GLOBAL FEATURE BUFFETS

All prices are per guest, minimum of 12 guests. Includes bottled water or soda.

JAMAICAN VGT & GF OPTIONS $14.50
Jamaican Jerk Marinated Wings with Sweet Plantains, Rice & Peas, Callaloo (Jamaican Style Collard Greens), Sweet Corn Fritters

PUERTO RICAN VGT, VGN & GF OPTIONS $14.50
Chicken, Caribbean Seasoned Stewed Pinto Beans, Caribbean Seasoned Rice, Fried Sweet Plantains

MINI BURGERS VGT & GF OPTIONS $13.50
3 Mini Burgers included per guest, Served with Lettuce, Tomato, Onions, and House-Made Potato Salad.

Hotel: Angus Beef Burger, Garlic & Pepper Turkey Burger, or Vegetarian Quinoa Burger
Bun: Sesame, Multigrain, or Brioche Bun
Cheese: White Cheddar, Swiss, or Colby Jack Cheese

TACO BAR $13.95
Seasoned Angus Beef, Chicken Tinga, Spanish Rice, Refried Beans, Traditional Toppings, Corn & Flour Tortillas

PASTA PARTY VGT & VGN OPTIONS $14.75
Choice of Two: Baked Penne Bolognese, Spinach and Artichoke Ziti, Italian Sausage & Broccoli Ravioli with Vodka Sauce or Vegan Ravioli with Pomodoro Sauce. Served with Choice of Side House or Caesar Salad and Garlic Bread

THAILAND VGT & VGN OPTIONS $14.75
Thai Basil Chicken and/or Thai Basil Tofu, Coconut Green Curry Vegetables, Steamed Jasmine Rice

MEDITERRANEAN BAR $16.00
Choice of Two: Falafel, Chicken Shawarma, Beef Kabob or Lemon-Herb Roasted Salmon
Served with Artichoke & Olive Salad, Cucumber Salad, Tabouleh, Roasted Potatoes & Peppers, Hummus, Rice & Lentil Pilaf Cucumber Herb Yogurt, Lemon Tahini, & Harissa Pesto

DIY BIBIMBAP VGT & CF OPTION $14.75
Served with Bean Sprouts, Green Onions, Kimchee, Julienned Squash And Carrots, Cochujang, Soy Sauce and Steamed White Rice

Protein: Korean Ground Beef and/or Korean Marinated Tofu

DIY RAMEN BOWLS $12.75
Served with Soft Egg, Charred Broccoli, Radish, Cabbage, Pickled Ginger, Scallions, Bean Sprouts, Cilantro, Basil, & Sambal Garnishes
Broths: Beef, Chicken, Sweet Potato Soy
Noodles: Udon Wheat, Rice Vermicelli, Yellow Squash Zucchini Spirals
Protein: Crispy Tofu, BBQ Pork Belly, Shaved Beef

BEVERAGES

All prices are listed per item, unless otherwise noted.

COKE, DIET COKE, SPRITE $2.00
BOTTLED WATER $2.85
HOUSE ROAST COFFEE $2.50
Served with Sugar, Sweeteners & Cream

THE CLASSICS per pitcher $14.00
Blackberry Mojito Limeade, Sangria Iced Tea, Agave Lemonade

SWEETS

All prices are listed per item, unless otherwise noted.

FRESHLY BAKED COOKIES $2.75
Assorted Flavors, 2 per person

CHEF’S DESSERT BARS $3.75
Caramel Apple Granny, Oreo Dream, Chocolate Pecan or Lemon Blueberry

HOUSE MADE DOUBLE FUDGE BROWNIES $3.25

CHOCOLATE FIX $3.50
Individual Cups of M&M’s, Toffee Covered Pretzels and Double-Dipped Chocolate Peanuts

SNIKES

HOUSE CHIPS VGT $2.50 EACH
BBQ Spice or Parmesan Ranch

DIPPED PRETZELS $2.50 EACH
Chocolate or Yogurt

VEGGIE + HUMMUS CUPS VGT $4.25 EACH
Carrots, Celery Sticks with Sides of Hummus

PLATTERS

All prices are per guest.

VEGETABLE CRUDITES VGT $4.75
Caramelized Onion Dip or Roasted Garlic Hummus

MIDWESTERN CHEESE DISPLAY VGT $6.25
Served with Dried Fruit, Candied Walnuts & Crackers

CHIPS, SALSA & GUACAMOLE VGN $4.50
Served with Tortilla Chips, Fresh Salsa, & Guacamole

HOUSE-MADE CHICKEN SALAD $5.25
Fresh made Salad with Grilled Chicken and Crackers
BREAKFASTS

BUNDLES
Bundles served with regular and decaf coffee, hot tea, bottled water and assorted breakfast juices. Items priced per person, unless noted.

