

## **GENERAL INFORMATION**

### **REGISTRATION**

Registration tables can be set up at the entrance of the room upon request.

### **SEATING**

Banquet seating will be at round tables of ten unless otherwise specified  
Diagrams with numbered tables are available upon request.

### **LABOR CHARGE**

A labor charge of \$50.00 will be added for all groups fewer than 20 guests

### **PREFERRED PARTNERS**

The hotel's florist, Daniel's Discriminating Floriculture can offer exceptional floral design, linens and other ballroom décor.  
Event services can provide assistance in contracting with other wedding vendors such as bands, DJs invitations, transportation and more. Ask your catering manager for contact information.

### **MUSIC & ENTERTAINMENT**

The catering staff will be happy to recommend musicians and entertainers.  
Upright & baby grand pianos are available. There is a \$150.00 tuning fee per piano  
Pianos must be tuned each time they are used.

### **MICROPHONES**

Are available at current rates,  
Three (3) microphones or more, will require a sound engineer at union rates.

### **SPOTLIGHTS**

Spotlights and operators are available.  
Charges may be obtained from the catering department.

### **AUDIO VISUAL EQUIPMENT**

Equipment and services are available from Presentation Services, located in the Palmer House Hilton  
Charges for equipment and labor may be obtained from the catering department.

### **ELECTRICAL & SOUND**

Services are available from the hotel.  
Charges for equipment and labor may be obtained from the catering department.

### **SERVICE & TAX INFORMATION**

Service charge 18%  
5.5% Administrative Fee (taxed at 11%)  
Applicable state and local taxes (11.50%)  
City of Chicago bubble beverage tax 3%

### **SECURITY**

Additional security for your event can be contracted through the Catering department.

### **COAT CHECK**

Coat Check services are available, \$2.00 per coat, minimum of 100 coats per attendant, one attendant per 100 guests.  
Coat Check required for events between October 1 and April 30<sup>th</sup> at \$200.00 minimum.

### **PACKAGE SHIPPING & HANDLING**

There are handling charges associated with all incoming and outgoing shipments through the UPS Store  
Business center charges may be obtained from the catering department.

### **PARKING**

Hotel parking is valet service at our Monroe Entrance. Discounted rates are available through catering for evening events only, based upon availability.

**PLATED LUNCH- BASED ON 3 COURSES**

Let your water flow like wine

Waiters to offer a choice of sparkling or still bottled water \$4 per person

**SOUPS**

**SOUP DU JOUR - MADE FRESH DAILY**

**BERTHA PALMER'S ONION SOUP**

**TOMATO BASIL BISQUE**

**WILD MUSHROOM AND FENNEL**

**COGNAC LACED MAINE LOBSTER BISQUE**

(ADDITIONAL: \$4.00 PER PERSON)

**CHICKEN TORTILLA**

**CREAM OF ASPARAGUS WITH CRÈME FRAICHE**

**OLD FASHIONED CHICKEN NOODLE SOUP**



**SALADS**

**STEAK HOUSE SALAD**

WEDGE OF CRISP ICEBERG LETTUCE WITH ROQUEFORT CHEESE, CONFIT TOMATO AND BASIL BUTLER PASSED BLEU CHEESE DRESSING

**CLASSIC CAESAR SALAD**

FRESHLY TOSSED WITH TOASTED FOCACCIA CROUTONS, SHAVED REGGIANO CHEESE, SUN DRIED TOMATOES  
BUTLER PASSED CAESAR DRESSING

**GOAT CHEESE AND ASPARAGUS SALAD**

RADICCHIO AND SPRING MIX WITH ASPARAGUS, RED & YELLOW GRAPE TOMATOES  
GOAT CHEESE MEDALLION  
BUTLER PASSED AGED BALSAMIC VINAIGRETTE  
(ADDITIONAL: \$2.00 PER PERSON)



**CLASSIC CAPRESE SALAD**

FANNED SLICED YELLOW AND RED TOMATOES WITH FRESH BASIL,  
SLICED BUFFALO MOZZARELLA  
DRIZZLED WITH BALSAMIC SYRUP AND BASIL OIL  
(ADDITIONAL: \$2.00 PER PERSON)

**MILLENNIUM PARK SALAD**

TOSSED ICEBERG, ROMAINE & RADICCHIO GREENS WITH TOMATO, CUCUMBER,  
TOASTED ALMONDS, DRIED CHERRIES AND JULIENNE CARROT  
BUTLER PASSED CHAMPAGNE VINAIGRETTE

