



MILLENNIUM  
**KNICKERBOCKER**  
CHICAGO

**CATERING MENUS**

# GENERAL BANQUET INFORMATION

## SET-UP INFORMATION

IN THE EVENT THE CLIENT CHANGES THE MEETING ROOM SET UP AFTER THE ROOM HAS ALREADY BEEN SET THERE WILL BE A CHARGE BETWEEN \$75 & \$250 DEPENDING ON THE ASSIGNED MEETING ROOM.

## TAXES & SERVICE CHARGES

**FOOD & BEVERAGE:** 10.50% SALES TAX, 3%, SODA TAX & 22% SERVICE CHARGE

**MEETING ROOM RENTAL:** 3.5% SALES TAX IF NO FOOD IS SERVED. IF FOOD IS SERVED IN CONJUNCTION WITH THE MEETING, A 13.5% SALES TAX WILL APPLY TO ROOM RENTAL

**AUDIO VISUAL:** 8% SALES TAX & 22% SERVICE CHARGE

**TAXES & SERVICE CHARGES ARE SUBJECT TO CHANGE**

## GUARANTEES

FINAL GUARANTEES ARE DUE 72 BUSINESS HOURS PRIOR TO YOUR FUNCTION. ALL FOOD & BEVERAGE MUST BE PURCHASED FROM THE HOTEL & CAN NOT BE REMOVED FROM ANY FUNCTION ROOMS.

## CASH BARS

IF THE GROUP HAS (49) GUESTS OR LESS THERE IS A \$500 MINIMUM PER BAR. IF THE GROUP HAS (50) GUESTS OR MORE, THE MINIMUM IS \$1000 PER BAR.

## SECURITY GUARD

IF YOUR EVENT REQUIRES A SECURITY GUARD, ONE CAN BE ORDERED THROUGH YOUR CATERING/CONFERENCE PLANNING MANAGER. THE CHARGE IS \$36 PER HOUR & WILL BE BILLED TO THE GROUP'S MASTER ACCOUNT.

## PARKING

VALET PARKING IS AVAILABLE. PLEASE ASK YOUR CATERING/CONFERENCE PLANNING MANAGER FOR A LIST OF THE CURRENT PRICING.

## COAT CHECK

A COAT CHECK CAN BE MADE AVAILABLE FOR YOUR GUESTS AT \$150 PER ATTENDANT WITH A FOUR HOUR MAXIMUM. ANY ADDITIONAL HOURS WILL BE CHARGED AT \$40 PER HOUR.

## INTERNET & PHONE LINES

HIGH SPEED INTERNET ACCESS IS \$350 PER DAY /PER MEETING ROOM FOR WIRED OR WIRELESS. IN THE EVENT THAT THE GROUP WOULD LIKE A WIRED CONNECTION IT IS \$125 FOR EACH ADDITIONAL LINE.

IN THE EVENT THAT THE GROUP REQUIRES A PHONE LINE THE CHARGE IS \$200 PER DAY & AN ADDITIONAL CHARGE FOR THE PHONE. REGULAR TELEPHONE USAGE RATES WILL ALSO APPLY.

## BEVERAGES

METROPOLIS COFFEE  
REGULAR & DECAFFEINATED

PER GALLON  
\$90

TAZO TEA

\$60

JUICE  
ORANGE, GRAPEFRUIT  
V-8 OR CRANBERRY

\$68

SOFT DRINKS  
FIJI & SAN PELLIGRINO WATERS  
SMOOTHIES  
VITAMIN WATERS  
JUICES  
RED BULL

PER BOTTLE

\$5

\$6.5

\$6

\$6

\$6

\$7

## ALL DAY BEVERAGE

MAXIMUM 8 HOURS

PER PERSON

COFFEE, SELECTION OF TEAS

\$22

SOFT DRINKS, SPARKLING & STILL WATERS

\$24

SOFT DRINKS, SPARKLING & STILL WATERS  
COFFEE, SELECTION OF TEAS

\$38

## HALF DAY BEVERAGE

MAXIMUM 4 HOURS

COFFEE, SELECTION OF TEAS

\$14

SOFT DRINKS, SPARKLING & STILL WATERS

\$16

SOFT DRINKS, SPARKLING & STILL WATERS  
COFFEE, SELECTION OF TEAS

\$22

## CONTINENTAL BREAKFAST

BASED ON AN HOUR & A HALF OF SERVICE  
INCLUDES COFFEE & SELECTION OF TEAS

### SIMPLE

CHOICE OF 2 JUICES: ORANGE, GRAPEFRUIT, V-8, CRANBERRY JUICES  
PEARS, BANANAS  
MUFFINS, CROISSANTS, DANISH  
FRUIT PRESERVES, HONEY, SWEET BUTTER

