

Hilton Chicago

Menus

GENERAL BANQUET INFORMATION**GUARANTEES**

A final confirmation or "guarantee" of your anticipated number of guests is required by 12:00 noon, (3) business days before any function. If this guarantee is not received, original guarantee will be used. The set for events with a guarantee of more than 100 guests will be 3% above the guarantee. The oversight will not exceed 30 guests. For events of 100 guests or less, the guarantee will equal the set. Any additional guests served above the set number will be charged at 50% above the established price. The hotel will make every effort to provide an equivalent menu item that has been agreed upon.

SERVICE CHARGE/TAXES

*A 17.5% service charge, 4.50% administrative fee, and applicable state and local taxes will be added to all prices.
(State tax, 10.25%, local soft drink tax, 3%)
All subject to change.*

UNFORSEEN PRICE INCREASES

All prices are subject to increase due to unforeseen increases in operational expenses related to your function. Such increases may result from, but are not limited to: increases in food and beverage prices, labor costs, taxes and/or reasonable substitutions of menu items.

ALCOHOLIC BEVERAGES

Hilton Chicago is governed by the Illinois State Division of Alcohol and Tobacco. Hilton Chicago does not permit any alcoholic beverages to be brought into the property from any outside source.

CITY OF CHICAGO SMOKING ORDINANCE

Smoking is prohibited in all public areas and meeting/banquet rooms.

DECORATIONS/PHOTOGRAPHER

Arrangements for floral, linens, etc. can be made through Eved Services, our in-house special events company. All decorations must meet with the approval of the Chicago fire department (no open flame candles and no helium balloons).

ENTERTAINMENT

Should you desire music, you may contact Eved Services or your own union musicians, however please advise them to contact the Hilton Chicago for instructions on entering the building and/or electrical and staging requirements. We would be happy to assist you with any requests.

COAT CHECK

We will arrange for host-sponsored or C.O.D. Checkroom service for your event at a rate of \$2.00 per coat/item with a \$200.00 minimum per attendant.

PARKING

Self parking is available at the Hilton Chicago via Wabash Street or Balbo Street on a first-come, first-served basis. Valet parking is available via Balbo Street. We will gladly provide an area map indicating nearby lots parking if desired.

ADDITIONAL FEES

Rental charges are based on set up, duration of your meeting and the size of the room. Additional electrical or labor fees may be required. Ask for our engineering rate guide.

SECURITY

The hotel may require security for certain events. Only hotel approved bonded security firms may be used.

PAYMENT

The estimated balance of all social functions is to be paid in full (3) days prior to the event. Payment of cash, cashier's or certified check will be accepted. Personal checks will not be accepted within 14 days of an event. If credit has been established for corporate accounts, payment will be due no later than 30 days from the date of invoice.

It is our goal to make your time with us at the Hilton Chicago a pleasurable experience.

GENERAL HOTEL SERVICES

BUSINESS EXPRESS

Located on the Lower Level of Hotel

Typing, faxing, copying, binding, word processing, computers, signage, equipment rental and internet access.

Please note there is a charge to receive boxes.

PARCEL CENTER

Receiving Rates		Shipping Rates	
1 - 10 pounds	7.00	1 - 10 pounds	10.00
11 - 20 pounds	13.00	11 - 20 pounds	20.00
21 - 50 pounds	25.00	21 - 50 pounds	30.00
51+ pounds	60.00	51+ pounds	65.00
Crates and Pallets	300.00	Crates and Pallets	350.00

*** For Social Events Only - Crates and Pallets 100.00 each*

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ATHLETIC CLUB

Indoor pool, sauna, whirlpool, indoor track, sundeck, nautilus machines, and weights

5:30am - 9:00pm Mon - Fri

6:00am - 9:00pm Sat - Sun

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PRESENTATION SERVICES

On-site audio visual equipment and services provided by Presentation Services.

Please ask your catering representative for a current price list.

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AIRPORT TRANSPORTATION

Distance from O'Hare Airport - 17 miles/35 minutes, non-rush hour

Distance form Midway Airport - 12 miles/20 minutes, non-rush hour

	O'Hare Airport	Midway Airport
Taxicab	\$35.00 (Approximate Charges)	\$25.00 (Approximate Charges)
Airport Express	\$46.00 (Round Trip)	\$36.00 (Round Trip)

Breaks

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
 Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
 Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
 STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
 Cranberry, Tomato, V8, Apple and Pineapple Juices
 Lemonade
 Tropical Fruit Punch
 Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Individual Bottled Juices	\$4.50
Assorted Snapple Iced Teas and Juices	\$4.50
Assorted Soft Drinks	\$4.00
LaCroix Sparkling Water (12 oz. Bottle)	\$4.50
Evian Still Water (12 oz. Bottle)	\$4.50
Single Serving of White or Chocolate Milk	\$2.75
Single Servings of White or Chocolate Soy Milk	\$3.50

MORNING BREAKS

GRAB AND GO

Granola Bars and NutriGrain Bars	\$2.50
Peanut Butter Energy Bars	\$4.25
Seasonal Whole Fruit	\$3.00
Individual Bags of Trail Mix with Raisins, Nuts and Dried Fruit	\$3.00
Assorted Low Fat Yogurts	\$3.75
Individual Servings of Dry Cereal with Skim and 2% Milk	\$4.75
Fruit Kebobs with Honey-yogurt Dipping Sauce	\$5.50



MORNING BAKERY SELECTIONS

- Danish, Muffins, Plain and Fruit Filled Croissants
- Fat Free Muffins
- Sliced Coffee Cake
- Assorted Bagels with Cream Cheese
- Apple and Cherry Turnovers
- Plain and Chocolate Biscotti
- Cranberry, Cinnamon and Chocolate Chip Scones
- Served with Devonshire Cream and Preserves



Krispy Kreme Doughnuts available by the Dozen, either Plain or Assorted
48 Hours Advanced Notice Required

\$49.00 per Dozen

AFTERNOON BREAKS

AFTERNOON BAKERY SELECTIONS

Freshly Baked Jumbo Cookies
 White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter & Oatmeal Raisin

Brownies and Blondies
 Pecan Double Fudge Brownies, Chocolate Chip Blondies and M&M Blondies

Cookie Bars
 Seven Layer, Lemon Squares and Raspberry Granola

\$48.00 per Dozen

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SAVORY SNACKS

Jumbo Hot Pretzels with Yellow Mustard	\$47.00 per Dozen
Jumbo Pizza Pretzels with Marinara Sauce	\$51.00 per Dozen
Popcorn Assortment ~ Buttered, White Cheddar, and Cracker Jack	\$3.50 per Bag
Optional Popcorn Machine with Attendant	\$300.00
Spinach Dip in Sourdough Bread Served with Fresh Vegetables	\$5.50 per Person
Crunchy Pretzels, Potato Chips, Pita Chips or Tri Colored Tortilla Chips	\$25.00 per Pound
Fancy Mixed Nuts	\$29.00 per Pound
Roasted Peanuts	\$27.50 per Pound
Wasabi Peas	\$25.00 per Pound
Trail Mix ~ Raisins, Dates, Dried Fruit, Coconut, Nuts and Pumpkin Seeds	\$29.00 per Pound
Sweet and Salty Snack Mix	\$27.50 per Pound
Blue Cheese, Ranch, Herb, French Onion, Garden Salsa, Chipotle, Smoked Salmon, Sun-Dried Tomato, Guacamole, or Chile con Queso Dips	\$27.50 per 16 oz. Bowl
Traditional, Roasted Red Pepper or Chive Hummus, or Spicy Feta Dip	\$30.00 per 16 oz. Bowl

AFTERNOON BREAKS

COLD PLATTERS

Seasonal Sliced Fruits and Berries

\$5.50 per Guest

Cascade of Vegetable Crudités Accompanied by Blue Cheese and Dill Dips

\$5.50 per Guest

Selection of Imported and Domestic Cheeses Garnished with Fresh & Sun-Dried Fruit and Nuts
Served with French Bread, Gourmet Crackers and Flatbread

\$7.50 per Guest

Antipasto Display with Grilled Marinated Vegetables and Cured Meats

\$7.50 per Guest

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HOT ITEMS

Baked Wheel of Brie in Puff Pastry
Served with Sliced Apples, Pears and French Bread
Serves Approximately 20 Guests

\$235.00 Each

THEMED BREAKS

These breaks require a minimum guarantee of 25 guests. A service charge of \$120.000 will apply to groups with less than 25 guests. All prices and quantities are based on a one hour break.

THE SPORTS BREAK

- Hot Buttery Popcorn
- Cracker Jack
- Jumbo Soft Pretzels with Yellow Mustard
- Iced Tea and Lemonade

\$11.50 per Guest

With Miniature Hot Dogs, add \$4.00 per Guest



AT THE MOVIES

- Assorted Miniature Candy Bars
- Hot Buttery Popcorn
- Nachos with Cheese
- Iced Tea and Lemonade

\$12.50 per Guest



CHOCOHOLIC

- Chocolate Covered Strawberries
- Chocolate Chip Cookies
- Double Fudge Brownies
- Chocolate Truffles
- Hot Chocolate with Marshmallows, Chocolate Shavings and Whipped Cream
- Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee and Select Teas

\$14.00 per Guest

With Melted Chocolate Fondue and Dippers, add 6.00 per Guest



CAFE MAISON

- Selection of Miniature French Dessert Pastries
- House Made Biscotti
- Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee, & Assorted Teas
- Chocolate Shavings, Ground Cinnamon and Fresh Whipped Cream

\$12.50 per Guest

THEMED BREAKS

These breaks require a minimum guarantee of 25 guests. A service charge of \$120.000 will apply to groups with less than 25 guests. All prices and quantities are based on a one hour break.

