BREAKFAST BUFFET
20 Person Minimum Order

CONTINENTAL BREAKFAST
Granola, Plain Greek Yogurt, Sliced Fresh Fruit and Seasonal Berries,
Freshly Baked Mini Muffins, Bagels, Banana Tea Bread,
Served with Butter, Preserves, Cream Cheese,
Orange Juice, Cranberry Juice, Coffee and Tea
18.00 pp

CHICAGO BREAKFAST BUFFET
Scrambled Eggs with Chives, Applewood Smoked Bacon,
Country Style Potatoes, Buttermilk Biscuits with Sausage Gravy,
House Made Mini Muffins, Sliced Fresh Fruit,
Orange Juice, Cranberry Juice, Coffee, and Tea
24.00 pp

HOT BREAKFAST BUFFET
Waffles with Warm Syrup, Smoked Country Ham,
Mushroom, Spinach and Cheddar Frittata, Country Style Potatoes,
Sliced Fresh Fruit, Traditional Smoked Salmon, Bagels, Cream Cheese, Butter, Preserves,
Orange Juice, Cranberry Juice, Coffee, and Tea
26.00 pp

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
BREAKFAST BUFFET ADDITIONS

HOT CEREAL BAR
Steel Cut Oats, Dried Fruit, Walnuts, Organic Granola, Brown Sugar, Hot Milk, Warm Syrup
6.00 pp

TRADITIONAL SMOKED SALMON
Capers, Onions, Egg, Tomato, Dill, Served with Bagels and Cream Cheese
12.00 pp

BREAKFAST BURRITO
Scrambled Eggs, Avocado, Black Beans, Chihuahua, Tomato Salsa
7.00 pp

BREAKFAST ADDITIONS A LA CARTE
Each order serves approximately 12 guests

- Bagels and Cream Cheese 26.00
- Assorted Breakfast Pastries 24.00
- Assorted Mini Muffins 22.00
- Fresh Fruit Platter 36.00

- Assorted Sodas and Bottled Water 3.50 ea.

Final menu selections are due to the catering department no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
PRIX FIXE BREAKFAST
Menu selected prior to arrival.

STARTERS
(Select one):
Platter of House Made Mini Muffins, Bagels, Banana Tea Bread
Served with Butter, Preserves, and Cream Cheese
Or
Fresh Fruit Plate with Honey Greek Yogurt Dip

ENTREES
(Select one):
Brioche French Toast, Whipped Vanilla Butter, Berry Compote, Warm Syrup
Whole Wheat Wrap with Egg Whites, Turkey Bacon, Spinach, Swiss
Ham, Onion, Green Pepper, and Cheddar Omelet
Buttermilk Pancakes, Warm Syrup, Fresh Berries
Scrambled Eggs, Applewood Smoked Bacon
Seasonal Quiche

Accompanied with Country Style Potatoes
Orange Juice, Cranberry Juice, Coffee, and Tea

22.00 pp

Final menu selections are due to the catering department no less than two weeks prior to the event date. Final guest count due no later than three business days prior to event. A 20% service charge applies to all sales.
EXPRESS SANDWICH LUNCH
One Sandwich Per Person
Available as boxed lunches or set on buffet

SANDWICHES
(Select three):
Smoked Turkey Breast, Avocado, Muenster, Arugula, Herb Aioli, Heirloom Tomato, Bacon, Multi Grain
Sopressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Roast Beef, Cheddar, House Made Pickles, Horseradish Sauce
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Grilled Chicken Caesar Wrap
Pesto Tuna Salad, Multi Grain

Kettle Chips
Chocolate Chip Cookie
Seasonal Hand Fruit
Iced Tea, Water

Add Soft Drinks 3.50 ea.

