



**EMBASSY  
SUITES**

by HILTON™

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Chicago O'Hare Rosemont

# Catering Menu 2019

**Embassy Suites by Hilton Chicago O'Hare Rosemont**

[www.oharerosmont.embassysuites.com](http://www.oharerosmont.embassysuites.com)

5500 North River Rd. ■ Rosemont, IL 60018 ■ 847.678.4000



## DAILY MEETING PACKAGES

We have created All Day Meeting Packages to assist in making your planning process easier. Signature & Executive DM Package pricing are inclusive of service fee, administration fee & taxes.

Packages are designed for groups of 10 or more attendees.

If the group is under the indicated guest minimum, a \$150 small group fee will apply, per day.

AV INCLUDED IN DAILY MEETING PACKAGES ARE ONLY INCLUDED FOR ONE MEETING ROOM

### SIGNATURE DM PACKAGE | 135

#### Mid-Morning Refreshments

assorted whole fruit, assorted granola, and KIND bars

#### All Day Beverages

freshly brewed Starbucks coffee, assorted teas, assorted sodas, and bottled waters

#### Designated Lunch Buffets of the Day (Page | 5)

#### Your Choice of Afternoon Break (Page | 7)

#### Audio Visual

data support package – screen, AV table, power strip with extension to AV table, (2) standard flip charts with markers, and masking tape

### EXECUTIVE DM PACKAGE | 150

#### Executive Continental Breakfast

sliced seasonal fruit display, assorted, breakfast pastries, assorted yogurts with granola, warm oatmeal with raisins, brown sugar, coconut, dried cranberries and apricots.

#### Mid-Morning Refreshments

assorted whole fruit, assorted granola, and KIND bars

#### All Day Beverages

freshly brewed Starbucks coffee, assorted teas, assorted sodas, and bottled waters

#### Designated Lunch Buffets of the Day (Page | 5)

#### Your Choice of Afternoon Break (Page | 7)

#### Audio Visual

data support package – screen, AV table, power strip with extension to AV table, (2) standard flip charts with markers, and masking tape.

unlimited basic wi-fi internet (*connection for all attendees in meeting space up to 3MBS*)

## PLATED BREAKFAST

*All entrees include coffee and orange juice.*

### **The American | 18**

scrambled eggs, breakfast potatoes, bacon, sausage, fruit

### **Cornbread Benedict | 17**

2 poached eggs drizzled with hollandaise on country cornbread, fruit

### **Biscuits & Gravy | 18**

scrambled eggs, biscuit topped with sausage cream gravy, fruit

### **Optional Add-on:**

basket of breakfast pastries for the table | 3 pp

## BREAKFAST BUFFET

*All buffets include coffee, hot tea and orange juice.  
10 guest minimum or a small group fee of \$150.00 will apply.*

### **Get Moving | 29**

seasonal fruit salad with citrus dressing  
assorted breakfast pastries  
yogurt & granola  
bagels with cream cheese  
vitaminwater

### **Start Strong | 32**

seasonal fruit  
yogurt & granola  
steel cut oatmeal with brown sugar & raisins  
spinach, tomato, mushroom & cheese frittata  
vitaminwater

### **Indulge | 39**

seasonal fruit  
assorted pastries  
assorted bagels with cream cheese  
yogurt & granola  
breakfast potatoes  
scrambled eggs  
cheese & salsa toppings  
bacon  
sausage links  
pancakes  
french toast

## ENHANCEMENTS

### **Handhelds | 9 pp (choice of 2)**

bacon, egg & cheese bagel  
whole wheat english muffin, egg whites, swiss & tomato  
sausage, egg & cheese burrito  
croissant with sautéed peppers, mushrooms, onions & cheese

## BYO STATIONS

### Oatmeal | 6 pp

steel cut oats, brown sugar, cinnamon, raisins, coconut, honey, peanut butter, walnuts

### Parfait | 7 pp

greek yogurt, berries, candied pecans, honey, granola

### Waffles | 7 pp

warm maple syrup, butter, cinnamon sugar, strawberries, bananas, whipped cream

### Breakfast Burrito | 13 pp

spinach & flour tortillas

scrambled eggs **or** egg whites (+ \$1 pp)

tomatoes, peppers, onion

bacon, ham, sausage

cheese, salsa, sour cream

## LUNCH BUFFET – Daily Meeting Packages

All buffet come with Starbucks coffee, iced tea & chef's choice dessert.  
Buffet menu may be changed for an additional \$150.00

