



*Radisson* **BLU**  
AQUA HOTEL, CHICAGO

# CATERING MENU

2021





BREAKFAST  
SELECTION

## CONTINENTAL BREAKFASTS

*Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas*

### TRADITIONAL CONTINENTAL | 42 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Chefs selection of breakfast pastries
- Artisan toaster breads
- Sweet butter, seasonal house made preserves

### LAKE MICHIGAN SUNRISE CONTINENTAL | 48 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit and berries, whole fruits
- Assorted danish pastries and breakfast breads
- Chobani yogurts, house made granola
- Sweet butter, assorted house made preserves
- Steel cut oatmeal, golden raisins, local honey house made preserves, cinnamon sugar

## BREAKFAST BUFFETS

*Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas*

### HEALTHY HEART, HEALTHY MIND | 56 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Carrot-raisin mini muffins
- Assorted Chobani yogurts, house made granola
- Vegan smoothie, coconut milk, pineapple, spinach, mango, chia seeds
- Steel cut oatmeal, golden raisins, local honey, house made preserves, cinnamon sugar
- Scrambled egg whites, roasted red pepper, broccoli, herbs
- Baked sweet potato hash, olive oil, sea salt
- Chicken apple sausage, soy veggie sausage
- Breakfast breads and nut butter

### GRIDDLED + GOLDEN | 48 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Assorted Chobani yogurts, house made granola
- Brioche french toast, seasonal fruit compote, citrus-maple syrup
- Cage free scramble eggs, chives
- Thick cut smoked bacon
- Assorted danish pastries and breakfast breads

### THE CLASSIC | 49 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Cage free scrambled eggs, chives
- Thick cut smoked bacon
- Roasted red bliss potatoes, onions, peppers, herbs
- Chefs selection of artisan toaster breads
- Sweet butter, house made preserves
- Assorted danish pastries and breakfast breads

### MIDWEST BAGEL BAR | 48 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal fresh fruit, berries
- Everything, plain, cinnamon raisin bagels
- Catsmo smoked salmon, Boars Head ham, hard boiled eggs, vine ripe tomatoes, red onion, sprouts, capers, assorted fresh, roasted and pickled vegetables
- Assorted cream cheese, herbed butter, house made preserves and nut butter

### LOOP STREET MARKET | 50 pp

- Fresh squeezed orange and grapefruit juice
- Local artisan charcuterie, cured deli meats
- Local cheese board, house made preserves, grain mustard, marinated olives
- Artisan bread, croissant selection
- Vegan Muesli, dried fruits, apples, pecans and soy milk
- Greek yogurt parfaits, house made granola, local honey, house made preserves
- Ricotta cheese blintzes, cinnamon sugar, seasonal fruit, berries

### BELGIAN WAFFLE BAR | 40 pp

- Warm caramelized yeasted waffles
- Chocolate sauce, rum caramel, vanilla bean gelato
- Strawberry compote, whipped honey butter, apricot crème anglaise, chantilly cream

Chef Attendant required



## BREAKFAST BUFFETS

*Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas*

### SOUTHERN CHARM | 54 pp

- Fresh squeezed orange and grapefruit juice
- Citrus fruit cocktail, vanilla-bourbon syrup, mint
- Banana foster yogurt parfait, pecan strussel
- Biscuit 'n sausage gravy
- Cage free scrambled eggs, chives
- Cajun home fries, herbs
- Thick cut smoked bacon

### RANCHERITO | 56 pp

- Fresh squeezed orange and grapefruit juice
- Seasonal whole fruits
- Watermelon salad, queso fresco, pepita granola, cilantro, lime
- Chicken chorizo chilequilles, salsa rojo, chihuahua cheese
- Cage free scrambled eggs, chives
- Sour cream, cilantro-onions, black olives, shaved radish, jalapeños, salsa verde
- Enchilada sweet potatoes, poblanos, onions
- Apple empanadas
- House made horchata, tahitian vanilla, canela

### DIVERSIFY

For breakfast buffet substitutions, select from below:

#### PROTEINS

Boars Head bacon  
Pork sausage patties  
Boars Head smoked virginia grilled ham  
Chicken sausage  
Boars Head canadian bacon  
Soy veggie sausage  
Willie Bird Turkey Bacon

#### POTATOES

Sweet potato hash, peppers, onions  
Cajun home fries, herbs  
Smoked german fries, charred onion  
Confit fingerlings, sweet garlic (+ 2)  
Chicken chorizo hash, red peppers (+ 3)

## BREAKFAST BUFFET ENHANCEMENTS

### **BENEDICTS** Cage free poached egg (Select one)

- Garden: vine ripe tomato, organic spinach, tomato pesto hollandaise 12 pp
- Pulled pork: corn muffin, guajillo hollandaise 15 pp
- Classic: canadian bacon, lemon hollandaise 16 pp
- Crab cake: pepperedew hollandaise 18 pp
- Lobster cake: truffle béarnaise 22 pp

### **SEASONAL CAGE FREE EGG QUICHE | 13 each** (Select one)

- Spring: asparagus, spring onion, piquillo, chevre
- Summer: tomato, basil, spinach, Sar Vecchio cheese
- Autumn: leeks, butternut squash, foraged mushrooms, Taleggio cheese
- Winter: golden beet, kale, celeriac, Boursin cheese

### **SEASONAL CAGE FREE FRITTATA | 12 each** (Select one)

- Spring: asparagus, spring onion, piquillo, chevre
- Summer: tomato, basil, spinach, sar vecchio
- Autumn: leeks, butternut squash, foraged mushrooms, taleggio
- Winter: golden beet, kale, celeriac, boursin

### **FARM + HEARTH** Cage free eggs breakfast sandwich (Select one)

- Chicken chorizo: peppers, onions, chihuahua, wheat tortilla 8 pp
- Smoked bacon: tomato jam, cheddar, croissant 10 pp
- Garden: spinach, tomato, smoked mozzarella, herb country bread 8 pp
- Sausage: maple-apple butter, cheddar, pretzel bun 10 pp
- Black forest ham: red pepper jam, swiss, english muffin 9 pp

### **FROM THE GRIDDLE** sweet butter, citrus maple syrup | 8 pp (Select one)

- Brioche french toast: mandarin-vanilla compote
- Country french toast: berries, house made preserves
- Buttermilk pancakes: butter, seasonal house made preserves, berries
- Sweet waffles: peach compote, vanilla cream

## OMELET STATION | 19 pp

Chef Attendant fee + 150

Includes cage free eggs, egg white, egg substitute

Standard: Ham, bacon, onion, peppers, mushrooms, spinach, tomato, cheddar, swiss, salsa verde, pico de gallo

## OMELET ENHANCEMENT priced per person

Lobster	4	Goat cheese	2	Asparagus	1
Shrimp	4	Boursin	2	Artichoke	1
Crab	4	Pecorino	2	Avocado	2
Chicken chorizo	3	Manchego	2		
Smoked salmon	3				



## TWO COURSE PLATED

Includes coffee, tea, juice, choice of melon-citrus fruit cocktails or yogurt parfait with berries