FITNESS FIRST

- Assorted Whole Fresh Fruit
- Peanut Butter Energy Bars
- Crudit  of Fresh Vegetables and Dip
- Assorted Bottled Gatorade

\$14.00 Per Guest



GRANDMA’S GOODIES

- Freshly Baked Jumbo Cookies
- Pecan Double Fudge Brownies and Chocolate Chip Blondies
- Cheesecake Bars
- Lemon Squares
- Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee and Assorted Teas

\$13.50 per Guest



KID AT HEART

- House Made Cupcakes with Milk Chocolate Frosting and Sprinkles
- Caramel Dipped Apples
- Celery Sticks Filled with Peanut Butter and Raisins
- Fruit Punch and Lemonade

\$14.00 per Guest



ALMOST A BAR

- Miniature Assorted Deep Dish Pizzas
- Buffalo Wings with Blue Cheese Dip
- Tortilla Chips with Salsa and Fresh Guacamole
- Fruit Punch and Lemonade

\$14.50 per Guest

Breakfast Selections

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
 Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
 Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
 STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
 Cranberry, Tomato, V8, Apple and Pineapple Juices
 Lemonade
 Tropical Fruit Punch
 Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Individual Bottled Juices	\$4.50
Assorted Snapple Iced Teas and Juices	\$4.50
Assorted Soft Drinks	\$4.00
LaCroix Sparkling Water (12 oz. Bottle)	\$4.50
Evian Still Water (12 oz. Bottle)	\$4.50
Single Serving of White or Chocolate Milk	\$2.75
Single Servings of White or Chocolate Soy Milk	\$3.50

CONTINENTAL BREAKFASTS

All buffets are served with freshly brewed Hilton Custom Blend coffee, decaffeinated coffee & assorted teas.
All prices and quantities are based on a one hour buffet.

HILTON CLASSIC

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Muffins, Croissants and Danish
Butter and Fruit Preserves

\$26.00 per Guest

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GOOD START

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Carrot, Blueberry and Bran Muffins
Assorted Bagels with Cream Cheese
Individual Fruit Yogurts Served with Granola and Raisins

\$29.00 per Guest

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NEW YORK NOSH

Assorted Fruit Juices
Sliced Seasonal Fruit and Berries
Assorted Bagels
Cream Cheese, Butter and Fruit Preserves
House Smoked Salmon, with Sliced Red Onion, Tomato and Cucumber

\$31.00 per Guest

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THE NEIGHBORHOOD BAKERY

Assorted Fruit Juices
Cinnamon Raisin Croissants
Fruit Filled Coffee Cake
Cheese Filled, Almond Flavored and Chocolate Croissants
Butter and Fruit Preserves
Sliced Seasonal Fruit and Berries

\$27.00 per Guest

HOT BREAKFAST BUFFETS

Hot breakfast buffets require a minimum guarantee of 25 guests. A service charge of \$120.00 will apply to groups with less than 25 guests. All prices and quantities are based on a one hour buffet.

CHOOSE YOUR OWN ADVENTURE

All Buffets Come with Assorted Muffins, Danish and Croissants, Sliced Seasonal Fruits, Assorted Fruit Juices, Freshly Brewed Hilton Custom Blend Coffee, Decaffeinated Coffee and Assorted Teas.



ENTRÉE OPTIONS

- Orange-Almond, Cinnamon, or Traditional French Toast with Warm Maple Syrup and Whipped Butter
- Fluffy Scrambled Eggs or Egg Beaters
- Buttermilk Pancakes
- Sourdough Strata Savory Bread Pudding Layered with Mushrooms, Summer Squash and Cheese
- Sun-Dried Tomato and Basil Quiche
- English Muffin Sandwiches with Eggs, Cheese and Bacon
- Cheese Filled Blintzes with Warm Cherry Sauce
- Frittata Individual Baked Omelet Topped with Garden Fresh Vegetables
- Breakfast Burritos with Eggs, Peppers, Onions, Cheese, and Ham
- Apple Spice Crepes
- Smoked Salmon and Bagels
- International and Domestic Cheese Display
- Breakfast Pizza House Made Crust Topped with Eggs, Potatoes, Sausage and Cheese

♥ EAT RIGHT OPTION ♥

Mango Oatmeal

Heart Healthy and Flavorful, Our Oatmeal is Slow Cooked and Topped with Mango

Calories:270 Fat: 8 g Sodium: 210 mg Carbohydrates: 50 g Protein: 2 g



SIDE OPTIONS

- Hilton Breakfast Potatoes with Onion and Green Pepper
- Au Gratin Shredded Potatoes
- Crispy Hash Browns
- Country Grits
- Smoked Bacon
- Maple Sausage
- Chicken Apple Sausage
- Pineapple Baked Ham
- Canadian Bacon
- Corned Beef Hash
- Individual Boxes of Cereal
- Individual Yogurts with Raisins and Granola

Choose 2 Entrée Items and 3 Side Items for \$35.00 per Guest

Choose 1 Entrée Item and 3 Side Items for \$33.00 per Guest

Additional Entrées are \$4.00 per Guest. Additional Sides are \$2.00 per Guest

HOT BREAKFAST BUFFETS

Hot breakfast buffets require a minimum guarantee of 25 guests. A service charge of \$120.00 will apply to groups with less than 25 guests. All prices and quantities are based on a one hour buffet.

ADD A CHEF

These options have an additional chef's fee of \$200 per chef

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EGG STATION

Chef to Prepare Egg and Egg White Omelets to Order with an Array of Sumptuous Fillings: Cheddar Cheese, Feta Cheese, Broccoli, Ham, Mushrooms, Green Peppers, Onions, Tomatoes, Bacon, and Fresh Herbs

\$8.00 per Guest

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BELGIAN WAFFLE STATION

Hot off the Griddle, Top Them with Fresh Sliced Strawberries and Bananas, Orange & Mint Compote, Whipped Cream, Butter or Warm Maple Syrup

\$7.00 per Guest

HOT BREAKFAST BUFFETS

All buffets are served with freshly brewed Hilton Custom Blend coffee, decaffeinated coffee & assorted teas.

All prices and quantities are based on a one hour buffet.

Hot breakfast buffets require a minimum guarantee of 25 guests. A service charge of \$120.00 will apply to groups with less than 25 guests. All prices and quantities are based on a one hour buffet.

GRANT PARK

- Assorted Fruit Juices
- Sliced Seasonal Fruit and Berries
- Assorted Muffins, Croissants and Danish
- Butter and Fruit Preserves
- Individual Fruit Yogurts with Granola and Raisins
- Assorted Cold Cereals with Skim and 2% Milk
- Fluffy Scrambled Eggs
- Crisp Bacon and Sausage
- Breakfast Potatoes

\$36.00 per Guest



THE IMPERIAL

- Assorted Fruit Juices
- Sliced Seasonal Fruit and Berries
- Assorted Muffins, Croissants and Danish
- Butter and Fruit Preserves
- Assorted Bagels Served with Flavored Cream Cheese
- Individual Fruit Yogurts with Granola and Raisins
- Assorted Cold Cereals with Skim and 2% Milk
- Fluffy Scrambled Eggs Served with the Following Side Items:
- Grated Cheddar Cheese, Feta Cheese, Tomatoes, Onions, Peppers and Chives
- French Toast Served with Maple Syrup and Whipped Butter
- Crisp Bacon, Ham and Sausage
- Breakfast Potatoes

\$39.00 per Guest

PLATED BREAKFAST

All entrée selections include orange juice, danish, muffins, butter preserves, Freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

STARTERS

Individual Fruit Plate of Seasonal Fruit and Berries	\$5.50
Bowl of Diced Fresh Melon	\$5.50
Sliced Hawaiian Pineapple	\$6.25



ENTRÉE SELECTION

Fluffy Scrambled Eggs with Chives	\$30.50
Breakfast Burrito with Scrambled Eggs, Peppers, Onions, Cheese, and Ham	\$29.50
Petite Filet Mignon with Sautéed Mushrooms and Fluffy Scrambled Eggs	\$46.50
Sun-Dried Tomato and Basil Quiche	\$31.00
Sourdough Strata Savory Bread Pudding Layered with Mushrooms, Summer Squash and Cheese	\$32.00
Frittata Baked Eggs Topped with Garden Fresh Vegetables	\$30.50
Orange-Almond, Cinnamon, or Traditional French Toast Served with Maple Syrup and Whipped Butter	\$30.00
Substitution of Cholesterol Free Egg Beaters or Chicken Apple Sausage	\$2.50

♥ EAT RIGHT OPTION ♥	
Whole Grain Pancakes	\$32.00
Whole Grain and Toasted Oat Pancakes with Apple Compote	
Calories:620 Fat: 7 g Sodium: 300 mg Carbohydrates: 129 g Protein: 15 g	



SIDES

Choose one from each column:

Traditional Hashbrowns	Crisp Smoked Bacon
Hilton Breakfast Potatoes	Pineapple Baked Ham
Au Gratin Shredded Potatoes	Sausage Links
Silver Dollar Pancakes	



KOSHER MEALS

Kosher Entrees are Available Upon Request.

Lunch Selections

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
Cranberry, Tomato, V8, Apple and Pineapple Juices
Lemonade
Tropical Fruit Punch
Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Table with 2 columns: Beverage Name and Price. Items include Individual Bottled Juices (\$4.50), Assorted Snapple Iced Teas and Juices (\$4.50), Assorted Soft Drinks (\$4.00), LaCroix Sparkling Water (12 oz. Bottle) (\$4.50), Evian Still Water (12 oz. Bottle) (\$4.50), Single Serving of White or Chocolate Milk (\$2.75), and Single Servings of White or Chocolate Soy Milk (\$3.50).

LUNCH BUFFET

All buffets are served with freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted tea.

For pre-set iced tea, add \$1.00 per person.

A service charge of \$120.00 will apply for groups less than 25.

Prices & quantities are based on a two hour buffet.

