



The  
**ROYAL**  
SONESTA

THE ALLEGRO ROYAL SONESTA HOTEL

BANQUET MENU - 08.04.26

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INFORMATION





## CONTINENTAL

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel, french vanilla syrups.

### WAKE UP CONTINENTAL

50 per person

Seasonal sliced fruit & berries (VG) (GF)

Breakfast pastries & croissants with butter & jam (V)

Individual yogurtinis with granola & berries (V)

Steel-cut oatmeal with brown sugar & raisins (VG) (GF)

Chilled fruit juice (VG) (GF)

### ALLEGRO CONTINENTAL

55 per person

Seasonal sliced fruit & berries (VG) (GF)

Breakfast pastries & croissants with butter & jam (V)

Steel-cut oatmeal with coconut milk, almonds, toasted coconut, brown sugar & raisins (VG) (GF)

Build your own yogurtini with berries, fruit purée, mixed nuts, granola & honey (V)

Chef's avocado toast on rye with sun-dried tomato, radish, goat cheese, pickled onion & house "everything" seasoning (V)

Chilled fruit juice (VG) (GF)

### LIGHT & DELICIOUS CONTINENTAL

55 per person

Seasonal sliced fruit & berries (VG) (GF)

Breakfast pastries & croissants with butter & jam (V)

Individual flavored yogurts with granola (V)

Smoked salmon board with capers, diced onions, cucumber, tomato & hard-boiled eggs (GF)

Assortment of bagels with traditional, strawberry & "everything spice" cream cheeses (V)

Chilled fruit juice (VG) (GF)

(DF) Dairy-Free

(V) Vegetarian

(VG) Vegan

(GF) Gluten-Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All prices are subject to a 25% service charge and 12% state sales tax. Menu pricing subject to change.



## CONTINENTAL

### Oikos Individual Greek Yogurt (V) (GF)

7 per person

### Steel-Cut Oatmeal (VG) (GF)

Coconut milk, almonds, toasted coconut, brown sugar & raisins

11 per person

### Grits (V) (GF)

Whipped butter, cheddar cheese & green onion

11 per person

### Scrambled Eggs (V) (GF)

Cheddar & chives

10 per person

### Scrambled Egg Whites (V) (GF)

With cheddar & chives

14 per person

### Egg Scramble (V) (GF)

Roasted mushrooms, spinach, tomatoes & feta

12 per person

### Egg White Scramble (V) (GF)

Roasted mushrooms, spinach, tomatoes & feta

14 per person

### Sliced Fruit

14 per person

### Egg Scramble (V) (GF)

Basil, sun-dried tomato, caramelized onions & parmesan

12 per person

### Egg White Scramble (V) (GF)

Basil, sun-dried tomato, caramelized onions & parmesan

14 per person

### Individual "Denver" Frittata (GF)

Ham, peppers, onions & cheddar cheese

10 per person

### Individual Egg White Frittata (V) (GF)

Spinach, olives, sun-dried tomatoes, goat cheese

10 per person

### Breakfast Meat (GF)

Applewood smoked bacon, pork sausage patty, ham or chicken sausage

8 per person

### Yogurtini (V)

Jam, fresh berries, granola & honey

11 per person

### Chef's Trio of Smoothie Shooters (V)

10 per person

### House Made Granola Bars (V)

6 per person

### European Breakfast Board

Prosciutto, salami, tomato, fresh mozzarella, ricotta, honey, jam, hard-boiled eggs, ciabatta & baguette

26 per person

### Applewood Smoked Bacon Hash (GF)

Sweet potatoes, caramelized onions, spinach, maple & grain mustard aioli

18 per person

### Braised Short Rib Hash (GF)

Roasted peppers, onions, kale & sriracha aioli

18 per person

### Smoked Salmon & Bagels

Capers, diced onions, cucumber, tomato, hard-boiled eggs, traditional, strawberry & "everything spice" cream cheeses

26 per person

### Cinnamon Vanilla French Toast (V)

Brioche, caramelized apples, butter & syrup

15 per person

### Chef's Avocado Toast on Rye (V)

Sun-dried tomato, cucumber, radish, goat cheese, pickled onion & house "everything" seasoning

12 per person

### Applewood Smoked Bacon, Egg & Smoked Cheddar English Muffin

Caramelized onion, maple & grain mustard aioli

15 per person

### Sausage, Egg & Smoked Mozzarella English Muffin

Roasted pepper & pesto aioli

15 per person

### Breakfast Burrito

Scrambled eggs or egg whites, peppers, onions, spinach, sun-dried tomatoes, goat cheese & avocado

14 per person

## BREAKFAST BUFFETS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel and french vanilla syrups. Chefs and culinary attendants are required for some menu items and are charged at \$225 each per 90 minutes of service. One attendant per 75 guests.

### STARTER PACK

63 per person

Seasonal sliced fruit & berries (VG) (GF)

Breakfast pastries & croissants with butter & jam (V)

Steel-cut oatmeal coconut milk, almonds, toasted coconut, brown sugar & raisins (VG) (GF)

Scrambled eggs with cheddar & chives (V) (GF)

Herb roasted potatoes with pepper & onions (VG) (GF)

Applewood smoked bacon, pork sausage link, grilled ham steak or chicken sausage | add second selection for additional 5 per person (GF)

Chilled fruit juice (VG) (GF)

### GOOD START BREAKFAST

63 per person

Seasonal sliced fruit & berries (VG) (GF)

Steel-cut oatmeal with coconut milk, almonds, toasted coconut, brown sugar & raisins (VG) (GF)

Build-your-own yogurtini with berries, fruit purée, mixed nuts, granola & honey (V)

Toaster station with white & wheat toast, butter & jam (V)

Egg white scramble with roasted mushrooms, spinach, tomatoes & feta cheese (V) (GF)

Chicken & maple breakfast sausage (GF)

Chilled fruit juice (VG) (GF)

### 312 INSPIRED BREAKFAST

63 per person

Seasonal sliced fruit & berries (VG) (GF)

Breakfast pastries & croissants with butter & jam (V)

Toaster station with white & wheat toast, butter & jam (V)

Scrambled eggs with basil, sun-dried tomato, caramelized onions & parmesan | enhance with egg whites for an additional 2 per person (V) (GF)

Roasted breakfast potatoes (VG) (GF)

European breakfast board with prosciutto, salami, tomato, fresh mozzarella, ricotta, honey, jam, hard-boiled eggs & toasted baguette

Chilled fruit juice (VG) (GF)

### RISE & SALSA

70 per person

Seasonal sliced fruit & berries (VG) (GF)

Cinnamon coffee bread (V)

Scrambled eggs with chorizo, cheddar, peppers & onions (GF)

Smoked paprika breakfast potatoes (VG) (GF)

Refried beans (V)

Applewood smoked bacon or braised pork carnitas (GF)

Flour & corn tortillas (VG)

Garnishes | micro cilantro, salsa verde, queso fresco, sour cream, pico de gallo & pickled jalapeños (V) (GF)

Fruit juices & agua de jamaica (VG) (GF)

### OMELET STATION ENHANCEMENT

24 per person | chef attendant required

Regular & egg white omelets and whole eggs cooked to order (V) (GF)

Diced onion, diced peppers, tomatoes, mushrooms, spinach, ham, bacon, chicken sausage, cheddar & mozzarella (GF)



# BREAKS



## BEVERAGES

Freshly Brewed Big Shoulders Coffee,  
Decaffeinated Coffee & Organic Rishi Hot Teas  
Hazelnut, salted caramel, french vanilla syrups

