

CURATED

CUISINE



THE BLACKSTONE

Breakfast

BREAKFAST

CONTINENTAL

Classic Continental | 40

SLICED SEASONAL FRUIT

INDIVIDUAL YOGURTS

ASSORTED BREAKFAST PASTRIES

WHIPPED BUTTER & PRESERVES

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

Savory Additions

SMOKED BACON | 9 PER PERSON

PORK SAUSAGE | 9 PER PERSON

SMOKED HAM | 9 PER PERSON

TURKEY BACON | 9 PER PERSON

HARD BOILED EGGS | 54 PER DOZEN

TRADITIONAL HASHBROWNS | 8 PER PERSON

ROASTED RED BLISS POTATOES | 8 PER PERSON

PEPPERS & ONIONS

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE
MINIMUM GUARANTEED NUMBER OF 20 GUESTS IS REQUIRED FOR ALL BREAKFAST MENUS
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 20 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

BREAKFAST

DELIGHTS

Classics

GRANOLA BARS | 5 EACH

ENERGY BARS | 5 EACH

ASSORTED WHOLE FRUIT | 5 EACH

SLICED SEASONAL FRUIT | 8 PER PERSON

ASSORTED GREEK YOGURT | 7 PER PERSON

YOGURT PARFAITS | 9 EACH
HOUSE GRANOLA & FRESH BERRIES

OVERNIGHT OATS | 9 EACH
GREEK YOGURT, MAPLE SYRUP, BROWN SUGAR, CHIA SEEDS, FRESH BERRIES

ASSORTED CEREALS | 7 EACH
MILK

Breads + Pastries

DANISHES, CROISSANTS, MUFFINS | 84 PER DOZEN

BAGELS | 96 PER DOZEN
DUO OF CREAM CHEESES

LOCAL DOUGHNUTS | 84 PER DOZEN

CHOICE OF THREE BREAD SELECTIONS | 8 PER PERSON
WHEAT, WHOLE GRAIN, RYE, SOURDOUGH, WHITE, ENGLISH MUFFIN
SERVED WITH WHIPPED BUTTER & HOUSE MADE JAM

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BREAKFAST

DELIGHTS

Hot Items

STEEL-CUT OATMEAL | 8 PER PERSON

GOLDEN RAISINS, CANDIED WALNUTS, BROWN SUGAR

FARM FRESH SCRAMBLED EGGS | 9 PER PERSON

WAFFLES | 11 PER PERSON

BLUEBERRIES, STRAWBERRIES, BANANAS, NUTELLA,
CHOCOLATE SAUCE, NUTS, WHIPPED CREAM, CARAMEL

SOURDOUGH FRENCH TOAST | 11 PER PERSON

MAPLE SYRUP, WHIPPED BUTTER, VANILLA CHANTILLY, CINNAMON, BROWN SUGAR

BACON + CHEDDAR BREAKFAST SANDWICH | 12 EACH

SCRAMBLED EGGS, SMOKED BACON, WHITE CHEDDAR, CROISSANT

HAM + SWISS BREAKFAST SANDWICH | 12 EACH

SCRAMBLED EGGS, SMOKED HAM, SWISS CHEESE, AVOCADO, BAGEL

VEGGIE BREAKFAST WRAP | 12 EACH

SCRAMBLED EGGS, ROASTED TOMATO, MUSHROOM,
GOAT CHEESE, SPINACH, PIQUILLO PEPPERS

CHILIQUILLES | 18 PER PERSON

SCRAMBLED EGGS, TORTILLA CHIPS, CHORIZO,
PICO DE GALLO, SOUR CREAM, GUACAMOLE

BISCUITS + GRAVY | 18 PER PERSON

CHEDDAR BISCUIT & SAUSAGE GRAVY

CORNED BEEF HASH | 14 PER PERSON

ONIONS, YUKON GOLD POTATOES

SHORT RIB HASH | 15 PER PERSON

ONIONS, PEPPERS, YUKON GOLD POTATOES

OXTAIL HASH | 15 PER PERSON

LEEK FONDUE, YUKON GOLD POTATOES

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BREAKFAST

BUFFETS

Morning Sunshine | 48

SLICED SEASONAL FRUIT

ASSORTED BREAKFAST PASTRIES

WHIPPED BUTTER & PRESERVES

GRANOLA + BERRY YOGURT PARFAITS

FARM FRESH SCRAMBLED EGGS

SMOKED BACON + PORK SAUSAGE

BREAKFAST POTATOES

PANCAKES

MAPLE SYRUP, WHIPPED BUTTER, PRESERVES

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

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BREAKFAST

BUFFETS

Strong Start | 50

SLICED SEASONAL FRUIT

ASSORTED BREAKFAST PASTRIES

WHIPPED BUTTER & PRESERVES

STEEL-CUT OATMEAL

GOLDEN RAISINS, CANDIED WALNUTS, BROWN SUGAR

INDIVIDUAL CEREALS

MILK

FARM FRESH SCRAMBLED EGGS

SMOKED BACON + PORK SAUSAGE

BREAKFAST POTATO CASSEROLE

WARM CINNAMON BUNS

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

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TRADE COFFEE, DECAFFEINATED COFFEE,
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BREAKFAST

