SAVOR...

Banquet Catering Menu

Please submit all orders by:
Friday, February 14, 2020

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Exclusive Catering Company

McCormick Place Convention Center
SAVOR...

WITH OUR GUESTS IN MIND
From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago’s ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing.

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR’S SUSTAINABILITY AWARD
The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR’s green practices, "Your organization’s commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION
In 2013, through association with the University of Chicago’s Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.
SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD
Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council’s Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION
2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership
BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service.

GREAT STARTS CONTINENTAL • $20.00
Assorted Whole Fruit
Display of Petite Blueberry Muffins, Petite Chocolate Chip Scones, Cheese Danish and Cinnamon Rolls
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

MIDTOWN CONTINENTAL • $23.00
Sliced Seasonal Fruit with Berries
Display of Petite Blueberry Muffins, All Butter Croissants, Chocolate Chip Scones, Raspberry Danish and Cinnamon Rolls
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE TUSCAN FARMHOUSE • $34.00
Dice Fresh Honey Dew, Papaya and Blackberries
Display of Petite Breakfast Pastries to include Sour Cream Streusel Muffins, Raspberry Danish and Lemon-Apricot Scones
Served with House Made Seasonal Jam and Whipped Honey Butter
Prosciutto, Sundried Tomato, Basil and Fontina Cheese Frittatas
Roasted Zucchini, Onion, Sundried Tomato and Feta Frittatas
Skillet Fried Potatoes with Caramelized Onions and Chives
Applewood Smoked Bacon
French Toast Bread Pudding
Served with Whipped Butter and Maple Syrup
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BREAKFAST BUFFETS
Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service.

THE McCORMICK • $35.00
Individual Fruit Skewers with Honey Yogurt dipping sauce
Greek Yogurt Parfaits with Roasted Strawberry Preserves and locally produced, Gluten-Free Maple Pecan Granola
Display of Petite Pastries to include Mixed Wild Berry Muffins, Cinnamon Chip Scones and Strawberry Cream Cheese Bread
Served with House Made Seasonal Jam and Whipped Honey Butter
Chicago Style “Deep Dish” Breakfast Pizza - Egg, Provolone, White Cheddar, Basil and Slow Roasted Tomato served in a “Deep Dish” Biscuit Crust
Cheddar and Sour Cream Potato Casserole
Cranberry-Maple Chicken Sausage
Applewood Smoked Bacon
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE CLASSIC • $34.00
Seasonal Sliced Fruit with Berries and Honey Yogurt Dip
Display of Petite Muffins, Cinnamon Chip Scones and Banana Bread
Served with House Made Seasonal Jam and Whipped Honey Butter
Soft Scrambled Eggs
Rosemary Roasted Red Skin Potatoes with Caramelized Peppers and Onions
Crisp Applewood Bacon
Country Style Pork Sausage Links
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Substitute Turkey Sausage for an additional $2.00 per person

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MADE TO ORDER
Minimum guarantee of 25 people.
Pricing is per person. Chef Attendant required.
Chef Attendant fee is $275.00 for up to four hours.

OMELETS & EGGS • $10.50
Omelets and Eggs made to order
Fillings to include: Scallions, Sweet Bell Peppers, Tomatoes, Baby Spinach, Roasted Portobello Mushroom, Bacon, Ham, Chorizo, Cheddar Cheese and Goat Cheese

FLAP JACKS • $9.00
Buttermilk Pancakes made to order
Toppings to include: Whipped Honey Butter, Warm Maple Syrup, Seasonal Fruit Compote and Powdered Sugar

ENGLISH MUFFINS • $7.50
Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

BISCUITS • $8.00
Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

HEALTHY STARTS • $8.25
Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll
or
Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

BURRITOS • $8.00
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterrey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterrey Jack Cheese
Served with Salsa Roja

CROISSANTS • $8.50
Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

BREAKFAST SANDWICHES
Pricing is per each.
Minimum order of one dozen per item.

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SAVOR...

BREAKFAST ENHANCEMENTS AND BARS

Bar pricing is per person and based on up to two hours of service. Minimum order of one dozen per item.

FRUIT & YOGURT PARFAIT • $6.75
Greek Yogurt with Seasonal Fruit Preserves and locally produced Gluten-Free Maple Pecan Granola

SLICED SEASONAL FRUIT PLATTER • $7.50
Freshly Sliced Melon and Pineapple, Red Grapes, Blueberries, Blackberries, Oranges and Strawberries
Served with Honey Yogurt Sauce

BERRIES & CRÈME FRAICHE CONES • $7.50
Fresh Berries uniquely displayed in Waffle Cones
Served with Honey “touched” Crème Fraiche

MINI FRITTATA • $5.50
Choose from the following flavors:
Sundried Tomato
Baby Spinach and Fontina Prosciutto
Roasted Red Pepper and Asiago Portobello
Basil and Roasted Tomato

MAKE YOUR OWN GREEK YOGURT PARFAIT BAR • $10.50
Locally Made Greek Yogurt with a variety of toppings to include locally produced Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

