

Breakfast

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Breaks

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Beverage Enhancements

Lunch

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- Lunch Buffet Du Jour
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- Plated Dinner
- Dinner Buffets

Reception

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Bar

Groups of less than 30 people will be charged a 200.00 service fee.  
All prices are in USD and are subject to applicable taxes and 24% gratuity.  
The service duration is a maximum of 2 hours and additional labor fee will apply for extended service.  
Menu items are non-transferable to any subsequent meal or event.  
The prices in the menu are valid for 60 days from that date of this proposal.  
19.07.2013

**Breakfast**

Priced per person, unless otherwise noted

*All breakfast menus include:*

Tazo® Teas | *We Proudly Brew Starbucks Coffee*  
3 Juices Including Fresh Squeezed Orange, Grapefruit & White Cranberry

**Plated Breakfast**

2 course table d'hote menu

**Seasonal Fruit Compote** | Vanilla Cream

*Choice Of:*

**Shirred Eggs** | 40

Artichokes | Parmesan Cheese | Applewood Smoked Bacon | Country Sausage

**Filet de Bouef** | 45

Poached Eggs | Sliced Tomato | Choron Sauce

**Crepe** | 41

Spinach Tomato Morel Mushroom | Mornay Sauce

**Quiche Lorraine** | 39

Sautéed Spinach

**Breakfast Buffets**

**European Continental** | 39

Danish Pastries | Royal Scones | Croissants

**New York Bagel** | 41

3 Bagel Flavors | Plain and Flavored Cream Cheese

**Smoked Salmon** | 44

Traditional Sides | New York Bagel Stand

**The Healthy** | 44

Seasonal Whole Fruit | Sliced Fresh Fruit | Greek Yoghurts | Swiss Granola |  
Bircher Muesli | Low-fat Bran Muffins

**Frittata Provencal** | 53

Frittata Provencal & Scrambled Eggs | Lyonnaise Potato | Cheese & Charcuterie | Baguette |  
Birchermüsli | Greek Yoghurt | European Continental

**The Hearty** | 53

Herbed Scrambled Eggs | Applewood Smoked Bacon | Country Sausage |  
Breakfast Potatoes | Grilled Vegetable du Jour | Steel-Cut Oatmeal |  
Broiled Tomato Provencal | European Continental

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**Breakfast Stations**

Priced per person

1 Chef/50 People | Fee will be applied to all stations | 150

**Omelet Station** | 22

Country Fresh Eggs| Egg Whites| Egg Beaters

*Choose 2:* Gruyere| Cheddar| Chevre| Provolone| Gouda| Feta

*Choose 3:* Black Forest Ham| Country Sausage| Applewood Bacon| Andouille | Chorizo| Turkey Sausage

*Choose 4:* Spinach| Scallions| Portobello Mushrooms| Red Onions| Bell Pepper| Tomatoes| Leeks| Caramelized Onion| Asparagus| Broccoli

**Cereal Station** | 13

Birchermüsli | Steel-Cut Oatmeal| Assorted Cereals| Bananas| Sliced Strawberries

**Smoked Salmon Station** | 24

Capers | Red Onion| Hard Boiled Egg Whites & Yolks| Chopped Parsley| Cream Cheese| Assorted Bagels

**Crepe Station** | 19

Strawberry| Ricotta & Orange| Nutella| Apple-Raisin-Cinnamon

**Belgian Waffles Station** | 14

Maple Syrup | Whipped Cream| Whipped Butter| Fruit Compote

**Tiramisu Toast Station** | 14

Maple Syrup | Whipped Cream| Whipped Butter| Fruit Compote

**Whole Wheat Ricotta Orange Pancakes Station** | 14

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## **Breakfast Buffet Enhancements**

Priced per dozen when added to breakfast buffets

### **From The Bakery | 70**

Croissants  
Royal Scones  
Bagels  
Sticky Pecan Buns  
Cinnamon Rolls  
Muffins| Bran| Blueberry| Cranberry Nut  
Mini Strudels  
Danish Pastries

