

EXPERIENCE A

perfect event...

perfect, event

the setting

THERE IS ONLY ONE CHOICE FOR

REAL CHICAGO

T H E D R A K E H O T E L

ICONIC, UNPARALLELED, TIMELESS

CHICAGO'S MOST STUNNING BALLROOMS

HISTORIC AND LUXURIOUS

SOME THINGS TO

note...



A PERFECT EVENT

GUARANTEES

FINAL GUARENTEE OF GUESTS IS REQUIRED BY
12:00 NOON, FOUR BUSINESS DAYS BEFORE A BANQUET FUNCTION

INDIAN CUISINE

PROVIDED BY OUR PARTNER INDIA HOUSE CATERING
NO SUBSTITUTIONS

KOSHER CUISINE

PROVIDED BY OUR PARTNER DANZIGER KOSHER CATERING
NO SUBSTITUTIONS

SERVICE CHARGE, TAX

GRATUITY AND SERVICE, 23%
CITY TAX, 11.5%
PREVAILING RATES APPLY

PARKING

EVENT PARKING, \$22 PER CAR
OVERNIGHT PARKING, \$48 PER CAR
PREVAILING RATES APPLY



A PERFECT EVENT

CUSTOMIZED MENUS

WE PRIDE OURSELVES ON HAVING THE HIGHEST LEVEL OF SERVICE
ASK YOUR CATERING/EVENT PROFESSIONAL FOR RECOMMENDATIONS ON CUSTOM MENUS
INCLUDING SEASONAL AND ORGANIC OPTIONS

ADDITIONAL FEES

BANQUETS FEWER THAN 30 GUESTS, ADD \$100

ALCOHOLIC BEVERAGES

THE DRAKE HOTEL IS GOVERNED BY THE ILLINOIS STATE DIVISION OF ALCOHOL AND TOBACCO
THE DRAKE HOTEL DOES NOT PERMIT ANY ALCOHOLIC BEVERAGES TO BE BROUGHT ONTO THE PROPERTY
FROM ANY OUTSIDE SOURCE
GUESTS MUST BE 21 YEARS OR OLDER TO CONSUME ALCOHOLIC BEVERAGE

COAT CHECK

WE WILL ARRANGE FOR A HOST-SPONSORED CHECKROOM SERVICE FOR YOUR PARTY OR MEETING
AT PREVAILING RATES

DÉCOR, ENTERTAINMENT

ASK YOUR CATERING/EVENT PROFESSIONAL FOR RECOMMENDATIONS
FEW LIMITS

A VERY GOOD

morning...

continental

BREAKFAST DONE LIGHT

EARLY RISE Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Fruit & Berries, Personalized
Orange, Cranberry Juice
Coffee, Tea

REFRESH Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Fruit & Berries, Personalized
Power Smoothies, Peach & Berry
Flavored Yogurt, Granola, Dried Fruit
Orange, Cranberry Juice
Coffee, Tea

ENERGIZE Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Fruit & Berries, Personalized
Bircher Muesli, Granola
Cold Cuts, Cheeses, Nuts, Dried Fruit
Bagels, Cream Cheese
Orange, Cranberry Juice
Coffee, Tea

hot buffet

BREAKFAST DONE RIGHT

- MIDWEST** Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Fruit & Berries, Personalized
Flavored Yogurt, Granola, Dried Fruit
Scrambled Eggs, Farm-fresh, Chives
Potatoes, Golden, Fresh Herbs
Cereals, Skim, Whole Milk
Orange, Cranberry Juice
Coffee, Tea
- AMERICAN** Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Bagels, Cream Cheese
Fruit & Berries, Personalized
Flavored Yogurt, Granola, Dried Fruit
Scrambled Eggs, Farm-fresh, Chives, Mushrooms
Bacon, Corned Beef Hash
Potatoes, Lyonnaise, Fresh Herbs
Orange, Cranberry Juice
Minimum 20 Guests
Coffee, Tea
- DRAKE** Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Fruit & Berries, Personalized
Bircher Muesli
Flavored Yogurt, Granola, Dried Fruit
Eggs, Potatoes, Individual
Bacon, Link Sausage
Cold Cuts, Cured Meats, Cheeses
Pancakes, Whole-Grain
Cheese Blintzes, Fruit Compote
Lox, Bagels, Cream Cheese, Red Onion, Caper Berries
Orange, Cranberry Juice
Coffee, Tea
Minimum 50 Guests

hot buffet

BREAKFAST DONE RIGHT

GOLD COAST Danish, Muffins, Croissants, Toasts
Sweet Butter, Marmalade, Honey, Preserves
Bagels, Cream Cheese

Omelets à la minute
Rock Shrimp, Bacon, Ham, Cheddar, Swiss
Onion, Spinach, Pepper, Mushroom
Tomatoes, Fresh Herbs
1 Chef per 50 Guests, Add 100 per Chef

Carve
Beef Tenderloin, Horseradish, Béarnaise
Turkey Breast, Cornbread Stuffing, Gravy
Chef Required, Add 100

Chilled
Lox, Cream Cheese, Red Onion, Cucumber, Caper Berries
Duck Breast, Roasted, Carrot-orange Salad
Shrimp, Blackened, Jicama Salad
Carpaccio, Sirloin, Dijon Aioli
Hearts of Palm Salad
Artichoke, Smoked Chicken Salad
Ahi, Seared, Ratatouille
Grilled Vegetables, Marinated
Sushi, Sashimi, Accoutrement

Hot
Quiche, Sundried Tomato, Spinach
Halibut, Herb-crust, Lentils, Capers
Vegetables, Seasonal
Bacon, Link Sausage
Waffles, Belgium, Warm Maple Syrup

Sweet
English Trifle, Traditional
Cheesecake, Chicago, Famous
Petits Four, French Pastries, Mini
Fruit & Berries, Personalized

Coffee, Tea

Minimum 50 Guests



FOR AN ABUNDANT BREAKFAST

OMELETS À la minute
Rock Shrimp, Bacon, Ham, Cheddar, Swiss
Onion, Spinach, Pepper, Mushroom
Tomatoes, Fresh Herbs
1 Chef per 50 Guests, Add 100 per Chef