**165 per gallon**

Iced Coffee/Cold Brew  
Hazelnut, salted caramel, french vanilla syrups

**165 per gallon**

Assorted Pepsi Products

**8 each**

Still & Sparkling Bottled Water

**8 each**

Cold Pressed Juices

Chef's seasonal selection

**16 each**

Craft Iced Tea

Black tea and chef's seasonal selection

**10 each**

Coconut Water

**12 each**

### ALL DAY BEVERAGE SERVICE

**65 per person**

Freshly brewed Big Shoulders coffee,  
decaffeinated coffee & organic rishi hot teas,  
hazelnut, salted caramel, french vanilla syrups

Assorted pepsi products

Still & sparkling bottled water

### HALF DAY BEVERAGE SERVICE

**40 per person**

Freshly brewed Big Shoulders coffee,  
decaffeinated coffee & organic rishi hot teas,  
hazelnut, salted caramel, french vanilla syrups

Assorted pepsi products

Still & sparkling bottled water

### ZERO PROOF BAR | SELECT THREE

**24 per hour | 14 each additional hour**

Redtea-nut | lime juice, hibiscus rosemary syrup,  
coconut soda

The pepino | cucumbers, mint leaves, lime juice,  
simple syrup, seedlip, club soda

Spicy grapefruit | grapefruit juice, jalapeño syrup,  
club soda

Pineapple flower | pineapple juice, vanilla syrup,  
elderflower tonic

Timed sunset | pomegranate juice, lime juice,  
lemon juice, cherry thyme syrup, topo chico

## AM + PM BREAKS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests.

### OVEN BAKED GOODNESS

25 per person

Assorted pastries, croissants & scones, butter & jam (V)

Fresh baked cookies (V)

Seasonal iced tea (VG) (GF)

Iced coffee (V) (GF)

### RESTORE

30 per person

Farmer's pressed juice (V) (GF)

Organic coconut water (VG) (GF)

House made granola bars (V)

Yogurtinis, jam, fresh berries, granola (V)

Seasonal whole fruit (VG) (GF)

### PIZZA TIME | SELECT TWO

27 per person

Margherita flatbread | tomato, fresh mozzarella, basil, balsamic, extra virgin olive oil

Wild mushroom | wild mushroom, arugula, provolone, pickled onion, truffle cream

Grilled asparagus | grilled asparagus, sun-dried tomatoes, artichoke cream

Chicken cordon bleu | grilled chicken, applewood smoked bacon, grilled onions, garlic cream, mozzarella, swiss

Spicy italian sausage | spicy italian sausage, giardiniera, mozzarella, marinara, garlic oil

Italiano | prosciutto, roasted pepper, provolone, marinara, evoo

Butternut squash: butternut squash, pumpkin-ricotta, caramelized onion, kale, pepita, pomegranate syrup

Classic pepperoni & cheese

Chili flakes & parmesan (V)

Parmesan & herb house fried potato chips (V) (GF)

Glass bottled root beer & cream soda (VG) (GF)

### SMOOTH OPERATOR

25 per person

Chef's trio of smoothies (V) (GF)

Build your own trail mix | dried fruit, peanuts, toasted coconut, chocolate chips, pepitas, sunflower seeds, pretzels, cheese crackers, m&ms (V)

### SPRING BREAK

25 per person

Seasonal vegetable crudités (VG) (GF)

Buttermilk ranch & house tomato tapenade (V)

Traditional or chef's seasonal hummus (V)

Terra vegetable chips (VG) (GF)

Assorted sparkling waters (VG) (GF)

### DIP BABY DIP

25 per person

House made guacamole, green chili queso, roasted tomato salsa (V) (GF)

House made tortilla chips (V) (GF)

Seasonal agua fresca (VG)

House fried chicharrón (pork rinds) with tajín, cotija & scallion or fried cinnamon-sugar churros with chocolate dipping sauce

### CHI-TOWN MIX

25 per person

Caramel & cheese popcorn (V)

House made chips, onion dip (V) (GF)

Mini cheese pizza bites (V)

## AM + PM BREAKS CONTINUED

### SHAKE BREAK

25 per person

Chef's duo of flavored milkshakes (V) (GF)

Donut holes, chocolate, and, caramel dipping  
sauces (V)

Individual cracker jacks (V)

### WINTER BREAK

25 per person

Jumbo soft pretzels, beer cheese, & stone ground  
mustard (V)

Brown sugar roasted peanuts (VG) (GF)

Hot spiced cider and cocoa (V) (GF)

### CONSUMPTION SNACKS

Freshly Baked Cookies

70 per dozen

Freshly Baked Mini Croissants & Danishes

70 per dozen

Assorted Chips

6 dollars each

Assorted Candy Bars

6 dollars each

Whole Fruit

5 dollars each



# LUNCH

## CHILLED LUNCH BUFFET

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel and french vanilla syrups.

### SALAD | SELECT ONE

#### Mista Ⓥ Ⓞ

Fresh greens, carrots, baby tomatoes, cucumbers, shaved parmesan, red wine vinaigrette

#### Kale Caesar

Romaine hearts, baby kale, croutons, parmesan shavings, caesar dressing

#### Southwest Cobb Ⓥ Ⓞ

Roasted corn, black beans, bell peppers, tomatoes, scallions, cheddar cheese, crispy tortilla strips, chipotle ranch

#### Mediterranean Ⓥ Ⓞ

Romaine, tomato, olives, red onion, cucumber, feta, herb vinaigrette

#### Roasted Beet Salad

Spring greens, goat cheese, pickled red onion, pepita, blood orange vinaigrette

### HANDHELD

67 per person

Served with one salad selection, three sandwich selections, chef's soup of the day, house made chips (traditional, bbq or onion spiced), house-baked cookie assortment & toasted s'mores brownies

#### Grilled Vegetable Wrap Ⓥ

Grilled zucchini, yellow squash, red onions, eggplant, lettuce, roasted red pepper hummus, spinach tortilla

#### Roast Beef Sandwich

Smoked cheddar, pickled red onion, arugula, tomato, grain mustard aioli, pretzel roll

#### Ham & Brie Sandwich

Apple & onion marmalade, arugula, honey dijonaise, hoagie roll

#### Organic Turkey & Applewood Smoked Bacon Sandwich

Bibb lettuce, vine tomatoes, smoked mozzarella, applewood smoked bacon jam aioli, hoagie roll

#### Blackened Chicken Wrap

Corn, black beans, roasted red peppers, cheddar, romaine, chipotle aioli, wheat tortilla

#### American Tuna Salad Wrap

House made albacore salad, tomatoes, bibb lettuce, swiss cheese, spinach tortilla

#### Italiano Sandwich

Salami, prosciutto, provolone, lettuce, tomato, giardiniera, roasted garlic aioli, ciabatta

#### Caprese Sandwich Ⓥ

Fresh sliced mozzarella, vine ripe tomatoes, fresh basil, balsamic & garlic aioli, ciabatta

#### Cubano Sandwich

Ham, braised pork, pickles, honey dijonaise, swiss cheese, baguette

#### Bbq Beef Sandwich

White cheddar cheese, mustard slaw, arugula, brioche bun

### DIY DELI

67 per person

Served with one salad selection, chef's soup of the day, house made chips (traditional, bbq or onion spiced), house-baked cookie assortment & toasted s'mores brownies

#### The Mains Ⓞ Ⓞ

Organic turkey, roast beef, glazed ham, italian salami, applewood smoked bacon, grilled vegetables

#### The Cheeses Ⓥ Ⓞ

Aged cheddar, swiss, gouda, smoked mozzarella

#### The Toppings Ⓥ Ⓞ Ⓞ

Sliced red onion, dill pickles, vine tomatoes, bibb lettuce, giardiniera, pickled onions, traditional mayonnaise, mustard, pesto aioli, honey dijonaise, roasted pepper hummus

#### Chef's Assortment of Breads and Rolls Ⓥ Ⓞ

### GREEN MACHINE

67 per person

#### Vegan Tomato Bisque Ⓥ Ⓞ

#### Quinoa Salad Ⓥ Ⓞ

Chickpeas, corn, sun-dried tomatoes, goat cheese, herb dressing

#### Couscous Salad Ⓥ

Feta, olives, peppers, cucumber, red onion, scallion, roasted pepper dressing

#### Build Your Own Chopped Salad

Romaine, arugula, spinach, applewood smoked bacon, grilled chicken, corn, cucumbers, cherry tomatoes, red peppers, watermelon radish, scallions, red onions, sunflower seeds, raisins, bleu cheese, feta, parmesan, herb ranch, raspberry vinaigrette, champagne vinaigrette

#### Fresh Rolls & Butter Ⓥ

#### Torched Lemon Meringue Bars Ⓥ



## HOT LUNCH BUFFET

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel and french vanilla syrups.