### **Breakfast Biscuit or Croissant | 85**

Sausage| Egg| Cheddar  
Black Forest Ham| Egg| Gruyere  
Swiss Cheese| Egg  
Smoked Salmon| Egg

### **Egg Add-ons**

Hard-Boiled Eggs| 30  
Quiche Lorraine Tart| 85

## **Breakfast Buffet Enhancements**

Priced per person when added to breakfast buffets

### **Fruits & Vegetables**

Sliced Fruit| 7  
Seasonal Whole Fruits| 4  
Grilled Asparagus| 7  
Broiled Tomatoes| 5

### **Breakfast Meats**

Smoked Applewood Bacon| 7  
Country Sausage| 7  
Turkey Sausage| 7  
Turkey Bacon| 7  
Black Forest Ham| 7  
Canadian Bacon| 7  
Charcuterie| Cured Meats| Cheeses| 14

### **The Favorites**

Individual Fruit Yoghurt| Low-Fat Yogurt| 6  
Parfait Yoghurt| Berries| Granola | 7  
Cereals| 6  
Granola| 6  
Irish Steel Cut Oatmeal| 8  
Belgian Waffles| 9  
Tiramisu Toast| 9  
Birchermüsli | 6

## **Beverage Enhancements**

Priced per item, unless otherwise noted

*We Proudly Brew Starbucks Coffee| 135/gallon*

Naked Juice Organic Smoothies| Berry-Vegetable| Blue Machine (blueberry)| Red Machine (pomegranate & strawberry)| 8

Individual Milk| 6  
Bottled Juice| 7  
Soft Drinks| 6  
FIJI Water| 8  
Bottled Water | 6  
Natura® Water| 1/person

Red Bull| 9  
**vitaminwater®**| 8  
Tazo® Iced Teas| 7  
Champagne Toast| 12  
Blood Orange Pomegranate Mimosa | 15

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**Themed Breaks**

Priced per person  
(minimum 30 guests)

**Fruit Pastry Shoppe** | 18

Apple Strudel | Berry Crisp | Seasonal Sliced Fruit | Frangipane Fruit Tart

**Fit & Fun** | 16

Greek Fruit Yoghurts | Seasonal Whole Fruit | Power Bars

**Afternoon Tea** | 25

Royal Scones | Devonshire Cream | Fruit Marmalade | Mini Fresh Fruit Tarts |  
Assorted Tea Sandwiches | Smoked Salmon | Roast Beef | Watercress | Cheddar & Apple

**Build Your Own Trail Mix** | 20

Swiss Granola | Raisins | Chocolate Chips | Assorted Nuts | Dried Cranberries | M&M'S®

**A Chicago Tradition** | 24 (Minimum 30 People)

Individual bags of Garrett Popcorn Shops Popcorn: CaramelCrisp® | CheeseCorn™ | Buttery

**Crudités** | 18

Seasonal Sliced Fruit & Vegetable Crudités | Sweet & Savory Sauces

**Gelato** | 23

Italian Gelato | Hazelnut | Vanilla | Chocolate | Strawberry | Lemon | Mango

**Penny Candy Store** | 19

Jelly Beans | Gummy Bears | Mike & Ike | Swedish Red Fish |  
Sugar Babies | M&M's | Junior Mints

**Cupcake Craze Break** | 21

Assorted Mini Cupcakes: Vanilla | Chocolate | Red Velvet

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**Break Enhancements**

Priced per dozen

**Snacks**

Bavarian Pretzel  Country Dijon  120	100 Calorie Right Bites  65
Hi-protein Seed Pretzel  Honey Mustard  120	Greek Fruit Yoghurt  84
Double Chocolate Rocky Road Cookies  85	French Macaroon  125
Chocolate Chip Cookies  85	Swiss Truffles  95
Oatmeal Raisin Cookies  85	Petite Éclairs  95
Peanut Butter Cookies  85	Granola Bars  70
Chocolate Dipped Pretzel Stick  75	Candy Bars  80
Double Chocolate Brownies  85	Baklava  120
White Chocolate Blondies  85	

