

## Plated

### Starters

half grapefruit  
\$5.00

### Steak and Eggs

grilled 6oz rib-eye steak | scrambled eggs | home-style red skin potatoes or hash browns | fruit garnish  
\$32.00

### Breakfast Burrito

tomato flour tortilla | scrambled eggs | tomato | green onions | sausage | bacon | salsa , sour cream, guacamole | home-style red skin potatoes or hash browns  
\$23.00

## Continental

Buffet prices and quantities are based on 1 hour buffet

### European Continental

sliced fruit display | croissants | baguette | danish | rolls | plain or fruit yogurt | sliced cheese | sliced meats | hard boiled eggs | sliced tomatoes  
\$36.00

### Gold Continental

sliced fruit display | croissants | danish | muffins | bagels with cream cheese | individual fruit yogurt | granola | assorted cold cereal | milk  
\$28.00

## Buffet

Buffet prices and quantities are based on 1 hour buffet

### Grand Buckingham

sliced fruit display | individual yogurt | granola | scrambled eggs with herbs | choice of 2: bacon, ham, pork or turkey sausage | home-style red skin potatoes or hash browns | mini Belgian waffles or pancakes | maple syrup  
\$38.00

### Rise and Shine

sliced fruit display | scrambled eggs with herbs | choice of 2: bacon, ham, pork or turkey sausage or sausage gravy | home-style red skin potatoes or hash browns | pastries or buttermilk biscuits  
\$28.00

## substitutions and add-ons

egg beaters      mini belgian waffles or pancakes  
add \$2.50      \$3.50  
corned beef hash, Canadian bacon or chicken sausage  
add \$5.75

honey-vanilla yogurt with berries and granola  
\$7.00

### Stuffed French Toast

thick-cut bread dipped in cinnamon custard | vanilla mascarpone filling | warm fruit compote | choice of crispy bacon, ham or sausage links  
\$25.00

### American Breakfast

scrambled eggs with herbs | home-style red skin potatoes or hash browns | choice of bacon, ham or sausage Links | fruit garnish  
\$21.00

### Congress Continental

sliced fruit display | croissants | danish | muffins | sausage egg and cheese biscuit or ham and Swiss croissant  
\$30.00

### Plaza Continental

sliced fruit display | croissants | danish | muffins | assorted bagels | cream cheese | fruit preserves | butter  
\$23.00

### Southwestern Sunrise

sliced fruit display | chorizo and cheddar frittata | scrambled eggs with diced peppers and onions | choice of 2: bacon, ham, pork or turkey sausage | home-style red skin potatoes or hash browns | flour tortillas | salsa | shredded cheddar | jalapenos  
\$32.00

oatmeal | diced fresh fruit | raisins | brown sugar  
add \$5.75  
sliced smoked salmon | red onions | tomatoes | capers  
add \$6.50

## BREAKFAST

*Includes Assorted Pastries  
Fruit Preserves | Butter  
Assorted Fruit Juice  
Regular & Decaf Coffee  
Selection of Assorted Tea*



# Plated

# LUNCH

Includes 3 courses: Soup or Salad | Entrée | Dessert  
Assorted Rolls | Butter | Regular & Decaf Coffee Selection of Assorted Tea

## Soup

potato leek  
tomato basil  
roasted red pepper  
minestrone  
rosemary chicken rice  
broccoli and cheddar

## Cold Entrées

### Portabella Mushroom Baguette

grilled portabella mushroom | roasted red pepper | tomatoes | wilted spinach | cheese | herb mayo  
\$30.00

### Muffaletta Sandwich

salami | turkey breast | smoked ham | mozzarella cheese | shredded lettuce | sliced onion | tomatoes | green olive relish | French bread  
\$30.00

### Chicken Caesar Salad

romaine lettuce | sliced chicken breast | cherry tomatoes | hard boiled eggs | grated parmesan cheese | garlic croutons | caesar dressing  
\$30.00

