

# Breakfast

## Breakfast Table

All breakfast table selections are served with freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas

### Sheraton Signature Continental 25

Selection of chilled juice  
Sliced and whole seasonal fruit  
Fresh morning bakeries  
All natural granola  
House blended yogurts  
Preserves, whipped cream cheeses, sweet butter, honey

### Morning Inspiration 29

Selection of chilled juice  
Sliced and whole seasonal fruit  
Fresh morning bakeries  
House blended yogurts  
Farm fresh scrambled eggs with garden chives  
Roasted breakfast potatoes  
Hardwood smoked bacon  
Cured sausage links

### Healthy Fit Table 33

Selection of chilled juice  
Sliced and whole seasonal fruit  
Cage free scrambled eggs  
with wild mushrooms, fresh herbs  
Chicken apple sausage  
Steel cut oatmeal bar  
with golden raisins, toasted walnuts, sliced banana  
Farm house zucchini bread

# Breakfast

## **Plated Breakfast**

All Breakfast Entrees Include:

Chilled juice, assorted breakfast pastries, butter and fruit preserves, sliced fruit medley, freshly brewed regular and decaffeinated Starbucks® coffee, selection of Tazo® teas

### **Awake 21**

Farm fresh scrambled eggs, crispy fried breakfast potatoes, choice of hardwood smoked bacon, cured sausage links, or smoked Canadian bacon

### **Warmth 23**

Orange and vanilla infused french toast, roasted pecans, hardwood smoke bacon

### **Healthy Rise 23**

Egg white frittata, wilted asparagus, roasted tomato, feta, and chicken apple sausage

# Breakfast Enhancements

## **Freshly Baked Assorted Muffins 36**

Per dozen

## **New York Style Bagels & Cream Cheese 36**

Per dozen

## **Golden Croissants 36**

Per dozen

## **Assorted Scones 36**

Per dozen

## **Individual Fruit Yogurts 4**

## **Assorted Kashi Bars 3**

## **Protein Bars 4**

## **Sliced Fresh Fruit 4**

## **Granola & Berry Parfait 5**

## **Blackberry & Mint Smoothie 5**

## **Steel Cut Irish Oatmeal 6**

Raisins, brown sugar, lowfat milk

## **BEVERAGE**

## **Starbucks® Regular & Decaffeinated Coffee 75**

Per gallon

## **Freshly Brewed Tazo® Tea 46**

Per gallon

## **Assorted Bottled Juices 4.25**

## **Half Pints of Milk 4**

Whole, 2%, skim, or chocolate milk

## **Granola, Berry, & Vanilla Yogurt Muesli, Clover Honey, Cilantro 5**

## **Breakfast Croissant 4**

Scrambled eggs, wild mushrooms, gruyere cheese, chives

## **Maple Cured Ham, Egg, & Swiss on English Muffin 4**

## **Soft Poached Egg Benedict 6**

Fresh spinach, roasted tomato, citrus hollandaise

## **Orange & Vanilla Infused Brioche French Toast 6**

Roasted pecans

## **Egg White & Spinach Wraps 5**

Roasted peppers and swiss

## **Order Omelet Station 8**

Hardwood smoked bacon, cured sausage, maple ham, fire roasted red peppers, seasonal vegetables, and cheeses priced per person

\*Culinarian fee of \$100 per 50 guests

# Breaks

## Morning Breaks

All Breaks Include:

Freshly brewed Starbucks® house blend and decaffeinated coffee with assorted Tazo® teas

### Kick Start 18 (choose one)

Fruit on a Stick

mango - pomegranate chili glaze, kiwi - grenadine essence  
pineapple - concord grape syrup, strawberry, chocolate sauce

Finish Your Own Smoothie

banana-strawberry or blueberry smoothie finished with choice of mint, blueberry, raspberry or citrus essence

Crusty Apple & Ricotta Cheese Fritter

vanilla and raspberry sauce

Flavor Pour & Stir Your Coffee

cocoa, vanilla, cinnamon sugar

### Yogurt 15

Assorted Greek & house blended yogurts

Fresh berries

House-made granola

Dried fruits & pecans

Assorted smoothies

### Apple 16

Red delicious & granny smith apples

Apple ricotta fritters

Sparkling apple juice

Hot spiced apple cider

### Lemon 16

Lemon madeleines

Lemon bars

Lemon candies

Meyer lemon soda

# Breaks

## Morning Breaks

All Breaks Include:

