

Catering at The Drake Hotel

The Drake® has received unparalleled acclaim for, and enjoys a rich history of, arranging the most decadent fêtes in the world. Banquets steeped in royal majesty for Emperor Hirohito of Japan. A rose garden of hors d'oeuvres fashioned especially for Queen Elizabeth II. And yet even today the specialties of The Drake's catering professionals continue to impress.

Special Menus

Whether you desire a kosher menu, Indian cuisine or the very best sushi in Chicago, The Drake® can work with you to provide the customized menu perfectly suited to your event. Special Bar and Bat Mitzvah packages are also available for both kosher and non-kosher celebrations. Our partners, Danziger Kosher Catering and India House Catering, provide our kosher and Indian offerings, no substitutions.

Alcoholic Beverages

The Drake® is governed by the Illinois state division of alcohol tobacco and 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 beverages.

Incidental Charges

Applicable state and local food and beverage tax is 11.5% and will be applied to all menu pricing. A 23% service charge gratuity will be applied to all food and beverage services. A chef professional fee may be required for certain items on the menu.

Coat Check/Parking

The Drake® will arrange for a host-sponsored checkroom service for your event at current rates. Valet parking is available with the doorman at standard rates, event parking, \$22 per car and overnight parking, \$48 per car. We will gladly provide area maps indicating other parking options within a two-block radius if that is your desire.

Confirmation Required

A final confirmation or "guarantee" of your anticipated number of guests is required by noon, four business days prior to any banquet function. This guarantee may not be reduced. Each room carries a minimum guarantee. Your catering manager will be happy to provide you with details.



A very good morning...

Continental, breakfast done light

<i>Early Rise</i>	Danish, Muffins, Croissants, Toasts Sweet Butter, Marmalade, Honey, Preserves Fruit & Berries, Personalized Orange, Cranberry Juice Coffee, Tea
<i>Refresh</i>	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
<i>Energize</i>	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
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
Coffee, Tea
Minimum 20 Guests

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-crusted, Lentils, Capers
Vegetables, Seasonal
Bacon, Link Sausage
Waffles, Belgium, Warm Maple Syrup

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

Coffee, Tea
Minimum 50 Guests



Enhance, for an abundant breakfast

<i>Omelets</i>	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
<i>Smoothies</i>	Peach, Berry, Powerful
<i>Breakfast Sandwich</i>	Egg, Cheddar, Biscuit, Ham or Sausage
<i>Breads</i>	Lemon-poppy, Cranberry-nut, Banana
<i>Bagels</i>	Cream Cheese
<i>Oatmeal</i>	Brown Sugar, Raisins
<i>Cereal</i>	Whole, Skim Milk
<i>French Toast</i>	Cinnamon, Sugar
<i>Pancakes</i>	Buttermilk, Fluffy
<i>Cold Cuts</i>	Cured Meats, Cheeses
<i>Benedict</i>	Poached Egg, Canadian Bacon, English Muffin, Hollandaise
<i>Crêpes</i>	Cinnamon, Apple, Raisins, Hand-rolled
<i>Fruit</i>	Melon, Grape, Berries, Seasonal, Honey Yogurt
<i>Yogurt</i>	Individual, Assorted Flavors



Plated, breakfast is served, two courses

At the table	Danish, Muffins, Croissants Sweet Butter, Marmalade, Honey, Preserves Orange, Cranberry Juice Coffee, Tea
First Course	<i>select one</i>
Grapefruit	Half, Chilled
Parfait	Yogurt, Granola, Dried Fruit
Melon	Seasonal, Fresh
Baked Apple	Cinnamon, Sweet Cream
Bircher Muesli	Traditional
Meat	<i>select one</i>
Bacon	Crisp, Smoked
Sausage	Link, Traditional
Corned Beef Hash	Savory
Turkey	Sausage, Link
Starch	<i>select one</i>
Lyonnaise	Sautéed, Onions
Hash Brown	Crispy, Delicious
Traditional	Golden, Onions, Peppers
Entrée	<i>select one</i>
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...

