Dishes designed to elevate the occasion, crafted to delight the senses and customized to please every palate.
Breakfast

Continental
orange, grapefruit, house-made juice of the day
seasonal selection of fruits
parfaits, organic Greek yogurt, berries, coconut, pistachio granola
mini bagels, muffins, fruit preserves, butter, plain and herbed cream cheese
croissants, breakfast pastries
regular and decaffeinated coffee, selection of teas
$50

Parisian
orange, grapefruit, house-made juice of the day
seasonal selection of fruits
brioche French toast with fruit, candied pecans, maple syrup
scrambled eggs, garden fresh herbs
Kasseler Rippchen smoked pork loin
regular and decaffeinated coffee, selection of teas
$55

Enhancements

Poached Eggs
select one:
local: Kasseler Rippchen smoked pork loin, traditional hollandaise
$15
salmon: house smoked, brioche, dill hollandaise
$17
cape: jumbo lump crab cake, green tomato, tomato hollandaise
$17

Quiches
select one:
classic: lorraine
Italian: imported mozzarella, basil
$14
egg white frittata, spinach, roasted tomatoes, halloumi, chopped herbs, red pepper coulis
$14
egg whites
$4

En Cocotte
select one:
prosciutto, sun-dried tomatoes
spinach, arugula, parmesan
asparagus, corn, tomato
$15

Sandwiches
select one:
croissant: organic egg, smoked Wisconsin ham, cheddar
croque madame
khati: paratha, plain omelet, peppers, onions, spicy ketchup
brioche: pork belly, pickled onions, lettuce, tomato
$16

Buffet menus: should you choose to guarantee less than 25 guests, there will be a $250 fee added to the price of your menu. Plated menus: groups of less than 25 will be charged a $10 surcharge per guest. For groups less than 10 please refer to in-room dining menus.

Above prices are subject to current banquet event charge and sales tax. Prices are subject to change without notice.

*Requires specialty chef / attendant at $175.
Breakfast

Mediterranean
- orange, pomegranate, house-made juice of the day
- assorted cheeses, extra virgin olive oil, marinated olives
- labne, za’atar, spiced oranges
- Mediterranean vegetable frittata
- baked eggs, fresh Israeli style pita breads
- regular and decaffeinated coffee, selection of teas
- $55

Midwest
- orange, grapefruit, house-made juice of the day
- seasonal selection of fruits
- scrambled eggs with/or:
  - select two mixins: kale, spinach, mushrooms, sundried tomatoes, buffalo mozzarella, goat cheese, parmesan
  - select one:
    - sliced fingerlings
    - tri-color potato hash
    - potatoes O’Brien
    - potatoes lyonnaise
    - truffle hash browns
    - red potatoes
- regular and decaffeinated coffee, selection of teas
- $60

Wellness
- orange, grapefruit, house-made juice of the day
- seasonal selection of fruits
- egg white frittata, spinach, provolone cheese, red pepper coulis, chopped herbs
- organic turkey bacon, apple and chicken sausage
- bran muffins, low-fat blueberry muffins, morning glory muffins
- Greek yogurt
- regular and decaffeinated coffee, selection of teas
- $55

European
- orange, grapefruit, house-made juice of the day
- seasonal selection of fruits
- parfaits, organic Greek yogurt, berries, coconut, pistachio granola
- dark European style breads, baguettes, muffins, fruit preserves, butter, plain and herbed cream cheese
- selection of smoked, cured and preserved meats, cornichons, smoked onion jam, selection of mustards, assorted breads
- local and international cheeses, nuts, dried fruits, crostini
- hard boiled eggs
- croissants, assorted pastries
- smoked fish
- regular and decaffeinated coffee, selection of teas
- $59

Enhancements
- steel cut Irish oatmeal, Turkish apricots, brown sugar, candied pecans
  - $13
- house-made granola
  - $11
- quinoa and almond granola, dark chocolate, bananas
  - $12
- assorted dry breakfast cereals
  - $8
- seasonal berries
  - $14
- blended smoothies
  - $10
- organic Stonyfield Farm yogurt
  - $8

Breaks

Reception

Dinner

Beverages
Brunch
orange, grapefruit, house-made juice of the day
seasonal selection of melons and exotic fruits
parfaits, organic Greek yogurt, berries, coconut, pistachio granola
charcuterie, cornichons, pickles, mustards, breads
imported and domestic cheeses, baguette, dried fruits, fruit chutney
applewood smoked salmon, bagels, tomatoes, cucumbers, onions, capers, plain and herbed cream cheese
torali salad: romaine, spring vegetables, baby beets, watermelon radish
cheese blintz, vanilla, fresh strawberry syrup
crab cake benedict, sautéed spinach, hollandaise sauce
eggs "en cocotte", artichokes, tomatoes, fennel
breakfast pastries, muffins, croissants, butter, fruit preserves
regular and decaffeinated coffee, selection of teas
$75

Enhancements
omelet station: eggs prepared to order with ham, spinach, green pepper, mushroom, onion, tomato, shredded cheddar cheese*
$22
egg white frittata, zucchini, tomato, bocconcini, basil
$13
wild mushroom quiche, smoked Wisconsin cheddar, broccoli, spinach
$12
quiche, applewood smoked bacon, confit tomato, aged gruyere
$13
shakshuka, baked eggs, spicy tomato sauce, feta, za’atar, extra virgin olive oil
$15
croque madame station: griddled French ham and gruyere sandwich, sunny side up eggs cooked to order, sauce mornay*
$12
chef-prepared Belgian or buckwheat waffles, fresh berries, maple syrup*
$13
garlic and rosemary roasted prime rib of beef, cabernet jus, horseradish sauce*
$28
challah French toast, maple syrup, mascarpone
$13

Buffet menus: should you choose to guarantee less than 25 guests, there will be a $250 fee added to the price of your menu. Plated menus: groups of less than 25 will be charged a $10 surcharge per guest. For groups less than 10 please refer to in-room dining menus.

Above prices are subject to current banquet event charge and sales tax. Prices are subject to change without notice.

