



the catering menu 2012



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am meeting *refreshment and break items*

A LA CARTE BEVERAGES

freshly brewed colombian coffee | per gallon
freshly brewed decaffeinated coffee | per gallon
creamy hot cocoa | per gallon
selection of artisan teas | per gallon
orange, apple, grapefruit, cranberry, tomato and vegetable juices | each
bottled water - still or sparkling | each
selection of assorted soft drinks | each
red bull - regular and sugar free | each
organic bottled teas featuring "just" green tea, mango white, moroccan mint, pomegranate red, assam black, moroccan mint green, black forest berry, peach oo-la-long | each
whole fresh milk, skim milk, chocolate milk | per liter
freshly brewed ice tea | regular or green tea peach | per gallon
pink lemonade | per gallon
fruit punch | per gallon

MORNING BREAK ENHANCEMENTS

jumbo fresh baked muffins, assortment of banana nut, blueberry, chunky apple cobbler, morning sunshine carrot, lemon poppie, raisin bran, cheesecake and low fat macaroon cranberry | per dozen

assorted danish pastries, almond, blueberry, cheese, pecan, strawberry, custard | per dozen

fresh baked croissants with butter and fruit preserves | per dozen

new york style bagels such as cinnamon raisin, poppy seed, sesame, plain, with cream cheese, butter and fruit preserves | per dozen

assorted breakfast breads, date nut, banana nut, cranberry, carrot, zucchini | per dozen

fresh baked scones assortment of plain, chocolate chip, lemon, apricot, cranberry orange cinnamon chip, cranberry raisin, blueberry soy | per dozen

warm jumbo house made cinnamon rolls | per dozen

fresh fruit yogurts assorted flavors | each

sliced seasonal fruits such as cantaloupe, honeydew melon, pineapple, watermelon, strawberries and fresh seasonal berries | per person

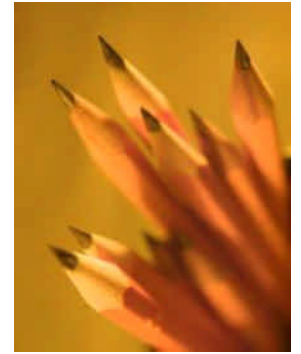
whole fresh seasonal fruits such as apples, bananas, oranges, pears, peaches, plums | per piece



all day meeting *refreshment and break extras*

ALL DAY A LA CARTE BEVERAGES

freshly brewed colombian coffee | per gallon
freshly brewed decaffeinated coffee | per gallon
selection of artisan teas | per gallon
orange, apple, grapefruit, cranberry, tomato and vegetable juices | each
bottled water | each
selection of assorted soft drinks | each
red bull | each
organic bottled teas featuring just green tea, mango white, moroccan mint, pomegranate red, assam black, moroccan mint green, black forest berry, peach oo-la-long | each
whole fresh milk, skim milk, chocolate milk | per liter
pink lemonade | per gallon
fresh brewed ice tea - regular or green tea peach | per gallon



BAKED GOODIES + SWEET THINGS

soft fresh baked jumbo cookies assortment of chocolate chunk, pecan, sugar, oatmeal raisin, peanut butter, cranberry white chocolate, snickerdoodle, mocha latte, double chocolate rocky road, milk chocolate kisses, white chocolate macadamia, fudgy brownie nut, chocolate truffle meringue, toffee bar crunch, almond milk chocolate, oatmeal scotchie pecan, vegan oatmeal + raisin, vegan peanut butter | per dozen

gourmet brownies including pecan chocolate caramel, white chocolate fantasia, cocoa cow cheesecake, rocky road, snickerdoodle, cookies & cream | per dozen

divine gourmet cupcakes - red velvet with cream cheese, double chocolate, vanilla bean, lemon with strawberry, german chocolate, hazelnut with praline filling, banana with fudge filling, vegan peanut butter chocolate | per dozen

fresh baked scones assortment of plain, chocolate chip, lemon, apricot, cranberry orange, cinnamon chip, cranberry raisin, blueberry soy | per dozen

gourmet sweet bars including raspberry crumble, pecan pie, lemon, blueberry crumble, taffy apple, key lime, english toffee, seven layer | per dozen

nutrition bars including flax seed, flax seed with peanut butter, oasis, fruit fusion, fruit fusion with chocolate and gluten free | each

decadent white and dark chocolate dipped strawberries | per dozen

candy bar assortment | each

ice cream bars assorted flavors | each

FRUIT AND MORE

whole seasonal fresh fruits including apples, bananas, oranges, pears, peaches, plums | per piece

granola bars | each

fresh fruit skewers, honey yogurt dipping sauce | per dozen

fresh vegetable crudités with tomato basil dip | per person

local and imported cheese display, french breads, crackers | per person

NUTS AND MUNCHIES

bavarian soft pretzels, mustard dipping sauce | per dozen

deluxe mixed nut assortment | per pound

roasted peanuts | per pound

potato chips or pretzels, assortment of "miss vickie's" kettle chips, jalapeno, sea salt, bbq smokehouse, sea salt-n-vinegar | per bag

popcorn plain or white cheddar | per bag

yellow and blue corn tortilla chips, salsa and guacamole | per person

hot + spicy bar or trail mix | per pound



all day meeting *packages*

COMPLETE ALL DAY MEETING PACKAGE THE WAKE UP CALL

assorted vegetable and fruit juices
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas
fresh baked pastries, muffins and croissants with butter and fruit preserves
sliced seasonal fresh fruits

MID MORNING BREAK

assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas

AFTERNOON BREAK

assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated and selection of artisan teas
assorted baked jumbo cookies and gourmet brownies
bags of assorted chips and popcorn

the above complete meeting package | per person

EXPRESS A.M. BREAK

assortment of pastries, muffins and croissants
with butter and fruit preserves
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person

EXPRESS P.M. BREAK

assorted soft drinks and bottled natura water
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan herbal teas
per person

