



BANQUET MENU

FALL 2011 & WINTER 2012

September - March

Please click on the meal period you wish to view.

[General Information](#) • [Breakfast](#) • [Breaks](#) • [Lunch](#) • [Reception](#) • [Dinner](#) • [Beverage](#)

www.palmerhousehiltonhotel.com

GENERAL INFORMATION

REGISTRATION

Registration tables can be provided 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 provided upon request.

LABOR CHARGE

A labor charge of \$75.00 will be added for all groups fewer than 20 guests.

PREFERRED PARTNERS, MUSIC & ENTERTAINMENT

The hotel's florist, Anthony Gowder, can offer exceptional floral design, linens and other ballroom décor. Access Destination Services can provide assistance in contracting with other vendors such as bands, DJs, décor, transportation and more. Upright & baby grand pianos are available. Pianos must be tuned each time they are used, and there is a \$150.00 tuning fee per piano.

MICROPHONES

Microphones are available at current rates. Three (3) microphones or more will require a sound engineer.

SPOTLIGHTS

Spotlights and operators are available. Charges may be obtained from your catering manager.

AUDIO VISUAL EQUIPMENT

Equipment and services are provided by Presentation Services, located in the Palmer House. Charges for equipment and labor may be obtained from your catering manager.

ELECTRICAL & SOUND

Services are provided by the hotel. Charges for equipment and labor may be obtained from your catering manager.

SERVICE & TAX INFORMATION

Service charge: 18%
Administrative fee: 5.5% (taxed at 10.75%)
Applicable state and local taxes: 11%
City of Chicago bubble beverage tax: 3%

SECURITY

Should you require it, security for your event can be arranged through the catering department.

COAT CHECK

Coat check services are provided at \$2.00 per coat with a minimum of 100 coats per attendant and one attendant per 100 guests. Coat check service is required for events between October 1st and April 30th. The minimum cost is \$200.00.

PACKAGE SHIPPING & HANDLING

There are handling charges associated with all incoming and outgoing shipments through the UPS Store located in the hotel. Business center charges may be obtained from your catering manager.

PARKING

The Palmer House offers valet parking at our Monroe Street entrance. Self-parking is available at 55 E Monroe Street. Discounted rates are available through catering for evening events only and are based upon availability.

PALMERHOUSE

A HILTON® HOTEL

CONTINENTAL BREAKFAST

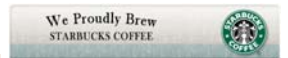
SIGNATURE CONTINENTAL

ORANGE AND CRANBERRY JUICE
FRESHLY BAKED MINI PASTRIES
FRESH CUBED SEASONAL
FRUIT AND GRAPES
FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS ON A BUFFET
\$29 PER PERSON

STATE STREET CONTINENTAL

ORANGE AND CRANBERRY JUICE
FRESH CUBED SEASONAL FRUIT AND GRAPES
ASSORTED FRESH BREADS AND
BAGELS WITH CREAM CHEESE
FRESHLY BREWED COFFEE,
DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS ON A BUFFET
\$29 PER PERSON

**Give your attendees a taste of the coffee everyone has grown to love.
Upgrade to Starbucks regular or decaffeinated coffee for an additional \$3 per person.**



CHOOSE FROM THE FOLLOWING ADDITIONS FOR YOUR GUESTS:

AVAILABLE MONDAY, WEDNESDAY, FRIDAY AND SUNDAY

HEARTY CHOICE

SCRAMBLED EGGS,
SMOKEHOUSE BACON,
SAUSAGE AND
BREAKFAST POTATOES

\$8 PER PERSON

BREAKFAST SLIDERS

BACON, EGGS AND TOMATO RELISH;
HAM, EGGS AND ASPARAGUS;
SPINACH, EGG WHITE AND
MARINATED SHIITAKE

\$10 PER PERSON

OATMEAL

STEEL CUT OATS WITH
BROWN SUGAR, CINNAMON,
GOLDEN RAISINS, CHOPPED WALNUTS
AND SLICED ALMONDS

\$4 PER PERSON

CLASSIC BUTTERMILK PANCAKES,
MAPLE SYRUP, STRAWBERRIES,
BUTTER AND WHIPPED CREAM

\$5 PER PERSON

CRISP BACON STRIPS OR
CANADIAN BACON

\$4 PER PERSON

CURED MEATS AND CHEESES

\$12 PER PERSON

SCRAMBLED EGGS

\$4 PER PERSON

ASSORTED CHOBANI GREEK
AND GLUTEN-FREE YOGURT

\$6 EACH

INDIVIDUAL ASSORTED
DRY CEREALS AND MILK

\$5 EACH

AVAILABLE TUESDAY, THURSDAY AND SATURDAY

HEARTY CHOICE

SCRAMBLED EGGS,
SMOKEHOUSE BACON,
SAUSAGE AND
BREAKFAST POTATOES

\$8 PER PERSON

BUTTERMILK WAFFLES

CLASSIC WAFFLES WITH
BLUEBERRY OR CHOCOLATE CHIP
TOPPING

\$5 PER PERSON

EGGS BENEDICT

SPINACH AND TOMATO ON AN
ENGLISH MUFFIN WITH
HOLLANDAISE SAUCE

\$10 PER PERSON

EGG WHITE FRITTATA OR
VEGETABLE FRITTATA

\$10 PER PERSON

PORK SAUSAGE OR
TURKEY SAUSAGE

\$4 PER PERSON

CHILLED, PEELED HARD BOILED EGGS

\$2 PER PERSON

SCRAMBLED EGGS

\$4 PER PERSON

INDIVIDUAL LOW-FAT
FLAVORED YOGURT

\$5 EACH

ASSORTED BOTTLED SMOOTHIES

\$5 EACH

PALMERHOUSE

A HILTON® HOTEL

BREAKFAST BAKERY ITEMS

ALL PASTRIES BY THE DOZEN ARE AMPLE SIZE.

CROISSANTS

CLASSIC
ALMOND CREAM
CHOCOLATE
\$48 PER DOZEN

MUFFINS

CHOCOLATE CHIP
BLUEBERRY
BANANA
CREAM CHEESE
BRAN
\$48 PER DOZEN

BAGELS

PLAIN
EVERYTHING
WHOLE WHEAT
CINNAMON RAISIN
\$48 PER DOZEN

SCONES

BLUEBERRY
APPLE CINNAMON
RASPBERRY
\$48 PER DOZEN

BREAKFAST BREADS

CHOCOLATE
OAT BRAN BLUEBERRY
CRANBERRY
BANANA
\$48 PER DOZEN

DONUTS

PLAIN
CHOCOLATE GLAZED
SEASONAL SPRINKLE
\$48 PER DOZEN

PALMERHOUSE

A HILTON® HOTEL

PLATED BREAKFASTS

Give your attendees a taste of the coffee everyone has grown to love.



Upgrade to Starbucks regular or decaffeinated coffee for an additional \$3 per person.

