All charges are subject to applicable service charges and sales tax.
# BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Sodas</td>
<td>5 per can</td>
</tr>
<tr>
<td>Assorted Snapple®</td>
<td>7 per bottle</td>
</tr>
<tr>
<td>Still Bottled Water</td>
<td>6 per bottle</td>
</tr>
<tr>
<td>Sparkling Water</td>
<td>6 per bottle</td>
</tr>
<tr>
<td>Honest Iced Teas</td>
<td>6 per bottle</td>
</tr>
<tr>
<td>Vitamin Water®</td>
<td>7 per bottle</td>
</tr>
<tr>
<td>Red Bull Energy Drink®</td>
<td>7 per can</td>
</tr>
<tr>
<td>Assorted Organic Smoothies</td>
<td>7 per person</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>22 per quart</td>
</tr>
<tr>
<td>Lemonade</td>
<td>22 per quart</td>
</tr>
<tr>
<td>Orange Juice</td>
<td>22 per quart</td>
</tr>
<tr>
<td>Grapefruit Juice</td>
<td>22 per quart</td>
</tr>
<tr>
<td>Cranberry Juice</td>
<td>19 per quart</td>
</tr>
<tr>
<td>Apple Juice</td>
<td>19 per quart</td>
</tr>
<tr>
<td>Tomato Juice</td>
<td>19 per quart</td>
</tr>
<tr>
<td>Assorted Harney &amp; Sons Specialty Teas</td>
<td>100 per gallon</td>
</tr>
<tr>
<td>Freshly Brewed Regular or Decaffeinated LavAzza Coffee</td>
<td>120 per gallon</td>
</tr>
</tbody>
</table>

## CONTINUOUS BEVERAGE SERVICE

*Includes Coffee, Tea, Soft Drinks, Juices and Bottled Still Water*

<table>
<thead>
<tr>
<th>Service</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Day Service (maximum 8 hours)</td>
<td>39 per person</td>
</tr>
<tr>
<td>1/2 Day Service (maximum 4 Hours)</td>
<td>20 per person</td>
</tr>
</tbody>
</table>

All charges are subject to applicable service charges and sales tax.
BREAKFAST BUFFETS

Listed prices are per person and include:
- Freshly Brewed Regular, Decaffeinated LavAzza Coffee and Assorted Harney & Sons Teas.
- Maximum 2 Hours & Minimum of 20 people

CONTINENTAL
- Freshly Squeezed Orange Juice
- Sliced Seasonal Fruit Garnished with Fresh Berries
- Assorted Muffins
- Choice of Daily Fresh Breakfast Pastry
- Butter and Fruit Preserves
  30

SUPERIOR CONTINENTAL
- Selection of two Fruit Juices
- Sliced Seasonal Fruit Garnished with Fresh Berries
- Housemade Granola Honey Clusters
- Assorted Organic Greek Yogurts
- Choice of Daily Fresh Breakfast Pastry
- Selection of Bagels with Cream Cheeses, Butter,
  40

ALLERTON CLASSIC BREAKFAST
- Selection of two Fruit Juices
- Sliced Seasonal Fruit Garnished with Fresh Berries
- Choice of Daily Fresh Breakfast Pastry
- Bananas Foster French Toast
- Cage Free Scrambled Eggs
- Country Sausage and Applewood Smoked Bacon
- Choice of Daily Breakfast Potato
- Butter, Fruit Preserves, and Nutella
  47

POWER START
- Selection of two Fruit Juices
- Sliced Seasonal Fruits Garnished with Fresh Berries
- Whole Wheat English Muffins, Peanut Butter
- Steal Cut Oatmeal, Sliced Almonds and Dried Fruit
- Individual Egg White and Kale Frittata
- Assorted Organic Greek Yogurts
- Whole Bananas and Seasonal Hand Fruit
  42

DAILY BREAKFAST POTATOES
- Skillet Hash Browns
- Roasted Fingerlings with Shallots and Thyme
- Red Bliss Potatoes and Roasted Peppers
- Wisconsin Cheddar Casserole
- Russet Potatoes and Poblano
- Sautéed Potatoes with Garlic and Maple Syrup
- Sliced Potatoes with Caramelized Onions and Sage
  A la Carte – 4 per person

DAILY PASTRY SELECTIONS
- Freshly Baked Croissants
- Warm Cinnamon Rolls
- Assorted Coffee Cakes
- Selection of Danishes
- Assorted Mini Scones
- Gourmet Donuts
- House Baked Muffins
- Assorted Bagels
  A la Carte – 56 per dozen

All charges are subject to applicable service charges and sales tax.
PLATED BREAKFAST

Listed prices are per person and include:
Freshly Brewed Regular, Decaffeinated LavAzza Coffee and Assorted Harney & Sons Teas, Croissants and Danishes, Butter and Fruit Preserves.

