

# SPECIAL OCCASION MENUS



# BREAKFAST

## BREAKFAST BUFFET STYLE

### PACKAGE DETAILS

Packages include a two-hour chef's table menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, standard linens, complimentary parking, banquet and guest services personnel, and an event manager to help you coordinate your event.

**Continental:** Choose two starters, served with seasonal fruit \$33 per person

**Chef's Table:** Choose two starters, two entrée, two sides \$42 per person

#### STARTERS

English Muffins  
With whipped butter, assorted spreads

Bagels  
With assorted whipped cream cheese

Croissants  
With orange marmalade and whipped butter

Assorted Breakfast Breads

Cinnamon Rolls & Pecan Nut Rolls

Assorted Donuts

Assorted Danish

#### ENTREES

Scrambled Eggs

3 Cheese Scrambled Eggs

Pancakes  
Whipped butter, warm syrup, seasonal fruit topping

French Toast  
Whipped butter, warm syrup, seasonal fruit topping

Waffles  
Whipped butter, warm syrup, seasonal fruit topping

Breakfast Strata  
Layers of rustic bread, breakfast sausage, aged Cheddar and mushroom cream baked with a rich egg custard

Buttermilk Biscuits  
House made sausage gravy

Jalapeño Corn Cakes  
With chorizo gravy

#### SIDES

Bacon	House Made Turkey Sausage Patties	Cheesy Grits
Sausage Links or Patties	Turkey Bacon	Sliced Seasonal Fruit
Country Ham With red eye gravy	Breakfast Potatoes	Grilled Skirt Steak For an additional \$7

#### CHEF'S TABLE ADD-ONS

6 Layer Breakfast Strata \$5  
Country baguette, egg custard, savory sausage, aged Cheddar and forest mushrooms baked to a golden brown

Smoke House Beef Brisket Hash \$7  
12 hour smoke brisket, caramelized onion, roasted peppers and fresh herbs topped with Chihuahua cheese

Lemon Blueberry French Toast Casserole \$5  
Thick cut French toast baked with lemon custard and topped with wild blueberry compote

Classic Biscuits and Gravy \$6  
Fresh baked buttermilk biscuits with country style herb gravy

Smoked Salmon Display \$8  
Cold smoked salmon served with whipped cream cheese, classic toppings, mini bagels and cocktail rye bread

Omelet Station \$11 | Yogurt Bar \$7 | Oatmeal Bar \$7 | Cereal Bar \$7

Breakfasts include coffee, tea, juice and pitchers of water. Upgraded beverage packages are available for an additional cost. Prices are subject to applicable tax and service charge.

\*A Chef attendant fee of \$125 will be applied to any chef carved selection or chef station.

# BREAKFAST

## BREAKFAST - PLATED

### PACKAGE DETAILS

Packages include your plated menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, standard linens, complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event.

#### Plated Breakfast:

Served with assorted breakfast pastries and muffins set family style on table.

#### ENTREES

##### Spinach Mushroom Frittata \$38

With sundried tomato tapenade, three potato hash and seasonal fruit

##### Sausage Egg and Cheddar Breakfast Sandwich \$37

Served on English muffin, classic hash browns and seasonal fruit

##### Smokehouse Beef Brisket Hash, Sunnyside-Up Egg, \$39

Seasonal fruit

Breakfasts include coffee, tea, juice and pitchers of water.

*Prices are subject to applicable tax and service charge.*

# BREAKFAST

## A LA CARTE

### PACKAGE DETAILS

Choose items to suit the occasion or enhance your existing menu.