Seasonal vegetarian quiche: grilled asparagus, sweet potato hash, petite heirloom tomato-frisee salad	39 pp
Cage free scramble: smoked bacon, roasted red bliss potatoes, roasted tomato gratin, croissant, sweet butter, house made jam	40 pp
Brioche french toast: mandarin-vanilla compote, citrus-maple syrup, smoked bacon	41 pp
Petit filet: cage free scramble, roasted red bliss potatoes, petite arugula greens, croissant, sweet butter, house made jam	48 pp
Classic benedict: Canadian bacon, cage free poached eggs, confit potatoes, lemon hollandaise	46 pp

## RAISING THE BAR

### SNACK SHOP

- Terra chips, Ms. Vickies, pretzels, Smart Pop popcorn 6 each
- Assorted candy bars 5 each
- Mixed Nuts 60 per lb

### SWEET TOOTH

- Assorted cookies: chocolate chip, gluten free peanut butter, salted triple chocolate, chef's seasonal 60 dozen
- Chef's seasonal macarons 52 dozen
- Opera cake: coffee buttercream, dark chocolate ganache, almond jaconde 48 dozen
- Bon bons: housemade artisan chocolates 36 dozen
- Tea tarts: chef's seasonal bite size treats 48 dozen
- Brownies: chewy dark chocolate 60 dozen

### ENERGIZE

- Assorted Kind Bars 7 each
- Individual hummus with pretzels packs 9 each

### PROOFED


- Assorted bagels, herbed butter, assorted cream cheese, house made jam 65 dozen
- Coffee cake: sour cream & cinnamon, raspberry vanilla swirl, chocolate almond, chef's seasonal 40 loaf
- Doughnuts: variety of glazed and cake 64 dozen
- Pastries: large format muffins, scones, croissants, danishes 52 dozen
- Selection of artisan toaster breads, sweet butter, seasonal house made preserves 4 pp

### CHILLED

- Fruit Skewers: melons and berries, honey yogurt dip 52 dozen
- Sliced fruit: melons, pineapple, berries, honey yogurt dip 12 pp
- Chobani yogurts: peach, strawberry, black cherry, plain, blueberry 6 each
- Individual greek yogurt + parfait: local honey, house made preserves, granola 9 each
- Greek yogurt smoothie: strawberry, peach, mango, vanilla, mint 8 each
- Vegan smoothie: coconut milk, pineapple, spinach, mango and chia 8 each
- Green goddess smoothie: spinach, kale, green apple, celery, parsley, mint, ginger 8 each
- Farm stand: selection of seasonal whole fruits 3.50 each



## REFRESHMENTS

Freshly brewed Starbucks Coffee, Regular or Decaffeinated A selection of Teavana teas with lemon wedges + honey		155 gallon
Freshly brewed Kilogram Iced Tea with lemon wedges		100 gallon
Make your own Espresso, Americano, or Latte Nespresso - Ristretto, Arpeggio, Capriccio, Decaffeinato Intenso		8 per pod
Bottled Iced Tea		8 per bottle
Orange, Grapefruit or Cranberry Juice		55 half gallon
Soft Drinks (Coke products)		8 per bottle
Still or sparkling bottled water		8 per bottle
Vitamin Water + Gatorade		9 per bottle
Red Bull		10 per can
Continuous beverage service full day (max 8 hours) Starbucks regular + decaffeinated coffee, assorted Teavana teas, assorted soft drinks and still or sparkling bottled water		49 pp
Continuous beverage service half day (max 4 hours) Starbucks regular + decaffeinated coffee, assorted Teavana teas, assorted soft drinks and still or sparkling bottled water		29 pp
Individual milk cartons (skim, 2% or chocolate)		6 per bottle

### **HOT CHOCOLATE STATION | 20 pp** *pre-select two hot chocolate blends and five toppings*

Dark chocolate  
Milk chocolate caramel  
Milk chocolate raspberry  
White chocolate  
Toppings: dark chocolate couverture, milk chocolate couverture,  
white chocolate couverture, crushed peppermint candy, white  
chocolate chips, m&m's candy, caramel sauce, chocolate sauce,  
raspberry sauce, marshmallows, candied orange

### **HOT APPLE CIDER STATION | 10 pp**

House blend apple cider  
Toppings: toffee pieces, cinnamon apple chips, whole cinnamon  
sticks, cinnamon oat strussel



# LUNCH SELECTION

## LUNCH BUFFETS

### FROM THE BUTCHER'S BLOCK

#### CHEFS SEASONAL SOUP PRE SELECT TWO SALADS

Broccoli and cauliflower slaw, red cabbage, fresno vinaigrette  
Garden greens, shaved seasonal vegetables, green goddess ranch  
Curried ancient grains, almonds, golden raisins, preserved lemon  
Sweet potato salad, roasted fennel, pickled red onion, mustard seed vinaigrette  
Plancha vegetables, truffle balsamic glaze  
Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette

#### 1) DELI COUNTER | PRE BUILD YOUR OWN CREATION 54 pp    2) COLUMBUS STREET SANDWICH SHOP 58 pp (choice of 3)

Choose 3 Boars Head deli meats:

Roasted turkey, rare roast beef, smoked Beachwood ham, peppered salami, chipotle chicken, mortadella

Choose 3 Boars Head cheeses:

Italian style mozzarella, spicy colby jack, baby swiss, cheddar, blue monterey jack, havarti

Choose 1 house made salad:

Traditional egg salad, tuna salad, or chicken salad

Accompaniments:

Crisp lettuce leaves, vine ripe tomatoes, icebox pickles, mayo, dijon, basil pesto aioli, assorted artisan sandwich breads

Miss Vickie's chips

Bake Shop cookies and dark chocolate brownies

HOT

- Chipotle chicken panini, charred red onion and peppers, cheddar, artisan bread
- Smoked Beachwood ham, aged cheddar, dijonaise, artisan baguette
- Tuna melt, cheddar cheese, vine ripe tomato, seeded rye bread
- Turkey melt, pepper jack cheese, roasted red pepper, spinach, country baguette

COLD

- Beef banh mi, shaved cucumber, radish, house pickle and cilantro, jalapeño mayo
- Seasonal vegetable wrap, quinoa, pickled red cabbage, avocado-pea hummus, spinach wrap
- Oven roasted turkey, smoked tomato jam, arugula, baby swiss, Tuscan asiago ciabatta
- Rare roast beef, smoked cheddar, arugula, caramelized onion aioli, pretzel bun
- Grilled ratatouille wrap, portabello, zucchini, squash, red pepper, sprouts, truffle mustard, honey wheat wrap
- Roasted chicken, red cabbage slaw, havarti, sweet chili aioli, ciabatta

Miss Vickie's chips

Bake Shop cookies and dark chocolate brownies



## LUNCH BUFFETS

*Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.*

### JET SET

#### I DREAM OF SANTORINI 62 pp

White bean soup, heirloom carrots, onions, spinach, lemon-dill vegetable broth  
Assorted artisan dinner rolls

Spinach fattoush, kalamata olives, tomato, cucumber, feta cheese, red onion, crisp pita, citrus herb vinaigrette

Roasted garlic hummus, tzatziki yogurt dip, seasonal vegetables, pita bread, sesame sticks

Citrus greek olives, stuffed grape leaves

Marinated tomato halloumi salad, oregano, olive oil

Rosemary-lemon chicken breast, spinach, mushroom rice, citrus chicken jus

Psari plaki seasonal white fish, roasted potatoes, stewed tomatoes, pearl onions, herbs