## Hot Entrées

### Vegetarian Lasagna

creamy cheese lasagna topped with sautéed spinach | caramelized onions | roasted red peppers | garlic bread | seasonal vegetables  
\$42.00

### Chicken Marsala

Tender chicken breast smothered with plump mushrooms and rich Marsala wine sauce served with wild rice  
\$47.00

### Congress Truffle Flat Iron Steak

sliced flat iron steak | au gratin potatoes | truffle bordelaise sauce | veggies of the day  
\$49.00

## Desserts

new york cheesecake | german chocolate cake | white chocolate mousse cake | carrot cake  
blueberry grand marnier cake | triple berry mouse | lemon or raspberry sorbet

## Salad

- ◆ mixed green salad: tomatoes | cucumbers | carrots
- ◆ traditional caesar salad
- ◆ mixed greens: store fruit | goat cheese | candied pecans
- ◆ mesclun greens: cabernet | poached pear | boursin cheese | candied pecans

**dressings:** ranch | Italian | balsamic vinaigrette | blue cheese | caesar | poppy seed | Asian sesame |  
*fat-free:* French | Italian | raspberry vinaigr

### Southwest Chicken Wrap

grilled chicken breast | chipotle mayo | tomato | cheddar cheese | lettuce, | tomato flour tortilla  
\$30.00

### Chicken Focaccia

grilled chicken breast | pesto mayo | provolone cheese | roma tomatoes | lettuce | herb focaccia  
\$32.00

### Asian Grilled Tuna

soy glazed tuna steak | mixed greens | julienne vegetables | water chestnuts | sesame seeds | ginger vinaigrette  
\$32.00

### Scottish Salmon

sauté scottish filet of salmon | dill sauce | saffron rice | vegetable of the day  
\$47.00

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## Buffet

Buffet prices and quantities are based on 1 hour buffet

Includes Regular & Decaf Coffee | Selection of Assorted Teas

### Mini Sandwiches & Wraps

Buffet Seasonal Soup du Jour

**Salad:** mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

**Choice of 3 Mini Sandwiches on Assorted Rolls  
w/Lettuce and Tomato:** smoked turkey & cheddar |  
roast beef & pepper jack | salami & provolone |  
smoked ham & havarti | pastrami & swiss

**Choice of 2 Mini Wraps:** chicken caesar |  
southwest turkey | roast beef & blue cheese |  
roasted veggie

**Garnishes & Condiments:** red onion | pickle  
spears | vinaigrette | dijon & yellow mustard |  
mayonnaise

Individual Bags of Terra Chips Choice  
of Pasta Salad or Potato Salad

Assorted Dessert  
Bars \$46.00

### Soup & Salad Buffet

Seasonal Soup du Jour

Assorted Rolls and Breadsticks

Crisp Romaine and Spring Mix

Assorted Fresh Vegetables and Garnishes

**Assorted Meats:** grilled chicken | steak |  
marinated albacore tuna salad

**Choice of 2 Cheeses:** shredded cheddar |  
parmesan blue cheese | feta cheese

**Choice of 3 Dressings:** Italian | balsamic  
vinaigrette | Asian sesame | blue cheese | caesar |  
chipotle ranch | red wine vinaigrette |  
*fat-free:* raspberry vinaigrette, Italian, French |  
reduced fat ranch