20.00 pp

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
SANDWICH LUNCH BUFFET

SALADS
(Select two):
- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisee, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

SANDWICHES
(Select three):
- Smoked Turkey Breast, Avocado, Muenster, Arugula, Herb Aioli, Heirloom Tomato, Bacon, Multi Grain
- Sopressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
- Roast Beef, Cheddar, House Made Pickles, Horseradish Sauce
- Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
- Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
- Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
- Curry Chicken Salad with Grapes, Multi Grain
- Grilled Chicken Caesar Wrap
- Pesto Tuna Salad, Multi Grain

Vine Ripened Tomatoes, Lettuce, Pickles, Marinated Olives, Roasted Peppers

Kettle Chips

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Add Sliced Fruit (Supplement 3.00 pp)
Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

26.00 pp

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Final guest count due no later than three business days prior to event.
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SALAD BUFFET LUNCH
20 Person Minimum Order

Mixed Greens
Diced Tomato
Cucumber
Shaved Carrot
Red Onion
Strawberries
Dried Cherries

Shredded Cheddar
Crumbled Blue Cheese

Hard Boiled Eggs

Grilled Chicken
Bacon

Ranch Dressing
Balsamic Vinaigrette
Raspberry Vinaigrette

Bread Service

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Add Soup (Supplement 3.00 pp)
Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

24.00 pp

Final menu selections are due to the catering department no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
ENTRÉE SALAD LUNCH

(Select one):

Fall Greens, Seared Duck Breast, Fennel, Grape, Feta, Pear, Apple, Balsamic Dressing 34.00
Greek Grilled Chicken Salad, Romaine, Cherry Tomato, Cucumber, Red Onion, Feta, Sherry Vinaigrette 24.00
Frisée, Flank Steak, Turnip, Carrot, Parsnip, Sunflower Seed, Cheddar, Maple Vinaigrette 34.00
Smoked Salmon Salad, Frisée, Haricot Vert, Cherry Tomato, Capers, Dill Crème Fraiche 36.00
Baby Spinach, Grilled Chicken, Dried Cranberry, Apple, Candied Pecans, Apple Cider Vinaigrette 24.00
Roasted Turkey Cobb Salad, Romaine, Hard Boiled Egg, Bacon, Tomato, Avocado, Blue Cheese, Red Wine Vinaigrette 24.00
Hearts of Romaine, Crispy Buffalo Shrimp, Celery, Shaved Carrots, Blue Cheese Dressing 32.00
Asian Soy Ginger Glazed Chicken Salad, Napa Cabbage, Pickled Lotus Root, Roasted Cashews, Cilantro-Ginger Vinaigrette 24.00
Mixed Greens, Grilled Prawn, Edamame, Baby Corn, Shaved Carrot, Soy-Ginger Vinaigrette 32.00
Baby Spinach, Grilled Chicken, Walnuts, Strawberry, Goat Cheese, Balsamic Vinaigrette 24.00
Arugula, Grilled Salmon, Beets, Pine Nuts, Citrus Vinaigrette 34.00
Mixed Greens, Grilled Flank Steak, Cherry Tomato, Cucumber, Blue Cheese Dressing 34.00
Grilled Yellow Fin Tuna Nicoise, Haricot Vert, Hard Boiled Egg, Nicoise Olive, Fingerling Potato, Sherry Shallot Vinaigrette 40.00

DESSERT

(Select one):
Fruit Sorbet
Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish
Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)
Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

Add Soup Course (Supplement 3.00 pp)

Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service

Final menu selections are due to the catering department no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
**PRIX FIXE LUNCH**

*Menu selected prior to arrival.*

**FIRST COURSE**
(Select one):

- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

**ENTREE**
(Select one regular entrée and one vegetarian entrée):

- Eggplant Parmesan, Panko Bread Crumbs, Marinara* 32.00
- Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan* 32.00
- 6oz Filet Mignon, Blue Cheese Polenta, Natural Jus 48.00
- Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus 48.00
- Mediterranean Stuffed Pepper with Couscous, Olives, Feta, Tomato, Cauliflower Puree, Pesto* 32.00
- Grilled Duck Breast, Wild Rice, Raspberry Reduction 42.00
- French Cut Chicken Breast, Risotto Florentine, Natural Jus 34.00
- Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 42.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 34.00
- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 40.00
- Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction 44.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree 34.00
- Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano* 32.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 42.00
- Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 32.00
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise 42.00
- French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 34.00

**DESSERT**
(Select one):

- Fruit Sorbet
- Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)
- Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

*Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service*

*Vegetarian Entree*

Final menu selections are due to the catering department no less than two weeks prior to the event date.

