



BREAKFAST BUFFET

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

ALL AMERICAN

- Fresh Orange and Green Juice
 - Seasonal Fruit & Berries** (GF)
 - Assortment of Breakfast Pastries*
Selection of Bagels, French Pastries, Assorted Sliced Bread*
with Butter, Jams, Honey & Spreads
 - Cage-Free Scrambled Eggs with Chives
 - Applewood Smoked Bacon (GF)
 - Hash Brown Potatoes (GF)
 - Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
- \$80** Per Guest

THE COSMOPOLITAN

- Fresh Orange and Green Juice
 - Seasonal Fruit & Berries** (GF)
 - Individual Fruit Yogurts & Greek Yogurt*
 - House Made Granola
 - Selection of Bagels, French Pastries, Assorted Sliced Bread
with Butter, Jams, Honey & Spreads
 - Scrambled Eggs (GF) with Boursin Cheese
 - French Toast with Fruit Compote
 - Maple Chicken Sausage
 - Roasted Red Potatoes with Scallion
 - Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas
- \$83** Per Guest

PARK HYATT CONTINENTAL

- Fresh Orange and Green Juice
- Assortment of House Made Breakfast Bars
- Sliced Fresh Fruit & Seasonal Whole Fruits (GF)
- Individual Fruit Yogurts & Greek Yogurt*
- House Made Granola
- Selection of Bagels, French Pastries, Assorted Sliced Bread

HEALTHY START

- Fresh Orange and Green Juice
- Seasonal Fruit & Berries
- Assortment of Breakfast Pastries
- Selection of Bagels, French Pastries, Assorted Sliced Bread
with Butter, Jams, Honey & Spreads
- Bircher Muesli
- Flax Seeds, Sunflower Seeds, Pumpkin Seeds and Chopped

with Butter, Jams, Honey & Spreads

Warm Cinnamon Rolls

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$65 Per Guest

Walnuts

Cage-Free Scrambled Egg Whites with Mushrooms

Roasted Red Potatoes
with Scallion and Piquillo Peppers

\$83

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 | \$16 Per Guest
Oats, Coconut Milk, Berries, Sunflower, Pumpkin Seeds, Maple Syrup
- Cinnamon Oatmeal | \$15 Per Guest
Raisins, Brown Sugar, Honey
- Individual Granola Parfaits | \$16 Per Guest
Fresh Berries and Greek Yogurt
- Individual Acai Bowls | \$16 Per Guest
Seasonal Fruits and Berries, Banana, Honey, Vanilla Yogurt, Chia Seeds, Toasted Coconut
- Avocado Toast | \$17 Per Guest
Multigrain Toast, Seasonal Greens, Capers, Tomato, Cucumber
- Buttermilk Pancakes or Multigrain Pancakes | \$16 Per Guest
With Maple Syrup, Mixed Berries Compote, Vanilla Whipped Cream
- Breakfast Stations | \$35 Per Guest
Choose 1 option. On the Griddle * Pancakes or Brioche French Toast Nutella, Mixed Berries, Whipped Cream and Maple Syrup
----- Cage-Free Egg Station (Chef's Attendant Required) Tomatoes, Shredded Cheeses, Onions, Mushrooms, Bacon, Sausage, Ham and Green Peppers

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BREAKFAST OF THE DAY

A part of Hyatt’s menu of the day program, our breakfast 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 menu items.

ALL AMERICAN

- Fresh Orange and Green Juice
- Seasonal Fruit & Berries** (GF)
- Assortment of Breakfast Pastries*

Selection of Bagels, French Pastries, Assorted Sliced Bread* with Butter, Jams, Honey & Spreads

Cage-Free Scrambled Eggs with Chives

Applewood Smoked Bacon (GF)