*Requires specialty chef/attendant at $175.
Breaks

Fresh Press
market style vegetables crudité
sliced seasonal fruits
smoothies (select one):
kale, spinach, apples
mixed berry, beets
wheatgrass shots:
lime, pineapple, ginger
$28

Cold Stone*
assorted ice cream freshly
turned with selection of:
Heath
Kit Kat
Oreo cookies
Reese’s peanut butter cups
sprinkles
gummy bears
mixed berries
cherry pie filling
whipped cream
$28

*pricing based on 30 minute presentations.
*Requires specialty chef / attendant at $175.

Enhancements

Morning
regular, diet, caffeine free soft drinks
$9 each
bottled mineral waters, flavored waters
$9 each
bottled kombucha
$10
regular and decaffeinated coffee,
selection of teas
$165 per gallon
Mexican Ibarra hot chocolate
$12
cinnamon churros, dipping sauces
$10
blended smoothies
$10
selection of organic whole fruit
$7 per piece
Kind bars
$8 each
traditional and exotic fruit salad
$14
assortment of bagels, plain
and herbed cream cheese
$10
house smoked salmon, mini bagels,
tomatoes, cucumbers, onions and
capers, plain and herbed cream cheese
$22

Above prices are subject to current banquet event charge
and sales tax. Prices are subject to change without notice.
Enhancements
Afternoon
local gourmet popcorn: traditional, cheddar, caramel $18
soft pretzels, assorted dips $14
candy combination: Hot Tamale’s, Junior Mints, Lemonheads, Peanut M&M’s, Reese’s Pieces $13
homemade cookies: chocolate chunk, chocolate peanut butter, oatmeal raisin, sugar $13
raspberry crumble bars and lemon bars $14
gourmet potato chips, multigrain chips, Sun Chips, Popchips $8 each
assorted gourmet cupcakes $13
Homer’s mini ice cream milkshakes select three: strawberry, banana, espresso, vanilla bean, chocolate $13

Donut Shop*
assorted freshly fried brioche donuts and churros with dipping sauces
choose 2 fillings:
apple jelly
fresh cream
Nutella
strawberry
barista cappuccino bar $28

Citron
lemon scones, lemon curd lemon cheesecake
lemon meringue tarts freshly squeezed lemonade $28

Winter
mini lemon meringue tarts pomegranate iced tea
apple cobbler pumpkin spiced bread pecan coffee cake $28

7th Inning Stretch
Chicago style hot dogs warm pretzels, gourmet mustards root beer spicy peanuts Cracker Jack boxes $28

Asian Dim Sum
pork, shrimp, chicken dim sum duck, barbeque pork bao green tea, jasmine tea $28

Maki & Nigiri
maki and nigiri pickled ginger and wasabi bourbon barrel soy assorted teas, Japanese soda $30

Candy Bar
Frango mints jelly beans Life Savers Tootsie Rolls potato chips Chicago popcorn mix optional cart for $175 $28

Pricing based on 30 minute presentations.
Above prices are subject to current banquet event charge and sales tax. Prices are subject to change without notice.
*Requires specialty chef / attendant at $175.
Lunch Buffet

Chicago Fair
potato salad
chopped salad, pears, blue cheese, candied walnuts
panzanella salad, mozzarella
baked beans, brown sugar, molasses, apple-wood smoked bacon
fried chicken
house-made hamburgers, dill pickles, onions, tomatoes, cheddar cheese, brioche buns
kosher corn dogs, deli mustard
cheddar corn bread, buttermilk biscuits
funnel cakes and warm tiny donuts
$70

Chestnut Street Bistro
demitasse tomato "cappuccino"
mesclun greens, crumbled Maytag blue cheese, caramelized walnuts, walnut vinaigrette
nicoise salad, haricot vert, red potato, hardboiled egg, anchovy, oil cured olives, lemon vinaigrette
chicken breast grand mere, bacon, pearl onions, cremini mushrooms
herb crusted salmon, cassoulet
white beans
dauphinoise potatoes
French baguettes, sweet butter
mini eclairs
$73

Spa
chilled melon soup
baby greens, lemon vinaigrette
assorted grilled vegetables, yogurt dip
baby spinach, berries, raspberry vinaigrette
grilled chicken wrap, romaine, spicy red pepper sauce
tuna salad, pretzel roll
chilled shrimp, cucumber and tomato relish, basil oil
assorted fruit kabobs, fresh fruit yogurt, agave parfaits
$73

Midwest Farmers Market
cream of asparagus soup, shiitake mushrooms, lemon crème fraîche
organic mixed greens, fresh baby spinach
accoutrements:
wild mushrooms
persian cucumbers
broccoli florets
teardrop tomatoes
golden raisins
chopped hard-boiled organic eggs
crumbled bleu cheese sourdough croutons
chilled apple-wood smoked bacon
$78

Buffet menus: should you choose to guarantee less than 25 guests, there will be a $250 fee added to the price of your menu. Plated menus: groups of less than 25 will be charged a $10 surcharge per guest. For groups less than 10 please refer to in-room dining menus.

All Lunch Buffets include regular and decaffeinated coffee with selection of teas. Pricing based on 60 minute presentations.

Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.
Chicago Classics
- clam chowder
- Chicago chopped salad, grilled chicken, grapes, roasted peppers, crumbled goat cheese, red wine vinaigrette
- deli potato salad, baby gold fingerlings, vidalia onions, sour cream dressing
- deep dish pizza
- Select one:
  - mozzarella, tomato sauce, pepperoni, tomato sauce, sausage, tomato sauce
  - corned beef reuben sandwich, russian dressing, dill pickles, rye pullman
  - hot dog, mustard, sport peppers, tomato, onion, sweet relish, celery salt, pickles
  - crinkle cut fries
  - pretzel rolls
  - gourmet cheesecakes
  - seasonal fruit display
  - $75