MAG MILE
Choice of Fruit Juice
Kale and Egg White Frittata
Daily Breakfast Potato
Choice of Applewood Smoked Bacon or Country Style Sausage Links

35

THE LOOP
Choice of Fruit Juice
Cage Free Scrambled Eggs
Bananas Foster French Toast
Chicken Apple Sausage
Daily Breakfast Potatoes

37

BREAKFAST ENHANCEMENTS

These items can only be added to existing buffets and not to be ordered separately. Prices listed are per person unless otherwise noted.

- Boxes of Assorted Cereal with Skim and 2% Milk: 5 per box
- Hot Oatmeal with Cinnamon, Brown Sugar and Dried Fruit: 8 per person
- Scrambled Eggs with Fresh Herbs: 5 per person
- Hard Boiled Eggs: 36 per dozen
- Applewood Smoked Bacon or Country Sausage Links: 6 per person
- Turkey Bacon or Turkey Sausage: 7 per person
- Smoked Salmon with Accompaniments: 12 per person
- Buttermilk Pancakes or French Toast with Warm Maple Syrup and Cinnamon Butter: 6 per person
- Assorted Breakfast Sandwiches: 9 per sandwich

All charges are subject to applicable service charges and sales tax.
BREAKFAST ENHANCEMENTS

THE OATMEAL BAR
Stone Ground Organic Oats, Sliced Almonds, Fresh Berries
Dried Fruit, Flax Seed, with Wheat Germ and Local Honey
14

THE OMELETTE BAR **
Cage Free Eggs and Egg Whites, Roasted Peppers, Sautéed Mushrooms
Baby Spinach, Onions, Tomatoes, Country ham with Local Cheddar and Local Gruyere
15

ORGANIC YOGURT PARFAITS
Seasonal Fruits, Housemade Granola, and Local Honey
8

BLUEBERRY RICOTTA PANCAKES
Caramelized Pecans and Pure Mable Syrup
8

INDIVIDUAL SEASONAL FRITTATA
8

WINDY CITY CHILAQUILES
Cage Free Eggs, Locally Made Chorizo, Tortillas in Salsa Roja
Black Bean Puree and Queso Chihuahua
10

SMOKED SALMON BAGELS
Everything Bagels, Red Onion, Capers, Chive Cream Cheese and Tomato
10

BUTTERMILK BISCUITS AND SAUSAGE GRAVY
6

**$150.00 Chef Attendant Fee will apply

All charges are subject to applicable service charges and sales tax.
THEMED BREAKS
Listed prices are per person. Minimum of 10 Guests
Maximum 90 Minutes, No Substitutions Please

CHOCOLATE RHAPSODY
Chocolate sauces - white, milk and spicy
Pretzel Rods, Apple Wedges, strawberries and
Peanut Butter Cookies
Chocolate Milk (Hot or Cold)
21

BERRIES (SPRING)
Fresh Seasonal Berries, Assorted Berry Scones, and
Housemade Berry Pop Tarts Chocolate Dipped
Strawberries and Berry Smoothies
25

LEMONS (SUMMER)
Lemon Cupcakes, Lemon Bars, Lemon Tarts,
Sparkling Lemonata, Italian Ice,
and Freshly Squeezed Lemonade
25

APPLES (AUTUMN AND WINTER)
Baby Gala Apples, Caramel Apples,
Dried Applesapple Fritters, Apple Tarts,
And Chilled Or Warm Local Apple Cider
25

BUILD YOUR OWN
Trail Mix, Dried Fruits, Mixed Nuts,
Assorted Organic
Greek Yogurt, Fresh Berries, Granola
and Seasonal Whole Fruit
24

LA SIESTA
Elote, Guacamole, Salsa
Churros Y Chocolate And Buñuelos
24

SPA
Vegetable Crudités, Grilled Pitas,
Roasted Pepper Hummus
Honest Iced Teas and Cucumber
and Mint Water
24

THE COFFEE SHOP
Fresh Donuts, Coffee Cake, Bear
Claws, and Biscotti
Lavazza Coffee, Gourmet Syrups and
Harney & Sons Teas
25

BALLPARK BREAK
Garrett’s Popcorn, Individual 2oz Bags of Peanuts, Mini hotdogs,
Pretzel bites, lemonade
27

All charges are subject to applicable service charges and sales tax.
BREAK ENHANCEMENTS

Whole Seasonal Fruit
4 each piece

Sliced Seasonal Fruit Garnished with Fresh Berries
12 per person

Individual Bags of Chips, Pretzels and Gourmet Popcorn
5 each bag

Individual Greek Yogurts
6 each yogurt

Clif Bars®, KIND Bars, and Kashi Bars®
7 each bar

Rice Krispie Treats
39 per dozen

Tortilla Chips with Homemade Salsas and Guacamole
10 per person

Gourmet Vegetable Crudité with Chilled Spinach Dip and California Dip
12 per person

