Breakfast 3-5
Breaks 6-8
Lunch 9-10
Receptions 11-15
Dinner 16-19
Late Night 20
Beverages 21-22
Guidelines 23
Breakfast
## Breakfast Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all breakfast menus. A $150 fee will be added for groups below 20 guests. Served with fresh juices, freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

### Addison 39 per guest
- **Seasonal Fresh Fruit, Mixed Berries**
- **Pastries** Croissants, Assorted Danishes, Muffins
- **Sweet Butter, Preserves**
- **Greek Yogurt Parfaits** Fresh Fruit, Honey, House Made Granola

### Broadway 42 per guest
- **Seasonal Fresh Fruit, Mixed Berries**
- **Pastries** Croissants, Assorted Danishes, Muffins
- **Sweet Butter, Preserves**
- **Greek Yogurt Parfaits** Fresh Fruit, Honey, House Made Granola
- **Steel Cut Oatmeal** Brown Sugar, Candied Pecans, Bananas, Cinnamon

### Belmont 47 per guest
- **Seasonal Fresh Fruit, Mixed Berries**
- **Pastries** Croissants, Assorted Danishes, Muffins
- **Sweet Butter, Preserves**
- **Farm Fresh Scrambled Eggs**
- **Breakfast Meats** Peppered Bacon or Chicken Apple Sausage
- **Roasted Breakfast Potatoes** Sea Salt, Rosemary

### Halsted 52 per guest
- **Seasonal Fresh Fruit, Mixed Berries**
- **Greek Yogurt Parfaits** Fresh Fruit, Honey, House Made Granola
- **Steel Cut Oatmeal** Brown Sugar, Candied Pecans, Cinnamon, Bananas
- **Farm Fresh Scrambled Eggs and Egg Whites**
- **Roasted Breakfast Potatoes** Sea Salt, Rosemary
- **Smoked Salmon** Mini Everything Bagels, Hard Boiled Eggs, Shaved Red Onions, Cucumbers, Pea Shoots, Capers, Sliced Tomatoes, Lemon-Dill Cream Cheese

### Rush 49 per guest
- **Seasonal Fresh Fruit, Mixed Berries, Tajin**
- **Greek Yogurt Parfaits** Fresh Fruit, Honey, House Made Granola
- **Farm Fresh Scrambled Eggs**
- **Breakfast Meats** Chipotle Rubbed Bacon or Chorizo Patties
- **Roasted Breakfast Potatoes** Sea Salt, Rosemary
- **Flour and Corn Tortillas**
- **Toppings** Pico de Gallo, Lime Crème, Fresh Avocado, Queso Fresco, Assorted Hot Sauces, Onion and Cilantro Mix

### Breakfast Enhancements

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per dozen</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fruit Bananas, Apples, Oranges, Pears</td>
<td>60</td>
</tr>
<tr>
<td>Greek Yogurt Parfaits Seasonal Fruit, Honey, House Made Granola</td>
<td>84</td>
</tr>
<tr>
<td>House Made Granola 2% Milk, Whole Milk</td>
<td>84</td>
</tr>
<tr>
<td>Fresh Pressed 8 Oz. Juices Green Energy, Antioxidant Berry, Carrot-Ginger</td>
<td>96</td>
</tr>
<tr>
<td>Fresh Baked Muffins Assorted</td>
<td>84 per dozen</td>
</tr>
<tr>
<td>Fresh Baked Croissants Plain, Almond or Chocolate</td>
<td>84 per dozen</td>
</tr>
<tr>
<td>Assorted Bagels Cream Cheese</td>
<td>96 per dozen</td>
</tr>
<tr>
<td>Croissant Breakfast Sandwich Scrambled Eggs, Bacon, Pepper Jack Cheese, Tomato</td>
<td>144 per dozen</td>
</tr>
<tr>
<td>Steel Cut Oatmeal Brown Sugar, Candied Pecans, Bananas, Cinnamon</td>
<td>7 per guest</td>
</tr>
<tr>
<td>Roasted Breakfast Potatoes Sea Salt, Rosemary</td>
<td>5 per guest</td>
</tr>
<tr>
<td>Breakfast Meats Grilled Ham, Bacon, Chorizo Patties, or Chicken Apple Sausages</td>
<td>8 per guest</td>
</tr>
</tbody>
</table>
Breaks
**Mix and Match** 17 per guest / select three
- Warm Tortilla Chips, Guacamole, Hot Sauce
- House Made Snack Mix
- Traditional Hummus, Grilled Naan
- Mini Crudités, Green Goddess Ranch
- Granola Bars, Assortment
- Bagged Chips, Kettle Chips, Skinny POP Popcorn, Terra Chips
- Whole Fruit, Bananas, Apples, Oranges, Pears
- Cookies, Seasonal Assortment
- Fudge Brownies, Dark Chocolate Ganache, Crisps
- French Macarons, Seasonal Assortment
- Rice Crispy Treats, Peanut Butter Banana
- Frozen Yogurt Parfait Pops
- Nanaimo Bars, Dark Chocolate, Coconut, Walnuts
- Shortbread Bark, Cinnamon-Sugar