Southwestern
- chicken tortilla soup
- roasted corn and pepper salad
- southwestern Caesar salad, cotija cheese, crispy tortilla croutons
- blue and gold tortilla chips, house-made salsa, guacamole
- grilled swordfish, Mojo de Ajo
- carne asada fajita, peppers, onions
- pulled pork, achiote flour and corn tortillas
- refried black beans
- Spanish rice
tres leches cake
madagascar vanilla flan
- cinnamon sugar churros
accoutrements:
- sour cream
- shredded cheddar cheese
- iceberg lettuce
tomatoes
- guacamole
diced onions
- sliced jalapenos
cilantro and lime
- $74

Enhancements
- fajita station: pulled pork, grilled organic chicken, carne asada, full garniture*
  - $12
- tequila cocktail shooters:
  - Paloma, tequila, grapefruit juice
  - tamarind, margarita
  - $12
- Italian style beef, roasted peppers, onions, hoagie roll
  - $12
- additional pizza toppings: ham, mushrooms, peppers, supreme
  - $5
- hot dog toppings: chili, melted cheese sauce
  - $7
**Enhancements**

dolmades, rice stuffed grape leaves, marinated olives
$9
roasted leg of lamb, rosemary jus
$17
lamb kefta, Lebanese lamb kabobs
$15
chicken tagine
$11
shrimp wonton soup
$8
Peking duck station, pancakes, scallion, cucumber, hoisin sauce*
$16
lo-mein cooked to order choice of: roast pork, chicken or beef*
$16
whole snapper, ginger, scallion
$16
antipasto platter: cured Italian meats, artisanal cheese, olives, pickles, assorted breadsticks, thin crisps
$12
grilled marinated vegetables: artichoke, asparagus, eggplant, portobello mushrooms, peppers, zucchini, yellow squash, mixed olives
$10
fortune cookies
$5
bubble tea display
$10
coconut custard, tropical fruit mango cake
$8
artisanal bread display
$6
gelato station*
$15

*Requires specialty chef / attendant at $175.

---

22nd & Wentworth

youtiao, chinese deep fried bread
hot and sour soup, fried wonton crisps
Chinese chopped salad, rock shrimp, hearts of romaine, crispy rice noodles, mandarin segments, rice wine vinaigrette
assorted dumplings and shu-mai, sweet chili sauce
roasted organic chicken, soy dipping sauce
steamed market fresh fish, scallions, fermented black bean sauce
stir fried baby bok choy, garlic, ginger essence
Yeung Chow vegetable fried rice
plum wine jelly, seasonal berries
mango pudding, fruit cup
$74

Little Italy

rosemary focaccia bread
vegetable minestrone
panzanella salad, vine ripened tomatoes, cucumbers, bocconcini mozzarella, sourdough bread, red wine vinaigrette
agnolotti di quattro formaggi, bechamel sauce
pan seared chicken breast puttanesca
roasted bronzino, lemon caper emulsion
parmesan polenta cakes
sauteed tuscan kale and wild mushrooms
mini tiramisu parfait
sliced fresh seasonal fruit display
$73

Zaytoon

naan bread, pita bread, breadsticks, hummus, baba ganoush, labne
Arabic Salad, tomatoes, English cucumbers, parsley, fresh lemon juice
tabbouleh salad, bulgur wheat, fresh parsley, olive oil
Moroccan vegetable couscous, bell peppers, chickpeas, apricots, preserved lemon
roasted red snapper, caper berries, olives, herbs
$76

Buffet menus: should you choose to guarantee less than 25 guests, there will be a $250 fee added to the price of your menu. Plated menus: groups of less than 25 will be charged a $10 surcharge per guest. For groups less than 10 please refer to in-room dining menus.

All Lunch Buffets include regular and decaffeinated coffee with selection of teas. Pricing based on 60 minute presentations.

Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.
Executive Lunch
Recommended for 10-30 Guests

Option One – Hot Lunch
Entrée
select one:
organic seared Amish chicken breast, rosemary jus
pan roasted chicken breast, spring garlic sauce
harissa glazed salmon, preserved lemon jus
tenderloin of beef, perigourdine sauce
pan roasted filet of beef, peppercorn sauce
additional $14 per guest
Loch Duart Scottish salmon, champagne hollandaise
agnolotti di quatro formaggi, summer truffle mornay, crisped prosciutto
wild mushroom ravioli, milled tomato sauce, parmigiano-reggiano

Vegetables
select one:
roasted root vegetables
sauteed spinach
mushroom
ratatouille
tri-colored baby carrots
French beans

Grains & Starches
select one:
twice baked potato
barley risotto
roasted Yukon gold potatoes, rosemary
garlic creamed potato
sweet potatoes

Additional $14 per guest

Option Two – Cold Lunch
Pre-Made Sandwiches & Wraps
select three:
wraps
classic chicken Caesar, parmigiano-reggiano, peppercorn dressing, whole wheat wrap
grilled portobello and chickpea, piquillo hummus, alfalfa sprouts, spinach wrap
Blue Hill Bay smoked whitefish salad, Boston bibb, tomatoes, whole wheat pita pocket
applewood smoked Kasseler Rippen pork loin, sweet gem lettuce, fennel, Maui onion marmalade, golden pineapple brioche
sandwiches
chilled corned beef, premier cru emmental, thousand island relish, rye pullman
roasted sirloin, horseradish cream, arugula, peppercorn-onion brioche
turkey club, provolone, Nueske’s bacon, herb aioli, focaccia
buffalo chicken breast, crudité slaw, Roquefort blue cheese, potato roll
smoked Scottish salmon, robiola bosina, capers, pumpernickle pullman

Salads
select two:
lemon orzo spring pea salad, marinated artichokes, pea tendrilis, radicchio, lemon-oregano dressing
panzanella, country bread, tomatoes, hot house cucumbers, brunello vinaigrette
roasted prawn farro tebouleh, summer corn, grape tomatoes, parsley, citrus tahini dressing
young argula salad, gigande beans, burrata cheese, red onion, sweet peppers, mandarin orange vinaigrette
herbed baby tri-colored potato salad, sun-dried san marzano tomatoes, fine herbs, garlic chives, raw apple cider vinaigrette
organic spinach and endive salad, snap peas, gala apples, gorgonzola, candied walnuts, white balsamic vinaigrette

