

# FLAVOR

TASTE  
EXPLORE  
ENGAGE  
TOAST

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FALL // WINTER 2025

**“YOU LEARN A LOT ABOUT SOMEONE WHEN YOU SHARE A MEAL TOGETHER.”**

– EXECUTIVE CHEF  
SCOTT GOURLEY

**HOW SCOTT COOKED UP HIS OWN DREAMS**

CHOOSE YOUR CHICAGO STYLE

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**SOMETHING'S SPROUTING UP INSIDE PALMER HOUSE**

AN APPETITE FOR CULTURE

**CITY FLAVORS:**

CURATED MENUS & EXPERIENCES

BREAKFAST BUFFETS THAT PUT ENERGY INTO THE DAY

SWOON-WORTHY “ACTION” STATIONS

PALMERHOUSE  
Scott Gourley  
Executive Sous Chef

**PALMERHOUSE**  
A HILTON HOTEL



## WELCOME TO CHICAGO

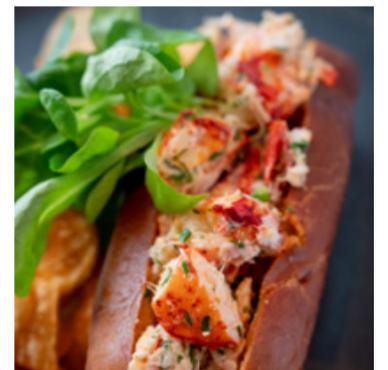
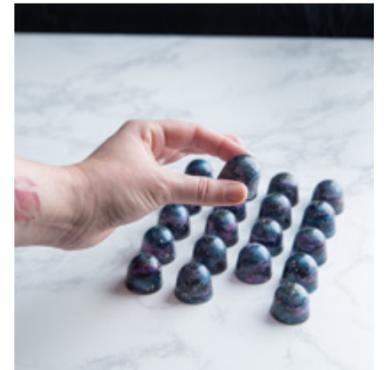
At Hilton, we like to think the best meetings and events go beyond four walls or the 9-to-5 business day. When thoughtfully planned—when designed to WOW—they inspire ideas and action, turn peers into friends, create shared memories and leave an indelible impression on everyone involved.

Like all the special places and destinations you'll discover when staying at Palmer House, a Hilton Hotel, Chicago offers an abundance of things to do, sights to see and unique settings. The sky's the limit, and we want you to enjoy the best that Hilton and this city have to offer.

That's why we're delighted to bring you this issue of FLAVOR, where you'll find our Chicago stories, our Spring/Summer menus and our chefs' choices for things to taste, explore, engage and toast.

Think of FLAVOR as your digital concierge with locally inspired menus and other special food and beverage offerings to help you create an unforgettable experience for your clients and attendees.

Come and explore with us on these pages. Together, we'll create a whole new flavor for your next meeting or event—curated just for you in a space only a Hilton can provide.



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*Pricing does not include service charge, gratuity and taxes that are applicable at the time of your event (see current rates in the Important Things To Know portion of this magazine). Unless indicated otherwise, the following time periods are reflected in the pricing: maximum of 90 minutes of service included in pricing. Additional charges apply for events beyond 90 minutes.*

**PALMERHOUSE**  
A HILTON HOTEL

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## BREAKFAST BUFFETS

Minimum of 25 people. Maximum of 60 minutes of service. Breakfast buffets include orange and cranberry juice, freshly brewed coffee and tea service.

### State Street Continental

fresh diced seasonal fruit 🌿🌱🥚🥛  
steel cut oatmeal: brown sugar, golden raisin, toasted walnut, dried cranberry 🌿🌱🥚🥛 | freshly baked assorted pastries and bagels served with whipped cream cheese, peanut butter, sweet butter and fruit preserves 🌿  
\$58 per person

### Signature Continental

fresh diced seasonal fruit 🌿🌱🥚🥛  
build your own yogurt bowl: Greek yogurt with chia seed, toasted almonds, granola and dried cranberries 🌿🥚 | freshly baked assorted pastries served with sweet butter and fruit preserves 🌿  
\$55 per person

### Honoré Breakfast

fresh diced seasonal fruit 🌿🌱🥚🥛  
freshly baked assorted breakfast pastries served with sweet butter and fruit preserves 🌿 | cage free scrambled eggs 🥚 | smokehouse bacon | seared roma tomato with wild mushrooms and herbs 🌿🌱  
garlic herb breakfast potatoes 🌿🌱  
\$64 per person

## BUFFET ENHANCEMENTS

Breakfast enhancements are not sold individually, but as add-on to any of our existing breakfast menus.

### Yogurt and Berry Parfait 🌿

Greek yogurt, house-made granola seasonal berry, local honey, chia seed  
\$9 per person  
*(granola includes nuts)*

### Vanilla Chia Overnight Oats 🌿🥚🥛

fresh berries, toasted almond, coconut  
\$12 per person

### Breakfast Sandwiches

cage free eggs, sausage, aged cheddar, English muffin  
\$120 per dozen

### Steel Cut Oatmeal 🌿🌱

granola, fresh berries, dried cranberries, golden raisins, candied walnuts, maple syrup, brown sugar  
\$18 per person

### Assorted Berries 🌿🌱🥚🥛

\$10 per person

### Buttermilk Pancakes 🌿

whipped butter, Wisconsin maple, syrup fresh berries, whipped cream  
\$11 per person

### French Toast Bread Pudding 🌿

challah, mascarpone, vanilla bean  
\$11 per person

### Smoked Salmon

assorted fresh bagels, traditional and garlic herb cream cheese, red onion, caper, hard boiled egg, cucumber, smashed avocado  
\$32 per person

### Breakfast Burritos

cage free eggs, poblano chili, black beans, cheddar jack cheese, jalapeno salsa  
\$120 per dozen

### Cage Free Scrambled Eggs 🥚🥛

shredded cheddar  
\$10 per person

### Omelet Station 🥚

#### Chef Attendant Required

cage free eggs, egg whites, smokehouse, bacon, sausage, ham, mushrooms, diced tomato, roasted peppers, jalapenos, cheddar, mozzarella, feta, salsa  
\$21 per person + chef attendant fee

### Hard Boiled Egg 🥚🥛

chilled and peeled  
\$60 per dozen

### Smokehouse Bacon 🥚

\$10 per person

### Breakfast Sausage 🥚🥛

\$10 per person

### Turkey Sausage Patties 🥚🥛

\$10 per person

### Chicken Apple Sausage Links 🥚

\$10 per person

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



## BREAKFAST MENUS



## PLATED BREAKFASTS

*Minimum of 25 people. Maximum of 90 minutes of service.  
Plated breakfasts include orange juice, freshly brewed  
coffee, tea service, and assorted breakfast pastries.*

### Steakhouse Hash 🌱🥚

grilled flank steak, caramelized onion, Yukon gold potatoes  
topped with scrambled cage free eggs, roasted tomato  
wild mushrooms, topped with fresh chimichurri  
\$56 per person

### Seasonal Vegetable and Fresh Herb Quiche 🌱

grilled asparagus, roasted tomato, breakfast potatoes  
\$54 per person

### Southwest Fritatta 🌱

bacon, roasted hatch chili, tomato, chihuahua cheese, chili  
spiced breakfast potatoes, black bean pico  
\$54 per person

## ENHANCEMENTS

### Seasonal Fruit and Berries 🌱🍓🥚

\$9 per person

### Vanilla Chia Overnight Oats 🌱🍓🥚

fresh berries, toasted almond, coconut  
\$12 per person

### Yogurt and Berry Parfait 🌱

Greek yogurt, house-made granola, seasonal berry,  
local honey, chia seed, mint  
\$9 per person

🌱 Vegetarian   🍓 Vegan   🥚 No Added Gluten   🥚 Dairy Free

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may increase the risk of foodborne illness.

# MEET WITH PURPOSE

A NEW WAY TO MEET FOR  
AN IMPACTFUL RETURN

THESE DAYS attendees want more. (Tell you something you don't know, right?) More time for exercise during the meeting day, more fulfilling breaks and more kinds of foods that keep them energized, clearheaded and powering through the afternoon slump. With Meet with Purpose you can offer all of that—plus so much more.

Planners choose from a selection of turnkey menus that pair healthy, energy-boosting meals with fitness, wellness or philanthropic activities. Even more, these packages often reduce food waste, incorporate environmentally friendly solutions and meet social responsibility goals—important issues to people looking for more purpose from their meetings.

With Meet with Purpose, you can customize your own programs or select from proven ideas that elevate the overall meeting experience for a lasting WOW impression.



