



# *Event* MENU

*Fairmont*  
CHICAGO  
MILLENNIUM PARK



# WELCOME TO FAIRMONT CHICAGO, MILLENNIUM PARK

Ideally located where the serenity of the parks meets the vibrant pulse of downtown, Fairmont Chicago, Millennium Park provides an inspiring setting for gatherings designed to connect. At the heart of every event is food and beverage, thoughtfully crafted to bring people together and spark meaningful moments. From chef-curated banquet menus to dynamic dining experiences, each offering draws inspiration from Chicago's rich culinary landscape, local ingredients, and creative energy.

Our dedicated culinary and events teams deliver intuitive, personalized service with precision and care, ensuring every detail is seamlessly executed and every experience feels effortless. Whether hosting an intimate dinner or a grand celebration, each menu and moment is designed to encourage conversation, collaboration, and connection.

Infused with local culture, flavor, and spirit, every gathering at Fairmont Chicago is rooted in place, celebrating the city that surrounds us and transforming shared meals into lasting memories.

## FRIENDLY REMINDERS

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Please note that outside food and beverage is prohibited in hotel meeting spaces, lobby, or restaurant. Please refer back to your program's contract for additional details.

Pricing is subject to a 25% service charge and applicable sales taxes. An administrative fee of \$250 will be added for all functions with 20 or fewer guests unless otherwise indicated. Menu and pricing are subject to change. Please note that day of guarantee increases will result in a 10% per person surcharge for any over and above guests, based on individual menu prices. Modifications to the published menus will nullify any contracted discounts.



# *Table of* CONTENTS

Breakfast Buffets	4
Breakfast	7
Specialty Breaks	8
Lunch Buffets	12
Boxed Lunch	15
Lunch Enhancements	16
Plated Lunch	17
Hors d'Oeuvres	19
Carving Stations	21
Action Stations	22
Chilled Reception Displays	24
Hot Reception Displays	26
Dessert Display	28
Dinner Buffets	29
Plated Dinners	32
Wine List	34
Beverage Service	35
Package Bars	36

# 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.

Minimum charge of 25 guests for action stations.

+300 chef attendant fee for up to three hours.

\*These items are served raw, undercooked, cooked to order, or contain raw or under cooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

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## EDGEWATER

59

### Assorted Freshly Baked Pastries **vg**

Fruit preserves | local honey | butter

### Fresh Seasonal Fruit Salad **v gf**

With berries

### Steel Cut Oatmeal **v**

Brown sugar | raisins | sunflower seeds

### Flavored Greek Yogurt **vg gf**

Vanilla | fruit

## HYDE PARK

74

### Assorted Freshly Baked Pastries **vg**

Fruit preserves | local honey | butter

### Fresh Seasonal Fruit Salad with Honey **vg gf df**

### Toaster Station **vg**

Bagels | white | wheat | rye | whipped butter  
fruit preserves | whipped cream cheese

### Southern Style Grits **vg gf**

Cheddar cheese

### Homestyle Buttermilk Biscuits

Sausage gravy

### Buttermilk Pancakes **vg**

Warm maple syrup

### Cage-Free Scrambled Eggs **vg gf df**

### Roasted Breakfast Potatoes with Rosemary **v gf**

### Ham Steaks **gf df**

**vg** vegetarian | **v** vegan | **df** dairy-free | **gf** gluten-free | **cn** contains nuts | **cs** contains shellfish

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# Breakfast BUFFETS

## UPTOWN

70

### Assorted Freshly Baked Pastries **vg**

Fruit preserves | local honey | butter

### Toaster Station **vg**

Bagels | white | wheat | rye | whipped butter  
fruit preserves | whipped cream cheese

### Fresh Seasonal Fruit Salad **v gf**

With berries

### Steel Cut Oatmeal **v**

Brown sugar | raisins | sunflower seeds

### Cage-Free Scrambled Eggs **vg gf df**

### Yukon Gold Breakfast Potatoes **v gf**

Caramelized onions

### Crispy Bacon **gf df**

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## BRIDGEPORT

75

### Assorted Freshly Baked Pastries **vg**

### Fresh Seasonal Fruit with Tajin **v gf**

### Bionicos **vg cn**

Cajeta | greek yogurt | house made granola  
berries

### Churro French Toast **vg**

Cinnamon maple syrup

### Build-Your-Own Breakfast Tacos **vg**

Flour tortilla | scrambled eggs | cotija cheese  
sour cream | salsa fresca | lime

### Carnitas (shredded pork) **gf df**

+8pp

### Carne Asada (beef) **gf df**

+6pp

### Roasted Potatoes with Chorizo **gf df**

### Pork Sausage **gf df**

## ROGERS PARK

76

### Morning Pastries

Lemon Blueberry Loaf Cake **v**

Morning Glory Loaf Cake **vg**

Muffins **vg gf**

### Toaster Station

Whole wheat, sprouted grain, and gluten-free breads | fruit preserves | local honey  
whipped butter **vg**

### Fresh Seasonal Sliced Fruit **v gf**

### Egg White Frittata **vg df gf**

Mushrooms | spinach | asparagus

### Cage-Free Scrambled Eggs **vg df gf**

Marinated tomatoes

### Turkey Sausage Patties **gf df**

### Muesli Overnight Oats **vg**

Seasonal berries | local honey

### Chia Seed Coconut Milk Pudding **v gf**

Toasted coconut | gluten-free granola

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# Breakfast BUFFETS

## LINCOLN PARK

90

Assorted Donuts and Donut Holes **vg**

Assorted Freshly Baked Pastries **vg**

Fresh Seasonal Fruit **v gf**

Greek Yogurt Parfait **vg cn**

Berries | house made granola

Tomato Caprese **vg gf**

Heirloom tomatoes | baby mozzarella  
balsamic reduction | torn basil | EVOO

Cheddar Cheese Grits **vg gf**

Smoked Salmon Station

Mini bagels | cream cheese | hard-boiled eggs  
capers

Applewood Smoked Bacon **gf df**

Chicken Apple Sausage **gf df**

Baked Eggs\* **vg gf**

Stewed tomatoes | herbs | feta cheese

Buttermilk Pancakes **vg**

Whipped butter | maple syrup

Cheese Crêpes **vg**

Snipped herbs | cottage cheese

Flourless Chocolate Cake **vg gf**

Seasonal fruit

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# Breakfast

## BUFFET ENHANCEMENTS

Cage-Free Hard-Boiled Eggs*	62/dozen
Cage-Free Scrambled Eggs*	14
Greek Yogurt	16
Individual assorted flavors	
Roasted Pork Sausage	14
Crispy Bacon	14
Turkey Sausage	14
Chicken Apple Sausage	14
Muesli Parfaits <b>vg</b> <b>cn</b>	14
Lemon curd   pecans   berries   golden raisins	

