



CROWNE PLAZA®

HOTELS & RESORTS

AN IHG® HOTEL

Crowne Plaza Chicago O'Hare
Hotel & Conference Center

CATERING MENU

THANK YOU FOR CONSIDERING CROWNE PLAZA CHICAGO O'HARE



Our dedicated Crowne Meetings Director and Catering Sales Team are on call to ensure the success of your next event. Whether you are planning a board meeting, conference, or social gathering, we are here to assist. Please feel free to contact our staff with any questions. We look forward to serving you.

Yours in hospitality,
Sales & Catering Team



5440 North River Road, Rosemont IL 60018



847-671-6350



sales@crowneplazaohare.com



www.crowneplazaohare.com

All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 23% service charge. Prices, Service Charge, and Tax are subject to change without notice.

CONTINENTAL BREAKFAST BUFFETS



THE CROWNE

\$34

Freshly Brewed Coffee & Tea Selection

Assorted Chilled Fruit Juices

Sliced Seasonal Fruit Display with Berries

Freshly Baked Traditional Breakfast Pastries

Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese, Butter and Fruit Preserves

HEALTH & FIT

\$36

Freshly Brewed Coffee & Tea Selection

Selection of Chilled Juices

Sliced Seasonal Fruit Display

Oat Bran and Low-Fat Muffins

Toast Station with White, Multi-Grain and Rye Breads, Assorted Bagels, Cream Cheese and Fruit Preserves

Steel-Oats Oatmeal with Brown Sugar, Mixed Berries, Toasted Almonds, Walnuts and Dried Fruit,

Individual Assorted Yogurt

FIRST CLASS

\$39

Freshly Brewed Coffee & Tea Selection

Chilled Assorted Individual Bottled Fruit Juices

Sliced Seasonal Fruit Display

Freshly Baked Breakfast Breads and Pastries

Assorted Breakfast Cereal with 2% and Skim Milk

Make your own Yogurt Parfait: Non Fat Greek Yogurt

Mixed Berried, Bananas, Toasted Almonds, Walnuts and Dried Fruit

Chef Choice: Hot Breakfast Sandwich

BREAKFAST BUFFETS

BREAKFAST BUFFET #ONE \$46

Freshly Brewed Coffee & Tea Selection
Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Display with Berries
Assorted Breakfast Cereals with 2% & Skim Milk
Farm Fresh Scrambled Eggs
Crisp Smoked Bacon
Country Breakfast Sausage Links
Seasoned Oven Roasted Potato Wedges
Freshly Baked Traditional Breakfast Pastries
Bagel Selection with Regular, Strawberry, and Low Fat Cream Cheese

BREAKFAST BUFFET #THREE \$50

Freshly Brewed Coffee & Tea Selection
Selection of Chilled Fruit Juices
Sliced Fresh Tropical Fruit Display with Berries
Create your own Breakfast Taco:
Farm Fresh Scrambled Eggs
Flour Tortillas, Pic de Gallo, Sour Cream, Jalapenos, Guacamole, Cheddar and Monterey Jack Cheeses
Sliced Ranchero Steak
Applewood Smoked Bacon
Roasted Spicy Red Potatoes Wedges w/ Sweet Pepper & Onion
Belgian Waffles with Warm Maple and Mixed Berry Compote
Selection of Freshly Baked Breakfast Breads

BREAKFAST BUFFET #TWO \$48

Freshly Brewed Coffee & Tea Selection
Selection of Chilled Fruit Juices
Sliced Fresh Seasonal Fruit Display
Steel-Cut Oatmeal with Brown Sugar, Mixed Berries, Toasted Almonds, Candied Walnuts and Dried Fruits
Individual Assorted Non Fat Greek Yogurt
Farm Fresh Scrambled Eggs
Butcher Thick Cut Bacon
Country Breakfast Sausage Links
Cinnamon French Toast with Warm Maple Syrup & Butter
Shredded Hash Brown Potatoes
Toast Station with White, Multi-Grain and Rye Breads,
Assorted Bagels, Cream Cheese and Fruit Preserves

Additional \$100 Labor Fee Applied for Buffets under 25 guests



BUFFETS - ENHANCEMENTS



OMELETTES & EGGS YOUR WAY \$14

*Intended as an enhancement to Breakfast/Continental Buffets

*Required to be ordered for the full guarantee

Omelettes and Eggs made to Order includes the following:

Ham, Bacon, Cheddar and Mozzarella Cheese, Garden Chives, Sliced Mushrooms, Bell Peppers, Onions, Tomatoes, Spinach and Salsa Egg Beaters, Egg Whites, and Whole Eggs

- Additional \$100 Labor Fee applied for under 25 guests.
- *Culinary Professional Required for Every 50 people at \$150 per Attendant.

BREAKFAST ENHANCEMENTS

Assorted Breakfast Cereals including Granola, 2% Milk, Strawberries and Bananas	\$7
Steel-Cut Oatmeal with Brown Sugar, Mixed Berries, Candied Walnuts and Dried Fruits	\$8
Smoked Salmon Display with Mini Bagels and Traditional Accompaniments	\$11
Breakfast Sandwich with Sausage, Egg and American Cheese on an English Muffin	\$8
Gluten Free Breakfast Burrito with Egg, Mushroom, Pepper, Onion and Jalapeno Cheese	\$8
Breakfast Biscuit with Country Sausage Patty, Egg and Cheese	\$8

BREAKFAST ENHANCEMENTS

Croissant Sandwich with Egg, Bacon and Cheddar Cheese	\$8
Thick Cut French Toast with Warm Maple Syrup and Butter	\$8
Chicken Sausage or Turkey Bacon	\$8
Sliced Fresh Seasonal Fruit Display	\$9
Assorted Fruit Yogurts	\$5
Granola & Yogurt Parfait	\$7
Shell on Hard Boiled Eggs	\$36 per dozen
Whole Seasonal Fruit	\$4
Assorted Breakfast Breads & Pastries	\$50 per dozen

PLATED BREAKFAST

All Plated Breakfasts include Seasonal Fruit Cup, Chilled Juice, Traditional Breakfast Pastries with Butter and Fruit Preserves, Freshly Brewed Coffee and Assorted Tea Selections.

