



WELCOME TO THE FAIRMONT CHICAGO, MILLENNIUM PARK

Embracing the city's renowned style, the Fairmont Chicago, Millennium Park is an ideal destination for your meetings and events. Our intimate boardrooms and impressive ballrooms offer flexible, state-of-the-art function space, many with inspiring views of the city's famous skyline. Whatever the occasion, every attendee is treated to an event that is fully customized and effortless, right down to the last detail. Each function at the Fairmont Chicago, Millennium Park is a unique celebration that simply cannot be replicated anywhere else. Featuring exciting themes and unusual ingredients, our diverse team of banquet chefs create cuisine with styles and recipes from around the world using only the finest ingredients available. It would be our pleasure to offer you custom menus featuring local, organic and sustainable ingredients or healthy options. Our conference services and catering managers would be pleased to provide you with further information on these selections.

Exceptional food, wine and exemplary service are the benchmark of the Fairmont Chicago, Millennium Park. We're pleased that you are considering our banquet facilities and look forward to working with you to create a distinctive and memorable event.





BREAKFAST BUFFETS

All breakfast buffets include freshly squeezed orange and grapefruit juice, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

CONTINENTAL

57

MINIMUM 10 GUESTS

ASSORTED FRESHLY BAKED PASTRIES, FRUIT PRESERVES, LOCAL HONEY, BUTTER

FRESH SEASONAL FRUIT SALAD, BERRIES

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, SUNFLOWER SEEDS AND WALNUTS

GREEK YOGURTS, VANILLA AND FRUIT

AMERICAN CLASSIC

68

ASSORTED FRESHLY BAKED PASTRIES

TOASTER STATION, BAGELS, WHITE, WHEAT, RYE, EUROPEAN STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM CHEESE

FRESH SEASONAL FRUIT AND BERRIES

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, SUNFLOWER SEEDS AND WALNUTS

CAGE FREE SCRAMBLED EGGS

YUKON GOLD BREAKFAST POTATOES, CARAMELIZED ONIONS CRISPY BACON

MIDWEST BREAKFAST

72

ASSORTED FRESHLY BAKED PASTRIES

FRESH FRUIT SALAD WITH HONEY

TOASTER STATION, BAGELS, WHITE, WHEAT AND RYE, EUROPEAN STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM CHEESE

SOUTHERN STYLE GRITS WITH CHEDDAR CHEESE

HOME STYLE BUTTERMILK BISCUITS AND SAUSAGE GRAVY

BUTTERMILK PANCAKESWITH WARM MAPLE SYRUP

CAGE FREE SCRAMBLED EGGS

ROASTED BREAKFAST SKILLET POTATOES WITH ROSEMARY

HONEY GLAZED HAM STEAKS

EL DESAYUNO

73

ASSORTED FRESHLY BAKED PASTRIES

FRESH SEASONAL FRUIT

BIONICOS; CAJETA, GREEK YOGURT, HOUSE GRANOLA, BERRIES

CHURRO FRENCH TOAST, CINNAMON MAPLE SYRUP

BREAKFAST ENCHILADA: SCRAMBLED EGGS, RANCHERO SAUCE,

CORN TORTILLA, COTIJA AND DICED TOMATOES

CAGE FREE SCRAMBLED EGGS WITH CILANTRO AND COTIJA

SALSA FRESCA

ROASTED POTATOES, CHORIZO AND CILANTRO

PORK SAUSAGE



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HEALTHY

72

LEMON BLUEBERRY AND MORNING GLORY LOAF CAKE
GLUTEN FREE MUFFINS
TOASTER STATION, WHOLE WHEAT, SPROUTED GRAIN BREAD AND GLUTEN FREE BREAD, FRUIT PRESERVES, LOCAL HONEY AND EUROPEAN STYLE BUTTER
FRESH SEASONAL SLICED FRUIT
EGG WHITE FRITTATA, MUSHROOMS, SPINACH, AND ASPARAGUS
CAGE FREE SCRAMBLED EGGS, MARINATED TOMATOES
MUESLI OVERNIGHT OATS, SEASONAL BERRIES AND LOCAL HONEY
CHIA SEED COCONUT MILK PUDDING, TOASTED COCONUT, AND GLUTEN FREE GRANOLA

BRUNCH

88

ASSORTED DONUTS AND DONUT HOLES
ASSORTED FRESHLY BAKED PASTRIES
FRESH SEASONAL FRUIT
GREEK YOGURT PARFAITS WITH BERRIES AND HOUSE MADE GRANOLA
TOMATO CAPRESE, HEIRLOOM TOMATOES, BABY MOZZARELLA, BALSAMIC REDUCTION, TORN BASIL, EVOO
CHEDDAR CHEESE GRITS
SMOKED SALMON STATION: MINI BAGELS, CREAM CHEESE, HARD-BOILED EGGS, AND CAPERS
APPLEWOOD SMOKED BACON
CHICKEN APPLE SAUSAGE
BAKED EGGS, STEWED TOMATOES, HERBS, FETA CHEESE
BUTTERMILK PANCAKES, WHIPPED BUTTER, MAPLE SYRUP
CHEESE CREPES, SNIPPED HERBS, COTTAGE CHEESE
FLOURLESS CHOCOLATE CAKE, SEASONAL FRUIT

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BREAKFAST ENHANCEMENTS

All pricing is per guest unless otherwise noted. Minimum charge of 25 guests for action stations.
+300 chef attendant fee (up to three hours)

MADE TO ORDER

OMELET **26**
OMELETS AND EGGS MADE TO ORDER, CAGE FREE EGGS AND EGG WHITES

BACON, SAUSAGE, HAM, TOMATOES, PEPPERS, ONIONS, SPINACH, MUSHROOMS, JALAPEÑOS, CHEDDAR CHEESE

EGGS BENEDICT **26**
SOUS VIDE 142 DEGREE EGGS, WHIPPED HOLLANDAISE, CHIVES

CHOOSE ONE:
TRADITIONAL, SMOKED CANADIAN BACON AND CRISP ENGLISH MUFFIN

SHORT RIB, BUTTERMILK BISCUIT, AND SMOKED POBLANO HOLLANDAISE

PULLED PORK, SOURDOUGH BREAD, CHIVES

VEGAN, SAUTÉED SPINACH, TOFU SCRAMBLE, GLUTEN FREE MUFFIN

BUFFET ENHANCEMENTS

PRICED PER GUEST UNLESS OTHERWISE NOTED

CAGE FREE CHILLED HARD BOILED EGGS **\$60 PER DOZEN**

CAGE FREE SCRAMBLED EGGS **12**

INDIVIDUAL ASSORTED FLAVOR GREEK YOGURTS **14**

ROASTED PORK SAUSAGE **12**

CRISPY BACON **12**

TURKEY SAUSAGE **12**

CHICKEN APPLE SAUSAGE **12**

MUESLI PARFAITS **12**
LEMON CURD, CRUSHED PECANS, BERRIES, GOLDEN RAISINS

BANANA BREAD FRENCH TOAST **14**
MAPLE SYRUP, BUTTER, CINNAMON WHIPPED CREAM

BUTTERMILK PANCAKES **14**
MAPLE SYRUP, BERRY COMPOTE

BELGIAN WAFFLES **14**
MAPLE SYRUP, WHIPPED BUTTER

BREAKFAST SANDWICHES **\$160 PER DOZEN**

WARM SHAVED HAM & CHEDDAR CROISSANT BACON, EGG & CHEDDAR ON AN ENGLISH MUFFIN EGG, SAUSAGE & CHEESE ON A BUTTERMILK BISCUIT