**Pop N’ Shake** 12 per guest
- House Made Popcorn
- Seasonings, Truffle Parmesan, Cheddar, Hickory Barbecue, French Onion Sour Cream, Chili and Lime Salt

**Ice Cream Cart** 14 per guest / 25 person minimum required
- Key Lime Pops
- Mounds Pops, Coconut, Dark Chocolate, Almond
- Passion Fruit Strawberry Crunch Shortcake Pops
- Peanut Butter Banana Brownie Sandwiches
- Seasonal Ice Cream and Sorbet Cups

---

**Breaks**

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all break menus. A $150 fee will be added for groups below 20 guests.
Snacks à la Carte

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all break menus. A $150 fee will be added for groups below 20 guests.

### Health Bars
- **Blake’s Top 8 Allergen Free Snack Bars** Assorted Flavors 7 each
- **Clif Bar Classics** 7 each
- **Clif Builder’s 20g Protein Bars** Cookies and Cream 8 each
- **Clif Whey Protein Bars** Peanut Butter and Chocolate, Salted Caramel Cashew 8 each
- **RXBARS** Assorted Flavors 8 each
- **KIND Granola Bars** Assorted Flavors 7 each

### Snacks
- **Miss Vickie’s Kettle Chips** Assorted Flavors 6 each
- **Terra Real Vegetable Chips** 6 each
- **Enjoy Life Lentil Chips** Assorted Flavors 6 each
- **Skinny Pop Popcorn** Assorted Flavors 6 each
- **Love Corn Roasted Corn Snacks** Assorted Flavors 6 each
- **Pretzel Crisps** Assorted Flavors 6 each
- **Rip Van Wafel European Cookies** 6 each
- **Trail Mix** Chef’s Choice of Dried Fruit and Nuts 8 each
- **Chef’s Cut Jerky** Steak, Teriyaki Turkey 9 each

### Sweets By The Dozen
- **Cookies** Seasonal Assortment 60 per dozen
- **Fudge Brownies** Dark Chocolate Ganache, Crisps 70 per dozen
- **Nanaimo Bars** Dark Chocolate, Coconut, Walnuts 60 per dozen
- **Raspberry Lemon Blondies** 60 per dozen
- **Quinoa Carmelita Bars** Caramel, Quinoa Flake Crumble 60 per dozen
- **Whole Wheat Banana Bread** 48 per dozen
- **Cranberry Pecan Pie Bars** 70 per dozen
- **Lemon Meringue Bars** 70 per dozen
- **Seasonal Crumb-Topped Pie Bars** 70 per dozen
Beverages

By the Package
Substitutions are subject to additional charges. Per person pricing. Half day packages are available in the same location for up to 4 hours. Full day packages are available for up to 8 hours.

**Basics** Regular and Decaffeinated Coffee, Assorted Hot Teas or Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters  
18 Half Day I 36 Full Day

**Necessities** Regular and Decaffeinated Coffee, Assorted Hot Teas, Pepsi Cola Soft Drink Products, Still and Sparkling Bottled Waters  
30 Half Day I 60 Full Day

**Caffeine Drip** Regular Coffee, Regular and Sugar-Free Red Bull, Pepsi Cola Soft Drink Products  
28 Half Day I 52 Full Day

**Sparrow Cold Brew Coffee** Cream, 2% Milk, Almond Milk, and Choice of Two Syrups: Sweetened Vanilla Cream, Vietnamese Style Cream, Salted Caramel, or Mexican Chocolate  
24 Half Day I 48 Full Day

By the Gallon

**Coffee** Chicago Roasted Sparrow Regular and Decaffeinated Coffees  
148 per gallon

**Selection of Mighty Leaf Hot Teas** Honey, Lemon, Sweeteners  
148 per gallon

**Fresh Brewed Rare Tea Cellar Iced Teas**  
148 per gallon

**Infused Water** Cucumber-Mint and Lime, Watermelon-Basil, Pineapple-Vanilla Bean  
60 per gallon

**Fresh Squeezed Juice** Orange, Grapefruit, Cranberry  
60 per gallon

**Lemonade** House Mixed Traditional, Mint, Strawberry  
60 per gallon

By the Bottle

**Bottled Water** Still and Sparkling  
7 each

**Pepsi Cola Soft Drink Products**  
7 each

**Coca Cola Soft Drink Products**  
8 each

**Red Bull** Regular and Sugar-Free  
9 each

**Assorted Vitamin Water**  
8 each
Lunch
Lunch Buffets

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all lunch menus. A $150 fee will be added for group below 20 guests. Served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

<table>
<thead>
<tr>
<th>Menu</th>
<th>Per Person Pricing</th>
<th>Details</th>
</tr>
</thead>
</table>
Reception Hors d’Oeuvres
25 per piece minimum. Available passed or stationed.