Briami, eggplant, tomato, zucchini, onion, red bell pepper, grecian salsa verde

Baklava

Greek Yogurt Cake with cognac syrup

#### MEXICAN BUFFET 60 pp

Tortilla soup, crispy tortillas, corn

Romaine salad, radish, cucumber, jicama, queso fresco, ancho-ranch dressing

Quinoa and red bean salad, tomatoes, roasted corn, pickled onion, cilantro-lime vinaigrette

Chips, guacamole, salsa roja, salsa verde

Corn and flour tortillas

Smoked pulled chicken, roasted red peppers, charred onions

Blackened baja tilapia, mango-pepper salsa

Flank steak asada, tomato pico de gallo

Mexican rice, peas and carrots

Modelo and poblano braised black beans

Churros with chocolate sauce and apricot anglaise

#### PRANZO 66 pp

Fagiole, pancetta and cannellini beans  
Assorted artisan dinner rolls

Shrimp and orzo pasta salad, arugula, sundried tomatoes, parmesan cheese, red wine vinaigrette

Black kale, shaved fennel, gigantic marinated beans, cherry peppers, sherry truffle vinaigrette

Aubergine and charred red onion salad, white balsamic, basil

Grilled salmon, cauliflower and farro pilaf, golden raisin, parsley gremolata

Roasted citrus chicken, wilted swiss chard, sweet potato, pomegranate-balsamic vinaigrette

Cheese tortellini, roasted red pepper, crimini mushrooms, parmesan béchamel

Ricotta Cream Cannoli  
Frangelico Tiramisu

All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.

A small group service fee of \$150 to all lunch buffets less than 25 guests.

## LUNCH BUFFETS

*Includes freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.*

### MIDWEST

#### **HEART WISE 58 pp**

Chefs seasonal heart healthy soup  
9 Grain dinner rolls

Local greens, organic kale, shaved radish,  
cucumber, heirloom tomatoes, citrus-basil  
vinaigrette

Charred broccoli salad, cranberries, pickled  
onion, shaved parmesan, almond vinaigrette

Ancient grain salad, dried fruit and nuts, citrus

Grilled chicken breast, herb quinoa, asparagus  
and charred lemon ratatouille

Seasonal roasted fish, beluga lentils, stewed  
chickpea, carrots

Garlic roasted cauliflower; piquillo peppers

Healthy Fruit Crisp

#### **STRAIGHT OUTTA THE LOOP 60 pp**

Chefs seasonal soup  
9 Grain dinner rolls

Caesar salads, olive oil croutons, shaved  
parmesan cheese, classic Caesar dressing

Windy city popcorn, caramel, cheddar, butter

Goose Island root beer

Deep dish cheese and sausage pizzas

Mini Chicago hot dogs, mustard, green relish,  
onions, tomatoes, pickles, celery salt, sport  
peppers

Italian beef sandwiches, giardiniera, sweet onions,  
peppers

Assorted mini cheesecakes

#### **FROM THE LAND (paleo) 60 pp**

Curry butternut squash soup, coconut milk,  
lemongrass, fingerlings, golden beets, carrots  
9 Grain dinner rolls

Seasonal selection of local and organic greens

Shaved seasonal vegetables

House pickled, marinated vegetables

Roasted, grilled squashes

Heirloom tomatoes, cucumbers, lemons

Dried cranberries, golden raisins, almonds,  
sunflower seeds, flax seeds, chia seeds

Garlic roasted flank steak, poached shrimp,  
grilled chicken, olive oil marinated mushrooms  
and peppers

Sherry truffle vinaigrette, citrus vinaigrette, green  
goddess ranch, caesar dressing

Paleo brownie

## TO GO BOX LUNCHES | 42pp

*Includes whole fruit, chips, cookie or brownie*

### Select one

- Broccoli and cauliflower slaw, red cabbage, fresno vinaigrette
- Curried ancient grains, almonds, golden raisins, preserved lemon
- Sweet potato salad, roasted fennel and red pepper, mustard seed vinaigrette
- Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette

## SANDWICH OR ENTREE SALAD (Up to 3)

### SANDWICH

- Roasted chicken, red cabbage slaw, havarti, sweet chili aioli, ciabatta
- Rare roast beef, smoked cheddar, arugula, caramelized onion aioli, pretzel bun
- Seasonal vegetable wrap, quinoa, pickled red cabbage, avocado-pea hummus, spinach wrap
- Oven roasted turkey, smoked tomato jam, arugula, baby swiss, tuscan roll
- Smoked Beechwood ham, cheddar, crisp apple, beer mustard, dark wheat baguette
- Tuna salad, leaf lettuce, heirloom tomato, pickles, wheat ciabatta

### ENTREE SALAD

- Chicken asada cobb salad, jicama, cucumber, roasted corn, avocado, radish, queso fresco, ancho ranch
- Sesame salmon, buckwheat noodles, sesame vegetables, plum vinaigrette
- Quinoa bowl, grilled shrimp, charred tomatoes, roasted zucchini and squash, citrus

All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.

A small group service fee of \$150 to all lunch buffets less than 25 guests.



## PLATED LUNCHES | 3 COURSES

*Includes freshly baked breads and rolls, pre selected soup or salad and dessert, freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas.*

### **SOUPS** | 1st course (seasonal)

Spring: asparagus, braised radish, marble potato

Summer: sweet indian corn, maitaki mushrooms ratatouille, basil oil

Autumn: roasted squash, maple brioche crouton, chives

Winter: caramelized parsnip, pancetta, pickled pears

### **SALADS** | 1st course

Kale caesar: shaved sar vecchio, grape tomatoes, country croutons, lemon-caesar dressing

Chef mixed greens: shaved radish, almonds, goat cheese, blood orange vinaigrette

Boston wedge: crumbled eggs, pickled red onion, peppered bacon, baby tomatoes, amish blue dressing

### **ENTREES** | 2nd course

Roasted amish chicken breast: boursin whipped potatoes, grilled asparagus, pan jus

56 pp

Boneless skinless grilled chicken breast: smoked farro pilaf, seasonal puree, broccolini, mustard chicken jus

56 pp

Season white fish: black lentils, oranges, spiced baby carrots and harrisa-yogurt

60 pp

Blackened mahi mahi: fried green tomatoes, maque choux, mustard seed remoulade

67 pp

Grilled salmon: braise red cabbage, charred carrots, petite arugula, tahini maple vinaigrette

62 pp

Petit filet: french onion smashed yukons, haricot vert, sherry demi

70 pp

### **ENTREE SALADS** | 2nd course

Olive oil and citrus poached salmon: kale greens, radish, chia seed, blood orange vinaigrette

62 pp

Lemongrass poached chicken breast: napa and red cabbage, mandarin oranges, carrots, bean sprouts, chili cashews, sesame-plum vinaigrette

56 pp

Mexican style cobb: ancho grilled chicken breast, chopped romaine, fire roasted corn, jicama, avocado, smoked bacon, charred red onion, cotija

57 pp

smoked ranch dressing (sub shrimp - 64)

Chilled flank steak: grilled gem, oven dried tomatoes, shaved sar vecchio, country croutons, peppercorn caesar

60 pp

### **DESSERT** | 3rd course

Chocolate tart: dark chocolate custard, whipped crème fraiche, butterscotch sauce

Panna cotta: yuzu panna cotta, raspberry cake, lime meringue

Little snacks: house made macaron, artisan bon bon, mini chocolate tart

Parfait: dark chocolate brownie, vanilla cremeux, strawberry sauce, whipped cream, sprinkles

All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.