ALL AMERICAN BREAKFAST \$40

Farm Fresh Scrambled Eggs
Crisp Smoked Bacon
Breakfast Sausage Links
Oven Roasted Potato Wedges

CINNAMON FRENCH TOAST \$40

With Toasted Walnuts & Almonds
Breakfast Sausage Links
Warm Maple Syrup
Whipped Butter

FILET & EGGS \$50

Grilled Petite Filet Mignon
Farm Fresh Scrambled Eggs
Breakfast Potatoes

CLASSIC BENEDICT \$45

Fresh Poached Eggs
Thick cut Canadian Bacon
Homemade Hollandaise Sauce
Served on an English Muffin
Hash Browns

EGGS EN CROUTE \$45

Fluffy Scrambled Eggs
Grilled Ham
Caramelized Onion and Baby Spinach
Baked in a Puff Pastry
Served with Wisconsin Cheddar Cheese Sauce
Spicy Breakfast Potato Wedges and a Broiled Tomato

A LA CARTE BEVERAGES

Starbucks Coffee Regular or Decaffeinated \$115 per gallon

Seattle's Best Coffee Regular or Decaffeinated \$105 per gallon

Starbucks Iced Coffee with Flavored Syrups and Cream \$115 per gallon

Assorted Specialty Tea \$105 per gallon

Fruit Punch, Lemonade or Iced Tea \$75 per gallon

Hot Chocolate with Whipped Cream & Marshmallows \$95 per gallon

Hot Apple Cider \$85 per gallon

Orange, Grapefruit, Cranberry or Apple \$75 per gallon

Skim or 2% Milk \$25 per carafe

Assorted Coca-Cola Soft drinks \$6 each

Bottled Spring Water \$6 each

Assorted Mineral Water \$6.50 each

Assorted Bottles Fruit Juice \$6.50 each

Assorted Bottles Iced Teas and Lemonade \$6.50 each

Energy Drinks \$7 each



BREAKS

Price is based on 1.5 hour duration

NACHO BAR \$20

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selections

Tortilla Chips with Spicy Ground Beef
and Jalapeno Cheese Sauce

Shredded Lettuce, Jalapeno, Guacamole
Pico de Gallo and Sour Cream

CUPCAKES & FRUIT \$18

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selection

Vanilla Bean, Double Chocolate & Red
Velvet, Lemon Meringue & Peanut Butter

Sliced Seasonal Fruit with Berries

Seasonal Whole Fruit

ICE CREAM SOCIAL \$18

Assorted Soft Drinks, Bottle Water
Freshly Brewed Coffee & Tea Selection

Assorted Designer Ice Cream Bars

Miniature Candy Bars

BALL PARK \$18

Assorted Soft Drinks, Bottle Water
Freshly Brewed Coffee & Tea Selection

Individual Bags of Cracker Jack,
Peanuts & White Cheddar Popcorn

Soft Jumbo Pretzels with Yellow Mustard
& Cheese Sauce

**Add Hot Dogs to your break for \$3 per
person**

CHOCOLATE LOVERS \$20

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selection

Chocolate Caramel Brownies

Double Chocolate Chip Cookies

Mini Chocolate Cups filled with
Mousse & Berries

Chocolate Covered Strawberries

HEALTHY BREAK \$20

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selections

Grilled Pita with Plain & Spicy Pepper
Hummus

Blanched & Raw Vegetable Display with
Low Fat Ranch

Fresh Seasonal Sliced & Whole Fruits

Mixed Nuts

BEVERAGE BREAK \$12

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selection

(based on four hour service)

BREAKS

Price is based on 1.5 hour duration

GLUTEN FREE \$22

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selection

Chocolate Caramel Brownies

Milk Chocolate Chunk Cookies

Triple Berry Coffee Cake

Snicker Doodle

ENERGIZER \$18

Assorted Soft Drinks, Bottle Water
Freshly Brewed Coffee & Tea Selection

Odwalla Fruit Smoothies

Gatorade & Energy Drinks

Assorted Kind Bars

Yogurt Covered Pretzels

Miniature Candies

VEGETARIAN \$18

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selection

Blanched & Raw Vegetable Display with
Hummus

Black Bean Dip, Guacamole and
Pico De Gallo

Multigrain Crackers, Baked Pita and
Tortilla Chips

Fresh Seasonal Sliced Fruit

CHIPS & VEGGIES \$18

Assorted Soft Drinks, Bottle Water
Freshly Brewed Coffee & Tea Selection

Homemade CFO Chips & Onion Dip

Blanched & Raw Vegetable Display with
Ranch

Assorted Cookies

POPCORN, PRETZELS & NUTS \$18

Assorted Soft Drinks, Bottled Water
Freshly Brewed Coffee & Tea Selections

Original Butter, White Cheddar and
Gourmet Caramel

Dark Chocolate & Yogurt Pretzels

Mixed Nuts

A LA CARTE BREAK ENHANCEMENTS

The following are A La Carte Enhancements for your Breaks:

Freshly Baked Assorted Cookies \$50 per dozen
Chocolate Chip, Peanut Butter, Oatmeal & Sugar

Chocolate Brownies \$50 per dozen

Lemon Bars \$50 per dozen

Assorted Dessert Bars \$54 per dozen

Gluten Free Cookies or Brownie \$60 per dozen

Assorted Candy Bars \$48 per dozen

Rice Krispie Treats \$50 per dozen

Chocolate Dipped Strawberries \$55 per dozen

Chocolate Dipped Pretzel Rods \$48 per dozen

Assorted Bagels \$50 per dozen
with Plain and Fruit Flavored Cream Cheese

Assorted Breakfast Breads \$50 per dozen
Apple, Banana Nut and Zucchini

Breakfast Pastries \$50 per dozen
Muffins, Croissants and Danish

Individually Bagged Snacks \$5 each
Chips, Nuts, Trail Mix, Popcorn, Pretzels

Assorted Kind Snack Bars \$65 per dozen

Mixed Nuts with Cashews \$42 per bowl
(Serves 20-25 people)