EXECUTIVE CONTINENTAL BREAK

assorted vegetable and fruit juices
sliced seasonal fresh fruits
assortment of pastries, muffins and croissants
with butter and fruit preserves
assorted new york style bagels with cream cheese
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person

CONTINENTAL BREAK

assorted vegetable and fruit juices
assortment of pastries, muffins and croissants
with butter and fruit preserves
fresh brewed 100% colombian coffee,
decaffeinated and selection of artisan teas
per person

SMOOTHIE ADDITION

add a delicious fresh fruit smoothie to your morning
or afternoon break - featured flavors, raspberry,
mandarin orange, passion fruit, mango mania,
strawberry + banana
per gallon



all day meeting *themed breaks*



CHOCOLATE NIRVANA

double fudge brownies, chocolate chip cookies,
chocolate nut clusters and chocolate dipped rice krispie squares
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
regular + chocolate milk
per person



GARRETT'S FAMOUS POPCORN

chicago flavors such as caramel crisp, cheese corn, buttery,
cashew caramel crisp, macadamia caramel crisp and plain
mix and match with individual bags
assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

TAKE ME OUT TO THE BALL GAME

nachos, aged cheddar cheese sauce, jalapenos, corn chips
jumbo soft pretzels with mustard and cheese sauces
assorted soft drinks and bottled water
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person



RESTORE

bowl of fresh seasonal whole fruits
assorted yogurts with granola, nuts, and honey
fresh vegetable crudite with tomato basil dip
organic teas featuring just green tea, mango white, moroccan mint, pomegranate red,
assam black, moroccan mint green, black forest berry, peach oo-la-long
fresh brewed 100% colombian + decaffeinated coffee
bottled water
per person



ON THE TRAIL

create your own trail mix from the following ingredients
roasted almonds, honey roasted peanuts, cashews, sunflower seeds,
m&m's, raisins, pretzels, craisins, assorted dried fruits
fresh brewed 100% colombian + decaffeinated coffee
bottled water
per person



A MINIMUM OF 50 PEOPLE REQUIRED FOR ABOVE THEMED BREAKS

THE ALL AMERICAN

fresh squeezed orange juice
farm fresh scrambled eggs with chives
crisp bacon and country sausage links
breakfast potatoes + green onion
basket of fresh baked fruit danish and muffins with butter and fruit preserves
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

THE WISCONSIN FARMER

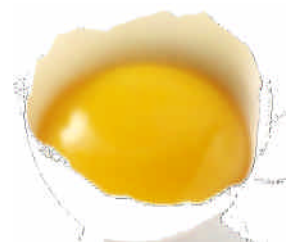
fresh squeezed orange juice
farm fresh scrambled eggs with smoked ham and wisconsin cheddar cheese
crisp bacon and country sausage links
breakfast potatoes + green onion
basket of fresh baked fruit danish and muffins with butter and fruit preserves
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

CLASSIC EGGS BENEDICT

fresh squeezed orange juice
farm fresh poached eggs nestled on a toasted english muffin
canadian bacon and hollandaise sauce
fresh seasonal fruit slices
breakfast potatoes + green onion
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

THE FRENCH CONNECTION

fresh squeezed orange juice
cinnamon dusted french toast, whipped butter, maple syrup
country sausage links
fresh seasonal fruit slices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan whole teas
per person



am *breakfast buffet table*

THE GREAT START TABLE

farm fresh scrambled eggs + chives
breakfast potatoes + green onion
crisp bacon and country sausage links
freshly baked muffins, fruit danish, croissants
with butter and fruit preserves
sliced seasonal fresh fruit
orange, grapefruit and tomato juices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

VEGETARIAN ADD ON OPTIONS

spinach, mushroom, baby swiss
egg white frittata
per person

grilled vegetable medley, spinach tortilla,
monterey jack cheese wrap
per person

blintzes, ricotta filled crepes with
assorted fruit filled fillings
per person

soy chorizo breakfast burritos
eggs, salsa, sour cream
per person

THE COUNTRY FARMHOUSE TABLE

farm fresh scrambled eggs with smoked ham
and wisconsin cheddar cheese
breakfast potatoes + green onion
crisp bacon, country sausage links and smoked ham
cinnamon dusted french toast served with
whipped butter and maple syrup
freshly baked muffins, fruit danish, croissants
with butter and fruit preserves
assorted bagels with strawberry and peach cream cheeses
orange, grapefruit and tomato juices
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

BREAKFAST TABLE ADDITIONS

the classic breakfast sandwich
choice of canadian bacon, turkey, sausage
egg + cheese
per person

old fashioned steelcut oatmeal
brown sugar and raisins
per person

assortment of dry cereals
2% + skim milk
per person

CHEF'S BREAKFAST ENHANCEMENTS

cooked - to - order egg + omelet station*
ingredients such as cheddar cheese, swiss cheese,
onions, imported smoked ham,
fresh broccoli, mushrooms, tomatoes
per person

belgian waffle station*
fresh strawberries, blueberries, pecans
whipped cream, butter, maple syrup
per person

healthy start oatmeal station
steel-cut oats, oatmeal
assorted cereals, mueslix
toppings, fresh berries, strawberries, raspberries,
fresh melon balls, cantaloupe, watermelon,
raisins, brown sugar, bananas, almonds,
peanut butter, dates, walnuts, chocolate chips,
chopped dried fruits, granola, trail mix,
cream, milk, butter
per person

MINIMUM OF 50 PEOPLE REQUIRED - BUFFET TABLES ARE REMOVED AFTER 1½ HOURS

***CHEF ATTENDANT REQUIRED**



THE CHICAGO MART PLAZA BRUNCH

fresh orange, tomato and grapefruit juices
fresh fruit display with seasonal berries
tossed field green salad with raspberry vinaigrette
scrambled eggs + fresh herbs
crisp bacon and country sausage links
seasoned breakfast potatoes
broiled red snapper with lemon grass-ginger butter
grilled chicken breasts, plum tomatoes, fresh basil, caramelized onions
fresh medley of sautéed vegetables
wild rice pilaf
fresh baked breads, rolls, muffins, danish with fruit preserves and butter
chefs assorted tortes, napoleons, petit fours and éclairs
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person



