



Events

stylish ▪ distinctive ▪ unique

R
RENAISSANCE
SCHAUMBURG CONVENTION CENTER HOTEL

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marriott.com/chirs

fall/winter 2019



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RENAISSANCE
SCHLAUMBURG CONVENTION CENTER HOTEL

breakfast
buffet
enhancements
plated

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SCHAUMBURG CONVENTION CENTER HOTEL

BREAKFAST

BASIC \$35

Assorted chilled juice

Fresh seasonal fruit

Assorted fresh baked breakfast pastries and muffins

Daily selection of hot breakfast item

Renaissance select coffee, decaffeinated coffee, specialty tea

HEALTHY START BREAKFAST \$39

Individual cereals and housemade granola

Organic oatmeal, honey, brown sugar, golden raisins *honey from lorence's farms, aurora, il*

Low fat muffins, breakfast bread

Fresh bagels, cream cheese smears

Fresh selection of sliced and whole seasonal fruit

Assorted seasonal juice, skim, 2% milk (add soy milk - additional \$2 per person)

Renaissance select coffee, decaffeinated coffee, specialty tea

Continental Breakfast and Healthy Start Breakfast Are Served With A Rotation Of Hot Items
you may select an item different from the day's selection for \$2 additional per person

MONDAY - egg white frittata, tomato, spinach, feta

TUESDAY - english muffin, sausage, egg, cheese

WEDNESDAY - egg scramble, cheddar, roasted pepper

THURSDAY – breakfast burrito, sausage, egg, chihuahua, fresh salsa

FRIDAY – mini croissant, egg, cheese, bacon

SATURDAY and SUNDAY - please select from any of the above choices

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BREAKFAST BUFFET

THE HEARTLAND - \$46

Fluffy scrambled eggs
Hickory smoked bacon
Hash brown potatoes
Assorted breakfast pastries and muffins
Whipped butter and fruit jellies
Fresh sliced seasonal fruit and whole fruit

MIST FLOWER - \$51

choice of one of the following:

Vanilla cinnamon french toast, maple syrup
Lemon ricotta pancake, fresh raspberry garnish
Cheese blintze, blueberry compote
Malted waffle, maple syrup, vanilla Chantilly cream
Assorted breakfast pastries and muffins, whipped butter and fruit preserves
Assorted cereals
housemade granola
Assorted yogurt
Selection of seasonal sliced fruit and seasonal berries
Fluffy scrambled eggs
Smoked bacon
Sausage links
Golden hash brown

All buffets include: assorted seasonal juice, skim, 2% milk
add soy milk - additional \$2 per person
renaissance select coffee, decaffeinated coffee and specialty tea
an additional charge of \$175 will apply to groups under 35 people

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BREAKFAST ENHANCEMENTS

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Four varieties of bagel, three cream cheese smears, butter, preserves - \$53 per dozen

Bagels, smoked salmon, capers, onions, chives, chopped eggs, cream cheese - \$6.25 per person

Whole fresh seasonal fruit - \$4 each

Assorted individual fruit yogurt - \$4.5 each

Individual cereals, skim, 2% milk - \$4.5 each

HOT BREAKFAST ENHANCEMENTS - PRICED PER PERSON

Steel cut oatmeal, raisins, brown sugar - \$4.5

housemade thyme biscuit, sausage patty, aged cheddar (pork or turkey) - \$5.5

Egg white, smoked cheddar, spinach, whole wheat english muffin - \$5.5

Mini croissant, scrambled eggs, cheese, canadian bacon - \$5.5

Thick sliced french toast, maple syrup - \$5.5 *add cherry vanilla syrup - add \$3.5*

Spinach, pepper and egg panini - \$5.5 *add grilled ham - add \$1*

Grilled sirloin and eggs, toasted english muffin - \$6.5

Fluffy scrambled eggs - \$4

Hickory smoked bacon or maple sausage - \$5

Breakfast wrap, whole wheat tortilla, egg whites, peppers, spinach, queso fresco, salsa verde - \$5.5

STATIONS

50 guest minimum

Attendant required - \$175 each

Priced per person

OMELET STATION - \$7.5

Station toppers include: ham, smoked bacon, sausage, tomatoes, mushrooms, onions, spinach, sweet peppers, vermont cheddar, feta cheese

CORNED BEEF HASH and EGG STATION - \$8.5

Full guarantee is REQUIRED for each reception station.

