Each Breakfast Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas.

**SHERATON CRAFTED BREAKFAST TABLE**
$59.00
- Odwalla smoothies (GF)
- Assortment of fresh morning bakeries
- Fruit marmalade, jams, sweet cream butter and devonshire cream
- Cubed ripe melons and pineapple (GF)
- Yogurt parfaits with assorted berries, house-baked granola, and greek yogurt
- Roasted pork belly saucisson served with spoonbread and poached eggs
- Individual shirred eggs with corned beef hash (GF)
- Oven baked flatbread pizzas with pork sausage and tomato basil chutney
- Roasted golden fingerling potatoes with truffle oil (GF)

~ maximum of 500 guests

**BEVERAGES**

**STARBUCKS® ICED COFFEE**
$150.00
Starbucks® Iced Coffee ~ per gallon

**STARBUCKS® COLD BREW**
$150.00
Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

**STARBUCKS FRAPPUCCINO**
$8.00
Starbucks frappuccino & double shot espresso drinks

**ASSORTED FLAVORS OF PURE LEAF ICED TEA**
$7.00
Assorted flavors of pure leaf iced tea

**PEPSI, DIET PEPSI**
$7.00
Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

**VASA BOTTLED WATER**
$7.00
Vasa bottled Water
Perrier sparkling water

**ASSORTED BOTTLES OF GATORADE**
$8.00
Assorted bottles of gatorade & vitamin water

**ESPRESSO STATION**
$16.00
Espresso Station *
Beverages made-to-order with fresh ground mokarabia espresso beans and steamed milk. Served with hazelnut, vanilla, chocolate and caramel syrups

**BUFFET ENHANCEMENTS**

**FLUFFY SCRAMBLED EGGS**
$9.00
Fluffy scrambled eggs with chives (GF)

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**SHERATON BREAKFAST TABLE**
$55.00
- Orange, grapefruit and cranberry juices (GF)
- Freshly ripened cubed fruit of the season (GF)
- Individual dannon light & fit yogurts
- Assortment of fresh morning bakeries with butter and jams
- Fluffy scrambled eggs and breakfast potatoes (GF)
- **Choice of:** Crispy hickory smoked bacon (GF) or grilled pork sausage links

**SHERATON HEART HEALTHY BREAKFAST TABLE**
$55.00
- Orange, apple and grapefruit juices (GF)
- Freshly ripened cubed fruit of the season (GF)
- Individual dannon light & fit yogurts
- Bran, cranberry and blueberry muffins
- Oatmeal Bar with golden raisins, sliced bananas and brown sugar (GF)
- Egg beaters (GF)
- Spinach and cage free egg white wrap
- **Choice of:** Turkey bacon (GF) or Apple chicken sausage

**SHERATON SIGNATURE CONTINENTAL**
$45.00
- Orange and grapefruit juices (GF)
- Freshly ripened cubed fruit of the season (GF)
- Assortment of fresh morning bakeries with butter and jams
Individual dannon light & fit yogurts

HARD BOILED EGGS
$30.00
Hard Boiled Eggs ~ per dozen

CRISPY HICKORY SMOKED BACON
$5.00
Crispy hickory smoked bacon (GF) or grilled pork sausage links

TURKEY BACON (GF)
$6.00
Turkey bacon (GF) or Apple chicken sausage

SMOKED SALMON DISPLAY
$16.00
Smoked Salmon Display
Chilled smoked salmon with chopped eggs, bermuda onions, zesty capers and creamy dill sauce, pumpernickel and swedish rye ~ minimum of 25 guests

STEEL CUT HEART
$9.00
Steel Cut Heart Healthy Warm Oatmeal (GF)
Lightly packed brown sugar, golden raisins, crunchy granola, sweet honey

BELGIUM WAFFLES
$9.00
Belgium waffles with macerated strawberries, powdered sugar and warm maple syrup

CINNAMON BRIOCHE FRENCH TOAST
$9.00
Cinnamon Brioche French Toast
Whipped pecan butter, drizzled warm maple syrup

FRESH SEASONAL BERRIES
$10.00
Fresh seasonal berries to include, raspberries, blueberries, strawberries and blackberries (GF)
4 oz portion

DANNON LIGHT & FIT
$4.00
Dannon Light & Fit Individual Yogurts

OMELETTE STATION *
$14.00
Omelette Station *
Cage free eggs, vine-ripened tomatoes, green peppers, sweet onions, virginia smoked ham, sliced mushrooms, shredded Wisconsin cheddar (GF)

BREAKFAST SANDWICHES
Meal functions of 20 or fewer guests are subject to a $200 Labor Fee

Continental Breakfast Tables are exempt from the $200 Labor Fee

Minimum Enhancement must be 50% of the guaranteed number

* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)

(GF) - Gluten-Free items

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**Breakfast Sandwiches**

**SAUSAGE & EGG SANDWICH**

$9.00

Sausage & Egg Sandwich

Farm fresh scrambled eggs, Wisconsin cheddar cheese & pork sausage patty on a toasted english muffin

**BACON & EGG...**

$9.00

Bacon & Egg Sandwich

Farm fresh scrambled eggs, Wisconsin cheddar cheese & canadian bacon on a buttery croissant

**BREAKFAST BURRITO**

$9.00

Breakfast Burrito

Farm fresh scrambled eggs, sausage and spices served in a flour tortilla
Each Plated Breakfast includes service for up to 2 hours, orange or grapefruit juice, oven fresh bakeries, freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas.

**ORGANIC**  
$50.00  
- Locally sourced egg whites, local roasted tomatoes, mushrooms, and arugula in a honey wheat wrap  
- Michigan roasted potatoes (GF)  
- Brown sugar glazed turkey bacon

**HEART HEALTHY**  
$47.00  
- Zucchini, tomato, white cheddar, and egg white quiche  
- Wilted spinach  
- Roasted tomato sauce  
- Fingerling potatoes (GF)

**SPINACH, FETA AND EGG WHITE WRAP**  
$47.00  
- Spinach, feta and egg white wrap  
- Spinach tortilla  
- Roasted grape tomatoes (GF)  
- Herb roasted redskin potatoes (GF)

**COUNTRY FRESH**  
$47.00  
- Fluffy scrambled eggs with fresh chives (GF)  
- Smoked apple wood bacon (GF)  
- O'Brien potatoes (GF)

**HUEVOS RANCHEROS**  
$47.00  
- Fresh scrambled eggs with chorizo, onions and red peppers  
- Spicy roasted poblano peppers with flour tortillas  
- Pico de gallo, salsa verde and lime  
- Diced spicy potatoes with red chili and cilantro (GF)

**TEXAS-STYLE CINNAMON FRENCH TOAST**  
$47.00  
- Cinnamon brioche french toast, whipped pecan butter, topped with fresh berry compote  
- Chicken apple sausage  
- Hash brown potatoes (GF)

**FRITTATA**  
$47.00  
- Fresh eggs, tomato, basil, mushrooms and caramelized onions  
- Frittata with fontina cheese (GF)  
- Spiced Italian sausage

**BEVERAGES**  
- Beverages

**STARBUCKS® ICED COFFEE**  
$150.00  
- Starbucks® Iced Coffee ~ per gallon

**STARBUCKS® COLD BREW**  
$150.00  
- Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

**STARBUCKS FRAPPUCCINO**  
$8.00  
- Starbucks frappuccino & double shot espresso drinks

**PEPSI, DIET PEPSI**  
$7.00  
- Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

**VASA BOTTLED WATER**  
$7.00  
- Vasa bottled water  
- Perrier sparkling water

**PLATED ENHANCEMENTS**  
- Plated Enhancements

**CREAMY FRUIT YOGURT**  
$8.00  
- Creamy fruit yogurt and crunchy granola parfait

**SEASONAL FRESH FRUIT CUP**  
$7.00  
- Seasonal fresh fruit cup (GF)

**FRESHLY RIPENED SEASONAL MELON**  
$7.00  
- Freshly ripened seasonal melon (GF)
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We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

All food and beverage is subject to a 25% taxable Service Charge and 11.5% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.
Each Morning Break includes service for up to 30 minutes.

