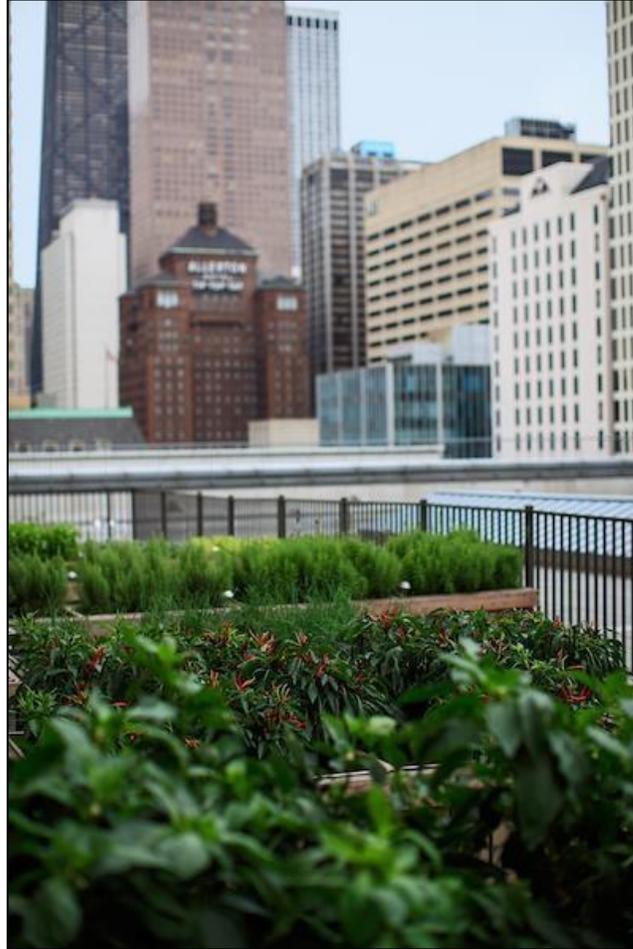




MARRIOTT  
CHICAGO DOWNTOWN  
MAGNIFICENT MILE



# EVENTS MENU

 **meetings imagined**  
PEOPLE INSPIRED. MARRIOTT DELIVERED.

# plated breakfast

all plated breakfasts include yogurt/granola parfait, orange juice, starbucks coffee (regular and decaffeinated), assorted tazo teas

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## healthy farmers frittata | 45

egg whites, spinach, mushrooms, leeks, goat cheese, blistered tomatoes, roasted potatoes, chicken sausage

## classic all american breakfast | 46

scrambled cage free eggs, crispy bacon or house made breakfast sausage, o'brien breakfast potatoes, rooftop garden herbs

## eggs benedict | 49

poached cage free egg, house made canadian bacon, traditional hollandaise, sautéed spinach, lyonnaise potatoes

## high performance breakfast quiche | 49

local kale & goat cheese quiche, house made chicken sausage, roasted cherry tomatoes, fingerling potatoes

## plated breakfast enhancements

*upgrade your breakfast experience with one of these innovative additions*

individual fruit & yogurt parfait, agave nectar, roof top mint | 6

signature house made almond croissant, local raspberry preserves | 5

individual cinnamon monkey bread, bourbon caramel drizzle | 5

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

meetings  imagined

# continental breakfasts

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## continental breakfast | 46

market style seasonal fresh fruit  
assorted yogurts & cottage cheese  
daily selection of breakfast pastries, breakfast breads, butter, margarine, preserves and jams, local honey,  
assorted selection of breakfast cereals, milk  
chilled fruit juices (orange, cranberry)  
starbucks coffees (regular and decaffeinated)  
assorted taza teas

## healthy start continental breakfast | 50

market style seasonal fresh fruit  
assorted yogurts & cottage cheese  
hard boiled eggs  
steel cut oatmeal, brown sugar, raisins, pecans, dried cherries, rooftop honey  
blueberry and bran muffins, butter, house-made jams, local honey  
assorted selection of breakfast cereals, milk  
chilled fruit juices (orange, cranberry)  
starbucks coffees (regular and decaffeinated)  
assorted taza teas

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# buffet breakfasts

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## early morning fit breakfast | 58

individual house made fruit smoothies – wild berry and kale-green apple  
market style seasonal fresh fruit  
assorted yogurts and cottage cheese  
chia seed parfaits with coconut milk, tropical fruits  
steel cut oatmeal with brown sugar, raisins, pecans, dried cherries, local honey, organic agave nectar  
individual egg white frittata – tomato pico de gallo, roasted jalapeño, cheddar cheese, fire roasted salsa  
chicken sausage or turkey bacon  
avocado toast – toasted multigrain bread, mexican grilled corn, smoked paprika, queso fresco, cilantro, lime  
chilled fruit juices (orange, cranberry)  
starbucks coffees (regular and decaffeinated) assorted taza teas

## mag mile breakfast buffet | 58

market-style seasonal fresh fruit  
assorted yogurts and cottage cheese  
scrambled cage free eggs, fire roasted salsa, shredded cheddar cheese  
crispy hickory smoked bacon and signature house made breakfast sausage or chicken sausage  
oven roasted o'brien breakfast potatoes, roof top herbs  
selection of our house made breakfast pastries, muffins, breads, butter, preserves and jams, local honey  
chilled fruit juices (orange, cranberry)  
starbucks coffees (regular and decaffeinated) assorted taza teas

