



## 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, Mini Croissants, Assorted Sliced Bread\* with Cinnamon Butter, Jams, Honey, Butter & Spreads

Cage-Free Scrambled Eggs with Boursin Cheese Chives

Maple-Pepper Bacon (GF)

Crispy Hash Browns (GF)

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$84** Per Guest

### HEALTHY START

Fresh Orange and Green Juice

Seasonal Fruit & Berries **GF**

Assortment of Breakfast Pastries **V**

Selection of Bagels, Mini Gourmandises, Assorted Sliced Bread **V**

### THE COSMOPOLITAN

Fresh Orange and Green Juice

Seasonal Fruit & Berries\*\* (GF)

Individual Fruit Yogurts & Greek Yogurt\*

House Made Granola

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

Baby Kale and Roasted Fall Squash Quiche

French Toast with Fruit Compote, Whipped Cinnamon Ricotta

Maple Chicken Sausage

Roasted Red Potatoes with Scallion

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**\$88** Per Guest

### PARK HYATT CONTINENTAL

Fresh Orange and Green Juice

Sliced Fresh Fruit & Seasonal Whole Fruits (GF)

Assortment of House Made Breakfast Bars

with Butter, Jams, Honey & Spreads, Maple Butter  
.....  
Bruleed Ruby Red Grapefruits, Toasted Pistachios, Cinnamon,  
Citrus Whipped Mascarpone  
.....  
Bircher Muesli  
Flax Seeds, Sunflower Seeds, Pumpkin Seeds and Chopped  
Walnuts  
.....  
Cage-Free Scrambled Egg Whites with Mushrooms  
.....  
Roasted Red Potatoes  
with Scallion and Piquillo Peppers  
.....

**\$88** *Per Guest*

Individual Fruit Yogurts & Greek Yogurt\*  
.....  
House Made Granola  
.....  
Overnight Oats, Fresh Berry Toppings, Cinnamon Sugar, Toasted  
Walnuts  
.....  
Selection of Bagels, French Pastries, Assorted Sliced Bread  
with Butter, Jams, Honey & Spreads  
.....  
Warm Cinnamon Rolls  
.....

**\$68** *Per Guest*

## FRESH START

Fresh Orange and Green Juice  
.....  
Seasonal Fruit and Berries  
.....  
Brown Butter Oatmeal, Cranberries and Maple Syrup  
.....  
Egg White, Kale and Turkey Frittata with Basil Pesto and Fontina Cheese  
.....  
Turkey Bacon  
.....  
Smoked Salmon Benedict, Spinach Poached Eggs, Lemon Hollandaise  
.....  
Roasted Fingerling Potatoes with Leeks and Herbs  
.....  
Housemade Seasonal Danishes and Gluten Free Double Chocolate Muffins  
.....

**\$90** *Per Guests*

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

House made granola, Fresh Garden Berries and Vanilla Greek Yogurt

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Individual Acai Bowls | \$16 Per Guest

Seasonal Fruits and Berries, Banana, Honey, Vanilla Yogurt, Chia Seeds, Toasted Coconut

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Avocado Toast | \$17 Per Guest

Multigrain Toast, Seasonal Greens, Capers, Tomato, Cucumber

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Buttermilk Pancakes or Multigrain Pancakes | \$16 Per Guest

Pure Canadian Maple Syrup, Mixed Berry Compote, Caramelized Apples, Toasted Pistachios, Vanilla Whipped Cream

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Breakfast Stations | \$35 Per Guest

Choose 1 option. On the Griddle \* Pancakes or Brioche French Toast Toasted Pecans, Brown Sugar Bananas, Cinnamon 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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## Morning Breaks