Freshly brewed Starbucks® house blend and decaffeinated coffee with assorted Tazo® teas

### Chocolate 15

Candy Bars  
Brownies  
Chocolate chip cookies  
Piroulines  
Chocolate milk

### Ballpark 19

Soft pretzels with spicy mustard  
Crackerjacks  
Goose Island root beer  
Lemonade

### Trailmix 18

Seeds  
Nuts  
Dried fruits  
Chocolate covered espresso beans  
Wasabi peas  
Sparkling waters

# Breaks

## Afternoon Breaks

All Breaks Include:

Freshly brewed Starbucks® house blend and decaffeinated coffee with assorted Tazo® teas

### Monument Break 12

Traditional bar snack mix  
Potato chips  
Pretzels

### Health Break 14

Granola bars  
Assorted fruit yogurt  
Assorted whole fruit  
Vegetable crudite with dip

### Local Chicago Ballpark Break 18

Soft pretzels  
with spicy mustard  
Local made Chicago style hot dogs  
with appropriate condiments  
Cracker jacks

### Chocoholic Break 16

Freshly baked cookies  
Brownies  
Chocolate covered strawberries  
Assorted candy bars

### Energize 18

All natural granola berry parfait with mint crema  
Assorted cupcakes  
Fruit & vegetable shots

### Social 15

Assorted cupcakes  
Freshly popped corn  
Create your own dried fruit blend  
dried fruits & berries: apricots, raisins, mango, raspberries  
toppings: orange mist, smoked paprika-parmesan cheese

All menu items are priced per person unless noted otherwise. All prices are subject to 11.25% sales tax plus 25% gratuity charge plus 2.81% sales tax on gratuity charge



# Breaks Enhancements

**Freshly Baked Assorted Muffins 36**

Per dozen

**New York Style Bagels & Cream Cheese 36**

Per dozen

**Golden Croissants 36**

Per dozen

**Assorted Scones 36**

Per dozen

**Individual Fruit Yogurts 4**

**Assorted Kashi Bars 3**

**Protein Bars 4**

**Sliced Fresh Fruit 4**

**Granola & Berry Parfait 5**

**Blackberry & Mint Smoothie 5**

**Steel Cut Irish Oatmeal 6**

Raisins, brown sugar, lowfat milk 6

## BEVERAGE

**Bottled Goose Island® Root Beer 35**

Per gallon

**San Pellegrino® & Acqua Panna® Bottled Water 5**

**Starbucks® Regular & Decaffeinated Coffee 75**

Per gallon

**Freshly Brewed Tazo® Tea 46**

Per gallon

**Sweet Lemonade 32**

Per gallon

**Fruit & Vegetable Shots 5**

**Freshly Baked Cookies 35**

Per dozen

**Warm Griddle Brownies 35**

Per dozen

**Chocolate Dipped Strawberries 30**

Per dozen

**Pita Chips & Dips 6**

**Assorted Candy Bars 28**

Per dozen

**Protein Bars 4**

**Gourmet Mixed Nuts 25**

Per pound

**Basket of Potato Chips, Pretzels,  
or Snack Mix 25**

Serves 10

**Basket of Popcorn, Caramel Corn,  
Cheese Popcorn or a Mix 25**

Serves 10

**Corn Chips, Salsa & Guacamole 6**

# Lunch

## Chilled Lunch Table

All Lunch Tables Include:

Starbucks® house blend and decaffeinated coffee,  
assorted Tazo® teas and iced tea

### Deli Express Table 39

Farmer's salad with citrus vinaigrette, roquefort bleu cheese dressing, & roasted tomato vinaigrette