Both Options

Sweets
select one:
assorted house made cookies: chocolate chip, oatmeal raisin, white chocolate macadamia nut
dessert squares to include: brownies, lemon squares, blondies, seven layer bars
miniature pastries: cannolos, key lime meringue tartletts, French macaron, mousse cups
seasonal selection of fruits
regular and decaffeinated coffee, selection of teas
$74

Groups of less than 15 guests will be charged a $10 surcharge per guest.
Above prices are subject to current banquet event charge and sales tax. Prices are subject to change without notice.
Plated Lunch

To Start
Maine lobster bisque, sweet shelled lobster, crème fraîche
mushroom soup en croûte, tarragon, chive
scallop and fennel soup, toasted fennel, chervil
velvet butternut squash, julienne ginger, chili dusted pumpkin seeds
seasonal soup
Napoleon of grilled eggplant, Coach goat cheese, baby arugula, balsamic roasted heirloom beet “carpaccio”, rocket greens, Bulgarian feta, candied hazelnuts
winter greens: endive, radicchio, watercress, kumquats, marcona almonds, white honeycomb vinaigrette
frisée, mizuna, southern citrus, jicama, pomegranate dressing
circus frisée, smoked Indiana duck prosciutto, asparagus, hazelnut emulsion
additional $5 per guest
smoked Salmon, black French radishes, celery root remoulade, toasted brioche
additional $5 per guest

Entrée Salads
spinach, frisée, zucchini, haricot verts, chicken, harissa, marinated tomatoes, mint, lemon tahini dressing
young spring lettuce, barley, winter squash, grilled chicken, baby fennel, walnuts and aged pecorino, chimichurri
romaine wedges, duck confit, candied pecans, grapes, gorgonzola dressing
arugula, channa daal, grilled marinated beef, roasted shiitake mushroom, cilantro-lime vinaigrette
Chinese greens, steamed Asian salmon, ginger, rice noodles, mange tout, soy dressing, toasted coconut flakes

Risotto & Ancient Grains
barley “risotto”, pumpkin, bacon, cream, micro greens
quinoa, sweet peppers, oregano, thyme, taleggio
black Arborio, parsnip and prawn, dill, chervil, horseradish
aged Arborio, winter mushroom, truffle, marjoram, thyme

$60
$60
$67
$60
$62
$67
$64

Lunch pricing is based on 3 courses (starter, entrée and dessert).
Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.
Groups of less than 25 guests will be charged a $10 surcharge per guest.
## Poultry
- Seared organic chicken breast, maitake mushrooms, savoy cabbage, potatoes gratin, rosemary jus
  - $65
- Roasted organic chicken breast, celery root and Yukon gold puree, haricot verts, marsala sauce
  - $65
- Classic chicken “Kiev”, roasted garlic, panko crust, herb mousseline, peppadew pepper sauce
  - $65
- Seared Indiana Peking duck, heirloom turnips, winter citrus, beluga lentils, ginger, star anise, warm cinnamon broth
  - $65
- Chicken milanese, roasted tomatoes, lemon vinaigrette
  - $65

## Meat
- Pan seared corn fed filet mignon, parsnip, potato fondant, spiced carrots, thyme jus
  - $69
- Filet mignon, bloody Mary marinade, confit heirloom tomatoes, horseradish Yukon gold puree, braised celery, sauce espagnole
  - $71
- Sliced New York strip, bulgur wheat pilaf, braised eggplant, spinach, mint jus
  - $69
- Slow roasted short rib, grilled asparagus, parsnip cream
  - $66

## Fish
- Pan seared Dover sole, dashi crust, mussels, potato ragout, crab beurre blanc
  - $70
- Loch Duart salmon, fragrant jasmine rice, Vietnamese style glaze, stir fried winter greens
  - $65
- Chargrilled Scottish salmon, coriander, purple broccoli, tomatoes, basil, basmati rice, cumin crust
  - $65
- Bronzed Alaskan halibut, creamed carrot, new tiny potatoes, spinach, lime infused salsa
  - Market price
- Pecan dusted local trout, sweet potato puree, sautéed spinach, bourbon cream
  - $67

## Dessert
- Chocolate pudding, chocolate crisp pearls, whipped ganache, caramel brownie crumble, chocolate truffle
- Warm sautéed apple crisp, oat streusel, cinnamon ice cream
- Angel food cake, macerated strawberries, raspberries, vanilla bean whipped cream
- Flourless chocolate cake, whipped white chocolate ganache, port wine cherries
- Banana custard tart, milk chocolate whipped ganache, chocolate crunch, dark chocolate cremeux
- Walnut carrot cake, cream cheese moussade, candied walnuts
- Lemon tart, blueberry meringue, graham cracker crumble, orange cremeux
- Maple crème brûlée, dried fruit chutney, cinnamon whipped cream, citrus
- Morello cherry cheesecake, Amarena cherries, fresh whipped cream, cherry cremeux, lemon curd
- Raspberry cheesecake, raspberry compote, vanilla yogurt sauce, freeze-dried crushed raspberry crumble
- Vanilla bean crème brûlée, fresh berries, whipped cream
- Vanilla bean cheesecake, fresh berries, whipped cream
Box Lunches
select: sandwich, salad, chips and dessert

Sandwiches
select three:
smoked turkey breast, brie, roasted red pepper, basil aioli, bibb lettuce, baguette roll
roast beef sirloin, red onion, tomato, arugula, horseradish cream, black pepper bun
grilled chicken, black olive tapenade, goat cheese, ciabatta
pancetta, lettuce, tomato, herb mayonnaise, whole wheat bread

vegetarian options
falafel pita, pickled carrot, cucumber slaw, cherry tomatoes, mint-basil yogurt dressing
grilled Mediterranean vegetable wrap, marinated artichokes, local goat cheese, baby spinach, chickpea spread
imported tuna, crayfish mayo, celery, black olives, wrap

Salad
select one:
mesclun green lettuces, teardrop tomatoes, cucumber, fresh herbs, aged red wine vinaigrette
fingerling potato salad, whole grain mustard, sweet and sour onions, celery, smoked pancetta crisps
fennel cabbage slaw, shredded carrots, house-made traditional dressing
bocconcini mozzarella, heirloom tomato, basil, cured olives, basil olive oil
ziti, basil pesto, chickpeas, tomato, parmesan

Chips
select one:
potato chips, Popchips, pretzels, Sun Chips

Dessert
select one:
blondie, chocolate chip cookie, chocolate fudge brownie, snickerdoodle cookie

$58

The Ritz-Carlton, Chicago’s lunches-to-go are perfect for off-site locations, tour groups and executive seminars. Custom designed boxed lunches can be coordinated to suit your needs. A Ritz Carlton bottled water and utensils are included.

Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.

Enhancements
- soft drinks
  - $9 each
- bottled iced teas
  - $10 each
- variety of mineral waters, flavored waters
  - $9 each
- bottled kombucha
  - $10 each
Reception

Cold
beef tartare crostini, fresh horseradish
cold beef crostini, stilton and onion jam
chilled prime beef crostini, horseradish cream
smoked chicken and apple salad, raisin-pecan toast point
chicken wonton crisp
spicy tuna, sesame cone
mini lobster roll, sweet corn, herbs
Alaskan king crab salad, cucumber wrap
vegetarian thai style spring roll with watermelon and cucumber,
soy ginger dipping sauce
pastrami smoked salmon, mustard, dark rye
bottle rocket shrimp cocktail
antipasto skewer
wild mushroom, truffle crepe
eggplant caviar, red pepper mousse, crispy poppadum
tomato jam, black pepper
chevre, crostini
wasabi deviled egg, tobiko
prosciutto, mozzarella, roasted red pepper, basil pesto roulade
smoked duck breast, date, candied orange, toasted almonds
smoked salmon canapé, salmon caviar
sushi grade tuna, bourbon barrel soy
poached Maine lobster, vanilla cream, vol-au-vent
American sturgeon caviar, blini, crème fraîche, chives
truffled beluga lentils, ginger, herbs on a spoon
grilled watermelon, aged modena balsamic
hummus, pico de gallo, papri crisp, micro sev
foie gras terrine, mango chutney, toasted brioche
bresaola, herbed soft cheese, grissini
San Danielle prosciutto crisp, olive tapenade
seared lamb loin, mint pesto
robiola bosina, organic honeycomb, brioche crostini
fava bean crostini, pecorino
smoked duck, orange chutney
deviled organic egg

Select six canapés per person $48
Select eight canapés per person $64

Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.

Enhancements
wagyu beef tataki roll, ponzu sauce
foie gras torchon, seasonal compote, brioche
additional $3 per person

On The Bar
fresh vegetable crudité $8
deluxe nut mix $6
olive mix $8
pricing also available for larger presentations
**Hot**

twice baked potato, bacon, cheddar churrasco, chipotle beef skewers
braised short rib ragu, wonton crisp, pepper aioli
almond stuffed, bacon wrapped date mini grilled reuben sandwich
braised lamb shank gyro, tzatziki pecan crusted chicken, bourbon honey mustard
fontina and sun-dried tomato filled chicken
lobster, herb, parmesan arancini
mini crab cake, citrus aioli
almond crusted shrimp, sweet and sour orange sauce
lobster and shiitake mushroom, puff pastry
wild mushroom tart
fried goat cheese filled peppadew
mini grilled cheddar and apple sandwich
spinach and artichoke beggar's purse brie, cranberry, phyllo
stuffed mushroom, spiced sausage golden raisin, smoked gouda
potato cake, tamarind, yogurt
vegetarian wonton, avocado lan chi aubergine rangoon
vegetarian samosa
lobster risotto cake, tarragon clams casino
smoked beef tenderloin, brochette

lamb kefta kebob, dill sauce
mini yorkshire pudding, foie gras
golden raisin, smoked gouda
chicken dim sum, tamari sauce
seared garlic prawn skewer, herb butter
kosher franks en croûte, New York deli mustard
maple glazed scallop wrapped in bacon

*Select six canapés per person $48
*Select eight canapés per person $64

**Small Plates – Hot**

bbq pulled pork shoulder, potato roll
new season okra satay, tart mango salt
vegetarian miniature spring roll, avocado lan-chi mousse
hot churrassco beef brochette, chimichurri sauce
southern style chicken, single barrel whiskey, honey-mustard
potato and cumin cakes, tamarind, mint, chili
spring lamb kefta, cucumber tzatziki
organic Norwegian salmon fritters

*Additional $3 per person.
Reception Stations

Mediterranean “Mezze” Station*
- dried fruit, assorted nuts
- beet hummus, baba ghanoush and za’tar labne dill, pita, naan, lavash and bread sticks
- quinoa tabbouleh
- dolmades
- lamb kefta kebobs, cumin, sumac
- Persian cucumber and tomato salad
- chicken shawarma
- house spiced olives, whole marcona almonds
- $38

Tuscan Table Station*
- whole parmigiano-reggiano wedge
- cured Italian meats: prosciutto, mortadella, soppressata, Genoa salami
- white bean salad with kalamata olives, roasted peppers, roasted corn, sun-dried tomatoes, red onion and oregano vinaigrette
- roasted vegetable platter, artichokes, eggplant, bell peppers, portobello mushroom, yellow squash, zucchini, herb aioli
- Mediterranean calamari salad
- polenta triangles, sun-dried tomato, herbed goat cheese rosette
- garlic toasted baguettes, tomato, bocconcini mozzarella, basil
- assortment of artisanal breads, rosemary olive oil
- $36

Pasta & Grains*
- select three:
  - wild mushroom risotto, porcini, parmesan cheese
  - saffron risotto, piquillo peppers, leeks, fennel confit
  - farro risotto, late harvest apples, root vegetables, asago cheese
  - cavatappi, parmigiano-reggiano, white truffle butter
  - mezzo rigatoni bolognese, beef, veal and pork ragu
  - lumache, rapini pesto, pine nuts
  - sauteed potato gnocchi, fresh mozzarella, cherry tomato sauce
  - beef short rib tortelacci, asparagus, port wine jus
  - agnolotti di quatro formaggi, fine herbs, truffle mornay
  - pumpkin ravioli, brown butter, sage
  - ciabatta, garlic bread
- $38