Hash Brown Potatoes (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

\$80 Per Guest

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MORNING BREAKS

GARDEN PARTY

Lemon Blueberry Scone

Chocolate Chunk Scone

Lemon Meringue Tart with Fresh Berries

Sliced Tropical Fruits

Grapefruit and Thyme Madeleines

Clotted Cream

\$38 Per Guest

GREEN CITY MARKET ORCHARD

Assorted Seasonal Whole Fruits and Berries

\$23 Per Guest

INTERNATIONAL BAKERY

Chocolate Croissants

Cinnamon Buns

Chef's Selection of Danishes

Mini Croissants

\$31 Per Guest

SWEET DIPS

Nutella, Biscoff Cookie Butter, Honey Cashew Butter

Apple Wedges

Celery Sticks

Baby Carrots

Churro Sticks

\$31 *Per Guest*

BRIOCHE DONUT HOLES

Classic Glazed

Funfetti

Cinnamon Sugar

Ube Glazed

\$31

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AFTERNOON BREAKS

THE ENERGIZER

Assorted Granola and Homemade Protein Bars

Chia Bowl
Chia Seeds Pudding, Banana Chips, Raspberries, Blueberries,
Cocoa Nibs

Trail Mix

Dried Fruits

\$31 *Per Guest*

THE SPREAD

Traditional Olive Tapenade

Baba Ganoush

House Made Hummus

Garlic and Herb Cheese Spread

Assortment of Breads and Crackers
Lavash, Grissini, French Baguette, Grilled Sourdough

\$31 *Per Guest*

NOMI BARS

Chocolate Raspberry Brownies

Lemon Bars

Brown Butter Pecan Rice Crispy Bar

Chocolate Chip Blondies

Cookie Butter Blondies

\$33 *Per Guest*

CHEESE AND CRUDITE

Display of Assorted Cheeses

Fresh Vegetable Crudites

Smoky Eggplant and Roasted Garlic Herb Dip

Mixed Nuts

\$33 *Per Guest*

SWEET AND SALTY

Sweet Tooth

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

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

Fruit and Nut
Raisins, Toasted Almonds, Cashews, Dried Cherries, Apricots

\$35

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A LA CARTE BAKERIES AND SNACKS

Variety of goods available during morning and afternoon breaks.

BAKERY

Assorted Cupcakes | \$85 Per Dozen

Fresh Baked Croissants | \$85 Per Dozen

Cinnamon Pecan Rolls | \$85 Per Dozen

Assorted Bagels with Cream Cheese | \$85 Per Dozen

Assorted Danish Pastries | \$85 Per Dozen

Assorted Muffins | \$85 Per Dozen

Freshly Baked Cookies | \$85 Per Dozen
Chocolate Chunk, Double Chocolate Butterscotch,
Snickerdoodle

Brownies & Blondies | \$85 Per Dozen

Assorted Scones | \$85 Per Dozen

SNACKS

Seasonal Sliced Fruit and Berries | \$25 Per Guest

Yogurt Parfaits | \$16 Per Guest

Whole Seasonal Fruit | \$85 Per Dozen

House Made Granola Bars | \$85 Per Dozen

Home Made Protein Bars | \$85 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

\$50 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

\$90 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. 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.

THE MIND, BODY AND SOUL

- Available on Monday's and Friday's
- Mixed Greens Salad
- Crisp Shaved Vegetables and Sun-Dried Tomato Vinaigrette
- Classic Greek Salad

THE SOUTHERN

- Available on Tuesday's and Sunday's
- Strawberry and Goat Cheese Salad
- Roasted Walnuts, Shaved Red Onion, Champagne Vinaigrette
- Fingerling Potato Salad

Romaine Lettuce, Tomato, Olive, Cucumber, Feta Cheese, Red Wine Vinaigrette

Roasted Salmon Fillet
with Red Wine Reduction

Roasted Chicken Breast
with Thyme Jus

Chef's Choice of Two Sides

Mixed Berries & Mascarpone Cream

Vanilla Bean Creme Brulee

\$95 Per Guest

THE CHICAGO

Available on Wednesday's and Saturday's

Chopped Salad
Baby Gem Lettuce, Radicchio, Ditalini Pasta, Grilled Chicken,
Applewood Smoked Bacon, Heirloom Tomatoes, Crumbled
Blue Cheese, Green Onion, Red Cabbage, Champagne
Vinaigrette

Classic Greek Salad
Romaine Lettuce, Tomato, Olive, Cucumber, Feta, Red Wine
Vinaigrette

--choose two--

Beef Hotdogs
Yellow Mustard, Onions, Sport Peppers, Pickled Relish,
Tomatoes, Celery Salt

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

18th Street Tacos
Marinated Skirt Steak, Chicken, Onions, Cilantro, Corn and
Flour Tortillas, Salsa Verde, Salsa Roja

