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- **Breast of Chicken Chardonnay** with White Wine Sauce
  - **Chicken Breast Marsala** with Marsala Wine & Mushroom Sauce
  - **Breast of Chicken Almandine** with Almonds
  - **Sliced Roast Sirloin of Beef** au jus
  - **Tortilla encrusted Tilapia** with Chiptole-Lime Sauce
  - **Tilapia Scampi** with garlic butter bread crumbs
  - **Rosemary Chicken Breast** with garlic
  - **Breast of Chicken Picatta** with lemon and capers
  - **Sliced London Broil** with Mango Salsa
  - **Flank Steak with Chimichurri Sauce**
  - **Beef Wellington**, en croute, with Sauce Madeira
  - **Roast Prime Ribs of Beef** with horseradish sauce
  - **Filet Mignon** with Sauce Bernaise
  - **Roast Tenderloin of Beef** with Bourbon Sauce or Scallion Butter
  - **Petite Sirloin Filet & Chicken Breast Combination**
  - **Chicken Wellington** en croute
  - **Roast Pork** with Salsa Verde
  - **Manhattan (10oz)** with Merlot Sauce
  - **Broiled Orange Roughy** with lemon butter,
  - **Chicken Framboise** with Raspberry Sauce
  - **Chicken Duxelle** with Shallots & Mushrooms
  - **Chicken Florentine** with Spinach and Sauce Supreme
  - **Supreme of Chicken** on a bed of Wild Rice
  - **Chipotle Salmon Filet** or **Salmon** with Lime Cilantro Marinade
  - **Roulade of Chicken** with Cranberry Sage Stuffing
  - **Chicken Breast Stuffed** with Apple & Brie Cheese
  - **Tortilla Encrusted Chicken** with Chipotle-Lime Sauce

**Young Adults ages 13-20 are \$10.00 less – They will receive Sparkling Cider Toast**

*Ceremony Set-Up \$5.00 p/person add'l, flat rate – per room minimum applies*

*All Prices are plus 20% service charge and prevailing sales tax*

#### **HORS D'OEUVRES SELECTIONS**

*Swedish Meatballs, Rumaki, Franks in Blankets, Chicken & Pineapple Brochettes, Stuffed Mushroom Caps, Fried Cheese Ravioli with Marinara Sauce, Vegetable Egg or Spring Rolls with Sweet & Sour Sauce, Petite Quiche, Crab Rangoon, Salmon Mousse on Cucumber Slices, Spinach & Feta Triangles, Thai Peanut Chicken Satay, Cheese Puffs, Fresh Bruschetta, Sesame Chicken Tenders, Mini Empanadas, Smoked Chicken Quesadillas, Vegetable Quesadillas, Jalapeno Beef Skewer, Adobo Seasoned Chicken Tenders with Dipping Sauce, Pizza Squares, Decorated Canapes, Chili Chicken Skewers with Cilantro Pesto*