BUFFETS

Hale & Hearty | 58

SLICED SEASONAL FRUIT

WHOLE GRAIN MUFFINS + WARM ZUCCHINI BREAD

WHIPPED BUTTER & HOUSE JAMS

ASSORTED GREEK YOGURT

OVERNIGHT OATS

GREEK YOGURT, MAPLE SYRUP, BROWN SUGAR, CHIA SEEDS, BERRIES

AVOCADO TOAST WITH GOAT CHEESE

EGG WHITE FRITTATAS

SPINACH & CHERRY TOMATOES

SMOKED BACON + PORK SAUSAGE

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

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BREAKFAST

BUFFETS

Southern Comfort | 58

SLICED SEASONAL FRUIT

WARM PECAN ROLLS

BISCUITS + SAUSAGE GRAVY

CHICKEN + WAFFLES

FARM FRESH SCRAMBLED EGGS WITH CHEESE

SMOKED HAM

ROASTED RED BLISS POTATOES

PEPPERS & ONIONS

SELECTION OF CHILLED FRUIT JUICES

COFFEE + TEA

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Break

BREAKS

SNACKS + REFRESHMENTS

Golden Era | 75

GOLD-BRUSHED FRENCH MACARONS

GOLD-DUSTED CRÈME PUFFS

LIQUID GOLD

CARAMEL FONDUE

GOLDEN RASPBERRIES + CURATED CHEESES

BLINI + CAVIAR

CRÈME FRAICHE, GOLD FLAKE

CHAMPAGNE SPLITS

Flashing Lights | 24

ASSORTED SODAS

FRESH BUTTERED POPCORN

CARAMEL CORN

ASSORTED CANDY

MILK DUDS, RAISNETS, SOUR PATCH KIDS,
REESE'S PEANUT BUTTER CUPS, DOTS

PER PERSON PRICING IS BASED ON 30 MINUTES OF SERVICE

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BREAKS

SNACKS + REFRESHMENTS

Parkside | 26

BUILD YOUR OWN TRAIL MIX

HOUSEMADE GRANOLA, DRIED FRUITS, NUTS,
M&M'S, YOGURT COVERED RAISINS,
CHOCOLATE CHIPS, BANANA CHIPS, PRETZELS

ASSORTED WHOLE FRUIT

PETIT AVOCADO TOAST

GOAT CHEESE

The Yogi | 28

BLUEBERRY GREEK YOGURT SMOOTHIE SHOOTERS

EDAMAME HUMMUS + GRILLED NAAN

WHITE CHEDDAR POPCORN

ROOT VEGETABLE CHIPS

NUTS + SEEDS

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BREAKS

SNACKS + REFRESHMENTS

Tea Time | 28

CUCUMBER TEA SANDWICHES

PROSCUITTO-FIG TEA SANDWICHES

OLIVE TAPENADE TEA SANDWICHES

LEMON SCONES

CHOCOLATE ÉCLAIRS

HERBAL TEA SELECTIONS

HOT WATER, HONEY, LEMONS

312 Butcher | 30

VARIETY OF MIDWEST CHEESES + CHARCUTERIES

PICKLED VEGETABLES

SELECTION OF MUSTARDS + FRUIT PRESERVES

LOCAL BREADS + CRACKERS

SWEET + SPICY ROASTED NUTS

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BREAKS

SNACKS + REFRESHMENTS

Sweet Home Chicago | 34

MINI CHICAGO STYLE HOT DOGS

ITALIAN BEEF BITES

JAY'S POTATO CHIPS

GARRETT POPCORN

CHICAGO MIX

GOOSE ISLAND ROOT BEER

Potato Showcase | 26

ASPARAGUS + YUKON GOLD POTATO FLATBREAD

GARLIC AIOLI, GOAT CHEESE

HOUSEMADE TRIO OF POTATO CHIPS

TRUFFLE AIOLI DIP, CARAMELIZED ONION DIP, CREAMY AVOCADO DIP

CORN + CHEDDAR MASHED POTATO FRITTERS

CHIVE CRÈME FRAICHE

SWEET POTATO CUPCAKES

BROWN SUGAR CREAM CHEESE

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BREAKS

ALL-IN-ONE PACKAGE

Curated Package | 175

ALL DAY COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ALL DAY FRUIT-INFUSED WATER

BREAKFAST

FRESH SLICED FRUIT, ASSORTED GREEK YOGURT, DANISHES,
CROISSANTS, MUFFINS, OVERNIGHT OATS, ASSORTED JUICES

MORNING BREAK

BUILD YOUR OWN TRAIL MIX, ASSORTED WHOLE FRUIT

LUNCH

BUFFET OF THE DAY

AFTERNOON BREAK

HOUSEMADE TRIO OF POTATO CHIPS, COOKIES & BROWNIES

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BREAKS

A LA CARTE

Eat

SLICED SEASONAL FRUIT | 8 PER PERSON

ASSORTED GREEK YOGURT | 7 PER PERSON

DANISHES, CROISSANTS, MUFFINS | 84 PER DOZEN

BAGELS | 96 PER DOZEN

DUO OF CREAM CHEESES

LOCAL DOUGHNUTS | 84 PER DOZEN

KIND BARS | 5 EACH

ENERGY BARS | 5 EACH

ASSORTED WHOLE FRUIT | 5 EACH

ASSORTED CEREALS | 7 EACH

MILK

CANDY BARS | 5 EACH

INDIVIDUAL BAGS OF CHIPS, PRETZELS, POPCORN | 5 EACH

MIXED NUTS | 35 PER POUND

COOKIES + BROWNIES | 72 PER DOZEN

JUMBO PRETZELS | 84 PER DOZEN

CHEESE SAUCE & MUSTARD SAUCE

MACARONS | 96 PER DOZEN

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BREAKS

A LA CARTE

Drink

COFFEE + TEA | 140 PER GALLON

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

ICED COFFEE | 150 PER GALLON

ICED TEA | 48 PER GALLON

FRUIT JUICE | 65 PER GALLON

FRESHLY SQUEEZED ORANGE,
GRAPEFRUIT, APPLE, CRANBERRY

LEMONADE | 48 PER GALLON

HOUSEMADE SMOOTHIES | 78 PER GALLON

BOTTLED WATER | 5 EACH

SPARKLING WATER | 6 EACH

FRUIT JUICE | 6 EACH

ASSORTED BOTTLES

SOFT DRINKS | 6 EACH

FLAVORED SAN PELLEGRINO | 7 EACH

CHITOWN ROOT BEER | 7 EACH

BOTTLED ICED TEA | 7 EACH

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Lunch

LUNCH

PLATED

Choice of Soup or Salad

SMOKED TOMATO SOUP

PARMESAN-GARLIC CROUTONS

BUTTERNUT SQUASH SOUP

TOASTED & SPICED PEPITA SEEDS, MAPLE CRÈME

GRILLED CORN CHOWDER SOUP

RED PEPPER ESSENCE, CILANTRO CRÈME FRAICHE

CARROT GINGER SOUP

LEMON GRASS

CREAM OF POTATO SOUP

FRIED LEEKS

BIBB + BERRY

BIBB LETTUCE, BLUEBERRIES, HEARTS OF PALM,
CANDIED WALNUTS, BERRY VINAIGRETTE

CLASSIC CAESAR

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,
CAESAR DRESSING

BLT SALAD

WEDGE ICEBERG LETTUCE, TOMATOES,
BACON, BLUE CHEESE DRESSING

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA
PRICE BASED ON ENTREE**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE

CHOICE OF TWO ENTREES FOR 20 GUESTS OR MORE

A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 20 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

PLATED

Choice of Soup or Salad Continued

BABY BEET SALAD

ARGULA, PISTACHIO, GOAT CHEESE,
BABY BEETS, RADISH, ORANGE VINAIGRETTE

PEAR + PECAN

MIXED GREENS, POACHED PEAR, TOASTED PECAN,
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

