

701 E Adams Street. Springfield, Illinois 62701. Ph: 1-217-544-8800 Fax: 1-217-544-9607

BREAKFAST BUFFETS

All buffets are accompanied by fresh orange and cranberry juices, freshly brewed coffee and selection of fine teas ~ 20 per person minimum guarantee (90 minutes of service)

BUILD A BUFFET

(choose a starter)

THE HEARTLAND

Hand cut seasonal fresh fruit, Chef's daily pastry selection 15.00 Per Person

DOUBLETREE

Hand cut seasonal fresh fruit, freshly baked muffins, mini croissants with strawberry jelly & Chef's house-made jam of the month, pain au chocolate, assorted Danishes, signature pastry of Chef's choice

16.50 Per Person

GOVERNOR'S

Hand cut seasonal fresh fruit with berries, freshly baked muffins, pain au chocolate, assorted Danishes, signature pastry of Chef's choice, Greek yogurt bar with house-made granola, walnuts, berries & dried fruits

20.00 Per Person

ENHANCEMENTS

(add on to build a buffet)

EGGS BUNDLE

Scrambled cage-free eggs served with sautéed mushrooms, shredded cheese, salsa, Mediterranean seasoned red skin potato wedges & choice of one meat: Applewood smoked bacon, country ham, sausage links

4.50 Additional per person

STEEL CUT OATMEAL

Brown sugar, golden raisins and walnuts 3.50 Additional per person

BREAKFAST SANDWICHES

- *Gruyère, bacon, cage-free egg on Hawaiian roll
- *Cheddar, sausage, cage-free egg, on biscuit
- *Cheddar, roasted tomato, cage-free egg on biscuit
- *Gruyère, turkey bacon, egg white on brioche
- *Herbed cream cheese, smoked salmon, capers on flatbread 3.50 Additional per person

OMELET CHEF CREATION STATION

Made to order, traditional ingredients 8.00 Additional per person

BREAKFAST BURRITO

Bacon, cage-free eggs, peppers, Monterey jack 3.50 Additional per person

BISCUITS & GRAVY

Warm biscuits, sausage gravy 2.50 Additional per person

YOGURT BAR

House-made granola, walnuts, berries & dried fruits 4.50 Additional per person



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BREAKFAST BUFFETS

FRENCH TOAST OR PANCAKES

Syrup, warm cinnamon apple compote, whipped cream 3.50 Additional per person

COLD CEREALS

Assorted flavors, 2% & skim milk 2.50 Additional per person

NY BAGELS

Plain or assorted bagels, seasonal cream cheeses 2.00 Additional per person



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BREAKFAST PLATED BREAKFAST

Selections are served with orange juice, freshly brewed coffee & a selection of fine teas

CAPITAL

Cage-free scrambled eggs, choice of one meat: savory pork sausage links, thick cut applewood smoked bacon or country ham; with Mediterranean seasoned red skin potato wedges 17.50 Per Person

CHEF'S SIGNATURE PONYSHOE

A local favorite of layered Texas toast, hash browns, choice of one meat: country ham, bacon or sausage links; all smothered on sausage gravy

17.50 Per Person

STEAK & EGGS

4 oz filet mignon medallions paired with cage-free scrambled eggs, Mediterranean seasoned red skin potato wedges & signature A1 Béarnaise sauce

25.00 Per Person

HEALTHY START

Yogurt parfait with Greek yogurt, berry compote, house-made granola, melon wedge & half grapefruit 17.00 Per Person

ENHANCEMENTS (ADD TO SELECTION ON LEFT)

FRUIT PLATE

Hand cut seasonal fruit, pre-set family style 4.50 Per Person

PASTRY BASKET

Chef's daily pastry selection 1.00 Per Person

YOGURT PARFAIT

Individual pre-set parfait with Greek yogurt, berry compote & house-made granola

4.50 Per Person

*Substitute Egg Whites, add 2.00 Per Person



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BREAKS MORNING

In between meeting & meal period indulgence Minimum of 20 person guarantee (30 minutes of service)

MORNING REFRESH

Raisin bread, country white bread, Nutella, peanut butter, cream cheese, butter, fresh brewed coffee, specialty fine teas 7.00 Per Person

YOGURT BAR

House-made granola, walnuts, berries & dried fruits, fresh brewed coffee, specialty fine teas

