theWit

A HILTON HOTEL

Meetings + Events

Catering Menu





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Dietary Abbreviations

v = vegetarian
vg = vegan
df = dairy free
gf = gluten free

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Breakfast

Breakfast Stations

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all breakfast menus. A $200 fee will be added for groups below 20 guests. Served with fresh juices, regular and decaffeinated coffee and a selection of Mighty Leaf teas. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

ADDISON | Continental
55 *per guest*
sliced seasonal fresh fruit, mixed berries *(vg) (gf)*
pastries *(v)* | croissants, assorted danishes, muffins,
sweet butter, preserves
greek yogurt parfaits *(v)* | fresh berries, honey, house made granola
avocado toast bar | fresh crushed avocado, multigrain and sourdough toast (gluten-free available)
toppings *(vg) (gf)* | marinated tomatoes, pumpkin seeds, toasted almond, roasted red pepper, cilantro, aged feta crumbles, everything bagel seasoning, balsamic vinegar
add-ons (additional 8) | shrimp or smoked salmon *(gf) (df)*

BELMONT | Deluxe
72 per guest
sliced seasonal fresh fruit, mixed berries *(vg) (gf)*
pastries *(v)* | croissants, assorted danishes, muffins
sweet butter, preserves
farm fresh scrambled eggs
breakfast meats *(choose one) (gf) (df)*
apple smoked bacon, chicken apple sausage, pork or veggie
roasted breakfast potatoes *(vg) (gf)* sea salt, rosemary
avocado toast bar | fresh crushed avocado, multigrain and sourdough toast (gluten-free available)
toppings *(vg) (gf)* | marinated tomatoes, pumpkin seeds, toasted almond, roasted red pepper, cilantro, aged feta crumbles, everything bagel seasoning, balsamic vinegar
add-ons (additional 8) | shrimp or smoked salmon *(gf) (df)*

HALSTED | Wellness
74 per guest
ironman egg frittata *(v)* | spinach, mozzarella, peppers
smoothies | *choice of 2* | *individual 10oz*
- **green river** *(v) (gf)* | kale, spinach, celery, honeydew, cucumber, apple, yogurt, honey
- **berried on the ROOF** *(v) (gf)* | strawberry, blackberry, raspberry, blueberry, yogurt, honey
- **mango mojo** *(v) (gf)* | mango, cucumber, lime, agave, yogurt, black pepper
- **peach ember** *(v)* | peach, carrot, sweet potato, cinnamon, yogurt, honey

beyond sausage *(vg) (gf)*
sweet potato home fries *(vg) (gf)*
seasonal fruit and berries *(vg) (gf)*
bran oat muffins *(v)*
avocado toast bar | fresh crushed avocado, multigrain and sourdough toast (gluten-free available)
toppings *(vg) (gf)* | marinated tomatoes, pumpkin seeds, toasted almond, roasted red pepper, cilantro, aged feta crumbles, everything bagel seasoning, balsamic vinegar
add-ons (additional 8) | shrimp or smoked salmon *(gf) (df)*

CICERO | Latin
68 *per guest* | *Add breakfast meat for an additional 12 per guest*
egg quesadilla *(v)* | egg cheddar soufflé, pico de gallo, chihuahua cheese, salsa verde
mexican scramble *(v)* | eggs, peppers
chorizo potatoes *(gf) (df)* | spicy pork sausage, potatoes, onions, peppers, smoked paprika
chip bar *(v)* | guacamole - pico de gallo, sour cream, salsa verde
green rice *(v)* | tomato, salsa, sour cream
conchas *(v)*

Breakfast Enhancements

Add to any Breakfast Station.
Gluten Free and Vegan options available upon request. Additional fees may apply.

kind bars	*72 per dozen*
greek yogurt parfaits *(v)* | seasonal fruit, honey, house made granola	*84 per dozen*
fresh baked muffins *(v)* | assorted flavors	*84 per dozen*
fresh baked croissants *(v)* | plain, almond or chocolate	*84 per dozen*
assorted bagels *(v)* | cream cheese	*96 per dozen*
traditional waffles, french toast or pancakes *(v)* | pure maple syrup	*96 per dozen*
croissants *(vg)*	*108 per dozen*
croissant breakfast sandwich | scrambled eggs, bacon, pepper jack cheese, tomato (option for veggie sausage available upon request)	*168 per dozen*
spinach veggie frittata *(v) (gf)* | egg, spinach, mozzarella, herb egg sauce	*144 per dozen*
mushroom veggie frittata *(v) (gf)* | egg whites, peppers, mushrooms, onions, mozzarella	*168 per dozen*

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roasted breakfast potatoes *(vg) (gf)* | sea salt, rosemary	*8 per guest*
steel cut oatmeal *(vg)* | brown sugar, candied pecans, bananas, cinnamon	*11 per guest*
breakfast meats *(gf) (df)* | grilled ham, bacon, pork & veggie, or chicken apple sausages	*12 per guest*
smoked salmon platter | plain mini bagels, hard boiled eggs, pickled red onions, cucumber, capers, tomatoes, lemon-dill cream cheese	*29 per guest*
build your own yogurt bar *(v)* | greek yogurt, vanilla lowfat vegan yogurt, dried fruit, fresh berries, honey, spiced pecans, seeds, house-made granola, chocolate chips	*25 per guest*
omelet and eggs - cooked to order chef attendant required at $200 per hour bacon, ham, shrimp, mushrooms, tomatoes, bell peppers, spinach, cheddar, swiss, pepper jack	*30 per guest*





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Breaks

Breaks

Per person pricing is based on 30 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all break menus.
Gluten Free and Vegan options available upon request. Additional fees may apply.

BOARD ROOM TRAYS
26 per guest | choice of 2 sandwich bites
mini sandwich bites | turkey club, shaved roast beef slider, eggplant hummus, ham and swiss
truffle parma chips *(vg) (gf)*

CHICAGO
32 per guest
mini chicago hot dogs
mini italian beef | giardiniera, cheddar
garretts popcorn | signature chicago mix
soft baked pretzels *(v)* | beer mustard, spicy cheese dip

MIX AND MATCH
28 per guest | select three
tortillas & dip *(v) (gf)* | guacamole, sour cream, salsa verde, salsa roja, pico de gallo
house made snack mix *(v)* | chex mix
house made potato chips *(vg) (gf)* | flavored toppings
greek yogurt jars *(v)* | fresh fruit, honey, house made granola
hummus shooters *(vg)* | chickpea hummus, seasonal vegetables, pita chips
mini crudité *(v) (gf)* | green goddess ranch
granola bars | assortment
bagged chips | kettle chips, skinny pop popcorn
whole fruit | bananas, apples, oranges, pears
cookies *(v)* | seasonal assortment
fudge brownies *(v)* | dark chocolate ganache, crisps
french macarons *(v)* | seasonal assortment
rice crispy treats *(v)* | peanut butter banana
shortbread bark *(v)* | cinnamon-sugar

BUILD YOUR OWN TRAIL MIX *(vg)*
20 per guest
nuts & seeds | roasted peanuts, almonds, pecans, sunflower seeds
dried fruit | golden raisins, apricots, mango, coconut
sweet | chocolate covered pretzels, m&ms, butterscotch chips
salty | sesame sticks
spicy | wasabi peas, asian rice crackers

SWEET TASTES
30 per guest
chocolate dipped pretzels *(v)*
chocolate truffles *(v)*
macaroons *(v)*

SLIM FIT
24 per guest
hummus shooters *(vg)* | chickpea hummus, seasonal vegetables, pita chips
tortillas & dip *(v) (gf)* | guacamole, sour cream, salsa verde, salsa roja, pico de gallo

SMOOTHIES | *Individual 10oz*
14 per guest | 16 guest minimum | No Substitutions
green river *(v) (gf)* **|** kale, spinach, celery, honeydew, cucumber, apple, yogurt, honey
berried on the ROOF ***(v) (gf)*** | strawberry, blackberry, raspberry, blueberry, yogurt, honey
mango mojo *(v) (gf)* | mango, cucumber, lime, agave, yogurt, black pepper
peach ember *(v) (gf)* | peach, carrot, sweet potato, cinnamon, yogurt, honey

GELATO CART
25 per guest | 20 guest minimum | select three
tahitian vanilla gelato *(v) (gf)*
chocolate gelato *(v) (gf)*
hazelnut gelato *(v) (gf)*
pistachio gelato *(v) (gf)*
stracciatella gelato *(v) (gf)*
raspberry sorbetto *(v) (gf)*
mango sorbetto *(v) (gf)*
coconut sorbetto *(v) (gf)*
lemon sorbetto *(v) (gf)*
gourmet ice cream cookie sandwiches *(v)*

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 guests is required for all break/snack menus.

