Per Guest*

SPREAD THE HEALTH

Trio of Dips

White Bean Chimichurri DipSun-Dried Tomato Goat Cheese DipGarlic-Herb Cashew Dip

Carrot & Pepper Sticks

Mixed Root Vegetable Chips

Fresh Baguettes & Lavosh

\$24 *Per Guest*

CREPE STATION*

Planners to Choose (2) Options to Offer their Guests.

Sweet: Mixed Berry or Nutella & BananaSavory: Chicken & Spinach or Smoked Ham & Swiss

\$32 *Per Guest*

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Lunch of the Day

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. *Groups 1-15 people, consult with your event manager for alternative options such as a plated meal. Events of 16 - 25 people, add \$8.00 per guest.*

PILSEN STREET FAIR– MONDAY

- Chicken Tortilla Soup
- Mexican Chopped Salad, Romaine Lettuce, Peppers, Red Onions, Jicama, Cucumber, Tomato & Black Beans
- Elote & Pasta Salad with Cotija & Cilantro
- Marinated Flank Steak with Chipotle Peppers & Adobo Sauce
- Guajillo Chicken marinated in Garlic, Cinnamon & Oregano
- Cilantro-Lime Rice
- Vegetables Vera Cruz
- Tortilla Chips with Salsa
- Tres Leches Sponge Cake with Fresh Berries

\$76 Per Guest

\$81 On all Other Days

LITTLE ITALY– WEDNESDAY & SUNDAY

- Italian Chopped Salad with Romaine Lettuce, Radicchio, Sun-Dried Tomatoes, Pepperoncini, Garbanzo Beans, Provolone Cheese & Celery
- Red & Green Romaine Lettuce, Garlic Croutons, Shaved Sartori, American Parmesan Cheese with our Traditional Caesar Dressing

SMOKEHOUSE – TUESDAY & SATURDAY

- Harvest Greens, with Pickled Red Onions, Heirloom Carrots & Dark Balsamic Vinaigrette
- Tomato, Cucumber, Avocado & Goat Cheese Salad
- Smoked Brisket of Beef, Chipotle BBQ Sauce
- Honey-BBQ Spiced Rubbed Chicken
- Roasted Yukon Potatoes
- Seasonal Succotash
- Corn Bread with Honey & Orange Butter
- Apple Tart

\$76 Per Guest

\$81 On all Other Days

HOME SWEET HOME – THURSDAY

- Roasted Beets, Goat Cheese Crumble, Frisee, Spicy Walnuts with a Cabernet Dressing
- Artisanal Greens with Carrots & Cherry Tomatoes, Champagne Vinaigrette
- Rotisserie Chicken Breast with Natural Chicken Au Jus

Chicken Breast Vesuvio with Peppers & Peas
Grilled Seasonal Fish with Puttanesca Sauce
Roasted Fall Vegetables
Rigatoni Alla Vodka
Bread Presentation
Traditional Italian Tiramisu
\$76 <i>Per Guest</i>
\$81 <i>On all Other Day</i>

MEDITERRANEAN– FRIDAY

Arugula, Quinoa, Garbanzo Beans, Kalamata Olives, Feta Cheese, Red Peppers with an Oregano
Cous Cous Salad with Roasted Eggplant, Asparagus, Yellow Squash, Basil & a Red-Wine Dressi
Chicken Scallopini in Lemon, Oregano, Garlic & Olive Oil
Roasted Seasonal Fish with an Artichoke, Tomato & Caper Confit
Cavatappi Primavera
Mediterranean Vegetable
Pita Triangles & Roasted Red Pepper Hummus
Olive Oil Cake with Whipped Honey Yogurt
\$76 <i>Per Guest</i>
\$81 <i>On all Other Days</i>

Beef Short Ribs with Red Wine Demi Glaze
Herbed Sour Cream Mashed Potatoes
Roasted Winter Vegetables
Assorted Rolls & Pumpkin Butter
Black Forest Cheesecake
\$76 <i>Per Guest</i>
\$81 <i>On all Other Days</i>

MAXWELL STREET DELI– EVERYDAY

Kale, Romaine & Spinach Salad with Grapes, Celery & Champagne Vinaigrette
Zucchini Salad with Tomatoes, Fresh Herbs & Lemon Vinaigrette
Purple Cabbage & Carrot Slaw with Parsley & Pumpkin Seeds, Lemon Vinaigrette
Three Peppercorn Rubbed Sirloin of Beef
Honey Smoked Turkey
Albacore Tuna Salad
Accompaniments <ul style="list-style-type: none"> Pickle Spears, Lettuce & Sliced Tomatoes Provolone & Wisconsin Sharp Cheddar Olive Oil Mayonnaise & Dijon Mustard Bread Presentation
Deep River Kettle Chips
Petite Cherry Tart
\$76 <i>Per Guest</i>

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Grab ‘n Go Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room, should you be staying in your meeting room to eat, please connect with your Event Manager for other

recommendations.*Choose up to 3 Total Options*

ACCOMPANIMENTS

All Grab 'n Go Entree Salads, Entree Bowls, Sandwiches and Wraps to include Chips, Whole Fruit & a Packaged Dessert

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SIDE ITEMS

Choose Two to Accompany your Sandwiches or Wraps

- Corn Salad with Black Beans, Cilantro, Scallions & Lemon-Jalapeno Vinaigrette
- Cucumber Salad with Heirloom Cherry Tomatoes, Red Onion & Dill Vinaigrette
- Tri-color Cauliflower Salad, Quinoa, Sunflower Seeds & Lime Vinaigrette
- Sweet & Spicy Cucumbers & Carrots

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BOWLS

Glass Noodles Bowl

Glass Noodles with Broccoli, Snap Peas, Carrots, Peppers & Sesame Vinaigrette*Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

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Glow Bowl

Quinoa, Fresh Blueberries, Orange Segments, Shaved Fennel, Chopped Walnuts, & Baby Watercress with a Citrus Dressing*Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

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Vegetable Orzo Bowl

Orzo, Zucchini, Grilled Corn, Baby Arugula, Goat Cheese Crumbles with a Lemon Vinaigrette*Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

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Farro Burrito Bowl

Farro, Black Beans, Grilled Vegetables - Eggplant, Zucchini, Red Pepper, & Squash, Queso Fresco, & AvocadoAvocado-Lime Cilantro

SANDWICHES & WRAPS

Chicken Caprese Sandwich

Grilled Chicken with Tomatoes, Mozzarella, Basil, Arugula & Pesto Spread on a Hoagie Roll

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Vegetarian Wrap

with Red Peppers, Mushrooms, Eggplant, Spinach & Hummus

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Turkey Sandwich

with Baby Spinach, Provolone, Tomato & Cranberry-Mustard

.....

