CORPORATE BUFFET MENU
BUFFET DINNER

PRICING STARTS AT $52 PER PERSON
PRICING IS FLEXIBLE DEPENDING ON HOW MANY “STATIONS” AND OPTIONS YOU CHOOSE.

FIRST COURSE STATION
PICK TWO FROM THE SALAD SELECTIONS

PASTA STATION
PICK TWO FROM THE PASTA SELECTIONS
(UNIFORMED CHEF TO PREPARE CERTAIN PASTAS MAY BE ADDED)

CARVING STATION
PICK ONE FROM THE CARVING SELECTIONS OR ONE FROM THE ENTREE SELECTIONS

ASSORTED DINNER ROLLS & FOCCACIA
SERVED WITH BUTTER ROSETTES

ACCOMPANIMENTS STATION
PICK ONE FROM THE STARCHES SELECTIONS AND PICK ONE FROM THE VEGETABLES SELECTIONS

SWEETS STATION
VARIETY OF MINI PASTRIES, CREME BRULE SPOONS AND DESSERT SHOOTERS
FEATURING LAVAZZA PREMIUM COFFEES AND ASSORTED HERBAL TEAS SET WITH CREAM, SUGAR AND ARTIFICIAL SWEETENERS

PRICE PER PERSON DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE. *$125 CHEF FEE FOR EACH CARVING STATION.
BUFFET DINNER

Salad Options

MIXED GREENS
CANDIED WALNUTS, GORGONZOLA DOLCE, DRIED CHERRIES, BALSAMIC VINAIGRETTE

FIELD GREENS
GOAT CHEESE CRUMBLES, PECANS, RASPBERRIES, RASPBERRY VINAIGRETTE

RADICCHIO, BIBB, ROMAINE & FRISÉE LETTUICES
STRAWBERRIES, CANDIED PECANS, ZESTY LIME VINAIGRETTE

CAESAR
SHAVED ITALIAN PARMAGIANO, BUTTERED CROUTONS

HEARTS OF ROMAINE
CITRUS BASIL VINAIGRETTE, ROASTED RED BELL PEPPERS, FRIED CAPERS, PECORINO CHEESE

ROASTED BEET
BED OF ORGANIC GREENS, MANCHEGO CHEESE, CANDIED WALNUTS FINISHED WITH A ROASTED SHALLOT VINAIGRETTE

SPINACH AND STRAWBERRY
FRISÉE, FRENCH GOAT CHEESE, HONEY BALSAMIC DRESSING

PRICE PER PERSON DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE.
### Pasta Options

**CHOOSE YOUR PASTA**

- **Penne**
  - Narrow Tubes

- **Gemelli**
  - Braided Twins

- **Rigatoni**
  - Wide Tubes

- **Tortellini**
  - Spinach and Cheese

- **Mezzalune**
  - Chicken or Cheese Filled Half Moons

**CHOOSE YOUR SAUCE**

- **Pomodoro**
  - San Marzano Tomatoes, Basil and a Hint of Garlic

- **Cipriani**
  - Classic Tomato Sauce Accented with Brandy, Shallots and Cream

- **Alfredo Sauce**
  - Reduced Cream with Parmigiano and a Hint of Garlic

- **Primavera**
  - Tossed in Extra Virgin Olive Oil, Fresh Basil, Oregano and Garlic

- **Pesto Cream**
  - Fresh Basil, Roasted Pine Nuts and Imported Parmigiano Combined with Cream

- **Arrabbiata**
  - Tomato Basil Sauce Accented with Crushed Red Pepper, Garlic and Extra Virgin Olive Oil

- **Tuscan Sausage Ragout**
  - Classic Tomato Sauce, Tuscan Sausage and Escarole - Add $2 per Person

- **Bolognese**
  - Tomato Meat Sauce - Add $2 per Person

Price per person does not include sales tax and service charge.
BUFFET DINNER

Carving Options

TAGLIATA NEW YORK SIRLOIN OF BEEF
SERVED WITH RED WINE SAUCE AND HORSERADISH CREAM - ADD $4 PER PERSON

CUBAN MOJO ROASTED LOIN OF PORK
WITH CHIMICHURRI SAUCE

HERB ROASTED BREAST OF TURKEY
SERVED WITH HERBED PEPPERCORN GRAVY

ROASTED BONE IN HAM
SERVED WITH WHOLE GRAIN MUSTARD AND JUS DE VIAND

GARLIC ROASTED TOP SIRLOIN OF BEEF
SERVED WITH BLUE CHEESE FONDUE AND ONION MARMALADE

SALMON WELLINGTON
SALMON AND WILD MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY SERVED WITH LEMON BEURRE BLANC

WHOLE ROASTED TENDERLOIN OF BEEF
MERLOT DEMI GLACE - ADD $4 PER PERSON

PRIME RIB OF BEEF
SERVED WITH HORSERADISH CREAM AND AU JUS - ADD $4 PER PERSON

APRICOT AND CHERRY STUFFED PORK LOIN
FENNEL AND APPLE SLAW

PRICE PER PERSON DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE. **$125 CHEF FEE FOR EACH CARVING STATION.**
BUFFET DINNER

