

## **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.  
Eved 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.

**PALMERHOUSE**  
A HILTON HOTEL

**RECEPTIONS- BUTLER PASSED OR SERVED ON TRAYS**

**COLD HORS D'OEUVRES**

**\$225 PER 50 PIECES**

ROASTED PLUM TOMATO PROVENCAL IN SILVER TEASPOONS WITH AGED PARMESAN AND CHIFFONADE OF FRESH BASIL

PAN SEARED SCALLOP RONDO, WAKAME SEAWEED SALAD, MEYER LEMON ZEST AND TEMPID LEMON OLIVE OIL

MANGO LASSI SHOOTER  
RIPE MANGO, YOGURT, HONEY AND ORANGE ESSENCE

PANEER BRUSCHETTA WITH TOMATO MASALA  
INDIAN PANEER CHEESE BLENDED WITH TOMATOES, CILANTRO AND MASALA

PROSCIUTTO WRAPPED CANTALOUPE WITH CRACKED BLACK PEPPER,  
SEA SALT AND TRUFFLE OIL

BABY SAFFRON POACHED PEARS STUFFED WITH BLEU CHEESE AND CANDIED WALNUTS

HAND ROLLED VEGETARIAN BEGGARS PURSE WITH SWEET CHILI PASTE

ROCK SHRIMP STUFFED CHERRY TOMATO, MEYER LEMON AND CILANTRO

CALIFORNIA ROLL WITH SOY, WASABI AND PICKLED GINGER

MINI VEGETABLE SPRING ROLLS WITH THAI CHILI SAUCE

PROSCIUTTO STUFFED MARINATED MUSHROOMS

**\$275 PER 50 PIECES**

SMOKED SALMON, CREAM CHEESE AND CUCUMBER ROLL

SPICY TUNA ROLL WITH SOY, WASABI AND PICKLED GINGER

SPICY SALMON ROLL WITH SOY, WASABI AND PICKLED GINGER

SEARED JUMBO SCALLOP ON TOAST POINT WITH TOMATO AND BRAZILIAN CHILI OIL

BABY ANJOU PEAR HALF WITH MAYTAG BLEU CHEESE AND PIMENTO

ANTIPASTO SKEWER- PROVENCAL OLIVES, BUFFALO MOZZARELLA, PEAR TOMATO, BASIL,  
OLIVE OIL AND CRACKED BLACK PEPPER

# PALMERHOUSE

A HILTON® HOTEL

## HOT HORS D'OEUVRES

**\$225 PER 50 PIECES**

MINI GRILLED CHEESE SANDWICHES WITH TOMATO BASIL SOUP SHOOTERS

FIREY CURRIED CHICKEN WINGS – INFUSED WITH FLAVORFUL CORIANDER CUCUMBER SAUCE

LOLLIPOP HOT DOGS WITH GRAIN MUSTARD & HOT KETCHUP

SPANAKOPITA - SPINACH AND FETA CHEESE WRAPPED IN PHYLLO DOUGH

BIRYANI RICE CROQUETTES - BASMATI RICE BLENDED WITH ROASTED VEGETABLES AND INDIAN SPICES ENCRUSTED IN PANKO BREADCRUMBS WITH SWEET AND SPICY CHILI SAUCE

CRISPY ASPARAGUS AND ASIAGO IN PHYLLO

SEARED POT STICKERS - VEGETABLE OR SHRIMP

SUN DRIED TOMATO AND GOAT CHEESE BEGGARS POUCH WITH BASIL OIL

APRICOT AND BRIE SACHEL WITH RASPBERRY GASTRIQUE

PIGS IN A BLANKET –MINI HOTDOGS WRAPPED IN PHYLLO DOUGH

TANDOORI CHICKEN SKEWER – TENDER CHICKEN MARINATED IN TANDOORI POWDER, CHILE, CUMIN, AND FRESH GARLIC WITH YOGURT RAITA

POTATO AND PEA SOMOSAS – A BLEND OF POTATO AND PEAS ENHANCED WITH MUSTARD SEEDS AND CURRY LEAVES WITH A CHIMICHURRI SAUCE