SMOKED SALMON BAR • $14.00
Hot and Cold Smoked Salmon
Served with Whipped Cream Cheese, Chives, Capers, Egg Yolks and Whites, Shaved Red Onion, Sliced Tomato and Cucumber
Accompanied by Plain Bagels and Everything Bagels

BAGEL BAR • $10.00
Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon

HOT OATMEAL BAR • $7.00
Steel Cut Oats with a variety of toppings to include Brown Sugar, Dried Cranberries, Cinnamon, Toasted Almonds and Low-Fat Milk

Low Fat Plain Cream Cheese available upon request

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BREAKFAST ADDITIONS

Enhance your Buffet or Plated Breakfast. All Breakfast Additions are sold per dozen unless otherwise specified.

FRESHLY BAKED MUFFINS • $42.50
Blueberry, Chocolate Chip, Banana Nut or Chef’s Daily Assortment

BREAKFAST BREAD SLICES • $41.50
Zucchini, Banana, Lemon Poppy or Chef’s Daily Assortment

BAGELS AND CREAM CHEESE • $42.50
Plain, Cinnamon Raisin, Everything, Poppy or Chef’s Daily Assortment
Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • $42.50
Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef’s Daily Assortment

FRESHLY BAKED CROISSANTS • $48.00
Plain, Chocolate, Whole Wheat or Chef’s Daily Assortment

CINNAMON ROLL PASTRIES • $44.00

HOUSE MADE WARM CINNAMON BUNS • $56.00
Orange-Cream Cheese Icing

SLICED SEASONAL FRUIT PLATTER • $75.00
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip (Serves 10)

HOUSE MADE GRANOLA BARS • $54.00

HARD BOILED EGGS • $24.00
Peeled

DONUT HOLES • $21.00
Chocolate, Plain and Powdered Sugar

BISCOTTI • $40.00

ASSORTED WHOLE FRUIT • $32.00

ASSORTED YOGURTS • $48.00
Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • $50.00

INDIVIDUAL CEREAL WITH MILK • $4.50 each
Assorted General Mills Brand Cereals

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PLATED BREAKFAST

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Plated Breakfast options include Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person. Enhance your Buffet or Plated Breakfast with our Breakfast Additions which are sold per dozen unless otherwise specified.

TRADITIONAL • $27.00
Soft Scrambled Eggs, Rosemary Roasted Red Skin Potatoes, Applewood Bacon or Sausage Links

FARMHOUSE FRITTATA • $28.00
Eggs with Roasted Zucchini, Yellow Squash, Sweet Pepper and Tomato cooked with White Cheddar and Fresh Basil
Served with Country Sliced Potatoes and Griddled Smoked Sausage

ROASTED POBLANO, CHORIZO AND MONTERREY JACK STRATA • $28.00
Served with Sweet Potato Hash, Salsa Verde and Sour Cream

VANILLA BEAN FRENCH TOAST BREAD PUDDING • $28.50
Served with Lemon Curd, Blueberries and Applewood Bacon

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LUNCH BUFFETS

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**CALI NAPA • $46.00**
Sliced Sourdough and Crispy Flatbreads
Served with Whipped Butter
Mixed Greens Salad, Pickled Figs, Goat Cheese and Pistachios with Pomegranate Vinaigrette
Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette
Grilled Tri Tip Roast with Parsley-Mint Salsa Verde and Grilled Sweet Onions
Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish
Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle
Vanilla Bean Panna Cotta with Roasted Strawberry Preserves
Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup

**SOUTHERN COMFORT • $45.00**
Cornbread Muffins
Served with Whipped Butter and Clover Honey
Mixed Greens Salad, Candied Walnuts and Strawberries with Honey-Dijon Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
Hardwood Smoked Beef Brisket with Memphis BBQ Sauce
Blackened Chicken Breast with Charred Sweet Corn and Tomato Relish
Triple Cheese Mac and Cheese with White Cheddar, Havarti, Gruyere, Cavatappi Pasta and Buttered Bread Crumbs
Warm Seasonal Cobbler with Vanilla Bean Cream
Traditional Banana Pudding

**ROMA CAFÉ • $44.00**
Sundried Tomato Focaccia and Sliced Ciabatta
Served with Olive Oil and Grated Parmesan Cheese
Chopped Hearts of Romaine Salad, Artichoke, Garbanzo Beans, Tomato, and Roasted Red Peppers with Red Wine Vinaigrette
Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil
Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley
“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil
Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce
Classic Tiramisu
Petite Cannoli

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MAXWELL STREET DELI • $35.00
Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
SELECTION OF DELI MEATS AND CHEESES
Smoked Turkey Breast, Ham, Roast Beef and Genoa Salami, Wisconsin Cheddar, Swiss Cheese and Muenster Cheese
Balsamic Grilled Portobello Mushrooms, Zucchini and Red Peppers
Green Leaf Lettuce and Roma Tomato Slices
Selection of Gourmet Breads, Rolls and Butter
Mayonnaise, Mustard, Pepper Rings and Spicy Pickle Chips
House Made Potato Chips
Assorted House Made Sea Salt Chocolate Chunk and Back Porch Oatmeal Raisin Cookies