*Ask about our Crostini Bar and Antipasto Table*

*Action Stations Available*

*Custom and Theme Menus Available*

PRESTIGE PACKAGE	PREMIUM PACKAGE	ELITE PACKAGE
<ul style="list-style-type: none"> <li>• <b>Four Hour Open Bar- Premium Liquors &amp; Bartenders</b></li> </ul> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <ul style="list-style-type: none"> <li>• <b>Butler Style Hors d' Oeuvres – Five Selections</b></li> </ul> </div> <ul style="list-style-type: none"> <li>• <b>White Glove Service</b></li> <li>• <b>Champagne Parade Toast for all Guests</b></li> <li>• <b>Unlimited Wine with Dinner</b></li> </ul> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <ul style="list-style-type: none"> <li>• <b>Fruit and Pastry Table with Gourmet Coffee Service</b></li> </ul> </div> <ul style="list-style-type: none"> <li>• <b>Mirror Accent Tile and Two Votive Candles on each table</b></li> <li>• <b>Fresh Flowers in hotel's vases on all guest tables</b></li> <li>• <b>White or Ivory Damask Linen</b></li> <li>• <b>Choice of Napkin Color from in-house selections</b></li> </ul> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <ul style="list-style-type: none"> <li>• <b>Chair Covers and Sashes for all Guests from in-house selection</b></li> </ul> </div> <ul style="list-style-type: none"> <li>• <b>Custom Wedding Cake*</b></li> <li>• <b>PA System with Microphone</b></li> <li>• <b>Dance Floor</b></li> <li>• <b>Elevated Head Table Set Up</b></li> <li>• <b>Complimentary Overnight Room with Breakfast for Two</b></li> <li>• <b>Complimentary Coat Check if needed</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Four Hour Open Bar- Premium Liquors &amp; Bartenders</b></li> </ul> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <ul style="list-style-type: none"> <li>• <b>Butler Style Hors d' Oeuvres – Three Selections</b></li> <li>• <b>Champagne Toast for all guests</b></li> </ul> </div> <ul style="list-style-type: none"> <li>• <b>Unlimited Wine with Dinner</b></li> <li>• <b>Mirror Accent Tile and Two Votive Candles on each table</b></li> <li>• <b>Fresh Flowers in hotel's vases on all guest tables</b></li> <li>• <b>White or Ivory Damask Linen</b></li> <li>• <b>Choice of Napkin Color from in-house selections</b></li> </ul> <div style="border: 1px solid black; padding: 5px; margin: 5px 0;"> <ul style="list-style-type: none"> <li>• <b>Chair Covers and Sashes for Head Table from in-house selection</b></li> </ul> </div> <ul style="list-style-type: none"> <li>• <b>Custom Wedding Cake*</b></li> <li>• <b>PA System with Microphone</b></li> <li>• <b>Dance Floor</b></li> <li>• <b>Elevated Head Table Set Up</b></li> <li>• <b>Complimentary Overnight Room with Breakfast for Two</b></li> <li>• <b>Complimentary Coat Check if needed</b></li> </ul>	<ul style="list-style-type: none"> <li>• <b>Four Hour Open Bar- Premium Liquors &amp; Bartenders</b></li> <li>• <b>Champagne Toast for Head Table</b></li> <li>• <b>Unlimited Wine with Dinner</b></li> <li>• <b>Mirror Accent Tile and Two Votive Candles on each table</b></li> <li>• <b>Fresh Flowers in hotel's vases on all guest tables</b></li> <li>• <b>White or Ivory Damask Linen</b></li> <li>• <b>Choice of Napkin Color from in-house selections</b></li> <li>• <b>Custom Quince Cake*</b></li> <li>• <b>PA System with Microphone</b></li> <li>• <b>Dance Floor</b></li> <li>• <b>Elevated Head Table Set Up</b></li> <li>• <b>Complimentary Overnight Room with Breakfast for Two</b></li> <li>• <b>Complimentary Coat Check if needed</b></li> </ul>

- Supplemental Charges apply to groups of less than 50 persons)
- Prestige Bar Service \$5.00 add'l per person
- Premium Wines \$3.00 add'l per person
- Deluxe Sweet Table \$10.00 per person – Assorted Pastries, Cheesecakes, Pies, Strudels & Torte Cake, Seasonal Fruit, Whole Fruit Display – item list available
- \$5.00 per person Service Charge if guest supplies own Sweet Table
- In House Chair Covers and Sashes- Additional
- **Specialty Chair Covers and Linens – Prices Quoted upon request**
- \*Ornament add'l on all Wedding Cakes
- Champagne Fountain – Rental quoted upon request
- Signature Drinks – Prices Quoted upon request
- White or Ivory Backdrop – Price quoted upon request