#### BREAKFAST ITEMS

- Assorted Fruit Yogurts \$3
- Bagels and Cream Cheese \$2
- Donuts \$2.50
- Danish \$3.50
- Breakfast Sandwich \$4
- Cereal with ½ cup of Milk \$4

#### INDIVIDUAL SNACK ITEMS

- Bag of Chips \$2.50
- Bag of Pretzels \$2.50
- Granola Bars \$2
- Assorted Whole Fruit \$2  
Apples, bananas, and oranges

#### SNACKS AND PLATTERS

- Snack Attack \$60  
*serves 12*  
Honey roasted peanuts, kettle chips, mustard pretzels, dry roasted peanuts, signature snack mix
- Home Stretch \$66  
*serves 12*  
Trifecta parkcorn, mixed peanuts, soft pretzel bites with warm cheese and mustard, seasonal fruit
- Chips and Dips \$28  
*serves 12*  
Kettle chips served with blue cheese and fried onion dips
- Market Dips, Spreads & Crudite \$38  
*serves 12*  
Dill ranch, bacon almond dip, red pepper hummus served with seasonal crudité, flat breads and pretzel crostini

- Salsa and Guacamole Sampler \$30  
*serves 12*  
Guacamole, salsa verde and ghost pepper rojo. Served with tortilla chips

- Trifecta Parkcorn \$3  
*per person*  
Endless basket of a blend of our 3 fresh popped flavors-cheese, buttered, and caramel

- Chef Selected Cheese \$60  
*serves 12*  
Aged Cheddar, smoked Gouda, and Brie with toasted walnuts, dried fruit, honey, and flatbread crackers

- Midwest Meat and Cheese \$54  
*serves 12*  
Wisconsin Cheddar, Munster, salami and summer sausage served with smoked almond bacon dip, crackers, mustard, and fruit

- Seasonal Fruit \$42  
*serves 12*  
Diced watermelon, pineapple, and strawberries

- Antipasti Platter \$78  
*serves 12*  
Cured Italian meats, marinated mozzarella, Gorgonzola cheese, roasted tomato, marinated artichokes and country style olives. Served with garlic crostini

- Lemon Poached Shrimp \$120  
*per 30 pieces*

Prices are subject to applicable tax and service charge.

# LUNCH

# LUNCHEON - CHEF'S TABLE

## PACKAGE DETAILS

Packages include a two-hour chef's table menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, standard linens, complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event.

### CARVING BOARD \$44

Herb Roasted Turkey and Brown Sugar Glazed Pit Ham  
Carved to order with artisan rolls and breads, gourmet cheese, assorted mustard, herb aioli, and dried fruit chutney

Tomato and Red Onion Salad  
Marinated with red wine vinaigrette

Arugula and Fennel Salad  
Crumbled chevre, sundried tomato vinaigrette

Creamy Cole Slaw

Kettle Cooked Potato Chips

Chef Selection House Baked Cookies  
A mix of chocolate chip, toffee butter, sugar, oatmeal raisin, white chocolate macadamia nut, carnival and double chocolate chunk

### SMOKEHOUSE BARBECUE \$46

Hickory Smoked Pulled Pork  
In our signature BBQ sauce with cornmeal dusted buns

Classic Fried Chicken  
Served with black pepper gravy and sorghum syrup

Three Cheese Mac  
Cavatappi baked with our rich cheese sauce and topped with herbed bread crumbs

Southern Greens Salad  
Mixed greens with seasonal berries, spiced pecans, crumbled blue cheese, and white balsamic dressing

Sweet and Sour Slaw

American Style Potato Salad  
Creamy style with eggs, onion, and peppers

House Baked Cookies and Brownies

### CLASSIC CUISINE COMBO \$41

Tomato Basil Cream  
Served with signature garlic parmesan croutons

Classic Chicken Noodle  
Slow simmered broth full of savory vegetables and ditalini pasta

Chopped Wedge Salad  
Crisp iceberg lettuce, grape tomatoes, bacon, red onion and blue cheese crumbles. Served with our creamy blue cheese dressing on the side

Baby Greens Salad  
Spinach, frisee, radicchio, poached pears, candied walnuts, and red wine vinaigrette

Chicken Pesto Flatbread Sandwich  
Grilled chicken, pesto aioli, provolone cheese

Tuscan Style Roast Beef Focaccia  
Red onion jam, roasted tomatoes, and arugula

Grilled Vegetable Wrap  
Charred zucchini, asparagus, red peppers and onions with lettuce and herbed goat cheese wrapped in a whole wheat tortilla