\$24

### TRADITIONAL

CHOICE OF 3 JUICES: ORANGE, GRAPEFRUIT, V-8, CRANBERRY JUICES  
SEASONAL MINTED CUBED CUT FRUIT  
MUFFINS, CROISSANTS, DANISH, BAGELS  
FRUIT PRESERVES, SWEET BUTTER, CREAM CHEESE  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA

\$27

### HEALTHY

V-8, ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
ICE COLD SKIM MILK  
FRUIT SALAD TOSSED WITH FRESH CHOPPED MINT, LIME JUICE  
SEASONAL BERRIES, DRIED APPLE RINGS  
FLAX SEED WITH PEANUT BUTTER & SIMPLY FIG NUTRITION BARS  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA  
STEEL CUT OATMEAL WITH ORGANIC HONEY, SUGAR IN THE RAW  
WHOLE WHEAT ENGLISH MUFFINS, MORNING GLORY & LOW FAT BLUEBERRY MUFFINS  
LOW FAT CREAM CHEESE, COTTAGE CHEESE, ORGANIC PEANUT BUTTER

\$32

# BREAKFAST ENHANCEMENTS

## MORNING PASTRIES

**\$48.00 PER DOZEN**

MUFFINS, CROISSANTS, DANISH & BAGELS, FRUIT PRESERVE, SWEET BUTTER, CREAM CHEESE

## BREAKFAST BREADS

**\$48.00 PER DOZEN**

CRANBERRY, BANANA NUT, DATE NUT, ZUCCHINI & PUMPKIN (SEASONAL)

## EGGS

**\$38 PER DOZEN**

ORGANIC, HARD-BOILED, SHELLED

## YOGURT

**\$5.5 EACH**

VARIETAL, GRANOLA

## CEREALS

**\$5.5 EACH**

VARIETAL, SKIM & 2% MILK

## PROTEIN PUNCH

**\$10 PER PERSON**

CHICKEN SAUSAGE, BACON, HAM

## STEEL CUT OATS

**\$9 PER PERSON**

SCENTED WITH CINNAMON SERVED WITH BROWN SUGAR DRIED FRUIT SKIM & 2% MILK

## BREAKFAST SANDWICH

**\$12.00 PER SANDWICH**

TOASTED ENGLISH MUFFIN, EGGS SCRAMBLES, WHITE CHEDDAR CHEESE, HAM

VEGETABLE SANDWICH SPINACH TORTILLA, SCRAMBLED EGG WHITES, GRILLED ASPARAGUS, WILTED SPINACH, WHITE CHEDDAR CHEESE

## LOX & BAGELS

**\$16 PER PERSON**

NORWEGIAN SMOKED SALMON

CREAM CHEESE, ONIONS, TOMATOES

CAPERS, CHOPPED EGGS, MINI BAGELS

## \*OMELET STATION

**\$18.00 PER PERSON**

SWEET PEPPERS, GRAPE TOMATOES, SALSA, ONIONS, PORTOBELLO MUSHROOMS, HAM, BACON, CHIVES, SPINACH, ARTICHOKE, CHEDDAR CHEESE & FETA CHEESE

**\*REQUIRES AN ATTENDANT AT \$125 EACH  
(1 ATTENDANT PER 50 GUESTS)  
BASED ON AN HOUR & A HALF OF SERVICE**

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# BREAKFAST BUFFETS

(25 GUEST MINIMUM)  
INCLUDES COFFEE & SELECTION OF TEAS

## WALTON

\$30

ORANGE, CRANBERRY JUICES  
CROISSANTS, DANISH, BAGELS  
SWEET BUTTER, FRUIT PRESERVES, CREAM CHEESE  
SWEET RIPE PINEAPPLE & CANTALOUPE CUBES  
GRANOLA WITH DRIED CRANBERRIES, SKIM & 2% MILK  
SCRAMBLED EGGS WITH RED & GREEN BELL PEPPER, CHEDDAR CHEESE

## RUSH

\$33

ORANGE, GRAPEFRUIT JUICES  
MUFFINS, CROISSANTS, DANISH  
FRUIT PRESERVES, HONEY, SWEET BUTTER  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
SEASONAL FRUIT WEDGES  
FARM FRESH SCRAMBLED EGGS  
BROWN SUGAR CURED BACON, MAPLE SYRUP SAUSAGE LINKS  
RED SKINNED POTATOES O'BRIEN