**CLASSIC CHOPPED SALAD**

FINELY CHOPPED ICEBERG & ROMAINE, DICED TOMATOES, CRUMBLLED BLEU CHEESE, GREEN ONION, AVOCADO, CRISPY PROSCIUTTO  
BUTLER PASSED HONEY POPPY SEED DRESSING

# PALMERHOUSE

A HILTON HOTEL

## **PLATED LUNCH**

### **FRENCH CUT CHICKEN**

BONE IN CHICKEN BREAST

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$42 PER PERSON**

### **FREE RANGE CHICKEN**

GARLIC AND ROSEMARY MARINATED FREE RANGE CHICKEN BREAST

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$44 PER PERSON**

### **CEDAR PLANK SALMON (HILTON EAT RIGHT)**

CEDAR PLANK ROASTED SALMON

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$44 PER PERSON**

### **GRILLED ORANGE GINGER CHICKEN**

GRILLED CHICKEN BREAST

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$42 PER PERSON**

### **SEARED ATLANTIC HALIBUT**

SEARED FILLET OF ATLANTIC HALIBUT

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$45 PER PERSON**

### **PETIT FILET**

BEEF FILET BRUSHED WITH OLIVE OIL AND CRACKED BLACK PEPPER

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$51 PER PERSON**

### **SEA BASS**

GRILLED SEA BASS

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$48 PER PERSON**

### **ITALIAN STUFFED CHICKEN**

CHICKEN BREAST FILLED WITH MOZZARELLA CHEESE, PLUM TOMATOES,

PINE NUTS AND SPINACH

CHEF'S PAIRING OF SEASONAL VEGETABLES, STARCH AND SELECTED SAUCE

**\$44 PER PERSON**



**PENNE A LA VODKA SAUCE**  
SHAVED ASIAGO AND FRESH BASIL  
TOASTED GARLIC BREAD  
**\$40 PER PERSON**  
ADD GRILLED CHICKEN STRIPS OR SHRIMP  
**\$4 PER PERSON**

**BOW TIE PASTA**  
FRESH GARDEN PEAS, WILD MUSHROOMS AND  
ROASTED GARLIC  
TOSSED WITH ALFREDO SAUCE  
SHAVED PARMESAN CHEESE  
**\$40 PER PERSON**  
ADD GRILLED CHICKEN STRIPS OR SHRIMP  
**\$4 PER PERSON**

### **CHILLED ENTREES**

#### **TROPICAL SHRIMP SALAD (HILTON EAT RIGHT)**

TRADITIONAL COBB SALAD WITH A TWIST- SHRIMP, PAPAYA, PINEAPPLE AND AVOCADO WITH  
SHREDDED MOZZARELLA CHEESE  
ORANGE, WALNUT DRESSING  
**\$43 PER PERSON**

#### **GRILLED CHICKEN**

CHOPPED GRILLED CHICKEN SALAD WITH FRESH TOMATO, CRISP BACON, AVOCADO, EGG,  
PICO DE GALLO  
RANCH OR AGED BALSAMIC VINAIGRETTE  
**\$41 PER PERSON**

#### **BEEF TENDERLOIN SALAD**

FRESH BABY GREENS, TOMATO, CUCUMBERS AND BLEU CHEESE TOPPED WITH LEAN  
BEEF TENDERLOIN AND GRILLED CIPPOLINI ONIONS  
MAYTAG BLEU CHEESE DRESSING  
**\$44 PER PERSON**

#### **GRILLED CHILLED ATLANTIC SALMON**

SERVED OVER A BED OF CRISPY GREENS  
ROMA TOMATO, EGG, SHAVED ASIAGO CHEESE AND TOPPED  
WITH PINEAPPLE, MANGO AND CILANTRO RELISH  
MARINATED IN RED PEPPER DRESSING  
**\$43 PER PERSON**

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A HILTON® HOTEL

## DESSERT

### **CARAMELIZED CRÈME BRULEE**

MADAGASCAR VANILLA BEAN CUSTARD  
SERVED IN A MARTINI GLASS WITH CHOCOLATE ACCENT

### **STRAWBERRY TART**

FRESH STRAWBERRIES AND BLUEBERRIES SERVED IN A SWEET TART SHELL  
GARNISHED WITH WHITE CHOCOLATE STRAWBERRY MOUSSE, PEACH COULIS

### **VERY CHOCOLATE**

CHOCOLATE MOUSSE CAKE COVERED WITH CHOCOLATE GANACHE  
PISTACHIO SAUCE

### **CHERRY TRIFLE**

SPONGE CAKE LAYERED WITH CHERRY MARMALADE & CUSTARD  
TOPPED WITH WHIPPED CREAM, CHOCOLATE SHAVINGS & MARASCHINO CHERRY  
SERVED IN A MARTINI GLASS