12.50 Per Person

HAPPY TRAILS

Create your own trail mix; house-made granola, M&M's, peanut butter chips, cashews, mini pretzels, raisins, dried cranberries, fruit infused water, fresh iced tea 10.00 Per Person

ENHANCEMENTS (OPTIONS TO ADD TO BREAKS, OR TO BE OFFERED ALA CARTE)

Fresh baked assorted cookies \$35 per dozen

Warm DoubleTree cookies with nuts \$45 per dozen

Chocolate brownies, nut free \$35 per dozen

Assorted dessert bars \$36 per dozen

Assorted candy bars, Nutri-grain bars, granola bars \$3.50 each by consumption

Assorted Kind bars, protein bars \$4.50 each by consumption

BEVERAGE STATIONS (A LA CARTE)

Fresh brewed regular & decaf coffee \$45 per gallon

Selection of fine specialty teas \$39 per gallon

Crafted watermelon-mint lemonade \$38 per gallon

Crafted strawberry-basil lemonade \$38 per gallon

Fruit infused water \$12 per gallon

Fresh brewed iced tea \$34 per gallon

Arnie Palmer's \$36 per gallon

Coke, diet coke, sprite, bottled water \$3.50 each by consumption

Smart water, PowerAde, iced tea, fruit juice \$4.50 each by consumption



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BREAKS AFTERNOON

In between meeting & meal period indulgence Minimum of 20 person guarantee (30 minutes of service)

THE BALLPARK

Warm pretzel bites with Abe's Ale cheese dip, BUNN Gourmet Chicago style popcorn, assorted nuts, strawberry-basil lemonade, fresh iced tea

10.00 Per Person

POPCORN BAR

Salt & buttered popcorn with add-ons: M&M's, peanut butter chips, cashews, mini pretzels, raisins, dried cranberries, lemonade, fresh iced tea (Other popcorn flavors available)

10.00 Per Person

GOURMET NACHOS

Warm house-fried corn tortilla chips, Chef's cilantro rotel cheese dip, traditional salsa, Chef's salsa of the day, jalapenos, black olives, choice of one meat: taco beef or pulled pork fresh iced tea, watermelon mint lemonade (guacamole available, add \$2 per person)

12.00 Per Person

ENHANCEMENTS (OPTIONS TO ADD TO BREAKS, OR TO BE OFFERED ALA CARTE)

Fresh baked assorted cookies \$35 per dozen

Warm DoubleTree cookies with nuts \$45 per dozen

Chocolate brownies, nut free \$35 per dozen

Assorted dessert bars \$36 per dozen

Assorted candy bars, Nutri-grain bars, granola bars \$3.50 each by consumption

Assorted Kind bars, protein bars \$4.50 each by consumption

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Selection of fine specialty teas \$39 per gallon

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Fruit infused water \$12 per gallon

Fresh brewed iced tea \$34 per gallon

Arnie Palmers \$36 per gallon

Coke, diet coke, sprite, bottled water \$3.50 each by consumption

Smart water, PowerAde, iced tea, fruit juice \$4.50 each by consumption



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BREAKS ALL DAY BREAKS

In between meeting & meal period indulgence Minimum of 20 person guarantee (30 minutes of service)

MILK & COOKIES

Warm DoubleTree chocolate chip and walnut cookies, nut free chocolate brownies, chocolate and 2% milk 11.00 Per Person

ENHANCEMENTS (OPTIONS TO ADD TO BREAKS, OR TO BE OFFERED ALA CARTE)

Fresh baked assorted cookies \$35 per dozen

Warm DoubleTree cookies with nuts \$45 per dozen

Chocolate brownies, nut free \$35 per dozen

Assorted dessert bars \$36 per dozen

Assorted candy bars, Nutri-grain bars, granola bars \$3.50 each by consumption

Assorted Kind bars, protein bars \$4.50 each by consumption

BEVERAGE STATIONS (A LA CARTE)

Fresh brewed regular & decaf coffee \$45 per gallon

Selection of fine specialty teas \$39 per gallon

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LUNCH LUNCH BUFFETS

BUFFETS

Buffets accompanied by seasonal starch and vegetable, signature bread basket, freshly brewed coffee and selection of fine teas - 20 per person minimum guarantee (90 minutes of service)

LITTLE ITALY (CHOOSE TWO ENTREES)