Roast Beef Sandwich

with Swiss Cheese, Pickle, Tomato & Horseradish-Mustard

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\$60 Per Guest

ENTREE SALADS

Kale & Mixed Green Salad

Chopped Tomatoes, Cucumbers, Quinoa, Grilled Corn, Garbanzo Beans, Craisins & Spicy TofuWhite Balsamic

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Traditional Tuna Nicoise

Flaked Tuna, Petit Greens, Green Beans, Teardrop Tomatoes, Hard Boiled Eggs, Potatoes & Kalamata OlivesWith a light Lemon-Olive Oil Dressing

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Rotisserie Chicken Salad

Crisp Apples, Celery, Grapes, Sun-dried Cranberry & Artisan Greens, Apple Cider DressingAtop a bed of mixed greens

.....

\$60 Per Guest

Dressing *Planners Choice of one: Salmon, Chicken, Spicy Tofu or Plain*

\$60 *Per Guest*

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Plated Salad Entrees

Ideal for a lunch meeting, or something lighter for your guests our Chef has composed these plated lunches featuring soup, entree salad and dessert for all to enjoy.All lunches include an Assortment of Bread, Coffee & Tea Service

FLAVORS OF THE MEDITERRANEAN

**Lentil Soup can be added at an additional cost to create a three-course meal*

Mediterranean Bowl
Moroccan Spiced Chicken Breast, Parsley Cous Cous, Garlic Hummus, Cucumber Salad, Artisan Greens, Pickled Red Onions & White Balsamic Vinaigrette

Baklava

Pita Triangles & Sun-Dried Tomato Hummus

\$56 *Per Guest*

\$62 *With a Soup Course*

FLAVORS OF LATIN AMERICA

**Chicken Tortilla Soup can be added at an additional cost to create a three-course meal*

Latin Bowl
Ancho Chili Rubbed Seared Chicken a top Yellow Lime & Cilantro Rice, Black Bean & Pepper Salad, Romaine Lettuce & Queso Fresco & Cilantro VinaigretteTopped with Crispy Colorful Tortilla Strips & Lime

Tres Leches Sponge Cake with Fresh Berries

Tortilla Chips with Salsa

\$56 *Per Guest*

\$62 *With a Soup Course*

FLAVORS OF ASIA

**Crab Drop Soup with Scallions, Corn, Peas & Carrots can be added at an additional cost to create a three-course meal*

Asian Bowl
Rice Noodle Salad with Napa Cabbage, Snow Peas, Carrots, Onions & Peppers, Seared Shiitake Mushrooms, Baby Greens & Miso Vinaigrette, topped with Herb Marinated Salmon

Coconut Rice Pudding

Won Ton Crisps with Edamame Dip

\$56 *Per Guest*

\$62 *With a Soup Course*

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Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef’s seasonal specialties including a salad or soup, entrée, and dessert.All lunches include an Assortment of Bread, Coffee & Tea Service

OUR CHEF RECOMMENDS

- Baby Gem Lettuces

Mixed Heirloom Tomatoes, Boccocini Mozzarella & Balsamic Vinaigrette
- Tenderloin Scallopini & Butternut Squash Risotto

With Crispy Leeks & Roasted Brussel Sprouts Drizzled with Barolo Demi Glace
- Mojito Cheesecake

Coarse Sugar Streusel & Fresh Berries

\$75*Per Guest*

GRANT PARK

- Petite Greens

With Roasted Fall Fruits & Zesty Orange Vinaigrette
- Grilled Loch Duart Salmon

Smashed Baby Reds with Parsley & Brown Butter, Seasonal Vegetables & Grape Lemon Beurre Blanc
- Turtle Cheesecake

With Cranberry-Orange Sauce & Cinnamon Whipped Cream

\$70*Per Guest*

MAGGIE DALEY PARK

- Butternut Squash Bisque with a Cheese Straw
- Braised Short Ribs

Pesto Yukon Potato Puree, Roasted Seasonal Vegetables & Red Wine Beer Sauce
- Triple Chocolate Mousse Cake

\$70*Per Guest*

OZ PARK

- Romaine Lettuce, Arugula & Baby Kale

Roasted Pumpkin Seeds, Cauliflower Rice, Carrot Confetti & Pomegranate Vinaigrette
- Sauteed Chicken Scallopini Quinotto

Braised Kale & Squash, Petite Heirloom Carrots & Mushroom Demi-Glace
- Carrot Cake

With Cream Cheese Frosting, Candied Pecans & Cranberry Sauce

\$70*Per Guest*

LINCOLN PARK

- Seasonal Chop Salad

Butternut Squash, Edamame, Carrots, Sun-Dried Cranberry & White Balsamic Dressing
- Petite Grilled Black Angus Stripe Steak

Vesuvio Potatoes, Roasted Seasonal Vegetables & Truffle Demi-Glace
- Apple Streusel Tart with Caramel Sauce

\$70*Per Guest*

MILLENNIUM PARK

- Winter Vegetable Minestrone Soup
- Seared Seasonal Catch

Butternut Squash Risotto, Citrus Chimichurri & Local Grown Vegetables
- Chocolate Espresso Cake with Caramel Sauce