EMPIRE BREAKFAST

FRESHLY SQUEEZED ORANGE JUICE
SCRAMBLED EGGS WITH CRÈME FRAICHE, SAUTÉED WILD MUSHROOMS AND CHIVES
SMOKEHOUSE BACON OR HERBED SAUSAGE
BREAKFAST POTATOES WITH PEPPERS AND ONIONS
FRESHLY BAKED MINI PASTRIES TO INCLUDE CROISSANTS, ASSORTED MUFFINS,
FRENCH APPLE TURNOVERS, BRIOCHE AND SCONES
BUTTER AND FRUIT JAM
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED TABLESIDE

\$37 PER PERSON

GRAND AND STATE BREAKFAST

FRESHLY SQUEEZED ORANGE JUICE
INDIVIDUAL BAKED VEGETABLE QUICHE WITH SUN DRIED TOMATOES, SPINACH,
GRUYERE CHEESE AND MUSHROOMS
HERB BROILED ROMA TOMATO
BREAKFAST POTATOES WITH PEPPERS AND ONIONS
FRESHLY BAKED MINI PASTRIES TO INCLUDE CROISSANTS, ASSORTED MUFFINS,
FRENCH APPLE TURNOVERS, BRIOCHE AND SCONES
BUTTER AND FRUIT JAM
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED TABLESIDE

\$39 PER PERSON

EGGS BENEDICT

FRESHLY SQUEEZED ORANGE JUICE
TRADITIONAL EGGS BENEDICT
APPLEWOOD SMOKED BACON, GRILLED ASPARAGUS
FRESHLY BAKED MINI PASTRIES TO INCLUDE CROISSANTS, ASSORTED MUFFINS,
FRENCH APPLE TURNOVERS, BRIOCHE AND SCONES
BUTTER AND FRUIT JAM
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED TABLESIDE

\$39 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

BEVERAGE BREAKS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

We Proudly Brew
STARBUCKS COFFEE



OR

PALMERHOUSE

A HILTON® HOTEL

\$125 PER GALLON

\$110 PER GALLON

ORANGE, APPLE AND CRANBERRY JUICE
\$95 PER GALLON

SPA WATERS: INFUSED AND FLAVORED:

LEMON: NATURA FILTERED WATER INFUSED WITH
CALIFORNIA QUIVERS FRESH LEMON PUREE
\$3 PER PERSON

CUCUMBER: NATURA FILTERED WATER INFUSED WITH
FRESHLY SLICED CUCUMBER
\$3 PER PERSON

HERB CITRUS: NATURA FILTERED WATER INFUSED WITH
FRESHLY SLICED CUCUMBER, LEMON, MINT AND ROSEMARY
\$3 PER PERSON

BOTTLED SOFT DRINKS
\$5 EACH

BOTTLED MINERAL (CARBON NEUTRAL), STILL AND SPARKLING WATER
\$5.25 EACH

BOTTLED FRUIT JUICE
\$5 EACH

BOTTLES OF "SNAPPLE" ICED TEA INCLUDING DIET, PEACH AND REGULAR LEMON
\$5.50 EACH

"RED BULL" OR SUGAR-FREE "RED BULL"
\$7 EACH

PALMERHOUSE

A HILTON® HOTEL

ALL DAY BEVERAGE BREAK

9AM – 5PM

SAME LOCATION ALL DAY

COFFEE, DECAFFEINATED COFFEE AND HOT TEA

ASSORTED SOFT DRINKS AND BOTTLED WATER (CARBON NEUTRAL)

\$38 PER PERSON (1 TO 50 GUESTS)

\$32 PER PERSON (51 OR MORE GUESTS)

PALMER HOUSE BREAK OFFERINGS

MINIMUM OF 20 GUESTS

BASED ON 1 HOUR OF SERVICE

THE MATINEE

INDIVIDUAL BAGS OF CRACKER JACK CARAMEL CORN,

PRETZELS AND ROASTED PEANUTS

FRESHLY POPPED POPCORN

INDIVIDUAL ASSORTED CANDIES: SNICKERS, MILKY WAY, YORK PEPPERMINT PATTY AND KIT-KAT

\$15 PER PERSON

AFTERNOON TEA

ASSORTED MINI SCONES

ASSORTED TEA COOKIES

BITE-SIZE ASSORTED TEA SANDWICHES TO INCLUDE

ENGLISH CUCUMBER AND DILL, EGG SALAD AND

SMOKED SALMON AND CREAM CHEESE

(BASED ON THREE BITE-SIZE SANDWICHES PER PERSON)

ASSORTED HOT TEAS WITH LEMON AND HONEY

\$25 PER PERSON

GRANT PARK PICNIC

A SELECTION OF DOMESTIC AND IMPORTED OLIVES

GRILLED SEASONAL VEGETABLES WITH AGED BALSAMIC VINEGAR

CLASSIC & ROASTED RED PEPPER HUMMUS WITH PITA CHIPS

ASSORTED WISCONSIN SLICED CHEESES WITH GRAPES AND FRENCH BAGUETTES

PROSCIUTTO AND MELON

\$20 PER PERSON

PROTEIN BREAK

“KASHI” AND GRANOLA BARS

RAW ALMONDS, WISCONSIN SLICED CHEESES AND CURED MEATS

INDIVIDUAL LOW-FAT FLAVORED YOGURTS

WHOLE FRUIT (BANANAS, APPLES AND ORANGES)

\$18 PER PERSON

CUPCAKE BREAK

MINI VANILLA, CHOCOLATE, LEMON, CARROT CAKE AND STRAWBERRY CUPCAKES

\$10 PER PERSON

PASTRY SHOP

MILK CHOCOLATE CHIP AND OATMEAL RAISIN COOKIES,

BROWNIES, CHOCOLATE COVERED RICE KRISPIE TREATS

AND MINI CUPCAKES

\$10 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

A LA CARTE BREAK ITEMS

FULL SIZE CANDY BARS **\$4 EACH**
SOFT PRETZELS **\$48 PER DOZEN**
CHOCOLATE COVERED STRAWBERRIES **\$68 PER DOZEN**

INDIVIDUAL LOW-FAT FLAVORED YOGURT
\$5 EACH

ASSORTED CHOBANI GREEK AND GLUTEN-FREE YOGURT
\$6 EACH

ASSORTED BOTTLED SMOOTHIES
\$5 EACH

CUBED SEASONAL FRUIT AND GRAPES
\$5 PER PERSON

ASSORTED WHOLE FRESH FRUIT (APPLES, ORANGES AND BANANAS)
\$3.50 PER PIECE

ALL NATURAL COOKIES
CHOCOLATE CHIP, SUGAR, PEANUT BUTTER,
WHITE CHOCOLATE MACADAMIA NUT AND OATMEAL RAISIN
\$48 PER DOZEN

ASSORTED GRANOLA BARS
NATURE VALLEY AND KASHI
\$4 EACH

ASSORTED ALL-NATURAL CLIF BARS
\$5 EACH

INDIVIDUAL BAGS OF SNACKS
POTATO CHIPS, PRETZELS, POPCORN, TRAIL MIX AND CRACKER JACKS
\$5 EACH

INDIVIDUAL BAGS OF "SUN CHIPS"
ORIGINAL OR HARVEST CHEDDAR
\$5 EACH

INDIVIDUAL BAGS OF NUTS
MIXED NUTS, ALMONDS AND CASHEWS
\$5 EACH

ICE CREAM AND FROZEN FRUIT BAR
ASSORTED FRUIT BARS, "HAAGEN DAZS" ICE CREAM BARS AND ICE CREAM SANDWICHES
\$6 EACH

PLATED LUNCH (BASED ON 3 COURSES)

