

Breakfast & Brunch

All breakfasts include regular and decaf coffee, teas & fruit juices

Continental 27 per guest

Freshly baked croissants, pain au chocolate, fruit danish, breakfast sweet breads, baguettes, butter, and fruit preserves. Served with seasonal sliced fruits and berries with lavender yogurt dip.

Creek Continental 32 per guest

Freshly baked croissants, pain au chocolate, fruit danish, mini donuts, breakfast sweet breads, baguettes, butter, and fruit preserves. Served with seasonal sliced fruits and berries with lavender yogurt dip. Individual fruit yogurts with house made granola, hot oatmeal with pecans, dried cranberries & brown sugar

Halstead Breakfast 38 per guest

Freshly baked croissants, pain au chocolate, fruit danish, breakfast sweet breads, baguettes, butter, and fruit preserves. Served with seasonal sliced fruits and berries. Scrambled Eggs, Roasted Potatoes & Onions, Applewood Smoked Bacon, Country Pork or Chicken & Apple Sausage

Southside Breakfast 42 per guest

Freshly baked croissants, pain au chocolate, fruit danish, breakfast sweet breads, baguettes, butter, and fruit preserves. Served with seasonal sliced fruits and berries. Egg Strata or Eggs Benedict, Potatoes O'Brien, French Toast or Buttermilk Pancakes with butter and maple syrup, Applewood Smoked Bacon, Country Pork or Chicken & Apple Sausage

The Lighter Side 48 per guest

Carrot & Pomegranate Juice

Chilled overnight oats with berries and brown sugar

Assortment of freshly baked muffins, Cottage cheese or assortment of fruit yogurts with house made granola, Sliced Seasonal Fruit and Berries, Egg white frittata with sun dried tomatoes & roasted peppers, Chicken apple sausage or Turkey Bacon

Omelet Station**18 per guest**

Whole and scrambled eggs, ham, sausage, bacon, cheddar, swiss, American, bell peppers, onion, spinach, mushrooms, olives, tomatoes, green onion, salsa roja, salsa verde

Carving Station

Slow Smoked Ham

12 per guest

Citrus Brined Turkey

14 per guest

Kielbasa Smoked Sausage

10 per guest

Prime Rib

24 per guest**Chef Attendant fee - \$225**

Breakfast Enhancements

Warm Oatmeal with brown sugar, nuts, and dried fruit	8 per guest
Assortment of cereals and milk (non-dairy available)	9 per guest
Fruit Smoothies	9 per guest
Strawberry banana	
Avocado Matcha	
Blueberry Chai	
French Toast with Berries	10 per guest
Breakfast Sandwiches	10 each
Ham, egg, cheddar, croissant	
Mushroom, egg white, spinach, wheat roll	
Belgium Waffles with maple syrup	10 per guest
Blueberry Pancakes with maple syrup	10 per guest
Baked Quiche	10 per guest
Mediterranean	
Tomato, Basil, Goat Cheese	
Egg White Enchiladas	11 per guest
Large Fruit Danish	72 dozen
Cinnamon Rolls or Sticky Pecan Rolls	72 dozen
Assorted Scones	60 dozen
Breakfast Muffins	60 dozen
Smoked Salmon Bar	12 per guest
tomato, cucumber, mini bagels, onion, caper, dill	
Scrambled Eggs with chives	8 per guest
Breakfast Protein	5 per guest
Applewood bacon; pork link; pork patty; turkey bacon; plant based sausage; chicken apple sausage;	
Individual Fruit & Yogurt Cups	7 each
“Toasts”	72 dozen
avocado, tomato, radish, pistachio, feta, tumeric bacon, frisse, tomato, hard cooked egg, everything spice berry, greek yogurt, mint, sunflower seed, honey	
Breakfast Potatoes	8 per guest
Hashbrowns	
O’Brien	
Latkes	
Hard Cooked Eggs with sea salt and black pepper	40 per dozen

Luncheon Buffet

Our lunch menu provides an opportunity to tailor your experience as unique as your event. All lunches include artisan breads, butter, regular & decaf coffee, teas, and soft drinks

Option 1 - one soup, one salad, two sides, two sandwiches	43 per guest
Option 2 - one soup, one salad, two sides, two entrees	50 per guest
Option 3 - one soup, two salads, two sides, one sandwich, two entrees	55 per guest
Option 4 - one soup, two salads, three sides, two sandwiches, two entree	60 per guest

