Exquisite cuisine, first-class presentation and impeccable service are the essential ingredients we combine to exceed your highest expectations.
BOXED LUNCHES

EXECUTIVE BOXED LUNCHEON
Featuring Boars Head Brand Premium Meats and Cheeses

CLASSIC ITALIAN
Salami, mortadella, Bavarian ham and capicola with provolone cheese and olive tapenade on a soft onion ciabatta roll

GRILLED CHICKEN CAESAR SALAD
Seasoned grilled chicken breast fanned atop crisp romaine, tomato wedges, parmesan and croutons with creamy caesar dressing on the side

SLOW ROASTED TURKEY BREAST SANDWICH
Sliced whole turkey served on thick cut artisan harvest wheat bread with lettuce, tomato and muenster cheese

BAVARIAN HAM AND BABY SWISS
Served on a salted fresh pretzel hoagie with lettuce, tomato and red onion

PESTO CHICKEN
Grilled strips of chicken, pesto spread, roasted red peppers and provolone on a soft tomato focaccia roll

CAJUN CHICKEN BLT WRAP
Grilled sliced chicken served with crisp bacon, tomato, leaf lettuce and chipotle mayonaise

TURKEY CLUB WRAP
Smoked turkey, avocado, tomato, bacon, red onion and lettuce with boursin cheese wrapped in an extra large tomato tortilla

PORTOBELLO MUSHROOM
Marinated and grilled with roasted red peppers, cucumber, dill havarti, red onion and sprouts on thick cut sourdough

HOMEMADE PECAN CHICKEN OR ALBACORE WHITE TUNA SALAD
Served on an extra large bakery fresh croissant with sprouts and tomato

CLASSIC CHEF SALAD
Thin sliced ham, turkey, american and swiss cheeses layered over crisp greens with tomato, boiled egg and cucumber - choice of ranch or italian dressing

TRUMP TOWER
Shaved lean corned beef, stone ground mustard, baby swiss, sliced pickle, red onion and lettuce stacked between thick slices of artisan dark rye

BETTER BEEF AND CHEDDAR
Medium rare roasted beef and mild cheddar cheese with red onion, sliced tomato and lettuce on a soft French baguette

THE VIP SKYBOX

PEPPER SEARED BEEF TENDERLOIN
Fanned atop mesclun greens with grape tomato, red onion, crumbled blue cheese, balsamic vinaigrette and sliced French baguette

PAN ROASTED SALMON
With citrus dill rub aside garden vegetable cous cous salad with hints of curry, lemon and basil, sided with shaved cucumber slaw and creme fraiche

PRIME ROASTED LEG OF LAMB
Shaved and tucked into an artisan ciabatta roll with boursin cheese, red onion and micro arugula, served with marinated tomato and cucumber salad...Chef’s Choice

CITRUS GRILLED CHICKEN BREAST
Bias cut and fanned atop mesclun greens with roasted asparagus, spiced apple cranberry chutney, wedged brie cheese and harvest wheat twist

GRILLED SHRIMP BROCHETTE
Laced in papaya BBQ sauce placed atop a jalapeno and roasted corn cake with crispy jicama slaw and fresh lime wedge

Boxed Lunches
All Boxed Lunches are served with fresh fruit, side salad, dessert, condiments and disposable serviceware. Priced at $10.95 per person. Assorted canned beverages and bottled water $1.50 per person. Minimum required order ~ 15 lunches (5 of each selection) 24-hour advance notice required

All VIP meals are elegantly boxed and include fresh fruit, chef’s choice dessert and high end disposable serviceware. Priced at $16.95 per person. Minimum required order ~ 15 lunches (5 of each selection)
Deli Power Lunch

Decorative assortment of premium Boars Head brand deli fresh meats and sliced cheeses accompanied by real mayonnaise, mustards and a bountiful relish tray, as well as chef’s choice of daily dessert.

Assortment of fresh bakery breads, soft French rolls, and flaky croissants.