THE WOLF POINT BRUNCH

fresh orange, tomato and grapefruit juices
fresh fruit display with seasonal berries
scrambled eggs with fresh herbs
crisp bacon and country sausage links
seasoned breakfast potatoes
cinnamon raisin french toast
tossed field green salad with raspberry vinaigrette
ginger pepper chicken breast
grilled swordfish + whole grain mustard crème
roast strip loin of beef + wild mushroom sauce
roasted vegetables
herbed new potatoes
fresh baked breads, rolls, muffins, danish with fruit preserves and butter
flourless chocolate cake, petit fours, crème caramel, mini éclairs
warm bread pudding with whiskey sauce
fresh brewed 100% colombian coffee, decaffeinated
selection of artisan teas
per person

MINIMUM 100 PEOPLE – BUFFETS WILL BE REMOVED AFTER 1½ HOURS

noon *hot plated luncheon options*

hot luncheon selections include your choice of a starter,
chef's selection of potato, rice or pasta,
fresh seasonal vegetables, fresh baked breads,
dessert + coffee service

THE STARTER

tuscan tomato basil soup

four mushroom cream soup with chives

farmers market salad - mixed field greens, grape tomatoes, mushrooms, onions, green beans, red wine dressing

caesar salad - hearts of romaine, garlic croutons, shaved aged parmesan cheese, caesar dressing

hearts of romaine - roasted red peppers, gorgonzola cheese, gorgonzola cream dressing

ENTREE

chicken limone - breast of chicken marinated in lemon, garlic and pepper

topped with a white wine lemon sauce

per person

grecian chicken - broiled boneless breast of chicken, fresh lemon,

olive oil, oregano, herbs, rice pilaf

per person

lime infused tortilla chicken - grilled breast of chicken, pico de gallo sauce,

baby zucchini, julienne tortilla chips, spanish rice

per person

amish chicken - all natural baked chicken, marinated with a garlic + rosemary sauce,

roasted garlic organic mashed potatoes

per person

baked atlantic salmon - topped with a mango papaya relish

per person

petite filet mignon - goat cheese + chef's peppered vintage merlot sauce

per person

red snapper - broiled with a tequila cilantro lime sauce

per person

farfalle pasta with grilled chicken - tomato vodka sauce, shaved parmigiano reggiano

per person

whole wheat fettuccini - sautéed with artichokes + sundried tomatoes

per person

eggplant parmesan - lightly breaded and baked to perfection

per person

wild mushroom risotto - fresh thyme, finely chopped shallot

per person

DESSERT

raspberry swirl cheesecake | white chocolate hazelnut cheesecake

chocolate ganache torte | rum raisin bread pudding

red velvet cream cheese cake | lemon poppyseed bundt cake

key lime tart | chocolate raspberry torte

SALADS

grilled chicken caesar
crisp romaine lettuce with strips of grilled chicken, garlic croutons,
fresh shaved parmesan and caesar dressing

classic cobb salad
savory chicken breast, crisp bacon, black olives, avocado, chopped egg, tomatoes,
blue cheese crumbles on a bed of fresh greens with blue cheese dressing

SANDWICHES

mesquite smoked turkey
sliced thin on a whole wheat ciabatta roll topped with muenster cheese, lettuce,
tomato and a cajun mayonnaise, served with pasta salad

honey baked ham
topped with smoked baby swiss cheese, lettuce, tomato and a dijon horseradish
mayonnaise on a pretzel roll, served with pasta salad

roasted southwestern chicken
rolled in a chili flour tortilla and stuffed with lettuce, tomato,
guacamole and an ancho chili mayonnaise, served with pasta salad

italian roast beef and salami
served on a cheese ciabatta roll with lettuce, tomato, mild gardeniera
and smoked provolone cheese, served with pasta salad

VEGETARIAN SELECTION

tuscan sandwich
grilled eggplant, provolone cheese, sautéed peppers and onions on an
italian roll with a roasted garlic spread, served with pasta salad

the caprese sandwich
fresh mozzarella, sliced tomatoes, red onion and fresh basil on a grilled
italian roll with a balsamic vinegar dressing, served with pasta salad

painter's palette
fresh seasonal fruits including cantaloupe, honeydew melon, pineapple,
watermelon, strawberries and fresh seasonal berries with raspberry yogurt dressing

tofu + asian slaw sandwich
panko crusted tofu, asian slaw, zucchini, yellow squash,
red onions, asian vinaigrette, tomato focaccia bread

caprese salad
bibb lettuce, red onions, fresh basil, aged balsamic vinegar,
natural locally grown tomatoes

SALAD AND SANDWICH SELECTIONS INCLUDE FRESH BAKERY ROLLS,
BUTTER AND PLATTERS OF TABLE DESSERTS
GROUPS OF 20 AND UNDER ARE SUBJECT TO A
LABOR CHARGE

THE DELI BOARD

soup du jour
crackers, fresh baked rolls, butter

salad, assorted mixed greens, cucumbers, tomatoes
raspberry vinaigrette and smokey ranch dressings
peppered cole slaw and red potato salad

deli meats, smoked turkey breast, thinly sliced
roast beef, virginia ham, turkey pastrami
cheeses, cheddar, swiss, american, havarti
toppings, leaf lettuce, sliced tomatoes, onions
and pickle spears
grey poupon mustard, tarragon mayonnaise
and creamy horseradish spread
assorted fresh baked sandwich rolls,
pita and focaccia breads

house made finger sweets
sliced fresh seasonal fruit

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person

ASIAN TABLE BUFFET

wonton soup

cucumber and carrot slaw
shrimp and vegetable egg rolls
spicy mustard + sweet and sour sauces

breast of chicken with a peanut and red chili sauce
szechwan beef with sesame seeds
sweet and sour pork
stir fry vegetable rice