Napa cole slaw with lemon poppy seed vinaigrette

Golden fingerling potato salad

Honey roasted turkey breast, black forest ham, genoa salami, and roast beef

natural baby swiss, Wisconsin cheddar, and dill harvest cheeses

leaf lettuce, vine ripened tomatoes, onions, and kosher pickles

lemon basil aioli, stone ground mustard, and creamy horseradish

Artisan rolls and breads

Kettle cooked potato chips and pretzels

Freshly baked cookie

### Sheraton Signature Deli Table 41

Chef's daily soup inspiration

Cherry apple walnut salad

Orzo pasta salad with feta, roasted peppers, and olives

7 grain wild rice salad with dried cherries, toasted almonds, & sherry vinaigrette

Miniature artisan deli sandwiches:

Turkey with avocado & alfalfa sprouts

Horseradish roast beef with caramelized onion

Italian meats with pickled pepper and zesty vinaigrette

Chickpea puree with julienne carrot

House fried potato chips

Assorted cupcakes



# Lunch

## Chilled Lunch Table

All Lunch Tables Include:

Starbucks® house blend and decaffeinated coffee,  
assorted Tazo® teas and iced tea

### Farm Table 39

Chef's Daily Soup Inspiration

Local greens to include: romaine hearts, frisée, baby spinach, mixed field greens  
vine ripened tomatoes, crunchy croutons, shredded carrots, sliced cucumbers, julienne bell  
peppers, garbanzo beans, chopped egg, cut avocado, shredded monterey jack, feta  
roquefort bleu cheese dressing, buttermilk house ranch, citrus vinaigrette, roasted tomato  
vinaigrette, vinegar and oil

Select Two:

- Albacore tuna salad
- Chargrilled chicken breast
- Broiled flank steak
- Roasted salmon
- Bay shrimp

Artisan rolls

Lemon bars

### Wrap N Run 39

Farmer's greens with crisp vegetables, citrus vinaigrette, roquefort bleu cheese dressing, and  
roasted tomato vinaigrette, German potato salad with applewood smoked bacon and sweet onion

Select Three:

- Southwest chicken
- Turkey club
- Black forest ham and swiss
- Roast beef and cheddar
- Marinated vegetable kettle chips and pretzels
- Freshly baked cookies

# Lunch

## Hot Lunch Table

All Lunch Tables Include:

Starbucks® house blend and decaffeinated coffee,  
assorted Tazo® teas and iced tea

### Asian Experience 43

Asian influenced salad with napa cabbage, mizuno greens,  
crunchy wonton strips, sesame-lime vinaigrette  
Thai beef with snap peas, scallions, broccoli and red pepper stir fry  
Crispy orange ginger glazed chicken  
Hand crafted dumplings with sesame soy and apricot chile dipping sauces  
Seven vegetable fried rice with lemongrass  
Fortune cookies

### Mediterranean Inspired 43

Lemon tabbouleh salad with mint, parsley, and cilantro  
Fattoush salad with tomato, cucumber, romaine, & lemon thyme vinaigrette  
Finely ground hummus with crispy pita  
Chicken shawarma with tomato cucumber relish & tahini  
Beef & lamb gyro with tzaziki sauce  
Toasted Israeli couscous with grilled vegetables & lemon balsamic vinaigrette  
Classic baklava

### Little Italy 43

Crisp romaine lettuce, oven crisp croutons, shaved parmesan and caesar dressing  
Fire roasted pepper and artichoke pasta salad  
Balsamic marinated caprese salad  
Chicken vesuvio with fresh peas, white wine sauce & roasted potatoes  
Ziti with spicy sausage, spinach, parmesan tomato cream sauce  
Crisp broccoli florets with roasted garlic  
Tiramisu with biscotti cookies

# Lunch

## Hot Lunch Table

All Lunch Tables Include:

Starbucks® house blend and decaffeinated coffee,  
assorted Tazo® teas and iced tea

### South of the Border 45

Chicken tortilla soup

Tortilla chips with pico de gallo and house guacamole

Tex Mex salad with romaine lettuce, chopped tomatoes,  
monterey jack cheese, creamy lime dressing

Chicken & steak fajita bar with assorted toppings

Refried beans & cilantro infused rice

Churros

### Chicago Style 43

Chopped salad with iceberg lettuce, tomato, avocado,  
bleu cheese, crispy prosciutto, red wine vinaigrette

Italian beef, french bread, sweet peppers, onion, giardiniera

Chicago style hot dogs

Chicago deep dish pizzas

Chicago mix popcorn

Eli's cheesecake

# Lunch

## Chilled Plated Lunch

All chilled plated luncheons are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

Our Executive Chef has paired the cold lunch menus with garden fresh selections to make every event a memorable culinary experience.

