

Special Events/ Banquet Menu

Please select from these menus, or contact us so that we may custom design your menu or accommodate any request regarding menu alternatives, or dietary requirements.

We believe in cooking with the best seasonal ingredients our nation has to offer, therefore menu items are subject to change based on availability and product quality. An extensive and unique array of wine and spirit labels is available to enhance your dining experience.



Accolades



This Italian and Asian destination offers diners a scrumptious take on, for the most part, Neo-Milanese cuisine – with the rest of the menu comprised of Asian dishes. A wood-burning oven turns out pizzas. Or, try the potstickers!
January 2009 CS

Special Events/ Banquet Menu

≈≈ Breakfast ≈≈

Continental Buffet

Fresh Orange and Grapefruit Juice,
Cranberry Juice
Assorted Breakfast Pastries and Breads
Butter, Dickinson's Jams & Marmalades
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$18.00 per guest

Add Seasonal Fruits and Berries \$20.00

The Healthy Start Buffet

Fresh Orange and Grapefruit Juice,
Cranberry Juice
Bran Muffins & Breakfast Breads
Butter, Dickinson's Jams & Marmalades
Seasonal Fruits & Berries
Individual Low-Fat Yogurts
Granola with Dried Fruits & Honey
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$20 per guest

Add

Omelet Station (*Minimum 25 Guest*) "Prepared to Order by our Chef"
\$75.00 Chef Fee plus \$3.50 per guest
Irish Steel Cut Oats *\$3.00 per guest*
Warm Ham, Egg & Cheddar Cheese Croissant Sandwich *\$5.50 per guest*
Southern Biscuits & Sausage Gravy *\$4.50 per guest*
Warm Mini Baguettes filled with French Ham & Gruyère *\$5.50 per guest*
Salmon Benedict *\$6.25 per guest*
House Cured Salmon with Cream Cheese & Traditional Garnishes *\$6.50 per guest*
French Toast with Pecan Butter & Vermont Maple Syrup *\$5.00 per guest*
Mimosa Bar *or* Bloody Mary Bar *\$11 per guest*

American Breakfast Buffet

(When served for less than 20 guests, a surcharge of \$3.50 per person applies)

Fresh Orange and Grapefruit Juice, Cranberry Juice
Assorted Breakfast Pastries & Breads, Butter, Dickinson's Jams & Marmalades
Sliced Melon & Seasonal Fruits, Sliced Breakfast Cheese Selection
Scrambled Eggs with Cheddar & Chives
Apple Smoked Bacon & Breakfast Sausages, Breakfast Potatoes
Freshly Ground "Lavazza®" Coffees (Regular and Decaffeinated) & Twining's Tea Selection
\$25.50 per guest

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≈≈ Lunch ≈≈

Deli Lunch Buffet

Sliced Oak-Fired Beef Sirloin,
Corned Beef & Smoked Turkey with
Garnishes
Fresh Breads & Rolls
Assorted Cheeses, Mustards & Spreads
Potato Chips
Field Greens with Balsamic Vinaigrette
Pasta Salad with Fresh Vegetables
Brownie & Cookie Platter
Seasonal Fruits
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$30.00 per guest

The Light Lunch Buffet

Iceberg Wedge with
Buttermilk Blue Cheese Dressing
Fresh Vegetable Pasta with Oak-Fired
Chicken Breast, Basil
and Parmigiano Reggiano
Fresh Breads
(Choose One Dessert)
Fresh Fruit Cobbler with Vanilla Ice Cream
or Butter Pound Cake with Seasonal Fruit
and Whipped Cream
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$32.50 per guest

Add

Fresh Rock Shrimp or Atlantic Salmon \$5 per guest
Caesar Salad \$2.50 per guest

≈≈ Plated Luncheons ≈≈

Lunch On The Run

Split Pea *OR* Vegetable Soup
Tuna & Chopped Egg Salad Sandwiches
OR
French Sliced Ham & Gruyère on Small Warm
Baguettes
Brownie and Cookie Platter
OR
Frangelico Crème Brûlée
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$27.50 per guest