Gluten Free and Vegan options available upon request. Additional fees may apply.



HEALTH BARS
by consumption
allergen free snack bars | *8 each* (gf)
kind granola bars *(v)* | *8 each* (gf)

SNACKS
by consumption
kettle brand chips *(vg)* | assorted flavors | *7 each*
skinny pop popcorn *(vg)* | assorted flavors | *7 each* (gf)
bag cookies *(v)* | assorted flavors | *7 each*
trail mix *(v)* | chef's choice of dried fruit and nuts | *8 each*
chef's cut jerky *(df)* | steak, teriyaki turkey | *8 each*
garrett's popcorn *(v)* | chicago mix | *12 each*
upgrade to tin for 49 each



SWEETS
by the dozen | 96 per dozen
banana bread & walnut *(v)*
cookies *(v)* | seasonal assortment
mini cupcakes *(v)* | assorted, buttercream
raspberry lemon blondies *(v)*
sliced seasonal fruit platter *(vg) (gf)* | serves 15 people
triple chocolate fudge brownies *(v)* | dark chocolate, walnuts
cranberry pecan pie bars *(v)*
italian lemon cookies *(v)*
lemon-poppyseed cake *(v)*
chocolate chip mini cannoli *(v)*
pistachio ricotta mini cannoli *(v)*

Beverages

Substitutions are subject to additional charges. Per guest 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.

BY THE PACKAGE

basics — 28 half day | 46 full day
regular and decaffeinated coffee, assorted hot teas **or**
pepsi cola soft drink products, still and sparkling waters
soy, almond, rice & oat milk | *choose two*

necessities — 50 half day | 80 full day
regular and decaffeinated coffee, assorted hot teas, pepsi cola soft drink products, still and sparkling waters,
soy, almond, rice & oat milk | *choose two*

BY THE GALLON

fresh juice	orange, grapefruit — 70 per gallon
lemonade	*select one* | house-made traditional, mint, strawberry — 65 per gallon
coffee	regular and decaffeinated — 160 per gallon
mighty leaf hot teas	selection of honey, lemon, sweeteners — 160 per gallon

BY THE BOTTLE

fresh juice	orange, grapefruit, cranberry, pineapple — 8 each
lemonade	*select one* | house-made traditional, mint, strawberry — 8 each
coffee	starbucks frappuccino — 8 each
pure leaf	selection of honey, lemon, sweeteners — 8 each
red bull	regular and sugar free — 10 each
celsius energy	assorted flavors — 10 each
bottled water	still and sparkling — 8 each
Pepsi Cola soft drink products	— 8 each





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Lunch

Lunch Stations

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all lunch menus. A $200 fee will be added for group below 20 guests. Served with regular and decaffeinated coffee and a selection of Mighty Leaf teas.
Gluten Free and Vegan options available upon request. Additional fees may apply.

ADAMS | American
67 per guest | select one salad | choose one protein
- **cobb salad** | chicken, ham, egg, tomatoes, swiss and cheddar cheese, croutons, balsamic dressing
- **mini wedge salad** | bacon, grated egg, tomatoes, red onion, chives, blue cheese dressing
- **seared salmon** *(gf)* | lemon-thyme beurre blanc
- **bbq ribs** *(gf)* | smoky and sweet barbecue sauce

crispy potato wedges *(vg) (gf)* | herbs, sea salt
grilled vegetables *(vg) (gf)* | herbs de provence
cornbread *(v)* | honey butter
chocolate caramel crunch tart *(v)* | chantily cream, spiced walnuts

RANDOLPH | Greek
80 per guest
greek salad *(v) (gf)* | iceberg, pepperoncini, olive, cucumber, green bell pepper, tomato, feta cheese, lemon-oregano vinaigrette
roasted amish chicken *(gf) (df)* | lemon, peas, oregano jus
red snapper *(gf)* | crushed tomato, feta, saffron broth
lemon mustard potato wedges *(vg) (gf)* | herbs, sea salt
artisanal rolls and butter *(v)*
baklova *(v)* | dried fruit, phyllo dough, vanilla syrup, nuts

WABASH | Chicago Street Pizza
75 per guest / select one salad
- **antipasto salad** *(df) (gf)* | romaine and iceberg lettuce, diced salami, tomatoes, artichokes, marinated red peppers, provolone, olives, pepperoncini, sweet garlic and herb vinaigrette
- **romaine** *(gf)* | marinated tomatoes, crispy anchovy, parmesan crumbles, caesar dressing

deep dish pizza | pepperoni, sausage or cheese (select two)
beef and pork meatballs | braised in tomato sauce
potatoes vesuvio style *(vg) (gf)*
garlic bread *(v)*
tiramisu *(v)* | soaked biscuits, espresso, marsala, mascarpone cheese, dark cocoa

OAK STREET | The Deli
70 per guest
shaved deli station | *choose two proteins*
- **roasted amish turkey** *(gf) (df)*
- **s&p prime rib** *(gf) (df)*
- **honey mustard baked ham** *(gf) (df)*
- **ny style pastrami** *(gf) (df)*

cheese *(v) (gf)* | sliced swiss, gouda, aged cheddar
toppings *(vg)* | lettuce, tomatoes, red onions
condiments *(v)* | kosher pickles, ketchup, mustard, mayo
sides *(v)* | cole slaw, potato salad, cottage cheese, house-made kettle chips
assorted fresh baked breads *(v)*
mini cheesecakes *(v)* | assorted: peanut butter, raspberry, chocolate fudge, heath bar

Lunch Stations

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Gluten Free and Vegan options available upon request. Additional fees may apply.

