
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.

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** 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

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

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

with Scallion and Piquillo Peppers

\$88 *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

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

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

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

Chocolate Chunk Scone

Lemon Meringue Tart with Fresh Berries

Sliced Tropical Fruits

Grapefruit and Thyme Madeleines

Clotted Cream

\$42 Per Guest

INTERNATIONAL BAKERY

Chocolate Croissants

Cinnamon Buns

Chef's Selection of Danishes

Mini Croissants

\$34 Per Guest

FALL ORCHARD PARTY

Apples

Orange Cranberry Scone

Vanilla Hazelnut Cream Tart

Pumpkin Coffee Crumb Cake

Espresso Chocolate Chunk Scone

\$39 Per Guest

SWEET DIPS

Nutella, Biscoff Cookie Butter, Honey Cashew Butter

Apple Wedges

Celery Sticks

Baby Carrots

Churro Sticks

\$34 Per Guest

BRIOCHE DONUT HOLES

Classic Glazed

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

Trail Mix

Dried Fruits

\$34 *Per Guest*

THE SPREAD

Cranberry Whipped Feta, Toasted Pistachios **GF**

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

Roasted Butternut Squash Dip, Cinnamon **GF**

Garlic and Herb Cheese Spread **V**

Assortment of Breads and Crackers **V**

Lavash, Grissini, French Baguette, Grilled Sourdough

\$34 *Per Guest*

NOMI BARS

Spiced Pumpkin Bars **V**

Lemon Bars **V**

Salted Caramel Apple Bar

Dark Chocolate Raspberry Brownies

Cookie Butter Blondies

\$36 *Per Guest*

CHEESE AND CRUDITE

Display of Assorted Cheeses **V**

Fresh Vegetable Crudites **VGN GF**

Smoky Eggplant and Roasted Garlic Herb Dip

Mixed Nuts **VGN GF**

\$36 *Per Guest*

SWEET AND SALTY

Sweet Tooth **V**

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

\$38 *Per Guest*

A LA MODE

Ice Cream

Vanilla Bean, Illanka Chocolate, Ube

Sorbet

Apricot, Sherry Roasted Strawberry

Desserts

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

Toppings

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

\$50 *per guest*

PUMPKIN PATCH

Pumpkin Dulcey Blondies

Pumpkin Pie Verrine

Brown Butter Pumpkin Cookies

\$35 *Per Guest*

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A La Carte Bakeries and Snacks

Variety of goods available during morning and afternoon breaks.

BAKERY

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

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

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

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

SNACKS

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

Yogurt Parfaits | \$16 Per Guest

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

House Made Granola Bars | \$85 Per Dozen

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

Assorted 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

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

\$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. 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

Mixed Greens Salad **GF**

Crisp Shaved Vegetables and Sun-Dried Tomato Vinaigrette

Cucumber and Tomato **GF**

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

Pan Seared King Salmon Fillet **GF**

with Orange Cranberry Reduction

Roasted Chicken Breast **GF**

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*

MIDWEST

Available on Tuesdays

Fall Squash Soup

Cinnamon Creme Fraiche, Toasted Pepitas and Walnuts, Chives

Baby Kale and Tender Lettuce Salad

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

Roasted Pear Salad

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

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

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

Raspberry Buttermilk Panna Cotta **GF**

\$95 Per Guest

OAK STREET

Available Fridays **GF**

Fingerling Potato Salad

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

THE CHICAGO

Available on Saturdays

Chopped Salad

Basil Pesto, Heirloom Baby Tomatoes, Green Beans, Candied
Lemon Zest

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

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

Classic Greek Salad **GFV**
Romaine Lettuce, Tomatoes, Olives, Cucumbers, Feta, Red Wine
Vinaigrette

--choose two--

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

POKE BOWL

Available Sundays

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

Crispy Vegetable Egg Rolls, Sambal Chili Garlic Sauce

Ahi Tuna, North Atlantic Salmon, Marinated Tofu

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

Sweet Hawaiian Dinner Rolls

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

Choose Two Desserts From the Following

Mixed Berries & Mascarpone Cream Vanilla Bean Creme Brulee Lemon Meringue Tarts Chocolate Chip Pecan Pie Mini Chicago Style Cheesecake

\$115 Per Guest

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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 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

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

Kettle Chips

Seasonal Farm Fruit

House Made Chocolate Chip Cookies

\$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

\$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

Ponzu Marinated Beef | \$13 Each
Spring Onion Mousse, Wonton Crisp

Charred Roast Beef | \$13 Each
Whipped Blue Cheese, Sherry Shallot Vinaigrette, Mirco Cress