Imported and Domestic Cheeses, Chutneys, Dried Fruit, Flatbread, Crackers
15 per person

Chocolate Covered Pretzel Rods
42 per dozen

Assorted Ice Cream Novelties
60 per dozen

Chocolate Brownies, Blondies or Lemon Bars
48 per dozen

Freshly Baked Assorted Cookies
48 per dozen

Assorted Mini Cupcakes
60 per dozen

Petit Fours and Pastries
54 per dozen

Mixed Nuts
35 per pound

All charges are subject to applicable service charges and sales tax.
PLATED LUNCH SELECTIONS

Listed price are per person and include: Your choice of Soup or Salad, Entrée and Dessert
Freshly Brewed Regular, Decaffeinated LavAzza Coffee, and Assorted Harney & Sons Teas

SOUPS
- Minestrone
- Mushroom Bisque
- Broccoli Cheddar
- Corn Chowder
- Chicken Noodle
- Potato Leek
- Tortilla

SALADS
- Romaine Hearts
  - Torn Ciabatta Croutons, Tiny Tomatoes, Shaved Local Parmesan
  - Classic Caesar Dressing
- Baby Kale
  - Dried Cherries, Roasted Cauliflower, Midwestern Blue Cheese,
    - Orange Honey Vinaigrette
- Mixed Greens
  - Goat Cheese, Walnuts, Cucumbers, Balsamic Vinaigrette
- Baby Spinach
  - Roasted Mushrooms, Bacon Lardons, Torn Croutons, Pickled Onions,
    - Champagne Vinaigrette

ENTREES
- Thyme Roasted Wild Salmon, Heirloom Potatoes, Seasonal Mushrooms, Poached Artichokes
  - Lemon Barigoule Vinaigrette
- Local Stout Braised Beef Short Rib, Gorgonzola Polenta, Roasted Carrots
  - Stout Reduction and Citrus Gremolata
- Garlic Roasted Cage Free Chicken Breast, Quinoa Tabbouleh, Baby Green Beans
  - Charred Tomato Vinaigrette
- Hand Rolled Gnocchi, Mushroom and Eggplant Bolognese, Seasonal Vegetables

DESSERT
- Passion Fruit Chocolate Mousse Bomb with Blackberry Compote
- Salted Caramel and Chocolate Tart accompanied with Macerated Berries
- Nutella Bread Pudding with a Vanilla Crème Anglaise
- Selection of Seasonal Fruits with Ice Wine Sabayon

60

All charges are subject to applicable service charges and sales tax.
LUNCH BUFFETS
Minimum of 20 people

Listed price are per person and include:
Freshly Brewed Regular, Decaffeinated LavAzza Coffee and Assorted Harney & Sons Teas.
Maximum 2 Hours

BUILD YOUR OWN

Includes Artisan Lunch Rolls, Butter, and Iced Tea

Choose One Soup:
- Minestrone
- Tortilla
- Broccoli Cheddar
- Chicken Noodle
- Mushroom Bisque
- Corn Chowder
- Potato Leek

Choose Two Salads:
- Romaine Hearts, Torn Ciabatta Croutons, Tiny Tomatoes, Shaved Parmesan, Classic Caesar Dressing
- Baby Spinach, Roasted Mushrooms, Bacon Lardons, Torn Croutons, Pickled Onions, Champagne Vinaigrette
- Mixed Greens, Goat Cheese, Walnuts, Cucumber, Balsamic Vinaigrette
- Baby Kale, Dried Cherries, Roasted Cauliflower, Midwestern Blue Cheese, Orange Honey Vinaigrette
- Pasta, Grilled Radicchio, Artichokes, Olives, Provolone, Red Wine Vinaigrette
- Potato, Nueske's Bacon, Scallion, Whole Grain Mustard, and Celery

Choose Two Protein:
- Sustainable Seafood selection changes daily
- Rosemary Roasted Cage Free Chicken, Baby Green Beans, and Mustard Vinaigrette
- Pan Roasted Flat Iron Steak, Caramelized Pearl Onions, and a Cabernet Reduction
- Stout Braised Short Ribs, Heirloom Carrots, Sage Gremolata
- Cider Brined Pork Loin, Goat Cheese Whipped Sweet Potatoes

Choose Two Sides:
- Garlic Mashed Potatoes
- Lyonnaise Style Potatoes, Caramelized Onions, Nueske's Bacon and Thyme
- Vegetarian Moussaka, Eggplant, Ground Mushrooms, Tomatoes, and Feta
- Roasted Heirloom Potatoes, Rosemary, Lemon, and Gray Salt
- Classic Ratatouille
- Parsnip Creamed Spinach