### GARDEN PARTY

Lemon Blueberry Scone

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Chocolate Chunk Scone

---

Lemon Meringue Tart with Fresh Berries

---

Sliced Tropical Fruits

---

Grapefruit and Thyme Madeleines

---

Clotted Cream

---

### INTERNATIONAL BAKERY

Chocolate Croissants

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Cinnamon Buns

---

Chef's Selection of Danishes

---

Mini Croissants

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**\$34** Per Guest

**\$42** *Per Guest*

### FALL ORCHARD PARTY

Apples

---

Orange Cranberry Scone

---

Vanilla Hazelnut Cream Tart

---

Pumpkin Coffee Crumb Cake

---

Espresso Chocolate Chunk Scone

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**\$39** *Per Guest*

### BRIOCHE DONUT HOLES

Classic Glazed

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Orange Cream Cheese Glazed

---

Cinnamon Sugar

---

Salted Maple

---

**\$34** *Per Guest*

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## Afternoon Breaks

### THE ENERGIZER

Assorted House Made Granola and Protein Bars

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Trail Mix

---

Dried Fruits

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**\$34** *Per Guest*

### SWEET DIPS

Nutella, Biscoff Cookie Butter, Honey Cashew Butter

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Apple Wedges

---

Celery Sticks

---

Baby Carrots

---

Churro Sticks

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**\$34** *Per Guest*

### THE SPREAD

Cranberry Whipped Feta, Toasted Pistachios **GF**

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Caramelized Onion Dip, Chives and Scallions **GF**

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Roasted Butternut Squash Dip, Cinnamon **GF**

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Garlic and Herb Cheese Spread **V**

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Assortment of Breads and Crackers **V**

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Lavash, Grissini, French Baguette, Grilled Sourdough

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**\$34** *Per Guest*

## NOMI BARS

Spiced Pumpkin Bars **V**

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Lemon Bars **V**

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Salted Caramel Apple Bar

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Dark Chocolate Raspberry Brownies

---

Cookie Butter Blondies

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**\$36** *Per Guest*

## SWEET AND SALTY

Sweet Tooth **V**

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

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Mexicali Fire

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

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Fruit and Nut

Raisins, Toasted Almonds, Cashews, Dried Cherries, Apricots

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**\$38** *Per Guest*

## PUMPKIN PATCH

Pumpkin Dulcey Blondies

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Pumpkin Pie Verrine

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Brown Butter Pumpkin Cookies

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**\$35** *Per Guest*

## CHEESE AND CRUDITE

Display of Assorted Cheeses **V**

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Fresh Vegetable Crudites **VGN GF**

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Smoky Eggplant and Roasted Garlic Herb Dip

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Mixed Nuts **VGN GF**

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**\$36** *Per Guest*

## A LA MODE

Ice Cream

Vanilla Bean, Illanka Chocolate, Ube

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Sorbet

Apricot, Sherry Roasted Strawberry

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Desserts

Fresh Fruit, Mini Cones, Apple Pie, Chocolate Pecan Pie, Biscuit Berry Cobbler Chocolate Chip Cookies, Snickerdoodle Cookies, Macaron Shells

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Toppings

Mexican Hot Chocolate Sauce, Fleur de Sel Caramel, Marshmallow Fluff, Amarena Cherries, Vanilla Bean Whipped Cream, Peanut Crunch, Candied Walnuts, Toasted Milk Crumble

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**\$50** *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

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

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

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

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

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

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

Chocolate Chunk, Double Chocolate Butterscotch, Snickerdoodle

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

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

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## SNACKS

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

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Yogurt Parfaits | \$16 Per Guest

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

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House Made Granola Bars | \$85 Per Dozen

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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

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**\$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

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**\$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

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Mindfulness Cards

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Hand Sanitizer

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Mints

---

Chapstick

---

Personal Packs of Tissues

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Emergen-C

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Stress Balls

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**\$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 Mondays

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Mixed Greens Salad **GF**

Crisp Shaved Vegetables and Sun-Dried Tomato Vinaigrette

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Cucumber and Tomato **GF**

Romaine Lettuce, Baby Kale, Vine Ripened Tomatoes, Olives, Baby Carrots, Cucumbers, Golden Balsamic Vinaigrette

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Pan Seared King Salmon Fillet **GF**

with Orange Cranberry Reduction

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Roasted Chicken Breast **GF**

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### MIDWEST

Available on Tuesdays

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Fall Squash Soup

Cinnamon Creme Fraiche, Toasted Pepitas and Walnuts, Chives

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Baby Kale and Tender Lettuce Salad

Shaved Fennel, Honey Crisp Apples, Pecans, Dried Cranberries, Lemon Maple Dressing

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Roasted Pear Salad

Arugula, Spinach, Shaved Bellavitano Wisconsin Cheese, Roasted Pears, Dried Cherries, Pomegranate Dill Dressing

