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

OMELETTE STATION
Omelette Made to Order
Guests Select from Bacon, Ham, Tomato, Mushroom,
Onion, Bell Pepper, Cheddar, Swiss
16.00 pp
*Station Requires Action Chef

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

GREEK YOGURT PARFAIT BAR
House Made Granola, Fresh Berries, Pineapple, Bananas, Dried Fruit, Almonds, Toasted Coconut
7.00 pp

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):
Turkey Breast, Cranberry Jam, Cream Cheese, Romaine, Tomato, Multi Grain
Sopressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Egg Salad Sandwich, Baby Spinach, Heirloom Tomato, Rye Bread
Roast Beef, Walnut Romesco, Pickles, Provolone, Sourdough
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
Roasted Pork Loin, Cabbage Slaw, BBQ, Ciabatta Bread
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Pesto Tuna Salad, Multi Grain
Grilled Chicken Caesar Wrap

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

Add Soft Drinks 3.50 ea.

24.00 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.
SANDWICH LUNCH BUFFET

FIRST COURSE
(Select two):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Lemon Chicken Orzo
Cream of Celery
Tomato Bisque
Curry Carrot

SANDWICHES
(Select three):
Turkey Breast, Cranberry Jam, Cream Cheese, Romaine, Tomato, Multi Grain
Soppressata, Mortadella, Prosciutto, Provolone, Italian Vinaigrette, Hoagie Roll
Egg Salad Sandwich, Baby Spinach, Heirloom Tomato, Rye Bread
Roast Beef, Walnut Romesco, Pickles, Provolone, Sourdough
Smoked Ham, Swiss, Red Onion, Garlic Aioli, Multi Grain
Grilled Vegetables, Herbed Goat Cheese Spread, Ciabatta
Roasted Pork Loin, Cabbage Slaw, BBQ, Ciabatta Bread
Tomato, Fresh Basil, Mozzarella, Balsamic, Ciabatta
Curry Chicken Salad with Grapes, Multi Grain
Pesto Tuna Salad, Multi Grain
Grilled Chicken Caesar Wrap
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)
Add Soft Drinks (Supplement 3.50 pp)
Upgrade to Assorted Petit Fours (Supplement 4.00 pp)

28.00 pp

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no less than two weeks prior to the event date.
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A 20% service charge applies to all sales.
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)  
Add Soft Drinks (Supplement 3.50 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):

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

## DESSERT

(Select one):

1. Fruit Sorbet
2. Chocolate Mousse Cake, Cherry Sauce, Fresh Fruit Garnish
3. Tapioca, Kaffir Lime Cream, Caramelized Rum Banana, Mango Chutney
4. Butter Cake, Grand Mariner, Peach Compote, Pecan Streusel (Supplement 3.00 pp)
5. Roasted Pineapple, Tamarind Chile Compote, Coconut Ice Cream (Supplement 3.00 pp)
6. Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

Includes Bread Service, Non-Alcoholic Beverages, Coffee and Tea Service
Add Soup Course (Supplement 3.00 pp)

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A 20% service charge applies to all sales.
PRIX FIXE LUNCH
Menu selected prior to arrival.

FIRST COURSE
(Select one):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Lemon Chicken Orzo
Cream of Celery
Tomato Bisque
Curry Carrot

ENTREE
(Select one regular entrée and one vegetarian entrée)
Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan* 34.00
Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac* 34.00
Blood Orange, Burrata, Coriander, Balsamic, Honey * 34.00
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew* 34.00
Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 34.00
6oz Filet Mignon, Bleu Cheese Polenta, Natural Jus 48.00
Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction 44.00
Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 42.00
Salmon, Caraway Crust, Rye Berry and Beet Salad, Apple-Horseradish Vinaigrette 42.00
French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 34.00
Braised County Captain Chicken, Bacon, Bell Peppers, Garlic, Tomato, Raisin, Short Grain Rice 34.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 34.00
Roasted Duck Breast, Thai Mango Salad, Bean Sprout, Cilantro, Peanut, Cucumber, Carrot, Thai Basil, Coconut 42.00
Honey-Turmeric Pork Chop, Butternut Squash Puree 34.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 40.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 42.00
Octopus, Chorizo, Fingerling Potato, Peas, Lemon Aioli 40.00