**FULL DAY BEVERAGE PACKAGE - 8 HOURS OF CONTINUOUS SERVICE**

$50.00
Freshly brewed Starbucks® regular coffee, decaffeinated coffee, and invigorating hot TAZO® herbal teas
~ minimum of 50 guests

**HALF DAY BEVERAGE PACKAGE - 4 HOURS OF CONTINUOUS SERVICE**

$25.00
Freshly brewed Starbucks® regular coffee, decaffeinated coffee, and invigorating hot TAZO® herbal teas
~ minimum of 50 guests

**GREEN ENERGY**

$27.00
Green and red apples with greek yogurt honey pollen dip
Steamed edamame with specialty salts: black lava, Bolivian pink and lemon (GF)
Smoked salmon, avocado and chives on whole grain bread
Spinach and kale shooter (GF)

**REFRESH**

$24.00
Fruit kabobs (GF)
Build-Your-Own yogurt parfait with dried fruits, nuts, and house-made granola
Infused water

**VERY BERRY**

$24.00
Seasonal berry muffins
Dark chocolate berry clusters (GF)
Dried Berry Granola bars
Berry yogurt parfaits
Acai blackberry infused water (GF)

**FOCUS**

$20.00
Freshly picked whole fruits (GF)
SunMaid® Raisins, carrots and celery sticks with individual peanut butter cups (GF), creamy fruit yogurt and Nature Valley granola bars®

**DIPPING DONUTS**

$18.00
Warm donut holes with chocolate, caramel and raspberry sauces
Toppings to include cinnamon-sugar, chocolate, tri-colored sprinkles

**BEVERAGES**

**FRESHLY BREWED STARBUCKS®**

$150.00
Freshly brewed Starbucks® regular or decaffeinated coffee ~ per gallon

**INVIGORATING HOT TAZO®**

$148.00
Invigorating hot TAZO® herbal teas ~ per gallon

**STARBUCKS® ICED COFFEE**

$150.00
Starbucks® Iced Coffee ~ per gallon

**STARBUCKS® COLD BREW**

$150.00
Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

**ESPRESSO STATION**

$16.00
Espresso Station *
Beverages made-to-order with fresh ground mokarabia espresso beans and steamed milk. Served with hazelnut, vanilla, chocolate and caramel syrups

**ASSORTED FLAVORS OF PURE LEAF**

$7.00
Assorted flavors of pure leaf iced tea

**PEPSI, DIET PEPSI**

$7.00
Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

**VASA BOTTLED WATER**

$7.00
Vasa bottled water
Perrier sparkling water

**ASSORTED BOTTLES OF GATORADE**

$8.00
Assorted bottles of Gatorade & sobe life water

**STARBUCKS FRAPPUCCINO**

$8.00
Starbucks frappuccino & double shot espresso drinks
RED BULL ENERGY DRINK
$9.00
Red bull energy drink, regular & sugar-free

INDIVIDUAL COOLING FRUIT JUICES
$7.00
Individual cooling fruit juices

FRESHLY BREWED ICED TEA
$115.00
Freshly brewed iced tea with lemon ~ per gallon

REFRESHING LEMONADE
$115.00
Refreshing lemonade ~ per gallon

INFUSED WATERS
$125.00
Infused Waters ~ per 3 gallons
Mango & pineapple
Raspberry & pomegranate
Lemon & cucumber
Strawberry & jalapeno

A LA CARTE
A La Carte

OVEN FRESH BREAKFAST BAKERIES
$60.00
Oven fresh breakfast bakeries, sweet butter, fruit preserves ~per dozen

NEW YORK STYLE VARIETY OF BAGELS
$60.00
New York style variety of bagels, plain, fat-free cream cheese ~per dozen

PERFORMANCE BARS
$7.00
Performance Bars:
Kind®, Luna®, Cliff®, & Quest®

NATURE VALLEY GRANOLA®
$5.00
Nature Valley Granola® and Nutri-Grain Bars®

FRESHLY PICKED WHOLE FRUIT
$4.00
Freshly Picked Whole Fruit (GF)

DANNON LIGHT & FIT
$4.00
Dannon Light & Fit Individual Yogurts
Meal functions of 20 or fewer guests are subject to a $200 Labor Fee
* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)
* Attendant required at a $250.00 charge

All food and beverage is subject to a 25% taxable Service Charge and 11.5% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.
Each Afternoon Break includes service for up to 30 minutes.

**FULL DAY BEVERAGE PACKAGE - 8 HOURS OF CONTINUOUS SERVICE**

- Freshly brewed Starbucks® regular coffee, decaffeinated coffee, and invigorating hot TAZO® herbal teas
- Minimum of 50 guests

- **FULL DAY BEVERAGE PACKAGE - 8 HOURS OF CONTINUOUS SERVICE**
  - Freshly brewed Starbucks® regular coffee, decaffeinated coffee, and invigorating hot TAZO® herbal teas
  - Minimum of 50 guests

**BEVERAGES**

- **FRESHLY BREWED STARBUCKS®**
  - Freshly brewed Starbucks® regular or decaffeinated coffee ~ per gallon

- **INVIGORATING HOT TAZO®**
  - Invigorating hot TAZO® herbal teas ~ per gallon

- **STARBUCKS® ICED COFFEE**
  - Starbucks® Iced Coffee ~ per gallon

- **STARBUCKS® COLD BREW**
  - Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

- **ESPRESSO STATION **
  - Espresso Station *
  - Beverages made-to-order with fresh ground mokarabia espresso beans and steamed milk. Served with hazelnut, vanilla, chocolate and caramel syrups

- **ASSORTED FLAVORS OF PURE LEAF ICED TEA**
  - Assorted flavors of pure leaf iced tea

- **PEPSI, DIET PEPSI**
  - Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

- **VASA BOTTLED WATER**
  - Vasa bottled water

- **PERRIER SPARKLING WATER**
  - Perrier sparkling water

- **ASSORTED BOTTLES OF GATORADE**
  - Assorted bottles of gatorade & sobe life water

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**FARMERS MARKET**

- Cheese Display with Artisan Breads, Olives & Almonds
- Seasonal Berries & Fresh Fruit (GF)
- Grilled Veggies (GF)
- Lemon and cucumber infused water (GF)
- Mango and pineapple infused water (GF)

**CHI-TOWN**

- Miniature hot dogs with all the trimmings
- Mini deep dish pizza
- Eli's cherry cheesecake lollipops
- Jay's Potato Chips (GF)

**THE "SALTY"**

- Sea salt dusted pretzel bites with guinness-mustard dipping sauce
- Homemade truffle ranch, barbecue, and classic potato chips (GF)
- Individual bags of plain & white cheddar popcorn
- Cracker Jacks

**CHOCOHOLIC**

- Chilled chocolate malted (GF)
- Chocolate milk (GF)
- Chocolate dipped biscotti
- Chocolate Fudge Brownie bites with cumin caramel
- Double chocolate chip cookies

**TRAIL MIX**

- Wasabi peas, mini pretzel sticks, M&M's®, salted cashews, sunflower seeds, golden raisins, honey whole almonds, and chopped dry fruit (GF)
TRADITIONAL ARGENTINIAN EMPANADAS
$26.00
Barbecue chicken
Picadillo beef
Banana & hazelnut spread

STARBUCKS FRAPPUCCINO
$8.00
Starbucks frappuccino & double shot espresso drinks

RED BULL ENERGY DRINK
$9.00
Red bull energy drink, regular & sugar-free

FRESHLY BREWED ICED TEA
$115.00
Freshly brewed iced tea with lemon ~ per gallon

REFRESHING LEMONADE
$115.00
Refreshing lemonade ~ per gallon

INFUSED WATERS
$125.00
Infused Waters ~ per 3 gallons
Mango & pineapple
Raspberry & pomegranate
Lemon & cucumber
Strawberry & jalapeno

A LA CARTE

COOKIES & BROWNIES
$60.00
Cookies & Brownies
Assorted cookies, brownies, blondies and rice krispie treats ~per dozen

FRESH OVEN-BAKED COOKIES
$60.00
Fresh Oven-Baked Cookies
Oatmeal cinnamon raisin, double chunky chocolate chip, chocolate peanut butter, cranberry white chocolate ~per dozen

WARM SOFT BAKED PRETZELS
$60.00
Warm soft baked pretzels with yellow and spicy whole grain mustard ~per dozen

HÄAGEN-DAZS® ICE CREAM BARS
$8.00
Häagen-Dazs® ice cream bars

PERFORMANCE BARS
$7.00
Performance Bars:
Kind®, Luna®, Cliff®, & Quest®
Meal functions of 20 or fewer guests are subject to a $200 Labor Fee

* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)

Minimum enhancement must be 50% of the guaranteed number

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CHILLED LUNCH TABLE

Each Chilled Lunch Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating Tazo® herbal teas.

