

BREAKFAST SELECTIONS

Continental Selections

Traditional Continental

Choice of Fruit Juice
Assorted Danish Pastries
Fresh Muffins
Jams & Butter
Coffee, Decaf, Tea & Milk
\$12.55 per person

Heart Healthy Morning Continental

Assorted Chilled Juices
Fruit Yogurt
Croissants & Preserves
Coffee, Decaf, Tea
Sliced Fruit May Be Added For An Additional Cost
\$12.55 per person

The Bus Driver Continental

Assorted Breakfast Pastries
(w/Assorted Butter & Jellies)
Juices & Yogurts
Coffee, Decaf, Tea & Milk
Sliced Fruit May Be Added For An Additional Cost
\$13.65 per person

Additions to Your Continental (By the Dozen)

Bagels w/Cream Cheese	\$27.00/dz
Donuts	\$23.00/dz
Croissants	\$27.50/dz
Variety of Yogurts w/Granola	\$27.50/dz
Assorted Dry Cereals w/Milk (Seasonal Fruit w/Cereal add \$1.25 pp)	\$3.00/pp
Orange, Grapefruit, Cranberry Pineapple, Apple or Tomato Juices	\$2.75/ea

Breakfasts

Classic American

Freshly Scrambled Eggs
Choice of Crisp Bacon, Sausage Link
or Grilled Ham
Breakfast Potatoes
Bagels, Muffins, Danish & Jams
Orange Juice, Coffee, Decaf,
Tea & Milk
\$17.00 per person

Heart Healthy

Fruit Yogurt
Choice of Pancakes or Waffles
(Topped w/Fresh Berries in Season)
Bread Basket & Jams
Coffee, Decaf, Tea & Milk
\$15.50 per person

The Omelet

Omelet
(Choice of Cheese, Ham & Cheese,
Plain or Denver)
Breakfast Potatoes
Sliced Seasonal Fruit
Muffins, Croissants, Danish & Jam
Coffee, Decaf, Tea & Milk
\$19.80 per person

Southwestern Eye Opener

Flame Warmed Flour Tortillas Stuffed
w/Scrambled Eggs, Red & Green Bell Peppers,
Spanish Onions, Refried Beans & Laced
w/Salsa & Fresh Cilantro
Sliced Fresh Fruit
Bagels, Muffins, Danishes & Jam
Coffee, Decaf, Tea & Milk
\$20.50 per person

BREAKFAST BUFFETS

(Minimum of 50 People Less than 50 People a \$250.00 fee will Apply)

Corporate Buffet

*Scrambled Eggs
Sausage and Bacon
O'Brien Potatoes
Deluxe Danishes
Toast, Butter & Jam
Assorted Juices
(Choice of One)
Apple, Cherry, Cherry or Blueberry Blintzes
Coffee, Decaf, Tea & Milk
\$21.00 per person*

The Classic American Buffet

*Freshly Scrambled Eggs
Crisp Bacon & Sausage Links
Hash Brown
Muffins, Danish Pastries
Jams & Butter
Orange & Grapefruit Juices
Coffee, Decaf, Tea & Milk
\$22.00 per person*

Additions to Your Breakfast Buffets

*Fresh Seasonal Fruit Tray
\$4.00 per person*

Meeting Break Offerings

Sweet & Simple

Whole Fresh Seasonal Fruits
Fruit Kebobs
Honey Vanilla Yogurt Dip
Assorted Sodas
Mineral Water
\$8.50 per person

JUMBO

Jumbo Double Rich Cookies
Jumbo Pretzels with Mustard
Brownie
Assorted Sodas
\$7.00 per person

Jack & Harry

Butter Popcorn
Roasted Peanuts
Corn Dogs
Hot Dogs
Relishes & Condiments
Assorted Sodas
\$9.50 per person

Ha-Cha-Cha-Cha

Top Your Own Nachos
Spicy Beef
Refried Beans
Sour Cream
Soft Cheese
Salsa
Assorted Juices
\$9.00 per person

Afternoon Break Power Me Up

Whole Fruit
Vegetable Crudités
Power Bars
Frozen Yogurt Bars
Gatorade
Powerade
Mineral Water
\$15.50/per person

Ala Carte Meeting Break Offerings

Starbucks

Freshly Brewed Coffee
Decaf & Tea \$60.00/gal

Orange, Grapefruit, Cranberry, Apple
Pineapple & Tomato Juices \$21.00/gal

Assorted Soft Drinks \$2.50/each

Mineral Waters \$2.75/each

Bottled Juices \$2.75/each

Ice Tea or Lemonade \$21.00/gal

Fruit Punch
with Fresh Fruit Garnish \$32.00/gal

Hot Chocolate \$25.50/gal

Warm Cinnamon Stick Apple Cider \$26.00/gal

Assorted Bagels
With Cream Cheese \$27.00/dz

Fresh Baked Donuts \$23.00/dz

Butter Flake French Croissants \$27.50/dz

Assorted Danish and Muffins \$25.50/dz

Variety of Yogurts w/Granola \$26.50/dz

Assorted Dry Cereal with Milk \$3.00/pp

Seasonal Fruit with Cereals \$2.00/pp

Fresh Baked Cookies \$22.00/dz

Devils Food Brownies \$22.00/dz

BRUNCHES

(75 person minimum)

Lincoln Park Brunch

*Sliced Fresh Fruit
Imported Cheese & Pate
Fresh Garden Greens w/Choice of Dressing
Shrimp & Pasta Salad
Mediterranean Salad
Eggs Benedict
Bacon & Sausage
Cheese Blintzes w/Strawberries Sauce
And Powdered Sugar
Char-Grilled Breast of Chicken
& Roasted Tomato Salsa
Roast Pork Loin Arizona
Rosemary & Garlic Roasted Potatoes
Sweet Milk Corn on the Cob
Assorted Breakfast Pastries,
Pies & Cakes
Coffee, Decaf & Tea
\$31.50/per person*

Mimosa Brunch

*Sliced Fresh Fruit Tray
Imported & Domestic Cheese & Pate Display
Mimosa Salad
Tomato & Feta Cheese Salad
Farfalli Pasta Salad
Crab & Eggs Benedict
Champagne Chicken
Roast Sirloin of Beef Chasseur
Saffron Herbed Rice
Seasonal Vegetable Medley
Breakfast Pastries
Assorted Butters & Jellies
Assorted Continental Pastries
Coffee, Decaf & Tea
\$33.50/per person*

American Classic Brunch

*Sliced Fresh Fruit
Antipasto Salad
Mustard Baby Red Skin Potatoes
Tomato & Bermuda Onion Salad
Fresh Garden Greens Salad
w/Choice of Dressing
Scrambled Eggs
Crisp Bacon & Sausage Links
English Muffins & Toast
Assorted Butters & Jellies
Sautéed Chicken w/Forest Mushroom Sauce
Beef Bourguignon
O'Brien Potatoes
Seasonal Vegetables
Breakfast Pastries
Assorted Pies
Cookies & Brownies
Coffee, Decaf & Tea
\$28.00/per person*

LUNCHEONS

Starters

(Choice of One)

Soup du Jour
Fresh Fruit Cocktail
Tomato & Onion Vinaigrette
Fresh House Garden Green Salad

Entrees

Roasted Free Range Chicken Chasseur	\$18.50/per person
Char Crusted Cajun Pork Lion	\$19.00/per person
Sautéed Breast of Chicken Dijonnaise	\$18.50/per person
Grilled Breast of Chicken Fruit Salsa	\$18.50/per person
Roast Canadian Loin of Pork Madeira	\$19.50/per person
*Chicken Teriyaki w/Oriental Vegetables over Saffron Rice	\$17.00 /per person
*Steak Teriyaki w/Oriental Vegetables over Saffron Rice	\$19.50/per person
*Grilled Chicken Fettuccini w/Assorted Seasonal Vegetables Tossed in Pesto	\$18.50/per person
*Pasta Primavera Laced w/Fresh Parmesan Cream Sauce	\$16.50/per person

Coffee, Decaf, Tea, Ice Tea and Bakery Basket will accompany each meal.

Our Chef chooses daily the appropriate accompaniment to your meal following the Seasons or you may select one from each of the following categories to accompany your dinner selection.

*Indicates Starch & Vegetable is included with this Entrée already

Starches

White & Wild Blended Rice
Parsley Baby Red Potatoes
Oven Roasted Potatoes
Duchess Potatoes
Confetti Rice
Roasted Garlic Whipped Potatoes

Vegetables

Zucchini w/Lemon & Herbs
Carrots & Walnuts in Honey
Stir Fried Vegetables
String Beans Almandine
Baby Dilled Carrots
Seasonal Medley of Vegetables

Desert

Apple Pie	\$2.50/pp	Eli's Cheese Cake	
(Ala Mode .30 Extra)		(w/Strawberry Sauce)	\$3.60/pp
Fresh Fruits & Sherbet	\$2.75/pp	Black Forest Cake	
Ice Cream Sundae w/Chocolate		(w/Berry Sauce)	\$3.30/pp
Or Strawberry Sauce	\$.2.00pp	Carrot Cake	
Pear Helene	\$2.50/pp	(w/Carmel Sauce)	\$4.35/pp-
Peach Melba	\$2.50/pp	House Specialty Strawberry	
Strawberries Romanoff	\$3.60/ pp	Shortcake	\$4.35/pp
White or Chocolate Mousse	\$2.20/pp	House Specialty Napoleon	
		(w/Apricot Brandy Puree)	\$4.35/pp

LUNCHEONS ON THE LIGHTER SIDE

Starters

(Choice of One)

*Minted Seasonal Fruit Cup
Soup du Jour
Tossed House Fresh Garden Salad*

Entrees

*Grilled Chicken Caesar Wrap/Grilled Vegetable Wrap
w/Pasta Salad
\$15.50/per person*

*Muffalata
Salami, Mortadella, Baked Ham
& Provolone w/ Aioli Pasta Garnish
\$14.00/per person*

*Grilled Chicken
w/Boursin & Crisp Greens on Herb Focaccia
\$15.50/per person*

*Grilled Chicken Caesar Salad
Over a bed of Crisp Romaine
Lace w/Parmesan & Romano Caesar Dressing
\$15.50/per person*

*Sub Sandwich
Traditional Hoagie Roll
w/Ham, Turkey, Roast Beef & Provolone
\$15.50/per person*

Coffee, Decaf, Tea & Ice Tea will accompany each meal.

Dessert

(Choice of One)

*Ice Cream Sundae w/Strawberry Sauce
Strawberry Mousse
Chocolate Mousse*

LUNCHEON BUFFETS

(Minimum of 50 People Less than 50 People a \$250.00 fee will Apply)

Dinner Buffet Add \$2.00 pp

Cold Lunch Buffets

Deli Buffet

*Tossed Salad w/Choice
of Two Dressings
Seasonal Fruit
Pasta Salad
Slice Turkey, Roast Beef, Ham,
Salami, Sliced Cheese,
Tomatoes & Lettuce
Assorted Breads, Rolls, Croissants
Assorted Cookies & Brownies
Coffee, Decaf, & Tea
\$23.00/per person*

Waist Watcher Soup & Salad Bar

*Soup Du Jour
Tossed Garden Greens
w/Assorted Dressings
Shrimp & Pasta Salad Rice Wine Vinaigrette
Oriental Chicken Salad
Tuna Salad
Slice Fresh Fruits
Bakery Basket
Coffee, Decaf & Tea
\$21.00/per person*

Submarine Buffet

*Soup of the Day
Garden Fresh Tossed Salad
w/Choice of Dressings
Antipasti Salad
3' Submarine Sandwiches
Assorted Cookies & Brownies
Coffee, Decaf & Tea
\$24.00per person*

Hot Lunch Buffets

Northlake Buffet

*Fresh Fruit Tray
Garden Salad Bowl
w/Choice of Dressing
Roasted Chicken Palermo
Sole w/Sauce Cardinal
Sautéed Garden Vegetables
Roasted Potatoes
Assorted Pies & Mousse
Bakery Basket
Coffee, Decaf & Tea
\$26.00/per person*

Midwest Buffet

*Fruit Ambrosia Display
Chef's Choice Salad Bar
Sweet & Sour Chicken
Jamaican Pepper Steak
Rice Pilaf
Stir Fried Vegetables
Banana Cream Pie
Strawberry Mousse
Bakery Basket
Coffee, Decaf & Tea
\$29.50/per person*

Trip South of the Border

*Tossed Salad w/Toasted Corn
Tortilla Gazpacho Dressing
Steak & Chicken Fajitas
w/Warm Tortillas
Enchiladas
Spanish Rice
Refried Beans
Churros
Cinnamon & Sugar Dusted Tortillas
Coffee, Decaf & Tea
\$29.50/per person*

BOX LUNCHES

Choice of Sandwich on Your Choice of Bread:

*401 Cured Ham & Sharp Cheddar
Smoked Turkey Breast & Muenster Cheese
Char-Grilled Chicken Salad
Albacore White Tuna Salad w/Roasted Peppers
\$14.00/per person*

All lunches come on your choice of Bread with Pasta Salad, Bag of Chips, Kosher Dill Pickle Wedge, Choice of Cookie, Brownie or Granola Bar & Condiments

FOR THE BUDGET CONSCIENCE

(Minimum of 40 people)

*Tossed Salad with 2 Dressings
Spaghetti & Meatballs
Garlic Bread
Brownie
Lemonade
\$13.00 per person*

DINNERS

Starters

(Choice of One)

Soup du Jour

Tossed Salad

Entrees

<i>Half Roasted Chicken</i>	<i>\$30.00/per person</i>
<i>Sautéed Chicken Breast</i>	<i>\$30.00/per person</i>
<i>Topped w/Picata or Marsala</i>	
<i>Chicken Tequila Lime</i>	<i>\$30.00/per person</i>
<i>(Grilled Chicken w/Olive Oil, Tequila and Fresh Lime)</i>	
<i>Chicken Kiev</i>	<i>\$30.00/per person</i>
<i>(Breast of Chicken Stuffed w/Wild Rice</i>	
<i>Prime Rib of Beef* (8 oz)</i>	<i>\$32.50/per person</i>
<i>Served w/Au Jus & Horseradish Sauce</i>	
<i>New York Strip Steak* (10 oz.)</i>	<i>\$35.50/per person</i>
<i>Served w/Bordelaise Sauce</i>	
<i>Filet Mignon* (8 oz.)</i>	<i>\$47.00/per person</i>
<i>Pepper Corn Crusted Pork Chop (8 oz.)</i>	<i>\$32.00/per person</i>
<i>Filet of Salmon</i>	<i>\$35.00/per person</i>
<i>Topped w/a Light Dill Sauce</i>	

Coffee, Decaf, Tea, and Bakery Basket will accompany each meal.

**All Steaks Prepared Medium-Medium Well*

Starches *(Choice of One)*

Baked Potato w/Sour Cream

Parsley Baby Red Potatoes

Oven Roasted Potatoes

Duchess Potatoes

Confetti Rice

Roasted Garlic Whipped Potatoes

Vegetables *(Choice of One)*

Zucchini w/Lemon & Herbs

Carrots & Walnuts in Honey

Stir Fried Vegetables

String Beans Almandine

Baby Dilled Carrots

Seasonal Medley of Vegetables

Desert

(Choice of One)

Chocolate Mousse

Vanilla Ice Cream w/Chocolate or Strawberry Sauce

Rainbow Sherbet