Vitners Chips

Fries

Mini Chicago Style Cheesecake

Flavored Churros

\$95 Per Guest

POKE BOWL

Ahi Tuna, North Atlantic Salmon, Marinated Tofu

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

Pesto, Grape Tomato, Green Beans, Candied Lemon Zest

Applewood Smoked Beef Brisket
with Beef Jus

Vegetarian Jambalaya
with Sauteed Collard Greens, Herb Butter

Slow Cooked BBQ Beans

Warm Potato Salad

Lemon Meringue Tarts

Chocolate Chip Pecan Pie

\$95 Per Guest

POWER BOWL

Available on Thursday's

Quinoa, Cous-cous, Farro

Grilled Beef, Roasted Chicken

Roasted Tomatoes, Baby Brussels Sprouts, Sweet Potato,
Avocado, Cauliflower, Cucumber, Carrots

Pepitas, Marinated Chickpeas, Seasonal Greens

Lime Creme, Citrus and Honey Tahini, Green Goddess,
Avocado Crema

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 Person

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 Flavored Churros

\$100 Per Person

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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.

ROASTED TURKEY

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

Smoked Mozzarella Pasta Salad

Kettle Chips

Seasonal Farm Fruit

Chocolate Chip Cookie

\$80

ITALIAN

With Prosciutto, Salami, Ham, Provolone, Lettuce, Tomato, Giardiniera Spread, Sesame Roll

Smoked Mozzarella Pasta Salad

Kettle Chips

Seasonal Farm Fruit

Chocolate Chip Cookie

\$80 Per Guest

GINGER SESAME TOFU WRAP

Carrot, Avocado, Cucumber, Lettuce, Creamy Sesame Dressing

Smoked Mozzarella Pasta Salad

Kettle Chips

Seasonal Farm Fruit

Chocolate Chip Cookie

\$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 & FRIDAY

TUESDAY & SUNDAY

Black Bean & Smoked Bacon Soup
With Green Onions and Basmati Rice

Caesar Salad with Grilled Chicken
Romaine, Garlic Croutons, Parmesan & Caesar Dressing

Key Lime Tart
White Chocolate Chantilly, Roasted Pineapple, Coconut
Meringue

\$85 Per Person

WEDNESDAY

French Onion Soup
with Gruyere Crouton

NY Striploin
Grilled NY Striploin, Crispy Baby Potatoes, Asparagus, Baby
Carrots, Herbs De Provence, Beef Jus

Melt Away Strawberry Shortcake
Fresh Strawberries, Light Vanilla Cream & Pistachio Anglaise

\$85 Per Person

Mixed Green Salad
Candied Walnuts, Roasted Beets, Mandarin Oranges, Raisins,
Goat Cheese Crumbles & Port Wine Vinaigrette

Chicken A La Puttanesca
Grilled Chicken Breast, Tomatoes, Black Olives, Capers,
Artichokes & Bacon over Cavatappi Pasta

Chocolate Caramel Lava Cake
Double Vanilla Bean Anglaise, Dulcey Croquant, Candied Cocoa
Nibs

\$85 Per Person

THURSDAY

Spinach And Strawberry Salad
Toasted Almonds, Cucumbers, Crumbled Blue Cheese, Pickled
Red Onions and Creamy Poppy Seed Dressing

Striped Bass
Haricot Vert, Fennel, Teardrop Tomato, Sauce Pistou

Poached Pear Clafoutis
Marcona Almonds, Bitter Chocolate Sauce, Almond Chantilly

\$85 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. 6 Selections for \$70 8 Selections for \$90 Each Additional Hour + \$20

COLD SELECTIONS

Beef Tartine
Dijon, Pickled Shallot, Micro Arugula, Sourdough Crostini

Ponzu Marinated Beef

WARM SELECTIONS

Bourbon Smoked Beef Brisket
Black Truffle, Parmesan, Buttermilk Biscuit

Short Rib Beignet

Spring Onion Mousse, Wonton Crisp

Charred Roast Beef
Whipped Blue Cheese, Sherry Shallot Vinaigrette, Mirco Cress

Peekytoe Crab Salad
Cucumber, Smoked Pepper Aioli

Pan Seared Ahi Tuna
Furikake, Hoisin Sauce, Wonton Crisp

Shrimp & Mango Spoon

Chicken Salad
Zucchini, Blue Cheese Dressing, Apple Prosciutto Crisp, Chervil, Puff Pastry