sliced fresh fruit
almond cookies
fortune cookies

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person

IT'S A WRAP

fresh spinach salad bowl
with mushrooms and red onions
raspberry vinaigrette dressing
tropical fruit salad
seafood pasta salad

sandwich wraps featuring...
new york strip, wild field greens, roasted garlic
mayo in a flour wrap

the southwestern chicken, lettuce, tomato, guacamole,
pepper jack cheese in a sun dried tomato wrap

smoked turkey, swiss cheese, herb mayo in a
spinach wrap

tofu + asian slaw
panko crusted tofu, asian slaw, zucchini, yellow
squash, red onions, asian vinaigrette

bourbon street pecan pie
apple crunch tart

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person

TASTE OF CHICAGO

italian meatball + pasta soup

garden salad bowl, tomatoes and cucumbers
italian vinaigrette and smokey ranch dressings
marinated green bean salad
tri color pasta salad

assorted famous chicago style pizzas
pepperoni, sausage, vegetarian and the works

hot italian beef with fresh baked rolls

assorted eli's cheesecakes

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

A SALAD REVOLUTION

tuscan tomato basil soup

create your own caesar salad

crisp hearts of romaine

toppings...

julienne new york strip steak

charbroiled chicken strips

deep fried calamari

cherry tomatoes

marinated olives

fresh shaved aged parmesan cheese

garlic herb croutons

caesar + smokey ranch dressings

fresh baked rosemary tomato foccacia and

assorted dinner rolls

tiramisu + cannoli

fresh brewed 100% colombian + decaffeinated

coffee, selection of artisan teas

freshly brewed ice tea

per person

OUT ON THE PATIO | A BACK YARD BBQ

garden salad, cucumber and cherry tomatoes

selection of three dressings

red potato salad

creamy pepper cole slaw

grilled hamburgers, assorted fresh buns

bbq chicken breasts

baked beans + bacon

toppings, mayonnaise, mustard, ketchup

sliced cheeses, tomato slices, onion, pickle spears

baked potato bar, grated cheese, sour cream,

bacon bits and butter

apple + cherry pies

chocolate fudge brownies

fresh brewed 100% colombian + decaffeinated

coffee, selection of artisan teas

freshly brewed ice tea

per person

LITTLE ITALY

minestrone soup

fresh baked pesto focaccia + garlic breads

antipasto and pasta salads

sliced aged italian salami + mortadella sausage

fresh sliced vine tomatoes and imported mozzarella

with olive oil and fresh basil

tri color cheese tortellini and alfredo sauce

fettuccini with tomato basil sauce

baked meat lasagna

italian sausage, peppers and onions

tiramisu + cannoli

fresh brewed 100% colombian + decaffeinated coffee,

selection of artisan teas

freshly brewed ice tea

per person

THE SOUTHWESTERN

salad bowl, assorted fresh mixed greens

shredded cheese, diced tomatoes, black olives,

croutons, roasted garlic dressing

fajita and taco bar

crisp taco shells + warm flour tortillas

grilled chicken with onions and peppers

spicy ground beef

top it off with shredded lettuce, grated cheese,

diced onions, tomatoes, jalapenos, salsa, sour cream

refried beans

house made mexican beef lasagna

nacho chips

traditional tres leche cake + key lime pie

fresh brewed 100% colombian + decaffeinated coffee,

selection of artisan teas

freshly brewed ice tea

per person

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS

BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

TOP IT

soup du jour
crackers and assorted rolls with butter

garden salad bowl
mixed field greens, cucumber, tomatoes
raspberry vinaigrette and smokey ranch dressings

roasted chicken salad
grilled steak salad
shrimp + crab salad
tuna, egg and salmon salads
italian pasta salad

fresh baked rolls, pita and focaccia breads

house made finger sweets
fresh seasonal sliced fruit

fresh brewed 100% colombian + decaffeinated
coffee, selection of artisan teas
freshly brewed ice tea
per person

NAMASTE

salad bar featuring
romaine and iceberg mix
wild field greens
toppings to include cucumbers, tomatoes, sunflower
seeds, shredded cheddar, carrots, green peppers,
mushrooms and beets
dressings - olive oil + vinegar,
italian balsamic vinaigrette, lemon wedges

oven roasted vegetables with asparagus,
zucchini and yellow squash
chickpea dahl
brown rice
red lentil soup
assorted whole grain breads and rolls
butter

molasses cookies and fresh seasonal fruits

hot and iced organic and herbal teas
per person

OUT OF THE ORDINARY

vegetable chicken barley soup

mesculin salad bar
tender locally grown greens and lettuces, tomatoes,
cucumbers, onions, peppers, mushrooms, sprouts
assorted low fat dressings

albacore tuna salad, olive oil, lemon, basil,
trio of peppers, bermuda onions
oriental shrimp salad, light sesame vinaigrette dressing
honey gingered grilled chicken salad, mandarin oranges
marinated trio bean salad
balsamic roasted vegetable platter

fresh baked artisan breads and rolls

tropical sliced fresh fruit display
frozen fruit bars

fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person

THE OASIS

white bean wilted spinach soup

whole wheat penne pasta, green peas, onions,
asparagus and pine nuts
tossed greek salad
fresh baked artisan breads + rolls

grilled mahi mahi with mango rum sauce
cilantro lime infused grilled chicken breast
rice pilaf with sun dried fruits
chef's selection fresh steamed vegetables

house made mini fresh fruit tarts

fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person

MINIMUM 50 PEOPLE REQUIRED FOR LUNCH BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS

dinner *custom plated entrees*

APPETIZERS

wild mushroom ravioli with gorgonzola cheese sauce
shrimp and scallops with a lobster béchamel sauce
chef's shrimp and scallops ceviche with fresh lime
sea shell pasta stuffed with spinach and ricotta cheese with a tomato coulis
four mushroom cream soup with chives
ravioli tomato soup with shaved parmesan
florentine potato and sausage soup
baked french onion soup au gratin
italian wedding soup with meatballs
cognac infused lobster bisque
chilled cantaloupe champagne soup