## gold coast breakfast buffet | 60

individual seasonal fruit salad, agave nectar, roof top mint  
individual fruit & yogurt parfaits with honey almond granola  
assorted yogurts and cottage cheese  
farmers scrambled egg whites, spinach, leeks, farmers cheese, cherry tomatoes, chicken sausage  
lyonnaise potatoes, caramelized onions with roof top herbs  
steel cut oatmeal, brown sugar, raisins, pecans, dried cherries, local honey, organic agave nectar  
selection of our house made breakfast pastries, breads butter, preserves and jams, local honey  
chilled fruit juices (orange, cranberry)  
starbucks coffees (regular and decaffeinated) assorted taza teas

\*prices per person

\*\*an additional labor fee of 150 will be charged for buffets under 20 people

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# buffet breakfast action stations

bring the action of the kitchen into your event with one of these delicious stations

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## pancake station | 9

traditional buttermilk pancakes  
lemon ricotta pancakes  
blueberries, chocolate chips  
burton's maple syrup, berry compote  
local honey, organic agave nectar, whipped butter

## french toast station | 9

selection of traditional brioche and crunchy  
burton's maple syrup, berry compote  
local honey, organic agave nectar, whipped butter

## smoothie station | 9

healthy variation of seasonal fruits and vegetables  
protein enriched options

## hash station | 15

magmle hash: braised short rib, red bliss potatoes,  
spinach, caramelized onions, smoked cheddar  
gold coast hash: lump crab, sweet potato, leeks,  
roasted peppers, mozzarella cheese  
pilsen hash: pulled pork, yukon gold, black beans,  
pico de gallo, queso fresco, roasted jalapeños

## cage free egg omelet station | 15

spinach, tomatoes, onion, asparagus, jalapeños  
bell peppers, mushrooms, arugula, kale, olives  
tomatillo and tomato salsas  
ham, bacon, sausage, chicken sausage  
cheddar, swiss, mozzarella, feta cheeses

## compart thick cut "bacon" | 12

pork belly carved to order bourbon maple glaze  
wisconsin cheddar grits

## house-made sausage | 13

house-made kielbasa/cheddarwurst sausages fresh  
baked cinnamon rolls

## sweet and savory crepe station | 14

strawberry mascarpone, sabayon sauce  
prosciutto ham and gruyere, béchamel sauce  
chicken tinga and queso fresco, fire roasted salsa

\*prices per person

\*\*minimum of 20 guests, attendant required for each action station, 175 per attendant

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# buffet breakfast enhancements

a selection of popular buffet add-ons to elevate your morning dining experience

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- individual greek yogurts, assorted flavors | 7
- assorted selection of breakfast cereals, milk, | 4
- individual cottage cheese | 7
- chicken apple sausage or chicken fennel sausage | 7
- house-made black pepper-sage sausage or crispy hickory smoked bacon | 8
- scrambled eggs (cage free, eggs whites or egg beaters) | 8
- wisconsin cheddar grits | 8
- individual house-made fresh fruit parfaits | 8
- individual seasonal vegetable quiche | 8
- individual quiche lorraine | 8
- steel cut oatmeal bar with brown sugar, raisins, pecans, dried cherries, rooftop honey | 8
- buttermilk pancakes, indiana maple syrup, berry compote, organic agave nectar, whipped butter | 8
- french toast, indiana maple syrup, berry compote, organic agave nectar, whipped butter | 9
- lox and bagel display (minimum 20 people), cold smoked salmon, plain and wheat bagels, whipped cream cheese, diced red onion, capers, egg, cornichons, lemon | 9
- sliced cured meats with assorted cheeses | 9
- hard boiled cage free eggs (per dozen), pickled vegetables, assorted local hot sauce bar | 72
- freshly baked nutella filled croissants (per dozen) | 60
- artisan bagels, assorted flavors (per dozen), butter, cream cheese | 60
- breakfast sandwich (per dozen), english muffin, scrambled eggs, house canadian bacon, cheddar cheese | 108
- breakfast burritos (per dozen), flour tortilla, scrambled eggs, black beans, queso fresco, salsa, cilantro crema | 108
- egg white wrap (per dozen), fresh mozzarella, marinated tomatoes, basil on spinach tortilla | 108
- chicago breakfast sandwich (per dozen), house made bacon, cage free eggs, local cheddar, brioche roll | 108

\*prices per person, unless otherwise noted

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# specialty breaks

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## trail mix trio | 25

*meetings imagined produce or purpose*

morning mix – yogurt covered pretzels, banana chips, granola, dried cranberries, pistachios

gluten free mix – rice chex, gluten free pretzel, honey roasted peanuts, dehydrated blueberries, yogurt raisins

sweet & salty mix – pretzels, salted cashews, chocolate chips, peanut butter chips, granola, banana chips

## cookies and milk | 25

assorted fresh baked cookies served warm

selection of farm fresh dairy milk (chocolate, whole milk, 2%, almond milk)

whole fresh fruit

## chips and dip | 25

roasted garlic hummus, fire roasted salsa, black bean 7-layer dip, french onion dip

crispy pita chips, spiced tortilla chips, house potato chips, carrot and celery sticks