WINDY CITY DELICATESSEN
$64.00
Chef’s soup of the day
Homemade fingerling potato salad
Mediterranean pasta salad
Mixed green salad with choice of dressings
Homemade potato chips with mustard dipping sauce
Assorted deli meats and cheeses to include slow-roasted sirloin of beef, smoked breast of turkey, Virginia ham, old world salami
Swiss, Wisconsin cheddar, pepper jack and provolone cheese
Shredded iceberg lettuce, sliced vine-ripened tomatoes kosher
pickle spears, jalapeno peppers and black olives
Dijon and whole grain mustard and whipped mayonnaise
Freshly baked artisan breads
Chocolate and red velvet cupcakes
Lemon and chocolate bars

NEW YORK DELI
$64.00
Chef’s soup of the day
Tropical fruit salad
Creamy bleu cheese cabbage slaw
Spring green salad, tomatoes, cucumbers, carrots, radish and herbed ranch and balsamic dressing
Homemade chips with mustard dipping sauce
Pre-made sandwiches wrapped in wax paper
Piled high corned beef, spicy grain mustard, swiss on marble rye
Slow roasted turkey with roasted apple, watercress, cranberry jam, on multi-grain bread
Tuna salad sandwich with pickled ginger and wasabi mayo on a cibatta roll
Chicken sandwich with roasted pepper, pepper jack cheese, chipotle mayo on a pretzel roll
Portobello and eggplant sandwich with a pesto sauce on a multi-grain roll
Crunchy dill pickles, pepperoncinis, black Spanish olives and stuffed cherry peppers
Assorted new york cheesecake bites

BEVERAGES

STARBUCKS® ICED COFFEE
$150.00
Starbucks® Iced Coffee ~ per gallon

STARBUCKS® COLD BREW
$150.00
Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

PRESET ICED TEA
$4.00
Preset iced tea

ASSORTED FLAVORS OF PURE LEAF ICED TEA
$7.00
Assorted flavors of pure leaf iced tea

PEPSI, DIET PEPSI
$7.00
Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

VASA BOTTLED WATER
$7.00
Vasa bottled water

PERRIER SPARKLING WATER
$7.00
Perrier sparkling water

ASSORTED BOTTLES OF GATORADE
$8.00
Assorted Bottles of Gatorade & Vitamin Water

STARBUCKS FRAPPUCCINO
$8.00
Starbucks frappuccino & double shot espresso drinks

RED BULL ENERGY DRINK
$9.00
Red bull energy drink, regular & sugar-free

FRESHLY BREWED ICED TEA
$115.00
Freshly brewed iced tea with lemon ~ per gallon
Assorted Macaroons

ORGANIC FARM STAND SALAD
$60.00
Local Greens to include:
   Romaine lettuce, iceberg lettuce, spinach, tomatoes, crunchy
   croutons, shredded carrots, julienne bell peppers, sliced
   cucumbers, creamy bleu cheese, buttermilk ranch, caesar
   dressings, olive oil and balsamic vinegar

Toppings ~ select five
Scallions, chopped eggs, sliced avocado, garbanzo beans, red
beets, walnuts, crumbled bacon, sunflower seeds, artichoke hearts,
Bermuda onions, olives, crumbled feta or crumbled bleu cheese

Features ~ select two
Bay shrimp, white albacore tuna, grilled chicken or grilled flank
steak

Desserts ~ select two
   Individual seasonal fruit tart
   Pear-frangipane tart
   Triple chocolate tart

REFRESHING LEMONADE
$115.00
   Refreshing lemonade ~ per gallon

CQ INFUSED WATERS
$125.00
   CQ Infused Waters ~ per 3 gallons
   Mango & pineapple
   Raspberry & pomegranate
   Lemon & cucumber
   Strawberry & jalapeno

TREATS
   Treats

COOKIES & BROWNIES
$60.00
   Cookies & Brownies
   Assorted cookies, brownies, blondies and rice krispie treats ~ per
dozen

FRESH OVEN-BAKED COOKIES
$60.00
   Fresh Oven-Baked Cookies
   Oatmeal cinnamon raisin, double chunky chocolate chip, chocolate
   peanut butter, cranberry white chocolate ~per dozen

HÄAGEN-DAZS® ICE CREAM
$8.00
   Häagen-Dazs® ice cream bars

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menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate
alternatives as necessary.

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change.
Each Hot Lunch Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas.

NEW WORLD LUNCH TABLE*
$69.00

Heirloom tomato soup, petite grilled cheese sandwich
Grilled vegetables, basil-lemon vinaigrette
Fingerling potato salad with bacon, roasted shallots
Antipasti relish display with crunchy dill pickles, pepperoncini, spanish olives, & stuffed cherry peppers

Tuna Salad Sandwich
Albacore tuna, fresh celery, onion & capers

Italian Hero
Salami, cappacola, mortadella, & provolone served on Italian baguette

Roasted Turkey Sandwich
Oven roasted hand-carved turkey, cranberry relish, multi-grain baguette

Evo Grill Action Station*
Griddled Reuben
Corned beef, sauerkraut, russian dressing, swiss cheese on marble rye
Black Forest Ham Panini
Pork belly, fried pickle chips, emmenthal cheese
Rare Roast Beef Panini
Served with kimchi & sweet chili aioli

Chocolate & vanilla pot de crème
Fresh seasonal fruit salad with agave syrup & fresh mint
Macaroon cookies

Maximum of 500 Guests

THE CANTINA
$66.00

Mexican chicken soup with carrots, celery and cilantro
Sweet corn avocado tomato salad
Santa Fe salad of mixed greens with scallions and shredded Mexican fiesta blend jack cheeses, lime vinaigrette and chipotle ranch dressings
Crispy tortilla chips with pico de gallo, guacamole and tomatillo salsa

Frenched chicken breast mole with roasted poblano peppers

BEVERAGES

STARBUCKS® ICED COFFEE
$150.00
Starbucks® Iced Coffee ~ per gallon

STARBUCKS® COLD BREW
$150.00
Starbucks® Cold Brew Coffee ~ per gallon (2 gallon minimum order)

PRESET ICED TEA
$4.00
Preset iced tea

ASSORTED FLAVORS OF PURE LEAF ICED TEA
$7.00
Assorted flavors of pure leaf iced tea

PEPSI, DIET PEPSI
$7.00
Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

VASA BOTTLED WATER
$7.00
Vasa bottled water

PERRIER SPARKLING WATER
$7.00
Perrier sparkling water

ASSORTED BOTTLES OF...
$8.00
Assorted Bottles of Gatorade & Vitamin Water

STARBUCKS FRAPPUCCINO
$8.00
Starbucks frappuccino & double shot espresso drinks

RED BULL ENERGY
$9.00
Red bull energy drink, regular & sugar-free

FRESHLY BREWED ICED TEA
$115.00
Freshly brewed iced tea with lemon ~ per gallon
Seared amberjack yellowtail veracruzana with traditional sauce of tomato, onion, garlic, mild chiles, cilantro, lime juice and herbs
Spicy Cilantro roasted redskins
roasted corn and poblano succotash

Sugar cinnamon churros with cinnamon anglaise
sopaipillas
Tres leches parfaits

TAYLOR STREET
$66.00
Minestrone with Pesto
Baby spinach with roasted red pepper, grape tomatoes, artichokes, fresh gorgonzola, cured olives, red wine vinaigrette
Caprese salad with heirloom tomatoes and mozzarella salad with fresh basil balsamic and olive oil

Chicken Picatta in a lemon caper butter sauce
Pepper crusted and fresh herb tenderloin, caramelized cipollini onions, san giovese
Portobello ravioli with rustic marinara sauce, green peas, gorgonzola cream and topped with italian parsley

Lemoncello cake filled with pastry cream, raspberry coulis
Chocolate dipped biscotti
Tiramisu

FALL AND WINTER DAILY MENUS
Daily specials available September 23 - March 19, 2020

MONDAY
$63.00
Fall Tuscan bean soup with tomato, rosemary and chilies
Shaved brussel sprouts, sweet potatoes, dry cranberries, roasted cashews, parmesan and maple dressing
Baby kale, frisee greens, roasted apples, cherry tomatoes, maytag blue cheese, roasted pecans, bacon dressing

Skirt steak, pomegranate sauce, pearl onions
Seafood ravioli - smithane, beech mushrooms, toasted corn, chervil

Charred baby carrots, sautéed savoy cabbage
Lentil and quinoa pilaf

Local artisan bread and butter

REFRESHING LEMONADE
$115.00
Refreshing lemonade ~ per gallon

CQ INFUSED WATERS
$125.00
CQ Infused Waters ~ per 3 gallons
Mango & pineapple
Raspberry & pomegranate
Lemon & cucumber
Strawberry & jalapeno

TREATS
Treats

COOKIES & BROWNIES
$60.00
Cookies & Brownies
Assorted cookies, brownies, blondies and rice krispie treats ~ per dozen