**Beverage Enhancements**

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*We Proudly Brew Starbucks Coffee| 135/gallon*

Naked Juice Organic Smoothies  Berry-Vegetable  Blue Machine (blueberry)  Red Machine (pomegranate & strawberry)  8	
Individual Milk  6	Red Bull  9
Bottled Juice  7	<b>vitaminwater®</b>   8
Soft Drinks  6	Tazo® Iced Teas  7
FIJI Water  8	Champagne Toast  12
Bottled Water   6	Blood Orange Pomegranate Mimosa   15
Natura® Water  1/person	

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**Plated Lunch**

Entrée priced per person based on a 3 course table d'hôte menu | 4th course add | 10 per person

*All plated lunches include:*

Choice of seasonal soup or salad | artisan bread | dessert | coffee | iced tea service

**Seasonal Soup**

Winter: Acorn Squash Soup | Chestnut Soup | Roast Parsnip Soup

Spring: Spring Garden Vegetable Soup | Asparagus Soup | Wild Mushroom Soup

Summer: Tomato Gazpacho Soup | Carrot Apple Bisque | Tomato Basil Bisque

Fall: Celery Root Truffle Soup | Beef Barley Soup | Potato Leek Soup

**Salad**

Belgian Endive & Bibb Lettuce with Radish | Apple Vinaigrette

Arugula Watercress & Fennel Salad | Toasted Walnuts | Citrus Vinaigrette

Caesar Salad | Focaccia Crostini | Shaved Parmesan | Parmesan Pepper Dressing

Baby Field Greens | European Cucumber | Tear-Drop Tomato | Balsamic Vinaigrette

**Plated Lunch Entrée | Priced per person**

Dijon Honey Glazed Salmon | 58

Sustainable Fish of the Season | 60

Roast Chicken Breast | Warm Panzanella | Tomato Ragu | 54

Lemon Tarragon Chicken | 52

Beef Bourguignonne | Fingerling Potatoes | Pearl Onions | Baby Carrots | 63

Provençal Style Short Rib | Creamy Polenta | 66

Gemeli Smoked Chicken Pasta | Roasted Red Pepper | Toasted Pine Nuts | 52

**Vegetarian Entrée | Priced per person**

Asiago Gnocchi | Roasted Acorn Squash | Spinach | Caramelized Onion | Lemon Truffle Cream | 46

Ratatouille Vegetable Strudel | Warm Tuscan Bean Salad | 44

Baby Vegetables | Israeli Cous Cous | Saffron Broth | 40

Vegan Spinach Mushroom Ravioli | Stewed Tomatoes | White Bean Ragout | 48

**Salad Entrée | Priced per person**

Mediterranean Shrimp Salad | Romaine | Feta | Tomato | Cucumber | Red Onion | Roasted Garlic | Red Wine Vinaigrette | 39

Grilled Chicken Caesar Salad | Romaine | Parmesan Cheese | Sourdough Bread Croutons | Parmesan Pepper Dressing | 33

Salmon Nicoise Salad | Mixed Greens | Tomato Wedges | Hard Boiled Egg | Green Beans | Croutons | Balsamic Vinaigrette | 37