THE WRAPPER

Traditional Caesar Salad with Jumbo Croutons

Creamy Cole Slaw and Honey Mustard Pasta Salad

Three Varieties of Pre-Made Wrappers to Include Mushrooms, Bell Peppers and:

Chilled Sliced Sirloin of Beef with Cilantro Mayonnaise in Jalapeno Tortillas

Herb Roasted Chicken Strips with Whipped Cream Cheese in Sun Dried Tomato Tortillas

♥ EAT RIGHT OPTION ♥

Grilled Marinated Vegetables with Hummus in Spinach Tortilla

Calories:230 Fat: 5 g Sodium: 400 mg Carbohydrates: 47 g Protein: 8 g

Baskets of Potato Chips and Terra Chips

Minted Fruit Salad

Chef Lofton's Display of Desserts

\$41.50 per Guest

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THE NEW YORKER DELI

Mixed Field Greens with Marco Polo and Thousand Island Dressings

Orzo Salad accented with Zucchini, Bell Peppers and Parsley

Traditional American Potato Salad with Fresh Herbs and Egg

Tuna Salad with Chopped Onions and Celery

Turkey, Salami, Shaved Ham, Peppered Crusted Roast Beef & Corned Beef

Aged Cheddar, Fontina, American and Swiss Cheeses

Sliced Roma Tomatoes, Shaved Bermuda Onions, Bibb Lettuce and Dill Pickle Spears

Assortment of Deli Sandwich Breads and Rolls

Rosemary Mayonnaise, Dijon Mustard and Creamy Horseradish

Baskets of Potato Chips and Terra Chips

Vanilla, Chocolate and Strawberry -Topped New York Cheesecakes

\$43.50 per Guest

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TAYLOR STREET

Pasta Fagiolo Soup

Arugula, Frisee and Radicchio Salad with Aged Balsamic Vinegar and Shaved Parmesan

Chilled, Grilled Marinated Zucchini, Asparagus, Portabello Mushrooms & Yellow Summer Squash

Basil Scented Chopped Tomato Bruschetta

Tri-Colored Cheese Tortellini with Chunky Marinara Sauce

Tomato and Rosemary Focaccias and Italian Grissini

Chicken Marsala with Wild Mushrooms

Italian Sausage with Red Peppers and Onions

Rapini Sauteed with Extra Virgin Olive Oil and Slivered Garlic Cloves

Marscapone and Espresso Tiramisu, Chocolate Laced Cannoli and Crisp Biscotti

\$46.00 per Guest

LUNCH BUFFET

All buffets are served with freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted tea.

For pre-set iced tea, add \$1.00 per person.

A service charge of \$120.00 will apply for groups less than 25.

Prices & quantities are based on a two hour buffet.

MAMA'S KITCHEN

Baked Potato Chowder

Iceberg Lettuce with Crumbled Bacon, Cherry Tomatoes and Chunky Blue Cheese Dressing

Vinegar Cole Slaw with Shaved Carrots

Corn, Green Onion and Black Olive Salad

Home Made Meatloaf

Grilled Chicken Breast with Smokey Barbeque Glaze

Buttermilk and Chive Smashed Potatoes

Green Bean Casserole

Angel Biscuits

Flaky Crust Apple and Cherry Pies

\$44.00 per Guest

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ARCHER AVENUE

Vegetarian and Salmon Maki Rolls with Pickled Ginger and Wasabi Paste

Vegetable, Chicken and Pork Pot Stickers Served with Hot Mustard, Soy Sauce and Chili Sauce

Sizzling Beef and Broccoli

Ginger Chicken with Scallions and Red Peppers

Wok Fried Vegetables and Tofu

Tamarind and Peanut Wide Rice Noodles

Choice of Shrimp or Vegetable Fried Rice or Steamed White Rice

Almond Cookies and Fortune Cookies

Exotic Fruit Salad

\$47.00 per Guest

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OLÉ!

Chopped Salad of Jicama, Onions, Celery & Red Peppers, Dressed with Olive Oil and Citrus

Fiesta Fruit Salad with *Pico Limon*

Mixed Field Greens with Creamy Cilantro Dressing or Sun Dried Tomato Vinaigrette

Carne Asada Marinated in Negra Modelo Beer, with Onion & Poblano Pepper Rajas

Steamed Pork Tamales, Tomatillo Salsa

Chicken Breast in Mole

Mushroom, Zucchini and Corn Brochette with Cilantro Lime Butter

Warm Flour Tortillas, Crisp Corn Tortilla Chips, Garden Salsa, Sour Cream & Guacamole

Spanish Rice and Refried Beans

Crème Caramel, Coconut Flan and Churros

\$46.50 per Guest

LUNCH BUFFET

All buffets are served with freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted tea.

For pre-set iced tea, add \$1.00 per person.

A service charge of \$120.00 will apply for groups less than 25.

Prices & quantities are based on a two hour buffet.

CLASSIC CHICAGO

- Antipasto Tray of Salami, Mortadella, Fontina, Fresh Mozzarella, Olives and Peppers
- Crisp Greens with Tomato and Cucumber, Creamy Garlic Dressing and Balsamic Vinaigrette
- Chicago's Own Deep Dish Pizzas: Spinach, Sausage & Onion, and Cheese
- Italian Beef Sandwiches with toppings of Sweet Green Peppers and Spicy Giardinera
- Oven Roasted Chicken and Potatoes in Roasted Garlic Vesuvio Sauce
- Sauteed Broccoli with Lemon Zest
- Garlic Bread
- Eli's Original & Chocolate Chip Single Serving Cheesecakes

\$46.00 per Guest



GREEK TOWN

- Egg-Lemon Soup
- Orzo Salad accented with Zucchini, Bell Peppers and Parsley
- Romaine and Radicchio Lettuces with Cucumber, Tomato, Feta Cheese and Kalamata Olives
- Served with Roasted Red Pepper Vinaigrette and Marco Polo Dressing
- Marinated Baby Lamb Chops
- Grilled Chicken Breast Oreganato
- Ouzo Glazed Broiled Snapper Filet on a bed of Fennel
- Chilled, Grilled Marinated Zucchini, Asparagus, Portabello Mushrooms & Yellow Summer Squash
- Mediterranean Rice with Pinenuts and Raisins
- Crispy Lahvosh, Warm Pita and Greek Sesame Bread
- Lemon Squares and Baklava

\$48.00 per Guest

PLATED LUNCH

All plated lunch options are three courses offering soup or salad, dessert, rolls & butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.
For pre-set iced tea, add \$1.00 per person.

HOT SOUP

- French Onion Gratinee
- Tomato Basil
- Baked Potato Chowder
- Cream of Asparagus
- Cream of Wild Mushroom
- Pasta Fagiole
- Manhattan Clam Chowder
- New England Clam Chowder
- Greek Egg Lemon
- Lobster Bisque
- \$3.00 Additional

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CHILLED SOUP

- Garden Gazpacho
- Vichyssoise
- Cucumber and Mint
- Watermelon-Champagne
- \$2.00 additional

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SALADS

- Mixed Greens with Tomato, Cucumber, and Carrot, Roma Red Wine Vinaigrette
- Traditional Caesar with House Made Jumbo Croutons
- Frisee Lettuce with Bacon Bits, Three-Peppercorn Ranch Dressing
- Boston Bibb and Spinach Salad with Sliced Mushrooms and Red Pepper Strips, Tarragon Vinaigrette
- Hearts of Romaine with Crumbled Stilton Cheese, Herb Vinaigrette
- \$2.00 Additional
- Mixed Mesclun Greens, House Smoked Salmon, Roma Tomatoes and Shaved Bermuda Onions, Mustard-Caper Vinaigrette
- \$3.50 Additional
- Mixed Field Greens with Roma Tomatoes and Imported Buffalo Mozzarella, Basil Vinaigrette
- \$2.50 Additional
- Boston and Raddichio Lettuces with Citrus Sections and Hearts of Palm, Lemon Vinaigrette
- \$2.75 Additional

PLATED LUNCH

All plated lunch options are three courses offering soup or salad, dessert, rolls & butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.
For pre-set iced tea, add \$1.00 per person.

MAIN COURSE

All Entrees are Served with Seasonal Market Vegetables

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CHICKEN

Penne Pasta and Roasted Chicken Breast Topped with Wild Mushrooms, Sun-Dried Tomatoes, Pinenuts and Asiago Cheese in a Wild Mushroom Sauce

\$40.00 per Guest

Conrad Chicken Breast Trocadero with Mushrooms and Tri-Colored Peppers, Served with Marsala Wine Sauce and Rice Medley

\$41.50 per Guest

Flamed Grilled Conrad Chicken Breast, Rubbed with Rosemary and Garlic, Served with Creamy Buckingham's Potatoes

\$41.00 per Guest

Pine Nut and Basil Pesto Rubbed Conrad Chicken Breast served with Crispy Roasted Potatoes

\$41.50 per Guest

Sauteed Conrad Chicken Breast atop Wilted Spinach, Lemon and Garlic Sauce

\$41.00 per Guest

Conrad Chicken Breast over Risotto, Wild Mushroom Essence

\$41.50 per Guest

♥ EAT RIGHT OPTION ♥

Mediterranean Chicken Salad

Mesclun Greens, Feta, Fennel, & Peppers Create a Bed for Chilled Oregano & Lemon Chicken

Calories:460 Fat: 16 g Sodium: 970 mg Carbohydrates: 43 g Protein: 32 g

\$42.00 per Guest

PLATED LUNCH

All plated lunch options are three courses offering soup or salad, dessert, rolls & butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.
For pre-set iced tea, add \$1.00 per person.

