



WELCOME TO FAIRMONT CHICAGO, MILLENNIUM PARK

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

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





BREAKFAST BUFFETS

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

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

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

CONTINENTAL

57

MINIMUM 10 GUESTS
ASSORTED FRESHLY BAKED PASTRIES, FRUIT PRESERVES,
LOCAL HONEY, BUTTER
FRESH SEASONAL FRUIT SALAD, BERRIES
STEEL CUT OATMEAL, BROWN SUGAR, RAISINS,
SUNFLOWER SEEDS AND WALNUTS
GREEK YOGURTS, VANILLA AND FRUIT

AMERICAN CLASSIC

68

ASSORTED FRESHLY BAKED PASTRIES TOASTER STATION,
BAGELS, WHITE, WHEAT, RYE, EUROPEAN
STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM
CHEESE
FRESH SEASONAL FRUIT AND BERRIES
STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, SUNFLOWER
SEEDS AND WALNUTS
CAGE FREE SCRAMBLED EGGS
YUKON GOLD BREAKFAST POTATOES, CARAMELIZED ONIONS
CRISPY BACON

MIDWEST BREAKFAST

72

ASSORTED FRESHLY BAKED PASTRIES FRESH FRUIT SALAD WITH
HONEY
TOASTER STATION, BAGELS, WHITE, WHEAT AND RYE, EUROPEAN
STYLE BUTTER, FRUIT PRESERVES AND WHIPPED CREAM CHEESE
SOUTHERN STYLE GRITS WITH CHEDDAR CHEESE
HOME STYLE BUTTERMILK BISCUITS AND SAUSAGE
GRAVY
BUTTERMILK PANCAKES WITH WARM MAPLE SYRUP
CAGE FREE SCRAMBLED EGGS
ROASTED BREAKFAST SKILLET POTATOES WITH ROSEMARY
HONEY GLAZED HAM STEAKS

EL DESAYUNO

73

ASSORTED FRESHLY BAKED PASTRIES FRESH SEASONAL FRUIT
BIONICOS; CAJETA, GREEK YOGURT, HOUSE GRANOLA, BERRIES
CHURRO FRENCH TOAST, CINNAMON MAPLE SYRUP
BREAKFAST ENCHILADA: SCRAMBLED EGGS, RANCHERO SAUCE,
CORN TORTILLA, COTIJA AND DICED TOMATOES
CAGE FREE SCRAMBLED EGGS WITH CILANTRO AND COTIJA
SALSA FRESCA
ROASTED POTATOES, CHORIZO AND CILANTRO
PORK SAUSAGE



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HEALTHY

72

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

BRUNCH

88

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



BREAKFAST ENHANCEMENTS

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

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OMELET

26

OMELETS AND EGGS MADE TO ORDER, CAGE FREE EGGS AND EGG WHITES
BACON, SAUSAGE, HAM, TOMATOES, PEPPERS, ONIONS, SPINACH, MUSHROOMS, JALAPEÑOS, CHEDDAR CHEESE

EGGS BENEDICT

26

SOUS VIDE 142 DEGREE EGGS, WHIPPED HOLLANDAISE, CHIVES
CHOOSE ONE:
TRADITIONAL, SMOKED CANADIAN BACON AND CRISP ENGLISH MUFFIN
SHORT RIB, BUTTERMILK BISCUIT, AND SMOKED POBLANO HOLLANDAISE
PULLED PORK, SOURDOUGH BREAD, CHIVES
VEGAN, SAUTÉED SPINACH, TOFU SCRAMBLE, GLUTEN FREE MUFFIN

PRICED PER GUEST UNLESS OTHERWISE NOTED

CAGE FREE CHILLED HARD BOILED EGGS	\$60 PER DOZEN
CAGE FREE SCRAMBLED EGGS	12
INDIVIDUAL ASSORTED FLAVOR GREEK YOGURTS	14
ROASTED PORK SAUSAGE	12
CRISPY BACON	12
TURKEY SAUSAGE	12
CHICKEN APPLE SAUSAGE	12
MUESLI PARFAITS	12
LEMON CURD, CRUSHED PECANS, BERRIES, GOLDEN RAISINS	
BANANA BREAD FRENCH TOAST	14
MAPLE SYRUP, BUTTER, CINNAMON WHIPPED CREAM	
BUTTERMILK PANCAKES	
MAPLE SYRUP, BERRY COMPOTE	14

BELGIAN WAFFLES 14

MAPLE SYRUP, WHIPPED BUTTER

BREAKFAST SANDWICHES \$160 PER DOZEN

WARM SHAVED HAM & CHEDDAR CROISSANT BACON, EGG & CHEDDAR ON AN ENGLISH MUFFIN EGG, SAUSAGE & CHEESE ON A BUTTERMILK BISCUIT
"JUST EGG", CARAMELIZED ONION & MUSHROOM ON CIABATTA (VEGAN)

EGG, PEPPERJACK CHEESE & SALSA FRESCA BURRITO

SALMON AND LOX 30

CATSMO CURED SALMON, CREAM CHEESE, CAPERS, SHAVED RED ONIONS, LEMON, MINI BAGELS



SPECIALTY REFRESHMENT 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. For each additional 30 minutes, menu price increase of \$8 per person will apply.