\$70*Per Guest*

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Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy. **Hors D’oeuvres Packages are priced Per Person based on 1 piece per item per person.***Package of 3 for \$26.00Package of 4 for \$33.00Package of 5 for \$40.00*

- All items will be displayed unless requested to be passed.
- Butler passed Hors D’oeuvres require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

COOL SELECTIONS

- Tofu Skewer with Ginger-Honey Tofu & Mushroom
- Cranberry Bruschetta, Herbed Goat Cheese, Cranberry Chutney & Fresh Rosemary
- Berry Bruschetta Ricotta, Mixed Berries & Mint
- Tiny Tomato, Mozzarella & Basil Caprese Skewer
- Vegetable California Roll with Firecracker Sauce
- Chicken Salad Mousse Deviled Eggs
- Ambrosia Chicken Salad & Grape Tartelette
- Chipotle Shrimp in a Cucumber Cup
- Seared Tuna with Wasabi Aioli & Togarashi
- Shrimp BLT
- Bay Scallop Ceviche with Jalapeno, Lime, & Cilantro
- Lobster Salad in a Phyllo Cup with Avocado Crema
- Salami & Provolone Roll-up
- Havana Bite, Crostini Ham, Swiss & Dijon Mustard
- Melon & Parma Wrap
- Beef Tenderloin with Cilantro Creme & Pickled Red Onion

WARM SELECTIONS

- Vegetable Quesadilla with Salsa
- Apricot Brie Encroute
- Portobello Mushroom Puff
- Butternut Squash Arancini
- Spring Roll with Shoyu Sauce
- Indian Dal Beggar’s Purse with Mango Chutney **VGN**
- Nashville Hot Chicken & Waffle with Honey Drizzle
- Chicken Potsticker with Ginger-Soy Sauce
- Lemon-Pepper Chicken Brochette
- Lump Crab Cakes with Garlic Aioli
- Honey Sriracha Chicken Meatball*
- Tiger Prawn Skewer with Chimichurri Sauce
- Shrimp Shu Mai with Ginger-Soy Sauce
- Coconut Shrimp with Apricot Dipping Sauce
- Italian Beef Spring Roll
- Beef Souvlaki with Tzatziki Sauce

On a Gluten free Crostini

Pork Al Pastor Kabob

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Lite Bites

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

SUSHI

California Rolls paired with Nigiri Salmon, Shrimp & Tuna
Soy Sauce, Pickled Ginger & Wasabi

\$12.50 Per Piece, 100 Piece Minimum

SHELLFISH BAR

Jumbo Shrimp, Oysters on the Half Shell & Crab Claws on Ice
Lemon Wedges, Cocktail, Remoulade & Tabasco Sauce

\$12.50 Per Piece, 100 Piece Minimum

GARDEN FRESH VEGETABLES

Seasonal Fresh Vegetables
Asparagus, Belgian Endive, Celery, Radishes, Carrots, Teardrop
Tomatoes, Peppers & CucumberCucumber Tzatziki, Buttermilk
Ranch & Garlic Hummus

\$32 Per Guest

FROM THE CHEESE MONGER

Domestic & International Cheeses from our Local Cheese Monger
Marinated Baby Fresh Mozzarella, Dried Fruits, Nuts & Quince
Paste

Sourdough Baguette & Walnut-Cranberry Crackers

\$38 Per Guest

GRILLED HARVEST VEGETABLES

Roasted Peppers, Balsamic Marinated Portobello Mushrooms,
Grilled Zucchini with Shaved Pecorino Romano & Grilled
Asparagus

Marinated Olives, Marinated Artichokes & Romaine Spears

Garlic Crostini, Pita Bread, Chips & Fava Bean Hummus

\$34 Per Guest

CHARCUTERIE

Selection of Italian Cured Meats
Prosciutto de Parma, Salami, Capicola, SoppressataBread Sticks,
Assorted Artisan BreadPickled Vegetables, Marinated Olives, &
Mustards

\$37 Per Guest

ANTIPASTI & CHARCUTERIE

Roasted Vegetables, Cheeses & Cured Meats
Breadsticks & Artisan BreadsPickled Vegetables, Marinated Olives
& Mustards

\$40 Per Guest

BAKED BRIE IN SOURDOUGH WITH CROSTINI

Planners to Choose (1) Topping from the Below:

- Honey & Walnuts
- Fig Jam & Pistachios
- Apple-Cranberry

*More than one topping can be ordered in quantities of 50 people.

\$275 *Per Display, serves up to 50 People*

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Presentation Stations

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception. Minimum Of (2) stations per event function required, stations cannot be purchased individually.

PILSEN CANTINA

Carne Asada, Chicken Al Pastor & Grilled Portobello Mushrooms & Onions
Salsa Verde, Salsa Rojo, Cotija Cheese, Cilantro & Onions, Guacamole, & Sour Cream, Corn & Flour Tortillas

\$34 *Per Guest*

BRUSCHETTA STATION

American
Buffalo Chicken & Blue Cheese Dip with Toasted Bread Slices
.....
Italian
Diced Tomato, Diced Red Onion, Olive Oil & Garlic-Basil Herb Ricotta
Crispy Prosciutto & Aged Balsamic Drizzle
Sliced Toasted Baguette
.....
Asian
Tuna Poke*, Pineapple, Cilantro, Fresh Wasabi Aioli & Crispy Wontons

\$38 *Per Guest*

SLIDERS, SLIDERS, SLIDERS

Waygu Beef*, Pulled Chicken* & Black Bean, Quinoa Slider
.....
Crispy Onion, Sliced Butter Pickles, Tomatoes & Jalapenos
.....
Yellow Mustard, Ketchup & Tex Mex Remoulade
.....
Jack & Wisconsin Cheddar
.....
Traditional Slaw & Sweet Potato Chips

\$36 *Per Guest*

TRIPLE WING

Celery Sticks with Blue Cheese & Ranch Dressing
.....
Thai Vegetable Slaw with Peanuts
.....
Traditional Buffalo Wings
.....
Asian Boneless Chicken Wings
.....
Jerk Chicken Wings

