
PARK HYATT®

PARK HYATT CHICAGO
MEETING & EVENT MENUS



Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All Breakfasts include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

PARK HYATT CONTINENTAL

Fresh Orange and Green Juice **VGN GF**

Diced Fresh Fruit & Seasonal Whole Fruits **VGN GF**

Assortment of House Made Breakfast Bars **V**

Individual Fruit Yogurts & Greek Yogurt* **V GF**

House Made Granola **V GF**

Croissant Bread Pudding **V**

Selection of Bagels, Danishes, Assorted Sliced Bread with Butter, Jams, Honey & Spreads

\$68 *Per Guest*

THE COSMOPOLITAN

Fresh Orange and Green Juice **VGN GF**

Individual Fruit Yogurts & Greek Yogurt* **VGN GF**

Diced Seasonal Fruit & Berries** **VGN GF**

House Made Granola **V GF**

Selection of Bagels, Danishes, Assorted Sliced Bread **V** with Butter, Jams, Honey & Spreads

Egg White and Roasted Vegetables Frittata **V GF**

French Toast with Fruit Compote and Powdered Sugar **V**

Apple Maple Chicken Sausage **DF GF**

Roasted Red Potatoes with Scallion **DF V GF**

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$88 *Per Guest*

ALL AMERICAN

Fresh Orange and Green Juice **V GF**

Diced Seasonal Fruit & Berries** **VGN GF**

Assortment of Breakfast Pastries* **V**

Selection of Bagels, Mini Croissants, Assorted Sliced Bread* with Cinnamon Butter, Jams, Honey, Butter & Spreads

Cage-Free Scrambled Eggs with Boursin Cheese Chives **V GF**

Brown Sugar Smoked Bacon (GF) **DF GF**

Roasted Red Potatoes with Scallion **DF V GF**

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$84 *Per Guest*

HEALTHY START

Fresh Orange and Green Juice **VGN GF**

Diced Seasonal Fruit & Berries **VGN GF**

Selection of Bagels, Danishes, Assorted Sliced Bread **V** with Butter, Jams, Honey & Spreads, Maple Butter

Bircher Muesli **V** with Oats, Coconut Milk, Berries, Sunflower, Tasted Pumpkin Seeds, Maple Syrup

Cage-Free Scrambled Egg Whites with Mushroom Medley **V GF**

Roasted Marble Potatoes **V GF** with garlic and herbs

\$88 *Per Guest*

Menu and Price Selections to Change Without Notice SMALL GROUP FEE: Groups of 15 or less people will incur a \$250.00 service charge per day. Prices are subject to 25% taxable service charge and current Illinois sales tax of 11.75%.

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets. Enhancements are only sold as an addition to a Breakfast of the Day or Breakfast Buffet and the minimum order is equal to the guarantee for the meal.

BREAKFAST ENHANCEMENTS

- Bircher Muesli **V** | \$16 Per Guest
Oats, Coconut Milk, Berries, Sunflower, Pumpkin Seeds, Maple Syrup
- Buttermilk Pancakes or Waffles **V** | \$16 Per Guest
Pure Canandian Maple Syrup, Mixed Berries, Ube Glaze, Candied Pecans, Nutella, Vanilla Whipped Cream
- Cinnamon Oatmeal **DF VGN GF** | \$15 Per Guest
Golden Raisins, Toasted Pistachios, Brown Sugar & Honey
- Individual Granola Parfaits **V GF** | \$16 Per Guest
House made granola, Fresh Garden Berries and Vanilla Greek Yogurt
- Individual Acai Bowls **V GF** | \$16 Per Guest
Seasonal Fruits and Berries, Banana, Honey, Vanilla Yogurt, Chia Seeds, Toasted Coconut
- Avocado Toast **DF VGN** | \$17 Per Guest
Avocado Puree, Sprouted Wheat Toast, Seasonal Greens, Capers, Tomato, Cucumber

BREAKFAST STATIONS

- On the Griddle* **V** | \$30 Per Person
Pancakes or Brioche French Toast with Nutella, Mixed Berries, Whipped Cream, Maple Syrup
- Cage-Free Egg Station (Chef's Attendant Required) **GF** | \$35 Per Person
Tomatoes, Shredded Cheeses, Onions, Mushrooms, Bacon, Sausage, Ham and Green Peppers Chef Attendant Required at \$200 each

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Morning Breaks

INTERNATIONAL BAKERY

- Chocolate Croissants **V**
- Cinnamon Rolls **V**
- Chef's Selection of Danishes **V**

GARDEN PARTY

- Lemon Blueberry Scone **V**
- Chocolate Chunk Scone **V**
- Lemon Meringue Tart with Fresh Berries **V**