SOUP OFFERINGS

ONION SOUP

TOMATO BASIL BISQUE

CHICKEN TORTILLA

BUTTERNUT SQUASH WITH CINNAMON APPLES & CRÈME FRAICHE

CREAM OF ASPARAGUS

SALAD OFFERINGS

ROMAINE

FRESHLY TOSSED HEARTS OF ROMAINE WITH TOASTED FOCACCIA CROUTONS,
SHAVED PARMIGIANO-REGGIANO CHEESE, SUN DRIED TOMATOES
CAESAR DRESSING

ENDIVE AND MANDARIN ORANGE

ROMAINE LEAVES, RED OAK AND CHICORY
MANDARIN ORANGES, SUMMER BERRIES
RASPBERRY BALSAMIC

MILLENNIUM PARK

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

THE CLASSIC COBB

FINELY CHOPPED ICEBERG AND ROMAINE, DICED TOMATOES, CRUMBLLED BLEU CHEESE,
GREEN ONION, AVOCADO, CRISPY PROSCIUTTO (SERVED ON THE SIDE)
HONEY POPPYSEED DRESSING

PALMERHOUSE

A HILTON® HOTEL

ENTREES

FREE RANGE CHICKEN BREAST

FREE RANGE CHICKEN MARINATED IN ROSEMARY, ELEPHANT GARLIC AND SAGE
OVEN BASTED WITH VEGETABLE BROTH AND PAN JUS
MILLED PEPPER AND SALT CRYSTALS
\$47 PER PERSON

STUFFED FREE RANGE CHICKEN

ORGANIC CHICKEN BREAST STUFFED WITH GARLIC AND SUN DRIED TOMATOES,
ARUGULA, MOZZARELLA CHEESE AND TOASTED PINE NUTS
\$49 PER PERSON

GRILLED CHICKEN BREAST

MARINATED IN FRESH GINGER, SOY SAUCE AND ORANGE JUICE
PAN-SEARED WITH PINEAPPLE, JULIENNE OF BOK CHOY
\$47 PER PERSON

ALASKAN HALIBUT

PAN SEARED COLDWATER HALIBUT, BRUSHED WITH FIRST PRESS OLIVE OIL,
MEYER LEMON, CAPER BERRIES AND FRESH DILL
\$47 PER PERSON

CHARBROILED PETIT GRASS-FED FILET

EXOTIC MUSHROOMS, SHAVED GREEN ONIONS,
CRISPY SMOKED BACON, THYME JUS
\$51 PER PERSON

BRAISED SHORT RIBS

72 HOUR BRAISED RIBS
PAN JUS
\$49 PER PERSON

TUBETTI CARBONARA FLORENTINE

PANCETTA, EGG, CREAMED SPINACH,
PARMIGIANO-REGGIANO AND BACON
\$49 PER PERSON

RIGATONI PRIMAVERA

SEASONAL VEGETABLES, GARLIC, BASIL,
ROASTED TOMATOES AND AGED PARMIGIANO-REGGIANO
\$45 PER PERSON

CHILLED ENTREES

GRILLED CHICKEN COBB

CHOPPED GRILLED CHICKEN SALAD WITH FRESH TOMATO, CRISP BACON, AVOCADO, HARD-BOILED 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 ATLANTIC SALMON

SERVED OVER A BED OF CRISPY GREENS ROMA TOMATO, HARD-BOILED EGG, SHAVED ASIAGO CHEESE TOPPED WITH PINEAPPLE, MANGO AND CILANTRO RELISH RED PEPPER DRESSING

\$43 PER PERSON

ROMAINE

CRISPY ROMAINE, PARMESAN AND FOCACCIA CROUTONS CHOICE OF GRILLED CHICKEN OR GRILLED SHRIMP TRADITIONAL CAESAR DRESSING

\$41 PER PERSON

DESSERT

ROOT BEER CHEESECAKE

SARSAPARILLA CHEESECAKE
GINGER BREAD CRUST
SALTED CARAMEL JUS
COCOA POWDER

CHOCOPISTO

PISTACHIO MOUSSE
BITTERSWEET GANACHE
BLUEBERRY GASTRIC
PISTACHIO CRUMBLE

CRÈME BRULÉE

FRESH RASPBERRY
HERSHEY'S WHITE CHOCOLATE
CARAMELIZED SUGAR

LEMON SEASONAL FRUIT

LEMON CURD
FRUIT OF THE MOMENT
RASPBERRY SPLASH

STRAWBERRY SHORTCAKE

STRAWBERRY COMPOTE
GRAND MARNIER CREAM
VANILLA SHORTCAKE
MOCHA POWDER

PALMERHOUSE

A HILTON® HOTEL

LUNCHEON BUFFETS

BUFFETS REQUIRE A MINIMUM OF 20 GUESTS.

BUFFETS MAY BE CUSTOMIZED BY CONTACTING YOUR CATERING MANAGER.

CHICAGO DELI (AVAILABLE EVERYDAY)