FRESH OVEN-BAKED COOKIES
$60.00
Fresh Oven-Baked Cookies
Oatmeal cinnamon raisin, double chunky chocolate chip, chocolate peanut butter, cranberry white chocolate ~per dozen

HÄAGEN-DAZS® ICE CREAM
$8.00
Häagen-Dazs® ice cream bars
Fig and honey panna cotta orange cinnamon whip
Pecan tarts
Warm apple crisps

TUESDAY
$63.00
Caramelized onion soup with herb parmesan crouton
Roasted beets, heirloom potatoes, carrots, celery, relish, parsley, green peas, hard boiled eggs, dijon aioli dressing
Baby arugula, roasted acorn squash, quinoa, tomatoes, strawberries, goat cheese, rosemary dressing
Caraway seared chicken with mustard jus, rainbow chard
Roasted cod with citrus jus, herb baby shrimp, crispy capers
Roasted winter squash, spiced pumpkin seeds, maple butter
Creamed potatoes, yukon gold, buttermilk and chives
Local artisan bread and butter
Chocolate guinness verrine
Cranberry tart
Vanilla bean panna cotta, apple cider gelee

WEDNESDAY
$63.00
Vegetarian lentil, root vegetable and tomato
Farro, roasted parsnip, feta cheese, roasted almonds, basil pesto dressing
Baby spinach, cherry tomatoes, baby poached pear, crispy onion, smoked gouda, candied walnuts, champagne dressing
Slow roasted beef short rib, red wine reduction, crispy parsley, shaved radish
Everything spice roasted salmon, buerre blanc, chives, lemon brulee
Olive oil and herb roasted cauliflower
Cous cous pilaf
Local artisan bread and butter
Chai latte cupcakes
Salted caramel tart
Maple pumpkin panna cotta
Meal functions of 20 or fewer guests are subject to a $200 Labor Fee

* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)

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**THURSDAY**

$63.00

**Tomato Bisque, ripe tomatoes and sweet basil**

Roasted roots vegetables (parsnips, butternut squash, carrots, golden beets), cannellini beans, dried cranberries, roasted pistachios, lemon herb dressing

Mixed greens, cherry tomatoes, red onion, radishes, fried curry chickpeas, baby mozzarella cheese, white truffle balsamic dressing

Duck confit ragout, tomato, citrus, orzo, chilies, shaved parmesan

Roasted mahi mahi, blood orange butter, crispy baby kale

Caramelized winter root vegetable, beets, carrots, parsnips

Wild rice pilaf, basmati, dried cranberries, mire poix

Local artisan bread and butter

**Hazelnut coffee mille-feuille**

**Pumpkin pie**

**Bourbon poached pear panna cotta**

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**FRIDAY**

$63.00

**Vegan wild mushroom and barley soup**

Diced turkey breast, dried cranberries, pickled green beans, roasted sweet potatoes, bacon, charred onion aioli dressing

Mixed greens, roasted tomatoes, roasted golden beets, goat cheese, cucumber, pickled carrots, tarragon/sweet potato dressing

Porcini dusted chicken breast, wild mushrooms, pearl onion, truffle chicken glaze

Roasted lane snapper, horseradish, tomato butter, dill

Roasted brussel sprouts, orange sauce, toasted sliced almonds

Roasted pee wee potatoes, roasted garlic, parmesan, parsley

Local artisan bread and butter

**Caramel apple tart**

**Carrot cake**

**Spiced panna cotta, pomegranate coulis**

Meal functions of 20 or fewer guests are subject to a $200 Labor Fee

* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)
change.

HOT LUNCH TABLE

change.
Each Plated Lunch includes choice of soup or salad, entree, and dessert. Service also includes Starbucks® coffee and invigorating TAZO® herbal teas.

**SOUP OF THE DAY**
- **Monday** Carrot Ginger
- **Tuesday** Tomato Bisque
- **Wednesday** Sopa Azteca
- **Thursday** Roasted Cauliflower, Fennel & Leek
- **Friday** Green Pea

**SALAD SELECTIONS**
- Nichol's Farm (Marengo, IL) hearts of romaine lettuce, roasted tomatoes on the vine, shaved pecorino cheese, salted ciabatta crouton cracker and creamy caesar dressing
- Mesclun greens with grilled radicchio, maple poached apple, candied walnuts and balsamic vinaigrette
- Organic baby arugula, chervil, grape and berry compote, salted macadamia nuts, smoked gorgonzola, and sundried tomato vinaigrette
- Field green salad with shaved carrots, roasted beets, cucumbers, tomatoes and chenin blanc vinaigrette
- Boston bibb Salad, lola rosa, frisee, smoked white cheddar, roasted apricots and tarragon vinaigrette
- Heirloom tomatoes, buffalo mozzarella, fresh basil, watermelon radish, pancetta, black peppercorn and balsamic drizzle

**ENTRÉE SELECTIONS**

**SEARED PETIT FILET**
- Green Sense Farm (Portage, IN) wild mushrooms, chimichurri, horseradish whipped golden potatoes, chef's seasonal vegetables
- $66.00

**HONEY BBQ CHICKEN BREAST**
- House-made smoked honey barbecue sauce, rustic cornbread, rapini with red cabbage and apple slaw
- $62.00

**HERB CRUSTED SALMON**
- Dill cream, red quinoa, cauliflower rice, and seasonal vegetables
- $61.00

**BEVERAGES**

**PRESET ICED TEA**
- $4.00

**PEPSI, DIET PEPSI,...**
- $7.00

**VASA BOTTLED WATER**
- $7.00

**PERRIER SPARKLING WATER**
- $7.00

**FRESHLY BREWED ICED TEA**
- $115.00

**REFRESHING LEMONADE**
- $115.00
MERLOT BRAISED SHORT RIBS
$62.00
Jones Dairy Farm (Fort Atkinson, WI) smoked cheddar whipped potatoes, roasted root vegetables, merlot jus

FRENCHED CHICKEN BREAST
$62.00
Red rice, brûléed heirloom peppers, seasonal vegetables, in a puttanesca-kalamata sauce

SEARED SEASONAL CATCH OF THE DAY
$62.00
Lemon roasted potatoes, seasonal vegetables and pan glazed jus

WILD MUSHROOM RAVIOLI
$59.00
Nino’s roasted baby portobello ravioli, sun dried tomatoes, sweet potato chips, fresh basil, and white truffle cream sauce

VEGETABLE NAPOLEON
$59.00
Grilled marinated portobello mushrooms, zucchini, yellow squash, roasted peppers & grilled onions served with a rustic tomato sauce (GF & Vegan)

GLUTEN-FREE RIGATONI PASTA
$59.00
Toasted tomato ragout, arrabbiata sauce, and shaved aged ricotta (GF)

DESSERT SELECTIONS
Housemade caramel apple tart with vanilla chantilly
Tiramisu with chocolate drizzle and fresh berries
Peanut crunch and chocolate cream torte with cinnamon anglaise
Lemon mousse cake with raspberry coulis
Chocolate decadence cake with vanilla cream

PLATED LUNCH ENHANCEMENTS
Include Both Soup and Salad 8 per person
Include Pre-Set Iced Tea 4 per person

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Each Grab and Go Lunch is conveniently packaged in an easy to carry container and includes a choice of sandwich or salad, two side dishes, a piece of whole fresh fruit, and a sweet ending. Grab and Go lunch service is available for up to 2 hours.