## MICHIGAN

\$35

ORANGE, GRAPEFRUIT, CRANBERRY JUICES  
MUFFINS, CROISSANTS, DANISH, PLAIN & WHEAT BAGELS  
FRUIT PRESERVES, HONEY, CREAM CHEESE, SWEET BUTTER  
VANILLA BEAN PINEAPPLE WEDGES & HONEY ORANGE INFUSED CANTALOUPE  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
THICK CINNAMON RAISIN CHALLAH FRENCH TOAST  
WARM MAPLE SYRUP  
FARM FRESH SCRAMBLED EGGS  
BROWN SUGAR CURED BACON, MAPLE SYRUP SAUSAGE LINKS  
SAUTÉED MORNING POTATOES

## LAKESHORE

\$39

ORANGE, V-8, CRANBERRY, GRAPEFRUIT JUICES  
SEASONAL FRUIT  
CRANBERRY & BANANA NUT BREADS, CROISSANTS, BAGELS  
FRUIT PRESERVES, HONEY, SWEET BUTTER, CREAM CHEESE  
INDIVIDUAL CEREALS, SKIM & 2% MILK  
FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA, DRIED FRUIT  
OATMEAL, LIGHT BROWN SUGAR & STRAWBERRIES  
LEMON RICOTTA BLUEBERRY PANCAKES  
WARM MAPLE SYRUP  
FRENCH STYLE SCRAMBLED EGGS FINISHED WITH CREAM  
THICK SLICED GRIDDLED HAM, BROWN SUGAR CURED BACON  
ROSEMARY RED SKINNED ROASTED POTATOES

A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS



# BREAK FOOD SELECTIONS

<b>INDIVIDUAL SNACKS</b>	<b>PER ITEM</b>
KETTLE CHIPS, POPCORN, PRETZELS MISS VICKIES GOURMET VARIETAL MRS. MAY'S NATURALS	<b>\$5.5</b>
<b>WHOLE FRUIT</b>	
APPLES, BANANAS, PEARS, ORANGES	<b>\$4.00</b>
	<b>PER DOZEN</b>
<b>SOFT PRETZELS</b>	<b>\$48</b>
CHEDDAR CHEESE SAUCE WHOLE GRAIN MUSTARD	
<b>COOKIES</b>	<b>\$48</b>
CHOCOLATE CHIP, OATMEAL RAISIN PEANUT BUTTER, DOUBLE CHOCOLATE CHIP SNICKERDOODLE	
<b>BROWNIES</b>	<b>\$50</b>
FUDGE, CARAMEL, PEANUT BUTTER	
<b>NUTRITIONAL BARS</b>	<b>\$50</b>
FLAX SEED WITH PEANUT BUTTER OATMEAL RAISIN	
<b>MIXED NUTS</b>	<b>\$6.5</b>
<b>AU NATUREL</b>	<b>\$16</b>
ORGANIC GRANNY SMITH & RED DELICIOUS APPLES, ORGANIC BANANAS MRS. MAY'S NATURAL SNACKS: CASHEW CRUNCH & POM-RASPBERRY CRUNCH ODWALLA SNACK BARS ORGANIC BOTTLED ICED TEA, WATER	
<b>AFTER SCHOOL SNACKS</b>	<b>\$13</b>
JUMBO CHOCOLATE & VANILLA CUPCAKES WITH BUTTER CREAM FROSTING POPCORN BOWN, CHOICE OF REGULAR OR WHITE CHEDDAR 2% & CHOCOLATE MILK SOFT DRINKS	
<b>POWER</b>	<b>\$12</b>
BUILD YOUR OWN TRAIL MIX: GRANOLA, CASHEWS, WALNUTS, ALMONDS PECANS, M&MS, DRIED CHERRIES & CRANBERRIES, CHOCOLATE COVERED RAISINS, SUNFLOWER SEEDS BOTTLED WATERS	