Mini Butter Croissants **V**

~~\$34~~ Per Guest

SWEET DIPS

Nutella, Biscoff Cookie Butter, Honey Cashew Butter **V CN**

Apple Wedges **VGN GF**

Churro Sticks **V**

~~\$34~~ Per Guest

Sliced Seasonal Fruit **VGN GF**

Grapefruit and Thyme Madeleines **V**

Clotted Cream **V GF**

~~\$42~~ Per Guest

BREAKFAST LOAVES

Banana Hazelnut Bread, Lemon Loaf, Cinnamon Coffee Cake

~~\$30~~ Per Guest

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Afternoon Breaks

THE ENERGIZER

Assorted Housemade Granola and Protein Bars **V CN**

Seasonal Trail Mix **VGN GF**

Assorted Dried Fruits **VGN GF**

~~\$34~~ Per Guest

THE SPREAD

Herb and Spice Greek Yogurt Dip **V GF**

Baba Ghanoush **V GF**

Housemade Hummus **V GF**

Roasted Piquillo and Goat Cheese **V GF**

Assortment of Breads and Crackers **V**

Lavash, Grissini, French Baguette, Grilled Sourdough

~~\$34~~ Per Guest

NOMI BARS

Chocolate Raspberry Brownies **V**

Coconut Macadamia Blondies **V**

Passionfruit Bars **V**

CHEESE AND CRUDITE

Display of Assorted Cheeses **V GF**

House Made Jams, Dried Fruit, Honeycomb, Berries **DF V GF**

Fresh Vegetable Crudites **VGN GF**

Brown Butter Peacan Rice Crispy Bar **V GF**

Chocolate Peanut Butter Brownies **V**

\$36 *Per Guest*

Smoky Eggplant Herb Drip **V GF**

Roasted Garlic Herb Dip **V GF**

Herb and Citrus Whipped Goat Cheese **V GF**

\$36 *Per Guest*

SWEET AND SALTY

Sweet Tooth **V GF**

Chocolate Gems, Butter Toasted Peanuts, Raisins, Honey Roasted Almonds, Cashews and Hazelnuts

Mexicali Fire **V**

Peanuts, Cajun Corn Sticks, Jalapeno Cheddar Sticks, Everything Sticks, Almonds and Pepitas

Fruit and Nut **DF GF**

Raisins, Toasted Almonds, Cashews, Dried Cherries, Apricots

\$38 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Cupcakes **V** | \$88 Per Dozen

Fresh Baked Croissants **V** | \$88 Per Dozen

Cinnamon Rolls **V** | \$88 Per Dozen

Assorted Bagels with Cream Cheese **V** | \$88 Per Dozen

Assorted Danish Pastries **V** | \$88 Per Dozen

Assorted Housemade Muffins **V** | \$88 Per Dozen

Freshly Baked Cookies **V** | \$88 Per Dozen

Chocolate Chunk, Double Chocolate Butterscotch, Snickerdoodle

Brownies & Blondies **V** | \$88 Per Dozen

SNACKS

Seasonal Sliced Fruit and Berries **VGN GF** | \$25 Per Guest

Whole Seasonal Fruit **VGN GF** | \$85 Per Dozen

Yogurt Parfaits **V GF** | \$16 Per Guest

Housemade Granola Bars **V** | \$85 Per Dozen

Housemade Protein Bars **V** | \$85 Per Dozen

Assorted Candy Bars & M&Ms | \$8 Each

Assorted Scones **V** | \$88 Per Dozen

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Beverage Packages

HALF DAY BEVERAGE SERVICE

INCLUDES:
Served for up to 4 hours in the morning OR 4 hours in the afternoon. Freshly Brewed Coffee, Decaffeinated Coffee Loose Leaf Tea Assorted Soft Drinks Bottled Sparkling & Still Water Bottled Iced Tea Poppi Sparkling Water Spindrift Sparkling Water

\$55 Per Person

ALL DAY BEVERAGE BREAK

INCLUDES:
Served for up to 8 hours Freshly Brewed Coffee, Decaffeinated Coffee Loose Leaf Tea Assorted Soft Drinks Bottled Sparkling & Still Water Bottled Iced Tea Poppi Sparkling Water Spindrift Sparkling Water

\$98 Per Guest

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Well-Being Care Station

Ensure comfort, care and wellness during your program with our Well-Being Care Station.

WELL-BEING CARE STATION

- Lotions
- Mindfulness Cards
- Hand Sanitizer
- Mints
- Chapstick
- Personal Packs of Tissues
- Emergen-C
- Stress Balls

\$12 Per Guest

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Buffet Lunches

A part of Hyatt’s menu of the day program, our lunch of the day is designed to make planning your event easy – and it’s the sustainable choice, too! Our Chef has curated menus for each day to provide variety and ensure we aren’t repeating options. All Lunches include Coffee, Decaffeinated Coffee & Herbal Tazo Tea.

THE MIND, BODY AND SOUL

- Mixed Greens Salad **DF VGN GF**
Crisp Shaved Vegetables and Sun-Dried Tomato Vinaigrette
.....
- Cucumber and Tomato **DF VGN GF**
Romaine Lettuce, Baby Kale, Vine Ripened Tomatoes, Olives, Baby Carrots, Cucumbers, Golden Balsamic Vinaigrette
.....
- Pan Seared Snapper Fillet **GF**
with Cajun Lime Dressing
.....
- Roasted Free Range Chicken Breast **DF GF**
with Peri Peri Honey Glaze
.....
- Herb Marinated Cauliflower Steaks **DF VGN GF**
with Coconut Cream Sauce and Chive Oil
.....
- Roasted Heirloom Baby Carrots **V**
with Za'atar Spiced Yogurt Dressing and Crispy Shallots
.....
- Wild Grain Pilaf, Cilantro, Petit Pois **DF VGN GF**
.....
- Vanilla Bean Creme Brulee **V GF**
.....
- Mixed Berries & Mascarpone Cream **V GF**
.....