SEAFOOD

Miso Lacquered Salmon, Fragrant Basmati Rice and Steamed Baby Bok Choy
\$43.00 per Guest

Bronzed Salmon, Leek and Pommery Mustard Sauce, Crisp Herb Roasted Potatoes
\$43.00 per Guest

Pan Seared Sea Bass in a Pool of Shallot and Red Wine Reduction, Vegetable and Sticky Black Rice Timbale
\$48.00 per Guest

Grilled Mahi Served with Soy Ginger Sauce and Buckwheat Soba Noodles
\$43.00 per Guest

♥ EAT RIGHT OPTION ♥

Miso Halibut with Soba Noodle Atop a Warm Salad of Soba Noodles and Crunchy Asian Vegetables
Calories:470 Fat: 5 g Sodium: 2940 mg Carbohydrates: 56 g Protein: 46 g

\$45.00 per Guest

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MEAT

Flame Grilled Pork Loin with Dried Cherry Barbeque Sauce, Sweet Potato Puree
\$41.50 per Guest

6 oz Grilled Petite Filet of Beef, Lemon & Parsley Mashed Potatoes, Pan Juices
\$50.00 per Guest

Prime Skirt Steak, Carmelized Onion Confit and Bell Pepper Hash
\$44.00 per Guest

Roast Veal Loin, Balsamic Reduction Drizzle and Truffle Scented Whipped Potatoes
\$47.00 per Guest

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DUO ENTREES

Pan Seared Sea Bass Topped with Mango and Cucumber Relish and Chicken Breast with Tomato and Yellow Pepper Salsa, Coconut Basmati Rice
\$49.00 per Guest

Spicy Grilled Prawns and Petite Filet of Beef Accompanied by Zinfandel Reduction and Parsnip-Yukon Gold Mash
\$55.50 per Guest

Blackened Shrimp and Cod over Grit Gratine with Cajun Remoulade
\$48.00 per Guest

PLATED LUNCH

All plated lunch options are three courses offering soup or salad, dessert, rolls & butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.
For pre-set iced tea, add \$1.00 per person.

VEGETARIAN OPTIONS

Farfalle Pasta with Asparagus, Cherry Tomatoes, Yellow Squash, Red Onion and Zucchini,
Tossed in Basil Oil
\$39.00 per Guest

Garden Pave of Succulent Grilled Eggplant, Portabella Mushroom, Red Peppers and Zucchini, Layered with Herb
Infused Goat Cheese, in a Pool of Smoked Tomato Coulis
\$40.00 per Guest

Portabello, Shiitake and Morel Mushroom Strudel Accented by Madeira Thyme Cream Sauce
\$39.00 per Guest

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CHILLED ALTERNATIVES

Chicken Caesar Salad with Fire Roasted Vegetables and Jumbo Garlic Croutons
\$40.00 per Guest

Seared Skirt Steak over Romaine with Chimichurri Dressing of Herbs, Garlic and Vinegar
\$42.00 per Guest

Green Tea Steamed Salmon over Chilled Buckwheat Noodles with Sake Cucumber Salad
\$41.50 per Guest

Mediterranean Chicken Salad atop Mixed Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers and
Roma Red Wine Vinaigrette
\$40.00 per Guest

Asian Shrimp tossed with Mixed Greens, Oriental Vegetables and Soy Ginger Vinaigrette Dressing
\$42.00 per Guest

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STARCH ALTERNATIVES

- Rice Medley
- Creamy Buckingham's Potatoes
- Crispy Herb Roasted Potatoes
- Wild Mushroom Risotto
- Vegetable and Sticky Black Rice Timbale
- Sweet Potato Puree
- Lemon and Parsley Mashed Potatoes
- Truffle Scented Whipped Potatoes
- Bell Pepper Hash
- Coconut Basmati Rice
- Parsnip-Yukon Gold Mash

PLATED LUNCH

All plated lunch options are three courses offering soup or salad, dessert, rolls & butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.
For pre-set iced tea, add \$1.00 per person.

PLATED LUNCHEON DESSERTS

Trio of Sorbets
Fresh Fruit Purees Flavor our House Made Sorbets

Double Chocolate Cake
Two Layers of Decadent Chocolate Cake Frosted with Dark Chocolate

Carrot Cake
Iced in Fresh Cream Cheese and Dusted with Pecans

Key Lime Meringue Tart in a Graham Crust

Traditional Cheesecake
Creamy and Luxurious, Flavored by Whole Vanilla Beans and
Accented with Fresh Strawberry Coulis

Lemon Mousse
Delicately Layered with Lemon Sponge Cake in a Dark Chocolate Cup.
Fresh Berries and Whipped Cream Finish the Plate.

Ice Cream Cake
A Grown-Up Version! Layers of Rum and Cappuccino Ice Creams
are Topped with Whipped Cream, Chocolate Sauce and Candied Almonds

Apple Tart
A Base of Puff Pastry, Laced with Cinnamon and Served with Caramel Sauce

♥ EAT RIGHT OPTIONS ♥

Phyllo Basket
Three Delicious Fresh Fruit Sorbets Fill our Handmade Phyllo Basket

Low Carb Cheesecake
Creamy, Light and Lemony, this Cheesecake Hits the Spot

Dried Cherry Angel Food Cake
Morsels of Michigan Cherries Accent Our Light and Airy Angel Food Cake

Mochaccino
Cappuccino Mousse Topped with a Dollop of Whipped Cream
Served with a Traditional Almond Biscotti and a Chocolate Dipped Teaspoon
\$2.00 Additional

BOXED LUNCH

Each Fresh Sandwich or Salad Boxed Lunch Includes Whole Fruit, a Snack, and a Homemade Cookie, Plus Napkin, Plastic Flatware and Condiments

BOXED LUNCH

Healthy Tuna with Red Onion, Yellow Peppers, and Cucumber on Whole Wheat Kaiser

Chicken Breast Italiano with Leaf Lettuce, Roma Tomatoes and Provolone Cheese on Focaccia

Roasted Red Peppers and Fresh Mozzarella, Leaf Lettuce, Roma Tomatoes on Baguette

Roast Turkey with Bacon, Leaf Lettuce, Roma Tomatoes and Swiss Cheese on Baguette

Roast Beef with Sautéed Shiitake Mushrooms, Leaf Lettuce and Roma Tomatoes on Focaccia

Ham and Havarti with Leaf Lettuce, Roma Tomatoes and Havarti Cheese, Served on Baguette

Roma Tomato and Fresh Mozzarella with Leaf Lettuce on Baguette

Grilled Chicken Caesar Salad, with Classic Caesar Dressing and Croutons

\$33.00 Each

Dinner Selections

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
Cranberry, Tomato, V8, Apple and Pineapple Juices
Lemonade
Tropical Fruit Punch
Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Individual Bottled Juices	\$4.50
Assorted Snapple Iced Teas and Juices	\$4.50
Assorted Soft Drinks	\$4.00
LaCroix Sparkling Water (12 oz. Bottle)	\$4.50
Evian Still Water (12 oz. Bottle)	\$4.50
Single Serving of White or Chocolate Milk	\$2.75
Single Servings of White or Chocolate Soy Milk	\$3.50

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

PLATED APPETIZER COURSE (OPTIONAL)

Prosciutto with Melon

\$3.00 Additional

House Smoked Salmon with Capers and Shaved Bermuda Onions

\$3.00 Additional

Chilled Citrus Shrimp Garnished with Citrus Segments and Soba Noodles, Fresh Citrus Reduction

\$3.50 Additional

Portabello, Shiitake & Morel Strudel Accented by Madeira Thyme Cream Sauce

\$3.50 Additional

Crabcakes with Tomato Ginger Jam

\$5.00 Additional

Seafood Terrine with Watercress Sauce

\$3.00 Additional

Pea Agnolotti Fresh Pasta Wrapped Around Pea Puree, Tossed in Brown Butter and Mint

\$3.50 Additional

Marinated Grilled Quail with Roasted Red & Yellow Tomato Salsa

\$4.25 Additional

Grilled Polenta with Mushroom Ragout

\$3.25 Additional

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

HOT SOUP

Tomato Basil

Potato Leek

Cream Of Wild Mushroom

Acorn Squash and Coconut Soup

Fennel with Bay Shrimp and Dill

\$2.25 Additional

Salmon Bisque

\$3.00 Additional

Lobster Bisque with Sherry

\$3.75 Additional

Ginger Chicken Consomme with Wild Mushroom Wonton

\$3.00 Additional

Celeriac Soup with Chili Oil Drizzle

\$2.00 Additional

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CHILLED SOUP

Garden Gazpacho

Vichyssoise

Cucumber and Mint

Watermelon Champagne

\$2.00 Additional

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

SALADS

Mixed Greens with Roma Tomato, Cucumber and Julienne of Carrots, Balsamic Vinaigrette

Baby Spinach Salad with Tomato, Shaved Bermuda Onions, Egg with Warm Bacon Dressing

Classic Caesar Salad with House Made Jumbo Croutons

Organic Mesclun Greens with Roma Tomatoes & Imported Buffalo Mozzarella, Basil Vinaigrette
\$3.00 Additional

Organic Mesclun Greens, House Smoked Salmon & Bermuda Onions, Mustard-Caper Vinaigrette
\$3.00 Additional

Butter and Red Oak Leaf Lettuce with Peppered Goat Cheese and Cherry Tomatoes,
Champagne Vinaigrette
\$3.00 Additional

Martini Salad - Chopped Greens, Green Olives and Blue Cheese, Vermouth Vinaigrette
Served in a Martini Glass
\$4.50 Additional

Organic Mesclun Greens with Roasted Beets, Candied Walnuts and Goat Cheese, Lemon-Chive Vinaigrette
\$3.00 Additional

Chilled Shrimp with Fennel and Orange Supremes over Frisee and Butter Lettuce, Citrus Drizzle
\$4.50 Additional

Bibb Lettuce, Belgian Endive, Haricot Vert and Pecans, Buttermilk Herb Dressing
\$3.50 Additional

Frisee Salad with Mushroom and Rosemary Confit, with Garlic Crostini
\$4.50 Additional

Vanilla Scented Lobster Salad with Mango, Celery and Cucumbers
\$8.00 Additional

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

MAIN COURSE

Entrée Selections Include Market Fresh Seasonal Vegetables

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CHICKEN

Montrachet Chicken Breast Stuffed with Montrachet, Neufchatel and Ricotta Cheeses, Sun-Dried Tomato and Toasted Pinenuts, Pesto-Laced Buckingham's Potatoes
\$56.00 per Guest