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with Rosemary Sage Jus

Herb Marinated Cauliflower, Coconut Cream Sauce **GF**

Honey Citrus Roasted Brussel Sprouts, Dried Cranberries and Pecans

Wild Grain Pilaf, Cilantro, Petit Pois

Vanilla Bean Creme Brulee

Mixed Berries & Mascarpone Cream **GF**

**\$95** *Per Guest*

## AUTUMN

Available on Wednesdays

Heirloom Tomato Bisque  
Fontina Grilled Cheese Bites, Basil Oil, Toasted Pine Nuts

Frisee and Arugula Salad  
Ricotta Salata, Watermelon Radish, Roasted Squash, Orange Segments, Honey Dijon Vinaigrette

Candied Beet Salad  
Mache, Shaved Red Onion, Shaved Apple, Humboldt Fog Crumbles, Seasoned Rice Wine Vinaigrette

Roasted Chicken Sandwich  
Watercress, Avocado, Sundried Tomato Pesto, Fontina Cheese, Tomato and Herb Focaccia

Eggplant Parmesan Sandwich  
Fresh Mozzarella, Arugula, Roasted Tomato Spread, Parmigiano Reggiano, Butter Toasted Sesame Italian Baguette

Roasted Striploin  
Shaved Striploin, Caramelized Onion, Pickled Tomato, Arugula, Grain Mustard and Horseradish Aioli, Butter Toasted Sourdough

Chocolate Pecan Tarts

Salted Chocolate Rice Krispie Treats

Herb Roasted Chicken  
Sauce Chasseur

Pan Seared Faroe Island Salmon  
Herb Crust, Dill and Lemon Beurre Blanc

Rosemary and Sage Roasted Berkshire Pork Loin  
Seasonal Apple Relish

Charred Brussels Sprouts with Bacon Lardons, Red Wine Gastrique

Roasted Kohlrabi and Swiss Chard with Lemon Garlic Dressing

White Chocolate Mousse with Grapefruit Marmalade (GF) **GF**

Salted Caramel Tarts

Berry Financiers

**\$105** *Per Guest*

## POWER BOWL

Available on Thursday's

Farm Greens, Arugula and Baby Kale, and Bibb Lettuce  
Sun-dried Tomato Vinaigrette, White Balsamic Vinaigrette, Honey and Red Wine Vinaigrette

Quinoa, Couscous, Farro

Grilled Beef, Roasted Chicken

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

Pepitas, Marinated Chickpeas, Seasonal Greens

Lime Crème, 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 Guest*



Raspberry Buttermilk Panna Cotta **GF**

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**\$95** Per Guest

OAK STREET

Available Fridays **GF**

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Fingerling Potato Salad  
Basil Pesto, Heirloom Baby Tomatoes, Green Beans, Candied  
Lemon Zest

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Strawberry and Goat Cheese Salad  
Roasted Walnuts, Shaved Red Onion, Champagne Vinaigrette

---

Herb Roasted Prime Tenderloin  
Salmoriglio Sauce

---

Herb Crusted Jumbo Shrimp  
Ditalini Al Lemon, Petite Peas, Lemon Garlic Sauce

---

Roasted Beets with Sundried Tomato Gremolata and Crumbled  
Goat Cheese

---

Brown Butter Glazed Baby Carrots

---

Lemon Meringue Tarts

---

Chocolate Chip Pecan Pie

---

**\$95** Per Guest

POKE BOWL

Available Sundays

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Aloha Macaroni Salad  
Sweet Aioli Dressing, Pineapple, Celery, Carrots, Elbow Macaroni, Scallion

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Crispy Vegetable Egg Rolls, Sambal Chili Garlic Sauce

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Ahi Tuna, North Atlantic Salmon, Marinated Tofu

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THE CHICAGO

Available on Saturdays

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

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Classic Greek Salad **GFV**

Romaine Lettuce, Tomatoes, Olives, Cucumbers, Feta, Red Wine  
Vinaigrette

---

--choose two--

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Beef Hotdogs  
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  
Herb marinated Skirt Steak, Chicken, Onions, Cilantro, Corn and  
Flour Tortillas, Salsa Verde, Salsa Roja

---

Vitners Chips

---

Crispy Kennebec Fries

---

Mini Chicago Style Cheesecake

---

Cinnamon Sugar Churros with Assorted Sauces and Toppings

---

**\$95** Per Guest

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

---

Sweet Hawaiian Dinner Rolls

---

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

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**\$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.

