



2019 CATERING MENU

BREAKFAST BUFFETS

All Breakfast Buffets Include Assorted Chilled Juices, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

Based on 60 minutes of Continuous Service

HARVESTER CONTINENTAL 14.95

Assorted Chilled Juices
 Croissants, Muffins & Danish with Butter & Fruit Preserves
 Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas

CROWNE CONTINENTAL 16.95

Fresh Sliced Seasonal Fruit & Berries **GF**
 Assorted Fruit Yogurt **GF**
 Assorted Scones and Pastries
 Bagels with Cream Cheese, Butter & Fruit Preserves
 Warm Croissants with Butter & Fruit Preserves

BUILD YOUR OWN BREAKFAST 19.99

Choice of (2) Two

Fresh Sliced Seasonal Fruit
 Baked Croissants
 Bagels with Cream Cheese, Butter & Fruit Preserves
 Assorted Scones and Pastries
 Grilled Muffins with Whipped Butter

Choice of (3) Three

Fluffy Scrambled Eggs
 Scrambled Egg Whites
 Smoked Bacon
 Breakfast Potatoes

HARVESTER BUFFET 22.95

Fresh Sliced Seasonal Fruits & Berries **GF**
 Assorted Cold Cereals with Milk
 Fluffy Scrambled Eggs **GF**
 Home Style Breakfast Potatoes **GF**
 Smoked Bacon **GF** and Breakfast Sausage
 Breakfast Breads and Pastries with Butter & Fruit Preserves

CROWNE BUFFET 22.00

Fresh Sliced Seasonal Fruits & Berries **GF**
 Assorted Bagels with Butter, Cream Cheese & Fruit Preserves
 Fluffy Scrambled Eggs **GF**
 Smoked Bacon **GF**
 Home Style Breakfast Potatoes **GF**
 Texas Style 'French' Toast with Warm Maple Syrup & Whipped Butter

\$50.00 Setup Fee for Buffets with Less Than 20 Persons

ALL DAY PACKAGES

CROWNE ALL DAY LONG 60

EARLY MORNING BREAK ~ CHOOSE ONE (1)

HARVESTER CONTINENTAL

Assorted Chilled Juices

Croissants, Muffins & Danish with Butter & Fruit Preserves

Freshly Brewed Coffee, Decaf Coffee & Assorted Teas

MID-MORNING BREAK

Yogurt Bar with Fresh Berries **GF** & Crunchy Granola Topping

Freshly Brewed Coffee, Decaf Coffee & Assorted Teas

LUNCH~ CROWNE DELI LUNCH

Soup du Jour OR Quinoa, Cranberry, Feta Salad

Sliced Ham, Roast Turkey, Roast Beef & Tuna Salad

Sliced Cheddar, American & Provolone Cheeses

Lettuce, Sliced Tomatoes, Onions

Deli Pickles, Dijon Mustard & Mayonnaise

Assorted Sliced Breads, Rolls

Individual Bags of Chips & Pretzels

Assortment of Cookies & Brownies

AFTERNOON BREAK ~ CHOOSE ONE (1)

GAME DAY BREAK

Hot Soft Pretzels with Yellow Mustard

Mini Corn Dogs

Cinnamon Churros with Bavarian Cream

Iced Tea & Lemonade

THE HEALTHY CHOICE

Hummus Trio

Sliced Pita and Assorted Breads

Vegetable Crudité Cups with Green Goddess Dressing

Assorted Soft Drinks & Bottled Water

CROWNE ALL DAY BREAK 38

EARLY MORNING BREAK ~ CHOOSE ONE (1)

HEALTHY CONTINENTAL

Assorted Chilled Juices

Hard Boiled Eggs **GF**

Fresh Seasonal Fruit **GF**

NutriGrain® Cereal Bars

Freshly Brewed Coffee, Decaf Coffee & Assorted Teas

CROWNE CONTINENTAL

Assorted Chilled Juices

Fresh Sliced Seasonal Fruit & Berries **GF**

Assorted Fruit Yogurt **GF**

Assorted Scones and Pastries

Bagels with Cream Cheese, Butter & Fruit Preserves

Ham and Cheese Croissants

Freshly Brewed Coffee, Decaf Coffee & Assorted Teas

MID-MORNING BREAK

Fruit and Yogurt Cups **GF**

Assorted Soft Drinks & Bottled Water

Freshly Brewed Coffee, Decaf Coffee & Assorted Teas

AFTERNOON BREAK ~ CHOOSE ONE (1)