### Sheraton Cobb 33

Rustic tomato gazpacho (served cold)

Rosemary infused chicken breast, ripe avocado, roma tomato, smoked bacon, chopped egg, monterey jack cheese served on a bed of seasonal mixed greens with tangerine balsamic vinaigrette

Vanilla and mango sponge cake

### Cherry Walnut Salad 33

Potato & leek bisque (served hot or cold)

Seasonal mixed greens, dried cherries, blue cheese, diced chicken breast, candied walnuts, julienne cucumber, tossed with cherry vinaigrette

Lemon torte with raspberry coulis and whipped cream

### Chinese 5 Spice Rubbed Steak 35

Shiitake & truffle bisque

Pan seared & five spiced rubbed steak, sliced, served on a napa cabbage and soba noodle salad, garnished with fresh vegetables and carrot curls, tossed in an Asian vinaigrette

Eli's cheesecake

### Santé Fe Chicken 33

Chicken tortilla soup

Mixed greens garnished with pico de gallo, cheddar cheese, avocado, chopped egg, and chicken fritters, tossed in chipotle ranch

Key lime pie with citrus crème fraiche

# Lunch

## Hot Plated Lunch

All hot plated luncheons are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

Our Executive Chef has paired the cold lunch menus with garden fresh selections to make every event a memorable culinary experience

### Miso Glazed Salmon 39

Asian influenced salad with napa cabbage, mizuno greens, crunchy wonton strips, sesame-lime vinaigrette

Miso glazed filet of salmon, cilantro infused jasmine rice, stir fry vegetables, pineapple mango salsa  
Lemon torte with raspberry coulis and whipped cream

### Pepper Encrusted Flat Iron Steak 41

Mixed field greens, sliced roma tomato, red onion confetti, goat cheese, balsamic vinaigrette

Herb marinated flat iron steak, wasabi whipped potato, roasted market fresh vegetables, au poivre sauce

Chocolate layered cake with whipped cream

### Chicken Romano 37

Classic Caesar salad

Herbed breadcrumb encrusted chicken breast, market fresh vegetables, tossed with penne and tomato cream sauce, provolone cheese

Tiramisu

### Chicken Monterey 37

Field greens, English cucumbers, tear drop tomatoes, shredded carrots, poppy seed vinaigrette

Seared chicken breast, ripe avocado, salsa fresco, monterey jack cheese, roasted garlic mashed potatoes, dijon cream sauce

Lemon torte with raspberry coulis and whipped cream

### Vegetable Stir Fry 35

Field greens, English cucumbers, tear drop tomatoes, shredded carrots, poppy seed vinaigrette

Market fresh vegetables stir fried with a sesame garlic glaze over jasmine rice

Chocolate layered cake with whipped cream



# Lunch

## Grab & Go Lunch

All boxed lunches include a choice of sandwich or wrap, two choices of sides, and one choice of sweet ending. Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

### Grab & Go 35

(Choose Two)

Herbed potato salad

Mediterranean pasta salad

Napa coleslaw

Fresh fruit salad

Bag of kettle cooked potato chips

Bag of pretzels

### Club

Turkey, swiss cheese, bacon, lettuce, tomato, herbed mayonnaise, multigrain roll

### Beefeater

Roast beef, cheddar cheese, lettuce tomato, horseradish cream sauce, french banquette

### Hammer

Black forest ham, swiss cheese, lettuce tomato, honey dijon, sourdough bread

### Free Range

Herbed chicken breast, sun-dried tomato pesto, lettuce tomato, kaiser roll

### Roasted Vegetable Wrap

Market fresh vegetables, field greens, blue cheese dressing

### Sante Fe Chicken Wrap

Chipotle rubbed chicken breast, pico de gallo, monterey jack cheese, lettuce, avocado cream

### Sweet Endings

(Choose One)