Warm Jumbo Soft Pretzels \$78 per dozen
with Yellow Mustard and Cheese Sauce

Chef's Homemade Potato Chips & Onion Dip \$40 per bowl
(Serves 20 to 25 people)

Tortilla Chips with Fresh Salsa & Guacamole \$50 per bowl
(Serves 20 to 25 people)

Popcorn, Pretzels or Bar Mix \$40 per bowl
(Serves 20 to 25 people)

Assorted Finger Sandwiches \$60 per dozen

Designer Ice Cream Bars \$84 per dozen

Novelty Ice Cream Bars \$68 per dozen



PLATED LUNCH

All Lunch Entrees Include Rolls & Butter, Freshly Brewed Coffee, Assorted Tea Selection and Iced Tea

PLATED LUNCH #ONE \$47

The Classic Caesar with Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing

Homemade Vegetable Lasagna topped with Roasted Tomato Marinara

Lemon Mousse Cake with Fresh Berries

PLATED LUNCH #TWO \$48

Fresh Mesclun Greens with Cucumber, Tomato, Red Cabbage and Carrots with Chefs Choice of Dressings

Grilled Breast of Chicken with Citrus Beurre Blanc Seedless Grapes, Mango Relish and Wild Rice

Death by Chocolate Cake with Fresh Berries

PLATED LUNCH #THREE \$52

Spinach & Arugula with Cherry Tomatoes, Red Onion and Crispy Bacon, served with Blue Cheese Dressing

Midwest Seared Sirloin Steak with Caramelized Onions, Sautéed Mushrooms and Roasted Garlic Mashed Potatoes

Apple Tart with Caramel Sauce

PLATED LUNCH #FOUR \$49

Fresh Spicy Greens with Chick Peas, Fresh Shaved Parmesan and Organic Citrus Vinaigrette

Herb Crusted Pacific Salmon with Lemongrass Sauce Served with Roasted Red Potatoes

Brownies Ala Mode

PLATED LUNCH #FIVE \$48

Mediterranean Salad, Cherry Tomatoes, Cucumber, Onions, Kalamata Olives, Feta Cheese with Red Wine Vinaigrette

Lemon Chicken with White Wine Caper Cream Sauce and Vegetable Rice Pilaf

Amaretto Cheesecake

PLATED LUNCH #SIX \$48

Jicama & Assorted Greens with Red Onions, Diced Tomato, Roasted Corn, Black Beans, Manchego with Citrus Vinaigrette

Cilantro Lime Chicken, Grilled Marinated Breast of Chicken on top Spanish Rice topped with Tortilla Sauce and Pico de gallo

Tres Leches Cake with Fresh Strawberries

PLATED LUNCH #SEVEN (Sandwich) \$46

Tomato Bisque Florentine

Oven Roasted Turkey with Provolone, Arugula, Baby Spinach, Tomato and Pancetta on a Brioche Roll with Red Pepper Aioli. Served with Fingerling Potato Salad

Carrot Cake with Cream Cheese Icing & Walnuts

PLATED LUNCH #EIGHT (Entrée Salad) \$46

Cream of Potato Leek

Chopped Cobb Salad with Fresh Mixed Lettuces, Grilled Chicken, Bacon, Avocado, Ditalini Pasta, Red Onion, Tomatoes, Bleu Cheese, Hard Boiled Egg, topped with Julienne Tri Color Tortilla Chips served with Buttermilk Ranch Dressing

Lemon Mousse Cake with Fresh Berries

LUNCH BUFFETS

Includes Appropriate Accompaniments, Freshly Brewed Coffee, Assorted Tea Selection, and Iced Tea.
Price is based on 1 hour duration. Additional \$100 Labor Fee Applied for Buffets under 25 guests

ITALIAN \$51

Zuppa Toscana
Tomato Focaccia & Sliced French Bread
Classic Caesar Salad with Herb Croutons & Parmesan
Sliced Vine Ripened Tomatoes, Buffalo Mozzarella,
Shaved Red Onion with French Basil and Vinaigrette
Gnocchi with Prosciutto, Broccoli, Portobello, Garlic and
Parmesan Cheese, in a fresh Sage Cream Sauce
Chicken Vesuvio with Potatoes and Garden Peas
Italian Sausage and Peppers with Marinara
Homemade Vegetable Lasagna
Freshly Prepared Cannoli's & Tiramisu

MEXICAN \$54

Possole Soup Garnished with Radishes,
Shredded Cabbage, Onion and Cilantro
Assorted Greens, Red Onion, Jicama, Roasted Corn and
Roasted Jalapeno, Cilantro Lime Vinaigrette
Shrimp Ceviche with Corn Tortilla Chips
Warm Flour & Corn Tortillas
Ranchero Sliced Steak & Pulled Chipotle Chicken
Spanish Rice & Refried Beans
Shredded Lettuce, Chopped Tomatoes, Grated Cheddar,
Diced Onions, Salsa, Sour Cream and Guacamole
Sopaipillas & Tres Leches Cake

DELI \$50

Soup du Jour
An Assortment of Fresh Baked Breads and Rolls
Fingerling Potato Salad
Traditional Creamy Cole Slaw
Assorted Field Greens with Cucumber, Carrots, Cherry
Tomatoes and Croutons, Ranch and Vinaigrette Dressing
Sliced Roast Beef, Turkey Breast, Ham & Tuna Salad
Monterey Jack and Cheddar Cheese
Relish Display with Lettuce, Tomato, Sweet Onion, Mixed
Peppers, Olives and Dill Pickle Spears
Mayonnaise, Horseradish Cream and Yellow Mustard
Lemon Bars & Brownies