## Sides ~ Select Two
- Herb potato salad
- Mediterranean pasta salad
- Bleu cheese coleslaw
- Fresh fruit salad
- Bag of Jay’s potato chips

## Sandwiches & Salads
### Smoked Turkey Sandwich
- Smoked turkey with Monterrey Jack cheese & honey-dijon mustard 
on 9-grain bread

### Grilled Chicken Sandwich
- Herb-grilled chicken breast, romaine lettuce, tomato, & pesto aioli, 
on a tomato-parmesan bollo

### Roast Beef Sandwich
- Thinly sliced roast beef, Wisconsin cheddar cheese, romaine setuce, tomato, & horseradish aioli on a ciabatta onion roll

### Virginia Ham Sandwich
- Virginia baked ham, Swiss cheese, romaine lettuce, tomato, & honey-dijon on a pretzel roll

### Grilled Vegetable Wrap
- Grilled Vegetables Wrap 
  - Marinated grilled vegetables, goat cheese, & romaine lettuce 
    wrapped in a spinach tortilla

### Tomato & Mozzarella
- Roma tomatoes, fresh mozzarella, romaine lettuce, & pesto on herb focaccia

### Smoked Turkey Cobb
- Smoked Turkey Cobb Salad

## Beverages
### Assorted Flavors of Pure Leaf Iced Tea
- Assorted flavors of pure leaf iced tea

### Pepsi, Diet Pepsi
- Pepsi, diet pepsi, sierra mist, mountain dew & mountain dew kickstart

### Vasa Bottled Water
- Vasa bottled water

### Perrier Sparkling Water
- Perrier sparkling water

### Assorted Bottles of Gatorade
- Assorted Bottles of Gatorade & Vitamin Water

### Starbucks Frappuccino
- Starbucks frappuccino & double shot espresso drinks

### Red Bull Energy
- Red bull energy drink, regular & sugar-free

### Freshly Brewed Iced Tea
- Freshly brewed iced tea with lemon ~ per gallon

### Refreshing Lemonade
- Refreshing lemonade ~ per gallon

### CQ Infused Waters
- CQ Infused Waters ~ per 3 gallons
  - Mango & pineapple
  - Raspberry & pomegranate
  - Lemon & cucumber
  - Strawberry & jalapeno
GRAB AND GO

Romaine-iceberg blend, smoked turkey, cucumber, red onion, hard-boiled egg, bacon, tomato, & ranch dressing

GRILLED CHICKEN CAESAR
$57.00
Grilled Chicken Caesar Salad
Romaine lettuce, grilled chicken, Parmesan, garlic-herb croutons, & creamy Caesar dressing

SPINACH & GOAT
$57.00
Spinach & Goat Cheese Salad
Baby spinach, red onion, hard-boiled egg, tomato, walnuts, goat cheese, & orange vinaigrette

SWEET ENDINGS ~ SELECT ONE
Chocolate chip cookie
Oatmeal cookie
Chocolate chip Rice Krispies treat
Fudge brownie
Jell-O®

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RECEPTION TABLE

Reception Tables are designed for 2 hours

DOMESTIC AND IMPORTED CHEESES
$22.00
Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar
Lavosh and Carr's® crackers and artisan breads

ANTIPASTI
$24.00
Traditional Italian meats & cheeses, marinated artichokes, mushrooms in garlic and olive oil, grilled peppers, selection of olives with crusty Italian breads

GRILLED VEGETABLES
$18.00
Brushed with fresh herbs, aged balsamic vinegar, roasted garlic and cracked black peppercom. Served chilled.

VEGETABLES IN THE RAW
$18.00
Julienne of celery, carrots, red and green peppers, cucumbers & vine-ripened cherry tomatoes

FRESH FRUIT
$18.00
Sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries

TAPAS BAR
$18.00
Roasted red pepper hummus, spicy feta dip, spinach dip, bruschetta with mushrooms, bruschetta with gorgonzola cheese and walnuts, olive tapenade, crisp veggie crudites, vegetable-ranch dip and baba ganoush pita triangles, bagel chips, sliced baguettes and gourmet crackers

MEDITERRANEAN
$14.00
Trio of Hummus (roasted red pepper, eggplant, traditional) seasoned pita chips & bagel chips

SMOKED SALMON DISPLAY
$20.00
Chilled smoked salmon with chopped eggs, bermuda onions, zesty capers and creamy dill sauce, pumpernickel and swedish rye ~ minimum of 25 guests

SUSHI STATION *
$34.00
Rainbow rolls, vegetarian rolls spicy tuna rolls
Sashimi, nigiri sushi (tuna, salmon, eel)

RAW BAR SERVED ON...

Raw Bar
Served on crushed ice with cocktail sauce, horseradish, lemon wedges, spicy tabasco, & mignonette. Minimum order of 25 pieces per menu item.

Chilled jumbo gulf prawns 8
King crab legs 15
Langoustine 9
East & west coast oysters 8
Chilled mussels 7
Chilled Littleneck clams 7
Served with shoyu, wasabi and pickled ginger (four pieces per person)

Minimum Enhancement must be 50% of the guaranteed number
* An Authentic Sushi Chef may be added to the Sushi Station for $375 (2-hour Maximum)

All food and beverage is subject to a 25% taxable Service Charge and 11.5% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.
Action Stations are designed for 2 hours

STREET VENDOR
Chicago-style Hot Dog
with yellow and whole grain mustard, ketchup, relish, sport peppers, pickle, celery salt on a poppy seed bun
Italian Sausage
with sweet peppers, giardiniera, au jus on a kaiser roll
Bratwurst
with grilled onions, sauerkraut, yellow and whole grain mustard
Polish Sausage
with grilled onions and yellow and whole grain mustard
Italian Beef Sandwich
with sweet peppers, giardiniera, au jus on an Italian roll

Choice of two 22
Choice of three 26

FRENCH FRY BAR *
$25.00
Made-to-order tater tots, waffle fries & seasoned wedge fries
Served with house-made ketchup, truffle aioli, chipotle mayo & sour cream
~ minimum of 100 guests

SLIDER STATION
$36.00
Grass-fed Beef Slider
with onion jam on a potato bun
Black Bean Slider
with tomatillo salsa on hawaiian bread
BBQ Chicken Slider
with gorgonzola cream on a pretzel roll
Super Lump Crab Cake Slider
with preserved lemon aioli on a corn dusted bun

CHICAGO DEEP DISH PIZZA
$20.00
Meat lovers, tomato with cheese and vegetarian
Served with grated parmesan cheese and red chili pepper flakes
~ serves 2 pieces per person

GNOCCHI *
$24.00
Potato gnocchi with wine butter, cremini mushrooms, sage, capers, italian parsley
Potato gnocchi with crispy pancetta, peas, fontina cream, shaved pecorino romano

DOMESTIC AND IMPORTED...
$22.00
Domestic and Imported Cheeses
Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar
Lavosh and Carr's® crackers and artisan breads

FRESH FRUIT
SLICED LUSCIOUS...
Fresh Fruit
Sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries

PETITE DELIGHTS
MINIATURE FRENCH...
Petite Delights
Miniature French & Viennese pastries fruit in the ripe, sliced luscious melons, tropical pineapple, bunches of California seedless grapes, sweet strawberries

CHOCOLATE FOUNTAIN
MELTED DARK,....
Chocolate Fountain
Melted dark, white or milk Godiva chocolate, pretzel rods, pound cake cubes, rice krispie treats, mini cookies on a stick, juicy pineapple, sweet strawberries and luscious melons 18

Note: A $700 rental fee applies for the chocolate fountain

301 East North Water Street Chicago Illinois United States  (312) 464-1000
TUSCANY
$24.00
Choice of two pastas:
Penne, fusilli, bowtie, egg fettuccine, ricotta tortellini
Choice of two sauces:
Wild mushroom cream, grilled vegetable marinara, rich burgundy bolognese, alfredo basil pesto cream
Served with Italian crusty breads and focaccia
Parmesan cheese and crushed red pepper

GREEK TOWN *
$24.00
Chicken & lamb gyros served with sliced onions, fresh tomato, diced cucumber, warm pita bread & tzatziki sauce
~ minimum of 100 guests

WEST 18TH STREET TACO STATION *
$34.00
Choice of two proteins:
Rotisserie al pastor with grilled pineapple
Authentic carne asada
Free-range pulled ancho chile chicken thigh
Served with house-made chicharrón, diced onions, romaine lettuce, cilantro, lime wedges, queso fresco, grilled jalapeno and green tomato salsa, chipotle and ripened red tomato salsa, sour cream, guacamole

TRADITIONAL ARGENTINIAN EMPANADAS
$26.00
Barbecue chicken
Picadillo beef
Banana & hazelnut spread

RAMEN NOODLES *
$36.00
Choice of two proteins:
Pork belly, chicken, shrimp, tofu
Served with ramen noodles, rice, miso broth, tonkotsu broth, edamame, enoki mushrooms, roasted corn, bamboo shoots, local sprouts, pickled onions

POKE BOWL STATION *
$32.00
Choice of two proteins:
Tuna, salmon, sesame marinated tofu
Choice of two bases:
Sticky white rice, quinoa, baby kale
Served with seaweed salad, edamame, beansprouts, sliced mushrooms, roasted corn, green onions, avocado, pickled ginger,
DIM SUM  
$25.00
Choice of three:
Cha siu pork bao, chicken dumplings, wasabi pork shumai, shrimp shumai, vegetable gyoza, vegetable pot stickers
Served with soy ginger and sweet garlic chili sauces

CARVING *
Herb-Crusted Beef Tenderloin
Creole mustard, horseradish cream and fresh onion rolls
~ serves 30 guests 750

Barbecue Pork Ribs
with bourbon and chili-soy glazed barbecue sauces Served with creamy coleslaw
~ serves 60 guests 900

Oven Roasted Breast of Turkey
Cranberry relish and buttery petite croissants
~ serves 40 guests 720