SMOOTHIES Peach, Berry, Powerful

BREAKFAST SANDWICH Egg, Cheddar, Biscuit, Ham or Sausage

BREADS Lemon-poppy, Cranberry-nut, Banana

BAGELS Cream Cheese

OATMEAL Brown Sugar, Raisins

CEREAL Whole, Skim Milk

FRENCH TOAST Cinnamon, Sugar

PANCAKES Buttermilk, Fluffy

COLD CUTS Cured Meats, Cheeses

BENEDICT Poached Egg, Canadian Bacon, English Muffin,
Hollandaise

CRÊPES Cinnamon, Apple, Raisins, Hand-rolled

FRUIT Melon, Grape, Berries, Seasonal,
Honey Yogurt

YOGURT Individual, Assorted Flavors



BREAKFAST IS SERVED
TWO COURSES

AT THE TABLE

Danish, Muffins, Croissants
Sweet Butter, Marmalade, Honey, Preserves
Orange, Cranberry Juice
Coffee, Tea

FIRST COURSE

SELECT ONE

- GRAPEFRUIT** Half, Chilled
- PARFAIT** Yogurt, Granola, Dried Fruit
- MELON** Seasonal, Fresh
- BAKED APPLE** Cinnamon, Sweet Cream
- BIRCHER MUESLI** Traditional

M E A T

SELECT ONE

- BACON** Crisp, Smoked
- SAUSAGE** Link, Traditional
- CORNER BEEF HASH** Savory
- TURKEY** Sausage, Link

S T A R C H

SELECT ONE

- LYONNAISE** Sautéed, Onions
- HASH BROWN** Crispy, Delicious
- TRADITIONAL** Golden, Onions, Peppers



BREAKFAST IS SERVED
TWO COURSES

ENTRÉE

SELECT ONE

- EGGS** Scrambled, Farm-Fresh
Cheddar, Swiss
Smoked Salmon, Mushroom
- FRENCH TOAST** Cinnamon, Sugar
Oat Bran French Toast
- PANCAKES** Buttermilk, Fluffy
Whole-Grain Pancakes
- OMELET** Open-face, Swiss, Peppers
Egg White Only
- FRITTATA** Grilled Vegetables, Asparagus, Feta
- CRÊPES** Cinnamon, Apple, Raisins, Hand-rolled

IT'S TIME FOR A

break...



REFRESHING BEVERAGES

COLD BOTTLES Juice
Snapple Iced Teas, Juices
Soft Drinks, Coke Products
Sparkling Mineral Water, San Pellegrino
Evian
Starbucks Frappuccino
Skim, 2%, Whole, Chocolate Milk
Red Bull

HOT Coffee, Regular, Decaffeinated, Hot Teas

ALL DAY BEVERAGE SERVICE Maximum 10 Hours
Hot Beverages
Soft Drinks
Hot Beverages & Soft Drinks

HALF DAY BEVERAGE SERVICE Maximum 4 Hours
Hot Beverages
Soft Drinks
Hot Beverages & Soft Drinks

SPA WATER Natural, Filtered, Citrus, Cucumber-mint



RE-ENERGIZE YOUR GUESTS

CHOCOLATE FACTORY Strawberries, White & Dark Chocolate-Dipped
Chocolate Chip Cookies
Chocolate Covered Fruit Brochettes
Marshmallows, Chocolate Fondue
Hot Chocolate, Chocolate Milk

SPA Whole Fresh Fruit, Sliced Fresh Fruit
Parfait, Granola, Yogurt
Energy Bars, Granola Bars
Smoothies, Fruit, V-8

MILK & COOKIES Assorted, Fresh-baked Cookies
Milk, Soy Milk

COFFEE SHOP Coffee Cake, Biscotti
Chilled Cappuccino, Latte and Iced Coffees
Coffee, Tea
Cinnamon Sticks, Chocolate Shavings
Orange Zest, Lemon Zest
Rock Candy Sugar Stirrers



RE-ENERGIZE YOUR GUESTS

BACON & EGGS Bacon Satays, Plum Sauce
Truffled, Deviled Eggs
Potato Cakes, Sour Cream, Apple Sauce

PARISIAN Croque Monsour
French Macaroons
Camembert, Pear, en Croute
Sparkling Apple Cider

BALLPARK Soft Pretzels, Mustard
Nacho Chips, Beer-cheese Sauce
Franks in a Blanket
Roasted Peanuts

ICE CREAM Ice Cream Bars, Ice Cream Cups
Mini Freezers

MOVIE TIME Popcorn
M&M's, Snow Caps, Licorice
Jelly Beans

seasonal

ORGANIC FRUITS AT THEIR PEAK

SPRING April to June
Mini Cherry Tartlets
Fresh, Whole Cherries
Cherry Juice, Shots
Michigan Cherry Crêpes

SUMMER July to September
Peaches, Chilled, Prosciutto-wrapped
Mini Plum Tarts
Peach Crêpes Suzette
Apricots, Boursin-stuffed
Whole Peaches, Nectarines, Plums

FALL October to November
Apple Tartlets
Pear Chips, Bleu Cheese Mousse
Caramel Apples
Heirloom Apples
Pear Nectar

à la carte

RE-ENERGIZE YOUR GUESTS

ICE CREAM Ice Cream Bars, Ice Cream Cups

COOKIES Assorted, Fresh-baked

PRETZELS Jumbo, Soft, Mustard

CHEESE Imported, Domestic
Toasted Walnuts, Pecans, Dried Fruits
Baguettes, Crackers
Baked Camembert

CRUDITÉS Vegetables, Crisp
Ranch, Guacamole, Dill Dip

FRUIT Melon, Grape, Berries, Seasonal
Honey Yogurt

WHOLE FRUIT Fresh, Seasonal

BARS Assorted Candy Bars, Granola Bars, Nutri Grain Bars

INDIVIDUAL BAGS Chips, Pretzels, Popcorn

YOGURT Individual, Assorted Flavors

BREADS Bagels, Danish, Croissants, Muffins

NOT YOUR EVERYDAY

Punch...