**Choice of 2:** cookies | brownies | mixed fruit salad  
\$44.00

Shrimp | Grilled Ahi | Salmon  
add \$9.00

### Picnic Buffet

**Salad:** mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

Potato Salad | Coleslaw

Hamburgers | Hot Dogs

Grilled Chicken with Barbecue

Sauce Corn on the Cob

Bourbon Baked Beans

**Garnishes & Condiments:** lettuce | tomato |  
onion | pickle spears | sliced cheese | mustard |  
mayo | ketchup

Assorted Rolls

Apple Cobbler

Chocolate Fudge Cake

\$44.00

### Deli Buffet

Seasonal Soup du Jour

**Salad:** mixed greens | julienne carrots | onions  
cherry tomatoes | cucumbers | two dressings

**Assorted Rolls:** onion | french | tomato focaccia  
whole wheat

**Assorted Meats:** roast beef | ham | smoked turkey  
tuna salad

**Assorted Cheeses:** American | cheddar | swiss

**Garnishes & Condiments:** red onion | pickle  
spears | vinaigrette | dijon & yellow mustard |  
mayonnaise

Individual bags of Terra Chips Choice  
of Pasta Salad or Potato Salad

Assorted Dessert  
Bars \$42.00

## LUNCH continued

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## Boxed

**Includes:** potato or pasta salad or marinated veggie salad | sandwich or wrap | potato chips or mini pretzels | whole fruit or cookie | soft drink or water | mayo & mustard | plastic flatware | napkin **\$29.00**

### Smoked Turkey Croissant

smoked turkey | Swiss cheese | alfalfa sprouts | avocado spread on croissant

### Chicken Caesar Wrap

grilled chicken | romaine lettuce | parmesan cheese | tomatoes | creamy caesar dressing

### Ham & Havarti on Multigrain Roll

smoked ham | Swiss cheese | greenleaf lettuce | tomato | red onion | dijon mustard | herbed mayo | multigrain roll

### Roasted Veggie Baguette

grilled zucchini | yellow squash | portabella mushroom roasted red pepper | tomatoes | greenleaf lettuce | hummus

### Roast Beef on Onion Roll

roast beef | lettuce | tomato | caramelized onions | cheddar cheese | horseradish mayo | onion roll

### Tuna Salad Wrap

tuna mixed with herbed mayo | celery | onions | greenleaf lettuce | tomato

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# Plated

# DINNER

**Includes 3 courses:** Soup or Salad | Entrée | Dessert  
Assorted Rolls | Butter | Regular & Decaf Coffee Selection of Assorted Tea

## soup

sweet corn bisque  
tomato basil  
new orleans clam chowder  
curried sweet potato  
chicken lemon rice  
beef barley

## salad

- ♦ strawberries | blueberries | raspberries | mixed greens | goat cheese | candied walnuts
- ♦ romaine | carrots | tomatoes | cucumbers | olives feta cheese
- ♦ greens | hearts of palm | tomatoes | grapes | feta cheese
- ♦ traditional caesar
- ♦ mesclun greens | cabernet | poached pear bousin cheese | candied pecans
- ♦ iceberg wedges | tomatoes | green onions crumbled blue cheese | crumbled bacon

**Dressing:** ranch | Italian | balsamic vinaigrette | blue cheese | caesar | poppy seed | Asian sesame

*fat-free:* French | Italian | raspberry vinaigrette

## Dessert

new york cheesecake  
german chocolate cake  
white chocolate mousse cake  
carrot cake  
blueberry grand marnier cake  
triple berry mousse  
lemon or raspberry sorbet

## prepressed salads

tomato | mozzarella | onion | basil emulsion

roasted asparagus & goat cheese salad | caramelized onions | balsamic reduction

jicama & avocado salad | lime-cilantro vinaigrette

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## Plated continued

Includes 3 courses: Soup or Salad | Entrée | Dessert

### Entrée vegetarian

#### Fussili Arrabiata Pasta

fussili pasta | spicy arrabiata sauce |  
parmesan cheese

\$45.00

### Chicken

#### Chicken Florentine

Spinach | feta cheese | basil mashed  
potatoes | supreme sauce | chef's choice  
veggies

\$54.00

#### Parmesan Crusted Chicken

chicken breast | pesto potato gnocchi | asparagus  
| cherry tomatoes

\$50.00

### Fish

#### Salmon Paillard

butterfly sauté salmon filet | spinach | fingerling  
potatoes | grain mustard sauce