KALE + APPLE

KALE, GRANNY SMITH APPLES, WALNUTS,
RED ONION, FETA CHEESE, LEMON DRESSING

Dessert Selection

CHOCOLATE PAVE

CARAMEL BRITTLE, WHITE CHOCOLATE STREUSEL

UPSIDE DOWN PINEAPPLE CAKE

ORANGE ZEST

CARROT CAKE

CANDIED WALNUTS, CARROT GLAZE

BERRY PAVLOVA

LEMON WHIPPED CREAM

CHOCOLATE PANNA COTTA

RASPBERRY JAM

LEMON PISTACHIO TART

STRAWBERRY PRESERVES, SWEET BRÛLÉÉ

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LUNCH

PLATED

Choice of Entree | 6 OZ PROTEIN

SEARED SKUNA BAY SALMON | 87

VERJUS BLANC SOUS-VIDE SHAVED CARROTS,
GOLDEN RAISIN & PINE NUT GREMOLATTA,
AMBER-HONEY GLAZED THUMBALINA CARROTS

SEARED AMISH CHICKEN | 85

ROSEMARY JUS, CRISPY LEEKS, CREAMY HEIRLOOM SAGE POLENTA
WILTED KALE, BUTTER POACHED ROOT VEGETABLE,
CRISPY PANCETTA

PAN-ROASTED CHICKEN | 85

LEMON HERB JUS, CREAMY FARRO RISOTTO,
GRILLED ASPARAGUS, BABY ZUCCHINI

SEARED CHICKEN | 85

PONZU SOY GLAZE, SESAME SEARED BOK CHOY,
COCONUT JASMINE RICE

BRAISED SHORT RIB | 95

SAUCE ALBUFERA, TRUFFLED WHITE STONE GRITS,
WILTED HEARTY GREENS, CHARRED PURPLE CAULIFLOWER

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LUNCH

PLATED

Choice of Entree Continued | 6 OZ PROTEIN

BERKSHIRE PORK CHOP | 87

APPLE MOSTARDA, SWEET & SOUR SWISS CHARD
CREAMY WHITE STONE SAGE GRITS

DUO PLATE | 105

HANGAR STEAK, BLACK PEPPER JUS, CHICKEN ROULADE,
WHITE WINE SAUCE, TRUFFLED SAVORY BREAD PUDDING,
ROASTED BRUSSELS SPROUTS

CHARRED CAULIFLOWER STEAK | 80

VEGETABLE DEMI, PEARL BARLEY WITH BING CHERRIES,
POTATO & CAULIFLOWER PURÉE

PANKO-CRUSTED EGGPLANT | 80

HOISIN GLAZE, STIR FRY SUGAR SNAP PEAS & BABY BOK CHOY,
SOBA NOODLES

GNOCCHI | 80

SPINACH, TOASTED PINE NUTS, LEMON ZEST,
MUSHROOM CREAM SAUCE

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LUNCH

DAILY BUFFET

Monday & Saturday | 60

BLT SALAD

WEDGE ICEBERG LETTUCE, TOMATOES,
BACON, BLUE CHEESE DRESSING

TOMATO BASIL SOUP

GRILLED CHICKEN BREAST
SPINACH & MUSHROOM STUFFED,
SUN-DRIED TOMATO & GOAT CHEESE SAUCE

SLICED SIRLOIN

MUSHROOMS & SNOW PEAS, GARLIC SOY

PEAS + CARROTS

ORANGE-HONEY BUTTER GLAZE

POTATO SALAD

UPSIDE DOWN PINEAPPLE CAKE

CHERRIES, ORANGE GLAZE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

NO SUBSTITUTIONS ON DAILY BUFFETS

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LUNCH

DAILY BUFFET

Tuesday | 60

CLASSIC CAESAR

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,
CAESAR DRESSING

MATZO BALL SOUP

GRILLED CHICKEN BREAST

BRAISED FENNEL, SPICY PEACH GLAZE

LOCALLY SOURCED WHITEFISH

CITRUS BUERRE BLANC

POTATO CAKES

LEEK CRÈME FRAICHE

CHARRED BRUSSELS SPROUTS

HAZELNUTS, GASTRIQUE,
FINE HERBS

BUTTERSCOTCH PUDDING

VANILLA WAFERS, PEANUT BRITTLE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

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LUNCH

DAILY BUFFET

Wednesday & Sunday | 60

KALE + APPLE

KALE, GRANNY SMITH APPLES, WALNUTS,
RED ONION, FETA CHEESE, LEMON DRESSING

CARROT GINGER SOUP

LEMONGRASS

GRILLED CHICKEN BREAST

AVOCADO & CORN RELISH

BRAISED SHORT RIB

PIPERADE STEW

RISOTTO

MUSHROOMS, PEAS, PARMESAN,
MARSCAPONE CHEESE

CHARRED CAULIFLOWER FLORETS

HERB BUTTER

VANILLA SPONGE CAKE

BERRIES, WHIPPED CREAM

COFFEE + TEA

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TRADE COFFEE, DECAFFEINATED COFFEE,
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LUNCH

DAILY BUFFET

Thursday | 60

BIBB + BERRY

BIBB LETTUCE, BLUEBERRIES, HEART OF PALM,
CANDIED WALNUTS, BERRY VINAIGRETTE

CREAM OF POTATO SOUP

FRIED LEEKS

BEEF BRISKET

SHALLOT AGRODOLCE, PEPPER JUS

SALMON

DILL, CAPERS, WHOLE GRAIN MUSTARD SAUCE

POTATO WEDGES

SEA SALT, TRUFFLE OIL

GREEN BEAN CASSEROLE

CRISPY ONION STRINGS

GERMAN CHOCOLATE CUPCAKES

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

NO SUBSTITUTIONS ON DAILY BUFFETS

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE
MINIMUM GUARANTEED NUMBER OF 20 GUESTS IS REQUIRED FOR ALL BUFFET MENUS
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 20 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

DAILY BUFFET

Friday | 60

PEAR + PECAN

MIXED GREENS, POACHED PEAR, TOASTED PECAN,
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

BLACK BEAN SOUP

CILANTRO CREAM

GRILLED CHICKEN BREAST

SWISS CHARD & SLOW ROASTED CHERRY TOMATO SALAD

MEATBALLS

TOMATO SAUCE, PARMESAN, HERBS

GNOCCHI

SPINACH, TOASTED PINE NUTS,
LEMON ZEST, MUSHROOM CREAM SAUCE

SEASONAL SUCCOTASH

STRAWBERRY RHUBARB PIE

COFFEE + TEA

FRESHLY BREWED 100% ORGANIC FAIR
TRADE COFFEE, DECAFFEINATED COFFEE,
SELECTION OF INTERNATIONAL TEAS

NO SUBSTITUTIONS ON DAILY BUFFETS

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LUNCH

BUFFET

Farmers Market | 64

SMOKED TOMATO SOUP

PARMESAN-GARLIC CROUTONS

ARTISAN GREENS + TRIO OF GRAINS

TOPPINGS: SLICED GRILLED CHICKEN BREAST, BAY SHRIMP,
SLICED BEEF, BLACK BEANS, ROASTED CORN, TOMATOES,
SHREDDED CARROTS, CUCUMBER, GREEN BEANS,
BOILED EGG, SPROUTS, SWEET PEAS, SCALLIONS

FRUIT SALAD

ROOT VEGETABLE CHIPS

CHOCOLATE MOUSSE

WARM BANANA BREAD PUDDING

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LUNCH

BUFFET

Pie Shop | 66

CLASSIC CAESAR

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,
CAESAR DRESSING

CHICKEN POT PIE

SHEPHERD'S PIE

VEGGIE PIE

BROCCOLI, CARAMELIZED ONIONS,
BÉCHAMEL SAUCE

PUMPKIN PIE

SPICY PEPITAS, CINNAMON WHIPPED CREAM

TAFFY APPLE PIE

CARAMEL, CHOPPED PEANUTS

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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LUNCH