POPCORN BAR

Original Popcorn, Cheese Popcorn, Caramel Popcorn

Spicy Cheese, Parmesan Cheese Seasoning

Assorted Soft Drinks and Bottled Water

BAKER'S BREAK

Assorted Jumbo Cookies

Gourmet Fudge Brownies

Iced Tea and Lemonade

Regular and Decaf Coffee

CROWNE PLAZA BURR RIDGE

300 South Frontage Road | Burr Ridge, IL 60527
630-325-2900 | www.cpchicagosw.com

PRICES DO NOT INCLUDE 22% SERVICE CHARGE,
7.25% STATE SALES TAX & 1% EATING TAX

BREAKS

(One Hour Time Limit on All Breaks)

BAKER'S BREAK 8

Gourmet Fudge Brownies
Iced Tea & Lemonade
Regular & Decaffeinated Coffee

GAME DAY BREAK 10

Hot Soft Pretzels with Yellow Mustard
Mini Corn Dogs
Cinnamon Churros with Bavarian Cream
Iced Tea & Lemonade

ENERGY KICK BREAK 10

Individual Bags of Trail Mix
Fruit and Yogurt Cups
Granola Bars
Assorted Powerade & Bottled Water

WAFFLE HOUSE 10

Warm Waffle
Seasonal Berries
Flavored Syrups
Flavored Whipped Creams
Candied Walnuts
Regular and Decaffeinated Coffee

FRUIT SMOOTHIE BREAK 10

Assortment of Fruit Smoothies
Assorted Granola Bars
Assorted Soft Drinks & Bottled Water
(Maximum of 100 persons)

THE HEALTHY CHOICE 12

Hummus Trio
Sliced Pita and Assorted Breads
Vegetable Crudit  Cups with Green Goddess Dressing
Assorted Soft Drinks & Bottled Water
Add Coconut Water for \$5 per person

POPCORN BAR 8

Original Popcorn, Cheese Popcorn, Caramel Popcorn
Spicy Cheese, Parmesan Cheese Seasoning
Assorted Soft Drinks and Bottled Water

MOVIE BREAK 10

Assorted Flavored Popcorns
Nachos with Melted Cheese and Jalapenos
Assorted Candy
Bottled Water & Assorted Sodas

A LA CARTE ITEMS

BEVERAGES

All Day Drink Package of Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas 16 per person
(8 Hours of Continuous Service to include AM and PM refresh)

Freshly Brewed Coffee, Decaf Coffee, & Assorted Herbal Teas	52 per gallon
Freshly Brewed Iced Tea	40 per gallon
Fruit Punch or Lemonade	40 per gallon
Orange, Apple, Cranberry and Grapefruit Juices	48 per gallon
Assorted Soft Drinks <i>Coca-Cola, Diet Coke & Sprite</i>	4.00 each
Assorted Powerade	5.00 each
Coconut Water	5.00 each
Fiji ® Bottled Water	4.00 each

FROM THE BAKERY

Fresh Baked Pastries	37 per dozen
Fresh Baked Muffins <i>With Butter & Fruit Preserves</i>	36 per dozen
Buttered Croissants	40 per dozen
Grilled Muffins	40 per dozen
Assorted Bagels <i>With Cream Cheese, Butter & Fruit Preserves</i>	39 per dozen
Freshly Baked Jumbo Cookies	37 per dozen
Gourmet Fudge Brownies	37 per dozen
Gluten Free Muffins GF	5.00 each
Gluten Free Cookies GF	5.00 each

OTHER ITEMS

Assorted Whole Fruit GF	3.00 each
NutriGrain® Cereal Bars	3.00 each
Granola Bars	3.00 each
Individual Bags of Potato Chips or Pretzels	3.00 each

BREAKFAST ENHANCEMENTS

Hard Boiled Eggs	2.50 per person
Euro Platter (Assorted Meats and Cheeses)	10.00 per person
Fruit & Yogurt Parfaits	6.00 per person
Fresh Fruit Cup	3.00 per person
Assorted Cereal with Milk	3.50 per person
Egg & Cheese Croissant	3.00 per person
with Sausage, Bacon or Ham	- 5.00 per person
Waffle Station*	8.00 per person
Omelet Station*	8.00 per person
<i>*Requires 1 attendant per 75 guests 75.00 per attendant</i>	
Assorted Whole Fruit	3.00 each
Gluten Free Muffins	5.00 each
NutriGrain® Cereal Bars	3.00 each