Decadent Brownie and Blondie Duo

### TASTY TABLE \$47

Lemon Oregano Grilled Chicken Breast  
Warm couscous salad with grilled vegetables and fresh herbs

Oven Roasted Salmon  
Wild rice, mushrooms and roasted apples

Oven Roasted Cauliflower Trio  
Wildflower, honey, and chili flakes

Steamed Green Beans  
Fresh dill, shallots, diced tomatoes

Vegetable Chopped Salad  
Mixed lettuces and seasonal vegetables tossed with a light red wine vinaigrette

Bitter Greens Salad  
Arugula, frisee, and endives with ricotta salata, and pomegranate dressing

Seasonal Fruit Platter  
Lemon ricotta dip

*Beverage packages are available for an additional cost. All pricing is per person and subject to applicable tax and service charge.  
\*A Chef attendant fee of \$125 will be applied to any chef carved selection or chef station.*

# LUNCH

# LUNCHEON - PLATED

## PACKAGE DETAILS

Packages include your plated menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, standard linens, complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event.

### Plated Lunch:

Choose one starter, one entrée, one dessert served with coffee and tea - per person price is based on entrée selection.

## STARTERS

### Baby Iceberg Slice

Sliced beefsteak tomato, apple wood bacon, crumbled blue cheese, red onion, snipped chive and our house made blue cheese dressing

### Simply Romaine

A cool crisp mix of romaine lettuce, red and yellow grape tomatoes, English cucumber, red onions, shaved carrots and radishes. Served with Chianti vinaigrette and buttermilk dressing on the side

### Rustic Greens

Spinach, arugula, frisee, radicchio, red wine poached pears, shaved shallot, candied walnuts, goat cheese crostini served with our white balsamic dressing

### Tomato Basil Cream

San Marzano tomatoes, fresh basil, garlic, and white wine drizzled with pesto oil and topped with our signature parmesan crouton

### Forest Mushroom Broth

An earthy blend of cremini, shitake, and oyster mushrooms simmered with sherry and thyme.

## ENTREES

### Petite Filet of Beef \$66

Goat cheese polenta, grilled asparagus, roasted tomato compote and bordelaise sauce

### Herb Roasted Chicken Breast \$47

Skillet browned potato trio, ratatouille stack, and natural thyme jus

### Teppanyaki Style Salmon \$51

Seared with honey soy glaze, lemon grass scented jasmine rice, wok tossed sesame carrots, Napa cabbage slaw

### Portobello Mushroom Ravioli \$46

Julienne spring vegetables, sherry infused cream

### House Roasted Turkey BLT \$43

Applewood smoked salmon, local heirloom tomatoes, butter lettuce and herb aioli on rustic seven grain bread. Served with fresh fried truffle parmesan kettle chips

## DESSERTS

### Vanilla Bean Cheese Cake

Bourbon cherry coulis and seasonal berries

### Lemon Berry Parfait

Grilled pound cake, house made lemon curd, fresh raspberries

### Double Chocolate Mousse Torte

Extra rich made with gluten free ingredients

*Beverage Packages available for additional cost. Prices are subject to applicable tax and service charge.*

# LUNCH

## BOX LUNCH

### PACKAGE DETAILS

All box lunches are packaged with pasta salad, chips and a cookie. Sandwiches include lettuce and tomato. Condiment packages provided in each box to customize sandwich to your liking.

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Roasted Turkey with Cheddar on Wheat Baguette

Finger Sandwiches featuring a Turkey and Ham Duo on Petite Pretzel Roll

Roast Beef and Provolone on Rustic French Roll with Lettuce

Italian Chop Salad

Veggie Salad

\$13 per box.

# DINNER

# DINNER - CHEF'S TABLE

## PACKAGE DETAILS

Packages include a two-hour chef's table menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, floor length linen in the color of your choice, complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event.