MINI TURKEY PANINI WITH SPINACH, MOZZARELLA AND TOMATO

VEGETARIAN CHAAT CONE – FILLED WITH BHELPURI, CHOPPED TOMATO, CHOPPED POTATO, ONION AND CILANTRO WITH SPICY TAMARIND AND MINT CHUTNEY

**\$275 PER 50 PIECES**

COCONUT LOBSTER ON BAMBOO PICK WITH MILD CURRY SAUCE

ALMOND ENCRUSTED TIGER SHRIMP WITH BARBEQUE TERIYAKI DIP

PAN SEARED MINI PORK POT STICKER WITH SESAME SOY

PAN SEARED MINI LOBSTER POT STICKER WITH GARLIC SAUCE

PAN SEARED MINI VEGETABLE POT STICKER WITH LIGHT VEGETABLE SOY

MINI POTATO SKIN WITH ASIAGO, CHEDDAR BACON, CHIVE AND SOUR CREAM

KOBE BEEF BURGERS WITH PEPPERCORN SAUCE

LOBSTER SATE WITH MEYER LEMON BEURRE BLANC AND FINE HERBS

GREEN CHILI CRAB CAKES

NEW ZEALAND LAMB CHOP LOLLIPOPS WITH ROSEMARY AND GARLIC INFUSED AIOLI

CHILI LIME MARINADE JUMBO SHRIMP

PANANG SHRIMP WITH CHINESE PARSLEY IN A SPRING ROLL WRAP

LAMB SOMOSAS – BLEND OF GROUND LAMB ENHANCED WITH MUSTARD SEEDS AND CURRY LEAVES WITH YOGURT RAITA

MINI REUBENS ON MARBLE RYE WITH SAUERKRAUT, CORNED BEEF, SWISS CHEESE AND THOUSAND ISLAND DRESSING

LOBSTER LADY PURSE WITH MEYER LEMON

# PALMERHOUSE

A HILTON® HOTEL



## **RECEPTION STATIONS** **CHEF FEE \$150 EACH**

### **MAINE LOBSTER SKEWER**

**1 CHEF REQUIRED 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  
**\$9 PER SKEWER**

### **QUESADILLA STATION**

**1 CHEF REQUIRED PER 100 GUESTS:**

SHRIMP, CHICKEN, AND VEGETARIAN QUESADILLAS  
MADE TO ORDER  
ACCOMPANIED BY GUACAMOLE, PICO DE GALLO, SOUR CREAM AND SALSA  
SPANISH RICE

**\$10 PER PERSON, BASED ON 3 PIECES PER PERSON**

### **NEW ZEALAND LAMB**

ROSEMARY AND DIJON ENCRUSTED LAMB CHOPS COOKED TO ORDER ON FRENCH GRILLS  
AND ACCOMPANIED WITH MINTED YUKON GOLD MASHED POTATO  
**\$15 PER PERSON, BASED ON 2 PIECES PER PERSON**

### **POT STICKERS**

VEGETABLE, SHRIMP, CHICKEN AND PORK POT STICKERS  
STEAMED IN BAMBOO BASKETS AND FINISHED ON FLAT TOP GRILL  
SERVED WITH SOY, GINGER TERIYAKI, THAI CHILI SAUCE AND STIR FRIED RICE  
**\$12 PER PERSON, BASED ON 3 PIECES PER PERSON**