Minestrone soup, Caesar salad *eggplant peperonata, peppers, tomato, onion, garlic *chicken Marsala, mushrooms and basil *rigatoni Bolognese *chicken Sorrento, herbed white balsamic gastrique Garlic bread, tiramisu, mini cannolis 25.00 Per Person

MEXICO CITY (CHOOSE TWO ENTREES)

Tortilla soup, black bean & roasted corn salad

- *steak fajitas, sautéed vegetables
- *chicken fajitas, sautéed vegetables
- *shredded pork carnitas
- *cilantro-lime chicken breast

Flour & corn tortillas are served with fajitas & carnitas Mexican rice

Churros & tres leches martini with strawberry mascarpone whip

25.00 Per Person

GREAT MIDWESTERNER (CHOOSE TWO ENTREES)

Broccoli cheddar soup, garden salad *top sirloin steak, whiskey mushroom demi *Carolina mustard BBQ chicken breast *chili Mac & 5 Cheese *chipotle maple chicken breast Signature presidential cheesecake pops, apple pie 25.00 Per Person

ALL AMERICAN (CHOOSE TWO ENTREES)

Corn chowder, 7 layer salad *Abe's Ale meatloaf *roasted chicken, Dijon tarragon cream *country chicken "pot pie" with biscuits crumble *herbed salmon, tomato salsa Home-style mashed potatoes Seasonal cobblers and crumbles 25.00 Per Person

ENHANCEMENTS (OPTIONS TO ADD TO BUFFET)

FRESH BREWED ICED TEA

Pre-set at table (Offered tableside \$1.25 per person) 2.00 Per Person

CHEF APPETIZER

Chef will create an additional themed and seasonal selection to add to your buffet. Perfect if you want to augment salad, vegetable or starch selections

3.50 Per Person

CRAFTED LEMONADES

Choose from Strawberry-Basil or Watermelon-Mint at a station

3.50 Per Person



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LUNCH LUNCH BUFFETS

WINDY CITY (CHOOSE TWO ENTREES)

Berry pretzel "salad", choice of Caesar salad or Polish kielbasa & kale soup *build your own Chicago style Vienna hot dogs *beer brats, sauerkraut, pickles, whole grain mustard *Chicago's own Nancy's deep dish pizza *turkey Reuben slider, pretzel bun Seasonal Eli's cheesecake, Nutella stuffed beignets

31.00 Per Person

DELICATESSEN (CHOOSE THREE ARTISAN SANDWICHES)

Broccoli-bacon salad, green bean salad

- *turkey club on ciabatta
 *peppered turkey, cranberry aioli, country white
- *French country ham, cheese, butter, baguette
- *apple walnut chicken salad on croissant
- *BLT chicken salad on croissant
- *grilled veggie & hummus wrap
- *roast beef, Swiss, horseradish aioli, whole wheat ciabatta
- *Italian sub, salami, ham, provolone, pepperoncini, hoagie

House made Saratoga chips

Cheesecake stuffed strawberries, black forest cake

24.00 Per Person

GREEK ISLES (CHOOSE TWO ENTREES)

Greek salad, cucumber & tomato salad

*build your own beef gyros with feta, tomato, onion,

lettuce & tzatziki sauce

*tilapia peperonata, bell peppers, olive oil, tomato

*herb seared Mediterranean chicken breast

Mini baklava, Greek yogurt mousse cake

25.00 Per Person



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LUNCH PLATED LUNCH

PLATED

Choose one salad, entrée & dessert which includes pre-set water, freshly brewed coffee & selection of fine teas. Meal priced by entrée & per person - bread service on request

ENTREES

DUET - ABE'S ALE BRAISED SHORT RIB & CHICKEN FLORENTINE

Local brewery ale for braising, black plum jus, seared & grilled chicken breast, white wine, roasted garlic, spinach cream sauce, Chef seasonal selection of starch & vegetable 26.00 Per Person

CHICKEN CARDINALE

White wine tomato cream reduction, fresh basil, Chef seasonal selection of starch & vegetable 23.00 Per Person

VIN BLANC CHICKEN

Chardonnay, lemon capers, purple Peruvian potato mash & vegetable

22.00 Per Person

CHICKEN MADERIA

Grilled & seared chicken breast, mushroom, shallot, madeira wine sauce, Chef seasonal selection of starch & vegetable 23.00 Per Person