Here are just a few ideas Meet with Purpose brings to the table:

#### EASY-TO-IMPLEMENT, BALANCED MENUS

- Infused fruit and herb water stations
- Flavorful seasonal ingredients
- Sustainable seafood selections
- Vegetarian, vegan and no-gluten-added standard selections

#### FITNESS-AND WELLNESS- FOCUSED BREAKS

- Instructor-led stretching activities
- City walk/run routes via event app
- Morning yoga, run and silent cardiovascular activities
- Meditation areas with virtual-reality headsets and headsets with music
- Standing table areas

#### PHILANTHROPIC TIE-INS

- Local community give-back on-site and off-site activities arranged by Hotel Community Projects Manager

#### RESOURCE MANAGEMENT AND WASTE REDUCTION

- Paperless guest room check-in through Hilton Honors Digital Key
- Energy-efficient light bulbs, not-in-use default off switches for lights and equipment
- Surplus supplies donated to local charities, arranged by Hotel Community Projects Manager
- Recycling and responsible food waste management

# SOMETHING'S SPROUTING UP

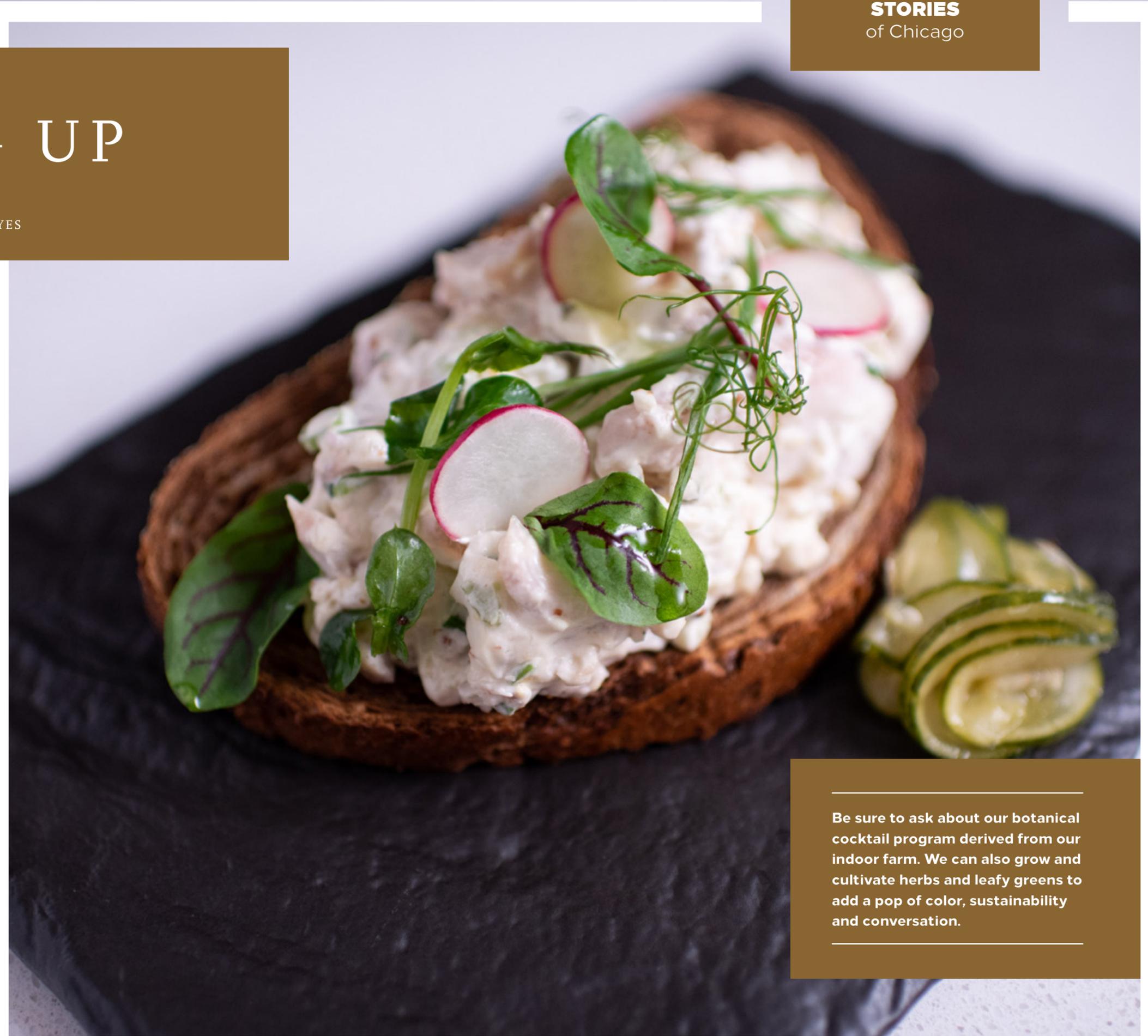
INSIDE PALMER HOUSE

INDOOR AGRICULTURAL REVOLUTION BEFORE YOUR EYES

WE'RE FARMING AND CULTIVATING WITHIN PALMER HOUSE AT LOCKWOOD RESTAURANT.

That's right, we've brought the outdoors inside with 3 bookcase-sized farming systems that are powerful enough to provide us ample amounts of fresh produce each week. We can select from over 40 different variations of leafy greens, herbs and edible flowers which we incorporate in our cocktails and dishes – it really doesn't get much fresher than growing feet from your plate, especially given that most of the food you consume these days is grown 1500 miles away.

What we really like about Farmshelf is that it simplifies the growth process with automation. Seedpods sprout in the hidden drawer system and the LEDs, nutrient delivery, airflow and temperature are all managed remotely from Brooklyn. Plus our little farms use 90% less water, grow 3x faster and allow us to harvest exactly what we need, eliminating packaging, food waste and did we mention, they're pretty cool looking too. Coupled with our commitment to the regenerative agricultural movement, Chicago Bridge partnership of food donations, oceans certification, elimination of straws and incorporation of the Light Stays meeting planner tools, we're ensuring you not only have the best possible stay with a full belly, but also one that's eco-friendly too.



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Be sure to ask about our botanical cocktail program derived from our indoor farm. We can also grow and cultivate herbs and leafy greens to add a pop of color, sustainability and conversation.

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## PALMER HOUSE BROWNIE

### INGREDIENTS

- 5.25 oz 60% dark couverture chocolate
- 9.75 oz butter
- 12.75 oz granulated sugar
- 5 ea eggs
- 3.5 oz all-purpose flour
- 1/8 tsp baking powder
- 8 oz chopped walnuts

### DIRECTIONS

1. Preheat oven to 350 degrees.
2. Melt chocolate and butter in a double boiler. Mix the baking powder, sugar and flour together in a bowl. Combine chocolate and flour mixtures. Stir 4 to 5 minutes. Add eggs and continue mixing.
3. Pour mixture into a 9x12 baking sheet. Sprinkle walnuts on top, pressing down slightly into the mixture with your hand. Bake for approximately 35 minutes.
4. Brownies are done when the edges begin to crisp and has risen about 1/4 of an inch.

### NOTE:

When the brownie is properly baked, it will remain “gooey” with a toothpick in the middle due to the richness of the mixture.

# HOW SCOTT COOKED UP HIS OWN DREAMS

WITH EXECUTIVE CHEF SCOTT GOURLEY

I'VE ALWAYS HAD AN INTEREST IN FOOD STARTING AT A VERY YOUNG AGE.

Admittedly, one of my first memories as a child was trying to order frog legs at a restaurant. I suppose I was always destined to become a chef and became completely enamored with the top (fancy) restaurant in town. I would look through their menu which was printed in the phone book and imagine what I would order and how it would taste because much of the menu had entrées and selections that I had yet to experience. Then I got my first big break in sixth grade. My mother started a new job so I offered up the responsibility of preparing dinner for my family after school. I'd skim through a variety of cook books and would lay out the family menu for the week. In high school, I kept experimenting and as luck would have it, that fancy restaurant in town was hiring a dishwasher. I practically knocked down their door and was hired! I was finally able to try all dishes that I had imagined for so many years - lobster, scallops, raw oysters and most notably the escargot. Escargot is still a favorite of mine and I'll always order if it's on the menu. From there I proved myself and was invited to cook at that same restaurant and then went onto the Le Cordon Bleu Culinary School in Chicago.

I can remember making enchiladas, unsure of exactly what they were, from a 70s Betty Crook cook book. Maybe it was the ingredients, maybe it was the recipe, but I can say my first attempt wasn't the greatest. I later came to find out enchiladas are nothing like what I cooked that day when my wife, Nereida's mother, who is from Mexico, shared with me a variety of cooking techniques to prepare dishes she grew up eating, including enchiladas. A major lesson was learned that day – authentic recipes, fresh, high quality ingredients and techniques will always prevail and prove to be the best preparation of any dish.

Moving to Chicago exposed me to a full spectrum of food, flavors and cuisine from around the world. Working as a chef has allowed me to sample ingredients and preparation styles to continually cultivate my knowledge of this amazing industry. I always aspired to be part of the culinary scene since I was a little boy. The desire that pushed me to get that first job in the fancy restaurant has inspired me today. The kids, the ones that aren't afforded food culture from the onset, but who desperately want to be part of this crazy industry – they are who I cook for today and they are who I get the most pleasure in working with to further develop their skills and palette in our kitchen today.