Choose Two Desserts:
- Seasonal Fruit Cobbler with Vanilla Ice Cream
- Chocolate Torte
- Chicago Style Cheesecake and Macerated Berries
- Red Velvet Cupcakes with Cream Cheese Frosting

60

All charges are subject to applicable service charges and sales tax.
SOUTH OF THE BORDER

Soup of the Day
Romaine Hearts, Tiny Tomatoes, Cotija Lemon Dressing
Roasted corn and Black Bean Salad, Heirloom Tomatoes, Jicama,
Roasted Chilies and Lime Vinaigrette
Chicken Flautas, Shredded Cabbage and Citrus Scented Crema
Pork Carnitas, Onion, Radish, Pico de Gallo
with Warm Flour Tortillas
Roasted Seasonal Seafood “Veracruz”, Tomatoes, Olives, Capers and Marjoram
Mexican Style Rice
Crema, Queso Fresco, Jalapenos, Salsa Roja with Tortilla Chips
Churros, Spiced Chocolate Sauce
Tres Leches Cake
$58
*Add Guacamole - $60

NEW YORK DELI

Soup of the Day
Organic Field of Greens Salad, Tomatoes, Cucumbers, Croutons,
Shredded Carrots and Red Wine Vinaigrette
Pasta Salad, Roasted Peppers, Sun Dried Tomatoes, Pesto, Pine Nuts and Parmesan
Loaded Baked Potato Salad, Nueske’s Bacon, Scallion, and Whole Grain Mustard Celery
Selection of Boar’s Head Meats, Slow Roasted Top Round of Beef, All Natural Tuscan Roasted Turkey, Applewood Smoked Ham, Pastrami and Salami
Artisan Breads, Selection of Deli Cheeses, Mayo, Whole Grain and Dijon Mustard, Red Wine and Oregano Vinaigrette Gourmet Chips
Assorted Freshly Baked Cookies and Chocolate Brownies
$58
*Pre-made Sandwich Option - $65

MY KIND OF TOWN

Soup of the Day
Windy City Chopped Salad, Cucumbers, Tomatoes, Blue Cheese, Bacon, and Honey Mustard Dressing
Loaded Baked Potato Salad, Nueske’s Bacon, Scallion, Whole Grain Mustard Celery
Chicago-Style Deep Dish Pizza, Pepperoni, Sausage and Pepper, Veggie Supreme
Italian Beef Sandwiches, Giardiniera and Roasted Peppers
Mini Vienna Beef Hot Dogs, Relish, Pickles, Onions, Tomatoes, Mustard and Celery Salt
Individual Bags of Gourmet Potato Chips Eli's Cheesecake
$58

All charges are subject to applicable service charges and sales tax.
LITTLE ITALY
Ribollita Soup, Tuscan Beans and Black Kale
Heirloom Tomato and Local Mozzarella Salad, Basil Balsamic
Pasta Salad, Grilled Radicchio, Artichokes, Olives, Provolone, and
Red Wine Vinaigrette
Arugula and Fennel Salad, Pine Nuts, Shaved Sarvecchio cheese and
Citrus Vinaigrette
Three Cheese Manicotti, Vegetable Bolognese
Chicken Cacciatore, Peppers Olives, and Capers
Herb Roasted Seasonal Seafood, Eggplant Caponata
Mini Ciabatta Rolls
House Made Cannoli and Seasonal Tiramisu
58

LE BISTRO
Onion Soup, Gruyere Croutons
Spinach and Frisee Salad, Bacon Lardon, Hard-boiled Egg,
Pickled Onion with a Champagne Vinaigrette
Roasted Beet and Lentil Salad, Cucumber, Fine Herbs and
Dijon Vinaigrette
Chicken Coq Au Vin, Mushrooms, Carrots and Celery
Herb Grilled Flat Iron Steak, Peppercorn Brandy Sauce
Baked Vegetable Byaldi
Petit Rosemary Baguette
Seasonal Fruit Tarts
Assorted Petit Fours
58

All charges are subject to applicable service charges and sales tax.
WARWICK PICNIC
Box Lunches are limited to three (3) sandwich choices per group.
Served with Gourmet Potato Chips and Whole Fruit
Choice of Freshly Baked Cookie or Brownie
Choice of Bottled Water or Soft Drink

TURKEY WRAP
All Natural Tuscan Roasted Turkey, Sun Dried Tomato Mayo, Arugula, Provolone, Lettuce, Tomato and Onions

ROAST BEEF ON PRETZEL BUN
Slow Roasted Top Round of Beef, Local White Cheddar, Horseradish Mustard, Mayo, Lettuce, Tomato and Onions