\$95 *Per Guest*

THE CHICAGO

- Classic Greek Salad **V GF**
Romaine Lettuce, Vine Ripened Tomatoe, Greek Olives, Cucumbers, Feta, Red Wine Vinaigrette
.....
- Chopped Salad
Romaine and Iceberg Lettuce Mix, Ditalini Pasta, Applewood Smoked Bacon, Heirloom Tomatoes Crumbled Blue Cheese, Green Onion, Red Cabbage, Champagne Vinaigrette
.....

OAK STREET

- Fingerling Potato Salad **V GF**
Basil Pesto, Heirloom Baby Tomatoes, Green Beans, Candied Lemon Zest
.....
- Strawberry and Goat Cheese Salad **V GF**
Roasted Walnuts, Shaved Red Onion, Champagne Vinaigrette
.....
- Herb Roasted Prime Tenderloin **DF GF**
Salmoriglio Sauce
.....
- Herb Crusted Jumbo Shrimp (DF)
Ditalini Al Lemon, Petite Peas, Lemon Garlic Sauce (V)
.....
- Brown Butter Glazed Baby Carrots **V GF**
.....
- Grilled Asparagus **DF VGN GF**
with Sundried Tomato Gremolata
.....
- Lemon Meringue Tarts **V**
.....
- Chocolate Chip Pecan Pie **V**
.....

\$95 *Per Guest*

POWER BOWL

- Mixed Farm Greens, Arugula, Baby Kale, and Bibb Lettuce Sun-dried Tomato Vinaigrette (GF, VG), White Balsamic Vinaigrette (GF, VG), Honey and Red Wine Vinaigrette (DF, GF, V)
.....
- Quinoa, Couscous, Farro, Roasted Tomatoes, Baby Brussels Sprouts, Sweet Potato, Avocado, Cauliflower, Cucumber, Carrots, Pepitas, Marinated Chickpeas, Seasonal Greens **DF VGN**
.....

--choose two--

Chicago Dog **DF**
Yellow Mustard, Onions, Sport Peppers, Pickled Relish, Tomatoes,
Celery Salt, Poppy Seed Bun

Giordano's Deep Dish Pizzas
Cheese, Pepperoni, Sausage, Vegetarian

18th Street Tacos **DF**
Herb marinated Skirt Steak, Chicken, Onions, Cilantro, Corn and
Flour Tortillas, Salsa Verde, Salsa Roja

Crispy French Fries **VGN GF**

Vitners Chips **VGN GF**

Mini Chicago Style Cheesecake **V**

Cinnamon Sugar Churros with Assorted Sauces and Toppings
VGN

\$95 Per Guest

POKE BOWL

Aloha Macaroni Salad **V**
Elbow Macaroni, Celery, Carrots, Sweet Aioli Dressing, Scallion

Crispy Vegetable Egg Rolls, Sambal Chili Garlic Sauce **V**

Sweet Hawaiian Dinner Rolls **V**

Ahi Tuna, North Atlantic Salmon, Marinated Tofu **DF GF**

Sushi Rice, Edamame, Shredded Carrots, Cucumber, Wakame Seaweed Salad, Avocado

Furikake, Sririacha Aioli, Wasabi Aioli, Ponzu Sauce, Sweet Soy

Choose Two Desserts From the Following
Mixed Berries & Mascarpone Cream Vanilla Bean Creme Brulee Lemon Meringue Tarts Chocolate Chip Pecan Pie Mini Chicago Style
Cheesecake

\$115 Per Guest

Grilled Striploin, Roasted Chicken **DF GF**

Lime Crème, Citrus and Honey Tahini, Green Goddess, Avocado
Crema **V GF**

Choose Two Desserts From the Following
Mixed Berries & Mascarpone Cream Vanilla Bean Creme Brulee
Lemon Meringue Tarts Chocolate Chip Pecan Pie Mini Chicago
Style Cheesecake Flavored Churros

\$95 Per Guest

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Market Lunch

Our Grab ‘n Go lunches are customizable and easy to serve, you just choose the options you want to offer your attendees. Ideal for attendees headed to the airport or taking lunch to their guest room. Choose two options.