### TUSCAN TASTES \$57

**Garlic Roasted Chicken**  
Lemon rosemary jus, vesuvio style potatoes

**Porchetta**  
Herb roasted pork loin served with creamy polenta and roasted squash

**Chef Tossed Pasta**  
Shrimp farfalle with white wine, garlic, herbs, and extra virgin olive oil

**Gnocchi Pomodoro**  
Hand crushed tomatoes, fresh basil and shaved parmesan cheese

**Arugula and Fennel Salad**  
Crumbled chevre, sundried tomato vinaigrette

**Italian Chopped Salad**  
Mixed greens, grilled chicken, bacon, blue cheese, tomatoes and ditalini pasta tossed with our honey Dijon vinaigrette

**Antipasti Assortment**  
Marinated artichokes, country style olives with lemon and chili flakes, ciliegini mozzarella tossed with pesto, cannellini beans and tomatoes

**Warm Rustic Baguettes**  
Sweet cream butter and olive oil

**Tiramisu Shooters**

**Tangy Lemon Squares**  
Powdered sugar and seasonal berries

### SMOKEHOUSE SUPPER \$60

**Hickory Smoked Turkey Breast**  
Chef carved and served with apricot chutney and country gravy

**12 Hour Smoked Beef Brisket**  
Bourbon glaze, Carolina mustard sauce and sweet vinegar splash

**Jalapeno Corn Bread and House Baked Biscuits**  
Whipped sweet butter and sorghum syrup

**Three Cheese Mac**  
Cavatappi baked with our rich cheese sauce and topped with herbed bread crumbs

**Hoppin' John**  
Black eyed peas smothered with spicy sausage and vegetables

**Southern Greens Salad**  
Mixed greens with seasonal berries, spiced pecans, crumbled blue cheese and white balsamic dressing

**Sweet and Sour Slaw**

**American Style Potato Salad**  
Creamy style with eggs, onion and peppers

**House Baked Cookies and Brownies**

### STEAKHOUSE CLASSIC \$66

**Char Grilled Peppercorn Strip Loin**  
Creamed horseradish, house made steak sauce, and wild mushroom jus

**Roasted Garlic Herb Chicken**  
Button mushrooms, pearl onions, and sherry infused jus

**Herb Roasted Red, Purple and Gold Potatoes**

**Grilled Asparagus**  
Lemon aioli and shaved parmesan

**Tomato and Red Onion Salad**  
Marinated with red wine vinaigrette

**Chopped Wedge Salad**  
Crisp iceberg lettuce, grape tomatoes, bacon, red onion and blue cheese crumbles. Served with our creamy blue cheese dressing on the side

**Baby Greens Salad**  
Spinach, frisee, radicchio, poached pears, candied walnuts and red wine vinaigrette

**Artisan Rolls**  
With flavored whipped butter

**Chocolate Banana Bread Pudding**  
Caramel whiskey sauce

**Dark Chocolate Mousse Parfait**  
Shaved white chocolate and raspberries

### FIT AND FRESH FEAST \$61

**Lemon Oregano Grilled Chicken Breast**  
Warm couscous salad with grilled vegetables and fresh herbs

**Oven Roasted Salmon**  
Wild rice, mushrooms and roasted apples

**Oven Roasted Cauliflower Trio**  
Wildflower honey and chili flakes

**Steamed Green Beans**  
Fresh dill, shallots, diced tomatoes

**Shrimp and Citrus Salad**  
Mixed greens, fennel, oranges, and grapefruit tossed with a light citrus herb dressing

**Vegetable Chopped Salad**  
Mixed lettuces, seasonal vegetables tossed with a light red wine vinaigrette

**Bitter Greens Salad**  
Arugula, frisee, and endives with ricotta salata, and pomegranate dressing

**Seasonal Fruit Platter**  
Lemon ricotta dip

**Angel Food Cake**  
Seasonal berries

Beverage packages are available for an additional cost. All pricing is per person and subject to applicable tax and service charge.

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# DINNER

# DINNER - PLATED

## PACKAGE DETAILS

Packages include your plated menu, private use of selected venue, existing set in room or 60" round banquet tables, chairs, floor length linen in your choice of color, complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event.

### Plated Dinner:

Choose one starter, one entrée, one dessert served with coffee and tea - per person price is based on entrée selection.

## STARTERS

### Baby Iceberg Slice

Sliced beefsteak tomato, apple wood bacon, crumbled blue cheese, red onion, snipped chive and our house made blue cheese dressing

### Simply Romaine

A cool crisp mix of romaine lettuce, red and yellow grape tomatoes, English cucumber, red onions, shaved carrots and radishes. Served with Chianti vinaigrette and buttermilk dressing on the side

### Rustic Greens

Spinach, arugula, frisee, radicchio, red wine poached pears, shaved shallot, candied walnuts, goat cheese crostini served with our white balsamic dressing

### Tomato Basil Cream

San Marzano tomatoes, fresh basil, garlic, and white wine drizzled with pesto oil and topped with our signature parmesan crouton

### Forest Mushroom Broth

An earthy blend of cremini, shitake and oyster mushrooms simmered with sherry and thyme

## ENTREES

### Petite Filet of Beef \$77

Goat cheese polenta, grilled asparagus, roasted tomato compote and bordelaise sauce

### Herb Roasted Chicken Breast \$54

Skillet browned potato trio, ratatouille stack, and natural thyme jus

### Petite Filet and Shrimp Duo \$78

White Cheddar bacon grits, Creole gravy, wilted spinach and red onion jam

### Grilled Sirloin and Chicken Duo \$67

Truffled mac and cheese, charred scallions, house made steak sauce

### Teppanyaki Style Salmon \$58

Searched with honey soy glaze, lemon grass scented jasmine rice, wok tossed sesame carrots, Napa cabbage slaw

### Smoked Pork Loin Chop \$57

Root vegetable gratin, roasted brussel sprouts, apple cider mustard glaze

### Portobello Mushroom Ravioli \$53

Julienne spring vegetables, sherry infused cream

## DESSERTS

### Vanilla Bean Cheesecake

Bourbon cherry coulis and seasonal berries

### Lemon Berry Parfait

Grilled pound cake, house made lemon curd, fresh raspberries

### Double Chocolate Mousse Torte

Extra rich made with gluten free ingredients

*Beverage packages are available for an additional cost. All pricing is per person and subject to applicable tax and service charge.*

# CHILDREN

# CHILDREN'S MENU OPTIONS

## PACKAGE DETAILS

\$40 Young Adults 12-20 \$32 Children 4-11

Plated Options: Choose One Starter, One Entrée, One Dessert

Chef's Table Menu: Choose Two Starters, Three Entrees, One Dessert (Two hour chef's table menu)

Pricing includes a three-hour soft drink package

(Children's menu pricing applies to a Special Occasion Event to include a minimum of 75 adult guests)

### PLATED OPTIONS

#### Starters

Carrots, Celery and Ranch Dip

Fried Mozzarella Sticks with marinara sauce

Garden Salad  
Includes lettuce, carrots, tomatoes, cucumbers, buttermilk dressing

Fruit Cup

#### Entrees

Chicken Tenders  
Served with tater tots and seasonal vegetables

Grilled Chicken  
Served with tater tots and seasonal vegetables

Two Mini Burgers  
Served with tater tots and seasonal vegetables

Grilled Ham and Cheese  
With side of seasonal vegetables

Mini Pizza  
Choice of cheese or pepperoni

Penne Marinara  
Served with a bread stick

#### Desserts

Cookie

Ice Cream Sundae

Fresh Fruit

Fruit Sorbet

### CHEF'S TABLE

#### Starters

Baby Corn Dogs

Mozzarella Sticks

Crispy Mac and Cheese Bites

Mini Pretzel Bites

Veggie Shooters

Fruit Skewers

Breadsticks  
With marinara dipping sauce

Kid's Cheese Quesadilla

#### Entrees

Pasta Marinara  
Penne, tomato basil sauce, grated parmesan

Pasta Alfredo  
Cavatappi and parmesan cream sauce

Baked Mac and Cheese  
Cavatappi, three cheese sauce, bread crumb topping

Popcorn Chicken  
Served with BBQ and honey mustard

Grilled Chicken Tenders  
Served with BBQ and honey mustard

Mini Burgers & Cheese Burgers

Mini Hot Dogs  
Served with ketchup and mustard

Mini Grilled Cheese Sandwich  
American cheese on toasted white bread

16" Cheese Pizza

#### Sides

Garden Salad  
Includes lettuce, carrots, tomatoes, cucumbers, buttermilk dressing

Caesar Salad

Tater Tots

Mashed Potatoes

Buttered Sweet Corn

Broccoli

#### Dessert

Chocolate Chip Cookies

Chocolate Chunk Brownie

Mini Cupcakes  
chocolate and vanilla  
Add \$1

Ice Cream Sundae Bar  
Includes vanilla ice cream with assorted toppings  
Add \$2

Seasonal Fruit  
Diced fruit with strawberry yogurt

*All pricing is per person and subject to applicable tax and service charge.*

# RECEPTIONS

# RECEPTIONS REINVENTED

## PACKAGE DETAILS

Your choice of reception stations, private use of selected venue, with existing room set. Complimentary parking, banquet and guest services personnel, and an event manager dedicated to help you coordinate your event

### Mangia Italiano

**Baby Greens, Pear and Gorgonzola Salad**  
With spiced walnuts and white balsamic dressing

**Caprese Flatbreads**  
Rustic grilled bread topped with basil aioli, tomatoes, fresh mozzarella and hand torn basil

**Chef Tossed Rustic Rigatoni**  
Fennel sausage, roasted peppers and olives

**Chicken Picatta Skewers**  
Vesuvio potato bites and lemon caper sauce

#### Upgrades:

**Chef Tossed Shrimp \$7**  
Farfalle pasta with white wine, fresh herbs and spring vegetables

**Classic Eggplant Parmesan \$4**  
Layered with tomato basil sauce and provolone cheese

### Butcher, Baker and Cheesemaker

**Chef Selection of Imported and Domestic Cheese**  
Mobay, Manchego, aged Cheddar, Parmigiano Reggiano, smoked Gouda, and Brie. Served with honey, fig jam, toasted walnuts, grapes, and dried fruit

#### Italian Cured Meats

An assortment of cured meats to include salami, Spanish dry chorizo, sausicon, and Speck. Served with assorted mustards, cornichons, pickled onions and olives

**Marinated Garden Vegetables**  
Including mushrooms, carrots and cauliflower

#### Seasonal Fruit Selections

**Assorted Artisan Breads**  
Crackers, flat breads, lavosh and grilled pita

### Chicago Way

**Taylor Street Chopped Salad**  
Grilled chicken, bacon, tomato, onion, pasta bites, blue cheese and crisp greens tossed with honey Dijon dressing

**Italian Beef with Giardinera**  
A Chicago classic served on petite French rolls

**Grilled Fennel Sausage with Sweet Peppers**

**Classic Meatballs Marinara**  
Simmered in tomato basil sauce topped with parmesan cheese

**Mini French Rolls**

### Little Village

**Baby Gem Lettuce**  
Tomatoes, pepitas, queso fresco and poblano vinaigrette

**Salsa and Guacamole Sampler**  
Guacamole, salsa verde, ghost pepper rojo with warm tortilla chips

**Spinach and Mushroom Quesadillas**  
With pepper jack cheese and sour cream

**Grilled Chicken Tacos**  
Served with pico de gallo, assorted salsa queso fresco and shredded lettuce

#### Upgrades:

**Chef Carved Steak Taco Station \$6**  
Served with pico de gallo, assorted salsa queso fresco and shredded lettuce

**Veracruz Style Shrimp Cocktail \$4**

### Backyard BBQ

**Charred Corn Salad and Tomato Salad**  
With mixed greens, cilantro, scallions and cider vinaigrette

**Three Cheese Baked Macaroni**  
Cheddar, gouda and jack cheese baked with cavatappi pasta and herbed bread crumbs

**Hickory Smoked Pulled Pork**  
Assorted bbq sauce, mini rolls

**Chef Carved Smokehouse**  
Turkey, herb aioli, apricot chutney

#### Upgrades:

**Chef Carved Beef Brisket \$6**

**Jalapeno-Cheddar Corn Bread \$2**  
With honey butter

### Sweet Stop

**Choice of Seasonal Fruit Cobbler or Chocolate Banana Bread pudding**

**Fresh Fruit with Lemon Ricotta Dip**

**Choice of three of the following:**  
Assorted Cookies  
Warm Chocolate Chip Cookie Station  
Brownies  
Assorted Dessert Bars  
Cheese Cake Bites  
Mini Cupcakes  
Assorted Shooters  
Chocolate Dipped Strawberries  
Mini Cannoli

### Sports Spot

**Fresh Fried Kettle Chips**  
With fried onion and blue cheese dips

**Warm Pretzel bites**  
Jalapeno cheese

**Tortellini Salad**  
Pesto dressed with cherry tomatoes, provolone and red onions

**Hot Dog Station**  
With classic toppings and steamed poppy seed buns

**Buffalo and BBQ Wing Duo**  
Traditional fried wings tossed with buffalo and BBQ sauces

### Mini Madness

**Mini Bacon Cheese Burger**  
House made spicy pickle

**Chopped Brisket Sloppy Joe**  
With mini onion rolls

**Spicy Chicken Biscuit**  
Orange soda slaw

**Build your Own Mini Dog**  
With classic toppings

#### Upgrades:

**Petite East Coast Lobster Rolls \$8**

**Baked Sausage rolls \$4**  
Apricot mustard and pickled onions

### Chef's Harvest

**Garlic Hummus, Eggplant Relish, Whipped Ricotta**

**Seasonal Selection of Grilled and Marinated Vegetables**  
Roasted tomatoes, grilled asparagus, marinated mushrooms and more

**Assorted Pickles and Marinated Olives**

**Warm Beer Cheese Fondue**  
Crudites, apple slices, and salami for dipping

**Assorted Artisan Breads**  
Crackers, flat breads, lavosh and grilled pita

### Reception Style –

One Hour for Just a Taste

One Station: \$35

Two Stations: \$47

Three Stations: \$56

### Buffet Style – Two Hours

One Station: \$38

Two Stations: \$56

Three Stations: \$60

# RECEPTIONS

## CLASSIC COCKTAIL HOUR

### PACKAGE DETAILS

Offers traditional passed appetizers with choice of beverage package to get your party started.

#### COCKTAIL HOUR

Cocktail hour  
Includes cocktail space, bar of choice and \$12 appetizer allowance.

Supreme Bar \$30

Classic Bar \$28

Beer and Wine \$26

#### COCKTAIL RECEPTION

Cocktail Reception in Existing Venue  
With \$12 appetizer allowance and one hour of open bar

Supreme Bar \$19

Classic Bar \$18

Beer and Wine Bar \$17

#### PASSED APPETIZERS

Vegan Ratatouille Fillo Star \$3  
Flaky fillo dough filled with eggplant, squash, zucchini, mushroom, bell pepper, and onion in a zesty, herbed red sauce

Mini Vegetable Spring Roll \$3  
Julienne vegetables and ginger in a crispy roll served with sweet chili dipping sauce

Tomato Basil Crostini \$3  
Garlic rubbed baguettes topped with classic tomato basil relish and shaved parmesan cheese

Goat Cheese and Sun-Dried Tomato Lady's Purse \$3  
Tangy goat cheese and sun-dried tomatoes with green peppers, herbs and spices

Beer Battered Walleye Finger \$5  
An irresistible pub favorite using freshwater walleye; each portion coated with beer batter and seasonings

Salmon Spiral Skewer \$4  
Flaky salmon fillet marinated in lemon grass sauce

Shrimp Cocktail Shooter \$4  
Old bay poached shrimp with old school cocktail sauce

Mini Crab Cakes \$5  
Lemon aioli and micro herbs

Tuna Tartar on Crisp Wonton \$2  
Asian inspired tuna accented with yuzu and chili

Ginger Chicken Satay \$3  
Marinated in coconut and curry with a mango dipping sauce

Buffalo Chicken Spring Rolls \$3  
Lightly spiced chicken rolled in a crisp wrapper served with blue cheese dipping sauce

Chicken Quesadilla Cone \$3  
Chicken, vegetables, cheeses, and spices inside a flour tortilla cone

Chicken Pesto Flatbread \$3  
Fresh pesto, diced chicken, tender artichoke hearts, sun-dried tomatoes, and our asiago cheese blend

Beef Empañada \$3  
Juicy chunks of beef tenderloin, olives, onion, and raisins inside puff pastry triangles

Hibachi Beef Skewer \$4  
Juicy beef flank wrapped around crunchy bell peppers and Monterey Jack cheese

Sizzling Beef Satay \$3  
Soy and ginger marinated with a hoisin dipping sauce

Bacon Cheddar Mini Burgers \$4  
House made spicy pickle and secret sauce

Sausage Stuffed Mushrooms \$4  
Savory fennel - herb sausage and parmesan cheese

Bacon Wrapped Dates \$3  
A Sweet and savory throwback

*All pricing is per person and subject to applicable tax and service charge.*

# BEVERAGE OPTIONS

## PACKAGE DETAILS

Select from a wide variety of beverages to best suit your event.

### SUPREME BEVERAGE PACKAGE

Bacardi 8 Rum, Captain Morgan Spiced Rum, Bombay Sapphire Gin, Crown Royal Whisky, Sauza Hornitos Reposado Tequila, Ketel One Vodka, Hennessy VS Cognac, Johnnie Walker Black Scotch and Makers Mark Whiskey, Miller Genuine Draft, Miller Lite, Heineken, Amstel Light, Woodbridge Chardonnay, Merlot and Little Black Dress Pinot Grigio, Soft Drinks, Bottled Water and Assorted Juices

3-hour package: \$29 per person  
2-hour package: \$21 per person  
1-hour package: \$13 per person  
1-hour extension: \$7 per person

### BEER AND WINE PACKAGE

Miller Genuine Draft and Miller Lite, Heineken, Amstel Light, Copperidge Chardonnay, Merlot and Little Black Dress Pinot Grigio, Soft Drinks, Bottled Water and Assorted Juices

3-hour package: \$22 per person  
2-hour package: \$16.50 per person  
1-hour package: \$9 per person  
1-hour extension: \$5 per person

### COFFEE STATION

Add a coffee station to your private event. \$87.50 serves 50 guests  
Add a Keurig brewing station. \$2.50 per K-cup, billed on consumption.  
Coffee Per Gallon \$30

### CLASSIC BEVERAGE PACKAGE

Bacardi Silver Rum, Captain Morgan Spiced Rum, Beefeater Gin, Canadian Club Whisky, Cuervo Gold Tequila, Dewars Scotch, Jim Beam Whisky, Christian Bros. Brandy and Svedka Vodka Miller Genuine Draft and Miller Lite, Heineken, Amstel Light, Copperidge Chardonnay, Merlot and Little Black Dress Pinot Grigio Soft Drinks, Bottled Water and Assorted Juices

3-hour package: \$26 per person  
2-hour package: \$19 per person  
1-hour package: \$11 per person  
1-hour extension: \$6 per person

### PEPSI SOFT DRINK & WATER PACKAGE

Pepsi Soft Drinks, Bottled Water and Assorted Juices

3-hour package: \$12 per person  
2-hour package: \$8.50 per person  
1-hour package: \$5 per person  
1-hour extension: \$3 per person

Champagne Toast \$4  
Champagne By The Glass \$9  
Champagne By The Bottle – See *Champagne List*  
Wine Service With Dinner By The Glass House Wine \$5  
Wine Service With Dinner By The Bottle – See *Wine List*  
Iced Tea and Lemonade \$10 per person for three hours  
Soda \$2.50  
Bottled Water \$3.50  
Gallon of Orange Juice \$25  
Gallon of Lemonade \$14  
Gallon of Ice Tea \$12  
Gallon of Hot Chocolate \$22  
Gallon of Hot Apple Cider \$26  
Add Iced Tea and Lemonade to your Luncheon \$3 per person



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