Pizza Rustica Flatbreads
- select three:
  - tomatoes, fresh mozzarella, basil
  - seasonal vegetables, roasted pepper coulis
  - prosciutto di parma, fresh mozzarella, balsamic reduction
  - brie, brown Turkish figs, arugula
  - beef carpaccio, truffle, Boursin cheese
  - ratatouille, goat cheese
  - bacon lardons, caramelized onions, fromage blanc
- $32

Slider Station
- select three:
  - Kobe beef, caramelized onions, Roquefort cheese, peppercorn brioche
  - organic chicken, fresh mozzarella, sundried tomato aioli, focaccia
  - turkey, gruyere, cranberry marmalade, ciabatta
  - pork belly, green mango slaw, Hawaiian roll
  - Norwegian salmon, cucumber-dill yogurt, whole wheat roll
  - house-made vegetable, cilantro pesto, multi-grain roll
  - accoutrements: lettuce, tomato, onion, American and cheddar cheese, pickles, ketchup, mayonnaise, mustard
- $32

Pricing based on 90 minute presentations.
*Requires specialty chef / attendant at $175.
Taqueria*
barbacoa tacos, beef, chipotle, guajillo peppers
grilled chicken mole pipian tacos
tacos de verduras, roasted portobello mushrooms, zucchini, corn, poblano peppers
tacos de pescado, grilled sea bass, shredded cabbage
accoutrements: tortilla chips, black bean hummus, fire-roasted tomato salsa, sour cream, cheese, lettuce, house-made guacamole
$34

Sushi Station*
arrangement of sashimi, maki, nigiri sushi rolls
California, eel, salmon, shrimp, shrimp tempura, spicy tuna, tuna, yellowtail, white fish
served with traditional accompaniments: pickled ginger, wasabi, soy sauce
wakame seaweed salad
marinated baby tako
$9 per piece
optional sushi chef at $400

Bistro
French onion soup
duck confit, circus frisee, leek vinaigrette
croque monsieur, baked ham, gruyere cheese
forest wild mushroom quiche, truffle essence
steak tartare, onions, capers, gaufrette potatoes
jambon de Paris, saucisson sec, house-made pâté
accoutrements: grain mustard, cornichons, olives and artisanal bread
$35

Far East Station*
hot and sour soup
steamed buns and assorted dim sum, pork, chicken and vegetable
vegetable fried rice
stir fried baby bok choy
steamed black bass, scallion, ginger
chicken pad thai, toasted peanuts
fortune cookies
$38

Pricing based on 90 minute presentations.
*Requires specialty chef / attendant at $175.
Carving Station*
smoked salmon, seared tuna, garniture, black bread
$32
salmon en croute, cucumber
dill yogurt sauce
$25
persillade crusted rack of lamb,
garlic oil, rosemary jus, baguette
$35
roasted organic turkey, cranberry relish,
giblet gravy, sourdough rolls
$24
tenderloin of beef, perigourdine sauce,
peppercorn brioche
$34
spice rubbed rib eye of beef, au jus,
onion brioche
$30
Peking duck, scallions, pancake,
and hoisin sauce
$24
honey glazed ham, cornbread,
honey mustard sauce
$26

Seafood Station
all items served on ice with lemon
sachet, mignonette, cocktail sauce

ice carvings available beginning at $600
chef attendant available at additional charge

jumbo gulf shrimp
$9 per piece
seasonal oysters on the half shell
$9 per piece

snow crab claws
$9 per piece
east coast oysters, accoutrements,
market fresh shucked
$8 per piece

Raw Bar
tataki ahi tuna, soba noodle,
hon shimeji mushrooms
$8
organic salmon tartare, wasabi
tobiko, pickled ginger, tamari soy
$8
ceviche: diver scallops,
rock shrimp, ahi tuna
$15

Late Night Snacks
select any four items:
Chicago style hot dog: all beef frank,
nuclear relish, pickle spear, tomato,
onion, pickled sport peppers, yellow
mustard, celery salt, seeded roll
Irish banger hot dog: mild pork
sausage, house-made sauerkraut,
stout mustard, aged cheddar,
caraway seed roll
down south hot dog: smoked
beef sausage, caramelized Vidalia
onions, pepper jack cheese, cola
bbq sauce, pretzel roll
boar hot dog: wild boar sausage,
red wine porcini grain mustard,
Great Hill blue cheese, pickled
red onions, baguette roll
spicy chicken snag hot dog: spicy
chicken sausage, jalapeño mustard,
smoked mozzarella, tomatillo poblano
relish, poppy seed bun

mini slider: Kobe beef burger,
aged cheddar, horseradish sauce,
brioche bun
teriyaki turkey slider: grilled
pineapple, dark soy mayo, whole
grain mini bun
spicy crab slider: lump crab meat
cake, mango habanero salsa,
daikon sprouts, brioche bun
Texas venison slider: lean venison
patty, charred onion jam, smoked
cheddar, rosemary roll
Italian sausage slider: sweet
peppers, tomato fondue, provolone,
mini ciabatta
baked mac and cheese, toasted
brioche crumbs, tomatoes
Chicago deep dish pizzas
assorted thin crust pizzas
French fries, house-made ketchup
assorted miniature cheesecake
and brownie pops
individual bags of popcorn, caramel
corn and chocolate party mix
miniature milk shakes
root beer floats
ice cream cones, sandwiches
or profiteroles
warm tiny donuts and churros
with assorted dipping sauces
gourmet Rice Krispie treats

$28

Pricing based on 90 minute presentations.
*Requires specialty chef / attendant at $175.
### Starters

- Crispy Yukon gold potato cake, tamarind, sweet yogurt, house ground chaat  
  **$15**
- Jumbo lump crab cake, lobster caper aioli  
  **$16**
- Japanese eggplant, local goat cheese, spicy vine-ripened tomato sauce, tarragon, pecmez  
  **$15**
- Leek and smoked salmon tart, miniature gem and watercress salad  
  **$16**
- Chargrilled tuna, zucchini and yellow squash ribbons, fragrant jasmine timbale  
  **$16**