**Cold** 7 each

**Creamy Ricotta and Beet Bruschetta**  
Roasted Baby Beets, Lemon Ricotta, Toasted Pistachio, Baguette

**Mini Beef Tartare Slider**  
Truffle Mustard, Fried Potato Shoestrings, Micro Bun

**Jumbo Shrimp Cocktail**  
Spicy Cocktail Sauce

**Smoked Salmon Tea Sandwich**  
Pickled Fennel Cream Cheese, Cucumber, Red Onions, Dill

**Mini New England Lobster Roll** 9 each  
Butter Toasted Bun, Lobster Salad, Celery, Mayonnaise, Lemon, Chives

**Deviled Egg**  
Brioche, Truffle Caviar, Sorrel

**Tuna Tostada**  
Diced Tuna Crudo, Avocado, Chipotle, Cilantro, Onions, Corn Tortilla

**Hot** 8 each

**Bacon Wrapped Date**  
Black Pepper Goat Cheese, Maple Gastrique

**Curried Vegetable Samosa**  
Minted Yogurt Dipping Sauce

**Mini Beef Wellington**  
Beef Short Rib, Mushrooms, Horseradish Crème Fraîche

**Spicy Chicken Egg Roll**  
Sweet and Sour Sauce

**Seared Crab Cake**  
Corn Salsa, Pickled Red Onion, Lime Crème

**Mushroom-Fontina Arancini**  
Truffled Cream Sauce

**Mini Grilled Chicken Tacos**  
Pineapple Salsa Slaw
Reception Displays

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A $150 fee will be added for groups below 20 guests.

Artisanal Cheese Board 20 per guest
Variety of Local and Imported Cheeses
Fruit Preserves, Rosemary Honey, Candied Walnuts, Almonds, Preserved Cherries, Dried Fruit, Grapes, Whole Grain Mustard, Artisanal Crackers, Assorted Sweet and Savory Breads

Charcuterie Board 21 per guest
Prosciutto di Parma, Capicola, Finocchiona, Spanish Style Chorizo
Dijon Mustard, Charred Chili-Orange Marmalade, Assorted Olives, Cornichons, Grilled Artichokes, House Pickles, Grilled Ciabatta and Sliced Baguette

Artisanal Cheese and Charcuterie 33 per guest
Chef’s Choice Board Including Samplings of Local and Imported Cheeses, Dry Cured Meats, Olives, Dried Fruits, Nuts, Crackers, and Sweet and Savory Breads

Chicago Style 20 per guest
Mini Chicago Style Hot Dogs Pickle, Tomato, Mustard, Pipparas, Celery Salt
Mini Chicago Beef Sandwiches Shaved Beef, Local Giardinara
House Made Barbecue Potato Chips
Deviled Eggs Grilled Artichokes, Mustard, Chives

Sushi 32 per guest / 4 pieces of each per person
Philadelphia Roll
California Roll
Spicy Tuna Roll
Salmon Nigiri
House Banchan Kimchi, Spicy Asparagus, Steamed Eggplant, Soy and Maple Potatoes
Accompaniments Soy Sauce, Pickled Ginger, Sweet Chili Sauce, Wasabi, Chop Sticks

Iced Raw Bar 41 per guest / 1 piece of each per person
Smoked Bay Scallops Leche de Tigre, Avocado, Radish, Orange Segments, Togarashi
Seasonal Fresh Shucked Oysters
Alaskan King Crab Legs
Chilled Jumbo Shrimp
Accompaniments Lemon, Classic Mignonette, Classic Cocktail Sauce, Raw Horseradish, Jalapeño-Cucumber Mignonette, Hot Sauce, Crackers
Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A $150 fee will be added for groups below 20 guests.