\$60.00

#### Balsamic Glazed Salmon

sautéed salmon filet | saffron rice | chef's  
choice vegetables | balsamic reduction

\$60.00

#### White Fish Francese

filet of white fish sautéed with egg wash |  
roasted red peppers | mashed potatoes | basil |  
tomatoes | cream sauce | chef's choice veggies

\$60.00

### Beef

#### New York Strip Steak

grilled new york strip | roasted fingerling  
potatoes | asparagus | carrots | shiitake  
mushroom sauce

\$61.00

#### Filet Mignon

Tender center-cut filet | garlic | fresh herbs | au  
gratin potatoes | asparagus | carrots |  
truffle bordelaise sauce

\$77.00

#### Mediterranean Penne Pasta

penne pasta | pesto cream sauce | sun-dried  
tomatoes | artichoke hearts | kalamata olives |  
zucchini | yellow squash | garlic bread

\$45.00

### Duck

#### Seared Duck Breast

tender duck breast lightly dusted with cracked black  
pepper | wild rice | orange sauce

\$55.00

### Lamb

#### Herb Crusted Rack of Lamb

fresh herb crusted rack of lamb | sundried tomatoes | mashed potatoes |  
vegetable terrine | rosemary Au Jus

\$70.00

### Duet

#### Parmesan Crusted Chicken / Filet Mignon

au gratin | potatoes | asparagus

\$71.00

#### Balsamic Glazed Salmon / Filet Mignon

roasted red peppers | mashed potatoes | baby roasted vegetables

\$75.00

#### Shrimp Scampi / Filet Mignon

roasted red peppers | mashed potatoes | baby roasted vegetables

\$75.00

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## Buffet

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Includes Regular & Decaf Coffee | Selection of Assorted Teas

### Italian Buffet

Minestrone Soup

Caesar Salad | creamy Caesar dressing | vinaigrette

**Antipasto Tray:** salami | mortadella | capicola | pepperoni | provolone | marinated cherry tomatoes, fresh mozzarella & basil | olives | pepperoncini | roasted zucchini & yellow squash

Wine-Braised Italian Sausage & Peppers

Balsamic Glazed Chicken Breast

Garlic Breadsticks

Cheese Tortellini | Marinara Sauce

Penne Pasta | Alfredo or Pesto Cream Sauces

Tiramisu and Mini

Cannoli \$54.00

### Asian Buffet

Hot & Sour Soup

**Mixed Greens:** julienne carrots | cucumbers | red pepper strips | daikon | ginger vinaigrette

Vegetable Egg Rolls

Chicken Potstickers

Beef & Broccoli Sweet  
& Sour Chicken Plum-  
Glazed Salmon

Stir-Fried Asian Vegetables

Steamed Jasmine  
Rice Fried Rice

Fortune Cookies | Almond  
Cookies \$54.00

### Mexican Buffet

Tortilla Soup

**Southwestern Salad:** chopped romaine | corn | black beans | green onions | cheddar cheese | diced tomatoes | cilantro-lime ranch dressing