Soups

Potato Leek
Seasonal Squash
Chicken & Rice
Beef Barley
Tomato Bisque

Salads

Mixed Greens, onion, tomato, cucumber, carrot, yuzu vinaigrette
Caesar, parmesan, croutons, romaine hearts
Frisee, french beans, purple potatoes, crème fraiche dressing
Mixed greens, bleu cheese, candied walnuts, shaved apples, balsamic vinaigrette

Hot Sides

Mac & Cheese
Potato Gratin
Roasted Garlic Whipped Potatoes
Rice Pilaf with apricots, cranberry, apples, and pine nuts
Seasonal Roasted Vegetables

Chilled Sides

Southern Potato Salad with bacon & green onions
Green beans, gorgonzola, walnuts, lemon & onion vinaigrette
Cucumber and tomato salad, red wine vinaigrette
Mediterranean Pasta Salad, olives, feta, pesto, parmesan, grilled artichokes
Roasted beets, goat cheese, lemon vinaigrette
Grilled vegetables, pink peppercorn vinaigrette

Sandwiches

Vegetarian Wrap

Portobello, fresh mozzarella, baby spinach, artichokes, hummus, roasted red pepper

Grilled Chicken Wrap

Monterey jack cheese, lettuce, pico de gallo, corn, black beans, avocado, chipotle aioli, jalapenos

Roast Beef

Gruyere, brioche, dijonnaise, baby spinach, horseradish

BLTT

Bacon, lettuce, turkey, tomato, brioche, avocado, spicy mayonnaise

Vegetarian Focaccia

Fresh mozzarella, heirloom tomato, basil, baby spinach, pesto, EVOO

Entrées

Flat Iron Steak

Roasted mushrooms, red wine jus, whipped Yukon gold potatoes

Roasted Pork Loin

Spiced carrot puree, braised red cabbage, roasted garlic jus

Braised Beef Ragout

Pappardelle, tomato, shallots, mushrooms, whipped ricotta

Roasted Chicken

Herb Polenta, asparagus, pearl onions, roasted chicken jus

Roasted Turkey

Brown butter spoon bread, cranberry compote, turkey jus

Atlantic Salmon

French beans, tomato sugo

Mahi Mahi

Orzo Florentine, mushrooms, pistou

Desserts (choice of one theme)

Assortment of cookies, brownies, blondies, gourmet rice crispy treats

Sweet Tarts - key lime, fruit & berry, chocolate peanut butter

Patisserie – banana trifle, strawberry shortcake, glazed pound cakes, cream puffs, eclairs

Carving Station

Slow Smoked Ham **12 per guest**

Citrus Brined Turkey **14 per guest**

Kielbasa Smoked Sausage **10 per guest**

Prime Rib **24 per guest**

Chef Attendant fee - \$225

Plated Luncheons

Our lunch menu provides an opportunity to tailor your experience as unique as your event. All lunches include artisan breads, butter, regular & decaf coffee, teas, and soft drinks

Soup or Salad (choice of one)

Potato Leek

Beef Barley

Tomato Bisque

Mixed Greens, onion, tomato, cucumber, carrot, yuzu vinaigrette

Caesar, parmesan, croutons, romaine hearts

Mixed greens, bleu cheese, candied walnuts, shaved apples, balsamic vinaigrette

Entrées (choice of two)

Flat Iron Steak \$48

Roasted mushrooms, red wine jus, whipped Yukon gold potatoes

Roasted Pork Loin \$41

Spiced carrot puree, braised red cabbage, roasted garlic jus

Roasted Chicken Breast \$38

Herb Polenta, asparagus, pearl onions, roasted chicken jus

Roasted Turkey \$45

Brown butter spoon bread, cranberry compote, turkey jus

Atlantic Salmon \$40

French beans, tomato sugo

Mahi Mahi \$45

Orzo Florentine, mushrooms, pistou

Dessert (choice of one)

Key Lime Tart

whipped cream, lime curd, toasted graham

Chocolate Layer Cake

whipped cream, chocolate ganache

Banana Cream Tart

pastry cream, walnuts, whipped cream, caramelized bananas

Reception & Break Enhancements

All themed reception enhancements include freshly brewed regular and decaf coffee, teas, and soft drinks. Break packages based on 30 minutes of service and placed in foyer space or rolled in

Southside Chi-Town 25 per guest

- Chicago Dog Sliders
- Hot Italian Beefs with sweet & hot peppers
- Soft Pretzels, grain mustard, pimento cheese dip
- Ballpark Nachos, jalapenos, cheese sauce
- Kettle Chips with French onion dip
- Cracker Jacks

Grab & Go 12 per guest

- Individually wrapped sweet & salty snacks and granola bars
- Assorted whole fruits