SALADS

farmers market salad, field greens, tomatoes, mushrooms, onions, green beans, red wine dressing
caesar salad, hearts of romaine, garlic croutons, shaved aged parmesan cheese, caesar dressing
hearts of romaine, roasted red peppers, gorgonzola cheese, gorgonzola cream dressing
chilled mojito salad, melon marinated in rum sauce, fresh mint, drizzled with lime juice
baby lettuce leaf of red oak, lollo rosso, romaine and radicchio,
grape tomatoes, sun dried tomato vinaigrette
vine ripened tomatoes layered with buffalo mozzarella, fresh basil, cracked pepper, sea salt, evoo
organic mixed greens, maytag blue cheese, caramelized pecans, cranberries,
baby poached pear, aged balsamic vinaigrette

DESSERTS

flourless chocolate cake + ganache glaze
individual white chocolate raspberry cheesecake
sable short bread with strawberry rhubarb compote + meringue
apricot almond frangipane tart + vanilla sugar
individual apple bavarian tart + almond streusel
fresh fruit tart + vanilla bean pastry cream

EXCLUSIVE DESSERTS FEATURED FROM ITALIASIA RESTAURANT

ricotta cheesecake, fresh berries, amaretto + almond crust
milk chocolate cappuccino, hazelnut praline crust + espresso tuile
green tea tart, almond nougatine + chocolate cream
chocolate mousse cake, vanilla crème brulee, peanut butter crunch + mini macarons



DINNER REQUIRES A MINIMUM OF THREE COURSES AND INCLUDES POTATO, RICE OR PASTA, FRESH VEGETABLES,
SIGNATURE BREAD BASKET AND COFFEE SERVICE
GROUPS 20 AND UNDER ARE SUBJECT TO A LABOR CHARGE

POULTRY FAVORITES

breast of chicken vesuvio, white wine, lemon garlic, fresh oregano
sautéed chicken breast, wild mushrooms, merlot reduction, fresh thyme
parmesan crusted chicken breast, garlic italian parsley sauce
beggar's purse, puff pastry pouches filled with grilled chicken breast, pancetta,
fresh spinach, goat cheese, tomato fume sauce
breast of chicken stuffed with spinach, wild mushrooms, roma tomatoes,
feta cheese, fresh basil, lemon béchamel sauce
breast of chicken stuffed with asiago cheese, grilled asparagus, basil parmesan sauce

STOCKYARD CLASSICS

filet mignon, goat cheese crust, peppered merlot reduction
new york strip steak, tri color peppercorn sauce
prime rib au jus with creamy horseradish sauce
sliced strip loin with a pommerey mustard bordelaise
roast tenderloin of beef with a mushroom bordelaise sauce
dijon encrusted lamb chops with rosemary demi glaze
veal chop, a stone ground mustard crust and roasted shallot demi glaze

ENTRÉE SIGNATURE DUETS

petite filet mignon, shallot demi glaze + california white bass, lemon chive sauce
petite filet mignon, merlot reduction + breast of chicken, portobello cream
salmon filet, roasted pepper teriyaki glaze + breast of chicken, roasted garlic sauce
sea bass, lemon chive sauce + beggars purse stuffed with chicken breast, mushroom duxelle
petite filet, wild mushroom sauce + classic shrimp scampi

FROM THE RIVERS, LAKES AND SEAS

grilled salmon, soy citrus sauce
citrus bronzed alaskan baked halibut, light lemon garlic cream
baked orange roughy, basil buerre blanc sauce
tilapia, lemon caper sauce

VEGETARIAN SPECIALTIES

whole wheat fettucini, sautéed artichoke hearts, sun dried tomatoes, garlic, olive oil, basil
eggplant parmesan with fresh roma tomatoes
risotto with grilled asparagus, fennel
penne pasta with fire roasted tomatoes, white beans and fresh garlic
baked ziti with vegan mozzarella, marinara sauce



DINNER REQUIRES A MINIMUM OF THREE COURSES AND INCLUDES POTATO, RICE OR PASTA, FRESH VEGETABLES,
SIGNATURE BREAD BASKET AND COFFEE SERVICE

THE CHICAGO MART PLAZA BUFFET

sliced fresh seasonal fruit
pasta salad
chicago mart plaza salad with two dressings
chicken napoleon, grilled chicken breasts layered with a ragout of roma tomatoes,
wild mushrooms, onions, fresh basil and garlic with a pinot noir demi glace
beef tips bourguignon
mediterranean pasta with fresh baby spinach, diced roma tomatoes, greek olives,
capers, feta cheese, red wine, artichoke hearts and fresh basil
oven roasted rosemary potatoes
fresh green beans with roasted red peppers
fresh bakery rolls and butter
assorted mousse tartlets, cream puffs, fresh fruit tarts, raspberry squares,
apricot squares and sacher torte slices
fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person

THE WOLF POINT BUFFET

sliced fresh seasonal fruit
pasta salad
roasted sweet corn and asparagus salad
chicago mart plaza salad with two dressings
wild field greens with pecans, gorgonzola cheese and herbed vinaigrette
beggar's purse, puff pastry pouches filled with grilled chicken breast, pancetta,
fresh spinach and goat cheese served on a tomato fume
sliced strip loin with a pommerey mustard bordelaise
tilapia with a sweet onion and cilantro relish
grilled portobello mushrooms with oven roasted vegetables, balsamic vinegar
gruyere potatoes
fresh bakery rolls and butter
assorted mousse tartlets, cream puffs, fresh fruit tarts, raspberry squares,
apricot squares, strawberry and blueberry cheesecake,
dark chocolate dipped strawberries
fresh brewed 100% colombian + decaffeinated coffee,
selection of artisan teas
freshly brewed ice tea
per person

