



# HOTEL ARISTA<sup>®</sup> CATERING MENU





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# BREAKFAST



# BREAKFAST BUFFETS

All breakfast buffets include fresh Orange Juice, Lavazza Regular & Decaffeinated Coffee and Harney & Sons Teas. Buffets are based on one hour of service. Please inquire about special menus for groups of 10 or less.

## AMERICAN \$32

**Assorted Croissants & Danish**  
Butter & Jams

**Fresh Cut Fruit & Berries**

**Scrambled Eggs**

**Seasoned Roasted Potatoes**  
Peppers & Onions

**Breakfast Meat**  
Bacon, Pork Sausage

## CONTINENTAL \$28

**Assorted Croissants, Danish & Muffins**  
Butter & Jams

**Fresh Cut Fruit & Berries**

Choose One

**Greek Yogurt**  
Granola, Berries & Honey

or

**Oatmeal**  
Seasonal Fruit, Brown Sugar,  
Assorted Nuts

## "TO-GO" BREAKFAST \$26

Minimum order of one dozen per selection.

Choice of Two Entrées

### **Bagel Sandwich**

Nueske's Bacon, Cheddar Cheese, Bagel

### **Nueske's Ham & Cheese Sandwich**

Swiss Cheese, Scrambled Egg, Croissant

### **Lox Breakfast Bagel**

Smoked Salmon, Chive Cream Cheese, Red Onion, Bagel

### **BLTA Croissant**

"Brie", Lettuce, Vine Ripe Tomato,  
Avocado Cream, Croissant

Choice of Two Sides

### **Flavored Yogurts**

### **Seasonal Whole Fruit**

### **House Baked Muffin**

All prices subject to 23% service charge & 8.75% tax.

Service charge and tax rates are subject to change at any time without notice.

# BREAKFAST BUFFETS

All breakfast buffets include fresh Orange Juice, Lavazza Regular & Decaffeinated Coffee and Harney & Sons Teas. Buffets are based on one hour of service. Please inquire about special menus for groups of 10 or less.

## **SWEETEN IT UP \$40**

**Assorted Muffins, Croissants & Danish**  
Butter & Jams

**Fresh Cut Fruit & Berries**

**Greek Yogurt**  
Granola, Berries & Honey

**Scrambled Eggs**

**Seasoned Roasted Potatoes**  
Peppers & Onions

**Belgian Waffles**  
Cinnamon, Whipped Butter & Real Maple Syrup

**Chia Seed Pudding**  
Very Berry

**Breakfast Meat**  
Bacon, Pork Sausage

## **SAVOR IT UP \$38**

**Assorted Croissants & Danish**  
Butter & Jams

**Fresh Cut Fruit & Berries**

**Greek Yogurt**  
Granola, Berries & Honey

**Scrambled Eggs**

**Overnight Oats**  
Seasonal Jam & Berries

**Savory Bread Pudding**  
Choose One  
Bacon, Caramelized Onion & Swiss  
Mushrooms, Spinach & Chevre  
Broccoli, Parmesan & Cheddar

**Breakfast Meat**  
Bacon, Pork Sausage

## **SPICE IT UP \$35**

**Fresh Cut Fruit & Berries**  
Tajin

**Breakfast Burritos**  
Flour Tortillas, Scrambled Eggs, Chorizo, Rice, Black Beans, Chihuahua Cheese

**Chilaquiles**  
Corn Tortillas, Salsa, Cheese, Chorizo, Scrambled Eggs

**Traditional Accompaniments**  
Pico de Gallo, Guacamole, Salsa Rojo, Salsa Verde, Sour Cream

**Cinnamon Churros**

**Breakfast Meat**  
Bacon, Pork Sausage

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# BREAKS

# BREAKS A LA CARTE

A la carte items can be ordered to compliment breakfast selections or as break offerings.