Drinks, refreshing beverages

<i>Cold Bottles</i>	Juice Snapple Iced Teas, Juices Soft Drinks, Coke Products Sparkling Mineral Water, San Pellegrino Evian Starbucks Frappuccino Skim, 2%, Whole, Chocolate Milk Red Bull
<i>Hot</i>	Coffee, Regular, Decaffeinated, Hot Teas
<i>All Day Service</i>	Maximum 10 Hours Hot Beverages Soft Drinks Hot Beverages & Soft Drinks
<i>Half Day Service</i>	Maximum 4 Hours Hot Beverages Soft Drinks Hot Beverages & Soft Drinks
<i>Spa Water</i>	Natural, Filtered, Citrus, Cucumber-mint



Breaks, re-energize your guests

<i>Chocolate Factory</i>	Strawberries, White & Dark Chocolate Dipped Chocolate Chip Cookies Chocolate Covered Fruit Brochettes Marshmallows, Chocolate Fondue Hot Chocolate, Chocolate Milk
<i>Spa</i>	Whole Fresh Fruit, Sliced Fresh Fruit Parfait, Granola, Yogurt Energy Bars, Granola Bars Smoothies, Fruit, V8
<i>Milk & Cookies</i>	Assorted, Fresh Baked Cookies Milk, Soy Milk
<i>Coffee Shop</i>	Coffee Cake, Biscotti Chilled Cappuccino, Latte and Iced Coffees Coffee, Tea Cinnamon Sticks, Chocolate Shavings Orange Zest, Lemon Zest Rock Candy Sugar Stirrers
<i>Bacon & Eggs</i>	Bacon Satays, Plum Sauce Truffled, Deviled Eggs Potato Cakes, Sour Cream, Apple Sauce
<i>Parisian</i>	Croque Monsour French Macaroons Camembert, Pear, en Croute
<i>Ballpark</i>	Soft Pretzels, Mustard Nacho Chips, Beer-cheese Sauce Franks in a Blanket Roasted Peanuts
<i>Ice Cream</i>	Ice Cream Bars, Ice Cream Cups Mini Freezers
<i>Movie Time</i>	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

<i>Ice Cream</i>	Ice Cream Bars, Ice Cream Cups
<i>Cookies</i>	Assorted, Fresh Baked
<i>Pretzels</i>	Jumbo, Soft, Mustard
<i>Cheese</i>	Imported, Domestic Toasted Walnuts, Pecans, Dried Fruits Baguettes, Crackers Baked Camembert
<i>Crudités</i>	Vegetables, Crisp Ranch, Guacamole, Dill Dip
<i>Fruit</i>	Melon, Grape, Berries, Seasonal Honey, Yogurt
<i>Whole Fruit</i>	Fresh, Seasonal
<i>Bars</i>	Assorted Candy Bars, Granola Bars, Nutri Grain Bars
<i>Individual Bags</i>	Chips, Pretzels, Popcorn
<i>Yogurt</i>	Individual, Assorted Flavors
<i>Breads</i>	Bagels, Danish, Croissants, Muffins



Not your everyday lunch...

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
Pumpnickel, 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
Broccoli 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

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, Bleu Cheese, Balsamic

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

Prosciutto Wrapped Melon

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

Beef Tornadoes, 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

Soup

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, Bleu 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-cruste, Creole Sauce
Halibut, Herb-cruste, 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 Crêpes
Coffee, Tea



Executive, working lunches served on days noted, under 20 guests

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 Walnut
Beef Short Ribs, Braised, Ten-spice
Shrimp Sandwiches, Grilled
Antipasto, Personalized
Ginger Salmon, Grilled
Fruit & Berries, Personalized
Chocolate Chip Cookies
Coffee, Tea



Executive, working lunches served on days noted, under 20 guests

Thursday

Soup of the Day
Orecchiette Pasta, Buffalo Mozzarella, Sundried Tomato
Broccoli
Seven-grain, Turkey, Cheddar
Pumpnickel, 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



Boxed, grab and go

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 Cup
Chips
Cookie and Brownie Square