# ALL DAY BREAK WITH LUNCH

## LINCOLN PARK

\$92

### MORNING BREAK

ORANGE, GRAPEFRUIT, CRANBERRY JUICES

CRANBERRY, BANANA NUT, ZUCCHINI BREADS

FRUIT PRESERVES, SWEET BUTTER

CUBED WATERMELON, HONEYDEW, STRAWBERRIES

FLAVORED INDIVIDUAL YOGURTS WITH GRANOLA, DRIED FRUIT

COFFEE, SELECTION OF TEAS

**ADD SCRAMBLED EGGS, HASH BROWNED POTATOES AT \$8**

### MID-MORNING BREAK

SOFT DRINKS, STILL & SPARKLING BOTTLED WATERS

COFFEE, SELECTION OF TEAS

### LUNCH BUFFET

CAESAR SALAD WITH HERB-GARLIC CROUTONS, SHAVED PARMESAN CHEESE

CHICKEN MILANESE WITH FRESH TOMATO-BASIL RELISH

SWEET GRILLED ITALIAN SAUSAGE WITH PEPPERS & ONIONS

WILD MUSHROOM RAVIOLI IN A MUSHROOM-MARSALA JUS

STEAMED BROCCOLI WITH BATONS OF ZUCCHINI, YELLOW SQUASH, FRESH HERBS

TIRAMISU

ICED TEA WITH LEMON

### AFTERNOON BREAK

SEASONAL GRAPES, BANANAS

PECAN SQUARES, CHOCOLATE CHIP CHEESECAKE SQUARES

MILK

SOFT DRINKS

COFFEE, SELECTION OF TEAS

# LUNCH BUFFETS

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

## DELICATESSEN

\$44

SOUP DU JOUR  
BABY MIXED GREENS, DRIED CRANBERRIES, FETA CHEESE, GLAZED WALNUTS  
BALSAMIC VINAIGRETTE  
SMOKED BREAST OF TURKEY, HONEY BAKED HAM  
ROAST BEEF, GENOA SALAMI  
CHEDDAR, PROVOLONE & SWISS CHEESES  
LEAF LETTUCE, BEEFSTEAK TOMATOES, RED ONIONS, DILL PICKLES  
BREAD BASKET: PRETZEL ROLLS, MINI TOMATO FOCACCIA, SELECTION OF SLICED BREADS  
LEMON-DILL TUNA SALAD  
COUNTRY POTATO SALAD  
MISS VICKIES GOURMET SMOKEHOUSE BBQ, SEA SALT & VINEGAR POTATO CHIPS  
LEMON BERRY DELIGHT CAKE

## TASTE OF CHICAGO

\$46

GREEK SALAD: CRISP ROMAINE & ICEBERG LETTUCE, TOMATOES  
RED ONIONS, FETA CHEESE, CUCUMBERS, AEGEAN VINAIGRETTE  
ITALIAN BEEF, SWEET PEPPERS & ONIONS, FRENCH ROLLS  
CHICKEN VESUVIO, LEMON-WHITE WINE GARLIC SAUCE  
SWEET PEAS, ROASTED POTATO WEDGES  
MINI CHICAGO DOGS-VIENNA BEEF RED HOTS, PICKLE RELISH, SPORT PEPPERS  
CELERY SALT, ONION, YELLOW MUSTARD, TOMATO  
PICKLE WEDGES, STEAMED POPPYSEED BUNS  
HERBED BISTRO FRIES  
MINI CORN COBBETTES, SWEET BUTTER  
ELF'S CHOCOLATE CHIP CHEESECAKE

## GOLD COAST

\$50

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADIERA WINE  
BABY MIXED GREENS, PORT POACHED PEARS, CRUMBLLED BLUE CHEESE  
CANDIED WALNUTS, RED WINE-DIJON VINAIGRETTE  
SLICED TENDERLOIN OF BEEF, PORTOBELLO MUSHROOM SAUCE  
OVEN POACHED STRIPED BASS, HERBED BUERRE BLANC  
STEAMED BROCCOLINI, ASPARAGUS  
YUKON GOLD WHIPPED POTATOES, BASIL BUTTER  
EUROPEAN APPLE TART

## PILSEN

\$46

SMOKED CHICKEN TORTILLA SOUP WITH AVOCADO  
BABY MIXED GREENS, SPICED PUMPKIN SEEDS, GRAPE TOMATOES  
QUESO FRESCO, CHIPOTLE RANCH & CILANTRO LIME VINAIGRETTE  
GRILLED ACHIOTE CHICKEN BREAST, ASADERO CHEESE CREAM SAUCE  
GRILLED CARNE ASADA STEAK, CHILI POWDER, CUMIN  
LIME WEDGES & CORN TORTILLAS  
TILAPIA VERACRUZANA  
MEXICAN RICE  
ESQUITES  
HOMEMADE GUACAMOLE, SALSA, SOUR CREAM  
BASKETS OF HOMEMADE TRI-COLOR TORTILLA CHIPS  
DULCE DE LECHE CHEESECAKE

A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS



# BOX LUNCH SELECTION

ALL BOX LUNCHES COME WITH KETTLE CHIPS, A PIECE OF WHOLE FRUIT, GIANT BROWNIE,  
BOTTLED WATER OR SOFT DRINK

## CHOICE OF 3 SANDWICHES

\$44

HERB ROASTED TURKEY BREAST, SMOKED CHEDDAR, SLICED CUCUMBER, TOMATO  
LEAF LETTUCE, WHOLE GRAIN MUSTARD ON PRETZEL ROLL

SLICED RARE ROAST BEEF, MUISTEN CHEESE, RED ONION, HORSERADISH AIOLI  
LEAF LETTUCE, TOMATO ON CIABATTA ROLL

CHOP SALAD WRAP, ICEBERG & ROMAINE LETTUCE, DITALINI PASTA  
GRILLED CHICKEN BLUE CHEESE, CHOPPED BACON, DICED CUCUMBERS  
DICED TOMATOES, SUNFLOWER SEEDS, BALSAMIC VINAIGRETTE