### Salads

- Wild greens, Persian cucumbers, marinated heirloom tomatoes, French radishes, black olives, Bulgarian feta, pomegranate molasses  
  **$13**
- Spinach, frisée, baby beets, strawberries, balsamic, goat cheese crostini  
  **$13**
- Burrata, heirloom tomatoes, rocket greens, saba vinegar, basil oil  
  **$13**
- Baby gem lettuce, fava beans, watermelon radish, shaved manchego, mustard vinaigrette  
  **$13**
- Compressed watermelon, grilled Halloumi, mint, basil mint vinaigrette  
  **$14**
- Shaved brussels sprout and kale salad with apples, fennel, dried cherries, manchego, lemon-mustard vinaigrette  
  **$14**
- Wild greens with poached pears, shaved parmesan, blood orange vinaigrette  
  **$13**
- Mache and kale with blue cheese, candied hazelnuts, honey champagne vinaigrette  
  **$14**
- Roasted butternut squash, radicchio, cranberries, toasted pecans, goat cheese crostini, maple vinaigrette  
  **$14**

### Pasta & Grains

- Butternut squash risotto, crispy speck  
  **$16**
- Barley risotto, leek and taleggio  
  **$16**
- Gnocchi, ‘nduja, summer vegetable pearls, basil  
  **$16**

### Vegetables

- Grilled asparagus  
- Haricot verts  
- Glazed tri-color carrots  
- Brussel sprouts  
- Virgin olive oil rapini  
- Ratatouille  
- Baby vegetables  
- Eggplant caponata

### Accoutrements

- Twice baked potatoes  
- Parsley fingerling potatoes  
- Pommes Anna  
- Yukon gold pureed potatoes  
- Olive oil smoked red potatoes  
- Creamy polenta  
- Fragrant jasmine rice  
- Israeli couscous with fresh herbs and lime  
- Saffron risotto  
- Sweet potato

---

Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice. Groups of less than 25 guests will be charged a $10 surcharge per guest.
**Vegetarian**
- provencal tart, grilled organic vegetable, goat cheese, tomato jam, olive, basil, puff pastry $57
- crispy polenta, puffed quinoa, cauliflower puree, French beans, poached egg, gremolata $57
- house-made cavatelli, corn succotash, kale, tomato, herb ricotta, pistachio pesto $57
- saffron barley risotto, garlic spinach, wild mushroom, shaved parmigiano-reggiano $57
- hand-made potato gnocchi, arugula, artichoke, parmesan, tomato vodka cream sauce $57
- grilled portobello, sweet potato puree, wilted brussel sprouts leaves, tarragon vinaigrette $57

**Seafood**
- black olive rubbed branzino, warm fennel salad $63
- grilled salmon, chermoula, lemon sauce $64
- tandoori roasted salmon, red onion and cilantro salad, dill labne, quenelle $64
- Jamaican jerk marinated mahi-mahi, ruby red grapefruit salsa $66
- slow roasted halibut, Meyer lemon beurre blanc sauce $70
- slow roasted black cod, Vietnamese lime-garlic sauce $64
- pan seared barramundi, béarnaise sauce $64
- panko and herb crusted halibut, harissa sauce $70
- trout almondine $64

**Poultry**
- Moroccan spiced chicken, preserved lemon, olive sauce $63
- caramel ginger chicken, braised choy sum $63
- grilled breast of chicken, chanterelle mushroom sauce $63

**Seafood**
- herb-crusted breast of chicken, grain mustard sauce $63
- chicken Milanese, roasted tomatoes, lemon vinaigrette $63
- maple-pommy mustard roasted chicken breast, maple mustard jus $63

**Steaks & Chops**
- beef wellington, madeira sauce $75
- veal osso buco, tomato reduction $77
- New York strip, classic bearnaise sauce $77
- rack of lamb, mint cilantro sauce $78
- bone-in ribeye, chimichurri sauce $75
- braised boneless beef short ribs, molasses sauce $74
- seared filet mignon of beef, sautéed shallots, bordelaise sauce $76
- center-cut roasted filet of beef, cabernet sauce $76
- filet mignon of beef, Barbera wine sauce $76
- beef tenderloin, rosini, foie gras, truffle $80

**Enhancements**
- pre-selected choice of entrée $8
- choice of entrée tableside $15
Plated Dinner Desserts

angel food cake, macerated strawberries and raspberries, whipped cream, crème anglaise

hazelnut rocher, milk chocolate mousse, dark chocolate crémeux, black cocoa hazelnut streusel, warm chocolate sauce (served family style)

flourless chocolate cake, whipped white chocolate ganache, port wine cherries

dark chocolate passion fruit tart, dark chocolate ganache, passion fruit caramel, mango passion custard, whipped milk chocolate ganache

banana hazelnut cake, milk chocolate mousse, hazelnut crunch, dark chocolate crémeux, yuzu

chocolate bavarois, raspberry crémeux, whipped dark chocolate ganache, raspberry sauce, raspberry wafer crunch

lemon tart, blueberry meringue, graham cracker crumble, orange crémeux

citrus s’more tart, dark chocolate ganache, orange marmalade, toasted vanilla meringue, graham cracker shell

Morello cherry cheesecake, Amarena cherries, fresh whipped cream, cherry crémeux, lemon curd

banana crème brûlée, chocolate mousse, banana chocolate crumble, whipped milk chocolate ganache

maple crème brûlée, dried fruit chutney, cinnamon whipped cream, citrus

vanilla bean crème brûlée or cheesecake, fresh berries, whipped cream

chocolate crème brûlée or cheesecake, fresh berries, whipped cream

$16
Dessert Buffet

Chef-Prepared Bananas Foster*
bananas sautéed by chef and served with butter, brown sugar and rum, vanilla bean ice cream $12

Ice Cream & Soda Floats Station*
a variety of soda pops and root beers, poured into a glass with vanilla and chocolate ice cream $12

Cookie Bar*
French macarons, cluster cookies, madelines
assortment of miniature warm cookies: chocolate chip, oatmeal, snickerdoodle with cold milk shooters
chocolate chip cookie sandwich station with vanilla bean ice cream $15