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

GOURMET SANDWICH Soup of the Day

Tortellini Salad, Roasted Artichokes, Feta Cheese
Purple Potato Salad, Bacon, Dijon, Celery
Mesclun Greens, Cucumber, Tomato, White French Dressing
Fruit Salad, Mint, Black Pepper, Individual

Ciabatta, Roasted Sirloin, Avocado, Chimichurri, Tomato, Red Onion
Seven-grain, Roasted Turkey, Cranberry Chutney, Brie Cheese
Spinach Wrap, Seafood Salad, Citrus, Sweet Corn, Basil, Tomatoes
Panini, Caprese, Serrano & Manchego
Accoutrement

Trifle Parfait, Dark Chocolate Mousse, Shortbread Cookies
Coffee, Tea

STATE STREET Soup of the Day

Orecchiette Pasta, Buffalo Mozzarella, Sundried Tomato, Broccoli

Seven-grain, Turkey, Cheddar
Pumpernickel, Roast Beef
Ciabatta, Tuna Salad, Savory
Rye, Ham, Swiss
Accoutrement

Pickled Vegetables
Terra Chips

Trifle Parfait, Dark Chocolate Mousse, Shortbread Cookies
Coffee, Tea

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

MEDITERRANEAN Minestrone Soup

Caprese, Vine-ripened Tomato, Buffalo Mozzarella, Balsamic, Basil
Caesar, Romaine, Croutons, Parmesan

Chicken Vesuvio, Authentic
Lemon Sole, Saffron Risotto, Caper Sauce
Tortellini Gratinee, Pesto
Broccolini Almandine
Fingerling Potatoes, Roasted, Garlic, Herbs

Tiramisu, Miniature Cannoli
Coffee, Tea

SOUTH OF THE BORDER Black Bean Soup, Onion, Cilantro, Limes

Southwestern Salad, Mesclun Greens, Roasted Corn, Cheeses,
Tortilla Strips, Peppers, Salsa Vinaigrette

Carne Asada, Traditional
Chicken Breast, Cilantro, Lime-marinated, Tomatillo Sauce
Vegetable Enchiladas
Mexican Rice
Tortillas, Salsa, Sour Cream, Guacamole, Queso
Mexican Flan
Chocolate Banana Burritos
Coffee, Tea

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

RETRO Bookbinder Soup, Sherry, Famous

Wedge Salad, Iceberg, Bacon, Tomatoes, Cucumbers, Red Onions
Bleu Cheese Dressing, Herb Vinaigrette

Lemon Chicken, Jasmine Rice

Flank Steak, Marinated, Roasted Vegetables, Green Peppercorn Sauce

Eggplant Parmigiano

Green Bean Casserole

Twice Baked Potatoes

Baked Alaska

Cherry Cobbler, Individual

Coffee, Tea

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

MAGNIFICENT MILE Field Greens, Individual
Raspberries, Grapes, Toasted Almonds, Crumbled Bleu Cheese, Balsamic
Vinaigrette

Fruit de Mer, Grilled Squid, Smoked Mussels, Peppers, Citrus Essence

Prosciutto Wrapped Melon

California Rolls, Nigiri, Spicy Tuna Rolls
Pickled Ginger, Wasabi, Soy Sauce

Beef Tonedoes, Black Truffle Mashed Potatoes, Cabernet Reduction,
Crispy Onions

Cornish Game Hen, Roasted, Boneless
Apricot Glaze, Natural Jus, Roasted Fingerling Potatoes, Grainy Mustard

Halibut, Herb-crusted
Leeks, Lentils, Capers, Lemon Butter

Fruit, Berry Salad, Mint, Minus8

Migniardeses, Vosges Chocolates

Cheesecake Skewers, Chocolate-covered
Crêpes Suzette
Chef Required, Add 100

Coffee, Tea

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

GOLD COAST LUNCH

SOUPS SELECT ONE
Soup of the Day
Clam Chowder, New England, Classic
Bookbinder, Sherry, famous

APPETIZERS, SALADS SELECT THREE
Field Greens, Wasabi Vinaigrette
Bay Shrimp, Calamari Salad, Green Lip Mussels, Citrus-Herb Dressing
Duck Salad, Soy, Ginger, Oriental Vegetables
Italian Breadstick, Prosciutto-wrapped
Caprese, Tomato, Mozzarella, Pesto
Romaine Hearts, Shaved Parmesan, Garlic Croutons, Caesar
Mesclun, Ginger-poached Pear, Blue Cheese, Caramelized Walnuts
Three Bean Salad, Ranch Dressing
Bay Shrimp, Avocado Salad
Pasta Salad, Asparagus, Artichoke, Cured Olives
Chopped Iceberg, Red Wine, Caper Vinaigrette
Beef Carpaccio, Arugula, Mustard
Three Tomato Salad, Goat Cheese, Croutons

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

ENTRÉES SELECT THREE OR FOUR
Chicken Breast, Grilled, Rosemary, Polenta, Marinara
Chicken Veronique, Orange Brandy, Grape Sauce
Chicken Wings, Teriyaki Glazed
Fajitas, Beef or Chicken
Beef Brochette, Garlic Mashed Potatoes, Bordelaise
Quesadillas, Smoked Chicken, Shrimp, Black Bean, Vegetable
Pork Loin, Roasted, Pineapple Salsa
Mahi Mahi, Grilled, Papaya Relish
Swordfish, Basil-crusteD, Creole Sauce
Halibut , Herb-crusteD, Leeks, Lentils, Capers, Lemon Butter
Deep Dish Pizza, Chicago-style, Tomato, Cheese
Penne Pasta, Sundried Tomatoes, Parsley, Olive Oil

SIDES SELECT TWO
Fingerling Potatoes, Roasted, Rosemary, Garlic
Vegetables, Seasonal
Risotto, Wild Mushroom