BUFFET

The Deli | 62

SEASONAL SOUP SELECTION

BREAD

ARTISAN ROLLS, CROSSIANTS, WHOLE GRAIN BREAD,
GLUTEN-FREE BREAD

MEAT

SMOKED TURKEY, HAM, ROAST BEEF,
PASTRAMI, TUNA SALAD

CHEESE

SHARP CHEDDAR, SWISS,
PROVOLONE, MONTEREY JACK

VEGGIES

RED ONION, LETTUCE, TOMATOES,
PICKLES, BANANA PEPPERS

SPREADS

GARLIC AIOLI, MUSTARD, MAYO

POTATO SALAD

CREAMY COLESLAW

HOUSEMADE CHIPS

COOKIES + BROWNIES

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

BUFFET

Hong Kong | 68

CARROT GINGER SOUP

LEMON GRASS

KIM CHI

TATSOI, PICKLED CARROT, RED PEPPER,
CILANTRO, KIRBY CUCUMBERS

STIR FRIED VEGGIES

SZECHUAN PEPPER, SESAME OIL,
SOY SAUCE

SEARED SALMON

PONZU SOY GLAZE, BABY BOK CHOY,
JASMINE RICE

TERIYAKI FLANK STEAK

CHARRED SCALLION, ROASTED SHISHITO PEPPERS

VEGGIE LO MEIN

RED PEPPER, EDAMAME, CARROT,
DAIKON

COCONUT CRÈME CUPS

DRAGON FRUIT GELEE

FORTUNE COOKIES

PPER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

BUFFET

Baja | 68

POZOLE

PORK, HOMINY

ELOTE SALAD

ROASTED CORN, POBLANO PEPPERS, AVOCADO,
COTIJA CHEESE, CREAMY TEQUILA-LIME VINAIGRETTE

GRILLED CHICKEN + STEAK FAJITAS

ROASTED BELL PEPPERS, GRILLED ONIONS, CHIMICHURRI

RICE

TOMATOES, CARROTS, PEAS, ONIONS

FIRE ROASTED SALSA + GUACAMOLE

HOUSE CORN CHIPS

GRILLED VEGGIE QUESADILLAS

SOUR CREAM, PICO DE GALLO

CARAMEL CHURROS

CHOCOLATE SAUCE, STRAWBERRY JAM

TRES LECHES CAKE

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

BUFFET

Tuscany | 68

MINISTRONE SOUP

ORZO

ITALIAN BREAD SERVICE

ARTISANAL BREAD, OLIVE OIL, RED PEPPER FLAKES,
PARMESAN

BURATTA SALAD

ARGULA, ROASTED TOMATOES

CHICKEN MARSALA

MUSHROOMS

MEATBALLS

TOMATO SAUCE, PARMESAN, HERBS

PASTA PRIMAVERA

BROCCOLI, SQUASH, ZUCCHINI, TOMATOES,
SPINACH, PARMESAN

TIRAMISU

ASSORTED CANNOLI

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

LUNCH

BUFFET

Second City | 68

BLT SALAD

WEDGE ICEBERG LETTUCE, TOMATOES,
BACON, BLUE CHEESE DRESSING

CHILE CON CARNE

BEANS, CHEESE, ONIONS

ITALIAN BEEF

SWEET PEPPERS, GARDINERIA, JUS

CHICAGO STYLE HOT DOGS

MUSTARD, RELISH, ONION, TOMATO
SPORTS PEPPERS, PICKLE SPEARS, CELERY SALT

DEEP DISH PIZZA

SAUSAGE, CHEESE

ELI'S CHEESECAKE

GARRETT POPCORN

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

Dinner

DINNER

PLATED

Choice of Soup or Salad

SMOKED TOMATO SOUP

PARMESAN-GARLIC CROUTONS

BUTTERNUT SQUASH SOUP

TOASTED & SPICED PEPITA SEEDS, MAPLE CRÈME

GRILLED CORN CHOWDER SOUP

RED PEPPER ESSENCE, CILANTRO CRÈME FRAICHE

CARROT GINGER SOUP

LEMON GRASS

CREAM OF POTATO SOUP

FRIED LEEKS

BIB + BERRY

BIBB LETTUCE, BLUEBERRIES, HEARTS OF PALM,
CANDIED WALNUTS, BERRY VINAIGRETTE

CLASSIC CAESAR

LITTLE GEM LETTUCE, CROUTONS, SHAVED PARMESAN,
CAESAR DRESSING

BLT SALAD

WEDGE ICEBERG LETTUCE, TOMATOES,
BACON, BLUE CHEESE DRESSING

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA
PRICE BASED ON ENTREE**

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE
CHOICE OF TWO ENTREES FOR 20 GUESTS OR MORE
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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