“Most of the traveling my wife and I do is driven by our desire to experience authentic dishes from different regions and corners of the world. We recently visited Los Angeles for the first time on a mission to taste our way through the LA Mexican scene and compare it to the Chicago Mexican foods that we’ve grown accustomed to. We’ve also made a point in the last several years to travel throughout different regions of Mexico for that same reason.”

# À LA CARTE BREAK SELECTIONS

## Fresh from the Bakery Pastry Selections

\$72 per dozen

Pastries must be ordered by the dozen with a minimum order of one dozen per type.

- Assorted Sliced Sweet Breads 🍞  
banana nut, blueberry, cream cheese, lemon cranberry
- Assorted Scones 🍞  
chocolate, cinnamon, blueberry
- Butter Croissants 🍞
- Assorted Muffins 🍞  
blueberry, chocolate, banana nut
- Assorted Bagels with Cream Cheese 🍞  
traditional, onion, sesame, poppy, cinnamon raisin
- Fresh Baked Cookies 🍪  
chocolate chip, peanut butter, oatmeal raisin, white chocolate macadamia
- Palmer House Original Recipe Brownies 🍪  
toasted walnut, apricot glaze

## Healthier Side

- Assorted Individual Greek Yogurt Cups \$8 each 🍷🥛
- Seasonal Whole Fresh Fruit \$6 per person 🍷🍏🥥
- Fruit and Nut Trail Mix \$7 each 🍷🍏
- Seasonal Cubed Fruit with Honey Yogurt \$9 per person 🍷🥛
- Assorted Granola and Energy Bars \$6 each 🍷
- Kind Bars, Assorted Flavors \$7 each 🍷🥛
- Crisp Garden Vegetables with Hummus \$12 per person 🍷🥦🥕
- Traditional Hummus and Pita Chips \$9 per person 🍷🥦
- Mixed Nuts \$8 each 🍷🥜🌰
- Mozzarella String Cheese \$6 each 🍷🧀
- Smartfood White Cheddar Popcorn \$6 each 🍷🌽
- Cashews \$8 🍷🥜
- Almonds \$8 🍷🥜
- Fresh Berry Parfaits \$9 🍷🍓

## Snacks

- Assorted Bagged Potato Chips and Snacks \$6 each 🍷  
potato chips, Cheetos, Doritos, pretzels
- Fresh Baked Pretzels \$72 per dozen 🍷🥨  
whole grain and yellow mustard
- Tortilla Chips \$12 per person 🍷🥦🥕  
guacamole and pico de gallo
- Assorted Ice Cream Novelties \$6 each 🍷
- Assorted Candy Bars \$6 each 🍷
- Haagen Dazs Ice Cream Bars \$8 each 🍷🍦

🍷 Vegetarian   🥦 Vegan   🌾 No Added Gluten   🥛 Dairy Free

AM/PM  
BREAK MENUS



\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.



## BREAK PACKAGES

25 person minimum for up to 30 minutes of service.

### Coffee and Donuts

fritters, beignets and assorted donut holes, cold brew coffee, oat milk, hazelnut, caramel and sugar free vanilla syrups  
\$30 per person

### Refresh and Refuel

blueberry chia seed pudding, assorted granola bars, bananas, strawberry basil and blackberry mint infused waters  
\$34 per person

### Mix it Up!

cashews, peanuts, almonds, dried cherries, raisins, banana chips, m&ms, dark chocolate, sunflower seeds  
\$34 per person

### Fiesta Time

tortilla chips, guacamole, pico de gallo, tomatillo salsa, sour cream, jalapeno queso, chicken empanadas, roasted vegetable quesadillas, churros and chocolate  
\$34 per person

### Let's Dip

roasted red pepper hummus, green goddess dip, garlic naan chips, fresh vegetable crudite, house-made potato chips, french onion and ranch dip  
\$34 per person

### Sox vs Cubs

fresh baked pretzels, yellow and whole grain mustards, spicy cheese sauce, mini Chicago style beef hot dogs, peanuts, ice cream novelties  
\$34 per person

### Milk and Cookies

chocolate chip, toffee crunch, white chocolate blueberry cheesecake, oatmeal raisin, double chocolate rocky road, peanut butter chocolate chip, vanilla and chocolate buttercream, milk, chocolate milk, non dairy milk  
\$34 per person

### Chicago Pops

Garrett's popcorn varieties:  
buttered, caramel crisp, cheese corn  
\$32 per person

### Afternoon Tea

Traditional scones and croissants with lemon curd, clotted cream, strawberry preserves.  
Assorted French macarons and tea sandwiches:  
• smoked salmon with cucumber  
• egg salad with arugula  
Peach passion and raspberry iced tea, assorted herbal and black teas  
\$35 per person

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Vegetarian Vegan No Added Gluten Dairy Free



## BEVERAGES

### ALL Day Beverage Break

Includes (decaf) coffee, hot water, tea, assorted soft drinks, assorted LaCroix, and bottled waters

\$68 per person

*The All Day Beverage Package requires a minimum of 25 guests. The package must remain in the same location and will be available for no more than 8 consecutive hours.*

### Brew

- 100% Columbian regular coffee | 100% Columbian decaffeinated coffee \$175 per gallon / \$120 per half-gallon
- La Colombe brewed coffee or decaffeinated coffee \$185 per gallon / \$130 per half-gallon
- assorted herbal and caffeinated teas with hot water \$175 per gallon

### Chill

- fruit and herb infused water: strawberry, cucumber, mint | pineapple basil cantaloupe, blackberry, mint. \$120 per gallon
- lemonade, iced tea, fruit punch \$140 per gallon / \$90 per half-gallon
- bottled still water \$7.50 each
- Smart Water \$9 each
- assorted soft drinks, Coca-Cola \$8 each
- LaCroix sparkling water, assorted flavors \$9 each
- Vitamin Water, assorted flavors \$9 each
- bottled iced tea \$9 each
- orange, cranberry, grapefruit, apple juice \$145 per gallon / \$95 per half-gallon
- San Pellegrino sparkling water \$8.50 each
- Red Bull, regular and sugar free \$11 each

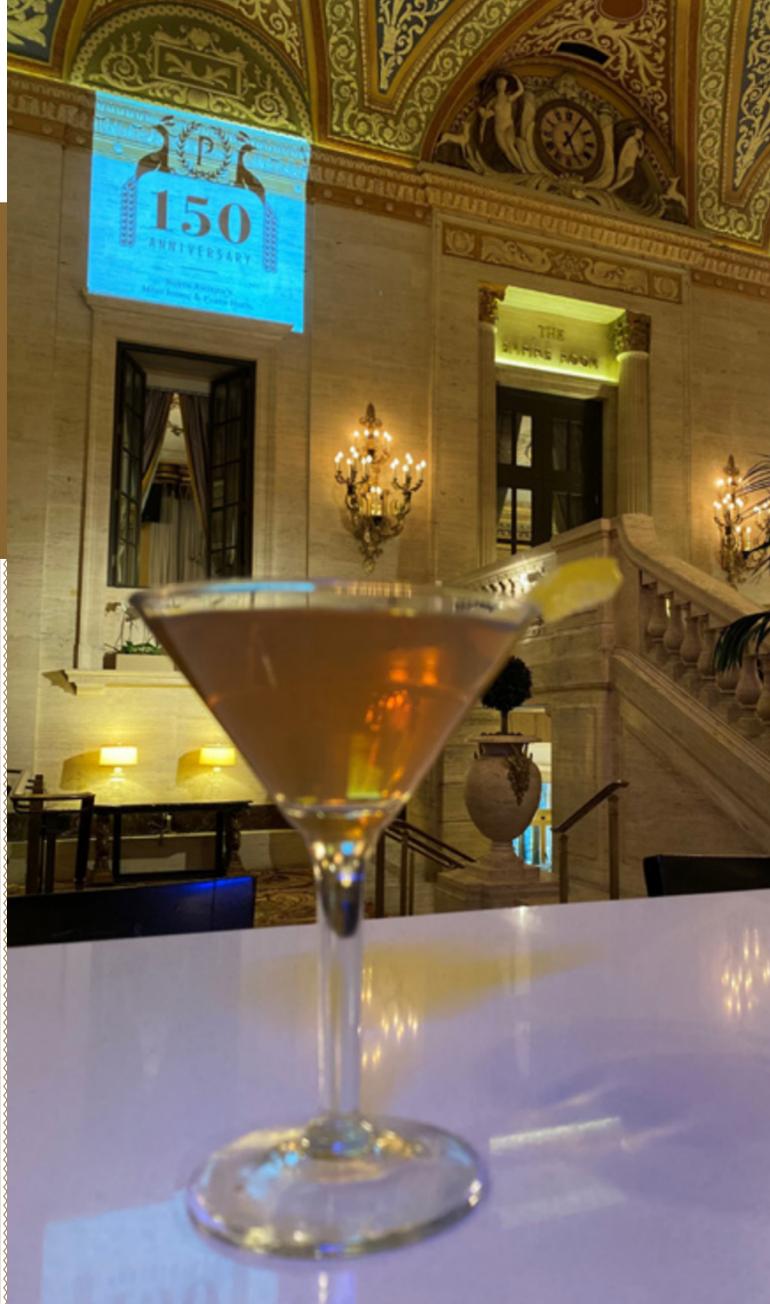
🌿 Vegetarian    🌱 Vegan    🌾 No Added Gluten    🥛 Dairy Free