### MONDAY | A Taste of Home

chef's soup of the day  
cole slaw  
fried chicken  
herb crusted tilapia with lime cream sauce  
buttered corn with roasted red bell peppers  
garlic mashed potatoes  
cornbread

### TUESDAY | Mi Amore

minestrone  
romaine lettuce tossed in classic caesar dressing with parmesan cheese & croutons  
chicken parmesan with mozzarella cheese & tomato sauce  
rigatoni with shrimp & alfredo cream sauce  
roasted seasonal vegetables  
bread sticks & focaccia bread

### WEDNESDAY | Deluxe Deli

fresh fruit salad with melons, pineapple, grapes & berries  
chopped hearts of romaine, parmesan cheese, croutons caesar dressing  
red potato salad  
chef's selection of gourmet deli meats (*smoked turkey breast, maple cured ham, slow roasted roast beef*)  
selection of sliced cheeses  
green leaf lettuce, tomatoes, kosher dill pickles, mayonnaise, dijon mustard  
assorted rolls & breads

### THURSDAY | BYO Fajitas

build your own fajitas with beef & chicken  
tortilla soup  
tortilla chips & shrimp salad with tomatoes, red onions, carrots & cilantro dressing  
beef & chicken with red bell pepper, onions, green pepper, jalapenos  
spanish rice, refried beans, flour tortillas, corn tortillas  
guacamole, salsa, sour cream, shredded cheddar cheese

### FRIDAY | BYO Burger Bar

mixed green salad with cucumbers, tomatoes, carrots & assorted dressings  
potato salad  
beef burgers, turkey burgers & veggie burgers  
bacon, caramelized onions, sautéed mushrooms  
onion rings, lettuce, tomato, red onions, pickles  
cheddar cheese, pepper jack cheese, american cheese & swiss cheese  
mayo, tomato salsa  
assorted chips

# ALA CARTE ENHANCEMENTS

## BEVERAGES

Starbucks regular or decaf coffee	105 / gallon
assorted tea bags	75 / gallon
freshly brewed iced tea	60 / gallon
country lemonade	60 / gallon
chef's daily house infused water	70 / gallon

<b>HALF DAY beverages Package</b> ( <i>max of 4 hr</i> ) <i>Starbucks regular or decaf coffee, assorted tea, sodas, and bottled water</i>	16 / pp
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<b>ALL DAY beverages Package</b> <i>Starbucks regular or decaf coffee, assorted tea, sodas, and bottled water</i>	26 / pp
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whole, 2%, skim, soy milk, chocolate milk	20 / carafe
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	Half Dozen	Dozen
sparkling water	36	72
apple, cranberry, tomato or V8 juice	36	72
assorted sodas	30	60
bottled water	30	60

## MORNING SNACKS

variety of breakfast pastries	40 / dozen
assorted bagels with cream cheese	40 / dozen
seasonal fruit display	9 / pp
assorted whole fruit	24 / dozen
hard boiled eggs	24 / dozen

	Half Dozen	Dozen
assorted granola / nut bars	24	48
yogurt parfait with granola	36	72
gluten free muffin	-	28

## AFTERNOON SNACKS

assorted cookies	40 / dozen
assorted bags of chips and pretzels	30 / dozen
warm soft jumbo pretzel <i>with jalapeno cheddar sauce, and brown mustard</i>	40 / dozen
tortilla chips & salsa	6 / pp
vegetable crudité with dip	8 / pp
trail mix	6 / pp

	Half Dozen	Dozen
variety of candy bars	36	72
ice cream bars	36	72

## AFTERNOON BREAK

### **Energize | 19**

seasonal fruit smoothie, assorted granola, and KIND bars  
basket of apples and bananas, mixed nuts, vitaminwater, Red Bull

### **Keep It Up | 23**

hummus with pita crisps  
seasonal quinoa salad with dressing  
seasonal whole fruits  
vitaminwater  
coffee & tea

### **Midday Munchies | 16**

vegetable crudité, ranch dip, potato chips, pretzels, assorted cookies, sweet tea

### **Chocolate Lover | 19**

chocolate chips cookies, brownies, chocolate covered strawberries,  
chocolate drizzled pretzels and apples

### **Afternoon Tea | 18**

assorted finger sandwiches, scones, and cookies  
seasonal sliced fruit with berries  
assorted teas

### **La Fiesta | 19**

tortilla chips, salsa, cheese sauce, guacamole, sour cream  
churros with caramel sauce  
virgin strawberry margaritas

## LUNCH BUFFET

All buffets are served with iced tea and chef's choice dessert.  
Guest minimum is 15. If guest count is below 15, an additional \$150 will be applied.