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PLATED BREAKFAST

CHOICE OF ONE STARTER

HONEY CRISP APPLE CRUMBLE

GREEK YOGURT and GRANOLA PARFAIT
Seasonal fruit

CHOICE OF ONE ENTREE

BRIOCHE FRENCH TOAST
\$32 PER PERSON
Cherry vanilla syrup

SCRAMBLED EGGS
\$37 PER PERSON
Sweet peppers, hickory smoked bacon, breakfast potatoes

SCRAMBLED EGGS
\$37 PER PERSON
Grilled ham, crispy hash browns

All plated choices include a complimentary smoothie starter,
Fresh orange juice, bakeshop specialties, seasonal sliced fruit, and renaissance select coffee,
decaffeinated coffee, specialty tea

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MORNING and AFTERNOON BREAKS

MORNING

FIRST FLIGHT - \$19 PER PERSON

Seasonal fruit
Yogurt parfait, housemade granola, fruit

EMBRACE - \$20 PER PERSON

Mini berry citrus salad
housemade buttermilk biscuits, seasonal jam
Egg frittata, spinach, gruyere, pork belly

BAKERIES - \$19 PER PERSON

Cinnamon swirl scones, whipped vanilla bean crème fraiche
Apple bread, caramel icing
Chocolate croissants

HARVEST - \$19 PER PERSON

Orange scented doughnuts, cherry vanilla, sauce
Pumpkin bread
Crumb cake

All break includes renaissance select coffee,
decaffeinated coffee, specialty tea

Menus are priced based on a 30 minute service time

AFTERNOON

GASTRO - \$19 PER PERSON

Smoked almond
Antipasta shot
Vegetable crudité, ranch dressing
aged cheddar, havarti

*Can be paired with shots of local brew matilda, sophie, goose
island root beer and cream soda for additional \$4
(1 per person)*

OBERWEIS BREAK - \$24 PER PERSON

Attendant required, \$175 each

Sea salt chocolate chip cookies,
Ice cold 2% oberweis milk
Root beer float, vanilla Oberweis ice cream,
Filberts soda
Individual Oberweis ice cream, sorbet, sherbet

Local - \$20 per person
Kielbasa, assorted mustards
Fried Wisconsin cheese curd, jalapeno ranch dressing
Salted caramel kettle corn
Filbert's root beer, cherry soda, orange soda

Fiesta - \$22 per person
Queso fundido, piquillo pepper, corn, scallion
Fresh housemade tortilla chips
Churros - vanilla custard filled,
Chocolate sauce
Assorted jarritos

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A LA CARTE**

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A LA CARTE

SNACKS

Individual bags of gourmet chips, yogurt covered pretzels, cheddar popcorn or pretzels - \$5.5 each

Chef's selection of ice cream bars - \$7 each

Baskets of tortilla chips, housemade salsa, housemade guacamole - \$9 per person

Warm, soft pretzels, cheese sauce, stone ground mustard - \$54 per dozen

Energy bar, protein bar - \$7 each

Assorted multigrain bars, granola bars - \$5.5 each

Make your own trail mix - \$7.5 per person

FROM THE BAKERY

Housemade croissants, flavored croissants - \$53 per dozen

Housemade bakeries, gluten friendly crumb cake, muffins, assorted danish - \$53 per dozen

House baked cookies, chocolate chunk, white chocolate macadamia nut, oatmeal, triple chocolate cookie,
Sugar cookies - \$53 per dozen

S'more rice krispy, whole wheat cranberry bar, butterscotch blondie - \$53 per dozen

Coffee cake, breakfast breads - \$53 per dozen

Local Spunky Dunkers doughnuts - \$53 per dozen

BEVERAGES

Renaissance select coffee, decaffeinated coffee, select tea - \$112 per gallon

Selection of soft drinks - \$6 each

Mineral water - \$6.00 each

Specialty beverage - \$7.50 each

Individual fruit juice - \$6.75 each

Skim, 2%, whole, soy milk - \$4.75 each

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LUNCH BUFFET

EXECUTIVE COLD BUFFET - \$66 PER PERSON

Bibb salad, shaved carrots, radishes, chives, parsley, lemon honey vinaigrette

Frisee salad, sugar snap peas, oven roasted tomatoes, sweet corn, fried onions, andouille vinaigrette