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# CHOOSE YOUR CHICAGO STYLE

THE BEST CHICAGO ATTRACTIONS INCLUDE VAST CITY PARKS, INTRIGUING MUSEUMS, SOARING SKYSCRAPERS AND EXPLORING THE CRITICALLY-ACCLAIMED FOOD SCENE

Chicago is a city unlike any other. Voted the Best Large City for 3 years in a row by Conde Nast Traveler, we've got the architectural marvels, world-class museums, dynamic entertainment, and award-winning dining scene you'd expect from one of the world's greatest cities – all surrounding Palmer House, a Hilton Hotel. It's almost as if the city was built around the hotel. Because in many regards, it was. Following the Great Chicago Fire, the first Palmer House fell victim to the fury of the fire. It was the visionaries, Bertha and Potter Palmer, who decided to stay in Chicago and rebuild the hotel, encouraging other prominent financiers to stay and do the same. That's why the hotel is surrounded by iconic culturally vibrant establishments uniquely identifiable to Chicago – The Art Institute, Millennium Park, Broadway in Chicago, Chicago Theatre, State Street – That Great Street, The Loop – Chicago's business and finance sector, Michigan Avenue, Lake Michigan & its beaches and running/jogging/biking lake front path, Wabash Arts Corridor, Jewelers Row and a plentiful food scene busting at the seams.



STORIES  
of Chicago



BUT WE'RE MORE THAN  
JUST ANOTHER BIG CITY  
AND ANOTHER HOTEL.

Our welcoming residents, inclusive neighborhoods, ease of access from coast to coast, Midwestern soul and history full of stories (many right here in Palmer House) truly make Chicago the city that feels like home. Explore our city, find things to do, start planning your trip, and discover your own unique Chicago style.

Sprinkled throughout the city are some of the culinary team's favorite spots - some lesser known than others, but all promise a delish meal and cocktail experience.

- Moody Tongue
- DMK Burger Bar
- Violet Hour
- Gibson's Bar & Steakhouse
- Smyth & The Loyalist
- TimeOut Market
- The Publican
- Etta - relaxed spot for wood-fired food
- Momotaro



## DELI

Minimum of 25 people. Maximum of 90 minutes of service. Coffee and hot tea service included. A \$3.00 per person fee is applicable for carry out containers.  
\$76 per person

### Salads

**Mixed Greens** 🌱🥗🥕  
tomatoes, carrots, red onion, cucumber, herb vinaigrette

**Seasonal Fruit Salad** 🌱🍌🍓  
assorted melons, pineapple, berries  
tossed in a maple lime dressing

### Soup

**Chicken Noodle** 🍲  
with garden vegetables

### Deli Tray

**Sliced Turkey Breast, Roast Beef, Smoked Ham** 🍖🥩

**Chicken Salad** 🍗🥗

**Aged Cheddar, Swiss, Muenster** 🧀

**Ripe Tomato, Red Onion, Dill Pickle,  
Boston Lettuce** 🍅🥒🥗

**Mayonnaise, Dijon and Yellow Mustard** 🥒🥗

**Fresh Baked Assortment of Sliced Breads** 🍞🌱

**House-Made Kettle Chips** 🍟🌱🥕

**Assorted House-Made Mini Pastries** 🥧

## WINDY CITY

Maximum of 90 minutes of service. Coffee and hot tea service included. A \$3.00 per person fee is applicable for carry out containers.  
\$78 per person.

**Palmer House Chopped Salad** 🌱🥗🥕  
romaine, radicchio, red onion, cherry tomato, chickpeas,  
red pepper, cucumber, kalamata olive, Italian vinaigrette

**Broccoli Salad** 🥗  
aged cheddar, sunflower seeds, dried cranberry  
tossed in a green goddess ranch

**Pan Roasted Chicken** 🍗  
vesuvio style, green peas

**Italian Beef** 🍖  
french roll, giardiniera, gravy

**Chicago Tavern Style Margherita Pizza** 🍕

**Roasted Seasonal Vegetables** 🥕🥒🥗

**Sweets** 🍪  
Palmer House Brownies and Assorted Fresh  
Baked Cookies

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## BROWNIE OLD FASHIONED

### Ingredients

- 1 oz. Palmer House FEW Rye
- ¾ oz. Creme de cacao
- ¾ oz. Nocello (walnut liqueur)
- 2 dashes Chocolate walnut bitters

### Method

1. Stir over ice in a mixing glass
2. Strain into rocks glass with a large ice cube
3. Garnished with a mini brownie and a cherry

## CUCUMBER CILANTRO MARGARITA

### Ingredients

- 1 ½ oz. Private Barrel Tequila
- ½ oz. Cointreau
- 2 oz. Fresh sour mix
- 2 slices Cucumber
- 5 leaves Cilantro

### Method

1. Muddle cucumber and cilantro in mixing glass
2. Add first three ingredients and ice, cover and shake
3. Strain into an iced, salt rimmed glass
4. Garnish with fresh cucumber and a sprig of cilantro

## MOODY-MOSA

### Ingredients

- 1 bottle Moody Tongue Palmer House Pilsner
- 1 oz. Fresh Squeezed Orange Juice
- 1 oz. Ginger Liqueur

### Method

1. Fill glass with Moody Tongue Palmer Pilsner
2. Garnish with an orange slice



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# MONDAY MICHIGAN AVENUE

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

## Michigan Avenue

Minimum 10 people. Maximum of 90 minutes of service.

Coffee and hot tea service included.

Lunch \$88 / Dinner \$135

## Salads

### Acadia Mix

baby heirloom tomato, breakfast radish, cucumber, champagne vinaigrette

### Quinoa

baby arugula, red grape, candied walnut, lemon vinaigrette

### Haricots Verts

toasted almonds, feta

## Soup

Heirloom Tomato Basil Soup

## Hot Mains

### Roasted Herb Chicken

lemon parsley butter, pan jus, charred green onion

### Orecchiette

wild mushrooms, sundried tomato

### Honey Thyme Berkshire Pork

fuji apple, whole grain mustard cider jus

## Sides

### Charred Brussels Sprouts

baby drop sweet peppers

### Farro Risotto

mascarpone cheese, fine herbs

## Sweets

Assorted House-Made Mini Pastries

## Dinner Buffet Enhancements

### Roasted Cod Puttanesca

Add on enhancement for an additional \$16 per person

## NOTE:

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1.00 additional per person. A \$3.00 per person fee is applicable for carry out containers.

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 Vegetarian  Vegan  No Added Gluten  Dairy Free

## LUNCH & DINNER MENUS



## ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience.

- Host a Carve Your Iberico ham and cheese-making event. See event manager for pricing.
- Michigan Avenue leads you from department stores to multi-story retail centers to luxury boutiques to brand name retail chains — all within a scenic stroll of each other.

## LUNCH & DINNER MENUS



### ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience.

- Host a Make Your Own Bitters Making Class at Potter's. See event manager for pricing.
- River North is a lively neighborhood in the Near North Side. It boasts luxe shops and eateries, plus posh nightclubs and cocktail bars.

## TUESDAY RIVER NORTH

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

### River North

Minimum 10 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Lunch \$88 / Dinner \$135

### Salads

**Tomato Cucumber Salad** 🌿🌱🥛🥚

heirloom tomato, red onion, white balsamic

**Traditional Caesar** 🌿

romaine, ciabatta, parmesan, caesar dressing

**Marbled Potato Salad** 🌿🥚

celery hearts, red onion, herb aioli

### Soup

**Butternut Squash Soup** 🌿🥚

### Hot Mains

**Roasted Top Sirloin** 🥚

chimichurri

**Herb Roasted Salmon** 🥚🥚

lemon caper sauce

**Penne ala Vodka** 🌿

artichoke, roasted pepper

### Sides

**Garlic Herb Smashed Potatoes** 🌿🥚

**Asparagus** 🌿🌱🥚🥚

roasted cherry tomato, smoked sea salt

### Sweets

**Assorted House-Made Mini Pastries**

### Dinner Buffet Enhancements

**Roasted Chicken** 🥚🥚

green peppercorn demi-glace

Add on enhancement for an additional \$16 per person

### NOTE:

All lunch and dinner buffets include freshly brewed coffee and tea service. Tableside Iced Tea is \$1.00 additional per person. A \$3.00 per person fee is applicable for carry out containers.