DESSERTS SELECT THREE
Carrot Cake
Fresh Fruit Pizza
Tiramisu
Mini French Pastries
Mango Crème Brulée
Melon, Mango, Papaya, Pineapple Cocktail, Honey Lime Syrup
Pineapple Bread Pudding
Macadamia Nut Tarts
Hazelnut Orange Panna Cotta
Sliced Fresh Fruits
Pecan Square, Cheese Cake
Chocolate Banana Crepes
Coffee, Tea

executive

WORKING LUNCHES
UNDER 20 GUESTS
SERVED ON DAYS NOTED

SUNDAY, MONDAY Soup of the Day
Fruit & Berries, Personalized
Grilled Vegetables, Marinated, Balsamic Vinaigrette
Cucumber Salad
Ciabatta, Sirloin, Avocado, Chimichurri, Tomato, Red Onion
Seven-grain, Turkey, Cranberry Chutney, Brie Cheese
Spinach Wrap, Seafood Salad, Citrus, Sweet Corn, Tomato
Panini, Caprese, Serrano & Manchego
Relishes, Condiments
Dark Chocolate Mousse, Shortbread Cookies
Coffee, Tea

TUESDAY Soup of the Day
Ciabatta, Spicy Tuna, Dijon Mayonnaise
Cobb Salad, Individual
Chicago Reuben, Mini
Quesadillas, Smoked Chicken
Lamb Chops, Baby Grecian-Style
Fruit & Berries, Personalized
Miniature Pastries
Coffee, Tea

WEDNESDAY Soup of the Day
Individual Salad, Wine-poached Pear, Candied Walnuts
Beef Short Ribs, Braised, Ten-spice
Shrimp Sandwiches, Grilled
Antipasto, Personalized
Ginger Salmon, Grilled
Fruit & Berries, Personalized
Chocolate Chip Cookies
Coffee, Tea

executive

WORKING LUNCHESES
UNDER 20 GUESTS
SERVED ON DAYS NOTED

THURSDAY Soup of the Day
Orecchiette Pasta, Buffalo Mozzarella, Sundried Tomato,
Broccoli
Seven-grain, Turkey, Cheddar
Pumpernickel, Roast Beef
Ciabatta, Tuna Salad, Savory
Rye, Ham, Swiss
Accoutrement
Pickled Vegetables
Terra Chips
Fresh Fruit Tartlets
Double Fudge Brownies
Freshly Baked Cookies
Coffee, Tea

FRIDAY, SATURDAY Soup of the Day
Romaine, Shaved Parmesan, Garlic Croutons, Caesar
Caprese, Tomato, Mozzarella, Pesto
Pizza, Deep Dish, Chicago-style, Tomato, Cheese
Beef Brochette, Garlic Mashed Potatoes, Bordelaise
Chicken Veronique, Orange Brandy, Grape Sauce
Fingerling Potatoes, Roasted, Rosemary, Garlic
Seasonal Vegetable
French Pastries, Mini
Coffee, Tea



G R A B A N D G O

LIGHT BOX Milanese Chicken on Ciabatta or
Spicy Tuna on 8 Grain Bread or
Veggie Melt on Rosemary Ciabatta
Fruit Salad Cup
Chips
Cookie and Brownie Square

HEALTHY BOX Grilled Eggplant and Cheese Wrap or
Honey Roasted Turkey Wrap or
Roast Beef Wrap
Fruit Salad Cup
Chips
Cookie and Brownie Square

CHEF'S BOX Sesame Salmon Salad or
Grilled Chicken with Roasted Vegetable Couscous or
Roasted Red Pepper Pesto Pasta Salad or
Roasted Vegetable Couscous
Fruit Salad Cup
Chips
Cookie and Brownie Square



FRESH AND LIGHT
THREE COURSES

AT THE TABLE

Coffee, Tea

FIRST COURSE

SELECT ONE

CHILLED SOUP

GAZPACHO Spanish, Herbed Crouton

CURRIED CUCUMBER Smoked Shrimp, Clean

HOT SOUP

BOOKBINDER Red Snapper, Sherry, Famous

CLAM CHOWDER Classic, New England

BUTTERNUT SQUASH BISQUE Curried Apple Chutney

TOMATO Basil, Herbed Crouton

ASPARAGUS Cream, White Truffle Oil

DU JOUR Changes Daily

SALAD

DRAKE Endive, Tomato, Cucumber, Hearts of Palm, White French

CAESAR Romaine, Reggiano Parmigiano, Croutons, Caesar

CAPRESE Plum Tomato, Buffalo Mozzarella, Arugula, Red Onion, Balsamic

CHICAGO Mesclun, Poached Pear, Blue Cheese, Caramelized Walnuts,
Strawberries, Balsamic Vinaigrette



FRESH AND LIGHT
THREE COURSES

MAIN COURSE
SELECT ONE

ENTRÉE SALADS

SALMON Spinach, Julienne Vegetables, Rice Wine, Sesame Vinaigrette

CHEF'S SALAD Mesclun Greens, Roast Beef, Smoked Turkey, Honey-roasted Ham, Olives, Swiss, Tomato, Olive, Egg, Radishes, Balsamic Vinaigrette

ARUGULA SALAD Chicken Breast, Tomato, Artichoke, Haricot Vert, Red Onion, Tarragon Vinaigrette

BEEF TENDERLOIN Romaine, Oven-dried Tomato, Roasted Corn, Banana Pepper, Chihuahua Cheese, Chimichurri Vinaigrette

COBB Iceberg, Grilled Chicken, Bacon, Egg, Bleu Cheese, Tomato, Avocado, Creamy Pesto

GREEK Romaine, Cucumber, Red Onion, Tomato, Kalamata Olive, Artichoke, Feta, Herb Vinaigrette

HOT ENTRÉES

CHICKEN BREAST Bone-in, Red Skin Potatoes, Grilled Vegetables

LAMB CHOPS Couscous, Roasted Peppers, Mint Reduction

BEEF BROCHETTE Garlic Mashed Potatoes, Root Vegetables, Bordelaise

GINGER SALMON Herbed Orzo, Spinach, Tomato, Artichokes, Tomato-fennel Sauce

PENNE Smoked Chicken, Sundried Tomato Pesto, Shiitake Mushroom, Extra Virgin Olive Oil, Basi