One Station - $50, Two Stations - $65, Three Stations - $80

Street Tacos select 3 proteins
- Grilled Marinated Flank Steak
- Pork Shoulder Al Pastor
- Adobo Grilled Chicken
- Whitefish Veracruz
- Charred Pepper and Mushrooms Asada
- Seared Tofu Mojo de Ajo, Roasted Tomatillos
- Corn and Flour Tortillas

Toppings Cilantro-Onion, Radish, Cabbage, Charred Jalapeño, Pico de Gallo, Crema, Lime, Hot Sauces

Mexican Street Corn Salad Chili, Mayonnaise, Queso Fresco, Cilantro, Lime
- Tortilla Chips Salsa Rojo, Salsa Verde
- Guacamole $3 supplement per guest

Chicago Style Pizza $5 supplement per guest
- Deep Dish Pizza Pepperoni, Sausage, Cheese and Green Pepper
- Antipasto Salad Romaine and Iceberg Lettuce, Diced Salami, Tomatoes, Artichokes, Marinated Red Peppers, Fresh Mozzarella, Olives, Pepperoncini
- Tomato Panzanella Diced Tomatoes, Croutons, Shaved Onions, Parmigiano-Reggiano, Basil
- Sweet Garlic and Herb Vinaigrette
- Beef and Pork Meatballs Braised in Tomato Sauce
- Potatoes Vesuvio Style

Pasta select 3 pastas
- Orecchiette Basil Pesto, Peas, Fresh Mozzarella, Sun-Dried Tomatoes
- Bucatini alla Amatriciana Spicy Tomato Sauce, Guanciale, Pecorino
- Penne Mushroom Cream Sauce, Caramelized Onions, Ricotta, Madeira
- Lasagna Pasta Layers with Tomato Sauce, Cream Sauce, Ricotta, Parmigiano-Reggiano
- Spaghetti Tomato and Sausage Sugo, Pecorino, Breadcrumb
- Macaroni and Cheese Rigatoni Pasta, Cream Cheese, Cheddar Sauce
- Braised Italian Sausage and Peppers
- Traditional Caesar Salad Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing

Sliders select 3 sliders
- Classic Slider Beef Patty, Pickles, Lettuce, Tomato, American Cheese
- Steakhouse Slider Beef Patty, Blue Cheese, Caramelized Onions, Fried Onions
- Barbecue Pulled Pork Pickles, Cabbage Slaw
- Roasted Chicken Banh Mi Daikon and Carrot Pickle, Cucumber, Sriracha Mayonnaise, Cilantro, Basil
- Mediterranean Lamb Sausage Pickled Red Onion, Lemon Yogurt, Cucumber-Cilantro Salad
- House Made Black Bean Slider Horseradish Cheddar, Tomato, Red Onion Jam, Frisée
- Tater Tots Assorted Flavor Shakers, Ketchup
- Waldorf Salad Apples, Grapes, Walnuts, Celery, Mayonnaise
**Reception Petite Sweets**
Recommended 2-3 pieces total per guest. Served passed or displayed. One dozen minimum per flavor.