## BREAKFAST PASTRIES

\$60 per Dozen

**Croissants, Danish, Cinnamon Rolls**

## OATMEAL

\$5 per Guest | 10 Guest Minimum

### Toppings

Seasonal Fruit, Brown Sugar,  
Assorted Nuts

## PARFAITS

\$84 per Dozen

### Greek Yogurt

Granola, Berries & Honey

### Chia Pudding

One Dozen Minimum per Flavor  
Mexican Chocolate,  
Very Berry

## BREAKFAST BURRITOS

\$60 per Dozen

### Chorizo

Flour Tortillas, Scrambled Eggs, Chorizo,  
Rice, Black Beans, Chihuahua Cheese

### Fajita

Corn Tortillas, Scrambled Eggs,  
Sautéed Onions & Peppers,  
Rice, Black Beans,  
Chihuahua Cheese

## SNACKS

### Assorted Snack Bags

Popcorn, Chips, Pretzels  
\$6 Each

### Energy Bars

RX Bars, Kind Bars, Granola Bars  
\$6 Each

### Whole Fruit

\$3 Each

### Sliced Fruit & Berries

\$9 per Guest

## SPECIALTY TOAST

\$72 per Dozen

### Warm Brie & Prosciutto

Fig, Brie, Rosemary, Prosciutto,  
Sourdough

### Avocado & Kumquat

Avocado, Candied Kumquat, Radish,  
Savory Granola, Sourdough

### Toast Add Ons

Poached Egg \$120 per Dozen  
House Smoked Salmon \$132 per Dozen

## AFTERNOON PASTRIES

\$60 per Dozen

### Cookies, Brownies or Bars

## MEAT & CHEESE BOARD

\$15 per Guest | 10 Guest Minimum

### Toasted Sourdough

## A LA CARTE BEVERAGES

### Lavazza Coffee

Regular or Decaffeinated  
\$90 per Gallon

### Harney & Sons Teas

\$90 per Gallon

### Arista Iced Tea

\$90 per Gallon

### Lemonade

Strawberry or Citrus  
\$90 per Gallon

### Soft Drinks

\$6 Each

### Acqua Panna Spring Water

\$6 Each

### LaCroix Sparkling Water

\$6 Each

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# BREAK PACKAGES

All break stations are based on thirty minutes of service with the exception of the beverage packages.  
Please inquire about special menus for groups of 10 or less.

## GAME TIME \$23

**Corn Dogs**  
**Jalapeño Poppers**

**Pretzel Bites**  
Cheddar Cheese Sauce

**Tortilla Chips**  
Guacamole & Salsa

**Carrot & Celery Sticks**  
Ranch & Blue Cheese Dressing

## FARMER'S CHOICE \$17

**Market Style Crudité**  
Cucumber, Broccoli,  
Heirloom Carrots, Jicama

**Dips**  
Ranch, Kale & Artichoke Dip,  
Jalapeño & Chickpea Hummus

**Gourmet Crackers**

## HUMMUS \$22

**Hummus**  
Roasted Garlic, Olive Oil

**Tabbouleh**

**Baba Ghanoush**

**Pita Chips & Lavash**

## LEMONADE STAND \$20

**Lemonade**  
Strawberry & Citrus

**Arnold Palmer**  
Iced Tea & Lemonade

**Assorted Dessert Bars**

## BEVERAGE PACKAGES

Half day \$18 | Full day \$32

**Lavazza Coffee**  
Regular & Decaffeinated

**Harney & Sons Teas**

**Soft Drinks**

**Still & Sparkling Waters**

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LUNCH

# LUNCH BUFFETS

Buffets are based on one hour of service. Please inquire about special menus for groups of 10 or less.

## CHICAGO KITCHEN \$44

### Classic Caesar Salad

Chopped Romaine, Croutons, Parmesan,  
Caesar Dressing

### Market Salad

Fresh Cut Lettuces, Seasonal Vegetables, Balsamic Vinaigrette

Choice of Two Main Entrées

### Pub Style Pizza

Sausage, Pepperoni, Cheese

### “Chicago Style” Hot Dogs

Green Relish, Tomato, Onion,  
Sport Peppers, Pickle Spear, Mustard,  
Celery Salt, Poppyseed Bun