CHICKEN NOODLE SOUP

ROAST BEEF, MESQUITE SMOKED TURKEY AND HONEY CLOVE BAKED HAM

SLICED AGED RED CHEDDAR, SWISS, MUENSTER AND MOZZARELLA CHEESES

RIPE TOMATOES, RED ONION, CHICAGO DILL PICKLES AND BOSTON LETTUCES

MAYONNAISE, GRAIN MUSTARD AND DIJON MUSTARD

KAISER, WHEAT AND FOCACCIA HERB BUNS

SLICED RYE BREAD

HOMEMADE POTATO CHIPS

SUMMER FRUIT SALAD

FRESHLY BAKED COOKIES AND PALMER HOUSE BROWNIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND

ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

MONDAY

CLASSIC MINESTRONE

HEARTS OF ROMAINE, HERBED CROUTONS, SHAVED PARMESAN, CAESAR DRESSING

SEASONAL MIXED GREENS WITH PANCETTA, RED ONION AND GORGONZOLA CHEESE

RASPBERRY DRESSING

TOMATO, BASIL, GRILLED ASPARAGUS AND ARTICHOKE SALAD, OLIVE OIL AND BALSAMIC

TURKEY BREAD ROASTED AND SLICED, SUNDRIED TOMATOES AND

OLIVES DE PROVENCE, HERB BUTTER SAUCE

PAN-SEARED STRIPED BASS, LEMON, CAPERS, BROWN BUTTER CROUTON

CREAMY POLENTA WITH SPRING MUSHROOMS

CAVATAPPI PASTA, SPRING PEAS, OVEN DRIED TOMATO, FETA CHEESE,

FIRST PRESS OLIVE OIL, SALT CRYSTALS

ASSORTED CLASSIC AND SEASONAL TARTLETS

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND

ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

TUESDAY

TOMATO BASIL AND ORZO SOUP

GARDEN SALAD BAR, ASSORTED LOCAL GREENS,

ASSORTED FRESH SEASONAL BERRIES

SNAP PEAS, CHERRY TOMATO, RADISH, CARROT, GREEN ONION, CUCUMBER,

FETA, COTTAGE CHEESE, PEACH SLICES

RASPBERRY VINAIGRETTE, FIRST PRESS OLIVE OIL AND BALSAMIC

TRICOLORED MELON SALAD MARINATED IN AN ORANGE HONEY MINT AND GINGER

ROASTED FREE RANGE CHICKEN BREAST PAN JUICES AND MORNING DEW MORELS

BAKED LEMON SOLE WITH MEYER LEMON, CAPER BERRIES AND FRESH DILL

ANGEL HAIR PASTA WITH TEAR DROP TOMATOES, KALAMATA OLIVES,

BASIL AND PARMESAN CHEESE

SEASONAL VEGETABLES IN A FENNEL BROTH

ASSORTED DESSERTS SERVED IN SHOT GLASSES TO INCLUDE TIRAMISU, PANNA COTTA AND

CRÈME BRULÉE

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND

ASSORTED HOT TEAS SERVED ON BUFFET

\$49 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

WEDNESDAY

WILD MUSHROOM BISQUE
SPINACH SALAD WITH ORANGES, STRAWBERRIES, SLICED PEARS, GOAT CHEESE,
GLAZED WALNUTS, CHAMPAGNE AND BASIL VINAIGRETTE
VINE RIPENED TOMATO, FRESH MOZZARELLA AND PESTO SALAD
OVEN ROASTED CHICKEN BREAST, SUMMER CITRUS AND TARRAGON JUS
BRAISED SHORT RIB, CABERNET REDUCTION AND CRISPY ONIONS
PAN-SEARED SALMON, HONEY BALSAMIC GLAZE
GOLDEN POTATO GRATIN
GRILLED WINTER VEGETABLES IN OLIVE OIL AND THYME
DECADENT CHOCOLATE CAKE, VANILLA SAUCE
CAMEL BANANA FLAN
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

THURSDAY

FRENCH ONION SOUP WITH BRANDY
CUCUMBER, DILL AND ORGANIC YOGURT SALAD
MIXED WINTER GREENS
SWEET FRUIT SALAD IN VANILLA CREAM
GRILLED CHICKEN BREAST WITH WINTER HERBS AND GARLIC
MEMPHIS STYLE BBQ PULLED PORK WITH SOURDOUGH ROLLS AND BARBEQUE SAUCE
PAN-SEARED ORANGE ROUGHY, CHERRY TOMATOES AND ASPARAGUS, MEYER LEMON SAUCE
VEGETABLE RATATOUILLE
BAKED ORZO PILAF, EXTRA VIRGIN OLIVE OIL
ASSORTED CHEESECAKE AND CUPCAKES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

FRIDAY

SEAFOOD BISQUE
MIXED GREEN SALAD
SLICED VINE RIPE RED & YELLOW TOMATOES, RED ONION AND BASIL, BALSAMIC VINEGAR
PALMER HOUSE TRADITIONAL CRAB IMPERIAL
SLICED BEEF BRISKET WITH HOAGIE ROLLS, GRILLED VIDALIA ONIONS,
WILD MUSHROOMS AND PAN JUS
FRENCHED CHICKEN BREAST WITH WILTED SPINACH, ROASTED TOMATOES AND
STILTON MUSTARD
ROASTED YUKON GOLD POTATOES
GREEN BEANS WITH CARAMELIZED SHALLOTS
ASSORTED MINIATURE FRENCH AND ITALIAN PASTRIES
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

SATURDAY

BUTTERNUT SQUASH SOUP WITH CINNAMON APPLES AND CRÈME FRAICHE
COBB SALAD BAR TO INCLUDE CHOPPED ROMAINE, ROMA TOMATO, HARD BOILED EGG,
BACON, RED ONION AND BLEU CHEESE DRESSING
SEASONAL GREENS, TOMATOES, CARROTS, ONIONS AND CUCUMBERS
HERB VINAIGRETTE
ROASTED WINTER VEGETABLE SALAD
GRILLED CHICKEN BREAST WITH BRAISED LEEKS AND FENNEL
PAN-SEARED ATLANTIC SALMON, LEMON CHAMPAGNE BROTH
NEW POTATOES OVEN POACHED IN GARLIC, OLIVE OIL AND THYME
ROASTED ASPARAGUS, CARROT, CAULIFLOWER AND MUSHROOMS
CARROT CAKE AND APPLE PIE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

SUNDAY

BROCCOLI SOUP, BACON BITS AND CHEDDAR
BABY SPINACH, RADICCHIO, RED ONIONS, BLEU CHEESE AND WHITE BALSAMIC DRESSING
TOSSED WINTER GREENS WITH TOMATO AND CUCUMBER
VEGETARIAN PASTA SALAD
TRADITIONAL ITALIAN BEEF, AU JUS, HOAGIE ROLL AND GARDINARA
GRILLED FREE RANGE CHICKEN BREAST, LENTILS AND FRESH HERB OLIVE OIL
ROASTED FINGERLING POTATO
SEASONAL ORGANIC VEGETABLES
CHOCOLATE CHIP RAISIN BREAD PUDDING, IRISH WHISKEY SAUCE
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED ON A BUFFET