Herb Rubbed Conrad Chicken Breast over Caramelized Onion and Lentils, Balsamic Drizzle
\$55.00 per Guest

Spinach Stuffed Chicken Breast over CousCous and Smoked Tomato-Cilantro Broth
\$56.00 per Guest

Mushroom Stuffed Chicken Breast with Fresh Herb Mashed Potatoes
\$56.00 per Guest

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SEAFOOD

Margarita Glazed Snapper, Tropical Fruit Salsa, Jalapeno Souffle
\$58.00 per Guest

Salmon with Grape Tomato, Kalamata & Shallot Compote, Herbed Orzo
\$59.00 per Guest

Grilled Tuna Filet Served with Ginger Wasabi Glaze
\$61.00 per Guest

Pan Seared Sea Bass Passed with a Warm Hazlenut Vinaigrette, Wild Rice Medley
\$68.00 per Guest

Bronzed Salmon on a Bed of Sauteed Spinach, Pasta Cake and Red Wine- Shallot Sauce
\$58.00 per Guest

♥ EAT RIGHT OPTION ♥

Spicy Roasted Halibut

Marinated in Chili Paste and Grapefruit, the Halibut is Served with Baby Vegetables and Celery Root Puree

Calories:420 Fat: 15 g Sodium: 860 mg Carbohydrates: 33 g Protein: 35 g

\$58.00 per Guest

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

MEAT

10 oz Flame Grilled Rib Eye Steak with Vesuvio Potatoes
\$68.00 per Guest

7 Ounce Grilled Beef Filet with Shiitake Mushrooms, Rosemary Demi-Glace and Creamy Buckingham's Potatoes
\$82.00 per Guest

7 Ounce Roast Pork Tenderloin, Maple-Laced Sweet Potato Gratin
\$61.00 per Guest

Seared Duck Breast, Blood Orange and Ginger Jus, Wild Rice Cake
\$65.00 per Guest

Roast Veal Chop Served with Mushroom Ragout and Red Wine Reduction, Celeriac Puree
\$70.25 per Guest

Pesto Crusted Rack of Lamb, Parsnip-Potato Puree
\$68.00 per Guest

7 Ounce Beef Filet with Poblano Rajas and Cumin Rice
\$82.00 per Guest

♥ EAT RIGHT OPTION ♥

Char Grilled Filet of Beef

Garnished with Portabello Mushrooms and Vibrant Peppers and Drizzled with a Cabernet Demi Glace

Calories:190 Fat: 5 g Sodium: 570 mg Carbohydrates: 11 g Protein: 10 g

\$82.00 per Guest

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

DUO ENTREES

Pan Seared Sea Bass Topped with Mango and Cucumber Relish and Chicken Breast with Tomato and Yellow Pepper Salsa, Coconut Basmati Rice
\$72.00 per Guest

Grilled Petite Filet with Wild Mushrooms and Balsamic Reduction And Mustard-Tarragon Grilled Salmon Medallion, Duchesse Potato
\$79.00 per Guest

Filet Mignon with Green Pepper Essence and Jumbo Prawns with Lemon Beurre Blanc and Roasted Garlic Bread Pudding
\$83.00 per Guest

Medallions of Veal and Lobster Tail Served with a Roasted Red Pepper Sauce and Rosti Potatoes
\$80.00 per Guest

Grilled Filet Mignon Served with a Green Peppercorn-Merlot Reduction and Grilled Scallops Served with Watercress Sauce, Fingerling Potatoes
\$81.00 per Guest

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VEGETARIAN ENTREES

Swiss Chard and Winter Squash Bundle
Wrapped in Puff Pastry and Served with Mustard Seed Cream
\$54.00 per Guest

Portabello, Shiitake and Morel Mushroom Strudel Accented by Madeira Thyme Cream Sauce
\$55.00 per Guest

Garden Pave of Succulent Grilled Eggplant, Portabella Mushroom , Red Peppers and Zucchini, Layered with Herb Infused Goat Cheese, Served with Smoked Tomato Coulis
\$54.00 per Guest

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STARCH ALTERNATIVES

- Creamy Buckingham's Potatoes
- Pesto-Laced Buckingham's Potatoes
- Fresh Herb Mashed Potatoes
- Wild Rice Medley
- Vesuvio Potatoes
- Maple-laced Sweet Potato Gratin
- Wild Rice Cake
- Celeriac Puree
- Parsnip-Potato Puree
- Cumin Rice

PLATED DINNER

All dinners are three courses offering you a choice of soup or salad, dessert, rolls and butter, freshly brewed Hilton Custom Blend coffee, decaffeinated coffee and assorted teas.

For pre-set iced tea, add \$1.00 per person.

Add an Intermezzo for \$1.50 per guest.

DESSERTS

Chocolate Delight

Hilton Chicago's Signature Dessert, Dark Chocolate Mousse over Chocolate Sponge Cake, Coated in Chocolate Mirror Glaze

Also Available with Chocolate Pistachio Mousse

Baked Alaska

House Made Ice Cream Blanketed in Fresh Meringue, Served Table Side with Whole Bing Cherry Sauce

Flourless Chocolate Cake

Pure, Rich Decadence, Accented by Crème Anglaise

Pomegranate Mousse

On a Chocolate Sponge Disk, in a Dark Chocolate Ring

Chocolate Ambrosia

Chocolate Sponge Cake Layered with Milk and White Chocolate Mousses, Topped with a Dark Chocolate Ganache and Garnished with Fresh Berries

Traditional Cheesecake

Creamy and Luxurious, Flavored by Whole Vanilla Beans and Accented with Fresh Strawberry Coulis

Mousse Napoleon

Three Fresh Mousse Flavors, Accented with Passion Fruit Coulis and Fresh Berries

Sweet Table for One

Chef Lofton's Famous Chocolate Ambrosia, Lemon Tart and Cherry Franzipan

Marscapone and Espresso Tiramisu

Encased in Soft Lady Fingers and Dusted with Imported Cocoa Powder

Apple Tatin

Caramelized Buttered Apples Baked Under a Delicate Brioche Pastry Top Topped with a Gold Chocolate Cage

\$4.00 Additional

♥ EAT RIGHT OPTIONS ♥

Phyllo Basket

Three Delicious Fresh Fruit Sorbets Fill our Handmade Phyllo Basket

Low Carb Cheesecake

Creamy, Light and Lemony, this Cheesecake Hits the Spot

Dried Cherry Angel Food Cake

Morsels of Michigan Cherries Accent Our Light and Airy Angel Food Cake

DINNER BUFFET

A service charge of \$120.00 will apply for groups with less than 50 guests. All prices and quantities are based on a two hour buffet. For pre-set iced tea, add \$1.00 per person.

DINNER BUFFET

Mixed Field Greens with Tomatoes and Cucumbers
Assorted Dressings
Herbed Tortellini Salad
Sliced Seasonal Fruit
Sliced Tomato, Mozzarella and Red Onion Salad with Balsamic Vinaigrette



ENTRÉE SELECTION

Choose Three

Roast Beef Strip Loin
Peppercorn Sauce

Roast Veal Strip Loin
Herb Boursin Sauce

Breast of Turkey
With Herb Dressing and Cranberry Sauce

Roast Loin of Pork
With Crabapples, Served with Au Jus

Baked Filet of Salmon
With Dill Sauce

Chicken Trocadero
Breast of Chicken with Mushrooms and Peppers in a Marsala Wine Sauce

Sautéed Breast of Chicken
Lemon Caper Sauce



Chef's Selection of Seasonal Vegetables and Potato, Rice or Pasta

Rolls and Butter



Chef Lofton's Decadent Dessert Display



Freshly Brewed Hilton Custom Blend Coffee, Decaffeinated Coffee, and Assorted Teas

\$72.00 per Guest

Receptions

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
 Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
 Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
 STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
 Cranberry, Tomato, V8, Apple and Pineapple Juices
 Lemonade
 Tropical Fruit Punch
 Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Individual Bottled Juices	\$4.50
Assorted Snapple Iced Teas and Juices	\$4.50
Assorted Soft Drinks	\$4.00
LaCroix Sparkling Water (12 oz. Bottle)	\$4.50
Evian Still Water (12 oz. Bottle)	\$4.50
Single Serving of White or Chocolate Milk	\$2.75
Single Servings of White or Chocolate Soy Milk	\$3.50

HORS D'OEUVRES

All items can be butler-passed or served from an elegant buffet.
Minimum order of 100 pieces per item.

COLD SELECTIONS

- Asparagus Wrapped in Prosciutto
- Tomato Filled with Boursin Cheese
- Brushetta with Seasoned Roma Tomatoes
- Black Olive and Tomato Tartlet
- Brie Cheese and Green Apple Canapé
- Antipasto Skewer ~ Kalamata Olives, Sun Dried Tomatoes, Artichoke Hearts & Fresh Mozzarella
- Chicken Cilantro ~ Poached Chicken Breast and Fresh Cilantro in a Tart Cup
- Goat Cheese and Sun Dried Tomato on Sour Dough Toast
- Red Potato with Bacon, Scallions and Cheese
- Gorgonzola Cheese and Pear on Crostini
- Dried Apricot Filled with Boursin Cheese, on Dark Rye Bread
- Fresh Peapod Filled with Goat Cheese and Garnished with Walnuts

- Miniature Focaccia Sandwiches
- Herbed Turkey Breast with Sun-Dried Tomatoes and Basil Mayonnaise
- Peppered Roast Sirloin of Beef with Red Onion Marmalade and Spicy Mustard
- Grilled Chicken Breast on Focaccia with Sun Dried Tomato

\$4.50 per Piece



Leaf Lettuce Wraps

Leaf Lettuce Wrapped with Savory Fillings to Include: Szechuan Chicken, Teriyaki Beef and Three Pepper Stir Fry \$4.75 per 100 Piece



- Smoked Salmon Pinwheel with Dill Cream Cheese on a Crouton
- Beef Tenderloin with Boursin Cheese on Crostini
- Grilled Scallop with Mango Relish and Cilantro
- Pepper Crusted Seared Tuna ~ Served on a Rice Cracker with Wasabi and Salmon Roe
- Shrimp Canapé with Herb Butter on Toast
- Artichoke Heart Filled with Dungeness Crab Salad
- Beef Tenderloin with Creamy Horseradish on Brioche Toast
- Endive Stuffed with Blue Cheese, Topped with Roast Beef & Pistachios

\$4.95 per Piece



Seasonal Fruit Kebobs Served with Honey Yogurt Dipping Sauce

\$5.50 per Piece

HORS D'OEUVRES

All items can be butler-passed or served from an elegant buffet.
Minimum order of 100 pieces per item.