Chocolate City 15 per guest

- Double Chocolate Chip Cookies
- Chocolate Brownies with Fudge Icing
- Chocolate Rice Krispy Treats
- Chocolate Covered Pretzles
- White Chocolate Dipped Strawberries

Natural Wonders 18 per guest

- Fruit Skewers
- Seasonal tropical and exotic fruits
- Assorted Whole Fruits
- Individually wrapped granola bars
- Acai Berry Smoothies
- Fresh Pressed Juices

Snacks

Snacks are designed to serve up to 10 guests

Assorted Deluxe Mixed Nuts	45 per order
Kettle Chips, Onion Dip	55 per order
Lavosh & Pita with Hummus	60 per order
Tortilla Chips with Salsa	50 per order
Assortment of Miss Vickies Chips	4 each
Assorted Candy Bars	5 each
Red Bull Energy Drinks	8 each

Dinner Buffet

Our Dinner menu provides an opportunity to tailor your experience as unique as your event. All dinners include artisan breads, butter, regular & decaf coffee, teas, and soft drinks. Service provided for 2 hours.

Option 1

one displayed, one soup, one salad, two sides, two entree 65

Option 2

two displayed, one soup, two salad, two sides, two entree 73

Option 3

two displayed, one passed, one soup, two salad, three sides, two entree 80

Option 4

two displayed, two passed, one soup, two salad, three sides, three entrée 90

Displayed Hors d'oeuvres

Fresh Fruit Display – seasonal fruits, berries, yogurt dip

Meat & Cheese Display - nuts, dried fruits, accoutrements

Taverna Platter – pita, lavosh, hummus, grilled vegetables, olives

Passed Hors d'oeuvres

Fabios Meatball – sugo, basil, parmesan

Artichoke Croquet – goat cheese, red pepper coulis

Beef Satay, Szechwan sauce

Chicken Satay, peanut sauce

Truffle Deveil Eggs, caviar

Soups

Potato Leek

Tomato Bisque

French Onion

Lobster & Corn Chowder

Salads

spiced poached pear, baby gem, radish, candied pecans, goat cheese, cucumber, tomato, white balsamic vinaigrette

romaine, parmesan, focaccia croutons, classic caesar dressing

Mixed greens, red onion, tomato, cucumber, shaved carrot, champagne pink peppercorn vinaigrette

Baby Spinach, red onion, bacon, mushrooms, hard cooked egg, sherry vinaigrette

Hot Sides

Mac & Cheese
Potato Gratin
Roasted Garlic Whipped Potatoes
French beans with bacon and shallots
Roasted Fingerling potatoes with chives
Rice Pilaf with apricots, cranberry, apples, and pine nuts
Seasonal Roasted Vegetables
Grilled Asparagus with leeks
Brocolini with Calabrian chili butter

Chilled Sides

Southern Potato Salad with bacon & green onions
Cucumber and tomato salad, red wine vinaigrette
Mediterranean Pasta Salad, olives, feta, pesto, parmesan, grilled artichokes
Roasted beets, goat cheese, lemon vinaigrette
Grilled vegetables, pink peppercorn vinaigrette

Entrées

Filet Medallions
 roasted mushrooms, red wine jus
Short Rib Pot Roast
 roasted carrots, onion, celery, & potatoes, jus lie
Grilled Pork Tenderloin
 Caramelized onion jam, roasted sweet potatoes, smoked chimichurri
Lobster Mac & Cheese
 white cheddar, parmesan toasted breadcrumbs
Roasted Chicken Breast
 herb polenta, pearl onions, roasted chicken jus
Madrid Chicken
 padron peppers, tri colored cauliflower, romesco sauce, almonds
Fruit di Mar
 shrimp, mussels, clams, orecchiette, sugo, calabrian chilis, lobster butter
Atlantic Salmon
 patty pan squash & zucchini, cipollini onions, maître d butter
Mediterranean Sea Bass
 wild mushrooms, snap peas, fingerling potatoes, salsa verde

Desserts (choice of one theme)

Cheesecake Array – berries and cream, chocolate ganache, cookie butter
Re-Tarted – white chocolate raspberry, caramel apple, campfire s'mores
Got Cake – Dulce de leche cake, Pastel De Noni, Strawberry Shortcake Bar

Carving Station

Slow Smoked Ham	12 per guest
Citrus Brined Turkey	14 per guest
Kielbasa Smoked Sausage	10 per guest
Bone in Pork Roast	18 per guest
Prime Rib	24 per guest
Beef Tenderloin	30 per guest
Herb Crusted Salmon	20 per guest
Whole Roasted Foie Gras	60 per guest