### ROASTED TURKEY

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

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Smoked Mozzarella Pasta Salad

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Kettle Chips

---

Seasonal Farm Fruit

---

Chocolate Chip Cookie

---

**\$80** *Per Guest*

### 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

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Smoked Mozzarella Pasta Salad

---

Kettle Chips

---

Seasonal Farm Fruit

---

Chocolate Chip Cookie

---

**\$80** *Per Person*

### FALL APPLE AND CRANBERRY CHICKEN SALAD

Smoked Mozzarella Pasta Salad

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Kettle Chips

---

Seasonal Farm Fruit

---

House Made Chocolate Chip Cookies

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**\$80** *Per Guest*

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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  
With Green Onions and Basmati Rice

Lemongrass Grilled Chicken Caesar  
Gem Lettuce, Baby Kale, Toasted Garlic Croutons, Marinated  
White Anchovies Parmesan and House Made Caesar Dressing,  
Grilled Scallions

Ube Coconut Creme Tart  
Ube Panna Cotta, Coconut Creme, White Chocolate Chantilly,  
Ube Meringue

**\$85** *Per Person*

### WEDNESDAY

French Onion Soup  
with Gruyere Crouton

Grilled Hanger Steak **GF**  
Crispy Baby Potatoes, Asparagus, Baby Carrots, Herbs De  
Provence, Rosemary Sage Beef Jus

Spiced Pumpkin Cheesecake  
Gingersnap Sable, Vanilla Bean Chantilly, Cranberry Chutney

**\$90** *Per Person*

### FRIDAY

Friday's

Baby Kale and Cress  
Candied Walnut Salad, Parmigiano Reggiano, Honey Lemon Vinaigrette, Sourdough Croutons

Atlantic Halibut  
Roasted Atlantic Halibut, Apple Cider Beurre Blanc, Roasted Baby Potatoes with Scallions, French Green Beans

### TUESDAY & SUNDAY

Mixed Green Salad **V**  
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

Boca Negra **GF V**  
Flourless Chocolate Cake, Toasted Almond Anglaise, Mascarpone  
Cream, Berries

**\$85** *Per Person*

### THURSDAY

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

Striped Bass **V**  
Rapini, Confit Fingerling Potatoes, Citrus Braised Turnip, Blacked  
Spice Cream Sauce

Eclair **V**  
Tonka Bean Namelaka, Poached Pears, Candied Walnuts

**\$90** *Per Person*

## S'mores Opera

Graham Sponge, Bahibe Ganache, Toasted Mallow Buttercream

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**\$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 Tenderloin | \$13 Each

Black Garlic, Brie Mousse, Sourdough Bruschetta

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Ponzu Marinated Beef | \$13 Each

Spring Onion Mousse, Wonton Crisp

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Charred Roast Beef | \$13 Each

Whipped Blue Cheese, Sherry Shallot Vinaigrette, Mirco Cress

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Peekytoe Crab Salad **GF** | \$13 Each

Cucumber, Smoked Pepper Aioli

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Pan Seared Ahi Tuna | \$13 Each

Furikake, Hoisin Sauce, Wonton Crisp

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Garlic Shrimp Saganaki | \$13 Each

Lemon Herb Marinated Tomatoes, Crumbled Feta

---

Chicken Salad | \$13 Each

Zucchini, Blue Cheese Dressing, Apple, Prosciutto Crisp, Chervil,

Puff Pastry

---

Smoked Salmon Tartine | \$13 Each

### WARM SELECTIONS

Bourbon Smoked Beef Brisket | \$13 Each

Black Truffle, Parmesan, Buttermilk Biscuit

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Braised Short Rib | \$13 Each

Crispy Polenta Cake, Whipped Point Reyes Blue Cheese, Beef Jus Reduction

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Roasted Tenderloin | \$13 Each