\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

🌿 Vegetarian   🌱 Vegan   🥚 No Added Gluten   🥛 Dairy Free

## WEDNESDAY IRVING PARK

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

### Irving Park

Minimum 10 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Lunch \$88 / Dinner \$135

### Salads

#### Mixed Green Salad 🌿🌱

baby greens, carrot, tomato, cucumber, green goddess dressing

#### Jalapeño Pineapple Slaw 🌿🌱

cilantro, lime

#### Macaroni Salad 🌿

roasted bell pepper, spring onion, celery

### Soup

#### White Bean Chili 🌿🌱🌾🥚

crispy tortilla

### Hot Mains

#### Spice Rubbed Pork Shoulder 🥚

potato roll, bourbon BBQ

#### Mesquite Rotisserie Chicken 🌱

Alabama white BBQ

#### BBQ Roasted Cauliflower 🌿🌱🌾🥚

### Sides

#### Grilled Corn Succotash 🌿🌱

#### Baked Cavatappi 🌿

smoked gouda, garlic panko

### Sweets

#### Assorted House-Made Mini Pastries 🌿

### Dinner Buffet Enhancements

#### Blackened Mahi 🌱🥚

heirloom tomato, pickled red onion

Add on enhancement for an additional \$16 per person

### NOTE:

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### ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience

- Host a Make Your Own Chocolate Truffle Class. See event manager for pricing.
- Iconic Chicago architecture lives in Irving Park, from Victorian mansions to turn-of-the-century bungalows — some buildings even predate the Great Chicago Fire of 1871.

## LUNCH & DINNER MENUS



### ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience

- Host a Make Your Own Brownie Baking Class in the pastry kitchen it was invented. See event manager for pricing.
- Include our critically-acclaimed History is Hott Tour to learn about the story of history and the neighborhood surrounding Palmer House. See event manager for pricing, cocktail bars.

## THURSDAY MONROE

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

### Monroe

Minimum 10 people. Maximum of 90 minutes of service.  
Coffee and hot tea service included.  
Lunch \$88 / Dinner \$135

### Salads

#### Kale

quinoa, roasted sweet potato, feta, bell pepper, cucumber, apricot vinaigrette

#### Hummus

garlic hummus, seasonal crudité

#### Orzo Pasta Salad

marinated olive, tomato, parmesan, parsley, olive oil

### Soup

#### Spiced Lentil Soup

### Hot Mains

#### Shawarma Spiced Chicken Thigh

cucumber yogurt sauce

#### Pan Roasted Salmon

shakshuka, mint

### Falafel

caramelized onion naan

### Sides

#### Basmati Rice

golden raisins, toasted almond

#### Charred Broccoli and Red Pepper

### Sweets

#### Assorted House-Made Mini Pastries

### Dinner Buffet Enhancements

#### Grilled Flank Steak

garlic tahini

Add on enhancement for an additional \$16 per person

### NOTE:

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# FRIDAY PILSEN

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

## Pilsen

Minimum 10 people. Maximum of 90 minutes of service.  
Coffee and hot tea service included.  
Lunch \$88 / Dinner \$135

## Salads

**Black Bean Romaine Salad** 🌱 🥬  
heirloom corn, cotija, chipotle lime vinaigrette

**Cucumber Watermelon Salad** 🥒 🍉  
queso fresco, tajin, cilantro

**Jicama Slaw** 🥬 🥒  
scallion, cilantro

## Soup

**Chicken Tortilla Soup** 🍗 🌮  
crispy tortilla

## Hot Mains

**Oaxacan Braised Beef** 🍖 🥘  
roasted chili salsa

**Ancho Chile Chicken** 🍗 🌶️  
cilantro garlic sauce

**Cumin-Scented Baked Sweet Potatoes** 🍠 🌱 🥬  
poblano chilis, pepitas

## Sides

**Pinto Beans** 🍲 🌱

**Mexican Rice** 🍚 🌱 🥬

## Sweets

**Assorted House-Made Mini Pastries** 🥞

## Dinner Buffet Enhancements

**Roasted Cod Veracruz** 🐟 🌶️  
fire roasted tomato, caper, olive

Add on enhancement for an additional \$16 per person

### NOTE:

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🌱 Vegetarian   🌱 Vegan   🍷 No Added Gluten   🥛 Dairy Free

## LUNCH & DINNER MENUS



### ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience

- Host a Make Your Own Horchata Cocktail Class. See event manager for pricing.
- Include an evening of mind-bending illusion during The Magic Parlor. See event manager for pricing.
- Rich in Latino culture, Pilsen is a neighborhood that overflows with music, art, culinary tradition, and nightlife. Its home to award-winning restaurants, iconic music venues, and sensational murals as far as the eye can see, making it 11 of the “12 Coolest Neighborhoods around the World” by Forbes.

## LUNCH & DINNER MENUS



### ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience

- Host a Make Your Own Pasta Class garnished with basil from Farmshelf. See event manager for pricing.
- Once the center of Chicago's Italian-American community, Little Italy is still home to some of the city's best Italian restaurants and bars, where you can stop by for a sandwich or a beer.

## SATURDAY TAYLOR STREET

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

### Taylor Street

Minimum 10 people. Maximum of 90 minutes of service. Coffee and hot tea service included.

Lunch \$88 / Dinner \$135

### Salads

#### Tomato Mozzarella 🌿 🥚

heirloom tomato, arugula, fresh mozzarella, basil, aged balsamic

#### Romaine Caesar Salad 🌿

garlic ciabatta, parmesan reggiano, oven roasted tomato, caesar dressing

#### Rotini Pasta Salad 🌿

artichoke, giardiniera vinaigrette, cherry tomato, bell pepper

### Soup

#### Minestrone Soup 🌿 🥚 🥚

kidney bean, garden vegetable, parmesan

### Hot Mains

#### Pan Roasted Chicken Breast 🥚 🥚

cacciatore tomato sauce, rosemary

#### Locally Sourced Italian Sausage 🥚 🥚

caramelized onion, sweet bell pepper

#### Asiago Cheese Tortellini 🌿

roasted pepper cream sauce, green peas, parmesan

### Sides

#### Haricots Verts 🌿 🥚 🥚

pine nuts, lemon

#### Fingerling Potatoes 🌿 🥚

parmesan, herbs

### Sweets

#### Assorted House-Made Mini Pastries 🌿

### Dinner Buffet Enhancements

#### Roasted NY Strip 🥚 🥚

wild mushroom demi-glace

Add on enhancement for an additional \$16 per person

### NOTE:

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# SUNDAY STATE STREET

An \$8.00 per person cost is applicable when selecting a different day of the week menu.

## State Street

Minimum 10 people. Maximum of 90 minutes of service.

Coffee and hot tea service included.

Lunch \$88 / Dinner \$135

## Salads

### Garden Greens

cherry tomatoes, cucumbers, shaved radish, red wine vinaigrette

### Red Potato Salad

hard boiled egg, celery, chives

### Farfalle Salad

broccoli, bell peppers, onions, celery, olive

## Soup

Organic Chicken Noodle

## Hot Mains

### Roasted Turkey Breast

herb marinated, rosemary gravy

### Beef Brisket

Montreal steak rub, beef jus, creamy horseradish

### Baked Ziti

san marzano tomato, mozzarella

## Sides

### Yukon Gold Gratin

parmesan, thyme

### Roasted Baby Carrots and Root Vegetables

## Sweets

### Assorted House-Made Mini Pastries

## Dinner Buffet Enhancements

### Roasted Cod Puttanesca

Add on enhancement for an additional \$16 per person

## NOTE:

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## LUNCH & DINNER MENUS



## ENGAGE & EXPLORE IDEAS

Add these delectable and interactive experiences to your day for a more personal experience

- Host a Make Your Own House-smoked Great Lakes Fish with Lockwood Restaurant Chef. See event manager for pricing.
- Potter Palmer, an American businessman, took a gamble on the street to raise its profile and prestige. He convinced the thriving department store, Field, Leiter & Co., to move to the corner of State and Washington streets, and in 1870, he built his own hotel — the Palmer House. Today, The Red Line — Chicago's most-ridden L line — runs along the street, connecting North and South Side Chicagoans to the Loop. Today, State Street is known as the cultural anchor for Chicago.



## PLATED LUNCHES

Minimum of 12 people. Maximum of 90 minutes of service. Select one starter, one entrée and one dessert. Coffee and hot tea service included.