## bee happy | 25

rooftop honey lemonade, mini honey crème brulee, rosemary-honey shortbread cookies, honey roasted nuts

pulled honey bbq chicken sliders, ice box pickles, on corn duster rolls

\$1 from every bee happy break will go to support children's miracle network and the ann & robert h. lurie children's hospital



Children's  
Miracle Network  
Hospitals



Ann & Robert H. Lurie  
Children's Hospital of Chicago

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# specialty breaks

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## tea spoons | 25

assorted tazo teas

tea sandwiches: cucumber and cream cheese on white, smoked salmon on pumpernickel, egg salad on wheat

seasonal scones with lemon curd and jam, chai tea cookies

## afternoon social | 30

warm baked brie with puff pastry and raspberry jam, dried fruits, toasted baguette

chilled blue lump crab dip, crispy pita chips

chilled spinach and artichoke dip, rosemary and asiago lavosh chips

warm chorizo queso fundido, spiced tortilla chips

carrot and celery sticks

## superfoods | 25

pomegranate tonic smoothies

antioxidant shooters, blueberry and dark chocolate bark

power parfaits – yogurt, millet, sweet potato, almonds, chick peas, blueberries, grapes, organic greens, chia seeds

## mezze break | 29

marinated olives, feta cheese, warm greek cheese saganaki with flat bread, baba ghanoush, grilled pita bread

warm green garlic falafel with tzatziki, fresh and roasted vegetables

## sweet and salty bar | 27

sweet and salty trail mix in individual bags

nutella-filled banana éclair drizzled with salted caramel

pimento cheese deviled eggs

white chocolate, berry, nut bark

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# specialty breaks

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## pub break | 29

bavarian pretzels brushed with butter, smoked gouda beer fondue dip  
beer battered onion rings, hot sauce aioli, landjager smoked summer sausage  
salt and vinegar chips, house pickled vegetables, local filbert's root beer and cream soda

\*prices per person

\*prices based on 30 minutes of service

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# specialty breaks

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## a la carte beverages

house made lemonade | 92

fruit punch | 92

revolution iced tea | 92

orange juice | 110

starbucks coffee (regular and decaffeinated) | 150

assorted taza teas | 150

\*prices per gallon

milk (skim, 2%, whole, chocolate, soy, almond) | 5

bottled iced tea | 7

non-sparkling mineral water | 6

assorted pepsi-cola regular and diet soft drinks | 7

assorted non pepsi-cola products | 8

assorted chilled bottled juices | 8

sparkling mineral water | 7

nostalgic soda | 8 power energy drinks | 9

coffee per person/per 30 minutes | 10

coffee, assorted pepsi-cola regular and diet soft drinks per person/per 30 minutes | 15

\*priced individually

½ day package - \$40

full day package - \$80

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# specialty breaks

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## a la carte snacks

cheddar or berry scones | 60

homemade pastries - breakfast breads, assorted muffins or croissants, whipped butter, preserves & jams | 60

coconut macaroons, chocolate-dipped | 60

assorted bagels, assorted cream cheese | 60

chocolate fudge brownies or blondies | 60

chef's selection of miniature pastries | 60

freshly baked cookies | 60

\*prices per dozen

fresh whole fruit | 4

assorted candy bars | 5

granola bars / energy bars | 6

assorted naked juices | 6

assorted dry cereals, bananas, raisins, milk | 6

individual fruit and yogurt parfaits with honey almond granola | 6

assorted haagen-dazs ice cream bars | 8

rooftop honey roasted peanuts, rosemary almonds, maple walnuts | 9

\*priced individually

assorted dry snacks: pretzels, mixed nuts, potato chips, tortilla chips, french onion dip and salsa | 20

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# cold plated luncheons

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**all salads include iced tea, bread, house made soup, and chef's selection of dessert**

## **grilled chicken caesar salad | 52**

sweet gem lettuce, grilled marinated chicken breast, house made caesar dressing, crispy bread shards, shaved grana cheese, roasted roma tomatoes

## **kale and chicory chicken salad | 52**

chicken breast, parmesan tuille, local summer stone fruit, roasted tomatoes, peppadew peppers, focaccia bread shards, pecorino vinaigrette

## **farmers chicken salad | 52**

farmer's lettuce, grilled chicken, crispy fried onions, radicchio, brioche breadcrumbs, shaved local vegetables, cucumber, green goddess vinaigrette

### **enhancements**

grilled 4oz. hanger steak | 9 per person

grilled 4oz. salmon | 7 per person

grilled 4oz. shrimp | 7 per person

**all sandwiches served with iced tea, house made soup, house made potato chips, pasta salad, and plated dessert option**

## **grilled vegetable wrap | 50**

grilled vegetables, roasted pepper hummus, mixed greens, cilantro-mint chutney, spinach tortilla

## **albacore tuna salad sandwich | 50**

iceberg lettuce, tomato, frisee, herb focaccia

## **roasted turkey breast | 55**

basil mayo, bacon, local tomato, iceberg lettuce, cranberry walnut bread

## **roasted beef | 55**

chive-horseradish cheese, caramelized onions, dijonnaise, butter lettuce, pretzel roll

## **half sandwich and soup combo plate | 55**

choose from any sandwich listed, served with chef's selection of seasonal soup, house made potato chips, pasta salad, dessert

\*prices per person

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# hot plated luncheons

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## **chef's seasonal soup**

choice of tomato basil, broccoli cheddar, potato leek, clam chowder, tortilla soup, french onion soup

