

# Plated Dinners - Starters



Dinner Entree include: Choice of Soup or Salad  
Chef's Selection of Vegetables, Starch, Assorted Rolls and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

## SOUPS

Cream of Mushroom Soup

Roasted Tomato Basil

Chicken and Wild Rice

Broccoli Cheddar

Chicken Noodle

Minestrone

## SALADS

### CAESAR SALAD

Classic Combination of Romaine Lettuce  
Parmesan Cheese and Croutons  
Creamy Caesar Dressing

### SIENNA SALAD

Mixed Field Greens  
Toasted Pine Nuts, Gorgonzola Cheese  
Dried Cherries and Sun Dried Tomatoes  
Balsamic Vinaigrette Dressing

### GREEK SALAD

Romaine Lettuce, Radicchio, Red Onion  
Cucumber, Feta Cheese and Kalamata Olives  
Greek Dressing

### SPINACH SALAD

Spinach Leaves with Oranges  
Dried Cranberries,  
Candied Pecans and Sliced Strawberries  
Citrus Vinaigrette Dressing

### MARKET GREENS SALAD

Mixed Field Greens, Shredded Carrots  
Sliced Cucumber and Tomatoes  
Chenin Blanc Vinaigrette Dressing

### PEAR AND WALNUT SALAD

Roasted Pear, Mixed Greens  
Candied Walnuts and Bleu Cheese  
Cabernet Vinaigrette Dressing

Prices and menu items are subject to change. Current sales tax and 22% service charge applies.  
An additional service fee will apply for meal service to groups of less than 20 people.  
On entrees that are split, the higher price will prevail.

# Plated Dinners - Entrees



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## **CHICKEN PARMESAN**

Breaded Chicken Breast topped with Marinara Sauce served on a Bed of Linguini

**\$32.95 per person**

## **SEARED CHICKEN BREAST**

Marinated Semi-Boneless Chicken Breast with a Roasted Red Pepper Coulis

**\$31.95 per person**

## **CHICKEN WELLINGTON**

Chicken Breast Stuffed with Mushroom Duxelle wrapped in Puff Pastry

Served with Red Wine Demi Sauce

**\$33.95 per person**

## **ROAST PORK LOIN**

Sliced Roast Pork topped with Grilled Pineapple-Mango Salsa

**\$31.50 per person**

## **BAKED TILAPIA**

Parmesan Herb Crusted Tilapia with a Citrus Butter Sauce

**\$33.95 per person**

## **GINGER SALMON**

Atlantic Salmon with a Tamari Glaze

**\$34.95 per person**

## **GRILLED SWORDFISH**

Grilled Swordfish Steak topped with Pineapple-Mango Salsa

**\$41.50 per person**

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## **VEAL MEDALLIONS**

Seared Veal Tenderloin Medallions  
Served with Wild Mushroom Cream Sauce  
**\$50.50 per person**

## **PEPPER ENCRUSTED PRIME RIB**

Ten Ounce Prime Rib served with Whipped Horseradish Sauce and Au Jus  
**\$ 48.95 per person**

## **CHARBROILED FILET MIGNON**

Grilled Eight Ounce Filet  
Served with Bordelaise Sauce  
**\$49.95 per person**

## **CHICKEN & SALMON**

Marinated Breast of Chicken and Atlantic Salmon  
Served with Champagne Lemon Butter Sauce  
**\$37.95 per person**

## **FILET MIGNON AND SHRIMP**

Four Once Petit Filet and Three Jumbo Shrimp  
Served with Bordelaise Sauce  
**\$48.95 per person**

## **FILET MIGNON AND CHICKEN**

Four Once Petit Filet and Grilled Breast of Chicken  
Served with Bordelaise Sauce  
**\$44.95 per person**

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# Plated Dinner - Dessert



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## **CHICAGO'S OWN ELI'S CHEESECAKE**

Fresh Strawberry Coulis  
And Sweet Whipped Cream

## **CHOCOLATE GANACHE CAKE**

Rich and Decadent Chocolate Cake  
Creamy Chocolate Ganache Icing  
With Raspberry Coulis and Mint

## **TRIO OF MINI PASTRIES**

White Chocolate Mousse Cup  
Seasonal Fruit Tart  
Opera Cake

## **KEY LIME PIE**

Topped with Fresh Whipped Cream  
And Candied Zest

## **CARROT CAKE**

Cream Cheese Frosting  
Served with Carmel Sauce

## **DEEP DISH MINI PECAN TART**

Flaky Deep Dish Pie Crust  
Buttery Pecan Filling

## **CRÈME BRULEE**

Crème Brulee served with a  
Chocolate Straw

## **RED VELVET CAKE**

Classic Red Cake with Cream Cheese Frosting  
Served with Strawberry Coulis

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# Dinner Buffets



## **HOMESTYLE GATHERING**

Market Green Salad with Choice of Two Dressings  
Assorted Rolls  
Pot Roast with Braised Vegetables  
Sliced Turkey Breast with Sage Dressing  
Baked Whitefish with Lemon Citrus Butter Sauce  
Whipped Potatoes and Gravy  
Seasonal Vegetables  
Chocolate Cake and Seasonal Cobbler  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$39.95 per person**

## **EPICUREAN BUFFET**

Soup du Jour  
Market Greens with Choice of Two Dressings  
Assorted Rolls  
Chicken Florentine  
Roasted Sirloin with Wild Mushroom Sauce  
Ginger Salmon with Tamari Glaze  
Chef Selection of Vegetable and Starch  
Assorted Mini Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$45.95 per person**

## **CLASSIC CARVER BUFFET**

Soup du Jour  
Chilled Shrimp  
Split King Crab Legs with Cocktail Sauce and Lemon Wedges  
Market Greens with Choice of Two Dressings  
Assorted Rolls  
\*Pepper Encrusted Prime Rib Carved on Site  
Served with Au Jus and Horseradish Sauce  
Yorkshire Pudding  
Baked Potato Bar  
Served with Cheddar Cheese, Butter, Sour Cream, Bacon and Chives  
Chef Selection of Vegetables  
Chicago's Own Eli's Cheesecake  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$54.95 per person**

**\*Chef Carver Fee \$100.00 per 100 guests**

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An additional service fee will apply for meal service to groups of less than 25 people.