DINNER

PLATED

Choice of Soup or Salad Continued

BABY BEET SALAD

ARGULA, PISTACHIO, GOAT CHEESE,
BABY BEETS, RADISH, ORANGE VINAIGRETTE

PEAR + PECAN

MIXED GREENS, POACHED PEAR, TOASTED PECAN,
BLUE CHEESE, HONEY-DIJON VINAIGRETTE

KALE + APPLE

KALE, GRANNY SMITH APPLES, WALNUTS,
RED ONION, FETA CHEESE, LEMON DRESSING

Dessert Selection

CHOCOLATE PAVE

CARAMEL BRITTLE, WHITE CHOCOLATE STREUSEL

UPSIDE DOWN PINEAPPLE CAKE

ORANGE ZEST

CARROT CAKE

CANDIED WALNUTS, CARROT GLAZE

BERRY PAVLOVA

LEMON WHIPPED CREAM

CHOCOLATE PANNA COTTA

RASPBERRY JAM

LEMON PISTACHIO TART

STRAWBERRY PRESERVES, SWEET BRÛLÉÉ

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA
PRICE BASED ON ENTREE**

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DINNER

PLATED

Choice of Entree | 8 OZ PROTEIN

SEARED SKUNA BAY SALMON | 92

VERJUS BLANC SOUS-VIDE SHAVED CARROTS,
GOLDEN RAISIN & PINE NUT GREMOLATTA,
AMBER-HONEY GLAZED THUMBALINA CARROTS

BARRAMUNDI ALMONDINE | 92

BROWN BUTTER SAUCE, HARICOT VERTS,
CREAMY FREGOLA SARDA

SEARED AMISH CHICKEN | 90

ROSEMARY JUS, CRISPY LEEKS, CREAMY HEIRLOOM SAGE POLENTA
WILTED KALE, BUTTER POACHED ROOT VEGETABLE,
CRISPY PANCETTA

PAN-ROASTED CHICKEN | 90

LEMON HERB JUS, CREAMY FARRO RISOTTO,
GRILLED ASPARAGUS, BABY ZUCCHINI

BRAISED SHORT RIB | 105

SAUCE ALBUFERA, TRUFFLED WHITE STONE GRITS,
WILTED HEARTY GREENS, CHARRED PURPLE CAULIFLOWER

GRILLED RIBEYE | 108

RED WINE & SHALLOT BUTTER, SLOW-ROASTED MARBLE POTATOES,
CHARRED BROCCOLINI, PICKLED PEPPERS

FLAT IRON STEAK | 105

BRAISED BALSAMIC CIPPOLINI ONIONS, RUSSET POTATOES,
WILD OYSTER MUSHROOMS, BLUE CHEESE BUTTER,
BLACK PEPPER JUS

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA
PRICE BASED ON ENTREE**

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

DINNER

PLATED

Choice of Entree Continued | 8 OZ PROTEIN

GRILLED NY STRIP | 105

FRIED ONION RING, HOUSEMADE STEAK SAUCE,
ROASTED GARLIC & GREEK YOGURT MASHED POTATOES,
CREAMED SPINACH SOUFFLÉ

BERKSHIRE PORK CHOP | 87

APPLE MOSTARDA, SWEET & SOUR SWISS CHARD
CREAMY WHITE STONE SAGE GRITS

PAN-SEARED DUCK BREAST | 102

BLACK GARLIC PURÉE, LO MEIN NOODLES,
BRAISED BABY BOK CHOY, DATES, ORANGE GLAZE

SURF + TURF | 120

RIB EYE, PIPERADE STEW, CRAB CAKE, OLD BAY HOLLANDAISE SAUCE
NEW POTATOES, GARLICKY GREENS

DUO PLATE | 115

HANGAR STEAK, BLACK PEPPER JUS, CHICKEN RELOUDE,
WHITE WINE SAUCE, TRUFFLED SAVORY BREAD PUDDING,
ROASTED BRUSSELS SPROUTS

CHARRED CAULIFLOWER STEAK | 85

VEGETABLE DEMI, PEARL BARLEY WITH BING CHERRIES,
POTATO & CAULIFLOWER PURÉE

PANKO-CRUSTED EGGPLANT | 85

HOISIN GLAZE, STIR FRY SUGAR SNAP PEAS & BABY BOK CHOY,
SOBA NOODLES

GNOCCHI | 80

SPINACH, TOASTED PINE NUTS, LEMON ZEST,
MUSHROOM CREAM SAUCE

**PLATED MEALS INCLUDE BREAD SERVICE, COFFEE & TEA
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DINNER

BUFFET

The Blackstone | 85

GRILLED CORN CHOWDER

PANCETTA, CRÈME FRAICHE

ROASTED BEET SALAD

ARUGULA, PISTACHIO, GOAT CHEESE,
RADISH, ORANGE VINAIGRETTE

SEARED POTATO PIEROGI

CHARRED RED ONION, CRÈME FRAICHE,
ANDOUILLE SAUSAGE

SHORT RIB

GARLIC-HERB GRAVY, POTATO PURÉE,
BRAISED CABBAGE

SEARED CHICKEN BREAST

PEPPER RAGOUT, POTATO HASH,
WILTED GREENS

BLACK FOREST CAKE

LEMON-BERRY CHEESECAKE

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

BUFFET

Hong Kong | 85

CARROT GINGER SOUP

LEMONGRASS

KIM CHI

TATSOI, PICKLED CARROT, RED PEPPER,
CILANTRO, KIRBY CUCUMBERS

STIR FRIED VEGGIES

SZECHUAN PEPPER, SESAME OIL,
SOY SAUCE

SEARED SALMON

PONZU SOY GLAZE, BABY BOK CHOY,
JASMINE RICE

TERIYAKI FLANK STEAK

CHARRED SCALLION, ROASTED SHISHITO PEPPERS

VEGGIE LO MEIN

RED PEPPER, EDAMAME, CARROT,
DAIKON

COCONUT CRÈME CUPS

DRAGON FRUIT GELEE

FORTUNE COOKIES

PPER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

BUFFET

Baja | 85

POZOLE

PORK, HOMINY

ELOTE SALAD

ROASTED CORN, POBLANO PEPPERS, AVOCADO,
COTIJA CHEESE, CREAMY TEQUILA-LIME VINAIGRETTE

GRILLED CHICKEN + STEAK FAJITAS

ROASTED BELL PEPPERS, GRILLED ONIONS, CHIMICHURRI

RICE

TOMATOES, CARROTS, PEAS, ONIONS

FIRE ROASTED SALSA + GUACAMOLE

HOUSE CORN CHIPS

GRILLED VEGGIE QUESADILLAS

SOUR CREAM, PICO DE GALLO

CARAMEL CHURROS

CHOCOLATE SAUCE, STRAWBERRY JAM

TRES LECHES CAKES

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

BUFFET

Tuscany | 85

MINISTRONE SOUP

ORZO

ITALIAN BREAD SERVICE

ARTISANAL BREAD, OLIVE OIL, RED PEPPER FLAKES,
PARMESAN

BURATTA SALAD

ARGULA, ROASTED TOMATOES

CHICKEN MARSALA

MUSHROOMS

MEATBALLS

TOMATO SAUCE, PARMESAN, HERBS

PASTA PRIMAVERA

BROCCOLI, SQUASH, ZUCCHINI, TOMATOES,
SPINACH, PARMESAN

TIRAMISU

ASSORTED CANNOLI

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

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DINNER

BUFFET

Second City | 90

BLT SALAD

WEDGE ICEBERG LETTUCE, TOMATOES,
BACON, BLUE CHEESE DRESSING

CHILE CON CARNE

BEANS, CHEESE, ONIONS

ITALIAN BEEF

SWEET PEPPERS, GARDINERIA, JUS

CHICAGO STYLE HOT DOGS

MUSTARD, RELISH, ONION, TOMATO
SPORTS PEPPERS, PICKLE SPEARS, CELERY SALT

DEEP DISH PIZZA

SAUSAGE, CHEESE

ELI'S CHEESECAKE

GARRETT POPCORN

PER PERSON PRICING IS BASED ON 60 MINUTES OF SERVICE

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FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

Reception

RECEPTION

HORS D'OEUVRES

Hot Hors D'oeuvres | BY THE DOZEN

SEARED TUNA | 108

AVOCADO MOUSSE, CRISP WONTON, CUCUMBER RELISH

SHORT RIB SLIDERS | 108

HORSERADISH CREAM, PRETZEL ROLL, PICKLED RED ONION

PANKO-CRUSTED SPICY CHICKEN LOLLIPOP | 120

HOT & SOUR SAUCE

BEEF WELLINGTON | 120

PORT-MUSHROOM REDUCTION

CRAB CAKES | 120

OLD BAY AIOLI

VEGGIE EGG ROLLS | 96 V

SWEET & SOUR SAUCE

GOAT CHEESE ARANCINI | 96

ARRABIATA SAUCE

CHICKEN TINGA | 108

CORN SOPES, BORRACHO BEANS, COTIJA

RATATOUILLE TARTLET | 96 V

OLIVE TAPENADE

BACON-WRAPPED DATES | 108

MARCONA ALMOND, BLUE CHEESE FONDUE

V INDICATES VEGETARIAN

MINIMUM ORDER OF TWO DOZEN PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

