



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

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 25% per person surcharge for any over and above guests, based on individual menu prices. Modifications to the published menus will nullify any contracted discounts.

Fairmont
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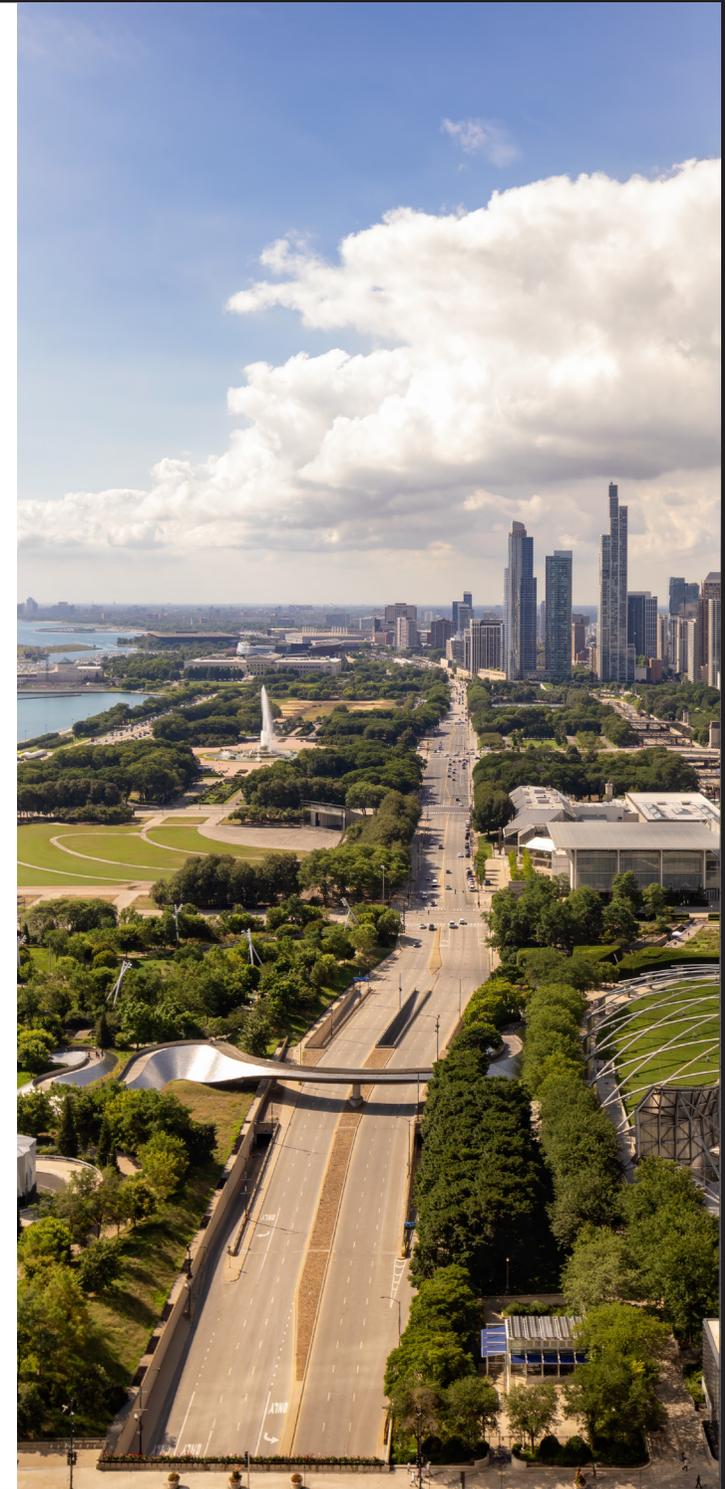


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Breakfast BUFFETS

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.

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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**

Fresh Seasonal Fruit Salad with Honey

vg gf df

Toaster Station **vg**

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

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**

Toaster Station **vg**

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

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 **vg**

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 cinnamon 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 **v gf**

Seasonal fruit

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Breakfast

BUFFET ENHANCEMENTS

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

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Banana Bread French Toast vg	16
Maple syrup butter cinnamon whipped cream	
Buttermilk Pancakes vg	16
Maple syrup berry compote	
Belgian Waffles vg	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 v	
“Just egg” caramelized onion mushroom ciabatta v	
Egg pepper jack cheese salsa fresca flour tortilla vg	
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 vg gf	

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

Italian beef **gf df** | au jus | giardiniera | banana peppers | mini French rolls

Mini Brat Sausages

Brats **df gf** | peppers | onions | mini Italian rolls

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 **vg** | 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	14
Sugar-Free Red Bull	14
Celsius	15

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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 v** | Ranch **gf vg**

Proteins Choose two:

Herb marinated flat iron steak* **gf df**
Charred tofu **v gf** | falafel **v gf**
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 **gf**

Tofu Cheesecake **v gf**

Coconut Milk Chocolate Mousse **v gf**

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Lunch BUFFETS

CHINATOWN

88

Thai Coconut Soup **v gf**

Green chili | lemongrass | 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**

Berry 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 **gf**

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 **vg 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 **v gf**

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 **vg**

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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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Fairmont

CHICAGO
MILLENNIUM PARK

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 **v 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 gf**

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

Giardiniera aioli

Beef Short Rib Wellington

Beef Empanada

Chimichurri

PORK (HOT) 10

Corn and Chorizo Fritter

Herb aioli

Andouille and Cheese Fritter

Beer mustard

Bacon, Fig Jam, and Goat Cheese Tart

SEAFOOD (HOT) 12

Mini Crab Cakes cs

Creole remoulade

Shrimp Spring Roll df 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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CHICAGO

MILLENNIUM PARK

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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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MILLENNIUM PARK

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 **gf v**

Kansas City bbq **df gf vg**

Chimichurri **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 fraiche

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

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

SALAD DISPLAY

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

Two Salads	32
Three Salads	38

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

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**

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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MILLENNIUM PARK

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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MILLENNIUM PARK

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-Marinated 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 cn**

Rum and Raisin Bread Pudding **vg**

White Chocolate and Raspberry Crumble **vg**

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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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MILLENNIUM PARK

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**

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

Please let one of our wait staff know if you have any special dietary requirements, food allergies, or food intolerances.

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

*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.

**There is a risk of food borne illness by consuming undercooked beef burgers.

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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
castelvetrano 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 bolognaise | 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

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

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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

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

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Wine LIST

BUBBLES

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

*Priced per bottle. Please inquire about current vintages.

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WHITE WINES

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

RED WINES

Emeritus Pinot Noir Russian River Valley, California	95
EOS Pinot Noir Central Coast, California	57
Decoy Pinot Noir California	70
Davis Bynum Pinot Noir Russian River Valley, California	100
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
Silver Gate Cabernet Sauvignon Livermore Valley, California	57
Carmel Road Cabernet Sauvignon Livermore Valley, California	70
Post & Beam Cabernet Sauvignon Napa Valley, California	100
Peachy Canyon Westside Vineyard Zinfandel Paso Robles, California	73

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

*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

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

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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 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

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 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

We look forward to hosting you.

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