<table>
<thead>
<tr>
<th>Shooters</th>
<th>4 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Berries and Cream</td>
<td>Yogurt Mousse, Yellow Cake</td>
</tr>
<tr>
<td><strong>Milk Chocolate Peanut Butter Cheesecake</strong></td>
<td>Cocoa Graham, Candied Peanuts</td>
</tr>
<tr>
<td>Chocolate Mousse</td>
<td>Caramel Sauce, Sea Salt, Chantilly</td>
</tr>
<tr>
<td><strong>In the Tropics</strong></td>
<td>Coconut, Passion Fruit, Vanilla Bean-Pineapple</td>
</tr>
<tr>
<td>Caramel Pots de Crème</td>
<td>Miso, Raspberries, Almond Crunch</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tartlets</th>
<th>3 each</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Toasted S’more</strong></td>
<td></td>
</tr>
<tr>
<td>Spiced Citrus Brûlée</td>
<td>Blueberry Yuzu</td>
</tr>
<tr>
<td>Apricot Goat Cheese</td>
<td>Dark Chocolate Raspberry</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Two Bite Cupcakes</th>
<th>3 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cookies and Cream</td>
<td>Double Chocolate</td>
</tr>
<tr>
<td>Lemon Delight</td>
<td>Peanut Butter Banana</td>
</tr>
<tr>
<td>Tahitian Vanilla Bean</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cookie Bites</th>
<th>3 each</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Macarons</td>
<td>Salted Chocolate Chip</td>
</tr>
<tr>
<td>Brown Butter Pecan Cookies</td>
<td>Italian Rainbow Cookies</td>
</tr>
<tr>
<td>Peppermint Patty Brownie</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tartlets</th>
<th>3 each</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Strawberries and Cream</strong></td>
<td></td>
</tr>
<tr>
<td>Vanilla Bean</td>
<td>Salted Caramel</td>
</tr>
<tr>
<td>Mocha</td>
<td>Passion Lavender</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ice Cream Cart</th>
<th>14 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Key Lime Pops</td>
<td>Coconut, Dark Chocolate, Almond</td>
</tr>
<tr>
<td>Mounds Pops</td>
<td>Passion Fruit Strawberry Crunch Shortcake Pops</td>
</tr>
<tr>
<td>Peanut Butter Banana Brownie Sandwiches</td>
<td>Seasonal Ice Cream and Sorbet Cups</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Valrhona Artisan Chocolate</th>
<th>25 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dark Chocolate Mint Meltaways</td>
<td>Milk Chocolate Almond Bark with Smoked Sea Salt</td>
</tr>
<tr>
<td>Passion Fruit Coconut Rochers</td>
<td>Caramelized Milk Chocolate and Banana Shake</td>
</tr>
<tr>
<td>Classic Bittersweet Truffles</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Top Your Own Cheesecake</th>
<th>15 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Fluffy Cheesecake with Graham Cracker Crust</td>
<td>Fruits Honey Roasted Strawberries, Coriander Cherries, Dark Rum Marinated Tropical Fruits, Fresh Berries</td>
</tr>
<tr>
<td>Crunch Candied Peanuts, Crushed Malt Balls, Oreo Crumble, Toasted Macadamia Nuts, Sprinkles</td>
<td>Sauce Dark Chocolate Fudge, Johnny Walker Black Butterscotch, Salted Caramel, Raspberry-Rose Coulis, Whipped Cream</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Over the Rainbow</th>
<th>15 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vanilla Bean Funfetti Cupcakes</td>
<td>White Cake Parfait Cream Cheese Mousse, Raspberry-Rose Preserves</td>
</tr>
<tr>
<td>Citrus Sugar Cookies Frosting Dippers</td>
<td>Strawberry White Chocolate Shakes</td>
</tr>
<tr>
<td>Fruity Pebbles White Chocolate Bark</td>
<td></td>
</tr>
</tbody>
</table>
Dinner Buffets
Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all dinner menus. A $150 fee will be added for groups below 20 guests. All buffets served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

**Hancock Center** 95 per guest

- **Wild Mushroom Farro Soup** Mirepoix, Leeks
- **Traditional Caesar Salad** Romaine, Parmigiano-Reggiano, Croutons, Caesar Dressing
- **Roasted Vegetable Salad** Arugula, Goat Cheese, Toasted Pumpkin Seeds, Smoked Honey Vinaigrette
- **Seared Beef Sirloin Medallion** Marinated Grilled Vegetables, Italian Salsa Verde
- **Seasonal Fish** Olives, Capers, Tomatoes, Garlic, Lemon, Basil, Chili Flake, Extra Virgin Olive Oil
- **Fresh Sweet Corn Risotto** Pecorino Cheese, Fresh Herbs
- **Artisanal Sliced Bread and Rolls**
- **Double Chocolate Budino**
- **Tri-Color Cookies**
- **Sambuca Vanilla Bean Panna Cotta**

**Wrigley Building** 90 per guest

- **Traditional Caesar Salad** Romaine, Parmigiano-Reggiano, Shaved Croutons, Caesar Dressing
- **Chopped Salad** Avocado, Bacon, Egg, Blue Cheese, Chive, Tomato, Cucumber, Lemon-Oregano Vinaigrette
- **House Made Beef Meatballs** Spicy Pomodoro, Fresh Basil, Spaghetti Pasta
- **Lemon-Rosemary Bone-In Roasted Chicken** Duck Confit Fingerling Potatoes, Charred Broccolini
- **Spinach and Roasted Garlic Lasagna** Herb Ricotta, Mozzarella, Fresh Pasta Sheets
- **Marinated Grilled Vegetables** Bell Pepper, Red Onion, Eggplant, Squash, Zucchini, Asparagus
- **Artisanal Sliced Bread and Rolls**
- **Honey Roasted Strawberry Tiramisu**

**Tribune Tower** 95 per guest

- **Quinoa Salad** Roasted Butternut Squash, Kale, Hazelnuts, Herbed Goat Cheese, Smoked Honey Vinaigrette
- **Shaved Vegetable Salad** Frisée, Blue Cheese Crumbles, Lemon-Oregano Vinaigrette
- **Roasted Airline Chicken Breast** Roasted Shallot, Baby Carrots, Crispy Brussels Sprouts, Tarragon Pesto
- **Seared Scottish Salmon** Fennel, Radish, Tomato, French Beans, Corn Broth
- **Vegetarian Pad Thai** Fried Tofu, Julienne Zucchini, Bell Peppers, Onions, Carrots, Peanuts, Cilantro, Lime
- **Artisanal Sliced Bread and Rolls**
- **Passion Fruit Lavender Cream Puff**
- **Blood Orange Creamcicle** Candied Fennel
- **Blueberry Yuzu Tart**