Plated, fresh and light, three courses

Main Courses select one

Entrée Salads

<i>Salmon</i>	Spinach, Julienne Vegetables, Rice Wine, Sesame Vinaigrette
<i>Chef's Salad</i>	Mesclun Greens, Roast Beef, Smoked Turkey, Honey-roasted Ham, Olives, Swiss, Tomato, Olive, Egg, Radishes, Balsamic Vinaigrette
<i>Arugula Salad</i>	Chicken Breast, Tomato, Artichoke, Haricot Vert, Red Onion, Tarragon Vinaigrette
<i>Beef Tenderloin</i>	Romaine, Oven-dried Tomato, Roasted Corn, Banana Pepper, Chihuahua Cheese, Chimichurri Vinaigrette
<i>Cobb</i>	Iceberg, Grilled Chicken, Bacon, Egg, Bleu Cheese, Tomato, Avocado, Creamy Pesto
<i>Greek</i>	Romaine, Cucumber, Red Onion, Tomato, Kalamata Olive, Artichoke, Feta, Herb Vinaigrette

Hot Entrées

<i>Chicken Breast</i>	Bone-in, Red Skin Potatoes, Grilled Vegetables
<i>Lamb Chops</i>	Couscous, Roasted Peppers, Mint Reduction
<i>Beef Brochette</i>	Garlic Mashed Potatoes, Root Vegetables, Bordelaise
<i>Ginger Salmon</i>	Herbed Orzo, Spinach, Tomato, Artichokes, Tomato-fennel Sauce
<i>Penne</i>	Smoked Chicken, Sundried Tomato Pesto, Shiitake Mushroom, Extra Virgin Olive Oil, Basil
<i>Grilled Vegetables</i>	Feta, Minted Couscous, Dried Apricots, Raisins



Plated, fresh and light, three courses

Dessert

select one

*Dolce de Leche
Chocolate*

Caramel Mousse, Chocolate Shell
Bittersweet Chocolate Mousse, Chocolate Cake, Kirsch Syrup,
Mandarin Orange

*Fruit Sorbet
French Apple Tart
Chocolate Tulip
Tropical*

Few Limits, Frozen Grapes, Fresh Mint
Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream, Sabayon
White Chocolate Ice Cream, Marinated Berries
Coconut-pineapple Mousse, Ladyfingers, Papaya Compote, Coconut
Ice Cream

*Cheesecake
Fruit Salad*

Rich, Meringue, Raspberry Coulis
Seasonal Fruit, Mint, Minus8 Vinegar



A luxurious reception...

Hors d'oeuvres, welcome your guests, minimum 100 pieces

Chilled

Bruschetta	Tomato, Kalamata Olive
Caprese Crostini	Basil, Balsamic
Salami Coronet	Spanish Ovives, 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	Prosciutto-wrapped, Gorgonzola
Scallop Medallion	Pancetta, Pesto

Hot

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



Stations, allure the senses

<i>Pasta</i>	Lobster Ravioli, Cheese Tortellini, Penne Marinara, Truffle Cream Pesto Reggiano Parmigiano, Mushrooms, Sundried Tomato Carmelized Onion, Garlic Toast Chef Required, Add 100
<i>Antipasto</i>	Salami, Prosciutto, Melon, Cheeses, Accoutrement Marinated Vegetables, Olives, Dips
<i>Cape Cod</i>	Jumbo Shrimp, Crab Claws, Shucked Oysters, Clams, Bookbinder, Clam Chowder Chef Optional, Add 100
<i>Sushi</i>	Sushi, Sashimi, Your Selection of Three Pickled Ginger, Wasabi, Soy Sauce Miso Soup, Edamame Chef Optional, Add 375
<i>Shanghai</i>	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
<i>Perch</i>	Local, Lake Michigan Golden, Crispy Malt Vinegar, Ketchup, Tartar Sauce



