



Breakfast

WEST LOOP CONTINENTAL

Regular and Decaffeinated Coffee | Assorted Danish OR Muffins

DOWNTOWN CONTINENTAL

Variety of Danish and Muffins Jellies and Butter Freshly Brewed Regular and Decaffeinated Coffee | Assorted Fresh Juices

CHICAGO CONTINENTAL

Assorted Yogurts | Seasonal Sliced Fresh Fruit |
Freshly Baked Danish and Muffins | Butter, Jelly and Cream Cheese |
Freshly Brewed Regular and Decaffeinated Coffee with Skim Milk | Assorted Fresh Juices

MICHIGAN AVENUE BUFFET

(Minimum 15 People)

Farm Fresh Scrambled Eggs | Crisp Bacon | Link Sausage | Breakfast Potatoes | French Toast OR Pancakes| Freshly Brewed Regular and Decaffeinated Coffee | Assorted Fresh Juices

LAKE SHORE DRIVE BUFFET

(Minimum 15 People)

Farm Fresh Scrambled Eggs | Choice of Pancakes or French Toast | Link Sausage Crisp Bacon | Breakfast Potatoes | Variety of Freshly Baked Goods | Seasonal Sliced Fresh Fruit | Jams, Jellies and Cream Cheese | Freshly Brewed Regular and Decaffeinated Coffee | Assorted Fresh Juices

BREAKFAST UPGRADES

Assorted Yogurts

Assorted Cereal

Biscuits & Gravy

Build Your Own Breakfast Sandwiches

Omelette or Waffle Station

Assorted Bagels with Cream Cheese

Assorted Danish OR Muffins

Whole Fresh Fruit





Need a Break

JAVA BREAK

Per Gallon

Fresh Brewed Regular and Decaffeinated Coffee

BEVERAGE BOOST

Assorted Soft Drinks Bottled Water Assorted Juices Milk (2% or Skim)

FITNESS BREAK

Assorted Granola Bars | Assorted Yogurt | Sliced and Whole Fruit | Oatmeal Raisin Cookies | Assorted Chilled Juices

COOKIE JAR BREAK

Assorted Freshly Baked Cookies | Coffee & Decaf | Soft Drinks Bottled Water | Carafe of Milk

BALL PARK BREAK

Popcorn | Peanuts | Cracker Jack | Pretzels | Assorted Candy Ice Tea | Soft Drinks

CHOCOLATE FEAST

Brownies and Cookies | Chocolate Cake | Assorted Candy Coffee and Decaf | Assorted Soft Drinks

A LA CARTE

Potato Chips or Pretzels with French Onion Dip Tortilla Chips with Salsa Mixed Nuts Assorted Jumbo Cookies Assorted Brownies

Add Regular and Sugar Free Red Bull \$5.00 Per Guest













Lunches

EXECUTIVE DELI BUFFET

(add roasted vegetable platter per person)

DISPLAY OF FRESH: Roast Beef | Ham | Smoked Turkey Breast | Salami | American, Swiss and

Cheddar Cheese

DISPLAY OF: Sliced Tomatoes | Onions | Pickles | Lettuce | Potato Salad & Cole Slaw | Appropriate

Condiments | Potato Chips | Assorted Breads and Rolls

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

ITALIAN BUFFET

(add Chicken Breast per person)

SALAD: Blend of Crisp Lettuce with Tomato and Cucumber | Choice of Two Dressings

ENTRÉE OF: (CHOOSE 1 PASTA AND 1 SAUCE) Mostaccioli | Spaghetti | Fettuccini | Marinara | Alfredo |

Meat Sauce | Garlic Bread

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

BACKYARD BARBEQUE

(add Grilled Chicken per quest)

ENTREES: Hot Dogs | Hamburgers | Assorted Buns | Appropriate Condiments | Chips | Potato Salad |

Coleslaw | Pasta Salad

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

SOUTHWEST BUFFET

TACO BAR: Ground Beef | Hard Taco Shells | Flour Tortillas | Assorted Cheeses | Salsa | Sour Cream | Lettuce |

Tomatoes | Onions | Chips | Guacamole | Pico De Gallo | Beans and Rice |

Tortilla Chips and Salsa

DESSERTS: Cinnamon Crisp

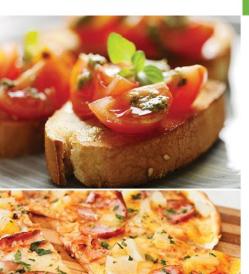
DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

Salad Dressing Selection

Ranch | Fat Free Ranch | Caesar | Balsamic Vinegar | Raspberry Vinaigrette | House | Parmesan Peppercorn | Orange French | 1000 Island | Hot Bacon | Creamy Garlic | Oil & Vinegar