Final guest count due no later than three business days prior to event.

A 20% service charge applies to all sales.
HOT LUNCH BUFFET
20 Person Minimum Order

**SALADS**  
(Select two):
- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette

Or
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

**VEGETARIAN ENTREES**  
(Select One):
- Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*
- Falafel, Tomato, Cucumber Served with Basmati Rice*
- Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*
- Eggplant Parmesan, Panko Bread Crumbs, Marinara*
- Vegetable Curry*

**ENTREES**  
(Select One):
- Chicken Pot Pie
- Honey-Turmeric Pork, Butternut Squash Puree
- French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus
- Sliced Sirloin, Cabernet Sauce, Rosemary Gnocchi (Supplement 8.00 pp)
- Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction (Supplement 4.00 pp)
- Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction (Supplement 5.00 pp)
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee, Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

42.00 pp

*Vegetarian Entree

Final menu selections are due to the catering department no less than two weeks prior to the event date.  
Final guest count due no later than three business days prior to event.  
A 20% service charge applies to all sales.
A LA CARTE SNACKS
Each order serves approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Bowl of Tortilla Chips</td>
<td>10.00</td>
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<tr>
<td>Guacamole</td>
<td>30.00</td>
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<tr>
<td>Tomato Salsa</td>
<td>14.00</td>
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<tr>
<td>Sliced Fresh Fruit Platter</td>
<td>Small (Serves 6) 18.00</td>
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<td></td>
<td>Large (Serves 12) 36.00</td>
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<td>Whole Fruit</td>
<td>24.00/dozen</td>
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<tr>
<td>Crudité with Ranch Dip</td>
<td>36.00</td>
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<td>Bowl of Kettle Chips</td>
<td>16.00</td>
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<td>Bowl of Mixed Nuts</td>
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<td>Bowl of Mini Pretzels</td>
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<tr>
<td>Bowl of Marinated Olives</td>
<td>24.00</td>
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<tr>
<td>Assorted Cookies</td>
<td>24.00/dozen</td>
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<tr>
<td>Assorted Dessert Bars</td>
<td>24.00/dozen</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>3.50 each</td>
</tr>
<tr>
<td>Assorted Soft Drinks</td>
<td>3.50 each</td>
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</tbody>
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COFFEE STATION
Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Teas, Cream and Sweeteners
6.00 pp
Replenish Station 3.00 pp

COLD BEVERAGE SERVICE
Assorted Soda, Iced Tea, Lemonade, Water
6.00 pp
Replenish Station 3.00 pp

FULL BEVERAGE SERVICE
Freshly Brewed Regular and Decaffeinated Coffee, Mighty Leaf Teas, Cream and Sweeteners, Assorted Sodas, Iced Tea, Lemonade, Water
9.00 pp
Replenish Station 4.50 pp

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Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
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Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.

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**PASSED & STATIONARY**

**HORS D'OEUVRES**

Each order is 25 pieces
Please select 4-6 items (Recommended)