\$35 *Per Guest*

TWIST OF THE MIDWEST

Chicago Vienna Beef Hot Dogs, Wisconsin Beer Brats & Breaded Perch
Remoulade, Ketchup, Yellow, Dijon Mustard & Celery Salt
Sauerkraut, Chopped Onions, Tomatoes, Pickle Spears & Sport Peppers
Hot Dog & Slider Buns
.....
Local Potato Chips

\$38 *Per Guest*

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Taste of Chicago

Take your guests on a tour with a taste of Chicago's ethnic neighborhoods all in one night and build your own themed reception.*Minimum Of (2) stations per event function required, stations cannot be purchased individually.*

TAYLOR STREET

South Loop Antipasto Salad with Tortellini, Cured Meats, Cheeses, Artichokes & Grilled Vegetables

Chicken Tenders Cacciatore with Heirloom Tomatoes & a Hint of Barolo Wine

Tuscan Style Slow Cooked Veal Meatballs with Mascarpone Cheese Soft Polenta

Baked Pasta Rigate with Balsamic Eggplant, Sweet Pomodoro & Basil Pesto, Topped with Buffalo Mozzarella

\$44 Per Guest

CHICAGO STATION

Chicago Chop Salad

Mini Italian Beef with Peppers, Onions & Giardiniera

Thin Crust Vegetable Pizza

Deep Dish Pizza - Cheese & Meat Lovers

\$40 Per Guest

PASTA ITALIANO

Farfalle with Vodka Sauce Pancetta & Asparagus

Cheese Tortellini Mushrooms, Sun-dried Tomatoes & Artichoke-Cream Sauce

Cavatappi with Baby Shrimp
White Wine, Extra Virgin Olive Oil, Lemon, Garlic, Spinach & Pesto Sauce

Focaccia, Olive Bread, Chili Flakes & Parmesan Cheese

\$40 Per Guest

CERMAK STREET

California Rolls with Shoyu Sauce

Crispy Vegetable Egg Rolls with Sweet & Sour Sauce

Orange Peel Chicken, Lightly Battered & Fried with Candied Orange Peel

Wok Fried Kung Pao Beef with Peppers, Chili & Mushrooms

Vegetable Fried Rice

\$44 Per Guest

NOODLES OF ASIA

Garlic Shrimp and Soba Noodle
With Fresh Sugar Snap Peas, Red Peppers, Ginger and Scallions

Sichuan-Style Chicken with Lo Mein Noodles, Onion and Peppers

Vegetable Tofu Noodle
With Napa Cabbage, Mushrooms, Carrots, Bean Sprouts and Broccoli

\$42 Per Guest

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Carving Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. Station Attendant Required - \$200 per attendant for up to three hours. All carving stations include an assortment of fresh rolls and butter.

ROASTED TENDERLOIN OF BEEF / MARKET PRICE

- Wasabi Mashed Potatoes
- Horseradish Creme
- Mini Pretzel Rolls

HICKORY SMOKED BEEF BRISKET / MARKET PRICE

- Mac 'n Cheese
- Chipotle BBQ Sauce
- Jalapeno Corn Bread

HERB CRUSTED TURKEY BREAST / MARKET PRICE

- Sauteed Green Beans & Shallots
- Turkey-Sage Jus
- Brioche Rolls

ALASKAN SALMON EN CROUTE

- Salmon Fillet Topped with Spinach & Mushrooms
- Vegetable Medley
- Herbed Chervil Beurre Blanc

\$38 Per Guest

SMOKED VIRGINIA HAM

- Sweet Potato and Butternut Squash Casserole With Roasted Pumpkin Seeds
- Cranberry Mustard
- Pull Apart Rolls

\$30 Per Guest

ROASTED PORCHETTA

- Sun-Dried Tomato Polenta
- Italian Salsa Verde
- Mini Ciabatta Rolls

\$30 Per Guest

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Plated Dinner

Chef has hand selected a four-course delectable menu for your attendees to dine on during your refined sit-down evening event. Each course, from appetizer, soup/salad, entrée, and dessert, melds together to wow your attendee’ taste buds. All dinners include an Assortment of Bread, Coffee & Tea Service

LAKE ONTARIO

- Shrimp & Grits
- Baby Gem Lettuce
- Shaved Carrots & Watermelon RadishFresh Herb Vinaigrette
- Filet Mignon
- Potato Dauphinoise & Seasonal VegetablesPerigourdine Sauce
- Fruit Tart
- Pastry Cream & Berry Coulis

\$145 Per Guest

LAKE ERIE

- Butternut Squash Bisque with a Cheese Straw
- Caesar Salad
- Baby Watercress, Roasted Tomatoes, Sourdough Crostini & Shaved ParmesanTraditional Caesar Dressing
- Short Rib of Beef
- Quinotto & Roasted Winter Root VegetablesBordelaise Sauce
- Banana Cake
- Cream Cheese Frosting, Salted Caramel Sauce & Black Walnuts

\$120 Per Guest

LAKE HURON

LAKE MICHIGAN

- Brule Cape Cod Scallops & White Wine Carnaroli Risotto
- Roasted Apples on Artisan Greens
- Feta Cheese, & House CrispsChampagne Dressing
- Duo of Tenderloin of Beef & Jumbo Prawns
- Anna Potatoes & Roasted Seasonal VegetablesBarolo Sauce
- Dark Chocolate Mousse Tart
- Berry Compote & Chocolate Sauce

\$125 Per Guest

LAKE SUPERIOR

- Mushroom Ravioli
- Vanilla Beurre Blanc & Sauteed Leeks
- Roasted Beets & Goat Cheese on Petite Greens
- Pomegranate Vinaigrette
- Salmon Sixty South
- Basil Potato Puree & Roasted Butternut Squash & Brussel SproutsTomato Caper Sofrito
- Caramel Apple Crumble Cake with Caramel Sauce

\$110 Per Person

Pan Seared Crabcake
Wasabi Aioli & Heirloom Cherry Tomato

Heirloom Tomato & Fresh Mozzarella
Frisse & Baby WatercressDark Balsamic Vinaigrette

French Cut Chicken Breast
Vesuvio Potatoes & Seasonal VegetablesMustard Seed Demi-Glace

Chocolate Pot du Crème
Toasted Hazelnuts

\$108 Per Guest

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Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.All dinners include an Assortment of Bread, Coffee & Tea Service

TO CREATE YOUR PERSONAL PREFERENCE MENU

The planner chooses the appetizer, salad, and dessert in advance.