Blueberry Whipped Ricotta, Sprouted Wheat Toast, Smoked Sea Salt

---

Lobster Beignets | \$13 Each

with Lemon Dill Aioli

---

Seared Scallops | \$13 Each

Espellete Remoulade

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Crab Cakes | \$13 Each

with Scallion Aioli

---

Grilled Butterfly Shrimp **GF** | \$13 Each

with Roasted Garlic Beurre Blanc

---

Olive Oil Toasted Baguette, Scallion, Agrumato

---

Chicken Empanada | \$13 Each  
with Roasted Red Pepper Sauce

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Chicken Caprese | \$13 Each  
Roasted Red Pepper Sauce, Ciabatta, Extra Virgin Olive Oil

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Thai Chicken Skewer | \$13 Each  
Celery Cucumber Relish, Green Curry Beurre Blanc

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## VEGETARIAN SELECTIONS

Hummus **V** | \$13 Each  
Olive Tapenade, Marinated Red Onion and Parsley Relish, Agrumato

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

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

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Steamed Vegetable Pot Stickers **V** | \$13 Each  
with Scallion Dipping Sauce

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Cucumber Roll **V** | \$13 Each  
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 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.

### SUSHI AND SASHIMI

Array of Sushi, Sashimi, Nigiri, Maki & Futomaki

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Wasabi, Soy Sauce, & Pickled Ginger

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**\$78** *Per Guest*

### SEAFOOD BAR

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

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Shucked Seasonal Oysters on the Half Shell with Classic Mignonette

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Each Selection Served with Cocktail Sauce, Lemon Wedges & Tabasco

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

### ANTIPASTO

### NOMI CHEESE AND CHARCUTERIE BOARD

## Grilled & Garden Seasonal Vegetables

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

**\$40** Per Person

## Chef's Selection of Cured Meats & Cheeses

with an Array of Cheeses and Cured Meats, Cornichons, Mustards, Dried Fruit, Nuts, Sourdough Bread

**\$47** 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 Guest

### 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

### SUSHI AND SASHIMI

Parmesan Wheel

Pappardelle Pasta

Soft Herbs

Roasted Garlic Bread

Grilled Garlic Shrimp, Roasted Chicken, Herb Marinated Steak

**\$840** Per 20 Guests

### WILD MUSHROOM STATION

Shiitake, Cremini, Portobello, King Trumpets, Maitake, Button and Porcini

Sauteed in Herb-Infused Oils, Basil and Tomato Compote

Italian Breads

**\$45** Per Guest

Assorted Maki Rolls, Nigiri, and Sashimi

Wakame Salad

Pickled Ginger, Wasabi, Soy Sauce

Octopus Salad

**\$1560** Per 20 Guest

### ENHANCEMENTS

Pomme Puree **GF V** | \$15 Per Person

Steak Frites | \$15 Per Person

Roasted Root Vegetable Medley **V GF VGN** | \$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

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 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

**\$25** Per Person

### DONUTS

Brioche Donuts  
Choose 5 options  
Vanilla Bean Glaze, Chocolate Glaze, Strawberry Jelly, Peanut Crunch, Bacon Crumbles, Sea Salt Caramel, Peanut Butter Cup, Oreo or Sprinkles

**\$250** *Chef Attendant Fee*

**\$25** *Per Person*

## DESSERT VERRINES

Choose 3 options

Rice Pudding with Cajeta

Salted Turtle Pots de Creme

Tiramisu

Chocolate L'Orange

Berry Ricotta Cheesecake Mousse

Matcha Panna Cotta with Strawberry

**\$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 |

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

### 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



Coffee Caramel Entremet **V**

Coffee Mousse, Vanilla Caramel, Hazelnut Sponge

**\$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

Chevre Cheesecake **V**

Honey Cremeux, Meringue, Poached Pears

**\$154** 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

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

Matcha Opera **GF**

Matcha Sponge, Black Sesame Buttercream, Raspberry Jam

**\$145** Per Person

Chocolate Truffle Gateau **GF**

Chocolate Flourless Cake, Jivara Whipped Ganache, Guanaja Mousse, Candied Cocoa Nibs

**\$154** 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 **V**

Salted Caramel, Dulcey Chantilly, Marcona Almonds

**\$154** 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

PLANNER'S CHOICE APPETIZER

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*

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

## 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 Stiploin |  
Creamy Polenta, Crispy Portobello Mushrooms, Caramelized Onion Jus