GRILLED VEGETABLES Feta, Minted Couscous, Dried Apricots, Raisins



FRESH AND LIGHT
THREE COURSES

DESSERT
SELECT ONE

- DOLCE DE LECHE** Caramel Mousse, Chocolate Shell
- CHOCOLATE** Bittersweet Chocolate Mousse, Chocolate Cake, Kirsch Syrup, Mandarin Orange
- FRUIT SORBET** Few Limits, Frozen Grapes, Fresh Mint
- FRENCH APPLE TART** Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream, Sabayon
- CHOCOLATE TULIP** White Chocolate Ice Cream, Marinated Berries
- TROPICAL** Coconut-pineapple Mousse, Ladyfingers, Papaya Compote, Coconut Ice Cream
- CHEESECAKE** Rich, Meringue, Raspberry Coulis
- FRUIT SALAD** Seasonal Fruit, Mint, Minus8 Vinegar

A LUXUROIUS

reception...

Hors d'oeuvres

WELCOME YOUR GUESTS
MINIMUM ORDER, 100 PIECES

CHILLED

BRUSCETTA	Tomato, Kalamata Olive
CAPRESE CROSTINI	Basil, Balsamic
SALAMI CORONET	Spanish Olives, Boursin
EGGPLANT CAVIAR	Sesame Pita Chip
CRUDITÉS SHOT	Green Goddess Dressing
SWEET PEA MOUSSE	Goat Cheese, Radish
CHICKEN SALAD	Curry, Red Grapes, Phyllo Cup
LOBSTER SALAD	Avocado, Cucumber, Greens
CARPACCIO	Sirloin, Pesto, Brioche
SMOKED DUCK	Mandarin Orange
SMOKED SALMON	Crepe, Dill Cream Cheese
SWISS BEEF	Roulade, Herbs, Boursin
SUSHI	California Rolls, Nigiri, Accoutrement
SEARED AHI	Spicy Seaweed, Wasabi Crème
FRUIT	Proscuitto-wrapped, Gorgonzola
SCALLOP MEDALLION	Pancetta, Pesto

Hors d'Oeuvres

WELCOME YOUR GUESTS
MINIMUM ORDER, 100 PIECES

H O T

SPANAKOPITA Phyllo, Spinach, Feta
CHICKEN TURNOVER Cream, Mushrooms

FRANK IN A BLANKET Honey Mustard
DATES Chorizo-stuffed, Bacon-wrapped, Chipotle Coulis
SPRING ROLLS Avocado, Vegetables, Chili Dip

CHICKEN SATAY Peanut Sauce
STUFFED MUSHROOM Blue Crabmeat
SESAME CHICKEN Apricot Mustard
DIM SUM Ginger, Hoi Sin

TWICE BAKED Fingerling, Asiago, Prosciutto
WILD MUSHROOM Phyllo Purse
REUBEN Mini, Corned Beef, Sauerkraut, Swiss, 1000 Island

CRABCAKE Seared, Lemon Curry Aioli
SCALLOPS Bacon-wrapped, Tarragon Citrus Aioli
COCONUT SHRIMP Chili Dip

LAMB CHOPS Grilled, Mint Yogurt



ALLURE THE SENSES

PASTA Lobster Ravioli, Cheese Tortellini, Penne
Marinara, Truffle Cream, Pesto
Reggiano Parmigiano, Mushrooms, Sundried Tomato
Caramelized Onion, Garlic Toast
Chef Required, Add 100

ANTIPASTO Salami, Prosciutto, Melon, Cheeses, Accoutrement
Marinated Vegetables, Olives, Dips

CAPE COD Jumbo Shrimp, Crab Claws, Shucked Oysters, Clams
Bookbinder, Clam Chowder
Chef Optional, Add 100

SUSHI Sushi, Sashimi, Your Selection of Three
Pickled Ginger, Wasabi, Soy Sauce
Miso Soup, Edamame
Chef Optional, Add 375

SHANGHAI Dim Sum
Peking Duck, Rice Pancakes, Hoi Sin, Scallions, Cucumber
Barbeque Pork Buns, XO Sauce
Kung Pao Chicken, Beef, Vegetables, Accoutrement
Jasmine Rice, Fortune Cookies
2 Chefs Required, Add 200

PERCH Local, Lake Michigan
Golden, Crispy
Malt Vinegar, Ketchup, Tartar Sauce

stations

ALLURE THE SENSES

PIZZA Mini
Goat Cheese, Tomato, Basil
Rock Shrimp, Red and Yellow Peppers
Sausage
Sun-Dried Tomato, Rosemary, Artichoke, Black Olives

FRENCH FRY Traditional, Sweet Potato, Curly
Chipotle Mayonnaise, Dijonnaise, Ketchup
Truffled Hollandaise

MEXICAN Guacamole à la minute, Chips, Salsa
Chicken Taquitos, Chipotle-corn Quesadillas
Seven-layer Dip, Deconstructed
Chef Required, Add 100

BURGER Mini, Beef, Sesame Buns
Lettuce, Tomato, Onion, Pickles
Barbeque Sauce, Mustard, Ketchup

CHEESE Imported, Domestic
Toasted Walnuts, Pecans, Dried Fruits
Baguettes, Crackers
Baked Camembert

CRUDITÉS Vegetables, Crisp
Ranch, Guacamole, Dill Dip

FRUIT Melon, Grape, Berries, Seasonal
Honey Yogurt



VERY IMPRESSIVE

ENHANCE YOUR RECEPTION AT PRICES NOTED

MINIMUM ORDERS REQUIRED

CHEF REQUIRED, ADD 100

PRIME RIB Rosemary, Salt-crusted
Yorkshire Pudding, Horseradish, Mustards, Natural Jus

COUNTRY HAM Maple Syrup Glaze, Bone-In
Peach Compote, Mini Wheat Rolls

RACK OF LAMB 8-rib, New Zealand, Tarragon, Dijon-crust
Mint, Mango Chutney

STEAMSHIP OF BEEF Bone-in, Flavorful
Rolls, Horseradish, Au Jus

BEEF TENDERLOIN Pepper-crusted
Béarnaise, Creamed Horseradish, Grainy Mustard,
French Bread