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LA VILLITA	32
BUILD-YOUR-OWN NACHOS	
<i>CHOOSE ONE:</i>	
BEEF CARNITAS OR CHICKEN TINGA	
CORN TORTILLA CHIPS, QUESO SAUCE,	
PICKLED JALAPENOS, DICED ONION	
AND	
CILANTRO	
SALSA FRESCA	
GUACAMOLE	
CHIPOTLE CHOCOLATE TARTS	

THE BEAR	34
CHICAGO-STYLE MINI ITALIAN BEEF	
SANDWICH, AU JUS	
GARDINIERA AND BANANA PEPPERS	
MINI SAUSAGE, PEPPERS AND ONIONS	
HOUSE MADE KETTLE CHIPS	
ASSORTED FRESH DONUTS	

COOKIE SHOP	31
CHOCOLATE CHIP COOKIES	
MUDSLIDE COOKIES	
GLUTEN FREE PEANUT BUTTER	
COOKIES	
OATMEAL RAISIN COOKIES	
FUDGE BROWNIES AND BLONDIES	

POPCORN BAR	31
POPCORN BASES	
<i>CHOOSE TWO:</i>	
NATURAL CARAMEL	
TRUFFLE BUTTER	
TOPPINGS	
<i>CHOOSE THREE:</i>	
WHITE CHEDDAR	
DILL PICKLE	
BUTTER	
RANCH	
BBQ SPICE	
TAJIN	
PARMESAN CHEESE	

HALF TIME	33
FRESH MADE LEMONADE JUMBO	
PRETZELS WITH BALL PARK	
MUSTARD AND BEER CHEESE SAUCE	
TRADITIONAL CHICAGO STYLE MINI	
VIENNA ALL BEEF HOT DOGS	
SLICED TOMATOES, SPORTS	
PEPPERS, NEON RELISH, ONIONS,	
MUSTARD, CELERY SALT, PICKLE	
SPEARS	
CARAMEL CHEDDAR POPCORN	

LEMONADE STAND	28
ARNOLD PALMER, STRAWBERRY	
LIMEADE, PINK LEMONADE	
LEMON MERINGUE CUPCAKES	
MEYER LEMON TARTS	
LEMON SHORTBREAD	



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AFTERNOON TEA 36

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

HEALTHY BITES 32

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

AFTER SCHOOL SNACK 34

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

THE ENERGIZER 30

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

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ASSORTED FRENCH MACARONS & MADELINES	108 PER DOZEN
ASSORTED BREAKFAST PASTRIES ASSORTED	108 PER DOZEN
BAGELS WITH CREAM CHEESE	112 PER DOZEN
FRESHLY BAKED COOKIES	108 PER DOZEN
SLICED SEASONAL FRUITS AND BERRIES	16 PER PERSON
WARM SOFT PRETZEL BITES	16 PER PERSON
WITH MUSTARD & BEER CHEESE	
TORTILLA CHIPS WITH SALSA FRESCA WHOLE	14 PER PERSON
FRESH FRUIT	76 PER DOZEN
ASSORTED GRANOLA BARS	10 EACH 11 EACH
KIND BARS	10 EACH
INDIVIDUAL BAGS OF POTATO CHIPS &	10 EACH
PRETZELS	16 EACH
ASSORTED CHOCOLATE BARS	9 EACH
CARAMEL CHEDDAR POPCORN	9 EACH
MIXED NUTS	
TRAIL MIX	

COFFEE AND TEA REGULAR, DECAFFEINATED COFFEE AND LOT 35 TEAS	185 PER GALLON
ICED TEA SWEETENED OR UNSWEETENED	150 PER GALLON
CHILLED FRUIT JUICE ORANGE, GRAPEFRUIT, APPLE, VEGETABLE COCKTAIL CRANBERRY, PINEAPPLE, TOMATO OR CLAMATO	150 PER GALLON
SMOOTHIES <i>SELECT UP TO 2 TYPES:</i> TROPICAL CHAI, COCONUT MATCHA, STRAWBERRY BANANA SOY, GREEN, PEACHES AND CREAM	16 PER GUEST
STILL AND SPARKLING MINERAL WATER	9 EACH
SOFT DRINKS COCA-COLA, DIET COKE, SPRITE, COKE ZERO, GINGER ALE CHILLED INDIVIDUAL FRUIT JUICES	9 EACH 10 EACH
COCONUT WATER KOMBUCHA	12 EACH 14 EACH