"JUST EGG", CARAMELIZED ONION & MUSHROOM ON CIABATTA (VEGAN)

EGG, PEPPER JACK CHEESE & SALSA FRESCA BURRITO

SALMON AND LOX **30**
CATSMO CURED SALMON, CREAM CHEESE, CAPERS, SHAVED RED ONIONS, LEMON, MINI BAGELS

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SPECIALTY REFRESHMENT BREAKS

All specialty refreshment breaks include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

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Specialty Break menus based on a 30-minute duration. For each additional 30 minutes, menu price increase of \$8 per person will apply.

LA VILLITA

32

BUILD-YOUR-OWN NACHOS

CHOOSE ONE:

BEEF CARNITAS OR CHICKEN TINGA

CORN TORTILLA CHIPS, QUESO SAUCE,
PICKLED JALAPENOS, DICED ONION AND
CILANTRO

SALSA FRESCA

GUACAMOLE

CHIPOTLE CHOCOLATE TARTS

THE BEAR

34

CHICAGO- STYLE MINI ITALIAN BEEF
SANDWICH, AU JUS

GARDINIERA AND BANANA PEPPERS

MINI SAUSAGE, PEPPERS AND ONIONS

HOUSE MADE KETTLE CHIPS

ASSORTED FRESH DONUTS

COOKIE SHOP

31

CHOCOLATE CHIP COOKIES

MUDSLIDE COOKIES

GLUTEN FREE PEANUT BUTTER
COOKIES

OATMEAL RAISIN COOKIES

FUDGE BROWNIES AND BLONDIES

POPCORN BAR

31

POPCORN BASES

CHOOSE TWO:

NATURAL

CARAMEL

TRUFFLE

BUTTER

TOPPINGS

CHOOSE THREE:

WHITE CHEDDAR

DILL PICKLE

BUTTER

RANCH

BBQ SPICE

TAJIN

PARMESAN CHEESE

HALF TIME

33

FRESH MADE LEMONADE

JUMBO PRETZELS WITH BALL PARK
MUSTARD AND BEER CHEESE SAUCE

TRADITIONAL CHICAGO STYLE MINI
VIENNA ALL BEEF HOT DOGS

SLICED TOMATOES, SPORTS
PEPPERS, NEON RELISH, ONIONS,
MUSTARD, CELERY SALT, PICKLE
SPEARS

CARAMEL CHEDDAR POPCORN

LEMONADE STAND

28

ARNOLD PALMER, STRAWBERRY
LIMEADE, PINK LEMONADE

LEMON MERINGUE CUPCAKES

MEYER LEMON TARTS

LEMON SHORTBREAD

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AFTERNOON TEA 36

- HOMEMADE SCONES, CLOTTED CREAM, STRAWBERRY PRESERVES, LEMON CURD
- OVEN-ROASTED TURKEY, CHEDDAR, AND ARUGULA, ON SOURDOUGH
- CUCUMBER, CREAM CHEESE, AND DILL, ON COUNTRY-STYLE BREAD
- SMOKED SALMON, CAPER CREAM CHEESE, AND PICKLED ONIONS, ON WHEAT
- RADISH, MICRO HERBS, AND SEA SALT, ON A BAGUETTE
- ASSORTED FRENCH MACARONS
- LEMON POPPY SEED SHORTBREAD
- MADELEINES
- LEMON CURD TART

HEALTHY BITES 32

- FRESH FRUIT SMOOTHIES: BERRY BANANA, MAQUI SUPERFRUIT, TROPICAL GREEN
- GREEK YOGURT PARFAIT, HOUSE MADE ALMOND GRANOLA, FRESH BERRIES AND SEASONAL COMPOTE
- FRUIT AND NUT STRENGTH BAR
- FRESH SEASONAL FRUIT

AFTER SCHOOL SNACK 34

- MINI GRILLED CHEESE
- CREAM CHEESE-STUFFED CHOCOLATE CHIP COOKIES
- SEASONAL WHOLE FRUIT
- CRUDITE WITH RANCH DRESSING
- PRETZEL BITES WITH CHEESE SAUCE

THE ENERGIZER 30

- SPA WATERS: BASIL-CUCUMBER, LEMON-RASPBERRY
- AGUA FRESCAS: PINEAPPLE, WATERMELON-LIME
- CILANTRO-LEMON HUMMUS AND GRILLED PITA
- SEASONAL WHOLE FRUIT

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BREAK ENHANCEMENTS

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ASSORTED FRENCH MACARONS & MADELINES 108 PER DOZEN

ASSORTED BREAKFAST PASTRIES 108 PER DOZEN

ASSORTED BAGELS WITH CREAM CHEESE 112 PER DOZEN

FRESHLY BAKED COOKIES 108 PER DOZEN

SLICED SEASONAL FRUITS AND BERRIES 16 PER PERSON

WARM SOFT PRETZEL BITES 16 PER PERSON

WITH MUSTARD & BEER CHEESE

TORTILLA CHIPS WITH SALSA FRESCA 14 PER PERSON

WHOLE FRESH FRUIT 76 PER DOZEN

ASSORTED GRANOLA BARS 10 EACH

KIND BARS 11 EACH

INDIVIDUAL BAGS OF POTATO CHIPS & 10 EACH

PRETZELS 10 EACH

ASSORTED CHOCOLATE BARS 16 EACH

CARAMEL CHEDDAR POPCORN 16 EACH

MIXED NUTS 9 EACH

TRAIL MIX 9 EACH

COFFEE AND TEA 185 PER GALLON

REGULAR, DECAFFEINATED COFFEE
AND LOT 35 TEAS

ICED TEA 150 PER GALLON

SWEETENED OR UNSWEETENED

CHILLED FRUIT JUICE 150 PER GALLON

ORANGE, GRAPEFRUIT, APPLE,
VEGETABLE COCKTAIL CRANBERRY,
PINEAPPLE, TOMATO OR CLAMATO

SMOOTHIES 16 PER GUEST

SELECT UP TO 2 TYPES:

TROPICAL CHAI, COCONUT MATCHA,
STRAWBERRY BANANA SOY, GREEN,
PEACHES AND CREAM

STILL AND SPARKLING MINERAL 9 EACH
WATER

SOFT DRINKS 9 EACH

COCA-COLA, DIET COKE, SPRITE,
COKE ZERO, GINGER ALE

CHILLED INDIVIDUAL FRUIT JUICES 10 EACH

COCONUT WATER 12 EACH

KOMBUCHA 14 EACH

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LUNCHEON BUFFETS

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CHICAGO SANDWICH SHOP

- OLD FASHIONED CHICKEN NOODLE SOUP
- TENDER BABY GREENS, SWEET ONIONS, TOMATOES, FETA, BUTTERMILK RANCH AND BALSAMIC VINAIGRETTE
- SEASONAL PASTA SALAD, SEASONAL VEGETABLES, LEMON VINAIGRETTE, HERBS

SANDWICH SELECTIONS

- CHOOSE THREE*
- ITALIAN GRINDER, CURED MEATS, PROVOLONE, SHAVED LETTUCE, TOMATOES, HOT AND SWEET ITALIAN PEPPERS
 - BLT, ARUGULA, MAYO, APPLEWOOD SMOKED BACON, VINE-RIPENED TOMATOES
 - PEPPERED ROAST BEEF, SWISS, HORSERADISH MAYO, PRETZEL ROLL
 - GRILLED VEGETABLE, ROMAINE, MOZZARELLA AND PESTO WRAP
 - ITALIAN BEEF, OREGANO ON A FRENCH ROLL
 - CLASSIC REUBEN ON RYE
 - TURKEY MELT, SWISS, CARAMELIZED ONION, CIABATTA
 - BRIOCHE GRILLED CHEESE, CHEDDAR, SWISS, AND PROVOLONE
- HOUSE MADE KETTLE CHIPS
- PICKLE SPEARS
- GIARDINIERA
- LEMON MOUSSE CAKE
- STRAWBERRY SHORTCAKE
- CHOCOLATE CARAMEL TARTS

84 STREETERVILLE FARMERS MARKET

- CARROT SOUP
- BEEF SALAD, GOAT CHEESE, WATERCRESS, ALMONDS AND BALSAMIC VINAIGRETTE
- MARINATED FARMER TOMATO SALAD, BEEF STEAK TOMATO, MELON, EVOO, BALSAMIC AND BASIL
- LOCAL GREENS, MARINATED CHICKPEAS, CUCUMBERS, SHAVED FENNEL, PECORINO AND SHERRY VINAIGRETTE
- SEARED STONE BASS, BLISTERED TOMATOES AND RED PEPPER COULIS
- ORGANIC ROASTED CHICKEN, CHARRED ARTICHOKE, ONION AND NATURAL JUS
- RICE PILAF, CELERY, THYME
- QUINOA FRICASSEE: SEASONAL SQUASH, ROASTED CORN, WILD MUSHROOMS, PEARL ONIONS AND LIMA BEANS
- SEASONAL MARKET VEGETABLES
- CARROT CAKE WITH CREAM CHEESE ICING
- VANILLA CHEESECAKE WITH BERRIES
- CHOCOLATE RASPBERRY TARTS

BUILD YOUR OWN PROTEIN BOWL 87

- ROASTED TOMATO AND LENTIL SOUP
- BASES**
- CHOOSE TWO:*
- COLD: ORGANIC BABY GREENS, SPINACH, ROASTED SWEET POTATOES, COUS COUS
 - HOT: BROWN RICE, FARRO, QUINOA
- DRESSINGS**
- CHOOSE TWO:*
- WHITE BALSAMIC, TAHIN DRESSING, SALSA ROJA, HUMMUS, GREEN GODDESS
- PROTEINS**
- CHOOSE TWO:*
- HERB MARINATED FLATIRON STEAK, CHARRED TOFU, GRILLED SHRIMP, CHICKEN BREAST
- TOPPINGS**
- CHOOSE FIVE:*
- CARROTS, CHARRED CORN, HEIRLOOM CHERRY TOMATOES, CUCUMBER, GOLDEN RAISINS, PUMPKIN SEEDS, ALMONDS, OLIVES, RADISH, DRIED CRANBERRIES, CHICKPEAS, HARD-BOILED EGGS, CHARRED CAULIFLOWER, SUNFLOWER SEEDS AND ALMONDS
- BLUEBERRY PANNA COTTA
- TOFU CHEESECAKE
- SOY MILK CHOCOLATE MOUSSE

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TAYLOR STREET

87

VEGETABLE MINSTRONE, PETITE PASTA, OREGANO, AND TOMATOES

CAESAR SALAD, CRISP ROMAINE, PARMESAN, HERB CROUTONS AND GARLIC CAESAR DRESSING

TOMATO MELON SALAD, BEEF STEAK TOMATOES, MELON, BASIL LEAVES, WHITE BALSAMIC VINAIGRETTE

SPICED LETTUCE SALAD, ARUGULA, BABY GREENS, MARINATED FETA, CHICK PEAS, OLIVES, CUCUMBERS AND LEMON VINAIGRETTE

VEGETABLE PENNE PASTA, ROASTED TOMATO SAUCE, AND SEASONAL VEGETABLES

SALMON PUTTANESCA, CRUSHED POMODORO, CAPERS, OLIVES, AND ROASTED GARLIC

HERB CHICKEN, ARTICHOKE, CIPOLINI ONION, FENNEL AND CHICKEN JUS

ROASTED FINGERLINGS POTATO, GARLIC AND ROSEMARY

ROASTED ITALIAN VEGETABLES

GARLIC BREAD

MINI TIRAMISU

CHOCOLATE CHIP CANNOLI

PISTACHIO CAKE

MIDWEST BBQ

88

TRADITIONAL COLESLAW

GRAINY MUSTARD POTATO SALAD

TOMATO, CUCUMBER, ONIONS AND RED WINE VINAIGRETTE

CHOOSE TWO:

BBQ SPICE RUBBED CHICKEN, COCA COLA-BRAISED PULLED PORK, SMOKED BRISKET, SMOKED SAUSAGE, BBQ PORK RIBS OR PULLED JACKFRUIT