A small group service fee of \$150 to all lunch buffets less than 25 guests.

## BUILD YOUR OWN LUNCH BUFFET

**OPTION ONE** Chef's selection soup, select two salads, select two entrees, dessert **59 pp**

**OPTION TWO** Chef's selection soup, select three salads, select three entrees, select two desserts **64 pp**

### SALADS

- Broccoli and cauliflower slaw, red cabbage, fresno vinaigrette
- Curried ancient grains, almonds, golden raisins, preserved lemon
- Sweet potato salad, roasted fennel, smoked bacon, mustard seed vinaigrette
- Plancha vegetables, truffle balsamic glaze
- Pasta salad, sundried tomatoes, arugula, kalamata, parmesan cheese, oregano vinaigrette
- Four bean salad, black bean, pinto bean, chickpea, green bean, smoked vinaigrette
- Aubergine and charred red onion salad, white balsamic and basil
- Caesar salads, olive oil croutons, shaved parmesan cheese, classic Caesar dressing
- Garden greens, shaved seasonal vegetables, green goddess ranch
- Spinach fattoush, Kalamata olives, tomato, cucumber, feta cheese, red onion, crisp pita, citrus herb vinaigrette
- Crisp greens, vine ripe tomato, shaved onions, olives, artichokes, grilled asparagus salad, mandarin vinaigrette

### ENTREES

- Lemon pepper tofu, confit tomatoes and garlic, artichokes, white wine and olive oil
- Potato gnocchi, roasted corn, tomatoes, spinach, parmesan cheese, balsamic glaze
- Grecian style whitefish, spiced tomatoes, pearl onions, raisins, herbs
- Grilled salmon, cauliflower and farro pilaf, charred grape, parsley gremolata
- Roasted cod, roasted Mediterranean vegetables, caper-dill sauce
- Roasted chicken breast, wild mushroom rice, porcini cream
- Rosemary-lemon chicken breast, spinach and mushroom rice, citrus chicken jus
- Roasted citrus chicken, wilted swiss chard, sweet potato, pomegranate-balsamic vinaigrette
- Grilled chicken thigh asada, mango-quinoa, guajillo-agave vinaigrette
- Pork tenderloin, crushed sweet potatoes, cider jus
- Braised chuck steak, red wine carrots, onions, potatoes
- Flank steak churrasco, charred peppers and onions

### DESSERT

- Dulce Cheesecake
- Chocolate Decadence Cake
- Seasonal Pie - Family Style
- Mixed Berry Cobbler Shooters
- Peanut-Banana Bread Pudding
- Angel Food Cake with Seasonal Compote

All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.

A small group service fee of \$150 to all lunch buffets less than 25 guests.



# THEMED BREAKS



## THEMED BREAKS

### AFTERNOON TEA 25 pp

- Fresh baked sweet and savory scones
- Mini seasonal tarts
- Pate de Fruit
- House made preserves and curd
- Selection of three seasonal tea size sandwiches

### CHOCOLATE STORY 25 pp

- Assortment of bite size chocolates, macarons, brownies, verrines, and bars made with chocolate chip cookies

### DESCANSO 25 pp

- Empanadas apple and guava
- Churros with strawberry compote and spicy chocolate sauce
- Vegetable quesadilla, salsa and sour cream
- BYO nacho bar, green onion, diced tomatoes, jalapenos, sour cream, black olives, molten cheese sauce, salsa and guacamole

### TAYLOR STREET 23 pp

- Mini cheese pizza
- Mini sausage pizzas
- Mini Italian beef, giardiniera, sweet peppers and onions
- Individual Italian Ice Cups

### HEART WISE 22 pp

- Seasonal crudité
- Roasted red pepper hummus
- Kale-yogurt vegetable dip
- Whole grain pita chips, sesame sticks
- Fresh fruit smoothie shooters

### FLY THE W 25 pp

- Mini Chicago style hot dogs, tradition accompaniments
- Soft pretzels, Bavarian mustard
- House made cracker jacks
- Lemon Italian ice cups

### NAVY PIER 22 pp

- Caramel corn, cheddar corn, buttered corn
- Churros with chocolate sauce & apricot anglaise
- Chocolate dipped bananas with a variety of toppings
- Deep fried oreos

### HAPPY TRAILS 23 pp

- Build your own trail mix to include:
- Roasted cashews, almonds, peanuts, walnuts
- Coconut flakes, dried cranberries, blueberries, golden raisins, dried apricots
- Mini M&Ms, yogurt covered raisins, pretzels

### SAY CHEESE 16 pp

- Selection of sliced Boars Head deli cheeses
- Seasonal jam, grapes
- Artisan baguette and crackers



HORS  
D'OEUVRES

## COLD

	cost per piece
• Catsmo pastrami smoked salmon, german rye, cucumber-dijon crème	7
• Harissa ahi tuna, avocado crème, orange peel, black sesame cone	7
• Sesame beef tenderloin, edamame puree, pickled fresno, rice cracker	7
• N'duj-ricotta croustini, lemon-artichoke confit, baby parsley	7
• Bloody mary crab bruschetta, drunken celery, tomato-horseradish jam	7
• Cornmeal macaron, smoked shrimp salad, blackened-lime crème fraiche	6
• Greek chicken salad, cucumber yogurt, kalamata olive, preserved lemon, phyllo	6
• Potato latke, smoked apple, candied beet, sour cream, chives	7
• Scallop ceviche, watermelon radish, orange, wonton	8
• Togarashi deviled egg, marinated cucumber, toasted sesame	6
• Seasonal goat cheese profiterole:	6
Spring: apricot-brandy jam	
Summer: blueberry-lemoncello chutney	
Autumn: caramelized apple-bourbon butter	
Winter: cognac-pumpkin puree	
• Tofu-mango ceviche, plantain tart GF, DF,V	6
• Compressed melon and jicama, avocado-basil puree GF, DF,V	7
• Sesame vegetable ratatouille, wasabi rice cracker GF, DF,V	7
• Mini lobster rolls, tarragon-corn remoulade	15

## HOT

	cost per piece
• Brisket empanada, peppadew chimichurri, micro cilantro	7
• Goat cheese stuffed peppadew, seasonal jam	6
• Crab cake, calabrian pepper remoulade	7
• Asparagus fries, black garlic aioli, pecorino	6
• English pea samosa, lime pickle, tamarind glaze	6
• Duck confit crepe, manchego béchamel, blistered grape relish	7
• Morrocan chicken skewer, golden pepper puree, olive-charmoula	7
• Beef slider, icebox pickle, smoked ketchup, aged cheddar, onion bun	7
• BBQ pork, spicy corn cake, pickled red onion	7
• Pork belly, mango, rum-guava bbq	7
• Portobello "dip", caramelized onion, gruyere, truffle au jus, crusty baguette	6
• Brioche grilled cheese and tomato soup	7
• Chicken pot sticker	6
• Beef churrasco with red peppers	7
• Guajillo-sweet potato tacos, black bean and corn pico GF, DF,V	6
• Polenta fries, truffle aioli GF, DF,V	6
• Char sui tofu skewer, ginger pepper puree	6