### Italian Beef

Sweet Peppers & Giardiniera

### Seasoned Crinkle Cut Fries

### Cheesecake

## CUCINA ITALIANA \$49

### Artisan Greens

Arugula, Onion, Radish, Balsamic Vinaigrette

### Orzo Salad

Arugula, Olive, Tomato, Roasted Red Pepper, Italian Dressing

Choice of Two Main Entrées

### Chicken Cacciatore

“Hunter’s Stew”, Tomato,  
Pepper, Olives

### Seared Branzino

Tomato, Lemon, Capers

### Bistecca alla Fiorentina

Grilled Lemon, Rosemary,  
Snipped Herbs

Choice of One Pasta

### Mushroom Ravioli

Brown Butter Sage

### Penne alla Puttanesca

Tomato Sauce, Capers, Olives

### Broccoli Rabe

Garlic Confit

### Focaccia

### Tiramisu

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# LUNCH BUFFETS

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## SABOR MEXICANO \$48

### Tortilla Soup

Queso Fresco, Cilantro, Lime Crema

### Iceberg Salad

Black Beans, Tomato, Roasted Corn, Corn Tortilla Strips,  
Cotija Cheese, Avocado, Citrus Vinaigrette

Choice of Two Main Entrées

### Chipotle Spiced Flank Steak

Caramelized Onion

### Chicken Tinga

Shredded Chicken, Onion,  
Chipotle Sauce

### Roasted Salmon

Artichoke, Garlic Lime Sauce

### Mexican Rice & Refried Beans

### Accompaniments

Soft Flour & Corn Tortillas, Guacamole, Pico de Gallo, Salsa, Sour Cream,  
Jalapeños, Pepper Jack Cheese, Salsa

### Tres Leches Cake

## FAR EAST FEAST \$54

### Coconut Soup

Coconut, Ginger, Carrot

### Soba Noodle Salad

Napa Cabbage, Bean Sprouts, Carrots, Sesame Seeds, Miso Vinaigrette

Choice of Two Main Entrées

### Sesame Crusted Ahi Tuna

Wakame, Cucumber Salad,  
Sesame Seed

### Korean Gochujang Fried Chicken

Jasmine Rice

### Teriyaki Beef & Broccoli

Sweet Thai Chili Sauce

### Kobacha Squash

### Matcha Panna Cotta

### Fortune Cookies

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# LUNCH BUFFETS

Buffets are based on one hour of service. Please inquire about special menus for groups of 10 or less.

## FROM THE MARKET \$55

### Farmer's Salad

Red Watercress, Radish, Baby Carrots,  
Grana Padano Cheese, Lemon & Herb Vinaigrette

### Fennel & Burnt Citrus Salad

Orange, Grapefruit, Fennel, Cucumber,  
Citrus Dressing

Choice of Two Main Entrées

**Smoked Chicken**  
Lemon, Natural Jus

**Beef Tri-Tip**  
Bourbon Reduction Glaze

**Grilled Pike**  
Lemon Butter Sauce

**Roasted Marble Potatoes**  
Slab Bacon, Pearl Onions

### Asparagus

Garlic, Lemon, Grated Parmesan

### Chocolate Fudge Cake

## COUNTRY STYLE \$60

### Iceberg Wedge

Tomatoes, Cucumbers, Carrots,  
Ranch & Blue Cheese

Choice of Two Main Entrées

**Hot Honey Fried Chicken**

**Barbecue Beef Brisket**  
Mesquite Barbecue Sauce

**Barbecue Pork Shoulder**

**Roasted Fingerling Potato Salad**  
Spiced Mustard Dressing

### Sides

Buttermilk Biscuits, Baked Beans,  
Sweet Corn on the Cob, Sliced Watermelon

### Seasonal Cobbler

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# LUNCH BUFFETS

Buffets are based on one hour of service. Please inquire about special menus for groups of 10 or less.

Our Deli Buffet includes choice of one soup, one salad, three sandwiches and dessert.

All salads and sandwiches can be boxed and served to-go. For groups of 25 or less, choose two selections; for groups of 25 or more, choose three selections. All to-go boxes are served with fruit, chips and a cookie.