HAM AND CHEESE ON CROISSANT
Applewood Smoked Ham, Local Triple Cream Brie, Whole Grain Mustard, Mayo, Lettuce, Tomato and Onion

CHICKEN SALAD ON MULTIGRAIN
Truffled Chicken Waldorf Salad with Walnuts and Grapes

GRILLED VEGETABLES ON FOCACCIA
Marinated and Grilled Portobello Mushrooms, Zucchini, Red Onion, Peppers, Wilted Spinach and Basil Pesto

CAPRESE ON CIABATTA
Heirloom Tomatoes, Local Mozzarella, Basil, Pickled Onions, Balsamic and Unfiltered Olive Oil

All charges are subject to applicable service charges and sales tax.
PASSED HORS D’ŒUVRES

Listed prices are per piece. Minimum 25 pieces each

CHILLED

Heirloom Tomato Gazpacho, Cucumber and Sherry  5 per piece
Truffle Chicken Salad on Crostini  5 per piece
Cantaloupe Prosecco Shooter with Basil and Speck  6 per piece
Baby Beet Spoon Local Parmesan, Citrus Sweet and Sour Sauce  6 per piece
Organic Tomato Bruschetta, Burrata and Unfiltered Olive Oil  6 per piece
Blue Cheese Stuffed Medjool Date with Prosciutto Wrap and Saba Vinaigrette  6 per piece
Spiced Grilled Shrimp with Sriracha Citrus Aioli  6 per piece
Smoked Organic Salmon Cone with Apple, Fresno Chili, and Chicve Crème Fraiche  6 per piece
Herb Poached Shrimp Pipette with a Horseradish Bloody Mary  7 per piece
Line Caught tuna Tartar Cone with Fennel, Tomato, Olive, and Lemon Crème Fraiche  7 per piece

HOT

Orzo Mac and Cheese Fritter with San Marzano Puree  5 per piece
Vegetable Eggroll with Sweet and Sour Sauce  5 per piece
Grilled Pizzette with Kale, Caramelized Onion and Potato  5 per piece
Allerton Mini Beef Wellington with Horseradish Sauce  5 per piece
Mini Artisan Grilled Cheese with Heirloom Tomato Jam  5 per piece
Moroccan Chicken Skewer, Tzatziki  5 per piece
Quesadilla Cone with Avocado Crema  5 per piece
Sweet Corn Beignet with Black Truffle and Powdered Sugar  6 per piece
Pork Belly Confit with Cheddar Grits and Citrus Sabayon  6 per piece
Mini Peekytoe Crab Cake with Grain Mustard Aioli  7 per piece

All charges are subject to applicable service charges and sales tax.
RECEPTION STATIONS

Listed prices are per person, not applicable for lunch or dinner buffets.
Minimum 20 Guests, Maximum 90 Minutes
**$150.00 Chef Attendant Fee will Apply

PASTA STATION
Hand Rolled Gnocchi, Broccoli Rabe, Roasted Garlic, Chilies, Tri Colored Tortellini, San Marzano Tomatoes, Basil, Parmesan, Orecchiette, Grilled Asparagus, Pesto Cured Tomatoes and House Baked Focaccia
24

CHARCUTERIE AND ANTIPASTO BOARD
Display of Chicago Made Charcuterie, Salumis, and House Crafted Pâté, Artichoke Mostarda, Pickled Vegetables, Marinated Olives, Grilled Baguette and Sweet Dessert Charcuterie
27

RISOTTO STATION**
Red Wine Risotto, Pulled Short Rib, Seasonal Mushrooms, Butternut Squash Risotto, Braised Duck, Baby Turnips, Orzo Pasta, Poached Shrimp, English Peas, and Mascarpone
26

FRUITS OF THE SEA
Shucked Seasonal Oysters, Raw Clams, Poached Mussels, Grilled Shrimp, Crab Claws, Calamari Salad, Mignonette and Cocktail Sauces
33

THE TOMMAHAWK PRIME RIB
Whole Roasted Bone in Prime Rib, Garlic Whipped Potatoes, Asparagus, Pop Overs, and Horseradish Cream
45