# RECEPTION STATIONS

## COLD

### **GARDEN OF THE GODS 22 pp**

Assorted seasonal crudité from the garden  
Romaine shooters, jalapeno edamame dressing, lemon crisp  
Charred broccoli salad, cranberries, pickled onion, shaved parmesan,  
almond vinaigrette  
Sesame green pea hummus, rice crackers, bread sticks  
Grilled carrot ratatouille, radish, green onion, balsamic, basil

### **FARMERS MARKET 24 pp**

Chefs selection of artisan local and organic greens  
Shaved seasonal vegetables  
House pickled and marinated vegetables  
Roasted, grilled squashes  
Heirloom tomatoes, cucumbers, lemons  
Smoked chilled farro, lentils  
Dried cranberries, golden raisins, candied nuts  
Artisan bread croutons, chia seed, sunflower seeds, golden flax, organic  
hemp  
Sherry truffle vinaigrette, citrus vinaigrette, green goddess ranch,  
Caesar dressing

### **BIG CHEESE 24 pp**

Selection of six imported and local cheese  
House pickled vegetables, grain mustard, house made preserves, grapes,  
dried fruits, local honey  
Artisan grilled, bakery breads

### **LITTLE CHEESE 16 pp | combine with age cured + smoked 32**

Selection of three local Wisconsin cheeses  
House pickled vegetables, grain mustard, house made preserves, grapes, dried  
fruits, local honey  
Artisan grilled, bakery breads

### **AGE CURED + SMOKED 28 pp**

Selection of local charcuterie  
House pickled vegetables, grain mustard, house made preserves, grapes, dried  
fruits, local honey  
Artisan grilled, bakery breads

### **THE PIER | priced by the piece**

Served with lemons, mini tabascos, flatbread crackers  
Shrimp cocktail, classic cocktail sauce 8  
Half lobster tail, mango-citrus aioli 18  
Seasonal oysters, pink peppercorn mignonette 6  
Crab claws, spicy remoulade 9  
Crab legs, curry aioli 8

## HOT

### **FIRE ROASTED FLATBREADS** (pre select 3) **26 pp**

Caprese, basil, heirloom tomato  
Truffle mushroom, herbs, roasted garlic  
Roasted green peppers, spinach, zucchini, basil pesto  
Spicy capicola, green olives, caramelized onions  
Roasted chicken, roasted corn, peppers, cilantro, smoky bbq  
Farmers style, pepperoni, sausage, ham  
Chili flakes, parmesan cheese, oregano

### **TEXAS BARBECUE** **32 pp**

BBQ smoked brisket, mesquite smoked ribs  
Applewood smoked potato salad, apple cider cole slaw  
Southwest salad with chopped romaine, cilantro, black beans, cotija cheese, poblano peppers  
Ranch-style beans, grilled corn on the cob  
Green bean casserole with fried onion strings  
Jalapeño and cheddar cheese corn bread  
Relish tray with sliced white onions, tomatoes, pickled jalapeños and pickle spears

### **MACARONI AND CHEESE BAR** **22 pp**

IPA Cheddar rotini pasta and smoked gouda Cavatappi  
Applewood bacon, andouille sausage, barbecue brisket, roasted chicken, baby shrimp  
Green onions, peas, tomatoes, jalapenos, wild mushrooms, smoked black beans and corn  
Parmesan cheese, blue cheese  
Green and red Cholula, pesto, garlic bread crumbs

### **SLIDERS** **32 pp (Select 3)**

Served with kettle chips  
Classic burger, aged cheddar, smoked ketchup, icebox pickle, onion bun  
Smoked pulled pork, red cabbage slaw, home-style bun  
Garden vegetable slider, sweet corn and green onion cream cheese, dark wheat bun  
Fried chicken and biscuit, pickle, sriracha-honey aioli  
Blackened salmon, mango-citrus slaw, Hawaiian roll  
Barbecue brisket, pickled peach, corn dusted bun

### **ARGYLE STREET** **34 pp**

Mini vegetarian banh mi sandwiches, tofu, cucumbers, pickle vegetable, jalapeño mayo  
Individual pho, rice noodles, bean sprouts, thai basil, roast chicken, green onion, jalapeño, lime  
Sesame bean balls, assorted dim sum, sweet chili, plum sauce  
Shrimp spring rolls, crisp vegetables, pickled plum sauce  
Vietnamese flank steak salad, artisanal lettuce, cucumbers, red onions, toasted sesame, mint

### **TACO BAR** **32 pp**

Hard and soft shell tacos, guacamole, pickled onions, cabbage slaw, limes, cholula, queso fresco, cilantro-onions, lime crema  
**Choose 2 Proteins:** grilled baja tilapia, corona battered whitefish, smoked pulled chicken, mole chicken, barbacoa beef, flanks steak asada, carnitas, pastor  
**Choose 2 Salsa:** gaujilla salsa, tomatillo salsa, charred tomato-arbol salsa, poblano salsa, habanero salsa  
**Choose 2 Pico de Gallo:** pineapple-jicama, tomato, mango-cucumber, poblano-hominy, black bean-corn

### **ROME AROUND** **26 pp**

Four cheese ravioli, wild mushrooms, leeks, spinach, truffle cream  
Orecchiette, baby shrimp, sweet corn, piquillo peppers, parsley-olive oil  
Fusilli, short rib bolognaise, heirloom carrots, onions, charred tomatoes  
Tomato focaccia, garlic oil, parmesan, crushed red peppers

### **ODE TO CHICAGO** **28 pp**

Mini cheese and sausage pizzas  
Mini Chicago hot dogs, mustard, green relish, onions, tomatoes, pickles, celery salt, sport peppers  
Italian beef sandwiches, giardiniera

### **MEXICAN STREET CART** **26 pp**

Smoked shrimp ceviche, black bean, avocado  
Carnitas, pickled onion, poblanos, salsa rojo  
Cheese quesadillas, onions, peppers  
Pulled chicken, hominy, charred green onions  
Churros, guajillo sugar, apricot anglaise, chocolate sauce



## CARVINGS

Chef Attendant required | +150 per attendant for a maximum of two hours

**PHYLLO CRUSTED SALMON 500** | serves 15 guests

Honey-fig crème fraîche

**GARLIC ROASTED RIBEYE 900** | serves 25 guests

Au jus and horseradish cream

French rolls

**BONE-IN HAM 520** | serves 25 guests

Spicy mustard

Pretzel rolls

**BEEF TENDERLOIN 675** | serves 25 guests

Red wine demi and horseradish cream

Ciabatta rolls

**SLOW ROASTED STRIP LOIN 800** | serves 25 guests

Garlic demi and horseradish cream

Asiago pull-a-part rolls



## ACTION STATIONS

Chef Attendant required | +150 per attendant for a maximum of two hours

**SEARED CRAB CAKES 40 pp**

Blackened-lime remoulade, lemons

Bitter greens, shaved radish, shallot herb vinaigrette

Cheddar IPA mac and cheese bar

Green onions, bacon, tomatoes, mushrooms, peas, house hot sauce

Garlic bread

**STIR FRY 28 pp**

Marinated chicken, beef, shrimp, tofu

Baby corn, carrots, broccoli, red peppers, onions, cauliflower, cabbage, sprouts

Pineapple, mango, oranges

Sesame seeds, peanuts, cashews, crunchy noodles

Jasmine rice, Chinese egg noodles

Coconut red curry broth, kung pao sauce, citrus stir fry sauce, peanut sauce

Cucumber, red onion and mint salad

Vegetable egg rolls, sweet chili and chinese mustard

**PAELLA ACTION STATION 30 pp**

Saffron paella rice, sofrito broth

Peas, tomatoes, mushrooms, red pepper, green bean, onion

Lobster, shrimp, mussels, chicken, spanish chorizo

Antipasti platter: Serrano ham, manchego, Spanish olive mix, marinated artichokes

Baked goat cheese in tomato sauce, olive oil crostinis



All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.