### Backyard BBQ | 45

potato salad  
spinach salad (*candied pecans, dried cranberries, fresh mushrooms, sliced red onion served with balsamic vinaigrette*)  
bbq pulled pork  
marinated grilled chicken sandwich  
shaved italian beef with au jus, green pepper, red onion and red bell pepper  
lettuce, tomato, pickles, swiss cheese  
assorted chips  
assorted breads

### The Oriental | 46

wonton vegetable soup  
lo mein noodles vegetable salad  
pan seared breast of chicken with spicy coconut cream sauce  
sliced pork loin with sweet and sour sauce  
steamed jasmine rice  
seasonal vegetables

### Deluxe Deli | 46

fresh fruit salad with melons, pineapple, grapes and berries  
romaine, parmesan cheese, croutons caesar dressing  
red potato salad  
chef's selection of gourmet deli meats (*sliced turkey breast, roasted ham, slow roasted roast beef*)  
selection of sliced cheeses  
green leaf lettuce, tomatoes, kosher dill pickles, mayonnaise, dijon mustard  
assorted rolls & breads

### A Taste of Home | 49

chef's soup of the day  
cole slaw  
fried chicken  
herb crusted tilapia with lime cream sauce  
buttered corn with roasted red bell peppers  
garlic mashed potato  
cornbread

### Mi Amore | 46

minestrone  
romaine lettuce tossed in classic caesar dressing with parmesan cheese & croutons  
chicken parmesan with mozzarella cheese & tomato sauce  
rigatoni with shrimp & alfredo cream sauce  
roasted seasonal vegetables  
bread sticks & focaccia bread



## LUNCH BUFFET *(continued)*

All buffets are served with iced tea and chef's choice dessert.  
Guest minimum is 15. If guest count is below 15, an additional \$150 will be applied.

### T.S.C. | 49

#### Soup

chicken with wild rice

#### Build your Own Salad Bar

romaine salad, spinach leaves, mixed greens  
cucumbers, cherry tomatoes, cucumbers, red bell pepper, mushrooms, croutons  
shredded cheddar and parmesan cheese  
ranch dressing and balsamic dressing

**Cajun Shrimp** *with mango salsa and lime*

**Chicken** *chilled marinated chicken breast with fresh basil sauce*

**Tuna Salad** *with celery, red onions, eggs and mayonnaise*

bread and rolls

assorted Chips

chef's choice of dessert

### Soup & Salad | 27

corn chowder

tomato basil

chopped greens, spinach, carrots, cucumbers, onions, hard-boiled egg, croutons, cheese,  
chicken, bacon, ham, assorted dressings

### BYO Fajitas | 47

build your own fajitas with beef & chicken

tortilla soup

tortilla chips & shrimp salad with tomatoes, red onions, carrots & cilantro dressing

beef & chicken with red bell pepper, onions, green pepper, jalapenos

spanish rice, refried beans, flour tortillas, corn tortillas

guacamole, salsa, sour cream, shredded cheddar cheese

### BYO Burger Bar | 44

mixed green salad with cucumbers, tomatoes, carrots & assorted dressings

potato salad

beef burgers, turkey burgers & veggie burgers

bacon, caramelized onions, sautéed mushrooms

onion rings, lettuce, tomato, red onions, pickles

cheddar cheese, pepper jack cheese, american cheese & swiss cheese

mayo, tomato salsa

assorted chips

## LUNCH BUFFET *(continued)*

*All buffets are served with iced tea and chef's choice dessert.  
Guest minimum is 15. If guest count is below 15, an additional \$150 will be applied.*

### **Tailgater | 38**

tomato basil soup  
mix green salad with tomatoes, cucumbers, carrots  
baked beans  
hamburger and hot dogs  
leaf lettuce, sliced tomatoes, dill pickles, relish and onions  
ketchup, mustard and mayonnaise  
potato chips