DESSERT
(Select one):
Fruit Sorbet
Chocolate Mousse Cake, Cherry Sauce, Fresh Fruit Garnish
Tapioca, Kaffir Lime Cream, Caramelized Rum Banana, Mango Chutney
Butter Cake, Grand Mariner, Peach Compote, Pecan Streusel (Supplement 3.00pp)
Roasted Pineapple, Tamarind Chile Compote, Coconut Ice Cream (Supplement 3.00pp)
Mixed Seasonal Berries, Whipped Cream (Supplement 6.00pp)

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

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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.
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*Vegetarian Entree
HOT LUNCH BUFFET
20 Person Minimum Order

FIRST COURSE
(Select two):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Lemon Chicken Orzo
Cream of Celery
Tomato Bisque
Curry Carrot

VEGETARIAN ENTREES
(Select One):
Sun-Dried Tomato and Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew
Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac
Blood Orange, Burrata, Coriander, Balsamic, Honey
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)

Served with Seasonal Vegetable
Assorted Cookies and Dessert Bars
Ice Tea, Lemonade, Coffee, Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)
Add Soft Drinks (Supplement 3.50 pp)

42.00 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.
**A LA CARTE SNACKS**

Each order serves approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bowl of Tortilla Chips</td>
<td>12.00</td>
</tr>
<tr>
<td>Guacamole</td>
<td>34.00</td>
</tr>
<tr>
<td>Tomato Salsa</td>
<td>18.00</td>
</tr>
<tr>
<td>Sliced Fresh Fruit Platter</td>
<td>Small (Serves 6) 18.00 Large (Serves 12) 36.00</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>24.00/dozen</td>
</tr>
<tr>
<td>Crudité with Green Goddess</td>
<td>36.00</td>
</tr>
<tr>
<td>Bowl of Kettle Chips</td>
<td>16.00</td>
</tr>
<tr>
<td>Bowl of Mixed Nuts</td>
<td>28.00</td>
</tr>
<tr>
<td>Bowl of Mini Pretzels</td>
<td>12.00</td>
</tr>
<tr>
<td>Bowl of Marinated Olives</td>
<td>24.00</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>24.00/dozen</td>
</tr>
<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>
</tr>
</tbody>
</table>

**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.

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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.
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<table>
<thead>
<tr>
<th>Passed &amp; Stationary Hors d'Oeuvres</th>
</tr>
</thead>
<tbody>
<tr>
<td>Each order is 25 pieces</td>
</tr>
<tr>
<td>Please select 4-6 items (Recommended)</td>
</tr>
</tbody>
</table>

**SEAFOOD**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna Tartare in a Tasting Spoon</td>
<td>125.00</td>
</tr>
<tr>
<td>Crab Avocado Toast</td>
<td>125.00</td>
</tr>
<tr>
<td>Smoked Salmon Deviled Eggs</td>
<td>95.00</td>
</tr>
<tr>
<td>Shrimp Scampi Skewer</td>
<td>100.00</td>
</tr>
<tr>
<td>Shrimp Cocktail in a Mini Martini Glass</td>
<td>100.00</td>
</tr>
<tr>
<td>Seared Scallop, Green Pea Puree, Bacon, Lemon-Chive Cream in a Tasting Spoon</td>
<td>125.00</td>
</tr>
<tr>
<td>Smoked Salmon and Caper Spread, Cucumber Disk</td>
<td>95.00</td>
</tr>
<tr>
<td>Seared Yellow Fin Tuna, Wasabi Cream, Wonton Crisp</td>
<td>125.00</td>
</tr>
<tr>
<td>Tempura Shrimp, Wasabi Honey Mustard</td>
<td>100.00</td>
</tr>
<tr>
<td>Crab Cake with Cajun Remoulade</td>
<td>125.00</td>
</tr>
</tbody>
</table>