ROASTED PACIFIC COD

House-made arrabiata sauce, Chef seasonal selection of starch & vegetable

22.00 Per Person

ABE'S ALE BRAISED SHORT RIB

Local brewery ale for braising, black plum jus, Chef seasonal selection of starch & vegetable 24.00 Per Person

SALADS

Strawberries, Mandarin oranges, mixed spring greens, slivered almonds, lemon vinaigrette

Romaine & baby kale, Applewood smoked bacon, cheddar, hard-boiled egg, white balsamic Dijon vinaigrette

Spinach & arugula mix, dried cherries, pecans, goat cheese, raspberry vinaigrette

Mixed greens, charred corn, baby carrots, English peas, blue cheese crumbles, Champagne vinaigrette

Garden Salad, carrots, cucumbers, tomatoes, ranch dressing

ENHANCEMENTS

(add to plated selections)

FRESH BREWED ICED TEA

Pre-set at table (Offered tableside \$1.25 per person) 2.00 Per Person

CHEF TASTER

Pre-set for your guests, Chef will create a small taster per place setting that pairs with your salad and entrée choice 3.00 Per Person

CRAFTED LEMONADES

Choose from Strawberry-Basil or Watermelon-mint in pre-set pitchers

3.00 Per Person

DESSERTS



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LUNCH PLATED LUNCH

PORK OSSO BUCCO

Slow braised pork shank, onion, carrots, celery, herbs, Chef seasonal selection of starch & vegetable 23.00 Per Person

ROASTED TURKEY

Roasted turkey, butternut squash puree, cranberry chutney, Chef seasonal selection of starch & vegetable 20.00 Per Person

BLACK FOREST CAKE MARTINI

Cherry mascarpone whip, stemmed cherry

CARROT CAKE MARTINI

Cinnamon mascarpone whip

APPLE PIE MARTINI

Vanilla mascarpone whip, caramel, Heath bar crumbles

STRAWBERRY CHEESECAKE MARTINI

Mascarpone whip, sliced strawberry

GF CHOCOLATE FLOURLESS CAKE MARTINI

Mascarpone whip, chocolate cigar

SIGNATURE COOKIES & CREAM MARTINI

Layers of cookie dough flavored mascarpone whip, chocolate sauce, DoubleTree chocolate chip & walnut cookie, cookie crumble

1.00 Additional per person

BUNN RED VELVET CAKE

Kiwi coulis

2.00 Additional per person

BUNN MUDSLIDE CAKE

Raspberry coulis

2.00 Additional per person



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LUNCH BOXED LUNCH/GRAB & GO

In a hurry or catching a flight? Grab fully composed lunch or have guests create their own 20 person minimum guarantee (90 minutes of service)

IN THE BAG - READY TO GO

Fully composed bagged lunches, pre-select two options from below

ARTISANAL SANDWICH - CHOOSE 2

CLUB GOURMET

Roasted turkey breast, Applewood smoked bacon, tomato, seasonal greens, roasted garlic aioli, classic white bread

APPLE WALNUT CHICKEN SALAD

Roasted chicken salad, with a twist of apples, chopped walnuts, celery, scallions, fresh herbs, croissant

BLT CHICKEN SALAD

Roasted chicken salad, with a twist of bacon, celery, scallions, fresh herbs, tomatoes, lettuce, croissant

VEGGIE HUMMUS WRAP

Vegetables, spring mix, hummus, spinach wrap

ITALIAN SUB

Genoa salami, ham, sliced tomato, provolone, arugula, oil & vinegar, garlic aioli, Italian hoagie

All above choices served with assorted chips, whole fruit, & sugar cookie

21.00 Per Person

CREATE UR OWN BROWN BAG LUNCH

Guest takes a bag and fills it with a starter, sandwich, & dessert

STARTER (CHOOSE ONE)

Whole fruit, pasta salad, or bag of chips

ARTISANAL SANDWICH - CHOOSE 2

CLUB GOURMET

Roasted turkey breast, Applewood smoked bacon, tomato, seasonal greens, roasted garlic aioli, classic white bread

APPLE WALNUT CHICKEN SALAD

Roasted chicken salad, with a twist of apples, chopped walnuts, celery, scallions, fresh herbs, croissant

BLT CHICKEN SALAD

Roasted chicken salad, with a twist of bacon, celery, scallions, fresh herbs, tomatoes, lettuce, croissant

VEGGIE HUMMUS WRAP

Vegetables, spring mix, hummus, spinach wrap

ITALIAN SUB

Genoa salami, ham, sliced tomato, provolone, arugula, oil & vinegar, garlic aioli, Italian hoagie

DESSERT

(Choose One)

House baked DoubleTree cookie that includes nuts, nut free brownie, or lemon bar

Create Ur Own Brown Bag Price 19.00 Per Person

Prices are in US dollars and are subject to 23% service charge and 8.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.