Chocolate chip cookie

Oatmeal cookie

Fudge brownie

Rice Krispy bar

Kashi trail mix bar

Bag of kettle cooked potato chips

Bag of pretzels



# Lunch Enhancements

**Freshly Baked Assorted Muffins 36**

Per dozen

**New York Style Bagels & Cream Cheese 36**

Per dozen

**Golden Croissants 36**

Per dozen

**Assorted Scones 36**

Per dozen

**Individual Fruit Yogurts 4**

**Assorted Kashi Bars 3**

**Protein Bars 4**

**Sliced Fresh Fruit 4**

**Granola & Berry Parfait 5**

**Blackberry & Mint Smoothie 5**

**Steel Cut Irish Oatmeal 6**

With raisins, brown sugar, lowfat milk

## BEVERAGE

**Bottled Goose Island® Root Beer 35**

Per dozen

**San Pellegrino® & Acqua Panna® Bottled Water 5**

**Starbucks® Regular & Decaffeinated Coffee 75**

Per gallon

**Freshly Brewed Tazo® Tea 46**

Per gallon

**Sweet Lemonade 32**

Per gallon

**Fruit & Vegetable Shots 5**

**Freshly Baked Cookies 35**

Per dozen

**Warm Griddle Brownies 35**

Per dozen

**Chocolate Dipped Strawberries 30**

Per dozen

**Pita Chips & Dips 6**

**Assorted Candy Bars 28**

Per dozen

**Protein Bars 4**

**Gourmet Mixed Nuts (per pound) 25**

**Basket of Potato Chips, Pretzels,  
or Snack Mix 25**

Serves 10

**Basket of Popcorn, Caramel Corn,  
Cheese Popcorn or a Mix 25**

Serves 10

**Corn Chips, Salsa & Guacamole 6**

# Reception

## Reception Table

Minimum 15 Guests with 2 Hours maximum for a reception table

### Artisan Cheese Experience 10

Local and imported cheeses, dried fruits, nuts, berries, flatbreads & crackers

### Vegetable Crudités 8

Assorted seasonal vegetables and chef's selection of dips

### Sushi Bar 16

California, volcano, spicy tuna, Philly rolls, and cucumber avocado rolls

### Seasonal Fruit Display 10

Sliced ripe melons, tropical pineapples, and seasonal berries

### Tapas Bar 12

Roasted garlic hummus, bruschetta with bleu cheese, olive tapenade, pita chips, flatbreads, & crackers

## Enhancements

### Wild Mushroom Ravioli 6

Wilted spinach, porcini cream

### Ahi Tuna 6

Napa cabbage slaw, ginger lime sauce

### Lump Crabcake 6

Sweet corn, microgreens and Cajun remoulade

### Shrimp Cocktail 8

Served in a stem martini glass

### Corn & Shrimp Chowder with Cognac Essence 5

### Wild Mushroom Bisque 5

### Tomato Cucumber Gazpacho 5

### Roasted Butternut Squash Soup 5

# Hors d'œuvres

## Cold Canapés

Hors d'oeuvres will be passed for a maximum of 1 hour.

### Mini Caprese Salad "On a Stick" 24

Per dozen

### Stuffed Fingerling Potatoes 24

With goat cheese and bacon, priced per dozen

### Antipasto "On a Stick" 24

Per dozen

### Tomato & Bleu Cheese Bruschetta 24

Per dozen

### Seared Tuna & Pickled Cucumber 36

Per dozen

### Shrimp Ceviche 36

Per dozen

### Seared Beef on Crostini 36

With wasabi ginger crème, priced per dozen

### Prawn Shooters 36

With roasted horseradish tomato sauce, priced per dozen

# Hors d'œuvres

## Hot Canapés

Hors d'oeuvres will be passed for a maximum of 1 hour.