## THE DELI \$50 | THE DELI "TO-GO" \$35

### SOUP

Choose One

**Carrot, Ginger & Coconut**

**Heirloom Tomato & Basil**

**Seasonal Gazpacho**

**Chicken Noodle**

### SALAD

Choose One

**Caesar Salad**

Parmesan, Focaccia Croutons

**Kale Salad**

Fresh & Dried Blueberries,  
Walnuts, Goat Cheese,  
Blueberry Dressing

**Baby Mixed Greens**

Seasonal Vegetables,  
Herbed Ranch Dressing

**Greek Salad**

Mediterranean Vinaigrette

### SANDWICHES

Choose Three

**Chicken Florentine**

Chicken, Pesto, Tomatoes, Spinach,  
Provolone Cheese, Bun

**Sirloin of Beef**

Gruyere Cheese, Caramelized Onion,  
Horseradish Aioli, Onion Roll

**Turkey Wrap**

Turkey, Avocado, Bacon, Tomato, Pickled Onion,  
Peppered Ranch, Wrap

**Cubano**

Jamón, Serrano Pepper,  
Spiced Mustard, Swiss Cheese,  
House Pickle, Cubano Bread

**Chicken Wrap**

Chicken, Avocado, Bacon, Tomato, Pickled Onion,  
Peppered Ranch, Wrap

**Grilled Vegetable Wrap**

Grilled & Marinated Seasonal Vegetables,  
Green Goddess Dressing, Wrap

**Pastrami**

Sliced Beef Brisket, Grain Mustard,  
Sauerkraut, Rye Bread

### DESSERT

Assorted Cookies

All prices subject to 23% service charge & 8.75% tax.

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# RECEPTIONS

# RECEPTION APPETIZERS

Priced per piece. Minimum order of 25 pieces per selection. Served passed or displayed.

## HOT

### Hotel Arista Slider

Aged Tomato, Cheddar, Garlic Aioli,  
Iceberg Lettuce  
\$7 Each

### Fried Chicken Slider

Pickle, Chipotle Mayo, Hot Honey  
\$7.50 Each

### Short Rib Slider

Braised Short Rib, Cole Slaw  
\$7.50 Each

### Pork Belly Buns

Cucumber, Hoisin, Radish, Cilantro  
\$8 Each

### Pigs in a Blanket

Grain Mustard Sauce  
\$6 Each

### Mini "BLT"

Nueske's Bacon, Lettuce, Tomato, Onion,  
Special Sauce, Sourdough  
\$6 Each

### Mini Chicken Empanada

Chimichurri  
\$6 Each

### Korean Barbecue Beef Skewers

Gochujang Sauce  
\$6 Each

### Crab Cake

Avocado Yuzu Crema, Chives  
\$7.50 Each

### Truffle Mac & Cheese Bite

Macaroni, Truffle,  
Cheese Sauce  
\$6 Each

### Vegetable Spring Roll

Hoisin Sauce  
\$7 Each

### Portobello Mushroom Tartlet

Asiago Cheese  
\$6 Each

### Arancini

Mushroom Sauce  
\$6 Each

### Vegetable Samosa

Cucumber Raita  
\$7 Each

## COLD

### Beef Tartare Crostini

Filet, Gourmet Mustard,  
Caperberry  
\$6 Each

### Crab Tartlet

Yuzu, Cilantro,  
Togarashi Sauce  
\$8 Each

### Tuna Tartare

Sweet Chili, Sesame,  
Rice Cracker  
\$7.50 Each

### Traditional Ceviche

Shrimp, Radish, Leche de Tigre,  
Corn Tostada  
\$7.50 Each

### Mini Lobster Club Sandwich

Bacon, Mayonnaise  
\$7.50 Each

### Oyster on the Half Shell

Yuzu Mignonette  
\$8 Each

### Shrimp Cocktail

Cocktail Sauce  
\$7.50 Each

### Grilled Pita & Hummus

Tomato, Feta,  
Pomegranate  
\$6.00 Each

### Maine Lobster Tartlet

Preserved Lemon, Tarragon,  
Lemon Aioli  
\$7.50 Each

### Traditional Bruschetta

Tomato, Red Onion,  
Basil, Parmesan Cheese  
\$6.50 Each

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# RECEPTION DISPLAYS

All reception displays are based on ninety minutes of service. Please inquire about options for groups of less than 25 Guests.