TRADITIONAL BBQ SAUCE AND GOLDEN MUSTARD BBQ SAUCE

MAC AND CHEESE, CHEDDAR AND BREAD CRUMBS

BARBECUE STYLE VEGETARIAN BAKED BEANS

SMOKED PECAN PIE

HUMMINGBIRD CAKE

APPLE CINNAMON TART

HEART OF PILSEN

87

CHICKEN TORTILLA SOUP, SPICY TOMATO BROTH AND PULLED CHICKEN

BUTTER LETTUCE SALAD, CORN, BLACK BEANS, TOMATO, CILANTRO, CHIPOTLE VINAIGRETTE

ROMAINE LEAF SALAD, CHILI CROUTONS, COTIJA AND CAESAR DRESSING

BARBACOA BEEF, CARAMELIZED ONION, ADOBO SAUCE

AMISH CHICKEN THIGHS, 18TH ST TINGA

CALABACITA ENCHILADAS: SQUASH, SHREDDED CHEESE, CREMA AND CABBAGE SPANISH TOMATO RICE

CORN AND FOUR TORTILLA

SALSAS, RED AND GREEN

TRADITIONAL MEXICAN FLAN

TRES LECHE CAKE

WARM CHURROS WITH MEXICAN

CHOCOLATE

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BOXED LUNCH

Minimum not applicable

TWO ENTRÉE SELECTIONS, \$74
THREE ENTRÉE SELECTIONS, \$78

SEASONAL WHOLE FRUIT

INDIVIDUAL BAGS OF POTATO CHIPS

ENTRÉE SELECTIONS:

CHICKEN CLUB, GRILLED CHICKEN BREAST, THICK CUT BACON, AVOCADO MAYO SPREAD, LETTUCE, TOMATO AND COUNTRY BREAD

TOMATO CAPRESE, BASIL PESTO, ARUGULA, CIABATTA

SHAVED COUNTRY HAM, BRIE, TOMATO, SHAVED RED ONION AND PUMPERNICKEL BREAD

ROAST BEEF, SHAVED BEEF, CARAMELIZED ONIONS, HORSERADISH MAYO, SMOKED GOUDA, ROASTED RED PEPPERS AND BAGUETTE

VEGETABLE WRAP, GRILLED MUSHROOMS, ZUCCHINI, YELLOW SQUASH, CHICKPEA HUMMUS AND HERB TORTILLA

TURKEY SANDWICH, ROASTED TURKEY BREAST, ROASTED GARLIC AIOLI, TENDER GREENS, CHEDDAR CHEESE, SOURDOUGH

MILLENNIUM COBB SALAD: BABY GREENS, TOMATO, CUCUMBER, CHICKEN, EGG, CHEDDAR, AND AVOCADO RANCH

CHOPPED SALAD: ROMAINE, CHICKEN, MARINATED CHICKPEAS, BABY TOMATOES, CARROT COINS, AND LEMON VINAIGRETTE

SUPERFOOD SALAD: BABY KALE, SPINACH, EDAMAME, QUINOA, CHARRED BROCCOLI, CITRUS VINAIGRETTE

CHOOSE ONE:

CHOCOLATE CHIP COOKIE

DOUBLE CHOCOLATE BROWNIE

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BEVERAGE SERVICE	20
PACKAGE BARS	21

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PLATED LUNCHEONS

All plated luncheons include one soup or salad, one entrée, one dessert, assorted rolls and sweet butter, freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest.

+12 additional course
+5 preset iced tea
+24 duo entrée

SOUP

ROASTED TOMATO TORTILLA, AVOCADO CREAM, CRISP TORTILLA
TOMATO GAZPACHO, SMOKED CHILI OIL, TORN BASIL
ROASTED CORN CHOWDER, FIRE ROASTED GREEN CHILI
SHE CRAB SOUP, SMOKED PAPRIKA, LEMON OIL, HERBS

SALADS

BABY ROMAINE, WHITE ANCHOVY, CASAVATRANO OLIVES, HERB
CROUTONS, CAESAR DRESSING
ORGANIC BABY GREENS, CUCUMBER, SHAVED RADISH, CHERRY
TOMATOES, HERB VINAIGRETTE
ROASTED BEETS, TINY GREENS, POINT REYES BLUE CHEESE, CRUSHED
PISTACHIOS, WHITE TRUFFLE VINAIGRETTE
MEDITERRANEAN GREENS, CUCUMBER, TOMATOES, OLIVES, AGED FETA,
WHITE BALSAMIC VINAIGRETTE

POULTRY

79

ORGANIC CHICKEN BREAST, FINGERLING POTATOES, MELTED TOMATOES
AND EGGPLANT
AMISH STYLE CHICKEN, ASPARAGUS, MUSHROOM, SWEET POTATO, NATURAL
JUS
BBQ SPICED CHICKEN BREAST, WILD RICE, APPLES, TEA SOAKED RAISINS,
APPLE CIDER CHICKEN JUS
BRICK CHICKEN, FENNEL TOMATO SAUCE, MASHED POTATOES, CHARRED
ROOT VEGETABLES

FISH

85

SEARED STRIPED BASS, SPRING ONION, CHERRY TOMATOES, SAUCE
VERGE
SALMON, PEEWEE POTATOES, CHARRED ONIONS, LEMON
BEURRE BLANC
SLOW ROASTED RED SNAPPER, LENTILS, THYME, ASPARAGUS, CHILI
CITROETTE

BEEF

94

BRAISED BEEF SHORT RIB, HORSERADISH POTATO PURÉE, PARSLEY,
CIPOLLINI ONION, RED WINE
BEEF TENDERLOIN MEDALLION, SEASONAL VEGETABLE RATATOUILLE
AND RED PEPPER SAUCE
FLAT IRON STEAK, CRUSHED FINGERLING POTATOES, BABY ROOT
VEGETABLES AND NATURAL JUS
RICOTTA CAVATELLI AND SHORT RIB RAGÙ, PEARL ONIONS, PEAS,
SAGE

DESSERT

STRAWBERRY CHEESECAKE, STRAWBERRY GELEE, VANILLA BEAN
WHIPPED CREAM
FLOURLESS CHOCOLATE CAKE, RASPBERRY MOUSSE, RASPBERRY
WHIP
MILK CHOCOLATE MOUSSE, OREO COOKIE CRUST, PECAN, CARAMEL
CHOCOLATE GLAZE
ROASTED HAZELNUT CAKE, PRALINE MILK CHOCOLATE MOUSSE,
LEMON, CHOCOLATE CHANTILLY
APRICOT ALMOND TART, APRICOT SAUCE AND TAHITIAN VANILLA
BEAN WHIP CREAM

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BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



BUTLER-PASSED HORS D'OEUVRES

All pricing is per item; minimum order two dozen.