### 312 INSPIRED LUNCH

78 per person

Focaccia bread with oil & butter (V)

Minestrone soup (VG)

Roasted vegetable puttanesca | zucchini, eggplant, onion, spinach, tomato, spicy tomato sauce, parmesan & chili flakes served on side (V)

Tuscan artichoke salad | kale, artichoke hearts, fried garbanzo, baby tomato, pickled onion, parmesan, roasted pepper vinaigrette (V GF)

Rosemary & oregano marinated chicken with marsala mushroom sauce (GF)

Green beans & roasted peppers (GF DF)

Creamy polenta (GF)

Traditional mini cannoli with chocolate chips (V)

### SECOND CITY LUNCH

78 per person

Fresh rolls & butter (V)

Potato leek soup (V GF)

Downtown chopped salad with romaine, scallion, baby tomato, cucumber, pickled onion, parmesan cheese & italian vinaigrette (V GF)

Smoked cheddar macaroni & cheese with toasted herb & cheddar crumble (V)

Chicago-style hot dogs with onion, relish, tomato, mustard, pickle, sport peppers & celery salt (DF)

Italian beef sandwiches with roast beef, giardiniera & baguette rolls (DF)

Traditional, bbq or onion-style house made kettle chips (V GF)

Toasted s'mores brownies

### AFTERNOON FIESTA LUNCH

78 per person

Tortilla chips & salsa (VG GF)

Choice of pozole verde or tortilla soup (GF DF)

Southwest cobb | roasted corn, black beans, bell peppers, tomatoes, scallions, cheddar cheese, crispy tortilla strips, chipotle ranch (V GF)

Marinated chicken thigh fajitas (GF DF)

Mushroom & squash fajitas (GF DF)

Spanish rice & refried beans (VG GF)

Corn & flour tortillas (V)

House salsa, sour cream, cheddar cheese, queso fresco, shredded lettuce, pico de gallo, pickled jalapeños, shaved radish, pickled onion (V)

Add house guacamole for 3 per person

Cinnamon dusted churros with chocolate & caramel dipping sauces (V)

## HOT LUNCH BUFFET

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic risi hot teas with hazelnut, salted caramel and french vanilla syrups.

### BUILD YOUR OWN BUFFET

Two entrées: 78 per person

Three entrées: 86 per person

Includes two starter selections, two or three entrée selections, two side selections, two dessert selections and assorted rolls & butter

### STARTERS | SELECT TWO

Mista Salad (V) (GF)

Mixed greens, cucumber, grape tomato, shredded carrot, shaved parmesan, lemon & basil dressing

Kale Caesar Salad

Romaine & baby kale, grilled croutons, shaved parmesan, blistered baby tomatoes, caesar dressing

Southwest Cobb (V) (GF)

Roasted corn, black beans, bell peppers, tomatoes, scallions, cheddar cheese, crispy tortilla strips, chipotle ranch

Mediterranean (V) (GF)

Romaine, tomato, olives, red onion, cucumber, feta, herb vinaigrette

Roasted Beet Salad (V)

Spring greens, goat cheese, pickled red onion, pepita, blood orange vinaigrette

Creamy Broccoli & Cheddar Soup (V) (GF)

Vegetable Minestrone (VG)

Vegan Tomato Bisque (VG) (GF)

Creamy Potato & Leek Soup (V) (GF)

Roasted Butternut Squash Soup (VG) (GF)

### SIDES | SELECT TWO

Black Truffle Mashed Potatoes (V) (GF)

Country Garlic & Chive Yukon Mashed Potatoes (V) (GF)

Herb Roasted Fingerling Potatoes (VG) (GF)

Creamy Herb & Mascarpone Polenta (V) (GF)  
Parmesan

Steamed Coconut Rice Pilaf (VG) (GF)  
Toasted coconut & almonds

Balsamic Glazed Roasted Cauliflower (VG) (GF)  
Pickled onion

Garlic Green Beans & Roasted Red Peppers (VG) (GF)

Honey Glazed Baby Carrots (V) (GF) (GF)

Herb Roasted Root Vegetables (VG) (GF)

Quinoa & Vegetable Sauté (VG) (GF)

Vegetarian Loaded Baked Mashed Potatoes (V) (GF)

Grilled Large Asparagus (VG) (GF)  
Parmesan, olive oil & balsamic reduction

2 additional per person

Crispy Brussels Sprouts (VG) (GF)

Shaved granny smith apples, toasted pistachios & apple cider

2 additional per person

## HOT LUNCH BUFFET

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes freshly brewed Big Shoulders coffee, decaffeinated coffee & organic risi hot teas with hazelnut, salted caramel and french vanilla syrups.

### ENTRÉES | SELECT TWO OR THREE

Risotto ai Funghi <sup>V</sup> <sup>GF</sup>

Wild mushroom risotto, white truffle oil, parmesan

Roasted Vegetable Puttanesca <sup>V</sup>

Zucchini, eggplant, onion, spinach, tomato, spicy tomato sauce, parmesan & chili flakes, focaccia

Garlic and Rosemary Roasted Chicken <sup>GF</sup> <sup>DF</sup>

Natural chicken jus

Grilled Salmon\* <sup>GF</sup>

Lemon-caper butter

Seared Whitefish <sup>GF</sup>

Sun-dried tomato butter

Roasted Pork Loin <sup>GF</sup>

Pearl onions & brandy cream sauce

Cavatappi Bolognese

Ground beef, veal, pork, red wine, italian tomatoes, parmesan & chili flakes, focaccia bread

Braised Beef Short Ribs

Natural jus & buttermilk fried onions

Porcini Dusted Chicken <sup>GF</sup>

Creamy mushroom sauce

Guajillo Glazed Tofu & Tricolored Braised

Lentils <sup>VG</sup>

Spinach & vegetables

### DESSERTS | SELECT TWO

Toasted S'mores Brownies

Torched Lemon Meringue Bars <sup>V</sup>

Raspberry Bars <sup>V</sup>

House oat crumble

Assortment of Fresh House-Baked Cookies <sup>V</sup>

Mini Cheesecake Bites <sup>V</sup>

House Made Granola Bars <sup>V</sup>

Traditional Mini Cannoli

Chocolate chips

Sliced Fruit & Berries Display <sup>VG</sup>



## BOXED LUNCH

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes sandwich, wrap or salad, side pasta salad, bagged kettle chips, fresh baked cookie and choice of soda or water. Maximum of 2 selections for groups under 20. Maximum of 3 selections for groups over 20.