RECEPTION

HORS D'OEUVRES

Cold Hors D'oeuvres | BY THE DOZEN

SMOKED SALMON FLORET | 108
DILL CRÈME FRAICHE

SPICY LIME SHRIMP CEVICHE SPOONS | 120

HICKORY SMOKED CHICKEN | 120
BLACK BEAN & CORN SALSA, CORN TORTILLA CHIPS

VEGGIE SPRING ROLL | 96 V
GINGER-SOY SAUCE

BEEF TARTAR CROSTINI | 108

EDAMAME HUMMUS | 96 V
PEQUILLO RELISH, PINE NUTS, SPICED PITA

HONEY SAGE CROSTINI | 96 V
HONEY, BLUE CHEESE, APPLE, SAGE

DEVEILED EGGS | 96
BLACK TOBIKO, CRISPY SHALLOTS

MUSHROOM VOL AU VENT | 96
SHAVED PECORINO CHEESE, BALSAMIC REDUCTION

WHIPPED BURRATA | 96 V
ARUGULA PESTO, TOASTED ARTISAN BREAD

V INDICATES VEGETARIAN

MINIMUM ORDER OF TWO DOZEN PER SELECTION

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

RECEPTION

CARVING STATIONS

Whole Pig | 650

WHOLE PIG

PORK JUS, ARTISAN ROLLS

SERVES 35

Beef Tenderloin | 475

BEEF TENDERLOIN

HORSERADISH CREAM, ARTISAN ROLLS

SERVES 20

Herb-Crusted Pork Tenderloin | 375

HERB-CRUSTED PORK TENDERLOIN

DIJON GRAVY, ARTISAN ROLLS

SERVES 35

Whole Roasted Turkey Breast | 350

WHOLE ROASTED TURKEY BREAST

CRANBERRY SAUCE, ARTISAN ROLLS

SERVES 25

Poached Salmon | 350

POACHED SALMON

DILL-CAPER CRÈME FRAICHE, ARTISAN ROLLS

SERVES 25

CHEF ATTENDANT FEE | \$200

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

RECEPTION

STATIONS

Cheese + Charcuterie | 32

SELECTION OF MEATS & CHEESE, ARTISANAL BREADS,
RAW PICKLED VEGETABLES, HOUSE JAMS,
NUTS & DRIED FRUITS

Cheese Board | 26

SELECTION OF CHEESES, ARTISANAL BREADS,
HOUSE JAMS, NUTS & DRIED FRUITS

Sweets + Snacks | 26

BUTTERED & CARAMEL POPCORN, PRETZEL STICKS,
PEANUTS, CHIPS, CUPCAKES, TRUFFLES, COOKIES

Veggies | 26

ASSORTED SEASONAL VEGETABLES THREE WAYS:
RAW, PICKLED & GRILLED
OLIVES, RED & GREEN GRAPES, BUTTERMILK RANCH,
GREEN GODDESS DRESSING, BAGUETTE,
FOCACCIA BREAD

Seafood | 48

POACHED SHRIMP, CRAB CLAWS, FRESHLY SHUCKED
OYSTERS, STEAMED MUSSELS
RED WINE MIGNONETTE SAUCE, COCKTAIL SAUCE,
LEMON WEDGES

Nachos | 26

TORTILLA CHIPS, CHEESE SAUCE, SOUR CREAM,
JALAPEÑOS, PICO DE GALLO, GUACAMOLE, ONIONS,
TOMATOES, REFRIED BEANS, GROUND BEEF

Wings | 30

SWEET THAI CHILI SAUCE, BUFFALO SAUCE,
BOURBON BBQ SAUCE

CHICKEN, PORK, CAULIFLOWER

CELERY + CARROT STICKS

RANCH + BLUE CHEESE DRESSINGS

PUB CHIPS

CARAMELIZED ONION DIP

Fondue | 30

CHOCOLATE, CHEESE & CARAMEL SAUCES

SWEET DIPPERS

MARSHMELLOWS, STRAWBERRIES, GREEN APPLES,

GUMMIE BEARS, CRANBERRY-WALNUT BREAD

SAVORY DIPPERS

PRETZELS, CARROTS, SUMMER SAUSAGE, CELERY,

CAULIFLOWER FLORETS, ARTISAN BREAD

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE
MINIMUM GUARANTEED NUMBER OF 30 GUESTS IS REQUIRED FOR EACH STATION
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 30 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

RECEPTION

EXPERIENCE STATIONS

Street Tacos | 30

ONION, TOMATOES, LETTUCE, CILANTRO,
ROASTED CORN, BLACK BEANS, GUACAMOLE,
SOUR CREAM, PICO DE GALLO, SALSA VERDE
CARNITAS, CHICKEN, BEEF
CORN + FLOUR TORTILLAS
MINI ELOTES

Pad Thai | 30

CHOPPED SCALLIONS, CILANTRO, BABY CORN,
BEAN SPROUTS, CRUSHED PEANUTS, EDAMAME,
LIME WEDGES,
CHICKEN, SHRIMP, TOFU
RICE NOODLES
MINI VEGGIE ROLLS
HOT CHILI SAUCE
CHINESE TOGO BOXES + CHOPSTICKS

Risotto | 28

ASPARAGUS, PEAS, CORN, SCALLIONS,
SPINACH, ROASTED RED PEPPER, MUSHROOMS,
PARMESAN, PESTO, PUTANESCO
SHRIMP, SHORT RIB, CHICKEN
ARBORIO RICE
GOAT CHEESE ARACINI
ARRABIATA SAUCE

Flambé | 45

STEAK DIANE, SHRIMP SCAMPI
GARLIC MASHED POTATOES
THREE CHEESE POLENTA
BANANA FOSTER
VANILLA BEAN ICE CREAM

N'awlins | 35

OKRA, PEAS, TOMATOES, BABY CORN, RED BEANS,
GREEN ONIONS, ZUCCHINI
SPICY TOMATO SAUCE, WHITE WINE & GARLIC SAUCE,
ÉTOUFFÉE
ANDOUILLE SAUSAGE, TASSO HAM,
BLACKENED CHICKEN
DIRTY RICE, CHEESY GRITS
FRIED GREEN TOMATOES
JALAPEÑO-CHEDDAR CORNBREAD

Noodles | 28

ASAPARGUS, PEAS, CORN, ONIONS, BROCCOLI,
TOMATOES, SPROUTS, BRAISED CABBAGE,
MARINARA SAUCE, GINGER SOY SAUCE,
PECORINO-CREAM SAUCE
SPATZLE, PENNE PASTA, LO MEIN
CHICKEN, TOFU, SHRIMP
SEARED POTATO PIEROGI
CHARRED RED ONION, CRÈME FRAICHE