ROSEMARY, DIJON MARINATED CHILLED GRILLED CHICKEN BREAST, SWISS CHEESE ROSEMARY  
ROASTED RED ONIONS, AVOCADO, TOMATO, BUTTER CRUNCH LETTUCE  
WHOLE GRAIN MUSTARD, SUN DRIED TOMATO AIOLI ON FRENCH BAGUETTE

GRILLED PORTOBELLO MUSHROOM, ROMA TOMATO JAM, PROVOLONE CHEESE  
FRIED BASIL LEAVES, GARLIC AIOLI ON TOMATO FOCACCIA

## HOT PLATED LUNCH

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER, CHEF'S CHOICE  
OF DESSERT, COFFEE, SELECTION OF TEA & ICED TEA

### SOUPS

ROASTED TOMATO BASIL BISQUE  
SOUP OF THE DAY

### SALADS

MIXED FIELD GREENS, ROASTED GRAPE TOMATOES, GORGONZOLA  
HERB VINAIGRETTE DRESSING  
BABY GREENS, CARAMELIZED PEARS, SPICED PECANS, GOAT CHEESE  
SHERRY WALNUT VINAIGRETTE

## MAIN COURSE

(SELECT ONE)

### ARRACHERA STEAK

\$44

GRILLED GARLIC & CILANTRO MARINATED SLICED SKIRT STEAK

### LEMON THYME CHICKEN

\$44

BONELESS CHICKEN BREAST LIGHTLY FLOURED  
CHICKEN JUS FLAVORED WITH GRAPE TOMATOES, LEMON THYME

### SEARED TILAPIA

\$44

CARAMELIZED FENNEL, ONION, ROASTED RED PEPPER RELISH

### GRILLED EGGPLANT AND TOFU

\$38

FRESH MOZZARELLA, ROASTED CARROT COULIS

### ROASTED GARLIC, SPINACH, AND CHEESE RAVIOLI

\$36

ROASTED RED PEPPER, PARMESAN CREAM SAUCE

# DINNER BUFFETS

INCLUDES COFFEE, SELECTION OF TEAS & ICED TEA

## STATE STREET

\$62

CREAM OF WILD MUSHROOM SOUP, SNIPPED CHIVES, MADEIRA WINE

BABY MIXED GREENS, PORT POACHED PEARS, CRUMBLIED BLUE CHEESE  
CANDIED WALNUTS, RED WINE - DIJON VINAIGRETTE

JICAMA-WATERMELON SLAW

SLICED TENDERLOIN OF BEEF, PORTOBELLO SAUCE

OVEN POACHED STRIPED BASS, HERBED BUERRE BLANC

BASIL PESTO GRILLED CHICKEN BREAST, EGGPLANT RATATOUILLE

YUKON GOLD WHIPPED POTATOES, BASIL BUTTER

STEAMED ASPARAGUS, BABY CARROTS

LEMON RASPBERRY TART, TRUFFLE CHEESECAKE

## GRAND AVENUE

\$64

MINISTRONE SOUP

PANZANELLA SALAD – ARUGULA, ROASTED BUTTERNUT SQUASH  
TOASTED CROUTONS, ROASTED RED PEPPERS, RED WINE VINEGAR  
EXTRA VIRGIN OLIVE OIL

TRUFFLED GNOCCHI, PORCINI MUSHROOMS, SHAVED PARMESAN  
SERRANO HAM, CANNELLINI BEANS, TRUFFLE BUTTER

BASIL & ROSEMARY CHAR GRILLED CHICKEN BREAST  
LEMON GARLIC JUS

PETIT GRILLED FILET MIGNON, CABERNET REDUCTION DEMI GLACE

GRILLED LEMON & FENNEL MARINATED SALMON & SHRIMP

CRISPY ROASTED FINGERLING POTATOES

GRILLED VEGETABLE PLANKS WITH BABY CARROTS & ASPARAGUS

RED VELVET CAKE, APPLE PEAR FRANGIPANE TART

A LABOR CHARGE OF \$125 WILL BE APPLIED FOR GROUPS OF 25 PEOPLE OR LESS

# PLATED DINNERS

INCLUDES SOUP OR SALAD, CHEF'S ACCOMPANIMENT OF VEGETABLE & STARCH, ASSORTED ROLLS & BUTTER,  
CHEF'S CHOICE OF DESSERT, COFFEE, SELECTION OF TEA & ICED TEA