### **CARAMEL BAVAROIS**

LADY FINGERS CAKE GARNISHED WITH CUBED POACHED PEAR AND CARAMEL MOUSSE  
CHOCOLATE AND BANANA SAUCE

### **LEMON TARTE MERINGUE**

SERVED IN A SWEET DOUGH SHELL AND TOPPED WITH ITALIAN MERINGUE,  
RASPBERRY SAUCE

### **FOUR SEASONS CAKE**

LEMON POUND CAKE LAYERED WITH TANGY RASPBERRY AND LEMON MOUSSE,  
GUAVA SAUCE

### **GOAT CHEESE CHEESECAKE**

CLASSIC CHEESECAKE FLAVORED WITH GOAT CHEESE, BAKED WITH A GINGERBREAD CRUST  
BLOOD ORANGE COULIS



**WRAPS AND SANDWICHES**

**BUFFET STYLE  
SELECTION OF 3 SANDWICHES/WRAPS  
COLE SLAW, FRUIT SALAD  
HOMEMADE TRUFFLE POTATO CHIPS  
ASSORTMENT OF COOKIES AND BROWNIES,  
\$41 PER PERSON**

**VEGGIE WRAP  
MARINATED EGGPLANT, SWEET RED PEPPERS AND HERB  
HAVARTI IN A SPINACH WRAP WITH CHIPOTLE MAYONNAISE**

**VEGGIE MELT**

GRILLED ZUCCHINI SUMMER SQUASH AND SWEET RED PEPPERS TOPPED WITH PROVOLONE, LETTUCE, TOMATO AND PESTO MAYONNAISE ON ROSEMARY CIABATTA

**HONEY ROASTED TURKEY**

TURKEY BREAST RUBBED WITH HONEY MUSTARD AND ROASTED UNTIL TENDER SERVED WITH APPLE CRANBERRY COMPOTE ON A WHOLE WHEAT TORTILLA WRAP

**ROAST BEEF**

ROAST BEEF INFUSED WITH GARLIC ROLLED IN AN HERB WRAP WITH ROSEMARY WASABI MAYONNAISE, LETTUCE AND TOMATO

**SPICY TUNA**

CHUNKY TUNA WITH RED ONION AND DIJON MAYONNAISE SERVED WITH CUCUMBERS AND CRISP LETTUCE ON MULTI GRAIN BREAD

**LUNCHEON BUFFETS**

**BUFFETS HAVE A MINIMUM OF 20PPL**

**FRENCH PICNIC LUNCH BUFFET**

FRUIT COCKTAIL WITH COINTREAU  
TOSSED SUMMER SALAD  
COUNTRY FRENCH AND BALSAMIC VINAIGRETTE  
AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
SLICED TOMATOES WITH FRESH BASIL,  
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR  
RED PEPPER MARINATED GRILLED CHICKEN BREAST  
SERVED CHILLED  
ASSORTMENT OF ROLLS AND BUTTER  
WEDGES OF BRIE CHEESE, ROQUEFORT AND PORT SALUTE,  
SUMMER SAUSAGE  
CLUSTERS OF GRAPES, FRENCH BAGUETTES  
GRILLED ASPARAGUS  
STRAWBERRY COMPOTE AND POUND CAKE  
FRENCH VANILLA WHIPPED CREAM AND CHOCOLATE SHAVINGS  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$45 PER PERSON**



# PALMERHOUSE

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## **TAYLOR STREET LUNCH BUFFET**

SLICED FRESH TOMATO AND MOZZARELLA SALAD WITH BASIL VINAIGRETTE  
ROMAINE WITH GARLIC CROUTONS, GRATED PARMESAN CHEESE AND CAESAR DRESSING  
CHEESE TORTELLINI WITH SUN-DRIED TOMATO, PINE NUTS AND BASIL IN PESTO DRESSING  
MEDITERRANEAN SPICE RUBBED CHICKEN BREAST WITH CHIANTI SAUCE  
HERB ORZO PASTA  
ASSORTMENT OF ROLLS AND BUTTER  
TIRAMISU, CANNOLI AND AMARETTO BISCOTTI TORTE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED TEAS SERVED ON BUFFET  
**\$45 PER PERSON**