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LUNCHEON BUFFETS

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CHICAGO SANDWICH SHOP

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

SANDWICH SELECTIONS

CHOOSE THREE

ITALIAN GRINDER, CURED MEATS,
PROVOLONE, SHAVED LETTUCE, TOMATOES,
HOT AND SWEET ITALIAN PEPPERS
BLT, ARUGULA, MAYO, APPLEWOOD
SMOKED BACON, VINE-RIPENED TOMATOES
PEPPERED ROAST BEEF, SWISS,
HORSE RADISH MAYO, PRETZEL ROLL
GRILLED VEGETABLE, ROMAINE,
MOZZARELLA AND PESTO WRAP
ITALIAN BEEF, OREGANO ON A FRENCH ROLL
CLASSIC REUBEN ON RYE TURKEY MELT, SWISS,
CARAMELIZED ONION, CIABATTA
BRIOCHE GRILLED CHEESE, CHEDDAR,
SWISS, AND PROVOLONE

HOUSE MADE KETTLE CHIPS, PICKLE SPEARS,
GIARDINIERA

LEMON MOUSSE CAKE
STRAWBERRY SHORTCAKE
CHOCOLATE CARAMEL TARTS

84 STREETERVILLE FARMERS MARKET 87

CARROT SOUP

BEET SALAD, GOAT CHEESE, WATERCRESS,
ALMONDS AND BALSAMIC VINAIGRETTE

MARINATED FARMER TOMATO SALAD, BEEF
STEAK TOMATO, MELON, EVOO, BALSAMIC AND
BASIL
LOCAL GREENS, MARINATED CHICKPEAS,
CUCUMBERS, SHAVED FENNEL, PECORINO AND
SHERRY VINAIGRETTE

SEARED STONE BASS, BLISTERED TOMATOES
AND RED PEPPER COULIS

ORGANIC ROASTED CHICKEN, CHARRED
ARTICHOKES, ONION AND NATURAL JUS
RICE PILAF, CELERY, THYME

QUINOA FRICASSEE, SEASONAL SQUASH,
ROASTED CORN, WILD MUSHROOMS, PEARL
ONIONS AND LIMA BEANS

SEASONAL MARKET VEGETABLES

CARROT CAKE WITH CREAM CHEESE ICING
VANILLA CHEESECAKE WITH BERRIES
CHOCOLATE RASPBERRY TARTS

BUILD YOUR OWN PROTEIN BOWL 87

ROASTED TOMATO AND LENTIL SOUP

BASES

CHOOSE TWO:

COLD: ORGANIC BABY GREENS, SPINACH,
ROASTED SWEET POTATOES, COUS COUS

HOT: BROWN RICE, FARRO, QUINOA

DRESSINGS

CHOOSE TWO:

WHITE BALSAMIC, TAHIN DRESSING,
SALSA ROJA, HUMMUS, GREEN GODDESS

PROTEINS

CHOOSE TWO:

HERB MARINATED FLATIRON STEAK,
CHARRED TOFU, GRILLED SHRIMP,
CHICKEN BREAST

TOPPINGS

CHOOSE FIVE:

CARROTS, CHARRED CORN, HEIRLOOM
CHERRY TOMATOES, CUCUMBER, GOLDEN
RAISINS, PUMPKIN SEEDS, ALMONDS, OLIVES,
RADISH, DRIED CRANBERRIES, CHICKPEAS,
HARD-BOILED EGGS, CHARRED CAULIFLOWER,
SUNFLOWER SEEDS AND ALMONDS

BLUEBERRY PANNA COTTA
TOFU CHEESECAKE SOY MILK
CHOCOLATE MOUSSE

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TAYLOR STREET

87

VEGETABLE MINSTRONE, PETITE PASTA, OREGANO, AND TOMATOES
CAESAR SALAD, CRISP ROMAINE, PARMESAN, HERB CROUTONS AND GARLIC CAESAR DRESSING
TOMATO MELON SALAD, BEEF STEAK
TOMATOES, MELON, BASIL LEAVES, WHITE BALSAMIC VINAIGRETTE
SPICED LETTUCE SALAD, ARUGULA, BABY GREENS, MARINATED FETA, CHICK PEAS, OLIVES, CUCUMBERS AND LEMON VINAIGRETTE
VEGETABLE PENNE PASTA, ROASTED TOMATO SAUCE, AND SEASONAL VEGETABLES
SALMON PUTTANESCA, CRUSHED POMODORO, CAPERS, OLIVES, AND ROASTED GARLIC
HERB CHICKEN, ARTICHOKE, CIPOLINI ONION, FENNEL AND CHICKEN JUS
ROASTED FINGERLINGS POTATO, GARLIC AND ROSEMARY
ROASTED ITALIAN VEGETABLES
GARLIC BREAD
MINI TIRAMISU
CHOCOLATE CHIP CANNOLI
PISTACHIO CAKE