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LUNCH BOXED LUNCH/GRAB & GO

ENHANCEMENTS

(add to any menu choices)

Assorted candy bars & granola bars

Creamy mustard potato salad, quinoa salad or Italian pasta salad (\$3.50 per person)

Assorted soft drinks or bottled iced tea 3.50 Each, on consumption



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DINNER DINNER BUFFETS

BUFFET

Chef's selections feature flavors from around the world accompanied by iced water, freshly brewed coffee and selection of fine teas ~ 20 person minimum guarantee (90 minutes of service)

MANGIA

Italian wedding soup

Classic Caesar salad

Chicken cacciatore, braised in tomato & Madeira wine, bell peppers, fresh rosemary

Beef Medallions bordelaise, chopped mushrooms, onions, Marsala wine, beef jus

Salmon limone, roasted lemon, parsley, butter, white wine Garlic broccolini & Milanese risotto

Lemon berry mascarpone cake martini & tiramisu martini 38.00 Per Person

COMIDA BUENA

Chorizo, sweet potato, kale soup

Fresh greens, roasted red bell pepper, charred corn salad Steak teras major, dusted cumin, chimichurri

Tequila lime chicken

Tilapia Veracruz, roasted onion, bell peppers, garlic, olives, capers, fresh cilantro

Mexican rice & refried beans

Key lime cheesecake martini with lime whip & layered churros with cinnamon vanilla whip

34.00 Per Person

CATTLEMAN

Cowbov chili

Romaine, cheddar, herbed croutons, Applewood smoked bacon, traditional ranch dressing Grilled chicken breast, Chipotle maple sauce Slow braised short ribs, A1 velouté "gravy" Salmon, lemon, tarragon, chardonnay sauce

Apple crumble & strawberry shortcake martini

35.00 Per Person

ENHANCEMENTS

(options to add to buffet)

PRESENTATIONS

30 person minimum guarantee, priced per person

CRUDITE OF FRESH VEGETABLES

Sriracha, tzatziki & traditional ranch dips 5.00 Per Person

FABULOUS FROMAGE

Chef selected International & domestic artisanal cheeses, sun dried fruits, assorted nuts, artisanal crackers, French baguette

6.00 Per Person

MEDITERRANEAN TRIO SPREADS

Classic hummus, red pepper hummus, baba ganoush, roasted vegetable dippers, baked pita & artisanal crackers 6.00 Per Person



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DINNER DINNER BUFFETS

THE PATRIOT

New England clam chowder
Maine salad, arugula-spring mix, grape tomatoes, cucumber, shredded carrots, Champagne vinaigrette
Rosemary pepper chicken, shallots, lemon, port wine
Roasted flank steak, maple syrup, soy, vinegar, garlic Little neck clambake, shrimp, corn, kielbasa, lemon, white wine, fresh herbs, French bread
Boston crème pie & apple cider pie
37.00 Per Person



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DINNER PLATED DINNERS

PLATED

Choose one salad, entrée & dessert which includes pre-set water, freshly brewed coffee & selection of fine teas. Meal priced by entrée, & per person - bread service on request

SALAD (SELECT ONE CHOICE)

Wedge salad with crumbled smoked bacon, blue cheese, grape tomato, buttermilk ranch dressing

Ripe vine tomato, basil pesto, creamy burrata cheese, arugula, balsamic reduction, extra virgin olive oil

Udon noodles, cucumber, carrots, cilantro, lime, broccolini, cashews, ponzu sauce

Mixed greens, charred corn, Applewood smoked bacon, English peas, shredded cheddar cheese, Champagne vinaigrette

ENTREES

DUET - FILET MIGNON & LOBSTER TAIL

Petite BUNN gourmet filet, Tabasco Béarnaise, butter roasted Maine lobster tail, lemon aioli, Chef seasonal selection of starch & vegetable