LASALLE | Sliders
65 per guest | Please select three sliders

- **classic slider** | beef patty, pickles, lettuce, tomato, american cheese
- **steakhouse slider** | beef patty, blue cheese, caramelized onions, apple smoked bacon
- **barbecue pulled pork** *(df)* | pickles, cabbage slaw
- **crispy nashville chicken** | grilled pickles, sweet and spicy hot sauce, cheddar cheese
- **mini beyond burger** *(vg)* | vegan provolone, tomato, pickled red onion, vegan truffle aioli

tater tots *(vg) (gf)* | assorted flavor shakers, ketchup
southern style *(v) (gf)* | coleslaw
fresh baked cookies *(v)* | assorted

MAXWELL | Smokehouse
65 per guest | choice of two

- **smoked brisket** *(df) (gf)*
- **smoked chicken thighs** *(df) (gf)*
- **pulled pork shoulder** *(df) (gf)*

mac and cheese *(v)* | 5 year aged cheddar cheese, scallions
southern style coleslaw *(v) (gf)*
bread and butter pickles *(v) (gf)*
barbecue sauces *(v)* | carolina, spicy chipotle, alabama white, house-made sweet kansas style sauce
coca cola cake *(v)* | dark chocolate and coca cola fudge cake, coca cola frosting

MICHIGAN | Boxed Lunch
85 per guest / select three sandwiches
one option per person. to-go boxed lunch. includes bagged chips, pasta salad, sandwich, cookie, soft drink or bottled beverage

roast beef sandwich | pepper jack cheese, frisée, tomato, caramelized onion mayonnaise
grilled chicken sandwich | swiss cheese, cucumber, tomato, arugula, lemon aioli
roasted turkey sandwich | swiss cheese, cucumber, tomato, pea shoots, shredded lettuce, lemon aioli
vegetarian sandwich *(v)* | hummus, cucumber, shredded lettuce, avocado, red onions, goat cheese, olives
potato caramelized onion wedge salad *(v) (gf)* | caramelized onions, smoked paprika, garlic aioli, scallions
kettle chips *(vg) (gf)* | sea salt flakes, ground black pepper, cajun seasoning
condiments *(v) (gf)* | coleslaw, pickles, ketchup, mustard, relish, onions, giardiniera



Lunch Stations

Per person pricing is based on 60 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all lunch menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

TAYLOR STREET | Italian
70 per guest
traditional italian meatballs | veal reduction, polenta, pesto
penne pasta | roasted chicken, sweetie peppers, roasted garlic, spinach, asiago roasted pepper cream sauce
orechiette pasta | fennel sausage, broccolini, parmesan tomato sauce
foccacia *(v)* | herb and salt flakes, olive oil
tiramisu *(v)* | soaked biscuits, espresso, marsala, mascarpone cheese, dark cocoa
cannolis *(v)* | chocolate chips, ricotta, pistachio

DEVON STREET EATS | Indian
85 per guest
samosas *(v)* | potato, mint cilantro sauce
butter chicken *(gf)* | cashew, peppers, onions, tomato, yogurt
tandoori chicken *(df) (gf)* | quarter grilled chicken, onions, cilantro
vegetable biryani *(v) (gf)* | spicy vegetables, red onion, saffron, yogurt sauce
basmati rice *(vg) (gf)*
naan *(v)* | garlic, plain
coconut mango parfait *(v)*

PILSEN PLATES | Mexican
80 per guest
tortillas & dip *(v) (gf)* | guacamole, sour cream, salsa verde, salsa roja, pico de gallo
tacos | *corn or flour* | *choice of two proteins*
- **barbacoa** *(gf) (df)* | braised beef, spices
- **pork carnitas** *(gf) (df)* | roasted pork
- **chicken tinga** *(gf) (df)* | braised chicken, tomato, cilantro

salad *(v) (gf)* | charred corn, black beans, aged goat cheese, cilantro, tortilla strips, lime chipotle dressing
shrimp ceviche *(gf) (df)* | peppers, jalapeno, onions, lime juice, cilantro
black beans *(vg) (gf)*
sopapilla *(v)* | fried dough, cinnamon sugar, chocolate sauce, raspberry sauce







Plated Lunch

Guaranteed number of guests must match anticipated attendance. Per person pricing is based on a three course meal to include Soup or Salad, Entrée, and Dessert. Specific selection of soup, salad and dessert must be for full group count. Tableside Entrée selection available for an additional $15 per guest (two entrée maximum). Minimum guarantee of 20 guests is required for all lunch menus. A $200 fee will be added for groups below 20 guests. Served with regular and decaffeinated coffee and a selection of Mighty Leaf teas. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

SOUP

french onion soup | toasted gruyère croutons
butternut squash bisque *(v) (gf)* | spiced crème fraîche, kale chips
creamy tomato soup *(v) (gf)* | parmesan cheese and pesto
creamy potato soup *(gf)* | italian sausage, kale
creamy corn chowder *(v) (gf)* | potatoes, dill cream
creamy cauliflower *(gf)* | sweet onion, cream, chicken, swiss cheese
carrot curry broth *(gf) (df)* | fresh crab salad
vegetable minestrone *(df)* | pasta, carrots, celery, onion, tomato, oregano, tomato base
chicken tortilla soup *(gf)* | tortilla threads, cilantro, cheddar cheese
lobster bisque *(gf)* | *+8 per guest* | tomato, creme fraîche, tarragon, lobster, brandy

SALAD

artisan leaf green salad *(vg) (gf)* | carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
romaine | marinated tomatoes, crispy anchovy, parmesan crumbles, caesar dressing
roasted cauliflower salad *(vg) (gf)* | chickpea, pickled red onion, dried cherries, spiced pecans, miso-tahini dressing
frisée, arugula and radicchio salad *(v)* | blue cheese, candied walnut, pear, tarragon-shallot vinaigrette
roasted beet salad *(v) (gf)* | squash, manchego cheese, pumpkin granola and minted greek yogurt

ENTRÉES

potato-cheese gnocchi *(v)* | exotic mushrooms, kale, marsala cream sauce and grana padano — *85 per guest*
four cheese ravioli *(v)* | roasted red pepper cream sauce, pesto — *85 per guest*
grilled chicken breast paillard *(gf) (df)* | roasted pearl onions, confit marble potatoes, lardon and apple cider sauce — *95 per guest*
oven roasted airline chicken breast *(gf) (df)* | cauliflower-farro ragout, charred broccolini and mustard jus — *95 per guest*
seared faroe island salmon *(gf)* | marinated artichoke, pea purée, lemon dill sauce — *95 per guest*
seared great lakes walleye pike | middle eastern cous cous wild mushroom risotto and piquillo pepper buerre blanc — *110 per guest*
grilled petite filet mignon *(gf)* | garlic potato purée, roasted baby carrots shallot-herb butter and red wine reduction

DESSERTS

valrhona chocolate mousse *(v) (gf)* | berry compote and chocolate brittle
caramelized lemon tart *(v)* | honey yogurt & citrus salad
spiced carrot cake *(v)* | golden raisins-walnut and cream cheese frosting
apple tart *(v)* | brown butter custard
lemon mascarpone cheesecake *(v)* | graham cracker crust with berry compote
flourless chocolate cake *(v) (gf)* | mango purée, sweetened vanilla cream