## SOUPS

AVOCADO VICHYSSEOISE

SWEET POTATO CORN CHORIZO CHOWDER

CHICKEN LEMON GRASS CONSOMMÉ WITH SHITAKE MUSHROOMS & SCALLIONS

## SALADS

BIBB & BABY MIXED GREENS, SAGA BLUE CHEESE WEDGE, PORT POACHED PEAR  
CROSTINI, RED WINE-DIJON VINAIGRETTE

BIBB & FRISEE LETTUCE BUNDLES, DRIED FIG, MAYTAG BLUE CHEESE, ROASTED RED ONIONS,  
GARLIC CROSTINI, CABERNET VINAIGRETTE

BABY ARUGULA, ROASTED RED & YELLOW BEETS, CRUMBLLED GOAT CHEESE, DRIED CHERRIES,  
CRUMBLLED BACON, SHERRY WALNUT VINAIGRETTE

## MAIN COURSE

(SELECT ONE)

**KNICKERBOCKER FILET** \$68  
SEASONED & SEARED 8OZ. CENTER CUT TENDERLOIN  
SAUCE CHASSEUR

**BACON WRAPPED FILET** \$70  
8OZ CHAR. GRILLED CENTER CUT TENDERLOIN  
WRAPPED WITH BROWN SUGAR CURED BACON  
CABERNET SAUVIGNON DEMI GLACE

**CRISPY SEARED HALIBUT** \$60  
8OZ. SEARED HALIBUT  
OVER A FIRE ROASTED TOMATO COULIS

**LEMON CHIVE SALMON** \$58  
GRILLED SALMON FILLET MARINATED IN  
FRESH SQUEEZED LEMON JUICE, SNIPPED CHIVES  
MEYER LEMON GASTRIQUE

**SEARED FRENCH CHICKEN BREAST** \$57  
8OZ. SKIN-ON, WING BONE-IN  
MARINATED IN DIJON MUSTARD, FRESH HERBS, GARLIC  
SAGE TOMATO CREAM

**WILD MUSHROOM CHICKEN** \$54  
8OZ BONELESS CHICKEN BREAST STUFFED WITH CREMINI  
PORTOBELLO, BUTTON & SHITAKE MUSHROOMS, THYME  
SHALLOTS, GARLIC, GOAT & BOURSIN CHEESES, PANKO BREADCRUMBS  
SHERRY WINE DEMI GLACE

**GNOCCI** \$42  
SHAVED PARMESAN, SUNDRIED TOMATOES, WILTED SPINACH,  
CAPERS, OLIVE OIL

# RECEPTION

## CARVINGS

<b>OVEN ROASTED TURKEY BREAST*</b> (SERVES 40) CRANBERRY CHUTNEY, HERB SEASONED MAYONNAISE PARKER HOUSE ROLLS	<b>\$425</b>
<b>BOURBON HONEY GLAZED HAM*</b> (SERVES 60) DIJON MUSTARD, PINEAPPLE CHUTNEY BRIOCHE	<b>\$400</b>
<b>HERB CRUSTED TENDERLOIN OF BEEF*</b> (SERVES 30) ROSEMARY, THYME, FRESH GROUND PEPPER ROASTED GARLIC AIOLI BRIOCHE & PRETZEL ROLLS	<b>\$575</b>
<b>BAKED BRIE EN CROUTE</b> (SERVES 30) BAKED FRENCH BRIE, CARAMELIZED APPLES, ALMONDS RASPBERRY PRESERVES SLICED FRENCH BAGUETTE	<b>\$325</b>

## PLATTERS

<b>CHEESE</b> IMPORTED, DOMESTIC, AGED & ARTISAN CHEESES SLICED BAGUETTES, GOURMET CRACKERS	<b>\$9</b>
<b>GRILLED VEGETABLE</b> MARINATED, GRILLED VEGETABLES: RED PEPPERS, EGGPLANT ZUCCHINI, SQUASH, PORTOBELLO MUSHROOM ENHANCED WITH CHEF'S SEASONAL VEGETABLE CRUIET OF OLIVE OIL, BALSAMIC VINEGAR PEPPERMILL & SHAVED PARMESAN	<b>\$10</b>
<b>ANTIPASTO</b> PROSCIUTTO, PEPPERONI, SALAMI, MORTADELLA PROVOLONE & MOZZARELLA CHEESES ROASTED RED & GREEN PEPPERS MARINATED ARTICHOKE HEARTS, MUSHROOMS FRENCH BREAD, GRISSINI BREADSTICKS	<b>\$12</b>
<b>FLATBREADS</b> SLICED TOMATO, GARLIC, FRESH MOZZARELLA, FRESH BASIL  CHEF'S CHOICE OF SEASONAL INGREDIENTS	<b>\$15</b>