HOT SELECTIONS

- Crab Meat Ragoon ~ Sweet Crab & Cream Cheese Wrapped in a Wonton and Fried
Petite Spinach Quiche ~ Fresh Spinach & Swiss Cheese in a Delicate Crust
Assorted Deep Dish Pizzas ~ Bite Sized Versions of the Chicago Classic
Spanakopita ~ Crisp Phyllo Encases Spinach and Feta Cheese
Vegetable Quesadillas ~ Flour Tortilla Filled with Vegetables and Cheese
Beef Empanada ~ Hand Made Pastry Filled with Zesty Ground Beef
Parmesan Artichoke Hearts ~ Filled with Cream Cheese and Breaded
Thai Chicken & Cashew Spring Roll ~ Crispy Wrapper Filled with Chicken and Cashews
Curried Chicken and Couscous in Phyllo Cup
Santa Fe Spring Roll ~ Crispy Wrapper Filled with Black Beans and Southwestern Spices
Sesame Chicken Fingers
Cajun Chicken Fingers
Breaded Cheese Ravioli ~ Served with Marinara
Crispy Asparagus ~ Fresh Asparagus with Imported Asiago Cheese, Wrapped in Phyllo

\$4.50 per Piece



- Sonoran Chicken ~ Delicate Phyllo with Chicken in a Spicy Tomato Sauce
Beef Satay with Peanut Sauce
Smoked Chicken Quesadillas
Wild Mushroom Vol au Vent ~ Creamy Mushrooms in Buttery Puff Pastry
Blackened Chicken Satay
Raspberry and Brie in Phyllo
Pear and Brie in Phyllo Beggar's Purse
Cozy Shrimp ~ Tail on Shrimp and Julienned Vegetables Wrapped in a Crispy Wonton
Duck Spring Roll ~ Accented with Fresh Vegetables, Ginger & Toasted Sesame Oil
Miniature Crab Cakes Topped with Tomato Ginger Jam

\$4.95 per Piece



- Seafood Bundle ~ Scallops, Lobster & Shrimp in a Cream Sauce, Wrapped in a Crepe
Crostini Assortment ~ Spicy Shrimp, Roasted Red Pepper with Gorgonzola,
Spinach & Goat Cheese, and Chicken with Pesto & Sundried Tomato

\$5.25 per Piece



- Baby Lamb Chops
Butterfly Coconut Shrimp with Fruit Salsa

\$5.95 per Piece

BUFFET ITEMS

These items to be served from an elegant buffet.

COLD PLATTERS

Seasonal Sliced Fruits and Berries

\$5.50 per Guest

Cascade of Vegetable Crudité Accompanied by Blue Cheese and Dill Dips

\$5.50 per Guest

Selection of Imported and Domestic Cheeses Garnished with Fresh & Sun-Dried Fruit and Nuts
Served with French Bread, Gourmet Crackers and Flatbread

\$7.50 per Guest

Antipasto Display with Grilled Marinated Vegetables and Cured Meats

\$7.50 per Guest

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HOT ITEMS

Baked Wheel of Brie in Puff Pastry
Served with Sliced Apples, Pears and French Bread
Serves Approximately 20 Guests

\$235.00 Each

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SNACKS

Pretzels, Potato, Pita or Tortilla Chips	\$25.00 per Pound
Fancy Mixed Nuts	\$29.00 per Pound
Roasted Peanuts	\$27.50 per Pound
Wasabi Peas	\$25.00 per Pound
Sweet and Salty Snack Mix	\$27.50 per Pound
Blue Cheese, Ranch, Herb, French Onion, Garden Salsa, Chipotle, Smoked Salmon, Sun-Dried Tomato, Guacamole, or Chile con Queso Dips	\$27.50 per 16 oz. Bowl
Traditional, Red Pepper, and Chive Hummus, or Spicy Feta Dip	\$30.00 per 16 oz. Bowl
Spinach Dip in Sourdough Bread Served with Fresh Vegetables	\$5.50 per Person
Jumbo Hot Pretzels with Yellow Mustard	\$47.00 per Dozen
Jumbo Pizza Pretzels with Marinara Sauce	\$51.00 per Dozen
Popcorn Assortment ~ Buttered, White Cheddar, and Cracker Jack	\$3.50 per Bag
Optional Popcorn Machine with Attendant	\$300.00

RECEPTION SELECTIONS

Guarantee for reception selections must match the guaranteed number of guests for your event.
All prices and quantities are based on a one hour reception.

CHEF'S SELECTION

Chef Meissonnier's Selection of Hot and Cold Appetizers, Based on 4 Pieces Per Guest

\$15.00 per Guest

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SELECTION I

Bowls of Potato Chips and Pretzels
Served with Ranch and Dill Dips

Cascade of Vegetable Crudités
Served with Parmesan Herb Dip

\$8.50 per Guest

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SELECTION II

Cascade of Vegetable Crudités
Served with Blue Cheese Dip

Domestic Cheese Selection
Served with Water Crackers and French Bread

\$11.50 per Guest

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SELECTION III

Home Style Chunky Guacamole and Zesty Salsa

Chili Con Queso

Tortilla Chips

Smoked Chicken Quesadillas
Served with Sour Cream and Cilantro Salsa

\$17.00 per Guest

RECEPTION SELECTIONS

Guarantee for reception selections must match the guaranteed number of guests for your event. All prices and quantities are based on a one hour reception.

SELECTION IV

Domestic Cheese Selection
Served with Water Crackers and French Bread

Butler Style Hors d'Oeuvres Serving One of Each per Guest:

Red Potato with Bacon, Scallions and Cheese

Pear and Brie in Phyllo
Crab Meat Rangoon
Sesame Chicken Fingers

\$22.00 per Guest

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SELECTION V

Butler Style Hors d'Oeuvres Serving One of Each per Guest:

Brie Cheese and Green Apple Canapé
Seared Tuna Canapé
Parmesan Artichoke Hearts
Blackened Chicken Satay

Pasta Station

Chef to Prepare Your Selection of Two Pastas:
Cheese Stuffed Tortellini, Penne, Potato Gnocchi or Radiatore

With Your Selection of Two Sauces:
Tomato Basil, Roasted Garlic, Pesto Cream, Bolognese or White Clam

Served with the Following Accompaniments:
Sliced Mushrooms, Chopped Broccoli, Toasted Pine Nuts and Herbs
Grated Asiago and Romano Cheeses

\$30.00 Per Guest

Chef's Charge of \$200.00 per Chef

RECEPTION SELECTIONS

Guarantee for reception selections must match the guaranteed number of guests for your event.
All prices and quantities are based on a one hour reception.

SELECTION VI

Butler Style Hors d'Oeuvres Serving One of Each per Guest:

Black Olive and Tomato Tartlet
Santa Fe Spring Roll
Cilantro Shrimp Wonton

Oriental Stir Fry
Chicken and Vegetable Stir Fry to Order
Served with Your Choice of Fried or Steamed Rice
With Soy, Oyster and Hoisin Sauces

Tex-Mex
Seasoned Ground Beef Served with Flour Tortillas, Refried Beans, Sour Cream, Shredded Lettuce
Home Style Guacamole, Salsa, Shredded Cheddar Cheese, Flash Fried Onions and Bell Peppers

\$35.00 per Guest
Chef's Charge of \$200.00 per Chef

THEMED RECEPTIONS

Guarantee for reception selections must match the guaranteed number of guests for your event.
All prices and quantities are based on a one hour reception.

ITALIAN

Grilled Vegetables: Eggplant, Zucchini, Fennel, Endive, Radicchio, Mushrooms, Red Peppers
Cieligini Mozzarella and Grape Tomatoes with Oregano and Lemon
Grilled Shrimp on Rosemary Skewers (1 Skewer per Guest)

Fried Calamari, Roasted Tomato Sauce
Tomato and Rosemary Focaccia

Pasta Station
Chef to Prepare Your Selection of Two Pastas:
Cheese Stuffed Tortellini, Penne, Potato Gnocchi or Radiatore

With Your Selection of Two Sauces:
Tomato Basil, Roasted Garlic, Pesto Cream, Bolognese or White Clam

Served with the Following Accompaniments:
Sliced Mushrooms, Chopped Broccoli, Toasted Pine Nuts and Herbs
Grated Asiago and Romano Cheeses
Chef Required at \$200.00 Additional per Chef

Risotto Station
Creamy Rice Mixed with Your Favorite Toppings. Artichoke Hearts, Roasted Winter Squash, Mushrooms,
Grilled Chicken, Rock Shrimp, Blue Cheese, or Fresh Herbs

Marscapone and Espresso Tiramisu, Chocolate-Laced Cannoli and Crisp Biscotti

\$55.00 per Guest

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“SALPICON”

Pico de Gallo, Tropical Fruit Salsa, & Black Bean and Corn Salsa, with Fresh Tortilla Chips
Chilled Jumbo Shrimp with Margarita Dipper
Scallop with Mango Salsa Canape

Chipotle Beef Empanadas

Quesadilla Station
Lobster, Chicken, Vegetables or Flank Steak Plus Cheese Folded into a Fresh Tortilla and Toasted
Chef Required at \$200 Additional per Chef

Churasco
Beef Tenderloin Thinly Sliced, Served with Plantain & Yukon Gold Mash and Chimichurri Sauce
Chef Required at \$200.00 Additional per Chef

Coconut Flan and Churros

\$89.00 per Guest

THEMED RECEPTIONS

Guarantee for reception selections must match the guaranteed number of guests for your event.
All prices and quantities are based on a one hour reception.