CHICAGO \$52

Smoked Cheddar Ale Soup with Soft Pretzel Bread
Greek Salad with Field Greens, Red Onion, Cucumbers,
Tomatoes, Kalamata Olives, Feta Cheese & Vinaigrette
Yellow Mustard Red Skin Potato Salad
Mini Beef Sandwiches: Shaved Italian Beef with
Au Ju, Sweet Peppers and Giardiniera
Maxwell Street Polish Sausage with Fried Onions
Three Cheese Chicago Fire Oven Pizza
Sweet Corn Kernels with Roasted Red Peppers
Chicago Style all Beef Hot Dog: Poppy Seed Buns, Yellow
Mustard, Pickled Relish, Sliced Tomato, Chopped Onions,
Pickle Wedge, Sports Peppers and Celery Salt
Eli's Chicago Style Cheesecake with Berry Compote &
German Chocolate Cake

CHICAGO FIRE OVEN SPECIALTY PIZZA STATION

Made to Order In our Portable Pizza Oven
Additional \$12 per person

Priced as a **Lunch Buffet Enhancement Only**

Required to be ordered for the full guarantee
Culinary Professional Include

LUNCH BUFFETS

Includes Appropriate Accompaniments, Freshly Brewed Coffee, Assorted Tea Selection, and Iced Tea.
Price is based on 1 hour duration. Additional \$100 Labor Fee Applied for Buffets under 25 guests

TAIL GATE COOK OUT \$51

Vegetarian Chili with Cheese & Scallions
Freshly Baked Rolls, Buns and Warm Corn Muffins
Creamy Cole Slaw and Red Potato Salad
Grilled Burgers and Johnsonville Brats
BBQ Chicken Breast with Chipotle Cranberry Barbeque
Assorted Grilled Seasonal Vegetables
Home-style Baked Beans with Bacon
Traditional Cook-Out Condiments
Sliced Watermelon, Pineapple and Cantaloupe
Freshly Baked Cookies and Homemade Apple Pie

EXECUTIVE DELI \$53

Soup du Jour
Freshly Baked Assorted Breads and Rolls
Mesclun Greens with Cucumber, Tomato, Carrots and
Chef's Choice of Two Dressings
Edamame Three Bean Salad with Roasted Peppers
and Quinoa
Farfalle Pasta Salad with Baby Spinach, Tomatoes,
Feta Cheese, Capers and Lemon Herb Vinaigrette
Freshly Prepared Spicy Shrimp Salad
Chilled Sliced Peppered Beef Tenderloin
Oven Roasted Sliced Turkey Breast
Provolone & Swiss Cheeses
Relish Display with Lettuce, Tomato, Sweet Onion,
Mixed Peppers, Olives and Dill Pickle Spears
Mayonnaise, Horseradish Cream and French Mustard
Fresh Fruit Salad with Berries, Kiwi and Toasted
Almond Slices
Assorted Dessert Bars

CHICAGO FIRE OVEN SPECIALTY PIZZA STATION

Made to Order In our Portable Pizza Oven
Additional \$12 per person

Priced as a **Lunch Buffet Enhancement Only**
Required to be ordered for the full guarantee
Culinary Professional Include

GOURMET SANDWICHES \$54

Cream of Chicken Rice with Lemon
Assorted Field Greens with Cucumber, Carrots, Cherry
Tomatoes and Croutons, Ranch and Vinaigrette
Oil & Vinegar Slaw with Bell Peppers, Cucumber,
Radishes and Green Onion
Bags of Chips; Sea Salt, BBQ and Salt & Vinegar
Beef Tenderloin & Arugula- Sliced Tomato, Horseradish
Cream, Shaved Parmesan, French Bread
Oven Roasted Turkey Wraps with Jack Cheese,
Romaine, Tomato, Chipotle Mayonnaise, Flour Tortilla
Honey Baked Ham-Swiss Cheese, Romaine, Dijon
Mustard, Pretzel Roll
Tomato & Fresh Mozzarella with Romaine Lettuce, Fresh
Basil, Red Onion, Pesto Spread, Ciabatta
Relish Display with Tomato, Sweet Onion, Mixed
Peppers, Olives and Dill Pickle Spears
Mayonnaise, Horseradish Cream and French Mustard
Assorted Deluxe Cup Cakes

ROSEMONT \$55

Vegetable Orzo Soup
Crusty Artisan Rolls & Butter
Baby Arugula, Shredded Kale, Diced Cabbage, Roasted
Beets, Shaved Parmesan and Toasted Almonds. Served
with Dijon Mustard Vinaigrette
Tabbouleh Salad, Fine Bulger Wheat, Diced Tomatoes,
Seedless Cucumbers, Parsley, Mint & Green Onion.
Tossed with Fresh Lemon Juice & EVOO
Pan Seared Salmon with Zesty Tomato Onion Relish
Midwest Seared Sirloin Steaks with Roasted Mushrooms
Gluten Free Chicken Alfredo
Garlic Herbed Fingerling Potatoes
Asparagus & Baby Carrots
Carrot Cake with Cream Cheese Frosting & Walnuts
Flourless Chocolate Cake with Fresh Berries

BOXED LUNCHES

TRAVELER'S BOX \$42 (Maximum of 3 selections)

Includes Sandwich, Fresh Fruit Medley, Mediterranean Pasta Salad, Chips, Chocolate Chip Cookie, Cutlery Kit, Mustard and Mayonnaise Packets and One Soft Drink or Bottled Water per box

TRAVELER'S SANDWICH BOX - Choice of:

OVEN ROASTED TURKEY

Sliced Oven Roasted Breast of Turkey with Arugula, Tomato and Monterey Jack Cheese