OVEN ROASTED TURKEY BREAST

with French Brie, Arugula Pesto, Pickled Shallot on Tomato Herb Focaccia

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

Chocolate Chip Cookie **V**

\$80 Per Guest

ITALIAN DELI SUB

with Prosciutto De Parma, Creminelli Salami, Black Forest Ham, Provolone, Iceberg Lettuce, Vine Ripened Tomato, Giardiniera Spread, Sesame Roll

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

Chocolate Chip Cookie **V**

\$80 Per Guest

GINGER SESAME TOFU WRAP

Shredded Carrot, Sliced Avocado, Cucumber, Lettuce, Creamy Sesame Dressing **DF VGN**

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

Chocolate Chip Cookie **V**

\$80 Per Person

LEMONGRASS GRILLED CHICKEN BANH MI **DF**

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

House Made Chocolate Chip Cookies **V**

\$80 Per Guest

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Plated Lunch of the Day

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MONDAY & SATURDAY

TUESDAY & SUNDAY

Black Bean & Smoked Bacon Soup **DF GF**
With Green Onions and Basmati Rice
.....
Chicken Paillard Caesar Salad
Gem Lettuce, Baby Kale, Toasted Garlic Croutons, Marinated
White Anchovies Parmesan and Housemade Caesar Dressing,
Grilled Scallions, Crispy Chicken Paillard
.....
Key Lime Tart **V**
White Chocolate Chantilly, Roasted Pineapple, Coconut
Meringues
.....
\$85 *Per Person*

WEDNESDAY

Heirloom Tomato Gazpacho **VGN GF**
.....
Poulet Grillé **GF**
Grilled Chicken Breast, Crispy Baby Potatoes, Roasted Asparagus,
Baby Carrots, Herbs De Provence, Citrus Chicken Jus
.....
Strawberry Shortcake **V**
Fresh Strawberries, Vanilla Whipped Panna Cotta & Pistachio
.....
\$90 *Per Person*

FRIDAY

Friday's
.....
Baby Kale and Cress **V**
Candied Walnut Salad, Parmigiano Reggiano, Honey Lemon Vinaigrette, Sourdough Croutons
.....
Atlantic Halibut **GF**
Roasted Baby Potatoes with Scallions, French Green Beans, Apple Cider Beurre Blanc
.....
Key Lime Tart **V**
White Chocolate Chantilly, Roasted Pineapple, Coconut Meringues
.....
\$90 *Per Person*

Mixed Green Salad **V GF**
Candied Walnuts, Roasted Beets, Mandarin Oranges, Raisins,
Goat Cheese Crumbles & Port Wine Vinaigrette
.....
Roasted Garlic Chicken
Baked Amish Chicken, Giardiniera Relish, Black Olives, Capers,
Melted Fontina Cheese Rustic Napoletana Sauce, Cavatappi
Pasta
.....
Chocolate Caramel Lava Cake **V GF**
Double Vanilla Bean Anglaise, Dulcey Croquant, Candied Cocoa
Nibs
.....
\$85 *Per Person*

THURSDAY

Spinach And Strawberry Salad **V GF**
Toasted Almonds, Cucumbers, Crumbled Point Reyes Blue
Cheese, Pickled Red Onions and Creamy Poppy Seed Dressing
.....
Striped Bass **DF GF**
Haricot Verts, Shaved Fennel, Teardrop Tomato, Sauce Pistou
.....
Mango Opera Torte **V**
Almond Joconde, Mango Pudding, Vanilla Bean Buttercream
.....
\$90 *Per Person*

Hors D’oeuvres

Our bite-size, mouth-watering appetizers are best served during a reception prior to dinner. We offer a variety of cold and hot options for your attendees to enjoy.

COLD SELECTIONS

- Seared Beef Tartine **DF** | \$13 Each
Roasted Beef Tenderloin, Dijon, Pickled Shallot, Sourdough
Crostiti, Micro Parsely
- Ponzu Marinated Beef | \$13 Each
Spring Onion Mousse, Wonton Crisp
- Charred Roast Beef **DF** | \$13 Each
Bulgogi Sauce, Lomi Lomi Tomato, Scallions
- Peekytoe Crab Salad **GF** | \$13 Each
Cucumber, Smoked Pepper Aioli
- Pan Seared Ahi Tuna **DF** | \$13 Each
Furikake, Hoisin Sauce, Wonton Crisp
- Shrimp & Mango Spoon **DF GF** | \$13 Each
- Big Eye Tuna Kinilaw Ceviche **DF GF** | \$13 Each
Ginger, Onion, Coconut Milk, Cilantro
- Chicken Salad | \$13 Each
Apple, Prosciutto Crisp, Chervil, Puff Pastry

WARM SELECTIONS

- Bourbon Smoked Beef Brisket | \$13 Each
Black Truffle, Parmesan, Buttermilk Biscuit
- Short Rib Beignet | \$13 Each
with Honey Mustard
- Beef Empanadas | \$13 Each
with Chimichurri Sauce
- Roasted Beef Tenderloin | \$13 Each
Blueberry Whipped Ricotta, Sprouted Wheat Toast, Smoked Sea
Salt
- Lobster Beignets | \$13 Each
with Lemon Dill Aioli
- Crab Cakes | \$13 Each
with Scallion Aioli
- Grilled Butterfly Shrimp **GF** | \$13 Each
with Roasted Garlic Beurre Blanc
- Seared Jambo Scallops, Espelette Remoulade **DF GF** | \$13 Each
- Chicken Empanada | \$13 Each
with Roasted Red Pepper Sauce
- Chicken Caprese | \$13 Each
Roasted Red Pepper Sauce, Ciabatta, Extra Virgin Olive Oil
- Thai Chicken Skewer **GF** | \$13 Each
Celery Cucumber Relish, Green Curry Beurre Blanc
- Confit Garlic Chicken Skewers, Calamansi Chimichurri **DF GF** |
\$13 Each