## **spinach salad**

crispy chickpeas, bacon cracklings, goat's cheddar, heirloom tomatoes, raspberries, red onion, maple vinaigrette

## **cobb wedge**

iceberg wedge, bacon, roasted garden tomatoes, red onion, blue cheese crumbles, shaved egg, avocado, green goddess dressing

## **farmer's greens**

farmer's choice lettuce, goat cheese, fresh berries, heirloom tomatoes, summer stone fruit, candied pecans, herb balsamic vinaigrette

## **caesar salad**

gem lettuce, shaved grana, roasted roma tomatoes, bread shards, house-made caesar dressing

# hot plated luncheons

all plated luncheons include iced tea, bread, house made soup or salad, selection of plated dessert

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## roasted cauliflower steak | 60

herb quinoa, wilted seasonal greens, sesame crumble, vadouvan aioli

## ricotta gnocchi | 60

local vegetables, salsa verde, shaved grana cheese, roasted pearl onions, basil oil

## grilled chicken breast | 64

crispy fingerlings, sautéed greens, cherry tomatoes, parsley spiked jus

## roasted chicken tandoori | 64

harissa and yogurt marinated, chickpeas, roasted peppers and cauliflower, lime, yogurt sauce

## pan seared atlantic salmon | 66

pea risotto, crispy leeks, local kale and summer bean sauté, tomato gastrique

## miso glazed bass | 68

okinawan sweet potato smash, edamame and farro succotash, baby bok choy, miso butter sauce

## grilled ny strip steak | 69

polenta cake, roasted broccolini, baby carrots, crispy leeks, horseradish demi

## grilled filet of beef | 70

roasted fingerling potatoes, ratatouille, pickled mustard seeds, bordelaise

## plated desserts

**lemon meringue tart-** curd, toasted meringue, berries, raspberry coulis

**ricotta cheesecake-** blueberry compote, lemon mousse

**greek yogurt tart-** fresh berries, crispy meringue, strawberry gel

**chocolate cherry almond tart-** baked almond cream and cherry tart, toasted almonds, whipped cream

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# buffet luncheons

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## grant park deli buffet | 67

chefs suggested soup pairing: rosemary chicken noodle soup

baby lettuce, apple, cranberry, spiced pepitas, creamy maple dressing

chicago chopped salad – iceberg and romaine lettuce, blue cheese, bacon, tomatoes, green onions, radicchio, simple vinaigrette

sweet coleslaw, parmesan potato salad, albacore tuna salad

butcher shop roasted meats: roasted turkey, brined corned beef, honey ham

sliced italian provolone, local cheddar cheese, swiss cheese

market fresh vegetable accompaniments: farm tomatoes, crisp lettuce, thinly sliced onions, artisan pickles

mayonnaise, artisan mustard, horseradish spread

house-made herb potato chips and bbq chips

artisan breads, petite rolls

cupcakes and cookie bars:

vanilla bean cupcakes, double chocolate cupcakes, apple crumb bar, lemon bar

starbucks coffees (regular and decaffeinated) assorted tazo teas, iced tea

## chefs suggested hot sandwich | 7

*choose from pre-made:*

bbq pulled pork, house made chipotle bbq sauce, crispy onions, brioche bun

black bean and quinoa burgers, tomato, smashed avocado, whole grain roll

breaded chicken cutlet, bacon, tomato aioli, sliced tomatoes, herb focaccia roll

hot beef and cheddar, caramelized onions, peppers, cheese sauce, italian roll

\*prices per person

\*\*an additional labor fee of 150 will be charged for buffets under 25 people

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## CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

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# buffet luncheons

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## lincoln park sandwich buffet | 69

chefs suggested soup pairing: andouille, white bean and kale soup  
arugula, frisee, bacon, blue cheese, radish, fine herbs, roasted shallot vinaigrette  
quinoa tabbouleh, grapes, mint, parsley, endive, tomatoes  
farmer's lettuce, radicchio, carrots, ricotta salata, puffed farro, rooftop honey vinaigrette  
roasted beef sandwich with horseradish cheese, arugula, dijonnaise, pretzel roll  
grilled chicken, kale pesto, oven dried tomatoes, soft mozzarella, onion roll  
albacore tuna salad, celery, onions, pickles, frisee, on herb focaccia  
roasted vegetable wrap, mixed greens, red pepper hummus, evoo, spinach tortilla  
local icebox pickles  
house-made herb potato chips and bbq chips  
oatmeal cream pies, red velvet whoopee pies, salted caramel brownies  
starbucks coffees (regular and decaffeinated) assorted tazo teas, iced tea

## chefs suggested hot sandwich | 7

hot pastrami, whole grain mustard, slaw, marble rye  
turkey rubeen, thousand island, swiss, rye bread  
italian panini, salami, capicola, roasted peppers, provolone, tomato mayo, focaccia

## asian flare | 70

chefs suggested soup pairing: chicken egg drop soup, crispy wontons, green onion  
sprout salad, tri colored peppers, snow peas, sesame cilantro vinaigrette  
lo mein salad, cabbage, onion, peanut, ginger soy dressing  
vegetable lumpia - fried spring rolls, chili sauce  
szechuan glazed chicken stir-fry, pan fried noodles, shoyu glaze  
basil gingered white fish, chard green beans, sweet miso sauce  
pepper steak, black mushroom, bamboo shoots, spicy sauce, jade rice  
hong-kong vegetables; a stir fry of bok choy, carrot, onion, pepper, mushrooms, chili, garlic, ginger  
green tea crème brulee / coconut verrine with mango gelee / almond cookies  
tazo teas, ice tea