## SANDWICHES & WRAPS

67 per box market style 65

All of the below selections can be made as a sandwich or wrap

### Allegro Turkey

Smoked mozzarella, tomato, lettuce & pesto aioli on a traditional hoagie roll

### Allegro Roast Beef

Smoked cheddar, pickled onion, lettuce, tomato & grain mustard aioli on a pretzel roll

### Ham & Brie

Applewood smoked bacon, caramelized onions, arugula & honey dijonaise on a hoagie roll

### Avocado Caprese <sup>ve</sup>

Vine tomato, fresh mozzarella, smashed avocado & basil, lettuce, balsamic & garlic aioli on a ciabatta roll (not available as a wrap)

### Blackened Tempeh & Eggplant <sup>ve</sup>

Grilled poblano, vine tomato, bitter greens & traditional hummus on a ciabatta roll

## SALADS

67 per box market style 65

### Allegro Grilled Chicken & Kale Caesar Salad

Parmesan, grape tomato, pickled onion & house caesar dressing

### Italiano Salad <sup>gf</sup>

Romaine, salami, mozzarella, olives, artichokes, roasted pepper, house italian vinaigrette



DINNER

# DINNER BUFFETS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests.

## BUILD YOUR OWN BUFFET

Two entrées: 125 per person

Three entrées: 145 per person

Includes three starter selections, two or three entrée selections, three side selections, two dessert selections, assorted rolls & butter, freshly brewed Big Shoulders coffee, decaffeinated coffee and organic rishi hot teas with hazelnut, salted caramel and French vanilla syrups.

## STARTERS | SELECT THREE

### Mista Salad (V) (GF)

Mixed greens, cucumber, grape tomato, shredded carrot, shaved parmesan, lemon & basil dressing

### Kale Caesar Salad

Romaine & baby kale, grilled croutons, shaved parmesan, blistered baby tomatoes, caesar dressing

### Beet Salad (V) (GF)

Roasted red & yellow beets, baby kale, pepita, burrata, blood orange vinaigrette

### Spinach & Berry Salad (V) (GF)

Roasted pecans, smoked bleu cheese, pickled onion, raspberry vinaigrette

### Caprese Salad (V) (GF)

Heirloom tomatoes, fresh mozzarella, organic oil, basil, balsamic, pickled onion, black lava salt

### Classic Wedge Salad (GF)

Bleu cheese, applewood smoked bacon, cherry tomato, pickled onion, scallion, choice of ranch or bleu cheese dressing

### Vegetable Minestrone (VG)

### Potato Leek Soup (V) (GF)

### Red Pepper Bisque (VG) (GF)

### Butternut Squash & Pumpkin Soup (VG) (GF)

### Vegan Tomato Bisque (VG) (GF)

## SIDES | SELECT THREE

### Black Truffle Mashed Potatoes (V) (GF)

### Country Garlic & Chive Yukon Mashed Potatoes (V) (GF)

### Herb-Roasted Fingerling Potatoes (VG) (GF)

### Creamy Herb & Mascarpone Polenta (V) (GF)

Parmesan

### Steamed Coconut Rice Pilaf (VG) (GF)

Toasted coconut & almonds

### Balsamic Glazed Roasted Cauliflower (VG) (GF)

Pickled onion

### Garlic Green Beans & Roasted Peppers (VG) (GF)

### Crispy Brussels Sprouts (VG) (GF)

Shaved granny smith apples, toasted pistachios & apple cider

### Honey & Herb Glazed Baby Carrots (V) (GF)

### Herb Roasted Root Vegetables & Winter Kale (VG) (GF)

### Quinoa, Spinach & Vegetable Sauté (VG) (GF)

### Grilled Broccolini (VG) (GF)

Blistered cherry tomatoes & grape saba

### Grilled Large Asparagus (VG) (GF)

Parmesan, olive oil & balsamic reduction

### Vegetarian Loaded Baked Mashed Potatoes (V) (GF)

# DINNER BUFFETS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests.

## ENTRÉES | SELECT TWO OR THREE

Garlic & Rosemary Roasted Chicken <sup>GF</sup>

Roasted pearl onion, white wine chicken jus

Risotto ai Funghi <sup>V</sup> <sup>GF</sup>

Wild mushroom risotto, arugula, white truffle oil, parmesan

Crispy Gnocchi a la Arrabiata

Grilled eggplant or chicken breast, roasted tomato, basil, balsamic reduction, spicy arrabiata sauce, side of parmesan cheese, chili flakes & focaccia bread

Red Wine Braised Short Rib <sup>GF</sup>

Buttermilk fried onions, reduction of braising liquid & aromatics

Crispy Skin Chicken Saltimbocca <sup>GF</sup>

Chicken & applewood smoked bacon jus

Guajillo Glazed Tofu & Tricolored Braised

Lentils <sup>VG</sup> <sup>GF</sup>

Spinach & vegetables, lemon oil

Grilled Salmon\* <sup>GF</sup>

Blistered cherry tomatoes & lemon herb butter

Fig & Mustard Stuffed Pork Loin <sup>GF</sup>

Brown sugar & cider reduction

Herb Roasted Beef Tenderloin\*

Sautéed mushrooms & red wine demi-glace

**25 additional per person**

Whole Roasted NY Strip Loin\*

Crispy leek straw & peppercorn demi-glace

**15 additional per person**

Mushroom Ravioli

Grilled chicken, mushrooms, spinach, truffle cream sauce, side of parmesan cheese, chili flakes, focaccia bread

## DESSERTS | SELECT TWO

Toasted S'mores Brownies

Torched Lemon Meringue Bars <sup>V</sup>

Raspberry Bars <sup>V</sup>

House oat crumble

Assortment of Fresh House-Baked Cookies <sup>V</sup>

Mini Cheesecake Bites <sup>V</sup>

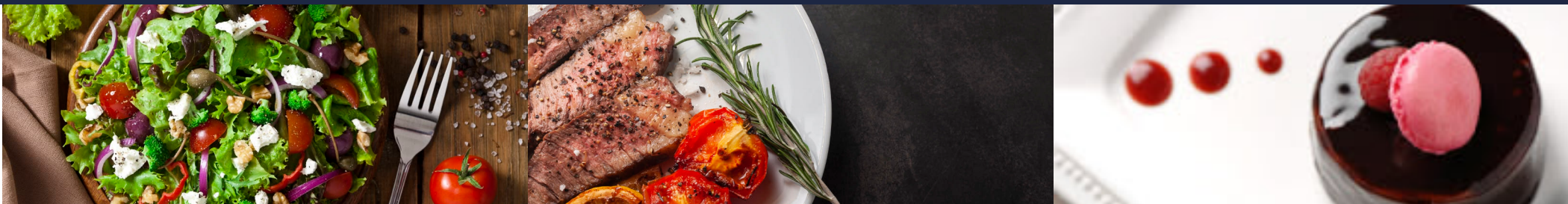
House Made Granola Bars <sup>V</sup>

Traditional Mini Cannoli

Chocolate chips

Sliced Fruit & Berries Display <sup>VG</sup>

Assortment of Mini Desserts



## PLATED DINNER

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes choice of one starter, one or two entrées & one dessert, assorted rolls & butter, freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel and french vanilla syrups.