Honey-Glazed Country Ham
Pineapple chutney, whole grain mustard & buttermilk biscuits
~ serves 40 guests 600

SAUTÉ STATIONS *
Jumbo prawns with garlic-herb butter and sweet brandy glaze
~ per 100 pieces 900

Petite filet medallions, peppercorn demi-glace
~ per 100 pieces 900

Lamb chop lollipops with gremolata butter
~ per 100 pieces 900

MAC BAR
Short Ribs
Merlot braised short ribs, stewed mushrooms & truffle oil 15

Cheeseburger
Ground Angus beef, cheddar & American cheeses 14

Primavera
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ACTION STATIONS

Mélange of vegetables with mascarpone, cheddar & swiss cheeses 13

Duck
Duck confit, caramelized onions & fontina cheese 16

Chicken
Chipotle seasoning, guacamole, sour cream & Chihuahua cheese 14
COLD CANAPÉS

Canapes are based on a minimum order of 50 pieces each

**TENDERLOIN CROSTINI**
$8.00
Adobo roasted tenderloin, chipotle aioli, micro cilantro, roasted tomato, crostini

**BALSAMIC TOMATO JAM CROSTINI**
$8.00
Honey balsamic tomato jam, black pepper mousse, crispy onion on a savory crostini

**HARVEST FRUIT & BRIE CROSTADA**
$8.00
A blend of apples, apricots and raisins with pepper-apple jelly and brie on flaky puff pastry

**SALMON SPIRAL SKEWER**
$8.00
Smoked salmon, capers and herbed cream cheese (GF)

**MANGO MARGARITA SHRIMP**
$8.00
Margarita marinated shrimp, mango, red bell pepper, and cilantro in a crisp tortilla shell

**TOMATO CAPRESE**
$8.00
Tomato caprese, sun-dried tomato vinaigrette, parmesan crostini, micro arugula

**ANTIPASTO SKEWER**
$8.00
Italian marinated sun-dried tomato, tangy artichoke, mozzarella and kalamata olive (GF)

**TAPAS SKEWER**
$8.00
Peruvian peppers, spanish green olive, sun-dried tomato, and fontina cheese (GF)

**CALIFORNIA ROLL**
$8.00
California roll with wasabi, soy-ginger dipping sauce

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Canapes are based on a minimum order of 50 pieces each

**SALTIMBOCCA BITE**
$8.00
Thinly sliced prosciutto, seasoned chicken breast, sage and Italian seasoning rolled onto a skewer (GF)

**SHORT RIB FIG & BLEU**
$8.00
Beef short rib with fig, onion, and creamy bleu cheese in a phyllo cup

**CAROLINA BBQ PORK BRISKET**
$8.00
Tender braised pork with barbecue sauce and a red cabbage garnish

**CANDIED APPLE PORK BELLY**
$9.00
Applewood smoked pork belly and fire-roasted fuji apples in a brown sugar glaze

**FRANK 'N BLANKET**
$7.00
All beef frank wrapped in puff pastry and served with a mustard dipping sauce

**BIERHAUS SAUSAGE & PRETZEL**
$8.00
Jalapeno honey mustard glazed sausage, roasted garlic pretzel and green pepper

**ADOBO PINEAPPLE CARNITAS**
$8.00
Pork carnitas, pineapple adobo sauce, queso, and fresh cilantro flatbread

**CHICKEN QUESADILLA CONE**
$8.00
Tender chicken, vegetables, and spices presented in a cone

**BEEF WELLINGTON**
$8.00
Miniature beef wellington with sauce choron

**CRAB CAKE**
$9.00
Lump crab cake with zesty chipotle aioli

**LAMB LOLLIPOPS**
$9.00
Sauteed lamb lollipops with mint yogurt dipping sauce

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**RAW BAR**
SERVED ON...
Raw Bar
Served on crushed ice with cocktail sauce, horseradish, lemon wedges, spicy tabasco, & mignonette. Minimum order of 25 pieces per menu item.

Chilled jumbo gulf prawns 8
King crab legs 15
Langoustine 9
East & west coast oysters 8
Chilled mussels 7
Chilled Littleneck clams 7
GREEK TOWN CHICKEN & EGGPLANT
$8.00
Zesty chicken wrapped in eggplant garnished with red pepper

GOLDEN COCONUT CHICKEN
$8.00
Coconut chicken tenders, ginger plum sauce

CHINESE SAUSAGE STICKY RICE
$8.00
Fried rice with authentic chinese sausage

VIETNAMESE MEATBALL SKEWER
$8.00
Vietnamese nem nuong pork meatballs with spices

HONEY SRIRACHA CHICKEN MEATBALL
$8.00
Asian chicken meatball glazed with sriracha and honey

MUSHROOM & SUN-DRIED TOMATO
$8.00
Portobello and shitake mushrooms sautéed in white wine, sherry and sun-dried tomatoes in a puff pastry shell

CARIBBEAN RISOTTO CAKE
$8.00
A blend of coconut infused risotto, mango, pineapple, cilantro and lemongrass breaded in panko and coconut flakes (Vegan)

CHICKPEA & ZUCCHINI
$8.00
Spiced chickpea and zucchini in phyllo star (Vegan)

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Each Dinner Table includes service for up to 2 hours and freshly brewed Starbucks® coffee and invigorating TAZO® herbal teas.

**HOME COOKING**

$85.00

**STARTERS**
- Roasted tomato soup with chicken pastina
- Spinach salad with crumbled gorgonzola, roasted pecans, sliced dried cranberries and bacon vinaigrette
- Vine-ripened tomatoes, baby mozzarella, black cracked pepper and Pesto drizzle

**ENTREES**
- Seared amberjack yellowtail veracrusana with traditional sauce of tomato, onion, garlic, mild chiles, cilantro, lime juice and herbs
- Crispy Broiled bone-in chicken, roasted garlic glaze
- Braised beef tender tips with woodland mushrooms, pearl onions and smoked bacon

**SIDES**
- Steamed seasonal vegetable medley
- Sweet Potato Casserole
- Red bliss potatoes

**DESSERT**
- Chocolate decadence cake, Opera torte, Individual lemon meringue and fruit tarts

**INTERNATIONAL AND DOMESTIC...**

$22.00

**International and Domestic Cheeses**
- Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar
- Lavosh and Carr’s® crackers and artisan breads

**RAW BAR SERVED ON...**

**Raw Bar**
- Served on crushed ice with cocktail sauce, horseradish, lemon wedges, spicy tabasco, & mignonette. Minimum order of 25 pieces per menu item.

- Chilled jumbo gulf prawns 8
- King crab legs 15
- Langoustine 9
- East & west coast oysters 8
- Chilled mussels 7
- Chilled littleneck clams 7

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Minimum Enhancement must be 50% of the guaranteed number

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All Plated Dinner include a choice of one Beginning and one Sweet Ending, Chef's selection of seasonal vegetables, rolls & sweet butter and freshly brewed Starbucks® coffee, decaffeinated coffee and invigorating herbal teas.

**SUSTAINABLE MENU**

$120.00

Caramelized Brussels, NICHOLS FARM red veined sorrel, Carolina ruby crema, spicy croutons, shaved aged parmesan cheese, hydroponic watercress, parmesan emulsion

Roasted heirloom cauliflower, nueske pork belly, red mustard

STAGEL FAMILY FARM pan-seared espellete beef tenderloin, rose finn apple, sautéed watermelon radish, pea shouts, maitake mushroom, herb demi

WISCONSIN DAIRY vanilla panna cotta, MICHIGAN bing cherry compote, bloomer dark chocolate

**PRIME RIB EYE FILET**

$98.00

Radicchio, endive, romaine, carrot, radish, frisée slaw, bacon lardons, sherry vinaigrette, poached egg served tableside

Seared prime rib eye filet

Wild mushrooms, tabasco onions, sweet peppers and Pepper Jack Au Gratin

White chocolate tiramisu trifle, spiced pears, poire william reduction

**COBIA FILET**

$86.00

Beef Salad

Yellow, red, and candy cane beets, black angus beef carpaccio, goat cheese vinaigrette, argan oil

Grilled cobia filet

Potato fennel cake, baby root Vegetable ‘fricassee’, blood orange berre banc

Chocolate ganache tart with caramel drizzle and vanilla cream

**HERB CRUSTED CHICKEN BREAST**

$85.00

Jumbo lump dungeness crab cake, arugula and mache salad, charred corn, espelette Aioli, Blood Orange Vinaigrette

Prosciutto herb crusted chicken breast

Swiss chard, caramelized infused rice cake, roasted asparagus, bacon demi
Mango blueberry coconut layer torte with vanilla anglaise