HEARTLAND

Mini Wedge Salads
Sweet Corn and Tomato Salad

Chili with All the Fixin's
Mini Burgers
Pulled Pork Barbeque Sandwiches

Chocolate Fondue
Melted Milk Chocolate with Dippers to Include Strawberries, Green Grapes, Pineapple, Marshmallows, Pretzel
Rods and Pound Cake

\$40.00 per Guest

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PACIFIC RIM

Cucumber Salad
Steamed Edamame
Leaf Lettuce Filled with Peanut Chicken

Tempura Vegetables
Steamed Bao Buns
Pork, Vegetable, and Chicken Pot Stickers with Soy and Chile Sauces

Thai Noodle Station
Wide Rice Noodles with Your Choice of Shrimp, Beef, Chicken or Tofu,
Mixed with Vegetables and Peanut or Green Curry Sauces
Chef Required at \$200.00 Additional per Chef

Almond and Fortune Cookies
Exotic Fruits

\$43.00 per Guest

RECEPTION STATIONS

Guarantee for each reception station must match the guaranteed number of guests for your event. The following stations are meant to enhance your reception, and must be ordered with other reception food. All stations based on a one hour reception. Additional charges will apply for each additional hour.

MASHED POTATO BAR

Plain, Garlic, and Wasabi Mashed Potatoes

Served with the Following Accompaniments:
Bacon, Chives, Cheddar Cheese, Blue Cheese, Scallions, Chopped Herbs
Creamy Horseradish and Sour Cream

\$15.00 per Guest

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ITALIAN PASTA STATION

Chef to Prepare Your Selection of Two Pastas:
Cheese Stuffed Tortellini, Penne, Potato Gnocchi or Radiatore

With Your Selection of Two Sauces:
Tomato Basil, Roasted Garlic, Pesto Cream, Bolognese or White Clam

Served with the Following Accompaniments:
Sliced Mushrooms, Chopped Broccoli, Toasted Pine Nuts and Fresh Herbs
Freshly Grated Asiago and Parmesan Cheeses

\$15.00 per Guest
Chef Required at \$200.00 Additional per Chef

ADDITIONAL FLAIRS

Tomato and Rosemary Focaccia	\$3.00 per Guest
Basil Infused Roma Tomato Bruschetta	\$3.75 per Guest
Caesar Salad with Jumbo Garlic Croutons	\$6.00 per Guest
With Grilled Chicken	\$8.00 per Guest
With Chilled Grilled Marinated Shrimp	\$11.00 per Guest
Antipasto Display with Grilled Marinated Vegetables and Italian Meats	\$7.50 per Guest

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SCAMPI STATION

Chef to Prepare
Jumbo Shrimp and Alaskan Crab Claws
Sautéed with Garlic, Herbs, Shallots, White Wine and Olive Oil

\$5.75 per Piece
Chef Required at \$200 Additional per Chef

RECEPTION STATIONS

Guarantee for each reception station must match the guaranteed number of guests for your event. The following stations are meant to enhance your reception, and must be ordered with other reception food. All stations based on a one hour reception. Additional charges will apply for each additional hour.

MUSHROOM STATION

Chef to Prepare
Variety of Mushrooms with Garlic, Shallots, Cognac, Parsley and Cream
Served with Toasted Baguettes

\$16.00 per Guest
Chef Required at \$200 Additional per Chef

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STIR FRY

Made to Order Stir Fry Served with Your Choice of Fried Rice or Steamed Rice
With Soy, Oyster and Hoisin Sauces - Choose Two of the Following:
Asian Vegetables, Chicken, Pork, Beef or Shrimp

\$16.00 per Guest
Chef Required at \$200 Additional per Chef

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MEDITERRANEAN CUISINE

Spinach and Feta Spanakopita Triangles
Traditional, Chive and Roasted Red Pepper Hummus, Spicy Feta Dip
Garnished with Greek Olives and Served with Warm Pita Triangles and Crunchy Pita Chips

\$12.00 per Guest

ADDITIONAL FLAIRS

Chicken Brochettes Seasoned with Middle Eastern Spices
\$4.50 per Piece

Gyros Station with Pita, Shaved Onion, Tomato and Cucumber Sauce
\$7.50 per Guest

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LATKES

Chef to Make Choice of Two Fresh Pancakes: Potato, Sweet Potato, Blue Corn & Scallion
with Sour Cream, American Caviar, Garden Salsa, Smoked Duck Breast and Smoked Salmon

\$18.00 per Guest
Chef Required at \$200.00 Additional per Chef

RECEPTION STATIONS

Guarantee for each reception station must match the guaranteed number of guests for your event. The following stations are meant to enhance your reception, and must be ordered with other reception food. All stations based on a one hour reception. Additional charges will apply for each additional hour.

RISOTTO

Creamy Rice Mixed with Your Favorite Toppings

Artichoke Hearts, Roasted Winter Squash, Mushrooms, Grilled Chicken, Rock Shrimp, Blue Cheese, or Fresh Herbs

\$16.00 per Guest

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MAC AND CHEESE

Mix-ins to Include Shredded Smoked Gouda, Crumbled Blue Cheese and Goat Cheese, Roasted Red Peppers, Sweet Corn, Scallions and Spicy Sausage

\$14.00 per Guest

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PICK UP STICKS

Seared to Order Skewers of Beef, Chicken or Vegetables
Dipping Sauces of Peanut, Mango Chutney and Tamarind Barbeque

\$15.00 per Guest

Chef Optional at \$200 Additional per Chef

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GOURMET SALAD STATION

Bowls of Mixed Greens and Romaine Lettuce
Crumbled Blue Cheese, Toasted Walnuts, Sun-Dried Cranberries, Chopped Hard Boiled Eggs, Sliced Mushrooms, Crumbled Bacon, Green Pepper & Red Pepper Strips, Jumbo Croutons

Balsamic Vinaigrette, Raspberry Vinaigrette and Peppercorn Ranch Dressings

Roma Tomatoes and Fresh Mozzarella Topped with Fresh Basil and Balsamic Reduction Drizzle
\$13.00 per Guest

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FRENCH FRY STATION

Homemade French Fries Served in Paper Cones
with Ketchup, Whole Grain Mustard, Malt Vinegar, Mayonnaise and Melted Cheese Sauce

\$9.00 per Guest

RECEPTION STATIONS

OFFERINGS FROM THE SEA

Jumbo Shrimp
Alaskan Snow Crab Claws
Oysters and Clams on the Half Shell
Served with Lemon Wedges, Horseradish, Mustard Sauce and Cocktail Sauce
\$5.50 per Piece

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Beluga Caviar
Served with Melba Toast and Appropriate Accompaniments
Market Price

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House Smoked Salmon
Served with Capers, Diced Bermuda Onions, Tomatoes, Chopped Eggs and Cream Cheese
Pumpernickel Bread and Miniature Bagels
300.00 Per Two Sides

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Sushi and Sashimi Station
Variety of Sushi Displayed and Prepared During Your Reception
\$7.50 per Piece
50 Piece Minimum
Optional Sushi Chef \$175.00 Per Hour

CARVING STATIONS

Our chefs will carve these selections at your reception. A chef is \$200.00, based on a two hour reception.

CARVING STATIONS

Cinnamon Chili Rubbed Roast Tenderloin of Beef
Cracked Black Pepper Balsamic Reduction
Miniature Rolls
Serves 25 Portions
\$375.00

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Herb Crusted Roasted Leg of Lamb
Garlic Aioli and Miniature Rolls
Serves 25 Portions
\$350.00

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Roast Peppered Sirloin of Beef
Merlot Sauce and Miniature Rolls
Serves 40 Portions
\$525.00

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Whole Round of Beef Slowly Roasted
Served with Au Jus, Rosemary Mayonnaise and Cracked Mustard
Miniature Rolls
Serves 150 Portions
\$975.00

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Whole Baked Honey Cured Ham
Dijon Mayonnaise and Grainy Mustard
Buttermilk Biscuits
Serves 30 Portions
\$350.00

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Roast Pork Loin
Cherry Port Sauce and Miniature Rolls
Serves 20 Portions
\$325.00

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Roast Breast of Turkey
Cranberry Relish and Miniature Rolls
Serves 18 Portions
\$250.00

DESSERT RECEPTIONS

MINIATURE FRENCH PASTRIES

- Chocolate Eclairs
- Assorted Fruit Tarts
- Lemon Meringue Tartlet
- Pecan Diamonds
- Amandines
- Toscas
- Linzertorte
- Chocolate Truffles
- Chocolate Dipped Strawberries
- Caramel Profiteroles

\$48.00 per Dozen

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ASSORTED CAKES AND MOUSSES

- Dark Chocolate Mousse Cake
- White Chocolate Mousse Cake
- Marscapone and Espresso Tiramisu
- Double Chocolate Cake
- Carrot Cake
- Banana Chocolate Chip Cake
- Chocolate Angel Food Cake with Berries
- Mango Chocolate Mousse Log
- Apple Spice Cake
- Trio Chocolate Mousse Cake

Each Cake Is Cut Into 16 Slices

\$75.00 Each

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DELUXE SWEET TABLE

Includes All of the Above Items
Presented on an Elegant Buffet Table

\$23.00 Per Person

DESSERT STATIONS

Our chefs will prepare these selections at your reception. A chef is \$200.00, based on a two hour reception.