ROAST BEEF

Thinly Sliced Roast Beef with Romaine Lettuce, Tomato and Cheddar Cheese

HONEY BAKED HAM

Sliced Ham with Lettuce, Tomato and Swiss

TOMATO & MOZZARELLA

Fresh Mozzarella, Tomato, Romaine Lettuce and Pesto Spread

GRILLED VEGETABLE WRAP (Gluten free wrap available on request)

Grilled Zucchini, Yellow Squash, Portobello Mushroom, Red Onion, Red Pepper with Feta Cheese

GRILLED CHICKEN CAESAR WRAP (Gluten free wrap available on request)

Sliced Grilled Breast of Chicken with Romaine, Tomato, Parmesan Cheese and Caesar Dressing

TRAVELER'S SALAD BOX- Choice of:

Includes Freshly Baked Dinner Roll with Butter, Fresh Fruit Medley, Chocolate Chip Cookie, Cutlery Kit, and One Soft Drink or Bottled Water per box

GRILLED CHICKEN CAESAR SALAD

Grilled Sliced Breast of Chicken and Fresh Romaine Lettuce, Tomato, Parmesan Cheese and Croutons, Served with Our Caesar Dressing

CHEF'S SALAD

Mixed Greens with Sliced Boiled Egg, Tomato Wedges, Cucumber, Julienne Ham, Turkey, American and Swiss Cheeses, Served with House Dressing

MEETING PACKAGES

EXECUTIVE MEETING PACKAGE

The EMP

MORNING SERVICE

Freshly Brewed Coffee & Tea Selection
Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display with Berries
Freshly Baked Traditional Breakfast Pastries
Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese, Butter and Fruit Preserves

MID-MORNING SERVICE

Whole Local & Seasonal Fruit
Assorted Kind Bars
Assorted Soft Drinks and Bottled Waters
Coffee, Decaffeinated Coffee and Assorted Tea Selection

MID-AFTERNOON SERVICE

Brownies and Assorted Freshly Baked Cookies
Individual Bags of Salty Snacks
Assorted Soft Drinks and Bottled Waters
Coffee, Decaffeinated Coffee and Assorted Tea Selection

\$60 per person

Add a Lunch Buffet and complete your package for
\$108 per person

Select from any one of these Lunch Buffets below:

ITALIAN BUFFET
DELI BUFFET
TAIL GATE COOK OUT

DAY MEETING PACKAGE

The DMP

MORNING SERVICE

Freshly Brewed Coffee & Tea Selection
Assorted Chilled Fruit Juices
Sliced Seasonal Fruit Display with Berries
Freshly Baked Traditional Breakfast Pastries
Bagel Selection with Regular, Strawberry, Low Fat Cream Cheese, Butter and Fruit Preserves

MID-MORNING SERVICE

Whole Local & Seasonal Fruit
Assorted Kind Bars
Assorted Soft Drinks and Bottled Waters
Coffee, Decaffeinated Coffee and Assorted Tea Selection

MID-AFTERNOON SERVICE

Brownies and Assorted Freshly Baked Cookies
Individual Bags of Salty Snacks
Assorted Soft Drinks and Bottled Waters
Coffee, Decaffeinated Coffee and Assorted Tea Selection

Select from any one of these Lunch Buffets below...

ITALIAN BUFFET
DELI BUFFET
TAIL GATE COOK OUT

Included in your all Day Meeting Package:
Flipchart with Markers, LCD Projector Package with Screen
& Audio Patch

\$148 per person

PLATED DINNER

Your Four Course Dinner Includes Dinner Rolls and Butter, Freshly Brewed Coffee and Assorted Tea Selection.

PLATED DINNER #ONE \$72

Lobster Bisque with Sherry

Mesclun Greens, Onions, Gorgonzola Cheese, Tomatoes, Cucumber with Champagne Vinaigrette

8oz Grilled Filet Mignon, Red Wine Herb Jus, Whipped Potatoes and Baby Carrots

Crème Brulee Cheesecake

PLATED DINNER #TWO \$57

Gnocchi with Prosciutto, Portobello, Peas, Garlic, tossed in Parmesan Cheese Sauce

Fresh Spicy Greens, Cucumber, Chick Peas, Sliced Radish, Fresh Shaved Parmesan, Citrus Vinaigrette

Grilled Mediterranean Chicken, Roasted Tomato Olive Relish, Linguini and Grilled Zucchini

Chocolate Ganache Cake with Fresh Berries

PLATED DINNER #THREE \$55

Tomato Basil Bisque

Classic Caesar, Garlic Herb Croutons, Parmesan Cheese and Caesar Dressing

Chicken Marsala, Roasted Red Potatoes and Steamed Broccoli

Classic Tiramisu

PLATED DINNER #FOUR \$58

Cheese Raviolis with Oven Roasted Tomato Sauce

Fresh Mixed Greens, Red Cabbage, Cucumber, Tomato, Carrots, with Choice of Two Dressings

Grilled Salmon, Maître d' Butter, Asparagus, Roasted Yukon Potatoes

English Trifle with Fresh Berries, Fruit and Grand Marnier

PLATED DINNER #FIVE \$64

Cream of Chicken Rice with Lemon

Baby Spinach Salad, Mushrooms, Chopped Bacon, Red Onion and Eggs, Honey-Dijon Vinaigrette Dressing

Sliced New York Strip Loin, Roasted Shallot Red Wine Sauce, Mashed Potatoes, Baby Vegetables

Flourless Chocolate Cake with Raspberry Coulis

PLATED DINNER

Your Four Course Dinner Includes Dinner Rolls and Butter, Freshly Brewed Coffee and Assorted Tea Selection.