The Mediterranean

Artichoke Salad
Antipasto Platter with Prosciutto, Genoa
Salami & Buffalo Mozzarella
Spaghettini with Veal Meat Balls, Rapini,
Olive Oil, Chopped Tomatoes and Herbs
OR Roasted Lamb Loin Salad with
Falafel Croutons & Tsaiki Dressing
Vin Santo Poached Seasonal Fruits
with Biscotti
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection
\$33.50 per guest

Special Events/ Banquet Menu

≈≈ Sit-Down Dinner ≈≈

Please create your own menu by selection from the suggested dishes below. Our Special Event Specialist and our Chef would be more than pleased to custom design your menu and recreate your favorite recipes.

(All prices per guest)

◆Appetizers◆

- Swiss Baked Onion Soup \$9.00
- Split Pea Soup with Brioche Croutons and Crisp Lardons \$6.00
- Crab Cakes with Cured Fennel & Tequila Drizzle \$11.00
- Crisp Popcorn Shrimp with Roasted Garlic Aioli \$11.00
- Risotto Fritters with Mint & Tomato Fondue \$9.00
- Duck Quesadillas with Tomatoes, Green Onions & Sour Cream \$9.50
- House Cured Salmon with Capers, Red Wine Onions & Cucumbers \$13.00
- Seasonal Melon with Prosciutto & Aged Shaved Parmesan Cheese \$9.50
- Shrimp Cocktail with Cocktail Sauce \$12.00

◆Salads◆

- Hearts of Romaine with Croutons & Shaved Parmesan \$8.50
- Mixed Field Greens with Balsamic Vinaigrette \$7.00
- Arugula with Shaved Fennel, Pine Nuts, Gorgonzola & Candied Shallot Vinaigrette \$8.50
- Frisee & Artichoke Salad with Manchego Cheese \$8.50
- Mixed Lettuce with Crispy Duck Confit \$11.00
- Roasted Beet Salad with Goat Cheese \$11.00

◆Entrees◆

- 8oz. Filet of Beef with Wild Mushroom Sauce, Seasonal Vegetable and Roasted Fingerling Potatoes \$33.50
- Roasted Plump Scallops with Warm Potato Salad & Watercress, Garlic Sauce \$31.00
- Grilled Free Range Chicken Breast with Cheddar Polenta & Warm Champagne Grapes \$23.00
- Surf & Turf - 8oz. Filet & ½ Poached Lobster with Rösti Potatoes \$45.50
- Potato & Truffle Crusted Atlantic Salmon with Wilted Spinach \$30.00
- Pasta with Virgin Olive Oil, Chopped Tomatoes, Basil & Shaved Grana \$22.00
- Tuna "London Broil" with Shiitake Mushrooms, Root Vegetable Puree, Pearl Onions and Preserved Lemon \$31.00
- Grilled 12oz. New York Steak with Roasted Potatoes & Seasonal Vegetables \$33.50
- Braised Lamb Shank with Roasted Shallots & Tuscan Beans \$31.00

Special Events/ Banquet Menu

≈≈ Sit-Down Dinner Continued ≈≈

◆ Dessert ◆

(\$8.50 per guest)

Frangelico Crème Brûlée with Amaretti Cookies
Pineapple Upside-Down Baby Cake, Coconut Ice Cream & Dark Rum Sauce
Spice Cake with Sour Michigan Apple Compote
Sugar Biscuits with Strawberries & Crème Fraîche
Assorted Fresh Baked Cookies & Brownies
Seasonal Fruit Cobbler with Vanilla Bean Ice Cream
Butter Pound Cake with Caramelized Bananas & Fresh Whipped Cream
Mississippi Mud Cake with Warm Hot Fudge
Valrhona Chocolate Torte with Raspberry Coulis
Strawberries Romanoff \$11.00 *(Prepared for parties of 15 guests or more)*

≈≈ Buffet Dinners ≈≈

Prepared for a minimum of 25 Guests.

Below 25 Guests and additional \$2.50 per person charge applies.

All buffets include fresh breads & butter, coffee & tea service.