Stations, allure the senses

<i>Pizza</i>	Mini Goat Cheese, Tomato, Basil Rock Shrimp, Red and Yellow Peppers Sausage Sun-Dried Tomato, Rosemary, Artichoke, Black Olives
<i>French Fry</i>	Traditional, Sweet Potato, Curly Chipotle Mayonnaise, Dijonnaise, Ketchup Truffled Hollandaise
<i>Mexican</i>	Guacamole à la minute, Chips, Salsa Chicken Taquitos, Chipotle-corn Quesadillas Seven-layer Dip, Deconstructed Chef Required, Add 100
<i>Burger</i>	Mini, Beef, Sesame Buns Lettuce, Tomato, Onion, Pickles Barbeque Sauce, Mustard, Ketchup
<i>Cheese</i>	Imported, Domestic Toasted Walnuts, Pecans, Dried Fruits Baguettes, Crackers Baked Camembert
<i>Crudités</i>	Vegetables, Crisp Ranch, Guacamole, Dill Dip
<i>Fruit</i>	Melon, Grape, Berries, Seasonal Honey Yogurt



Carve, enhance your reception, minimum orders required

Chef required, Add \$100

<i>Prime Rib</i>	Rosemary, Salt-crusted Yorkshire Pudding, Horseradish, Mustards, Natural Jus
<i>Country Ham</i>	Maple Syrup Glace, Bone-In Peach Compote, Mini Wheat Rolls
<i>Rack of Lamb</i>	8-rib, New Zealand, Tarragon, Dijon-crust Mint, Mango Chutney
<i>Steamship of Beef</i>	Bone-In, Flavorful Rolls, Horseradish, Au Jus
<i>Beef Tenderloin</i>	Pepper-crusted Béarnaise, Creamed Horseradish, Grainy Mustard French Bread
<i>Turkey Breast</i>	Smoked, Free-range Barbecue Sauce, Whole-grain Roll



This is dining a la carte...

Dinner, the finest food, exquisite service

Chilled Appetizers

Carpaccio
Ginger-Soy Ahi
Gulf Shrimp
Duck Prosciutto
And Asparagus
Antipasto

Tenderloin, Reggiano Parmigiano, Arugula
Seaweed Salad, Chili Cilantro Oil
Jumbo, Cocktail Sauce
Watercress, Blueberry Reduction, Minus8

Salami, Prosciutto, Melon, Cheeses, Accoutrement

Hot Appetizers

Duck Breast
Tiger Prawns
Diver Scallops
Crabcake
Braised Short Rib
Ravioli

Pink Peppercorn, Cranberry Chutney, Red Beet Reduction
Napa Cabbage, Vanilla Buerre Blanc
Pan Roasted, Grilled Vegetables, Ginger Emulsion
Smoked Tomato, Basil Oil
Wilted Spinach, Chive Velouté, Black Truffle



Dinner, the finest food, exquisite service

Chilled Soup

Melon	Yogurt, Mint, Fresh
Vichyssoise	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	Curried Apple Chutney
Bisque	
Tomato	Basil, Herbed Crouton
Asparagus	Cream, White Truffle Oil
Carrot	Ginger, Toasted Almonds
Lobster Bisque	Velvety, Cheese Straw

Salad, 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	Frissee, Goat Cheese, Brioche Crouton, Champagne Vinaigrette
Chicago	Mesclun, Poached Pear, Blue Cheese, Caramelized Walnuts, Strawberries, Balsamic Vinaigrette
Roasted Asparagus	Sea Salt, Arugula, Macheo, Toasted Almonds, Basil Oil
Bleu	Duck Prosciutto, Watercress, Bleu Cheese, Blueberries, Minus8 Truffle Vinaigrette
Summer	Mesclun, Pansies, Berries, Goat Cheese, Almonds, Balsamic Vinaigrette

Intermezzo, 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



Entrée, fit for kings and queens

Meat

<i>Filet Mignon</i>	Center-cut, Roasted or Seared Carmelized Onion, Herb-parmesean, Bleu Cheese, Horseradish, Goat Cheese Crust Truffle Butter
<i>Double Lamb Chop</i> <i>Veal Tenderloin</i>	New Zealand, Juicy Two Medallions

Seafood

<i>Salmon</i>	Miso-Marinaded, Seared
<i>Halibut</i>	Herb Crust, Savory
<i>Crabcake</i>	Cape Cod, Mustard Sauce, Famous
<i>Ginger Salmon</i>	Glazed, Flavorful
<i>Grilled Shrimp</i>	Oriental Spices
<i>White Fish</i>	Garlic Butter, Local, Sustainable
<i>Lobster Tail</i>	Cold-Water, Drawn Butter
<i>Monk Fish</i>	Pan-seared, Parma Ham, Sage
<i>Pacific Red Snapper</i>	Crispy Skin