**Marina City** 85 per guest

- **Baby Greens** Goat Cheese, Herbs de Provence, Red Wine-Shallot Vinaigrette
- **Heirloom Tomato Salad** Haricot Verts, Olives, Shaved Fennel, Basil Vinaigrette
- **Pan Seared Flat Iron Steak** Caramelized Shallots, Maître D’hôtel Butter
- **Oven Roasted Chicken Breast** Baby Heirloom Carrots, Dijon Mustard Jus
- **Herb and Cheese Gnocchi** Wild Mushrooms, Peas, Shredded Kale, Créme Fraîche, Parmigiano-Reggiano
- **Artisanal Sliced Bread and Rolls**
- **Salted Caramel Chocolate Mousse**
Plated Dinner

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Two Entrées, and Dessert. An additional Entrée can be added for $15. Tableside Entrée selection available for an additional $15 per guest (two Entrée maximum). Minimum guarantee of 20 people is required for all dinner menus. A $150 fee will be added for groups below 20 guests. All dinner served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

Soup select one • soup or salad

Butternut Squash Bisque
Cayenne Crème Fraîche, Crispy Kale Chips
Smoked Mozzarella and Tomato Soup
Pistachio-Tarragon Pesto
Mushroom and Farro Soup
Leek, Kale, Roasted Tomato
Spicy Lobster Bisque $4 supplement per person
Sautéed Lobster, Herbs
Sweet Corn Bisque $4 supplement per person
Butter Poached King Crab, Aleppo Chili

Salad select one • soup or salad

Shredded Kale
Parmigiano-Reggiano, Dried Cranberries, Marcona Almonds, Apple, Togarashi Vinaigrette
Shaved Vegetables
Frisée, Herbs de Provence, Goat Cheese, Lemon-Herb Vinaigrette
Artisanal Leafy Greens
Carrot, Radish, Cherry Tomato, Cucumber, Balsamic Vinaigrette
Traditional Caesar
Romaine, Parmigiano-Reggiano, Shaved Crouton, Caesar Dressing
Grilled Brussels Sprouts
Forest Mushroom, Farro, Arugula, Pancetta, Mustard Vinaigrette

Dessert select one

Chocolate Turtle Bar
Fudge Brownie, Pecan Praline, Caramel Mousse, Brownie Brittle
Dark Chocolate Pots de Crème
Espresso Chantilly, Cocoa Nibs, Raspberries
“Milk and Cookies”
Sweet Cream Panna Cotta, Cookie Dough, Chocolate Chip Crisps, Muscovado Mousse
Strawberry Bombe
Honey Strawberry Mousse, Roasted Strawberries, Strawberry Marshmallow
Family Style Mignardise $6 supplement per person
Chef’s Assortment of Truffles, Cookies and Confections

To-Go Treats

Popcorn Truffle Salt and Pepper 4 each
French Macaron 4 each
With Custom Logo 6 each
Salted Chocolate Chip Cookies 6 each
Milk Chocolate Bar Salted Marcona Almond 5 each
Plated Dinner

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Two Entrées, and Dessert. An additional Entrée can be added for $15. Tableside Entrée selection available for an additional $15 per guest (two Entrée maximum). Minimum guarantee of 20 people is required for all dinner menus. A $150 fee will be added for groups below 20 guests. All dinner served with freshly brewed regular and decaffeinated Sparrow Coffee and a selection of Mighty Leaf Teas.