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LUNCH BUFFETS

All Lunch Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$50.00 Setup Fee for Buffets with Less Than 20 Persons

CROWNE DELI LUNCH 20.95

Chef's Soup du Jour OR Quinoa, Cranberry, Feta Salad

Baked Sliced Ham, Roast Turkey, Roast Beef & Tuna Salad

Sliced Cheddar, American & Provolone Cheeses

Lettuce, Sliced Tomatoes, Onions

Deli Pickles, Dijon Mustard & Mayonnaise

Artisanal Breads and Rolls

Individual Bags of Chips & Pretzels

Assortment of Cookies & Brownies

SOUTH OF THE BORDER 24

Chicken Tortilla Soup

Mixed Field Greens

Mexican Rice and Refined Beans

Chicken Fajitas with Bell Peppers & Onions

Taco Bar Featuring Seasoned Ground Beef, Diced Tomato, Diced Onion, Shredded Lettuce, Shredded Cheese, Sour Cream & Pico de Gallo
Warm Flour Tortillas & Corn Taco Shells

Cinnamon Churros

Add Beef Fajitas for \$6 per person

EXECUTIVE BOARDROOM 20

(FOR 20 PERSONS OR LESS)

Individual Bags of Chips and Pretzels

Deli Selection of Condiments

Chef's Choice Dessert

Choice of (2) Two Sides

Chilled Pasta Primavera

Dilled New Potato Salad

Tri-Color Quinoa Salad

Caesar or Field Greens Salad

Choice of (2) Two Sandwiches

Classic Italian on Focaccia Bread

Grilled Vegetable Wrap

Classic Cuban Sandwich

Smoked Turkey Wrap

Vineyard Chicken Salad Croissant

TOUR OF ITALY 24

Classic Caesar Salad

Manicotti with Florentine Sauce

Italian Sausage and Peppers

Chicken Saltimbocca

Roasted Garlic Green Beans

Herbed Focaccia

Tiramisu and Mini Cannoli's

LUNCH BUFFETS

All Lunch Buffets Include Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$50.00 Setup Fee for Buffets with Less Than 20 Persons

CROWNE LUNCH BUFFET 22.99

Roasted Red Bliss Potatoes

Vegetable Medley

Chef's Choice Dessert

Choice of (2) Two Sides

Classic Caesar Salad

Mixed Field Greens

Fruit Salad

Vegetable Crudit  Cups

Quinoa Salad

Choice of (2) Two Entrees

Roast Sliced Beef with Au jus

Mediterranean Chicken with Kalamata Olives,
Artichoke Hearts, Capers & Shallots

Seared Salmon with Chili Glaze

Crusted Chicken with Dijon Cream

Pork Loin with Apple Chutney

Additional Entr e \$6 per person

Additional Side \$3 per person

BAKED POTATO AND SALAD BAR 20.99

Mixed Field Greens with Assorted Dressings

Large Idaho Baked Potatoes

Assorted Toppings to include:

Grilled Chicken, Chorizo Chili, Steamed Broccoli, Grated Cheese, Green Onions, Sour Cream, Bacon Bits, Tomatoes, Cucumbers, Croutons, Whipped Butter

Whole Grain and Wheat Rolls with Butter

Fresh Seasonal Fruit

Chef's Choice Dessert

Add Grilled Skirt Steak for \$6 per person

Add Chef's Soup Du Jour for \$4 per person

PLATED LUNCHES

CHICKEN PICATTA 24

Pan Seared Chicken Breast Topped with a Lemon, Wine & Caper Sauce

Served with Rice Pilaf & Chef's Selection of Vegetables

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

CHIMICHURRI STEAK GF 25

Chimichurri Marinated Skirt Steak

Served with Roasted Red Potatoes & Chef Selection of Vegetables

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

BUILD YOUR OWN PLATE 24

PICK ONE:

Tilapia Florentine with white wine and spinach sauce

Chicken Marsala with mushrooms wine sauce.

Roasted pork loin medallions with Caribbean peach Pico de Gallo

London Broil grilled with a cabernet infusion sauce.

Baked Cod with citrus-cilantro burre blanc.