A custom printed menu featuring up to four entree selections is provided for your guest

Specially trained servers take your guests' orders as they are seated.

PLANNER'S CHOICE OF APPETIZER

Brule Cape Cod Scallops & White Wine Carnaroli Risotto

Chicken Consommé
Wonton Purse of Minced Chicken, Scallions, Carrot & Celery Brunoise

Crab, Saffron Ricotta & Pea Shoot Salad
Pickled Carrot Shavings & Early Harvest Olive Oil

PLANNER'S CHOICE OF SALAD

Duet of Red Wine & Extra Virgin Olive Oil Roasted Beets & Poached Baby Pears
Baby Greens, Pickled Radish, PomegranateLemon Vinaigrette

White Truffle Scented Wisconsin Burrata Cheese over Lolla Rosso & Lolla Verde Leafs
Vanilla Baked Plums & Fresh Herb Roasted MushroomsChampagne Vinaigrette

Salad of Circus Frisée, Butter & Leaf Lettuces
Strawberries, Basil Pesto, Ciligiene Mozzarella CheeseWhite Balsamic Broken Strawberry Vinaigrette

INDIVIDUAL'S CHOICE OF ENTREE

Beef*
Slow Braised Prime Short RibsGrilled Strip Steak, Black Truffle Veal Jus

Fish*
Herb Crusted SalmonSeasonal Sustainable Fish

Chicken*
Seared Free Range French Cut Chicken Breast, Mushrooms & Chicken Pan JusChicken Riganati, Lemon, Oregano & Olive Oil Sauce

Vegetarian

Grilled Romaine Lettuce Hearts
Roasted Tomato, Shaved Watermelon Radish, Garlic Croutes &
Shaved Pecorino RomanoBlack Garlic Caesar Dressing

Soft Corn Polenta, Sauteed Spinach, Caramelized Royal Trumpet
Mushrooms & Seasonal VegetablesParmesan Cream
SauceChickpea & Jasmine Rice Ragout, Japanese Eggplant,
Sugar Snap Peas, Fried Tofu & Sambal Oelek Sauce

PLANNER'S CHOICE OF DESSERT

Crunch Bar with Chocolate Sauce, Berries & Chocolate Shavings

Upside-Down Pineapple Cake
Caramel Rum Sauce, Streusel & Berries

Hazelnut Praline Mousse Cake with Chocolate Sauce

Note:
Minimum of 50 Guests Required & Maximum of 500 Suggested

\$165 Per Guest

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. *Groups 1-15 people, consult with your event manager for alternative options such as a plated meal.Events of 16 - 25 people, add \$10.00 per guest.*

BRIAR STREET THEATER

Artichoke and Avocado Spread with Homemade Pita Chips

Heirloom Tomato Salad with Sweet Onions and Basil

Midwest Farm Greens tossed with Vegetable Julienne and Dark Balsamic Vinaigrette

Wild Salmon Caponata*

Roasted Beef Striploin Marinated with Lemon, Oregano and Garlic*

Pan Seared Chicken with Thyme Jus

Sautéed Asparagus & Peppers

Seven Grain Rice Pilaf

Blueberry Ginger Tarts

Mango Caramel Cheesecake

HARRIS THEATER

Roasted Seasonal Squash, Raisins & Mint Leaves with Lemon Honey Vinaigrette

Artisanal Lettuce, Red & Gold Beets with Pumpkin Vinaigrette Dressing

Red Onion & Cucumber Salad

Braised Wagyu Beef Brisket in Natural Juices

Chili Sugar Cured Arctic Char Grapefruit Salsa & Braised Swiss Chard

Free Range Chicken Breast with Pearl Onions & Fresh Local Grown Mushrooms

Red Quinoa Risotto with Parmesan Cheese

Roasted Root Vegetables with Honey & Marjoram

Raspberry White Chocolate Bar

\$125 Per Guest

Burnt Apple Tart

\$125 Per Guest

GOODMAN THEATER

Caprese Salad

Orzo & Zucchini Salad with Olives, Red Pepper, & Arugula

Roasted Red Pepper Hummus served with Fresh Pita

Rosemary Crusted Strip Loin of Beef with Borolo Sauce

Chicken Parmesan

Roasted Fresh Seasonal Catch with Herbed Beurre Blanc

Quinoa Risotto with Cremini Mushrooms

Grilled Broccolini & Baby Carrots

Baklava

\$125 Per Guest

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Interactive Stations

*Items may require an attendant at \$200.00 per attendant for up to three hours, \$75 per attendant each additional hour

DESSERT BOARD

Whole Strawberries, Jumbo Marshmallows, Mini Red Velvet

FLOAT STATION*

Local Root Beer, Creme Soda & Orange Soda
Topped with Choice of Chocolate or Vanilla Ice CreamAsk your

Cupcakes, Mini Brownies & Chocolate Sauce

\$26 Per Guest

CREPE STATION*

Planners to Choose (1) Sweet & (1) Savory Option to Offer their Guests.