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Banana Bread French Toast <b>vg</b>	16
Maple syrup   butter cinnamon whipped cream	
Buttermilk Pancakes <b>vg</b>	16
Maple syrup   berry compote	
Belgian Waffles <b>vg</b>	16
Maple syrup   whipped butter	
Breakfast Sandwiches	165/dozen
Warm shaved ham   cheddar   croissant	
Egg*   bacon   cheddar   english muffin	
Egg*   sausage   cheese   buttermilk biscuit	
"Just egg"   vegan chorizo   jalapeño   torta <b>v</b>	
"Just egg"   caramelized onion   mushroom ciabatta <b>v</b>	
Egg   pepper jack cheese   salsa fresca flour tortilla <b>vg</b>	
Salmon and Lox	30
Catsmo cured salmon   cream cheese   capers shaved red onion   lemon   mini bagels	

## ACTION STATIONS

*Made to Order*

*Chef Attendant Required, 1 chef per 75 attendees*

Omelet Station*	28
Bacon   sausage   ham   tomatoes   peppers onions   spinach   mushrooms   jalapeños cheddar cheese	
Eggs Benedict*	28
Poached eggs   hollandaise   chives <b>vg</b> <b>gf</b>	

*Choose one:*

**Traditional\***  
Smoked canadian bacon | crisp english muffin

**Short Rib\***  
Buttermilk biscuit | smoked poblano hollandaise

**Pulled Pork\***  
Sourdough bread | chives

**Vegan**  
Sautéed spinach | "just egg"  
gluten-free muffin **v** **gf**

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# Specialty BREAKS

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

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

Specialty Break menus based on a 30-minute duration. Each additional 30 minutes of service at +8 per guest.

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## THE BEAR

34

**Mini Italian Beef Sandwiches** **gf df**  
Au jus | giardiniera | banana peppers

**Mini Brat Sausages** **df gf**  
Peppers | onions | mini Italian rolls

**Mini French Rolls** **vg**

**House Made Kettle Chips** **v gf**

**Assorted Fresh Donuts** **vg**

## COOKIE SHOP

32

**Chocolate Chip Cookies** **vg**

**Mudslide Cookies** **vg**

**Peanut Butter Cookies** **vg gf cn**

**Oatmeal Raisin Cookies** **vg**

**Fudge Brownies and Blondies** **vg**

## POPCORN BAR

32

**Popcorn Bases** Choose two:

Natural **v gf** | truffle **v gf**  
caramel & cheddar **vg gf** | butter **vg gf**

**Toppings** Choose three:

White cheddar **vg** | dill pickle **v** | tajin **v**  
butter **vg** | ranch BBQ spice **vg**

## LEMONADE STAND

28

**Arnold Palmer** **v gf**

**Strawberry Limeade** **v gf**

**Pink Lemonade** **v gf**

**Lemon Meringue Cupcakes** **vg**

**Meyer Lemon Tarts** **vg**

**Lemon Shortbread** **vg**

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# Specialty BREAKS

## AFTER SCHOOL SNACKS 34

Seasonal Whole Fruit **v gf**

Mini Grilled Cheese Sandwiches **vg**

Mini PB&J Sandwiches **vg cn**

Pretzel Bites with Cheese Sauce **vg**

Cream Cheese Stuffed Chocolate  
Chip Cookies **vg**

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## BUILD-YOUR-OWN POWER BOWL 30

Bases *Choose one:*

Açaí Smoothie **vg gf** | Overnight Oats **vg**

Vegan Yogurt **v gf** | Açaí Sorbet\* **v gf**

Toppings *Choose five:*

Banana chips | dried cranberry  
house made nut granola **v cn**  
crushed pistachios | coconut flakes | chia seeds  
flax seeds | fruit compote **v gf** | almond butter  
chocolate chips **vg** | goji berries  
dried blueberries | maple syrup | hemp seeds  
gluten-free granola **vg gf**

*Additional base selections +4 each per person*

*\*Acai sorbet only: Chef attendant required.*

*1 chef per 100 attendees.*

## AFTERNOON TEA 36

Homemade Scones **vg**

Clotted cream | strawberry preserves  
lemon curd

Oven-Roasted Turkey Sandwiches

Cheddar | arugula | sourdough

Cucumber Sandwiches **vg**

Whipped ricotta | dill | country-style bread

Smoked Salmon Sandwiches

Cream cheese | pickled onion | wheat

Radish Sandwiches **vg**

Micro herb tartine | sea salt | baguette

Assorted French Macarons **vg gf cn**

Lemon Poppyseed Shortbread **vg**

Madeleines **vg**

Lemon Curd Tart **vg**

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# Specialty BREAKS

## À LA CARTE

French Macarons & Madeleines	108/dozen
Assorted Breakfast Pastries	108/dozen
Assorted Bagels Cream cheese	112/dozen
Freshly Baked Cookies	108/dozen
Assorted Donuts	125/dozen
Sliced Seasonal Fruit and Berries	16/person
Warm Soft Pretzel Bites Mustard and beer cheese	16/person
Tortilla Chips with Salsa Fresca Add: Guacamole +8pp	16/person

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Whole Fresh Fruit	76/dozen
Assorted Granola Bars	10/ea
Kind Bars	11/ea
Potato Chips and Pretzels	11/ea
Assorted Chocolate Bars	10/ea
Caramel Cheddar Popcorn	16/ea
Mixed Nuts	9/ea
Trail Mix	9ea

## BEVERAGES

Coffee and Tea Regular   decaffeinated   Lot 35 teas	185
Iced Tea Sweetened or unsweetened	150
Chilled Fruit Juice Orange   grapefruit   apple   cranberry   pineapple	150
Smoothies Select up to two: Tropical chai   coconut matcha strawberry banana soy   green peaches and cream	16/guest
Still and Sparkling Mineral Water	9/ea
Soft Drinks Coca-Cola   Diet Coke   Sprite   Coke Zero   Ginger Ale	9/ea
Chilled Individual Fruit Juices Apple   cranberry   orange	12
Coconut Water	12
Kombucha	14
Red Bull	15
Sugar-Free Red Bull	15
Celsius	14

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# Lunch BUFFETS

All lunch buffets include freshly brewed coffee, decaffeinated coffee and Lot 35 teas.

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

Minimum charge of 25 guests for action stations.

All dressings, cheeses, nuts, and croutons are served on side.