THE PAN-PACIFIC

Miso Soup
Green Papaya Salad
Chicken & Cashew Spring Rolls with Soya Dip
Pad Thai
Fried Rice (Plain with Eggs or Shrimp or Chicken or BBQ Pork)
Honey & Garlic Pork Spare Ribs
Sliced Ripe Oranges and Fresh Fruit
Fortune Cookies
Green Tea Service with Dinner
\$40.00 per person

THE TUSCAN

Fresh Vegetable & Tuscan Bean Soup
Sliced Ripe Tomatoes with
Buffalo Mozzarella, Basil,
Lemon & Extra Virgin Olive Oil
Prosciutto & Melon
Choice of Pasta: Penne, Spaghettini,
Bow Tie, Fettuccine *OR* Fusilli
with Chicken *OR* Shrimp, Pancetta,
Peas & Brasiola
Tiramisu with Moscato Marinated
Strawberries & Fresh Cream
\$44.50 per person

THE MEXICAN

Tortilla Soup
Aqua Fresca (Water Melon Juice)
Pico de Gallo (Chips & Salsa)
Warm Corn Flour & Tostado Tortillas
with Cheese, Onions, Tomatoes & Lettuce
Duck Quesadillas with Sour Cream
Chicken Mole
Carne Asada
Refried Beans and Rice
Acapulco Cake
\$42.00 per person

Special Events/ Banquet Menu

≈≈ Buffet Dinners Continued ≈≈

Add

Interactive Pasta Cooking Station:

A large array of ingredient display, chef prepares pastas to guest choice.

\$75 Chef Fee and \$2.50 per person additional charge

Spiced Ceviche \$4.00 per person additional charge

Tequila Bar:

A-la-minute Margaritas and Tequila Martinis

\$50 Bartender Fee and \$17 per person charge for one-hour duration

≈≈ **Platters & Such** ≈≈

Cold Poached Salmon Platter with Cucumbers, Capers, Red Wine Onions & Remoulade
\$11.00 per guest

Beef Carpaccio with Shaved Fennel, Truffle Drizzle & Shaved Grana *\$11.00 per guest*

Oak Grilled Fresh Seasonal Vegetables with Poached Garlic Vinaigrette
\$8.50 per guest

Artisan Cheese Selection Garnished with Fruits, Fresh Breads & Crackers

Small (25 Guests) \$145.00

Large (50 guests) \$250.00

Antipasto Platter with Prosciutto, Genoa Salami, Cheese Selection,

Olives, Roasted Peppers & Crusty Bread

Small (25 Guests) \$170.00

Large (50 guests) \$270.00

Seasonal Fresh Fruit & Berries with Chocolate & Honey-Yogurt Dipping Sauces

Small (25 Guests) \$125.00

Large (50 guests) \$210.00

Raw Vegetable Crudités with Dipping Sauces

Small (25 Guests) \$85.00

Large (50 guests) \$ 115.00

≈≈ **Hors d'Oeuvres** ≈≈

(Hors d'Oeuvres are generally passed or can be displayed. All priced per dozen.)

COLD

Spicy Tuna Tartar in Wonton \$44
Prosciutto & Melon "Lollipops" \$25
Artichoke, Goat Cheese & Olive Crostini \$29
Crab Rangoons with Spiced Soy Sauce \$36
Truffled Chicken Salad on Brioche \$38.50
Steak Tartar on Toast Points \$36
House Cured Salmon on
Rye Bagel Chips \$35
Ceviche Canapés \$26
Cold Charred Vegetable Brochettes \$29

HOT

Risotto Fritters with
Tomato & Mint Fondue \$22
Curried Crab Meat Profiteroles \$31
Crab Cakes with Moroccan Glaze \$43
Pancetta Wrapped Shrimp
with Coffee BBQ \$50
Foie Gras French Toast with Fig Jam \$53
Thin California Spring Rolls \$26
Home Made Potato "Chips"
with Manchego Fondue \$17

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Add

Interactive Cooking Station, \$75 Chef Fee:
Freshly prepared Duck Quesadillas: Additional \$3.50 per person
Rack of Lamb "Persillade" - Carving Station: \$21.50 per rack (yields 5 chops)