VEGETARIAN SELECTIONS

- Cucumber Roll **V GF** | \$13 Each
Avocado Puree, Chervil, Parmesan, Sourdough
- Steamed Vegetable Pot Stickers **V** | \$13 Each

with Scallion Dipping Sauce

Mushroom Arancini **V** | \$13 Each
with Pomodoro, Parmesan, Balsamic Glaze

Vegetable Spring Roll **V** | \$13 Each
with Soy Dipping Sauce

Rosemary Parmesan Shortbread **V** | \$13 Each
Pomodoro, Parmesan Avocado Puree, Cherry Tomato, Feta

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Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations. All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service. All stations require a minimum of 25 guests or more. For options for groups less than 25, please contact your Event Planning Manager for menu selections.

NOMI CHEESE AND CHARCUTERIE BOARD

Chef's Selection of Cured Meats & Cheeses

with an Array of Cheeses and Cured Meats, Cornichons, Mustards, Dried Fruit, Nuts, Sourdough Bread, House Made Jams and Mostardas, Honeycomb

\$47 *Per Person*

ANTIPASTO **V**

Grilled & Garden Seasonal Vegetables

Served with Focaccia & Ciabatta Bread, Hummus, Goat Cheese Mushroom Dip, Eggplant Caviar

\$40 *Per Person*

SUSHI AND SASHIMI

Array of Sushi, Sashimi, Nigiri, Maki & Futomaki

Wasabi, Soy Sauce, & Pickled Ginger

\$78 *Per Guest*

SEAFOOD BAR

Snow Crab Claws, Chilled Jumbo Shrimp, Alaskan King Crab Legs

Shucked Seasonal Oysters on the Half Shell with Classic Mignonette

Each Selection Served with Cocktail Sauce, Lemon Wedges & Tabasco

\$68 *based on one piece of each per person*

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Chef Stations

An ideal complement to your reception, our carving stations feature show-stopping meat with Chef’s personally selected sides. All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service. Station Attendant Required - \$250 per attendant for up to two hours. Each Station includes a seasonal vegetable accompaniment

WAGYU PRIME RIB

- Potatoes Au Gratin
- Sautéed Spinach
- Smoked Tomato Beef Jus
- Horseradish Crème Fraiche
- Assorted Rolls

\$1080 Per 20 Guests

SEASONAL FISH **DF**

- Grilled Garden Vegetables
- Roasted Petite Potatoes
- Wilted Greens
- Escabeche Sauce
- Sauce Vert
- Assorted Rolls

\$800 Per 20 Guests

LEMON GRASS ROASTED CHICKEN **DF**

- Herb Jasmine Rice
- Sesame Baby Bok Choy
- Kimchi Cucumber Salad
- Soy and Calamansi Sauce
- Thai Chili

\$700 Per 20 Guests

PRIME NEW YORK STRIP CARVING STATION

- Potato Puree
- Seasonal Vegetables
- Garden Tomatoes
- Thyme Beef Jus
- Sauce Moutarde
- Petit Baguette

\$850 Per 20 Guests

SUSHI AND SASHIMI **DF**

- Assorted Maki Rolls, Nigiri, and Sashimi
- Wakame Octopus Salad
- Sunomono Cucumber Salad
- Pickled Ginger, Wasabi, Soy Sauce

\$1560 Per 20 Guest

ENHANCEMENTS

- Steak Frites **VGN GF** | \$15 Per Person
- Roasted Root Vegetable Medley **VGN GF** | \$15 Per Person
- Creamed Spinach **GF** | \$15 Per Person
- Truffle Mac and Cheese | \$15 Per Person

Available with Purchase of Chef Stations

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Sweet Stations

All Reception Stations are based on 90 minutes of service. Additional charges will apply for extended service.

FRUIT COBBLER

House Made Signature Seasonal NoMI Cobbler **V**
served with House Made Vanilla Ice Cream

\$20 *Per Person*

HOT FUDGE BROWNIE SUNDAE

Miniature Fudge Brownies
Vanilla & Chocolate Ice Cream, Hot Fudge, Warm Caramel,
Toasted Nuts, Marshmallow, Vanilla Whipped Cream &
Maraschino Cherries

\$20 *Per Person*

CREPES

Fine Crepes Warmed To Order With Fillings & Toppings
Suzette Orange Grand Marnier, Chocolate Nutella, Mixed Berry,
Caramel, Black Pepper Cajeta, Toasted Almond and Vanilla Ice
Cream

\$25 *Per Person*

\$250 *Chef Attendant Fee*

MINI CUPCAKES

Chocolate & Vanilla Cupcakes
Topped with Raspberry, Vanilla, Double Fudge, Citrusy Cream
Cheese Frostings

Choose 4 Options
Sprinkles (GF, NF, V) M&M's (GF, NF, V, Heath (GF, NF, V) Gummy
Bears (GF, NF,) Sea Salt Caramel (GF, NF) Peanut Butter Cup (GF,
V) Oreo (NF, V)

\$17 *Per Person*

DESSERT VERRINES

Choose 3 options
Coconut Key Lime (NF) Buttermilk Berries Panna Cotta (NF) Tiramisu (V) Black Forest (GF, V) Berry Ricotta Cheesecake Mousse (V)
Flourless Brownie with Chocolate Mousse (GF, V)

\$25 *Per Person*

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The NoMI Experience Plated Dinner

Chef has hand selected a four-course, delectable, pre-selected menu for your attendees to dine on during your refined sit-down evening event. Each

course, from soup/salad, appetizer, entrée, and dessert, melds together to wow your attendee's taste buds.