\$49 PER PERSON

BUTLER PASSED OR BUFFET SERVICE

**COLD HORS D'OEUVRES
\$275 PER 50 PIECES**

FRESH FRUIT LOLLIPOP MARINATED IN HONEY AND PRESENTED PLAYFULLY ON WHEATGRASS TRAYS

ROASTED HEIRLOOM TOMATO PROVENCAL OFFERED ON A SILVER SPOON WITH AGED PARMESAN, FRESH BASIL AND TOMATO BALSAMIC DRESSING

CRISP SPRING CRUDITES "MACEDOINE" LIGHTLY MARINATED IN ITALIAN STYLE DRESSING SERVED ON SILVER TEASPOONS

TOMATO AND BASIL BRUSCHETTA ON CROSTINI

HAND-ROLLED VEGETARIAN SPRING ROLL WITH GLASS NOODLES AND SWEET CHILI PASTE

MINIATURE CHEESEBALL ASSORTMENT
CHEDDAR AND SPICY PECAN, MAYTAG BLEU AND WALNUT, CHEVRE AND PISTACHIO

SUSHI GRADE TUNA TARTARE ON A CHINESE SPOON, LITE SOY, WASABI, MICROGREENS

CALIFORNIA ROLL WITH SOY, WASABI AND PICKLED GINGER

LOBSTER SALAD WITH AVOCADO, CUCUMBER AND TARRAGON IN VOL-AU-VENT

SPICY TUNA ROLL WITH SOY, WASABI AND PICKLED GINGER

PROSCIUTTO-WRAPPED CANTALOUPE, CRACKED BLACK PEPPER, SEA SALT CRYSTALS AND WHITE TRUFFLE OIL

BUTLER PASSED OR BUFFET SERVICE

HOT HORS D'OEUVRES
\$275 PER 50 PIECES

MINI GRILLED CHEESE

SUNDRIED TOMATO AND GOAT CHEESE SACHEL, BASIL PESTO AIOLI

SPANAKOPITA: FETA AND SPINACH WRAPPED IN PHYLLO

MACARONI AND CHEESE BITES, ROASTED HEIRLOOM TOMATO SAUCE

CRISPY ASPARAGUS AND ASIAGO WRAPPED IN PHYLLO

PORTABELLO MUSHROOM RATATOUILLE ON A CHINESE SPOON, ELEPHANT GARLIC-INFUSED
FIRST PRESS OLIVE OIL

MAINE LOBSTER SATE, GARLIC BUTTER AND HERBS DE PROVENCE

MINI DUNGENESS CRABCAKE SERVED ON A BRIOCHE TOAST POINT, SAFFRON AIOLI

PAN-SEARED SCALLOP RONDO SERVED WITH MEYER LEMON AND DILL BUTTER ON A CHINESE SPOON

ALMOND ENCRUSTED TIGER SHRIMP WITH BARBEQUE TERIYAKI SAUCE

ROSEMARY CHICKEN SKEWER, LEMON AND OLIVE OIL

CHICKEN CROQUETTE, ROASTED RED PEPPER AIOLI

MINI TURKEY PANINO WITH SPINACH, MOZZARELLA AND TOMATO

SEVENTY TWO HOUR SHORTRIB CASSEROLE SERVED IN A MINI CROCK

HOT DOG LOLLIPOP, WHOLE GRAIN MUSTARD AND SPICY KETCHUP

FRANKS AND BEANS IN A MINI CROCK

PIGS IN A BLANKET, STONE GROUND MUSTARD

COCKTAIL REUBEN

SEARED DUCK BREAST WITH FIG AND VIDALIA ONION JAM SERVED ON A CRISPY CROSTINI

MINI KOBE BURGER, KOSHER PICKLE ON BRIOCHE

PALMERHOUSE

A HILTON® HOTEL

RECEPTION STATIONS

MAINE LOBSTER SKEWER

ONE CHEF PER 100 GUESTS

LEMON AND BUTTER MARINATED MAINE LOBSTER SKEWERS

COOKED TO ORDER ON FRENCH GRILLS

ACCOMPANIED WITH ASPARAGUS AND SHRIMP RISOTTO

MEYER LEMON AIOLI

\$8 PER SKEWER

QUESADILLA STATION

ONE CHEF PER 100 GUESTS:

CHICKEN, SHRIMP AND VEGETARIAN QUESADILLAS (*CHOOSE TWO*)

MADE TO ORDER

ACCOMPANIED BY GUACAMOLE, PICO DE GALLO, SOUR CREAM AND SALSA

SPANISH RICE

\$12 PER PERSON, BASED ON 3 PIECES PER PERSON

POT STICKERS

(*CHOOSE TWO*)

CHICKEN, PORK, SHRIMP AND VEGETABLE POT STICKERS

STEAMED IN BAMBOO BASKETS AND FINISHED ON A FLAT TOP GRILL

SERVED WITH SOY, GINGER TERIYAKI, THAI CHILI SAUCE AND STIR FRIED RICE

\$15 PER PERSON, BASED ON 3 PIECES PER PERSON

SUSHI AND MAKI STATION

SERVED WITH CHOPSTICKS, SOY SAUCE, PICKLED GINGER AND WASABI

SUSHI CHEF AVAILABLE AT \$300 PER CHEF UPON REQUEST

PIECES:

KIHADA MAGURO (YELLOWFIN TUNA)

SAKE (SCOTTISH SALMON)

UNAGI (FRESHWATER EEL)

\$8 PER PIECE

ROLLS:

CALIFORNIA ROLL (CRAB, AVOCADO AND CUCUMBER)

SPICY TUNA

SPICY SALMON

SALMON AND CREAM CHEESE

VEGETABLE

\$6 PER PIECE

PALMERHOUSE

A HILTON® HOTEL

MINI BURGER STATION

*ONE CHEF PER 100 GUESTS WHEN COOKED TO ORDER
MAY ALSO BE SERVED PRE-MADE*

MINIATURE ASSORTMENT OF SIRLOIN BEEF, TURKEY AND VEGETARIAN BURGERS
SERVED ON MINI BUNS
KETCHUP, MUSTARD, MAYONNAISE, SLICED PICKLES AND SLICED RED ONION
SLICES OF WHITE CHEDDAR AND PEPPER JACK CHEESES
MAYTAG BLEU CHEESE CRUMBLES
HOMEMADE POTATO CHIPS
SERVED WITH ROASTED RED PEPPER AIOLI AND GARLIC AIOLI
\$19 PER PERSON, BASED ON 3 BURGERS PER PERSON

HOT DOG STATION

STEAMED BUNS, KOSHER HOT DOGS, KETCHUP, MUSTARD, RELISH
CHOPPED RED ONION AND WHITE CHEDDAR CHEESE
\$15 PER PERSON, BASED ON 2 PIECES PER PERSON

PANINI STATION

*ONE CHEF PER 100 GUESTS WHEN COOKED TO ORDER
MAY ALSO BE SERVED PRE-MADE*

SMOKED TURKEY PANINI WITH SPINACH AND MOZZARELLA CHEESE
BUFFALO MOZZARELLA WITH ROMA TOMATO AND BASIL LEAVES
\$15 PER PERSON

ANTIPASTO STATION

ARTISTIC DISPLAY OF DOMESTIC AND INTERNATIONAL CHEESES
FRESH GRILLED VEGETABLES WITH FETA CHEESE
NAPA VALLEY OLIVES AND BALSAMIC VINAIGRETTE
HUMMUS WITH GRILLED PITA BREAD
ASSORTED CURED MEATS
FLATBREADS, CRACKERS AND SLICED BAGUETTES
\$18 PER PERSON

JUST PASTA

*ONE CHEF PER 100 GUESTS WHEN COOKED TO ORDER
MAY ALSO BE SERVED PRE-MADE*

CHOOSE TWO PASTAS:

PENNE, MINI CHEESE RAVIOLI, WHOLE GRAIN RIGATONI OR SUNDRIED TOMATO TORTELLINI

CHOOSE TWO SAUCES:

BLEU CHEESE ALFREDO, BASIL PESTO OR ROASTED ROMA TOMATO AND OREGANO

SERVED WITH THE FOLLOWING TOPPINGS:

JULIENNE PROSCIUTTO, SUNDRIED TOMATOES, TOASTED PINE NUTS, SAUTEED MUSHROOMS,
GARLIC, OLIVE OIL, FRESH BASIL, GRATED ASIAGO AND WARM GARLIC BREAD
\$15 PER PERSON

ADD BABY SHRIMP: \$3 PER PERON

ADD GRILLED CHICKEN: \$3 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

PIZZA

THIN CRUST PIZZA

(BASED ON 3 SLICES PER PERSON)

SELECT FOUR OF THE FOLLOWING:

SPINACH AND MUSHROOM

PEPPERONI AND CHEESE

SAUSAGE AND CHEESE

SAUSAGE, MUSHROOM, ONION AND GREEN PEPPER

FRESH SLICED ROMA TOMATOES, GARLIC AND BASIL

PESTO, GOAT CHEESE, OLIVES AND SUNDRIED TOMATOES

BBQ CHICKEN, CILANTRO AND RED ONIONS

CANADIAN BACON AND PINEAPPLE

\$15 PER PERSON

SELECTION OF PRE-MADE FLATBREADS

ROASTED TOMATO, GREEN PEPPER, MUSHROOMS AND TRADITIONAL RED SAUCE

SMOKED CHICKEN WITH CANDIED RED ONIONS, MOZZARELLA AND BLEU CHEESE

TRADITIONAL MARGHERITA

\$18 PER PERSON

SIMPLY CHOCOLATE

(BASED ON 3 PIECES PER PERSON)