BASIC BAR VGT $10.25
Freshly Baked Lemon Blueberry Scones, Coffee Cake, and Muffins, Fresh Fruit Including Bananas, Oranges, Apples

WAKE UP CALL VGT $14.00
Seasonal Yogurt Parfaits, Bagels with Cream Cheese, Fresh Fruit & Seasonal Berry Tray

CHEF’S SIGNATURE OMELET BAR
Make it memorable by adding Chef’s Signature Omelet Bar to your event, made-to-order with a variety of toppings and hash browns. Please order 72 hours in advance. Attendant fees apply. Ask a manager for details and current pricing.

A LA CARTE

+ SEASONAL BERRY TRAY Per guest.

+ CRÈME CHEESE Per item.

BAGELS               $3.25
Per guest.

FRESH FRUIT
An assortment of freshly baked scones, muffins & donuts
Per guest.

BREAKFAST BOX VGT $3.75
Per guest.
An assortment of freshly baked scones, muffins & donuts

FRESH FRUIT VGN $3.75
* SEASONAL BERRY TRAY VGN Per guest.

BAGELS $3.25
Per item.

SEASONAL BERRY TRAY VGN $3.75
Per guest.

BY THE DOZEN

BLUEBERRY SCONES VGT each $2.50
Cranberry Walnut, Blueberry, Banana Nut, Lemon Poppy

ASSORTED MUFFINS VGT each $2.50

ASSORTED DONUTS VGT each $2.25

ASSORTED BAGEL VGT each $3.00

COLD LUNCH BUFFETS

SIGNATURE ENTRÉE SALADS

All prices are per guest.

CANTINA TACO SALAD $8.75
Seasoned Angus Beef, Black Beans, Charred Corn, Pico De Gallo, Cheddar Cheese, Romaine, Chipotle Avocado Dressing, Tortilla Strips

ITALIAN CHOPPED $8.75
Genoa Salami, Black Forest Ham, Hickory Smoked Turkey, Harvest Greens, Tomato, Cucumber, Red Onion, Provolone Cheese, Garbanzo Beans, Black Olives, House Vinaigrette

KICKED UP CAESAR $8.50
Roasted Cauliflower, Chopped Kale, Romaine, Scallion, Parmesan, House Croutons, Sriracha Caesar Dressing

BASIC SIDE SALADS $4.25
All prices are per guest.

HOUSE VGT GF
Field Greens, Cucumbers, Carrots, Tomatoes, & Italian Vinaigrette

CAESAR Romaine, Parmesan Cheese, Garlic Croutons, & Caesar Dressing

ADD CHICKEN TO BASIC SALAD $2.00

SANDWICH PLATTERS

All prices are per guest. All selections include basic side or pasta salad, potato chips, cookie and soda.

Upgrade to a Signature Side Salad for $2 more per guest

CHOOSE (3) SANDWICHES FOR YOUR PLATTER

BASIC $14.75 per guest

TURKEY Hickory Smoked Turkey & Provolone Cheese

CHICKEN Grilled Chicken Breast & Cheddar Cheese, Spinach Tortilla

ROAST BEEF Medium Rare Roast Beef & Swiss Cheese

HAM Black Forest Ham & White Cheddar Cheese

VEGGIE VGT
Cucumbers, Avocado, Tomato & Cream Cheese

SIGNATURE $15.75 per guest

MALIBU BEACH Grilled Chicken, Applewood Smoked Bacon, White Cheddar, Avocado, Lettuce, Tomato & Caramelized Onion Aioli, Baguette

THE SMOKEHOUSE Sliced Roast Turkey Breast, Sliced Grilled Chicken Breast, Black Forest Ham, Applewood Smoked Bacon, Gouda Cheese, Greens, Red Onion, Dijon & Mayo, Baguette

LEMONY DILL TUNA Our House Tuna Salad Made With Lemon Juice, Red Onion, Celery, Fresh Dill and Mayo with Cucumbers, Lettuce, 9 Grain Wrap

SIGNATURE DILL TRAY $16.75 per guest

Sliced Roast Turkey Breast, Sliced Grilled Chicken Breast, And Seasonal Tuna Salad. Served With Cheddar & Provolone Cheese, Lettuce & Tomato, Carrot & Celery Sticks, Chipotle Hummus, Lemony Dijon Mayonnaise & Assorted Freshly Baked Breads. All prices include basic side or pasta salad, potato chips, cookie and soda.

LOOKING FOR MORE?
WE CUSTOMIZE ORDERS FOR EVERY TASTE, OCCASSION AND DIETARY NEED.
CALL US AT: 312.322.0310

DIETARY KEY:

VGT - VEGETARIAN

GF - GLUTEN FREE

VGN - VEGAN

BOXED LUNCHES

BASIC BOX VGT/VGN AVAILABLE $13.50
Choice of Basic Entrée Salad or Sandwich, Kettle Chips, Brownie or Cookie, Bottled Water or Soda

SIGNATURE BOX VGT/VGN AVAILABLE $15.75
Choice of Signature Entrée Salad or Sandwich, Kettle Chips, Chef’s Pasta Salad, Brownie or Cookie, Bottled Water or Soda

INDIVIDUAL PIZZA VGT AVAILABLE $13.50
Cheese, Pepperoni, Sausage, and Vegetarian with choice of Basic Side Salad, Brownie or Cookie, Bottled Water or Soda