Refried Beans | Spanish Rice

**Beef Fajitas:** strips of beef | peppers & onions

**Chipotle Chicken:** grilled chicken | chipotle sauce

Corn and Flour Tortillas

**Condiments:** shredded cheese | sour cream | salsa | jalapenos | guacamole

Churros | Torte de Tres

Leches \$54.00

### Make Your Own Buffet

**Selection of 1 salad and 2 dressings:**

Mixed greens | carrots | onions | tomatoes | cucumbers

Mesclun greens | dried cherries | pecans | gorgonzola

**Selection of two Entrées:**

#### ◆ Chicken

Honey Roasted Chicken with Herbs

Chicken Breast with Rosemary Balsamic Reduction

#### ◆ Pork:

Roasted Pork Loin with Apple Mustard Glaze

#### ◆ Fish:

Grilled Salmon with Tarragon Cream Sauce

Herb-Crusted Tilapia with Lemon Caper Sauce

#### ◆ Beef:

Flank Steak with Chimichurri Sauce

Sliced Filet of Sirloin | Red Wine – Mushroom Sauce

**Selection of 2 Vegetables:**

zucchini | yellow squash | red pepper trio

green beans | red peppers

broccoli | cauliflower | carrot medley

**Choice of 2 starches:**

garlic mashed redskin potatoes |

herb roasted potatoes | Au Gratin potatoes

polenta Cakes | jasmine & wild rice pilaf

**Selection of 1 pasta and 1 sauce**

tricolor rotini | penne | spinach tortellini

mushroom ravioli | bowtie

marinara | alfredo | pesto | clam sauce | sun-dried

tomato cream | or diablo

### Mini Pastries

\$65.00

# DINNER continued

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## BREAKS

### South of The Border

strawberry agua fresca | chips | salsa | hot queso dip | cinnamon churros  
\$10.00

### All Natural Break

assorted fruit juices | whole fruit | assorted yogurt | oatmeal raisin cookies  
\$9.00

### Sundae

vanilla & chocolate ice cream | chocolate & strawberry sauce | toppings | whipped cream  
\$11.00

### The Chocoholic Break

chocolate chunk & white chocolate macadamia nut cookies | assorted brownies | candy bars  
\$13.00

### The Cookie Jar

assorted cookies | individual milk  
\$10.00

### Seventh Inning Stretch

assortment of cheese & plain popcorns | pretzels | individual bags of flavored potato chips  
\$10.00

## Snacks

Whole Fresh Fruit  
\$2.00 / Piece

Assorted Fruit Yogurt  
\$4.00 each

Assorted Candy Bars  
\$26.00 / dozen

Granola Bars  
\$19.00 / Dozen

Assorted Ice Cream bars  
\$5.00 / Bar

Soft Pretzels & Mustard  
\$23.00 / Dozen

Yellow Corn Chips, Salsa  
\$15.00 / Basket

Pita Chips with Humus  
\$30.00 / Basket

Peanuts  
\$22.00 / Pound

Mixed Nuts  
\$30.00 / Pound

## Pastries

Assorted Danish  
\$38.00 / dozen

Butter or Whole Wheat Croissants  
\$38.00 / dozen

Assorted Jumbo Cookies  
\$38.00 / dozen

Brownies  
\$38.00 / dozen

Assorted Muffins  
\$38.00 / dozen

Assorted Bagels with Cream Cheese  
\$38.00 / dozen

Coffee Cake  
\$24.00 / Cake

Blueberry Filled Croissants  
\$38.00 / dozen

## Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas, and Hot Chocolate  
\$58.00 / Gallon

Assorted Soft Drinks  
\$4.00 / Can

Assorted Bottled Juices  
\$4.00 / Bottle

Assorted Fruit Juices  
\$29.00 / Pitcher

Assorted Sparkling Water  
\$5.00 / Bottle

Fresh Milk (Your Choice of Whole or 2%)  
\$23.00 / Pitcher

Iced Tea or Lemonade  
\$35.00 / Gallon

Fruit Punch  
\$35.00 / Gallon

Champagne Punch  
\$69.00 / Gallon

## A LA CARTE

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## Reception displays

International and Domestic Cheese Display  
fresh fruit garnish, french baguettes, carr Crackers  
\$8.00

### Vegetable Crudités

Choice of Creamy Garlic, Spinach, or Ranch  
Dressings \$7.00

## Carving board

\$75.00 Chef's Fee will be assessed on all in-room prepared items

### Salmon En Croute

Atlantic salmon & spinach wrapped in puff pastry |  
caper butter sauce | serves 30  
\$327.00

### Whole Roasted Turkey

Cranberry Relish | assorted silver dollar rolls,  
serves 30 \$305.00

### Prime Rib

Served with horseradish cream & Assorted Silver  
Dollar Rolls, serves 30  
\$435.00