MIDWEST BBQ

88

TRADITIONAL COLESLAW

GRAINY MUSTARD POTATO SALAD
TOMATO, CUCUMBER, ONIONS AND RED WINE VINAIGRETTE

CHOOSE TWO:

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

TRADITIONAL BBQ SAUCE AND GOLDEN MUSTARD BBQ SAUCE

MAC AND CHEESE, CHEDDAR AND BREAD CRUMBS
BARBECUE STYLE VEGETARIAN BAKED BEANS
SMOKED PECAN PIE

HUMMINGBIRD CAKE

APPLE CINNAMON TART

HEART OF PILSEN

87

CHICKEN TORTILLA SOUP,SPICY TOMATO BROTH AND PULLED CHICKEN
BUTTER LETTUCE SALAD, CORN, BLACK BEANS, TOMATO, CILANTRO, CHIPOTLE VINAIGRETTE
ROMAINE LEAF SALAD, CHILI CROTONS, COTIJA AND CAESAR DRESSING
BARBACOA BEEF, CARAMELIZED ONION, ADOBO SAUCE
AMISH CHICKEN THIGHS, 18TH ST TINGA
CALABACITA ENCHILADAS: SQUASH, SHREDDED CHEESE, CREMA AND CABBAGE
SPANISH TOMATO RICE
CORN AND FOUR TORTILLA
SALSAS, RED AND GREEN
TRADITIONAL MEXICAN FLAN
TRES LECHE CAKE
WARM CHURROS WITH MEXICAN CHOCOLATE

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LUNCHEON BUFFETS

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BOXED LUNCH

Minimum not applicable

TWO ENTRÉE SELECTIONS, 74

THREE ENTRÉE SELECTIONS, 78

SEASONAL WHOLE FRUIT

INDIVIDUAL BAGS OF POTATO CHIPS

ENTRÉE SELECTIONS:

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

TOMATO CAPRESE, BASIL PESTO, ARUGULA, CIABATTA

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

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

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

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

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

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

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

CHOOSE ONE:

CHOCOLATE CHIP COOKIE

DOUBLE CHOCOLATE BROWNIE



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

PLATED LUNCHEONS

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

All pricing is per guest.

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

SOUP

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

SALADS

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

POULTRY

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

79

FISH

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

85

BEEF

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

94

DESSERT

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



BUTLER-PASSED HORS D'OEUVRES

All pricing is per item; minimum order two dozen.

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BEVERAGE SERVICE	20
PACKAGE BARS	21

SEAFOOD

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

POULTRY

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

BEEF

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

PORK

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

VEGETARIAN

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

SEAFOOD

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

VEGETARIAN

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

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CARVING STATIONS

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

SMOKED MEATS 42

CHOOSE TWO:

BRISKET, HOT LINKS, BONE IN CHICKEN, PORK BUTT

CHOOSE TWO:

BBQ, CAROLINA GOLD, CHIMICHURRI, SPICY BBQ

ROASTED BEEF TENDERLOIN 35

BÉARNAISE, SPICY MUSTARD, CREAMED HORSERADISH,
BRIOCHE ROLLS

OVEN ROASTED BEEF STRIPLOIN 32

HOUSE MUSTARDS, CONFIT GARLIC JUS AND SEEDED ROLLS

SUCKLING PIG 28

SLOW ROASTED PIG WITH ACCOMPANIMENTS
CHOOSE ONE:

MINI FLOUR TORTILLA AND PICKLED ONIONS

BABY GREENS, EVOO AND BALSAMIC VINEGAR

SAUTÉED GREEN BEANS

CAULIFLOWER AU GRATIN

TURKEY BREAST 22

SAGE GRAVY, ORANGE CRANBERRY SAUCE AND CORN
MUFFINS

WHOLE CHICKEN 28

ROSEMARY CORNBREAD, NATURAL JUS

HOT SMOKED SALMON 31

WATERCRESS RADISH SALAD, HORSERADISH CRÈME
FRAICHE

SALT OVEN SEASONAL FISH 32

CHOOSE ONE:

SALSA ROJA, SALSA VERDE, LIME, ONION, CILANTRO,
AND FLOUR TORTILLAS

ROASTED CARROTS AND BABY POTATOES

TOMATO AND ONION SALAD AND TARTAR SAUCE

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ACTION STATIONS

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+300 chef attendant fee (three hours)

L A TAQUERIA DE MI ABUELITA 40

CHOOSE TWO:

BARBACOA, GRILLED ONIONS AND CHARRED JALAPEÑOS
ROTISSERIE AL PASTOR PORK, BURNT PINEAPPLE AND
SWEET ONION
CHICKEN ADOBO, ROASTED CHILIES, CUMIN AND
CILANTRO

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

BAJA PENINSULA CEVICHE 42

CHOOSE TWO:

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

WHITE FISH, SHALLOT, LEMON, TOMATILLO AGUACHILE AHI

TUNA, SCALLIONS, CITRUS, CUCUMBER AND SERRANO CHILE

CALAMARI, RED ONION, AJI AMARILLO, COCONUT AND LIME

POKE BAR 42

CHOOSE TWO:

SHRIMP, WAKAME CUMBER SALAD, SUSHI RICE AND SAMBAL

ATLANTIC SALMON, KEWPIE MAYO, BABY TOMATOES AND
CRISPY GARLIC

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

LITTLE ITALY PASTA 40

CHOOSE TWO:

THREE CHEESE TORTELLINI, CONFIT GARLIC CREAM AND PARMIGIANO
REGGIANO

RIGATONI BOLOGNESE, CRUSHED POMODORO, FRESH HERBS AND
PECORINO ROMANO

PENNE LENTIL BOLOGNASE, ROASTED TOMATO AND CHICKPEAS

CAVATAPPI, TRUFFLE BÉCHAMEL, SPINACH AND CORN

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

RISOTTO 42

CHOOSE TWO:

WILD MUSHROOM, BROCCOLINI AND PARMESAN

SMOKED BACON, TOMATO AND BLUE CHEESE

CRAB, ARUGULA, TOMATO AND TOMATO

SHRIMP, PEPPERS, LEMON ZEST AND THYME

MAC & CHEESE BAR 38

PASTA:

CHOOSE TWO:

ELBOW MACARONI, SHELLS, ORECCHIETTE, CAVATELLI

CHEESE:

CHOOSE TWO:

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

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

STATIONED RECEPTION

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

FRESH MARKET CRUDITÉS

SEASONALLY INSPIRED VEGETABLES, VEGETABLE HUMMUS, BUTTERMILK RANCH

MEZZE

GRILLED VEGETABLES, ARTICHOKE AND SUN-DRIED TOMATOES, MARINATED OLIVES, TZATZIKI HUMMUS, BABA GANOUSH, AND PITA

SALAD STATION

CHOOSE TWO **32**
CHOOSE THREE **38**

SPINACH, ARUGULA, CANDIED PECANS, BABY TOMATOES, CRUMBLLED FETA, BALSAMIC
CRISP ROMAINE, SHAVED PARMESAN, HERB CROUTONS, GARLIC CAESAR
ARUGULA, FRISÉE, CARROT COINS, CANDIED WALNUTS, SHAVED RADISH, GOAT CHEESE, SWEET MUSTARD VINAIGRETTE
CHOPPED ROMAINE, BLACK BEANS, ROASTED CORN, TOMATOES, COTIJA CHEESE, CHIPOTLE RANCH
BABY ICEBERG WEDGES, HERB CROUTONS, TOMATO, CUCUMBER, BACON, BLUE, CHEESE, HARD-BOILED EGGS, RANCH DRESSING

30

CHEESE MONGER

INTERNATIONAL, LOCAL AND DOMESTIC CHEESES, BLEU, TRIPLE CREAM, GOAT, SMOKED, WASHED RIND AND HARD CHEESES DRIED FRUITS, HOUSE JAMS AND ARTISAN BREADS

38

32

CHARCUTERIE

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

40

RAW BAR DISPLAY

MINIMUM OF TWO DOZEN

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

JUMBO COCKTAIL SHRIMP, **72 PER DOZEN**

LITTLE NECK CLAMS, **80 PER DOZEN**

KING CRAB LEG, **120 PER DOZEN**

HORSE RADISH, MIGNONETTE, LEMONS, COCKTAIL SAUCE

SUSHI

MINIMUM OF TWO DOZEN

ASSORTED MAKI ROLLS, **10 PER PIECE**

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

WASABI, SOY, AND PICKLED GINGER

BREAKFAST BREAKFAST	1
ENHANCEMENTS SPECIALTY	3
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HORS D'OEUVRES	10
CARVING STATIONS	11
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RECEPTION DISPLAYS	13
DINNER BUFFETS	14
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BEVERAGE SERVICE	19
PACKAGE BARS	20
	21