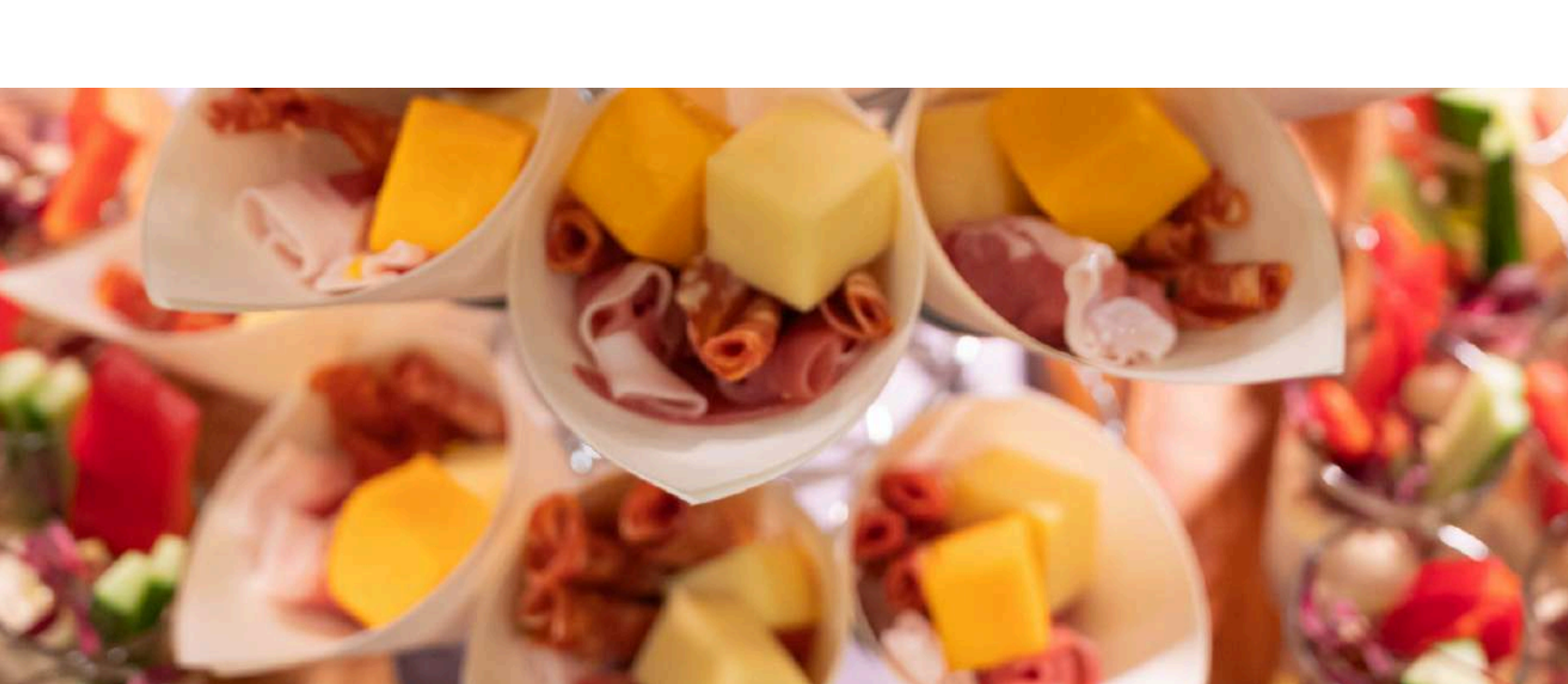
Receptions

Passed Hors d'Oeuvres

Prices are per piece. 25 per piece minimum. Available passed or stationed. 60 minutes of service.
Gluten Free and Vegan options available upon request. Additional fees may apply.

COLD

avocado toast *(vg) 9*
sprouted wheat crostini, shaved radish, cherry tomatoes, tajin spice
caprese skewers *(vg) (gf) 9*
cherry tomatoes, fresh mozzarella, pepperoncini, basil & balsamic glaze
jumbo shrimp cocktail shooter *(gf) (df) 9*
house-made horseradish cocktail sauce
mini new england lobster roll *12*
butter toasted bun, lobster salad, lemon aioli & chives
tuna poke cone *(gf) (df) 14*
fresh ahi tuna, sesame seed, scallion, edamame puree
grilled crostini *(v) 9*
honey ricotta, marinated mushroom, micro basil
crudité shooter *(vg) 11*
baby vegetables, hummus, olive tapenade
grilled shrimp *(gf) (df) 12*
sweet chili sauce, micro arugula
mini caviar tart *15*
egg, caper, sour cream, Italian sturgeon caviar
charcuterie cone *(gf) 13*
Italian meats, cheddar, smoked gouda, olive, almond
ceviche shooter *(gf) (df) 11*
chilled shrimp, peppers, jalapeno, cilantro, lime dressing



Passed Hors d'Oeuvres

Prices are per piece. 25 per piece minimum. Available passed or stationed. 60 minutes of service. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

HOT

apple smoked bacon wrapped medjool dates *(gf) 9*
black pepper goat cheese, maple syrup gastrique
crispy vegetable-potato samosa *(v) 9*
mango chutney
crispy tempura cauliflower *(gf) (df) 9*
chili coriander agave syrup
exotic mushroom arancini *(v) 9*
truffled aioli & grated parmesan
spicy shrimp toast *(df) 9*
soy mayo, scallions and toasted sesame seed
braised pork bbq bao bun *(df) 10*
hoisin sauce, scallions
chicken empanadas *(df) 10*
smoked paprika aioli
mini beef wellington *11*
beef short rib, exotic mushrooms & horseradish cream
seared maryland crab cake *11*
corn salsa, pickled red onion, lime crème
fried green olives *(v) 9*
spicy aioli
mini kobe beef meatloaf *(df) 10*
tomato reduction
wild phyllo triangle *(v) 12*
roasted garlic aioli, white truffle
falafel pita *(v) (df) 8*
tzatziki sauce
mini cheese short rib quesadilla *10*
salsa verde
shao mai *(df) 11*
pork dumpling, honey chili soy glaze
yaka tori chicken *(df) 10*
hot sweet sesame reduction
yaka tori beef *(df) 12*
sweet plum, black sesame seed
chicken rillette tart *12*
dark cherry, pistachio
smoked brisket roll *15*
smoked gouda cheese, chimichurri sauce
short rib shooter *14*
potato puree, white truffle







Reception Starters

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

THE WINDY CITY | Chicago Classics
65 per guest
mini chicago style hot dogs *(df)* | onions, mustard, pickle, relish, sport peppers, celery salt
mini chicago beef sandwiches *(df)* | shaved beef, local giardiniera
homemade potato chip cones *(df) (gf)* | truffle aioli, honey tomato barbeque
mini polish sausage *(df)* | carmelized onion, whole grain mustard

ARTISANAL CHEESE & CHARCUTERIE BOARD
50 per guest | can be ordered based on 25% of total guaranteed guests
variety of local and imported cheeses *(v)*
fruit preserves, rosemary honey, candied walnuts, almonds, preserved cherries, dried fruit, grapes, whole grain mustard, artisanal crackers, assorted sweet and savory breads
variety of local and imported cured meats *(df)*
dijon mustard, charred chili-orange marmalade, assorted olives, cornichons, grilled artichokes, house pickles, grilled ciabatta and sliced baguette

SUSHI
75 per guest | four pieces of each per person
philadelphia roll *(gf)*
california roll *(gf)*
spicy tuna roll *(df) (gf)*
salmon nigiri *(df) (gf)*
house banchan *(df)* | kimchi, spicy asparagus, steamed eggplant, soy, maple potatoes
accompaniments | soy sauce, pickled ginger, sweet chili sauce, wasabi, chop sticks

DEEP OCEAN
75 per guest | one piece of each per person
chilled olive oil shrimp *(gf) (df)*
snow crab claws *(gf) (df)*
oysters on the half shell *(gf) (df)*
half lobster tails *(gf) (df)*
ceviche *(gf) (df)*
tuna poke *(df)*
accompaniments | lemon, classic mignonette, classic cocktail sauce, raw horseradish, jalapeño-cucumber mignonette, hot sauce, crackers

DIPS AND CHIPS STATION
45 per guest
hummus *(vg) (gf)* | roasted red pepper, zatar sesame
roasted eggplant dip *(vg) (gf)* | tahini, olive oil, chili crunch
sweet pea hummus *(v) (gf)* | garlic, honey ricotta, pepitas, asiago
accompaniments *(vg)* | baby carrots, rainbow radish chips, curried pita chips
olives *(vg) (gf)* | assorted marinated, rosemary







Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CAVIAR STATION

85 per guest

italian sturgeon caviar | three different types
onion, capers, egg, parsley, creme fraiche, toast points
ketel one add on available

RISOTTO STATION *(gf)*

70 per guest | chef attendant included

arborio rice | extra virgin olive oil, parmesan cheese
flavors
exotic mushroom with white truffle
sweet pea and spicy shrimp
artichoke, tomato fennel saffron broth

PASTA

68 per guest | select three pastas

- **orecchiette** | basil pesto, peas, spicy shrimp, white wine butter sauce
- **penne** *(v)* | mushroom cream sauce, caramelized onions, ricotta, madeira
- **lasagna** *(v)* | pasta layers with tomato sauce, mozzarella, ricotta, parmigiano-reggiano
- **fusili** | bolognese, red wine, asiago cheese
- **rigatoni** *(v)* | fresh tomato garlic basil sauce, bocconcini mozzarella