### **SUSHI AND MAKI STATION**

**SUSHI CHEF AVAILABLE AT \$300 PER CHEF UPON REQUEST**

SERVED WITH CHOPSTICKS, SOY SAUCE, PICKLED GINGER AND WASABI

#### **PIECES:**

KIDHADA MAGURO (YELLOW FIN TUNA)  
SAKE (SCOTTISH SALMON)  
UNAGI (FRESH WATER EEL)  
**\$8 PER PIECE**

#### **ROLLS:**

CALIFORNIA ROLL (CRAB AVOCADO AND CUCUMBER)  
SPICY TUNA  
SPICY SALMON  
SALMON AND CREAM CHEESE  
VEGETABLE  
**\$6.00 PER PIECE**





### **MINI BURGER STATION**

**1 CHEF REQUIRED PER 100 GUESTS:**

MINIATURE ASSORTMENT OF SIRLOIN BEEF, TURKEY AND VEGETARIAN BURGERS SERVED ON MINI BUNS

KETCHUP, MUSTARD, MAYONNAISE, SLICED PICKLES, SLICED RED ONION

SLICES OF WHITE CHEDDAR, PEPPER JACK AND MAYTAG BLEU CHEESE

SWEET POTATO FRENCH FRIES AND IDAHO POTATO FRENCH FRIES SERVED WITH ROASTED RED PEPPER AIOLI AND GARLIC AIOLI

**\$17 PER PERSON, BASED ON 3 BURGERS PER PERSON**

**ENHANCEMENT - HOT DOG STATION WITH CART UPON REQUEST (RENTAL FEE OF \$400)**

STEAMED BUNS, 6" KOSHER HOT DOGS, KETCHUP, MUSTARD AND RELISH CHOPPED RED ONION AND WHITE CHEDDAR CHEESE

**\$5 PER PERSON, BASED ON 2 PIECES PER PERSON, NOT SOLD SEPARATELY, IN CONJUNCTION WITH MINI BURGER STATION**

### **THE WINE TASTING**

ARTISTIC DISPLAY OF DOMESTIC AND INTERNATIONAL CHEESES

ASSORTMENT OF FLATBREADS, CRACKERS AND SLICED BAGUETTES

ASSORTMENT OF FRESH GRILLED VEGETABLES WITH FETA CHEESE, NAPA VALLEY OLIVES AND BALSAMIC VINAIGRETTE

SEASONAL SLICED FRESH FRUITS AND BERRIES

**\$15 PER PERSON**

### **GRILLED CHEESE STATION**

**1 CHEF REQUIRED PER 100 GUESTS:**

MINI GRILLED CHEESE SANDWICHES COOKED TO ORDER

ACCOMPANIED BY SHOTS OF TOMATO BASIL BISQUE

**\$10 PER PERSON, BASED ON 3 PIECES PER PERSON**

### **IMPORTED CAVIAR**

BLACK SEA CAVIAR

IRANIAN OSETRA CAVIAR

IRANIAN SEVRUGA CAVIAR

**MARKET PRICE**

### **DOMESTIC CAVIAR**

PADDLEFISH CAVIAR, GOLDEN WHITEFISH CAVIAR,

CHUM SALMON CAVIAR

SERVED WITH MOTHER OF PEARL SPOONS

BUCKWHEAT BLINIS

TRADITIONAL GARNISHES

**MARKET PRICE**



### **MAKE YOUR OWN SALAD STATION**

ROMAINE, MIXED GREENS AND SPINACH, CUCUMBER, TOMATO, SHAVED CARROT, RADISH,

SLICED BEETS, HERB CROUTONS, CRISPY ORIENTAL NOODLE, GARBANZO BEANS, DICED

CHICKEN AND HAM, CHOPPED EGG, SCALLIONS, SHREDDED CHEDDAR CHEESE, BLEU

CHEESE CRUMBLES, CANDIED WALNUTS, SUNFLOWER SEEDS AND DRIED CRANBERRIES

DRESSINGS: ITALIAN, RANCH, BLEU CHEESE AND HONEY MUSTARD