\*prices per person

\*\*an additional labor fee of 150 will be charged for buffets under 20 people

# buffet luncheons

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## **taylor street italian buffet | 72**

chefs suggested soup pairing: white bean and kale minestrone  
radicchio salad, artichoke, cucumber, onion, tomato, italian herb vinaigrette  
fresh mozzarella, mighty vine tomatoes, torn basil, balsamic drizzle  
roasted herb chicken, creamy mushroom marsala sauce  
sicilian baked market fish, cipollini, olives, parsley, white wine sauce  
house made rotini pasta, sundried tomato, fennel, basil, garlic cream  
olive oil roasted smashed fingerling, rosemary and oregano  
roasted cauliflower, chili flakes, fresh herbs, garlic  
flourless espresso bites, mini cannoli / sabayon cream with fresh fruit  
starbucks coffees (regular and decaffeinated) tazo teas, iced tea

## **chefs suggested enhancements | 8**

house-made italian sausage, roasted peppers, grilled onions  
hand rolled stromboli with spinach, garlic, ricotta, chili flakes  
hand rolled stromboli with pepperoni, mozzarella cheese, marinara sauce

## **the pilsen mexican buffet | 72**

chefs suggested soup pairing: traditional posole soup, tender pork, hominy, fragrant broth  
south of the border caesar, romaine, manchego, achiote croutons, chipotle caesar dressing  
black bean salad, tomatoes, fresh cilantro, radish, queso fresco, ancho chili orange dressing  
taco selections: (choose 3 options) | **additional add-on | 5**  
*ranchero chicken tacos / al pastor pork and pineapple / beer marinated steak tacos / achiote spiced shrimp*  
*vegetarian tacos, corn, onions, poblanos, tomatoes, squash, zucchini, mushrooms*  
spanish rice cooked with chunky tomatoes, vegetable broth, chopped onion  
boracho ("drunk") beans local corn tortillas  
accompaniments to include: pico de gallo, fire roasted tomato salsa, tomatillo salsa, crema, guacamole,  
shredded cabbage, cilantro, onion, lime wedges, shredded cheddar cheese, queso cotija, roasted jalapenos  
coconut pudding (gf,df) spiced chocolate tart, mexican cookies  
starbucks coffees (regular and decaffeinated) tazo teas, iced tea

## **chefs suggested enhancements | 8**

quesadillas - shredded cheese blend, lime crema and spiced salsas  
albondigas soup, cilantro, tortilla chips  
chicken enchiladas, corn tortillas, red chili sauce  
hot tamales: pork, chicken and beef  
whole pig "carnitas" (minimum 40 people – 30 pound pig) | 750

\*prices per person

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## **CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# buffet luncheons

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## **greek town buffet | 72**

chefs suggested soup pairing: traditional avgolemono - chicken and lemon rice soup  
mediterranean baba ghanoush, roasted garlic hummus, warm pitas, cucumbers, carrots, garden vegetables  
dolmades: grape leaves stuffed with rice, tomato, onions, lemon  
classic greek salad with cucumbers, tomatoes, feta, red onions, olives, red wine vinegar, extra virgin olive oil  
chicken souvlaki, herb rice, tzatziki – cucumber yogurt sauce  
traditional shaved lamb gyros, red onion, tomato, mini pita bread  
roasted white fish, parsley, lemon, olive oil, green olives  
greek fries: roasted potato wedges, lemon juice, oregano, topped with feta cheese  
briami: roasted mixed vegetables, olive oil  
baklava / lemon rosemary crumb cakes / almond cookies  
starbucks coffees (regular and decaffeinated) assorted tazo teas, iced tea

## **chefs suggested enhancements | 8**

beef stifado – greek beef stew  
kreatopita – lamb and pork pie, flaky puff pastry, rice, tomato  
pastitsio – greek baked pasta, béchamel sauce, ground beef  
moussaka – ground beef, sliced eggplant, rich béchamel

## **mid-western american buffet | 72**

chefs suggested soup pairing: summer garden vegetable minestrone soup, local grana cheese, house pasta  
farmers salad: local lettuces, sweet cherry tomatoes, cucumbers, shaved onion, carrot, house ranch dressing  
dijon sweet potato salad, green onions, celery, sour cream  
roasted beet and spinach salad, shaved carrots, maple pecans, verjus vinaigrette  
grilled butcher steak, caramelized onions and mushrooms, mag mile steak sauce  
seared lake salmon, grilled summer squash, lemon herb olive oil  
herb grilled chicken breast, summer beans and fennel, garlic herb jus  
herbed wild rice and mushroom pilaf, roasted broccolini  
cherry cobbler, lemon berry parfait, chocolate meringue tart  
starbucks coffees (regular and decaffeinated) assorted tazo teas, iced tea

## **chefs suggested enhancements | 8**

sliced rosemary pork, black eyed pea relish  
red wine braised short ribs, creamy cheddar grits  
hot smoked salmon, cranberry bean ragout

\*prices per person

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# dinner starters

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## **chef's house-made pasta starter**

collaborate with the chef to create a seasonal pasta starter hand crafted just for your event.