ARTISAN SANDWICH • $36.00
Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots, and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette
Tortellini Pasta Salad with Roasted Vegetables Creamy Pesto Vinaigrette
ARTISAN SANDWICH DISPLAY (select 3)
- Grilled Chicken Breast, Provolone Cheese, Lettuce, Oven Dried Tomato and Pesto Aioli on Asiago Cheese Pocket Bread
- Herb Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Dijonaise on Multigrain Bread
- Grilled Flank Steak with Horseradish Mayo and Red Onion Confit on a Tuscan Roll
- Hickory Smoked Ham with White Cheddar Cheese and Honey Mustard on a Croissant
- Caprese with Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

Individual bags of Gourmet Potato Chips
Assorted Petite Cookies and Brownies

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LUNCH BUFFETS

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MEDITERRANEAN • $44.00
Hearts of Romaine, Red Cherry Tomatoes, Cucumber, Shaved Radish and Feta with Red Wine-Oregano Vinaigrette
Caramelized Cauliflower, Green Lentil Baby Spinach, Oven Roasted Red Onion and Sweet Red Peppers with Sherry Vinaigrette
Grilled Lemon-Oregano Chicken Breasts with Lemon-Caper “Piccata” Style Sauce
Pan Seared Tilapia with Tomato, Olive and Grilled Onion Relish
Garlic and Rosemary Roasted Red Skin Potatoes
Green Zucchini with Tomato and Basil
Baklava
Limoncello Tartlets

EL MERCADITO • $44.00
House Made Guacamole and Salsa served with Chips
Latin Chopped Salad, Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterrey Jack Cheese with Chipotle Ranch
Skirt Steak Fajitas with Roasted Onions and Poblano Peppers
Chicken Fajitas with Roasted Onions and Poblano Peppers
Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese
Vegetable Empanada
Mexican “Fiesta” Rice
Vegetarian Boracho Beans
Mexican Wedding Cookies
Petite Individual Caramel Flan

ASIAN • $45.00
Baby Greens, Mandarin Oranges, Hearts of Palm and Pecans with Sesame Ginger Dressing
Edamame, Red Pepper and Brown Rice Salad
Beef Bulgogi Skewers with Scallions, Sesame Seeds and Sweet Soy Drizzle
Miso Marinated Chicken Breasts with Yuzu Butter Sauce
Pan Seared Baby Bok Choy and Shiitake Mushrooms
Individual Green Tea Cheese Cakes
Diced Fresh Fruit

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**LUNCH STATIONS**

Combine 2 or more stations to create a variety of lunch offerings. Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service.

**SALAD • $14.00**
*Please choose two salads:*
- Sonoma Quinoa Salad
  Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro, Baby Spinach, tossed in Lime Vinaigrette
- Roasted Cauliflower Lentil Salad
  Roasted Red Onion, Red Pepper, Baby Spinach, Sherry Vinaigrette
- Powerhouse Salad
  Broccoli, Raisins, Cauliflower, Carrots, Sunflower Seeds, Pumpkin Seeds, Lemon Juice, Olive Oil
- Brussel Sprout Salad
  Petite Roasted Brussel Sprout Salad with Sweet Potato, Pomegranate Seeds, Pine Nuts, Lemon Vinaigrette

**POKE BOWLS • $18.00**
Bowls of Jasmine Rice topped with your choice of Ahi Tuna Poke, Korean BBQ Chicken or Miso Marinated Tofu
Additional toppings to include: Spicy Avocado, Radish, Cucumber, Shredded Carrots and Picked Ginger

**PROTEIN BOWLS WITH QUINOA • $17.00**
Quinoa, Wilted Spinach, Roasted Tomatoes and Roasted Red Peppers Bowls
With your choice of Skewers:
- Char Crusted Beef Skewers
- Pesto Chicken Grilled
- Vegetable Skewers with Balsamic Reduction

**MAG MILE • $20.00**
Petite cups of “24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Smoked Gouda and Beef Slider with Red Onion Jam and Black Truffle Aioli
Portobello Mushroom Slider with Roasted Tomato and Red Pepper Aioli

**ITALIAN • $20.00**
Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing
Petite Cheese, Eggplant and Mushroom Calzones
Petite Cheese and Sausage Calzones

**LATIN • $24.00**
Guacamole Cups with Tortilla Chips
Empanadas, Ropa Vieja Empanadas
Black Bean, Corn, Calabaza and Queso Fresco Empanadas
Latin Style Rice
Served with Salsa Verde and Salsa Roja

**DESSERT • $12.00**
*Please choose two desserts:*
- Flourless Chocolate Cake with Whipped Cream
- Mini Cannoli’s
- Fruit Skewers
- Vanilla Bean Panna Cotta
- Mini Chocolate Bundt Cakes
- Key Lime, Apple, Lemon Curd, Banana Cream or Chocolate Tarts
- Petite Wild Berry Cups with Honeyed Creme Fraiche

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BOX LUNCHES

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of $2.00 per box.