Sweet: Mixed Berry or Nutella & BananaSavory: Chicken & Spinach or Smoked Ham & Swiss

\$32 Per Guest

Event Manager about upgrading to a Champagne & Sorbet station

\$22 Per Guest

CHOCOLATE SHOP

Chocolate Covered Pretzels

Chocolate Pot de Cream

White Chocolate Covered Strawberries

Chocolate Bark

\$22 Per Guest

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Small Bites

Miniature Dessert Packages are priced Per Person.Package of 2 for \$12.00Package of 3 for \$18.00Package of 4 for \$24.00All items will be displayed unless requested to be passed.Butler passed Desserts require 1 additional server per 100 guests at \$200 per attendant for up to 3 hours.

MINIATURE PASTRIES

Chocolate Tart with Dark Glaze

Key Lime Tart

Cherry Crumble Tart

Chocolate Flourless Ovals

Fruit Tart with Vanilla Cream & Mixed Berries

Custard Filled Eclair

Raspberry Mousse Cup

MINIATURE CUPCAKES

Chocolate Cupcake with Chocolate Ganache

Red Velvet Cupcake with Cream Cheese Frosting

Carrot Cupcake with Buttercream Frosting

Funfetti Cupcake With Vanilla Frosting

BARS

Caramel Turtle Bar

Oreo Bar

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Cakes & Pies

Choose up to (3) options - Each Cake or Pie serves 8-10 people

CAKES

Carrot Cake, Chocolate Cake, German Chocolate Cake, Red Velvet Cake or Tiramisu

\$16 *Per Guest*

CHEESECAKES

Traditional, Strawberry or Turtle Cheesecake

\$16 *Per Guest*

PIES

Apple Pie, Cherry Pie, Blueberry Pie, Peacan Pie or Chocolate Cream Pie

\$16 *Per Guest*

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Frozen Treats

Minimum of (2) Dozen of any (1) Items Required Unless Otherwise Specified.

ITALIAN ICE

Lemon

Cherry

Sugar Free - Cherry or Lemon

\$78 *Per Dozen*

ICE CREAM CUPS

Chocolate Brownie Swirl

Vanilla-Strawberry Shortcake Swirl

\$96 *Per Dozen*

ICE CREAM BARS & SANDWICHES

Chocolate Fudge Bars

Chocolate Chip Ice Cream Sandwich

Vanilla Ice Cream Sandwich with Chocolate Cookie

Strawberry Shortcake

Neapolitan Sandwich

Vanilla Twist Ice Cream Cone

THE ORIGINAL RAINBOW CONE

Minimum of 50 required.

Chicago's Own Layered Ice Cream
Rainbow Cone Tasters*A Chicago Tradition for over 95 years, enjoy the classic combination of Chocolate, Strawberry, Pistachio, Palmer House & Orange Sherbet ice cream in a single scoop, served in a dish. *Contains Nuts. Single flavors available upon request.*

\$9.50 *Per Cup*

\$84 *Per Dozen*

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Signature Wine Series

Seasonally inspired and handcrafted for Hyatt hotels, our signature wine series are highlighted wines that your attendees will appreciate. **Prices noted are Per Bottle.**

SIGNATURE WINE SERIES: CANVAS BY MICHAEL MONDAVI

Our exclusive Canvas wines made in partnership with Michael Mondavi recently won several medals at the prestigious 2020 San Francisco International Wine Competition (SFIWC). Now in its 39th year, the SFIWC is one of the world’s longest-running international wine competitions and sets the standard for professional wine judging. SFIWC medals have become reliable indicators of wine excellence across the globe. **Gold Medal:** Chardonnay **Silver Medal:** Blanc de Blancs, Pinot Noir and Cabernet Sauvignon **Bronze Medal:** Pinot Grigio

Canvas Pinot Noir, California | \$58
Aromas of vivid red fruit with hints of spice that complement the lithe texture & graceful length found on the palate. Subtle hints of oak & spice, married with lively tannins.

Canvas Cabernet Sauvignon, California | \$57
Aromas of lush, ripe, fruit forward flavors of black cherry, blackberry & cassis layered with nuances of cigar box & tobacco. Soft supple tannins & toasty oak showcase the silky finish. Subtle hints of oak & spice, married with lively tannins.

Canvas Pinot Grigio, Veneto, Italy | \$58
Aroma is predominantly fruity & flowery fragrances reminiscent of the countryside in summer. A dry, round & flavorful taste, with a

SEASONAL WINE FEATURE: VINTNERS COLLECTIONS

Santa Carolina was established in 1875 by Luis Pereira and was named in honor of his greatest inspiration: Carolina Iniguez, his wife. In 1974, the Larrain family bought the Chilean winery which they now 100% own and operate. Finca is produced from an Argentinian winery of the Carolina portfolio, located at the foothills of the Andes Mountain range of the Uco Valley. The Larrain family owns and operates 100% of this winery and prides themselves on this vegan wine created from desert soils in high altitude. Santa Carolina and Finca El Origen both have Sustainable and Carbon Neutral Certifications, as well as being ISO 22000 Certified and IFS (International Food Standard) High Level Status.

Finca El Origen Reserva Chardonnay | \$68 Per Bottle
.....
Carolina Reserva Cabernet Sauvignon, 2021 | \$68 Per Bottle
.....

fruity, warm & well-balanced finish. A perfect accompaniment for Mediterranean first courses, ham & melon or with fresh, creamy cheeses.

Canvas Chardonnay, California | \$57
Lovely apple blossom & honeysuckle aromatics greet the nose & transition into a pure varietal expression of rich orchard fruit flavors dominated by apple & pear, framed with well-integrated oak & bright acidity.

Canvas Brut, Blanc Da Blancs, Italy | \$60
Combines dry, fresh flavors, flower & fruity aromas with delicate hints of unique golden apple. This sparkling wine can be enjoyed on its own or with your favorite dish.