**MEAT**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Braised Skirt Steak, Fried Plantain, Chili Aioli, Cilantro</td>
<td>90.00</td>
</tr>
<tr>
<td>Prosciutto Wrapped Asparagus</td>
<td>90.00</td>
</tr>
<tr>
<td>Smashed Mint Peas, Serrano Ham, Toast</td>
<td>90.00</td>
</tr>
<tr>
<td>Bacon Wrapped Potatoes</td>
<td>90.00</td>
</tr>
<tr>
<td>Ham, Gruyere, Phyllo Cup</td>
<td>90.00</td>
</tr>
<tr>
<td>Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup</td>
<td>75.00</td>
</tr>
<tr>
<td>Lamb Meat Ball, Pepper and Onion Relish in a Tasting Spoon</td>
<td>100.00</td>
</tr>
<tr>
<td>Seared Beef, Tomato Jam, Horseradish Crème, Crostini</td>
<td>90.00</td>
</tr>
<tr>
<td>Deviled Egg, Neuske’s Bacon, Avocado, Tomato</td>
<td>90.00</td>
</tr>
<tr>
<td>Anise Braised Beef, Peppercorn Aioli, Phyllo Cup</td>
<td>90.00</td>
</tr>
<tr>
<td>Baby Lamb Chop, Mint, Balsamic Reduction</td>
<td>125.00</td>
</tr>
<tr>
<td>Ginger Chicken Cake with Cilantro-Lime Mayo</td>
<td>75.00</td>
</tr>
<tr>
<td>Buffalo Burger Sliders, Blue Cheese, Brioche Bun</td>
<td>110.00</td>
</tr>
<tr>
<td>Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp</td>
<td>100.00</td>
</tr>
</tbody>
</table>

**VEGETARIAN**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fig and Gorgonzola Crostini with Honey, Arugula</td>
<td>75.00</td>
</tr>
<tr>
<td>Cantaloupe, Mozzarella, Basil Skewer</td>
<td>75.00</td>
</tr>
<tr>
<td>Goat Cheese, Roasted Red Pepper Coulis</td>
<td>75.00</td>
</tr>
<tr>
<td>Spiced Roasted Chick Peas</td>
<td>75.00</td>
</tr>
<tr>
<td>Greek Bruschetta</td>
<td>75.00</td>
</tr>
<tr>
<td>Red Pepper Hummus on a Cucumber Disk</td>
<td>75.00</td>
</tr>
<tr>
<td>Crisp Ravioli, Tomato Caponata</td>
<td>75.00</td>
</tr>
<tr>
<td>Mini Potato Latkes, Sour Cream, Chive</td>
<td>75.00</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 Salad, White Bean Dip, Caprese Skewers,
Assorted Antipasto, Italian Chopped Salad, 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
Herbed Whipped Goat Cheese, Mushroom Duxelle, Smoked Salmon Spread,
Tomato Bruschetta, Olive Tapenade, Served with Assorted Crostini, Pita Bread, Tortilla Chips
  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.
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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
** Additional Labor Charges Apply

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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

EUROPEAN PASTRY STATION
Assorted Financiers, Yorkshire Pudding, Mini German Pancakes, Seasonal Fruit, Seasonal Compotes,
Clotted Cream, Roasted Hazelnuts, Orange Chocolate Ganache
12.00 pp

PETIT FOURS
Passed or Stationary
Assorted Mini Cakes, Seasonal Fruit Tarts, Mini Pies, Mousse Cups, Dessert Bars
12.00 pp

PASSED DESSERT
Each order is 25 pieces
Chocolate Covered Strawberries 100.00
Assorted Chocolate Fudge Salted Caramel Bites 75.00
Caramel Ganache Tarts 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):

- Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
- Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
- Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
- Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
- Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
- Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
- Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
- Lemon Chicken Orzo
- Cream of Celery
- Tomato Bisque
- Curry Carrot

**ENTREE**

(Select one regular entrée and one vegetarian entrée):

- Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan* 38.00
- Avocado Hummus, Spiced Cauliflower, Fried Egg, Sumac* 38.00
- Blood Orange, Burrata, Coriander, Balsamic, Honey* 38.00
- Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew* 38.00
- Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli* 38.00
- 8oz Filet Mignon, Bleu Cheese Polenta, Natural Jus 52.00
- Braised Beef Short Rib, Cheddar Grits, Red Wine Reduction 48.00
- Seared Salmon, Red Quinoa Salad, Orange-Cranberry Reduction 46.00
- Salmon, Caraway Crust, Rye Berry and Beet Salad, Apple-Horseradish Vinaigrette 46.00
- French Cut Chicken Breast, Garlic Potato Puree, Dried Fig, Pearl Onion, Natural Jus 38.00
- Braised County Captain Chicken, Bacon, Bell Peppers, Garlic, Tomato, Raisin, Short Grain Rice 38.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 38.00
- Roasted Duck Breast, Thai Mango Salad, Bean Sprout, Cilantro, Peanut, Cucumber, Carrot, Thai Basil, Coconut 42.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 44.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 46.00
- Octopus, Chorizo, Fingerling Potato, Peas, Lemon Aioli 44.00

**DESSERT**

(Select one):

- Fruit Sorbet
- Chocolate Mousse Cake, Cherry Sauce, Fresh Fruit Garnish
- Tapioca, Kaffir Lime Cream, Caramelized Rum Banana, Mango Chutney
- Butter Cake, Grand Mariner, Peach Compote, Pecan Streusel (Supplement 3.00pp)
- Roasted Pineapple, Tamarind Chile Compote, Coconut Ice Cream (Supplement 3.00pp)
- Mixed Seasonal Berries, Whipped Cream (Supplement 6.00 pp)

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

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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.

*Vegetarian Entrée*
DINNER BUFFET
20 Person Minimum Order

FIRST COURSE
(Select two):
Spring Greens, Fennel, Orange, Red Onion, Almond, Cranberry, Basil-Red Wine Dressing
Mixed Green, Watermelon, Peaches, Goat Cheese, Pecans, Raspberry Vinaigrette
Sweet Corn, Bacon, Bell Peppers, Potato, Red Onion, Apple Cider Vinaigrette
Asparagus, Shaved Manchego, Roasted Garlic Vinaigrette (Supplement 2.00 pp)
Frisée, Beets, Pine Nuts, Goat Cheese, Red Onion, Sherry Vinaigrette
Strawberry Rhubarb Salad, Mint, Hazelnut, Spinach, Balsamic
Chilled Gazpacho, Sourdough Crouton, Cilantro and Avocado Garnish
Lemon Chicken Orzo
Cream of Celery
Tomato Bisque
Curry Carrot

PASTAS
(Select one):
Gnocchi, Roasted Cherry Tomato, Summer Squash, Sweet Corn, Chive Butter, Parmesan, Mushroom*
Sun-Dried Tomato & Cheese Ravioli, Pine Nuts, Cherry Tomato, Basil, Tomato Cream Sauce, Shaved Parmesan*

ENTREES
(Select two):
Butternut Squash, Ginger Tomatoes, Lime Yogurt, Cilantro, Cashew*
Avocado Hummus Spiced Cauliflower, Fried Egg, Sumac*
Blood Orange, Burrata, Coriander, Balsamic, Honey*
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)

Served with Seasonal Vegetable

Assorted Cookies and Dessert Bars
Ice Tea, Lemonade, Coffee and Tea

Upgrade to Assorted Petit Fours (Supplement 4.00 pp)
Add Soft Drinks (Supplement 3.50 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 Goose Island IPA
7.00 per bottle

PREMIUM BEER
Goose Island Matilda and Sophie
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.

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.
EVENT SPACES

<table>
<thead>
<tr>
<th>Event Space</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>Lavalier Microphone</td>
<td>25.00 ea.</td>
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<tr>
<td>iPod</td>
<td>40.00</td>
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<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>
<td>12.00</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>
</tr>
<tr>
<td>AV Technician Onsite</td>
<td>Contact Catering Department for a Quote</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@quadelclub.org.