**BOX SANDWICHES • $28.00**
Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

**GRILLED CHICKEN BREAST SANDWICH**
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

**GRILLED FLANK STEAK SANDWICH**
Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

**HERB ROASTED TURKEY BREAST SANDWICH**
Swiss Cheese, Lettuce, Tomato and Dijonaise on Multigrain Bread

**“THE ITALIAN” SANDWICH**
Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

**HICKORY SMOKED HAM SANDWICH**
White Cheddar Cheese and Honey Mustard on a Croissant

**CAPRESE SANDWICH**
Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

**GRILLED PORTOBELLO MUSHROOM SANDWICH**
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

**BOX SALADS • $28.00**
Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

**BABY SPINACH AND STRAWBERRY SALAD**
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

**LA GRILLED CHICKEN COBB SALAD**
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

**SOUTHWESTERN TURKEY SALAD**
Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips and Cilantro with Creamy Cotija-Lime Dressing

**SONOMA QUINOA SALAD**
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

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PLATED LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Plated Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

SALAD OPTIONS

SIMPLY GREENS • $6.00
Baby Mesclun Greens, Shaved Fennel, Radish, Golden Grape Tomato and Honey Dijon Dressing

CLASSIC CAESAR • $7.00
Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns and Creamy Caesar Dressing

BABY WEDGE • $9.00
Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

ZINFANDEL-HONEY POACHED PEAR • $9.00
Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

ENTRÉE OPTIONS

ROASTED GARLIC CHICKEN BREAST • $27.00
Whipped Yukon Potatoes, Sautéed Broccolini, Roasted Carrots and Balsamic Butter Sauce

LEMON AND BLACK TRUFFLE CRUSTED CHICKEN BREAST • $30.00
Black Pepper and Gruyere Potato Pave, French Green Beans and Caramelized Shallots

PAN SEARED SEABASS • $35.00
Fingerling Potatoes, Hericot Verts, Blistered Tomato and Rosemary Orange Butter Sauce

GRILLED ZUCCHINI PACKETS STUFFED WITH RATATOUILLE • $25.00
Sundried Tomato and Kalamata Olive with Couscous, Baby Spinach and Red Onion Jam

EGGPLANT ROLL UPS • $26.00
Sundried Tomato, Baby Spinach with Balsamic Drizzle and Red Pepper Coulis

COFFEE RUBBED FLAT IRON STEAK • $31.00
Roasted Root Vegetables, English Pea Shoots and House Made Steak Sauce

DESSERT

MASCARPONE AND ESPRESSO TIRAMISU • $8.00

MOM’S CARROT CAKE • $8.00
Cream Cheese Frosting and Salted Caramel Sauce

GOOEY BUTTER CAKE • $7.00
Seasonal Fruit Preserves

FLOURLESS CHOCOLATE CAKE • $7.00
Seasonal Berry Compote

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TWO COURSE PLATED SALAD LUNCH

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“SUPERFOOD” CHOPPED • $25.00
Baby Kale, Red Quinoa, Blueberry, Sunflower Seeds, Cauliflower, Broccoli, Dried Cranberries, Almonds, Mango, Carrot with Honey Orange Dressing

AHI TUNA NICOISE • $29.00
“Herb De Provence” Rubbed Ahi Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Caper Berries and Baby Frisée with Lemon-Dijon Vinaigrette
(Substitute Cold Grilled Salmon)

HERB GRILLED CHICKEN AND BERRIES • $26.00
Grilled Chicken Breast, Baby Greens, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples, Pecans with Rosemary Lime Dressing

APPLEWOOD SMOKED TURKEY COBB • $26.00
Romaine Hearts, Chopped Bacon, Smoked Turkey, Tomato, Wisconsin Cheddar, Scallion, Bleu Cheese, Egg with Green Goddess Dressing

“BLACK AND BLEU” • $26.00
Tender Butter Lettuce, Crisp Iceberg, Herb Marinated Flat Iron Steak, Oven Dried Tomato, Avocado, Local Wisconsin Bleu Cheese, Crispy Onion Strings with Buttermilk Dressing

DESSERT
MASCARPONE AND ESPRESSO TIRAMISU • $8.00

MOM’S CARROT CAKE • $8.00
Cream Cheese Frosting and Salted Caramel Sauce

GOOEY BUTTER CAKE • $7.00
Seasonal Fruit Preserves

FLOURLESS CHOCOLATE CAKE • $7.00
Seasonal Berry Compote

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SNACKS
Minimum order of one dozen per item.