<table>
<thead>
<tr>
<th>Entrées</th>
<th>BEEF</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>SEAFOOD</strong></td>
<td></td>
</tr>
<tr>
<td>U-10 Seared Scallops</td>
<td>110 per guest</td>
</tr>
<tr>
<td>Pea Purée, Baby Carrots, Fennel, Cauliflower, Frisée, Pernod Vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted Salmon</td>
<td>95 per guest</td>
</tr>
<tr>
<td>Toasted Sesame Sticky Rice, Cilantro, Cucumber-Seaweed Salad, Ginger-Chili Glaze</td>
<td></td>
</tr>
<tr>
<td>Seared Striped Bass</td>
<td>95 per guest</td>
</tr>
<tr>
<td>Beluga Lentils, Grapefruit and Fennel Salad, Pickled Radish</td>
<td></td>
</tr>
<tr>
<td>Truffle and Parmesan Gnocchi</td>
<td>90 per guest</td>
</tr>
<tr>
<td>Peas, Bacon, Sautéed Lobster, Lobster Broth</td>
<td></td>
</tr>
<tr>
<td><strong>POULTRY &amp; PORK</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted Chicken Breast</td>
<td>85 per guest</td>
</tr>
<tr>
<td>Carrot Purée, Baby Onions, Grilled Broccolini, Cauliflower, Italian Salsa Verde</td>
<td></td>
</tr>
<tr>
<td>Seared Half Amish Chicken</td>
<td>95 per guest</td>
</tr>
<tr>
<td>Roasted Fennel, Farro, Kalamata Olives, Heirloom Tomatoes, Arugula</td>
<td></td>
</tr>
<tr>
<td>Pork Loin Milanese</td>
<td>85 per guest</td>
</tr>
<tr>
<td>Mascarpone Polenta, Roasted Root Vegetables, Gremolata, Picked Herbs</td>
<td></td>
</tr>
<tr>
<td>Colorado Lamb Rack</td>
<td>110 per guest</td>
</tr>
<tr>
<td>Roasted Root Vegetables, Crispy Fingerling Potato, Mustard Jus</td>
<td></td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td></td>
</tr>
<tr>
<td>Seared Beef Filet</td>
<td>110 per guest</td>
</tr>
<tr>
<td>Grilled 8oz. Beef Tenderloin, Roasted Asparagus, Braised Cippolinis, Parisienne Potatoes, Bèarnaise</td>
<td></td>
</tr>
<tr>
<td>New York Strip Steak</td>
<td>115 per guest</td>
</tr>
<tr>
<td>12oz. New York Strip, Potato Purée, Grilled Baby Carrots, Artichokes, Bone Marrow Herb Butter</td>
<td></td>
</tr>
<tr>
<td>Smoked Ribeye Steak</td>
<td>120 per guest</td>
</tr>
<tr>
<td>Smoked and Grilled 14oz. Ribeye, Burnt Onion Gastrique, Cauliflower Purée, Frisée and Pickled Fennel Salad</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Flat Iron Steak</td>
<td>95 per guest</td>
</tr>
<tr>
<td>Fregola, Roasted Forest Mushroom, Kale, Charred Jalapeño Chimichurri</td>
<td></td>
</tr>
<tr>
<td><strong>VEGETARIAN</strong></td>
<td></td>
</tr>
<tr>
<td>Coconut Lentil Stew</td>
<td>80 per guest</td>
</tr>
<tr>
<td>Baby Carrots, Roasted Curried Cauliflower, Spiced Chickpeas, Lime, Cilantro</td>
<td></td>
</tr>
<tr>
<td>Herb and Cheese Potato Gnocchi</td>
<td>85 per guest</td>
</tr>
<tr>
<td>Wild Mushrooms, Peas, Shredded Kale, Créme Fraîche, Parmigiano-Reggiano</td>
<td></td>
</tr>
<tr>
<td>Late Night Stations</td>
<td></td>
</tr>
<tr>
<td>---------------------</td>
<td></td>
</tr>
<tr>
<td>Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 people is required for all reception menus. A $150 fee will be added for groups below 20 guests.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sliders 18 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef Slider</strong> American Cheese, Grilled Onion, Pickles, Tomato, Burger Sauce</td>
</tr>
<tr>
<td><strong>Loaded Tater Tots</strong> Ketchup, Cheddar Cheese Sauce, Bacon, Green Onion, Pico de Gallo, Sour Cream, Hot Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Street Truck Burritos 21 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Steak</strong> Rice, Refried Beans, Chihuahua Cheese</td>
</tr>
<tr>
<td><strong>Grilled Chicken</strong> Rice, Refried Beans, Chihuahua Cheese</td>
</tr>
<tr>
<td><strong>House Made Tortilla Chips</strong> Salsa Rojo, Guacamole, Sour Cream, Assorted Hot Sauces, Rice, Refried Beans, Chihuahua Cheese</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chicago Break 20 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mini Chicago Hot Dogs</strong></td>
</tr>
<tr>
<td><strong>Cracker Jacks</strong></td>
</tr>
<tr>
<td><strong>Soft Baked Pretzels</strong> Beer Mustard, Spicy Cheese Dip</td>
</tr>
<tr>
<td><strong>Mini Italian Beef</strong> Giardinara, Cheddar</td>
</tr>
</tbody>
</table>
Bar Offerings

Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an $800 per bar sales minimum for all bars. Bartender fees are $150 per bartender. One bartender will be assigned per every 75 guests. Cashier fees are $150 per cashier for Cash Bars Only. No shots. Drinks can be served on the rocks, neat, or martini style.