## **CHINATOWN LUNCH BUFFET**

EGG DROP SOUP WITH WONTON AND LEMONGRASS  
TOSSED ASIAN SALAD WITH BAMBOO SHOOTS, BEAN SPROUTS,  
ORIENTAL SESAME GINGER DRESSING AND CRISPY WONTONS  
AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
CHICKEN STIR FRY WITH PEPPERS, CASHEWS, PINEAPPLE  
AND HOISIN SAUCE  
BEEF AND BROCCOLI  
JASMINE WHITE RICE  
VEGETABLE FRIED RICE  
STEAMED BABY BOK CHOY WITH SWEET CHILI OIL  
FORTUNE COOKIES  
PRE-SCOOPED VANILLA BEAN ICE CREAM  
GINGER ROASTED LYCHEE, WON TON CRISP  
ALMOND CREAM SAUCE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$45 PER PERSON**



## **GREEK TOWN LUNCH BUFFET**

SLICED TOMATO CAPRESE SALAD WITH FRESH MOZZARELLA  
EXTRA VIRGIN OLIVE OIL, BASIL AND ASSORTED OLIVES  
GRILLED VEGETABLE RATATOUILLE SALAD  
WITH GREEN AND YELLOW SQUASH, ONIONS AND BELL PEPPERS  
MEDITERRANEAN TOMATO SAUCE  
HUMMUS AND PITA CHIPS  
BAKED HALIBUT WITH CUCUMBER YOGURT SAUCE  
TURKEY BREAST ROASTED AND SLICED  
WITH ARTICHOKE HEARTS, CAPERS, SUN-DRIED TOMATOES  
IN HERB BUTTER SAUCE  
GREEK POTATOES WITH LEMON VINAIGRETTE  
BAKLAVA , PHYLLO NESTS GARNISHED WITH PISTACHIO MOUSSE,  
GOAT CHEESE BERRY TART CREAM AND HONEY  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$45 PER PERSON**

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Buffets based on 2 hours of service, Breaks based on 1 hour of service

We are proud to offer only Trans Fat Free Oils in our cooking!

Prices subject to change; Revised 8/1/09



**SOUTH OF THE BORDER LUNCH BUFFET**

CHICKEN TORTILLA SOUP  
 SOUTHWESTERN SALAD WITH TOMATO, ROASTED CORN, AVOCADO,  
 TORTILLA CHIPS AND CILANTRO VINAIGRETTE  
 AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
 CHICKEN AND SKIRT STEAK FAJITAS WITH VEGETABLES  
 BEEF TAMALES  
 REFRIED BEANS, SPANISH RICE WITH CILANTRO  
 WARM TORTILLAS AND TACO SHELLS  
 GUACAMOLE, PICO DE GALLO, DICED TOMATOES, RED ONIONS,  
 SHREDDED CHEDDAR CHEESE, BLACK OLIVES, SOUR CREAM AND  
 SHREDDED LETTUCE  
 TRES LECHE CAKE, CARAMEL FLAN AND POLVORONE COOKIES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
 AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$48 PER PERSON**

**THE CHICAGO BUFFET**

HOMEMADE COLESLAW  
 TOSSED GARDEN SALAD WITH RANCH, BLEU CHEESE AND ITALIAN DRESSINGS  
 AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
 HOMEMADE FRIED CHICKEN  
 GRILLED BRATWURST WITH ONIONS  
 PULLED PORK SANDWICHES ON KAISER ROLLS  
 BUTTERED CORN ON THE COB  
 BUTTERMILK CHIVE MASHED POTATOES  
 ASSORTED SANDWICH ROLLS  
 ASSORTED ICE CREAM BARS  
 WARM APPLE PIE SERVED WITH MASCARPONE  
 AND CARAMEL SAUCE  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
 AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$48 PER PERSON**



**THE CHICAGO CHARCUTERIE BOARD**

SOUP OF THE DAY  
 APPLE, CARROT AND RAISIN SALAD  
 TOSSED BABY GREENS WITH TOMATO, CUCUMBER MAYTAG BLEU CHEESE CRUMBLES AND  
 HONEY ROASTED WALNUTS  
 AGED BALSAMIC VINAIGRETTE AND HONEY MUSTARD DRESSING  
 AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
 FRESH FRUIT SALAD MARINATED IN SIMPLE SYRUP AND MINT  
 SLICED SMOKED TURKEY, HONEY HAM, ROAST BEEF AND PASTRAMI, CHEDDAR, SWISS,  
 PROVOLONE  
 AND MUNSTER CHEESES  
 SLICED TOMATO, ONION, PICKLES AND SHREDDED LETTUCE  
 HORSERADISH, MAYONNAISE, DIJON AND YELLOW MUSTARD  
 ASSORTED ARTISAN BREADS  
 HOMEMADE COOKIES AND BROWNIES  
 FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
 AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$49 PER PERSON**