PER DOZEN
Freshly Baked Cookies  •  $35.00
Fudge Brownies   •  $40.00
Rice Krispy Treats  •  $40.00
Lemon Bars  •  $44.00
Chocolate Dipped Strawberries  •  $42.00
Blondie Bars  •  $40.00
Kind Bars  •  $45.00
Bird Seed Bars  •  $30.00
Individually Wrapped Biscotti  •  $42.00
Assorted Cake Pops  •  $65.00
Eli’s Cheesecake Lollipops  •  $75.00
Chocolate Dipped Graham Crackers  •  $50.00
Chocolate Pretzel Rods  •  $50.00

PER POUND
Premium Mixed Nuts  •  $28.00
Honey Roasted Peanuts  •  $23.00
Miniature Pretzels  •  $20.00
Miniature Hershey’s Chocolates  •  $25.00

SERVES 8-10 PEOPLE
Potato Chips & French Onion Dip  •  $26.00
Pita Chips & Hummus  •  $30.00
Tortilla Chips and Salsa  •  $26.00

EACH
Assorted Energy Bars  •  $4.00
Assorted Quaker Granola Bars  •  $3.00
Bags of Stacy’s Pita Chips  •  $4.00
Bags of Assorted Chips  •  $3.00
Novelty Ice Cream or Fruit Bars  •  $4.50
Premium Ice Cream or Fruit Bars  •  $6.00
Individual Trail Mix  •  $6.00
Individual Bag of Nuts  •  $6.00
Sabra Hummus and Pretzel Cup  •  $5.50
Mozzarella or Cheddar Cheese Sticks  •  $4.00
Beef Jerky Sticks  •  $7.00

SNACK PACKS  •  $12.00 EACH
Minimum of 12 per selection
- Mini Mezze-Hummus, Pita, Marinated Olives and Feta Cheese
- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes

BREAK PACKAGES
Minimum guarantee of 12 people for break package.
Pricing is per person and based on one hour of service.

TRAIL MIX BAR  •  $15.00
Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels
Assorted Whole Fruit

MINI ‘WICHES  •  $18.00
Nutella and Banana; Brie and Apple; Cinnamon Raisin Bread with Cream Cheese
House Made Granola Bars
Assorted Whole Fruit

MIDWEST COMFORT  •  $18.00
Cinnamon Spice Glazed Walnuts
Warm Soft Pretzel Sticks with Warm “PBR” Cheddar Cheese Sauce and Honey Mustard
Wisconsin Cheese Curds with Sriracha Aioli

CANDY SHOPPE  •  $15.00
Jar displays of M&Ms Candy, Lemonheads, Chocolate Covered Pretzels, Jelly Beans, Licorice Sticks, Skittles and Starburst Candy

“MY KIND OF TOWN”  •  $18.00
Individual Bags of “ChiTown Mix”
Gourmet Cheddar and Caramel Popcorn
Mini Chicago Style Hot Dogs with Tomato, Onion, Neon Relish, Dill Pickle, Mustard and Celery Salt
Eli’s Cheesecake Lollipops

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SAVOR...

BEVERAGES

All Hot Beverages have three gallon minimum order.

FRUIT INFUSED WATER • $42.00 per 3 gallons
A healthy green alternative to soda and manufactured bottled water
(Includes 3 gallon water dispenser)

FLAVORS:
- Classic Lemon
- Cucumber-Mint
- Grapefruit-Rosemary
- Pineapple-Blackberry
- Mango, Lime and Basil
- Kiwi-Strawberry

Pepsi Soda Products • $72.00 per case (24)
Pepsi Soda Products • $3.25 each

Aquafina Bottled Water • $72.00 per case (24)
Aquafina Bottled Water • $3.25 each

Bubly Flavored Sparkling Water • $3.25 each
(Lime, Grapefruit, Mango & Cherry)

Bottled Iced Tea • $4.00 each
Bottled Juice • $4.00 each
Rock Star Energy Drink • $5.00 each
Starbucks Frappuccino • $6.00 each
Milk Pint • $2.50 each

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Our expert culinary staff is eager to craft a custom menu that will best fit your needs and exceed your expectations. Your menu will be customized to meet all of your likes and special requests by utilizing ingredients that are in the height of their season and grown locally, when possible. Below is just a sample of what your customized dinner menu could be…

We look forward to creating one with you!

SUMMER PLATED MENU SAMPLE

Baby Greens, Whipped Feta, Butternut Squash, Shaved Candy Stripe Beets, Pomegranate Seeds and Puffed Quinoa with Balsamic Vinegar and Olive Oil

Char Crusted Filet of Beef, Candied Shallot, Sweet Potato Puree and Asparagus with Red Wine Demi-Glace

Vanilla Bean Panna Cotta with Brandied Peach Compote and Candied Basil

Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea

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SAVOR...