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## WEST LOOP

86

### Classic Chicken Noodle Soup **df**

#### Green Salad

Tender baby greens | sweet onions | tomatoes feta | buttermilk ranch **vg gf** | balsamic vinaigrette **v gf**

#### Seasonal Pasta Salad **v**

Seasonal vegetables | lemon vinaigrette | herbs

#### Choose Three Sandwiches:

*Additional selection +9 per person*

#### Cold Sandwiches:

#### 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 cheese | horseradish mayo | pretzel roll

#### Smashed Chickpea and Avocado **v**

Giardiniera | tomatoes

#### Golden Beet **v**

Pickled onion | marinated kale

### Grilled Vegetable **vg**

Romaine | mozzarella | pesto wrap

#### Hot Sandwiches:

#### Italian Beef

Oregano | mini french roll

#### Classic Reuben

Rye bread

#### Turkey Melt

Swiss cheese | caramelized onion | ciabatta

#### Patty Melt

Swiss cheese | marble rye

#### Brioche Grilled Cheese **vg**

Cheddar | swiss | provolone

#### House Made Kettle Chips **v gf**

#### Pickle Spears **v gf**

#### Giardiniera **v gf**

#### Lemon Mousse Cake **vg**

#### Strawberry Shortcake **vg**

#### Chocolate Caramel Tarts **vg**

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# Lunch BUFFETS

## RIVER NORTH

92

### Roasted Tomato and Lentil Soup **v gf**

Choose three bases:

Cold:

organic baby greens **v gf** | spinach **v gf**  
baby kale **v gf** | couscous **v** | bulgar wheat **v**

Hot:

brown rice **gf v** | farro **v** | quinoa **gf v**  
black beans **gf v** | baby potatoes **gf v** | barley **v**

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### Dressings Choose two:

White balsamic **gf v** | tahin dressing **gf v**  
Dill yogurt dressing **gf vg** | Hummus **gf v**  
Green goddess **gf vg** | Ranch **gf vg**

### Proteins Choose two:

Herb marinated flat iron steak\* **gf df**  
Charred tofu **v gf df** | falafel **v gf df**  
Grilled shrimp **cs gf df** | chicken breast **gf df**

Third protein \$12 per person

### Toppings Choose five:

Carrots | charred corn  
heirloom cherry tomatoes | cucumber  
golden raisins | pumpkin seeds | almonds  
olives | radish | dried cranberries | chickpeas  
hard-boiled eggs | cottage cheese | charred  
cauliflower | sunflower seeds | edamame

### Blueberry Panna Cotta **vg**

### Tofu Cheesecake **vg**

### Coconut Milk Chocolate Mousse **v gf**

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# Lunch BUFFETS

## CHINATOWN

88

### Thai Coconut Soup **v gf**

Green chili | lemon grass | scallions

### Cucumber Salad **v gf**

Red onion | ginger | sesame seed  
chili vinaigrette

### Potato Salad **df gf**

Kewpie mayo | smoked ham | charred corn  
hard-boiled egg

### Chili Lime Chicken **df gf**

Green onions | ginger soy broth

### Miso Turmeric-Glazed Salmon\* **df gf**

Radish | cilantro | sesame seeds

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### Garlic Fried Rice **v gf**

Carrots | bean sprouts

### Charred Broccoli **v gf**

Garlic | lemon | chili

### Pandan Cheesecake **vg**

Berries compote

### Spiced Banana Cake **vg**

Cinnamon and nutmeg

### Biko

Sweet rice | coconut milk | brown sugar **v gf**

## PILSEN

89

### Chicken Tortilla Soup **gf df**

Spicy tomato broth | chicken

### Butter Lettuce Salad **vg gf**

Corn | black beans | tomato | cilantro  
chipotle vinaigrette

### Romaine Leaf Salad **vg**

Chili croutons | cotija | caesar dressing

### Barbacoa Beef **df gf**

Caramelized onion | adobo sauce

### Amish Chicken Tinga **df gf**

### Charred Calabacitas (Squash) **v gf**

Onions | toasted pepitas

### Spanish Tomato Rice **v gf**

### Corn **v gf** and Flour Tortilla **v**

### Red and Green Salsas **v gf**

### Traditional Mexican Flan **vg**

### Tres Leche Cake **vg**

### Warm Churros with Mexican Chocolate **vg**

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# Lunch BUFFETS

## STREETERVILLE

87

### Carrot Soup **v gf**

### Beet Salad **vg gf cn**

Goat cheese | watercress | almonds  
balsamic vinaigrette

### Marinated Farmer Tomato Salad **v gf**

Beefsteak tomato | melon | EVOO | balsamic  
basil

### Green Salad **vg gf**

Local greens | marinated chickpeas | cucumber  
shaved fennel | pecorino | sherry vinaigrette

### Seared Stone Bass\* **df gf**

Blistered tomatoes | red pepper coulis

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### Organic Roasted Chicken **df gf**

Charred artichokes | onion | natural jus

### Rice Pilaf **v gf**

Celery | thyme

### Quinoa Fricassée **v gf**

Seasonal squash | roasted corn  
wild mushrooms | pearl onions | lima beans

### Seasonal Market Vegetables **v gf**

### Carrot Cake **vg**

Cream cheese icing

### Vanilla Cheesecake **vg**

Berries

### Chocolate Raspberry Tarts **vg**

## BRONZEVILLE

88

### Traditional Coleslaw **vg df gf**

### Grainy Mustard Potato Salad **v gf**

### Spinach Salad **v gf**

Spinach | red onion | tomato | egg  
white balsamic dressing

### Choose two:

BBQ spice-rubbed chicken **df gf**

Cola-braised pulled pork **df gf**

Smoked brisket **df gf** | smoked sausage **df gf**

BBQ pork ribs **df gf** | pulled jackfruit **v gf**

*Additional selection +14 per person*

### Traditional BBQ Sauce

### Golden Mustard BBQ Sauce

### Mac and Cheese **vg**

### BBQ Baked Beans **v**

### Smoked Pecan Pie **vg cn**

### Hummingbird Cake **vg**

### Apple Cinnamon Tart **vg**

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# Lunch BUFFETS

## LITTLE ITALY

89

### Vegetable Minestrone **v**

Petite pasta | oregano | tomatoes

### Caesar Salad **vg**

Crisp romaine | parmesan | herb croutons  
garlic caesar dressing

### Tomato Melon Salad **v gf**

Beefsteak tomatoes | melon | basil leaves  
white balsamic vinaigrette

### Spiced Lettuce Salad **vg gf**

Arugula | baby greens | marinated feta  
chickpeas | olives | cucumbers  
lemon vinaigrette

### Vegetable Penne Pasta **v**

Roasted tomato sauce | seasonal vegetables

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### Salmon Puttanesca\* **gf df**