Chef Attendant fee - \$225

Seafood Bar

Served with cocktail sauce, mignonette, horseradish, hot sauces, lemons

Jumbo Shrimp	8 per piece
Oysters on the half shell	6 per piece
Marinated Mussels	4 per piece
Snow Crab Claws	MP
Lobster Tails	MP

Plated Dinner

Our dinner menu provides an opportunity to tailor your experience as unique as your event. All dinners include artisan breads, butter, regular & decaf coffee, teas, and soft drinks

First Course (choice of one)

Potato Leek

Tomato Bisque

French Onion

Lobster & Corn Chowder

Poached Pear Salad

baby gem, radish, candied pecans, goat cheese, cucumber, tomato, white balsamic vinaigrette

Caesar

romaine, parmesan, focaccia croutons, classic caesar dressing

Baby Spinach

red onion, bacon, mushrooms, hard cooked egg, sherry vinaigrette

Entrées

Filet Mignon

80 per guest

roasted mushrooms, red wine jus, whipped potatoes, seasonal vegetable

Braised Short Rib

70 per guest

Mascarpone polenta, caramelized pearl onions, red wine jus, seasonal vegetables

Roasted Chicken Breast

65 per guest

herb polenta, asparagus, pearl onions, roasted chicken jus, seasonal vegetable

Madrid Chicken

65 per guest

padron peppers, tri colored cauliflower, romesco sauce, almonds, whipped potatoes

Atlantic Salmon

65 per guest

patty pan squash & zucchini, cipollini onions, maître d butter, 6 grain pilaf

Mediterranean Sea Bass

70 per guest

wild mushrooms, snap peas, fingerling potatoes, salsa verde, seasonal vegetables

Duo on Land

90 per guest

filet mignon, amish chicken breast, potato gratin, sauce foyot, seasonal vegetables

Surf & Turf

105 per guest

filet mignon, jumbo shrimp, whipped potatoes, red wine demi glace, beurre blanc, seasonal vegetables

Desserts

Gluten free and vegan options available upon request

Sticky Toffee Cake

candied nuts, toffee sauce

Tiramisu

coffee soaked lady fingers, mascarpone, cocoa

Flourless Chocolate Cake

marshmallow, toasted graham, hot fudge

Cheesecake

Berry coulis, strawberries, whipped cream

Butler Passed Hors d'oeuvres

Hot Selections

Chicken Wonton, sesame-soy ginger sauce	7
Mini burgers, cheddar, pickle, garlic aioli	7
Mini riebens, 1001 island dressing, kraut, swiss	7
Grilled cheese & tomato soup	6
Chicken empenadas, lime espelette aioli	6
fried mac n' cheese bites	5
crab cakes, creole remoulade	10
beef satay, Szechwan sauce	8
chicken satay, peanut sauce	7

Chilled Selections

Salmon coronets, yuzu sesame vinaigrette	8
Truffle deviled eggs, caviar	8
Curried carrot coronets	6
Tomato bruschetta, parmesan, EVOO	6
Smoked salmon and dill tea sandwiches	7
Hummus jars, pita & lavosh	5
Caprese salad, basil chips	5

After Party Enhancements

All themed reception enhancements include freshly brewed regular and decaf coffee, teas, and soft drinks. Break packages based on 30 minutes of service and placed in foyer space, rolled in, tray passed, or a combination of.

Southside Chi-Town 25 per guest

- Chicago Dog Sliders
- Hot Italian Beefs with sweet & hot peppers
- Soft Pretzels, grain mustard, pimento cheese dip
- Ballpark Nachos, jalapenos, cheese sauce
- Kettle Chips with French onion dip
- Cracker Jacks

American Diner 30 per guest

- Crispy chicken sliders
- Out N In Sliders (animal style)
- Classic tuna melt with cheddar
- Crispy Tater Tots
- Classic Grilled Cheese and tomato soup
- Mini Rootbeer floats or Mini Milkshakes (chocolate, vanilla, strawberry)

Taco Tuesday 20 per guest

- Beef Picadillo
- Chicken Tinga
- Fajita Vegetables
- Cheese, pico, jalapeno, tortilla chips, salsas, sour cream, guacamole
- Fresh Churros, dulce de leche

Lux 60 per guest

- Cavair Tower
- Foie gras torchon, seasonal jams, brioche
- Chilled lobster salad sliders, arctic char roe
- Wagyu beef carpaccio, madeira reduction, baby arugula, horseradish