TURKEY BREAST Smoked, Free-range
Barbecue Sauce, Whole-grain Rolls

THIS IS DINING

à la carte...

dinner

THE FINEST FOOD

EXQUISITE SERVICE

A F O U R C O U R S E M E A L

FIRST COURSE

SALAD

ENTRÉE

DESSERT

COFFEE, TEA

first

LET THEM EAT

CHILLED APPETIZERS

- CARPACCIO** Tenderloin, Reggiano Parmigiano, Arugula
- GINGER-SOY AHI** Seaweed Salad, Chili Cilantro Oil
- GULF SHRIMP** Jumbo, Cocktail Sauce
- DUCK PROSCIUTTO & ASPARAGUS** Watercress, Blueberry Reduction, Minus8,
- ANTIPASTO** Salami, Prosciutto, Melon, Cheeses,
Accoutrement

HOT APPETIZERS

- DUCK BREAST** Pink Peppercorn, Cranberry Chutney,
Red Beet Reduction
- TIGER PRAWNS** Napa Cabbage, Vanilla Buerre Blanc
- DIVER SCALLOPS** Pan Roasted, Grilled Vegetables, Ginger Emulsion
- CRABCAKE** Smoked Tomato, Basil Oil
- BRAISED SHORT RIB RAVIOLI** Wilted Spinach, Chive Velouté, Black Truffle

first

LET THEM EAT

CHILLED SOUP

- MELON** Yogurt, Mint, Fresh
VICHYSOISE Potato, Leek, White Truffle Oil
GAZPACHO Spanish, Herbed Crouton
CURRIED CUCUMBER Smoked Shrimp, Clean

HOT SOUP

- BOOKBINDER** Red Snapper, Sherry, Famous
CLAM CHOWDER Classic, New England
BUTTERNUT SQUASH BISQUE Curried Apple Chutney
TOMATO Basil, Herbed Crouton
ASPARAGUS Cream, White Truffle Oil
CARROT Ginger, Toasted Almonds
LOBSTER BISQUE Velvety, Cheese Straw



SO VERY UNEXPECTED

- DRAKE** Endive, Tomato, Hearts of Palm, White French
- CAESAR** Romaine, Reggiano Parmigiano, Croutons, Caesar
- CAPRESE** Plum Tomato, Buffalo Mozzarella, Arugula, Red Onion, Balsamic
- THREE MELONS** Frisée, Goat Cheese, Brioche Crouton, Champagne Vinaigrette
- CHICAGO** Mesclun, Poached Pear, Blue Cheese, Caramelized Walnuts, Strawberries, Balsamic Vinaigrette
- ROASTED ASPARAGUS** Sea Salt, Arugula, Manchego, Toasted Almonds, Basil Oil
- BLU** Duck Prosciutto, Watercress, Bleu Cheese, Blueberries, Minus8 Truffle Vinaigrette
- SUMMER** Mesclun, Pansies, Berries, Goat Cheese, Almonds, Balsamic Vinaigrette



ADD A REFRESHING INTERMEZZO

SORBET Orange, Lemon, Champagne, Passion Fruit,
Mango, Few Limits

CANDY SORBET Wrapped in Gold

STRAWBERRY Love-injected, Zest, Grand Marnier, Seasonal

SHOOTER Vodka-infused, Watermelon, Lemon, Pineapple,
Few Limits

FRUIT SUSHI Light, Ginger, Balsamic



FIT FOR KINGS AND QUEENS

M E A T

FILET MIGNON Center-cut, Roasted or Seared

Caramelized Onion, Herb-parmesan, Bleu Cheese,
Horseradish, Goat Cheese Crust

Truffle Butter

DOUBLE LAMB CHOP New Zealand, Juicy

VEAL TENDERLOIN Two Medallions

S E A F O O D

SALMON Miso-Marinaded, Seared

HALIBUT Herb Crust, Savory

CRABCAKE Cape Cod, Mustard Sauce, Famous

GINGER SALMON Glazed, Flavorful

GRILLED SHRIMP Oriental Spices

WHITE FISH Garlic Butter, Local, Sustainable

LOBSTER TAIL Cold-Water, Drawn Butter

MONK FISH Pan-seared, Parma Ham, Sage

PACIFIC RED SNAPPER Crispy Skin



FIT FOR KINGS AND QUEENS

P O U L T R Y

- CHICKEN BREAST** Free-range, Honey Roasted, Stuffed, Mushrooms and Leeks
Local, Sustainable, Organic
- CHICKEN ROULADE** Sundried Tomatoes, Spinach, Feta, Pine Nuts
Local, Sustainable, Organic
- DUCK BREAST** Duck Confit Spring Roll, Cranberry Chutney
Local, Sustainable, Organic
- CORNISH GAME HEN** Wild Rice, Pine Nuts

V E G E T A R I A N

- WILD MUSHROOM RAVIOLI** Wilted Spinach, Chive Velouté, Black Truffles
- GRILLED VEGETABLES** Seasonal, Feta Cheese, Minted Couscous
Dried Apricots and Raisins,
- MUSHROOM STRUDEL** Portobello, Ricotta, Tomato-basil Pulp
- GRILLED POLENTA** Creamy, Balsamic Butter, Roasted Root Vegetables
- PENNE** Olive Oil, Garlic, Sundried Tomato, Basil Oil,
Reggiano Parmigiano

sauce

SELECT ONE

S A U C E

- CABERNET** Reduced, Demi, Classic
- SPICE** Demi, Port Wine, Cinnamon Essence
- BEURRE ROUGE** Red Wine, Butter, French-served,
- MUSHROOM** Cream, Morel, Porcini, Rich
- PORT** Reduced, Demi
- BÉARNAISE** Timeless, French-served
- CRACKED PEPPER** Thyme, Merlot
- CHASSEUR** Cream, Bacon, Mushroom, Tomato,