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

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

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

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

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Citrus Steamed Halibut |  
Asparagus, Confit Potatoes, Olive Tapenade

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

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

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## PLANNER'S CHOICE DESSERT

Ube Coconut Crème Tart **GF**  
Ube Panna Cotta, Coconut Crème, White Chocolate Chantilly, Ube Meringue

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Spiced Pumpkin Cheesecake **GF**  
Gingersnap Sable, Vanilla Bean Chantilly, Cranberry Chutney

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Boca Negra **V**  
Flourless Chocolate Cake, Toasted Almond Anglaise, Mascarpone Cream, Berries

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Éclair **V**  
Tonka Bean Namelaka, Poached Pear, Candied Walnuts

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S'mores Opera **V**  
Graham Sponge, Bahibe Ganache, Toasted Mallow Buttercream

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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

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Roasted Red Pepper Bisque **V**

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Chopped Salad  
Pasta Cabbage, Bacon, Tomato, Blue Cheese, Scallion, Chicken,

### BELLA ITALIA

Choose 3 Salads

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

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Roman Wedge Salad

White Balsamic Dressing

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

Choose 3 Entree's

Apple Cider Glazed Pork Loin

Pan Roasted Trout with Almond Pistou

Chicken Vesuvio

Potatoes, Mushrooms, Scallion, Peas, White Wine Broth

Stout Braised Short Ribs

Sides Included

Grilled Asparagus with Lemon and Parmesan **V**

Roasted Wedge Potatoes with Gremolata **VGN V GF**

Choose 3 Desserts

Passion Fruit Tart **V**

Coconut Tapioca with Roasted Pineapple

Chocolate Caramel Mousse Cake

Sweet Potato Cheesecake with Toasted Mallow **V**

**\$170** *Per Person*

Iceberg Lettuce, Tomato, Bacon Lardons, Blue Cheese Dressing

Beet Panzanella Salad **V VGN**

Red & Yellow Beets, Ciabatta, Tomatoes, Red Onion, Parsley Dijon Vinaigrette

Arugula Salad **VGN V GF**

Cremeni Mushrooms, Cherry Tomatoes, Shaved Red Onions, Pecorino, Red Vine Vinaigrette

Choose 3 Entree's

Bucatini Bolognese

Lobster Fra Diavolo

with Linguini, Pomodoro Sauce, Garlic

Chicken Marsala

with Proscuitto, Cremeni Mushrooms, Parsley, Marsala Sauce

Pan Seared Halibut with a Lemon Caper Sauce

Gnocchi **V**

with Bright Lights Chard, Parsnip, Tarragon Butter, Parmesan

Sides Included

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

Garlic Herb Orzo Pilaf **V**

Choose 3 Desserts

Cannoli **V**

Gianduja Blood Orange Verrine

Lemon Panna Cotta with Raspberry **GF**

Chocolate Hazelnut Flourless Cake **V**

Tiramisu Verrine

**\$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

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

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

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

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### CHARDONNAY

Frog's Leap, Napa Valley | \$120 per Bottle

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

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

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

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

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

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### CABERNET SAUVIGNON

Details by Sinegal, Sonoma County | \$120 per Bottle

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Pine Ridge Vineyards, Napa Valley | \$150 per Bottle

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Silver Oak, Alexander Valley | \$260 per Bottle

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### SAUVIGNON BLANC

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

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

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### PINOT NOIR

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

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Domaine Serene, 'Yamhill Cuvée', Willamette Valley | \$190 per Bottle

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Bouchard Beaune Du Chateau Rouge | \$130 per Bottle

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### BORDEAUX AND RHONE VALLEY

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

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

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Châteauneuf-du-Pape, Perrin 'Les Sinards' | \$140 per Bottle

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## ITALY AND SPAIN

Bodegas Muga, Reserva, La Rioja | \$100 per Bottle

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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

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Two Hour | \$74 Per person

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Three Hour | \$90 Per person

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Four Hour | \$100 Per person

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### 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 Whisky  
Bacardi Light Rum, Patron Silver Tequila

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Domestic Beer | \$14

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Local and Craft Beers | \$15

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House Wines | \$21

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

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Bottled Water | \$12

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Soft Drinks | \$12

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### LABOR CHARGES

Bartender | \$250

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

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