### STARTERS | SELECT ONE

#### Mista Salad (V) (GF)

Mixed greens, cucumber, grape tomato, shredded carrot, shaved parmesan, lemon & basil dressing

#### Kale Caesar Salad

Romaine & baby kale, grilled croutons, shaved parmesan, blistered baby tomatoes, caesar dressing

#### Palm Heart & Baby Tomato Salad (VG) (GF)

Arugula, pickled onion, grilled radicchio, puffed quinoa & mango vinaigrette

#### Beet Salad (V) (GF)

Roasted red & yellow beets, baby kale, pepita, burrata, blood orange vinaigrette

#### Spinach & Berry Salad (V) (GF)

Roasted pecans, smoked bleu cheese, pickled onion, raspberry vinaigrette

#### Roasted Pear Salad (V) (GF)

Organic mixed greens, watercress, watermelon radish, toasted hazelnuts, pecorino cheese, pear prosecco vinaigrette

#### Vegan Tomato Bisque (VG) (GF)

Micro basil & parmesan crostini

#### Potato Leek Soup (V) (GF)

Chive crostini & green oil

#### Red Pepper Bisque (VG) (GF)

Smoked paprika oil & micro cilantro

#### Butternut Squash & Pumpkin Soup (VG) (GF)

Fried sage leaf & sage oil

### DESSERTS | SELECT ONE

#### Vanilla Coconut Cake (V)

#### Chocolate Salted Caramel Cake (V)

#### Raspberry Lemon Cake (V)

#### Triple Chocolate Cake (V)

#### Strawberry Cheesecake (V)

#### Family-Style Mini Dessert Platter (V)

Two pieces per person

## PLATED DINNER

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Includes choice of one starter, one or two entrées & one dessert, assorted rolls & butter, freshly brewed Big Shoulders coffee, decaffeinated coffee & organic rishi hot teas with hazelnut, salted caramel and french vanilla syrups.

### DUET OPTIONS

Substitute Petite Filet & Shrimp Skewer\*

No extra charge on filet entrées

Substitute Petite Filet & Grilled Salmon\*

No extra charge on filet entrées

Substitute Petite Chicken & Shrimp Skewer

On chicken and salmon entrées

12 per person

Substitute Petite Chicken & Grilled Salmon\*

On chicken and salmon entrées

12 per person

Add 4 oz Garlic & Herb Brushed Lobster Tail to any Entrée

34 per person

Add Grilled Shrimp Skewer to any Entree

13 per person

### ENTRÉES | SELECT ONE OR TWO

Grilled Rainbow Cauliflower <sup>(V)</sup> <sup>(GF)</sup>

Tricolor lentil & kale ragout, balsamic pearl onions, citrus butter, paprika oil & cilantro

90 per person

Coconut Curry Risotto <sup>(V)</sup> <sup>(GF)</sup>

Coconut & curry broth, almond, micro cilantro & vegan cheese

90 per person

Risotto il Funghi <sup>(V)</sup> <sup>(GF)</sup>

Creamy mushroom broth, parmesan tuile, basil & truffle oil

90 per person

Balsamic Grilled Portobello <sup>(V)</sup> <sup>(GF)</sup>

Quinoa, snap pea & arugula sauté, shaved fennel salad & roasted pepper purée

90 per person

Skin-On Chicken Saltimbocca <sup>(GF)</sup>

Prosciutto, sage, sun-dried tomato polenta, green beans, red peppers, chicken & applewood smoked bacon jus

105 per person

Herb Roasted Chicken <sup>(GF)</sup>

Rustic yukon mashed potatoes, pesto-tossed baby carrots, wilted greens & chicken demi-glacé

105 per person

Fennel & Coriander Crusted Pork Chop <sup>(GF)</sup>

White cheddar grits, kale, root vegetables & brandy pork jus

102 per person

Red Wine Braised Short Rib

Parmesan & herb polenta, root vegetables & winter kale, buttermilk fried onions, reduction of braising liquid & aromatics

110 per person

Seared Sustainable Salmon\* <sup>(GF)</sup>

Stewed lentils, pearl onion, kale, grilled baby pepper, roasted pepper beurre blanc

115 per person

Porcini Crusted NY Strip\* <sup>(GF)</sup>

Herb roasted parmesan potato wedges, garlic spinach & mushroom sauté, truffled veal jus

130 per person

Grilled Beef Tenderloin Filet\*

Grilled asparagus, loaded baked mashed potatoes, balsamic roasted mushrooms & red wine demi-glacé

135 per person

Seared Skin-On Whitefish

Oregano & lemon potato wedges, braised greens, olive & fire roasted tomato ragout, garlic & caper butter

115 per person



# RECEPTION

# PASSED HORS D'OEUVRES

Can be displayed upon request. Minimum of 20 pieces per item.

## COLD

### Seasonal Hummus & Crudités Shot <sup>Ⓥ</sup>

Edible flowers, infused oil & crispy bread

10 per piece

### Caprese & Focaccia <sup>Ⓥ</sup>

Sun-dried tomato spread, mozzarella, tomato, basil, evoo, black lava salt, balsamic drizzle

10 per piece

### Pick Two: Deviled Eggs

Traditional, applewood smoked bacon, truffle, green eggs & ham

10 per piece

### Vegetable Spring Roll <sup>Ⓥ</sup> <sup>ⓖ</sup>

House pickled vegetables & ponzu sauce

10 per piece

### Crispy Pita Bite <sup>Ⓥ</sup> <sup>ⓖ</sup>

Charred baba ganoush, chicory, pickled vegetables & toasted sesame seeds

10 per piece

### Avocado & Rye Toast <sup>Ⓥ</sup>

Tomato, cucumber, pickled onion, toasted sesame, cilantro & sriracha vegenaïse

10 per piece

### House made Giardiniera on Focaccia Point <sup>Ⓥ</sup>

Tomato tapenade, pickled onion & basil

10 per piece

### Peach Buffalo (Seasonal)

Buffalo mozzarella, crispy prosciutto, grilled peach, balsamic, micro basil

10 per piece

### Spicy Tuna Tartare\*

Sesame seed cone, ginger, sambal, avocado mousse, wakame

11 per piece

### Peruvian Whitefish Ceviche\* <sup>ⓖ</sup>

Ají pepper, toasted corn, citrus, pickled onion & cilantro

11 per piece

### Rock Shrimp Ceviche\* <sup>ⓖ</sup>

Tortilla strips, avocado crema & cilantro

11 per piece

### Shrimp Cocktail Shot <sup>ⓖ</sup>

Tajín rim, house made green & red bloody mary

11 per piece

### Scallop Crudo\*

Cucumber serrano relish, evoo, citrus, frizzled basil

11 per piece

### Cranberry & Fresh Mozzarella (Seasonal) <sup>Ⓥ</sup> <sup>ⓖ</sup>

Bitter endive, cranberry chutney, pepita, candied orange, smoked salt, basil

10 per piece

## HOT

### Mini Baked Phyllo Tart

Fig, goat cheese, honey & maple roasted pecans

10 per piece

### Smoked Cheddar & Nueske's Applewood Smoked Bacon Grilled Cheese

House tomato bisque (can be prepared vegetarian)

10 per piece

### Mushroom, Roasted Shallot & Truffle

### Cheese Tart <sup>Ⓥ</sup>

Truffle aioli & micro basil

10 per piece

### Applewood Smoked Bacon Wrapped Dates <sup>ⓖ</sup>

Chopped herbs, balsamic glaze & chipotle goat cheese dip

10 per piece

### Grilled Corn & Poblano Cheese Tart <sup>Ⓥ</sup>

Roasted pepper aioli & cilantro

10 per piece

### Steakhouse Spiced Beef Tenderloin Skewer\* <sup>ⓖ</sup>

Smoked bleu cheese fondue, chives

11 per piece

### Buttermilk Chicken & Waffle

Sriracha honey, scallion & lime

10 per piece

### Yogurt Curry Chicken Thigh Skewer <sup>ⓖ</sup>

Cilantro & lemon yogurt

10 per piece

### Beef Wellington Puff

Horseradish aioli & chives

11 per piece

### Pork & Veal Meatball

Provolone fondue, house marinara & parsley

10 per piece

### Beef Meatball

Provolone fondue, house marinara & parsley

10 per piece

### Crispy Crab Cake

Micro cilantro and old bay & grain mustard aioli

11 per piece

### Fried Rock Shrimp Bite

Grain mustard slaw, citrus aioli, chive & brioche

11 per piece

## DISPLAYS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests.

### MEDITERRANEAN

30 per person

Seasonal hummus & mint tzatziki (V) (GF)

Carrot, cucumber, red pepper, tomato tapenade, marinated olives, blistered tomatoes, feta, pita chips and flatbread crisps (V)

Crispy harissa chickpeas (VG)

### VEGETABLE CRUDITÉS

26 per person

Assortment of seasonally prepared raw vegetable, vegetable chips and lavash crostini (VG) (GF)

Traditional or chef's seasonal hummus, ranch and guacamole (V) (GF)

### CHEESE BOARD

32 per person

Chef's assortment of cheeses (V) (GF)

Seasonal jam, honeycomb (V) (GF)

Crackers, crostini (V) (GF)

Dried fruits & nuts on the side (V) (GF)

### CHEESE & CHARCUTERIE

40 per person

Chef's assortment of meats & cheeses (GF)

Grain Mustard, Seasonal jam, honeycomb (GF)

House Giardiniera, Crackers, crostini (GF)

Dried fruits & nuts on the side (GF)

### SWEET TABLE

28 per person

Select three to six options | two pieces per person

Increase to three pieces per option

6 per person

Lemon & raspberry mousse dome

Fresh fruit tart

Key lime tart

Raspberry chocolate tart

Salted caramel eclair

Chocolate eclair

Apple & almond tart

Petite cheesecakes

Dark chocolate or white chocolate mousse cups

Petite cupcakes

Assorted cake pops

French macaron assortment

### FLATBREADS

28 each

Classic pepperoni & cheese

Margherita (V)

Tomato, fresh mozzarella, basil, balsamic, extra virgin olive oil

Wild mushroom (V)

Wild mushroom, arugula, provolone, pickled onion, truffle cream

Grilled asparagus (V)

Grilled asparagus, sun-dried tomatoes, artichoke cream, mozzarella

Chicken cordon bleu

Grilled chicken, applewood smoked bacon, grilled onions, garlic cream, mozzarella, swiss

Spicy italian sausage

Spicy italian sausage, giardiniera, mozzarella, marinara, garlic oil

Italiano

Prosciutto, roasted pepper, provolone, marinara, evoo

Butternut squash (V)

Butternut squash, pumpkin-ricotta, caramelized onion, kale, pepita, pomegranate syrup

### GRILLED VEGETABLES

30 per person

Red peppers, red onions, portobello mushrooms, zucchini, yellow squash, fresh herbs, balsamic reduction (VG)

Traditional or chef's seasonal hummus, baba ganoush, vegan onion dip (VG)

Veggie chips



## CARVING STATIONS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. A chef attendant is required for all carving stations and are charged at \$225 each per 90 minutes of service. One attendant per 75 guests.

### Roasted Turkey Breast

Sage gravy, cranberry chutney, chef's dinner roll selection

600 per station | serves 30

### Honey Cured Ham "Brûlée" <sup>GF</sup>

Pineapple & cherry reduction, chef's dinner roll selection

600 per station | serves 30

### Herb Roasted Leg of Lamb <sup>GF</sup>

Mint chutney, balsamic demi-glace, chef's dinner roll selection

475 per station | serves 15

### Fig & Mustard Stuffed Pork Loin <sup>GF</sup>

Brown sugar & cider reduction, chef's dinner roll selection

450 per station | serves 30

### Prime Rib\* <sup>GF</sup>

Herb jus, horseradish cream, chef's dinner roll selection

1050 per station | serves 30

### Herb Roasted Beef Tenderloin\*

Red wine demi-glace, chef's dinner roll selection

750 per station | serves 15-20

### Sustainable 60 South Salmon En Croute\*

Creamy garlic spinach stuffing, thyme butter sauce, chef's dinner roll selection

375 per station | serves 15

### Add Any Side from Hot Lunch or Dinner Buffet

10 per person, per side

## ACTION STATIONS

Each menu has a minimum guarantee of 20 persons. A small group fee of \$250 applies for parties with less than 20 guests. Chefs and culinary attendants are required for some menu items and are charged at \$225 each per 90 minutes of service. One attendant per 75 guests.

### GET YOUR GREENS

25 per person

Individual or buffet presentation | select up to two

Add a third selection

8 per person

Beet Salad (V) (GF)

Roasted red & yellow beets, baby kale, pepita, burrata, blood orange vinaigrette

Mista Salad (V) (GF)

Mixed greens, cucumber, grape tomato, shredded carrot, shaved parmesan, lemon & basil dressing

Grilled Asparagus Salad (V) (GF)

Arugula, endive, shiitake mushrooms, shaved fennel, pecorino, roasted pepper vinaigrette

Kale Caesar Salad

Romaine hearts, baby kale croutons, parmesan shavings, caesar dressing

Spinach & Berry Salad (V) (GF)

Candied pecans, bleu cheese, raspberry vinaigrette

Baby Tomato & Palm Heart Salad

Romaine, pickled onion, goat cheese, radish, grilled scallion vinaigrette

### WALKING TACO\*

42 per person

Individual bags of doritos, fritos & tortilla chips (V) (GF)

Two protein selections: chorizo, pulled pork, ground beef, marinated chicken, marinated steak, grilled vegetables\* (GF)

Toppings: warm queso, pico de gallo, salsa verde, black bean & corn salsa, refried beans, avocado cream, cheddar, queso fresco, lettuce, micro cilantro (V) (GF)

Fried cinnamon-dusted churros with chocolate & caramel dipping sauces (V) (GF)

### RAMEN ACTION STATION\*

42 per person | attendant required

One noodle selection: traditional ramen noodles, thin “tonkotsu” noodles or thick “temomi” noodles

Two mains selections: chicken, beef, pork loin, mixed mushrooms\*

Enhancement: smoked pork belly or shrimp +4 per person

Two broth selections: miso vegetable, hearty chicken, spicy pork or “gochujang”

Garnishes: tofu, roasted corn, snap peas, bok choy, bean sprouts, scallions, boiled egg, wakame, furikake, togarashi (V) (GF)

Soy sauce, sesame oil, sriracha (V) (GF)

### PASTA ACTION STATION

42 per person | attendant required

Two pasta selections: penne, rigatoni, cavatappi, farfalle, orecchiette, cheese ravioli, butternut squash ravioli, potato gnocchi (V)

Two sauce selections: pesto cream, house marinara, classic alfredo, spicy tomato, roasted pepper cream, traditional bolognese

Garnishes: roasted mushrooms, sun-dried tomatoes, peas, artichokes, spinach, chopped garlic, olives, roasted peppers (VG)

Grilled chicken or chopped shrimp +4 per person

Focaccia, olive oil, sun-dried tomato tapenade, parmesan cheese, chili flakes (V)

### FRY IT UP

25 per person

Individual or buffet presentation

Select three: seasoned fries, sweet potato fries, tater tots, curly fries, onion rings, cheese curds, parmesan polenta fries (V) (GF)

Select one: goat cheese fondue, beer cheddar sauce, nacho jalapeño queso (V)

Classic & sriracha ketchup, herb aioli, chipotle ranch & bbq sauce (V) (GF)



## ACTION STATIONS

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### STIR-FRY ACTION STATION\*

42 per person | attendant required

Two noodle selections: white rice, brown rice, lo mein noodles or soba noodles

Two protein selections: teriyaki chicken thigh, grilled ginger marinated beef, sweet & sour pulled pork, wild mushroom\* (GF) (V)

Garnishes: broccoli, snow peas, carrots, bell peppers, diced tofu, bok choy, scallions, scrambled eggs, crispy wontons, sesame seeds (V)

Soy sauce, sesame oil, sriracha (V) (GF)

Traditional to-go boxes & chopsticks

### SLIDERS\*

42 per person

Includes house made chips. Select up to three

#### Pepper & Mushroom (V)

Grilled portobello, roasted red pepper asiago, tomato jam, arugula

#### Tomato Caprese (V)

Fresh mozzarella, tomatoes, basil, olive oil, balsamic aioli, ciabatta

#### Chicken Ciabatta

Grilled chicken, provolone, portobello, sun-dried tomato aioli

#### BLT

Crispy pork belly, lettuce, tomato, honey dijonaise, brioche bun

#### Bbq Pork

Mustard slaw, herb aioli, crispy onions, brioche bun

#### Applewood Smoked Bacon Burger\*

Crispy applewood smoked bacon, pickled red onion, smoked cheddar, maple applewood smoked bacon aioli, brioche bun

#### Truffle Burger\*

Caramelized onion & mushrooms, swiss cheese, truffle aioli, brioche bun

#### Crispy Chicken Cordon Bleu

Swiss, honey dijonaise, applewood smoked bacon, arugula, brioche

#### Crab Roll

Lemon-tarragon aioli, celery, lettuce, new england roll

2 per person

#### Shrimp Po'boy

Cornmeal crusted shrimp, grain mustard slaw, spicy remoulade, new england roll

2 per person

### PASTA PASTA

42 per person

Select up to two

Served with focaccia, olive oil, sun-dried tomato tapenade, parmesan cheese, chili flakes (V)

#### Butternut Squash Ravioli (V)

Brown butter & sage

#### Mushroom Gnocchi (V)

Wild mushrooms, truffle cream sauce

#### Grilled Chicken Gnocchi

Sun-dried tomato, pesto cream sauce

#### Four Cheese Ravioli (V)

House made marinara

#### Roasted Vegetable Mostaccioli (V)

Roasted eggplant, mushrooms, spinach, spicy tomato sauce

#### Grilled Chicken Farfalle

Artichoke, arugula, squash, roasted pepper cream

#### Rigatoni Bolognese

Ground beef, veal, pork, red wine, italian tomatoes

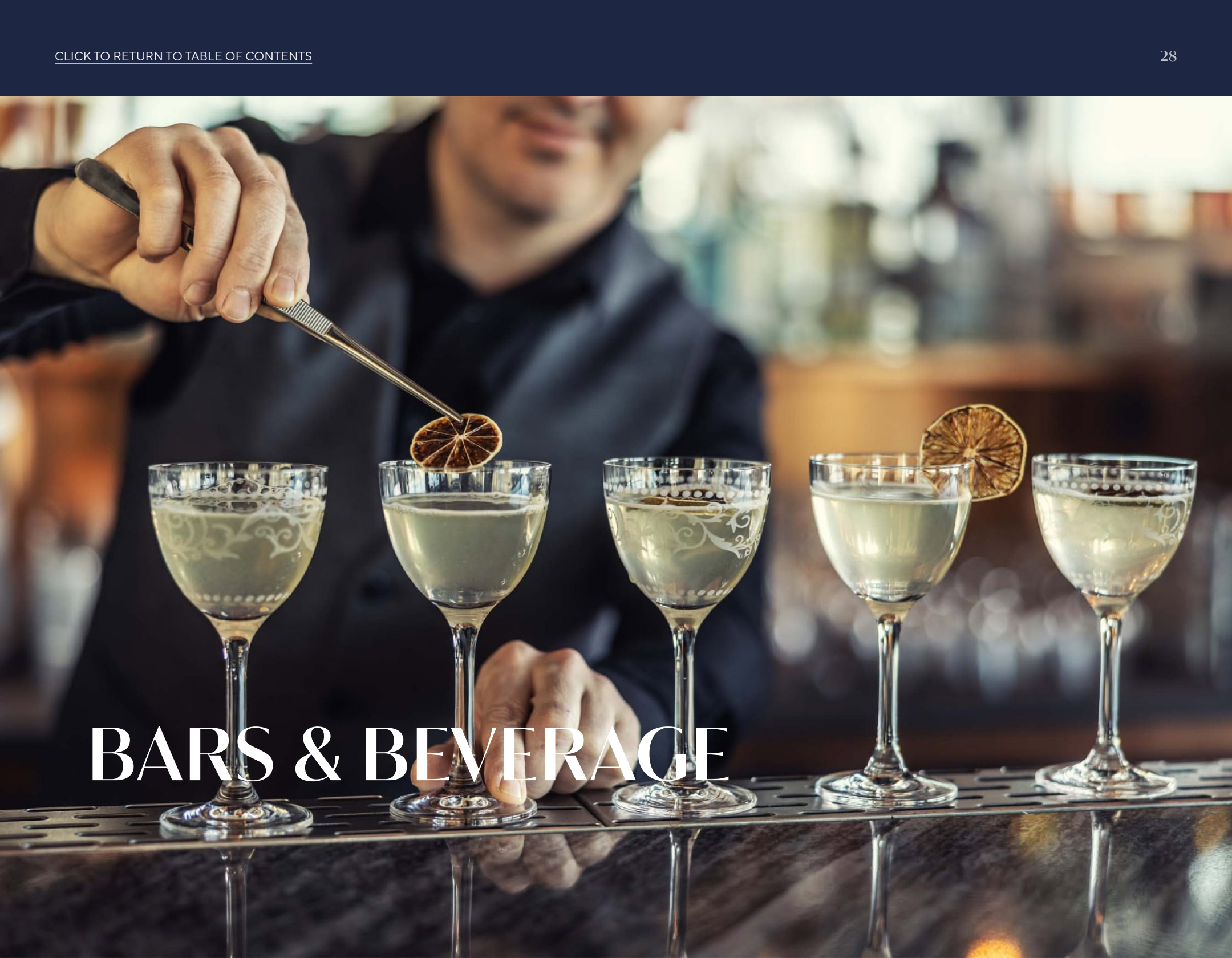
#### Creamy Shrimp Orecchiette

Lemon & garlic cream, peas, parmesan, fresh basil

4 per person

#### Add a Third Selection

10 per person



# BARS & BEVERAGE



## BAR PACKAGES

One bartender required for every 75 guests at \$225  
Soft Drinks and bottled waters included in all bar packages.

### SIGNATURE

**Selection of spirits:** Svedka Vodka, New Amsterdam Gin, Cruzan Rum, Jack Daniel's, Rittenhouse Rye, Corazón Tequila, DeKuyper Cordials, Carpano Vermouth

**Selection of beer:** Goose Island 312, Goose Island Hazy Beer Hug, Fat Tire Ale, Stella Artois, Modelo Especial, Bud Light, Miller Light, Angry Orchard Cider, Heineken 0.0 N/A

**Selection of wine:** Wycliff Sparkling Brut, Bulletin Place Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

### PREMIUM

**Selection of spirits:** Tito's Handmade Vodka, Sipsmith Gin, Bacardí Rum, High West Bourbon, Knob Creek Rye, Patrón Silver Tequila, DeKuyper Cordials, Carpano Vermouth

**Selection of beer:** Goose Island 312, Goose Island Hazy Beer Hug, Fat Tire Ale, Stella Artois, Modelo Especial, Bud Light, Miller Light, Angry Orchard Cider, Heineken 0.0 N/A

**Selection of wine:** La Marca Prosecco, William Hill Estate Chardonnay, Sauvignon Blanc, Merlot and Cabernet Sauvignon

### ULTRA-PREMIUM

**Selection of Spirits:** Grey Goose Vodka, Bombay Sapphire Gin, Sailor Jerry Spiced Rum, Woodford Reserve Bourbon, Woodford Reserve Rye Whiskey, Casamigos Tequila, Gran Gala Citrus Liqueur, Carpano Vermouth

**Selection of Beer:** Goose Island 312, Goose Island Hazy Beer Hug, Fat Tire Ale, Stella Artois, Modelo Especial, Bud Light, Miller Light, Angry Orchard Cider, Heineken 0.0 N/A

**Selection of Wine:** J Vineyards Cuvée Sparkling, Louis Latour Chardonnay, Spy Valley Satellite Sauvignon Blanc, Cline Seven Ranchlands Pinot Noir and Cabernet Sauvignon

### SIGNATURE BAR

|             |                |
|-------------|----------------|
| One Hour    | 35 per person  |
| Two Hours   | 52 per person  |
| Three Hours | 68 per person  |
| Four Hours  | 83 per person  |
| Five Hours  | 105 per person |

### PREMIUM BAR

|             |                |
|-------------|----------------|
| One Hour    | 39 per person  |
| Two Hours   | 57 per person  |
| Three Hours | 74 per person  |
| Four Hours  | 90 per person  |
| Five Hours  | 115 per person |

### ULTRA-PREMIUM BAR

|             |                |
|-------------|----------------|
| One Hour    | 41 per person  |
| Two Hours   | 59 per person  |
| Three Hours | 76 per person  |
| Four Hours  | 92 per person  |
| Five Hours  | 120 per person |

BEVERAGES

One bartender required for every 75 guests at \$225  
\$1,000 minimum on Cash Bars and Hosted Bars on Consumption

BEER + WINE BAR

Bulletin Place Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Merlot and Wycliff Sparkling

Brut

Goose Island 312, Stella Artois, Lagunitas Lil Sumpin Sumpin, Revolution Brewing Fist City, Miller Lite, Bud Light, Sam Adams Boston Lager, Modelo

|             |               |
|-------------|---------------|
| One Hour    | 22 per person |
| Two Hours   | 32 per person |
| Three Hours | 42 per person |
| Four Hours  | 52 per person |
| Five Hours  | 62 per person |

HOST BAR

Spirits

|               |              |
|---------------|--------------|
| Signature     | 16 per drink |
| Premium       | 18 per drink |
| Ultra-Premium | 19 per drink |

Wine by the Glass

|               |              |
|---------------|--------------|
| Signature     | 15 per glass |
| Premium       | 16 per glass |
| Ultra-Premium | 18 per glass |

Beer

|          |               |
|----------|---------------|
| Imported | 12 per bottle |
| Domestic | 11 per bottle |
| Craft    | 12 per bottle |

Non-Alcoholic

|             |        |
|-------------|--------|
| Evian Water | 9 each |
| Soft Drinks | 8 each |

CASH BAR

Spirits

|               |              |
|---------------|--------------|
| Signature     | 18 per drink |
| Premium       | 20 per drink |
| Ultra-Premium | 21 per drink |

Wine by the Glass

|               |              |
|---------------|--------------|
| Signature     | 17 per glass |
| Premium       | 18 per glass |
| Ultra-Premium | 20 per glass |

Beer

|          |               |
|----------|---------------|
| Imported | 13 per bottle |
| Domestic | 12 per bottle |
| Craft    | 13 per bottle |

Non-Alcoholic

|             |         |
|-------------|---------|
| Evian Water | 10 each |
| Soft Drinks | 9 each  |



INFORMATION

# INFORMATION

Thank you for selecting Sonesta for your upcoming event. We are thrilled to offer you exceptional hospitality, cuisine, and service. Our culinary team prides itself on crafting nutritious and balanced options tailored to promote a positive lifestyle. As always, we are delighted to create a custom menu tailored to your unique tastes and preferences. To ensure the success of your event, we kindly request your familiarity with the following details.

## Meal Guarantees

To ensure availability all setup and menu selections are due thirty (30) days to the date of arrival. A final meal guarantee is required by 12:00 noon, 7 business days prior to your function and is not subject to reduction. We are pleased to set 5% over the guarantee for functions. If the final guarantee is not advised by this time, the hotel will bill based on the last available estimate or actual attendance, whichever is greater.

Limited Menus: If an event is booked within ten (10) days of the function date, menu selection will be limited due to availability. This also applies to events that have not selected their menu within ten (10) days of the function date.

## Outside Food and Beverage Policy

The State of Illinois issues the licenses for the sale and services of alcoholic beverages. The hotel is responsible for the administration of these regulations. It is the hotel's policy that all alcoholic beverages must be provided by the hotel. Additionally, the hotel does not allow food to be brought onto the property, whether purchased or catered from outside sources, except for cakes which need to be pre-arranged. All food and beverage must be served by hotel staff and consumed on property. Any unauthorized outside food and beverage is subject to removal and/or corkage fees by the hotel.

## Special Catering Services

Our Catering & Convention Service Managers are available to assist you in planning any special themed parties or special events to take place in the hotel. Please contact your manager for a preferred vendor list.

## Service Charges

A 25% service charge is added to all food & beverage charges. A portion of this combined charge is a gratuity and will be fully distributed to servers, and where applicable, bussers and/or bartenders assigned to the event. Current 11.75% state sales tax is added to the total. If you are a tax exempt organization, please provide us with a copy of a valid Illinois Tax Exempt Certificate.

## Labor Charges

Bartenders are available at a charge of \$225 for each four-hour shift. 1 bartender per 75 guests.

Chefs and culinary attendants are required for some menu items and are charged at \$225 each per 90 minutes of service. 1 attendant per 75 guests.

Cake Cutting Fees are required for outside cakes brought into the hotel and are charged at \$4 per person.

Buffet Functions with less than 20 guests will incur a \$250 labor charge.

## Audio-Visual

Our properties have partnered with Encore Event Technology Solutions. Your Encore Manager can provide a complete list of audio-visual aids available and arrange rental. Current prices are subject to change without notice. The hotel cannot be responsible for audio-visual equipment brought into the hotel by guests. Use of any audio-visual/production companies other than Encore is prohibited without consent. Where consent is authorized, a Certificate of Insurance will be required, and an outside audio-visual liaison fee will be charged to the group.



# INFORMATION

## Security

The hotel does not provide security in the meeting and event space and all personal property left in the meeting or event space is at the sole risk of the owner. You agree to advise your attendees and guests that they are responsible for safekeeping of their personal property. You may elect to retain security personnel to safeguard personal property in the meeting and event space, and/or the hotel reserves the right based on its reasonable judgment to require you to retain security personnel in order to safeguard guests or property in the hotel. Any security personnel retained by you must be at your own expense and from a licensed security company that meets the minimum standards established by the hotel, including insurance and indemnification requirements, and at all times remains subject to the hotel's advance approval.

## Shipments

Due to storage limitations, the hotel can only accept your shipment within three (3) days of your group arrival. Up to five (5) boxes may be sent and held at no charge. For additional boxes the following charges apply: \$5 per box and \$75 per pallet. If your group requires extensive storage space, or if boxes arrive more than three (3) days prior to your arrival, the hotel reserves the right to assess an additional storage charge. Please inform your Convention Services Manager of the total number of boxes being shipped.

To ensure proper handling of your materials, shipping labels must include the following:

The Allegro Royal Sonesta Hotel  
171 W Randolph Street  
Chicago, IL 60601  
Attention: Catering/Convention Service Manager's Name  
Hold For: Guest Name/Convention Name/  
Conference Dates  
Vendor Name (if applicable)

## Damages

Group/catering clients are responsible for all damage, loss, or theft, which occur during the period of time the function's guests, independent contractors or other agents are on site.

Promotional Material: Nothing shall be posted on, nailed, screwed, or otherwise attached to columns, walls, floors, furniture or other parts of the building. Any special measures taken in connection with affixing promotional material to hotel property, for the protection of equipment or furniture, will be at the customer's expense and only with the hotel's prior approval.

## Call Today!

(312) 346-7100

[royalsofchicago@sonesta.com](mailto:royalsofchicago@sonesta.com)