All Buffets Include Assorted Pitchers of Soda











Plated Lunches

GUEST CHOICE OF SALAD

Tossed Garden Salad Caesar Salad Spinach Salad

ENTRÉE SELECTIONS

Lasagne Traditional or Vegetable

Herb Crusted Tilapia with Rice and Broccoli Crowns

Chicken Fettuccini Alfredo

Chicken Florentine topped with Spinach & Three Cheese Sauce served with Rice

Pot Roast with Gravy Roasted Red Potatoes & Carrots

Pasta Primavera with Steamed Vegetables and Alfredo Sauce

Club Sandwich with potato chips

French Dip Sandwich with Gravy

All Prices listed above include:

Assorted Soda, Coffee, Decaf and Tea

DESSERT

Choose 1

New York Style Cheesecake, Carrot Cake, or Chocolate Cake

CALL 312.957.9100 OR
VISIT WWW.HIDOWNTOWN.COM













Plated Dinners

GUEST CHOICE OF SALAD

Tossed Garden Salad Caesar Salad Greek Salad

ENTRÉE SELECTIONS

Lasagne Traditional or Vegetable

Chicken Florentine topped with Spinach & Three Cheese Sauce served with Rice

Pasta Primavera with Steamed Vegetables and Alfredo Sauce

Roast Sirloin of Beef, Garlic Potatoes & Vegetable Medley with Bordelaise

Roast Prime Rib twice Baked Potatoes, Asparagus and Au Jus with Horseradish

Potato Crusted Filet of Salmon with Lemon Caper Sauce, Rice & Asparagus

Downtown Duet pick two entrées: Salmon Filet, Shrimp Scampi, Breast of Chicken, and Petit Filet with Béarnaise. Served with Garlic Roasted Potatoes and Roasted Vegetables

All Prices listed above include:

Rolls and Butter

Assorted Soda, Coffee, Decaf and Tea

DESSERT

Choose 1

New York Style Cheesecake, Carrot Cake, or Chocolate Cake

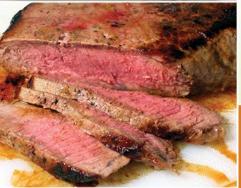












Dinner Buffet

COMFORT FOOD BUFFET

SALAD: Blend of Crisp Lettuce with Tomato and Cucumber | Choice of Two Dressings | Rolls and Butter ENTRÉE: (CHOOSE 2 OF THE FOLLOWING) Battered Cod | Sliced Turkey | Fried Chicken | Beef Stroganoff

SIDES: Mashed Potatoes | Stuffing | Mixed Vegetables

DESSERT: (CHOOSE 1) Apple Pie | Chocolate Cake | Cheesecake with Strawberries | Carrot Cake

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

ITALIAN DINNER BUFFET

(add Chicken Breast per person)

ANTIPASTO SALAD: Blend of Crisp Lettuce with Tomato and Cucumber | Mozzarella | Pepperoni | Olives | Sweet Peppers and Pepperoncini | Choice of Two Dressings

APPETIZER: (CHOOSE 1) BREADED Mushrooms | Breaded Zucchini Sticks | Onion Rings | Cheese Sticks |

Jalapeno Poppers | Chicken Wings ENTRÉE: (CHOOSE 1) Chicken Parmesan | Eggplant Parmesan | Mini Meatballs In Marinara | Sliced Italian

Sausage with Onion and Peppers

PASTA: (CHOOSE 1 PASTA AND 1 SAUCE) Mostaccioli | Spaghetti | Fettuccini | Marinara | Alfredo | Meat

Sauce | Garlic Bread

DESSERT: Assorted Cookies & Brownies

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

TRADITIONAL DINNER BUFFET

SALAD: Blend of Crisp Lettuce with Tomato and Cucumber | Choice of Two Dressings | Rolls and Butter ENTREES: (CHOOSE 1, 2 OR 3) Chicken Florentine | Lemon Rosemary Tilapia | Roast Top Sirloin of Beef In

Au Jus | Chicken Vesuvio | Veal Parmesan

STARCH: (CHOOSE 1) Mashed Potatoes | Roasted Red Potatoes | Rice Pilaf | Fettuccini Pasta with Herb

Butte

VEGETABLE: (CHOOSE 1) Green Beans | California Vegetables | Asparagus

DESSERT: (CHOOSE 1) APPLE Pie | Chocolate Cake | Cheesecake with Strawberries | Carrot Cake