Choice of Two Cold Salads

- Creamy Shredded Coleslaw
- Chef’s Own Baby Red Roasted Potato Salad
- Crisp Watermelon Wedges
- Italian Pasta Salad
- Mixed Greens Salad with Choice of Two Dressings
- Zesty Marinated Vegetable Salad
- Homemade Salsa with Rustic Tortilla Chips
- Roasted Vegetable Cous Cous Salad
- Fresh Seasonal Fruit Salad
- Basket of Rustic Kettle Chips

Seasonal Fresh Fruit Display
Wedge cut including 6 fresh fruits sided with brown sugar yogurt (serves 20-25)
$60

Housemade Hummus
Olive oil, lemon and touch of oregano served with crisp pita chips (serves 20-25)
$49

Authentic Guacamole & Fire Roasted Salsa
Made traditional and fresh, served with our own tri colored tortilla chips (serves 20-25)
$75

Rustic Antipasto
A fine selection of shaved Italian meats, dry aged provolone, pepper jack, gourmet olives, roasted peppers, pepperoncini and sliced French baguette (serves 20-25)
$85

Muffaletta Miniatures
50 wedges of New Orleans favorite sandwich with olive tapenade bundled into onion ciabatta bread (serves 25-30)
$75

Turkey Bacon Swiss Croissants
24 pieces - a perfect grab and go
$65

Total deli luncheon priced at $11.95 per person
All disposable plates, napkins and serviceware included
Sandwiches may be premade and displayed on an elegant, disposable platter at an additional fee of $1.00 per person
Minimum to serve 12 guests

A La Carte Offerings

Platter of 36 Assorted Silver Dollar Sandwiches
Ham, turkey and roast beef to include horsey sauce, honey mustard and cranberry mayo
$75

Domestic Cheese Display
Assortment of five cheeses, served with grape clusters, ripe berries, brie wedge and rustic crackers (serves 20-25)
$75

Crisp Vegetable Crudite
Flowing with bright fresh cut veggies, served with ranch and roasted red pepper dips (serves 20-25)
$55

Snacks & Sweets

Breaks/Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual Bags of Rustic Kettle Chips, Pretzels or White Cheddar Popcorn</td>
<td>$1.50/each</td>
</tr>
<tr>
<td>Individual Hearty Granola Bars</td>
<td>$1.50/each</td>
</tr>
<tr>
<td>Individual Rice Krispie Treats</td>
<td>$1.50/each</td>
</tr>
<tr>
<td>Seasonal Fresh Fruit Kabobs</td>
<td>$2.00/each</td>
</tr>
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Desserts

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</thead>
<tbody>
<tr>
<td>Cream Cheese Iced Carrot Cake Squares with Walnuts</td>
<td>$15.00/doz</td>
</tr>
<tr>
<td>Super Chocolate Fudge Brownies</td>
<td>$12.00/doz</td>
</tr>
<tr>
<td>25 pieces Chocolate Dipped Pretzel Rods with Caramel and Pecans</td>
<td>$42.00</td>
</tr>
<tr>
<td>Gourmet Assortment of Iced Cupcakes</td>
<td>$33.00/doz</td>
</tr>
<tr>
<td>Chocolate Chunk Cookies - hand dipped in milk chocolate</td>
<td>$13.95/doz</td>
</tr>
<tr>
<td>Sugared Lemon Bars with Ripe Berries</td>
<td>$15.95/doz</td>
</tr>
<tr>
<td>Deconstructed Strawberry Shortcakes</td>
<td>$1.75/each</td>
</tr>
<tr>
<td>Fresh Baked Jumbo Cookie Assortment</td>
<td>$12.00/doz</td>
</tr>
<tr>
<td>Assortment of Traditional Rugalach Pastries</td>
<td>$13.00/doz</td>
</tr>
<tr>
<td>Assortment of Petite Cheesecake Rounds</td>
<td>$19.00/doz</td>
</tr>
<tr>
<td>Triangle Cut Pecan Turtle Bars</td>
<td>$15.00/doz</td>
</tr>
<tr>
<td>The VIP - an elegant assortment (48 pieces) of decorated petite mini pastries that will surely satisfy everyone (48 hours notice required)</td>
<td>$95</td>
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</table>