Asian Chicken Salad | Sesame Ginger Vinaigrette | Fried Wonton Crisps | 35

**Dessert**

Tiramisu

Lemon Meringue Tart

Grand Marnier Pound Cake | Mascarpone Cream | Mixed Berries

Cheese Cake | Morello Cherries | Caramel Sauce

Flourless Chocolate Cake | Whipped Cream | Berries

Apple Strudel Crème Anglaise

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**Lunch Buffet Du Jour**

Priced per person

**Monday - Mediterranean** | 60 on Monday only | 75 all other days

Chicken Lemon Soup  
Mushroom Ala Greque Salad  
Greek Green Salad | Tomato | Cucumber | Red Onion | Olive | Feta  
Tabouli Salad  
Sustainable Fish of the Season | Couscous | Lemon Parsley  
Chicken Baba Ghanoush  
Nut Rice Pilaf  
Roast Zucchini | Yellow Squash With Mint | Parsley  
Honey Yoghurt Custard  
Orange Glazed Almond Pavé  
Baklava

**Tuesday - España** | 60 on Tuesday only | 75 all other days

Potato Saffron Soup  
White Bean | Red Onion | Egg Salad | Roasted Garlic & Red Wine Vinaigrette  
Romaine Hearts Salad | Lemon Garlic Dressing  
Pimento Artichoke Salad | Goat Cheese | Garbanzo Beans  
Chili Rubbed Flank Steak | Rioja Wine Sauce  
Paella | Chicken | Shrimp | Mussels  
Spicy Red Bliss Potato  
Roasted Cauliflower  
Churros  
Lemon Cake  
Dulce de Leche Tart

**Wednesday - Be Italian** | 60 on Wednesday only | 75 all other days

Tomato Basil Bisque  
Baby Spinach | Orange Segments | Fennel Salad | Pignoli | Citrus Vinaigrette  
Antipasto Salad  
Scallopine Chicken | Spicy Italian Sausage | Charred Tomato | Rosemary  
Grilled Striploin | Roast Garlic | Thyme  
Grilled Vegetable Fusilli Pasta | Pesto Cream  
Asiago Creamed Spinach  
Candied Orange Fennel Biscotti  
Pistachio Panna Cotta  
Chocolate Hazelnut Tart

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**Thursday - The French Café** | 60 on Thursday only | 75 all other days

Potato Leek Veloute  
French Green Bean Salad | Champagne Vinaigrette  
Vegetarian Nicoise Salad  
Chicken Coq Au Vin  
Fish of the Season  
Potato au Gratin  
Vegetables à la Provençal  
French Baguette | Brioche Rolls  
Opera Cake  
Crème Puffs  
Financier

**Every Day - Sweet Home Chicago Deli** | 60 on Thursday only | 75 all other days

Garden Vegetable Soup  
Mixed Field Greens | Balsamic Vinaigrette  
German Potato Salad  
Assorted Sliced Bread  
Albacore Tuna Salad  
Sliced Ham | Turkey | Corned Beef  
Hot Italian Beef | Hoagie | Giardiniera  
Braised Bratwurst | Grilled Onions  
Lettuce Tomato | Pickle | Onion | Pepperoncini | Peppers  
Swiss | Cheddar Cheese  
Double Chocolate Brownies  
White Chocolate Blondies

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## **Executive Lunch**

Priced per person | Maximum 125 people  
All 3 courses are presented on small plates served bento box style  
includes Tazo® Teas | Starbucks Coffee

### **Swiss Executive Luncheon | 60**

#### **Salad**

*Choose 1:*

Baby Spinach | Strawberries | Blue Cheese | Red Onion | Raspberry Vinaigrette  
Red Oak Leaf Lettuce | Shaved Fennel | Toasted Walnuts | Citrus Vinaigrette  
Heart of Romaine | Herb Croutons | Parmesan | Caesar Dressing  
Mixed Greens | Cucumber | Tear Drop Tomato | Balsamic Vinaigrette

#### **Entree**

*Choose 1:*

Fish of the Season  
Roasted Chicken | Capers & Artichokes  
Braised Short Rib | Creamed Leeks  
Beef Bourguignonne  
Grilled Top Sirloin Steak | Shallots