RASPBERRY GANACHE TART, CHOCOLATE POT DE CRÈME,

BLACK FOREST MOUSSE, ASSORTED BROWNIES,

OPERA CAKE, CHOCOLATE COVERED STRAWBERRIES,

CHOCOLATE CHIP COOKIES AND CHOCOLATE ÉCLAIR

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

\$18 PER PERSON

CHOCOLATE FOUNTAIN

ONE CHEF PER 100 GUESTS

RENTAL OF \$150.00 PER FOUNTAIN

FLOWING MILK OR DARK CHOCOLATE SERVED WITH

STRAWBERRIES, PINEAPPLE, RICE KRISPIE TREATS,

POUND CAKE, BUTTER COOKIES,

JUMBO MARSHMALLOWS AND PRETZEL RODS

\$16 PER PERSON

PALMER HOUSE DESSERT STATION

(BASED ON 3 PIECES PER PERSON)

A VARIETY OF CAKES, TARTS, PASTRIES AND FILLED SHOT GLASSES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED HOT TEAS

\$18 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

PALMER HOUSE CARVERY

ONE CHEF PER 100 GUESTS

HONEY ROASTED TURKEY BREAST

(APPROXIMATELY 25 SERVINGS)

SERVED WITH CRANBERRY RELISH, TRADITIONAL STUFFING, GRAVY AND SILVER DOLLAR ROLLS

\$350

ALASKAN HALIBUT

(APPROXIMATELY 25 SERVINGS)

STUFFED WITH SPINACH AND WRAPPED IN A PUFF PASTRY

GLAZED AND BAKED UNTIL GOLDEN BROWN

SERVED WITH SPICY REMOULADE AND LEMON AIOLI

\$350

CHICAGO ROUND OF BEEF

(APPROXIMATELY 50 SERVINGS)

SLOW COOKED TO MEDIUM RARE

SERVED WITH POMMERY MUSTARD, CREAMED HORSERADISH,

AU JUS AND SILVER DOLLAR ROLLS

\$550

ROASTED TENDERLOIN OF BEEF

(APPROXIMATELY 20 SERVINGS)

POMMERY MUSTARD, MAYONNAISE,

CREAMED HORSERADISH AND SILVER DOLLAR ROLLS

\$350

ROASTED HONEY BAKED HAM

(APPROXIMATELY 30 SERVINGS)

GLAZED AND SERVED WITH SILVER DOLLAR ROLLS,

POMMERY MUSTARD AND PINEAPPLE CHUTNEY

\$400

LIGHT SELECTIONS

CRISP SEASONAL VEGETABLES WITH CREAMY GORGONZOLA DIP

\$8 PER PERSON

CUBED SEASONAL FRUITS, BERRIES AND HONEY YOGURT DIP

\$8 PER PERSON

DOMESTIC AND INTERNATIONAL CHEESES TO INCLUDE:

AGED BRIE, PORT SALUT, MAYTAG BLEU, SHARP CHEDDAR,

HERBED GOAT CHEESE AND SWISS CHEESE

FRUIT GARNISH, CRACKERS, FLATBREADS, SLICED FRENCH BAGUETTE AND LAVOSH

\$10 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

PLATED DINNER (BASED ON 3 COURSES)

CHOICE OF SOUP OR SALAD, ENTRÉE AND DESSERT

DINNER APPETIZERS

CATSMO SMOKED SALMON

SLICED PAPER THIN AND PAINTED WITH WHITE TRUFFLE OIL
CAPERS, CIPPOLINI ONION AND MEYER LEMON CRÈME FRAICHE
\$10 PER PERSON

CUCINA

JAPANESE SPRING BUTTERNUT SQUASH RAVIOLI
GARDEN SAGE AND FIRST PRESS OLIVE OIL
CRISPY BASIL AND VEGETABLE MACEDOINE
\$9 PER PERSON

SHRIMP

GRILLED AND CHILLED
MARINATED IN OLIVE OIL AND CRUSHED PEPPER
TRADITIONAL COCKTAIL SAUCE AND MEYER LEMON
\$12 PER PERSON

WILD MUSHROOM STRUDEL

WILD MUSHROOM CONFIT WRAPPED IN A PHYLLO SACHEL
MILD GARLIC SPINACH AND RED PEPPER GASTRIQUE
\$9 PER PERSON

NAPOLEON

SLICED, MARINATED AND SEASONED VINE RIPE TOMATOES
LAYERED WITH PORTABELLO FORIESTIERE, SAFFRON LIAISON AND CARAMELIZED LEEK
\$8 PER PERSON

EUROPEAN CUCUMBER RIBBON AND GRILLED SHRIMP

BIBB, RED OAK, BABY FRISEE AND ENDIVE LETTUCES WRAPPED IN A SHAVED CUCUMBER RIBBON
GRILLED SHRIMP MARINATED IN FIRST PRESS OLIVE OIL
VINE RIPE TOMATO, LAVOSH AND MEYER LEMON WEDGE
CUCUMBER RANCH DRESSING
\$12 PER PERSON

DINNER SOUPS

ONION SOUP

TOMATO BASIL BISQUE

WILD MUSHROOM BISQUE

BUTTERNUT SQUASH WITH CINNAMON APPLES AND CRÈME FRAICHE

ASPARAGUS AND GREEN PEA

MAINE LOBSTER BISQUE *(\$3 ADDITIONAL PER PERSON)*

DINNER SALADS

BRIE AND PEAR

HYDROPONIC BIBB, RED OAK AND FRISEE
CHAMPAGNE, SAFFRON POACHED BABY PEAR
RIPE BRIE CHEESE
CHAMPAGNE DRESSING

ENDIVE AND MANDARIN ORANGE

ROMAINE LEAVES, RED OAK AND CHICORY
MANDARIN ORANGES
SUMMER BERRIES
RASPBERRY BALSAMIC

CANTALOUPE AND PROSCIUTTO

CHILLED CANTALOUPE MELON WITH SHAVED PROSCIUTTO HAM
BRUSHED WITH FIRST PRESS OIL AND SPRINKLED WITH BLACK PEPPER AND SEA SALT
VINE RIPE TOMATOES, SHAVED PARMESAN CHEESE
SUMMER GREENS
RASPBERRY BALSAMIC

CUCUMBER RIBBON SALAD

ARUGULA, ENDIVE AND RED LEAF WRAPPED WITH CUCUMBER RIBBON
TOMATO, WINTER CRANBERRY, TOASTED WALNUTS
CRANBERRY BALSAMIC VINAIGRETTE

TOMATO AND MOZZARELLA

HEIRLOOM TOMATO WITH BUFFALO MOZZARELLA
ORGANIC BASIL AND PECORINO
LAVOSH, BALSAMIC AND FIRST PRESS OLIVE OIL
CRACKED BLACK PEPPER AND SALT CRYSTALS

PALMERHOUSE

A HILTON® HOTEL

DINNER ENTREES

ALASKAN HALIBUT

TRICOLOR SWISS CHARD
MEYER LEMON AND FENNEL BROTH
\$70

GROUPER

CITRUS MANGO SALSA
CILANTRO, RUM AND PEPPERS
\$70

TASMANIAN SALMON

CITRUS, TARRAGON GASTRIQUE AND
CAULIFLOWER PUREE
\$75

GRASS-FED FILET 6 OZ.