### **Land & Sea | 45**

italian wedding soup  
hearts of romaine  
focaccia croutons, caesar dressing, shaved parmesan cheese  
herb tortilla crusted tilapia with chardonnay cream sauce  
new york strip steak with onion rings  
rosemary roasted potatoes  
fresh rolls

### **Lite but Mighty | 47**

chicken with wild rice soup  
mixed green salad with roma tomatoes, cucumbers, carrots and balsamic vinaigrette  
sautéed chicken breast with chasseur sauce  
blackened shrimp quinoa  
Green beans, carrots and yellow squash

### **Vegetarian Buffet | 34**

minestrone soup  
spinach salad with strawberries, red onions, tomatoes, mushrooms and lemon vinaigrette  
asparagus ratatouille with tofu, bell peppers and roasted tomato sauce  
stuffed portobello mushroom with quinoa and vegetables  
fingerling herbed potatoes

## PLATED LUNCH

*All entrees served with rolls & butter, soup or salad, and dessert.*

*Freshly brewed Starbucks coffee, assorted teas & iced tea included.*

*Minimum of 10 attendees. If group is less than 10 attendees, \$150 small group fee will apply.*

### Soups or Salad (select one)

chicken noodle  
tomato basil

#### Spinach Salad

spinach leaves with sliced strawberries, red onion, mushrooms and blue cheese crumbles with balsamic dressing

#### Caesar Salad

crisp romaine, garlic croutons, fresh parmesan and classic caesar dressing

### Entrees (select one)

#### Poultry

##### Chicken Cobb Salad | 30

grilled chicken breast, roasted corn, black beans, avocado, chopped bacon, crumbled bleu cheese, hardboiled egg, tomatoes, and ranch dressing

##### Chicken Parmigiana | 39

tender breaded chicken breasts with tomato sauce and melted mozzarella cheese over chef's daily starch

##### Sautéed Chicken Piccata with Capers | 38

sautéed chicken breast served in a lemon, butter, and spice sauce

##### Pecan Crusted Airline Chicken | 39

served with pecan, sherry wine sauce, garlic mashed potatoes, and seasonal vegetables

##### Four Cheese tortellini with Chicken | 38

cheese stuffed tortellini with tomato basil sauce and chicken

##### Chicken, Spinach and Apple Salad | 32

a bed of spinach topped with charbroiled chicken, apples, grapes, chopped walnuts, bleu cheese, and red raspberry dressing

#### Beef

##### Beef Tenderloin Salad | 47

grilled beef tenderloin, mixed greens, tomato, red onion, bacon, cucumber, gorgonzola cheese, sliced red onions, and toasted bread

##### Bacon & Bleu Steak Salad | 35

strip steak atop of romaine lettuce and surrounded by roma tomatoes, bacon pieces and covered in bleu cheese crumbles with bread croutons

## PLATED LUNCH *(continued)*

*All entrees served with rolls & butter, soup or salad, and dessert.*

*Freshly brewed Starbucks coffee, assorted teas & iced tea included.*

*Minimum of 10 attendees. If group is less than 10 attendees, \$150 small group fee will apply.*

### **Steak & Shrimp Skewer | 44**

filet mignon medallions, skewered garlic shrimp, mashed red potatoes, and seasonal vegetables

### **Meat Lasagna | 38**

lasagna rolls of meat ricotta cheese and tomato sauce; served with seasonal garden vegetables and garlic bread

### **Seafood**

#### **Shrimp Caesar Salad | 33**

romaine lettuce, cherry tomatoes, ciabatta crouton, roasted garlic dressing

#### **Penne Pasta in Vodka Sauce | 40**

grilled fennel sausage and garlic shrimp

#### **Shrimp and Lo Mein Noodles | 40**

lo mein noodle with oriental vegetables and sesame dressing

### **Vegetarian**

#### **Grilled Vegetable Kabobs | 30**

couscous with dry apricots and garden vegetables

#### **Eggplant Parmigiana | 30**

battered sliced eggplant baked with our tomato sauce and mozzarella cheese over chef's starch