STATIONED RECEPTION

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

SALT BAKED POTATO BAR

REDBLISS AND RUSSET POTATOES SOUR CREAM, SCALLIONS, SMOKY BACON, HAM, ONIONS AND BUTTER CHEDDAR FONDUE, PARMESAN, TRUFFLED FONTINA

MEATBALLS

BARBECUE BEEF MEATBALLS
JACKFRUIT MEATBALLS, TOMATO SAUCE TURKEY
MEATBALLS, ALFREDO PORK AND VEAL MEATBALLS,
ARRABIATA PARMESAN AND ROLLS

SLIDERS

CHOOSE THREE
CLASSIC BURGER, AMERICAN CHEESE AND SPECIAL SLAW

CHICKPEA FALAFEL, BEET SPREAD AND PICKLED ONION

BEEF SHORT RIB, CHIMICHURRI COLESLAW

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

THE WINDY CITY

JUMBO SOFT PRETZEL, CHEDDAR BEER CHEESE

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

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

CREAMY SPINACH AND ARTICHOKE DIP, WARM PITA

36

FLATBREADS

CHOOSE THREE:
CHICAGO STYLE, SALAMI, ITALIAN SAUSAGE, ROASTED PEPPERS AND ONIONS

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

38

FINOCCHIONA, FENNEL SAUSAGE, RICOTTA, CARAMELIZED ONION AND
WATERCRESS

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

MARGARITA, TOMATO, BASIL AND MOZZARELLA

38

RECEPTION PASTRY DISPLAY

CHOOSE THREE 26
CHOOSE FIVE 32

RED VELVET MINI CUPCAKE
VANILLA MINI CUPCAKE
CHOCOLATE MINI CUPCAKE
MINI KEY LIME TART, CHANTILLY CREAM CHOCOLATE RASPBERRY TART,
DARK CHOCOLATE GANACHE, RASPBERRIES
STRAWBERRY TART CRUMBLE
TIRAMISU, MASCARPONE CREAM, COFFEE, CHOCOLATE
CHOCOLATE CARAMELIZED BANANA TART, CHOCOLATE PEARLS
MINI RICOTTA CHEESE CAKE, VANILLA CHANTILLY
DULCE DE LECHE, HAZELNUT, BITTER CHOCOLATE GANACHE, CARAMEL
PEARLS
CHOCOLATE CAKE, CHOCOLATE FROSTING, CHOCOLATE GANACHE
CARROT CAKE, CREAM CHEESE ICING, CHARRED PINEAPPLE

40

40

BREAKFAST BREAKFAST	1
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DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.
All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

CASA COCINA 142

ENSALADA DE LECHUGAS : FIELD GREENS, CUCUMBERS, TOMATO,
ONIONS, RED WINE VINAIGRETTE AND CHIPOTLE RANCH
TOMAT O ONION SALAD, PARSLEY, AVOCADO VINAIGRETTE
BABY ROMAINE, PEPITAS, COTIJA CHEESE, TOMAOTES AND AJI
AMARIL LO DRESSING

CHICKE N TAMALES

STREET TACOS

CHOOSE TWO:

MARINATED SKIRT STEAK
SLO W-ROASTED PORK CARNITAS
ROASTED SEA BASS
VEG AN CHORIZO

CORN AND FLOUR STREET TACO TORTILLAS

CHOPP ED ONION & CILANTRO, COTIJA CHEESE, FRESH LIME
WEDGES, GRILLED JALAPENOS

FIRE RO ASTED SEASONAL VEGETABLES

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

DULCE CHURROS

MEXICA N CHILI CHOCOLATE CAKE
CINNAMON ARROZ CON LECHE

THE STEAKHOUSE 190

ICEBERGWEDGE,SHALLOTS, BACON LARDONS BLUE CHEESE DRESSING
LITTLE GEM CAESAR SALAD, GARLIC CRUTONS AND TRADITONAL DRESSING
SPINACH, FRISSE, RED ONION, FETA AND TOMATOES

BUTCHERS TABLE

CHOOSE TWO:

GRILLED FLAT IRON STEAK, BERNAISE
GRILLED PETIT FILET, PEPPERCORN JUS
PETIT NY STEAK, HERB BUTTER
CARVED TOMAHAWK
SLOW ROASTED CHICKEN BREAST, THYME JUS

STEAKHOUSE SIDES

CHOOSE TWO:

CREAMED SPINACH
TRUFFLED FRENCH FRIES
MAC AND CHEESE
WHIPPED MASHED POTATOES
ASPARAGUS
BRUSSEL SPROUTS

THE CATCH

CHOOSE TWO:

SAUTÉED JUMBO SHRIMP
PAN SEARED SALMON, LEMON BUTTER SAUCE
STEAMED MUSSELS AND CLAMS

BANANA CREAM PIE

MINI KEY LIME CHEESECAKE
CRÈME BRÛLÉE TART

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DINNER BUFFETS

All dinner buffets include freshly brewed coffee, decaffeinated coffee and lot 35 teas.
All pricing is per guest; minimum charge of 20 guests unless otherwise noted.