EXOTIC MUSHROOMS
PEARL ONIONS AND THYME
\$79

MAYTAG BLEU CHEESE ENCRUSTED GRASS-FED FILET

MALBEC REDUCTION
\$82

BRAISED SHORT RIBS

MERLOT, BAY LEAF, BOUQUET GARNI
PARSNIP CREAM AND NATURAL AU JUS
\$75

LONDON BROIL

PAN-SEARED AND SLOW ROASTED
TRI-COLOR PEPPER SAUCE AND COGNAC
\$75

PRIME RIB

HORSERADISH FILLED
YORKSHIRE PUDDING AND THYME AU JUS
\$75

FRENCHED CHICKEN BREAST

STUFFED WITH TARRAGON AND BRIE CHEESE
CRACKED BLACK PEPPER
PAN JUS
\$70

FREE-RANGE CHICKEN BREAST

MUSHROOMS AND SPRING HERBS
PAN JUS
\$70

FLORENTINE AND FETA

WILTED SPINACH, ROASTED RED PEPPERS, BASIL AND OREGANO
WRAPPED IN A FLAKEY PASTRY AND OVEN BROWNED
SERVED OVER COUS COUS PILAF AND CARROT GINGER GASTRIQUE
\$65

TOFU

MARINATED AND BRUSHED WITH AGED BALSAMIC AND PAN SEARED
POACHED ASPARAGUS, ROASTED LOCAL VEGETABLES AND PEPPER COULIS
\$65

ENTRÉE ACCOMPANIMENTS

VEGETABLE PAIRING (CHOICE OF ONE):

SAUTEED BABY ZUCCHINI AND MINI BELL PEPPER
CREAMED SPINACH AND BRAISED YELLOW TOMATO
ASPARAGUS AND VINE RIPE TOMATO
RATATOUILLE AND GRILLED ARTICHOKE
HONEY DILL BABY CARROTS AND HARICOTS VERT
BABY PORTOBELLO MUSHROOM AND GRILLED ASPARAGUS

CHOICE OF ONE:

GARDEN PEA RISOTTO
SAFFRON TOMATO RISOTTO
BUTTERNUT SQUASH RISOTTO
BUTTERED NEW POTATOES
COMPRESSED GARLIC CREAM YUKON GOLD POTATO
HORSERADISH YUKON GOLD MASHED POTATO
POTATO AU GRATIN
BUTTER POACHED FINGERLING POTATO

DINNER DESSERTS

HOME SWEET HOME

BRITTANY COOKIE
CARAMELIZED APPLE CINNAMON
CHEESECAKE MOUSSE
SALTED CARAMEL SAUCE
APPLE TAFFY

TRIPLE MOUSSE CAKE

DECADENT WHITE, MILK AND DARK CHOCOLATE MOUSSE
RASPBERRY SAUCE
FRESH FRUIT

BITE-SIZE SAMPLER

CHEESECAKE
PALMER HOUSE BROWNIES
SEASONAL FRUIT TARTLET
CHOCOLATE MOUSSE
RASPBERRY SAUCE

GELATO

COGNAC SOUFFLE
FRUIT COMPOTE
PISTACHIO
VANILLA AND BLACK CHERRY
WALNUT TUILE

BERRY CAKE

ANGEL FOOD CAKE
ASSORTED SEASONAL BERRIES
STRAWBERRY MOUSSE
VANILLA SAUCE

KEY LIME PIE

GRAHAM CRACKER CRUST
SWEET WHIPPED CREAM

PALMERHOUSE

A HILTON® HOTEL

DINNER BUFFETS

BUFFETS REQUIRE A MINIMUM OF 50 GUESTS OR A SURCHARGE OF \$10 PER PERSON WILL APPLY.

DINNER BUFFET I

MIXED BABY GREENS WITH JULIENNE OF JICAMA, CARROTS,
RED CABBAGE AND CHERRY TOMATOES
BLEU CHEESE, RANCH AND BALSAMIC VINAIGRETTE DRESSINGS
EXTRA VIRGIN OLIVE OIL AND AGED BALSAMIC VINEGAR
ORZO PASTA SALAD WITH SUN-DRIED TOMATOES, GREEK OLIVES,
ARTICHOKE HEARTS AND BELL PEPPERS
ROSEMARY AND BASIL BALSAMIC VINAIGRETTE
GRILLED AND CHILLED VEGETABLE PLATTER AND CRUMBLED FETA CHEESE
SPLASHED WITH AGED BALSAMIC VINAIGRETTE
FILLET OF SOLE WITH LEMONGRASS CHARDONNAY SAUCE
MARINATED BLACKENED BREAST OF CHICKEN IN DARK SOY
BASMATI RICE
FRESH SEASONAL VEGETABLES
ASSORTED DINNER ROLLS AND BUTTER
ASSORTED FRENCH PASTRIES TO INCLUDE FRUIT TARTS, ÉCLAIRS AND NAPOLEONS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED TABLESIDE

\$70

DINNER BUFFET II

FRESH SPINACH SALAD WITH MANDARIN ORANGE SEGMENTS, RED ONIONS AND PECANS
HERB VINAIGRETTE
SLICED FRESH TOMATO AND MOZZARELLA SALAD WITH BASIL VINAIGRETTE
GRILLED AND CHILLED VEGETABLE PLATTER AND CRUMBLED FETA CHEESE
SPLASHED WITH AGED BALSAMIC VINAIGRETTE
WHOLE ROASTED SIRLOIN OF BEEF SLICED ON THE BUFFET WITH PORT WINE MOREL SAUCE
PISTACHIO ENCRUSTED CHICKEN BREAST WITH CHARDONNAY LEMON BUTTER SAUCE
SEARED SALMON WITH TAMARIND GINGER GLAZE BALSAMIC
ROASTED POTATO WEDGES
FRESH SEASONAL VEGETABLES
ASSORTED DINNER ROLLS AND BUTTER
PASTRY CHEF'S ASSORTMENT OF CAKES, FRENCH PASTRIES AND PETIT FOURS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND
ASSORTED HOT TEAS SERVED TABLESIDE

\$80

PALMERHOUSE

A HILTON® HOTEL

THE MAGNIFICENT MILE

SPINACH, RED OAK AND ROMAINE WITH FRESH APRICOTS, MACINTOSH APPLE, FIGS, RED ONION, MAYTAG BLEU CHEESE, CRANBERRIES, TOASTED PECANS, TOMATOES, CUCUMBERS, CARROTS AND MUSHROOMS