#### **Dessert**

*Choose 1:*

Chocolate Caramel Tart  
Tiramisu  
Lemon Meringue Tart  
Fruit Tart  
Grand Marnier Pound Cake | Mascarpone Cream | Mixed Berries  
Cheese Cake | Morello Cherries | Caramel Sauce  
Apple Strudel Crème Anglaise

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**Plated Dinner**

Entrée priced per person based on a 3 course table d'hôte menu| 4th course add|16 per person

*All plated dinners include:*

Choice of appetizer, seasonal soup, salad or intermezzos| artisan bread| dessert| coffee

**Appetizers**

Roasted Red Pepper Risotto Cake| Braised Escarole| Cipollini Onions  
Alsatian Onion| Bacon and Gruyere Tart| Petite Salad| Champagne Vinaigrette  
Sautéed Shrimp| Leeks| Swiss Chard| Champagne Sauce  
Seared Sea Scallops| Puff Pastry Crisp| Celery Root Puree| Truffle Coulis  
Crab Cakes| Piperade of Sweet Peppers  
Gratin of Ratatouille and Chevre| Garlic Crostini

**Seasonal Soups**

Winter: Acorn Squash| Chestnut| Roasted Parsnip  
Spring: Spring Garden Vegetable| Asparagus| Wild Mushroom  
Summer: Tomato Gazpacho| Carrot Apple Bisque| Tomato Basil Bisque  
Fall: Celery Root Truffle| Beef Barley| Potato Leek

**Salads**

Mushroom| Pickled Red Onion Salad| Sherry Gelee| Mache  
Baby Spinach Salad| Strawberries| Blue Cheese| Red Onion and Strawberry Vinaigrette  
Red Oak Leaf Lettuce Salad| Shaved Fennel| Toasted Walnuts| Citrus Vinaigrette  
Hearts of Romaine Salad| Focaccia Crostini| Shaved Parmesan| Lemon Garlic Dressing  
Geneva Mixed Greens| European Cucumber| Teardrop Tomato| Balsamic Vinaigrette

**Intermezzos**

Green Apple| Mandarin Orange| Pink Grapefruit| Rose Champagne

**Plated Dinner Entrée| Priced per person**

Red Zinfandel Braised Short Rib| Parsnip Hash Browns| Creamed Leeks| 85  
Grilled Chicken Breast Provençal | Creamy Polenta| Red Pepper Bisque| 80  
Sustainable Fish of the Season | 85  
Seafood Bouillabaisse| 90  
Roasted Free Range Hen| Warm Tomato Feta Vinaigrette| 80  
Lamb Osso Buco| Rosemary au Jus| Gremolata| 82  
Grilled Veal Tenderloin| Morels | Asparagus| 100  
Grilled Filet of Beef| Oyster Mushrooms| Bordelaise Sauce| 95  
Sautéed Chicken Breast| Coq au Vin| 80  
Braised Short Rib and Sustainable Fish of the Season| 90  
Grilled Filet of Beef and Sweet Chili Garlic Shrimp| 105

**Desserts**

Passion Fruit Crème Brulée| Tropical Fruit  
Swiss Chocolate Marquise| Raspberry Sauce| Vanilla Bean Whipped Cream  
White Chocolate Mango Cheesecake| Candied Macadamia Nuts  
Lemon Panna Cotta| Assorted Berries| Candied Fruit  
Vanilla and Pineapple Mousse Cake

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## **Dinner Buffets**

Priced per person

*Dinner Buffet includes:*

Choice of seasonal soup| salad| entree| starch| vegetable| bread| dessert| coffee service