### Salad Starters

#### Caesar Salad 🍴

romaine hearts, parmesan reggiano, herbed ciabatta, classic ceasar dressing

#### Baby Iceberg Wedge Salad 🍴🌱

heirloom tomatoes, pickled red onion, grilled corn, queso fresco, cilantro ranch dressing

#### Palmer House Mixed Greens 🍴🌱🌾🥚

mixed baby lettuces, cucumber, cherry tomato, radish, champagne vinaigrette

### Desserts

#### Tiramisu 🍴

espresso, mascarpone

#### Vanilla Bean Cheesecake 🍴

graham cracker crumble, berry gel

#### Apple Tart 🍴

salted caramel

### Soup Starters

#### Fire Roasted Tomato and Red Pepper Bisque 🍴🌱

#### Cream of Leek and Yukon Gold Potato 🍴🌱

#### Butternut Squash Bisque 🍴🌱

### Entrées

#### Free Range Chicken Breast 🍴

parmesan potato gratin, grilled asparagus, red pepper, garlic herb jus  
\$78 per person

#### Herb Roasted Chicken Breast 🍴

grilled artichoke risotto, haricot vert, blistered cherry tomato, pesto  
\$78 per person

#### Flat Iron Steak 🍴

pearl onions, hen of the woods mushrooms, boursin cheese polenta, french beans  
\$90 per person

#### Blackened Salmon 🍴

sweet corn succotash, roasted marble potato, heirloom carrot, bouillabaisse  
\$78 per person

#### Orecchiette 🍴

zucchini, wild mushroom, marinara, basil, parmesan reggiano  
\$72 per person

#### Vegan Eggplant and Roasted Vegetable Lattice 🍴🌱🌾🥚

seasonal vegetable cous cous, sautéed spinach, roasted pepper coulis  
\$78 per person

### Salad Entrées

Choice of soup course with salad entrée

#### Soy Marinated Steak Salad 🍴

mixed greens, green onion, pickled shaved carrot, ginger, bell pepper, sambal vinaigrette  
\$78 per person

#### Grilled Chicken Cobb 🍴

romaine, cherry tomato, roasted corn, avocado, white cheddar, pepitas, green goddess  
\$78 per person

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🍴 Vegetarian 🌱 Vegan 🌾 No Added Gluten 🥚 Dairy Free

# AN APPETITE FOR CULTURE

WITH EXECUTIVE SOUS CHEF JASON SCHROEDER

## GROWING UP, I WAS ALWAYS ATTRACTED TO FOOD.

I definitely was the kid that would rather watch a cooking show any day over a cartoon. I think it was the way that my family introduced food to me. It was always a time for us to be together and enjoy one another's company in a way that kept a busy little boy occupied. One of my fondest memories was every Friday night, my family would have our grocery shopping and pizza night. We would make the dough right after we got home from school, giving the dough time to proof and then head out to the grocery store to select fresh ingredients for our toppings and for the weekly provisions.

Cooking and reading was really my escape and still is to this day. School was rather boring to me unless it was math or reading, which ironically are the two things, in my opinion, that a chef really needs to excel. I credit my mother with my love of books and reading. Reading opened my eyes to other cultures and countries and I was absolutely fascinated by what they ate and it only made me more curious about pursuing a career path into the culinary world. I had this

immediate desire to recreate the dishes I read about for myself and to literally have a taste of culture that I had yet to experience for myself.

Working in restaurants since I was 15, has only made me want to be in a kitchen more. If you've never worked in a kitchen before, I can tell you several things that are certain – it's loud, it's brash and it's fast. And the people have always been some of the most creative, inspiring individuals from all walks of life who challenge you to be your very best and definitely make each and every day absolutely interesting and nothing short of fun.

Food for me has always been that bright spot. During culinary school I excelled, which was a refreshing experience having struggled to stay focused in the traditional school landscape. I had a passion for what I was learning and from that moment knew for certain it was what I was always meant to do. Living in Chicago at the time really perpetuated my culinary growth with the diversity and ethnic foods that you might not get to experience in small metropolitan cities or small towns.



“If you think about, when have you had some of the best moments of your life? Maybe it was a first date, gathering your family, going out with friends – but I guarantee there was some bread broken together, dinner shared and glasses clinked. You see it's something that is shared between people, when you can step away from the fast pace, internet, app world we live in today. I like to be guy behind the scenes that executes a perfect meal and allows people to make meaningful connections over a meal. I chose this career because meals make memories and strengthens the bonds between people.”

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## STATIONS

Minimum of 25 people. Maximum of 90 minutes of service. Chef and server fees are an additional cost.

### Artisan Cheese Display 🍷

Murcian Drunken Goat, Danish 18 month gouda, Prairie Breeze aged white cheddar, Trufetto sheep's milk pecorino, smoked almonds, candied walnuts, dried cherries, fig jam, assorted crackers and flatbreads  
\$32 per person

### Antipasti 🍷

16 month San Daniele prosciutto, Volpi uncured capocola, mortadella, calabrese salami, ciliegine in pesto, marinated roasted vegetables, olives, crackers, herbed crostinis  
\$32 per person

### Crudité 🥗

seasonal fresh vegetables, pickled peppers, assorted olives, hummus, buttermilk ranch  
\$19 per person | 1 hour station  
\$27 per person | 2 hour station

### Seafood 🍷

chilled garlic roasted jumbo shrimp, snow crab claws  
Maryland crab cakes, horseradish cocktail and remoulade  
\$30 per person | 3 pieces per person

### Pasta - choice of three pastas

**baked ziti** | meatballs, marinara, mozzarella  
**farfalle** 🥗 | seasonal garden vegetables, pesto  
**rigatoni bolognese** | fresh herbed ricotta  
**penne alla vodka** | roasted organic chicken, asparagus  
**cheese tortellini** 🥗 | marinara, Calabrian chili, parmesan  
**garlic breadsticks** 🥗 | parmesan, crushed red pepper  
\$40 per person

### Dim Sum Display 🍷

shiitake mushroom potsticker 🥗🌱, crab rangoons, peking duck rolls, vegetable egg rolls 🥗🌱, sweet ginger soy, plum sauce, Thai chili  
\$42 per person

### Flatbreads - choice of three

**soppressata** | Calabrian chili, fresh mozzarella  
**wild mushroom** 🥗 | caramelized onion  
truffle pecorino | mozzarella  
**Italian sausage** | fennel, roasted bell peppers, parmesan  
**margherita** 🥗 | heirloom tomato, fresh mozzarella  
**roasted chicken** | pesto, sundried tomato, mozzarella  
\$42 per person

### Sushi

California, spicy tuna, vegetable, shrimp tempura maki  
soy sauce, pickled ginger, wasabi  
\$9.75 per piece | minimum of 60 pcs

### Sliders - choice of three

**beef slider** | white cheddar, secret sauce  
**roasted pork** | provolone, salsa verde  
**beef short rib** | horseradish aioli, Swiss cheese  
**turkey** | white cheddar, cranberry aioli  
**black bean** 🥗 | pepperjack, chipotle aioli  
\$42 per person

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## CARVING STATIONS

Minimum of 25 people. Maximum of 90 minutes of service. Chef and server fees are an additional cost.

### Roasted Strip Loin

wild mushroom demi glace 🍄🍄, steak sauce 🍴🍴,  
yukon potato gratin 🍴, brioche rolls 🍴  
\$46 per person

### Prime Rib

wild mushroom demi glace 🍄🍄, steak sauce 🍴🍴,  
yukon potato gratin 🍴, brioche rolls 🍴  
\$48 per person

### Chicken Gyro

tomato and feta salad 🍴, tzatziki 🍴,  
lemon herb roasted potatoes 🍴🍴, pita 🍴  
\$32 per person

### Churrasco Flank Steak

chimichurri 🍴🍴, wild mushrooms 🍄,  
goat cheese polenta 🍴, silver dollar rolls 🍴  
\$36 per person

### Roasted Pork

cilantro mojo 🍴, sweet plantains 🍴🍴,  
black beans and rice 🍴🍴  
\$42 per person

### Beef Brisket

Texas BBQ 🍴, cole slaw 🍴, baked beans 🍴🍴, pretzel rolls 🍴  
\$42 per person

### Turkey Breast

rosemary gravy 🍴, cranberry sauce 🍴🍴,  
parsnip potato puree 🍴, brioche rolls 🍴  
\$34 per person

### Harissa Roasted Cauliflower 🌿🍴🍴

mint yogurt 🍴, basmati rice 🍴, naan  
\$30 per person

🌿 Vegetarian   🍴 Vegan   🍴 No Added Gluten   🍴 Dairy Free

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## HORS D'OEUVRES

Minimum of 50 pieces of each item

### COLD

- Deviled Egg, Black Truffle, Maitake Mushroom 🍷🍷
- Tomato Basil Bruschetta, Fresh Mozzarella 🌿
- Roasted Golden Beets, Whipped Ricotta, Toasted Pistachio 🌿🍷
- Beef Tenderloin, Boursin Cheese, Horseradish, Toasted Baguette
- Prosciutto Wrapped Grilled Asparagus 🍷🍷
- Roasted Vegetable Antipasto Skewers 🌿🍷
- Tuna Poke, White Soy, Sambal, Wasabi 🍷
- Smoked Salmon, Herbed Cream Cheese, Dark Rye, Caper
- Za'atar Roasted Sweet Potato, Grilled Scallion, Labneh, Chili Naan

### HOT

- Beef Wellington
- Coconut Crusted Shrimp, Sweet Chili 🍷
- Black Pepper Bacon Wrapped Brussels Sprouts 🍷🍷
- Artichoke Beignet, Tomato Basil 🌿
- Chicken Empanada, Chimichurri
- Crispy Risotto Cake, Coconut, Lemongrass, Pineapple Teriyaki 🌿🍷🍷
- Baked Brie, Apricot, Puff Pastry 🌿
- Vegetable Potsticker, Sweet Soy 🌿🍷🍷
- Bacon Dates, Roasted Red Pepper 🍷🍷
- Vegetable Samosa, Zhoug 🌿
- Mediterranean Vegetable Phyllo Purse 🍷🍷
- Wild Mushroom Tart, Caramelized Onion, Gorgonzola 🌿
- BBQ Pork Wonton, Sweet Chili

\$9.50 per piece

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## KITCHEN TO COCKTAIL

FOOD COMPONENTS HAVE ALWAYS HAD A PLACE IN COCKTAIL FAVORITES, but a new trend finds the culinary and cocktail worlds merging more than ever before. Meal-themed cocktails are emerging in restaurants and bars with distinctive characteristics and make for a memorable experience.