<table>
<thead>
<tr>
<th>Category</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEAFOOD</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Smoked Trout, Herbed Cream Cheese, Crostini</td>
<td>90.00</td>
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<tr>
<td></td>
<td>Tuna Tartare in a Tasting Spoon</td>
<td>125.00</td>
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<tr>
<td></td>
<td>Shrimp Cocktail in a Mini Martini Glass</td>
<td>100.00</td>
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<tr>
<td></td>
<td>Seared Scallops, Green Pea Puree, Bacon, Lemon-Chive Cream in a Tasting Spoon</td>
<td>125.00</td>
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<tr>
<td></td>
<td>Chili-Citrus Shrimp Salad, Phyllo Cup</td>
<td>100.00</td>
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<td></td>
<td>Ceviche Served in a Tasting Spoon</td>
<td>100.00</td>
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<tr>
<td></td>
<td>Smoked Salmon and Caper Spread, Cucumber Disk</td>
<td>90.00</td>
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<td></td>
<td>Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp</td>
<td>125.00</td>
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<tr>
<td></td>
<td>Tempura Shrimp, Wasabi Honey Mustard</td>
<td>100.00</td>
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<tr>
<td></td>
<td>Crab Cake with Cajun Remoulade</td>
<td>125.00</td>
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<tr>
<td><strong>MEAT</strong></td>
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<tr>
<td></td>
<td>Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro</td>
<td>90.00</td>
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<tr>
<td></td>
<td>Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup</td>
<td>60.00</td>
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<td></td>
<td>Lamb Meat Ball, Pepper and Onion Relish in a Tasting Spoon</td>
<td>100.00</td>
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<tr>
<td></td>
<td>Seared Beef, Tomato Jam, Horseradish Crème, Crostini</td>
<td>90.00</td>
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<tr>
<td></td>
<td>Prosciutto Wrapped Melon</td>
<td>100.00</td>
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<td></td>
<td>Deviled Egg, Neuske’s Bacon, Avocado, Tomato</td>
<td>90.00</td>
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<tr>
<td></td>
<td>Anise Braised Beef, Peppercorn Aioli, Phyllo Cup</td>
<td>90.00</td>
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<tr>
<td></td>
<td>Baby Lamb Chop, Mint, Balsamic Reduction</td>
<td>125.00</td>
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<tr>
<td></td>
<td>Ginger Chicken Cake with Cilantro-Lime Mayo</td>
<td>60.00</td>
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<tr>
<td></td>
<td>Buffalo Burger Sliders, Blue Cheese, Brioche Bun</td>
<td>110.00</td>
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<tr>
<td></td>
<td>Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp</td>
<td>100.00</td>
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<tr>
<td><strong>VEGETARIAN</strong></td>
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<tr>
<td></td>
<td>Fig and Gorgonzola Crostini with Honey, Arugula</td>
<td>75.00</td>
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<tr>
<td></td>
<td>Warm Tomato Soup Shooter with Mini Grilled Cheese Sandwich</td>
<td>75.00</td>
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<tr>
<td></td>
<td>Greek Bruschetta</td>
<td>75.00</td>
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<tr>
<td></td>
<td>Ricotta, Lemon, Basil, Honey, Crostini</td>
<td>60.00</td>
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<tr>
<td></td>
<td>Red Pepper Hummus on a Cucumber Disk</td>
<td>60.00</td>
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<tr>
<td></td>
<td>Vegetable Wonton, Hoisin Sauce, Green Onion</td>
<td>75.00</td>
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<tr>
<td></td>
<td>Crisp Ravioli, Tomato Caponata</td>
<td>60.00</td>
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<tr>
<td></td>
<td>Goat Cheese Cake with Dried Cherry, Pistachios</td>
<td>60.00</td>
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<tr>
<td></td>
<td>Mini Potato Latkes, Sour Cream, Chive</td>
<td>60.00</td>
</tr>
</tbody>
</table>

*Please add $150 per server required for passing hors d'oeuvres*
RECEPTION STATIONS

20 Person Minimum Order
Please select 2-3 stations (Recommended)

SMALL PLATES
Served on a 6” Plate
(Select One):
Braised Pork Belly, Whipped Sweet Potato, Candied Pecans, Radish, Watercress Garnish
Seared Scallops, Green Pea Puree, Bacon, Lemon-Chive Cream
Roasted Beef Tenderloin, Mashed Potato, Haricot Vert
Salmon, Cauliflower Puree, Caviar
14.00 pp
*Station Require Action Chef*

CHEESE AND FRUIT
A Selection of Domestic and Imported Cheeses
Accompanied with Seasonal Berries, Dried Fruits, Crackers, Crostini
14.00 pp

TUSCAN STATION
Grilled Calamari and Salad, White Bean Dip, Caprese Skewers,
Panzanella with Artichokes, Served with Assorted Sliced Meats, Crostini
17.00 pp