MINIMUM 100 PEOPLE REQUIRED FOR DINNER BUFFETS
BUFFETS WILL BE REMOVED AFTER 1 ½ HOURS



reception *hors d'oeuvres selection*



soup shots

gazpacho, crostini
avocado, tortilla strip
champagne cantaloupe
tuscan tomato basil,
mini grilled cheese
50 pieces

hot

pecan chicken, maple sweet & sour
artichoke + boursin beignet
parmesan cheese straws
basil chicken ravioli
chicken dijon puff
mini lobster quiche
swedish meatballs
shrimp + wild rice cake
smoked mozzarella calzone
mini ham + swiss quiche
shrimp + vegetable egg rolls
chicken + queso empanadas
crab rangoon
petite franks en croute
mini italian pizza tartlets
crab stuffed mushroom caps
spinach stuffed mushroom caps
mini smoked chicken burrito
spinach + brie wonton
asian bbq pork springroll
portobello puff + goat cheese
roasted vegetable tarts
spanakopita triangles
spinach + artichoke ravioli
mini five cheese calzone
mini mushroom tarts
50 pieces

hot

asian coconut shrimp
lemongrass shrimp cakes
vegetable empanada
lamb samosa
mini beef wellington
spinach + brie stuffed mushrooms
mini salmon + boursin wellington
mini crab + corn cakes, mustard dip
shrimp + scallop skewers, teriyaki glaze
tandoori chicken kabobs
scallops wrapped in bacon
mini caramelized onion crepes
mini chicken wellington
szechwan beef sate
coconut lobster tail skewer
tuscan chicken fontina bites
ricotta cheese pesto crescents
brie + raspberry fillo purse
petite crab + corn cake
chicken cordon bleu bites
smoked duck quesadillas, chinese mustard
baked brie + poached pear en croute
chicken sate, thai peanut sauce
mini cheese + bean burritos
adobe chicken pouches
50 pieces

chilled

thai chicken salad fillo cup
dried dates + blue cheese mousse
black bean hummus, crostini, tomato cucumber relish
prosciutto wrapped asparagus, gorgonzola cheese
california spring rolls, ginger soy sauce
artichoke hearts stuffed with crabmeat
smoked chicken canapé, kiwi jam
mushroom + olive tapenade crostini
smoked chicken canapé, papaya relish
goat cheese croustades, sun dried cherries
cherry tomatoes stuffed with crab salad
50 pieces

beef tenderloin + boursin cheese canapé
asparagus spears wrapped with roast beef
antipasto skewer
crab tartlet
cherry tomato + buffalo mozzarella skewers
smoked salmon + cream cheese canapé
nova lox canapé, onions, capers
seared tuna canapé, wasabi
fresh salmon caviar
smoked chicken + mandarin mousse banquette
snow peas stuffed with boursin cheese
veal tenderloin canapé, tarragon mustard
smoked duck canapé, raspberry
gorgonzola + pear crostini
50 pieces

reception packages

mix/match your own selection

chilled and **hot** hors d'oeuvres

choice of five | five pieces per person | per person
choice of seven | seven pieces per person | per person
choice of ten | ten pieces per person | per person
choice of twelve | twelve pieces per person | per person

gluten-free

almond stuffed dates wrapped in bacon
antipasto brochette, mozzarella, artichoke hearts, red pepper, olive
beef brochette + red and green peppers
churrasco chimichurri, sirloin skewer with argentinean sauce
chicken skewer, jalapeno, red pepper, green onion, evoo
water chestnuts wrapped in bacon
marrakesh chicken kabob, red onion, sweet peppadew
50 pieces



EACH ITEM REQUIRES A MINIMUM ORDER OF 50 PIECES

prices do not include service charge or sales tax | prices are subject to change without notice
350 west mart center drive, chicago, il 60654 | telephone 312.836.5000
2012 | operated by hostmark hospitality group

reception *minis, specialty displays & nibbles*

minis!

- kobe burgers, baby swiss, cheddar, blue cheese, brioche roll | per 25
- seared tuna, wasabi aioli, onion roll | per 25
- bbq pulled pork, asian slaw, onion roll | per 25
- beef tenderloin, field greens, horseradish crème | per 25
- fried shrimp, remoulade sauce | per 25
- portobello, mozzarella, red pepper, onion feta, pretzel roll | per 25
- crunchy peanut butter + raspberry jam, brioche roll | per 25
- cashew chicken salad, pretzel roll | per 25
- tofu, asian slaw, zucchini, squash, red onion, asian vinaigrette, tomato focaccia | per 25
- chicken parmesan, herb focaccia | per 25
- housemade veal meatball, torpedo roll | per 25
- italian sausage, sweet peppers, torpedo roll | per 25

specialty displays

italiasia antipasto display with fine cured italian meats of prosciutto di parma, salame felino, salame toscano, mortadella, cured olives, roasted red peppers, marinated artichoke hearts, gorgonzola, aged provolone, fontina, parmigiano-reggiano, salted herb crackers, crostini serves 50

grilled marinated vegetable display with zucchini, yellow squash, asparagus, tomatoes, peppers, eggplant and mushrooms with a balsamic vinegar reduction | per person

smoked salmon with chopped egg, capers and red onions with rye crostini | serves 30

almond crusted baked brie with sliced pears and french bread | serves 35

local and imported cheese display with french breads and crackers | per person

fresh vegetable crudité with tomato basil dip | per person

raw bar

jumbo gulf shrimp bowl with cocktail sauce and lemon wedges | per 50 pieces

littleneck clams on the half shell | 100 pieces

alaskan snow crab claws | 100 pieces

shucked seasonal oysters | 100 pieces

alaskan king crab legs | 100 pieces

nibbles

deluxe mixed nut assortment | per pound

roasted peanuts | per pound

potato chips and pretzels | per pound

yellow and blue corn tortilla chip display with salsa and guacamole | per person

hot + spicy bar mix | per pound



reception *action stations*

gourmet mashed potato martini bar red skin mashed potatoes, garlic mashed potatoes and mashed sweet potatoes with brown sugar served in large martini glasses with the following accompaniments: chives, bacon, cheddar cheese, bleu cheese crumbles, flavored oil, butter and fresh herbs | per person