PICK ONE:

Whipped mash Potatoes

Roasted red potatoes

Rice pilaf

Vegetable quinoa

Spicy and sweet couscous

PICK ONE:

California vegetables

Garlic green beans

Broccoli and carrots

Corn and red peppers

Cauliflower and broccoli

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

BLACKENED CHICKEN FOCACCIA 21

Blackened Chicken with Provolone Cheese, Bacon, Lettuce & Tomato

Served with Pasta Salad & Deli Pickle

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

YOU PICK TWO 22

Half Blackened Chicken Focaccia with Provolone Cheese, Bacon, Lettuce & Tomato

Chicken Salad Croissant

Petite Crowne or Caesar Salad

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

CROWNE SALAD 22

Grilled Chicken **OR** Chicken Salad over Mixed Greens with Fresh Raspberries, Blueberries, Gorgonzola & Candied Walnuts **GF**

Served with a Raspberry Vinaigrette Dressing

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

SUBSTITUTE ATLANTIC SALMON 25

SUBSTITUTE JUMBO SHRIMP 26

CHICKEN CAESAR SALAD 20

Grilled Chicken over Romaine Lettuce with Classic Caesar Dressing, Shaved Parmesan & Croutons

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

SUBSTITUTE ATLANTIC SALMON 24

SUBSTITUTE JUMBO SHRIMP 24

PENNE PASTA 20

Penne Pasta with Fresh Seasonal Vegetables and Tossed in a Garlic Cream Sauce. Finished with Shaved Parmesan Cheese

Chef's Selection of Dessert

Iced Tea, Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

WITH GRILLED CHICKEN 22

WITH SHRIMP 24

BOXED LUNCHESES

Choose Up To (2) Boxed Lunches. All Boxed Lunches to Include:
Condiments, Disposable Flatware, Bottled Water or Soft Drink, Bag of Chips, Fresh Baked Cookie

\$19 PER BOX

(\$2 FEE PER ADDITIONAL ITEM)

ROAST BEEF

Roast Beef, Aged Gouda Cheese, and Horseradish Sauce on Whole Wheat Bread

VINEYARD CHICKEN

Cashew Chicken Salad of Tender White Meat, Green Grapes, Cashew Nuts, and a Touch of Curry on a Buttered Croissant

THE MEDITERRANEAN

Lemon Roasted Chicken Mixed with Feta, Tomatoes, Chopped Olives, Sprouts, and Creamy Cucumber Dressing, Served with a side of Pita

VERY VEGGIE

Flour Tortilla with Grilled Vegetables, Mozzarella, and Sun-Dried Tomato Aioli

TUNA SALAD

Tuna Salad on a Buttered Croissant

IT'S A WRAP

Marinated Flank Steak with Caramelized Red Onion Jam, Sliced Tomatoes, and Field Greens

HERO

Honey Cured Ham and Swiss Cheese with Grain Mustard on Ciabatta

CLASSIC ITALIAN

Prosciutto, Salami, Mozzarella, Roasted Peppers, and Pesto on Focaccia Bread

SMOKED TURKEY

Turkey, Lettuce, Tomato, and Champagne Mustard on a Whole Wheat Wrap

Add Individual Fruit Cups for \$3 per person

Add Pasta Salad for \$3 per person

RECEPTION PACKAGES

GRILLED VEGETABLE DISPLAY 50

Grilled Vegetables, Artichoke Hearts, Marinated Mushrooms, Roasted Red Peppers, Kalamata Olives, Genoa Salami, Fresh Mozzarella, Julienne Provolone & Cherry Tomatoes

IMPORTED & DOMESTIC CHEESE DISPLAY 50

Cheddar, Swiss, Jalapeno Jack, Mozzarella, Brie, Havarti Dill & Smoked Gouda Cheeses

Garnished with Grapes, Gourmet Crackers & Sliced Baguettes

TROPICAL FRUIT DISPLAY 50

Cantaloupe, Pineapple, Honeydew, Mango, Kiwi, Papaya & Fresh Seasonal Berries

FRESH VEGETABLE CRUDITÉS 50

Grape Tomatoes, Celery, Carrots, Cucumbers, Broccoli, Red & Green Bell Peppers

Served with Ranch & Bleu Cheese Dipping Sauces

SMOKED SALMON DISPLAY 275

Whole Side Filets with Diced Eggs, Capers, Dill, Diced Red Onion & Sliced Lemon

Served with Remoulade Sauce

Gourmet Crackers & Sliced Baguettes

Serves 25-30 people

DESSERT DISPLAY 40

Assortment of Pastries, Mini Cheesecakes, Fruit Tartlets, Chocolate Eclairs, Chocolate Truffles & Cannoli's

Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

Whipped Cream & Chocolate Shavings

Add Vanilla, Hazelnut & Almond Syrups for \$2.00

RECEPTION PACKAGES

COUNTY LINE 24

Imported and Domestic Cheese Display
 Grilled Vegetable Display
 Beef and Cheese Empanadas
 Teriyaki Chicken Skewers with Pineapple and Peppers
 Sliced Beef Tenderloin Crostini
 Tomato Basil Bruschetta

Each Additional Hour \$10 per person

THE FARMALL 25

Imported and Domestic Cheese Display
 Vegetable Crudité
 Spinach and Artichoke Dip **OR** Hummus Trio
 Fried Ravioli with Marinara
 Sesame Chicken Skewers
 Raspberry and Brie Bites

Each Additional Hour \$15 per person

THE HARVESTER 38

Imported and Domestic Cheese Display
 Assorted Baked Flatbreads
 Pasta Action Station*
 Prime Rib Carving Station*
 Vegetable Spring Rolls with Teriyaki Sauce
 Crab Rangoon with Plum Sauce
 Assorted Mini Mousse Cups

*(1) One Attendant Required per 75 guests (\$75 each) **Each Additional Hour \$17 per person**

SPORTS BAR 20

Jumbo Pretzels with Ballpark Mustard
 Fresh Popped Popcorn
 Jalapeno Poppers with Ranch
 Chicken Quesadillas
 Buffalo Chicken Tenders, Celery, Carrot Sticks, and Bleu Cheese
 Yellow and Blue Corn Tortilla Chips with Garnishes of Chile Con Queso, Pico de Gallo, Fresh Guacamole, Salsa, Cilantro, and Sour Cream
 Peanuts in Shell

Additional hour 7.50 per person

Drink Tickets Available:

\$5.50/ticket
Domestic/Imported Beer or Premium Wine

\$6.50/ticket
Domestic/Imported Beer, Premium Wine, or Premium Liquor

\$8.50/ticket: Super Premium brands

RECEPTION STATIONS

ACTION STATIONS

ATTENDANT REQUIRED - 1 PER 75 GUESTS

\$75.00 PER ATTENDANT

PASTA STATION 25

Bow Tie, Penne & Tri Colored Tortellini Pastas
 Grilled Chicken, Italian Sausage & Baby Shrimp
 Sliced Mushrooms, Diced Tomatoes, Asparagus
 Tips, Red & Green Bell Peppers, Red Onion,
 Broccoli, Capers, Artichoke Hearts, Peas, Garlic &
 Parmesan Cheese
 Sweet Tomato Marinara, Alfredo Sauce or Olive Oil
 Sliced Rolls with Butter

FAJITA STATION 25

Marinated Chicken Sautéed with Onions & Peppers
 Marinated Sliced Beef Sautéed with Onions &
 Peppers
 Shredded Monterey Jack & Cheddar Cheeses,
 Shredded Lettuce, Diced Tomatoes, Diced
 Jalapenos, Sliced Black Olives
 Sour Cream, Guacamole & Pico de Gallo
 Warm Flour Tortillas

ORIENTAL STIR FRY STATION 24

Chicken, Beef & Shrimp Stir Fried to Order
 Oriental Vegetables, Lo Mein Noodles & Rice
 Teriyaki, Sweet & Sour or General Tso's Sauces

CARVING STATIONS

ATTENDANT REQUIRED - 1 PER 75 GUESTS

\$75.00 PER ATTENDANT

STEAMSHIP ROUND OF BEEF* 695

Served with Horseradish Cream Sauce & Sliced
 Silver Dollar Rolls

75 people minimum, Serves up to 120 guests

**Order must be placed at least 2 weeks in advance*

ROAST TENDERLOIN OF BEEF 375

Served with Stone Ground Mustard,
 Cabernet Demi Glaze & Sliced Silver Dollar Rolls
Serves 25-30 guests

SLOW ROASTED PRIME RIB 450

Served with au jus and Horseradish Cream Sauce
 & Sliced Silver Dollar Rolls
Serves 35-45 guests