SAUTEED SALMON
$82.00
Asparagus, red beets, goat cheese, frisee-spring blend, truffle
test
lemon vinaigrette

Seared salmon, lentil ragout, onion puree, roasted tomatoes, red
roasted potatoes, patty pans & snap peas

Apple galette, caramel-rum drizzle, cinnamon whip cream

GRILLED BEEF TENDERLOIN
$94.00
Roasted yellow and red beets, radicchio-spinach blend, toasted
walnuts, wedge of bleu
test
chenin blanc vinaigrette

Grilled beef tenderloin in a Maytag bleu cheese crust, blackberry
demi-glace and Yukon mashed potatoes, Baby Carrots &
Asparagus Spears

Chocolate mousse dome, white chocolate chambord ganache,
raspberry & mango coulis

SEARED CHICKEN BREAST
$85.00
Baby Spinach, toasted pecans, grape tomatoes, goat cheese, baby
pear, vanilla bean vinaigrette

Seared chicken breast, roasted cipollini onions, bacon lardons,
mushroom red wine demi, sour cream red skin mashed, broccolini &
baby carrots

Duo of gianduja chocolate mousse and white chocolate terrine,
lemon napoleon & sour cherry gelee

BRAISED SHORT RIBS
$87.00
Baby lettuces, crumbled gorgonzola, roasted apricot, caramelized
pecans, white balsamic vinaigrette

Hoison glazed braised short ribs, spicy chile garlic sauce, braised
escarole & leek ragout, potato pave, haricot vert & patty pans

Chocolate peanut butter coupe, gran marnier cheesecake, vanilla
blood orange anglaise
HERB CRUSTED CHICKEN
$85.00
- Rocket greens, roasted peaches, radish, cherry tomatoes,
  tangerine balsamic vinaigrette

Herb crusted chicken, wild mushroom-fennel ragout, potato pave,
baby carrots, wilted spinach, port wine reduction

Tuxedo Cheesecake, oreo crust, dark chocolate ganache,
raspberry sauce

AMBERJACK YELLOWTAIL
$82.00
- Field greens, edamame, goat cheese, tomato, spicy apricot
  vinaigrette

Seared amberjack yellowtail veracrusana with traditional sauce of
tomato, onion, garlic, mild chiles, cilantro, lime juice and herbs, red
roasted potatoes, patty pans and snap peas

Citrus curd brandy tulip, fresh berries, chocolate godiva mousse

BRAISED SHORT RIBS & SALMON
$98.00
- Chili roasted apple with a bouquet of greens, triple cream cheese
  souffle, candied walnuts

Hoison glazed braised short ribs, spicy chile garlic sauce paired
with a roasted salmon, honey-suckle glaze, braised escarole & leek
ragout, potato pave, haricot vert & patty pans

Tuile basket filled with lemon curd & fresh berries paired with a
chocolate opera torte & vanilla bean sauce

PETIT FILET & SEA BASS

Baby bibb-frisee blend, roasted baby pear, spiced walnuts, wedge
of bleu, vanilla bean vinaigrette

Pepper crusted petit filet paired with seared sea bass, napa
cabbage ragout, truffle fingerlings, baby carrots, roasted tomatoes
& foie gras demi

Strawberry panna cotta, balsamic reduction, zesty strawberries &
candied mint
Market Price
We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary.

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

All food and beverage is subject to a 25% taxable Service Charge and 11.5% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.

### ALTERNATE DINNER OPTIONS

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>WILD MUSHROOM RISOTTO CAKE</td>
<td>$80.00</td>
<td>Grilled artichoke hearts, smoked tomato sauce, watercress, roasted tomatoes, wilted spinach reduced by vegetable stock (Vegan)</td>
</tr>
<tr>
<td>SEARED TOFU &amp; BLACK RICE</td>
<td>$80.00</td>
<td>Red curry coconut sauce, wilted spinach &amp; roasted tomato (Vegan)</td>
</tr>
<tr>
<td>PORTOBELLO RAVIOLI</td>
<td>$80.00</td>
<td>Wilted arugula, pine nuts, sundried tomatoes and shitaki cream sauce</td>
</tr>
<tr>
<td>SWEET CORN &amp; POLENTA RAVIOLI</td>
<td>$80.00</td>
<td>Wild mushrooms, leek &amp; escarole ragout, roasted red pepper sauce</td>
</tr>
<tr>
<td>BLEU CHEESE POLENTA CAKE</td>
<td>$80.00</td>
<td>Vegetable ragout, pesto, crispy artichokes and asparagus spears</td>
</tr>
<tr>
<td>BUTTERNUT SQUASH RAVIOLI</td>
<td>$80.00</td>
<td>Gluten-free butternut squash ravioli, brown butter, shaved ricotta, toasted walnuts &amp; sage</td>
</tr>
</tbody>
</table>
CALL BRANDS
$15.00
Spirits: Beefeater Gin, Smirnoff Vodka, Cruzan Rum, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Whiskey Sauza Silver Tequila and Hennessy VS Cognac

WINE
$13.50
Selections of House White and Red

IMPORTED BEER
$11.00
Stella Artois, Corona light and Modelo Especial

DOMESTIC BEER
$9.50
Miller Lite, Michelob Ultra, Samuel Adams Boston Lager and Samuel Adams Seasonal Ale O'Doul's Non-Alcoholic

CRAFT BEER
$9.50
Revolution Anti-Hero
Revolution Fist City Pale Ale

BEVERAGES
$8.50
Soft Drinks, Bottled and Mineral Waters, Fruit Juices

DOMESTIC AND IMPORTED CHEESES
$22.00
Domestic and Imported Cheeses Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar Lavosh and Carr's® crackers and artisan breads

ANTIPASTI
$24.00
Antipasti
Traditional Italian meats & cheeses, marinated artichokes, mushrooms in garlic and olive oil, grilled peppers, selection of olives with crusty Italian breads

GRILLED VEGETABLES
$18.00
Grilled Vegetables
Brushed with fresh herbs, aged balsamic vinegar, roasted garlic and cracked black peppercorn. Served chilled.

A Bartender Fee of $200 is required for every 100 guests (3-hour Maximum)
A Bartender Overtime Fee of $35 will be charged per bartender for each additional hour of service
A Cashier Fee of $200 is required for every 200 guests (3-hour Maximum)
A Cashier Overtime Fee of $35 will be charged per cashier for each additional hour of service

In accordance with the liquor laws governing Illinois and the City of Chicago, a guest must be 21 years or older to consume alcoholic beverages. The Sheraton Grand Chicago reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest.

All food and beverage is subject to a 25% taxable Service Charge and 11.5% tax. Soft drink sales are subject to an additional 3% Chicago Soft Drink tax. Service Charge and Tax are subject to change.
HOST BAR ON CONSUMPTION

PRIMARY.....tier 1

SELECT.....tier 2

GRAND.....tier 3

PRIMARY BRAND BAR ON CONSUMPTION PER DRINK

$13.00
Spirits: Beefeater Gin, Smirnoff Vodka, Cruzan Rum, Dewar's Scotch, Jim Beam Bourbon, Canadian Club Whiskey Sauza Silver Tequila and Hennessy VS Cognac

SELECT BRAND BAR ON CONSUMPTION PER DRINK

$14.00
Spirits: Tanqueray Gin, Absolut Vodka, Bacardi Rum, Dewar's Scotch, Canadian Club Whiskey, Don Julio Blanco Tequila, Courvoisier VS Cognac

GRAND BRAND BAR ON CONSUMPTION PER DRINK

$15.00
Spirits: Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan's Rum, Jack Daniels Bourbon, Knob Creek Bourbon, Crown Royal Whiskey, Johnny Walker Black Scotch, Patron Silver Tequila, Hennessey VSOP Cognac

PRIMARY WINES

$12.00
Magnolia Grove Chardonnay Magnolia Grove Cabernet Sauvignon Magnolia Grove Merlot

SELECT AND GRAND WINES

$14.00
Louis Jadot Macon Villages Chardonnay Sea Pearl Sauvignon Blanc Louis Martini Cabernet Sauvignon Robert Mondavi Pinot Noir

DOMESTIC BEER - INCLUDED WITH PRIMARY, SELECT AND GRA...

$9.00
Miller Lite, Michelob Ultra, Sam Adams Boston Lager and Sam Adams Seasonal Ale O'Doul's Non-Alcoholic

IMPORTED BEER - INCLUDED WITH PRIMARY, SELECT AND GRA...