the **pasta station** featuring two cooked-to-order pastas - cheese tortellini with alfredo and penne with marinara served with fresh grated parmesan, romano cheeses, red pepper flakes with warm garlic bread | per person

internationally recognized **paella station** spanish rice, andouille sausage, jumbo shrimp, mussels, littleneck clams, smoked chicken, pork + chicken tamales, tortilla chips with salsa and guacamole | per person



chefs carving station, **smoked breast of turkey** served with cranberry compote, petite croissants and condiments | serves 30

honey **baked ham** served with apple + pineapple chutney, mini buttermilk biscuits and condiments | serves 50

whole **roast tenderloin of beef** served with a creole mustard horseradish sauce and mini onion rolls | serves 30

roasted **strip loin of beef** served with sweet onion salsa and silver dollar rolls | serves 50

roasted **prime rib of beef** served with horseradish cream, au jus and mini french baguette rolls | serves 50

fresh herb crusted **veal strip loin** served with a pesto asiago spread and mini italian cheese rolls | serves 50

dijon crusted **new zeland lamb rack** chops carved to order, seven chops per rack | per rack

a minimum of 50 persons per station is required



ice cream sundae bar

minimum of 50 people

three flavors of ice cream, toppings include hot fudge, caramel, strawberry, whipped cream, chopped nuts and cherries
per person



chocolate fountain

minimum of 100 people

a cascading four tiered fountain filled with rich belgian dark chocolate served with marshmallows, bananas, strawberries, pretzel rods, rice krispie sticks and pound cake
per person
fountain rental

divine decadence sweet table

minimum of 50 people

chocolate flourless cake, red velvet + cream cheese cake, chocolate ganache cake, fruit tart, turtle cheesecake, white chocolate raspberry cheesecake, mini pastries of raspberry + chocolate éclairs, white chocolate passion fruit domes, chocolate mousse cups, vanilla rum profiteroles, german chocolate macaroons, chocolate dipped strawberries, red velvet cake truffles, caramel + coconut truffles, butter cookies of hazelnut raspberry, pecan sandies, pistachio strawberry melts, chocolate viennese
per person



mini pastries

mini tarts | white or chocolate raspberry, apple almond, lemon meringue, mixed fruit

mini eclairs | chocolate, vanilla, hazelnut praline, coffee

mini cupcakes | vanilla, chocolate, red velvet, hazelnut fudge, lemon + raspberry, pumpkin spice

mini cakes | chocolate decadence, chocolate hazelnut praline

mini cheesecakes | passion fruit, strawberry, raspberry

mini other | profiteroles, pistachio white chocolate napoleons, coconut chocolate, macaroon bar, chocolate vanilla brulee domes, white chocolate passion fruit domes, blueberry almond clafoutis

per dozen (minimum order of one dozen per flavor)

let them eat cake/special order cakes

10" round serves 16-18

12" round serves 20-25

14" round serves 30-40

half sheet serves 40-50

full sheet serves 90-100

our bakery chef can create a special cake for any occasion, choose from a variety of styles, flavors and fillings, specialty designs or company logos can be produced at additional cost



house brands

gilbey's vodka, gilbey's gin, cruzan rum, passport scotch, heaven hill bourbon, arandas tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite and miller genuine draft beers, sycamore lane chardonnay and merlot wines, assorted soft drinks

premium brands

skyy vodka, beefeater gin, don q gold rum, ballantines scotch, jim beam bourbon, sauza gold tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite, miller genuine draft, heineken and samual adams beers, trinity oaks chardonnay and merlot wines, assorted soft drinks

top shelf brands

absolut vodka, tanqueray gin, pyrat rum, chivas regal scotch, maker's mark bourbon, canadian club whiskey, sauza gold tequila, dekuyper amaretto, cinzano sweet & dry vermouth, miller lite, miller genuine draft, heineken, amstel light and samuel adams beers, montevina sauvignon blanc and merlot wines, assorted soft drinks

luxury brands

belvedere vodka, bombay sapphire gin, 10 cane rum, johnny walker black scotch, knob creek bourbon, crown royal canadian whiskey, patron silver tequila, amaretto di sarrono, cinzano sweet & dry vermouth, heineken, corona, amstel light and samuel adams beers, geyser peak chardonnay and merlot wines, assorted soft drinks

hosted bar packages

minimum 50 persons | prices do not include service charge and sales tax



hosted bar per drink

prices do not include service charge and sales tax

- house brand cocktails
- premium brand cocktails
- top shelf cocktails
- luxury brand cocktails
- cordials/specialties
- house wines
- domestic beers
- imported beers
- soft drinks

cash bar per drink

cash bar prices include sales tax and service charge

- house brand cocktails
- premium brand cocktails
- top shelf cocktails
- luxury brand cocktails
- cordials/specialties
- house wines
- domestic beers
- imported beers
- soft drinks

bar *the classic martinis*



from russia with love

skyy vodka, effen vodka, beefeater gin with cinzano sweet and dry vermouth,
jumbo spanish olives and cocktail onions

goldfinger

absolut vodka, ocean organic vodka, tangeray gin with cinzano sweet and dry vermouth, jumbo
bleu cheese stuffed olives and cocktail onions

casino royale

belvedere vodka, ketel one vodka, bombay sapphire gin with cinzano sweet and dry vermouth,
jumbo feta cheese stuffed olives, jumbo pepper stuffed olives and cocktail onions

martini luge

your choice - two specialty martinis served through a jumbo martini glass carved out of ice!
sour apple / cherry coke / mint chip / madras / boca / peach cobbler / melon ball
blue moon / cosmopolitan / lemonhead / key lime pie / root beer float
strawberry banana / banana split / coco loco

per person for the first hour
per person for each additional hour
martini luge ice carving