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## ENHANCEMENTS

***$150.00 Chef Attendant Fee Will Apply***

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POUTINE BAR</strong>&lt;br&gt;Hand Cut Fries and Roasted Fingerling Potatoes, Pulled Pork, Bacon, Classic Gravy, Sausage Gravy, Cheese Curds, Aged Cheddar, Queso Fresco and Green Onions</td>
<td>27</td>
</tr>
<tr>
<td><strong>STREET TACO TRUCK</strong>&lt;br&gt;Pork Carnitas, Skirt Steak Arrachera, Chicken Al Pastor, Queso Fresco, Mild and Spicy Salsa, Diced Onion, Cilantro and Avocado</td>
<td>27</td>
</tr>
<tr>
<td><strong>GRILLED BEEF TENDERLOIN</strong>&lt;br&gt;Dinner Rolls, Artichoke Mustard, Cured Tomatoes, and Horseradish Crème Fraîche</td>
<td>425 (serves 25)</td>
</tr>
<tr>
<td><strong>DEEP DISH OR THIN CRUST PIZZA</strong>&lt;br&gt;</td>
<td>55 or 35 per pizza</td>
</tr>
<tr>
<td><strong>MINI CHICAGO-STYLE HOT DOG</strong>&lt;br&gt;</td>
<td>48 per dozen</td>
</tr>
<tr>
<td><strong>LOCALLY CRAFTED ARTISAN CHEESE</strong>&lt;br&gt;Fruit Mostardas, Red Wine Poached Grapes and Rustic Breads</td>
<td>15</td>
</tr>
<tr>
<td><strong>MOSAIC OF FARMER’S MARKET VEGETABLES</strong>&lt;br&gt;Raw, Grilled, and Pickled Vegetables, Chipotle Hummus, with Buttermilk Green Goddess Dressing</td>
<td>12</td>
</tr>
<tr>
<td><strong>CARVED LOIN OF BRAISED BEEF SHORT RIB</strong>&lt;br&gt;Goat Cheese Polenta with Sage Gremolata</td>
<td>18</td>
</tr>
<tr>
<td><strong>LOW COUNTRY SHRIMP AND STONE GROUND GRITS</strong>&lt;br&gt;</td>
<td>17</td>
</tr>
<tr>
<td><strong>CLASSIC SWEET TABLE</strong>&lt;br&gt;Display of Assorted Mini Sweets and Petit Fours</td>
<td>30</td>
</tr>
<tr>
<td><strong>C IS FOR COOKIE</strong>&lt;br&gt;Jars of Freshly Baked Cookies, Double Chocolate Brownies, Blondies, Individual Milks</td>
<td>22</td>
</tr>
</tbody>
</table>

All charges are subject to applicable service charges and sales tax.
Plated Dinner Selections

Listed prices are per person and include:
Your choice of Starters - Soup or Salad, Main Course and Sweet Endings
Freshly Brewed Regular, Decaffeinated LavAzza Coffee and Assorted Harney & Sons Teas.
All selections are accompanied by Specialty Roll Assortment with Butter.

Seasonal Soup
Chef's Choice

Salads

Heirloom Tomato and Buffalo Mozzarella
Pickled Onion, Mizuna, Basil, Balsamic with Torn Ciabatta Croutons

Organic Field Greens and Cucumber
Beet Medallion, Candied Pecans, Goat Cheese and Balsamic

Baby Romaine Caesar
Tiny Tomatoes, Herb Croutons, Local Parmesan and Classic Caesar Dressing

Syrah Poached Pear and Baby Spinach
Shaved Fennel, Gorgonzola Dolce Crostini, Candied Walnuts and Syrah Vinaigrette

The Main Course

Poultry

Rosemary Lemon Roasted Chicken, Braised Potatoes, Baby Green Beans, and Cured Pork Belly Vinaigrette

Sage Roasted Breast of Cage Free Chicken, Potato Dumplings, Wild Mushrooms, Mustard Greens and Red Wine Chicken Jus

Buttermilk and Thyme Roasted Cage Free Chicken, Braised Thigh Ravioli, Broccoli Rabe, Organic Carrots and Porcini Sunchoke Veloute

Seafood

Pan Roasted Wild Salmon, Fingerling Potato Fondant, Baby Zucchini, Fried Leeks and Pinot Noir Emulsion

Seared Filet of Barramundi, Mushroom and White Bean Succotash, Grilled Asparagus and Sweet Corn Nage

Herb Seared Wild Striped Bass, Roasted Pepper Stew, Toasted Pearl Pasta, Grilled Artichokes and Artichoke Vinaigrette

All charges are subject to applicable service charges and sales tax.
BEEF

Grilled Bone in Rib Eye, Parsnip Creamed Spinach, Allerton Twice Baked Potato and Foie Gras Bordelaise

Horseradish Crusted Tenderloin of Beef, Potato Dauphinoise, Pearl Onions, Heirloom Carrots and Bordeaux Sauce

Beef Filet Au Poive, Braised Beef and Potato Hash, Grilled Asparagus and Red Wine Sauce

92

TIP TOP COMBOS

Barolo Braised Beef and Dungeness Crab Raviolo, Roasted Shallot Polenta, Wilted Greens, Seasonal Vegetable Confit and Béarnaise

Grilled Filet Mignon and Butter Poached Lobster Tail, Truffle Whipped Potato, Asparagus, Cippolini Onions and Tarragon Sabayon