DINNER ONE

- Local Greens **V**
Endive, Mache, Golden Raisins, Blue Cheese, Candied Walnuts, Port Wine Vinaigrette
- Blackened Tuna **DF GF**
Cucumber Relish, Black Truffle Honey
- Herb Roasted Chicken Breast **GF**
Creamy Polenta, Sautéed Spinach, Charred Heirloom Baby Carrots, Rosemary Chicken Jus
- Blueberry Financier **V**
Lemon Curd, Macerated Blueberries, Mascarpone, Poppy Seed Brittle

\$145 Per Person

DINNER THREE

- Greek Salad **V GF**
Romaine Hearts, Grape Tomatoes, Kalamata Olives, Feta, Cucumbers, Red Wine Vinaigrette
- Braised Short Rib **GF**
Truffle Pomme Puree, Bordelaise Sauce
- Citrus Steamed Halibut **DF**
Citrus and Roasted Pineapple Relish, Braised Cannellini Bean Mash, Crispy Shallots
- Whipped Ricotta Cheesecake **V**
Macerated Blueberries, Passionfruit, Graham

\$154 Per Person

DINNER FIVE

- Sesame Ginger Salad **DF V**
Farm Greens, Shredded Carrot, Scallions, Farm Radish, Sesame Seeds, Sesame Ginger Dressing
- Assorted Chefs Sushi **DF**
Pickled Ginger, Soy Sauce, Wasabi
- Roasted Chicken Breast **DF**

DINNER TWO

- Watermelon & Arugula Salad **DF V GF**
Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing
- Chicken Escabeche Causa **DF GF**
Bell Peppers & Salad, Micro Cilantro
- New York Striploin **GF**
Forest Mushroom Medley, Asparagus, Black Garlic Hollandaise
- Black Forest Gateau **V GF**
Amarena Cherry, Vanilla Diplomat, Chocolate Branches

\$154 Per Person

DINNER FOUR

- BLT Salad **GF**
Bacon, Iceberg Lettuce Wedge, Hard Boiled Eggs, Grape Tomatoes, Carrots, Buttermilk Ranch Dressing
- Jumbo Scallops **GF**
Pea Puree, Garlic Espuma, Toasted Marcona Almond
- Blackberry Braised Short Ribs **GF**
Horseradish Whipped Potato, Wilted Spinach, Blackberry Jus
- Apple, Frangipane and Brie Galette **V**
Salted Caramel, Dulcey Chantilly, Marcona Almonds

\$154 Per Person

Blistered Green Beans, Caramelized Baby Carrots, Herb Rice, Japanese Eggplant, Scallion, Garlic Soy Sauce Glaze

Mexican Hot Chocolate Mousse Bombe **GF**

Flourless Chocolate Cake, Torched Mallow, Dulce De Leche

\$145 *Per Person*

Menu and Price Selections to Change Without Notice SMALL GROUP FEE: Groups of 15 or less people will incur a \$250.00 service charge per day. Prices are subject to 25% taxable service charge and current Illinois sales tax of 11.75%.

Personal Preference

Designed to offer your attendees a premier restaurant experience in an event setting. Your attendees will have the freedom to choose from four different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences.

TO CREATE YOUR PERSONAL PREFERENCE MENU

- 1. Includes One Appetizer, One Salad, Choice of Entrees (Select Up to Two) and One Dessert
- 2. Each Additional Entree +\$20
- 3. A custom printed menu featuring up to four entree selections is provided for your guest

\$170 *Per Person*

PLANNER'S CHOICE APPETIZER

- Shrimp Cocktail **DF**
Creamy Avocado Sauce, Lomi Lomi Tomatoes, Horseradish
Lemon Pepper Dressing
- Fried Chicken
Yuzu Aioli, Black Truffle Snow, Togarashi, Lemon Zest
- Chicken Escabeche Causa **DF GF**
Bell Peppers & Salad, Micro Cilantro
- Salmon Poke
Mizuna Greens & Edamame Salad, Teriyaki Glaze, Furikake,
Sriracha Cream
- Crispy Eggplant **V**
Harissa Labneh, Gape Molasses, Soft Herbs
- Braised Short Rib
Truffle Pomme Puree, Bordelaise Sauce, Crispy Shallots
- Crispy Polenta Cake **V GF**
(Hot) Wild Mushroom Ragu, Tomato Fondue, Garlic Chives
- Jumbo Scallops **GF**
(Hot) Pea Puree, Garlic Espuma, Toasted Marcona Almond
- Bourbon BBQ Glazed Pulled Pork **GF**
Creamy Corn Polenta, Bacon Lardons
- Assorted Chefs Sushi **DF**