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

SOUTHWEST BUFFET

FIRST COURSE: Southwester Caesar Salad | Chicken Tortilla Soup

FAJITA BAR: Marinated Beef and Chicken | Flour Tortillas | Assorted Cheeses | Salsa | Sour Cream | Lettuce |

Tomatoes | Onions | Chips | Guacamole | Pico De Gallo | Beans and Rice |

Tortilla Chips and Salsa

DESSERTS: Cinnamon Crisp & Flan

DRINKS: Fresh Brewed Regular and Decaffeinated Coffee | Assorted Sodas

Salad Dressing Selection

Ranch | Fat Free Ranch | Caesar | Balsamic Vinegar | Raspberry Vinaigrette | House | Parmesan Peppercorn | Orange French | 1000 Island | Hot Bacon | Creamy Garlic | Oil & Vinegar

All Buffets Include Assorted Pitchers of Soda







Hors d'oeuvres and Stations

HORS D'OEUVRES Per 50 Pieces

Cheddar Cheese Stuffed Jalapenos

Assorted Mini Pizzas

Cheese Sticks

Chicken Wings

Mini Swedish Meatballs

Italian Sausage Stuffed Mushrooms

HORS D'OEUVRES Per 50 Pieces

Chicken Satay with Teriyaki

Beef and Mushroom Skewers

Chicken and Pineapple Skewers

Assorted Mini Quiche

Crabmeat Stuffed Mushrooms

Scallops Wrapped in Bacon

Crab Rangoon

Shrimp and Pork Egg Rolls

Vegetable Egg Rolls

Crab Cakes

Spanakopita

COLD DISPLAYS (Serves 50)

Domestic Cheese and Fruit Display | Assorted Crackers

International Cheese and Fruit Display | Assorted Crackers

Vegetable Crudité' | Ranch and Dill Dip

Grilled and Chilled Balsamic Glazed Vegetables

Bruschetta

Seasonal Fruit and Berries | Yogurt Dip

STATION OPTIONS

CARVING STATIONS: (Select One)

Served with an assortment of Dinner Breads and Appropriate Condiments

Roasted Turkey Breast | Honey Glazed Ham | Roast Top Sirloin

(serves 25 guests)

Attendant fee of \$75.00 is required and not included in station prices













Bar & Beverage Selections

HOST SPONSORED BAR

MINIMUM BAR PURCHASE OF \$300 REQUIRED (HOST RESONSIBLE FOR DIFFERENCE)

Mixed Drinks Deluxe Brand Per Drink

Mixed Drinks Premium Brand

Per Drink

Imported or Domestic Beer

Per Bottle

Wine by the Glass **Per Glass**

OPEN BAR

Premium Brand Bar Deluxe Brand Bar Beer & Wine Bar

DELUXE LIQUOR

VODKA

Smirnoff

GIN

Beefeater

SCOTCH

J&B

BOURBON

Jim Beam

CANADIAN WHISKEY

Canadian Club

RUM

Bacardi

TEQUILA

1800

PREMIUM LIQUOR

VODKA

Absolut

GIN

Tanqueray

SCOTCH

Chivas

BOURBON

Maker's Mark

WHISKEY

Jack Daniels

RUM

Captain Morgan

TEQUILA

Patron Silver

If there is a brand that you do not see, please ask your Catering Manager regarding any special request. Special request require two week advance notice. The number of bartenders and cashiers will be determined by the hotel, based on proper service standards for attendance guarantees. Bartender Fee of \$75 will apply for all Host and Cash Bars Cashier Fee of \$75 apply to all Host Bars









Audio / Visual

EQUIPMENT

LCD Projector	\$150.00
8' x 8' Screen	\$50.00
Overhead Projector	\$75.00
Microphone	\$50.00
Flip Chart/Markers	\$40.00
Whiteboard/Markers	\$35.00
Power Strip with extension cord	\$25.00
Speaker Phone	\$150.00
Phone Line	\$50.00
Sound Patch	\$50.00
Wireless Lavaliere	\$100.00
Dance Floor	\$100.00

Copy Service is available at the Front Desk for .20 cents a copy.







Floorplan / Seating Capacity

MEETING & BANQUET SEATING CAPACITIES

Grand Ballroom 1800sq ft

Banquet: 140 Theater: 120 Classroom: 80

Monroe Room 757sq ft

Banquet: 45 Theater: 55 Classroom: 35

Monroe/Washington Room 1400 sq ft

Banquet: 70 Theater: 90 Classroom: 50

Washington Room 672 sq ft

Banquet: 40 Theater: 50 Classroom: 30

Madison Room 425 sq ft

Banquet: 20 Theater: 25 Classroom: 20

MEETING & BANQUET SPACE LAYOUT