119

VEGETARIAN

Nutty Quinoa Hash, Yukon Gold Potatoes, Roasted Piquillo Pepper, Shaved Onion, Pesto Sauce

Porcini and Truffle Filled Cappellaci, Olive Oil Drizzle, Grilled Vegetables

Roasted Acorn Squash Stuffed with Cous Cous, Shiitake Mushrooms, Roasted Vegetables, Red Pepper Coulis

70

SWEET ENDINGS

Passion Fruit Chocolate Mousse Bomb with Seasonal Berry Compote

White Chocolate Mango Cheesecake

Chocolate Stout Cake with Honey Buttercream and Poached Seasonal Fruits

Salted Caramel Budino with Brandyed Cherries and Oreo Crumble

All charges are subject to applicable service charges and sales tax.
BUFFET DINNER SELECTIONS
Listed prices are per person and include:
Freshly Brewed Regular, Decaffeinated LavAzza Coffee and Assorted Harney & Sons Teas.

An Evening in Chicago at
WARWICK ALLERTON

Potato Leek Soup
Waldorf Salad, Apple, Walnut, Celery, Grape and Bibb Lettuce
Steakhouse Caesar with Torn Croutons and Shaved Local Parmesan
Herb Poached Jumbo Shrimp with Classic Cocktail Sauce
Slow Roasted Prime Rib and Horseradish Cream and Natural Jus
Herb and Lemon Seared Walleye Pike with Grilled Corn Succotash
Chicken Vesuvio, Heirloom Potatoes, Roasted Peppers, Oregano and Peas
Parker House Rolls and Mini Ciabatta
Eli’s Chicago Style Cheesecake
Classic Baklava
Assorted Fruit Kolache

An Evening in Paris at
HOTEL WARWICK Champs-Élysées

Red Kuri Squash Bisque with Pumpkinseed Oil Croutons
Coriander Crusted Tuna Nicoise, Mesclun Greens, Poached Potatoes, Baby Greens, Tomatoes and Olive Vinaigrette
Frisée and Arugula Salad, Bacon Lardon, Soft Boiled egg, Pickled Shallot, and Champagne Vinaigrette
Herb Roasted Cage Free Chicken, Sautee of Asparagus and Mushroom with Truffle Essences
Verjus Poached Seasonal Seafood, Roasted Pepper Stew, Artichokes, and Fine Herbs
Bone in Cowboy Rib Eye, Fondant Potatoes, Chestnut Puree and Pearl Onions
Parisian Gnocchi with Tomato Confit and Gruyere
Freshly Baked Artisan Breads
Seasonal Crème Brulee
Lemon Curd Tartlets
Chocolate Dipped Éclairs

All charges are subject to applicable service charges and sales tax.
An Evening at
WARWICK SAN FRANCISCO

Heirloom Tomato Soup with Sourdough Croutons
Baby Kale Salad, Romanesco, Figs, Pancetta, Pistachio, Chardonnay Vinegar
and Organic Olive Oil
Fried Crispy Brussels Sprouts, Humboldt Fog Goat Cheese and
Meyer Lemon Vinaigrette
Spiced Rubbed and Grilled Tri Tip, Roasted Knob Onions and Kohlrabi Pesto
Fennel Pollen Rubbed Cage Free Chicken, Roasted Cauliflower and
Date Mustards
Pan Roasted Halibut Cioppino, Mussels, Clams, Dungeness Crab and
California Tomatoes
Freshly Baked Artisan Breads
Warm Toffee Pudding
Anjou Pear Tart
Vanilla Gelato

An Evening in Porto-Vecchio at the
ROC e FIORI Hotel

Coriscan Minestrone, White Beans, Rainbow Chard and Tomato
Farro and Artichoke Salad, Celery, Fennel, Ricotta Salata and Tarragon
Baby Romaine Salad, Grilled Eggplant, Asparagus and Marjoram Vinaigrette
Display of Locally Made Charcuterie and Artisan Cheese, Pickled Vegetables,
Fruit Mustards and Sliced Baguette
Pan Seared Mediterranean Bass, Fava Beans, Poached Leeks and
Lemon Vinaigrette
Red Wine Braised Beef Short Ribs, Chestnut Polenta, Roasted Carrots and
Sage Gremolata
Ricotta Ravioli, Broccoli Rabe, Roasted Garlic, Stewed Tomatoes and
Pine Nuts
Freshly Baked Artisan Breads
Ricotta Cheesecake Bites, Candies Apricots
Chestnut Beignets, Vanilla Crème Anglaise

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BAR PACKAGES

DELUXE BAR
Tito’s Vodka or Absolute, Bombay Gin, Bacardi Rum
Jim Beam Bourbon, Dewar’s White Label Scotch
Canadian Club Whiskey
Customized Selection of Five Beers
Allerton Select Wines
Still and Sparkling Waters
Assorted Soft Drinks, Red Bull® and Juices