50.00 Per Person

DUET - TOP SIRLOIN BRIZOLE WITH CHICKEN CARDINALE

Local Buckhead top sirloin, balsamic steak sauce, grilled chicken breast, white wine, garlic, basil, tomato cream sauce, Chef seasonal selection of starch & vegetable

40.00 Per Person

CHICKEN MARSALA

Grilled chicken breast, Marsala wine reduction, onion, fresh basil, Chef seasonal selection of starch & vegetable 33.00 Per Person

SHORT RIB BRIZOLE

Short rib slow braised, tomato, onion, garlic, brandy, white wine, Chef seasonal selection of starch & vegetable 33.00 Per Person

NY STRIP

Local Buckhead farms strip, chargrilled, blue cheese beurre blanc, Chef seasonal selection of starch & vegetable 43.00 Per Person

BUNN GOURMET FILET MIGNON

House made au poivre, black peppercorn, Chef seasonal selection of starch & vegetable 46.00 Per Person

TOP SIRLOIN STEAK MEDALLIONS

Seasoned, seared, baked gorgonzola, wild mushroom port wine sauce, Chef seasonal selection of starch & vegetable 35.00 Per Person

ATLANTIC SALMON

Tarragon seared, tomato onion chutney, Chef seasonal selection of starch & vegetable 34.00 Per Person

LOCAL AMERICAN SEA BASS

Herb seared sea bass, Livornese, Chef seasonal selection of starch & vegetable

37.00 Per Person



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DINNER PLATED DINNERS

DUET – SHORT RIB AND ATLANTIC SALMON

Braised boneless short rib, molasses beer barbecue sauce, seared salmon, traditional vodka sauce, Chef seasonal selection of starch & vegetable

37.00 Per Person

CHICKEN CORDON BLEU

Chicken breast breaded & layered with ham, Swiss and Dijon white wine cream sauce, Chef seasonal selection of starch & vegetable

34.00 Per Person

CHICKEN COQ AU VIN

Airline chicken marinated in red wine, red wine reduction, Chef seasonal selection of starch & vegetable 35.00 Per Person

BERKSHIRE PORK CHOP

Cranberry, spinach, cornbread stuffed pork chop, grand Marnier sauce, Chef seasonal selection of starch & vegetable 37.00 Per Person

DESSERTS (SELECT ONE CHOICE)

TURTLE CHEESECAKE MARTINI Caramel mascarpone whip

LEMON BERRY MASCARPONE CAKE MARTINI

Lemon zest mascarpone whip

CHOCOLATE STICKY PUDDING TOFFEE CAKE MARTINI

Toffee mascarpone whip

GF CHOCOLATE FLOURLESS CAKE MARTINI

Mascarpone whip, chocolate cigar

BUNN RED VELVET CAKE

Kiwi coulis

2.00 Additional per person

BUNN MUDSLIDE CAKE

Raspberry coulis

2.00 Additional per person



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RECEPTIONS HORS D'OEUVRES

Bite size, passed or presented, the perfect way for socializing food for receptions Minimum 3 total selections ~ Minimum 30 pieces

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Apple walnut chicken salad, cucumber \$5

Parmesan basil chicken salad, cucumber \$5

Smoked salmon, crème fraiche, rye \$5

Fruit kabob, yogurt crème \$5

California roll, wasabi aioli \$5

Veggie roll, wasabi aioli \$4

Artisanal salami, Boursin, green olive \$4.50

Mozzarella, tomato, fresh basil skewer \$4.50

Avocado bruschetta \$3

Strawberry, basil, balsamic bruschetta \$2.50

Tomato bruschetta \$2

HOT SELECTIONS

Beef satay, chimichurri sauce \$5

Chicken satay, Asian marinade \$5

Big Easy crab cake, old bay, lemon aioli \$5

Beer battered shrimp, garlic aioli \$5

Bacon wrapped scallops, onion tomato chutney \$5

Finger-style beef wellington \$4

Cumin dusted beef empanada, cilantro, lime cream \$4

Bourbon bbq, pulled pork, cornbread crostini \$4

Raspberry, brie, phyllo \$3

Spinach, feta, phyllo \$3

Chicken cornucopia \$3

Vegetable egg roll, sweet chili sauce \$3

Meatball, house-made jam of the month bbq \$2.50

Traditional chicken wing, \$2.50 Choose from the following sauces:

Buffalo, chipotle bbg, orange zest, Carolina gold



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RECEPTIONS STATIONS

STATIONS

Create your own unique reception experience, minimum 3 selections for 90 minutes Serves approximately 40 guests

CRUDITE OF FRESH VEGETABLES

Sriracha, Tzatziki & traditional ranch dips 250.00 Per Station

FABULOUS FROMAGE

Chef selected International & domestic artisanal cheeses, sun dried fruits, assorted nuts, artisanal crackers, French baguette

280.00 Per Station

MEDITERRANEAN TRIO SPREADS

Classic hummus, red pepper hummus, baba ganoush, vegetable dippers, baked pita & artisanal crackers 245.00 Per Station

SUSHI SERENADE

California roll, spicy tuna roll, veggie roll, wasabi, soy, pickled ginger

450.00 Per Station

CHEF'S BRUSCHETTA BAR

Fresh tomato basil, green olive tapenade, baked pita & French baguette

250.00 Per Station

SEASONAL FRESH FRUIT

Sliced melons, pineapple & seasonal fruit 265.00 Per Station

SMOKED SALMON

Capers, dill cream cheese, onions, tomatoes, rye toast points 250.00 Per Station

HOT ACTION STATIONS

RISOTTO STATION^

Creation station with choice of two: four cheese, parsley; braised short rib, parmesan, cauliflower; smoked salmon ala vodka

9.00 Per Person

BAKED POTATO SKIN BAR^

Creation station of skins topped with choice of two: bacon, broccoli, onion; chipotle chicken, garlic, kale; short rib, jalapeno, brown sugar, red bell pepper – all served with white cheddar fondue

9.00 Per Person

MAC & FIVE CHEESE TO ORDER^

Creation station with cavatappi pasta & choice of two: bacon, onion, scallion; bbq pulled pork, cilantro; short rib, tarragon; fresh tomato, spinach, roasted garlic

10.00 Per Person

WOK STATION^

Creation wok station with rice noodles, carrots, bean sprouts, scallions, classic peanut pad Thai sauce and with choice of two: chicken, shrimp, tofu

11.00 Per Person

CARVING CRAZE

Serves approximately 40 guests -----

ROAST STEAMSHIP OF BEEF^

Roasted garlic jus, horseradish crème fraiche, brioche (serves 150)

695.00 Per Station

Prices are in US dollars and are subject to 23% service charge and 8.75% Illinois state sales tax, subject to change without notice. All prices are "per person" unless indicated otherwise. Menu pricing and selections are subject to change without notice. Please communicate allergy concerns with your catering/event manager.



701 E Adams Street. Springfield, Illinois 62701. Ph: 1-217-544-8800 Fax: 1-217-544-9607

RECEPTIONS STATIONS

CHARCUTERIE BOARD

Artisanal prosciutto, local BUNN summer sausage, mortadella, capicola, Genoa salami, assorted olives, whole grain mustard, extra virgin olive oil, crostini 280.00 Per Station

GOURMET SLIDER PRESENTATION TABLE-SELECT 2

*Philly cheesesteak, sautéed mushrooms, provolone, brioche

*Chicken, lettuce, tomato, roasted garlic aioli, brioche

*Portabella mushroom, Swiss, rosemary, garlic, parsley, brioche

11.00 Per Person

HERB ROASTED TURKEY^

Port wine cranberry sauce, whole grain mustard, warm natural gravy, sourdough rolls 375.00 Per Station

SMOKED HONEY HAM^

Roasted pineapple, Dijon & whole grain mustard, Hawaiian rolls

450.00 Per Station

LOCAL BARRAMUNDI SEAFOOD EN CROUTE^

Chef's signature "Florentino" carving station, spinach, garlic, fennel, wrapped in puff pastry jacket, garden dill Hollandaise (Serves 25)

450.00 Per Station



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BARS & BEVERAGES BASIC & PREMIUIM BAR PACKAGES

BLUE LEVEL HOSTED BAR

DOMESTIC BEER

Bud Light, Budweiser, Miller Lite 5.00 Each

IMPORTED BEER

Heineken, Corona Extra 6.00 Each

SPIRITS

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, J&B Scotch, Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey, DeKuyper Cordials 7.00 Each