	<b>PRESTIGE PACKAGE</b>	<b>PREMIUM PACKAGE</b>	<b>ELITE PACKAGE</b>
<b><i>Appetizers</i></b>	<i>French Onion Soup Chicken Consommé with Sliced Morel Mushrooms Cream of Asparagus Shrimp Bisque Fresh Fruit Cup with Chantilly Cream</i>	<i>Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone Fresh Fruit Cup Penne Pasta with Marinara Sauce</i>	<b><i>Chicken Noodle Soup Cream of Broccoli Vegetarian Minestrone</i></b>
<b><i>Salads</i></b>	<i>Caesar Salad with Parmesan Shavings and Garlic Croutons Caprese Salad with Tomato &amp; Mozzarella, Basil and Balsamic Vinaigrette Strawberry &amp; Glazed Walnut Spinach Salad Athenian Salad with Tomatoes, Onions, Olives, Feta Cheese and Greek Dressing</i>	<i>Deluxe Garden Salad with Two Dressing Choices Caesar Salad with Parmesan Shavings and Garlic Croutons Mandarin Oranges &amp; Almonds on a Bed of Mixed Greens</i>	<b><i>Deluxe Garden Salad with Two Dressing Choices</i></b>
<b><i>Potato/Starch</i></b>	<i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Sun- dried Tomato Pesto Idaho Baked Potatoes with Sour Cream &amp; Chives Dauphinoise Potatoes</i>	<i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes Potatoes Anna Blended Wild Rice Bow Tie Pasta with Sun- dried Tomato Pesto Idaho Baked Potatoes with Sour Cream &amp; Chives</i>	<b><i>Garlic Mashed Potatoes Roasted New Potatoes Rice Pilaf Twice Baked Potatoes</i></b>
<b><i>Vegetable</i></b>	<i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower &amp; Broccoli Polonaise Teriyaki Green Beans Bouquetiere of Seasonal Vegetable Tomato Florentine</i>	<i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots Cauliflower &amp; Broccoli Polonaise Teriyaki Green Beans</i>	<b><i>Green Beans Almondine Fresh Vegetable Medley Honey Butter Carrots</i></b>
<b><i>Dessert Course</i></b>	<i>Scoop of Vanilla Ice Cream with your choice of topping Lemon or Wildberry Sorbet</i>	<i>Scoop of Vanilla Ice Cream with your choice of topping Lemon or Wildberry Sorbet</i>	<b><i>Scoop of Vanilla Ice Cream with your choice of topping</i></b>
<b><i>Children's Meals and Vegetarian Options Available</i></b>	<b><i>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</i></b>	<b><i>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</i></b>	<b><i>Artisan Rolls &amp; Butter Coffee-Tea-Decaf</i></b>

<b>BAR PACKAGES</b>	<b>ENHANCEMENTS &amp; UPGRADES</b>	<b>LIQUOR UPGRADES</b>	<b>ALL PACKAGES</b>
		<i>Available at an Additional Charge of \$5.00 p/p</i>	<i>Elite &amp; Premium Liquors Included Sampling</i>
	<p><i>Executive Martini Bar Grey Goose, Grey Goose Flavors, Absolut Flavors, Level Belvedere, Shaken or Stirred Served With Traditional and Contemporary Garnishes Hand Sculptured Ice Luge With A Minimum Of 100 People \$7.00 Per Drink</i></p> <p><i>Cordials Starbucks Coffee Liqueur, Drambuie, B&amp;B Starbucks Cream Liqueur, Grand Marnier, DiSaronno \$7.00 Per Drink</i></p> <p><i>International Coffee Bar Individually Prepared and Flambeed, \$7.00 Per Drink Attendant Fee \$75.00 Coffee Anthony Grand Marnier and Ameretto DiSaronno Coffee North Shore Hennessy VS and Starbucks Coffee Liqueur Emerald Isle Jameson With Crème de Menthe Scottish Plaid Glenlivet and Drambuie Kahlua Coffee Fresh Brewed Coffee and Kahlua</i></p>	<p><i>Bombay Sapphire Gin Belvedere or Grey Goose Vodka Ketel One Vodka Captain Morgan Rum Glenlivet Scotch Crown Royal Johnny Walker Black Bailey's Irish Cream Hennessy VSOP or Courvoisier VSOP Grand Marnier DiSaronno Amaretto</i></p>	<p><i>Absolut Vodka Beefeater Gin Dewars or Cutty Sark Scotch Bacardi Rum Jim Beam Bourbon J&amp;B Canadian Club Whiskey Seagram's 7 Peach Schnapps Apricot Brandy Seagram's VO Jack Daniel's Johnny Walker Red Kahlua, Amaretto Liqueur Southern Comfort Tequila Christian Brothers Brandy Domestic &amp; Imported Beers Sycamore Lane Wines Domestic &amp; Imported Beers</i></p>

*Bar Listings for Package Bars represent a sampling of the liquors available.*

*Reasonable and comparable substitutions may be made at the discretion of management without notice.*

*All Bars will have Bourbon, Brandy Gin, Rum, Scotch, Tequila, Vodka, Whiskey, Beer, Wine, Soft Drinks and Juices.*

**Holiday Inn North Shore - 5300 West Touhy - Skokie, IL 60077**

**847-679-8900**

Owned and operated by Lakhani Hospitality— Prices subject to change