DELUXE BAR PACKAGES
Two Hours  28
Three Hours  34
Four Hours  39
Five Hours  45

TIP TOP TAP BAR
Kettle One Vodka, Tanqueray Gin, Bacardi Select Rum, Maker’s Mark Bourbon, Johnnie Walker Black Scotch, Crown Royal Whiskey, Patron Silver
Customized Selection of Five Beers
Allerton Select Wines
Still and Sparkling Waters
Assorted Soft Drinks, Red Bull® and Juices

TIP TOP TAP BAR PACKAGES
Two Hours  34
Three Hours  40
Four Hours  45
Five Hours  51

BEER AND WINE ONLY PACKAGES AVAILABLE UPON REQUEST

HOST BAR PRICES
Tip Top Tap Brand Drinks  12
Deluxe Brand Drinks  10
Allerton Select Wines  9
Imported & Craft Beer  8
Domestic Beer  7
Red Bull®  7
Sparkling Waters  6
Assorted Sodas and Juices  5

CASH BAR PRICES
Tip Top Tap Brand Drinks  14
Deluxe Brand Drinks  12
Allerton Select Wines  11
Imported & Craft Beer  10
Domestic Beer  9
Red Bull®  8
Sparkling Waters  8
Assorted Sodas and Juices  7

Host and Cash Bar $500 Minimum. $125.00 bartender fee. $95.00 Cashier fee.

BEER SELECTION

Domestic
Bud Light Lager, Anheuser-Busch, St. Louis, MO
Miller Lite Lager, Miller Brewing Company, Milwaukee, WI
Sam Adams, Boston Lager, Boston, MA
Blue Moon, Belgium White, Golden, CO

Craft
312 Urban Wheat Ale, Goose Island Beer Company, Chicago, IL
Anti-Hero IPA, Revolution Brewing, Chicago, IL
Domaine DuPage French Country Ale, Two Brothers Brewing Company, Warrenville, IL
All Day IPA, Founders Brewing, Grand Rapids, MI
Little Sumpin’ Sumpin’ Wheat Ale, Lagunitas Brewing Company, Petaluma, CA
Semi Sweet Hard Cider, Seattle Cider Company, Seattle, WA

Imported
Corona Extra Pale Lager, Grupo Modelo, Mexico
Heineken Pale Lager, Heineken International, Netherlands
Stella Artois Pale Lager, Stella Artois, Belgium
Guinness Draught, Guinness Brewery, Ireland
Kaliber Non-Alcoholic, Guinness Brewery, Ireland

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THE SPECIFICS

MEETING ROOM SET UP

Warwick Allerton Hotel provides water, pads, pens and mints on all meeting room tables. Any room set up changes made the day of your event are subject to a room change labor fee of $75-$250 depending on the room size.

FINAL GUARANTEE

All final guarantees for catered events shall be provided by 12:00 p.m., 72 hours (3 business days) prior to the start of the first scheduled event. The final guarantee number is not subject to reduction.

OUTSIDE FOOD AND BEVERAGE

It is agreed that all on-site food and beverage arrangements will be made through the hotel. Licensing restrictions require that only food and beverage purchased by the hotel be served on hotel property.

CORKAGE FEE

Any wine or champagne not provided by the hotel will be subject to a $20/bottle corkage fee plus service charge.

SERVICE AND TAXES

All menu prices are subject to a 23% service charge (service charge taxed) and applicable sales tax.

SHIPPING AND RECEIVING

Each box is subject to a $5 per box handling fee posted to your master account. Pallets are subject to a $200 per pallet handling fee.

WELCOME AMENITIES AND VIP GIFTS

Special arrangements can be made through your Event Manager for your group to purchase welcome amenities for guests. We will be happy to customize according to your needs.

DISTRIBUTION/DELIVERIES TO GUESTS

Welcome Packets distributed upon check-in by the Front Desk are complimentary. Gift Bags distributed upon check-in by the Front Desk are $3 each. Items delivered to individual guestrooms are $5 per room.

OUTSIDE SERVICES

We are happy to provide arrangements for floral, photographers and entertainment companies to enhance your event.

All charges are subject to applicable service charges and sales tax.
- The historic configuration of the hotel ensures a memorable experience as each of our 443 luxuriously appointed guest rooms, including 84 suites, contains a unique layout and design.
- Offers 12,000 square feet of naturally lit meeting space that includes the twenty-third floor Tip Top Tap Ballroom with sweeping panoramic views of the Chicago skyline, and majestic cathedral ceilings.
- Social Tables, cloud based software where your entire team can come together online to create and manage events.

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<th>Banquet</th>
<th>Theater</th>
<th>Classroom</th>
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