OVEN ROASTED TURKEY BREAST 150

Served with Cranberry-Peach Relish & Pan Gravy
 and Sliced Silver Dollar Rolls
Serves 20-25 guests

HONEY GLAZED BAKED HAM 125

Served with Glazed Cherries & Pineapple Chutney
 and Sliced Silver Dollar Rolls
Serves 15-20 guests

DINNER BUFFETS

All Dinner Buffets Include Warm Rolls and Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

\$50.00 Setup Fee for Buffets with Less Than 20 Persons

CROWNE DINNER BUFFET 28

Classic Caesar Salad or Mixed Field Greens **GF**
 Tomato, Feta & Cucumber Salad **GF**
 Chicken Picatta with Lemon and Capers
 Pan Seared Lake Trout with Sautéed Tomato & Onion **GF**
 Roast Sliced Sirloin with Cabernet Demi Glaze **GF**
 Chef's Selection of Starch & Vegetable **GF**
 Assortment of Desserts

PRIME RIB BUFFET 45

Salad Station **GF**
Romaine Lettuce, Mixed Greens, and Baby Spinach with Assorted Fixings and Dressings
 Chef Attended Prime Rib Carving Station with Horseradish Cream & Au Jus **GF**
 Seared Salmon Florentine
 Mashed Potato Bar **GF**
Mashed Sweet Potatoes & Mashed Idaho Potatoes With Assorted Toppings
 Chef's Selection Vegetable **GF**
 Dessert Table featuring Mini Pastries, Whole Cakes & Pies

SOUTHERN HOSPITALITY 28

Mixed Field Greens, Potato Salad & Creamy Cole Slaw
 Honey Glazed BBQ Bone-In Chicken
 Pulled Roast Barbecue Pork
 Brown Sugar Baked Beans
 Macaroni & Cheese
 Collard Greens
 Assorted Cakes and Pies

MEXICO CITY 27

Classic Caesar Salad **GF**
 Warm Dinner Rolls & Butter
 Cola Lime Marinated Chicken
 Pulled Mojo Pork with Pickled Cabbage and Onion
 Cilantro and Vegetables Rice
 Refined Beans
 Chef's Choice Dessert

MILAN DINNER BUFFET 32

Classic Caesar Salad & Tomato, Basil & Mozzarella Salad with Balsamic Glaze **GF**
 Mediterranean Red Snapper with Kalamata Olives, Artichoke Hearts, Scallions & Capers
 Tuscan Chicken **GF**
Smothered in Spinach, Tomatoes, Cream, and Melted Mozzarella
 Pasta Primavera Tossed in Olive Oil & Garlic
 Chef's Selection of Vegetables **GF**
 Tiramisu and Mini Cannoli's

THE FOUR PINES 28

Mixed Field Greens **GF**
 Snapper with Pear and Jicama
 Ribeye Medallions with Roasted Shallot Demi
 Loaded Red Bliss Mashed Potatoes with Assorted Toppings
 Crimini Mushrooms and Asparagus Sautee
 Chef's Selection of Dessert

PLATED DINNERS

All Plated Dinners Include Choice of Field Greens or Caesar Salad, Warm Rolls and Butter, Iced Tea. Freshly Brewed Coffee. Decaffeinated Coffee. and Assorted Herbal Teas

VEGETABLE RISOTTO 22

Risotto with Grilled Asparagus & Parmesan Cheese, Portabella Mushrooms & Grape Tomatoes

Chef's Selection of Dessert

ROSEMARY CHICKEN 24

Breast of Chicken with Rosemary Sage Jus **GF**

Roasted Red Bliss Potatoes & Green Bean Medley

Chef's Selection of Dessert

CHICKEN SALITMBOCCA 24

Breast of Chicken with Prosciutto, Spinach & Parmesan Cheese Sauce

Creamy Mashed Potatoes

Chef's Choice Seasonal Vegetable

Chef's Selection of Dessert

8oz NEW YORK STRIP STEAK 30

Served with Green Peppercorn Sauce

Trio of Potatoes

Chef's Choice Seasonal Vegetable

Chef's Selection of Dessert

PLATED DINNERS

All Plated Dinners Include Choice of Field Greens or Caesar Salad, Warm Rolls and Butter, Iced Tea. Freshly Brewed Coffee. Decaffeinated Coffee. and Assorted Herbal Teas