Entree Options

BRAISED BONELESS SHORT RIBS
CABERNET DEMI GLACE

PROSCIUTTO WRAPPED FRENCH CUT CHICKEN BREAST
STUFFED WITH SPINACH AND IMPORTED PROVOLONE, TOASTED MUSTARD SEED AND SAGE SAUCE

FRENCH CUT CHICKEN BREAST
BOURSIN CHEESE AND ROASTED PEPPERS, SAUCE HERBS DE PROVANCE

CHICKEN GENOVESE
GRILLED FRENCH CUT CHICKEN BREAST WITH A BASIL SUN DRIED TOMATO WINE SAUCE

SEARED FILLET OF SALMON
TARRAGON DIJON CREAM, GRILLED LEMON

GRILLED FILLET OF SALMON
CHIVE BEURRE BLANC, CITRUS OIL

PORCINI CRUSTED CHILEAN SEA BASS
PAN SEARED PORCINI CRUSTED CHILEAN SEA BASS WITH LEMON BEURRE BLANC - ADD $5 PER PERSON

LAKE SUPERIOR WHITEFISH
CHERRY TOMATO FONDUE, CAPER, OLIVES, SWEET HERBS

SWORDFISH & SHRIMP BROCHETTE
LEMON BUTTER OR SALSA VERDE

PRICE PER PERSON DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE.
Starch & Vegetable Options

OVEN ROASTED POTATOES TOSSED WITH FRESH HERBS

BISTRO POTATOES PLAIN, GARLIC, HORSERADISH, HERBED OR SWEET

DOUBLE BAKED YUKON POTATOES

ROASTED FINGERLING POTATOES

KAMUT AND WILD RICE PILAF

MEDITERRANEAN COUSCOUS

FRESH MEDLEY OF SEASONAL VEGETABLES

STEAMED OR GRILLED ASPARAGUS

HARICOT VERTS

SAUTÉED FRESH SPINACH WITH PARMESAN CHEESE, GARLIC BUTTER AND FRESH BASIL

GRILLED SEASONAL VEGETABLES

PRICE PER PERSON DOES NOT INCLUDE SALES TAX AND SERVICE CHARGE.
PRICING STARTS AT $59 PER PERSON-PRICE INCLUDES 4 STATIONS*
PRICING IS FLEXIBLE DEPENDING ON HOW MANY “STATIONS” AND OPTIONS YOU CHOOSE.
EACH ADDITIONAL STATION IS $12 PER PERSON

PILSEN
PORK CARNITAS, ROASTED CORN SALAD, WARM FLOUR TORTILLAS, CRISP TORTILLAS CHIPS,
CHIHUAHUA CHEESE, PICO DE GALLO, FIRE ROASTED SALSA AND GUACAMOLE

LITTLE ITALY
CHOICE OF 2 STEFANI PASTAS, CRISP CAESAR SALAD, BUILD YOUR OWN BRUSCHETTA,
STEFANI SIGNATURE PIZZA: SAUSAGE, MARGARITA, VEGGIE

GREEK TOWN
CHICKEN GYRO WITH TZATZIKI, WARM PITA AND FLATBREAD, HUMMUS WITH DIPPING VEGETABLES,
ORZO WITH TOMATO AND CAPERS CLASSIC GREEK SALAD

WRIGLEYVILLE
CHICAGO STYLE HOT DOG WITH ALL THE TRIMMINGS, GERMAN PRETZEL BITES, CHEESE FRIES
AND CRACKER JACK

CHINATOWN
ASSORTMENT OF DIM SUM POT STICKERS, SHUMI, SPRING AND EGG ROLLS, VEGETABLE FRIED RICE
AND ORANGE GLAZED CRISPY CHICKEN

STOCKYARDS
CARVED NEW YORK STRIP WITH HORSERADISH CREAM, MASHED POTATOES, GARLIC ROASTED GREEN
BEANS, MIXED GREEN SALAD WITH BLUE CHEESE AND MINI DINNER ROLLS - ADD $4

J-TOWN
SELECTION OF HAND ROLLED PREMIUM SUSHI, WASABI, PICKED GINGER AND SOY EDAMAME - ADD $4

STREETERVILLE
RAW BAR OF OYSTERS, AHI TUNA TARTARE (POKE) AND JUMBO SHRIMP HORseradish, KING CRAB
($2 SNOW CRAB CLAWS SEASONAL BASED ON AVAILABILITY), COCKTAIL SAUCE, TABASCO AND LEMONS
MARKET PRICE $18 PER PERSON

SWEET HOME CHICAGO
BROWNIES, DESSERT BARS, ALMOND COOKIES, MINI CANNOLLI, DESSERT SHOOTERS,
FRESH SEASONAL FRUIT DISPLAY

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