## DESSERT STATIONS

### **MINI SWEET STATION | FRENCH PASTRY SHOP 25 pp**

Chef's choice seasonal eclairs, macaron, almond croissants, madelines, coconut rochers, nougat, fruit tarts

### **MINI SWEET STATION | CHOCOLATE TABLE 26 pp**

Artisan bon bons, chocolate macarons, chewy dark chocolate brownies, layered mousse cups, salted triple chocolate cookies, chocolate tarts, pots de crème

## DESSERT ACTION STATIONS

Chef Attendant required per 125 guests | +150 per attendant

### **SUNDAE BAR 22 pp**

Vanilla bean, dark chocolate, and chef selection seasonal ice cream  
Valrhona dark chocolate brownie, chocolate sauce, rum caramel sauce, peanuts, fresh fruit, raspberry coulis, whipped cream, chocolate candies, crushed cookies

### **DIY S'MORE BAR 24 pp**

House made vanilla bean, raspberry, and chefs choice seasonal marshmallows, graham crackers, selection of various Valrhona chocolates, Reece's Peanut Butter Cups, almonds, mini chocolate chip cookies



# DINNER SELECTION

## PLATED DINNER

*Includes freshly baked breads and rolls, pre selected soup or salad and dessert, freshly brewed Starbucks regular and decaffeinated coffee, selection of Teavana teas. Prices based on 3 courses.*

### SOUPS

Roasted heirloom tomato soup: grilled cheese croutons  
Ancho-sweet potato chowder: piquillo pepper  
Smoked sweet corn: tomato jam  
Tortilla soup: black bean-avocado relish  
Truffle white bean: sous vide egg, herbs  
IPA cheddar potato bisque: pretzel croutons  
Butternut and roasted pear: fig-almond chutney  
Celery root cream: roasted pear, walnuts, brussels sprouts  
Lobster bisque: shiitake mushroom, wilted kale | add \$5  
Thai coconut soup: lemon grass shrimp, sprouts | add \$5  
Harissa-carrot soup: seared scallop, citrus cream | add \$5

## PLATED APPETIZER COURSE

### HOT

Seared scallop: truffle cauliflower puree, pignoli, balsamic brown butter 12 each  
Crispy pork belly: braised collard greens, caramelized butternut, bourbon glaze 10 each  
Smoked mozzarella ravioli, crimini, asparagus, piquillo sauce 9 each

### COLD

Sesame seared tuna: soba salad, mango, cucumber, shoyu 9 each  
Burrata: prosciutto di parma, genovese pesto, roasted vine tomato 9 each  
Baby beets: chionga, golden, smoked bourbon apples, puffed rye berries, citrus-ricotta 9 each

### SALADS

Chefs greens: organic mesclun, shaved radish, dill roasted carrots, black lentils, parmesan cheese, shallot-herb vinaigrette  
Blu wedge: bibb, pickled red onion, boiled egg, blistered grape tomatoes, double smoked bacon, blue cheese-ale dressing  
Rocket: petite arugula, frisee, shaved radish, mandarin orange, marcona almond, ricotta salata, fig-citrus vinaigrette  
Spring greens: pea shoots, frisee, asparagus, golden beet, watermelon radish, goat cheese, spring onion vinaigrette  
Baby spinach: torched red grapes, roasted sweet corn, charred red onion, heirloom tomato, cotija cornbread croutons, chili-lime pepitas, fresno-orange vinaigrette  
Lolla rosa: radicchio, marinated butternut squash, farro, candied hazelnuts, dried cherries, manchego, smoked-cider vinaigrette  
Black kale: shaved brussels sprouts, dried cranberry, spiced walnut, espresso bellevitano, sherry-maple vinaigrette



## ENTREES

### VEGETARIAN

Parmesan crusted cauliflower: farro pilaf, seasonal puree, roasted baby vegetables, white balsamic vinaigrette	70 pp
Wild mushroom gnocchi: foraged mushrooms, baby fennel, braised leeks, smoked tomato puree	70 pp
Coconut-crusted tofu, black rice pilaf, baby bok choy, shiitake mushrooms, coconut broth	70 pp

### FISH

Seared salmon: corn bread pudding, asparagus, red cabbage slaw, cherry BBQ	84 pp
Grilled salmon: wild mushroom risotto, broccolini, tomato confit, grain mustard vinaigrette	84 pp
Seared snapper: saffron risotto, asparagus, shaved fennel and pea shoot salad, tarragon-citrus butter	82 pp
Tandoori mahi mahi: basmati pilaf, haricot vert, grapefruit and cucumber raita	82 pp

### CHICKEN

Roasted chicken: parmesan sweet potatoes, haricot verts, oyster mushrooms, pan jus	75 pp
Seared chicken: root vegetable hash, chiogga beets, swiss chard, leek soubise	75 pp
Grilled chicken: seasonal vegetable puree, roasted heirloom potatoes, haricot vert, citrus chicken jus	75 pp

### BEEF

Seared beef filet: truffled corn polenta, hen of the wood mushrooms, charred tomatoes, seasonal vegetables, demi	110 pp
Rioja braised shortrib: manchego-herb grits, roasted baby carrots, braised radish, smoked jus	95 pp
Grilled sirloin: rosemary fingerlings, broccolini, crispy pickled onion, garlic jus	90 pp
Petit filet: horseradish potato gratin, glazed baby carrots, demi	90 pp

### PORK

Bone-in duroc pork chop: bacon braise cabbage, baby fennel, golden beets, bourbon apple glaze	80 pp
Pork tenderloin: smoked polenta, cauliflower, ham hock vinaigrette	78 pp

### DUETS

Seared beef filet and lump crab cake: corn whipped potatoes, asparagus, poached heirloom tomatoes, mustard seed jus	120 pp
Beef shortrib and seared scallops: fingerling, leek and beet hash, wilted kale, truffle jus	115 pp
Roasted snapper and red curry shrimp: coconut polenta, baby bok choy, tom kha broth	120 pp
Roasted chicken and salmon: toasted farro, haricot vert, sundried tomato chimichurri	105 pp
Petit filet and chicken breast: truffle potato puree, asparagus, demi	110 pp