#### **Pineapple Tofu Stir Fry | 32**

served with steam jasmine rice and sesame glaze sauce

### **Dessert *(select one)***

**Seasonal Fruit Tart** tart shell filled with vanilla cream and fresh seasonal fruit

**Boston Cream Cake** vanilla custard layered between yellow cakes iced with chocolate

**Carrot Cake** a spiced cake with shredded carrots and whipped cream cheese frosting

**New York Cheese** with sauce and fresh berries

**Tres Leches Cake** served with caramel sauce

**Angel Food cake** light and fluffy topped with whipped cream and strawberries

## PRE ORDER LUNCH

Please select the menu | 37

*All entrees are served with soup of the day, potato chips, chef's selection dessert, assorted sodas.  
Maximum of 10 attendees. If group is more than 10 attendees, \$150 large group fee will apply.*

### Signature Burger

fresh ground black angus burger topped with cheddar cheese

### Turkey Melt

sliced havarti cheese, garlic aioli, tomato, avocado on sourdough bread

### Pesto Chicken Salad Wrap

grilled chicken, bacon, mozzarella cheese, pesto arugula in a spinach tortilla

### Black and Blue Salad

romaine lettuce, cucumber, tomatoes, and onions tossed with oregano vinaigrette topped with broiled new york steak and bleu cheese

### Chicken Caesar Salad

romaine lettuce tossed with caesar dressing, croutons, and parmesan cheese

### Patty Melt

ground beef patty topped with onions and american cheese melted between two slices of rye bread

### Shrimp Salad

mixed greens tossed with cucumber, tomatoes, kalamata olives, feta cheese, red onions and topped with grilled shrimp

### Club Sandwich

sliced smoked turkey breast, bacon, tomato, mixed greens and swiss cheese

## BOXED LUNCH

Please select (you may choose up to 3 varieties) | 37

*Each box includes a piece of whole fruit, cookie, chips, appropriate condiments and bottled water.*

### Caprese Sandwich

fresh mozzarella, vine ripe tomatoes, basil mayonnaise, balsamic glaze  
served on ciabatta bread

### Smoked Turkey Wrap

smoked deli turkey, havarti cheese, garlic herbed mayonnaise, lettuce and tomato wrapped  
in a flour tortilla

### Vegetarian Wrap

marinated zucchini, yellow squash, roasted red peppers, portobello mushrooms,  
red onions, herbed boursin cheese in a spinach tortilla

### Roasted Beef & Boursin

sliced herb roasted beef layered with crisp lettuce, ripe tomatoes, shaved red onions,  
herbed boursin cheese on a soft roll

### Club Croissant

ham, bacon, turkey breast layered with smoked gouda cheese, crisp lettuce, and ripe  
tomatoes on a croissant

### Tuna Salad

albacore tuna salad, vine ripe tomatoes, swiss cheese, herbed mayo on a croissant

### Cobb Salad

romaine lettuce, cucumbers, tomatoes, red onions, chopped eggs, bacon, mushrooms,  
avocado and bleu cheese dressing

### Chicken Caesar Salad

grilled chicken, romaine lettuce, parmesan cheese, herbed crouton tossed in caesar dressing

## PLATED DINNER

All entrees served with rolls & butter, soup or salad, and dessert.

Freshly brewed Starbucks coffee, assorted teas & iced tea included.

Minimum of 10 attendees. If group is less than 10 attendees, \$150 small group fee will apply.

### Soups or Salad (select one)

**Shrimp Bisque en Croute** with brandy, corn and cream (+ \$1 pp)

**Tomato Basil** creamed tomatoes served with an herb crouton, and bacon

**New England Clam Chowder** clams, bacon, corn, potatoes, and carrots

**Vegetable Soup** chef's choice of vegetables in a vegetable broth

**Kale Caesar Salad**

fresh kale, romaine, garlic croutons, cherry tomatoes and caesar dressing

**Steakhouse Wedge Salad**

crisp wedge of organic iceberg lettuce dressed with ranch dressing.

garnished with bacon & tomato

**Mixed Greens**

fresh carrots, cucumbers, grape tomatoes, avocado, croutons, mushrooms and red onions served with champagne dressing

### Entrees (select one)

#### Poultry

**Roasted Cornish Game Hen | 49**

served with wild rice, cabernet wine sauce, and steamed fresh asparagus

**Stuffed Chicken Breast | 49**

chicken breast stuffed with wilted spinach, sun dried tomatoes with boursin cheese, served with demi-glace sauce