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.**Prices noted are Per Bottle.**

SPARKLING

Moet + Chandon | \$130
Segura Viudas Aria Brut | \$72
Mionetto Avantgard Prosecco | \$66
Saracco Moscato | \$60

ROSE

McBride Sisters Brut Rose | \$80
La Vielle Ferme Rose– France | \$60

WHITES

Mer Soleil "Reserve" Chardonnay | \$72
Whitehaven Sauvignon Blanc – Marlborough, New Zealand | \$68
Kendall-Jackson Chardonnay – California | \$64
Chateau Ste Michelle Riesling – Columbia Valley, Washington | \$58

REDS

DAOU, Cabernet Sauvignon | \$80
Rodney Strong Sonoma Cabernet Sauvignon – Sonoma County, CA | \$76
Elouan Pinot Noir – West Central Hills, Oregon | \$74
Catena Vista Flores Malbec – Mendoza, Argentina | \$64
Joel Gott Palisades, Red Blend | \$60

SOMMELIER SELECTIONS

Cabernet Sauvignon, Silverado, Napa Valley, California, 2012 \$120
Chardonnay, Cakebread Cellars, Napa Valley, CA, 2021 \$120
Carmenere, "Terrunyo" by Concha y Toro, Aconcagua Valley, Chile, 2021 \$116
Pinot Noir, Ponzi Vineyards, "Laurelwood," Willamette Valley, Oregon, 2021 \$98
Pouilly Fuisse, Gilles Noblet, Domaine De La Collonge, Burgundy, France, 2021 \$94
Merlot Markham, Napa Valley, California, 2019 \$94
Cabernet Sauvignon, Balancing Act, Columbia Valley, Washington, 2019 \$86
Merlot Based Bordeaux Blend, Chateau Pey La Tour, Bordeaux, France, 2014 \$86
Gewurztraminer, “Reserve” by Lucien Albrecht, Alsace, France, 2019 \$72

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Hand Crafted Cocktails & Spirit-Free Beverage

Best of Hyatt Mixology is the art of combining ingredients to deliver the perfect harmony of flavors in a drink. At Hyatt, we've combined exceptional ingredients & premium spirits for the ultimate experience in taste & balance.**Prices noted are Per Drink**

DON JULIO BLANCO TEQUILA

Don Bellini \$15.75 Per Drink Don Julio Blanco Tequila, Peach Puree, topped with Sparking Wine.
Watermelon Basil Margarita \$15.75 Per Drink Don Julio Blanco Tequila, Fresh Watermelon, Lime Juice with Agave Nectar & Basil
Paloma Fresca \$15.75 Per Drink Don Julio Blanco Tequila Shaken with Pink Grapefruit Juice, Agave Nectar topped with Sparkling Grapefruit Seltzer

BACARDI SUPERIOR RUM

Blueberry Lemonade Cooler \$15.75 Per Drink Bacardi Superior Rum & Muddled Blueberries with Fresh Mint & Lemonade
Peach Mojito \$15.75 Per Drink Bacardi Superior Rum, Peach Puree, Fresh Mint Leaves & Simple Syrup
Pineapple Basil Cooler \$15.75 Per Drink Bacardi Superior Rum Muddled with Basil & Agave Nectar, topped with Pineapple Juice & a Splash of Soda Water

TITO'S HANDMADE VODKA

TeaTo's Passion \$15.75 Per Drink Tito’s Handmade Vodka with Passionfruit Herbal Infused Iced Tea
Strawberry Mule \$15.75 Per Drink Tito’s Handmade Vodka, Muddled Mint & Strawberries with Ginger Beer
Raspberry Sparkler \$15.75 Per Drink Tito’s Handmade Vodka Shaken with Raspberries & Lemon Juice,

SPIRIT-FREE BEVERAGES

TijuaNO Margarita \$13 Per Drink Seedlip Grove 42, Fresh Lime Juice & Agave
New Fashioned \$13 Per Drink Ritual Whiskey Alternative, Bitters without the Bite & Demerara Syrup
Ginger Lemon Fizz \$13 Per Drink

topped with Sparkling Rose

ISH SPIRITS

With more than 40 international taste awards, ISH is proud to offer one of the most awarded alcohol-free product ranges in the world. And although they have some of the best products on the market, they always strive to improve which is why you may experience some differences in the ISH products over the years. Nature is their source. They use a range of plants and botanicals to create their award-winning drinks. Through different techniques, they extract, distill and steam their plants to obtain the familiar flavors they are proud to deliver.

Daiquirish | \$13 Per Drink

Mojitoish | \$13 Per Drink

Ginish & Tonic | \$13 Per Drink

Spirizish | \$13 Per Drink

FEVER-TREE

Ginger Beer, Tonic, Club Soda, Sparkling Lime & Yuzu & Sparkling Pink Grapefruit

Per Bottle

Prices are subject to 24% taxable service charge and current Illinois sales tax of 11.75%. Fall-Winter October 1, 2024 - March 31, 2025 Menu items & pricing may change based on availability and market conditions.

Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers & Bottled Water & Appropriate Garnishes.

SELECT BAR

Seedlip Grove 42, Ginger Beer & Lemon

RED BULL ENERGY DRINKS

Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

\$8.50 Each

SIGNATURE BAR

Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple Sec Dekuyper Coffee Liqueur & Amaretto

One Hour | \$31 Per Guest

Two Hour | \$41 Per Guest

Three Hour | \$51 Per Guest

Four Hour | \$61 Per Guest

PREMIUM BAR

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey & Chivas Regal Scotch

- One Hour | \$33 Per Guest
- Two Hour | \$43 Per Guest
- Three Hour | \$53 Per Guest
- Four Hour | \$63 Per Guest

HOST SPONSORED BAR PER DRINK

Charges are based on the actual number of drinks consumed.
Prices noted are per drink.