Pickled Ginger, Soy Sauce, Wasabi

PLANNER'S CHOICE SALAD

Local Greens **V GF**

Endive, Mache, Golden Raisins, Blue Cheese, Candied Walnuts,
Port Wine Vinaigrette

Caesar Salad

Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Watermelon & Arugula Salad **DF V GF**

Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing

Greek Salad **V GF**

Romaine Hearts, Grape Tomatoes, Kalamata Olives, Feta,
Cucumbers, Red Wine Vinaigrette

BLT Salad **GF**

Bacon, Iceberg Lettuce Wedge, Hard Boiled Eggs, Grape
Tomatoes, Carrots, Buttermilk Ranch Dressing

Sesame Ginger Salad **DF V**

Farm Greens, Shredded Carrot, Scallions, Farm Radish, Sesame
Seeds, Sesame Ginger Dressing

INDIVIDUAL GUEST'S CHOICE ENTREE

Pesto Infused Chicken Breast **GF**

Hasselback Fingerling Potatoes, Warm Eggplant Salad, Roasted
Cherry Tomatoes, Arugula Pesto

Herb Roasted Chicken Breast **GF**

Creamy Polenta, Sauteed Spinach, Charred Heirloom Baby
Carrots, Rosemary Chicken Jus

Roasted Chicken Breast **DF**

Blistered Green Beans, Herb Rice, Japanese Eggplant, Scallion,
Garlic Soy Sauce Glaze

Loch Duart Salmon **DF GF**

Heirloom Tomato and Kalamata, Herb Infused Crispy Yukon
Potatoes, PEI Mussel Broth, Citrus & Coriander Dust

Citrus Steamed Halibut

Roasted Pineapple & Citrus Relish, Braised Cannellini Bean Mash,
Crispy Shallots

New York Stiploin **GF**

Creamy Polenta, Forest Mushroom Medley, Black Garlic
Hollandaise

Beef Tenderloin **GF**

Black Truffle Pomme Puree, Baby Zucchini, Sundried Tomato &
Thyme Jus

Blackberry Braised Short Ribs **GF**

Horseradish Whipped Potato, Wilted Swiss Chard, Blackberry Jus

Three Cheese Ravioli **V**

Eggplant Ragout, Pearl Mozzarella, Basil Pesto, Arugula,
Parmesan

Brown Butter Gnocchi

Roasted Mushroom, Pearl Onions, Cherry Tomatoes, Spinach,
Parmesan Cream Sauce

PLANNER'S CHOICE DESSERT

Mexican Hot Chocolate Mousse Bombe **GF**

Flourless Chocolate Cake, Torched Mallow, Dulce De Leche

Black Forest Gateau **GF**
Amarena Cherry, Vanilla Diplomat, Chocolate Branches

Blueberry Financier **V**
Lemon Curd, Macerated Blueberries, Mascarpone, Poppy Seed Brittle

Apple, Frangipane, & Brie Galette **V**
Salted Caramel, Dulcey Chantilly, Marcona Almonds

Whipped Ricotta Cheesecake **V**
Macerated Blueberries, Passionfruit, Graham

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Buffet Dinner

Treat your attendees to a variety of options with our Chef’s inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All dinners include an Assortment of Bread, Coffee & Tea Service

LAKESHORE BUFFET

- Choose 3
- Chopped Salad
Romaine and Iceberg Lettuce Mix, Ditalini Pasta, Applewood Smoked Bacon, Heirloom Tomatoes, Crumbled Blue Cheese, Green Onion, Red Cabbage, Champagne Vinaigrette
- Farmers Green Salad **V**
Endive, Shaved Vegetables, Sunflower Seeds, Brioche, Goat Cheese, Honey Dijon Vinaigrette
- Caesar Salad
Crimini Mushrooms, Red Onion, Ciabatta, Parmesan, Roasted Garlic Herb Dressing
- Cucumber Salad **V GF**
Feta, Cherry Tomatoes, Frisee, Kalamata Olives, Chervil, Dill, Lemon Vinaigrette
- Choose 3 Entree's
- Italian Beef
Hot Giardiniera, Roasted Green Peppers, Provolone, Au Jus
- Chicago Dog **DF**

BELLA ITALIA

- Choose 3 Salads
- Caprese Salad **GF**
Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Vinegar
- Roman Wedge Salad **GF**
Iceberg Lettuce, Tomato, Bacon Lardons, Blue Cheese Dressing
- Beet Panzanella Salad **DF VGN**
Red & Yellow Beets, Ciabatta, Tomatoes, Red Onion, Parsley Dijon Vinaigrette
- Arugula Salad **V GF**
Cremeni Mushrooms, Cherry Tomatoes, Shaved Red Onions, Pecorino, Red Vine Vinaigrette
- Choose 3 Entree's
- Coppa & Fontina Flatbread
Linguini, Pomodoro Sauce, Garlic
- Lobster Fra Diavolo **DF**
with Linguini, Pomodoro Sauce, Garlic
- Chicken Marsala **GF**