PLATED DINNER #SIX \$70 (Combination Plate)

Cream of Potato Leek

Spinach & Arugula, Cherry Tomatoes, Red Onion and Crispy Bacon, Blue Cheese Dressing

Petite Filet, Shrimp Scampi, Garlic Mashed Potatoes and Grilled Asparagus

White Chocolate Mousse in Dark Chocolate Cup with Fresh Berries

PLATED DINNER #SEVEN \$60

Cream of Asparagus

Mediterranean Salad, Sweet Onion, Cherry Tomatoes, Cucumber, Kalamata, Feta with Red Wine Vinaigrette

Stuffed Chicken Saltimbocca, filled with Spinach, Sage, Parmesan and Prosciutto, topped with Lemon Beurre Blanc
Served with Orzo and Seasonal Grilled Vegetables

White Chocolate Mousse Cake with Fresh Berries

PLATED DINNER #EIGHT \$56

Tomato Bisque

Fresh Spicy Greens, Cucumber, Chick Peas, Sliced Radish, Fresh Shaved Parmesan, Citrus Vinaigrette

Rotisserie Sliced Pork Loin with Habanero Cherry Port Sauce, Oven Roasted Potatoes and Seasonal Vegetables

Brownies Ala Mode

PLATED DINNER #NINE \$59

White Navy Bean Soup

Fresh Mesclun Greens, with Cucumber, Tomato, Red Cabbage and Carrots, with Choice of Two Dressings

Pan Seared Alaskan Sole topped Lemon Shallot Butter Sauce, Midwest Rice Blend and Haricot vert with Caramelized Onions

Raspberry Swirl Cheesecake

PLATED DINNER #TEN \$68 (Combination Plate)

Cheddar Potato Soup with Pancetta

Caprese Salad, Beefsteak Tomatoes, Fresh Mozzarella and Basil with House Vinaigrette

Filet Medallion and Stuffed Chicken Marsala with Roasted Fingerling Potatoes and Grilled Vegetables

Pistachio Gelato

GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS Available on Request

DINNER BUFFETS

Buffets include Freshly Brewed Coffee, Herbal Teas, Water and Iced Tea.
Additional \$100 Labor Fee Applied for Buffets under 25 guests

SOUTHERN \$78

Seafood Gumbo
Basket of Freshly Baked Biscuits & Rolls with Butter
Mixed Greens with Cucumbers, Tomatoes, Carrots,
Onion & Croutons, Served with Ranch & Vinaigrette
Homemade Macaroni Salad
Grilled Rib Eye Steak with Mushroom Sauce
Southern Fried Chicken
BBQ Pork Ribs
Mashed Potatoes & Gravy
Green Bean Casserole
Granny Smith Apple Pie
Lemon Meringue and
Pecan Pie

HEARTLAND \$75

Portobello Mushroom Soup
Basket of Freshly Baked Biscuits & Rolls with Butter
Fresh Mesclun Greens with Cucumber, Tomato, Red
Cabbage and Carrots, with Choice of Two Dressings
Roasted Chicken with Natural Au Jus & Fresh Herbs
Seared Sirloin Steak with Caramelized Onions
Pan Seared Salmon with Lemon Pepper Butter Sauce
Roasted Red Potatoes
Grilled Asparagus & Steamed Baby Carrots
Lemon Mousse Cake
German Chocolate Cake
Chocolate Covered Strawberries

MEDITERRANEAN \$73

Lentil Soup
Basket of Warm Pita Bread and Garlic Bread Sticks
Greek Salad with Field Greens, Red Onion, Cucumbers,
Tomatoes, Kalamata Olives, Feta Cheese & House
Vinaigrette
Roasted Pepper Orzo Salad with Lemon Oregano
Vinaigrette
Shrimp, Cavatappi Pasta & Arugula tossed with a Light
Tomato Sauce and Pecorino Romano Cheese
Pan Seared Cod with Chive Butter Sauce
Slow Cooked Free Range Chicken with Lemon &
Mediterranean Herbs
Creamy Mushroom Ragout with Crispy Risotto Cakes
Grilled Ratatouille
Assortment of Cakes & Mini Pastries

RECEPTION – CARVING STATIONS

CARVING STATION

Whole Roasted Tenderloin of Beef, Béarnaise and Roasted Shallot Demi-Glace Serves 15 people	\$405
Whole Roasted Pork Loin, Cabernet Demi-Glace, French Mustard & Mayonnaise Serves 25 people	\$325
Inside Round of Beef, Au Jus and Horseradish Cream Serves 40 people	\$375
Roasted Boneless Breast of Turkey, Cranberry Relish and Turkey Gravy Serves 25 people	\$325
Honey Glazed Ham, Dijon Mustard and Herbed Mayonnaise Serves 35 people	\$300
Rotisserie Prime Rib, Au Jus and Horseradish Cream Serves 30 people	\$495

All Carving Stations are intended as a
Reception or Dinner Enhancement Only.

Prices are based on 1 hour duration

When ordering as a reception a minimum of 3
stations must be ordered.

Culinary Professional Required at \$150.00 per
Attendant.

Carving Stations include Assorted Sliced
Miniature Rolls and Appropriate
Accompaniments.



SPECIALTY STATIONS

Specialty Stations require a minimum of 50 guests and are intended as a **Reception or Dinner Enhancement only**. All Stations are required to be ordered for the full guarantee. Prices are based on 1.5 hour duration. When ordering as a reception a minimum of 3 stations must be ordered. Culinary Professional at \$150.00 per Attendant.