## CHARCUTERIE BOARD

\$350 per 25 Guests

### Chef's Selection of Cured Meats

Assorted Nuts, Relishes, Gherkin Pickles, Olives,  
Bread & Crackers

## CHEESE & CHARCUTERIE

\$350 per 25 Guests

### Cured Meats & Cheeses

Fresh & Dried Fruits, Assorted Nuts, Gherkin Pickles,  
Bread & Crackers, Jams & Compotes

## RAW BAR

\$425 per 75 Pieces

### Seafood Display

Shrimp, Oysters, Tuna Crudo, Salmon Poke Salad

### Accompaniments

Cocktail Sauce, Mini Tabasco, Mignonette, Horseradish

## CHEESE BOARD

**Domestic** \$275 per 25 Guests

**Imported** \$350 per 25 Guests

### Chef's Selection of Cheeses

Fresh & Dried Fruits, Jams, Honey,  
Assorted Nuts, Gherkin Pickles, Crackers

## INDIVIDUAL CRUDITÉS

\$200 per 25 Pieces

### Assorted Baby Vegetables

Choose Two Dips  
Hummus, Sweet Onion Dip,  
Green Goddess, Blue Cheese Dressing

## SUSHI

\$375 per 75 Pieces

### Sushi & Nigiri

Pickled Ginger, Wasabi, Soy Sauce

# RECEPTION STATIONS

All reception stations are based on ninety minutes of service. A minimum of two station selections is required.  
Please inquire about options for groups of less than 25 guests.

## \*THE STEAKHOUSE\*

\$425 per 25 Guests

Chef Attendant | \$200 Additional

### Proteins

Choose Two

Black Angus Flank Steak, Berkshire Pork Loin,  
Corned Beef, Pastrami, Whole Roasted Turkey,  
Whole Roasted Brisket

### Accompaniments

Creamed Spinach, Chive Crème Fraîche Whipped Potatoes,  
Artisanal Rolls, Steak Sauce

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# RECEPTION STATIONS

All reception stations are based on ninety minutes of service. A minimum of two station selections is required.  
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## MINI SLIDERS

\$400 per 25 Guests

### Proteins

Choose Three

Beef, Lamb, Turkey, Veggie

### Accompaniments

Local Cured Tomatoes, Pickles,  
Aged Cheddar Cheese, Bacon, Seasonal Lettuce  
Housemade Ketchup, Truffle Mayonnaise,

### Rosemary Pommes Frites

Traditional Accompaniments

## SOUTHERN

\$375 per 25 Guests

### Pulled Pork Slider

Barbecue Sauce, Cole Slaw

### Smoked Brisket

Texas Rub, Barbecue Sauce, Cole Slaw

### Southern Style Mac n' Cheese

### Accompaniments

Coleslaw, Sliced Pickles, Parker House Roll

## RISOTTO

\$400 per 25 Guests

Chef Attendant | \$200 Additional

### Mushroom

### Seasonal Vegetable

### Saffron & Shrimp

## PASTA

\$375 per 25 Guests

### Pastas

Choose Two

Cheese Tortellini, Penne, Mushroom Ravioli, Farfalle

### Sauce

Choose Two

A la Vodka, Roasted Garlic & Olive Oil, Pesto,  
Mushroom Cream Sauce

### Accompaniments

Grated Parmesan Cheese, Red Pepper Flakes

## MAC & CHEESE BAR

\$375 per 35 Guests

### Three-Cheese Mac n' Cheese

Housemade

### Add-Ins

Buffalo Chicken,  
Applewood Smoked Bacon Bits,  
Blue Cheese, Caramelized Onions,  
Mushrooms, Sweet Peas

## TACOS

\$375 per 25 Guests

### Proteins

Choose Two

Roast Chicken, Skirt Steak, Mahi Mahi, Fajita Vegetables

### Accompaniments

Warm Corn & Flour Tortillas,  
Guacamole, Salsa, Pico de Gallo,  
Pickled Onion, Cotija Cheese

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DINNER

# DINNER PLATED

Plated dinners include freshly baked rolls, a choice of one salad, one entrée and one dessert, Lavazza coffee and Harney & Sons teas. Salad and entrée selections should be made based on the season that the event is taking place. Additional entrée selection can be provided at an additional \$15 per Guest.