Poultry

<i>Chicken Breast</i>	Free-range, Honey Roasted, Stuffed, Mushrooms and Leeks Local, Sustainable, Organic
<i>Chicken Roulade</i>	Sundried Tomatoes, Spinach, Feta, Pine Nuts, Local, Sustainable, Organic
<i>Duck Breast</i>	Duck Confit Spring Roll, Cranberry Chutney Local, Sustainable, Organic
<i>Cornish Game Hen</i>	Wild Rice, Pine Nuts

Vegetarian

<i>Wild Mushroom</i> <i>Ravioli</i> <i>Grilled Vegetables</i>	Wilted Spinach, Chive Velouté, Black Truffles Seasonal, Feta Cheese, Minted Couscous Dried Apricots and Raisins
<i>Mushroom Strudel</i> <i>Grilled Polenta</i> <i>Penne</i>	Portobella, Ricotta, Tomato-basil Pulp Creamy, Balsamic Butter, Roasted Root Vegetables Olive Oil, Garlic, Sundried Tomato, Basil Oil, Reggiano Parmigiano



Sauces

Cabernet
Spice
Beurre Rouge
Mushroom
Port
Béarnaise
Cracked Pepper
Chasseur

select one

Reduced, Demi, Classic
Demi, Port Wine, Cinnamon Essence
Red Wine, Butter, French-served
Cream, Morel, Porcini, Rich
Reduced, Demi
Timeless, French-served
Thyme, Merlot
Cream, Bacon, Mushroom, Tomato

Sides

Pomme Dauphinoise
Yukon Gold
Fingerling
Savoyard
Sweet Potato
Truffled
Roasted Garlic
Butternut Squash
Risotto
Gnocchi Romaine

select oneStarch

Cream, Swiss
Mashed, Buttery, Velvety
Roasted, Golden, Rosemary
Cream, Bacon, Reggiano Parmigiano
Cinnamon, Savory
Mashed, Black Truffles, Extravagant
Mashed, Intense
Leeks, Nutmeg
Wild Mushrooms, Thyme, Rich
Polenta, Creamy, Unique

Vegetable

Asparagus

Sugar Snap Peas
Red Cabbage
Haricot Verts
Spinach
Brussels Sprouts
Italian Green Beans
Baby Carrots
Ratatouille
Creamed Spinach
Truffled Corn

Roasted, Bright
Hollandaise, French-style
Sautéed, Crunchy
Braised
Crisp, Vibrant
Sauteed, Garlic, Shallot
Bacon, Flavorful
Sautéed, Delicious
Glazed, Sweet
Colorful
Leeks, Garlic, French Service
Creamy, Rich, French Service



Desserts, decadent

Dolce de Leche
Chocolate Cake

Caramel Mousse, Chocolate Shell
Bittersweet Chocolate Mousse, Chocolate Cake,
Kirsch Syrup, Mandarin Orange

Fruit Sorbet
French Apple Tart

Few Limits, Frozen Grapes, Fresh Mint
Puff Pastry, Granny Smith Apples, Cinnamon Ice Cream,
Sabayon

Chocolate Tulip
Tropical

White Chocolate Ice Cream, Marinated Berries
Coconut-pineapple Mousse, Ladyfingers, Papaya Compote,
Coconut Ice Cream

Cheesecake
Fruit Salad

Rich, Meringue, Raspberry Coulis
Seasonal Fruit, Mint, Minus8 Vinegar



Sweets, this is how memories are made

<i>Perfect</i>	Refreshing Fruits, Berries, Sauces Petit Cookies, Chocolate Strawberries Coffee, Tea Cinnamon Sticks, Chocolate Shavings Orange Zest, Lemon Zest
<i>Classic</i>	Refreshing Fruits, Berries, Sauces Petit Cookies, Chocolate Strawberries French Pastries, Petit Fours Coffee, Tea Cinnamon Sticks, Chocolate Shavings Orange Zest, Lemon Zest
<i>Drake</i>	Refreshing Fruits, Berries, Sauces Petit Cookies, Chocolate Strawberries French Pastries, Petit Fours 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
<i>Ice Block</i>	Antigriddle Ice Cream Popsicles, Chocolate Sauce Sprinkles, Coconut, Nuts Chef Required, Add 100
<i>Chocolate Fountain</i>	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, Carmelized Walnuts