## **chef's suggested soups**

beef bouillon en croute with truffle potato dumplings, mirepoix and caramelized pearl onions  
lobster bisque, sherry, lemongrass, lobster roe, radish salad  
farmer's tomato and roasted fennel bisque, bruschetta, pesto crouton, micro basil  
local potato and braised leek soup, gruyere cheese baguette, micro herbs, crispy leeks

## **crispy polenta cake**

roasted local squash ragu, tomato jam, herb pesto add crumbled house italian sausage | 5

## **blue lump crab cake**

warm heirloom tomato salad, summer stone fruit salsa, citrus butter sauce

## **tomato mozzarella**

italian burrata cheese, arugula, frisee, summer tomatoes, basil oil, pickled red onions

## **farmer's greens**

farmer's choice lettuce, shaved vegetables, mighty vine tomatoes, toasted brioche croutons, green goddess vinaigrette

## **fig and prosciutto**

purple endive, goat cheese mousse, all spice vinaigrette

## **classic caesar salad**

gem lettuce, shaved grana, toasted baguette, marinated roma tomatoes, kalamata olives, house caesar dressing

## **chefs suggested table enhancements | 8**

citrus marinated olives with feta cheese  
upgraded bread service with local honey comb and sea salt butter  
roof top garden pickled vegetables and local cheese display

\*prices per person

# plated dinners

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**herb seared chicken breast | 89** barbequed carrots, local grains, smoked tomato gastrique

**roasted chicken | 89** crispy polenta cake, cherry gastric, braised spinach, caramelized cipollini onions

**iron seared lake salmon | 87** yukon gold potato puree, roasted baby squash, summer corn chow chow, romesco sauce

**spiced baked cod | 90** braised chickpea ragout, herb salad, roasted cauliflower, lemon jus

**roasted local whitefish | 88** savory cheddar grits, braised spinach and kohlrabi, corn and cherry succotash

**cabernet braised short rib | 90** mighty vine tomato risotto, crispy brussel sprouts, parmesan

**grilled filet of beef | 105** 8 oz filet, bacon jam, crème fraiche whipped potatoes, wilted kale, baby carrots, peppercorn demi

**four cheese ravioli | 80** carrot top pistou, roasted carrots, basil crumbs, chile oil

**roasted leek steak | 80** white bean cassoulet, pickled fresnos, braised endive

## **chefs suggested duo enhancements for the dish:**

lemon herb grilled jumbo prawns, citrus butter sauce | 12

griddled 4oz. salmon, summer corn chow chow | 10

north atlantic 4 oz. roasted lobster tail, drawn butter | 20

iron seared 4oz. sirloin steak, mag mile steak sauce | 15

grilled 4oz. filet mignon, béarnaise sauce | 20

# plated desserts

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## **pistachio raspberry layer cake**

pistachio dacquoise, vanilla mousse, and raspberry layer cake, whipped cream, toasted pistachios

## **lemon meringue tart**

lemon curd, toasted meringue, berries, raspberry coulis

## **ricotta cheesecake**

blueberry compote, lemon mousse

## **greek yogurt tart**

fresh berries, crispy meringue, strawberry gel

## **chocolate cherry almond tart**

baked almond cream and cherry tart, toasted almonds, whipped cream

# buffet dinner

the logan square dinner buffet is a flexible option that allows you to choose from a selection of offerings to build your own custom buffet menu

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## logan square | 125

### choose one soup

tomato, basil, fennel  
kale and white bean minestrone  
broccoli cheddar

### choose three salads

frisee, arugula, farm beets, fennel, farmer's cheese, verjus vinaigrette  
romaine lettuce, radish, carrots, pea tendrils, charred onion vinaigrette  
cous cous cherry salad with rooftop mint, chiffonade swiss chard, cashews  
classic caesar, shaved grana, bread shards, house-made dressing  
classic cobb salad, bacon, blue cheese, tomato, hard boiled egg, green goddess dressing

### choose three entrees

crispy buttermilk fried chicken, house pickled giardiniera  
roasted herbed chicken breast, rooftop herb jus  
seared atlantic salmon with black beluga lentils, farm spinach, citrus herb relish  
idaho rainbow trout, saffron butter sauce  
herb-corn meal dusted perch with lemon basil butter sauce  
honey mustard glazed pork loin, black eyed pea salad  
grilled strip steak, fire roasted corn, roasted cipollini onions, demi-glacé  
house-made orecchiette pasta, sundried tomato, fennel, basil cream

### choose three sides

marble potatoes, sweet onions, rainbow chard  
broccolini, carrots  
brussel sprouts with bacon  
roasted cauliflower with chili flakes  
parmesan-herb risotto, winter squash ratatouille  
chive crème fraiche whipped potatoes

### dessert

vanilla cheesecake bites  
coconut layer cake (gf)  
chocolate hazelnut tarts

### beverages

starbucks coffees (regular and decaffeinated) assorted tazo teas, iced tea



\*prices per person

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## CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

