

# Plated Lunches - Starters

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Lunch Entrees include: Soup or Salad  
Chef's Selection of Vegetable, Starch, Assorted Rolls and Dessert  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

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## **SOUP DU JOUR**

Our Chef's Specialty of the Day

## **CHOICE OF SALAD**

### **SPINACH SALAD**

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

### **CAESAR SALAD**

Romaine Lettuce, Tomato Wedges, Parmesan Cheese and Croutons  
Served with Creamy Caesar Dressing

### **MARKET GREENS SALAD**

Mixed Field Greens, Shredded Carrots, Sliced Cucumber and Cherry Tomato  
Served with Chenin Blanc Vinaigrette

### **SIENNA SALAD**

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

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.

# Plated Lunch - Entrees



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## **FETTUCCHINE PRIMAVERA**

Fettuccine blended with Assorted Seasonal Vegetables  
Tossed with a Tomato Cream Sauce  
**\$19.95 per person**

## **ROAST PORK LION**

Sliced Roast Pork topped with a Grilled Pineapple Mango Salsa  
**\$22.95 per person**

## **CHICKEN FLORENTINE**

Boneless Chicken Breast Stuffed with Spinach and Boursin Cheese  
Drizzled with a Citrus Butter Sauce  
**\$22.95 per person**

## **ROASTED SIRLOIN**

Tender Slices of Sirloin Beef with a Wild Mushroom Sauce  
**\$25.50 per person**

## **SEARED CHICKEN BREAST**

Marinated Semi-Boneless Chicken Breast  
With a Roasted Red Pepper Coulis  
**\$22.95 per person**

## **BAKED TILAPIA**

Parmesan Herb Crusted Tilapia with a Citrus Butter Sauce  
**\$28.50 per person**

## **GINGER SALMON**

Grilled Salmon with a Tamari Glaze  
**\$28.95 per person**

## **BEEF TENDERLOIN**

Sliced Tenderloin with a Wild Mushroom Cream Sauce  
**\$29.95 per person**

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On entrees that are split, the higher price will prevail.

# Plated Lunch - Desserts



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Chef's Selection of Vegetable, Starch, Assorted Rolls and Dessert  
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## **BERRIES ON CLOUD NINE**

Light and Fluffy Mousse layered with Fresh Seasonal Berries  
With Orange Chocolate Skewers

## **CHOCOLATE GANACHE CAKE**

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

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

Served with Strawberry Coulis and Sweet Whipped Cream

## **SORBET TRIO**

Lemon, Mango and Raspberry Sorbet

## **CARROT CAKE**

Cream Cheese Frosting served with Carmel Sauce

## **TRIO OF MINI PASTRIES**

Opera Cake, White Chocolate Mousse Cups and Mini Fruit Tarts

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# Cold Lunch Entrees



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Cold Lunch Entrees include: Chef's Choice Soup and Signature Doubletree Cookie  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
Limit of 2 selections per group

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## **BISTRO CROISSANT**

Layered with Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato  
On a Fresh Baked Croissant and served with Pasta Salad and Seasonal Fruit Skewer  
**\$18.50 per person**

## **GRILLED VEGETARIAN MUFFULETTA**

Roasted Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Boursin Cheese, Portabella  
Mushroom, Plum Tomatoes, and Pesto Vinaigrette on a Ciabatta Bun served with  
Pasta Salad and Seasonal Fruit Skewer  
**\$19.50 per person**

## **CHICKEN MEDITERRANEAN**

Grilled Chicken Breast, Spinach, Sun-Dried Tomato, Feta Cheese and Olive Tapenade with  
Italian Dressing on a Whole Wheat Bun and served with Pasta Salad and Seasonal Fruit Skewer  
**\$19.95 per person**

## **CAESAR SALAD**

Choice of Grilled Chicken, Shrimp or Salmon, Romaine Lettuce, Tomato Wedges  
Croutons, Parmesan Cheese with Creamy Caesar Dressing  
**\$20.95 per person**

## **CHARRED STEAK SALAD**

Grilled Sirloin Steak, Romaine Lettuce, Radicchio, Roma Tomatoes, Cilantro, Cucumber,  
Artichokes and Sun-Dried Tomatoes with Caper Tomato Dressing  
**\$21.95 per person**

## **HOISIN BBQ CHICKEN SALAD**

Marinated Grilled Chicken Breast, Romaine Lettuce, Jicama, Corn, Black Beans, Tomato,  
Shredded Cheddar Cheese with Asian Ranch Dressing  
**\$17.95 per person**

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# Boxed Lunches



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Boxed Lunches include: Chef's selection of Side Salad, Whole Fruit  
Bag of Chips, Soft Drink and Signature Doubletree Cookie  
Served with Utensils and Condiment Packets.  
Select up to three options.