Sliced Seasonal Fruits and  
Berries  
with honey yogurt dipping sauce  
\$8.00

### Bruschetta Display

Tomato-Basil, Roasted Garlic – White Bean and  
Pesto – Artichoke Relishes Served with Crostini  
& Herb Pita Chips  
\$6.50

### Roasted Tenderloin of Beef ✧

Bordelaise Sauce & Assorted Silver Dollar  
Rolls, serves 25  
\$355.00

### Honey Glazed Ham ✧

Sweet Whole Grain Mustard Sauce |  
Assorted Rolls, serves 30  
\$300.00

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# BEVERAGES

## Package bar

|  | 1 hour  | 2 hours | 3 hours | 4 hours | Add'l hr |
|--|---------|---------|---------|---------|----------|
| <b>Premium Brands</b><br>Cocktails, Wine, Choice of two Domestic Beers,<br>Bottled Water, soft Drinks                            | \$22.00 | \$27.00 | \$38.00 | \$47.00 | \$10.00  |
| <b>Deluxe Brands</b><br>Cocktails, Wine, Choice of two Domestic Beers<br>& one Imported beer, Bottled Water, Soft Drinks         | \$24.00 | \$32.00 | \$44.75 | \$56.00 | \$10.00  |
| <b>Top Shelf Brands</b><br>Cocktails, Wine, Choice of three Domestic Beers<br>& two Imported beers, Bottled Water, Soft Drinks   | \$29.00 | \$38.00 | \$52.25 | \$66.50 | \$10.00  |
| <b>Beer &amp; Wine</b><br>House Red & White wines, Choice of two Domestic<br>Beers & 1 Imported Beer, Bottled Water, Soft Drinks | \$20.00 | \$25.00 | \$32.00 | \$39.00 | \$8.00   |
| <b>Soft Drinks</b><br>Assorted Sodas, Fruit Juices, Bottled Sparkling &<br>Still Water   | N/A     | \$22.50 | \$25.00 | \$31.00 | \$5.50   |

\* Package Bar prices are per person, bartender fees are included. Minimum of 50 guests required.

## Hosted bar / Cash bar

|                             |         |
|-----------------------------|---------|
| Premium Brands              | \$10.00 |
| Deluxe Brands               | \$11.00 |
| Top Shelf Brands            | \$12.50 |
| Cordials - Cognac, Liqueurs | \$12.75 |
| Imported & Specialty Beers  | \$8.50  |
| Domestic Beer               | \$7.50  |
| House Merlot & Chardonnay   | \$8.50  |
| Soft Drinks, Bottled Water  | \$4.50  |

\$120.00 Fee per Bartender for Hosted Bars for the first four hours, \$20.00 each additional hour  
**Bartender fee will be waived if sales exceed \$450.00 excluding tax and gratuity.**

## Brands

### Premium Brands

Svedka Vodka, Beefeater Gin, Cruzan Rum, Dewar's Scotch, Jim Beam Bourbon, Seagram's 7 Whisky, Sauza Tequila, Captain Morgan Rum, Christian Brothers Brandy, Amaretto, Peach Schnapps

### Deluxe Brands

Absolut Vodka, Tanqueray Gin, Bacardi Rum, Chivas Regal Scotch, Jim Beam Bourbon, Jack Daniels Whisky, Jose Cuervo Gold Tequila, Captain Morgan Rum, Christian Brothers Brandy, Amaretto, Peach Schnapps

### Top Shelf Brands

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnnie Walker Red Scotch, Makers Mark Bourbon, Crown Royal Whisky, Patron Silver Tequila, Captain Morgan Rum, Disaronno Amaretto, Christian Brothers, Peach Schnapps

### Imported & Specialty Beers

Heineken, Amstel Light and Samuel Adams  
 Domestic Beer  
 Budweiser, Bud Light, MGD, Miller Lite & Coors Light  
 Cider  
 Angry Orchard Crisp Apple Cider

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