BREAKFAST BUFFET
20 Person Minimum Order

CONTINENTAL BREAKFAST
Muesli, Plain Greek Yogurt, Sliced Fresh Fruit and Seasonal Berries,
Freshly Baked Mini Muffins, Bagels, House Made Banana Tea Bread,
Served with Butter, Fruit 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
French Toast 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.
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

A LA CARTE BREAKFAST ITEMS
Each order serves approximately 12 guests

Bagels and Cream Cheese 26.00
Assorted Breakfast Pastries 24.00
Assorted Mini Muffins 22.00
House Made Banana Tea Bread 22.00
Fresh Fruit Platter 36.00

Assorted Sodas and Bottled Water 3.50 each

Final menu selections are due to the catering department no less than two weeks prior to the event date.
A 20% service charge applies to all sales.
Final menu selections are due to the catering department
no less than two weeks prior to the event date.
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):
Roasted Turkey, Bacon, Romaine, Tomato, Apple Butter, Pretzel Roll
Serrano Ham, Manchego Cheese, Apple, Aioli, Spinach, Rye Bread
Roast Beef, Swiss, Red Onion, Baby Spinach, Horseradish Aioli, Multi Grain
Roasted Pork Shoulder, Broccoli Rabe, Onion, Provolone, Sourdough
Grilled Chicken Caesar Wrap
Avocado Tuna Salad, Multi Grain
Curry Chicken Salad with Grapes, Multi Grain
Egg Salad, Mixed Greens, Radish, Tomato, Multi Grain*
Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia*
Ratatouille and Goat Cheese Sub*

Kettle Chips
Chocolate Chip Cookie
Seasonal Hand Fruit
Bottle of Water

24.00 pp

Add Soft Drinks 3.50 pp

*Vegetarian Selections
SANDWICH LUNCH BUFFET

SALADS & SOUPS
(Select two):
Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
Pea, Ham, and Goat Cheese Soup
Leek and Potato Soup
Butternut Squash Soup, Toasted Pumpkin Seeds
Curried Carrot Soup
Tomato Bisque

SANDWICHES
(Select three):
Roasted Turkey, Bacon, Romaine, Tomato, Apple Butter, Pretzel Roll
Serrano Ham, Manchego Cheese, Apple, Aioli, Spinach, Rye Bread
Roast Beef, Swiss, Red Onion, Baby Spinach, Horseradish Aioli, Multi Grain
Roasted Pork Shoulder, Broccoli Rabe, Onion, Provolone, Sourdough
Grilled Chicken Caesar Wrap
Avocado Tuna Salad, Multi Grain
Curry Chicken Salad with Grapes, Multi Grain
Egg Salad, Mixed Greens, Radish, Tomato, Multi Grain*
Tomato, Fresh Basil, Mozzarella, Balsamic, Focaccia*
Ratatouille and Goat Cheese Sub*

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)

28.00 pp

*Vegetarian Selections

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

Bleu Cheese Dressing
Balsamic Vinaigrette
Raspberry Vinaigrette

Bread Service

Assorted Cookies and Dessert Bars

Iced Tea, Lemonade, Coffee and Tea Service

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.
A 20% service charge applies to all sales.
ENTREE SALAD LUNCH

(Select one):

Fall Greens, Seared Duck Breast, Fennel, Grape, Feta, Pear, Apple, Balsamic Dressing 36.00

Greek Grilled Chicken Salad, Romaine, Cherry Tomato, Cucumber, Red Onion, Feta, Sherry Vinaigrette 28.00

Frisée, Flap Steak, Turnip, Carrot, Parsnip, Sunflower Seed, Cheddar, Maple Vinaigrette 36.00

Smoked Salmon Salad, Frisée, Haricot Vert, Cherry Tomato, Capers, Dill Crème Fraîche 36.00

Baby Spinach, Grilled Chicken, Dried Cranberry, Apple, Candied Pecans, Apple Cider Vinaigrette 28.00

Roasted Turkey Cobb Salad, Romaine, Hard Boiled Egg, Bacon, Tomato, Avocado, Bleu Cheese, Red Wine Vinaigrette 28.00

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 28.00

Mixed Greens, Grilled Prawn, Edamame, Baby Corn, Shaved Carrot, Soy-Ginger Vinaigrette 36.00

Baby Spinach, Grilled Chicken, Walnuts, Strawberry, Goat Cheese, Balsamic Vinaigrette 28.00