DESSERT STATIONS

Crepes

Sweet Crepes, Rolled Around Your Choice of Bananas Foster or Brandied Cherries

\$13.00 per Guest

Roasted Pineapple

Vanilla Bean Studded Pineapple, Thinly Sliced and Served with Coconut Ice Cream

\$10.00 per Guest

Chocolate Fondue

Chafers of Melted Chocolate, in Your Choice of Milk, Dark or White. Dippers to Include Strawberries, Green Grapes, Pineapple, Marshmallows, Pretzel Rods and Pound Cake

\$15.00 per Guest

Chef not required

Please Contact Your Catering Representative for Optional Chocolate Fountain at Additional Fee

Beverages & Bars

BEVERAGES

HOT BEVERAGES

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
 Assorted Hot Teas, Hot Chocolate with Whipped Cream and Marshmallows,
 Hot Apple Cider with Cinnamon Sticks

\$92.00 per Gallon, \$60.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



GOURMET COFFEE

We Proudly Brew
 STARBUCKS COFFEE



\$105.00 per Gallon, \$70.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



COLD BEVERAGES

Fresh Orange Juice and Grapefruit Juice
 Cranberry, Tomato, V8, Apple and Pineapple Juices
 Lemonade
 Tropical Fruit Punch
 Mint or Lemon Iced Tea

\$82.00 per Gallon, \$50.00 per Half Gallon
 Each Gallon contains 20 6-oz servings



INDIVIDUALLY BOTTLED BEVERAGES

Individual Bottled Juices	\$4.50
Assorted Snapple Iced Teas and Juices	\$4.50
Assorted Soft Drinks	\$4.00
LaCroix Sparkling Water (12 oz. Bottle)	\$4.50
Evian Still Water (12 oz. Bottle)	\$4.50
Single Serving of White or Chocolate Milk	\$2.75
Single Servings of White or Chocolate Soy Milk	\$3.50

WINE SELECTIONS

Sparkling Wines

Korbel Natural, Russian River	44
A very dry, delicate champagne with a crisp, fruit center. Pinot Noir and Chardonnay grapes.	
Moet & Chandon Dom Perignon, France	240
Intense aromas with hints of bread dough, Wheat Thins, tropical fruit and roasted hazelnuts. Medium to full bodied with crisp acidity and an incredible long finish.	
Moet & Chandon White Star	91
An assemblage of Chardonnay, Pinot Noir and Pinto Menuier - Extra-dry. Aroma of flowers, hazelnuts and biscuits with a soft palate and fruity, peach finish.	
Freixenet Blanc de Blanc, Spain	42
Fruity aromas with a clean and elegant palate.	

Chardonnay

Beringer Stone Cellars, California	42
Summer fruit aromas and flavors are balanced by citrus and creaminess is balanced with refreshing acidity.	
Clos du Bois, California	47
Ripe fruity flavors of pear, crisp green apple, vanilla and toasty caramel.	
Kendall-Jackson Vitner's Reserve, California	47
Forward fruit flavors and aromas of peach, green apple, red apple, citrus and tropical fruit layered with butterscotch and toasty oak. Rich, yet dry with balanced acidity.	
Frei Brothers Reserve, Russian River Valley	46
Ripe and flavorful, with bright pear and apple fruit. Moderate toasty oak, butter, bread and macadamia nuts that linger through the finish..	
Columbia Crest "Two Vines", Washington	45
Lemon and honeydew aromas with a soft, fruity finish threaded with hints of oak.	
Stags Leap, Napa Valley	87
Pleasing aromas of citrus, tropical fruits, peach, spice and floral notes are the introduction to this balanced Chardonnay, which features flavors of green apple, lemon and pineapple on the palate.	

Sauvignon Blanc

Montevina, Amador County, Italy	42
Bright melon, lemon and grapefruit flavors balanced by a light grassy note. Medium-bodied with a long, dry, spicy finish.	
St. Supery, Napa Valley	49
Wonderful aromas of ruby grapefruit, lime juice and honeysuckle join with a vibrant core of grapefruit, hints of pineapple, nectarine and lemon grass.	
Nobilo, Marlborough, New Zealand	47
Bursting with ripe passionfruit, lemon and peach with a full and crisp palate.	

Other Varietal Whites

Beringer Stone Cellars Pinot Grigio, California	42
Melon, honeysuckle and ruby grapefruit aromas and flavors with a smooth feel and body.	
Hogue Cellars Pinot Grigio, Washington	50
Up-front aromas of pear and white peach, with hints of almonds, vanilla and cherries.	
Danzante Pinot Grigio, Italy	44
Intense with enticing fragrances of fresh citrus fruit and flowers. Silky, well-balanced body enhanced with hints of pineapple, grapefruit and spices that carry through to a crisp, dry finish.	
Chateau Ste. Michelle Riesling, Washington	44
Beautiful forward fruit flavors with flavors of dried apricot and mandarin orange.	
Beringer Stone Cellars White Zinfandel, California	40

Prices subject to change and will be confirmed upon placement of order. All selections subject to 17.5% Service Charge, 4.50% Administrative Fee and Prevailing Tax. 11/1/2006 update.
Sweet aromas of strawberries and raspberries. A slight creaminess is noted on the palate.

WINE SELECTIONS

Cabernet Sauvignon

Beringer Stone Cellars, California 42

Ripe summer berry flavors with a touch of earthiness and spice overlay.
It's a smooth, robust and classically structured Cabernet.

Hogue Cellars, Washington 48

Full, fruity wine with intense aromas of black cherry, anise and vanilla, flavors of dark fruit, caramel and cocoa, with firm structure.

Francis Coppola Diamond Black Label Claret, California 48

Aromatics of toasty vanilla with sweet blackberries and mint. Structured finish.

Benziger, California 51

Full-bodied, round, and intensely flavored with cherry, cedar, tobacco, toast, herbs, and blackberry.

Merlot

Beringer Stone Cellars, California 42

Delivers layers of fruit flavors and aromas. Luscious and well-balanced with ripe strawberry and red cherry flavors, a soft-mid palate and finishing with a hint of baking spice.

Columbia Crest "Two Vines", Washington 45

Intensely fruity aromas and flavors of "just-picked" raspberries and black cherries, followed by expressions of cocoa and spice on the soft, velvety finish.

Frei Brothers Reserve, Dry Creek Valley 49

Rich Plum and cherry aromas framed by a bouquet of vanilla and coconut.
Medium-bodied with a soft finish.

Other Varietal Reds

Robert Mondavi, Napa Valley Pinot Noir 51

Dark red cherry, floral, cola and spice character with silky tannins.

Echelon Pinot Noir, Central Coast 45

Pleasant cherry, plum and herb flavors up front with a moderate finish.

Rancho Zabaco Dancing Bull Zinfandel, California 44

Lively raspberry and black cherry fruit with hints of black pepper and soft, supple tannins.

Penley Estate Hyland Shiraz, South Australia 69

Strong lifted aromas of oak with a rich and fruity flavor. A soft and rich middle palate along with oak tannin on the finish balance the fruit flavors.

Jacob's Creek Shiraz, South Australia 46

Ripe blackberry with hints of spice. Rich and full-flavoured with velvet tannin structure and subtle toasty oak notes.

Prices subject to change and will be confirmed upon placement of order. All selections subject to 17.5% Service Charge, 4.50% Administrative Fee and Prevailing Tax. 11/1/2006 update.

BAR SELECTIONS

Package Bars, Priced Per Person

	1 Hour	2 Hours	3 Hours	Each Additional Hour
Platinum Brands	19.50	30.50	41.50	11.00
Cocktails, Wine, Imported & Domestic Beer, Mineral Water, Soft Drinks & Juice				
Premium Brands	18.00	28.00	38.00	10.00
Cocktails, Wine, Imported & Domestic Beer, Mineral Water, Soft Drinks & Juice				
Beer and Wine	16.00	26.00	36.00	10.00
Imported, Domestic & Non-Alcoholic Beers, Wines & Soft Drinks				

All Package Bars are Inclusive of Bartender Fees and have a (100) person minimum.

Hosted Bars, Priced Per Ounce

Platinum Brands	9.50
Premium Brands	8.50
Platinum Wines	9.50
Premium Wines	8.50
Imported Beer (Amstel Light and Heineken)	8.00
Domestic Beer (Miller Genuine Draft and Miller Lite)	7.50
Non-Alcoholic Beer	6.50
Mineral Waters	4.50
Soft Drinks	4.00
Cordials	10.00 and up

There is a 150.00 Bartender Fee For Each Bartender. This fee is waived should each bars' sales exceed \$695.00 excluding tax and gratuity.

Ticket Bars, Priced Per Ounce

Crown Brands	10.50
Premium Brands	9.50
Crown Wines	10.50
Premium Wines	9.50
Imported Beer (Amstel Light and Heineken)	9.00
Domestic Beer (Miller Genuine Draft and Miller Lite)	8.50
Non-Alcoholic Beer	7.50
Mineral Waters	4.50
Soft Drinks	4.00
Cordials	11.00 and up

There is a \$150.00 Bartender Fee For Each Bartender. This fee is waived should each bars' sales exceed \$695.00 excluding tax and gratuity. There is a \$150.00 Cashier Fee For Each Cashier. Events for 30 Guests or Less will have a Bartender/Cashier for \$250.00 flat.

Liquor Brands

	Premium Brands	Platinum Brands
Vodka	Absolut	Belvedere or Ketel One
Gin	Tanqueray	Bombay Sapphire
Rum	Bacardi Select	Bacardi Select
Scotch	Dewar's	Chivas or Johnny Walker Black
Bourbon	Jack Daniels	Maker's Mark
Canadian Whiskey	Canadian Club	Crown Royal

If there is a brand that you do not see, please ask your Catering Manager. Special Orders are possible.

The Number Of Bartenders And Cashiers Will Be Determined By The Hotel, Based On Proper Services Standards For Attendance Guarantees. **The Hilton Chicago Is The Only Licensed Authority To Sell And Serve Alcoholic Beverage For Consumption On The Premises. Therefore Liquor Is Not Permitted To Be Brought Into The Hotel.**