## DESSERT

### Butterscotch Pot de Crème (V, GF)

Whipped crème fraiche, dark chocolate nests, walnut crunch, cocoa nibs

### Little Snacks

House made macaron, artisan bon bon, mini chocolate tart

### Tropical

Coconut mousse, mango gelee, dehydrated passion fruit meringue, coconut lime crumble, raspberry gummies, rum

### Panna Cotta

Yuzu panna cotta, raspberry cake, tahitian vanilla bean meringue, candied lime

### Parfait

White chocolate yogurt panna cotta, raspberry gel, pistachio cake, rose cream, white chocolate pearls

### Brownie Sundae

Dark chocolate brownie, sea salt caramel gelato, vanilla malt granola, chocolate covered espresso beans

### Verrine

Citrus olive oil cake, raspberry compote, valrhona milk chocolate mousse, seasonal fruit, basil meringue

### Lemon Tart

Almond sable, lemon curd, vanilla bean meringue, fresh raspberries, white chocolate

### Filini Tiramisu (+ \$2.00)

Hazelnut mascarpone mousse, la barba coffee, valrhona dark chocolate glaze, salted chocolate hazelnut crumble

### Chocolate Entremet (+ \$3.00)

Chocolate cake, dark chocolate cremeux, candied hazelnut streusel, dark chocolate glaze

## DINNER BUFFETS

### WHEN IN ROME 90 pp

Wild mushroom and farro minestrone, escarole, celery root, parmesan broth  
Focaccia and ciabatta dinner rolls

Wild arugula salad, frisee, mandarin oranges, dried figs, white balsamic vinaigrette  
Sweet potato and charred fennel salad, white balsamic and basil  
Fresh mozzarella and heirloom tomato salad, arugula, virgin olive oil, basil

Grilled salmon, charred garden vegetables, fried capers, sundried tomato vinaigrette  
Garlic roasted chicken breast, wilted kale, heirloom carrots, citrus pan jus  
Short rib ravioli, charred tomatoes, wild mushrooms porcini cream sauce  
Mushroom flatbreads, caramelized onion, mozzarella  
Broccoli, lemon and garlic

Ricotta Cream Cannoli, Tiramisu

### MIDWEST 125 pp

Chef seasonal soup  
Artisan dinner rolls

Artisan greens and shaved fennel, mandarin oranges, shaved ricotta salata cheese  
Four bean salad, celery, charred red onion, tomatoes, smoked olive oil  
Sweet potato salad, roasted fennel, pickled red onion, mustard seed vinaigrette

Braised beef shortribs, potato puree, crispy onion  
Roasted salmon, plancha style vegetables, sundried tomato vinaigrette  
Marinated whole chickens, garlic confit and herbs  
Grilled asparagus, pickled mustard seed, braised shallots  
Chefs seasonal vegetable, European butter, herbs

Assorted Cheesecake Bites  
Peach and Almond Cobbler



All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.



## DINNER BUFFETS

### OLD TOWN CHICAGO

Carving | chef attendant required +150

Parmesan crusted beef tenderloin

Slow roasted strip loin

Herb and garlic roasted bone-in prime rib

Lobster bisque, cognac and citrus

Dark wheat artisan rolls, whipped honey butter

Wedge salad, iceberg, tomatoes, red onion, egg, bacon, blue cheese ale dressing

Caesar salad, country garlic croutons, parmesan cheese, peppercorn dressing

Shrimp cocktail, cocktail sauce, lemon

Pan seared crab cakes, spicy remoulade

Garlic roasted whole chicken, mustard seed

Orzo pasta, baby shrimp, lemon, garlic, parsley

Baked potatoes, chives, cheddar cheese, sour cream, butter

Creamed spinach gratin

Roasted asparagus and caramelized mushrooms

Sweet potato casserole

Multi layer chocolate cake: moist dark chocolate cake, chocolate ganache, chocolate buttercream, amaretto cream

Peanut Butter Pie: chocolate cookie crust, peanut butter mousse, malted milk cream

170 pp

140 pp

160 pp

### FEAST OF PARTHENON 135 pp

White bean soup, heirloom carrots, onions, spinach,

lemon-dill vegetable broth

Artisan dinner rolls

Spinach fattoush, kalamata olives, tomato, cucumber, feta cheese, red onion, crisp pita, citrus herb vinaigrette

Grilled octopus salad, plancha peppers and onions, giant beans, charred lemon

Hummus, citrus greek olives, stuffed grape leaves, grilled pita

Marinated tomato halloumi salad, oregano, olive oil

Rosemary-lemon roasted whole chickens, roasted mushrooms, citrus chicken jus

Psari plaki seasonal local fish, roasted potatoes, stewed tomatoes, pearl onion, herbs

Beef stifado, fire roasted tomatoes, pearl onion

Rice pilaf, lemon and parsley

Briami, eggplant, tomato, zucchini, onion, red bell pepper, grecian salsa verde

Spanakopita, feta and spinach

Bougatsa: phyllo, mizithra, cinnamon

Loukoumades: local honey syrup, citrus strawberry sauce



## BUILD YOUR OWN DINNER BUFFET

**OPTION ONE** Chef's selection soup, select two salads, select two entrees, dessert **85 pp**

**OPTION TWO** Chef's selection soup, select three salads, select three entrees, select two desserts **105 pp**

### SOUPS

- Roasted heirloom tomato soup: grilled cheese croutons
- Ancho-sweet potato chowder: piquillo pepper
- Smoked sweet corn: tomato jam
- Tortilla soup: black bean-avocado relish
- Truffle white bean: herbs
- IPA cheddar potato bisque: pretzel croutons
- Butternut and roasted pear: fig-almond chutney
- Celery root cream: roasted pear, walnuts, brussels sprouts
- Lobster bisque: shiitake mushroom, wilted kale | add 5 pp
- Thai coconut soup: lemon grass shrimp, sprouts | add 5 pp
- Harissa-carrot soup: seared scallop, citrus cream | add 5 pp

### ENTREES

- Wild mushroom gnocchi: leeks, spinach, crimini, asparagus, parmesan
- Peanut tofu and broccoli: red pepper, onion, coconut rice
- Roasted chicken breast: cheddar sweet potato mash, caramelized onion chicken jus
- Grilled chicken breast: wild rice pilaf, pickled blueberries, rosemary, citrus jus
- Herbed chicken breast: seasonal vegetable succotash, ham hock vinaigrette
- Sesame-ginger shrimp: broccoli, red peppers, carrots, steamed jasmine
- Baked cod: quinoa, charred vegetables, pimiento butter
- Pork tenderloin: braised beans, smoked bacon, heirloom carrots, celery root
- Flank steak: parmesan polenta, sun dried tomato chimichurri
- Kung pao beef: pepper, onions, thai chilis, steamed jasmine
- Petit filet: horseradish potato puree, crispy onions, demi | add 8 pp
- Seared scallops: braised lentils, carrots, harissa, orange | add 8 pp
- Swordfish: lemon grass black rice, thai basil-plum sauce | add 6 pp