<table>
<thead>
<tr>
<th>Beer &amp; Wine Bar</th>
<th>Premium Bar</th>
<th>Platinum Bar</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>PACKAGE BAR PRICING</strong></td>
<td><strong>PACKAGE BAR PRICING</strong></td>
<td><strong>PACKAGE BAR PRICING</strong></td>
</tr>
<tr>
<td>2 Hours</td>
<td>$32 per guest</td>
<td>2 Hours</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$42 per guest</td>
<td>3 Hours</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$52 per guest</td>
<td>4 Hours</td>
</tr>
</tbody>
</table>

**WINE**

Choice of Premium or Platinum Selections

<table>
<thead>
<tr>
<th><strong>Premium Hosted Bar</strong></th>
<th><strong>Premium Cash Bar</strong></th>
<th><strong>Platinum Hosted Bar</strong></th>
<th><strong>Platinum Cash Bar</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$10 per glass</td>
<td>$11 per glass</td>
<td>$14 per glass</td>
<td>$16 per glass</td>
</tr>
</tbody>
</table>

**Premium**

Castle Rock Cabernet Sauvignon, Pinot Noir, Chardonnay and Sauvignon Blanc Prosecco

**Platinum**

DeLoach Cabernet Sauvignon, Pinot Noir and Chardonnay

R by Raymond Sauvignon Blanc Prosecco

**BEER**

Hosted Bar | $10 per beer
Cash Bar   | $11 per beer

Bud Light, Corona, Heineken, Stella, Lagunitas IPA, Goose Island 312

CASH BAR This package includes a full bar setup featuring deluxe or premium liquor selections, wine and beer. Guests purchase drinks individually. Cash Bar prices are inclusive of a 24% service charge and an 11.5% sales tax. There is an $800 per bar sales minimum for all cash bars. Bartender and cashier fees apply. Cashier fees are $150 per cashier. Bartender fees are $150 per bartender. One bartender will be assigned per every 75 guests.
Meetings and Events Guidelines

**FOOD AND BEVERAGE SERVICE** theWit Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the hotel. This includes hospitality suites, guest rooms used as meeting rooms and food amenity deliveries. theWit Hotel reserves the right to charge for the service of any food and beverages brought into the Hotel in violation of this policy. If any items from a regular buffet menu are split from the menu and served later, a $175 split course charge will apply per event. Banquet meals less than twenty (20) guests are subject to a minimum taxable surcharge and will be included in your final per person price. A minimum guarantee of ten (10) people is required for all banquet menus.

**TAXES AND SERVICE CHARGES** All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 11.5% and bottled beverage tax is 3%. Your event also includes a 20% service charge, which is distributed in its entirety to hourly service staff; and a 4% administrative fee which is retained by theWit Hotel. Such taxes and service charges are subject to change without notice.

**MENU SELECTION** To ensure that every detail is handled in a timely manner, theWit requests that the menu selections and specific details be finalized two (2) weeks prior to the function. In the event the menu selections are not received two (2) weeks prior to the function, we will be happy to select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEO’s) to which additions or selections can be made. When the BEO’s are finalized, please sign and return ten (10) working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract.

**GUARANTEE** We need your assistance in making all of your events a success! theWit Hotel requests that clients notify the Catering and Conference Services Department with the exact number of guests attending the function by noon, three (3) business days prior to the event. The guaranteed number may not be reduced after this date. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

**EARLY SETUP CHARGES** We make every attempt to have your room set one (1) hour prior to your official event start time; however, due to specific meeting agendas and the level of meeting activity on the banquet floor, this set up time cannot always be accommodated. If your agenda requires additional setup time, please contact your Catering or Conference Services Manager and he/she will advise you of the early setup charges that will apply.

**AUDIO VISUAL AND ENGINEERING REQUESTS** theWit Hotel has a fully equipped audio visual company on property (KVL Audio Visual Services) which can handle any range of audio visual requirements. Please note additional fees will apply if you wish to utilize a different Audio Visual Company. Please contact the Catering and Conference Services Department or KVL directly for rates and information. All invoicing is handled separately through KVL but can be included in your final master bill. Additional electric power is also available for most function rooms and is required if your function requires the use of a band. Prices for additional power in the function rooms are available through your Catering or Conference Services Manager.

**ADDITIONAL SERVICES** Coat check services are available for all events and are charged at $150 per attendant with one attendant assigned to every 100 guests. Valet parking is offered through the hotel and can be billed through your master account or individually to your guests. Parking rates are $28 for single events or $72 for overnight parking. Parking and service charges are subject to change without notice.

**SPECIAL MEAL REQUESTS** Our team of Catering and Conference Service Professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free, low carb/high protein items.