with Honey Mustard

Beef Empanada
with Chimichurri Sauce

Lobster Beignets
with Lemon Dill Aioli

Crab Cakes
with Scallion Aioli

Grilled Butterfly Shrimp
with Roasted Garlic Beurre Blanc

Chicken Empanada
with Roasted Red Pepper Sauce

Chicken Caprese
Ciabatta, Extra Virgin Olive Oil

Thai Chicken Skewer
Celery Cucumber Relish, Green Curry Beurre Blanc

VEGETARIAN SELECTIONS

Vegetable Spring Roll
with Soy Dipping Sauce

Rosemary Parmesan Shortbread
Parmesan Avocado Puree, Cherry Tomato, Feta

Mushroom Arancini
with Pomodoro, Parmesan

Steamed Vegetable Pot Stickers
with Scallion Dipping Sauce

Cucumber Roll
Avocado Puree, Chervil, Parmesan, Sourdough

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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 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.

SUSHI AND SASHIMI

Array of Sushi, Sashimi, Nigiri, Maki & Futomaki

Wasabi, Soy Sauce, & Pickled Ginger

\$70 *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

\$65 based on one piece of each per person

ANTIPASTO

Grilled & Garden Seasonal Vegetables

Served with Focaccia & Ciabatta Bread, Mushroom Dip, Eggplant Caviar

\$35 Per Person

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

\$45 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. Station Attendant Required - \$250 per attendant for up to two hours. Each Station includes a seasonal vegetable accompaniment

WAGYU PRIME RIB

Potatoes Au Gratin

Sauteed Spinach

Smoked Tomato Beef Jus

Horseradish Creme Fraiche

Assorted Rolls

\$1000 Per 20 Guests

SEASONAL FISH

Grilled Garden Vegetables

Roasted Petite Potatoes

Wilted Greens

Citrus Beurre Blanc

Sauce Vert

Assorted Rolls

\$800 Per 20 Guests

ROASTED FARM CHICKEN

Herb Jasmine Rice

Sesame Baby Bok Choy

Kimchi Cucumber Salad

Sweet Chili Sauce

\$700 Per 20 Guests

BAO BUNS

Steamed Gua Bao Buns

Crispy Pork Belly

Grilled Kalbi Skirt Steak

Hoisin Aioli

Pickled Daikon Radish

Scallions, Cilantro, Sesame Seeds

\$700 Per 20 Guests

PASTA WHEEL

Parmesan Wheel

SUSHI AND SASHIMI

Assorted Maki Rolls, Nigiri, and Sashimi

Pappardelle Pasta

Soft Herbs

Roasted Garlic Bread

Grilled Garlic Shrimp, Roasted Chicken, Herb Marinated Steak

\$800 Per 20 Guests

ENHANCEMENTS

Pomme Puree | \$15 Per Person

Steak Frites | \$15 Per Person

Roasted Root Vegetable Medley | \$15 Per Person

Creamed Spinach | \$15 Per Person

Truffle Mac and Cheese | \$15 Per Person

Available with Purchase of Chef Stations

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SWEET STATIONS

FRUIT COBBLER

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

\$18 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

\$22 Per Person

\$250 Chef Attendant Fee

DESSERT VERRINES

Choose 3 options
Coconut Key LimeButtermilk Berries Panna CottaTiramisuBlack ForestBerry Ricotta Cheesecake MousseFlourless Brownie with Chocolate Mousse

Wakame Salad

Pickled Ginger, Wasabi, Soy Sauce

Octopus Salad

\$1500 Per 20 Guests

HOT FUDGE BROWNIE SUNDAE

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

\$18 Per Person

MINI CUPCAKES

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

Choose 4 options
SprinklesM&M'sHeathGummy BearsSea Salt CaramelPeanut Butter CupOreoRed Hots

\$20 Per Person

\$23 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 |
Endive, Mache, Golden Raisins, Blue Cheese, Candied Walnuts,
Port Wine Vinaigrette

Blackened Tuna
(Cold) Cucumber Relish, Black Truffle Honey

Herb Roasted Chicken Breast
Creamy Polenta, Sautéed Spinach, Rosemary Chicken Jus