Beverages

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<tr>
<td>Assorted Canned Coca Cola Products (Coke, Diet Coke, Sprite)</td>
<td>$1.50</td>
</tr>
<tr>
<td>Chilled 10 oz Sparkling Perrier Water</td>
<td>$1.75</td>
</tr>
<tr>
<td>Chilled 16 oz. Spring Water Bottle</td>
<td>$1.50</td>
</tr>
<tr>
<td>Assortment of Veryfine Juice Bottles</td>
<td>$1.75</td>
</tr>
<tr>
<td>16 oz. Gatorade Bottles</td>
<td>$2.25</td>
</tr>
<tr>
<td>Sparkling White Citrus Punch</td>
<td>$1.50</td>
</tr>
<tr>
<td>Caraffes of Fresh Brewed Ice Tea or Lemonade</td>
<td>$1.50</td>
</tr>
<tr>
<td>Ice Cold Milk Chugs</td>
<td>$1.75</td>
</tr>
<tr>
<td>Douwe Egberts Gourmet Coffee Service with Cream and Sugar</td>
<td>$2.50</td>
</tr>
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</table>
## Continental Breakfast

### Board Room Breakfast
Chef’s assortment of muffins, scones, danish, croissants and select bakery items, seasonal fresh fruit display with grapes and berries, and gourmet douwe egberts coffee service with cream, sugar and sweetener
$7.95 (minimum of 15 guests)

### Energy Breakfast
Bagel bar with a variety of sliced bagels, accompanied by plain, garden veggie and strawberry cream cheese with a toaster  
Homemade crunchy granola tossed with honey, brown sugar and chocolate pieces  
Individual low fat flavored fruit yogurts and seasonal fresh fruit salad
$8.75/person (minimum of 15 guests)

### Hot Breakfast
Homemade assorted quiche wedges, country style hashbrown potatoes, bakery fresh assortment of fruit and cheese danish, and seasonal fresh fruit display
$9.25/person (minimum of 15 guests)

### The Grab and Go
Petite ham, egg and cheese croissant sandwiches, assortment of bakery fresh morning breads, individual flavored fruit yogurts and seasonal fresh fruit display
$8.95/person (minimum of 15 guests)

### Homestyle Breakfast
Scrambled eggs, bacon, sausage or ham, hash brown potatoes, assorted sliced breads with toaster, peanut butter, jams, butter and carafes of Florida orange juice
$10.95/person (minimum of 15 guests)

### A La Carte Offerings

#### COLD
- Classically made deviled eggs  
  $14.00/per dozen
- Chef’s daily assortment of muffins, scones, danish, croissants or select bakery items  
  $2.95/per
- Sliced bagels with plain, garden veggie and strawberry cream cheeses accompanied by a toaster  
  $2.95/per
- Assortment of sliced breakfast morning breads and rugaluch pastries  
  $2.95/per
- Seasonal fresh fruit display with grape clusters and whole berries  
  $2.50/per
- Individual flavored fruit yogurts (low fat)  
  $1.50/per
- Homemade Great Plains granola sided with vanilla yogurt  
  $2.25/per
- Chilled seasonal fresh fruit salad  
  $1.75/per
- Bakery fresh iced cinnamon rolls  
  $2.50/per
- Homestyle assorted quiche wedges  
  $3.50/per
- Mini breakfast burritos rolled with egg, cheese and pico de gallo  
  $3.75/per
- Mini omelets folded with cheddar and jack cheese  
  $2.95/per
- Homemade shredded potato pancakes with sour cream and apple sauce  
  $2.75/per
- Bananas foster (OR) apple pie french toast  
  $2.50/per
- Mississippi bacon (OR) fresh sausage links  
  $2.50/per
- Fluffy grade A scrambled eggs  
  $3.25/per
- Homemade corned beef hash with lean corned beef and yukon gold potato  
  $4.25/per
- Fluffy grade A scrambled eggs  
  $3.25/per
- Homestyle assorted quiche wedges  
  $3.50/per
- Mini breakfast burritos rolled with egg, cheese and pico de gallo  
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  $4.25/per

#### HOT
- CBR morning skillet with hash browns, fluffy eggs, diced ham and grated cheddar  
  $4.95/per
- Petite ham, egg and cheese croissant sandwich  
  $2.75/per
- Fluffy grade A scrambled eggs  
  $3.25/per
- Homestyle assorted quiche wedges  
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- Homemade corned beef hash with lean corned beef and yukon gold potato  
  $4.25/per