$10.00
Stella Artois and Corona Light, Modelo Especial
LOCAL CRAFT BEER - INCLUDED WITH PRIMARY, SELECT AND GRAND PACKAGES

- Revolution Anti-Hero
- Revolution Fist City Pale Ale

NON-ALCOHOLIC BEVERAGES

- Soft Drinks, Bottled and Mineral Waters, Fruit Juices

PACKAGE BAR BY THE HOUR

PRIMARY BRAND PACKAGE BAR BY THE HOUR

$14.00
- Primary Spirits: Listed Above
- Primary Wines: Listed Above
- Imported Domestic and Craft Beers
- Fruit Juices, Soft Drinks, Bottled Waters, Mixers and Bar Garnish
  
  First hour 24
  Each additional hour

SELECT BRAND PACKAGE BAR BY THE HOUR

$14.00
- Select Spirits: Listed Above
- Select Wines: Listed Above
- Imported Domestic and Craft Beers
- Fruit Juices, Soft Drinks, Bottled Waters, Mixers and Bar Garnish
  
  First Hour 25
  Each additional hour

GRAND BAR PACKAGE BY THE HOUR

$15.00
- Grand Spirits: Listed Above
- Grand Wines: Listed Above
- Imported Domestic and Craft Beers
- Fruit Juices, Soft Drinks, Bottled Waters, Mixers and Bar Garnish
  
  First Hour 26
  Each additional hour

Meal functions of 20 or fewer guests are subject to a $200 Labor Fee
A Bartender Fee of $200 is required for every 100 guests (3-hour Maximum)
A Bartender Overtime Fee of $35 will be charged per bartender for each additional hour of service

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SPECIALTY BAR

SHERATINI
$15.00
Cosmopolitan
Vodka, Cranberry and a dash of lime juice, lime slice garnish

Appletini
Vodka, Apple Pucker, splash of sour and cinnamon and sugar-rimmed martini glass

Mint Chocotini
Starbucks Coffee Liqueur, Peppermint, White Creme de Cacao and a splash of half and half

Cocotini
Bacardi, Coconut Milk, Triple Sec, Martini glass rimmed with coconut shavings

MOJITOS
$15.00
Ruby
Captain Morgan's Rum, simple syrup, fresh lime, pomegranate and fresh mint garnish

Chiquita
Captain Morgan's Rum, simple syrup, pineapple juice, fresh lime and fresh mint garnish

Sunriser
Captain Morgan's Rum, Orange Liquor, simple syrup, fresh lemon and cherry garnish

DOMESTIC AND IMPORTED CHEESES
$22.00
Domestic and Imported Cheeses
Smoked gouda, soft French brie, Maytag bleu, creamy goat, herb boursin, Monterey jack and Wisconsin cheddar
Lavosh and Carr's® crackers and artisan breads

PETITE DELIGHTS
MINIATURE FRENCH...
Petite Delights
Miniature French & Viennese pastries fruit in the ripe, sliced luscious melons, tropical pineapple, bunches of California seedless grapes and sweet strawberries

A Bartender Fee of $200 is required for every 100 guests (3-hour Maximum)
A Bartender Overtime Fee of $35 will be charged per bartender for each additional hour of service
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Our Holiday Table includes freshly brewed Starbucks® coffee, decaffeinated coffee and invigorating herbal teas

**HOLIDAY STATION MENU**

**Station 1**
Build your own bruschetta station
Baskets of rustic crostini and toasted pita chips served with tomato and garlic concasse
Trio of hummus, roasted red pepper, eggplant and traditional Seasoned pita chips and crispy tortilla chips
Grilled vegetables brushed with fresh herbs, aged balsamic, roasted garlic and crack black peppercorn
Displays of imported and domestic cheeses served with lavosh and carr's crackers

**Station 2**
Smashed potato bar
Garlic, regular and sweet mashed potatoes
Toppings - Tomatillo salsa, sauteed wild mushrooms, beef stroganoff tips, sauteed vegetables and spicy shrimp

**Station 3**
Saute Station
Uniformed chefs to saute
Peppercorn beef medallions
Lemon peppered sea scallops
Baby lamb chops

**Station 4**
Tuscan pasta station
Penne and tri-color tortellini
Olive oil, basil chiffonade, shallots and garlic
Tomato-basil marinara and creamy garlic alfredo
Focaccia

**Station 5**
Chef selection of petit holiday pastries
Opera torte, chocolate covered strawberries, pistachio crunch mousse, white chocolate macadamia short bread cookies
Chocolate yule log

Seasonal fresh fruit and berries
chocolate fondue

Freshly brewed regular and decaffeinated starbucks coffee, herbal teas
Served with bowls of whipped cream, shaved chocolate, cinnamon

**RAW BAR:**

- **$8.00**
  - Raw Bar:
    - Presented on crushed ice with cocktail sauce, lemon wedges, spicy tabasco and horseradish

- **$8.00**
  - Shucked seasonal oysters on the half shell

**ACTION STATIONS**

- **$600.00**
  - Honey Glazed Country Ham*
    - Country ham with buttermilk biscuits, cherry mustard and country mustard, fresh rolls (serves 60 guests)

- **$720.00**
  - Slow Roasted Turkey Breast*
    - Roasted breast of turkey, cranberry aioli, onion marmalade, cherry mustard, fresh rolls (serves 40 guests)

- **$11.00**
  - Pastry Chef's display of French and Viennese petit holiday pastries, chocolate covered sweet strawberries and homemade truffles
HOLIDAY PLATED DINNER
$135.00

1ST Course

Pumpkin Spice Soup, Cheese Straw

Salad

Chili Roasted Apple with a bouquet of baby field greens, triple cream cheese souffle, duck confit, candied walnuts

Painted Plate of Infused Fig and Orange flower honey

Entree

Grilled vegetable crusted filet mignon with a blackberry demi

Paired with

Crab stuffed prawns, coconut beurre blanc

Potato pear croquet with sundried tomatoes

Bundled snap peas

Flat artisan rolls, pretzel breads

Piped sweet butter

Dessert

Milk chocolate and bitter orange mousse, citrus pots du creme, rosewater feuilletine truffle and triple zest shortbread
caramelized tarragon accent
HOLIDAY TABLE

$95.00

BEGINNINGS

Field greens with sliced apples, cranberries, toasted walnuts and gorgonzola, plum vinaigrette

Baby mixed greens with hearts of palm, buffalo mozzarella pear tomato and aged balsamic vinaigrette

Caesar salad with hearts of romaine, garlic croutons, grape tomatoes, Parmigiano-Reggiano cheese, Caesar dressing

Flat breads, artisan rolls, pretzel breads and dweet butter

FEATURES

Beef tenderloin, blackberry peppercorn demi glace

Chicken breast, balsamic vinegar, dijon mustard marinade

Horseradish crusted salmon, creamy dill sauce

Garlic mashed & fingerling potatoes with truffle oil

Fresh asparagus spears and baby carrots

SWEET ENDINGS

Chef’s display of opera torte, pistachio crunch mousse, white chocolate macadamia short bread cookies, and chocolate Yule log

Seasonal Fresh Fruit Display with Fresh Berries

Chocolate Fondue

Coffee served with side bowls of Whipped Cream, Shaved Chocolate, Cinnamon Sticks, Orange Zest, Lemon Wedges, Sugar, Sugar Substitute, Half & Half, Skim Milk

Minimum Enhancement must be 50% of the guaranteed number

* A Culinary Attendant Fee of $250 is required for all carving and action stations (2-hour Maximum)

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CHEF MEISSONNIER

Executive Chef, Meissonnier supervises a culinary staff of 65 individuals that are responsible for the production of food served at hotel banquets as well as food served through room service and at the hotel’s five dining outlets, LB Bistro and Patisserie, Shula’s, Chicago Burger Company, Link, and Java Bar.

Chef Meissonnier has practiced the culinary arts on four continents. He began in Europe where he worked at such famous hotels as the Beau Rivage in Geneva, Switzerland and the Hotel De Paris in the Principality of Monaco. Subsequently he was employed in culinary positions of increasing responsibility in the African nations of Benin and the Ivory Coast before named Sous Chef of the Hilton International in Tel Aviv, Israel. From the Middle East Meissonnier moved to Singapore where he spent four years at the Hilton International and first earned the title of Executive Chef. From Singapore, Chef Meissonnier worked his way across the Atlantic stopping for almost three years at the Hilton International Guam before arriving on the American continent to serve as Executive Chef of the Hilton Los Angeles then moved to the Hilton Walt Disney World Resort and to the Hilton Chicago and Towers.

Chef Meissonnier was born in Paris and is graduate of the prestigious Ecole Hoteliere in Soissons, France. He is also a member of the Confrerie de la Chaine des Rotisseurs.

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