



MARRIOTT
CHICAGO DEERFIELD



EVENTS MENU

BREAKFAST BUFFET

DEERFIELD CONTINENTAL

21

Assorted Breakfast Breads and Pastries
Assorted Cereals with Milk
Fresh Seasonal Fruit
Homemade Granola
Yogurt
Coffee & Tea
Chilled Juices | Orange | Apple | Cranberry

HEARTY START ENHANCEMENT

9

Scrambled eggs
Breakfast Potatoes
Bacon & Sausage Links

HEALTHY START ENHANCEMENT

9

Egg Beaters with Garden Vegetables
Potatoes
Turkey Sausage Links

ADDITIONAL ENHANCEMENTS

7

Oatmeal | Brown Sugar | Raisins & Cream
Buttermilk Pancakes
Thick sliced French Toast
Cheese Blintzes | Strawberry Sauce
Breakfast Burritos



LUNCH PLATED

COBB SALAD

24

Chopped Romaine | Tomato | Hard Cooked Egg | Smoked Bacon | Turkey | Cheddar Cheese | Bleu Cheese

GRILLED CHICKEN CAESAR SALAD

26

Chopped Romaine | Sliced Grilled Chicken Breast | Caesar Dressing | Parmesan Cheese

BLACKENED SALMON SALAD

30

Mesculin Greens | Cajun Rubbed Salmon | Strawberries | Blueberries | Scallions | Toasted Almonds | Sun Dried Tomatoes | Pecan Balsamic Vinaigrette

CHICKEN CAROLINE

32

Pan Seared Airline Chicken Breast | Mashed Sweet Potatoes | Brussel Sprouts | Maple Butter Sauce

CHICKEN TARRAGON

32

Oven Roasted Chicken | Polenta | Tarragon Sauce

HONEY GLAZE SALMON

36

Fresh Atlantic Salmon | Jasmine Rice | Bok Choy | Shitake Mushrooms

MAHI MAHI

36

Fresh Mahi Mahi | Spanish Rice | Black Bean & Corn Salsa | Chipotle Butter Sauce

NEW YORK STRIP STEAK

40

8 oz. New York Strip Steak | Mushroom Ragu | Roasted Potatoes | Garden Vegetables



LUNCH BUFFET

TASTE OF ITALY 38

Caesar Salad

Choice of One Entrée:

Pan Seared Chicken Marsala

Parmesan Crusted Tilapia

Chicken Picata

Bruschetta Salad | Tomatoes | Onions | Fresh Mozzarella | Balsamic Dressing

Penne Pasta | Asparagus | Crimini Mushrooms | Sundried Tomatoes | Pesto Cream Sauce

Garlic Bread

Tiramisu

THE SOUTHWESTERN 38

Southwestern Ranch Salad

Grilled Chicken Fajitas

Flank Steak Fajitas | Add \$4

Warm Corn Tortillas

Frijoles Charros | Black Beans | Tomatoes | Onions | Jalapeno | Cilantro | Queso Fresco

Spanish Rice

Guacamole | Homemade Salsa | Sour Cream

Cinnamon Sugar Churros

PACIFIC RIM 38

Asian Green Salad | Sesame Ginger Vinaigrette

Choice of Two Entrées:

Teriyaki Chicken

Soy Glazed Salmon

Szechuan Beef Stir Fry

Vegetable Egg Rolls

Coconut Rice

Chef's Choice Dessert | Fortune Cookies



LUNCH BUFFET

DEEP SOUTH BBQ 38

Fresh Garden Salad
Southern Style Fresh Cole Slaw
Beef Brisket | BBQ Chicken Breast | Pulled Pork
Baked Beans
House Made Chips
Seasonal Chef's Choice

TASTE OF CHICAGO 38

Fresh Garden Salad
Choice of Three Entrées:
 Bratwurst
 Pulled Pork Sliders
 Cheeseburger Sliders
 Crispy Chicken Sliders
 Chicago Style Hotdogs
Macaroni & Cheese
Cole Slaw
Seasonal Chef's Choice

ALL AMERICAN 36

Fresh Garden Salad
Grilled Angus Hamburgers
Grilled Chicken Breast
Chicago Style Hot Dogs
French Fries
Cole Slaw
Seasonal Chef's Choice



LUNCH BUFFET

FRESH WRAPS 35

Caesar Salad

Pasta Salad

Honey Dijon Chicken Wrap | Monterey Jack Cheese | Lettuce | Tomato

Spicy Steak Wrap | Cheddar Cheese | Lettuce | Tomato | Chipotle Aioli

Grilled Veggie Wrap | Asparagus | Zucchini | Lettuce | Tomato | Goat Cheese | Red Pepper Aioli