COLD HORS D’OEUVRES

Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPOP • $115.00
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • $110.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • $110.00
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • $110.00

CAPRESE SKEWERS • $110.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • $120.00
Tied with Fresh Chives

SHRIMP COCKTAIL • $142.00
Horseradish Cocktail Sauce and Lemon-Basil Aioli

FRESH VEGETABLE SPRING ROLLS • $115.00
Sweet Soy Drizzle

SPICED CHICKEN WONTON CUP • $110.00
Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS • $135.00
Red Onion Jam, Horseradish Cream and Micro Arugula

PETITE AHI TUNA TACO • $135.00
Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

SEARED SCALLOP • $135.00
Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • $110.00

CAPRESE SKEWERS • $110.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • $120.00
Tied with Fresh Chives

SHRIMP COCKTAIL • $142.00
Horseradish Cocktail Sauce and Lemon-Basil Aioli

LOBSTER “BLT” STUFFED CHERRY TOMATO • $135.00
Lobster, Bacon, Chervil and Lemon Aioli

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HOT HORS D’OEUVRES

Sold per twenty-five pieces

BACON WRAPPED
ALMOND STUFFED FIG • $125.00
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • $135.00
Red Pepper Romesco Sauce

BACON WRAPPED
ROASTED JALAPENO • $125.00
Cheddar Cheese and Chipotle Ranch

PORTOBELLO MUSHROOM SLIDER • $125.00
Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER • $135.00
Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND
TURKEY SLIDER • $125.00
Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN
FRITTERS • $110.00
Lemon Aioli

WHITE CHEDDAR
MAC & CHEESE BITES • $110.00
Spicy Tomato Jam

CHICKEN POT STICKER • $110.00
Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE • $130.00
Citrus Aioli

WILD MUSHROOM ARANCINI • $125.00
Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO
MUSHROOMS • $125.00
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP
SATAY • $135.00
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • $125.00
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED
LAMB SATAY • $125.00
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS • $110.00

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RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE
Chef’s Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers
Small Platter Serves 12 • $110.00
Medium Platter Serves 25 • $220.00
Large Platter Serves 50 • $440.00

SLICED SEASONAL FRUIT PLATTER
A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip
Small Platter Serves 10 • $75.00
Medium Platter Serves 25 • $185.00
Large Platter Serves 50 • $370.00

ITALIAN ANTIPASTO PLATTER
Capicola, Genoa Salami and Mortadella
Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic “Baby Bella” Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks
Small Platter Serves 12 • $115.00
Medium Platter Serves 25 • $230.00
Large Platter Serves 50 • $460.00

RUSTIC CHARCUTERIE BOARD
Prosciutto, Speck Tirolese, Sopressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers
Small Platter Serves 12 • $115.00
Medium Platter Serves 25 • $230.00
Large Platter Serves 50 • $460.00

DELUXE CRUDITÉS AND DIP PLATTER
Chef’s Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus
Small Platter Serves 12 • $90.00
Medium Platter Serves 25 • $180.00
Large Platter Serves 50 • $350.00

GRILLED AND MARINATED VEGETABLES
Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup
Small Platter Serves 12 • $100.00
Medium Platter Serves 25 • $200.00
Large Platter Serves 50 • $360.00

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SAVOR...

RECEPTION CARVING STATION
Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants are $275.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • $19.00
Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST • $16.00
Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya

A LA CARTE

CHILI RUBBED PORK TENDERЛОIN • $12.00
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • $20.00
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD • $4.00
served with Oil & Vinegar, Ranch and Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD • $4.00

GRILLED SEASONAL VEGETABLES • $4.00

YUKON MASHED POTATOES • $4.00

JASMINE RICE • $4.00

ROASTED BABY POTATOES • $4.00
with Garlic and Rosemary

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations.

LONE STAR BBQ SHACK • $18.00
Dixie Cole Slaw
Bourbon and Brown Sugar Pulled Pork Slider
House Smoked Beef Brisket Sliders
Poblano Chile and Portobello Mushroom Quesadilla’s
SAUCE BAR - House-Made BBQ Sauces and Salsa
• Smoky Bourbon and Brown Sugar
• Memphis Style Fire Starter - Caution: contains a bit of a kick!
• “Carolina Gold” Style Mustard and Black Pepper
• Sweet and Tangy Alabama White
• Green Chile-Lime Salsa

DIM SUM STATION • $20.00
Fresh Shiitake Mushroom Spring Rolls with Ramen Noodle Salad in Mini Take Out Containers
Shrimp Shumai
Steamed Salt and Pepper Edamame with Chili Flake
Vegetarian Whole Wheat Bao Buns
Sushi Maki Roll Assortment: California, Tuna and Spicy Salmon
Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

SEAFOOD DISPLAY • $32.00
East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell with of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
Lobster “Cocktails” with Fresh Mango, Pineapple and Thai Chili

CEVICHERIA • $15.00
Individually served in Petite Glasses
• Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
• Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
• Tequila Cured Salmon with Pineapple Mango
• Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
Pico de Gallo and Plantain Chips

FONDUE STATION • $15.00
A trio of Fondues to include Classic Swiss, American Lager & Cheddar, Smoked Gouda Cheeses
Served with Cubed Pumpernickel, Sourdough and Pretzel Bread, Roasted Mushrooms, Cherry Tomatoes and Roasted Mini Potatoes

MIXED UP MAC & CHEESE • $18.00
Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges
Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Bread Crumbs
Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

SALAD SHAKER BAR • $18.00
Pre-Made Individual Salads
• Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
• Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
• Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR
Diced Chicken, Chopped Bacon and Sliced Tenderloin
Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

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### Savor...