Another element of this trend is vegetable juice based cocktails versus traditional fruit juice. Many vegetables have distinct flavors of sweet, earthy or spicy, and pairing that with the right spirit can make a delicious and healthier creation. In the cooler months, a bone broth base makes for a savory "stocktail" that is comforting and warm. Not only are the drinks themselves crave-worthy and interesting, but an added component that pushes innovation and expectation. It adds a fun dynamic among attendees, asking them to consider the texture and presentation.

The art of a culinary inspired cocktail can often be a gastronomic feat. Flavor pairing is carefully considered to balance sweet with spicy or bitter umami. Cutting-edge tools and techniques are used to get the blend of flavors, textures, and intrigue just right; from a centrifuge that is used to clarify oils and separate fats, a dehydrator for epic garnosh, or liquid nitrogen for ice cream or sorbet cocktails. The creation of the cocktail can become as much a part of the experience as drinking it.

From Kitchen to the bar, these cocktails are as much about the unforgettable experience as they are the taste.



## PLATED DINNERS

Minimum of 25 people. Maximum of 90 minutes of service. Select one starter, one entrée and one dessert.

### Salad Starters

**Baby Gem Salad** 🌿 🥚  
marcona almond, manchego cheese,  
marinated olive, sherry vinaigrette

**Heirloom Tomato  
Mozzarella Salad** 🌿 🥚  
fresh mozzarella, basil,  
balsamic dressing

**Romaine Hearts** 🌿 🥚  
toasted hazelnut, dried cherry,  
white cheddar, fuji apple vinaigrette

**Cucumber Ribbon Salad** 🌿 🥚  
dried cranberry, toasted walnut,  
brie cheese, red wine vinaigrette

### Soup Starters

**Forest Mushroom** 🌿 🥚

**Asparagus and Spinach Bisque** 🌿 🥚

**Charred Heirloom Tomato** 🌿 🥚

### Desserts

**Palmer House Brownie** 🌿  
chocolate ganache

**Lemon Tart** 🌿  
graham cracker, whipped cream

**Panna Cotta** 🌿 🥚  
seasonal fruit, mascarpone

### Entrées

**Beef Tenderloin** 🥚  
truffle mashed potatoes, roasted garlic  
asparagus, red pepper, chimichurri  
\$130 per person

**Grilled Tenderloin Filet**  
farro mascarpone risotto, haricot vert,  
seasonal squash, zinfandel jus  
\$130 per person

**Cabernet Braised Short Rib** 🥚  
hen of woods mushrooms,  
boursin cheese polenta, broccolini,  
roasted red pepper  
\$120 per person

**Blackened Mahi** 🥚  
garlic herb potato puree, roasted  
Brussels sprouts, grilled corn,  
blistered tomato, bouillabaisse  
saffron broth  
\$125 per person

**Herb Roasted Halibut** 🥚  
mascarpone polenta, artichoke  
caponata, grilled asparagus, pine nuts,  
white wine, calabrian chili  
\$125 per person

**Grilled Roasted Salmon**  
quinoa cous cous tabbouleh, celery  
root puree, broccolini, baby carrot,  
preserved lemon pan sauce  
\$116 per person

**Roasted Chicken Breast** 🥚  
herb risotto, French beans,  
cauliflower, pine nuts, provencal sauce  
\$98 per person

**Herbed Chicken** 🥚  
yukon gold gratinee, roasted carrot,  
asparagus, rosemary jus  
\$98 per person

**Orecchiette** 🌿  
sundried tomato, peas, artichoke  
heart, wild mushroom sauce  
\$96 per person

**Rigatoni** 🌿  
roasted eggplant, olive, san marzano  
tomato, parmesan reggiano  
\$96 per person

**Roasted Cauliflower** 🌿 🥚 🥚  
za'atar, golden raisin quinoa pilaf,  
sweet potato, marcona almond, harissa  
\$96 per person

**Vegan Eggplant and Roasted  
Vegetable Lattice** 🌿 🥚  
seasonal vegetable cous cous, sautéed  
spinach, roasted pepper coulis  
\$96 per person

\* These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## DESSERTS

### Dessert Display

Choice of 6 items

\$38 per person

### Palmer House Brownie 🍫

Chocolate Ganache

### Lemon Tart 🍋

Graham Cracker, Whipped Cream

### Panna Cotta 🍰

Seasonal Fruit, Mascarpone 🥛

### White Chocolate Covered Strawberries 🍓🍫

### Chocolate Tart 🍫

### French Macaroons 🍪

### Chocolate Hazelnut Tart 🍫

### Velvet Chocolate Opera Cake 🍰

### White and Dark Chocolate Mousse, Chocolate Cookie 🍰

### Raspberry Victoria 🍓🍋🍓

### Strawberry Shortcake 🍓🍋

### Chocolate Mousse Cake 🍰🍫

🍫 Vegetarian   🍌 Vegan   🥛 No Added Gluten   🥛 Dairy Free

\* These items are cooked to order and may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase the risk of foodborne illness.



## HOSTED BAR PACKAGES GOLD

### Wine

Prosecco (DOC)  
Riondo Spumante

IT \$14

Chardonnay  
Columbia Crest Grand Estates  
WA, USA \$16

Cabernet Sauvignon  
Columbia Crest Grand Estates  
WA, USA \$16

### Spirits

Absolut Vodka \$16

Tanqueray Gin \$16

Bacardi Superior Rum \$16

1800 Silver Tequila \$16

Bulleit Bourbon \$16

Jack Daniel's Tennessee Whiskey \$16

Dewar's 12 Scotch \$16

DeKuyper Cordials \$16

### Beer

Blue Moon \$12

Bud Light \$12

Miller Lite \$12

Corona Extra \$12

Samuel Adams Boston Lager \$14

Stella Artois \$14

High Noon Seltzer \$14

Heineken 0.0 \$10

### Specialty Cocktails \$18

### Zero-Proof

Sparkling Water \$9

Assorted Soft Drinks \$8

Fruit Juice \$8

1 Hour \$38 per person

Each additional hour is \$18 per person

### Beer and Wine Bar

Hosted Beer and Wine Package includes chardonnay, cabernet sauvignon, domestic, import, and craft beer selections, mineral water, soft drinks, and juice.

\$38 per person, 1 hour

+ Cost of Bartender

SIPS OF  
SOPHISTICATION





## HOSTED BAR PACKAGES DIAMOND

### Wine

**Chandon (Brut Classic)  
Sparkling**

CA, USA \$22

**Chardonnay  
Wente Estate (Livermore Valley)**

CA, USA \$18

**Cabernet Sauvignon  
Wente Southern Hills (Livermore Valley)**

CA, USA \$18

**Sauvignon Blanc  
Wairau River**

New Zealand \$18

**Pinot Noir  
Ponzi Tavola**

OR, USA \$23

**Rosé  
Fleur de Mer**

France \$18

### Spirits

Tito's Handmade Vodka \$18

Grey Goose \$18

Ron Zacapa 23 Rum \$18

Bacardi Ocho Rum \$19

Casamingo Blanco Tequila \$18

Don Julio Reposada Tequila \$18

Knob Creek Bourbon \$18

Angel's Envy Bourbon \$19

Jameson Irish Whiskey \$18

Glemorandie Scotch Whiskey \$18

Macallan 12 \$19

Hendrick's Gin \$18.00

### Beer

Blue Moon \$12

Bud Light \$12

Miller Lite \$12

Modelo Especial \$14

Stella Artois \$14

High Noon Pineapple \$14

Goose Island IPA \$14

Heineken 0.0 \$10

### Specialty Cocktails \$18

### Zero-Proof

Sparkling Water \$9

Assorted Soft Drinks \$8

Fruit Juice \$8

1 Hour \$42 per person

Each additional hour is \$21 per person

### Beer and Wine Bar

Hosted Beer and Wine Package includes chardonnay, cabernet sauvignon, domestic, import, and craft beer selections, mineral water, soft drinks, and juice.