#### Beverages
- Gourmet Douwe Egberts - regular and decaffeinated coffee with half and half, sugar and sweetener  
  $2.50/per  
- Assortment of Veryfine juice bottles  
  $1.75/per  
- Carafes of Florida orange juice  
  $1.25/per  
- 16 oz. chilled bottled water  
  $1.50/per  
- Starbucks chilled, bottled frappucino  
  $2.75/per
<table>
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| **Summer BBQ**   | Hand-pulled BBQ pork smothered in our own BBQ sauce  
|                   | Crisp jicama slaw, chilled watermelon wedges and fresh split top buns  
|                   | $8.95/person  
| **Greek Isles**   | Mediterranean marinated chicken breast with kalamata olives and roasted red peppers  
|                   | Greek chop salad with feta and house dressing, accompanied by warm pita wedges and fresh hummus  
|                   | $9.95/person  
| **Chicago Style** |  
|                   | 1/4 lb. Char grilled fresh burgers with sliced cheese and all the fixings and grilled bratwurst simmered in beer and onions  
|                   | Split top buns, creamy cole slaw and kettle chips  
|                   | $9.95/person  
| **Midwest Pot Roast** | Braised with wedge potatoes, celery, onions and carrots  
|                   | Sided with buttered ribbon pasta, artisan sourdough bread and whipped butter  
|                   | $9.50/person  
| **Bistro Grilled Chicken** | Fine herbs, lemon and olive oil drizzle with rice pilaf and sugar roasted carrot wedges  
|                   | Served with tomato focaccia bread  
|                   | $9.75/person  
| **Chicken Pot Pie** | Roasted chicken, diced vegetable and potato folded in white gravy, topped in puff pastry  
|                   | Traditional spinach salad with poppyseed dressing  
|                   | $9.25/person  
| **Picnic Anytime** | Crispy honey stung fried chicken  
|                   | Creamy redskin potato salad, chop salad with Italian vinaigrette, and knot rolls with herb whipped butter  
|                   | $8.95/person  
| **Lunch on the Lighter Side** | Petite turkey club wraps and homemade tuna salad  
|                   | Baby greens and miniature croissants, pesto garden pasta salad, and seasonal fresh fruit salad  
|                   | $9.50/person  
| **Board Room** | Assorted silver dollar sandwiches with signature sauces  
|                   | Crisp vegetable tray with roasted red pepper and ranch dips, fresh fruit display and domestic cheese and cracker display  
|                   | $9.75/person  
| **Prairie State** | Herb roasted pork loin with natural gravy  
|                   | Homemade whipped potatoes, buttered green beans, mixed greens salad with two dressings and bakery fresh pretzel rolls with butter  
|                   | $11.25/person  
| **Classic Favorites** | Chicken and vegetable kabobs brushed with pesto butter  
|                   | Rice pilaf, mixed greens salad with raspberry vinaigrette and wedged tomato focaccia bread  
|                   | $10.50/person  
| **Little Italy** | Chicken vesuvio with light garlic wine sauce and eggplant parmesan with marinara sauce and grated mozzarella  
|                   | Wedged cut vesuvio potatoes, fire and ice salad with wine ripened tomato and purple onion, served with parmesan garlic bread  
|                   | $11.95/person  
| **South of the Border** | Seasoned ground beef and fajita style chicken  
|                   | Spanish rice, black bean and roasted corn chopped salad, flour tortilla shells, fire roasted salsa, sour cream, grated cheddar and crisp hand cut tortilla chips  
|                   | $10.95/person  
| **Country Comfort** | Parmesan crusted chicken breasts with honey dijon  
|                   | Sautéed green beans, garlic and herb roasted potatoes, traditional spinach salad, and fresh baked rolls with herb whipped butter  
|                   | $10.75/person  
| **Viva Italiano!** | Penne pasta with Italian sausage and peppers, and homemade Italian beef with stewed peppers, mozzarella and giardiniera  
|                   | Served with classic caesar salad and hinged Italian bread  
|                   | $10.75/person  
| **Smoked Chicken Rigatoni** | Smoked chicken and rigatoni pasta with sliced portobello mushrooms in a chipotle cream sauce  
|                   | Served with Italian chopped salad, bakery fresh rolls and whipped butter  
|                   | $9.95/person  
| **Southwest Steak Salad** | Marinated flank strips, roasted corn relish, chopped romaine, avocado and spicy ranch  
|                   | Guacamole, tri color chips, oven roasted potato salad with chipotle mayo, scallions and red pepper  
|                   | $10.95/person  
| **Almond Crusted Tilapia** | Oven roasted with lemon caper butter, steamed red skin potato wedges, basil cut stir fried vegetables and soft wheat rolls with butter  
|                   | $10.95/person  
| **Perfect Parmesan** | Tender chicken, marinara, parmesan, and grated mozzarella  
|                   | Roasted potato wedges, bruschetta pasta salad, herb focaccia bread and pesto dipping oil  
|                   | $11.50/person  
| **Handmade Ravioli** | Filled with spinach, portobello, and three cheese blend topped with sautéed grape tomatoes and white wine beurre blanc  
|                   | Fresh green beans almondine, grilled chicken caesar salad with dressing, parmesan and croutons  
|                   | $10.50/person  
| **Steakhouse** | Choice sirloin of beef au jus, oven roasted and sliced thin  
|                   | Creamy homemade mac and cheese au gratin, wedge cut steak fry potatoes, sliced french bread and butter served with iceburg wedge salad and ranch dressing  
|                   | $11.95/person  
| **Traditional Beef Lasagna** | Pasta sheets layered with meat sauce and grated three cheese blend  
|                   | Vine ripened tomato and fresh mozzarella caprese salad, grilled zucchini planks and parmesan garlic bread  
|                   | $9.95/person  