Arugula, Grilled Salmon, Beets, Pine Nuts, Citrus Vinaigrette 36.00

Mixed Greens, Grilled Flap Steak, Cherry Tomato, Cucumber, Bleu Cheese Dressing 36.00

Grilled Yellow Fin Tuna Nicoise, Haricot Vert, Hard Boiled Egg, Nicoise Olive, Fingerling Potato, Sherry Shallot Vinaigrette 42.00

DESSERT

(Select one):

House Made Ice Cream or Sorbet

German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache

Vanilla Bean Pumpkin Pie, Crème Fraîche, Dried Fruit, Spiced Honey

Maple-Bourbon Banana Bread Pudding

Harvest Cake with Grape, Figs, Sangiovese Syrup, Powdered Sugar (Supplement 3.00 pp)

Seasonal Fruit & 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.

A 20% service charge applies to all sales.
PRIX FIXE LUNCH

*Menu Selected Prior to Arrival

FIRST COURSE
(Select one):
Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
Frisée, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
Pea, Ham, and Goat Cheese Soup
Leek and Potato Soup
Butternut Squash Soup, Toasted Pumpkin Seeds
Curried Carrot Soup
Tomato Bisque

VEGETARIAN ENTREÉ
(Select one vegetarian entrée and one regular entrée):
Cucumber and Pear Salad, Red Onion, Quinoa, Sumac, Mint, Lemon, Almond 34.00
Roasted Red Pepper, Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita 34.00
Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro 34.00
Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan 34.00

ENTRÉE
Roasted Garlic and Anchovy Pasta, Fresh Basil, Peas, Parmesan, Black Pepper, Olive Oil, Lemon Zest 36.00
Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato 42.00
Seared Salmon, Pearl Barley, Kale, Acorn Squash, Wild Mushrooms, Béarnaise 42.00
Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry 42.00
French Cut Chicken Breast, Dried Apricot, Bacon, Pearl Onion, Fingerling Potatoes, Thyme Gravy 38.00
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc 36.00
Honey-Turmeric Pork Chop, Butternut Squash Puree 38.00
Grilled Duck Breast, Wild Rice, Raspberry Reduction 44.00
Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing 44.00
Braised Beef Short Rib, Parsnip Puree, Baby Carrots, Sage, Natural Jus 44.00
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

DESSERT
(Select one):
House Made Ice Cream or Sorbet
German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache
Vanilla Bean Pumpkin Pie, Crème Fraîche, Dried Fruit, Spiced Honey
Maple-Bourbon Banana Bread Pudding
Harvest Cake with Grape, Figs, Sangiovese Syrup, Powdered Sugar (Supplement 3.00 pp)
Seasonal Fruit & Berries, Whipped Cream (Supplement 6.00 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.
A 20% service charge applies to all sales.
HOT LUNCH BUFFET
20 Person Minimum Order

SALADS & SOUPS
(Select two):
Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
Frisee, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
Pea, Ham, and Goat Cheese Soup
Leek and Potato Soup
Butternut Squash Soup, Toasted Pumpkin Seeds
Curried Carrot Soup
Tomato Bisque

VEGETARIAN ENTREES
(Select One):
Cucumber and Pear Salad, Red Onion, Quinoa, Sumac, Mint, Lemon, Almond
Roasted Red Pepper, Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita
Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro
Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan

ENTREES
(Select One):
French Cut Chicken Breast, Dried Apricot, Bacon, Pearl Onion, Fingerling Potatoes, Thyme Gravy
French Cut Chicken, Risotto Florentine, Natural Jus
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc
Honey-Turmeric Pork, Butternut Squash Puree
Roasted Garlic and Anchovy Pasta, Fresh Basil, Peas, Parmesan, Black Pepper, Olive Oil, Lemon Zest
Seared Salmon, Pearl Barley, Kale, Acorn Squash, Wild Mushrooms, Béarnaise (Supplement 4.00 pp)
Shellfish, Yellow Curry, Fennel, Bell Pepper, Cabbage, Coconut Milk (Supplement 4.00 pp)
Braised Beef Short Rib, Parsnip Puree, Baby Carrots, Sage, Natural Jus (Supplement 5.00 pp)
Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing (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)

42.00 pp

Final menu selections are due to the catering department no less than two weeks prior to the event date.
A 20% service charge applies to all sales.
A LA CARTE ITEMS