Mesclun, Plum Tomato, Herbed Croutons, House Dressing

Buffalo Mozzarella, Tomatoes, Basil, Extra Virgin Olive Oil

Melon, Proscuitto-wrapped

Greek Salad, Romaine, Parmesan, Feta, Olives, Cucumbers,

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, Carribean-style, Black beans, Rice
Plantains
Veal, Medallions, Wild Mushroom Ragout
Chicken, Coconut-crusted, Banana-stuffed
Black Grouper, Tomato Concassé, Sliced Olives
Pork, Roasted, Cilantro, Peppers, Saffron Rice
Lobster Raviolo, 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...

Drinks, refreshing

<i>Cold Bottles</i>	Juice Snapple Iced Teas, Juices Soft Drinks, Coke Products Sparkling Mineral Water, San Pellegrino Evian Starbucks Frappuccino Skim, 2%, Whole, Chocolate Milk Red Bull
<i>Hot</i>	Coffee, Regular, Decaffeinated, Hot Teas
<i>All Day Beverage Service</i>	<i>Maximum 10 Hours</i> Hot Beverages Soft Drinks Hot Beverages & Soft Beverages
<i>Half Day Beverage Service</i>	<i>Maximum 4 Hours</i> Hot Beverages Soft Drinks Hot Beverages & Soft Drinks
<i>Spa Water</i>	Natural, Filtered, Citrus, Cucumber-mint



Bar, 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 Whiskey,
Maker's Mark Kentucky Bourbon, Canadian Club Whiskey

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



Bar, keep them happy, over 100 guests

<i>Platinum</i>	Absolut Vodka, Stolichnaya Vodka, Tanqueray 10 Gin, Bacardi Select Rum, Sauza Hornitos, Chivas Scotch Whiskey, Maker's Mark Kentucky Bourbon, Canadian Club Whiskey
<i>Executive</i>	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
<i>Domestic Beer</i>	Sam Adams Boston Lager, Bud Light, Michelob Ultra
<i>Imported Beer</i>	Heineken, Pilsner Urquell, Corona
<i>Ports</i>	Sandeman Founders Reserve, Fonseca Bin 27
<i>Cordials</i>	Kahlúa, Grand Marnier, Frangelico, Amaretto di Saronno, Bailey's Irish Cream, Chambord, Sambuca Romana
<i>Cognacs</i>	Hennessy VS, Remy Martin VSOP, Courouisier VSOP
<i>Custom Drinks</i>	Ask your catering/Event manager for Custom Beverages Designed specially for your Event



Wine, an exquisite collection

<i>Champagne</i>	Piper-Heidsieck, Reims, France G.H. Mumm Cordon Rouge, Brut, NV, France Veuve Clicquot, Yellow Label, Brut, France Moet & Chandon, Dom Perignon, France
<i>Sparkling White Wine</i>	Segura Viudas Aria Estate Brut Cava, Spain Mumm Napa Brut Prestige, Napa Valley
<i>Chardonnay</i>	Chalone Vineyard, Monterey County Kendall-Jackson, Vinter'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
<i>Sauvignon Blanc</i>	Brancott Classic, Marlborough, New Zealand Nobilo, Marlborough, New Zealand Casa Lapostollo, Chile Chateau Ste Jean, Columbia Valley, Washington St. Supery, Napa Valley Charles King, Organic, Oregon
<i>Other Whites</i>	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 Reisling, Columbia Valley, Washington St. M Riesling, Germany



Wine, an exquisite collection

Cabernet Sauvignon

Beringer Founders Estate, California
Kendall Jackson, Vinter'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, Nappa 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, Rhone Red