WINE

Wycliff Brut Champagne
Proverb Chardonnay
Proverb Cabernet Sauvignon
7.00 Per Glass

GOLD LEVEL HOSTED BAR

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller LIte 5.00 Each

IMPORTED BEER

Blue Moon Belgian White, Corona Extra, Sam Adams Boston Lager, Stella Artois, Heineken 6.00 Each

BLUE LEVEL CASH BAR

DOMESTIC BEER

Bud Light, Budweiser, Miller Lite 6.00 Each

IMPORTED BEER

Heineken, Corona Extra 7.00 Each

SPIRITS

Smirnoff Vodka, New Amsterdam Gin, Myer's Platinum Rum, J&B Scotch, Sauza 100% Blue Agave Silver Tequila, Jim Beam Bourbon, Canadian Club Whiskey, DeKuyper Cordials 8.00 Each

WINE

Wycliff Brut Champagne
Proverb Chardonnay
Proverb Cabernet Sauvignon
8.00 Per Glass

GOLD LEVEL CASH BAR

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite 6.00 Each

IMPORTED BEER

Blue Moon Belgian White, Corona Extra, Sam Adams Boston Lager, Stella Artois, Heineken 7.00 Each



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BARS & BEVERAGES BASIC & PREMIUIM BAR PACKAGES

SPIRITS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Bullet Rye, Dewar's 12 Yr. Scotch, DeKuyper Cordials 8.00 Each

WINE

Riondo Spumante Prosecco Greystone Chardonnay Greystone Cabernet Sauvignon 8.00 Per Glass

DIAMOND LEVEL HOSTED BAR

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite 5.00 Each

IMPORTED BEER

Blue Moon Belgian White, Corona Extra, Sam Adams Boston Lager, Stella Artois, Heineken 6.00 Each

SPIRITS

Tito's Vodka, Hendrick's Gin,
Atlantico Platino Rum, Casamigos Blanco Tequila,
Knob Creek Bourbon, Jameson Whiskey,
Glenmorangie Original 10 Yr. Scotch,
DeKuyper Cordials
9.00 Fach

WINE

Domaine Ste. Michelle Brut Wente Estate Grown Chardonnay Wente Southern Hills Cabernet Sauvignon 9.00 Per Glass

SPIRITS

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniel's Bourbon, Bullet Rye, Dewar's 12 Yr. Scotch, DeKuyper Cordials 9.00 Each

WINE

Riondo Spumante Prosecco Greystone Chardonnay Greystone Cabernet Sauvignon 9.00 Per Glass

DIAMOND LEVEL CASH BAR

DOMESTIC BEER

Bud Light, Michelob Ultra, Miller Lite 6.00 Each

IMPORTED BEER

Blue Moon Belgian White, Corona Extra, Sam Adams Boston Lager, Stella Artois, Heineken 7.00 Each

SPIRITS

Tito's Vodka, Hendrick's Gin,
Atlantico Platino Rum, Casamigos Blanco Tequila,
Knob Creek Bourbon, Jameson Whiskey,
Glenmorangie Original 10 Yr. Scotch,
DeKuyper Cordials
10.00 Each

WINE

Domaine Ste. Michelle Brut, Wente Estate Grown Chardonnay, Wente Southern Hills Cabernet Sauvignon 10.00 Per Glass



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WINE WINE

Our red and white wine selection features premium brands.

RED WINES

Whispering Angel, Rose 70
Storypoint, Cabernet 45
Columbia Crest, Cabernet 50
Oberon by Mondavi, Cabernet 60
DAOU, Cabernet 100
Conn Creek, Cabernet 85
Seven Falls Cellars, Merlot 60
Tangley Oaks, Merlot 50
Parker Station, Pino Noir 45
Acrobat, Pinot Noir 60
Meiomi, Pinot Noir 55
Bodega Norton, Malbec 55
Zaca Mesa, Blend 60
Murrietta's Well, Blend 45
Per Bottle

WHITE WINES

Starmont, Chardonnay 60
Soketree, Chardonnay 80
J Wilkes, Chardonnay 45
Sonoma Cutrer, Chardonnay 52
Starborough, Sauvignon Blanc 52
Matazas Creek, Sauvignon Blanc 52
San Angelo, Pinot Grigio 50
Terlato Family, Pinot Grigio 50
Chateau Ste. Michelle, Riesling 35
Per Bottle