SEAFOOD
Jumbo Cocktail Shrimp, Oysters, Snow Crab Claws
Served with Horseradish Cocktail Sauce, Lemon Aioli, Cajun Remoulade, Lemon Wedges
Market Price

CROSTINI BAR
Eggplant Caponata, Herbed Whipped Goat Cheese, Smoked Trout and Citrus Salsa,
Tomato Bruschetta, Olive Tapenade, Served with Assorted Crostini, Pita Bread, Tortilla Chips
14.00 pp

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
SPANISH TAPAS
Chicken Empanadas, Meatballs with Roasted Pepper Sauce, Marinated Olives, Patatas Bravas (Potatoes with Spicy Mayo), Bacon Wrapped Dates
14.00 pp

RISOTTO STATION
Risotto Made to Order
Guests select from Asparagus, Spinach, Green Pea, Cherry Tomato, Mushroom, Basil Pesto, Parmesan, Braised Lamb, Braised Beef
16.00 pp
Station Require Action Chef*

SUSHI STATION
Assorted Maki Made to Order,
Served with Wasabi, Soy Sauce, Ginger
16.00 pp
Station Require Action Chef*

SOUTHERN COMFORT
Mini BBQ Pulled Pork Sandwiches, Cole Slaw,
Corn Hush Puppies with Cajun Remoulade, Shrimp and Grits, Black-Eyed Pea Salad
14.00 pp

CARVING STATION
Per Order of 25 Servings
Served with Silver Dollar Rolls
(Select One):
Sage Rubbed Turkey Breast, Spiced Cranberry Relish 200.00
Rosemary Rubbed Leg of Lamb, Mint Jelly 300.00
Bone-In Baked Ham, Brown Sugar Honey Mustard 300.00
Roasted Beef Tenderloin, Horseradish Crème 400.00
Station Require Action Chef*

MEDITERRANEAN
Tomato, Cucumber and Feta Salad, Olive Tapenade, Red Pepper Hummus,
Roasted Eggplant Spread, Israeli Couscous, Balela Salad, Served with Pita Bread
14.00 pp

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no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
LITTLE HAVANA
Paella with Shrimp, Skirt Steak Skewers with Chimichurri, Mini Cuban Sandwiches, Fried Plantains with Garlic Aioli
15.00 pp

CHARCUTERIE DISPLAY
Assorted Sliced Meats and Cheeses
Served with Flatbread Crackers, Preserves, Honey, Nuts, Dried Fruits, Crostini
18.00 pp

PASTA STATION
Served with Parmesan, Red Pepper Flakes, Garlic Crostini
(Select Two):
Penne, Grilled Vegetables, Vodka Sauce
Farfalle, Grilled Chicken, Pesto Cream
Rigatoni, Broccoli, Alfredo Sauce
Penne with Bolognese
Farfalle, Shrimp, Scallops, Calamari, Light Tomato Sauce (Supplement 4.00 pp)
14.00 pp

SLIDER STATION
Build Your Own Angus Beef Sliders
Toppings Include Ketchup, Mustard, Spicy Mayo, Cheddar, Dill Pickle Slices, Lettuce, Tomato, Served with Cole Slaw
14.00 pp

*$150 Chef Fee Per Station

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DESSERT STATIONS
20 Person Minimum Order

ICE CREAM SUNDAE BAR
Vanilla Ice Cream
Toppings Include Hot Fudge, Caramel Sauce, Banana, Brownie Bites, Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries
7.00 pp

BEIGNET STATION
House Made Beignets with Powdered Sugar
Toppings Include Hot Fudge, Pastry Cream, Strawberry Compote, Whipped Cream,
6.00 pp

PETIT FOURS
Passed or Stationary
Assorted Mini Cakes, Cupcakes, Seasonal Fruit Tarts, Mousse Cups, Mini Cheesecakes
12.00 pp

PASSED DESSERT
Each order is 25 pieces
Warm Chocolate Chip Cookie with Cold Milk Shooter  60.00
Mini Chocolate and Vanilla Ice Cream Cones  75.00
Assorted Cake Pops  75.00

