

The Skyline Ballroom



For that special occasion we have the perfect location.

Our 16th floor Ballroom is completely surrounded by glass windows, giving you an unobstructed view of the Chicago Skyline & Surrounding Chicagoland Area.

We are conveniently located minutes from O'Hare Airport, easily accessible from downtown or Chicagoland suburbs. Parking is free.

We are the perfect place for the perfect event. Call us at 708-409-2828.

Wedding Reception Menu Midwest Conference Center

2019

Deluxe Package

4 Course Meal
Four Hour House Open Bar
Linen Napkin with Choice of Color
Glass Candle Centerpieces with Votive Candles
Champagne Toast for The Head Table
Private Use of our Bridal Suite
Choice of Selected Wedding Cake
On Site Parking
Personal Supervision By Our Banquet Coordinator

Distinctive Package

For an Additional \$13.00 per Person

Four Course Meal
Four Hour Open Premium Bar
Linen Napkins with Choice of Color
Floor Length Black Tablecloths
Glass Candle Centerpieces with Votive Candles
Champagne Toast for The Head Table
Wine with Dinner
Choice of Wedding Cake
Three Hors D'Oeuvres
Served Butler Style*
On Site Parking
Private Use of Bridal Suite
Personal Supervision by Our Banquet Coordinator

**Indicates Select Hors D'Oeuvres*

Wedding Entrées
All Entrées Include Deluxe Package

Sauteed Chicken Piccata \$46

Sautéed Airline Chicken Breast Topped with A Lemon Caper Sauce, served with garlic whipped mash potatoes and roasted asparagus

Chicken Marsala \$46

Herb Marinated & Seared Airline Chicken Breast, served with Garlic whipped potatoes, mushroom marsala wine sauce and vegetable medley

Chicken Tequila Lime \$46

Grilled Chicken Breast, Olive Oil, Tequila, Tomato Relish & Fresh Lime served with Fingerling potatoes and vegetable medley

Porcini Tilapia \$48

Tilapia Filet Dusted with Porcini Mushrooms, served with a lemon garlic butter sauce, herb rice pilaf & honey glazed baby carrots & broccoli

Herb Rolled Atlantic Salmon \$51

Baked Herb Atlantic Salmon paired with rice pilaf, vegetable medley & Lemon caper beurre blanc

Beef Tenderloin \$55

Pan Seared Filet Mignon with a mushroom demi glaze served with roasted baby potatoes and grilled asparagus

Delamónico Rib Eye \$55

Grilled with a Balsamic Reduction, served with Twiced Baked Potato and Broccolini

**All Steaks Prepared Medium
Beef Prices Are Subject to Change
All Entrees Come With Chef's Choice of Garnish*

STARTERS

Seasonal Sorbet
Cream of Broccoli Soup
Tomato & Basil Bisque
Cream of Chicken Rice Soup
Minestrone Soup
Lobster Bisque (\$1.50 Extra)

SALADS

Mixed Green Salad

Assorted Mesclun, Cherry Tomatoes, Red Onion, Shredded Carrots

Caesar Salad

Romaine Hearts Tossed with our Caesar Dressing
And Sprinkled with Parmesan Cheese and Seasoned Croutons

Spinach Salad

Spinach Leaves, Bacon Bits, Crumbled Eggs,
Sliced Mushrooms & Bacon Dressing
1.50 Additional per Person

Salinas Salad

Field Greens with Gorgonzola Blue Cheese. Honey Roasted Walnuts,
Cherry Tomatoes, and Raspberry Vinaigrette Dressing
\$1.50 Additional per Person

Dressings

House Italian
Green Goddess
Ranch
French
Bleu Cheese
Balsamic Vinaigrette
Raspberry Vinaigrette

TIER ONE HORS D'OEUVRES

(Included in Choice of Three)

Spanakopita

Onions, Cream Cheese and Feta in Flaky Phyllo Pastry

Chihuahua Cheese Quesadillas

With Caramelized onions & Salsa Rojo to the side

Beef Empanadas

Filled with Beef & Cheese Mild Salsa for dipping

Bruschetta

Fresh Roma Tomato, Basil & Mozzarella

Bacon Wrapped Jalapeno Poppers

With Cream Cheese

Sausage Stuffed Mushrooms

Italian Sausage, Garlic, Onion, Parmesan and Herbed Breadcrumbs

Chicken Satay

Served with a Peanut Dipping Sauce

Artichoke, Red Pepper & Olive Crostini

With Hummus Spread

TIER TWO HORS D'OEUVRES

(Additional \$1 per person)

Coconut Shrimp

Sweet and Spicy Apricot Dipping Sauce to the side

Sea Scallops Wrapped In Bacon

Finished with Herbed Bread Crumbs

Mini Chipotle Tacos

Pulled Chipotle Chicken, Onions, Lettuce
Garnished with Jalepeno Cilantro Aioli

Mini Basil Fajita Wrap

Marinated Skirt steak

Gulf Coast Stuffed Mushrooms

Shrimp, Crab and Herbed Breadcrumbs

Shrimp Ceviche Tortilla Cup

With Lime Zest

Smoked Salmon Crostini

With Dill Cream Cheese

Mushroom and Pear Tartlets

Accented with Goat Cheese and Caramelized Onions

TIER THREE HORS D'OEUVRES

(Additional \$2 per person)

Shrimp Ceviche Martini

With Lime Zest

Maryland Crab Cakes

With Red Pepper Aioli

Black & Blue Mini Burger

Angus Beef topped with Caramelized Onions & Bleu Cheese

Turkey Mini Burger

Ground Turkey & Cranberry Mayo

Baby Lamb Chops

with Roasted Garlic & Rosemary Glaze

Late Night Snack Buffet

(Additional \$5 per person)

Mini Burger "Sliders" with Cheese & Grilled Onions

**Mozzarella Sticks, Chicken Tenders,
and Potato Skins**

Gene & Jude's Hot Dogs

DESSERTS

Wedding Cake to be cut, plated and served

Vanilla Ice Cream

Choice of Chocolate or Strawberry Sauce

\$1.25 Additional Per Person

Seasonal Cheesecake

Key lime, Pumpkin, Caramel Apple

\$4.25 Additional Per Person

Assorted Platter of Petite Fours

\$3.75 Additional Per Person

Chocolate Cake

Rich Chocolate Cake with Raspberry Coulis

\$4.25 Additional Per Person

Tiramisu

\$5.50 Additional per Person