theWit

A HILTON HOTEL

Meetings + Events

# Small Group Meetings

Curated selections for meetings and dinners of 10–20 guests.

BREAKFAST • BREAKS • LUNCH • DINNER • BEVERAGES



# Breakfast Stations

Per person pricing is based on 60 minutes of service. 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.*

*A $200 Small Group Production Charge is added to each menu on this page for groups of 10–19 guests.*

## **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 shrimp or smoked salmon +8 per guest (gf) (df)*

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## **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 shrimp or smoked salmon +8 per guest (gf) (df)*



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## **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 shrimp or smoked salmon +8 per guest (gf) (df)*

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## **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 Additions

Priced by the dozen.
*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 |
| **croissants** *(vg)* | 108 per dozen |
| **croissant breakfast sandwich** | 168 per dozen |
| scrambled eggs, bacon, pepper jack cheese, tomato | |
| (option for veggie sausage available upon request) | |
| **spinach veggie frittata** *(v) (gf)* | 144 per dozen |
| egg, spinach, mozzarella, herb egg sauce | |
| **mushroom veggie frittata** *(v) (gf)* | 168 per dozen |
| egg whites, peppers, mushrooms, onions, mozzarella | |







# Breaks

Per person pricing is based on 30 minutes of service.
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## BOARD ROOM TRAYS

*26 per guest | select 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
**garrett 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

## SWEET TASTES

*30 per guest*

**chocolate dipped pretzels** *(v)*
**chocolate truffles** *(v)*
**macaroons** *(v)*

## SLIM FIT

*24 per guest | (vg)*

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

## BUILD YOUR OWN TRAIL MIX

*20 per guest | (vg)*

**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

## SMOOTHIES

*individual 10oz | 14 per guest | no substitutions*
*minimum order: 16 guests*

**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

# Meeting Snacks

Grab & go selections are charged by consumption.
Sweet treats are priced by the dozen.
*Gluten Free and Vegan options available upon request.*
*Additional fees may apply.*

## GRAB & GO

*by consumption*

| | |
|---|---|
| **kettle brand chips** *(vg)* \| assorted flavors | 7 each |
| **skinny pop popcorn** *(vg) (gf)* \| assorted flavors | 7 each |
| **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 |
| **kind granola bars** *(v) (gf)* | 8 each |
| **allergen free snack bars** *(gf)* | 8 each |
| **garrett popcorn** *(v)* \| chicago mix | 12 each |

*upgrade to tin for 49 each*

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## SWEET TREATS

*by the dozen | 96 per dozen*

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





# Lunch Stations

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### **ADAMS** | American

*67 per guest* | *select one salad* | *select one protein*

*one option per person to-go boxed lunch includes bagged chips, pasta salad, sandwich, cookie, soft drink or bottled beverage*

**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

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### **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

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### **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

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## **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

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## **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

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## **LASALLE** | Sliders

*65 per guest | 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

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**MAXWELL** | Smokehouse

*65 per guest* | *select two proteins*

- **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







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## 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

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## 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)*

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## 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** *(vg) (gf)* | peppers, jalapeno, onions, lime juice, cilantro
**black beans** *(vg) (gf)*
**sopapilla** *(v)* | fried dough, cinnamon sugar, chocolate sauce, raspberry sauce

# Plated Lunch

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 the full group count. Tableside entrée selection available for an additional $15 per guest (two entrée maximum). Served with regular and decaffeinated coffee and a selection of Mighty Leaf teas.

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## SOUP

*select one*

**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

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## SALAD

*select one*

**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



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## ENTRÉES

*select one | prices are per guest*

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

## DESSERTS

*select one*

**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



# Gold Plated Dinner

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 entrée can be added for $15. Tableside entrée selection available for an additional $15 per guest (two entrée maximum). Minimum guarantee of 8 guests. Served with regular and decaffeinated coffee and a selection of Mighty Leaf teas.