\$42 per person, 1 hour

+ Cost of Bartender

# ENHANCED WINE EXPERIENCE

## Sparkling, White & Rosé

Freixenet Alcohol Removed Sparkling White SPAIN	<i>by the bottle</i> \$60
Champagne, Moët & Chandon Imperial Brut EPERNEY, FRANCE	\$175
Pinot Grigio, Teralot Family, Colli Oriental del Friuli DOC, ITALY	\$80
Sauvignon Blanc, Wairau River, Marlborough NEW ZEALAND	\$80
Sauvignon Blanc, Patient Cottat "Le Grand Caillou" FRANCE	\$75
Riesling, Chateau Ste. Michelle COLUMBIA RIVER VALLEY, WASHINGTON	\$65
Chardonnay, Decoy by Duckhorn CALIFORNIA	\$70
Chardonnay, J Vineyards CALIFORNIA	\$70
Chardonnay, Iconoclast RUSSIAN RIVER VALLEY, CALIFORNIA	\$75
Chardonnay, Sanford Estates STA. RITA HILLS, CALIFORNIA	\$98
Rosé, Fleur de Mer COTES DE PROVENCE, FRANCE	\$75

## Red

Pinot Noir, Davis Bynum RUSSIAN RIVER VALLEY, CALIFORNIA	<i>by the bottle</i> \$90
Pinto Noir, Ponzi Tavola WILLAMETTE VALLEY, OREGON	\$90
Pinto Noir, Meiomi CENTRAL COAST, CALIFORNIA	\$70
Merlot, Wente "Sandstone" LIVERMORE VALLEY, CALIFORNIA	\$70
Cabernet Sauvignon, Columbia Crest "H3" HORSE HEAVEN HILLS, CALIFORNIA	\$70
Cabernet Sauvignon, DAOU PASA ROBLES, CALIFORNIA	\$95
Cabernet Sauvignon, St. Hubert's "The Stag," CALIFORNIA	\$90
Cabernet Sauvignon, Iconoclast NAPA VALLEY, CALIFORNIA	\$95
Red Blend, Marietta Cellars Old Vine Red CALIFORNIA	\$80
Red Blend, The Prisoner CALIFORNIA	\$130

## WINE LIST



\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

## SPECIALTY COCKTAILS

### Orange Dirty Shirley

orange vodka, grenadine, Sprite, orange juice,  
garnished with an orange slice and maraschino cherries  
\$18

### Peached Whale

amaretto, Bacardi, Malibu, peach schnapps,  
passion fruit juice  
\$18

### Orange Pineapple Margarita

tequila, triple sec, orange juice, pineapple juice, lime juice  
\$18

### Mexican Sunset

grenadine, pineapple juice, amaretto,  
peach schnapps, silver tequila  
\$18

### Malibu Barbie Drink

Malibu, vodka, cranberry juice, orange juice, pineapple juice  
\$18





## MOCKTAILS

### **Negroni Sbagliat-No**

Wilfred's Aperitif, sparkling non-alcoholic prosecco  
\$14

### **Wilfred Spritz**

Wilfred's Aperitif, Fever-Tree tonic  
\$14

### **Amaretti Sour**

Lyre's Amaretto, lemon juice, egg white,  
simple syrup, aromatic bitters  
\$16

### **French 75**

Lyre's Dry London Spirit, lemon juice, simple syrup,  
Lyre's Classico N/A sparkling wine  
\$16

### **LyreBird**

Lyre's Agave Blanco Spirit, Lyre's Italian Spirit,  
lime juice, orgeat syrup  
\$16

### **Kentucky Buck**

Ritual Whiskey Alternative, lemon juice, simple syrup,  
angostura bitters, Fever-tree ginger beer, strawberry  
\$16

### **Mediodia**

Ritual Tequila Alternative, cinnamon simple syrup,  
grapefruit juice, lime juice  
\$14

### **Seedlip Espresso Martini**

Seedlip Spice 94, cold brew, simple syrup  
\$16

### **Citrus Fizz**

Seedlip 42, orange marmalade cordial,  
non-alcoholic sparkling wine  
\$14

# IMPORTANT THINGS TO KNOW

## 1. Pricing

Prices are subject to change and will be confirmed upon placement of order. All selections are subject to 18.5% gratuity, 8% service charge and prevailing tax. Service charges are not gratuities, see definition in your Sales Agreement. Prices do not include the Bottled Beverage Tax (3%).

## 2. Anticipated Attendance and Final Guarantees

Expected attendance numbers (noted as EXP on the Banquet Event Orders) for your events must be submitted by 8:00 AM, local time, 10 business days prior to the first scheduled event. Final guarantees (noted as GTD on the Banquet Event Orders) are due by 8:00 AM, local time, three (3) business days prior to the first scheduled event and cannot be reduced after this time. Guarantees for Monday should be due by the previous Wednesday, guarantees for Tuesday should be due the previous Thursday, and guarantees for Wednesday should be due the previous Friday by 12:00pm. If final guarantees are not received, the expected attendance numbers will be the basis for billing purposes. Final guarantees are to be within 10% of the expected attendance numbers or additional charges will apply. If a final guarantee is reduced by more than 10% of the expected attendance number, the hotel will add a supplemental charge equal to the menu price per person multiplied by the difference between the expected attendance less 10% and the final guarantee. If a final guarantee is increased by more than 10% of the expected attendance, the hotel will add a supplement charge to cover rush orders and overtime equal to 15% of the menu price multiplied by the difference the final guarantee and the expected attendance plus 10%. Additionally, the contracted menu items may not be available for the additional guests added. You will be charged for the final guarantee, or number of guests served, whichever is greater. Hotel will only prepare food based on the final guarantees, and will not set rooms (noted as SET on the Banquet Event Orders) for more than 3% over the final guarantees.

## 3. Additional Charges

### Groups/Events under Guest Minimum

An Extra Facility Charge of \$12 per person will apply to buffets with fewer than (25) guests.

### Extraordinary Cleaning

Additional Facility fees will apply for use of glitter, confetti and/or similar items.

### Water Service

Water coolers/bubblers in the meeting space \$2.50++ per meeting room, per day. Refreshes included in daily price.

Water service at tables are charged at \$5.00++ per person with (2) pre-determined refresh times.

Additional refreshes available for \$2.00++ per person.

Function Type	Table Set-Up	# of Guests	# of Servers
<b>Breakfast</b>			
Continental Breakfast	No	100	1
Breakfast Buffet	Yes	40	1
Plated Breakfast	Yes	20	1
<b>Lunch</b>			
Plated Lunch	Yes	20	1
Buffet Lunch	Yes	40	1
Box lunch with Soda	No	80	1
<b>Dinner</b>			
Plated Dinner	Yes	15	1
Buffet Dinner	Yes	40	1
<b>Receptions</b>			
Buffet Reception (Display or Passing)	No	50	1
Light Reception Cheese and Vegetable Display (No passing)	No	75	1
Buffet Reception (No passing)	No	75	1
Hosted Bar Only	No	100	1
Ticketed Bar	No	1 server/bar	1
<b>Coffee Breaks</b>			
Coffee/Soda/Food	No	100	1
Coffee/Soda Only	No	100	1

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Bar Type	# of Guests	# of Bartenders
	1-100	1
	101-200	2
Beer, Wine, and Soft Drinks	201-300	3
	301-400	4
	401-500	5
<b>Bar Type</b>		
	1 - 100	1
	101-200	2
Full bars with Liquor	201-300	3
	301-400	4
	401-500	5

# IMPORTANT THINGS TO KNOW

## 4. Labor Charges

### Chefs & Attendant Fees

Chef and Attendant for food stations (carving, omelet, etc.): \$300 per Chef for up to 90 minutes and \$85 per additional hour. Applicable tax will be added.

### Meeting Room/ Area Set Changes

Once a room is set, an additional charge of \$250 to \$5,000 will be charged based on the room and set change.

### Staff Ratios

Please note that additional Server fees and/or Bar Facility fees, plus gratuity will be assessed for additional staffing above and beyond our standard staffing ratios.

## 5. Liquor Sale Hours in the State of Illinois

"Last Call" is at 1:30am with bars closing no later than 2:00 am.

## 6. Food and Beverage Policies

Due to licensing requirements and quality-control issues, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel and may not be removed from Hotel property. Alternate menu selections (vegetarian, etc.) will be deducted from the total guarantee. Should either the number of alternates or the designated entrée not be adequate in amount, you will be asked to confirm in writing whether or not to incur the additional cost of preparing more entrées or alternates. Please also note that consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## 7. Audio Visual and Lighting

Encore Is our exclusive on-site audio visual company. We offer state-of-the-art equipment available on a rental basis. Your Catering & Events Manager can assist.



# PALMERHOUSE

A HILTON® HOTEL

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## FLAVOR

Stories & Menus  
of Chicago