PER PERSON PRICING IS BASED ON 90 MINUTES OF SERVICE

GUARANTEED NUMBER OF GUESTS MUST MATCH ANTICIPATED ATTENDANCE
MINIMUM GUARANTEED NUMBER OF 30 GUESTS IS REQUIRED FOR EACH STATION
A \$250 FEE WILL BE ADDED FOR GROUPS BELOW 30 GUESTS

ONE CHEF ATTENDANT REQUIRED \$200 PER 50 GUESTS

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

Bars

BARS

CASH BAR

Premium Cocktails | 15

TITO'S VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER, TEQUILA BACARDI SUPERIOR RUM,
SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY,
JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Platinum Cocktails | 17

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, HENDRICK'S GIN, PATRON SILVER TEQUILA,
BACARDI SUPERIOR RUM, MOUNT GAY RUM, BLACK BARREL RUM, WOODFORD RESERVE WHISKEY,
KNOB CREEK WHISKEY, GLENFIDDICH 12 YR, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Beer

DOMESTIC + NON-ALCOHOLIC BEER | 9 PER BOTTLE

COORS, COORS LIGHT, MILLER LIGHT

IMPORTED BEER + SPECIALTY BEER | 11 PER BOTTLE

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS

Wine

HOUSE SELECTED WINES | 13 PER GLASS

PREMIUM SELECTED WINES | 16 PER GLASS

ASSORTED SODAS, JUICES AND WATER | 5 PER BOTTLE

BARTENDER FEE | 150

CASHIER FEE | 150

ONE BARTENDER PER 100 GUESTS

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

BARS

HOSTED BAR

Premium Bar Selections | 12 PER DRINK

TITO'S VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER TEQUILA, BACARDI SUPERIOR RUM,
SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY,
JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Platinum Bar Selections | 14 PER DRINK

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, MOUNT GAY RUM,
BLACK BARREL RUM, GLENFIDDICH SCOTCH, WOODFORD RESERVE WHISKEY KNOB CREEK,
MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA

Wine

HOUSE SELECT | 11 PER GLASS

PREMIUM | 14 PER GLASS

Beer

DOMESTIC + NON-ALCOHOLIC BEER | 9 PER BOTTLE

COORS, COORS LIGHT, MILLER LIGHT

IMPORTED BEER + SPECIALTY BEER | 11 PER BOTTLE

AMSTEL LIGHT, CORONA, CORONA LIGHT, HEINEKEN, BLUE MOON, FAT TIRE,
SAM ADAMS, SAM ADAMS SEASONAL, LOCAL MICROBREWS, NON-ALCOHOLIC O'DOULS

BARTENDER FEE | 150

ONE BARTENDER PER 100 GUESTS

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

BARS

BAR PACKAGES

Premium Bar

24 / PERSON FOR ONE HOUR | 42 / PERSON FOR TWO HOURS

54 / PERSON FOR THREE HOURS | 64 / PERSON FOR FOUR HOURS

TITOS VODKA, BOMBAY ORIGINAL GIN, MILAGRO SILVER TEQUILA, BACARDI SUPERIOR RUM, SAILOR JERRY RUM, DEWAR'S WHITE LABEL SCOTCH, MAKER'S MARK WHISKEY, JACK DANIELS WHISKEY, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHLUA, IMPORTED AND DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS AND JUICE

Platinum Bar

26 / PERSON FOR ONE HOUR | 44 / PERSON FOR TWO HOURS

56 / PERSON FOR THREE HOURS | 66 / PERSON FOUR HOURS

GREY GOOSE VODKA, BOMBAY SAPPHIRE GIN, PATRON SILVER TEQUILA, BACARDI SUPERIOR RUM, BLACK BARREL RUM, MOUNT GAY RUM, WOODFORD RESERVE WHISKEY, KNOB CREEK WHISKEY, GLENFIDDICH 12 YEAR SCOTCH, MARTINI AND ROSSI VERMOUTH, AMARETTO, BAILEY'S KAHULA, IMPORTED AND DOMESTIC BEERS, HOUSE WINE ASSORTED SODAS AND JUICE

Beer + Wine Bar

15 / PERSON FOR ONE HOUR | 23 / PERSON FOR TWO HOURS

31 / PERSON FOR THREE HOURS | 39 / PERSON FOR FOUR HOURS

IMPORTED + DOMESTIC BEERS, HOUSE WINE, ASSORTED SODAS + JUICE

Dinner Wine Service

15 / PERSON FOR ONE HOUR | 22 / PERSON FOR TWO HOURS

HOUSE SELECT WINES, SERVED TABLESIDE DURING DINNER SERVICE

BARTENDER FEE | 150

ONE BARTENDER PER 100 GUESTS

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

BARS

SPECIALTY BARS

Drink Like a Local Craft Beer Bar

22 / PERSON PER HOUR

SOLEMN OATH SNAGGLETOOTH BANDANA IPA, TWO BROTHERS EBELS WEISS,
HALF ACRE PNY PILSNER, MAPLEWOOD CHARLATAN PALE ALE,
REVOLUTION SEASONAL

Speakeasy Bar

25 / PERSON PER HOUR

OLD FASHIONED, SAZERAC, MARY PICKFORD,
AVIATION

Tiki Bar

18 / PERSON PER HOUR

BANANA DAIQUIRI, MAI TAI, PINA COLADA,
PLANTER'S PUNCH

International Bubbles Bar

18 / PERSON PER HOUR

SPANISH CAVA (BRUT & ROSÉ), ITALIAN PROSECCO,
FRENCH CRÉMANT, CLASSIC CHAMPAGNE COCKTAIL

Brunch Bar

22 / PERSON PER HOUR

TRADITIONAL BLOODY MARY, SMOKED TOMATILLO BLOODY MARY,
TRADITIONAL MIMOSA, RASPBERRY-LEMON MIMOSA, "BRUNCH PUNCH"

BARTENDER FEE | 150

ONE BARTENDER PER 100 GUESTS

ALL BAR ITEMS ARE SUBJECT TO CHANGE

FOOD AND BEVERAGE PRICING DOES NOT INCLUDE SERVICE CHARGE (24%), EVENT FEE (5%) AND TAXES

Notes

HISTORY

HISTORY OF THE BLACKSTONE

BUILT BY PROMINENT HOTELIERS TRACY AND JOHN DRAKE BETWEEN 1908 AND 1910, THE BLACKSTONE IS CONSIDERED ONE OF THE CITY'S FINEST EXAMPLES OF TURN-OF-THE CENTURY HOTELS IN CHICAGO. THE NEOCLASSICAL BEAUX-ART ARCHITECTURAL LANDMARK WAS DESIGNED BY ARCHITECTS MARSHALL & FOX. THE HOTEL WAS NAMED AFTER TIMOTHY BLACKSTONE, THE PRESIDENT OF CHICAGO AND ALTON RAILROAD, WHOSE MANSION ONCE STOOD ON THE SITE. APPROPRIATELY KNOWN AS THE "HOTEL OF PRESIDENTS", THE BLACKSTONE HAS HOSTED TWELVE U.S. PRESIDENTS, INCLUDING THEODORE ROOSEVELT, WARREN HARDING, JOHN F. KENNEDY AND RICHARD NIXON. THE FAMED, THE TALENTED & THE INFAMOUS ALSO FERQUENTED THE BLACKSTONE, SUCH AS KATHERINE HEPBURN, LOUIS ARMSTRONG AND AL CAPONE.