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## **CROISSANT CLUB**

Layered with Turkey, Ham, Bacon, Swiss Cheese, Lettuce and Tomato  
Served on Croissant  
**\$18.95 per person**

## **ROASTED TURKEY**

Thinly Shaved Roasted Turkey, Swiss Cheese, Lettuce and Tomato  
Served on Multi Grain Bread  
**\$18.50 per person**

## **ITALIAN SUB**

Mortadella, Provolone, Ham, Salami, Prosciutto, Onion, Tomato and Lettuce  
Served on Italian Bread  
**\$19.50 per person**

## **ROAST BEEF**

Sliced Roast Beef, Horseradish Sauce, Lettuce, Tomato and Roasted Bell Peppers  
Served on a Ciabatta Roll  
**\$21.50 per person**

## **GRILLED VEGETARIAN MUFFULETTA**

Roasted Eggplant, Summer Squash, Zucchini, Red Bell Peppers, Boursin Cheese, Portobello  
Mushroom, Plum Tomatoes, and Pesto Vinaigrette  
Served on a Ciabatta Roll  
**\$19.95 per person**

## **CLASSIC HAM**

Ham, Aged Cheddar Cheese, Tomato and Lettuce  
Served on Pretzel Roll  
**\$18.95 per person**

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# Lunch Buffets



## THE SANDWICH SHOP

Soup du Jour  
Market Greens with Choice of Two Dressings  
Ham, Smoked Turkey, Roast Beef and Salami  
Swiss, American, and Cheddar Cheeses  
Gourmet Mustard, Mayonnaise and Whipped Horseradish  
Sliced Breads, Kaiser Rolls and Pretzel Rolls  
Pasta Salad  
Assorted Individual Bags of Chips  
Assorted Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$27.00 per person**

## EXECUTIVE LUNCHEON

Soup du Jour  
Market Green Salad with Choice of Two Dressings  
Pre-made Gourmet Sandwiches to include:  
Filet of Tenderloin, Sautéed Onions and Dijon Mayonnaise with  
Lettuce on French Baguette  
Salmon with Watercress and Red Pepper Aioli on Ciabatta  
Grilled Chicken Breast with Orange Chive Mayonnaise  
With Lettuce and Tomato on Whole Wheat Roll  
Grilled Vegetable Muffuletta with Boursin Cheese  
Pesto Vinaigrette on Ciabatta Roll  
Pasta Salad  
Assorted Kettle Chips  
Assorted Dessert Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$30.00 per person**

## ASIAN FUSION BUFFET

Won Ton Soup  
Hoisin BBQ Chicken Salad served with Asian Ranch Dressing  
Egg Rolls with Plum Sauce  
Sesame Chicken  
Szechwan Beef with Lo Mein Noodles  
Fried Rice and Stir Fry Vegetables  
Lemon Twist and Fortune Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$29.50 per person**

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# Lunch Buffets



## CON AMICI BUFFET

Minestrone Soup  
Caesar Salad  
Cheesy Garlic Bread  
Marinated Sirloin Steak with Italian Herbs  
Chicken Piccata with Lemon Caper Sauce  
Penne Pasta Served with Italian Meatballs  
Roasted Italian Vegetables  
Marinara and Alfredo Sauces  
Italian Pastries  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$30.95 per person**

## TASTE OF CHICAGO

Steakhouse Chopped Salad  
Deep Dish Pizzas  
Italian Beef with Giardiniera  
Traditional Chicago Dog with Dill Pickle Spears  
Green Relish, Tomatoes, Onions and Sport Peppers  
Red Potato Salad  
Assorted Chicago Style Kettle Chips  
Eli's Cheesecake  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$33.00 per person**

## SANTA FE EXPRESS

Tortilla Soup  
Mexican Caesar Salad  
Crisp Romaine with Grilled Chicken, Tortilla Strips, Tomatoes, Black Olives  
Queso Fresco and Caesar Dressing  
Three Cheese Enchiladas  
Chicken Fajitas with Flour Tortillas  
Spicy Ground Beef with Hard Shell Tacos  
Tomatoes, Shredded Cheese, Guacamole  
Jalapenos, Salsa, Sour Cream and Lettuce  
Refried Beans and Spanish Rice  
Tortilla Chips  
Warm Cinnamon Churros  
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas  
**\$29.00 per person**

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