Choose 2 Entrees|100

Choose 3 Entrees|120

### **Soup**

*Choose 1:*

Winter: Acorn Squash Soup| Chestnut Soup| Roast Parsnip Soup

Spring: Spring Garden Vegetable Soup| Asparagus Soup| Wild Mushroom Soup

Summer: Tomato Gazpacho Soup| Carrot Apple Bisque| Tomato Basil Bisque

Fall: Celery Root Truffle Soup| Beef Barley Soup| Potato Leek Soup

### **Salad**

*Choose 2:*

Hearts of Romaine| Focaccia Crostini| Shaved Parmesan| Lemon Garlic Dressing

Caprese| Buffalo Mozzarella| Vine Ripened Tomatoes| Basil Oil| Balsamic Glaze

Mixed Greens| European Cucumber| Balsamic Vinaigrette

Grilled Asparagus Salad| Roasted Red Peppers| Feta| Olives

Marinated Mushroom Salad

Baby Red Bliss Potato Salad

Fussili Pasta Salad| Smoked Salmon| Capers| Red Onions| Snow Peas| Chervil Cream

### **Entrees**

*Choose 2 or 3:*

Sustainable Fish of the Season

Grilled Chicken| Creamy Polenta| Red Pepper Bisque

Crusted Chicken Breast à la Provencale Oregano Jus

Lamb Osso Buco| Gremolata

Roasted Strip Loin| Oyster Mushroom| Bordelaise

Red Zinfandel Braised Short Rib| Parsnips| Creamed Leeks

Asiago Stuffed Gnocchi| Roasted Acorn Squash| Truffle Cream

Roast Pork Loin| Caramelized Apples| Onions| Black Pepper

### **Desserts**

*Choose 3:*

White Chocolate Mango Cheesecake

Swiss Chocolate Marquise

Apple Strudel

Lemon Panna Cotta

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**Reception Hors d'Oeuvre**

Priced per item | Minimum 50 pieces

**Hot**

Moroccan Chicken Lollipop| 8  
Crab Cake with Chili Rouille| 8  
Thai Shrimp Spring Roll| 8  
Coconut Lobster Tail | 9  
Artichoke Hearts | Goat Cheese| 9  
Fig | Blue Cheese Pizzette| 8  
Short Rib & Manchego Empanada| 8  
Beef Tenderloin Brochette| 8  
Baby Lamb Chop Provençal| 9  
Mini Beef Wellington| 9  
Brie| Pear| Almonds| Filo Roll| 8  
Wild Mushroom Risotto| Gorgonzola Croquette | 8

**Cold**

Chilled Shrimp| Cocktail Sauce| 9  
Rock Shrimp| Mango Chutney| Sourdough Crouton| 8  
Lobster| American Caviar| Brioche| 10  
Avocado Crab Salad| Grilled Focaccia| 9  
Sesame Tuna Wonton Crisp| Wasabi Tartar| 9  
Salmon Tartar| Cerranno Pepper| Crispy Wonton| 8  
Seafood Maki| Crab Stick| Eel| Nigri Yellow Tail| Salmon| Tuna Sushi| 9  
Apricot Duck Breast| Walnut Raisin Bread| 9  
Smoked Chicken| Black Bean Salad| 8  
Beef Tenderloin| Horseradish Cream| Gherkin| Brioche| 9  
Caprese Kabob| 8  
Blue Cheese Mousse Tart| 8  
Smoked Salmon| Dill Crème Fraîche| Marble Rye| 8  
Country Pâté| Dijon Mustard| 8  
Chèvre Poppy Seed Roll| Dried Cherries| 8  
Foie Gras Toast| 8

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**Reception- Action Stations**

Priced per person | À la carte

1 Chef/50 People | Fee will be applied to noted stations | 150

**Artisan Cheese Display| 18**

Array of Gourmet Cheese| Grapes| Crackers| Signature Breads

**Vegetable Crudité Display| 14**

Fresh Garden Vegetables| Roasted Red Pepper Ranch Dip| Stilton Bleu Cheese Dip

**Antipasto Station| 23**

Prosciutto| Provolone| Genoa Salami| Capicola| Mozzarella| Banana Peppers| Marinated Roma Tomatoes| Cauliflower| Kalamata Olives| Artichoke Hearts| Roasted Peppers| Grilled Vegetables| Signature Breads