ASSORTMENT OF ROLLS AND BUTTER

**\$14 PER PERSON**

### **JUST PASTA STATION**

#### **1 CHEF REQUIRED PER 100 GUESTS:**

RIGATONI, PENNE AND MINI CHEESE RAVIOLI  
BLEU CHEESE ALFREDO, ROASTED ROMA TOMATO AND OREGANO SAUCE AND BASIL PESTO  
DICED PROSCIUTTO, FRESH PEAS, SUN-DRIED TOMATOES, TOASTED PINE NUTS,  
DICED CHICKEN, PEPPERONI, ITALIAN SAUSAGE, MUSHROOMS, ASPARAGUS, BROCCOLI,  
GREEN ONIONS, FRESH MINCED GARLIC, SHAVED PARMESAN CHEESE,  
CRACKED BLACK PEPPER, WARM GARLIC BREAD  
**\$18 PER PERSON**

### **THE CHICAGO SCENE PARTY**

JUMBO SHRIMP, OYSTERS ON THE HALF SHELL (ON ICE)  
SMOKED SALMON WITH ACCOMPANIMENTS  
CRAB LEGS WITH DRAWN BUTTER AND COCKTAIL SAUCE  
**\$22 PER PERSON**

### **PAELLA STATION**

SAFFRON RICE WITH ANDOUILLE SAUSAGE, SHRIMP, MUSSELS,  
CLAMS AND SMOKED CHICKEN  
PORK AND CHICKEN TAMALES  
TORTILLA CHIPS WITH SALSA AND GUACAMOLE  
**\$20 PER PERSON**



### **CHINATOWN STATION**

SESAME PORK WITH MANDARIN ORANGE  
ASSORTED DIM SUM WITH RED GINGER DIPPING SAUCE  
VEGETABLE SPRING ROLLS WITH SWEET AND SOUR SAUCE  
MIXED VEGETABLES WITH LO MEIN NOODLES  
**\$15 PER PERSON**

### **PALMER HOUSE DESSERT STATION**

A VARIETY OF INTERNATIONAL CAKES, TARTS, MOUSSES AND PASTRIES  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS  
**\$15 PER PERSON (BASED ON 3 PCS PER PERSON)**  
**ADD CORDIALS – BAILEY’S, KAHLUA AND FRANGELICO FOR \$7 PER DRINK**

### **SIMPLY CHOCOLATE STATION**

CHOCOLATE GANACHE TART, CHOCOLATE TRUFFLE CRÈME BRULEE, CHOCOLATE MOUSSE  
TIMBALE AND BERTHA PALMER FUDGE BROWNIES  
OPERA JACONDE, CHOCOLATE DIPPED STRAWBERRIES, CHOCOLATE CHIP COOKIE  
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS  
**\$18 PER PERSON (BASED ON 3 PCS PER PERSON)**  
**ADD CORDIALS – BAILEY’S, KAHLUA AND FRANGELICO FOR \$7 PER DRINK**

### **CHOCOLATE FOUNTAIN**

#### **1 CHEF REQUIRED PER 100 GUESTS:**

FLOWING MILK OR DARK CHOCOLATE ACCOMPANIED BY  
STRAWBERRIES, PINEAPPLE, MELON, RICE KRISPIE TREATS, POUND CAKE, BUTTER COOKIES,  
JUMBO MARSHMALLOW AND PRETZEL RODS  
**\$16 PER PERSON**



**CHICAGO STYLE PIZZA**

14" THIN CRUST PIZZA  
(BASED ON 3 SLICES PER PERSON)  
SELECT FOUR OF THE FOLLOWING:

SPINACH AND MUSHROOM  
PEPPERONI AND CHEESE

FRESH SLICED ROMA TOMATOES, GARLIC AND BASIL  
SAUSAGE, MUSHROOM, ONION AND GREEN PEPPER  
PESTO WITH GOAT CHEESE, OLIVES, SUN-DRIED  
TOMATOES