- Signature Cocktails | \$13
Conciere Brand Vodka, Gin, Silver Rum, Silver Tequila, Bourbon, Whiskey, Scotch & Triple SecDekuyper Coffee Liqueur & Amaretto
- Select Cocktails | \$14
Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum, Patron Silver Tequila, Jim Beam White Label Bourbon, Teeling Small Batch Irish Whiskey & Chivas Regal Scotch
- Premium Cocktails | \$15
Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal, Jameson, Jack Daniel's Whiskey, Johnnie Walker Black Scotch & Del Maguey Vida Mezcal
- Hand Crafted Cocktails | \$15.75
- Spirit-Free Beverages | \$13
- Domestic Beer | \$8.75
Miller Lite & Michelob Ultra
- Premium and Imported Beer | \$9.75
Corona Extra & Stella Artois
- Athletic Brewing Co. Non-Alcoholic Beer | \$9.75
- Local and Craft Beers | \$10.25
White Claw, Revolution "Anti-Hero IPA" & High Noon
- Canvas Wines by Michael Mondavi | \$13
- Featured Seasonal, Select & Premium Wines | \$15
- Red Bull Energy Drinks | \$8.50

Ketel One Vodka, Hendrick's Gin, Diplomatico Reserva Rum, Don Julio Blanco Tequila, Maker's Mark Bourbon, Crown Royal, Jameson, Jack Daniel's Whiskey, Johnnie Walker Black Scotch & Del Maguey Vida Mezcal

- One Hour | \$35 Per Guest
- Two Hour | \$45 Per Guest
- Three Hour | \$55 Per Guest
- Four Hour | \$65 Per Guest

LOCAL CRAFT BEER BAR

Your Guests will Enjoy a Variety of Top Locally Sourced Artisan & Craft Beers. Charges are based on the actual number of beers consumed. **Prices noted are per beer.**

- Revolution Fist City (Chicago Ale) | \$10.25
- Revolution Anti-Hero (IPA) | \$10.25
- Goose Island 312 (Urban Wheat Ale) | \$10.25
- Lagunitas Little Sumpin' Sumpin' (Ale) | \$10.25
- Spiteful Brewing GD Pigeon (Porter) | \$10.25
- Half Acre Pony (Pilsner) | \$10.25
- Bar Minimum Revenue Spend Required for Local Beer Bar:
\$500.00 for up to 25 guests\$1000.00 for 26 guests and above

Regular, Sugar Free, Blueberry, Watermelon and/or Tropical

Soft Drinks | \$7.75

Fever-Tree | Per Bottle

Ginger Beer, Tonic, Club Soda, Sparkling Lime & Yuzu, & Sparkling Pink Grapefruit

Bottled Water | \$7.50

Bottled Juices | \$7.25

BAR REQUIREMENTS

50-100 Guests | \$1000 Per Bar

101 Guests & Above | \$2000 Per Bar

LABOR CHARGES

Bartenders, Cocktail Servers & Attendants | \$200 Each
Up to three hours

Additional Hours for Bartenders or Servers | \$75 Each, per Hour

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Bottle Service

Initial Liquor purchase to include ice, glassware, napkins, stirrers and garnishes.

GIN

Hendricks, 1L | \$275 Per Bottle

Bombay Sapphire, 1L | \$200 Per Bottle

Beefeater, 1L | \$180 Per Bottle

BOURBON

Woodford Reserve, 1L | \$340 Per Bottle

Maker's Mark, 1L | \$300 Per Bottle

Jim Beam, 1L | \$175 Per Bottle

SCOTCH

RUM

Macallan 12yr, 750ml \$450 Per Bottle
Glenlivet 12yr, 1L \$340 Per Bottle
Johnnie Walker Black Label, 1L \$275 Per Bottle

TEQUILA

Clase Azul Reposado, 750ml \$700 Per Bottle
Casamigos Blanco, 1L \$350 Per Bottle
Don Julio Blanco, 1L \$350 Per Bottle
Patron Silver, 750ml \$250 Per Bottle

VODKA

Grey Goose, 1L \$280 Per Bottle
Ketel One, 1L \$225 Per Bottle
Absolut, 1L \$190 Per Bottle
Tito's, 1L \$180 Per Bottle

Diplomatico Reserva, 1L \$250 Per Bottle
Bacardi Superior, 1L \$175 Per Bottle

WHISKEY

Jameson, 1L \$250 Per Bottle
Crown Royal, 1L \$250 Per Bottle
Jack Daniel's, 1L \$240 Per Bottle

COGNAC & LIQUEURS

Hennessy V.S., 1L \$350 Pet Bottle
Grand Marnier, 1L \$300 Per Bottle
Bailey's, 1L \$275 Per Bottle
DiSaronno, 1L \$275 Per Bottle
Kahlua, 1L \$225 Per Bottle

All beverages are purchased in full. No returns of any products allowed for credit.Beverages are replenished only at Clients Request.

Beers

LOCAL CRAFT & IMPORTED BEERS

Full Case \$234 Per Case
Twenty-Four Assorted Bottles
Half Case \$117 Per Case
Twelve Assorted Bottles
Quarter Case \$58.50 Per Case
Six Assorted Bottles

DOMESTIC BEER

Full Case \$210 Per Case
Twenty-Four Assorted Bottles
Half Case \$105 Per Case
Twelve Assorted Bottles
Quarter Case \$52.50 Per Case
Six Assorted Bottles

All beverages are purchased in full. No returns of any products allowed for credit.Beverages are replenished only at Clients Request.

Mixers

SOFT DRINKS & WATERS

- Club Soda | \$7.25 Each
- Tonic Water | \$7.25 Each
- Still & Sparkling Water | \$7.50 Each
- Bubly Sparkling Water | \$7.75 Each
- Pepsi, Diet Pepsi, Decaffeinated Pepsi & Starry Soft Drinks | \$7.75 Each

JUICES

- Cranberry Juice | \$25 Per 32oz Bottle
- Grapefruit Juice | \$25 Per 32oz Bottle
- Orange Juice | \$25 Per 32oz Bottle
- Bottled Juices | \$7 Each
- Orange, Apple & Cranberry

MIXERS

- Sweet & Sour Mix | \$25 Per Bottle
- Zing Zang Bloody Mary Mix | \$30 Per Bottle
- Dry Vermouth Tenth | \$30 Per Bottle
- Sweet Vermouth Tenth | \$30 Per Bottle

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