## SALAD SELECTIONS

Available Spring & Summer

### Classic Caesar Salad

Grilled Romaine, Sourdough Croutons,  
Parmesan, Caesar Dressing

### English Pea & Carrot Salad

Buffalo Mozzarella, Blood Orange,  
Marcona Almonds, Green Goddess Dressing

### Spring Green Market Salad

Mizuna, Tatsoi, Sorrel, Citrus, Mint,  
Miso-Blood Orange Dressing

### Watermelon Cucumber Salad

Burrata, Mint, Feta,  
Yuzu Dressing

### Aparagus Salad

White Bean Hummus, Spring Onion,  
Hazelnut Pesto

### Strawberry & Rhubarb Salad

Mint, Ricotta, Hazelnuts, Seasonal Lettuces,  
Citrus Vinaigrette

### Tomato, Fig & Prosciutto Salad

Heirloom Tomato, Fig, Prosciutto di Parma,  
Burrata, Mint, Yellow Tomato Dressing

Available Fall & Winter

### Winter Caesar Salad

Baby Kale, Grana Padano Cheese, Herb Cracker,  
Caesar Dressing

### Frisée Salad

Candied Bacon, Emmi Roth Cheese,  
Black Mustard Seed Dressing

### Burrata Salad

Kumquat, Tatsoi, Mizuna, Focaccia Crouton,  
Orange-Miso Dressing

### Acorn Squash Salad

Snipped Winter Lettuces, Pomegranate, Radish,  
Maple-Pecan Dressing

### Roasted Carrot & Orange Salad

Shaved Carrot, Radish, Blood Orange,  
Blood Orange Dressing

### Little Gem Salad

Bacon Lardon, Maytag Blue Cheese, Radish,  
Herb Buttermilk Dressing

### Pear Salad

Pear, Prosciutto di Parma, Gorgonzola Dolce,  
Pecan Crumble, Radish, Lavender-Honey Drizzle

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# DINNER PLATED

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## ENTRÉE SELECTIONS

Available All Seasons

### Filet Mignon

\$85 per Guest

Marble Potato, Asparagus,  
Heirloom Carrots, Au Poivre

### Short Rib "Wellington"

\$75 per Guest

Foraged Mushroom, Pommes Purée,  
Asparagus, Pinor Noir Braised Shallot,  
Natural Jus

### Striploin

\$83 per Guest

Blue Cheese, Caramelized Onions,  
Spiced Carrots, Purple Potatoes

Available Spring & Summer

### Bone-In Pork Chop

\$65 per Guest

Bacon Lardon, Swiss Chard, Fingerling Potato,  
Honey Glaze

### French Cut Chicken Breast

\$68 per Guest

Asparagus, Mushroom,  
Black Garlic Jus

### Grilled Striped Seabass

\$75 per Guest

Ratatouille, Lemon Beurre Blanc

### Scallops

\$85 per Guest

Tasso Ham, Summer Succotash,  
Saffron Corn Broth

### Salmon

\$70 per Guest

Zucchini, Mint & Lemon Scented Cous Cous,  
Orange Miso Sauce

Available Fall & Winter

### Bone-In Pork Chop

\$65 per Guest

Bacon Lardon, Collards, Sweet Potato,  
Maple Bourbon Glaze

### French Cut Chicken Breast

\$68 per Guest

Trio of Cauliflower, Winter Truffle Jus

### Grilled Striped Seabass

\$75 per Guest

Winter Ratatouille, Lemon Beurre Blanc

### Scallops

\$85 per Guest

Roasted Carrot, Celery Root,  
Pernod Broth

### Salmon

\$70 per Guest

Brussels Sprouts, Cauliflower,  
Blood Orange Miso Sauce

## VEGETARIAN ENTRÉE SELECTIONS

Available All Seasons

### Mushroom Risotto

\$65 per Guest

Mushroom, Chives,  
Snipped Herb Salad

### Cauliflower Steak

\$60 per Guest

Cauliflower Purée, Shaved Seasonal Vegetables,  
Vegetable Jus

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## DESSERT SELECTIONS

Available All Seasons

### Apple Tartlet

Apple Cider Gastrique, Whipped Cream

### Caramello Mousse Cake

Bourbon Vanilla Whipped Cream,  
Salted Caramel Sauce

### Equator Mousse Cake

Coconut, Raspberry & Passion Fruit Layers,  
Rainbow Pearls, Mixed Berry Coulis

### Red Velvet Cake

Cream Cheese Mousse

### Chocolate Flourless Cake

Chocolate Sauce, Whipped Cream

### Tiramisu

Ladyfingers, Coffee, Whipped Mascarpone, Cocoa

### Crème Brûlée

Rich Custard, Caramelized Sugar

### Praline Mousse Tart

Graham Cracker Shell, Pecan Cake, Caramel Mousse,  
Candied Pecans, Caramel Sauce