Crushed pomodoro | capers | olives  
roasted garlic

### Herb Chicken **gf df**

Artichoke | pearl onions | fennel | chicken jus

### Roasted Fingerling Potatoes

Garlic and rosemary

### Roasted Italian Vegetables **v gf**

### Garlic Bread **vg**

### Mini Tiramisu **vg**

### Chocolate Chip Cannoli **vg**

### Pistachio Cake **vg cn**

## BUFFET

## ENHANCEMENTS

18pp

*Choose one:*

### Vegetable Enchiladas **vg gf**

Black beans | corn | mushrooms | corn tortillas  
cotija

### Lentil and Mushroom Shepherd's Pie **v gf**

Carrots | thyme | EVOO

### Vegetable Chaufa Rice **v gf**

Mushrooms | cherry tomatoes | green onions

### White Miso and Farro Risotto **v**

Mushrooms | green peas | thyme | coconut milk

### Vegetable Paella **v gf**

Bomba rice | roasted artichokes | peppers | peas  
tomatoes

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# Boxed LUNCH

Two Entrée Selections 74

Three Entrée Selections 78

Seasonal Whole Fruit **v gf**

Individual Bags of Potato Chips **v gf**

Sweet Treat Choose one:

Chocolate Chip Cookie **vg**

Double Chocolate Brownie **vg**

Lemon Blueberry Loaf **v**

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## SANDWICHES:

### Chicken Club

Grilled chicken breast | thick cut bacon  
avocado mayo spread | lettuce | tomato  
country bread

### Tomato Caprese **vg**

Basil pesto | arugula | ciabatta

### Shaved Country Ham

Brie | tomato | shaved red onion  
pumpernickel bread

### Roast Beef

Shaved beef | caramelized onions  
horseradish mayo | smoked gouda  
roasted red peppers | baguette

### Vegetable Wrap **v**

Grilled mushrooms | seasonal squash  
chickpea hummus | herb tortilla

### Turkey Sandwich

Roasted turkey breast | roasted garlic aioli  
greens | cheddar cheese | sourdough

## SALADS:

### Millennium Cobb Salad **gf**

Baby greens | tomato | cucumber | chicken  
hard-boiled egg | cheddar | avocado ranch

### Chopped Salad **gf df**

Romaine | chicken | marinated chickpeas  
baby tomatoes | carrot | lemon vinaigrette

### Mediterranean Salad **vg**

Romaine | arugula | tomatoes | radish  
roasted peppers | cucumbers | olives | feta  
red onion | oregano vinaigrette

### Barrio Steak Salad\* **gf**

Citrus chili marinated steak | black beans  
fire roasted corn | grape tomatoes  
cotija cheese | mixed greens  
avocado lime dressing

### Superfood Salad **v gf**

Baby kale | spinach | marinated tofu | edamame  
quinoa | charred broccoli | citrus vinaigrette

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# Plated LUNCH

All plated lunches 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 soup course. Inquire about seasonal selections.

+5 preset iced tea  
+24 duo entrée

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## SALADS

### Caesar

Baby romaine | white anchovy  
castelvetrano olives | herb croutons  
caesar dressing

### Classic Garden **v gf**

Organic baby greens | cucumber  
shaved radish | cherry tomatoes  
herb vinaigrette

### Roasted Beet Salad **vg gf cn**

Greens | point Reyes blue cheese  
crushed pistachios | white truffle vinaigrette

### Wedge **gf**

Crispy bacon | cherry tomatoes | red onion  
blue cheese dressing

### Mediterranean Greens **vg gf**

Cucumber | tomatoes | olives | aged feta  
white balsamic vinaigrette

## VEGETARIAN

96

### Charred Cauliflower Steak **v gf cn**

Tea-soaked raisins | almonds | chimichurri

### Butternut Squash Ravioli **vg**

Pecans | sage | EVOO

### Smoked Beet Root 'Filet' **vg**

Garlic parsnip purée | citrus gremolata  
golden beet | white wine reduction

### Wild Mushroom Risotto **vg gf**

Truffle oil | parmesan cheese

## SEAFOOD

88

### Seared Mahi Mahi\* **df gf**

Charred baby carrots | cherry tomatoes  
carrot top chimichurri

### Salmon\***gf**

Peewee potatoes | onions | lemon beurre blanc

### Arctic Char\* **df**

Lightly smoked | ancient grains | tomato | olives  
confit garlic | romanesco sauce

### Slow Roasted Red Snapper\* **gf**

Lentils | thyme | baby fennel | chili citronette

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# Plated LUNCH

## CHICKEN

82

### Organic Chicken Breast **df gf**

Fingerling potatoes | melted tomatoes | eggplant

### Herb Marinated Chicken **df gf**

Asparagus | mushrooms | sweet potato  
natural jus

### BBQ Spiced Chicken Breast **df gf**

Wild rice pilaf | green beans | cipollini onions  
apple cider | natural jus

### Brick Chicken **gf**

Fennel tomato sauce | mashed potatoes  
charred root vegetables

### Smoked Half Petit Chicken **gf**

Herb mashed potatoes | baby carrots  
natural jus

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## BEEF

96

### Braised Beef Short Rib **gf**

Horseradish potato purée | parsley  
cipollini onion | natural jus

### Beef Sirloin\* **gf**

Smoked mashed potatoes | charred broccolini  
natural jus

### Flat Iron Steak\* **df gf**

Crushed fingerling potatoes  
baby root vegetables  
smoked red pepper coulis

### Hanger Steak\* **gf**

Duck fat potatoes | charred baby carrots  
cippolini onions | hollandaise sauce

### Veal Shank **gf**

baby root vegetables | natural jus  
apple celery root purée

## DESSERT

### Strawberry Cheesecake **vg**

Strawberry gelée | vanilla bean whipped cream

### Flourless Chocolate Cake **vg gf**

Raspberry mousse | raspberries

### Milk Chocolate Mousse **cn vg**

Oreo cookie crust | pecan  
caramel chocolate glaze

### Roasted Hazelnut Cake **cn vg**

Praline milk chocolate mousse | lemon  
chocolate chantilly

### Apricot Almond Tart **cn vg**

Apricot sauce | tahitian vanilla bean

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# Hors D'OEUVRES

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## SEAFOOD (CHILLED)