NEW YORK STRIP STEAK 34

Certified Angus Beef New York Strip Steak with Wild Mushroom Sauce

Served with Roasted Red Bliss Potatoes & Mixed Vegetables

Chef's Selection of Dessert

Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

SEARED SNAPPER 32

Snapper Seared Lightly over Lime Crema

Herb Polenta

Fresh Seasonal Vegetable

Chef's Selection of Dessert

CHICKEN CAPRESE 24

Chicken Smothered with Heirloom Tomatoes, Fresh Basil, and Melted Mozzarella with a Balsamic Glaze

Served on a Bed of Mashed Potatoes and Seasonal Vegetables

Chef's Selection of Dessert

SALMON OSCAR 34

Fresh Atlantic Salmon with Hollandaise Sauce

Roasted Red Bliss Potatoes

Fresh Seasonal Vegetables

Chef's Selection of Dessert

HERB CRUSTED PORK 34

Roasted Pork Loin with Apple Demi Glaze **GF**

Served with Boursin Mashed Potatoes & Fresh Seasonal Vegetables

Chef's Selection of Dessert

Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

FILET MIGNON 38

Certified Angus Beef Filet Mignon with Cabernet Demi Glaze

Served with Horseradish Mashed Potatoes & Asparagus

Chef's Selection of Dessert

Freshly Brewed Coffee, Decaf Coffee & Assorted Herbal Teas

All Plated Dinners Include Choice of Field Greens or Caesar Salad, Warm Rolls and Butter, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas

BEVERAGE SELECTIONS

CASH BAR

Super Premium Brand Cocktail	9.00
Premium Brand Cocktail	7.00
Domestic Beer	5.00
Imported Beer	6.00
Premium Wine by the Glass	7.00
Super Premium Wine by the Glass	9.00
Soft Drink / Bottled Water	3.00
Sparkling Water	5.00

\$75.00 Bartender Fee Applies, Hotel Requires 1 Bartender per 100 Guests

HOSTED CONSUMPTION BAR

Super Premium Brand Cocktail	8.50
Premium Brand Cocktail	6.50
Domestic Beer	4.50
Imported Beer	5.00
Premium Wine by the Glass	6.50
Super Premium Wine by the Glass	8.50
Soft Drink / Bottled Water	2.50
Sparkling Water	4.50

\$75.00 Bartender Fee Applies, Hotel Requires 1 Bartender per 100 Guests

PREMIUM BRAND SELECTIONS

- Absolute Vodka / Tito Vodka
- Bombay Dry Gin
- Bacardi Rum / Captain
- Dewar's Scotch
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Jose Cuervo Tradicional Tequila

PREMIUM OPEN BAR - PER PERSON

One Hour	16.00
Two Hours	24.00
Three Hours	32.00
Four Hours	40.00

SUPER PREMIUM OPEN BAR - PER PERSON

One Hour	18.00
Two Hours	26.00
Three Hours	34.00
Four Hours	42.00

OPEN BEER, WINE & SODA BAR - PER PERSON

One Hour	12.00
Two Hours	18.00
Three Hours	24.00
Four Hours	30.00

BEER SELECTIONS

DOMESTIC: Budweiser, Bud Light, MGD, Coors Light & Miller Light

IMPORTED: Corona, 312 & Heineken

SUPER PREMIUM BRAND SELECTIONS

- Grey Goose Vodka / Tito Vodka
- Tanqueray Gin / BomBay Sapphire
- Captain Morgan
- Makers Mark Whiskey
- Crown Royal Whiskey / Jack Daniels
- Patron Silver Tequila

GENERAL POLICIES

MENU PRICING & AVAILABILITY

Menu Prices are subject to increase on an annual basis. The hotel guarantees prices 6 months prior to your event. Specific per person prices and menus may be outlined in your contract to avoid market increases. Our food and beverage team is happy to accommodate special dietary needs, as well as invent creative menu selections to meet the needs and suit the preferences of your guests. Children's Menus are available for guests aged 10 and under.

MINIMUMS

Food and Beverage Minimums are required for most functions. Please see your contract for more specific information. If your function does have a food and beverage minimum, purchases that equal or exceed the minimum will not be charged room rental. If less is purchased, the difference between the minimum and the actual purchase will be assessed as a room rental fee. Food and beverage minimums do not include labor fees, audio visual charges, service charge or sales tax.