### **Vegetable Mini Spring Rolls 24**

Per dozen

### **Chicken Tawook Skewer 24**

Per dozen

### **Sesame Crusted Chicken 24**

Per dozen

### **Beef Satay 24**

Per dozen

### **Spanakopita 24**

Per dozen

### **Coconut Shrimp 36**

Per dozen

### **Beef Wellington 36**

Per dozen

### **Lump Crab Cakes 36**

Per dozen

### **Assorted Dim Sum 36**

Per dozen

# Reception Enhancements

## Action Stations

Based on 60 minute service. Minimum 20 Guests  
\$100 per attendant - 1 attendant for every 50 guests

### Risotto 15

Wild mushroom risotto with wilted spinach and roasted tomato  
Pesto risotto with chargrilled chicken breast and toasted pine nut  
Saffron risotto with blistered asparagus and fresh peas

### Asian 18

Mongolian beef, scallions, spicy broccoli, sweet baby corn, sesame garlic sauce  
Sweet and sour chicken, peppers, pineapple  
Vegetable stir fry with market fresh vegetables, jasmine rice, soy sauce  
Chinese to-go boxes, chopsticks

### Potato 12

Seasonal selection of whipped potatoes  
Crispy onions, roasted garlic, wild mushrooms, Wisconsin cheddar,  
peppered bacon, sour cream

## Carving Tables

### Slow Roasted Breast of Turkey 300

Wilted spinach, porcini cream  
serves 25-30

### Sweet & Salty Pork Loin 300

Bourbon glazed apples, natural jus, onion rolls  
serves 25-30

### Honey Glazed Country Ham 225

Pineapple chutney, whole grain mustard, buttermilk biscuits  
serves 15 - 20

### Peppercorn Encrusted Beef Tenderloin 350

Horseradish aioli, whipped herbed butter, onion rolls  
serves 15-20

### Honey Glazed Country Ham 300

Natural jus, creamy horseradish, chimichurri, mini baguettes  
serves 15 - 20

# Reception Enhancements

**Tomato Cucumber Gazpacho 5**

**Wild Mushroom Bisque 5**

**Roasted Butternut Squash Soup 5**

**Corn & Shrimp Chowder 5**

With cognac essence

**Lump Crabcake 6**

Sweet corn, microgreens and cajun remoulade

**Shrimp Cocktail 8**

Served in a stem martini glass

**Ahi Tuna 6**

Napa cabbage slaw, ginger lime sauce

**Wild Mushroom Ravioli 6**

Wilted spinach, porcini cream



# Dinner

## Dinner Table

All Dinner tables are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

### Sheraton Dinner Table

**2 Main Items 61**

**3 Main Items 66**

#### Begin (Choose Two)

Lentil soup with andouille

Tomato basil soup

Cucumber avocado gazpacho

Potato leek soup

#### Bibb Lettuce & Endive

pear, grapefruit, Wisconsin bleu cheese, toasted pistachio, sherry dijon vinaigrette

#### Rustic Caesar Salad

chopped romaine lettuce, creamy caesar dressing, crispy garlic croutons, fire roasted tomatoes

#### Berry Field Green Salad

Traverse Bay sun dried cherries, candied walnuts, sliced freshberries, julienne apples, raspberry vinaigrette

#### Mediterranean Orzo Pasta Salad

artichokes, kalamata olives, roasted red peppers, fresh herbs

#### Red Bliss Potato Salad

rosemary scented dijonnaise, chopped egg, and sweet onion

# Dinner

## Dinner Table

All Dinner tables are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

### Vegetables (Choose One)

Market fresh vegetables  
Chargrilled broccoli with crispy onions & truffle mornay sauce  
Roasted brussels sprouts with applewood smoked bacon  
Toasted cauliflower with spicy pickled peppers & pine nuts

### Main (Choose Two or Three)

Beef tenderloin medallions  
pan roasted, port wine demi glace, wasabi whipped potato  
Braised beef short ribs  
Chianti braised, natural jus, sweet potato puree  
Lemon infused chicken  
artichokes and lemon caper beurre blanc, rosemary scented fingerlings  
Craelius poultry chicken breast  
wild mushroom ragout, marsala wine reduction, sun-dried tomato risotto  
Herb encrusted pork loin  
rosemary and thyme infused, dijon cream sauce, couscous  
Roasted Lake Michigan whitefish  
oven roasted, dill sauce, 7 grain wild rice  
Miso glazed salmon  
pan seared, pineapple mango chutney, steamed jasmine rice  
Orecchiette pasta  
rock shrimp, sun-dried tomato, snow peas, tossed in a light cream sauce  
Porcini ravioli  
wilted arugula, braised leek, truffle sauce