12

**Cauliflower and Caviar Tartlet**

**Lobster Salad Slider** **cs** **df**

Chives | lemon aioli

**Shrimp Cocktail Skewer** **cs** **gf** **df**

Cilantro | avocado cocktail sauce

**Smoked Salmon Tart**

Cream cheese | tobiko | dill

## VEGETARIAN (CHILLED)

10

**Smoked Tomato Bruschetta** **vg**

Aged balsamic | olive oil | basil

**Deviled Eggs** **vg** **df** **gf**

Everything bagel spice | chives

**Goat Cheese and Fig Jam Cannoli** **vg** **cn**

Pistachios

**Compressed Watermelon** **v** **gf**

Balsamic pearls | basil

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# Hors D'OEUVRES

## CHICKEN (HOT) 11

**Chicken Wellington with Wild Mushroom**

**Buttermilk Fried Chicken Slider**  
Hot honey glaze

**Buffalo Chicken Spring Roll**  
Ranch dressing

**Chicken Empanada**  
Aji verde

## BEEF (HOT) 12

**Szechuan Beef Satay\*** **df**  
Scallion | sambal aioli

**Italian Beef Spring Roll** **df**  
Gardineria aioli

**Beef Short Rib Wellington**

**Beef Empanada**  
Chimichurri

## PORK (HOT) 10

**Corn and Chorizo Fritter**  
Herb aioli

**Andouille & Cheese Fritter**  
Beer mustard

**Bacon, Fig Jam, and Goat Cheese Tart**

## SEAFOOD (HOT) 12

**Mini Crab Cakes** **cs**  
Creole remoulade

**Shrimp Spring Roll** **df gf cs**  
Garlic aioli

**Shrimp Fritter** **cs**  
Old bay aioli

**Lobster and Sweet Corn Empanada** **cs**  
Avocado crema

## VEGETARIAN (HOT) 10

**Carolina Gold Rice Arancini** **vg**  
With pecorino

**Onion and Gruyere Soup Tart** **vg**

**Arepa** **vg gf**  
Jalapeño and cilantro crema

**Vegetable Spring Roll** **v**  
Ponzu sauce

**Mac and Cheese Croquette** **vg**  
Truffle aioli

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# Carving STATIONS

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+300 per chef attendant for up to three hours

1 chef per 100 attendees is required.

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## SMOKED MEATS 44

**Smoked Meats** **df gf** Choose two:

Brisket | hot links | bone-in chicken | pork butt

**Sauces Choose two:**

BBQ **df gf vg**

Carolina gold **df gf vg**

Teriyaki **df gf v**

Kansas City bbq **df gf vg**

Chimichurri **df gf v**

Chipotle bbq **df gf vg**

## ROASTED BEEF TENDERLOIN\* 42

Béarnaise **vg gf** | creamed horseradish **vg gf**  
brioche rolls **vg**

## OVEN ROASTED BEEF STRIPLOIN\* 34

House mustards **v gf** | confit garlic jus **gf**  
seeded rolls **vg**

## TURKEY BREAST **df gf** 24

Sage gravy | orange cranberry sauce  
corn muffins

## WHOLE CHICKEN **df gf** 30

Ciabatta rolls | natural jus

## SUCKLING PIG 32

Slow roasted pig with accompaniments **df gf**

**Choose one:**

Mini flour tortillas | pickled onions

Baby greens | EVOO | balsamic vinegar

Sautéed green beans

Cauliflower au gratin

## HOT SMOKED SALMON **df gf** 31

Watercress radish salad  
horseradish crème fraîche

## SALT OVEN SEASONAL FISH **df gf** 32

**Choose one:**

Salsa roja | salsa verde | lime | onion | cilantro  
flour tortillas

Roasted carrots | baby potatoes

Tomato and onion salad | tartar sauce

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# Action STATIONS

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## CEVICHE STATION

42

Choose two:

### Shrimp\* **cs**

Tomato | cucumber | red onion | cilantro | lime

### White Fish\*

Shallot | lemon | tomatillo aguachile

### Ahi Tuna\*

Scallions | citrus | cucumber | serrano chile

### Tomato Nikkei **v**

Ginger | aji rocoto | yuzu juice | cucumber radish

### Calamari\*

Red onion | aji amarillo | coconut | lime

## POKE STATION

42

Choose two:

### Shrimp **df gf cs**

Wakame cucumber salad | sushi rice | sambal

### Atlantic Salmon\* **df gf**

Kewpie mayo | baby tomatoes | crispy garlic

### Scallop\* **df gf cs**

Kewpie mayo | tobiko | scallions | sesame seeds

### Watermelon **v**

Tamari | furikake | red onion | baby tomatoes

### Tofu **v**

Marinated onion | togarashi | edamame pickled ginger

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# Action STATIONS

## PASTA STATION 40

Choose two:

**Three Cheese Tortellini **vg****  
Confit garlic cream | parmigiano reggiano

**Rigatoni Bolognese**  
Crushed pomodoro | fresh herbs  
pecorino romano

**Penne Lentil Bolognese **v****  
Roasted tomato | chickpeas

**Cavatappi **vg****  
Truffle béchamel | spinach | charred corn

**Gnocchi Margherita **vg****  
Fresh tomato sauce | fresh mozzarella  
fresh basil

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## RISOTTO STATION 42

Choose two:

**Wild Mushroom **vg gf****  
Broccolini | parmesan

**Smoked Bacon **gf****  
Tomato | blue cheese

**Crab **gf cs****  
Arugula | tomato

**Shrimp **gf cs****  
Peppers | lemon zest | thyme

## MAC & CHEESE BAR 38

**Pasta Choose two:**

Elbow macaroni **vg** | shells **vg** | orecchiette **vg**  
cavatelli **vg**

**Cheese Choose two:**

Sharp cheddar **vg gf** | truffled fontina **vg gf**  
goat cheese fondue **vg gf**  
peppered vegan cheese **v gf**

Ham | bacon | wild mushrooms | peas | corn  
onions | parmesan cheese | broccoli

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# Chilled Reception DISPLAYS

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## BOARDS

<b>Fresh Market Crudités</b>	<b>30</b>
Seasonal vegetables <b>v gf</b>   hummus <b>v gf</b> buttermilk ranch <b>vg gf</b>	
<b>Mezze</b>	<b>32</b>
Grilled vegetables   artichokes   sundried tomatoes   marinated olives   tzatziki <b>vg</b> hummus <b>v</b>   baba ghanoush <b>vg</b>   pita <b>vg</b>	
<b>Cheese Monger</b>	<b>40</b>
International   local and domestic cheeses bleu   triple cream   goat   smoked washed rind   hard cheeses <b>vg gf</b> dried fruits <b>v gf</b>   house jams <b>v gf</b> artisan breads <b>vg</b>	
<b>Charcuterie</b>	<b>42</b>
Chef-selected cuts <b>gf</b>   prosciutto di parma <b>gf</b> coppa   lomo <b>gf</b>   soppressata <b>gf</b> dried sausage <b>gf</b>   mustards house ferments <b>gf</b>   artisan breads <b>vg</b>	

## SALAD DISPLAY

*\*All dressings, cheeses, nuts, and croutons are served on side*

<b>Two Salads</b>	<b>32</b>
<b>Three Salads</b>	<b>38</b>

### **Garden **vg gf****

Spinach | arugula | candied pecans  
baby tomatoes | crumbled feta | balsamic

### **Caesar**

Crisp romaine | shaved parmesan  
herb croutons | garlic caesar

### **Market **vg gf****

Arugula | frisée | carrot | candied walnuts  
shaved radish | goat cheese  
sweet mustard vinaigrette

### **Southwest **vg gf****

Chopped romaine | black beans | roasted corn  
tomatoes | cotija cheese | chipotle ranch

### **Wedge**

Baby iceberg wedges | herb croutons | tomato  
cucumber | bacon | blue cheese  
hard-boiled eggs | ranch dressing

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# Chilled Reception DISPLAYS