**A Tour of Chicago Dinner Stations**

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations. Chef Attendants are $275.00 each for up to four hours of service.

<table>
<thead>
<tr>
<th>Station</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MAG MILE</strong></td>
<td>$21.00</td>
<td>(chef attendant) “24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese and Baby Mache with Maple Orange Vinaigrette Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce served with Soft Butterly Rolls. Mini Twice Baked Potatoes.</td>
</tr>
<tr>
<td><strong>CHINA TOWN</strong></td>
<td>$16.00</td>
<td>Asian Noodle Salad with Fresh Spring Rolls in Mini Take Out Containers, Grilled Beef Bulgogi Skewers with Sesame Seeds, Sweet Soy Drizzle. Chicken Lettuce Wraps and Asian Slaw.</td>
</tr>
<tr>
<td><strong>GREEK TOWN</strong></td>
<td>$16.00</td>
<td>Greek Village Salad with Tomato, Cucumber, Feta Cheese and Red Onion with Oregano Vinaigrette, Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce. Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki.</td>
</tr>
<tr>
<td><strong>PILSEN</strong></td>
<td>$17.00</td>
<td>Twisted Tacos: Big Island Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell Served with Asian Noodle Salad.</td>
</tr>
<tr>
<td><strong>BRONZEVILLE</strong></td>
<td>$18.00</td>
<td>Vegetable Jambalaya, BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll. Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze.</td>
</tr>
<tr>
<td><strong>DEVON STREET</strong></td>
<td>$16.00</td>
<td>Spicy Punjabi Snack Mix served in Bamboo Cones, Potato and Pea Samosa’s with Cilantro and Tamarind Chutney, Tandoori Chicken Skewers with Cucumber Raita.</td>
</tr>
</tbody>
</table>

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MISTIFY

Misty and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist!

Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect ice breaker!

PREMIUM ICE CREAM, FROZEN COFFEE AND SORBET

SERVICE FOR UP TO 8 HOURS • $4,900.00
Package includes:
- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • $700.00 AND SERVER FEE • $550.00

SERVICE FOR UP TO 4 HOURS • $2,950.00
Package includes:
- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)
Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • $700.00 AND SERVER FEE • $275.00

100 ADDITIONAL SERVINGS • $600.00

TOPPINGS BAR • $1.00 PER SERVING

FROZEN COCKTAIL BAR

SERVICE FOR UP TO 8 HOURS • $6,900.00
Package includes:
- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • $700.00 AND BARTENDER FEE • $550.00

SERVICE FOR UP TO 4 HOURS • $3,500.00
Package includes:
- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)
Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE • $700.00 AND BARTENDER FEE • $275.00

100 ADDITIONAL SERVINGS • $850.00

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BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per consumption bars and $1,000.00 per cash bars.

CONSUMPTION BARS
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of $800.00 per bartender.

CASH BARS
There is a minimum of $1,000.00 per bar. Customer is responsible for labor cost in addition to reaching the cash bar minimum.

PREMIUM SELECTIONS
Premium Cocktails  •  $8.50
Vodka  •  Svedka
Gin  •  CH Distilleries
Rum  •  Bacardi
Tequila  •  El Jimador
Bourbon  •  Jim Beam
Scotch  •  Dewars
Canadian Whiskey  •  Canadian Club
Domestic Beer  •  Miller Lite, Coors Light, Heineken and Corona

Super Premium Cocktails  •  $9.009
Vodka  •  Ketel One
Gin  •  Tanqueray
Rum  •  Captain Morgan
Tequila  •  El Milagro
Bourbon  •  Markers Mark
Scotch  •  Chivas Regal
Canadian Whiskey  •  Crown Royal
Domestic Beer  •  Miller Lite, Coors Light
Import Beer  •  Heineken, Corona
Craft Beer  •  Brickstone McCormick Place Everyday Ale, Revolution “Anti Hero” IPA

CONSUMPTION BARS
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of $800.00 per bartender.

CASH BARS
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PREMIUM SELECTIONS
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Tequila  •  El Jimador
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Canadian Whiskey  •  Canadian Club
Domestic Beer  •  Miller Lite, Coors Light, Heineken and Corona

Super Premium Cocktails  •  $9.009
Vodka  •  Ketel One
Gin  •  Tanqueray
Rum  •  Captain Morgan
Tequila  •  El Milagro
Bourbon  •  Markers Mark
Scotch  •  Chivas Regal
Canadian Whiskey  •  Crown Royal
Domestic Beer  •  Miller Lite, Coors Light
Import Beer  •  Heineken, Corona
Craft Beer  •  Brickstone McCormick Place Everyday Ale, Revolution “Anti Hero” IPA

CASH BAR PRICING
Prices may vary depending on alcohol selection. Pricing listed is inclusive of taxes.

House Cocktails  •  $10.00
House Wine  •  $9.00

Domestic Beer  •  $7.50
Import Beer  •  $8.00
Craft Beer  •  $8.50

Bottled Water  •  $3.75
Soft Drinks  •  $3.75
Juices  •  $4.00

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SAVOR...