SELECT ONE

STARCH

- POMME DAUPHINOISE** Cream, Swiss
- YUKON GOLD** Mashed, Buttery, Velvety
- FINGERLING** Roasted, Golden, Rosemary
- SAVOYARD** Cream, Bacon, Reggiano Parmigiano
- SWEET POTATO** Cinnamon, Savory
- TRUFFLED** Mashed, Black Truffles, Extravagant
- ROASTED GARLIC** Mashed, Intense
- BUTTERNUT SQUASH** Leeks, Nutmeg
- RISOTTO** Wild Mushrooms, Thyme, Rich
- GNOCCHI ROMAINE** Polenta, Creamy, Unique



SELECT ONE

VEGETABLE

- | | |
|----------------------------|--|
| ASPARAGUS | Roasted, Bright
Hollandaise, French-style |
| SUGAR SNAP PEAS | Sautéed, Crunchy |
| RED CABBAGE | Braised |
| HARICOT VERTS | Crisp, Vibrant |
| SPINACH | Sautéed, Garlic, Shallot |
| BRUSSELS SPROUTS | Bacon, Flavorful |
| ITALIAN GREEN BEANS | Sautéed, Delicious |
| BABY CARROTS | Glazed, Sweet |
| RATATOUILLE | Colorful |
| CREAMED SPINACH | Leeks, Garlic, French Service |
| TRUFFLED CORN | Creamy, Rich, French Service |

dessert

DECADENT

- DOLCE DE LECHE** Caramel Mousse, Chocolate Shell
- CHOCOLATE CAKE** Bittersweet Chocolate Mousse, Chocolate Cake, Kirsch Syrup, Mandarin Orange
- FRUIT SORBET** Few Limits, Frozen Grapes, Fresh Mint
- FRENCH APPLE TART** Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream, Sabayon
- CHOCOLATE TULIP** White Chocolate Ice Cream, Marinated Berries
- TROPICAL** Coconut-pineapple Mousse, Ladyfingers, Papaya Compote, Coconut Ice Cream
- CHEESECAKE** Rich, Meringue, Raspberry Coulis
- FRUIT SALAD** Seasonal Fruit, Mint, Minus8 Vinegar



THIS IS HOW MEMORIES ARE MADE

PERFECT Refreshing Fruits, Berries, Sauces
Petit Cookies, Chocolate Strawberries
Coffee, Tea
Cinnamon Sticks, Chocolate Shavings
Orange Zest, Lemon Zest

CLASSIC Refreshing Fruits, Berries, Sauces
Petit Cookies, Chocolate Strawberries
French Pastries, Petit Fours
Coffee, Tea
Cinnamon Sticks, Chocolate Shavings
Orange Zest, Lemon Zest

DRAKE Refreshing Fruits, Berries, Sauces
Petit Cookies, Chocolate Strawberries
French Pastries, Petits Four
Tiramisu Parfait
Baked Alaska
Chocolate Marquise, Raspberry-lemon Duo
Mini Crème Brulée
Farandole of Parisienne Macaroons
French Apple Tart, Cheese Cake, Key Lime Pie
Chocolate Pralines
Coffee, Tea
Cinnamon Sticks, Chocolate Shavings
Orange Zest, Lemon Zest

ICE BLOCK Antigriddle
Ice Cream Popsicles, Chocolate Sauce
Sprinkles, Coconut, Nuts
Chef Required, Add 100

CHOCOLATE FOUNTAIN Warm, Dark Chocolate
Strawberries, Pineapple, Melon,
Pound Cake, Jumbo Marshmallows, Pretzels

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

GOLD COAST DINNER

SOUPS SELECT ONE
Soup of the Day
Clam Chowder, New England, Classic
Bookbinder, Sherry, famous

APPETIZERS SELECT THREE
Mesclun, Ginger-poached Pear, Blue Cheese, Caramelized Walnuts
Mesclun, Plum Tomato, Herbed Croutons, House Dressing
Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil
Melon, Prosciutto-wrapped
Greek Salad, Romaine, Feta, Olives, Cucumber, Red Onion, Herb Vinaigrette
Caesar, Romaine, Parmesan, Croutons, Caesar Dressing
Grilled Eggplant Salad, Basil Oil
Three Bean Salad
Pasta Salad, Sundried Tomato, Pine Nuts, Lemon Vinaigrette
Tuna Niçoise, French Beans, Red Skin Potato Salad
Tomato Salad, Shaved Red Onion, Baby Arugula, Thyme Vinaigrette
Oven-Roasted Bell Pepper Salad, Young Spinach,
Raspberry Walnut Dressing

buffet

KEEP THEM WELL FED
OVER 20 GUESTS

ENTRÉES SELECT FOUR

Chicken Breast, Grilled, Rosemary, Polenta, Marinara
Chicken Veronique, Orange Brandy, Grape Sauce
Beef Brochette, Garlic Mashed Potatoes, Bordelaise
Red Snapper, Crispy Skin, Caribbean-style, Black Beans, Rice, Plantains
Veal, Medallions, Wild Mushroom Ragout
Chicken, Coconut-crust, Banana-Stuffed
Black Grouper, Tomato Concassé, Sliced Olives
Pork, Roasted, Cilantro, Peppers, Saffron Rice
Lobster Ravioli, Garlic Cream Sauce, Baby Spinach
Spinach Ravioli Filled, Ricotta Cheese, Classic Marinara Sauce
Pizza, Sundried Tomato, Goat Cheese, Basil

SIDES SELECT TWO

Fingerling Potatoes, Roasted, Rosemary, Garlic
Vegetables, Seasonal
Risotto, Wild Mushroom

DESSERTS SELECT FIVE

Carrot Cake
Fresh Fruit Pizza
Tiramisu
Mini French Pastries
Mango Crème Brulée
Melon, Mango, Papaya, Pineapple Cocktail, Honey Lime Syrup
Pineapple Bread Pudding
Macadamia Nut Tarts
Hazelnut Orange Panna Cotta
Sliced Fresh Fruits
Pecan Square, Cheese Cake
Chocolate Banana Crepes

Coffee, Tea

THIRST QUENCHING

Beverages...