## RAW BAR\* **df gf cs**

*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

Horseradish | mignonette | lemons  
cocktail sauce

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## ANTIPASTI BAR

55

### Cured Meats **gf df** Choose three:

Prosciutto | soppressata | capicola | bresaola  
mortadella

### Cheeses **vg gf** Choose three:

Parmigiano-reggiano | fresh mozzarella  
pecorino | gorgonzola | fontina | burrata  
crescenza

### Dips and Spreads Choose three:

Pesto **vg gf** | olive tapenade **vg gf**  
sun-dried tomato spread **vg gf**  
cannellini bean spread **v gf**  
artichoke & parmesan spread **vg gf**  
ricotta with herbs **vg gf** | caponata **v gf**  
nduja **gf** herbed goat cheese spread **vg gf**

### Breads **vg**

Focaccia | grissini | ciabatta | pane toscano

### Charred, Grilled and Fresh Vegetables

**v gf**

Seasonal squash | eggplant | tomatoes  
romaine | peppers | fennel | carrots

## SUSHI STATION **df gf cs**

*Minimum of two dozen*

Assorted maki rolls	\$10 per piece
Nigiri   salmon   tuna sashimi	\$12 per piece

Wasabi | soy | pickled ginger

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# Hot Reception DISPLAYS

## MEATBALL STATION 38

Choose three:

**Barbecue beef meatballs** **gf**

**Jackfruit meatballs** **v gf**  
Tomato sauce

**Turkey meatballs** **gf**  
Alfredo

**Pork and veal meatballs**  
Arrabiata **gf**

**Parmesan and rolls**

## BEAR DOWN 40

**Jumbo Soft Pretzel with Mustard** **vg**

**Mini Chicago Style Hot Dogs**

Mini hot dog **df gf** | yellow mustard | tomato  
pickle | neon green relish | sport peppers  
poppyseed buns

**Italian Beef**

Italian beef **df gf** | giardiniera | au jus  
Italian rolls

**Creamy Spinach and Artichoke Dip** **vg gf**  
Pita **vg**

## SALT BAKED POTATO BAR 36

**Red Bliss and Russet Potatoes** **v gf**

Sour cream | scallions | smoky bacon | ham  
onions | butter | cheddar fondue | parmesan  
truffle fontina

## FRIED CHICKEN STATION 28

Mini garlic cheddar biscuits | hot sauces  
vinegar slaw | jalapeno honey

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# Hot Reception DISPLAYS

## TACOS

40

Red and green salsas **v gf**  
corn **gf** and flour tortillas | onions | jalapeños  
cilantro | lime | crema | queso | radish

*Choose two:*

**Barbacoa** **df gf**  
Grilled onions | charred jalapeños

**Rotisserie al Pastor Pork** **df gf**  
Burnt pineapple | sweet onion

**Chicken Adobo** **df gf**  
Roasted chilies | cumin | cilantro

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## SLIDERS

42

*Choose three:*

**Classic Burger\*\***  
American cheese | special slaw

**Grilled Chicken**  
Kimchee slaw | gochujang aioli

**Chickpea Falafel** **vg**  
Beet spread | pickled onion

**Beef Short Rib**  
Wilted arugula | garlic aioli

**Hot Chicken**  
Pickles | aioli | soft roll

**Mojo Marinated Pork**  
Pickles | swiss cheese | mustard

**Salmon\***  
Cucumber herb salad | red onion | sesame bun

**Crab Cake** **cs**  
Old bay mayo | cabbage slaw

## FLATBREADS

38

*Choose three:*

**Chicago Style**  
Salami | italian sausage | roasted peppers  
roasted onions

**Fungi** **vg**  
Béchamel | roasted forest mushrooms  
creamy feta | truffle oil

**Finocchiona**  
Fennel sausage | ricotta | caramelized onions  
watercress

**Primavera** **vg**  
Roasted zucchini | bell peppers | feta  
chickpea hummus | balsamic reduction

**Margherita** **vg**  
Tomato | basil | mozzarella

**Crème Fraîche**  
Bacon | caramelized onions | arugula

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# Dessert DISPLAY

## SWEET HOME CHICAGO

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Choose Three 26  
Choose Five 32

Mini Red Velvet Cupcake **vg**

Mini Vanilla Cupcake **vg**

Mini Chocolate Cupcake **vg**

Mini Key Lime Tart **vg**

Chantilly cream

Chocolate Raspberry Tart **vg**

Dark chocolate ganache | raspberries

Strawberry Tart Crumble **vg**

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Tiramisu **vg**

Mascarpone cream | coffee | chocolate

Chocolate Caramel Tart **vg**

Chocolate pearls

Mini Ricotta Cheesecake **vg**

Vanilla chantilly

Dulce De Leche **cn vg**

Hazelnut | bitter chocolate ganache  
caramel pearls

Chocolate Cake **vg**

Chocolate frosting | chocolate ganache

Carrot Cake **vg**

Cream cheese icing | charred pineapple

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# Dinner BUFFETS

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

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## A TASTE OF TORO

190

### Smoked Tomato and Aji Panca Soup **v gf**

### Baby Lechuga Salad **vg**

Toasted pepitas | queso fresco | cherry tomatoes  
avocado cilantro dressing **v gf**

### Marinated Hearts of Palm **v gf**

Tomato and red onion | orange miso dressing

### Charred Octopus Potato Salad **gf df**

Tomato | arugula | aji verde vinaigrette

### Charred Cusco Chicken Breast **df gf**

Salsa criolla

### \*Herb and Garlic Marinated Picanha **df gf**

Blistered peppers | charred onions

### Salmon\* **df gf**

Braised bok choy | achiote ponzu sauce

### Yucca Fries **v gf**

Chimichurri

### Vegetable Chaufa Rice **v gf**

Mushrooms | cherry tomatoes | green onions

### Roasted Vegetables **v gf**

Chayote | seasonal squash | cauliflower

### Churros **vg**

Cajeta

### Horchata Cheesecake **vg**

Cinnamon chantilly

### Mini Mexican Hot Chocolate Cake **vg**

Smoked pepitas

### Coconut Tres Leches **vg**

## ENHANCE YOUR TASTE OF TORO +6

### Choripan

Argentinean chorizo | pico de gallo | chimichurri  
mini baguette

*\*Chef attendant required. 1 per 100 attendees.*

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# Dinner BUFFETS

## HUMBOLDT PARK

142

### Ensalada De Lechugas **vg gf**

Field greens | cucumbers | tomatoes | onions  
red wine vinaigrette | chipotle ranch

### Tomato Onion Salad **v gf**

Parsley | avocado vinaigrette

### Romaine Salad **vg**

Baby romaine | pepitas | cotija cheese  
tomatoes | aji amarillo dressing

### Green Chili and Cheese Tamales

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### Street Tacos Choose two:

Marinated skirt steak\* **gf df**  
Slow-roasted pork carnitas **gf df**  
Chicken tinga **gf df**  
Roasted sea bass **gf df**  
Vegan "chorizo" **v gf df**  
Smoked jack fruit "barbacoa" **v gf df**

### Corn **gf** and Flour Street Taco Tortillas

Onion & cilantro | cotija cheese  
fresh lime wedges | grilled jalapeños

### Fire Roasted Seasonal Vegetables **v gf**

### Arroz Rojo **v gf**

### Grilled Mexican Street Corn **vg gf**

Mayo | cotija | chili | cilantro

### Dulce Churros **vg**

### Mexican Chili Chocolate Cake **vg**

### Cinnamon Arroz Con Leche **vg gf**

## AVONDALE

136

### Field of Greens **v gf cn**

Dates | radicchio | candied walnuts  
mustard vinaigrette

### Mediterranean Salad **v gf**

Field tomatoes | english cucumbers | red onions  
dill | red wine vinegar | EVOO

### Roasted Brussels Sprouts and Broccoli Salad **v gf cn**

Red onion | olives | almonds

### Herb-Marinaded Chicken **df gf**

Lentils | artichokes | thyme | chicken jus

### Braised Short Rib **df gf**

Red wine veal jus

### Potatoes **v gf**

Crispy golds | fried yukons | fine herbs | EVOO

### Seasonal Vegetables **v gf**

Italian spices | EVOO

### Turtle Cheesecake **vg**

### Rum and Raisin Bread Pudding **vg**

### White Chocolate and Raspberry Crumble **vg**

**vg** vegetarian | **v** vegan | **df** dairy-free | **gf** gluten-free | **cn** contains nuts | **cs** contains shellfish

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# Dinner BUFFETS

## GOLD COAST

206

### Wedge Salad **gf**

Iceberg wedge | shallots | bacon lardons  
blue cheese dressing

### Little Gem Caesar Salad

Garlic croutons | traditional caesar dressing

### Spinach Salad **vg gf**

Spinach | frisée | red onion | feta | tomatoes

### Butchers Table Choose two:

Grilled flat iron steak\* with béarnaise **gf**

Grilled petit filet\* with peppercorn jus **gf df**

Petit New York steak\* with herb butter **gf**

Carved tomahawk\* \*\*\* **gf df**

Slow-roasted chicken breast with thyme jus **gf df**

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### The Catch Choose two:

Sautéed jumbo shrimp **gf df cs**

Seared ahi tuna with lemon olive oil\* **gf df**

Pan seared salmon with lemon butter sauce\* **gf**

Steamed mussels and clams **df gf cs**

### Sides Choose two:

Creamed spinach **vg gf**

Truffle french fries v **gf**

Mac and cheese **vg**

Whipped mashed potatoes **vg gf**

Asparagus v **gf**

Brussels sprouts v **gf**

### Banana Cream Pie **vg**

### Mini Key Lime Cheesecake **vg**

### Crème Brûlée Tart **vg**

\*\*\**Chef Attendant Required. 1 chef per 100 attendees.*

## LOGAN SQUARE

138

### Miso Soup with Tofu **v gf**

### Greens Salad **v gf**

Daikon | carrots | asian pear | yuzu miso dressing

### Brussels Sprouts Salad **v gf**

Cilantro | shallot | shaved cabbage  
ginger soy dressing

### Sautéed Green Beans **gf df**

Chinese sausage

### Spicy Curry Shrimp **gf df cs**

Coconut curry broth | Thai basil | chili

### Char Siu BBQ Chicken **gf df**

Scallions | sesame

### Korean Lemongrass Short Ribs **gf df**

### Fried Rice\* **vg gf**

Egg | ginger | peas | carrots

### Soy Marinated Bok Choy **v gf**

Shiitake mushrooms

### Mini Egg Tart **vg**

### Coconut Tapioca Pudding **vg gf**

### Chocolate Matcha Cake **vg**

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# Plated DINNERS

All plated dinners 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 per additional course  
+24 per duo entrée

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## SALADS

### Heirloom Tomato Salad **v gf**

Watercress and frisée salad | radish  
banyuls vinaigrette

### Heirloom Beet Salad **vg gf cn**

Chèvre mousse | hazelnut praline  
blood orange dressing

### Organic Greens **v gf**

Heirloom radish | grilled pear | fennel  
herb and citrus vinaigrette

### Baby Gem Salad **vg gf**

Whipped goat cheese | cucumber | tomato  
castelvetro olives | white balsamic vinaigrette