SERVICE CHARGE & STATE SALES TAX

A 22% service charge and 7.25% State sales and use tax applies to all F&B charges. Tax and service charge are subject to change without notice. The service charge is taxable. If your group is tax exempt, a **valid State of Illinois** tax exemption certificate must be provided prior to event start date. It cannot be provided after the function concludes.

GURARANTEES

All food and beverage guarantees are due five (5) business days prior to your event. This will be considered the minimum guarantee, which is not subject to reduction. Moreover, it is agreed that if we do not receive guaranteed number five days in advance, we will use the contracted number of guests as your guaranteed number, for which you will be billed. Should your actual attendance exceed your guaranteed or expected number, we are prepared to serve (3%) over your guarantee or the actual attendance, whichever is greater. Your final bill will be billed as such. All items ordered must serve the minimum guaranteed number of guests in order to protect the service and quality of your event. We do not accept orders for items that serve less than your total guaranteed minimum.

IHG MEETING REWARDS

You will earn 3 IHG Reward Club Points for every pre-tax dollar you spend on your event and guest rooms. Use the points you earn for free stays, airline points and gift cards and certificates from countless retailers. Some restrictions apply. Visit www.ihg.com/rewardsclub for more information and sign up for your free membership.

CANCELLATION POLICY

All cancellations must be received in writing. Please see your contract for specific damage amounts due based on the cancellation date in relation to the event date.

DEPOSITS

Any deposits due must be submitted when the contract is signed and executed. Please see your contract for any deposit schedules, if any. Initial deposits shall become the property of the hotel and are non-refundable.

SIGNAGE AND DÉCOR

Groups may bring in signage or décor to enhance the function space. The hotel does not allow any holes to be put in walls, doors or ceilings. Hotel engineering will hang banners at a fee of \$25.00 per banner.

VENDORS

The Hotel does not maintain insurance covering vendor's property. Any vendors who are contracted for your event must provide the Hotel with proof of insurance, and are subject to the approval of the hotel. All Vendors must contact the Catering Department to arrange set up needs and available set up times for the day of your event. Hotel can also provide a list of preferred vendors for items such as music, valet parking, transportation, etc.

LIABILITY & DAMAGE TO HOTEL PROPERTY

The Hotel reserves the right to inspect and control all private functions. The client shall indemnify, defend and hold harmless the Hotel from and against all claims, damages, liability and expense to persons or property that may occur as a result of the clients use of the Hotel's facilities, provided that such claims, actions, damages, liability and expense arise out of or result from the actions, inactions, omissions of negligence of the client or its agents, representatives or guests. The client will be held responsible for any damages or loss to the building, equipment, decorations, or fixtures belonging to the Hotel and items lost or damaged during the affair due to activities of its guests. Any Damages or loss incurred will be billed to the client at replacement costs.

FOOD POLICIES

The State Health Code states that no food or beverage items, which remain uneaten after an event, may be removed by the group or its attendees. Food and Beverage items will not be allowed to be taken off property or used elsewhere in the hotel. Serving any food or beverage in any public space of the Hotel that is not purchased from the hotel is prohibited by state law. Wedding Cakes are allowed when purchased through a licensed and insured vendor.

BUFFET GUIDELINES

Buffet Dinners are prepared based on Final Guarantee of attendees. Buffet Items will be replenished until all guests have proceeded through the buffet line. After all guests have been served, if there are two buffet lines, one buffet line will remain open for an additional 30 minutes to accommodate any late arrivals or second helpings. Buffet items will not be replenished during this time.

ALCOHOL POLICY

The Hotel is the only licensed authority to sell and serve liquor for consumption on the premises. Illinois law requires persons to be a minimum of 21 years of age to consume alcoholic beverages. The Hotel reserves the right to refuse alcohol service to anyone. Should the age of a guest come into question, proper identification will be required.

SECURITY

Arrangements can be made for security of exhibits, merchandise, or articles set up for display prior to the planned event at an additional charge. This must be arranged through your Catering Manager. The hotel shall have final approval on any and all security personnel to be utilized during your event. If, in the sole judgment of the Hotel, security is required to maintain order due to the size and nature of your event, the hotel may require you to provide at the group's expense, uniformed or non-uniformed security personnel. All off site security service must be bonded and licensed in the state of Illinois