SLIDERS

58 per guest | select 3 sliders

- **classic slider** | beef patty, pickles, lettuce, tomato, american cheese
- **steakhouse slider** | beef patty, blue cheese, caramelized onions, apple smoked bacon
- **barbecue pulled pork** *(df)* | pickles, cabbage slaw
- **crispy nashville chicken** | grilled pickles, sweet and spicy hot sauce, cheddar cheese
- **mini beyond burger** *(vg)* | vegan provolone, tomato, pickled red onion, vegan truffle aioli

tater tots *(vg) (gf)* | assorted flavor shakers, ketchup
southern style *(v) (gf)* | coleslaw

SMOKEHOUSE

70 per guest

smoked brisket *(df) (gf)*
smoked chicken thighs *(df) (gf)*
pulled pork shoulder *(df) (gf)*
aged cheddar mac and cheese *(v)*
southern style coleslaw *(v) (gf)*
bread and butter pickles *(vg) (gf)*
burger buns *(v)* | white bread
barbecue sauces | carolina, spicy chipotle, alabama white, house-made sweet kansas style sauce

Reception Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

STREET TACOS

65 per guest | select three proteins

- **grilled marinated flank steak** *(gf) (df)*
- **pork shoulder al pastor** *(gf) (df)*
- **adobo grilled chicken** *(gf) (df)*
- **chili-lime shrimp** *(gf) (df)*
- **charred pepper and mushrooms asada** *(vg) (gf)*
- **seared tofu** *(vg) (gf)* | mojo de ajo, roasted tomatillos
- **beyond meat adobo** *(vg) (gf)*

corn and flour tortillas *(vg)*
toppings | cilantro-onion, radish, sliced jalapeno, pico de gallo, crema, lime, hot sauces
mexican street corn salad *(v)* | chili, mayonnaise, queso fresco, cilantro, lime
tortilla chips *(vg) (gf)* | salsa rojo, salsa verde
guacamole *(vg) (gf)* | *+4 per guest*

CHICAGO STYLE PIZZA

90 per guest | select two pizzas and one salad

- **deep dish pizza** | pepperoni, sausage or cheese
- **antipasto salad** *(df) (gf)* | romaine and iceberg lettuce, diced salami, tomatoes, artichokes, marinated red peppers, provolone, olives, pepperoncini, sweet garlic and herb vinaigrette
- **traditional caesar salad** | romaine, parmigiano-reggiano, shaved croutons, caesar dressing

beef and pork meatballs braised in tomato sauce *(df)*
potatoes *(vg) (gf)* | vesuvio style
garlic bread *(v)*

ASIAN STATION

75 per guest
toasted peanut noodles *(vg)* | scallions, sesame seed, chili
pot stickers *(df)* | soy chili glaze, scallions
shrimp spring rolls *(df)* | sweet chili glaze
yaka tori *(df)* | beef, chicken, shrimp



Reception Carving Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 25 guests is required for all reception menus. A $200 fee will be added for groups below 20 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CARVING STATIONS

carving stations sold per person. 25 persons minimum per protein.
Includes choice of 2 sides, add an additional side for $8 per person.
Served with artisanal rolls. one attendant per 75 guests.
$150 per attendant | serving size portion (4oz).

rosemary roasted turkey breast *(gf) (df)* | mustard jus, pickled cranberries
42 per person

oven roasted beef tenderloin *(gf) (df)* | charred jalapeño chimichurri
50 per person

lemon herb roasted salmon *(gf) (df)* | italian salsa verde
49 per person

orange glazed pork tenderloin *(gf) (df)* | pickled tomato, habanero mojo
40 per person

ribeye *(gf)* | horseradish cream sauce
55 per person

SIDE ITEMS FOR CARVING STATIONS

crispy brussels sprouts *(v) (gf)* | garlic seasoning, parmesan, chili, olive oil

grilled asparagus *(v) (gf)* | lemon aioli

roasted curried cauliflower *(vg) (gf)* | madras curry, poached golden raisins

fingerling potatoes *(vg) (gf)* | crispy shallots, herb oil

sweet potato mash *(v) (gf)* | lime, irish butter, brown sugar





Dinner

Dinner Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all dinner stations. Any substitutions will incur fees. A $200 fee will be added for groups below 20 guests. All dinner stations served with regular and decaffeinated coffee and a selection of Mighty Leaf teas. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

SEARS TOWER
140 per guest | select one salad
- **mini wedge salad** | bacon, grated egg, tomatoes, red onions, chives, blue cheese dressing
- **frisée, arugula, radicchio salad** *(v)* | blue cheese, candied walnuts, pears, tarragon-shallot vinaigrette

shortrib *(gf)* | baby onions, wild mushrooms, pickled shallot herb butter
roasted chicken breast *(gf)* | crème fraîche potato purée, lemon-thyme jus
lobster mac and cheese | shell pasta, white cheddar and gruyère cheese sauce, fresh herb bread crumbs
grilled asparagus *(v) (gf)* | lemon butter, garlic, parmigiano-reggiano
artisanal rolls *(v)*
macaron towers *(v) (gf)*
mini brown butter apple tarts *(v)*
cheesecake *(v)*

BUCKINGHAM FOUNTAIN | Pasta
140 per guest | select three pasta dishes
- **orecchiette** | basil pesto, peas, spicy shrimp, white wine butter sauce
- **penne** *(v)* | mushroom cream sauce, caramelized onions, ricotta, madeira
- **lasagna** *(v)* | pasta layers with tomato sauce, mozzarella, ricotta, parmigiano-reggiano
- **fusili** | bolognese, red wine, asiago cheese
- **rigatoni** *(v)* | fresh tomato garlic basil sauce, bocconcini mozzarella

braised italian sausage and peppers *(gf)*
traditional caesar salad | romaine, parmigiano-reggiano, shaved croutons, caesar dressing
tiramisu | soaked biscuits, espresso, marsala, mascarpone cheese, dark cocoa

WRIGLEYVILLE | All Veggie
155 per guest
caprese skewers *(v) (gf)* | mozzarella, cherry tomato, artichoke, and basil
greek salad *(v) (gf)* | feta, olives, cucumber and lemon oregano dressing
warm naan bread *(vg)* | tzatziki, baba ghanoush and hummus
eggplant parmesan *(v)* | marinara and mozzarella
paneer tikka masala *(v) (gf)* | basmati rice
roasted potatoes *(vg) (gf)* | rosemary and garlic
grilled asparagus *(vg) (gf)* | lemon zest
sweet corn succotash *(vg) (gf)*
quinoa pilaf *(vg) (gf)* | dried fruits and almonds
mini cheesecakes *(v)*

THEATER DISTRICT | Vegan
140 per guest
roasted tomato and garlic soup *(vg) (gf)*
roasted beets & citrus salad *(vg) (gf)* | arugula, toasted walnuts, and orange vinaigrette
mediterranean chick pea salad *(vg) (gf)* | cucumber, cherry tomato, red onion, parsley, and lemon tahini dressing
baba ghanoush *(vg) (gf)* | olive oil drizzle
stuffed bell peppers *(vg) (gf)* | quinoa, black beans, corn and chipotle tomato sauce
coconut curry *(vg) (gf)* | vegetables & chickpeas, served with jasmine rice
charred broccolini & asparagus *(vg) (gf)* | lemon zest
sweet corn succotash *(vg) (gf)* | bell peppers and herbs
vegan chocolate mousse shooters *(vg) (gf)* | coconut whipped cream
coconut chocolate macaroons *(vg) (gf)*

Dinner Stations

Per person pricing is based on 90 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all dinner stations. A $200 fee will be added for groups below 20 guests. All dinner stations served with regular and decaffeinated coffee and a selection of Mighty Leaf teas.
Gluten Free and Vegan options available upon request. Additional fees may apply.