### Tomato and Watermelon Salad\* **vg gf**

Feta | balsamic pearls | olives  
toasted pumpkin seeds | basil vinaigrette

*\*Seasonal - May 1 to September 20*

## VEGETARIAN

105

### Wilted Greens and Mushroom Ravioli **vg**

Lentil bolognese | olive oil cured tomatoes  
shaved fennel

### Parmesan Gnocchi **vg**

Spinach | eggplant puree | pickled onions

### Green Pea Risotto **v gf cn**

Coconut milk | EVOO | white miso  
toasted almonds

### Cauliflower Steak **v gf**

Sweet potato purée | cipollini onion  
tomato-coconut brodo

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# Plated DINNERS

## CHICKEN

115

### Herb Marinated Chicken Breast **df gf**

Schmaltz potatoes | roasted root vegetables  
lemon thyme chicken jus

### Pan Seared Chicken **df gf**

Crushed fingerling potatoes | charred onions  
carrots | natural jus

### Achiote Roasted Chicken Breast **df gf**

Duck fat roasted potatoes  
glazed baby vegetables | ancho chicken jus

### Smoked Chicken Breast **df gf**

Herb potatoes | carrots | melted tomato sauce

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## SEAFOOD

118

### Branzino\* **df gf**

Asparagus and pearl onion fricassée  
marble potatoes | chili vinaigrette

### Herb Marinated Salmon\* **gf**

Confit baby potatoes | brussels sprouts | radish  
flying fish roe hollandaise

### Pan Seared Grouper\* **gf**

Vanilla sweet potato | fennel | lemon butter

### Charred Wild Sea Bass\* **gf**

Mascarpone polenta | grilled broccolini  
citrus & herb emulsion

### Seared Artic Char\* **gf**

Smoked corn grits | charred carrots | maitake  
watercress salad

## BEEF

135

### Beef Short Rib\* **gf**

Creamy cheddar grits | shallots  
roasted heirloom carrots

### Herb-Roasted Beef Tenderloin\* **gf**

Havarti potato pavé | mushrooms | cabernet jus

### Grilled Ribeye\* **gf**

Mashed potatoes | brussels sprouts  
heirloom carrots | smoked rosemary jus

### New York Strip Steak\* **gf**

Parmesan potatoes | charred broccolini  
smoked onion jus

## DESSERT

### Rum and Raisin Bread Pudding **vg cn**

Candied almonds | passion fruit caramel sauce

### Raspberry Chocolate Torte **vg cn**

Dark chocolate chantilly | marshmallow fluff  
candied pistachios

### Lime Cheesecake **vg cn**

Caramel | macadamia nut praline

### Espresso Flan **vg cn**

Candied hazelnuts | vanilla whipped cream

### Mexican Hot Chocolate Cake **vg**

Spiced pepitas | cinnamon Chantilly  
guajillo anglaise

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# Wine LIST

## BUBBLES

<b>Mionetto Brut Prestige</b> Prosecco, Italy	<b>57</b>
<b>Domaine Carneros Estate Brut Cuvée</b> Carneros, California	<b>84</b>
<b>Chandon Brut</b> California	<b>70</b>
<b>J Brut Rosé</b> Russian River Valley, California	<b>93</b>
<b>Möet &amp; Chandon Impérial Brut</b> Épernay, France	<b>148</b>
<b>Veuve Clicquot Yellow Label Brut</b> Reims, France	<b>169</b>

\*Priced per bottle. Please inquire about current vintages.

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## WHITE WINES

<b>Attems Pinot Grigio</b> Friuli, Italy	<b>85</b>
<b>Poet's Leap Riesling</b> Columbia Valley, Washington	<b>71</b>
<b>Mohua, Sauvignon Blanc</b> Marlborough, New Zealand	<b>71</b>
<b>Silver Gate Sauvignon Blanc</b> Monterey, California	<b>57</b>
<b>Decoy Sauvignon Blanc</b> Napa Valley, California	<b>70</b>
<b>Blindford Sauvignon Blanc</b> Sonoma County, California	<b>100</b>
<b>Chanson Viré-Clessé Chardonnay</b> Burgundy, France	<b>75</b>
<b>EOS Chardonnay</b> Central Coast, California	<b>57</b>
<b>Post &amp; Beam Chardonnay</b> Napa Valley, California	<b>100</b>
<b>Kendall Jackson Vitners Reserve Chardonnay</b> Sonoma County, California	<b>70</b>
<b>Hampton Water Rosé</b> Pays D'Oc, France	<b>70</b>

## RED WINES

<b>Emeritus Pinot Noir</b> Russian River Valley, California	<b>95</b>
<b>EOS Pinot Noir</b> Central Coast, California	<b>57</b>
<b>Decoy Pinot Noir</b> California	<b>70</b>
<b>Davis Bynum Pinot Noir</b> Russian River Valley, California	<b>100</b>
<b>Ghost Pines Merlot</b> Sonoma And Napa Counties, California	<b>65</b>
<b>Paraduxx Proprietary Red Blend</b> Napa Valley, California	<b>85</b>
<b>Buehler Cabernet Sauvignon</b> Napa Valley, California	<b>75</b>
<b>Hall Cabernet Sauvignon</b> Napa Valley, California	<b>92</b>
<b>Silver Gate Cabernet Sauvignon</b> Livermore Valley, California	<b>57</b>
<b>Carmel Road Cabernet Sauvignon</b> Livermore Valley, California	<b>70</b>
<b>Post &amp; Beam Cabernet Sauvignon</b> Napa Valley, California	<b>100</b>
<b>Peachy Canyon Westside Vineyard Zinfandel</b> Paso Robles, California	<b>73</b>

# 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.



## HOSTED BARS

Prices exclude service charge and sales tax.

## CASH BARS

Prices are inclusive of service charge and sales tax.

**Fairmont Premium Mixed Drink**

**16 Per Drink**

**19 Per Drink**

**Fairmont Premium Wines**

**57 Per Bottle**

**15 Per Glass**

**Fairmont Super Premium Mixed Drink**

**18 Per Drink**

**21 Per Drink**

**Fairmont Super Premium Wines**

**70 Per Bottle**

**18 Per Glass**

**Fairmont Luxury Mixed Drink**

**20 Per Drink**

**23 Per Drink**

**Fairmont Luxury Wines**

**100 Per Bottle**

**21 Per Glass**

**Domestic Beer**

**12 Each**

**14 Each**

**Craft Beer**

**14 Each**

**16 Each**

**Liqueurs and Cordials**

**Please Inquire**

**Please Inquire**

**Still and Sparkling Mineral Water**

**9 Each**

**10 Each**

**Assorted Juices**

**10 Each**

**11 Each**

**Assorted Soft Drinks**

**9 Each**

**10 Each**

# Package BARS

## PREMIUM BAR

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*36 per guest for the first hour  
15 per guest each additional hour*

Tito's Handmade Vodka  
Beefeater Gin  
Bacardi Superior Rum  
Herradura Silver Tequila  
Old Forester 86 Bourbon  
Dewars White Label Scotch  
Mionetto Brut Prestige  
Eos Chardonnay  
Silver Gate Sauvignon Blanc  
Eos Pinot Noir  
Silver Gate Cabernet Sauvignon  
Assorted Beer, Juices, Soft Drinks And  
Waters

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

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## SUPER PREMIUM BAR

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*40 per guest for the first hour  
16 per guest each additional hour*

Elyx Vodka  
Citadelle Gin  
Planteray 3 Stars Rum  
Espolon Blanco Tequila  
Maker's Mark Bourbon  
Monkey Shoulder Scotch  
Chandon Brut  
Kendall-Jackson Vitner's Reserve Chardonnay  
Decoy Sauvignon Blanc  
Decoy Pinot Noir  
Carmel Road Cabernet Sauvignon  
Assorted Beer, Juices, Soft Drinks And Water

## WINE AND BEER BAR

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*32 per guest for the first hour  
14 per guest each additional hour*

Mionetto Brut Prestige Prosecco  
Eos Chardonnay  
Silver Gate Sauvignon Blanc

## LUXURY BAR

---

*44 per guest for the first hour  
18 per guest each additional hour*

Belvedere Vodka  
The Botanist Gin  
Diplomatica Reserva Rum  
Patron Blanco Tequila  
Michter's Bourbon  
The Macallan 12 Year Scotch  
Veuve Cliquot Reserve Cuvee  
Post & Beam Chardonnay  
Post & Beam Cabernet Sauvignon  
Davis Baynum Pinot Noir  
Blindfold Sauvignon Blanc  
Assorted Beer, Juices, Soft Drinks and Water

Eos Pinot Noir  
Silver Gate Cabernet Sauvignon  
Assorted Beer, Juices, Soft Drinks and Water

A romantic dinner table setting. In the foreground, a tall flute glass filled with sparkling wine stands on the left. To its right is a large, lush bouquet of light pink and white roses. Further back, a lit candle in a glass holder provides warm, ambient lighting. On the right side of the frame, a white plate with a folded white napkin is visible. The background is softly blurred, showing more of the table and the warm glow of other candles.

*We look forward to hosting you.*

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