RASPBERRY VINAIGRETTE AND MAYTAG BLEU CHEESE DRESSINGS

SLICED VINE RIPE RED AND YELLOW TOMATOES, RED ONION AND BASIL BALSAMIC VINEGAR

SLICED BEEF BRISKET WITH GRILLED VIDALIA ONIONS, WILD MUSHROOMS AND PAN JUS

ALASKAN HALIBUT WITH ROASTED HEIRLOOM TOMATO AND BASIL SAUCE

FRENCHED CHICKEN BREAST WITH WILTED SPINACH, ROASTED TOMATOES AND STILTON MUSTARD SAUCE

FINGERLING POTATOES WITH FRESH SAGE AND ELEPHANT GARLIC

GREEN BEANS WITH CARAMELIZED SHALLOTS

ASSORTED ROLLS AND BUTTER

ASSORTED INTERNATIONAL MINI PASTRIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND

ASSORTED HOT TEAS SERVED TABLESIDE

\$75 PER PERSON

STATE & MONROE

SEASONAL FALL MIXED GREENS WITH FRESH APRICOTS, MACINTOSH APPLE, FIGS, HONEY GLAZED WALNUT HALVES AND GINGERBREAD CRUTONS

HARVEST RANCH AND APPLE CIDER BALSAMIC DRESSINGS

FREE RANGE CHICKEN BREAST WITH TRADITIONAL STUFFING AND WILD MUSHROOM GRAVY

BRAISED SHORT RIBS

STRIPED BASS WITH CITRUS MOJITO SALSA

GOLDEN POTATO GRATIN

ASPARAGUS AND CANDY-STRIPED BEETS

ASSORTED ROLLS AND BUTTER

SACHER TORT, APPLE CRÈME BRULEE AND

CHOCOLATE COVERED STRAWBERRIES

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND

ASSORTED HOT TEAS SERVED TABLESIDE

\$75 PER PERSON

PALMERHOUSE

A HILTON® HOTEL

BEVERAGES

OUR LIQUOR LIABILITY:

IN ACCORDANCE WITH THE LIQUOR LAWS GOVERNING THE STATE OF ILLINOIS AND THE CITY OF CHICAGO, A PATRON MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGES. WE RESERVE THE RIGHT TO EXERCISE OUR LEGAL RESPONSIBILITY AND SOCIAL OBLIGATION IN REFUSING SERVICE TO ANY GUEST.

HOST BAR STANDARD

PACKAGE BY THE HOUR: \$20.00 PER GUEST FOR THE FIRST HOUR AND \$11.00 PER GUEST EACH ADDITIONAL HOUR.
PACKAGE BY THE DRINK AS PRICED BELOW.

SKYY VODKA \$9.00
BEEFEATER GIN \$9.00
CUTTY SARK SCOTCH \$9.00
CANADIAN CLUB WHISKEY \$9.00
JIM BEAM BOURBON \$9.00
SAUZA GOLD TEQUILA \$9.00
CRUZAN RUM \$9.00
BOTTLED WATER (CARBON NEUTRAL) \$5.25
FRUIT JUICES \$5.00
SOFT DRINKS \$5.00

CHOICE OF TWO DOMESTIC AND TWO IMPORTED BEERS

HEINEKEN, HEINEKEN LIGHT, AMSTEL LIGHT,
SAM ADAMS, BLUE MOON \$8.00
BUDWEISER, BUD LIGHT, MICHELOB ULTRA,
MILLER LITE, GENUINE DRAFT, COORS LIGHT \$7.00

STANDARD SAUVIGNON BLANC \$10.00
STANDARD CHARDONNAY \$10.00
STANDARD WHITE ZINFANDEL \$10.00
STANDARD CABERNET SAUVIGNON \$10.00
STANDARD MERLOT \$10.00
STANDARD PINOT NOIR \$10.00
KENWOOD YULUPA SPARKLING WINE \$10.00

HOST BAR PREMIUM

PACKAGE BY THE HOUR: \$22.00 PER GUEST FOR THE FIRST HOUR AND \$12.00 PER GUEST FOR EACH ADDITIONAL HOUR.
PACKAGE BY THE DRINK AS PRICED BELOW.

BELVEDERE VODKA \$10.00
BOMBAY SAPPHIRE GIN \$10.00
DEWAR'S SCOTCH \$10.00
CROWN ROYAL WHISKEY \$10.00
JOHNNIE WALKER RED SCOTCH \$10.00
MAKER'S MARK BOURBON \$10.00
PATRON SILVER TEQUILA \$10.00
BACARDI RUM \$10.00
BOTTLED WATER (CARBON NEUTRAL) \$5.25
FRUIT JUICES \$5.00
SOFT DRINKS \$5.00

CHOICE OF TWO DOMESTIC AND TWO IMPORTED BEERS

HEINEKEN, HEINEKEN LIGHT, AMSTEL LIGHT, SAM ADAMS,
BLUE MOON, GUINNESS DRAUGHT, CORONA EXTRA \$8.00
MILLER LITE, GENUINE DRAFT, COORS LIGHT \$7.00

PREMIUM SAUVIGNON BLANC \$11.00
PREMIUM CHARDONNAY \$11.00
PREMIUM CABERNET SAUVIGNON \$11.00
PREMIUM MERLOT \$11.00
PREMIUM PINOT NOIR \$11.00
CHATEAU ST. MICHELLE SPARKLING WINE \$11.00

CORDIALS AND COGNACS

PRICE PER DRINK \$11.00

AMARETTO DI SARRONO
BAILEYS IRISH CREAM
DRAMBUIE
GRAND MARNIER
KAHLUA
SAMBUCA ROMANO
CHAMBORD
CHRISTIAN BROTHERS BRANDY

CASH BAR PRICING IS AN ADDITIONAL \$1.00 PER BEVERAGE

\$800 MINIMUM PER BAR

BARTENDER FEE: \$100.00/CASHIER FEE: \$100.00

NON-ALCOHOLIC BAR

WE ARE PLEASED TO OFFER A WIDE SELECTION OF ALCOHOL-FREE BEVERAGES THAT APPEAL TO ALL GUESTS.
PRICES ARE BASED ON SELECTION.

PALMERHOUSE

A HILTON® HOTEL

WINE

DINNER SELECTIONS

PER PERSON

CANYON ROAD (CHOOSE TWO VARIETALS)

\$12.00

CHARDONNAY
SAUVIGNON BLANC
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT
PINOT NOIR

CONCANNON (CHOOSE TWO VARIETALS)

\$15.00

CHARDONNAY
SAUVIGNON BLANC
PINOT GRIGIO
CABERNET SAUVIGNON
MERLOT
PETITE SYRAH

BOGLE VINEYARDS (CHOOSE TWO VARIETALS)

\$20.00

CHARDONNAY
SAUVIGNON BLANC
RIESLING
CABERNET SAUVIGNON
MERLOT
PINOT NOIR

SPARKLING WINES AVAILABLE FOR TOASTS

PER PERSON

DOMAINE STE MICHELLE BRUT
KENWOOD YULUPA BRUT
MONTE MARIA PROSECCO
CUPCAKE BLANC DE BLANC
MUMM NAPA BRUT
CHANDON BRUT
VEUVE CLICQUOT

\$10.00
\$10.00
\$12.00
\$13.00
\$15.00
\$18.00
\$35.00

****ADDITIONAL WINE LIST PROVIDED UPON REQUEST****