### Finish

Chef's assortment of desserts

# Dinner

## Plated Dinner

All Plated Dinners are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

### Begin

Farmer's salad- seasonal field greens, chopped tomatoes, cucumbers, egg, buttermilk ranch dressing

Classic Caesar salad- chopped romaine lettuce, creamy caesar dressing, crispy garlic croutons, fire roasted tomatoes

Frisée & endive- peppered bacon, baby heirloom tomato, chive, bleu cheese espuma

Field greens-dried cherries, candied walnuts, tear drop tomatoes, julienne cucumber, raspberry vinaigrette

### Grass Fed Filet of Beef 66

Wasabi whipped potatoes, port wine demi-glace

### Strip Steak Au Poivre 61

Peppercorn crusted, potato anna, cognac cream sauce

### Braised Beef Short Ribs 56

Sweet potato puree, marshmallow crème, natural jus

### Bone-In Pork Chop 56

Honey dijon glaze, roasted Michigan redskin potato

### Cherry and Walnut Infused Chicken Breast 51

Apricot essenced wild rice, cherry gastrique

### Herb Crusted Chicken 51

Tomato basil salad, balsamic reduction

# Dinner

## Plated Dinner

All Plated Dinners are served with artisan breads, sweet butter, and Starbucks® house blend and decaffeinated coffee, assorted Tazo® teas and iced tea

### Roasted Atlantic Salmon 56

Mango infused jasmine rice, watercress, citrus vinaigrette

### Hazelnut Encrusted Sea Bass 61

Sour cream and chive whipped potatoes, lemon beurre blanc

### Wild Mushroom Risotto 46

Braised spinach, sun-dried tomato, parmesan froth

### Petit Filet and Pan Seared Chicken Breast 71

Wasabi whipped potatoes, port wine demi-glace

### Petit Filet and Sea Bass 76

Port wine demi-glace, wasabi whipped potatoes, lemon beurre blanc

### End (Choose One)

Chocolate decadence torte with fresh berry compote

Lemon torte with raspberry coulis

Cheesecake with white chocolate & seasonal berries

Brioche & berry bread pudding with lemon fondant

# Dinner Enhancements

**Tomato Cucumber Gazpacho 5**

**Wild Mushroom Bisque 5**

**Roasted Butternut Squash Soup 5**

**Corn & Shrimp Chowder 5**

With Cognac essence

**Lump Crabcake 6**

Sweet corn, microgreens & Cajun remoulade

**Shrimp Cocktail 8**

Served in a stem martini glass

**Ahi Tuna 6**

Napa cabbage slaw, ginger lime sauce

**Wild Mushroom Ravioli 6**

Wilted spinach, porcini cream



# Beverage Menu

All menu items are priced per person unless noted otherwise. All prices are subject to 11.25% sales tax plus 25% gratuity charge plus 2.81% sales tax on gratuity charge



# Beverage

## Hosted Beverage

### Well 8

Smirnoff Vodka  
Beefeater Gin  
Canadian Club Whisky  
Hennessy VS Cognac  
Cruzan Rum  
Dewar's Scotch  
Jim Beam Bourbon  
Sauza Silver Blue Tequila

### Call 9

Absolute Vodka  
Tanqueray Gin  
Jack Daniel Whisky  
Canadian Club Whisky  
Hennessy VS Cognac  
Bacardi Superior Rum  
Captain Morgan Rum  
Dewar's White Label Scotch  
Maker's Mark Bourbon  
Don Julio Blanco Tequila

### Premium 10

Grey Goose Vodka  
Bombay Sapphire Gin  
Jack Daniels Whisky  
Crown Royal Whisky  
Hennessy VSOP Privilege Cognac  
Bacardi Superior Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Patrol Silver Tequila

### Domestic Beer 7: CHOICE OF 2

Bud Light  
Coors Lite  
Miller Lite  
Budweiser  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Samuel Adams Seasonal

### Imported & Craft Beer 8: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Regional & Craft Beer 8: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Non-Alcoholic Beer 7

St. Pauli Girl N.A.

### Selection of House White & Red Wine 8

A labor fee of \$100 per Bartender is not included in pricing. One (1) Bartender per 100 guests is required. Labor fee will be waived if bar sales exceed \$400 per bar. All patrons and guests of the hotel must present identification to verify they are 21 years of age or older. Prices are subject to change.