Each order serves approximately 12 guests

Bowl of Tortilla Chips  12.00
Guacamole  34.00
House Made Salsa  18.00
Sliced Fresh Fruit Platter  Small (Serves 6) 18.00  Large (Serves 12) 36.00
Whole Fruit  24.00/dozen
Crudité with Green Goddess Dressing  36.00
Bowl of Kettle Chips  16.00
Bowl of Mixed Nuts  28.00
Bowl of Mini Pretzels  12.00
Bowl of Marinated Olives  24.00
Assorted Cookies  24.00/dozen
Assorted Dessert Bars  24.00/dozen

Bottled Water  3.50 each
Assorted Soft Drinks  3.50 each

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

Final menu selections are due to the catering department no less than two weeks prior to the event date. A 20% service charge applies to all sales.
# PASSED & STATIONARY HORS D'OEUVRÈS

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

## SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caviar Crème Fraîche Tartlet</td>
<td>150.00</td>
</tr>
<tr>
<td>Scallop Crudo, Grapefruit, Serrano Ham, Sesame</td>
<td>125.00</td>
</tr>
<tr>
<td>Crab Rangoon, Thai Chili Sauce</td>
<td>125.00</td>
</tr>
<tr>
<td>Shrimp Cocktail</td>
<td>125.00</td>
</tr>
<tr>
<td>Seared Scallop, Green Pea Puree, Bacon, Lemon-Chive Cream</td>
<td>125.00</td>
</tr>
<tr>
<td>Anchovy Toast, Roasted Red Pepper, Tomato, Aioli</td>
<td>125.00</td>
</tr>
<tr>
<td>Smoked Salmon and Caper Spread, Cucumber Disk</td>
<td>125.00</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>125.00</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>Seared Duck Breast, Spicy Hoisin, Green Onion, Wonton Crisp</td>
<td>125.00</td>
</tr>
<tr>
<td>Lamb Chop, Mint, Balsamic Reduction</td>
<td>125.00</td>
</tr>
<tr>
<td>Beef Empanada, Herbed Garlic Oil</td>
<td>110.00</td>
</tr>
<tr>
<td>Grilled Skirt Steak, Fried Plantain, Chili Aioli, Cilantro</td>
<td>110.00</td>
</tr>
<tr>
<td>Chorizo, Olive, Parsnip Skewer</td>
<td>110.00</td>
</tr>
<tr>
<td>Anise Braised Beef, Peppercorn Aioli, Phyllo Cup</td>
<td>110.00</td>
</tr>
<tr>
<td>Deviled Egg, Salami, Chive</td>
<td>90.00</td>
</tr>
<tr>
<td>Serrano Ham Wrapped Peach, Balsamic</td>
<td>90.00</td>
</tr>
<tr>
<td>Maple Glazed Nueske Bacon</td>
<td>90.00</td>
</tr>
<tr>
<td>Mole Pulled Chicken, Tomato and Corn Salsa, Phyllo Cup</td>
<td>80.00</td>
</tr>
<tr>
<td>Ginger Chicken Cake with Cilantro-Lime Mayo</td>
<td>80.00</td>
</tr>
</tbody>
</table>

## VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heirloom Tomato Salad, Parmesan Crisp</td>
<td>75.00</td>
</tr>
<tr>
<td>French Feta, Basil, Caramelized Onion, Balsamic, Crostini</td>
<td>75.00</td>
</tr>
<tr>
<td>Ricotta, Honey &amp; Almond Crostini</td>
<td>75.00</td>
</tr>
<tr>
<td>Vegetable Eggroll, Thai Chili Sauce</td>
<td>75.00</td>
</tr>
<tr>
<td>Fig and Gorgonzola Crostini with Honey, Arugula</td>
<td>75.00</td>
</tr>
<tr>
<td>Mascarpone, Grape, Caramelized Shallot, Balsamic, Crostini</td>
<td>75.00</td>
</tr>
<tr>
<td>Crudité Shooter with Red Pepper Hummus</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 passed hors d’oeuvres

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
A 20% service charge applies to all sales.
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
16.00 pp
*Station Requires 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, Artichoke & Spinach Dip, Caprese Salad,
Tuscan Pasta Salad, Served with Assorted Sliced Meats, Crostini
16.00 pp

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

CROSTINI BAR
Tomato Bruschetta, Ricotta Whipped with Honey, Almonds & Parsley,
Curried Eggplant Baba Ganoush, Artichoke & Spinach Dip, Herbed Mascarpone Cheese
Served with Crostini, Pita Bread, and Tortilla Chips
14.00 pp

*$150 Chef Fee per 50 Guests

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
A 20% service charge applies to all sales.
RECEPTION STATIONS
(CONTINUED)

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 Leg of Lamb, Braised Beef Short Rib
16.00 pp
Station Requires Action Chef*