\*\$125 CARVER FEE IS REQUIRED PER STATION & BASED ON TWO HOURS OF SERVICE

# STATIONS

<b>GOURMET PASTA*</b>	<b>\$18</b>
RIGATONI PASTA, SPINACH & CHEESE TORTELLONI BASIL MARINARA, PESTO, WILD MUSHROOM ALFREDO SAUCES SPINACH, ROASTED GARLIC, CHIFFONADE BASIL, SHAVED PARMESAN GRISSINI & HERB GARLIC BREADSTICKS	
ADD SLICED GRILLED CHICKEN AT \$5 ADD BAY SHRIMP AT \$6	
<b>SLIDER</b>	<b>\$22</b>
FILET, BLUE CHEESE, GARLIC AIOLI, PRETZEL ROLL BBQ PULLED CHICKEN, SLICED PICKLE CIABATTA CHILLED AHI TUNA, BABY GREENS, WASABI AIOLI, BRIOCHE ROLL	

\*\$125 ATTENDANT FEE IS REQUIRED PER STATION & BASED ON TWO HOURS OF SERVICE

## COLD HORS D'OEUVRES

SMOKED TURKEY WRAPPED ASPARAGUS WITH DIJON MUSTARD GORGONZOLA & PEAR CROSTINI	\$3.5
PROSCIUTTO WRAPPED HONEYDEW MELON BATON ARTICHOKE HEART WITH SUN DRIED TOMATO & GOAT CHEESE	\$4
SNOW PEAPODS WITH BOURSIN CHEESE BEEF CARPACCIO WITH PISTACHIO & RED PEPPER	\$4.5
BLACKENED CHICKEN WITH AVOCADO MOUSSE BEEF TENDERLOIN WITH CRACKED MUSTARD	\$5

## HOT HORS D' OEUVRES

VEGETABLE SPRING ROLL WITH SWEET CHILI GARLIC SAUCE THAI PEANUT CHICKEN SKEWER WITH SPICY PEANUT SAUCE	\$3.5
FIG & MASCARPONE IN BEGGARS PURSE SHRIMP & CHICKEN POTSTICKER WITH SOY SESAME SAUCE	\$4
ALMOND STUFFED DATES WRAPPED IN BACON CRAB CAKES WITH CHIPOTLE REMOULADE	\$4.5
GRILLED LAMB CHOPS WITH ROSEMARY SAUCE COCONUT SHRIMP WITH PINEAPPLE RUM SAUCE BEEF CHURRASCO CHIMICHURRI WITH SALSA VERDE	\$5

HORS D' OEUVRES MAY BE SPLIT INTO QUANTITIES OF 25 PIECES  
MINIMUM OF 25 PIECES PER ITEM MUST BE ORDERED

# BEVERAGE SELECTIONS

## CRYSTAL BAR PACKAGE

### LIQUORS

SKYY VODKA, BOMBAY GIN, JIM BEAM BOURBON, BALANTINE, CANADIAN CLUB WHISKEY, DON Q GOLD RUM, SAUZA HORNITOS GOLD, AMARETTO

### BEER

HEINEKEN, AMSTEL LIGHT, CORONA, STELLA ARTOIS, SAMUEL ADAMS, GOOSE ISLAND, BUDWEISER, BUD LITE, MILLER LITE, ODOUL'S

### WINE

CONCANNON SELECTION OF CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON

### ASSORTED SOFT DRINKS AND JUICES

## KNICKERBOCKER BAR PACKAGE

### LIQUORS

ABSOLUTE & BELVEDEER, BEEFEATER OR PLYMOUTH GIN, DON Q GRAND ANEJO, CHIVAS OR GLENLIVET 12, AVION, COURVOISIER V.S.O.P, HENNESSEY, JAMESON, KAHLUA, BAILEY'S IRISH CREAM, AMARETTO DISORONNO,

### BEER

HEINEKEN, AMSTEL LIGHT, CORONA, STELLA ARTOIS, SAMUEL ADAMS, GOOSE ISLAND, BUDWEISER, BUD LITE, MILLER LITE, ODOUL'S

### WINE

CONCANNON SELECTION OF CHARDONNAY, PINOT GRIGIO, MERLOT, CABERNET SAUVIGNON

### ASSORTED SOFT DRINKS AND JUICES

BAR TENDERS ARE \$125 EACH, BASED ON FOUR CONTINUOUS HOURS; \$25 FOR EVERY ADDITIONAL HOUR  
CASHIERS ARE \$100 EACH, BASED ON FOUR CONTINUOUS HOURS; \$25 FOR EVERY ADDITIONAL HOUR