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## SOUP

*select one*

**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

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## SALAD

*select one*

**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

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## DESSERTS

*select one*

**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 fresh melons and berries



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## SEAFOOD

*price is per guest*

**pan seared faroe island salmon** *(df) (gf)* *125*
heirloom cauliflower, marble potatoes, poached raisins and piquillo coulis

**crusted chilean seabass** *135*

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## POULTRY AND PORK

*price is per guest*

**roasted airline chicken breast** *(df) (gf)* *95*
carrot purée, caramelized pearl onions, grilled broccolini, heirloom cauliflower, italian salsa verde & thyme-lemon jus

**roasted half amish chicken** *(gf)* *110*
roasted fennel, farro, kalamata olives, cucumber tzatziki sauce & heirloom tomato-arugula salad

**grilled berkshire pork chop** *(gf)* *110*
goat cheese polenta, roasted root vegetables, brussel sprout salad & grain mustard jus

**new zealand lamb rack** *(df)* *125*
freekeh-baby carrot salad & date-ginger purée

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## BEEF

*price is per guest*

**pan seared flat iron steak** *(gf)* *165*
7 oz., apple-potato gratin, savory streusel & apple-veal demi165 per guest

**grilled beef filet** *(gf) (df)* *180*
8 oz. beef tenderloin, potato-mushroom, grilled asparagus, confit trumpet mushroom & truffle demi

**prime new york strip steak** *(gf)* *160*
12 oz. grilled new york strip steak, potato purée, baby carrots, spinach gratin & pickled shallot-herb butter

**smoked ribeye steak** *(gf) (df)* *190*
smoked and grilled 12 oz. ribeye, cauliflower purée, confit marble potatoes, frisée, pickled fennel salad & apple smoked bacon vinaigrette

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## VEGETARIAN

*price is per guest*

**vegetable-chick pea ragout** *(vg) (gf)* *170*
baby carrots, cauliflower, piquillo peppers, chick peas, marble potatoes, crispy poppadum & indian red curry

**pan seared potato gnocchi** *(v)* *185*
wild mushrooms, peas, shredded kale, crème fraiche & parmigiano-reggiano

# Chicago Steakhouse Dinner (Family Style)

120 minutes of service. $155 per person 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). Served with regular and decaffeinated coffee and a selection of Mighty Leaf teas.

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## SEAFOOD

*select two*

**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

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## ENTRÉES

*select three*

**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*



# Chicago Steakhouse Dinner (Family Style)

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## SIDES

*select two*

**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

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## 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)*

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## 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

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## MIGNARDISE

*+ 5 per guest*

**chef's assortment** | truffles, cookies

# Refreshments

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. Substitutions are subject to additional charges.

## REFRESHMENT PACKAGES

*per guest*

**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 milk options*

**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 milk options*

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## BY THE GALLON

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

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## BY THE BOTTLE

*charged by consumption*

| | |
|---|---|
| **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* |
| **bottled water** \| still and sparkling | *8 each* |
| **Pepsi Cola soft drink products** | *8 each* |
| **red bull** \| regular and sugar free | *10 each* |
| **celsius energy** \| assorted flavors | *10 each* |



# Additional Information

## PLANNING YOUR MENU

The menus in this collection have been selected to provide the best experience for meetings and dinners of ten to twenty guests. Menu substitutions and specialty requests may be available and are subject to culinary approval and applicable production charges. If you have dietary restrictions or something particular in mind, your Catering Sales Manager would be happy to discuss the options available for your event.

## SMALL GROUP PRODUCTION

A $200 Small Group Production Charge applies to each breakfast station, break package, lunch station, plated meal and dinner menu served to groups of 10–19 guests, and is charged per menu selected. Like all food and beverage charges, it is subject to service charge and tax. Breakfast additions, snacks and beverages are not subject to the charge. This charge reflects the additional culinary production, preparation and service required to execute banquet menus for small groups.

## MENU PRICING

Pricing listed here is current as of publication and is subject to change. Final pricing is confirmed on your Banquet Event Order, which serves as the food and beverage contract for your event.

## TAXES & SERVICE CHARGES

Food and beverage tax is currently 11.75% 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 & GUARANTEE

We ask that menu selections be finalized two (2) weeks prior to your meeting. Your Catering Sales Manager will provide a Banquet Event Order confirming every detail. Final guest counts are due by noon, three (3) business days prior to your meeting.

theWit

A HILTON HOTEL


## CONTACT US

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