WESTERN AVENUE | Italian
150 per guest
traditional caesar salad | romaine, parmigiano-reggiano, shaved croutons, caesar dressing
traditional italian meatballs | veal reduction, polenta, pesto
orechiette pasta | fennel sausage, broccolini, parmesan tomato sauce
parmesan crusted white fish | garlic broccolini, roasted red pepper cream sauce
roasted garlic chicken *(df) (gf)* | lemon, oregano, onions, peas
foccacia *(v)* | herb and salt flakes, olive oil
tiramisu *(v)* | soaked biscuits, espresso, marsala, mascarpone cheese, dark cocoa
cannolis *(v)* | chocolate chips, ricotta, pistachio

KEDZIE AVENUE | Indian
155 per guest
samosas *(v)* | potato, mint cilantro sauce
butter chicken *(gf)* | cashew, peppers, onions, tomato, yogurt
tandoori chicken *(df) (gf)* | quarter grilled chicken, onions, cilantro
matar paneer *(v) (gf)* | roasted root vegetables, paneer cheese, spicy curry sauce
vegetable biryani *(v) (gf)* | spicy vegetables, red onion, saffron, yogurt sauce
basmati rice *(vg) (gf)*
naan *(vg)* | garlic, plain
coconut mango parfait *(v)*

26TH STREET | Mexican
140 per guest
tortillas & dip *(v) (gf)* | guacamole, sour cream, salsa verde, salsa roja, pico de gallo
shrimp ceviche *(df) (gf)* | peppers, jalapeno, onions, lime juice, cilantro
tacos | *corn and flour* | *choice of three*
- **barbacoa** *(df) (gf)* | braised beef, spices
- **pork carnitas** *(df) (gf)* | roasted pork
- **chicken tinga** *(df) (gf)* | braised chicken, tomato, cilantro
- **chili lime shrimp** *(df) (gf)*
- **asado poblano peppers & potatoes** *(vg) (gf)*

mexican street corn *(v) (gf)* | grilled corn, chili, mayo, cotija cheese, cilantro, lime
arroz verde *(vg) (gf)* | cilantro rice
black beans *(vg) (gf)*
sopapilla *(v)* | fried dough, cinnamon sugar, chocolate sauce, raspberry sauce
tres leches cake *(v)* | whole milk, condensed milk, evaporated milk, vanilla cake

LAKE SHORE DRIVE | Mediterranean
135 per guest
hummus *(vg) (gf)* | roasted garlic, tahini, olive oil, oregano
skordalia *(vg) (gf)* | red wine vinegar, garlic, lemon
mediterranean chicken *(df) (gf)* | oregano, lemon, onions, olives
mediterranean snapper *(df) (gf)* | fennel, leeks, crushed tomato, saffron broth
greek potatoes *(vg) (gf)* | lemon, mustard, olive oil, oregano
baklava *(v)* | dried fruit, phyllo dough, vanilla syrup, nuts
sesame cookies *(v)*







Gold Plated Dinner

Guaranteed number of guests must match anticipated attendance. 120 minutes of service. Per guest pricing is based on a three course meal to include soup or salad, two entrées, and dessert. An additional entreé can be added for $15. Tableside entrée selection available for an additional $15 per guest (two entrée maximum). Minimum guarantee of 8 guests up to 150 for all gold plated dinner menus. All dinner served with regular and decaffeinated coffee and a selection of Mighty Leaf teas. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

SOUP

select one soup

butternut squash bisque *(v) (gf)* | spiced crème fraîche, crispy kale chips
smoked mozzarella and tomato soup *(v) (gf)* | pistachio pesto
mushroom and farro soup *(vg)* | leek, kale, roasted tomato
spicy lobster bisque *(gf)* | *+10 per guest* | sautéed lobster, herbs
sweet crab bisque *(gf)* | *+10 per guest* | butter poached crab, aleppo chili

SALAD

select one salad

shaved vegetables *(v) (gf)* | frisée, herbs de provence, goat cheese, lemon-herb vinaigrette
artisanal leafy greens *(v) (gf)* | carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
traditional caesar | romaine, parmigiano-reggiano, torn croutons, caesar dressing
grilled brussels sprouts | forest mushroom, farro, arugula, pancetta, mustard vinaigrette

DESSERTS

select one dessert

valrhona chocolate mousse *(v) (gf)* | berry compote & chocolate brittle
caramelized lemon tart *(v)* | fresh raspberries, caramel glaze
honey yogurt & citrus salad *(v) (gf)* | greek yogurt panna cotta, mulled fruit & spiced walnuts
st. louis buttercake *(v)* **|** chantilly cream, pistachio & pomegranate
spiced carrot cake *(v)* | golden raisins-walnuts & cream cheese frosting
fresh fruit & berries *(vg)* | sliced freshed melons and berries



Gold Plated Dinner

Guaranteed number of guests must match anticipated attendance. 120 minutes of service. Per guest pricing is based on a three course meal to include soup or salad, two entrées, and dessert. An additional entreé can be added for $15. Tableside entrée selection available for an additional $15 per guest (two entrée maximum). Minimum guarantee of 8 guests up to 150 for all gold plated dinner menus. All dinner served with regular and decaffeinated coffee and a selection of Mighty Leaf teas. Gluten Free and Vegan options available upon request. Additional fees may apply.

ENTRÉES

SEAFOOD

pan seared faroe island salmon *(df) (gf)* | *125 per guest*
heirloom cauliflower, marble potatoes, poached raisins and piquillo coulis
crusted chilean seabass | *135 per guest*

POULTRY AND PORK

roasted airline chicken breast *(df) (gf)* | *95 per guest*
carrot purée, caramelized pearl onions, grilled broccolini, heirloom cauliflower, italian salsa verde & thyme-lemon jus
roasted half amish chicken *(gf)* | *110 per guest*
roasted fennel, farro, kalamata olives, cucumber tzatziki sauce & heirloom tomato-arugula salad
grilled berkshire pork chop *(gf)* | *110 per guest*
goat cheese polenta, roasted root vegetables, brussel sprout salad & grain mustard jus
new zealand lamb rack *(df)* | *125 per guest*
freekeh-baby carrot salad & date-ginger purée

BEEF

pan seared flat iron steak *(gf)* | *165 per guest*
7 oz., apple- potato gratin, savory streusel & apple-veal demi
grilled beef filet *(gf) (df)* | *180 per guest*
8 oz. beef tenderloin, potato-mushroom, grilled asparagus, confit trumpet mushroom & truffle demi
prime new york strip steak *(gf)* | *160 per guest*
12 oz. grilled new york strip steak, potato purée, baby carrots, spinach gratin & pickled shallot-herb butter
smoked ribeye steak *(gf) (df)* | *190 per guest*
smoked and grilled 12 oz. ribeye, cauliflower purée, confit marble potatoes, frisée, pickled fennel salad & apple smoked bacon vinaigrette

VEGETARIAN

vegetable-chick pea ragout *(vg) (gf)* | *170 per guest*
baby carrots, cauliflower, piquillo peppers, chick peas, marble potatoes, crispy poppadum & indian red curry
pan seared potato gnocchi *(v)* | *185 per guest*
wild mushrooms, peas, shredded kale, crème fraiche, & parmigiano-reggiano



Chicago Steakhouse Dinner (Family Style)