PASTA STATION \$20

Penne, Fettuccini and Cheese Ravioli Pastas
Alfredo Sauce, Tomato Marinara & Pesto Sauce
Prepared with your Choice of: Italian Sausage, Scallops, Shrimp, Chicken Strips, Diced Tomatoes, Mushrooms, Grilled Zucchini & Squash, Broccoli, Sweet Peppers, Garlic, Parmesan Cheese and Crushed Red Pepper
Focaccia Bread and Warm Garlic Bread Sticks

CAESAR SALAD STATION \$17

Crisp Romaine Hearts tossed with Our Creamy Caesar
Sliced Grilled Chicken, Spicy Grilled Shrimp, Herb Croutons,
Freshly Grated Parmesan Cheese & Cracked Black Pepper
Focaccia Bread and Warm Garlic Bread Sticks

GARDEN SALAD STATION \$14

Freshly Baked Dinner Rolls and Butter
Fresh Seasonal Mixed Greens with Buttermilk Ranch & Vinaigrette Dressing
Toppings to Include: Cucumbers, Cherry Tomatoes, Blanched Broccoli, Sliced Sweet Peppers, Red Onion, Carrots, Sliced Radishes, Garbanzo Beans, Feta Cheese, Shredded Parmesan Cheese, Freshly Cracked Black Pepper

SLIDER STATION \$20

Beef, Veggie and Salmon Sliders
Sliced Tomatoes, Pickles, Lettuce, Red Onion, Mayonnaise, Yellow Mustard & Ketchup House-made Chips & Onion Dip

BAKED & MASHED POTATO BAR \$16

Baked Potatoes & Hot Whipped Yukon Mashed Potatoes
Toppings: Beef Chili, Cheddar Cheese Sauce, Crispy Pancetta, Fresh Chives, Caramelized Onion Marmalade, Slow Roasted Garlic Cloves, Butter, Sour Cream, Grated Aged Pecorino Romano Cheese, Shredded Cheddar Cheeses, Imported Feta, Butter Braised Leeks & Minced Broccoli Florets

ASIAN STATION \$21

Pot Stickers with Soy-Ginger Dipping Sauce
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Wok Seared Shrimp with Snow Peas and Fresh Ginger
Stir Fried Chicken Breast Strips with Broccoli in Teriyaki Sauce served with Steamed Rice
Chocolate Drizzled Fortune Cookies

CHICAGO FIRE PIZZA \$25

Made to Order Specialty Pizzas in Our Portable Pizza Oven
Create your own too!
Topping to Include:
Pizza Sauce, White Sauce, Pepperoni, Sausage, Bacon, Chicken, Anchovies, Three Cheese Blend, Parmesan, Feta, Artichoke Hearts, Black Olives, Jalapenos, Garlic, Green Peppers, Onion, Pineapple, Tomatoes, Spinach, Mushrooms, Roasted Peppers and Crushed Red Pepper.

FAJITA BAR \$21

Cilantro Chicken, Tequila Lime Shrimp, Ranchero Flank Steak
Warm Flour Tortillas
Shredded Cheeses, Diced Tomatoes, Onions, Jalapenos, Pico de Gallo, Sour Cream, Guacamole and Fresh Salsa with Tortilla Chips

ICE CREAM BAR \$20

Vanilla & Chocolate Ice Cream
Toppings to Include: M&Ms, Oreo Crumbs, Chopped Nuts, Mini Marshmallows, Gummy Bears, Sprinkles, Whipped Cream, Fresh Strawberries and Bananas. Chocolate, Caramel and Strawberry Sauce

DECADENT SWEET TABLE \$22

White & Dark Chocolate Dipped Strawberries
Assorted Mini Tartlets, Miniature Cheesecakes, Apple Streusel Mini Assorted Cakes, Crème Puffs, Éclairs, Lemon Squares Chocolate Cups filled with Mousse & Berries
Double Chocolate Brownies, Fresh Sliced Seasonal Fruit & Berries

All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 23% service charge. Prices, Service Charge, and Tax are subject to change without notice.

HORS D'OEUVRES

HOT CANAPES- Minimum of 50 pieces. Priced per 50 pieces

Chinese Egg Rolls with Ginger-Soy Dipping Sauce	\$300
Smoked Chicken Quesadilla	\$300
Miniature Deep Dish Pizzas	\$300
Chicken Satay with Thai Peanut Sauce	\$300
Spicy Chicken Drumette	\$300
Mushroom Florentine	\$300
Hibachi Beef or Chicken	\$300
Oriental Pot Stickers with Dipping Sauce	\$300
Spanakopita	\$300
Crabmeat Rangoon with Plum Wine Dipping Sauce	\$300
Chicken Saltimbocca Bites	\$325
Ocean Scallops wrapped in Crispy Bacon	\$325
Veggie or Beef Empanadas	\$325
Mini Chicken Wellington	\$325
Mini Chicken Kabobs with Roasted Red Pepper Coulis	\$325
Boursin Filled Artichoke Hearts with Roasted Tomato Butter	\$325
Individual Miniature Beef Wellington with Sauce Choron	\$350
Petite Crab Cakes with Roasted Red Pepper Aioli	\$350
Coconut Shrimp with Passion Fruit Dipping Sauce	\$350
Breaded Fantail Shrimp with Cocktail Sauce	\$350
Beef and Mushroom Brochettes	\$350
Grilled Lamb Chops with Natural Jus	\$350

COLD CANAPES- Minimum of 50 pieces. Priced per 50 pieces

Deluxe Canapés	\$300
Salami Coronets filled with Cream Cheese	\$300
Deviled Eggs	\$300
Bruschetta with Roma Tomatoes and Bas	\$300
Peppered Beef Carpaccio on Crostini	\$325
Smoked Salmon, Fresh Dill Cheese Rosette	\$325
Prosciutto Ham with Seasonal Melon	\$325
Asparagus wrapped in Prosciutto	\$325
Blackened Scallops with Mango Salsa	\$350
California Rolls with Wasabi and Soy-Ginger Dipping Sauce	\$350
Seared Ahi Tuna served on Fried Wonton with Ginger Relish	\$350

More Selections Available on Request.



RECEPTION PACKAGES

Prices are based on 1 hour duration. One hour is based on 7 pieces per person. Additional \$12 per person per hour.

\$100 Labor Fee will apply for buffets under 25 people.