BBQ CHICKEN WITH CILANTRO AND RED ONIONS  
HAM AND PINEAPPLE

ROASTED RED PEPPERS, CARAMELIZED ONIONS, PINE NUTS  
**\$14 PER PERSON**

**THE PALMER HOUSE CARVERY**

***ALL CARVING STATIONS REQUIRE 1 CHEF PER 100 GUESTS AT \$150 EACH***

**CHICAGO STEAMSHIP ROUND**

APPROXIMATELY 100 SERVINGS  
SLOW COOKED TO MEDIUM RARE AND SERVED WITH POMMERY MUSTARD,  
CREAMED HORSERADISH AND AU JUS  
SILVER DOLLAR ROLLS

**\$1000**

**WHOLE ROASTED PRIME RIB OF BEEF**

APPROXIMATELY 15 SERVINGS  
POMMERY MUSTARD, MAYONNAISE, AU JUS  
AND CREAMED HORSERADISH  
SILVER DOLLAR ROLLS

**\$300**

**WHOLE ROASTED TENDERLOIN OF BEEF**

APPROXIMATELY 20 SERVINGS  
POMMERY MUSTARD,  
MAYONNAISE AND CREAMED HORSERADISH  
SILVER DOLLAR ROLLS

**\$350**

**WHOLE ROASTED NEW YORK STRIP**

APPROXIMATELY 30 SERVINGS  
POMMERY MUSTARD,  
MAYONNAISE AND CREAMED HORSERADISH  
SILVER DOLLAR ROLLS,

**\$500**

**RACK OF WISCONSIN VENISON**

APPROXIMATELY 20 SERVINGS  
MARINATED IN RED WINE, ROOT VEGETABLES FRESH GARLIC AND HERBS  
SERVED WITH CRANBERRY CHUTNEY

**\$400**



**HONEY ROASTED FRENCHED TURKEY BREAST**

APPROX. 25 SERVINGS  
WITH CRANBERRY RELISH, TURKEY GRAVY AND SILVER DOLLAR ROLLS  
TRADITIONAL STUFFING  
**\$350**



**NEW ZEALAND RACK OF LAMB**

APPROX. 30 SERVINGS (5 RACKS)  
RACK OF NEW ZEALAND LAMB COOKED TO MEDIUM  
ACCOMPANIED WITH MINT JELLY AND  
YUKON GOLD MASHED POTATO  
**\$475**

**ATLANTIC SALMON**

APPROX. 25 SERVINGS  
STUFFED WITH SPINACH, WRAPPED IN PUFF PASTRY  
GLAZED AND BAKED UNTIL GOLDEN BROWN  
SERVED WITH SPICY REMOULADE AND LEMON AIOLI  
**\$350**

**WHOLE ROASTED HONEY-BAKED HAM**

APPROXIMATELY 30 SERVINGS  
GLAZED AND SERVED WITH BUTTERMILK BISCUITS,  
POMMERY MUSTARD, MAYONNAISE AND CREAMED HORSERADISH  
**\$350**

**WHOLE ROASTED SUCKLING PIG**

APPROXIMATELY 50 SERVINGS  
POMMERY MUSTARD,  
MAYONNAISE AND CREAMED HORSERADISH  
SILVER DOLLAR ROLLS,  
**\$500**



**LIGHT SELECTIONS**

BAKED BRIE EN CROUTE WITH SLICED BAGUETTES  
**\$150 PER WHEEL- 25 SERVINGS**

CRISP SEASONAL VEGETABLES WITH CREAMY GORGONZOLA DIP  
**\$8 per person**

FRESH SEASONAL FRUITS AND BERRIES  
**\$6 per person**

DOMESTIC AND INTERNATIONAL CHEESES TO INCLUDE:  
AGED BRIE, PORT SALUTE, MAYTAG BLEU, SHARP CHEDDAR,  
HERBED GOAT CHEESE AND SWISS CHEESE  
FRUIT GARNISH AND CRACKERS  
**\$10 per person**