All menu items are priced per person unless noted otherwise. All prices are subject to 11.25% sales tax plus 25% gratuity charge plus 2.81% sales tax on gratuity charge

# Beverage

## Cash Beverage

### Well 9

Smirnoff Vodka  
Beefeater Gin  
Canadian Club Whisky  
Hennessy VS Cognac  
Cruzan Rum  
Dewar's Scotch  
Jim Beam Bourbon  
Sauza Silver Blue Tequila

### Call 10

Absolute Vodka  
Tanqueray Gin  
Jack Daniel Whisky  
Canadian Club Whisky  
Hennessy VS Cognac  
Bacardi Superior Rum  
Captain Morgan Rum  
Dewar's White Label Scotch  
Maker's Mark Bourbon  
Don Julio Blanco Tequila

### Premium 11

Grey Goose Vodka  
Bombay Sapphire Gin  
Jack Daniels Whisky  
Crown Royal Whisky  
Hennessy VSOP Privilege Cognac  
Bacardi Superior Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Patrol Silver Tequila

### Domestic Beer 8: CHOICE OF 2

Bud Light  
Coors Lite  
Miller Lite  
Budweiser  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Samuel Adams Seasonal

### Imported & Craft Beer 9: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Regional & Craft Beer 9: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Non-Alcoholic Beer 8

St. Pauli Girl N.A.

### Selection of House White & Red Wine 9

A labor fee of \$100 per Bartender is not included in pricing. One (1) Bartender per 100 guests is required. Labor fee will be waived if bar sales exceed \$400 per bar. All patrons and guests of the hotel must present identification to verify they are 21 years of age or older. Prices are subject to change.

All menu items are priced per person unless noted otherwise. All prices are subject to 11.25% sales tax plus 25% gratuity charge plus 2.81% sales tax on gratuity charge

# Beverage

## House Bar

ONE HOUR 19 | TWO HOURS 29 | EACH ADDITIONAL HOUR 9

### Well

Smirnoff Vodka  
Beefeater Gin  
Canadian Club Whisky  
Hennessy VS Cognac  
Cruzan Rum  
Dewar's Scotch  
Jim Beam Bourbon  
Sauza Silver Blue Tequila

### Domestic Beer: CHOICE OF 2

Bud Light  
Coors Lite  
Miller Lite  
Budweiser  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Samuel Adams Seasonal

### Imported & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Regional & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager  
Don Julio Blanco Tequila

### Select House Red & White Wines

# Beverage

## Specialty Bar

ONE HOUR 22 | TWO HOURS 32 | EACH ADDITIONAL HOUR 9

### Call

Absolute Vodka  
Tanqueray Gin  
Jack Daniel Whisky  
Canadian Club Whisky  
Hennessy VS Cognac  
Bacardi Superior Rum  
Captain Morgan Rum  
Dewar's White Label Scotch  
Maker's Mark Bourbon  
Don Julio Blanco Tequila

### Domestic Beer: CHOICE OF 2

Bud Light  
Coors Lite  
Miller Lite  
Budweiser  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Samuel Adams Seasonal

### Imported & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Regional & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager  
Don Julio Blanco Tequila

### Select House Red & White Wines

# Beverage

## Premium Bar

ONE HOUR 25 | TWO HOURS 35 | EACH ADDITIONAL HOUR 9

### Premium

Grey Goose Vodka  
Bombay Sapphire Gin  
Jack Daniels Whisky  
Crown Royal Whisky  
Hennessy VSOP Privilege Cognac  
Bacardi Superior Rum  
Johnnie Walker Black Label Scotch  
Knob Creek Bourbon  
Patrol Silver Tequila

### Domestic Beer: CHOICE OF 2

Bud Light  
Coors Lite  
Miller Lite  
Budweiser  
Blue Moon  
Michelob Ultra  
Samuel Adams Boston Lager  
Samuel Adams Seasonal

### Imported & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager

### Regional & Craft Beer: CHOICE OF 2

Heineken  
Corona Extra  
Corona Light  
Modelo Especial  
Stella Artois Lager  
Don Julio Blanco Tequila

### Select House Red & White Wines