Peekytoe Crab Salad **GF** | \$13 Each
Cucumber, Smoked Pepper Aioli

Pan Seared Ahi Tuna | \$13 Each
Furikake, Hoisin Sauce, Wonton Crisp

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
Olive Oil Toasted Baguette, Scallion, Agrumato

WARM SELECTIONS

Bourbon Smoked Beef Brisket | \$13 Each
Black Truffle, Parmesan, Buttermilk Biscuit

Braised Short Rib | \$13 Each
Crispy Polenta Cake, Whipped Point Reyes Blue Cheese, Beef Jus
Reduction

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

Crab Cakes | \$13 Each
with Scallion Aioli

Grilled Butterfly Shrimp **GF** | \$13 Each
with Roasted Garlic Beurre Blanc

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 | \$13 Each

Celery Cucumber Relish, Green Curry Beurre Blanc

VEGETARIAN SELECTIONS

Hummus **V** | \$13 Each

Olive Tapenade, Marinated Red Onion and Parsley Relish, Agrumato

Rosemary Parmesan Shortbread **V** | \$13 Each

Pomodoro, Parmesan Avocado Puree, Cherry Tomato, Feta

Mushroom Arancini **V** | \$13 Each

with Pomodoro, Parmesan

Steamed Vegetable Pot Stickers **V** | \$13 Each

with Scallion Dipping Sauce

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

Wasabi, Soy Sauce, & Pickled Ginger

\$78 *Per Guest*

SEAFOOD BAR

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

Shucked Seasonal Oysters on the Half Shell with Classic Mignonette

Each Selection Served with Cocktail Sauce, Lemon Wedges & Tabasco

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

ANTIPASTO

Grilled & Garden Seasonal Vegetables

Served with Focaccia & Ciabatta Bread, Mushroom Dip, Eggplant

NOMI CHEESE AND CHARCUTERIE BOARD

Chef's Selection of Cured Meats & Cheeses

with an Array of Cheeses and Cured Meats, Cornichons, Mustards,

Caviar

\$40 Per Person

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,

DONUTS

Brioche Donuts

Choose 5 options

Caramel, Black Pepper Cajeta, Toasted Almond

\$25 Per Person

\$250 Chef Attendant Fee

Vanilla Bean Glaze, Chocolate Glaze, Strawberry Jelly, Peanut Crunch, Bacon Crumbles, Sea Salt Caramel, Peanut Butter Cup, Oreo or Sprinkles

\$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

Coffee Caramel Entremet **V**
Coffee Mousse, Vanilla Caramel, Hazelnut Sponge

\$145 Per Person

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

Chocolate Truffle Gateau **GF**
Chocolate Flourless Cake, Jivara Whipped Ganache, Guanaja
Mousse, Candied Cocoa Nibs

\$154 Per Person

DINNER THREE

DINNER FOUR

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

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

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

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

Personal Preference

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

TO CREATE YOUR PERSONAL PREFERENCE MENU

1. Includes One Appetizer, One Salad, Choice of Entrees (Select Up to Two) and One Dessert

2. Each Additional Entree +\$20

PLANNER'S CHOICE APPETIZER

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

Assorted Chefs Sushi

3. A custom printed menu featuring up to four entree selections is provided for your guest

\$170 *Per Person*

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

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

Loch Duart Salmon
Braised Red Cabbage, Herb Spatzle, 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

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

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

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

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

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

BELLA ITALIA

Choose 3 Salads

Roasted Red Pepper Bisque **V**

Chopped Salad

Pasta Cabbage, Bacon, Tomato, Blue Cheese, Scallion, Chicken,
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*

Caprese Salad **GF**

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

Roman Wedge Salad

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**

Cremini 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, Cremini 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

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

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

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

CHARDONNAY

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

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

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

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

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

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

CABERNET SAUVIGNON

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

Bodegas Muga, Reserva, La Rioja | \$100 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

PINOT NOIR

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

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

Bouchard Beune Du Chateau Rouge | \$130 per Bottle

BORDEAUX AND RHONE VALLEY

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

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

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

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 Whisky Bacardi Light Rum, Patron Silver Tequila

Domestic Beer | \$14

Local and Craft Beers | \$15

House Wines | \$21

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

Bottled Water | \$12

Soft Drinks | \$12

LABOR CHARGES

Bartender | \$250

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

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