Minimum to serve 15 guests  
Inclusive of disposable place setting items
**Choice of Entrées**

**Prime Hanger Steak Brochette**  
Char-grilled with sweet onions, peppers and mushroom

**Almond Crusted Tilapia**  
Oven roasted and served with lemon caper butter

**Chicken Mediterranean**  
Char-grilled chicken breast with feta cheese, kalamata olives, roasted red peppers, capers, pine nuts and a lemon-herb beurre blanc

**Classical Chicken Marsala**  
Accompanied by sautéed mushrooms

**Pork Tenderloin Medallions**  
Center cut portions, pan seared with roasted apple chutney

**Thai Shrimp Stir Fry**  
Tiger shrimp, snow peas, carrots, napa cabbage, red pepper and shiitake mushrooms in a basil and sweet chili ginger sauce

**Grilled Boneless Breast of Chicken**  
With sundried tomato cream sauce

**5 oz. Prime Bistro Hanger Steak**  
Tender cut and chargrilled with oven dried roma tomatoes and scallion compound butter

**8 oz. Fresh Chicken Airline Breast**  
Oven seared, enveloped with lean shaved prosciutto and laced in a smooth fine herb demi cream sauce

**Chicken Picatta**  
One of our favorites, served with capers, lemon and white wine beurre blanc

**Classic London Broil**  
Perfectly marinated, char grilled and thinly sliced, served medium rare with a rich bordelaise sauce

**Gourmet Quattro Formaggio Ravioli**  
Roasted eggplant and tomato ratatouille

**Fresh Filet of Salmon**  
Hand cut and broiled to perfection served in a light lemon saffron cream

**Choice of Vegetable**

- Sugar roasted carrots
- Sunburst vegetable melange
- Broccoli & cauliflower with drawn butter
- Buttered sweet corn with roasted red pepper
- Sauteed green beans with almonds
- Fresh bias-cut stir-fry vegetables
- Parmesan crusted zucchini planks

**Choice of Starch**

- Red roasted garlic & herb potatoes
- Classic rice pilaf
- Homemade whipped potatoes with butter & sour cream
- Tri-color rotini pasta with parmesan and butter
- Brown sugar roasted sweet potato wedges
- Baked ziti pasta with chunky tomato sauce
- Parsley & butter steamed new potatoes
- Chef’s homemade mac and cheese
- Brown butter herb spaetzle

**Choice of Salad**

- Melange of mixed greens with choice of two dressings
- Classic caesar salad with parmesan, croutons and homemade dressing
- Traditional spinach salad with poppyseed dressing
- European cucumber, cherry tomato and red onion salad
- Roasted vegetable cous cous salad
- Iceberg wedge salad with bacon, tomato & blue cheese crumbles

Complete menu includes assortment of bakery-fresh rolls with herb whipped butter.

Price Per Person with Two Entrée Selections ........$17.95

Upgraded disposable serviceware with Reflections flatware (per person) ..................$1.25

Price excludes service, rental, beverages and dessert.

Minimum to serve 15 guests