**Apricot Stuffed Chicken Breast | 49**

a tender boneless chicken breast stuffed with a tangy mixture of dried apricots and almonds; served with a light apricot dijon sauce

**Crabmeat & Shrimp Stuffed Chicken Breast | 48**

breaded chicken breast stuffed with jumbo lump crabmeat served with champagne cream sauce, wild rice and seasonal vegetables

#### Beef

**Grilled New York Steak | 51**

mushroom sauce, chive mashed potatoes, grilled asparagus and roasted red peppers

**Short Ribs | 51**

braised boneless beef short ribs, with roasted garlic mashed potatoes

**Prime Rib | 52**

10 oz. of slow roasted prime rib served with garlic mashed potatoes, broccoli with red peppers and creamy horseradish sauce

## PLATED DINNER *(continued)*

*All entrees served with rolls & butter, soup or salad, and dessert.  
Freshly brewed Starbucks coffee, assorted teas & iced tea included.*

*Minimum of 10 attendees. If group is less than 10 attendees, \$150 small group fee will apply.*

### Seafood

#### **Four Cheese Tortellini with Shrimp | 47**

cheese stuffed tortellini with parmesan garlic cream sauce, spinach, red bell pepper and shrimp

#### **Spicy Grilled Shrimp with Quinoa | 48**

grilled shrimp skewers, toasted quinoa with bell pepper, oven roasted tomatoes with fresh herbs

#### **Baked Orange Roughy with Fresh Dill Cream Sauce | 51**

served with roasted fingerling potatoes and julienne vegetables

#### **Grilled Lime Salmon | 45**

with avocado, mango salsa, grilled vegetables and coconut jasmine rice

### Vegetarian

#### **Roasted Vegetable Strudel | 31**

seasonal roasted vegetables with fresh spinach and feta cheese wrapped in flaky buttered phyllo. served with brown rice and asparagus accented with lemon zest

#### **Tower of Grilled Portobello Mushroom with Quinoa | 35 *(gluten free)***

served with grilled asparagus, roasted red peppers and marinara sauce

### Duet Plates

#### **Dijon Herb Roasted Pork Loin & Potato Crust Salmon | 53**

pork loin with cabernet wine reduction, baked salmon with potato crust and champagne cream sauce, served with oven roasted potatoes and seasonal vegetables

#### **Filet Mignon and Shrimp Scampi | 59**

grilled filet mignon with caramelized shallot demi-glace, sautéed shrimp scampi with herbed orzo pasta and seasonal garden vegetables

#### **New York Steak and Grilled Chicken | 57**

new york steak with herb compound butter and grilled chicken breast with balsamic syrup, served with garlic mashed potato and garden vegetables

#### **Sautéed Chicken Breast with Shrimp Piccata | 56**

lightly breaded sautéed chicken breast and shrimp served over angel hair pasta and seasonal vegetables



## PLATED DINNER *(continued)*

*All entrees served with rolls & butter, soup or salad, and dessert.*

*Freshly brewed Starbucks coffee, assorted teas & iced tea included.*

*Minimum of 10 attendees. If group is less than 10 attendees, \$150 small group fee will apply.*

### Dessert *(select one)*

**Boston Cream Cake** vanilla custard layered between yellow cakes iced with chocolate

**Red Velvet Cake** moist chocolate cake with butter cream and chocolate sauce

**Tiramisu** sponge cake soaked with espresso layered mascarpone cheese filling & dusted with cocoa

**Carrot Cake** a spiced cake with shredded carrots and whipped cream cheese frosting

**Angel Food Cake** light and fluffy served with strawberries and whipped cream

## DINNER BUFFET

*Minimum of 20 guests is required.*

*If guest count is below, an additional \$150 will be charged.*

### The Grand River | 64

**Shrimp Bisque** with brandy and cream

**Ravioli Pasta** cheese ravioli salad with bacon, herbs and roasted vegetables

**Prime Rib** sliced prime rib with au jus

**Shrimp Scampi** with fresh garlic, lemon juice, white wine, chopped parsley and tomatoes

parmesan cheddar garlic mashed potatoes with chives

seasonal vegetables

**Dessert** chef's choice of dessert

### Rosemont | 56

**Cream of Broccoli with Cheddar Cheese**

**Caesar Salad** with garlic croutons and caesar dressing

**Four Cheese Pasta Salad**

**Shrimp** with fettuccine pasta

**Herb Crusted Striploin** with fresh herbs and breadcrumbs

**Vegetables** chef's choice of seasonal vegetables

**Rosemary Red Potatoes**

**Dessert** chef's choice dessert

## STATIONS

*Priced per person*

### **Pasta Station | 25**

sliced grilled chicken, fresh vegetables, crushed red pepper, shaved parmesan, warm garlic bread, focaccia bread, cheese tortellini, penne pasta and fettucine alfredo, marinara & pesto cream sauces