EAST MEETS WEST 138

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

SPI RIT OF CHICAGO 136

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

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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 additional course

+24 duo entrée

SOUP

CARROT AND COCONUT SOUP, LIME AND CILANTRO
 BUTTERNUT SQUASH SOUP, PICKLED SHIMEJI MUSHROOMS
 GAZPACHO, TOMATO, CUCUMBER AND EVOO
 ROASTED TOMATO SOUP, HEIRLOOM TOMATOES, COCONUT MILK, LEMON BASIL OIL

SALADS

HEIRLOOM TOMATO, WATERCRESS AND FRISSEE SALAD, RADISH AND BANYULS VINAIGRETTE
 HEIRLOOM BEET SALAD, CHÈVRE MOUSSE, HAZELNUT PRALINE AND BLOOD ORANGE DRESSING
 ORGANIC GREENS, HEIRLOOM RADISH, GRILLED PEAR, FENNEL, HERB AND CITRUS VINAIGRETTE
 BABY GEM SALAD, WHIPPED GOAT CHEESE, CUCUMBER, TOMATO, CASTELVETRANO
 OLIVES, WHITE BALSAMIC VINAIGRETTE

BEEF

BEEF SHORT RIB, CREAMY CHEDDAR GRITS, SHALLOT AND ROASTED HEIRLOOM CARROTS
 HERB-ROASTED BEEF TENDERLOIN, HAVARTI POTATO PAVÉ, MUSHROOM AND CABERNET JUS
 GRILLED RIBEYE, MASHED POTATO, BRUSSELS SPROUTS, HEIRLOOM CARROTS, SMOKED ROSEMARY JUS

132

POULTRY

HERB MARINATED CHICKEN BREAST, SCHMALTZ POTATOES, ROASTED ROOT VEGETABLES AND LEMON THYME CHICKEN JUS
 PAN SEARED CHICKEN, CRUSHED FINGERLING POTATOES AND CHARRED PEARL ONIONS
 ACHIOTE ROAST CHICKEN BREAST, DUCK FAT ROASTED POTATOES, GLAZED BABY VEGETABLES AND ANCHO CHILI SAUCE
 SMOKED CHICKEN BREAST, LENTILS, CARROTS AND MELTED TOMATOES SAUCE

105

VEGETARIAN

WILTED GREENS AND MUSHROOM RAVIOLI, LENTIL BOLOGNAISE, OLIVE OIL CURED TOMATOES AND SHAVED FENNEL (V)
 PARMESAN GNOCCHI, SPINACH, EGGPLANT PUREE AND PICKLED ONIONS
 CAULIFLOWER STEAK, SMASHED POTATOES, CIPOLINI ONION AND COCONUT CURRY SAUCE (V)

105

FISH

BRANZINO, ASPARAGUS AND PEARL ONION FRICASSEE, MARBLE POTATOES AND CHILI VINAIGRETTE
 HERB MARINATED SALMON, GNOCCHI, BRUSSELS SPROUTS, RADISH, AND BÉARNAISE SAUCE
 PAN SEARED GROUPE, VANILLA SWEET POTATO, FENNEL AND LEMON BUTTER
 CHARRED WILD SEA BASS MASCARPONE POLENTA, GRILLED BROCOLINI AND SAUCE VIERGE
 SEARED MAHI MAHI, SMOKED CORN GRITS, CHARRED CARROTS, MAITAKE AND WATERCRESS SALAD

116

DESSERT

TRIPLE CHOCOLATE; WHITE CHOCOLATE CRÉMEUX, MILK CHOCOLATE BAVARIAN, DARK CHOCOLATE GLAZE
 RUM AND RAISIN; BREAD PUDDING, CANDIED ALMONDS, PASSION FRUIT CARAMEL SAUCE
 RASPBERRY CHOCOLATE TORTE, DARK CHOCOLATE CHANTILLY, MARSHMALLOW FLUFF, CANDIED PISTACHIO
 LIME CHEESECAKE, CARAMEL, MACADAMIA NUT PRALINE
 VANILLA FLAN, SEASONAL BERRIES, WHITE CHOCOLATE CRUNCH, VANILLA CHANTILLY