BARS

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CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

BAR PRICING PER DRINK

*Please select tier*

<table>
<thead>
<tr>
<th>Tier One Wine</th>
<th>$8.00</th>
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</thead>
<tbody>
<tr>
<td>Tier Two Wine</td>
<td>$9.50</td>
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<tr>
<td>Tier Three Wine</td>
<td>$11.00</td>
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</table>

<table>
<thead>
<tr>
<th>Tier One Bubbles</th>
<th>$8.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tier Two Bubbles</td>
<td>$10.00</td>
</tr>
<tr>
<td>Tier Three Bubbles</td>
<td>$12.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Bottled Water</th>
<th>$3.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soft Drinks</td>
<td>$3.00</td>
</tr>
<tr>
<td>Juices</td>
<td>$4.00</td>
</tr>
</tbody>
</table>

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

**TIER ONE**

Woodbridge • California
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir

**TIER TWO**

Chime • California
Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir

Allan Scott • California
Sauvignon Blanc

**TIER THREE**

Dreaming Tree • California
Cabernet

Estancia • California
Pinot Noir

Kim Crawford • California
Chardonnay and Sauvignon Blanc

BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

**TIER ONE**

Pierre Delize • France
Blanc de Blanc Brut

**TIER TWO**

Spagnol • Italy
Prosecco

**TIER THREE**

Le Grand Courtage • France
Rose Brut

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

SUPER PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $30.00
EACH ADDITIONAL HOUR • $11.00

PREMIUM BAR PACKAGE
2 HOUR PACKAGE • $28.00
EACH ADDITIONAL HOUR • $10.00

BEER PACKAGE
Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE • $16.00
2 HOUR PACKAGE • $24.00
EACH ADDITIONAL HOUR • $8.00

DOMESTIC
Miller Lite and Coors Light

IMPORTED
Heineken and Corona

CRAFT
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

BEER and WINE PACKAGE
Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE • $20.00
2 HOUR PACKAGE • $28.00
EACH ADDITIONAL HOUR • $9.00

RED
Chime Pinot Noir, Chime Cabernet, Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

ALL PACKAGES INCLUDE
Soda and Bottled Water

WINE PACKAGE
Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE • $18.00
2 HOUR PACKAGE • $26.00
EACH ADDITIONAL HOUR • $9.00

RED
Chime Pinot Noir, Chime Cabernet
Chime Red Blend, Blackstone Merlot and Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SAVOR...

WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

REDS
Pinot Noir
Chime • California • $37.00
Mark West • California • $42.00
Estancia • California • $47.00
McMurray Ranch • California • $56.00

Merlot
Blackstone • California • $44.00

Red Blend
Chime • California • $37.00
Whitehall Lane • California • $60.00

Cabernet
Dreaming Tree • California • $43.00
Ravenswood • California • $46.00
Louis Martini • California • $58.00
Franciscan • California • $67.00

WHITES
Chardonnay
Chime • California • $37.00
Kim Crawford • California • $46.00
Clos Du Bois • California • $48.00
William Hill • California • $61.00

Sauvignon Blanc
Estancia • California • $45.00
Kim Crawford • California • $46.00
Allan Scott • New Zealand • $47.00
Whitehall Lane • California • $60.00

Riesling
St. Urbans-Hof Riesling • Germany • $45.00

Pinot Grigio
Mondavi, Private Select • California • $38.00
Mark West • California • $44.00

Bubbles
Pierre Delize, Blanc de Blanc Brut • France • $33.00
Spagnol Prosecco • Italy • $39.00
Le Grand Courtage, Rose Brut • France • $75.00

HOUSE VARIETALS • $33.00
Chardonnay, Sauvignon Blanc, Pinot Grigio, Pinot Noir, Cabernet Sauvignon and Merlot

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BEER

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

BEER KEGS

DOMESTIC • $430.00
Miller Lite and Coors Light

IMPORTED • $550.00
Heineken and Modelo Especial

CRAFT • $550.00
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

REQUIRED POWER
120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

McCORMICK PLACE EVERYDAY ALE KEG • $550.00

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is $275.00 each for up to four hours of service and $80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional $3.00 per person. There is a minimum of $800.00 per bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

- ORIGINAL MARGARITA • $11.25
  Tequila, Triple Sec and Lime Juice

- MANGO MARGARITA • $11.25
  Tequila, Triple Sec and Mango Puree

- STRAWBERRY MARGARITA • $11.25
  Tequila, Cointreau, Lime Juice and Strawberry Puree

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron’s guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION
The Menus have been designed to maximize the guest’s satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING
Published pricing does not include administrative fees (21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

GUARANTEES
In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

OVERSET
SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF
Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE
Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

BEVERAGES
SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACTS
An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than $20,000), ACH wire or company check. Credit card payments greater than $20,000 will incur an additional fee of 2.5%.

CANCELLATIONS
In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages by food cost and labor.