House Made Chips

Assorted Fresh Baked Cookies & Bars

EXECUTIVE DELI 35

Spinach Salad | Raspberry Vinaigrette

Pasta Salad

Roast Beef & Provolone | French Roll

Ham & Swiss | Pretzel Roll

Turkey & Swiss | Wheat Roll

Grilled Yellow Squash | Zucchini | Red Bell Pepper | Wheat Roll

House Made Chips

Assorted Fresh Baked Cookies & Bars

SOUP & SALAD BAR 30

Soup Du Jour

Crisp Romaine | Field Green Mix | Spinach

Grilled Chicken Breast | Hard Cooked Eggs | Crumbled Bacon

Cucumber | Roma Tomatoes | Broccoli | Mushrooms | Matchstick Carrots | Red Onion | Bell Pepper

Cheddar Cheese | Parmesan Cheese | Croutons

Fresh Dinner Rolls

Assorted Fresh Baked Cookies & Bars



CHICAGO MARRIOTT SUITES DEERFIELD

2 PARKWAY N | DEERFIELD | IL | 60015 T. 847-405-9666

DINNER PLATED

CHICKEN FLORENTINE 42

Stuffed Chicken Breast with Spinach | Ricotta Cheese | Chardonnay Sauce
Long Grain Wild Rice
Fresh Seasonal Vegetables
NY Cheesecake

ROASTED CHICKEN 42

Roasted Chicken Breast | Demi Sauce
Roasted Garlic Mashed Potatoes
Fresh Seasonal Vegetables
Ultimate Chocolate Cake

HERB CRUSTED SALMON 45

Herb Medley Crusted Salmon | Chardonnay Cream Sauce
Polenta
Fresh Seasonal Vegetables
Carrot Cake

MISO GLAZED HALIBUT 45

Halibut | Shitake Mushroom
Rice Pilaf
Fresh Seasonal Vegetables
NY Cheesecake

NEW YORK STRIP 55

Char Grilled 12 oz. New York Sirloin Steak | Peppercorn Sauce
Roasted Potatoes
Fresh Seasonal Vegetables
Ultimate Chocolate Cake

FILET MIGNON 57

8 oz. Center Cut Filet of Beef
Grits | Creamy Kale | Mushroom Demi
Fresh Seasonal Vegetables
Carrot Cake



DINNER BUFFET

ITALIAN 54

Caesar Salad
Vine Ripened Tomatoes | Fresh Basil | Fresh Mozzarella | Balsamic Vinaigrette
Olive Oil Brushed Grilled Vegetables
Penne Pasta with Grilled Chicken | Mushrooms | Asparagus and Sun Dried Tomatoes | Vodka Sauce
Linguini with Italian Sausage | Roasted Red Peppers | Marinara
Farfalle with Grilled Shrimp | Pesto Cream Sauce
Tiramisu

ZESTY 56

Farmer Salad
Grilled Skirt Steak | Black Beans | Tomatoes | Knob Onions
Ancho Rubbed Chicken | Guajillo Sauce
Fresh Seasonal Vegetables
Spanish Rice
Seasonal Chef's Choice

MEDITERRANEAN 57

Greek Salad
Grecian Chicken Breast
Halibut | Artichoke Tapenade
Risotto with Grilled Shrimp | Asparagus & Lemon Zest
Green Bean | Tomatoes
Baklava

WESTERN 60

Mixed Green Salad
BBQ Chicken
BBQ Baby Back Ribs
BBQ Sliced Brisket
Mashed Potatoes
Fresh Seasonal Vegetables
Pecan Pie & Ultimate Chocolate Cake



BREAKS

MORNING STRETCH 14

Whole Fresh Seasonal Fruit | Assorted Muffins | Croissants | Coffee & Tea Service

THE ENERGIZER 16

Vanilla Yogurt | Granola | Assorted Berries | Walnuts | Trail Mix | Coffee & Tea Service

THE CHOCOHOLIC 16

Fresh Baked Chocolate Chip & Double Chocolate Cookies | Chocolate Dipped Strawberries | Chocolate Milk

THE BALLPARK 16

Jumbo Soft Pretzels | Cracker Jack | Freshly Popped Popcorn | Roasted Peanuts | Bottled Water

THE MARKET 18

Fresh Sliced Seasonal Fruit | Vegetable Crudité | Assorted Domestic Cheese | Assorted Crackers

THE CHICAGO 20

Mini Hot Dogs | Personal Pizzas | Jumbo Soft Pretzels | Bottled Water

THE ICE CREAM SOCIAL 18

Chocolate & Vanilla Ice Cream | Chocolate Sauce | Carmel Sauce | MMs | Brownies | Oreo Cookies | Cherries | Peanuts | Fresh Strawberries | Bananas | Whipped Cream | Tea & Coffee Service