SUSHI STATION
Assorted Maki Made to Order,
Served with Wasabi, Soy Sauce, Ginger
Market Price
Sushi Chef $300**

SOUTHERN COMFORT
Mini BBQ Pulled Pork Sandwiches, Cole Slaw, Corn Bread with Honey Butter, Shrimp and Grits, Black-Eyed Pea Salad
16.00 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 Requires Action Chef*

*$150 Chef Fee per 50 Guests

Final menu selections are due to the catering department no less than two weeks prior to the event date. A 20% service charge applies to all sales.
RECEPTION STATIONS (CONTINUED)

MEDITERRANEAN
Roasted Cauliflower with Tahini, Pine Nuts & Parsley, Tomato, Cucumber & Feta Salad, Farro Tabbouleh, Roasted Garlic Hummus, Balela Salad, Served with Pita Bread
14.00 pp

LITTLE HAVANA
Paella with Shrimp, Skirt Steak 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, Feta, Olives, Sun-Dried Tomato, Spinach
Farfalle, Grilled Chicken, Pesto Cream
Gnocchi, Broccoli, Alfredo Sauce
Penne with Bolognese
Farfalle, Shrimp, Scallops, Calamari, Arrabiata (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 50 Guests

Final menu selections are due to the catering department no less than two weeks prior to the event date. A 20% service charge applies to all sales.
DESSERT STATIONS

20 Person Minimum Order

ICE CREAM SUNDAE BAR
House Made Ice Cream
Toppings Include Hot Fudge, Caramel Sauce, Banana, Chocolate Chips, Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries
7.00 pp

AUTUMN DESSERT STATION
Assorted House Made Desserts
Inspired by Fall & Winter Ingredients
12.00 pp

MINI CUPCAKE STATION
Mini Cupcakes Served with Assorted Frosting, Sprinkles, Chocolate Curls, Caramel, Candies
12.00 pp

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

PASSED OR STATIONARY DESSERTS
Each order is 25 pieces

Chocolate Covered Strawberries 100.00
Assorted Mini Ganache Tarts 75.00
Assorted Whoopie Pies 75.00

$150 per Server for Passed Desserts

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

*Menu Selected Prior to Arrival

**FIRST COURSE**
(Select one):
- Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
- Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
- Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
- Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
- Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
- Frisée, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
- Pea, Ham, and Goat Cheese Soup
- Leek and Potato Soup
- Butternut Squash Soup, Toasted Pumpkin Seeds
- Curried Carrot Soup
- Tomato Bisque

**VEGETARIAN ENTRÉE**
(Select one vegetarian entrée and one regular entrée):
- Roasted Red Pepper Baba Ganoush, Sumac, Radish, Cucumber, Tomato, Pita - 36.00
- Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro - 36.00
- Potato Gnocchi, Butternut Squash, Sage Cream, Parmesan - 36.00
- Korean Pancake with Radish, Carrot, Zucchini, Green Onion, Bean Sprouts, Soy Ginger Aioli - 36.00
- Cucumber and Pear Salad, Red Onion, Quinoa, Sumac, Mint, Lemon, Almond - 36.00

**ENTRÉE**
- Shrimp, Grits, Baby Bell Pepper, Andouille Sausage, Tomato - 44.00
- Roasted Garlic and Anchovy Pasta, Fresh Basil, Peas, Parmesan, Black Pepper, Olive Oil, Lemon Zest - 38.00
- Seared Salmon, Pearl Barley, Kale, Acorn Squash, Wild Mushrooms, Béarnaise - 46.00
- Seared Scallops, Butternut Squash Puree, Bacon, Leeks, Celery, Dried Cranberry - 46.00
- Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc - 38.00
- French Cut Chicken Breast, Dried Apricot, Bacon, Pearl Onion, Fingerling Potatoes, Thyme Gravy - 38.00
- Grilled Duck Breast, Wild Rice, Raspberry Reduction - 46.00
- Honey-Turmeric Pork Chop, Butternut Squash Puree - 38.00
- Flap Steak, Sweet Potato and Coconut Salad, Cilantro, Mint, Peanut, Lime Dressing - 48.00
- Braised Beef Short Rib, Parsnip Puree, Baby Carrots, Sage, Natural Jus - 48.00
- 8oz Filet Mignon, Bleu Cheese Polenta, Natural Jus - 52.00
- Herb and Dijon Crusted Rack of Lamb, Parsnip Potato Puree, Port-Lamb Jus - 52.00