**Risotto Station| 25**

Baby Scallops| Duck Confit| Pancetta | Portobello Mushrooms| Aged Parmesan| Asparagus| Kalamata Olives  
\*Chef Required

**Stir Fry Station| 24**

Ginger Marinated Beef & Chicken| Pea Sprouts| Shiitake Mushrooms| Broccoli| Bok Choy| Carrots| Yellow Peppers| Red Onion| Scallions| Jasmine Rice  
\*Chef Required

**European Cured Meats & Charcuterie Station | 28**

Country Pate| Duck Pastrami| Pepper Smoked Chicken Cornichon| Dijon Mustard| French Baguette

**Cobb Salad Station| 21**

Mixed Greens| Assorted Breads| Balsamic Vinaigrette Olive Loaf| Tuscan Sour Dough| Baguette| Rosemary Crackers

**Pasta Station| 25**

Gorgonzola Tortellini| Penne| Fettuccini  
Pancetta| Chicken| Baby Shrimp| Spinach| Portobello Mushrooms|  
Flame Roasted Plum Tomatoes| Parmesan  
Marinara| Pesto Sauce| Alfredo Sauce| Puttanesca  
\*Chef Required

**Gourmet Pizza Station| 25**

Thin Crust Style

*Choose 3:* Pesto| Tomatoes| Buffalo Mozzarella  
Applewood Bacon| Spinach| Parmesan  
Chipotle Barbeque Chicken| Red Onion| Jack Cheese  
Tomato| Mozzarella| Parma Ham  
Pepperoni| Mozzarella| Basil

**Spanish Paella Station| 24**

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**Carving & Specialty Stations**

1 Chef/50 People | Fee will be applied to noted stations | 150

**Sushi Stations** | 825/100 pieces

Enhance with a Traditionally Uniformed Sushi Chef + Assistant | 450

**Fresh Fruit Display** | 16 (Priced per person)

**Baked Brie en Croûte** | 225 (Serves 20)

**Pepper Crusted Tenderloin of Beef** | 750 (Serves 20)

\*Chef Required

**Grilled Chicago Strip Loin of Beef** | 600 (Serves 25)

\*Chef Required

**Black Pepper Crusted Ahi Tuna** | 650 (Serves 20)

\*Chef Required

**Thyme and Honey Glazed Pork Loin** | 450 (Serves 40)

\*Chef Required

**Steamship Round of Beef** | 1,500 (Serves 100)

\*Chef Required

**Slow Roasted Turkey** | 475 (Serves 30)

\*Chef Required

**Salmon en-Croûte** | 650 (Serves 20)

\*Chef Required

**Crusted Prime Rib** | 600 (Serves 25)

\*Chef Required

**Citrus Honey Glazed Bone-in Ham** | 450 Each (Serves 30)

\*Chef Required

**Herbs De Provence Crusted Rack of Lamb** | 250

\*Chef Required

**Poached or Smoked Salmon** | 650 (Serves 20)

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Menu items are non-transferable to any subsequent meal or event.

The prices in the menu are valid for 60 days from that date of this proposal.

**Reception Enhancements**

**Additional Dessert And Sweet Tables**|Priced per person

**Viennese Sweet Table**| 38

Coconut Tart| Raspberry Shooters| Tiramisu| Opera Cookies| Pecan Bars| Soft Center Cake| Fruit Tarts| Chocolate Strawberries| Lemon Panna Cotta| Truffles| Apple Strudel| Cream Puffs| Chocolate Éclairs| Key Lime Tarts| Chocolate Macaroon| Shortbread| Biscotti| Cannoli| Mini Chocolate Chip

**Miniature Sweet Table**| 29

Coconut Tart| Raspberry Shooter| Tiramisu| Soft Center Cake| Fruit Tarts| Truffles| Apple Tarts| Chocolate Macaroons| Shortbread| Biscotti