**Add:**

Shrimp Scampi & Fettucine (+ \$5 pp)

*with garlic, grape tomatoes, scallion butter and crisp vegetables julienne*

### **Cheese & Crudit  | 17**

domestic and imported cheeses  
fresh seasonal fruit  
sliced baguette and crackers  
fresh vegetables with creamy dip

### **Vegetable Display | 9**

seasonal selection of grilled vegetables

### **Slider Station | 25**

beef, cheddar cheese, bacon and tomato  
buffalo chicken with creamy slaw  
pulled pork with provolone cheese, dijon aioli, onions and pickles

## ACTION STATIONS

\$200 chef's fee is required per station

### **Glazed Ham | 350** *(serve approximately 25 ppl)*

candy glazed  
dinner rolls and butter

### **Roasted Turkey Breast | 350** *(serve approximately 40 ppl)*

served with gravy, cranberry orange chutney  
herb aioli and whole grain mustard

### **Herb Crusted Beef Tenderloin | 400** *(serve approximately 25 ppl)*

served with peppercorn & creamy horseradish  
fresh rolls

### **Stir Fry Station | 26 pp**

chicken and shrimp  
peapods, bamboo shoots, scallions, water chestnuts, mushrooms, bean sprouts,  
cashews, mixed vegetables  
steamed jasmine rice  
hoisin sauce, soy sauce, teriyaki sauce and sesame oil

## RECEPTION

### Passed Hors D'oeuvres

Minimum 50 ea. | \$4 per piece

#### Cold

melon wrapped in prosciutto  
shrimp cocktail shooter  
tomato bruschetta  
caprese skewer with balsamic glaze  
fruit kabob with berry yogurt  
salmon and dill mousse on cucumber  
ahi tuna & wasabi aioli atop a wonton crisp  
watermelon & feta tower  
tenderloin and boursin spread crostini

#### Hot

caramelized onion and goat cheese flatbread  
fried ravioli with tomato sauce  
scallops wrapped in bacon  
shrimp tempura  
coconut shrimp, sweet chili glaze  
shrimp cream sauce filled pastry cup  
chicken satay with peanut sauce  
mini crab cakes with lemon aioli  
mini beef wellington  
brie with berry coulis crostini  
spinach & feta filled puff pastry  
cheeseburger sliders  
buffalo chicken sliders  
buffalo or bbq wings  
vegetable egg rolls  
pork pot stickers

### Displays | 21 pp

assorted cheese & crackers  
sliced variety of meats  
garden vegetables and ranch dressing

### Packages

*Served for 1 hour and based on 7 piece per person*

#### Emerald | 29 pp

melon wrapped in prosciutto  
tomato bruschetta  
salmon and dill mousse on cucumber  
fried ravioli with tomato sauce  
coconut shrimp, sweet chili glaze  
chicken satay with peanut sauce  
spinach & feta filled puff pastry

#### Diamond | 34 pp

shrimp cocktail shooter  
caprese skewer with balsamic glaze  
watermelon & feta tower  
tenderloin and boursin spread crostini  
scallops wrapped in bacon  
shrimp tempura  
mini beef wellington

# BAR OPTIONS

## House Bar

our house selection of vodka, rum, gin, tequila, scotch, whiskey  
 selection of domestic & imported beer  
 house red & white wine  
 soda, water, juice

1-Hour | 21 pp      2-Hour | 32 pp      3-Hour | 43 pp      4-Hour | 54 pp

## Beer & Wine

selection of domestic & imported beer  
 house red & white wine  
 soda, water, juice

1-Hour | 17 pp      2-Hour | 27 pp      3-Hour | 37 pp      4-Hour | 47 pp

## Premium Bar

Absolut, Tanqueray, Bacardi, Captain Morgan, Jose Cuervo, Jim Bean, Crown Royal, Dewar's  
 selection of domestic & imported beer  
 house red & white wine  
 soda, water, juice