≈≈ Themed Breaks ≈≈

(price per guest)

ENGLISH "AFTERNOON TEA BREAK" À LA SAVOY

Darjeeling and Ceylon Loose Leaf Teas with Milk
Classical Tea Finger Sandwiches:
Watercress, Chicken & Truffle Salad, Cucumber, and Salmon
Scones with Clotted Cream and Jams
Chocolate Truffles and Chocolate Dipped Strawberries
\$17

COFFEE BREAK

Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$6.00

AT THE MOVIES

Popcorn, Carmel Corn, Pretzels, Raisinets
Milk Duds, Junior Mints, Juji Fruits
Assorted Soft Drinks, Mineral Waters,
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$15.50

COOKIE TIME

Fresh Baked Assorted Cookies & Brownies
Assorted Soft Drinks, Mineral Waters
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$12.00

REFRESHER BREAK

Assorted Soft Drinks, Mineral Waters
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$10.00

ICE BREAKER

Dove Bars, Häagen-Dazs Ice Cream Bars &
Frozen Yogurt Bars
Assorted Soft Drinks, Mineral Waters
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$15.50

BREAK TIME

Selection of Fresh Baked Cookies & Afternoon
Sweets with Fresh Fruit
Assorted Soft Drinks, Mineral Waters
Freshly Ground "Lavazza®" Coffees
Regular and Decaffeinated
Twining's Tea Selection \$14.00

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BAR SELECTION

PREMIUM BAR

\$7.50 per drink (1½oz.) including mixes

Smirnoff Vodka
 Gordon's Gin
 Seagram VO Rye
 Dewar's Scotch
 Jim Beam Bourbon
 Bacardi Rum
 Jose Cuervo Blanco Tequila

Wines – House Selection

\$8 per 5oz. Glass

Veramonte Chardonnay
 Taft Street Merlot
 L. P. Edwards Cabernet Sauvignon
 Beringer White Zinfandel

DELUXE BAR

\$8.50 per drink (1½oz.) including mixes

Absolut Vodka
 Bombay Sapphire Gin
 Crown Royal Rye
 Chivas Regal 12 yr. Scotch
 Jack Daniel's Bourbon
 Meyer's Rum
 Don Julio Blanco Tequila

Wine Selection

\$10 per 5oz. Glass

La Crema Chardonnay
 Banfi "San Angelo" Pinot Grigio
 Robert Mondavi Merlot
 Estancia Cabernet Sauvignon

BEER & SODAS

Domestic Beer Brands \$4.95
 Imported & Microbrew Beer Brands \$5.50

Sodas, Mineral & Bottled Waters \$3.00
 Fresh Orange or Grapefruit Juice \$12.50

COCKTAIL RECEPTIONS - HOURLY BAR PRICING

All hourly bars include five types of spirits from above, with set ups and mixes.

Prices exclude tax and 18% gratuities.

PREMIUM BAR

White, Blush and Red Wine
 Domestic Beer Labels
 Juices, Sodas & Mineral Waters
 1 hour \$15 per person
 2 hours \$26 per person
 3 hours \$32 per person

DELUXE BAR

White, Blush and Red Wine
 Domestic & Imported Beer Labels
 Juices, Sodas & Mineral Waters
 1 hour \$19 per person
 2 hours \$30 per person
 3 hours \$39 per person

MEETING SPACE MEASUREMENTS

(Prices are subject to 18% Service Charge and Illinois State Tax. Prices subject to change)

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FUNCTION ROOM	SQUARE FEET	CEILING HEIGHT	LENGTH	WIDTH
Salon I, II	588	8'6"	39'2"	15'
Salon III	578	8'6"	38'5"	15'
Salons I-II-III	1166	8'6"	77'7"	15'
Plaza	395	8'	26'	15'2"
Colonnade	532	8'6"	38'	14'
Boardroom	273	8'6"	21'	13'