*$150 Chef Fee Per Station

Final menu selections are due to the catering department no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
**PRIX FIXE DINNER**

*Menu selected prior to arrival.*

**FIRST COURSE**
(Select one):

- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Vine Ripe Tomato, Fresh Basil, Mozzarella, Balsamic (Supplement 2.00 pp)
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

**ENTREE**
(Select one regular entrée and one vegetarian entrée):

- Eggplant Parmesan, Panko Bread Crumbs, Marinara* 36.00
- Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan* 36.00
- 8oz Filet Mignon, Blue Cheese Polenta, Natural Jus 52.00
- Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus 52.00
- Mediterranean Stuffed Pepper with Couscous, Olives, Feta, Tomato, Cauliflower Puree, Pesto* 36.00
- Grilled Duck Breast, Wild Rice, Raspberry Reduction 46.00
- French Cut Chicken Breast, Risotto Florentine, Natural Jus 38.00
- Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 46.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 38.00
- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 44.00
- Braised Beef Short Rib, Cauliflower Puree, Red Wine Reduction 48.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
- Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano* 36.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 46.00
- Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 36.00
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise 46.00
- French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 38.00

**DESSERT**
(Select one):
- Fruit Sorbet
- Chocolate Mousse Cake, Raspberry Sauce, Berry Garnish
- Cinnamon Roll Bread Pudding, Crème Anglaise (Supplement 3.00 pp)
- Brown Sugar Pound Cake, Caramel Apple Compote (Supplement 3.00 pp)
- Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

*Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service*

*Vegetarian Entree*

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DINNER BUFFET
20 Person Minimum Order

SALADS
(Select two):
- Summer Greens, Apples, Kiwi, Almond Slivers, Mandarin Orange, Raisins, Tarragon-Honey Vinaigrette
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Or
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Cauliflower and Cheddar Soup
- Chicken Tortilla Soup
- Tomato Bisque

PASTAS
(Select one):
- Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Shaved Parmesan*
- Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*

ENTREES
(Select two):
- Falafel, Tomato, Cucumber Served with Basmati Rice*
- Stuffed Shells with Spinach, Artichoke, Ricotta, Tomato Puree, Pecorino, Basil, Oregano*
- Eggplant Parmesan, Panko Bread Crumbs, Marinara*
- Vegetable Curry*
- Honey-Turmeric Pork, Butternut Squash Puree
- French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus
- Sliced Sirloin, Cabernet Sauce, Rosemary Gnocchi (Supplement 8.00 pp)
- Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction (Supplement 4.00 pp)
- Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction (Supplement 5.00 pp)
- Seared Salmon, Roasted Fingerling Potato, Dill Hollandaise (Supplement 4.00 pp)

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars

Ice Tea, Lemonade, Coffee and Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

52.00 pp

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BAR SERVICE

STANDARD
Svedka Vodka, Jim Beam Bourbon, Cutty Sark Scotch, Bombay Gin, Don Q Cristal Rum, Sauza Tequila
7.00 per drink

PREMIUM
Grey Goose Vodka, Makers Mark Bourbon, Glenmorangie 10 Year Scotch, Plymouth Gin, Don Q Gran Anejo Rum, Tres Generaciones Tequila
10.00 per drink

STANDARD BEER
Goose Island 312 and Samuel Adams Light
7.00 per bottle

PREMIUM BEER
Goose Island Matilda, Sophie, or Pere Jacques
9.00 per bottle

HOUSE WINES
Oxford Landing Cabernet Sauvignon and Sauvignon Blanc
7.00 per glass

PREMIUM WINES
Please inquire for available wines

SPARKLING WINE
Varichon & Clerc
7.00 per glass

All host bars include soft drinks, mixers, assorted juices, and garnishes.

Ask about adding a specialty drink to your bar service.

Requires a two drink minimum per guest or bartender fees apply. ($150.00 Per Bartender, Per 50 Guests)

The Quadrangle Club does not offer cash bar services.