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

\$145 Per Person

DINNER THREE

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

Braised Short Rib
Truffle Pomme Puree, Bordelaise Sauce

Citrus Steamed Halibut
Asparagus, Confit Potatoes, Olive Tapenade

Whipped Ricotta Cheesecake

DINNER TWO

Watermelon & Arugula Salad
Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing

Chicken Escabeche Causa
(Cold) Bell Peppers & Salad, Micro Cilantro

New York Striploin
Creamy Polenta, Crispy Portobello Mushrooms, Caramelized
Onion Jus

Black Forest Gateau
Amarena Cherry, Vanilla Diplomat, Chocolate Branches

\$145 Per Person

DINNER FOUR

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

Jumbo Scallops
(Hot) Pea Puree, Garlic Espuma, Toasted Marcona Almond

Blackberry Braised Short Ribs
Horseradish Whipped Potato, Wilted Swiss Chard, Blackberry
Jus

Apple, Frangipane and Brie Galette

Macerated Blueberries, Passionfruit, Graham

\$145 Per Person

Salted Caramel, Dulcey Chantilly, Marcona Almonds

\$145 Per Person

DINNER FIVE

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

Assorted Chefs Sushi
Pickled Ginger, Soy Sauce, Wasabi

Garlic Soy Chicken Breast
Caramelize Baby Carrots, Herb Rice, Japanese Eggplant, Scallion, Garlic Soy Glaze

Mexican Hot Chocolate Mousse Bombe
Flourless Chocolate Cake, Torched Mallow, Dulce de Leche

\$145 Per Person

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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

\$160 Per Person

PLANNER'S CHOICE APPETIZER

- Jumbo Scallops
(Hot) Pea Puree, Garlic Espuma, Toasted Marcona Almond
- Assorted Chefs Sushi
Pickled Ginger, Soy Sauce, Wasabi
- Shrimp Cocktail
(Cold) Chiffonade Field Greens, Tomato Horseradish Jelly, Lemon Cream
- Blackened Tuna
(Cold) Cucumber Relish, Black Truffle Honey
- Smoked Salmon Poke
(Cold) Mizuna Greens & Edamame Salad, Teriyaki Glaze, Sriracha Cream
- Bourbon BBQ Glazed Pulled Pork
Creamy Corn Polenta, Bacon Lardons
- Braised Short Rib
Truffle Pomme Puree, Bordelaise Sauce
- Chicken Escabeche Causa
(Cold) Bell Peppers & Salad, Micro Cilantro
- Crispy Polenta Cake
Wild Mushroom Ragu, Tomato Fondue, Garlic Chives

Pomodoro's Uva & Ciliegine Mozzarella
(Cold) Grape Tomatoes, Baby Mozzarella, Mixed Greens,
Balsamic Vinegar, Olive Oil

PLANNER'S CHOICE SALAD

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

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

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

Caesar Salad
Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing

Watermelon & Arugula Salad
Cucumbers, Carrot, Pickled Red Onions, Honey & Mint Dressing

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

INDIVIDUAL GUEST'S CHOICE ENTREE

Pesto Infused Chicken Breast |
Hasselback Fingerling Potatoes, Warm Eggplant Salad, Roasted
Cherry Tomatoes, Arugula Pesto

Herb Roasted Chicken Breast |
Creamy Polenta, Sautéed Spinach, Rosemary Chicken Jus

Garlic Soy Chicken Breast |
Caramelized Baby Carrots, Herb Rice, Japanese Eggplant,
Scallion, Garlic Soy Glaze

New York Striploin |
Creamy Polenta, Crispy Portobello Mushrooms, Caramelized
Onion Jus

Blackberry Braised Short Ribs |
Horseradish Whipped Potato, Wilted Swiss Chard, Blackberry
Jus

Beef Tenderloin |
Black Truffle Pomme Puree, Baby Zucchini, Smoked Tomato Jus

Loch Duart Salmon |
Braised Red Cabbage, Herb Spätzle, Radish, Petit Herb Salad

Citrus Steamed Halibut |
Asparagus, Confit Potatoes, Olive Tapenade

Three Cheese Ravioli |
Eggplant Ragout, Pearl Mozzarella, Basil Pesto, Arugula,
Parmesan

Brown Butter Gnocchi |
Roasted Mushroom, Cherry Tomatoes, Spinach, Parmesan
Cream Sauce

PLANNER'S CHOICE DESSERT

Mexican Hot Chocolate Mousse Bombe
Flourless Chocolate Cake, Torch'd Mallow, Dulce de Leche

Black Forest Gateau
Amarena Cherry, Vanilla Diplomat, Chocolate Branches

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

Apple, Frangipane and Brie Galette
Salted Caramel, Dulcey Chantilly, Marcona Almonds

Whipped Ricotta Cheesecake
Macerated, Blueberries, Passionfruit, Graham

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%.