BUILD A BREAK

2 SELECTIONS 14

3 SELECTIONS 20

Vegetable Crudité

Soft Baked Pretzels

Tortilla Chips & Salsa

Yogurt & Granola Parfait

House Made Potato Chips

Fresh Baked Cookies & Bars

Miniature Hot Dogs

Assorted Candy Bars

Assorted Granola Bars

Freshly Popped Popcorn

Seasonal Fresh Sliced Fruit

BY THE DOZEN

PER DOZEN 40

Mini Pastries

Chocolate Croissants

Assorted Cookies & Bars

Bagels & Cream Cheese

Chocolate Fudge Brownies

Assorted Fresh Assorted Muffins



Hors D'oeuvres & Beverages

BEVERAGES

	PER UNIT
Coffee Caffeinated Decaffeinated	75
Tea Iced Unsweetened Hot Teas	55
Juices Orange Apple Cranberry	55
Soft Drink Pepsi can selection	5
Bottled Water	5

HORS D'OEUVRES

	PER PIECE
Chicken Wings	4
Chicken Quesadilla	4
Vegetable Spring Roll	4
Bacon Wrapped Scallops	4
Meatballs Swedish Hawaiian BBQ	4

	SM 5 – 15 PPL	MD 10 – 30 PPL	LG 30 – 50 PPL
Vegetable Tray	75	110	170
Cheese Tray	75	110	170
Fruit Tray	75	110	170
Spinach Dip Pita	75	110	170

Server for Pass Hors D'oeuvres	100	suggested for 1-25 guests
Taxes	9%	
Gratuity Service Charge	22%	



BAR WINE

WINE RED	BOTTLE	GLASS
La Terre Merlot	27	8
Blackstone Merlot	35	10
Stag Leap Merlot	65	18
Seaglass Pinot Noir	32	9
Erath Pinot Noir	49	13
Clos du Bois Pinot Noir	44	12
Apothic Red Blend	30	10
Hayman & Hill Meritage	42	12
14 Hands Cabernet Sauvignon	35	10
La Terre Cabernet Sauvignon	27	8
Franciscan Cabernet Sauvignon	59	17
Diseno Malbec	32	9
Rosemount Shiraz	39	11

WINE WHITE	BOTTLE	GLASS
Sycamore Lane Pinot Grigio	24	7
Meridian Pinot Grigio	32	9
Chateau ste Michelle Riesling	32	9
Edna Valley Sauvignon Blanc	32	9
Brancott Sauvignon Blanc	35	10
La Terre Chardonnay	27	8
Clos du Bois Chardonnay	35	10
Cuvaison Chardonnay	59	17
La Marca Prosecco	35	9
Jacobs Moscato	25	7



COCKTAIL PACKAGES

HOSTED BAR

Soft Drinks	5
Domestic Beer	7
Blanc Champagne	8
Imported Beer	8
Cordials	10

CALL BAR 10

Tanqueray Gin
Absolut Vodka
Stolichnaya Vodka
Jim Beam Bourbon
Jack Daniels Whiskey
Captain Morgan Rum
Bacardi Superior Rum
Seagram's VO Whiskey
Canadian Club Whiskey
Jose Cuervo Gold Tequilla
Johnnie Walker Red Scotch

PREMIUM/ TOP SHELF BAR 12

Meyer's Rum
Hornitos Tequila
Kettle One Vodka
Grey Goose Vodka
Crown Royal Whiskey
Chivas Regal Scotch
Bombay Sapphire Gin
Bacardi Superior Rum
Maker's Mark Bourbon
Jameson Irish Whiskey
Johnnie Walker Black Scotch



COCKTAILS UNLIMITED

UNLIMITED PREMIUM

One Hour	22
Two Hours	32
Three Hours	36
Four Hours	40

UNLIMITED BEER & WINE

One Hour	18
Two Hours	22
Three Hours	26
Four Hours	30
Five Hours	34

PREMIUM SELECTION

Crown Royal Whiskey | Bacardi Superior Rum | Bombay Sapphire Gin | Kettle One Vodka | Marker's Mark Bourbon | Hornito's Tequila |

BEER SELECTION

Budweiser | Michelob Ultra | Bud Light | Miller Lite | Samuel Adams Boston Lager
Goose Island | Amstel Light | Corona Extra | Corona Light | Guinness Draught
Heineken | Stella Artois Lager

WINE SELECTION

Beringer White Zinfandel | Château St. Michelle Riesling | Sycamore Pinot Grigio
Rosemount Estate Shiraz | La Terre Cabernet | La Terre Merlot | Cros du Bois Pinot Noir

SERVER FEES

100 for the first two hours
50 for each additional hour



TECHNOLOGY

A/V ITEM	RATE
Easel	15
Power Strip	15
LCD Projector	500
Extension Cord	15
Wired Microphone	50
Flipchart with Pad	50
Portable PA System	125
Tripod Screen 6 x 6	45
Tripod Screen 8 x 8	55
Wireless Microphone	125
Lavaliere Microphone	75
Podium and Microphone	175
Additional Flipchart Pad	20
Self-adhesive Paper Pad	25
Laser Pointer/Slide Advancer	25
Installation and Labor, per hour	45