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Final guest count due no later than three business days prior to event.
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EVENT SPACES

<table>
<thead>
<tr>
<th></th>
<th>Maximum Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Main Dining Room</td>
<td>180</td>
</tr>
<tr>
<td>Library</td>
<td>90</td>
</tr>
<tr>
<td>Solarium</td>
<td>80</td>
</tr>
<tr>
<td>Private Dining Room</td>
<td>16</td>
</tr>
<tr>
<td>Founders Room</td>
<td>8</td>
</tr>
</tbody>
</table>

Event space rental includes a four hour time slot. All event spaces are subject to room rental fees.

- Maximum capacities vary depending on event.
- Rooms may be used in combination for events with higher guest counts.
- Please contact our catering department for room rental rates.

AUDIO/VISUAL EQUIPMENT

All audio-visual equipment must be provided by the Quadrangle Club

Prices include installation/set up

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sound System</td>
<td>200.00 – 250.00</td>
</tr>
<tr>
<td>Hand-Held Microphone</td>
<td>25.00 ea.</td>
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<tr>
<td>Lavaliere Microphone</td>
<td>25.00 ea.</td>
</tr>
<tr>
<td>iPod</td>
<td>40.00</td>
</tr>
<tr>
<td>Podium</td>
<td>50.00</td>
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<tr>
<td>LCD Projector and Screen</td>
<td>150.00</td>
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<tr>
<td>Laptop</td>
<td>175.00</td>
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<tr>
<td>Remote Advancer/Laser Pointer</td>
<td>5.00</td>
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<tr>
<td>DVD Player</td>
<td>25.00</td>
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<tr>
<td>Flip Chart Paper &amp; Markers</td>
<td>50.00</td>
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<tr>
<td>White Board &amp; Dry Erase Markers</td>
<td>20.00</td>
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<tr>
<td>Easel</td>
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<tr>
<td>Conference Phone</td>
<td>75.00</td>
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<tr>
<td>Piano</td>
<td>175.00</td>
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<tr>
<td>AV Technician Onsite</td>
<td>75.00 Per Hour</td>
</tr>
<tr>
<td></td>
<td>(4 Hour Minimum)</td>
</tr>
</tbody>
</table>

Final menu selections are due to the catering department no less than two weeks prior to the event date.
Final guest count due no later than three business days prior to event.
A 20% service charge applies to all sales.
Thank you for selecting the Quadrangle Club at the University of Chicago. Below is additional information about hosting your event with us.

Event spaces rental includes a four hour time slot. One additional hour, prior to the start time of the event, is included for event set up.

Final menu selections, bar selections, and audio-visual equipment requests are due two weeks prior to the event date. No changes can be made within two weeks of the event date. The final guest count and room set up are due three business days prior to the event date. No changes can be made within three business days of the event.

All food, beverages, alcohol, and audio-visual equipment must be provided by the Quadrangle Club.

The Quadrangle Club does not have parking. Street parking is available within the surrounding area of the Club. We can arrange for valet parking for your event. Please contact us for a quote. There are parking lots located on campus. More information can be found on the University of Chicago website at www.uchicago.edu. To pre-arrange transportation for your guests we recommend the companies below:

**Shuttle bus services:**
Odyssey Transportation 855-237-1331  
US Coachways 866-650-7699  
Windy City 866-94-WINDY

**Taxicabs:**
Yellow Cab 312-829-4222  
Flash Cab 773-829-4222

The Quadrangle Club does not have an elevator. Our service elevator is available for guests who require assistance getting to the second floor event spaces. The second floor of the Quad Club is wheelchair accessible. The restrooms in the Quad Club are located on the first floor. The Club has air conditioning throughout the entire building.

The Quadrangle Club has public rooms and sitting areas on the first floor that may not be closed off for private events. There is a self-serve coat room on the first floor. There are rooms/spaces that have furniture, art work, pictures, or other items that may not be removed. The Quadrangle Club will not remove any items hanging on the walls in any space.

The Quadrangle Club has 17 overnight guest rooms. For more information please contact the front desk at 773.702.7221 or guestrooms@quadclub.org.