MEETING SPACE ACCOMMODATIONS

FUNCTION ROOM	CLASSROOM	CONFERENCE	THEATER	U - SHAPE	ROUNDS	RECEPTION
Salon I, II	25	30	60	30	40	50
Salon III	25	30	60	30	40	50
Salons I-II-III	66	60	125	60	90	150
Plaza	20	16	30	N/A	24	25
Colonnade	N/A	25	45	N/A	30	40
Boardroom	N/A	12	N/A	N/A	N/A	N/A

Room Rental Pricing

	FULL DAY With Food & Beverage	HALF DAY With Food & Beverage	*WITHOUT Food & Beverage
Salon I	\$385	\$300	\$600
Salon II	\$385	\$300	\$600
Salon III	\$385	\$300	\$775
Salons I - II	\$650	\$600	\$1,100
Salons I -II - III	\$775	\$600	\$1,450
Colonnade	\$400	\$300	\$600
Plaza	\$400	\$300	\$600
Colonnade & Plaza	\$575	\$500	\$775
Executive Boardroom	\$550	\$300	\$700

- Coffee Breaks are not considered Food & Beverage Revenues

• AUDIOVISUAL EQUIPMENT

(Prices are subject to change, as audiovisual equipment is supplied)

(Prices are subject to 18% Service Charge and Illinois State Tax. Prices subject to change)

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and installed by an outside contractor.)

PROJECTORS

(Ceiling Height is 8'6" in all Meeting Rooms)

Overhead Projector (Includes Skirted Cart)	\$50
Hi Bright Overhead for LCD Panels (4000 Lumens)	\$75
Slide Projector 35mm Kodak EIII with 4"-6" Zoom Lens (Includes Skirted Cart)	\$55
Hi-Speed Navitar Zoom 6"-9" Lens (use with Slide Projector) (Includes Safe-Lock Stand)	\$45

SCREEN

Ceiling Height is 8'6" in All Meeting Rooms

6' Screen (70" x 70")	\$29
8' Screen (70" x 70")	\$55

VIDEO

VIDEO PLAYERS / RECORDERS

VHS Playback System (Includes Deck, 25" TV and 48" Skirted Cart)	\$135
1/2" VHS Player / Recorder	\$65
3/4" Umatic Player	\$95

VIDEO MONITORS / RECEIVERS

25" Zenith TV	\$95
27" Mitsubishi Monitor Receiver	\$105
31" Mitsubishi Monitor Receiver	\$130

VIDEO PROJECTORS / CAMERAS

Sony 1042Q 3 Lens (Includes Screen & Set Up)	\$550
Sharp XG 400 U LCD Projector (Includes Screen)	\$335
Sharp XG 850 U LCD Projector (Includes Screen)	\$455
Panasonic VHS Camcorder with Tripod	\$165

COMPUTERS

Direct Telephone Line(s) each \$100
(Telephone Charges Are Extra)

PolyCom Sound Station (Audio Conferencing)	\$135
Sharp QA-1650 (MAC 16 Million Color)	\$325
Sharp QA-1750 (VGAS - MAC 16 Million Color)	\$375
Sharp QA-2500 (High Resolution)	\$495

COMPUTER COLOR MONITORS

NEC 27" - CGA, EGA, VGA	\$195
NEC 30" - CGA, EGA, VGA	\$245
Computer Interface (Extron 106/109)	\$70

AUDIO EQUIPMENT

MICROPHONES

Microphone, Cable & Floor Stand / Wireless	\$35/\$125
Lavalier Microphone with Cable / Wireless	\$48/\$125
PZM Microphone with Cable	\$30

PROGRAM SOURCES

Marantz Cassette Recorder	\$70
Cassette Player	\$50
Cassette Tape - each 90 minutes	\$5
Shure Mixer (4 Channel)	\$45
8 Channel Mixer	\$125

ACCESSORIES

Projection Cart 34"- skirted	\$18
48"- skirted	\$20
Flipchart with Markers & Pad	\$25
Extra Pad for Flipchart	\$12
Laser Pointer	\$50
Wireless Remote for Slide Projector	\$40
High Speed Internet Line	\$100
Hub Connector (up to 16 Lines)	\$75

\$20.00 Delivery/Pick Up fee will be applied to all AV orders