the spectacular martini bar

an eight foot long x forty five inch tall ice table!
includes lighted pedestal trays and fresh greens
your choice of chicago skyline, swans or pillars
corporate or specialty logos can be added at an additional cost



minimum 50 persons

bar *wine list*

champagne & sparkling wines

j. roget brut
mionetto prosecco brut
cinzano asti spumante
moet & chandon imperial
veuve cliquot yellow label
dom perignon 1998
cliquot rose reserve



red wines

sycamore lane cabernet sauvignon
sycamore lane merlot
trinity oaks cabernet sauvignon
trinity oaks merlot |
montevina cabernet sauvignon
montevina merlot
hogue merlot
irony pinot noir
14 hands cabernet sauvignon
ruffino superior chianti
hardy's nottage hill shiraz
ravenswood vb zinfandel
brassfield eruption pinot noir
joel got cabernet sauvignon
erath pinot noir
the show malbec



blush wines

sycamore lane white zinfandel
montevina white zinfandel



white wines

sycamore lane chardonnay
sycamore lane pinot grigio
trinity oaks chardonnay
montevina chardonnay
montevina sauvignon blanc
remy pannier sauvignon blanc
stellina pinot grigio
terrazas chardonnay
blufield riesling
raimat albarino
napa cellars chardonnay
kim crawford sauvignon blanc
santa christina pinot grigio
saint michelle riesling |



answers *general catering policies & guidelines*

all reservations for private banquet functions are made upon and subject to the rules and regulations of the holiday inn chicago mart plaza and the following conditions:

all food, beverage, room rental, audio visual and miscellaneous charges are subject to applicable service charges and applicable sales taxes unless otherwise indicated on your banquet contract. all service charges and taxes are subject to change without notice.

billing arrangements for all events must be made in accordance with hotel policies. all requests for direct billing must be authorized by the hotel accounting department. if a function reservation fee is required it becomes non-refundable. cancellations received less than ninety days in advance will be subject to a cancellation fee of 50% of anticipated revenue. cancellation policies and charges are noted on the individual contracts. full prepayment of any function not approved for direct billing is due no later than ten (10) days in advance of function. accounts over 30 days will accrue interest at 1.5 % per month or 18% per annum.

all arrangements for your events must be finalized on signed event orders no later than two weeks prior to the start date of your function. failure to have arrangements completed and signed for may result in additional fees being assessed by the hotel.

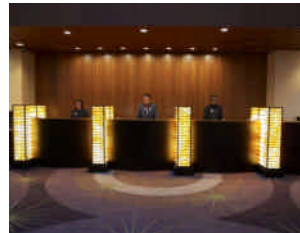
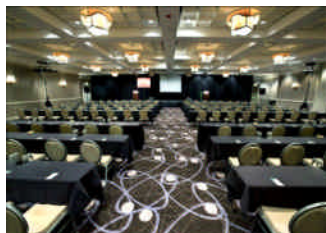
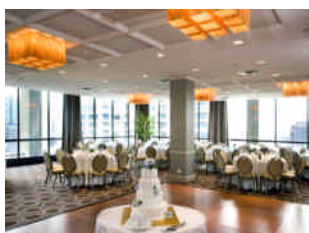
the enclosed menus are suggested for your consideration, but are by no means the limit of the holiday inn chicago mart plaza's cuisine. culinary creativity and artistry is our profession. we take great pride in developing specific ideas and themes or simply expressing your taste in a personally tailored menu. one menu selection is requested for all meal functions. should more than one entrée selection be necessary, a single price based on the highest priced entrée will apply to all. multiple menu selections or special dietary substitutions must be arranged in advance and identified with a special ticket or place card. all food items must be supplied and prepared by the hotel. absolutely no food items may be brought in to any function room from outside the hotel or from guestrooms. displayed and buffet foods will be removed 1.5 hours after the serve start time.

the holiday inn chicago mart plaza, as a licensee, is responsible for the sale and service of alcoholic beverages in accordance with the state legislative commission's regulations. it is the legislative commission's policy that all alcoholic beverages must be supplied by the hotel. absolutely no alcoholic beverages may be brought in to any function room from outside the hotel.

a final confirmation or "guarantee" of your anticipated number of guests is required by 12:00 noon, three business days before any function. this number is to be considered a guarantee, not subject to reduction, and charges will be made accordingly. if no guarantee is received by the catering office, the hotel will assume the guarantee to be the number indicated on the banquet event order. the set for events with a guarantee will be 3% above the guarantee. events that drop below the original contracted numbers may result in event room reassignment. the hotel reserves the right to reassign function rooms as specified in any contract if deemed necessary by the hotel. menu prices are subject to change without notice.

all displays or exhibits, if any, must conform to city code fire ordinance rules and cannot be tacked or taped to walls or ceilings without permission from the hotel. the hotel reserves the right to inspect and control all private functions. you will be responsible for and shall reimburse the hotel for any damage, loss or liability incurred by any guests or any persons or organizations contracted by you to provide any services or goods before, during and after the function. the hotel cannot assume any liability or responsibility for any personal property or equipment brought into any function room. smoking is prohibited in all public areas, meeting and banquet rooms per the city of chicago smoking ordinance. all audio visual equipment and labor must be supplied by the hotel's audio visual department.

the hotel must be notified of any packages or equipment shipped to the hotel in advance of your function and you will be subject to receiving and shipping charges. packages cannot be accepted more than three (3) days prior to any function. all packages must be labeled with the function name, date and on-site contact name in care of the holiday inn chicago mart plaza convention services department. all boxes must be marked for "inside delivery". any packages or equipment to be shipped out of the hotel after your event are the sole responsibility of the customer and the hotel assumes no liability for such shipments.





service wine refreshments meeting coffee break goals
 holiday inn chicago mart plaza amazing food fresh location organize fun
 open space team building spectacular view award winning chef contemporary joy
 inspiration morning conference flexibility memorable
 custom packages flavor afternoon style
 together personalized details networking celebration
 menu choices create gatherings details meet good karma