# hors d'oeuvres

minimum order of 25 pieces / ordered in increments of 25 pieces only

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## **cold hors d'oeuvres**

### **\$8 per piece (minimum order of 25 pieces)**

antipasti skewer

pickled beets and farmer's cheese, garden herb, canapé cup

squash and apple bruschetta

fig puree, goat cheese mousse, prosciutto crisp, cranberry gastrique

poached pear mousse, maytag blue cheese, savory cone

vegetable spring roll, sweet chili sauce

### **\$9 per piece (minimum order of 25 pieces)**

five spiced tuna, cucumber, shoyu, salmon roe

smoked salmon tartar, dill aioli, sweet potato chip

shrimp cocktail shooter

white anchovy brioche toast, gribiche, meyer lemon

lump crab salad, scallion pancake, cilantro

avocado toast, prosciutto, pickled shallots, bread shard

foie gras mousse, pickled cranberry, savory cone

beef carpaccio, crispy capers, pumpernickel, pecorino

oyster on half shell



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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# hors d'oeuvres

minimum order of 25 pieces / ordered in increments of 25 pieces only

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## hot hors d'oeuvres

### **\$8 per piece (minimum order of 25 pieces)**

hibachi chicken skewer, sweet soy, sesame seeds  
smoked chicken empanada, chipotle aioli, cilantro  
short rib and manchego empanada, queso crema  
spiced chicken samosas, curry aioli  
vegetable samosas, saffron aioli  
warm onion tart, pickled mustard seeds, chervil  
mac and cheese croquettes  
shrimp shumai  
tomato and feta phyllo, olive tapenade  
pork pot sticker, scallion ponzu

### **\$9 per piece (minimum order of 25 pieces)**

mini crab cakes, smoked paprika aioli  
lamb meatball, harissa aioli  
stone ground grit cake, shrimp, andouille sausage vinaigrette  
pork belly bao, pickled vegetables, hoisin  
bacon wrapped scallops, maple glaze  
short rib and blue cheese, brandied cranberries, phyllo  
shrimp casino bites  
french onion soup boule  
oyster rockefeller

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# reception displays

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## market style fruit display | 20

sliced fruit and berries  
strawberry gazpacho shooters

## hummus bar | 24

traditional hummus, roasted squash hummus, baba ghanoush  
condiment bar: feta cheese, kalamata olives, cucumbers, tomatoes, onions, za'atar spice, toasted pumpkin seeds, lemon wedges, baby carrots  
pita chips, soft warm pita bread

## midwestern farmers table display | 25

baby carrots, roasted beets, radishes, citrus marinated olives, celery, cauliflower, broccoli roasted garlic oil  
marinated mozzarella, cucumbers, bell peppers, honey cured olives house-made cheddarwurst, whole grain beer mustard grilled artisan bread  
great american cheese display | 28  
farm fresh cheese from a selection of midwestern dairies artisan crackers and breads  
pinot noir and strawberry jam, olive oil, mixed marinated olives, pickled vegetables

## charcuterie station | 34

sliced bresaola, salumi/salame, coppa  
midwestern farmstead cheeses  
house-made pickles, artisan mustards honeycomb, cured olives  
grilled artisan breads and crackers

\*prices per person, for 1 hour of service. ¼ price per 30 minutes thereafter, not to exceed 2 hours.

\*full guarantee required for each station

\*\*an additional labor fee of 150 will be charged for buffets under 25 people

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# reception action stations

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## slider station | 28

house ground beef patty, cheddar cheese, ice box pickle, brioche bun  
chipotle peach bbq pulled pork, crispy onions, pretzel slider bun  
fried chicken, hot sauce aioli, pickle, corn duster bun  
house made potato chips

## house-made pasta station | 34

orecchiette pasta, veal bolognese, shaved grana  
tubetti pasta, bacon, cherry tomatoes, peas, sweet corn sauce  
macaroni pasta, garlic, asparagus, stewed tomato sauce

## mexican street taco station | 34

warm mini corn tortillas  
beer chili braised beef, carnitas pork, marinated ranchero style chicken  
*toppings include fire roasted salsa, shredded cabbage, crema, cilantro, limes, onions, guacamole*

## little taste of chicago station | 38

italian beef, au jus, peppers, house made giardiniera, mini torpedo rolls  
beer bratwurst, caramelized onions, whole grain mustard, brat buns house made  
italian sausage, peppers, onions, tomato sauce, mini torpedo rolls  
beef and chicken tamales

## lakeshore station | 52

iced shrimp cocktail, crab claws, shucked oysters  
cocktail sauce, lemon pepper, hot sauces, mignonette, lemon

\*prices per person, for 1 hour of service. ¼ price per 30 minutes thereafter, not to exceed 2 hours. \*full guarantee required for each station

\*\*station attendant required for all options (price based on 1 hour of service) \$175

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# reception desserts

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## sweets tables

### choice of eight | 25

mini vanilla crème brulee spoons

chocolate & salted caramel tart – dark chocolate caramel tart, sea salt

assorted mini cheesecake- chef's choice assortment

lemon meringue tart- curd, toasted meringue

lemon poppy seed layer cake- cream cheese icing

classic cream puffs

chocolate mousse cups filled with mousse

chocolate dipped strawberries

chocolate raspberry cake- devils food, raspberry mousse, ganache

vanilla panna cotta- fresh berries

raspberry almond tarts- toasted almonds, apricot glaze

key lime tarts- lime filling, whipped cream

\*for parties under 50, a selection of 5 most popular pastry items will be chosen\*