EXECUTIVE RECEPTION \$40

Imported and Domestic Cheeses
Served with Lahvosh, Crostini Bread and Gourmet Crackers

Fresh Garden Crudités
With Assorted Seasonal Raw and Blanched Vegetables,
Served with Buttermilk Ranch and Caramelized Red Onion Dip

Tomato Bruschetta with Herb Boursin Cheese and Balsamic Reduction
Mini Chicken Kabob with Roasted Red Pepper Coulis
Oriental Pork Pot Stickers with Dipping Sauce
Mini Deep Dish Pizzas Assorted
Individual Beef Wellington with Sauce Choron

CROWNE RECEPTION \$62

Imported & Domestic Cheeses
Served with Lahvosh, Crostini Bread and Gourmet Crackers

Grilled, Raw & Blanched Vegetables Display, with Assorted Dipping Sauces

Seasonal Sliced Fruit Display with Fresh Berries

Chilled Jumbo Shrimp with Spicy Cocktail Sauce and Lemon

Sushi Display
Assorted Maki and Nigiri
Accompanied by Soy Sauce, Pickled Ginger and Wasabi

Vegetable Spring roll with Ginger Soy Sauce
Mini Chicken Wellington
Spanakopita
Beef Tenderloin Kabobs with Spicy Red Pepper Sauce

CHILLED PRESENTATIONS

All Chilled Presentations are intended as a Reception or Dinner Enhancement.

SHELLFISH Served with Traditional Cocktail Sauce, Fresh Lemon Wedges, Tabasco & Horseradish

Shucked Seasonal Oysters on the Half Shell	\$325 per 50 Pieces
Chilled Peeled Jumbo Shrimp	\$325 per 50 Pieces
Alaskan Snow Crab Claws	\$275 per 50 Pieces
Littleneck Clams on the Half Shell	\$300 per 50 Pieces
King Crab Legs	Market Price

CHILLED PRESENTATIONS

Whole Smoked Salmon with Traditional Accompaniments	\$550 per display
Sushi Display: Maki Rolls & Nigiri, Served with Soy Sauce, Pickled Ginger and Wasabi (100 pieces)	\$750 per display
Antipasti Display, Assorted Italian Meats, Artichokes, Cheeses, Assorted Olives & Marinated Peppers	\$12 per person
Imported & Domestic Cheeses, Gourmet Crackers, Garnished with Mixed Nuts, Grapes & Berries	\$10 per person
Roasted Garlic & Spicy Pepper Hummus with Baked & Fried Pita	\$9 per person
Vegetable Crudit� with Raw & Blanched Vegetables. Assorted Dipping Sauces	\$9 per person
Chilled Grilled Vegetables Display with Balsamic Drizzle	\$10 per person
Seasonal Sliced Fruit Display	\$9 per person

BAR SELECTION

Imported & Domestic Beer

Bud Light
Budweiser
Miller Lite
Amstel Light
Heineken

Copper Ridge Wine

Cabernet
Merlot
Chardonnay
White Zinfandel

Cordials

Amaretto di Saronno / Cognac
Bailey's Irish Cream Courvoisier VS
Grand Marnier / Kahlua
Sambucca / Romano

Super-Premium Brands

Stoli Vodka / Grey Goose Vodka / Bombay
Sapphire Gin
Captain Morgan Rum / Bacardi Light Rum
Woodford Reserve Bourbon / Jack Daniel's
Whiskey
Dewars White Label Scotch / Don Julio Tequila

Premium Brands

Smirnoff Vodka / Bombay Gin
Captain Morgan Rum / Bacardi Light Rum
Buffalo Trace Bourbon / Seagram's 7 Whiskey
Cutty Sark Scotch / Corazon Tequila



Open Bar, Super-Premium Brands

\$21.00/person for the First Hour
\$10.00/person for each Additional Hour

Open Bar, Premium Brands

\$19.00/person for the First Hour
\$9.00/person for each Additional Hour

	Hosted Bar	Cash Bar
Super-Premium Brands	\$10.00	\$11.00
Premium Brands	\$9.00	\$10.00
Imported Beer	\$7.50	\$9.00
Domestic Beer	\$6.50	\$8.00
House Wine	\$9.00	\$10.00
Soft Drinks	\$6.00	\$6.50
Mineral Water	\$6.50	\$7.00
Bottled Juices	\$6.50	\$7.00
Cordials	\$9.00	\$10.00

Cashier Fee at \$125.00 per Cashier for Cash Bars for a Maximum of (3) Hours, \$35.00 per Hour each Additional Hour

Cash Bar Pricing includes applicable Tax & Services Charges

All Bars are Subject to a Bartender Fee of \$150.00 for a Maximum of (3) Hours, \$35.00 per Hour each Additional Hour

Additional Labor Charge Applies for Groups of 30 People or Less

All prices are per person unless otherwise noted. Prices are subject to current Illinois state sales tax and 23% service charge. Prices, Service Charge, and Tax are subject to change without notice.

INFORMATION

Guarantee of Attendance

Banquet guaranteed attendance is required in order to make your banquet a success. Please notify your event manager with the number of guests attending at least three business days prior to the function. Once given, this guarantee is not subject to reduction. We will provide seating for an additional five percent beyond the guaranteed number. If a guarantee has not been received at the appropriate time, we will consider the expected count to be your guarantee and charges will be made accordingly.

Service Times

To provide the highest quality products to your attendees and best service, the following service times are observed:

Breakfast and lunch buffets – 1 hour

Coffee breaks (including continental breakfast) – 2 hours

Dinner buffets – 2 hours

Labor Fees

To enhance your guest's experience the hotel is delighted to provide skilled attendants for your events. The following guidelines will be observed:

Station attendants: 1 per 50 guests \$150 per attendant per 2 hour shift. Each additional hour is \$50

Bartenders: 1 per 75 guests \$150 per attendant per 3 hour shift. Each additional hour is \$35

Cashiers: 1 per 100 guests \$125 per attendant per 3 hour shift. Each additional hour is \$35

Coat check: 1 per 150 guests \$150 per attendant per 5 hour shift. \$1.00 per coat Each additional hour is \$20