Yellow Mustard, Onions, Sport Peppers, Pickled Relish, Tomatoes, Celery Salt, Poppy Seed Bun

Chicken Vesuvio **GF**

Potatoes, Mushrooms, Scallion, Peas, White Wine Broth

Sausage Deep Dish Pizza

Grated Parmesan, Chili Flakes

Sides Included

Roasted Wedge Potatoes with Gremolata **VGN GF**

Grilled Asparagus with Lemon and Parmesan **V GF**

Choose 3 Desserts

Passion Fruit Tart **V**

Coconut Tapioca with Roasted Pineapple **V**

Mango Mousse Cake **V**

Cheesecake with Tropical Fruit **V**

\$170*Per Person*

Crispy Prosciutto, Cremini, Parsley, Marsala Sauce

Toulouse Sausage with Peppers & Onions **DF GF**

Potato Gnocchi **V**

with Bright Lights Chard, Parsnip, Baby Carrot, Tarragon Butter, Parmesan

Sides Included

Steamed Broccoli with Roasted Red Peppers & Parmesan **V GF**

Garlic Herb Orzo Pilaf **V**

Choose 3 Desserts

Tiramisu Verrine **V**

Berry Financiers **V**

Blonde Panna Cotta with Candied Pecans **GF**

Chocolate Hazelnut Flourless Cake **V**

Strawberry & Pistachio Verrine **V**

\$185*Per Person*

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Bubbles, White And Red Wines

We invite you to peruse our wine list which is arranged by varietal. From a light white wine to full-bodied red, there is something for every palette and occasion.

SPARKLING

Bianca Vigna Prosecco, Valdobbiadene | \$72 per Bottle

Pierre Moncuit Champagne, Blanc de Blancs, Grand Cru NV | \$175 per Bottle

Billecart-Salmon Champagne, Brut Reserve | \$160 per Bottle

Billecart-Salmon, Brut Rosé NV | \$260 per Bottle

CHARDONNAY

SAUVIGNON BLANC

Frog’s Leap Sauvignon Blanc, Napa Valley | \$80 per Bottle

Ant Moore Sauvignon Blanc ‘Estate’ Marlborough, New Zealand | \$72 per Bottle

PINOT NOIR

| |
|---|
| Frog’s Leap, Napa Valley \$120 per Bottle |
| Grgich Hills, ‘Estate’, Napa Valley \$140 per Bottle |
| Paul Hobbs, Russian River Valley \$150 per Bottle |
| Louis Moreau Père & Fils, Chablis \$90 per Bottle |
| Louis Latour, Pouilly-Fuisse \$120 per Bottle |
| Domaine Vocoret Les Vaillons Chablis Premier Cru \$170 per Bottle |

CABERNET SAUVIGNON

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|--|
| Details by Sinegal, Sonoma County \$120 per Bottle |
| Pine Ridge Vineyards, Napa Valley \$150 per Bottle |
| Silver Oak, Alexander Valley \$260 per Bottle |

ITALY AND SPAIN

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|---|
| Bodegas Muga, Reserva, La Rioja \$100 per Bottle |
| Tenuta di Arceno, Chianti Classico Riserva \$110 per Bottle |

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Bar Packages

Whether you would like to host a per-hour, per-drink, or guest pay-per-drink option, there is an opportunity for each event to have the exact beverage offerings of your choice.

HOST SPONSORED BAR PER PERSON

Full Bars include Liquor, Domestic/Imported/Specialty Beer, Wine, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes.

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| Ken Wright Cellars, Willamette Valley \$90 per Bottle |
| Domaine Serene, ‘Yamhill Cuvée’, Willamette Valley \$190 per Bottle |
| Bouchard Beaune Du Chateau Rouge \$130 per Bottle |

BORDEAUX AND RHONE VALLEY

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|--|
| Château St Georges, St. Emilion \$130 per Bottle |
| Château Paveil de Luze, Margaux \$120 per Bottle |
| Châteauneuf-du-Pape, Perrin ‘Les Sinards’ \$140 per Bottle |

BAR

| |
|---|
| Dewars White Label, Makers Mark Bourbon, Ketel One Vodka, Tito's Vodka, Bombay Sapphire Gin, Crown Royal Whisky, Bacardi Light Rum, Patron Silver Tequila |
| One Hour \$60 Per person |
| Two Hour \$74 Per person |

Three Hour | \$90 Per person

Four Hour | \$100 Per person

HAND CRAFTED COCKTAILS

Charges are based on the actual number of drinks consumed.
Prices shown are Per Drink.

Hand Crafted Cocktails | \$23

Dewars White Label, Makers Mark Bourbon, Tito's Vodka, Kettle
One Vodka, Bombay Sapphire Gin, Crown Royal WhiskyBacardi
Light Rum, Patron Silver Tequila

Domestic Beer | \$14

Local and Craft Beers | \$15

House Wines | \$21

House of Brown, Chardonnay, Monterey, CaliforniaHouse of
Brown, Red Blend, Monterey, California

Bottled Water | \$12

Soft Drinks | \$12

LABOR CHARGES

Bartender | \$250

One Bartender Required for Every 75 Guests, Up to Three Hours

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DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian