

Breaks

A LA CARTE REFRESHMENTS

BREAKFAST PASTRIES

Priced per dozen

Premium Danish.....	30.00
Assorted Muffins.....	30.00
Fresh Donut Assortment.....	24.00
Assorted Bagels with Cream Cheese.....	30.00
Iced Cinnamon Rolls.....	30.00
Jumbo Butter Croissants.....	36.00
Sliced Fresh Fruit (per person).....	3.00
Oatmeal (per person).....	2.50
Coffee Cake (per cake).....	24.00

AFTERNOON DELIGHTS

Priced per dozen

Homemade Brownies.....	30.00
Assorted Cookies.....	24.00
Warm Soft Pretzels.....	30.00
<i>served with cheese sauce & mustard</i>	
Individual Fruit Yogurt.....	36.00
Granola & Nutri Grain Bars.....	30.00
Power Bars.....	36.00

ADDITIONAL FAVORITES

Tortilla Chips and Salsa (per person).....	4.00
Deluxe Mixed Nuts (per person).....	5.00
Gourmet Snack Mix (per person).....	5.00
Chips/Pretzels/Cracker Jacks (per bag).....	2.50

BEVERAGES

Fresh Brewed Coffee (½ gallon).....	25.00
reg or decaf (full gallon).....	40.00
Herbal and Select Teas (½ gallon).....	25.00
(full gallon).....	40.00
Hot Chocolate (per person).....	2.00
Juices by the Caraf.....	15.00
(Orange, Apple, Ruby Red, Cranberry)	
Sodas by Coca-Cola (per can).....	2.50
Iced Tea (½ gallon).....	25.00
(full gallon).....	40.00
Lemonade (½ gallon).....	25.00
(full gallon).....	40.00
Milk Cartons (per carton).....	2.00
Bottle Water (per bottle).....	2.00

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Milk, Eggs, Peanuts & Tree Nuts (almonds, pistachios & walnuts)*



Exclusively at Holiday Inn & William Tell Chicago SW Countryside Banquets & Conference Center
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Breakfast

CHAMPAGNE BRUNCH BUFFET

Brunch Buffet requires a minimum guarantee of 50 guests

THE WILLIAM TELL BRUNCH BUFFET

- Assorted Juices
(Orange, Apple, Cranberry, Ruby Red Grapefruit)
- Fresh Seasonal Fruits
- Selection of Breakfast Pastries
- Vanilla Yogurt with Toppings
- Cheese Blintzes with Sour Cream & Applesauce
- Freshly Scrambled Eggs
- Cured Bacon & Sausage Links
- Chef's Medley of Vegetables
- Rice Pilaf
- Tri-Color Pasta Salad
- Antipasto Salad
- Tossed Garden Green Salad & assorted dressings
- Chef's Assorted Desserts
- Rolls & Butter
- Fresh Brewed Coffee *(reg & decaf)*
- Tea Selection & Milk
- Complimentary Glass of Champagne for your Guests

BRUNCH ENTREES

- Sirloin of Beef with Au Jus
- Roast Pork Loin with Gravy
- Italian Sausage with Peppers and Onions
- Country Fried Chicken
- Chicken Breast Limon
- Chicken Breast Marsala
- Grilled Chicken Breast

One Entree.....	24.99
Two Entrees.....	26.99
Three Entrees.....	28.99

BRUNCH BUFFET EXTRAS

Add Chef Prepared Waffle Station.....	3.99 per guest
Add Chef Prepared Omelet Station.....	4.99 per guest
Add Oatmeal.....	2.50 per guest
Add Chef Carved Prime Rib of Beef	
Serves 30.....	595.00 each

Omelet and Waffle stations require attended Chefs at \$85.00

Punch Bowls available at an additional charge

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Breakfast Buffets

Buffets requires a 25 person minimum. Hotel reserves the right to implement a \$3.00 per person surcharge for parties under 25 persons

SUNRISE BREAKFAST BUFFET

- Assorted Juices
(Orange, Apple, Cranberry)
- Fresh Seasonal Fruits
- Freshly Scrambled Eggs
- Cured Bacon & Sausage Links
- Breakfast Potatoes
- Assorted Danish & Muffins
- Fresh Brewed Coffee (reg & decaf)
- Assorted Herbal Teas

16.99

COUNTRYSIDE BREAKFAST BUFFET

- Assorted Juices
(Orange, Apple, Cranberry)
- Fresh Seasonal Fruits
- Freshly Scrambled Eggs
- Buttermilk Biscuits & Sausage Gravy
- Cured Bacon & Sausage Links
- Breakfast Potatoes
- Assorted Danish & Muffins
- Butter & Preserves
- Fresh Brewed Coffee (reg & decaf)
- Assorted Herbal Teas

19.99

BRUNCH BUFFET EXTRAS

- Add Oatmeal.....2.50 per guest
- Add Assorted Kellogg's Cereals with Milk.....1.99 per guest
- Add Cinnamon French Toast1.99 per guest
- Add Chef Prepared Omelet Station.....4.99 per guest
- Add Chef Prepared Waffle Station.....3.99 per guest

Omelet and Waffle stations require attended Chefs at \$85.00
Punch Bowls available at an additional charge

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Holiday Inn



WILLIAM TELL

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Lunch

Plated lunches include your choice of Starter, Vegetable, Accompaniment, Dessert, and Coffee Service.
Minimum 30 persons

STARTER

Spring Mix Greens with Cucumber & Grape Tomato, Spinach Leaf with Boiled Egg, Red Onion & Bacon Bits, Classic Caesar, Fresh Seasonal Fruit Cup, Cream of Broccoli Soup, Cream of Chicken Soup, Tomato Bisque

VEGETABLE	ACCOMPANIMENT	DESSERT
Green Beans Almondine	Baked Potato	Vanilla Ice Cream
Julienne	Rice Pilaf	Chocolate Sundae
Broccoli Florets	Herb Roasted Baby Reds	Strawberry Sundae
Bourbon Glazed Carrots	Duchess Potato	Rainbow Sherbet

SAUTEED BREAST OF CHICKEN

8oz Boneless Breast of Chicken with your choice of sauce: Marsala, Limon or Vesuvio.....22.99

VEGETABLE LASAGNA

Layers of Pasta & Ricotta Cheese with Vegetable filling Topped with Marinara Sauce Baked with Mozzarella cheese.....22.99

PENNE PASTA

Penne Pasta tossed with Sun Dried Tomatoes, Spinach and Asparagus in a Pesto cream sauce.....18.99

CHICKEN CAESAR

8oz Grilled and Sliced Chicken Breast served over Crisp Romaine Lettuce, Garlic Croutons & Parmesan Cheese Classic Caesar dressing on the side.....18.99

CHEF'S TURKEY COBB SALAD

Fresh Field of Greens with Ribbons of Smoked Turkey Breast, Bacon Bits, Diced Tomato, Red Onion, Avocado, Chopped Boiled Egg & Shredded Cheddar Cheese. Served with your choice of dressing.....18.99

WALDORF SALAD

Mixed Greens Tossed with Chopped Apples, Celery, Walnuts & Red Grapes.....18.99

ROAST SIRLOIN OF BEEF

Herb Roasted and Sliced thin served with a Burgundy Wine Sauce.....22.99

BEEF MEDALLION

Beef Tenderloin Medallions with Mushrooms & Shallots in a Red Wine Sauce.....27.99

FILET MIGNON

8oz Filet Mignon cooked Medium Rare topped with a Mushroom Cap.....38.99

ROAST LOIN OF PORK

Loin of Pork topped with Rich Gravy.....24.99

FRESH SALMON

8oz Filet of fresh Atlantic Salmon Broiled.....26.99

TILAPIA FILET

Fresh Tilapia Filets, Choice of: Florentine, Pecan Crusted or Menuiere.....22.99

TRADITIONAL FAMILY STYLE

Choice of Two: Greek Lemon Chicken, Baked Chicken, Roast Sirloin of Beef in a Burgundy Sauce, Italian Sausage with Roasted Peppers, Polish Sausage with Sauerkraut; Includes: Mostaccioli with Marinara, Meat, or Alfredo Sauce, Mashed Potatoes with Gravy & Green Beans Almondine.....24.99

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Lunch Buffets

Lunch Buffets include Coffee and Iced Tea and require a 25 person minimum. Hotel reserves the right to implement a \$3.00 per person surcharge for parties under 25 persons, or served after 3pm.

THE ROUTE 66 DELI BUFFET

Soup Du Jour
Mixed Greens with Assorted Salad Dressings
Tri-Color Pasta Salad & Potato Salad
Sliced Swiss, Cheddar & American Cheese
Thinly Sliced Roast Beef
Smoked Turkey Breast & Polish Ham
Assorted Deli Breads and Rolls
Condiments & Relish Tray
Chef's Assorted Desserts

20.99

THE FARMER'S MARKET

Soup du Jour
Spring Mix Lettuce
Crisp Romaine Lettuce
Cherry Tomatoes
Sliced Cucumbers
Sliced Mushrooms
Diced Boiled Eggs
Olives & Green Peppers
Julienne Carrots
Dried Cranberries
Croutons & Bacon Bits
Shredded Cheese
Tri-Color Pasta Salad
Chicken & Tuna Salad
Fresh Baked Rolls & Butter
Sliced Seasonal Fruit
Fresh Baked Cookies

20.99

TAYLOR STREET BUFFET

Mediterranean Salad
Tri-Color Pasta Salad
Thinly Sliced Italian Roast Beef in Natural Au Jus
Italian Sausage with Sweet Peppers and Onions
Hot Giardiniera
Mostaccioli with Marinara Sauce
Chef's Seasonal Vegetable
Seasoned Steak Fries
Crusty French Bread
Miniature Cannoli

22.99

HEARTLAND BUFFET

Tomato Onion & Cucumber Salad
Baked or Fried Chicken
Homestyle Meatloaf
Garlic Mashed Potatoes with Gravy
Sweet Corn with Red Pepper
Buttermilk Biscuits

Apple Cobbler with Whipped Cream

22.99

THE MATADOR BUFFET

House Tossed Salad with Assorted Dressings
Chicken & Steak Fajitas
Tortilla Shells
Guacamole & Salsa
Sour Cream & Shredded Cheddar
Refried Beans
Spanish Rice
Corn with Red Peppers
Flan

22.99

MARCO'S PIZZA & PASTA BUFFET

Mixed Greens with Assorted Dressings
Penne Pasta with Marinara Sauce or Alfredo
Classic Chicago Style Thin Crust Pizza made Fresh
In-House
Includes Parmesan Cheese, Crushed Red Pepper,
Hot Giardiniera
Chef's Assorted Dessert

22.99

THE OLD WARSAW BUFFET

House Tossed Salad with Assorted Dressings
Polish Sausage with Sauerkraut
Roast Pork Loin & Gravy
Potato Pierogies
Green Beans Almondine
Chef's Assorted Desserts
Rolls & Butter

22.99

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Dinner

Plated dinner include your choice of Starter, Vegetable, Accompaniment, Dessert, and Coffee Service. Minimum 30 persons

STARTER

Spring Mix Greens with Cucumber & Grape Tomato, Spinach Leaf with Boiled Egg, Red Onion & Bacon Bits, Classic Caesar, Fresh Seasonal Fruit Cup, Cream of Broccoli Soup, Cream of Chicken Soup, Tomato Bisque

VEGETABLE	ACCOMPANIMENT	DESSERT
Green Beans Almondine	Baked Potato	Vanilla Ice Cream
Julienne	Twice Baked Potato	Chocolate Sundae
Broccoli Florets	Rice Pilaf	Strawberry Sundae
Bourbon Glazed Carrots	Herb Roasted Baby Reds	Rainbow Sherbet
	Whipped Potato	
	Duchess Potato	

SAUTEED BREAST OF CHICKEN

8oz Boneless Breast of Chicken with your choice of sauce: Marsala, Limon or Vesuvio.....24.99

STUFFED CHICKEN FLORENTINE

8oz Boneless Breast of Chicken filled with Spinach & Asiago cheese topped with a White Cream Sauce.....24.99

VEGETABLE LASAGNA

Layers of Pasta & Ricotta Cheese with Vegetable filling topped with Marinara Sauce, baked with Mozzarella cheese.....24.99

FRESH SALMON

8oz Filet of Fresh Atlantic Salmon Broiled.....31.99

TILAPIA FILET

Fresh Tilapia Filets your choice of: Florentine, Pecan Crusted or Meuniere.....24.99

FILET & CHICKEN

6oz Filet Mignon paired with an 8oz Boneless Chicken Breast, choice of Grilled or Marsala.....40.99

ROAST SIRLOIN OF BEEF

Herb Roasted and Sliced thin served with a Burgundy wine sauce.....27.99

BEEF MEDALLION

Beef Tenderloin Medallions with Mushrooms & Shallots in a Red Wine Sauce.....38.99

PRIME RIB OF BEEF

12oz cut of Hearty Aged Prime Rib of Beef, Slow Roasted and served with Natural Au Jus.....38.99

FILET MIGNON

8oz Filet Mignon cooked Medium Rare, topped with a Mushroom Cap.....42.99

ROAST LOIN OF PORK

Loin of Pork topped with Rich Gravy.....28.99

FILET & SALMON

6oz Filet Mignon paired with an 8oz Fresh Atlantic Salmon filet.....42.99

TRADITIONAL FAMILY STYLE

Choice of Three: Greek Lemon Chicken, Baked Chicken, Roast Sirloin of Beef in a Burgundy Sauce, Italian Sausage with Roasted Peppers, Polish Sausage with Sauerkraut: Includes: Mostaccioli with Marinara, Meat, or Alfredo Sauce, Mashed Potatoes with Gravy and Green Beans Almondine.....28.99

DYNASTY FAMILY STYLE

Roast Sirloin of Beef in a burgundy wine sauce, Roast Pork Loin with gravy; Boneless Chicken Breast with choice of: Marsala, Limon, or Vesuvio Sauce; Mostaccioli with choice of: Marinara, Meat or Alfredo sauce, Roasted Baby Reds, California Medley & Relish Tray.....32.99

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Dinner Buffets

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ALL AMERICAN

Mixed Greens with Assorted Salad
Dressing
Tri-Colored Pasta Salad
Fresh Broccoli Salad
Pot Roast
Baked Chicken
Mashed Potatoes with Gravy
Green Beans Almondine
Rolls & Butter
Assortment of Homemade Pies
25.99

THE BACKYARD

Cucumber Salad
Potato Salad
Macaroni Salad
Cole Slaw
BBQ Ribs & Chicken
Hotdogs & Hamburgers
Baked Beans
Watermelon Wedges
Corn Cobbetts
Potato Chips & Corn Bread
Strawberry Shortcake
27.99

CAJUN BUFFET

Mixed Greens with Assorted Salad
Dressing
Potato Salad
Cole Slaw
Chicken & Sausage Jambalaya
Blackened Catfish
Red Bean & Rice
Fried Okra
Corn Bread
Banana Bread Pudding
25.99

VENETIAN

Caesar Salad Bowl
with Classic Caesar & Vinaigrette Dressing
Tomato Bruschetta
Caprese Salad
Chicken Vesuvio
Marinated Grilled Vegetables
Italian Sausage with Sweet Peppers & Onions
Roasted Vesuvio Wedges
Penne Pasta with Alfredo
Rolls & Butter
Assortment of Italian Cookies & Cannoli
25.99

PACIFIC RIM

Gold Lo Mein Salad
Mixed Greens with
Mandarin Oranges & Sliced Almonds
California Rolls
Sweet & Sour Chicken
Beef & Broccoli
Vegetable Stir Fry
Fried Rice
Rolls & Butter
Vanilla Ice Cream & Rainbow Sherbet
25.99

DEEP SOUTH

Mixed Greens with Assorted Salad Dressings
Potato Salad
Cole Slaw
Fried Chicken
BBQ Pulled Pork
Homemade Mac 'n' Cheese
Mashed Potatoes with Gravy
Collard Greens
Rolls & Butter
Chef's Assortment of Pies & Cobbler
25.99

THE OLD WORLD

Goulash, Mixed Greens with Assortment of Salad Dressings, Waldorf Salad,
German Potato Salad Red Cabbage, Chicken or Pork Schnitzel,
Smoked Sausage with Sauerkraut, Spaetzl, Green Beans, Pretzel Rolls & Butter,
Miniature Kolachky & Strudel
25.99

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