**Chocolate Fondue**| 20

Strawberries| Biscotti| Pretzels| Marshmallows| Crispy Treats| Pound Cake

*Additional | 650 for fountain rental| Must be ordered through hotel*

Groups of less than 30 people will be charged a 200.00 service fee.  
All prices are in USD| are subject to applicable taxes| 24% gratuity.  
The service duration is a maximum of 2 hours| additional labor fee will apply for extended service.  
Menu items are non-transferable to any subsequent meal or event.  
The prices in the menu are valid for 60 days from that date of this proposal.



## **Beer, Wine and Spirits**

Bartender Fee| 150

Cashier Fee| 150

### **Cash Bar**

Premium Cocktails| 16

Wine| 12

Imported / Premium Beer| 12

Domestic Beer| 10

Mineral Water| 6

Soft Drink| 6

Juices| 6

### **Hosted Bar** (charges calculated per item)

Premium Brand Drinks| 12

Platinum Brand Drinks| 14

Imported / Premium Beer| 9

Domestic Beer| 8

Wine| 9

Mineral Water| 6

Soft Drinks| 6

### **Hosted Bar** (charges calculated per hour)

	Premium Brands	Platinum Brands
1 Hour	28	30
2 Hours	38	42
3 Hours	48	54
4 Hours	53	60
5 Hours	56	63

Packages include imported | domestic and non-alcoholic beer | white and red wines | mineral waters | soft drinks

All prices are on hourly basis and per person

### **Premium Bar**

Absolut Vodka | Tanqueray Gin | Dewars Scotch Whiskey | Bacardi Rum | Canadian Club Whiskey | Jim Beam Bourbon Whiskey | Jack Daniels Kentucky Whiskey | Cuervo Gold Tequila | DeKuyper Amaretto

### **Platinum Bar**

Belvedere Vodka | Bombay Sapphire Gin | Chivas Regal Scotch Whiskey | 10 Cane Rum | Maker's Mark Bourbon Whiskey | Patrón Silver Tequila | Amaretto DiSaronno | Kahlua Coffee Liquor | Hennessy VS Cognac | Bailey's Irish Cream

### **Imported and Premium Beer**

Heineken | Stella Artois | Amstel Light | Seasonal Local Micro Brews

### **Domestic Beer**

Budweiser | Bud light | Miller light

### **Soft Drinks**

Coca Cola | Diet Coke | Sprite

### **Mineral Water**

Ice Mountain | San Pellegrino

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**Wine List**

**Sparkling**

Veuve Clicquot Brut Yellow Label| Champagne| France| 120  
Blanc de Blanc| Freixenet| Spain| 35

**White**

Sauvignon Blanc| Bonterra| Mendocino| California| 50  
Pinot Grigio| Maso Canali| Italy| 45  
Pinot Grigio| Pighin| Italy| 64  
Vino Blanco| Telmo Rodriguez| Rueda Basa| Spain| 60  
Côtes du Rhône Blanc| Perrin Réserve| France| 45  
Chardonnay| Rodney Strong| Sonoma County| California| 45  
Chardonnay| Cakebread Cellars| Napa valley| California| 110

**Red**

Tempranillo| Bodegas Beronia| Rioja| Spain| 65  
Sangiovese (Organic) | Tiamo| Italy| 47  
Côtes du Rhône Rouge| Perrin Réserve| France| 45  
Cabernet Sauvignon| Deloach| California| 39  
Pinot Noir| Sonoma-Cutrer| Russian River Valley| California| 97  
Merlot| Rodney Strong| Sonoma County| California| 50  
Cabernet Sauvignon| Kenwood "Jack London"| Sonoma County| California| 95  
Merlot| Sterling Vitner's Collection| California| 60

Additional wines are available by the case upon request.

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Menu items are non-transferable to any subsequent meal or event.  
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