### SALADS

- Wedge salad: iceberg, tomatoes, red onion, egg, bacon, bleu cheese ale dressing
- Caesar salad: country garlic croutons, parmesan cheese
- Chefs mixed greens: shaved fennel, radish, baby tomatoes, citrus vinaigrette
- Arugula salad: preserved melon, feta, almonds, citron
- Tortellini salad: cucumber, tomato, pickled onions, peas, parmesan cheese, oregano-red wine vinaigrette
- Caprese salad: heirloom tomatoes, virgin olive oil, basil, balsamic
- Soba noodle: snow peas, carrots, mung bean, edamame, sweet chili, ginger
- Plancha style: Mediterranean vegetables, truffle balsamic
- Heirloom fingerling salad: pickled celery and onion, grain mustard, Dijon mayo
- Wild rice salad, smoked apples, toasted farro, butternut, watercress, sherry vinaigrette

### DESSERTS

- Dulce Cheesecake
- Chocolate Decadence Cake
- Seasonal Pie - Family Style
- Mixed Berry Cobbler Shooters
- Peanut-Banana Bread Pudding
- Angel Food Cake with Seasonal Compote



# BEVERAGE SELECTION



All package bars include house red, white + sparkling wine

### DELUXE BAR

Absolut, Bombay, Jack Daniels, Johnnie Walker Red, Jose Cuervo Silver & Bacardi Light Rum, Bailey's Irish Cream & Amaretto DiSaronno

First Hour 24 pp  
Each Additional Hour 14 pp

### PREMIUM BAR

Grey Goose, Bombay Sapphire, Makers Mark, Johnnie Walker Black Crown Royal, Patron Silver, Cruzan, Bailey's Irish Cream & Amaretto DiSaronno

First Hour 30 pp  
Each Additional Hour 16 pp

### BEER + WINE BAR

Imported & Domestic Beer  
House Red, White & Sparkling Wine  
Assorted Fruit Juices, Soft Drinks & Bottle Water

First Hour 18 pp  
Each Additional Hour 10 pp

### HOST SPONSORED CONSUMPTION BAR

Prices listed are per drink

	DELUXE	PREMIUM
Cocktails	11	14
Domestic Beers	8	8
Premium + Imported beer	9	9
Select wines by the glass	12	12
Mineral water/juices	8	8
Soft drinks	8	8
House Sparkling Wine by the glass	12	12
Cordials	11	11

**Bartender Fee** 200  
(One Bartender required by 75 guests)

## SPECIALTY BARS

*Pricing for Specialty Bars is Per Drink with a Beverage Minimum of \$500*

### **MARTINI BAR 12 pp**

Traditional Vodka & Gin, Caramel Apple,  
Raspberry Cosmopolitan, Dirty, White Chocolate Raspberry  
Dark Chocolate Hazelnut

### **BUBBLES BAR 12 pp**

Made to order Bellini, Kir Royale & Mimosa  
with Assorted Fruit Juices, Nectars & Garnishes

### **CHICAGO BLOODY MARY BAR 14 pp**

CH Vodka & CH Pepper  
Garnish Bar to include: Red & Yellow Tomatoes, Celery, Cucumber Slices, Lime Wedges, Mozzarella Pearls, Red,  
Yellow & Green Pepper Strips, Sausage Stirrers, Olives & Onions

### **CLASSIC COCKTAIL BAR 14 pp**

Made to Order throwback cocktails to include: Manhattan, Old-Fashioned, Negroni, Whiskey Sour and Limoncello Collins

### **MULE BAR 14 pp**

Made to Order Mules to include: Moscow Mule, Spicy Mule, Citrus Mule, Kentucky Mule & Gin Summer Mule

Add an Ice Luge for Entertaining Service 400

## WINE LIST

### HOUSE WINE

<b>Sycamore Lane</b>	50
Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon, Merlot and White Zinfandel	

### WHITE WINE

Sauvignon Blanc, Kim Crawford (New Zealand)	65
Sauvignon Blanc, Duckhorn (Napa Valley, CA)	72
Sauvignon Blanc, Cloudy Bay (New Zealand)	85
Chardonnay, Tiefenbrunner (Alto Adige, Italy)	58
Chardonnay, Ferrari Carano (Sonoma County, CA)	70
Chardonnay, Louis Jadot (Burgundy, France)	68
Pinot Grigio, Terlato (Friuli, Italy)	65
Rose, Betrande Cotes des Roses (France)	65

### RED WINE

Pinot Noir, Tramin (Alto Adige, Italy)	60
Pinot Noir, Meiomi (California)	62
Merlot, Canoe Ridge (Columbia Valley, WA)	58
Merlot, Noble Vines (Lodi, CA)	62
Cabernet, Bench (Napa Valley, CA)	65
Cabernet, Louis Martini (Napa Valley, CA)	76
Cabernet Sauvignon, Josh (North Coast)	60
Malbec, Donna Paula (Argentina)	58

### CHAMPAGNE/SPARKLING WINE

One Hope, Brut Sparkling Wine, (Napa Valley, CA)	50
Moet & Chandon, Imperial Brut (Epernay)	120
Veuve Clicquot, Yellow Label (NV, Reims)	195
Moet & Chandon, Brut Rose (NV, Epernay)	210
Dom Perignon (Epernay)	375

### DESSERT WINE

Bera Moscato d'Asti (Piemonte)	58
Falesco Pomele Aleatico (Lazio)	68





# CATERING GUIDELINES & GENERAL INFORMATION

## MENU SELECTIONS

Menu selections are due **three (3) weeks** prior to the start of the meeting or event.

## CITY OF CHICAGO HEALTH ADVISORY

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of food-borne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.

## BUFFET SANITATION

For the health and safety of our guests perishable items will be available for a maximum of two (2) hours.

## GUARANTEES

Final guarantees are due by 12 noon three (3) business days before the meeting or event. Guarantees may be increased after this date but may not be reduced. If there is a decrease in the guest count, the hotel will charge the guaranteed number.

## AUDIO/VISUAL

We are proud to partner with Encore for your Audio Visual Needs.  
You may reach Travis Geye, of Encore, via email at [travis.geye@encoreglobal.com](mailto:travis.geye@encoreglobal.com).

## DEPOSIT

Radisson Blu Aqua Hotel requests a 25% deposit of the estimated charges be made at the time the contract is signed.

## MENU PRICING & SERVICE CHARGES

Menu prices are not inclusive of service charges or sales tax. Applicable taxes, a 15.5% Service Charge & 8.5% Banquet Administrative Fee (taxable) will be added to final food & beverage charges.

## LABOR FEES

<b>Bartender</b> (4 hour maximum)   one bartender required per 75 guests	200
Each additional hour - \$ 30.00	
<b>Chef Attendant</b> (2 hour maximum)   one Chef Attendant required per 75 guests	150
<b>Cashier</b> (3 hour maximum)   one Cashier required per 100 guests	150
Each additional hour - \$ 30.00	
<b>Coat Check</b> (8 hour maximum)   one Coat Check Attendant required per 100 guests	250

## SET UP FEES

If a change of an original room set up is requested on the day of the event or meeting a set up fee of \$500 will be added to the final banquet check

## MEETING/EVENT SPACE

Function rooms are assigned based on anticipated number of guests & set up. Radisson Blu Aqua Hotel reserves the right to change room assignments if there are any adjustments in the guaranteed number of guests or set up requirements.

All food and beverage is subject to a 15.5% service charge, 8.5% banquet and administrative fee + 11.75% sales tax.