### PACKAGE BAR:

1<sup>ST</sup> HOUR

CRYSTAL

KNICKERBOCKER

\$18

\$24

ADDTL HOURS

\$11

\$12

INCLUDES CHOICE OF PREMIUM OR DELUXE LIQUORS IMPORTED & DOMESTIC BEERS, HOUSE WINES, SOFT DRINKS & MIXERS

### HOSTED BAR:

WINE

\$7

IMPORTED BEER

\$6

DOMESTIC BEER

\$5.5

SODA

\$5

LIQUOR

PREMIUM

DELUXE

\$8

\$9

### CASH BAR:

WINE

\$9.5

IMPORTED BEER

\$8

DOMESTIC BEER \$7.5

SODA

\$6

LIQUOR

\$10

PREMIUM

DELUXE

\$11

\$500 MINIMUM IN CASH BAR SALES PER BAR FOR GROUPS OF 49 PEOPLE OR LESS  
\$1,000 MINIMUM IN CASH BAR SALES PER BAR FOR GROUPS OF 50 PEOPLE OR MORE

# WINE LIST

## CHAMPAGNE & SPARKLING WINES

	PASCUAL TOSO, BRUT, ARGENTINA, N.V.	35
	DOMAINE CARNEROS, BRUT, CALIFORNIA	50
	TAITTINGER, BRUT, N.V.	65
	VEUVE CLICQUOT PONSARDIN, BRUT, N.V.	85
'98	PERRIER JOUËT, LE FLEUR, BRUT	200
'99	MOËT & CHANDON, DOM PERIGNON	250
'00	LOUIS ROEDERER, CRISTAL	350

## CHARDONNAY

'10	GERARD BERTRAND RESERVE, LANQUEDOC, FRANCE	40
'10	LAI LAI, BIO BIO VALLEY, ARGENTINA	40
'10	JOEL GOTT 815, MONTEREY, CALIFORNIA	42
'10	FRANCISCAN NAPA VALLEY, CALIFORNIA	42

## SAUVIGNON BLANC

'12	BRANCOTT, MALBOROUGH, NEW ZEALAND	38
'12	NAPA CELLARS, NAPA VALLEY, CALIFORNIA	40
'11	KIM CRAWFORD, MARLBROUGH, NEW ZEALAND	46
'10	CHATEAU DE SANCERRE, SANCERRE, FRANCE	50

## REISLING

'10	DR. L, MOSEL, FRANCE	34
'10	EROICA, COLUMBIA VALLEY, WASHINGTON	36
'09	HELFRICH RESERVE, ALSACE, FRANCE	38

## WHITE VARIETALS

'11	DISENO TORRONTES, SALTA, ARGENTIA	34
'11	DARCIE KENT GRUNER VELTLINER, MONTEREY, CALIFORNIA	36
'11	GRAFFIGNA PINOT GRIGIO, SAN JUAN, ARGENTINA	40
'10	GLENORA GEWURTZTRAMINER, FINGER LAKES, NEW YORK	44

## SHIRAZ

'10	PENFOLDS THOMAS HYLAND, SOUTH EASTERN AUSTRALIA	40
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## MERLOT

'07	RUTHEFORD HILL, NAPA, CALIFORNIA	48
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## ZINFANDEL

'08	RAVENSWOOD, SONOMA, CALIFORNIA	36
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## PINOT NOIR

'10	VINCENT SAUVESTRE, BURGUNDY, FRANCE	44
'10	KIM CRAWFORD, MARLBROUGH, NEW ZEALAND	46
'10	WILD HORSE, CENTRAL COAST, CALIFORNIA	48
'11	ERATH, WILLAMETTE VALLEY, OREGON	52
'09	J LOHR, HIGHLANDS BENCH, SANTA LUCIA HIGHLANDS, CALIFORNIA	95

## CABERNET SAUVIGNON

'00	JOEL GOTT, MONTEREY, CALIFORNIA	40
'09	MT. VEDEER, NAPA, CALIFORNIA	48
'08	ATLAS PEAK, NAPA VALLEY, CALIFORNIA	78
'08	SIMI LANDSLIDE VINEYARD, ALEXANDER VALLEY, CALIFORNIA	95
'06	GEYSER PEAK RESERVE, SONOMA COUNTY	95

## MALBEC

'09	LA SENAL, MENDOZA, ARGENTINA	36
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## RED VARIETALS

'10	CHAPOUTIER BELLERUCHE ROUGE, COTES DU RHONE, ITALY	40
'07	VILLA NOZZOLE, SANGIOVESE, CHANTI CLASSICO, TUSCANY, ITALY	44
'08	ANTINORI PEPPOLI CHIANTI CLASSICO RESERVE, TUSCANY, ITALY	72
'09	NUMANTHIA TERMES, TORO, SPAIN	80
'06	PERTINACE BAROLO, PIEDMONT, ITALY	95