**THE EXECUTIVE BOARD ROOM**

LOBSTER BISQUE LACED WITH COGNAC AND CRÈME FRAICHE  
TRADITIONAL CAESAR SALAD  
AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
HOMEMADE MUSTARD POTATO SALAD  
EXOTIC SLICED FRESH FRUIT  
SLICED BEEF TENDERLOIN, MARINATED GRILLED CHICKEN AND ATLANTIC SALMON  
TUNA NICOISE  
BRIE, SAGA BLEU AND PORT SALUTE CHEESE BOARD  
SLICED TOMATO, ONION, PICKLES AND SHREDDED LETTUCE  
HORSERADISH, MAYONNAISE, DIJON, YELLOW AND GRAIN MUSTARD  
ASSORTED ARTISAN BREADS  
CHOCOLATE CHIP BREAD PUDDING WITH RYE WHISKEY SAUCE  
ASSORTED CHARLOTTE CAKES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$55 PER PERSON**



**THE PLOUGHMAN'S LUNCH**

SOUP OF THE DAY  
MIXED GREENS WITH GOAT CHEESE AND CHAMPAGNE VINAIGRETTE  
AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
TRADITIONAL POTATO SALAD  
SLICED MEATS TO INCLUDE: TURKEY BREAST, SALAMI, PROSCIUTTO,  
BLACK ANGUS ROAST BEEF, HONEY HAM  
OLIVES, SLICED TOMATOES, PICKLES, SWEET RED ONIONS  
MOZZARELLA, SWISS AND CHEDDAR CHEESES  
POTATO CHIPS  
BUTTER LETTUCE  
DIJON MUSTARD, MAYONNAISE AND HORSERADISH  
ASSORTMENT OF ARTISAN BREADS  
SHERRY TRIFLE AND BAILEYS CHEESECAKE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET  
**\$50 PER PERSON**

# PALMERHOUSE

A HILTON® HOTEL

## **SANDWICH BUFFET**

MIXED GREEN SALAD WITH CHOICE OF  
THOUSAND ISLAND, RANCH, BALSAMIC VINAIGRETTE  
AGED BALSAMIC VINEGAR AND EXTRA VIRGIN OLIVE OIL  
POTATO SALAD AND MACARONI SALAD  
HOMEMADE TRUFFLE POTATO CHIPS

PRE MADE SANDWICHES: CHOOSE 3 TYPES:

**ROAST BEEF ON FLAT CIABATTA BREAD** - ROAST BEEF, HORSERADISH SAUCE, CHEDDAR CHEESE, TOMATO, RED ONION, PICKLES AND MIXED ORGANIC LETTUCE

**SMOKED TURKEY ON FOCACCIA** – HONEY MUSTARD, SMOKED TURKEY, SWISS CHEESE, TOMATO, CUCUMBERS AND BIBB LETTUCE

**VEGETARIAN CHEESE SANDWICH ON WHOLE WHEAT** - ROASTED GARLIC AIOLI, PROVOLONE, CHEDDAR, SWISS, CUCUMBERS, PICKLES, TOMATOES, ONION AND BIBB LETTUCE

**PASTRAMI ON PRETZEL BUN** – PASTRAMI, SWISS CHEESE, PICKLE, ONION, COLE SLAW AND MIXED LETTUCES

**ITALIAN SUBMARINE ON ONION HOAGIE ROLL** – PROVOLONE, HAM, SALAMI, CAPPICOLA, ONION, TOMATO, MIXED LETTUCES AND SUNDRIED TOMATO AND CAPER REMOULADE

**TUNA SANDWICH ON MARBLED RYE** – HOMEMADE TRADITIONAL TUNA SALAD WITH PICKLE, TOMATO AND BIBB LETTUCE

CHOCOLATE CUPCAKES AND RASPBERRY CRÈME BRULÉE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOT TEAS SERVED ON BUFFET

**\$45 PER PERSON**



## **COMFORT FOOD BUFFET**

CHICKEN NOODLE SOUP

COLESLAW

SOUTHERN FRIED CHICKEN

BAR-B-Q BEEF ON KAISER ROLLS

HOME-STYLE MACARONI AND CHEESE

BAKED BEANS

MASHED POTATOES & GRAVY

CORN ON THE COB

ASSORTMENT OF ROLLS AND BUTTER

CHERRY PIE, MIXED BERRY COBBLER AND BROWNIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE

AND ASSORTED HOT TEAS SERVED ON BUFFET

**\$48 PER PERSON**