COLD

SEAFOOD

TUNA TATAKI, WAKAME, SESAME, GARLIC, AND SOY	10
LOBSTER SALAD SLIDER, CHIVES, LEMON AIOLI	11
SMOKED SALMON TART, CREAM CHEESE, TOBIKO AND DILL	10

VEGETARIAN

TOMATO BRUSCHETTA, AGED BALSAMIC, OLIVE OIL, BASIL	9
DEVILED EGGS, TRUFFLED CRÈME FRAÎCHE, SMOKED PAPRIKA AND RADISH	9
COMPRESSED WATERMELON, MINUS 8 VINEGAR AND CRUSHED PEPITAS	9

HOT

POULTRY

CHICKEN SATAY, SWEET SOY GLAZE AND PEANUT SAUCE	10
MINI CHICKEN TAQUITO, TINGA CHICKEN, CREMA,	10
CILANTRO BUFFALO CHICKEN BITE, BLUE CHEESE	10
"CHICKEN N WAFFLES", AGED BOURBON MAPLE SYRUP	11

SEAFOOD

MINI CRAB CAKES, CREOLE REMOULADE	12
SHRIMP FRITTER, OLD BAY AIOLI	10
COCONUT SHRIMP, LEMON REMOULADE	11
LOBSTER AND SWEET CORN EMPANADA, AVOCADO CREMA	12

BEEF

SZECHUAN BEEF SATAY, SCALLION AND SAMBAL AIOLI	10
BEEF SHORT RIB WELLINGTON, PUFF PASTRY	10
BEEF MEATBALLS, ROMANO CHEESE, GARLIC, TOMATO	10
BEEF EMPANADA, CHIMICHURRI	11
BEEF SHORT RIB TARTS	11

VEGETARIAN

CAROLINA GOLD RICE ARANCINI, PECORINO	9
AREPA, JALAPENO AND CILANTRO CREMA	9
VEGETABLE SPRING ROLL, PONZU SAUCE	9

PORK

CORN AND CHORIZO FRITTER, HERB AIOLI	9
PORK BELLY, PLUM SAUCE GLAZE, SRIRACHA AIOLI	11
PORK POT STICKERS, YUZU PONZU SAUCE	9

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CARVING STATIONS	12
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RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



CARVING RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted
+300 chef attendant fee (three hours)

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
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BEVERAGE SERVICE	20
PACKAGE BARS	21

SMOKED MEATS 42

CHOOSE TWO:
BRISKET, HOT LINKS, BONE IN CHICKEN, PORK BUTT
CHOOSE TWO:
BBQ, CAROLINA GOLD, CHIMICHURRI, SPICY BBQ

ROASTED BEEF TENDERLOIN 35

BÉARNAISE, SPICY MUSTARD, CREAMED HORSERADISH, BRIOCHE ROLLS

OVEN ROASTED BEEF STRIPLOIN 32

HOUSE MUSTARDS, CONFIT GARLIC JUS AND SEEDED ROLLS

SUCKLING PIG 28

SLOW ROASTED PIG WITH ACCOMPANIMENTS
CHOOSE ONE:
MINI FLOUR TORTILLA AND PICKLED ONIONS
BABY GREENS, EVOO AND BALSAMIC VINEGAR
SAUTÉED GREEN BEANS
CAULIFLOWER AU GRATIN

TURKEY BREAST 22

SAGE GRAVY, ORANGE CRANBERRY SAUCE AND CORN MUFFINS

WHOLE CHICKEN 28

ROSEMARY CORNBREAD, NATURAL JUS

HOT SMOKED SALMON 31

WATERCRESS RADISH SALAD, HORSERADISH CRÈME FRAICHE

SALT OVEN SEASONAL FISH 32

CHOOSE ONE:
SALSA ROJA, SALSA VERDE, LIME, ONION, CILANTRO, AND FLOUR TORTILLAS
ROASTED CARROTS AND BABY POTATOES
TOMATO AND ONION SALAD AND TARTAR SAUCE

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ACTION RECEPTION

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+300 chef attendant fee (three hours)

LA TAQUERIA DE MI ABUELITA 40

CHOOSE TWO:

BARBACOA, GRILLED ONIONS AND CHARRED JALAPEÑOS

ROTISSERIE AL PASTOR PORK, BURNT PINEAPPLE AND SWEET ONION

CHICKEN ADOBO, ROASTED CHILIES, CUMIN AND CILANTRO

RED AND GREEN SALSA

CORN AND FLOUR TORTILLAS, ONIONS, JALAPEÑOS, CILANTRO, LIME, CREMA, QUESO, RADISH

BAJA PENINSULA CEVICHE 42

CHOOSE TWO:

SHRIMP, TOMATO, CUCUMBER, RED ONION, CILANTRO, LIME

WHITE FISH, SHALLOT, LEMON, TOMATILLO AGUACHILE

AHI TUNA, SCALLIONS, CITRUS, CUCUMBER AND SERRANO

CHILE CALAMARI, RED ONION, AJI AMARILLO, COCONUT AND

LIME

POKE BAR 42

CHOOSE TWO:

SHRIMP, WAKAME CUMBER SALAD, SUSHI RICE AND SAMBAL

ATLANTIC SALMON, KEWPIE MAYO, BABY TOMATOES AND CRISPY GARLIC

TOFU (V), MARINATED ONIONS, TOGARASHI, EDAMAME AND PICKLED GINGER

LITTLE ITALY PASTA 40

CHOOSE TWO:

THREE CHEESE TORTELLINI, CONFIT GARLIC CREAM AND PARMIGIANO REGGIANO

RIGATONI BOLOGNESE, CRUSHED POMODORO, FRESH HERBS AND PECORINO ROMANO

PENNE LENTIL BOLOGNAISE, ROASTED TOMATO AND CHICKPEAS

CAVATAPPI, TRUFFLE BÉCHAMEL, SPINACH AND CORN

GNOCCHI MARGHERITA, FRESH TOMATO SAUCE, MOZZARELLA, FRESH BASIL AND RICOTTA

RISOTTO 42

CHOOSE TWO:

WILD MUSHROOM, BROCCOLINI AND PARMESAN

SMOKED BACON, TOMATO AND BLUE CHEESE, CRAB,

ARUGULA, TOMATO AND TOMATO SHRIMP, PEPPERS,

LEMON ZEST AND THYME

MAC & CHEESE BAR 38

PASTA:

CHOOSE TWO:

ELBOW MACARONI, SHELLS, ORECCHIETTE, CAVATELLI

CHEESE:

CHOOSE TWO:

SHARP CHEDDAR, TRUFFLED FONTINA, GOAT CHEESE FONDUE, PEPPERED VEGAN CHEESE

HAM, BACON, WILD MUSHROOMS, PEAS, CORN, ONIONS, PARMESAN CHEESE, BROCCOLI

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
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DINNER BUFFETS	16
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WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



