
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*

WIRED

Nespresso
Enjoy a variety of Nespresso pods to suit your coffee cravings

Cookies **V**
Biscotti Shortbread Coffee Butter/Spritz Cookies - chocolate dipped

Verrines
Tiramisu Cold Brew Creme Brulee

Cake-ish
Banana Hazelnut Bread Cinnamon Coffee Cake

\$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**

Sliced Seasonal Fruit **VGN GF**

Grapefruit and Thyme Madeleines **V**

Clotted Cream **V GF**

\$42 *Per Guest*

SWEET DIPS

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

Apple Wedges **VGN GF**

Churro Sticks **V**

\$34 *Per Guest*

THE SPREAD

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

Baba Ghanoush **V GF**

Housemade Hummus **V GF**

\$34*Per Guest*

NOMI BARS

- Chocolate Raspberry Brownies **V**
- Coconut Macadamia Blondies **V**
- Passionfruit Bars **V**
- Brown Butter Peacan Rice Crispy Bar **V GF**
- Chocolate Peanut Butter Brownies **V**

\$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

- Roasted Piquillo and Goat Cheese **V GF**
- Assortment of Breads and Crackers **V**
Lavash, Grissini, French Baguette, Grilled Sourdough

\$34*Per Guest*

CHEESE AND CRUDITE

- Display of Assorted Cheeses **V GF**
- House Made Jams, Dried Fruit, Honeycomb, Berries **DF V GF**
- Fresh Vegetable Crudites **VGN GF**
- Smoky Eggplant Herb Drip **V GF**
- Roasted Garlic Herb Dip **V GF**
- Herb and Citrus Whipped Goat Cheese **V GF**

\$36*Per Guest*

SNACKS

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

- 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

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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

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**

Wild Grain Pilaf, Cilantro, Petit Pois **DF VGN GF**

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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

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Chopped Salad
Romaine and Iceberg Lettuce Mix, Ditalini Pasta, Applewood Smoked Bacon, Heirloom Tomatoes Crumbled Blue Cheese, Green Onion, Red Cabbage, Champagne Vinaigrette

.....

--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

.....

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**

.....

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*

BUFFET ENHANCEMENT

NoMI Sushi Station
chef's selection of sashimi, nigiri, maki (based on three pieces per

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, Sriracha 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*

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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*

GINGER SESAME TOFU WRAP

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

person)

\$40 *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*

LEMONGRASS GRILLED CHICKEN BANH MI

Baguette, Pickled Daikon and Carrots, Jalapeno, Cilantro, Mayonnaise, Nuoc Cham Dressing

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

Chocolate Chip Cookie **V**

\$80 *Per Person*

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Plated Lunch of the Day

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. If a group selects a lunch menu not on the designated day, then a \$10 per person surcharge will be added to the menu price. Served with Fresh Baked Bread, Freshly Brewed Coffee, Decaffeinated Coffee, Tea & Iced Tea Services

MONDAY & SATURDAY

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**

Smoked Mozzarella Pasta Salad

Kettle Chips **DF V GF**

Seasonal Farm Fruit **VGN GF**

House Made Chocolate Chip Cookies **V**

\$80 *Per Guest*

TUESDAY & SUNDAY

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**

Fresh Strawberries, Vanilla Whipped Panna Cotta & Pistachio

.....

\$90 Per Person

Almond Joconde, Mango Pudding, Vanilla Bean Buttercream

.....

\$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

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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 Crostini, Mircro 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

.....

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

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

.....

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

ANTIPASTO **V**

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*

SUSHI AND SASHIMI

Array of Sushi, Sashimi, Nigiri, Maki & Futomaki

Wasabi, Soy Sauce, & Pickled Ginger

\$78 *Per Guest*

Grilled & Garden Seasonal Vegetables

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

\$40 *Per Person*

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*

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*

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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*

CREPES

Fine Crepes Warmed To Order With Fillings & Toppings

PRIME NEW YORK STRIP CARVING STATION

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

\$850 *Per 20 Guests*

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*

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*

MINI CUPCAKES

Chocolate & Vanilla Cupcakes

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*

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

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

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*

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*

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**
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
.....

PLANNER'S CHOICE APPETIZER

Shrimp Cocktail **DF**
Creamy Avocado Sauce, Lomi Lomi Tomatoes, Horseradish Lemon Pepper Dressing
.....

- 2. Each Additional Entree +\$20
- 3. A custom printed menu featuring up to four entree selections is provided for your guest

\$170 Per Person

- 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, Grape 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**

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, Sautéed 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,

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

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
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 Incuded
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

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
Cremini 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
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 Incuded
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

\$170*Per Person*

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

SAUVIGNON BLANC

- Frog’s Leap Sauvignon Blanc, Napa Valley | \$80 per Bottle
- Ant Moore Sauvignon Blanc ‘Estate’ Marlborough, New Zealand | \$72 per Bottle

CHARDONNAY

- 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

PINOT NOIR

- 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

CABERNET SAUVIGNON

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

BORDEAUX AND RHONE VALLEY

- Château St Georges, St. Emilion | \$130 per Bottle
- Château Paveil de Luze, Margaux | \$120 per Bottle

Silver Oak, Alexander Valley \$260 per Bottle	Châteauneuf-du-Pape, Perrin ‘Les Sinards’ \$140 per Bottle
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ITALY AND SPAIN

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.

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

LABOR CHARGES

Bartender \$250 One Bartender Required for Every 75 Guests, Up to Three Hours
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- Brown, Red Blend, Monterey, California
- Bottled Water | \$12
- Soft Drinks | \$12

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Personalized Meeting Snacks

Enhance your meeting with a selection of individually portioned snacks placed at each seat.

SNACKS

- Nut Assortment | \$8 Per Guest
- Dried Fruit | \$8 Per Guest
- NoMI Popcorn Clusters | \$15 Per Guest
- Mini Valrhona | \$12 Per Guest
- Guanaja & Jivara
- Chef's House Made Caramels | \$15 Per Guest
- Mini Organic Gummy Bears | \$10 Per Guest
- Chef's Chocolate Nougats | \$15 Per Guest
- Chef's Choice Macaroon | \$10 Per Person



DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan VVegetarian