REFRESHING

COLD BOTTLES Juice
Snapple Iced Teas, Juices
Soft Drinks, Coke Products
Sparkling Mineral Water, San Pellegrino
Evian
Starbucks Frappuccino
Skim, 2%, Whole, Chocolate Milk
Red Bull

HOT Coffee, Regular, Decaffeinated, Hot Teas

ALL DAY BEVERAGE SERVICE Maximum 10 Hours
Hot Beverages
Soft Drinks
Hot Beverages & Soft Drinks

HALF DAY BEVERAGE SERVICE Maximum 4 Hours
Hot Beverages
Soft Drinks
Hot Beverages & Soft Drinks

SPA WATER Natural, Filtered, Citrus, Cucumber-mint



KEEP THEM HAPPY

OVER 100 GUESTS
1 BARTENDER PER 75 GUESTS
\$100 PER BARTENDER

PLATINUM Absolut Vodka, Stolichnaya Vodka, Tanqueray 10 Gin,
Bacardi Select Rum, Sauza Hornitos, Chivas Scotch Whisky,
Maker's Mark Kentucky Bourbon, Canadian Club Whisky

Sam Adams Boston Lager, Bud Light, Michelob Ultra
Heineken, Pilsner Urquell, Corona

Seasonal Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water

EXECUTIVE Grey Goose Vodka, Belvedere Vodka, Bombay Sapphire Gin,
Bacardi Superior Rum, Patron Reposado Tequila, Johnnie Walker Black
Scotch, Knob Creek Bourbon, Seagram's Crown Royal Whiskey

Sam Adams Boston Lager, Bud Light, Michelob Ultra
Heineken, Pilsner Urquell, Corona

Drake Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water

BEER & WINE Sam Adams Boston Lager, Bud Light, Michelob Ultra
Heineken, Pilsner Urquell, Corona

Drake Selection, Red And White Wine

Soft Drinks, Fruit Juices, Bottled Water



KEEP THEM HAPPY

1 BARTENDER PER 75 GUESTS
\$100 PER BARTENDER

PLATINUM Absolut Vodka, Stolichnaya Vodka, Tanqueray 10 Gin,
Bacardi Select Rum, Sauza Hornitos, Chivas Scotch Whisky,
Maker's Mark Kentucky Bourbon, Canadian Club Whisky

EXECUTIVE Grey Goose Vodka, Belvedere Vodka, Bombay Sapphire Gin,
Bacardi Superior Rum, Patron Reposado Tequila, Johnnie Walker Black
Scotch, Knob Creek Bourbon, Seagram's Crown Royal Whiskey

DOMESTIC BEER Sam Adams Boston Lager, Bud Light, Michelob Ultra

IMPORTED BEER Heineken, Pilsner Urquell, Corona

PORTS Sandeman Founders Reserve, Fonseca Bin 27

CORDIALS Kahlúa, Grand Marnier, Frangelico, Amaretto di Saronno, Bailey's Irish
Cream, Chambord, Sambuca Romana

COGNACS Hennessy VS, Remy Martin VSOP, Courvoisier VSOP

CUSTOM DRINKS Ask your Catering/Event Manager for Custom Beverages Designed
Specially for your Event

wine

AN EXQUISITE COLLECTION

CHAMPAGNE Piper-Heidsieck, Reims, France
G.H. Mumm Cordon Rouge, Brut, NV, France
Veuve Clicquot, Yellow Label, Brut, France
Moët & Chandon, Dom Perignon, France

SPARKLING WHITE WINE Segura Viudas Aria Estate Brut Cava, Spain
Mumm Napa Brut Prestige, Napa Valley

CHARDONNAY Chalone Vineyard, Monterey County
Kendall-Jackson, Vintner's Reserve, California
Chateau St Jean, Sonoma
Clos Du Bois, Calcaire, Russian River Valley
Ferrari-Carano, Alexander Valley
Stag's Leap Wine Cellars Karia, Napa Valley
Cakebread Cellars, Napa Valley

SAUVIGNON BLANC Brancott Classic, Marlborough, New Zealand
Nobilo, Marlborough, New Zealand
Casa Lapostollo, Chile
Chateau Ste Jean, Columbia Valley, Washington
St. Supery, Napa Valley
Charles Krug, Organic, Oregon

OTHER WHITES Montevina White Zinfandel, California

Danzante Pinot Grigio, Italy
Jacob's Creek Pinot Grigio, Barossa Valley, S. Australia
Ponzi Pinot Gris, Willamette Valley, Oregon
Santa Margherita Pinot Grigio, Italy

Louis Latour Chablis, France

Pascal Jolivet Sancerre, Loire Valley, France
Chateau Ste Michelle Riesling, Columbia Valley, Washington
St. M Riesling, Germany

wine

AN EXQUISITE COLLECTION

- CABERNET SAUVIGNON** Beringer Founders Estate, California
Kendall Jackson, Vintner's Reserve, California
Francis Coppola Diamond Claret, California
Dynamite, North Coast
Chateau St. Jean, Sonoma
Clos du Val, Napa Valley
Franciscan, Magnificat, Napa Valley
- MERLOT** Cellar 8, California
Frei Brothers Reserve, Dry Creek Valley
Estancia, Central Coast
Markham Vineyards, Napa Valley
- OTHER REDS** Louis Latour, Beaujolais-Villages Chameroy
- Dancing Bull Zinfandel, California
Murphy-Goode Liar's Dice Collection Zinfandel, Sonoma County
- Five Rivers Pinot Noir, Central Coast
Green Point Rose of Pinot Noir, Australia
A by Acacia Pinot Noir, Napa Valley- Carneros
Wild Horse Pinot Noir, Central Coast
Chalone Vineyard Estate Grown Pinot Noir, California
- Valley of the Moon Cuvee, Cabernet/Merlot/Malbec/Cabernet Franc,
California
- Fetzer Valley Oaks Shiraz, California
Penfolds "Bin 128" Shiraz, Coonawarra, Australia
- Chateau la Nerthe, Chateauneuf-du-Pape, Rhône Red