STATIONED RECEPTION

All pricing is per guest; minimum charge of 25 guests unless otherwise noted

FRESH MARKET CRUDITÉS

30

SEASONALLY INSPIRED VEGETABLES, VEGETABLE HUMMUS, BUTTERMILK RANCH

MEZZE

32

GRILLED VEGETABLES, ARTICHOKE AND SUNDRIED TOMATOES, MARINATED OLIVES, TZATSIKI HUMMUS, BABA GANOUSH, AND PITA

SALAD STATION

CHOOSE TWO 32, CHOOSE THREE 38

SPINACH, ARUGULA, CANDIED PECANS, BABY TOMATOES, CRUMBLER FETA, BALSAMIC

CRISP ROMAINE, SHAVED PARMESAN, HERB CROUTONS, GARLIC CAESAR

ARUGULA, FRISÉE, CARROT COINS, CANDIED WALNUTS, SHAVED RADISH, GOAT CHEESE, SWEET MUSTARD VINAIGRETTE

CHOPPED ROMAINE, BLACK BEANS, ROASTED CORN, TOMATOES, COTIJA CHEESE, CHIPOTLE RANCH

BABY ICEBERG WEDGES, HERB CROUTONS, TOMATO, CUCUMBER, BACON, BLUE, CHEESE, HARD-BOILED EGGS, RANCH DRESSING

CHEESE MONGER

38

INTERNATIONAL, LOCAL AND DOMESTIC CHEESES, BLEU, TRIPLE CREAM, GOAT, SMOKED, WASHED RIND AND HARD CHEESES

DRIED FRUITS, HOUSE JAMS AND ARTISAN BREADS

CHARCUTERIE

40

CHEF SELECTED CUTS, PROSCIUTTO DI PARMA, COPPA, LOMO, SOPPRESSATA, DRIED SAUSAGE, MUSTARDS, MARINATED OLIVES AND ARTISAN BREADS

RAW BAR DISPLAY

MINIMUM OF TWO DOZEN

EAST AND WEST COAST OYSTERS, **72 PER DOZEN**

JUMBO COCKTAIL SHRIMP, **72 PER DOZEN**

LITTLE NECK CLAMS, **80 PER DOZEN**

KING CRAB LEG, **120 PER DOZEN**

HORSE RADISH, MIGNONETTE, LEMONS, COCKTAIL SAUCE

SUSHI

MINIMUM OF TWO DOZEN

ASSORTED MAKI ROLLS, **10 PER PIECE**

NIGIRI, SALMON, AND TUNA SASHIMI, **12 PER PIECE**

WASABI, SOY, AND PICKLED GINGER

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
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STATIONED RECEPTION

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SALT BAKED POTATO BAR

36

RED BLISS AND RUSSET POTATOES

SOUR CREAM, SCALLIONS, SMOKY BACON, HAM, ONIONS AND BUTTER

CHEDDAR FONDUE, PARMESAN, TRUFFLED FONTINA

MEATBALLS

38

BARBECUE BEEF MEATBALLS

JACKFRUIT MEATBALLS, TOMATO SAUCE

TURKEY MEATBALLS, ALFREDO

PORK AND VEAL MEATBALLS, ARRABIATA

PARMESAN AND ROLLS

SLIDERS

40

CHOOSE THREE

CLASSIC BURGER, AMERICAN CHEESE AND SPECIAL SLAW

CHICKPEA FALAFEL, BEET SPREAD AND PICKLED ONION

BEEF SHORT RIB, CHIMICHURRI COLESLAW

HOT CHICKEN, PICKLES, AIOLI, SOFT ROLL
SALMON, CUCUMBER HERB SALAD, RED ONION, SESAME BUN

THE WINDY CITY

40

JUMBO SOFT PRETZEL, CHEDDAR BEER CHEESE

MINI CHICAGO STYLE HOT DOGS, YELLOW MUSTARD, TOM PICKLE, NEON GREEN RELISH, SPORT PEPPERS

ITALIAN BEEF, SWEET AND HOT PEPPERS, AU JUS, ITALIAN ROLLS

CREAMY SPINACH AND ARTICHOKE DIP, WARM PITA

FLATBREADS

38

CHOOSE THREE:

CHICAGO STYLE, SALAMI, ITALIAN SAUSAGE, ROASTED PEPPERS AND ONIONS

FUNGI, BÉCHAMEL, ROASTED FOREST MUSHROOMS, CREAMY FETA AND TRUFFLE OIL

FINOCCHIONA, FENNEL SAUSAGE, RICOTTA, CARAMELIZED ONION AND WATERCRESS

PRIMAVERA, ROASTED ZUCCHINI, BELL PEPPERS, FETA, CHICKPEA HUMMUS AND BALSAMIC REDUCTION

MARGARITA, TOMATO, BASIL AND MOZZARELLA

RECEPTION PASTRY DISPLAY

CHOOSE THREE 26, CHOOSE FIVE 32

RED VELVET MINI CUPCAKE

VANILLA MINI CUPCAKE

CHOCOLATE MINI CUPCAKE

MINI KEY LIME TART, CHANTILLY CREAM

CHOCOLATE RASPBERRY TART, DARK CHOCOLATE GANACHE, RASPBERRIES

STRAWBERRY TART CRUMBLE

TIRAMISU, MASCARPONE CREAM, COFFEE, CHOCOLATE

CHOCOLATE CARAMELIZED BANANA TART, CHOCOLATE PEARLS

MINI RICOTTA CHEESE CAKE, VANILLA CHANTILLY

DULCE DE LECHE, HAZELNUT, BITTER CHOCOLATE GANACHE, CARAMEL PEARLS

CHOCOLATE CAKE, CHOCOLATE FROSTING, CHOCOLATE GANACHE

CARROT CAKE, CREAM CHEESE ICING, CHARRED PINEAPPLE

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
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DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.

All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

CASA COCINA

142

ENSALADA DE LECHUGAS : FIELD GREENS, CUCUMBERS, TOMATO, ONIONS, RED WINE VINAIGRETTE AND CHIPOTLE RANCH

TOMATO ONION SALAD, PARSLEY, AVOCADO VINAIGRETTE

BABY ROMAINE, PEPITAS, COTIJA CHEESE, TOMATOES AND AJI

AMARILLO DRESSING

CHICKEN TAMALES

STREET TACOS

CHOOSE TWO:

MARINATED SKIRT STEAK

SLOW-ROASTED PORK CARNITAS

ROASTED SEA BASS

VEGAN CHORIZO

CORN AND FLOUR STREET TACO TORTILLAS

CHOPPED ONION & CILANTRO, COTIJA CHEESE, FRESH LIME

WEDGES, GRILLED JALAPENOS

FIRE ROASTED SEASONAL VEGETABLES

ARROZ ROJO

GRILLED MEXICAN STREET CORN, MAYO, COTIJA, CHILI AND CILANTRO

DULCE CHURROS

MEXICAN CHILI CHOCOLATE CAKE

CINNAMON ARROZ CON LECHE

THE STEAKHOUSE

190

ICEBERG WEDGE, SHALLOTS, BACON LARDONS BLUE CHEESE DRESSING

LITTLE GEM CAESAR SALAD, GARLIC CRUTONS AND TRADITIONAL DRESSING

SPINACH, FRISSE, RED ONION, FETA AND TOMATOES

BUTCHERS TABLE

CHOOSE TWO:

GRILLED FLAT IRON STEAK, BERNALISE

GRILLED PETIT FILET, PEPPERCORN JUS

PETIT NY STEAK, HERB BUTTER

CARVED TOMAHAWK

SLOW ROASTED CHICKEN BREAST, THYME JUS

STEAKHOUSE SIDES

CHOOSE TWO:

CREAMED SPINACH

TRUFFLED FRENCH FRIES

MAC AND CHEESE

WHIPPED MASHED POTATOES

ASPARAGUS

BRUSSEL SPROUTS

THE CATCH

CHOOSE TWO:

SAUTÉED JUMBO SHRIMP

PAN SEARED SALMON, LEMON BUTTER SAUCE

STEAMED MUSSELS AND CLAMS

BANANA CREAM PIE

MINI KEY LIME CHEESECAKE

CRÈME BRÛLÉE TART

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
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EAST MEETS WEST

138

- MISO SOUP
- GREENS, DAIKON, CARROTS, ASIAN PEAR AND YUZU MISO DRESSING
- BRUSSELS SPROUTS SALAD, CILANTRO, SHALLOT, SHAVED CABBAGE AND GINGER SOY DRESSING
- SAUTÉED GREEN BEANS, CHINESE SAUSAGE
- SPICY CURRY SHRIMP, COCONUT CURRY BROTH, THAI BASIL, CHILI AND EGGPLANT
- CHAR SIU BBQ CHICKEN, SCALLIONS AND SESAME
- LEMONGRASS BRAISED KOREAN SHORT RIBS, SOY
- SPICY FRIED RICE, EGG, GINGER, PEAS, CARROTS AND SRIRACHA
- SOY BRAISED BOK CHOY, SHIITAKE MUSHROOMS
- EGG CUSTARD TART
- COCONUT TAPIOCA PUDDING
- CHOCOLATE MATCHA CAKE

SPIRIT OF CHICAGO

136

- FIELD GREENS, DATES, RADICCHIO, CANDIED WALNUTS, MUSTARD VINAIGRETTE
- MEDITERRANEAN SALAD, FIELD TOMATOES, ENGLISH CUCUMBERS, RED ONIONS, DILL, RED WINE VINEGAR, EVOO
- ROASTED BRUSSELS SPROUTS AND BROCCOLI SALAD, RED ONION, OLIVES AND ALMONDS
- HERB MARINATED CHICKEN, LENTILS, ARTICHOKE, THYME CHICKEN JUS
- BRAISED SHORT RIB, RED WINE VEAL JUS
- CRISPY GOLDS, FRIED YUKONS, FINE HERBS, EVOO
- SEASONAL VEGETABLES, ITALIAN SPICES, EVOO
- TURTLE CHEESECAKE
- RUM AND RAISIN BREAD PUDDING
- WHITE CHOCOLATE AND RASPBERRY CRUMBLE

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
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PLATED DINNERS

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All pricing is per guest.

+12 additional course

+24 duo entrée

SOUP

CARROT AND COCONUT SOUP, LIME AND CILANTRO

BUTTERNUT SQUASH SOUP, PICKLED SHIMEJI MUSHROOMS

GAZPACHO, TOMATO, CUCUMBER AND EVOO

ROASTED TOMATO SOUP, HEIRLOOM TOMATOES, COCONUT MILK, LEMON BASIL OIL

SALADS

HEIRLOOM TOMATO, WATERCRESS AND FRISSEE SALAD, RADISH AND BANYULS VINAIGRETTE

HEIRLOOM BEET SALAD, CHÈVRE MOUSSE, HAZELNUT PRALINE AND BLOOD ORANGE DRESSING

ORGANIC GREENS, HEIRLOOM RADISH, GRILLED PEAR, FENNEL, HERB AND CITRUS VINAIGRETTE

BABY GEM SALAD, WHIPPED GOAT CHEESE, CUCUMBER, TOMATO, CASTELVETRANO OLIVES, WHITE BALSAMIC VINAIGRETTE

BEEF

132

BEEF SHORT RIB, CREAMY CHEDDAR GRITS, SHALLOT AND ROASTED HEIRLOOM CARROTS

HERB-ROASTED BEEF TENDERLOIN, HAVARTI POTATO PAVÉ, MUSHROOM AND CABERNET JUS

GRILLED RIBEYE, MASHED POTATO, BRUSSELS SPROUTS, HEIRLOOM CARROTS, SMOKED ROSEMARY JUS

POULTRY

105

HERB MARINATED CHICKEN BREAST, SCHMALTZ POTATOES, ROASTED ROOT VEGETABLES AND LEMON THYME CHICKEN JUS

PAN SEARED CHICKEN, CRUSHED FINGERLING POTATOES AND CHARRED PEARL ONIONS

ACHIOTE ROAST CHICKEN BREAST, DUCK FAT ROASTED POTATOES, GLAZED BABY VEGETABLES AND ANCHO CHILI SAUCE

SMOKED CHICKEN BREAST, LENTILS, CARROTS AND MELTED TOMATOES SAUCE

VEGETARIAN

105

WILTED GREENS AND MUSHROOM RAVIOLI, LENTIL BOLOGNAISE, OLIVE OIL CURED TOMATOES AND SHAVED FENNEL (V)

PARMESAN GNOCCHI, SPINACH, EGGPLANT PUREE AND PICKLED ONIONS

CAULIFLOWER STEAK, SMASHED POTATOES, CIPOLINI ONION AND COCONUT CURRY SAUCE (V)