Guaranteed number of guests must match anticipated attendance. 120 minutes of service. $155 per person. Per guest pricing is based on a three-course meal to include soup or salad, two entrées, and dessert. An additional tableside entreé can be added for an additional $30 per guest. (four entrée maximum). Minimum guarantee of 20 guests is required for all steakhouse dinners. All dinner served with regular and decaffeinated coffee and a selection of Mighty Leaf teas. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

SALAD | *select either one soup -or- salad*
caprese *(v) (gf)* | heirloom tomato, fresh mozzarella, rustic basil pesto, aged balsamic
mini wedge | bacon, grated egg, tomato, red onion, chives, blue cheese dressing
artisan leaf greens *(vg) (gf)* | carrot, radish, cherry tomato, cucumber, balsamic vinaigrette
traditional caesar | romaine, parmigiano reggiano, croutons, house caesar dressing
baby greens *(v) (gf)* | goat cheese, herbs de provence, white balsamic vinaigrette

SOUP | *select either one soup -or- salad*
butternut squash | maple crema
lobster bisque (gf) | +8 per guest | tomato, creme fraîche, tarragon, lobster, brandy
vegetable minestrone (df) | pasta, carrots, celery, onion, tomato, oregano, tomato base
butternut squash bisque (v) (gf) | spiced crème fraîche, kale chips

ENTRÉES | *select two*
ribeye *(gf) (df)*
new york strip *(gf) (df)*
filet mignon *(gf) (df)* | *+10 per guest*
colorado lamb chops *(gf) (df)*
pork tenderloin *(gf) (df)*
half roasted chicken *(gf) (df)*
halibut *(gf) (df)* | based on availability
faroe island salmon *(gf) (df)*
fresh lobster *(gf)* (2lb average) | *+MKT per guest*

SIDES | *select two*
lobster mac and cheese
truffle mac and cheese *(v)*
lemon grilled asparagus *(vg) (gf)*
brussel sprouts *(vg) (gf)* | orange zest, chili
cauliflower gratin *(v)*
charred broccolini *(vg) (gf)* | lemon butter, chili flakes
roasted forest mushrooms *(v) (gf)* | garlic butter, soft herbs
creamed spinach *(v) (gf)*
potato puree *(v) (gf)* | crème fraîche
roasted sweet potatoes *(vg) (gf)* | bourbon brown sugar
roasted creamed corn *(v) (gf)* | parmigiano reggiano, chili powder, lime, cilantro
twice baked potato *(gf)* | pepper bacon, crème fraîche, aged cheddar, chives

SAUCES | *select two*
béarnaise *(v) (gf)* | caramelized onion demi-glace *(gf)*
chimichurri *(vg)* | house made steak sauce
gorgonzola butter *(v)* | bone marrow butter *(gf)*
italian salsa verde *(vg)* | lemon beurre blanc *(vg) (gf)*

DESSERT | *select two*
lemon cheesecake parfait *(v)* | lemon curd, ricotta mousse, graham cracker
triple chocolate truffle cake *(v)* | devil's food, whipped bittersweet ganache, raspberries
strawberry rhubarb crumble pie *(v)* | tahitian vanilla bean ice cream
roasted apple pie *(v)* | tahitian vanilla bean ice cream
chocolate pecan pie *(v)* | tahitian vanilla bean ice cream

MIGNARDISE | *+6 per guest*
chef's assortment | truffles, cookies

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Desserts

Petite Sweets

Per person pricing is based on 60 minutes of service. Minimum guarantee of 20 guests is required for all dessert stations. A $200 fee will be added for groups below 20 guests. Recommended 2-3 pieces total per guest. Served passed or displayed. Two dozen minimum per flavor. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

TWO BITE CUPCAKES
6 each
red velvet
double chocolate
lemon delight
peanut butter banana
tahitian vanilla bean
carrot cake | walnut

TARTLETS
6 each
toasted s'more
berry citrus brûlée
lemon
key lime
dark chocolate raspberry
brown butter apple

SHOOTERS
8 each

berries and cream
yogurt mousse, yellow cake

chocolate mousse (gf)
caramel sauce, sea salt, chantilly

in the tropics
coconut, passion fruit, vanilla bean-pineapple

caramel pots de crème (gf)
vanilla, raspberries, almond crunch

cheesecake
walnut graham cracker & lemon curd

COOKIE BITES
7 each
double chocolate chip
cinna sugar
toasted peanut butter
double espresso







Dessert Stations

Per person pricing is based on 60 minutes of service. Minimum guarantee of 24 guests is required for all dessert stations. A $200 fee will be added for groups below 24 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

CHOCOLATE LOVERS
33 per person
chocolate fudge cake
chocolate bark
chocolate covered assorted nuts
chocolate brownies
chocolate espresso cookies
chocolate

TABLE OF MINI
36 per guest
mini house made tarts | assorted
cookie bites
mini butter cream cupcakes
mini macaroons

WIT CELEBRATION CAKE TABLE
55 per guest
dark fudge chocolate 5 layer cake
jumbo carrot cake
chicago best cheesecake
lemon raspberry cake
mint chocolate bundt cake
olive oil cake

LUX BAR
48 per guest
meyer lemon bar
coconut chocolate bar
hazelnut crunch bar
opera bar
carrot cake bar
dark cherry chocolate walnut bar





Dessert Stations

Per person pricing is based on 60 minutes of service. Minimum guarantee of 24 guests is required for all dessert stations. A $200 fee will be added for groups below 24 guests. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

GELATO CART

25 per guest | select three

tahitian vanilla gelato
chocolate gelato
hazelnut gelato
pistachio gelato
stracciatella gelato
raspberry sorbetto
mango sorbetto
coconut sorbetto
lemon sorbetto
gourmet ice cream cookie sandwiches

DESSERTS BY THE DOZEN

signature all butter cookies | *60*
buttercream cupcakes | *72*
candy bar cupcakes | *60*
macaroons | *60*
fresh fruit, berry, chocolate covered nuts bowls | *70*
coconut tampico shooters | *72*
double chocolate valrohna layered shooters | *60*
lemon raspberry mousse shooters | *60*





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Late Night

Late Night Bites

Per person pricing is based on 45 minutes of service. Guaranteed number of guests must match anticipated attendance. Minimum guarantee of 20 guests is required for all late night bite stations. A $200 fee will be added for groups below 20 guests. Serve time 10pm or later. *Gluten Free and Vegan options available upon request. Additional fees may apply.*

STREET TACOS

24 per guest | select two proteins

- **grilled steak**
- **grilled chicken**
- **al pastor** | grilled pineapple, onions, cilantro, salsa rojo
- **beyond meat adobo** | *+3 per guest*

house made tortilla chips
accompaniments | salsa rojo, salsa verde, tomato, onion, cilantro, sour cream and assorted hot sauces
guacamole | *+4 per guest*

CHICAGO CLASSICS

28 per guest
mini italian beef | giardinara
mini chicago hot dogs
mini soft baked pretzels | beer mustard, spicy cheese dip
garrett's popcorn | chicago mix, cheddar and caramel

SLIDERS

28 per guest | select two sliders

- **steak house slider** | beef patty, peppered bacon, blue cheese, a-1 aioli, lettuce, tomato
- **bbq pork sliders** | southern style slaw
- **classic cheese slider** | american cheese, pickles, onions, shredded lettuce, special sauce
- **mini new england lobster roll** | *+6 per guest* | lemon aioli, celery, chives
- **crispy nashville chicken** | grilled pickles, sweet and spicy hot sauce, cheddar cheese
- **beyond burger** | vegan cheese, truffle veganaise, pickles, tomatoes

house made chips | classic zesty ranch, barbeque, salt and vinegar



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Beverages

Banquet Bar Offerings

CASH BAR

Cash bar will be charged to the guest. Cash bar prices are inclusive of a 24% service charge and an 11.75% tax. There is a $500 per bar sales minimum for all bars. Bartender fees are $150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). Cashier fees are $150 per cashier for Cash Bars Only. No shots are offered with a cash bar, unless specified by the client.