\*prices per person, for maximum of 2 hours

\*\*requires attendant for 175 fee

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# reception desserts

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## desserts

**mini assorted house-made pastries | 62**

**chocolate dipped strawberries | 62**

**mini seasonal cobblers | 62**

cherry or berry

**mini crème brulee spoons | 62**

honey, vanilla and/or chocolate

**tea and butter cookies | 62**

lemon madeleine, chai tea cookie, coconut macaroon

**mini cheesecake selection | 62**

vanilla, chocolate, lemon berry

**mousse cups in semi-sweet chocolate cups | 62**

tiramisu, raspberry, chocolate

**mini cupcake selection | 62**

lemon, vanilla bean, red velvet

**mini eclairs | 62**

pistachio raspberry- pistachio mousse, fresh berries  
banana – banana mousse, chocolate drizzle

\*prices per dozen

## dessert stations

**donut hole station\*\* | 22**

cinnamon sugar donuts, fill your own sauces- caramel, chocolate, vanilla custard

**crepe station\*\* | 22**

fillings to include caramelized bananas, caramel, nutella, strawberries, sweet mascarpone, apple compote, whipped cream

\*prices per person, for maximum of 2 hours

\*\*requires attendant for 175 fee

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# carving stations

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## pepper crusted beef tenderloin | 530 each

*serves 24 people*

truffled artichokes | chipotle shallots | béarnaise sauce | sourdough rolls

## herb garlic roasted prime rib | 500 each

*serves 30 people*

portobello and cipollini ragout | straight and creamed horseradish | cabernet sauvignon reduction

## herb roasted turkey | 480 each

*serves 35 people*

buttermilk mashed potatoes | orange and cranberry sauce | mustard seed aioli | giblet gravy | multigrain rolls

## slow roasted porchetta | 390 each

*serves 25 people*

garlic herb stuffed | apple sage butter

## whole leg of lamb | 480 each

*serves 20 people*

pickled cucumber | tzatziki | mint demi-glace | mini pitas

## clove molasses glazed fresh ham | 400

*serves 30 people*

pearl onions | braised maple apples | cayenne praline sauce | dinner rolls

## whole roasted pig | 750 each

*serves 40 people*

cilantro | cabbage | avocado cream | pico de gallo | limes | mini corn tortillas

\*prices per piece, per item

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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# beverage arrangements

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## well

smirnoff vodka, cruzan aged light rum, beefeater gin, korbel brandy, dewar's white label scotch  
jim beam white label bourbon, canadian club blended whiskey, jose cuervo especial gold tequila

## top shelf

absolut vodka, bacardi superior rum, captain morgan original spiced rum, tanqueray gin,  
courvoisier vs brandy, johnnie walker red label scotch, jack daniels whiskey, maker's mark bourbon,  
seagram's vo whiskey, jose cuervo 1800 silver tequila

## domestic beer

bud light, miller light

## imported and specialty beer

blue moon belgian white, corona extra, revolution cross of gold, revolution seasonal offering

## non-alcoholic beer

o'doul's

## house wine choices

red & white varietal

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# package bar

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## premium well

one hour | 26 two hours | 36 three hours | 47 four hours | 58  
cocktails | 14  
martini/manhattan | 14  
imported beer | 11  
domestic/non-alcoholic beer | 10  
craft beer 11  
house wine/by the glass | 12  
sodas | 7  
mineral water | 6  
cordials | 16

## top shelf

one hour | 28 two hours | 41 three hours | 54 four hours | 68  
cocktails | 15  
martini/manhattan | 15  
imported beer | 12  
domestic/non-alcoholic beer | 11  
craft beer 12  
house wine/by the glass | 14  
sodas | 7  
mineral water | 6  
cordials | 18

## beer and wine

one hour | 25 two hours | 35 three hours | 45 four hours | 55

bartender fee | 200

\*based on consumption

\*\*for cash bar details see your event manager

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**CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE**

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meetings  imagined

# wine & champagne

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## **dry sparkling**

lamarca prosecco, extra dry | 52  
mumm napa, brut, "prestige, chefs de caves" napa valley | 64  
albert bichot, cremant de Bourgogne, rose | 70  
moet & chandon, brut, imperial, epernay, napa valley | 140

## **white wine** *sweet white/blush*

magnolia grove by chateau st. jean, rose, california | 46  
chateau st. michelle, riesling, columbia valley | 46

## **dry light intensity white**

magnolia grove by chateau st. jean, pinot grigio, california | 46  
sea pearl, sauvignon blanc | 52

## **dry medium intensity white**

magnolia grove by chateau st. jean, chardonnay, california | 46  
albert bichot montagny 1er cru, chardonnay | 98  
meursault clos du chateau, chardonnay | 98

## **dry full intensity white**

j. lohr estates "riverstone", chardonnay, napa valley | 62  
sonoma cutrer russian river ranches chardonnay, sonoma | 64

## **red wines** *dry medium intensity red*

line 39, pinot noir, california | 52  
louis jadot, santenay, pinot noir | 95  
marsannay rouge, pinot noir | 98  
ramey, pinot noir, california | 135

## **dry full intensity red**

magnolia grove by chateau st. jean, merlot, california | 46  
magnolia grove by chateau st. jean, cabernet sauvignon, california | 46  
avalon, cabernet sauvignon, napa valley | 52  
prisoner, red blend, california | 130  
silver oak, cabernet sauvignon, california | 150

\*price per bottle

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