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

WINE LIST

Priced per bottle.
Please inquire about current vintages

BUBBLES

DOMAINE CARNEROS ESTATE BRUT CUVÉE, CARNEROS, CALIFORNIA	84
J BRUT ROSÉ, RUSSIAN RIVER VALLEY, CALIFORNIA	93
MÖET & CHANDON IMPÉRIAL BRUT, ÉPERNAY, FRANCE	148
VEUVE CLICQUOT YELLOW LABEL BRUT, REIMS, FRANCE	169
MIONETTO BRUT PRESTIGE, PROSECCO, ITALY	55
CHANDON BRUT, CALIFORNIA	66

WHITE WINES

ATTEMPS PINOT GRIGIO, FRIULI, ITALY	67
POET'S LEAP RIESLING, COLUMBIA VALLEY, WASHINGTON	71
MOHUA, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	71
TWOMEY, SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	82
ZD, CHARDONNAY, CALIFORNIA	92
CHANSON VIRÉ-CLESSÉ CHARDONNAY, BURGUNDY, FRANCE	75
VIEVITÉ CÔTES DE PROEVECE ROSÉ, PROVENCE, FRANCE	71
EOS CHARDONNAY, CENTRAL COAST, CALIFORNIA	55
SILVER GATE SAUVIGNON BLANC, MONTEREY, CALIFORNIA	58
KENDALL JACKSON VITNERS RESERVE CHARDONNAY, SONOMA COUNTY, CALIFORNIA	58
DECOY SAUVIGNON BLANC, NAPA VALLEY, CALIFORNIA	70
POST & BEAM CHARDONNAY, NAPA VALLEY, CALIFORNIA	98
BLINDFORD SAUVIGNON BLANC, SONOMA COUNTY, CALIFORNIA	98

RED WINES

EMERITUS PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA	95
GHOST PINES MERLOT, SONOMA AND NAPA COUNTIES, CALIFORNIA	65
PARADUX PROPRIETARY RED BLEND, NAPA VALLEY, CALIFORNIA	85
BUEHLER CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	75
HALL CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA	92
PEACHY CANYON WESTSIDE VINEYARD ZINFANDEL, PASO ROBLES	73
EOS PINOT NOIR, CENTRAL COAST, CALIFORNIA	55
SILVER GATE CABERNET SAUVIGNON	58
DECOY PINOT NOIR, CALIFORNIA	70
CARMAL ROAD CABERNET SAUVIGNON	72
POST & BEAM CABERNET SAUVIGNON	115
DAVIS BYNUM PINOT NOIR, RUSSIAN RIVER VALLEY, CALIFORNIA	100



BEVERAGE SERVICE

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

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

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

HOSTED BARS

PRICES ARE EXCLUSIVE OF
SERVICE CHARGE ADN SALES TAX.

FAIRMONT PREMIUM MIXED DRINK	16 PER DRINK
FAIRMONT SUPER PREMIUM MIXED DRINK	18 PER DRINK
FAIRMONT LUXURY MIXED DRINK	20 PER DRINK
FAIRMONT PREFERRED WINES	55 PER BOTTLE
DOMESTIC BEER	12 PER DRINK
LOCAL AND IMPORT BEER	14 PER DRINK
NON-ALCOHOLIC	12 PER DRINK
BEER, LIQUEURS, AND CORDIALS	PLEASE INQUIRE
STILL AND SPARKLING MINERAL WATER	9 PER DRINK
ASSORTED JUICES	10 PER DRINK
ASSORTED SOFT DRINKS	9 PER DRINK

CASH BARS

PRICES ARE EXCLUSIVE OF
SERVICE CHARGE ADN SALES TAX.

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

Consuming raw or undercooked meat, seafood or egg products can increase your risk of foodborne illness. Menu items may contain nuts and nut by-products. Please advise your catering manager of any allergies. 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. 03.2025



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

PACKAGE BARS

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

PREMIUM BAR

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

SUPER PREMIUM BAR

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 WATERS

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 MACCALLAN 12 YEAR SCOTCH

VEUVE CLIQUOT RESERVE CUVÉE

POST & BEAM CHARDONNAY

POST & BEAM CABERNET SAUVIGNON

DAVIS BAYNUM PINOT NOIR

BLINDFOLD SAUVIGNON BLANC

ASSORTED BEER, JUICES, SOFT DRINKS AND WATER

WINE AND BEER BAR

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

MIONETTO BRUT PRESTIGE PROSECCO

EOS CHARDONNAY

SILVER GATE SAUVIGNON BLANC

EOS PINOT NOIR

SILVER GATE CABERNET SAUVIGNON

ASSORTED BEER, JUICES, SOFT DRINKS AND WATER

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