THE BLACKSTONE OPENED APRIL 16, 1910, WITH A GALA SUPPER PARTY HONORING OPERA LEGEND, ENRICO CARUSO, WHO HAD EARLIER PERFORMED AT THE AUDITORIUM THEATER. THAT ELEGANT DEBUT IN THE EDWARDIAN AGE OF HIGH SILK HATS AND FULL EVENING DRESSES SET A SINGULAR TONE AND AN INTERNATIONAL MYSTIQUE FOR THE BLACKSTONE WHICH WAS TO STAGE SCORES OF GLAMOROUS PARTIES AND NUMEROUS SIGNIFICANT POLITICAL AND CULTURAL EVENTS UNTIL ITS DEMISE.

THE DOWNTOWN CHICAGO HOTEL WAS SHUTTERED IN 1999 AFTER BEING OWNED BY THE MAHARISHI YOGI, THE GURU TO THE BEATLES, AND ACQUIRED BY SAGE HOSPITALITY IN 2006, A HOSPITALITY COMPANY BASED IN DENVER, TO TRANSFORM THE SHUTTERED LANDMARK INTO A WORLD-CLASS LUXURY HOTEL WITH A BENCHMARK \$128 MILLION RENOVATION. LOCATED IN THE HEART OF THE CITY'S ARTS AND THEATRE DISTRICT ON MICHIGAN AVENUE, ADJACENT TO THE WORLD CLASS MILLENNIUM PARK, THE BLACKSTONE REPRESENTS YET ANOTHER SIGNIFICANT DEVELOPMENT IN THE GROWTH OF CHICAGO'S CULTURAL MILE.

GENERAL INFORMATION

GENERAL INFORMATION

Special Services

Our staff is pleased to assist you with any floral arrangements and will gladly recommend photographers, entertainment, and decor to enhance your event. Please consult with us as all signs, displays or decorations and their set-up are subject to prior approval of the hotel in accordance with local fire codes and to prevent damage to the hotel.

Banquet Menus

To ensure the safety of all our guests and to comply with local health regulations, neither patrons nor their guests shall be allowed to bring food and beverage into the hotel, nor take banquet food with them after the meeting or event. We are at your service to custom design a menu and accommodate your special requests, which will ensure the success of your event. The final details of your event are to be submitted to your Event Manager at least three weeks before your event, so that our entire staff may prepare to accommodate your needs.

Guarantees

To best serve you and your guests, a final confirmation of attendance or "guarantee" is required by 11:00 a.m., 72 business hours prior to your event. This count may not be reduced with this time period; However, we will be prepared to serve 3% more than the final guarantee, upon request. If no guarantee is received, the hotel will charge for the expected number of guests as indicated on the banquet event order. A \$250 service charge will be assessed on each buffet food function if attendance is less than 20 guests.

Pricing

Our culinary staff uses only the freshest ingredients in preparing your meals. Due to market conditions, menu prices may change without notice unless confirmed by a signed banquet event order. A 24% service charge and 3% event fee is added to the quoted prices and the Illinois state tax is applied after the service charge has been added to the food and beverage total.

CANCELLATION, PAYMENT, ETC.

Payment Policy

Unless credit has been established with The Blackstone Hotel, payment must be received three business days before your function, based on the guaranteed number of guests. Your Sales Manager will be happy to provide you with further details on establishing credit.

Cancellation

If you should find it necessary to cancel your event, you will be held responsible for expenses incurred by the hotel in preparation for your event.

Diagrams

Your Event Manager will be happy to provide you with diagrams of room arrangements upon request. We ask that they be returned with specific requirements two weeks before your event.

Function Rooms

Much of the success of your event depends on the atmosphere of your surroundings at The Blackstone Hotel. We understand this importance and we will work with you to achieve the overall experience you desire. We offer eleven function rooms and one ballroom to accommodate a wide range of events. The attendance you anticipate and the set-up your event requires are the primary factors in your event's room assignment. Revisions in these requirements may necessitate a change to a more suitable room. Likewise, our schedule of room rental fees is based on your group's projections. Revisions in factors such as group counts, times, dates, meal functions or set-up may necessitate a revision of rental fee. Same day function room set changes will incur a minimum fee of \$250. Illinois State tax and 24% service charge will be added to the quoted meeting room rental. The Blackstone Hotel is a smoke-free facility.

GENERAL INFORMATION

SECURITY, PARKING, ETC.

Audio Visual

Your in-house audio visual company is PSAV. Your Event Manager and PSAV On-Site Manager will be delighted to assist you with all your audio visual needs for your event at The Blackstone. Price lists are available upon request (any equipment brought into the hotel may be subject to appropriate charges). For a full list of services and pricing, please call 312-542-3626.

Security

The Blackstone Hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel. Therefore, you may consider arranging for security personnel. Please consult with your Event Manager for the cost of this service.

Parking

Valet Parking is available at the hotel and there are Self Park options nearby. Please contact your Sales Manager or Event Manager for parking options.

Coat Room

The Blackstone Hotel will arrange for checkroom services for your function for a fee of \$200 per Coat Check Attendant. Please consult with your Event Manager for details.

LIABILITIES, COMMUNICATION, ETC.

Liabilities

You may be sure that The Blackstone Team will do everything to see that your event is a success. Occasionally, situations do occur beyond our control, such as accidents, government regulations, labor difficulties and food and beverage supplies, which prevent or interfere with our performance. We will keep you informed should these situations occur and we will arrange an alternate solution.

Communication

Telephone services may be arranged through PSAV.

Damages

The patron assumes full responsibility for any damages to the hotel property caused by the patron, their guests or their agents.

Shipping and Receiving

Our Event Operations Department will be delighted to assist you with the return shipment of your packages. Please discuss with your Event Manager how you would like this charged to your organization. All packages are subject to shipping and handling charges. Packages may be delivered to the hotel three business days prior to your event. To ensure that your materials are stored and delivered properly, please include the following information on all packages:

The Blackstone Hotel
636 South Michigan Avenue
Chicago, IL 60605
Attention: (Name of Event Manager)
(Name of Group or Event)
(First Date of Event)
Number of Boxes (i.e. 1 of 2)
Please specify: Hotel Receiving

One Time Handling Fees

0 - 10.0 LBS \$5 PER BOX
10.1 - 20.0 LBS \$10 PER BOX
20.1 - 50.0 LBS \$15 PER BOX
50.1 LBS OR MORE \$30 PER BOX
PALLET \$150 EACH
*FIRST BOX IS COMPLIMENTARY