1-Hour | 23 pp      2-Hour | 34 pp      3-Hour | 45 pp      4-Hour | 57 pp

## Top Shelf Bar

Tito's, Bombay Sapphire, Bacardi, Captain Morgan, Patron Silver, Jack Daniels, Jameson,  
 Crown Royal, Johnnie Walker Black  
 selection of domestic & imported beer  
 upgraded red & white wine  
 soda, water, juice

1-Hour | 25 pp      2-Hour | 36 pp      3-Hour | 47 pp      4-Hour | 60 pp

## Hosted or Cash Bar

### House

nonalcoholic beverages	6
imported and domestic beer	7
cocktail	10
house red or white wine	11

### Top Shelf

nonalcoholic beverages	6
imported and domestic beer	7
cocktail	13
house red or white wine	12

**Bartender fees** - *Bartender fee is waived once \$800 in bar sales are reached*

Maximum 3-hour | 200      Additional hours | 200

### Bar cashier

\$100 fee for max of 4-hour      \$100 ea. additional hour

# EVENT POLICIES

## Coat Check

Available for your event at a rate of \$150 per attendant

## Restroom Attendant

Available for your event at a rate of \$150 per attendant

## Room Set Fee

Applies when the day of the event the client requests the hotel to change the room set to something other than what was reflected on the signed Banquet Event Order (BEO).

The room set labor fee(s) will be as follows:

<b>1-50 guests</b> \$200	<b>51-100 guests</b> \$400	<b>101 - 200 guests</b> \$600	<b>201+ guests</b> \$800
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## Parking

Embassy Suites Rosemont does not guarantee parking for all event guests. Valet Parking is available for an additional charge.

For guests staying overnight, the daily rate applies.

## Entrée Selection

Clients are required to produce place cards to tickets identifying the selected entrée of each guest. If the hotel needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

## Food and Beverage Service

- All food and beverage is to be prepared by our staff. In the event a client wishes to bring their own wine, champagne, sweets or cake it must be prearranged.
- A \$15 per bottle corkage fee, plus tax and gratuity for wine/champagne.
- \$5 plus tax and gratuity will be applied per person for cutting of cake not provided by the hotel.
- A \$5 per person fee will apply for clients supplying their own sweets table.

## Taxes and Fees

All prices are subject to current tax and gratuity rates. Additional fees may apply for additional services or features.

## Guarantee Policy

The Hotel requires the final guaranteed number of attendees be communicated by client to the meetings and special events office no later three (3) full business days prior to the date of event. If the guaranteed number is not provided, the billing will be for the greater of the following:

- (i) The number of persons for which the event was originally booked, or
- (ii) The number of persons in attendance.

In addition, the client will be charged for actual attendance to the event regardless of a lower guarantee.

An increase of attendance on the day of the event will result in additional costs and may be subject to substitution of alternate food and beverage product.

## EVENT POLICIES *(continued)*

### **Signage**

All displays, exhibits, and decorations must conform to, and comply with the rules and regulations of the Hotel, the building codes, and fire ordinances, and should be free standing without attachment to walls, ceilings or floors.

### **Pricing**

Prices are not guaranteed and subject to change without notice.

### **Re-Plate Fees**

A re-plate fee of \$5.00 per guest will be charged for any request of food service outside of the scheduled menu time this Includes the request to re-plate menu items.

### **Food and Beverage Policy**

No outside food and beverage of any kind may be brought into the hotel by clients or attendees. Any and all Guests may be asked to provide valid ID before being served alcoholic beverages.

All Food and beverage is subject to current taxes, applicable fees and gratuities at the time of the event. Taxes and service charges are subject to change at any time without prior notice.

### **Notice**

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

### **Alcoholic Beverages & Smoking**

The state of Illinois issues and regulates the licenses for the Sale and Services of Alcoholic Beverages. The Embassy Suites Rosemont is responsible for the administration of these regulations. It is a policy, therefore, that no alcoholic beverages or food be brought into the hotel at any time. It is the Hotel's Policy that all alcoholic beverages are provided by the Hotel.

The Embassy Suites Rosemont is a non-smoking property.

### **Noise Policy**

No loud noises are permitted after 10 PM in hallways or the Atrium.