### Cheesecake

Traditional & Seasonal Flavors

### Mirror Glaze Cake

Vanilla or Chocolate Cake, Champagne Mousse,  
Couture Butter Cream, Mixed Berry Coulis

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A close-up photograph of a hand garnishing a cocktail. The hand, wearing a black beaded bracelet, uses black tweezers to place a slice of dried orange peel on the rim of a coupe glass filled with a light-colored, frothy beverage. The glass sits on a dark, speckled countertop. The background is dark and out of focus. The word "BEVERAGE" is overlaid in white, bold, sans-serif capital letters across the center of the image.

BEVERAGE

# BEVERAGES

Bartenders are provided based on one bartender per 75 guests. Bartender Fee is \$125 per bartender, per ever two hours for Consumption and Cash Bars. Bartenders are included with Package Bars. Bars are provided for a maximum of four hours. Please inquire about custom bar packages & specialty cocktail offerings.

## PACKAGE BARS

### DELUXE PACKAGE BAR

Two Hours | \$36 per Guest  
Three Hours | \$48 per Guest  
Four Hours | \$60 per Guest

#### Liquor

Tito's Vodka, Beefeater Gin, Herradura Tequila, Maker's Mark Bourbon, Old Forester Bourbon, Jack Daniels Whiskey, Seagram's 7 Whiskey, Johnnie Walker Red Label Scotch, El Dorado 3 Year Rum, Captain Morgan Spiced Rum, Disaronno Amaretto

#### Wine | Sparkling

Vendaval Sauvignon Blanc, Chardonnay, Syrah & Cabernet Sauvignon, Portell Cava

#### Beer | Seltzer

Choose Five  
Coors Light, Miller Lite, Heineken, Peroni, Moody Tongue Aperitif Pilsner, Noon Whistle Cozmo Pale Ale, Revolution Anti-Hero IPA, Goose Island 312 Wheat Ale, Heineken O.O (N/A), High Noon Seltzer

#### Non-Alcoholic

Mixers, Soft Drinks, Water

### PREMIUM PACKAGE BAR

Two Hours | \$38 per Guest  
Three Hours | \$54 per Guest  
Four Hours | \$70 per Guest

#### Liquor

Tito's Vodka, Grey Goose Vodka, Beefeater Gin, Tanqueray Gin, Patrón Tequila, Herradura Blanco & Reposado Tequilas, Maker's Mark Bourbon, Woodford Reserve Bourbon, Jack Daniel's Whiskey, Crown Royal Whiskey, Johnny Walker Black Label Scotch, Bacardi Rum, Captain Morgan Spiced Rum, Disaronno Amaretto

#### Wine | Sparkling

Cultivar Sauvignon Blanc, Gouguenheim Chardonnay, Pinot Noir & Cabernet Sauvignon, Portell Cava

#### Beer | Seltzer

Choose Eight  
Coors Light, Miller Lite, Heineken, Peroni, Moody Tongue Aperitif Pilsner, Noon Whistle Cozmo Pale Ale, Revolution Anti-Hero IPA, Goose Island 312 Wheat Ale, Heineken O.O (N/A), High Noon Seltzer

#### Non-Alcoholic

Mixers, Soft Drinks, Water

## CONSUMPTION BARS

### Premium Cocktails

\$16 per Cocktail

### Deluxe Cocktails

\$16 per Cocktail

### Premium Wine

\$16 per Glass

### Deluxe Wine

\$14 per Glass

### Seltzer

\$9 per Can

### Imported | Craft Beer

\$9 per Bottle

### Domestic Beer

\$7 per Bottle

### Pepsi Soft Drinks | Water

\$6 per Glass

All prices subject to 23% service charge & 8.75% tax.  
Service charge and tax rates are subject to change at any time without notice.