Cold Stone Station*
vanilla and chocolate ice cream with "mix-ins" of chopped candy bars, nuts, chocolate fudge and caramel sauce, whipped cream and cherries $14

Liquid Nitrogen Ice Cream Station**
chef to freeze fresh cream in paddle mixers
choose up to three ice creams or sorbets: vanilla bean, strawberry, chocolate, lemon ice cream $17

Dessert Canapés
select any five items:
cheesecake and brownie pops
French macarons
raspberry, strawberry, blueberry, mango sorbet
toppings: sprinkles, chopped nuts, chocolate curls, cherries, caramel and chocolate sauce, whipped cream, chopped nuts, toasted coconut
mini cones

“Anti-Griddle” Frozen Dessert Station*
chef to “grill” vanilla and chocolate ice cream lollipops, dipped in chocolate and sprinkled with croquant or chocolate jimmies $15

Crème Brûlée Station*
chef to brûlée freshly made custard in front of the guest and garnish appropriately
choose three flavors:
dark chocolate, milk chocolate, classic vanilla bean, strawberry, pumpkin (fall only), hazelnut, maple, banana, or apple $16

Campfire S’mores Bar*
plain graham crackers, chocolate stripe shortbread cookies, Rice Krispie treats, peanut butter cookies, mini chocolate bars and marshmallows $17

Miniature Dessert Display
based on 4 pieces per guest
75 person minimum
French macarons
strawberry peach cream puffs
lemon meringue tarts
miniature tarts
caramel brownie pops
seasonal cheesecake pops
tiramisu tarts
truffles and bon bons $28

Pricing based on 90 minute presentations.
*Requires specialty chef / attendant at $175.
**Two chef attendants required.
†Requires barista attendant at $175.
Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.
Grand Miniature Dessert Display
(based on 5 pieces per guest
150 person minimum)

French macarons
strawberry peach cream puffs
key lime and lemon meringue tarts
pistachio and chocolate cannolis
chocolate covered strawberries
chocolate raspberry mousse cones
caramel brownie pops
vanilla and seasonal cheesecake pops
tiramisu tarts
maple egg custard cups
tropical panna cotta verrines
truffles and bon bons
caramel fudge chocolate cup
additional petit tarts, verrines, and bars of the season

$35

Enhancements

espresso and cappuccino
with and Italian biscotti*  
$10 each
artisan and farm house
cheeses with fruits, spiced pecans,
fig almond cake, seasonal chutneys,
water, crackers & baguette
$18

cinnamon churros with dipping
sauces and Mexican hot chocolate
$12

*Requires specialty chef / attendant at $175.
†Requires barista attendant at $175.
Above prices are subject to current Banquet Event Charge and Sales Tax. Prices are subject to change without notice.
Beverages
fruit juices and soft drinks
$9 each
mineral waters
still and sparkling
$9 each
flavored hard seltzer
$10
domestic beer
$10 each
imported beer and microbrews
$13 each
The Ritz-Carlton select wines:
chardonnay, sauvignon blanc,
cabernet sauvignon, pinot noir,
and rosé
$16 each
Avissi prosecco, Italy
$15 each
Ketel One vodka
Tito’s vodka
Glenlivet 12 scotch
Maker’s Mark bourbon
Templeton rye whiskey
Bombay gin
Jack Daniel’s whiskey
Bacardi rum
Cazadores Silver tequila
$17 each

Enhancements
Grey Goose vodka
Belvedere vodka
Macallan 12 Year scotch
Glenlivet 18 scotch
Knob Creek rye bourbon
Bombay Sapphire gin
Crown Royal whisky
Patron Silver tequila
$20 each
Please see our wine list
for wine enhancements

Bartender fee of $175 waived after
$2,000 in beverage sales per bartender.
Above prices are subject to current Banquet Event
Charge and Sales Tax. Prices are subject to change
without notice.
All stations based on 1 1/2 hours
Ritz-Carlton Cocktails
Barrel Aged Manhattan
Whiskey Sour
Negroni
Daiquiri
Dark and Stormy
Brown derby
French 75
Moscow Mule
Old Fashioned
$19 each

Champagne Bar
Veuve Clicquot brut
$35 each
Prosecco, Avissi
$22 each
Roederer Estate
$20 each

Ritz-Carlton Martinis
Ketel One vodka & Bombay gin
$19 each
Grey Goose vodka
& Bombay Sapphire gin
$20 each
select two martinis:
Parisian martini
cosmopolitan martini
pomegranate martini
French martini
lemon drop martini
lychee martini

After Dinner Selections
Cordials
Disaronno
$20 each
B&B
Grand Marnier
Kahlua
Baileys Irish Cream
$20 each
Drambuie

Ports
Sandeman Founder’s Reserve
$15 each
Ramos Pinto, Quinta de Ervamoira
$20 each

Cognacs
Courvoisier V.S.O.P.
$20 each
Remy Martin X.O.
$32 each

Coffee
Specialty Beverages
espresso and cappuccino
with chocolate shavings,
ground cinnamon and
Italian biscotti
$10 each
international flaming coffees
(coffee flamed with a choice
of liqueurs)
$16 each
hot chocolate, whipped cream,
chocolate shavings
$165 per gallon
rainforest dark roast coffee
with milk and white chocolate
shavings, rock candy stick,
flavored syrups
$165 per gallon
ADDITIONAL MENU AND SERVICE PRICING

All applicable service charges, administrative fees and taxes will be added to food and beverage pricing

• Chef attendants at $175 each
• Security officers at $75 per hour (3 hour minimum)
• Coat check at $2.25 per guaranteed guest (smaller groups $150 flat rate)
• For groups less than 25:
  Buffets: should you choose to guarantee less than 25 guests, there will be a $250 fee added to the price of your menu
  Plated menus: groups of less than 25 will be charged a $10 surcharge per guest
• For groups less than 10: please refer to our In-Room Dining menus
• Guaranteed attendance is due to your catering representative 72 business hours in advance of event
• Bartender fee of $175 per bar; waived if sales exceed $2,000 per bar
• Pricing is per guest unless otherwise noted