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 Salads

Chopped Salad
Pasta Cabbage, Bacon, Tomato, Blue Cheese, Scallion,
Chicken, White Balsamic Dressing

Farmers Green Salad
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
Feta, Frisee, Kalamata Olives, Chervil, Dill

Choose 3 Entree's

Italian Beef
Hot Giardiniera, Roasted Green Peppers, Provolone, Au Jus

Chicago Hot Dogs
Mustard, Relish, Onion, Tomato, Pickles, Sport Peppers, Celery
Salt, Poppy Seed Bun

Chicken Vesuvio
Potatoes, Mushrooms, Scallion, Peas, White Wine Broth

Sausage Flatbread
Mozzarella, Oregano

Sides Incuded

Grilled Asparagus with Lemon and Parmesan

Roasted Wedge Potatoes with Gremolata

Choose 3 Desserts

Passion Fruit Tart

Mango Mousse Cake

Cheesecake with Tropical Fruit

Coconut Tapioca with Poached Pineapple

\$150 Per Person

BELLA ITALIA

Choose 3 Salads

Caprese Salad
Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Vinegar

Roman Wedge Salad
Iceberg Lettuce, Tomato, Bacon Lardons, Blue Cheese Dressing

Beet Panzanella Salad
Red & Yellow Beets, Ciabatta, Tomatoes, Red Onion, Parsley
Dijon Vinaigrette

Arugula Salad
Cremini Mushrooms, Cherry Tomatoes, Shaved Red Onions,
Pecorino, Red Vine Vinaigrette

Choose 3 Entree's

Coppa and Fontina Flatbread
with Caramelized Onion Cream Sauce, Shallots, Arugula

Lobster Fra Diavolo
with Linguini, Pomodoro Sauce, Garlic

Chicken Marsala
with Proscuitto, Cremini Mushrooms, Parsley, Marsala Sauce

Fennel Sausage with Peppers & Onions

Gnocchi
with Bright Lights Chard, Parsnip, Tarragon Butter, Parmesan

Sides Incuded

Steamed Broccoli with Roasted Red Peppers & Parmesan

Garlic Herb Orzo Pilaf

Choose 3 Desserts

Sugared Brioche

Strawberry & Pistachio Verrine

Blonde Panna Cotta with Candied Pecans

Chocolate Hazelnut Flourless Cake

Tiramisu Verrine

\$165 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

Spagnol ‘Col De Sas’ 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 Rose NV | \$260 per Bottle

CHARDONNAY

Frog’s Leap, Napa Valley | \$95 per Bottle

Grgich Hills, ‘Estate’, Napa Valley | \$140 per Bottle

Paul Hobbs, Russian River Valley | \$150 per Bottle

Louis Moreau Pere & Fils, Chablis | \$90 per Bottle

Louis Latour, Pouilly-Fuisse | \$120 per Bottle

Domaine Vocoret Les Vaillons Chablis Premier Cru | \$170 per Bottle

CABERNET SAUVIGNON

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

SAUVIGNON BLANC

Frog’s Leap Sauvignon Blanc, Napa Valley | \$75 per Bottle

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

PINOT NOIR

Ken Wright Cellars, Willamette Valley | \$90 per Bottle

Domaine Serene, ‘Yamhill Cuvee’, Willamette Valley | \$190 per Bottle

Bouchard Beaune Du Chateau Rouge | \$130 per Bottle

BORDEAUX AND RHONE VALLEY

Chateau St Georges, St. Emilion | \$130 per Bottle

Chateau Paveil de Luze, Margaux | \$120 per Bottle

Chateauf-du-Pape, Perrin ‘Les Sinards’ | \$140 per Bottle

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 | \$50 Per person

Two Hour | \$70 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 | \$22

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 | \$13

Local and Craft Beers | \$14

House Wines | \$20

Carmel Road, Chardonnay, Monterey, CaliforniaCarmel Road, Pinot Noir, 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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