



# BANQUET MENU

## SPRING & SUMMER 2011

### April - August

Please click on the meal period you wish to view.

General Information • Breakfast • Breaks • Lunch • Reception • Dinner • Beverage

*[www.palmerhousehiltonhotel.com](http://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 1<sup>st</sup> and April 30<sup>th</sup>. 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 ORANGE 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

CLASSIC BEEF BARLEY

CREAM OF ASPARAGUS

CHILLED YELLOW MUSK & WATERMELON, MINTED CREAM

### **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, CRUMBLED 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,  
PINEAPPLE, MANGO, PAPAYA, BELL PEPPER AND CILANTRO RELISH

**\$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 AND ORANGE 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 PINEAPPLE, MANGO, PAPAYA AND A CILANTRO RELISH

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

SPRING 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 SPRING 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 SPRING GREENS  
SWEET FRUIT SALAD IN VANILLA CREAM  
SUMMER GRILLED CHICKEN BREAST  
MEMPHIS STYLE BBQ PULLED PORK WITH SOURDOUGH ROLLS AND BARBEQUE SAUCE  
PAN-SEARED ORANGE ROUGHY, CHERRY TOMATOES AND ASPARAGUS, MEYER LEMON SAUCE  
SPRING 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

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## **SATURDAY**

SPRING PEA SOUP, MINTED CREAM

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 SPRING VEGETABLE SALAD

GRILLED CHICKEN BREAST WITH MANGO, PEPPER AND CILANTRO RELISH

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 BABY GREENS WITH TOMATO AND CUCUMBER

VEGETARIAN PASTA SALAD

TRADITIONAL ITALIAN BEEF, AU JUS, HOAGIE ROLL AND GARDINARA

GRILLED FREE RANGE CHICKEN BREAST, LENTIL SALAD 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

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## **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**

# PALMERHOUSE

A HILTON® HOTEL

## **DINNER SOUPS**

ONION SOUP

TOMATO BASIL BISQUE

CHILLED YELLOW MUSK AND WATERMELON, MINTED CREAM

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 CRUMBLLED 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 CRUMBLLED 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

## **MICHIGAN AVENUE**

SPRING SALAD BAR TO INCLUDE ASSORTED SPRING GREENS, ASSORTED FRESH SEASONAL BERRIES, SNAP PEAS, CHERRY TOMATO, RADISH, CARROT, GREEN ONION, CUCUMBER CRUMBLER FETA CHEESE, COTTAGE CHEESE AND PEACHES  
RASPBERRY VINAIGRETTE, FIRST PRESS OLIVE OIL AND BALSAMIC  
TRICOLORED MELON SALAD MARINATED IN AN ORANGE HONEY MINT  
TUNA, ASPARAGUS, NEW POTATO SALAD WITH CHIVE VINAIGRETTE AND FRIED CAPERS  
FREE RANGE CHICKEN AND MORNING DEW MORELS  
LEMON SOLE WITH PINEAPPLE, MANGO, PAPAYA AND A CILANTRO RELISH  
ANGEL HAIR PASTA WITH TEAR DROP TOMATOES, SPRING PEAS, OLIVE OIL, BASIL, PARMESAN, PINE NUTS AND PROSCIUTTO  
BABY SPRING VEGETABLES IN A FENNEL BROTH  
ASSORTED ROLLS AND BUTTER  
ASSORTED INTERNATIONAL MINI PASTRIES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND  
ASSORTED HOT TEAS SERVED TABLESIDE

**\$75 PER PERSON**

## **LAKESHORE DRIVE**

MIXED SPRING LETTUCE AND VINE RIPE TOMATOES  
RASPBERRY VINAIGRETTE, RANCH, BALSAMIC AND FIRST PRESS OLIVE OIL  
BRULE WATERMELON SALAD WITH GOAT CHEESE, BASIL AND BALSAMIC  
SPRING POTATO SALAD WITH TUNA, HARICOTS VERTS AND EGG  
FREE RANGE SPRING CHICKEN BREAST WITH ARTICHOKE, SUN DRIED TOMATOES AND OLIVES DE PROVENCE  
ALASKAN SALMON WITH BLOOD ORANGE, VINTAGE PORT WINE  
CREAMY POLENTA WITH SPRING MORELS  
SPRING VEGETABLES  
CAVATAPPI, TOMATO, ASPARAGUS, FETA, FIRST PRESS OLIVE OIL, SALT CRYSTALS  
ASSORTED ROLLS AND BUTTER  
SACHER TORT, APPLE CRÈME BRULÉE 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\****