FISH

116

BRANZINO, ASPARAGUS AND PEARL ONION FRICASSEE, MARBLE POTATOES AND CHILI VINAIGRETTE

HERB MARINATED SALMON, GNOCCHI, BRUSSELS SPROUTS, RADISH, AND BÉARNAISE SAUCE

PAN SEARED GROUPER, VANILLA SWEET POTATO, FENNEL AND LEMON BUTTER

CHARRED WILD SEA BASS MASCARPONE POLENTA, GRILLED BROCOLINI AND SAUCE VIERGE

SEARED MAHI MAHI, SMOKED CORN GRITS, CHARRED CARROTS, MAITAKE AND WATERCRESS SALAD

DESSERT

TRIPLE CHOCOLATE; WHITE CHOCOLATE CRÉMEUX, MILK CHOCOLATE BAVARIAN, DARK CHOCOLATE GLAZE

RUM AND RAISIN; BREAD PUDDING, CANDIED ALMONDS, PASSION FRUIT CARAMEL SAUCE

RASPBERRY CHOCOLATE TORTE, DARK CHOCOLATE CHANTILLY, MARSHMALLOW FLUFF, CANDIED PISTACHIO

LIME CHEESECAKE, CARAMEL, MACADAMIA NUT PRALINE

VANILLA FLAN, SEASONAL BERRIES, WHITE CHOCOLATE CRUNCH, VANILLA CHANTILLY

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



WINE LIST

Priced per bottle.
Please inquire about current vintages

FAIRMONT PREFERRED WINES

LES ALLIES SPARKLING	62
SAND POINT, CHARDONNAY, CABERNET SAUVIGNON	55

BUBBLES

DOMAINE CARNEROS ESTATE BRUT CUVÉE, CARNEROS, CALIFORNIA	84
J BRUT ROSÉ, RUSSIAN RIVER VALLEY, CALIFORNIA	93
MÔET & CHANDON IMPÉRIAL BRUT, ÉPERNAY,	148
FRANCE VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS, FRANCE	169

WHITE WINES

ATTEMS PINOT GRIGIO, ITALY	67
POET'S LEAP RIESLING, COLUMBIA VALLEY, WASHINGTON	71
MOHUA, SAUVIGNON BLANC, NEW ZEALAND	71
TWOMEY, SAUVIGNON BLANC, NAPPA VALLEY, CALIFORNIA	82
AU BON CLIMAT, CHARDONNAY, SANTA BARBARA COUNTY, CALIFORNIA	71
ZD, CHARDONNAY, CALIFORNIA	92
CHANSON VIRÉ-CLESSÉ, BURGUNDY, FRANCE (CHARDONNAY)	75
VIEVITÉ CÔTES DE PROVENCE ROSÉ, PROVENCE, FRANCE	71

RED WINES

EMERITUS PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA	95
GHOST PINES MERLOT, SONOMA AND NAPA COUNTIES, CALIFORNIA	65
PARADUXX PROPRIETARY RED BLEND, NAPA VALLEY, CALIFORNIA	85
BUEHLER CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	75
HALL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA PEACHY CANYON WESTSIDE VINEYARD	92
ZINFANDEL, PASO ROBLES	73

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21



BEVERAGE SERVICE

- + 300 bartender fee on all bars, up to three hours
- + 300 cashier fee on all cash bars, up to three hours
- + 50 each additional hour

A minimum of \$750++ in sales is required for each cash bar. Should the total cash sales fall below this minimum, the remaining balance will be charged to the group's master account.

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21

HOSTED BARS

PRICES ARE EXCLUSIVE OF
SERVICE CHARGE AND SALES TAX.

- FAIRMONT DELUXE MIXED DRINK
- FAIRMONT GRAND MIXED DRINK
- FAIRMONT PREMIUM MIXED DRINK
- FAIRMONT HOUSE WINE - RED, WHITE
- DOMESTIC BEER
- LOCAL AND IMPORT BEER
- NON-ALCOHOLIC BEER
- LIQUEURS AND CORDIALS
- STILL AND SPARKLING MINERAL WATER
- ASSORTED JUICES
- ASSORTED SOFT DRINKS

- 16 PER DRINK
- 18 PER DRINK
- 20 PER DRINK
- 52 PER BOTTLE
- 12 PER DRINK
- 14 PER DRINK
- 12 PER DRINK
- PLEASE INQUIRE
- 9 PER DRINK
- 10 PER DRINK
- 9 PER DRINK

CASH BARS

PRICES ARE INCLUSIVE OF
SERVICE CHARGE AND SALES TAX.

- 17 PER DRINK
- 19 PER DRINK
- 21 PER DRINK
- 15 PER GLASS
- 13 PER DRINK
- 15 PER DRINK
- 13 PER DRINK
- PLEASE INQUIRE
- 10 PER DRINK
- 11 PER DRINK
- 10 PER DRINK



PACKAGE BARS

+ 300 bartender fee on all bars, up to three hours
+ 50 each additional hour

DELUXE BAR

36 PER GUEST FOR THE FIRST HOUR
15 PER GUEST EACH ADDITIONAL HOUR

FINLANDIA VODKA
BEEFEATER GIN
BACARDI SUPERIOR RUM
SAUZA BLUE SILVER TEQUILA
FAMOUS GROUSE SCOTCH
CANADIAN CLUB WHISKY
JIM BEAM BOURBON
JACK DANIEL'S WHISKEY
MARTINI & ROSSI VERMOUTH
FAIRMONT PREFERRED WINE
ASSORTED BEER, JUICES, SOFT DRINKS AND WATERS

GRAND BAR

40 PER GUEST FOR THE FIRST HOUR
16 PER GUEST EACH ADDITIONAL HOUR

TITO'S VODKA
BOMBAY SAPPHIRE GIN
BACARDI 8 RUM
CASAMIGOS SILVER TEQUILA
CHIVAS REGAL SCOTCH
TEMPLETON RYE
MARTINI & ROSSI VERMOUTH
FAIRMONT PREFERRED WINE
ASSORTED BEER, JUICES, SOFT DRINKS AND WATERS

PREMIUM BAR

44 PER GUEST FOR THE FIRST HOUR
18 PER GUEST EACH ADDITIONAL HOUR

BELVEDERE VODKA
THE BOTANIST GIN
BACARDI 10 RUM
CASAMIGOS SILVER TEQUILA
WOODFORD RESERVE BOURBON
KNOB CREEK RYE
THE MACCALLAN SHERRY OAK 12 SCOTCH
MARTINI & ROSSI VERMOUTH
FAIRMONT PREFERRED WINE
ASSORTED BEER, JUICES, SOFT DRINKS AND WATER

WINE AND BEER BAR

32 PER GUEST FOR THE FIRST HOUR
14 PER GUEST EACH ADDITIONAL HOUR

FAIRMONT PREFERRED WINE
ASSORTED BEER, JUICES, SOFT DRINKS AND WATER

BREAKFAST	1
BREAKFAST ENHANCEMENTS	3
SPECIALTY BREAKS	4
BREAK ENHANCEMENTS	6
LUNCHEON BUFFETS	7
PLATED LUNCHEONS	10
BUTLER-PASSED HORS D'OEUVRES	11
CARVING STATIONS	12
ACTION STATIONS	13
RECEPTION DISPLAYS	14
DINNER BUFFETS	16
PLATED DINNERS	18
WINE LIST	19
BEVERAGE SERVICE	20
PACKAGE BARS	21