**DESSERT**
(Select one):
- House Made Ice Cream or Sorbet
- German Chocolate Cake, Vanilla Coconut Frosting, Cherry Glaze, Ganache
- Vanilla Bean Pumpkin Pie, Crème Fraiche, Dried Fruit, Spiced Honey
- Maple-Bourbon Banana Bread Pudding
- Harvest Cake with Grape, Figs, Sangiovese Syrup, Powdered Sugar (Supplement 3.00 pp)
- Seasonal Fruit & Berries, Whipped Cream (Supplement 6.00 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.
A 20% service charge applies to all sales.
DINNER BUFFET
20 Person Minimum Order

SALADS & SOUPS
(Select two):
Arugula, Sweet Potato, Walnut, Radish, Soy-Ginger Vinaigrette
Brussels Sprouts, Bacon, Hazelnut, Cabbage, Lemon Vinaigrette
Kale, Potato, Shallot, Wild Mushroom, Dijon Dressing
Baby Spinach, Dried Cranberry, Walnut, Muenster, Shaved Red Onion, Sherry Vinaigrette
Spinach, Butternut Squash, Dried Cranberry, Goat Cheese, Maple-Dijon Vinaigrette
Frisée, Red Beets, Goat Cheese, Candied Pecans, Sherry Vinaigrette
Pea, Ham, and Goat Cheese Soup
Leek and Potato Soup
Butternut Squash Soup, Toasted Pumpkin Seeds
Curried Carrot Soup
Tomato Bisque

PASTAS
(Select one):
Penne, Feta, Olives, Sun-Dried Tomato, Spinach*
Gnocchi, Broccoli, Alfredo*
Farfalle Pasta, Pesto Cream Sauce*
Penne, Acorn Squash, Pesto, Tomato Cream*

ENTREES
(Select two):
Gnocchi, Butternut Squash, Sage Cream, Parmesan*
Butternut Squash, Ginger Tomato, Lime Yogurt, Almond, Cilantro*
Honey-Turmeric Pork, Butternut Squash Puree
French Cut Chicken Breast, Risotto Florentine, Natural Jus
French Cut Chicken Breast, Dried Apricot, Bacon, Pearl Onion, Fingerling Potatoes, Thyme Gravy
Crispy Chicken Cutlet, Whipped Potato, Beurre Blanc
Seared Salmon, Pearl Barley, Kale, Acorn Squash, Wild Mushrooms, Béarnaise (Supplement 4.00 pp)
Shellfish, Yellow Curry, Fennel, Bell Pepper, Cabbage, Coconut Milk (Supplement 4.00 pp)
Flap Steak, Sweet Potato and Coconut Salad, Cilantro Mint, Peanut, Lime Dressing (Supplement 5.00 pp)
Braised Beef Short Rib, Parsnip Puree, Baby Carrots, Sage, Natural Jus (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)
52.00 pp

Final menu selections are due to the catering department
no less than two weeks prior to the event date.
A 20% service charge applies to all sales.
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 IPA
7.00 per bottle

PREMIUM BEER
Goose Island Matilda and Sophie
9.00 per bottle

HOUSE WINES
MAN Family 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. A 20% service charge applies to all sales.
Final menu selections are due to the catering department no less than two weeks prior to the event date. A 20% service charge applies to all sales.

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.

### EVENT SPACES

<table>
<thead>
<tr>
<th></th>
<th>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>

### 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 (Per Event Space)</td>
</tr>
<tr>
<td>Hand-Held Microphone</td>
<td>25.00 each</td>
</tr>
<tr>
<td>Lavaliere Microphone</td>
<td>25.00 each</td>
</tr>
<tr>
<td>iPod</td>
<td>40.00</td>
</tr>
<tr>
<td>Podium</td>
<td>50.00</td>
</tr>
<tr>
<td>LCD Projector and Screen</td>
<td>150.00</td>
</tr>
<tr>
<td>Laptop</td>
<td>175.00</td>
</tr>
<tr>
<td>Flip Chart Paper &amp; Markers</td>
<td>50.00</td>
</tr>
<tr>
<td>White Board &amp; Dry Erase Markers</td>
<td>20.00</td>
</tr>
<tr>
<td>Easel</td>
<td>12.00</td>
</tr>
<tr>
<td>Conference Phone</td>
<td>75.00</td>
</tr>
<tr>
<td>Lounge Mini Grand Piano</td>
<td>175.00</td>
</tr>
<tr>
<td>AV Technician Onsite</td>
<td>Contact Catering Manager for Quote</td>
</tr>
</tbody>
</table>
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.