HOSTED BAR

Hosted bar options will be charged based on consumption with the option to set a price cap per drink. Hosted bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are $150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with a hosted bar.

PACKAGE BAR

There are 4 options for a package bar that is charged per hour, per guest. Package Bar product options for spirits, wine, and beer are set by the venue. Changes in any product options may come with an additional charge. Package Bar prices are exclusive of a 24% service charge and an 11.75% tax. Bartender fees are $150 per bartender. One bartender will be assigned per every 75 guests (50 guests for the ROOF). No shots are offered with packaged bars. Drinks can be served on the rocks, neat, or martini style. However, specialty and classic cocktails are not included. Packages and pricing are below.

BANQUETS HOSTED BAR OPTIONS

premium hosted bar pricing:
spirits: *16 per drink*
wines: *14 per glass*
beer: *10 per drink*
non-alcoholic: *8 per drink*

platinum hosted bar pricing:
spirits: *18 per drink*
wines: *16 per glass*
beer: *10 per drink*
non-alcoholic: *8 per drink*

diamond hosted bar pricing:
spirits: *20 per drink*
wines: *18 per glass*
beer: *10 per drink*
non-alcoholic: *8 per drink*



Banquet Bar Offerings

BEER & WINE BAR
package bar pricing:
2 hours | 42 per guest
3 hours | 52 per guest
4 hours | 62 per guest

wine
choice of premium or platinum selections

premium
pinot grigio, chardonnay, cabernet sauvignon, pinot noir, cava brut

platinum
sauvignon blanc, chardonnay, cabernet sauvignon, zinfandel, cava brut

beer
bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale

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PREMIUM BAR
package bar pricing:
includes one seasonal craft cocktail or classic cocktail
2 hours | 58 per guest
3 hours | 68 per guest
4 hours | 78 per guest

spirits
absolut vodka, beefeater gin, flecha azul tequila, sailor jerry rum, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, dewar's white label scotch

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and prosecco

beer
bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale

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PLATINUM BAR
package bar pricing:
includes one seasonal craft cocktail or classic cocktail
2 hours | 66 per guest
3 hours | 78 per guest
4 hours | 90 per guest

spirits
absolut vodka, tito's vodka, beefeater gin, flecha azul tequila, don julio reposado, bacardi superior rum, sailor jerry rum, whistle pig piggyback rye, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, glenlivet 12-year scotch, d'usse cognac

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and cava brut

beer
bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale

Banquet Bar Offerings

DIAMOND BAR
package bar pricing:
includes one seasonal craft cocktail
2 hours | 70 per guest
3 hours | 84 per guest
4 hours | 94 per guest

spirits
absolut vodka flavors, tito's vodka, grey goose vodka, bombay sapphire gin, flecha azul tequila, don julio reposado, bacardi superior rum, sailor jerry rum, whistle pig piggyback rye, jameson irish whiskey, maker's mark, jack daniel's tennessee whiskey, glenlivet 12-year scotch, d'usse cognac

wine
chardonnay, sauvignon blanc, pinot noir, cabernet sauvignon and cava brut

beer
bud light, corona, stella artois, lagunitas ipa, goose island 312 wheat ale, and local favorites



theWit Wine Offerings – Full Wine Menu Options

All pricing is charged per bottle.

SPARKLING

veuve clicquot | rose, champagne, france | *275*
moet & chandon | imperial rose, champagne, france | *240*
veuve clicquot yellow label | brut, champagne, france | *200*
moet & chandon imperial | brut, champagne, france | *125*
g.h mumm cordon | brut, champagne, france | *82*
bollicini | prosecco, veneto, italy | *68*
avissi | prosecco, treviso, italy | *64*
bertrand cremant | sparkling brut rose, napa valley, california | *64*
les allies | brut rose, france | *64*
querena | cava brut, requena, spain | *50*

WHITE WINES

steven kistler, "les noisetiers" | chardonnay, sonoma coast, california | *185*
sequoia grove | chardonnay, napa valley, california | *150*
duckhorn vineyards | sauvignon blanc, north coast california | *85*
jordan | chardonnay, russian river valley, california | *82*
sonoma-cutrer | chardonnay, sonoma valley, california | *82*
chalk hill | sauvignon blanc, sonoma county, california | *82*
august kessler "r" | riesling, rheingau, germany | *66*
terlato | pinot grigio, veneto, italy | *66*
ruffino | moscato d'asti, piedmont, italy | *64*
wairau river | sauvignon blanc, marlborough, new zealand | *61*
mohua | sauvignon blanc, marlborough, new zealand | *60*

ROSE & GOLD

miraval | rosé, provence, france | 72
summer water rosé | central coast, california | *70*
gerard bertrand, cotes de roses | rosé, languedoc, france | *68*
gerard bertrand, orange gold | white blend, france | *64*

RED

sequoia grove | cabernet sauvignon, napa valley, california | *150*
belle glos | pinot noir, santa lucia highlands, california | *100*
quilt | cabernet sauvignon, napa valley, california | *95*
chateau saint andre corbin | bordeaux, france | *91*
walt "la brisa" | pinot noir, sonoma county, california | *84*
loveblock | pinot noir, marlborough, new zealand | *82*
siduri | pinot noir, santa barbara, california | *70*
elemental | cabernet sauvignon, central valley, chile | *68*
zuccardi 'serie a' | malbec, valle de uco, mendoza, argentina | *66*
barossa valley estate | red blend, barossa valley, australia | *64*
keep it chill | beaujolais/gamay blend, california | *64*
firesteed | pinot noir, willamette valley, oregon | *61*
m. chapoutier "belleruche" | grenache, syrah, cotes-du-rhone, france | *60*
bonanza by camus | cabernet sauvignon, california | *60*





Terms & Guidelines

Meetings & 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 CHARGE

All food and beverage charges are subject to tax and service fees. Food and beverage tax is currently 12% 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) business 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.

Meetings & Events Guidelines

SECURITY

For ROOF and Special Events Only - We require a minimum of (1) one guard for Gallery, (2) two Guards for the entire space. For full buy outs of entire ROOF space or Gallery, additional security is required at the client's expense. Additional security may be required due to total guest count at $250 per security guard. Any event that is 4 hours or more requires a security charge of $300 per security guard. This is to ensure privacy for your guests. Security is required with a total guest count of 100 or more.

ADDITIONAL SERVICES

- Coat Check: Coat check services are available for all events and are charged at $150 per attendant with one attendant assigned to every 100 guests.
- Valet: Valet parking is offered through the hotel and can be billed through your master account or individually to your guests.
- Parking: Discounted parking rates are $40 for single events. Overnight parking rates are $86. Parking and service charges are subject to change without notice.
- Roof Furniture Removal: Any requested furniture removal from the ROOF is subject to a $5,000 removal fee.
- Phoenix Lounge Furniture Removal: Any requested furniture removal from the Phoenix Lounge is subject to a $1,000 removal fee.

SPECIAL MEAL REQUESTS

Our team of Culinary Professionals will be happy to customize, tailor, or source specialty menus upon request; including but are not limited to gluten-free, vegetarian, vegan, Kosher, Halal, paleo, or any other special dietary needs.



Additional Information

A variety of upgraded chairs and linens are available through our vendors. Ask your Catering Sales Manager for a custom quote!

Taxes and fees are not included in the pricing listed above. Food and beverage tax is currently 12%. 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.

We can hand out gift bags to your guests at check in for $5 a bag, or deliver to their rooms for $7 a bag.

theWit

A HILTON HOTEL

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www.thewithotel.com/plan-your-event

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