Seared tuna bahn mi, cucumbers, cilantro, daikon slaw, spicy mayo, french roll

Chicken salad gordita, Marcona almonds, cabbage, cilantro, queso fresco

Prime rib sandwich, grilled italian bread, fresh mozzarella, pea shoots, house mustard

Grilled asparagus, egg yolks, shaved manchego

Chocolate chip cake, dark chocolate mousse, cherry pipette

Maple panna cotta, candied pecan

EXECUTIVE HOT BUFFET – \$66 PER PERSON

Porcini and truffle bisque

Heirloom tomato salad, burrata, pickled onions, balsamic, watercress

Frisee, mizuna, citrus, Maytag bleu cheese, candied pecans, lemoncello vinaigrette

London broil, roasted crimini mushrooms, grilled onions, oven dried tomatoes

Butter poached halibut, tomatoes ragout, caper berries

Saffron potato

Asparagus, olive oil, gremolata

Key lime graham cracker tart, vanilla Chantilly, blueberries

Carrot pineapple cake, cream cheese bavarian, pineapple chips

ENHANCEMENT

Take your lunch dessert and add to your PM BREAK \$3 additional per person

All buffets include renaissance select coffee, decaffeinated coffee, specialty tea
An additional charge of \$175 will apply to groups under 35 people

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LUNCH BUFFET

MEDITERRANEAN - \$59 PER PERSON

Tuscan bean soup, slab bacon, spinach, parmesan

Romaine salad, shaved reggiano, hand torn croutons, caesar vinaigrette

Antipasto, italian meats, fresh mozzarella, tomatoes, artichokes, olive, pepperoncini

Chicken piccata, oven dried tomatoes, caper berries, grilled lemon

Shrimp scampi and linguini, white wine, garlic, buttered bread crumbs, parsley

Eggplant parmesan, pomodoro, mozzarella, basil

Italian mashers, olive oil, parmesan, fresh oregano

Green beans, balsamic, crushed almonds

Grilled herb foccacia, asiago crackers

Citrus chocolate chip cannolis

Chocolate almond cookies

RAVINIA - \$60 PER PERSON

Roasted tomato bisque

Baby greens, shaved vegetables, lemon honey vinaigrette

Gluten free pasta salad, asparagus, baby corn, red onions, dried cherries, peas, spinach, feta

Herb roasted chicken, tomato ragout, artichoke, Kalamata olives, onions, carrots, mushrooms

Poached salmon, brussels, bacon, breadcrumbs, pickled onions, citrus butter

Twice fried bliss potatoes

Broccolini, oven dried tomatoes, braised fennel

Pumpkin pie

Oatmeal chocolate chip cookie bars

Bananas foster panna cotta, vanilla bean chantilly

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LUNCH BUFFET

CHICAGO... MY KIND OF TOWN - \$59 PER PERSON

Baked macaroni and cheese
Chicago chopped salad, tomatoes, onions, bleu cheese
Chicago style deep dish pizza
Italian beef, au jus
Vienna hot dogs, poppy seed buns
Chicago style condiments
Assorted chips
Eli's cheesecake, assorted toppings

SOUTH OF THE BORDER - \$57 PER PERSON

Black bean soup, cilantro cream
Iceberg lettuce salad, queso fresco, tomatoes, scallions, roasted corn, lime cilantro vinaigrette
Guacamole, trio of salsa, tortilla chips
Carne asada, tequila, lime juice
Flour and corn tortilla
Chicken fajita, charred onions , peppers
Spanish rice
Refried beans
Ancho chile cinnamon churro, caramel sauce
Raspberry lime tres leches cake

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SANDWICH BUFFET

CHICAGO DELI - \$55 PER PERSON

Fingerling potato salad, bacon, scallions, haricot verts

Baby greens, shaved vegetables, lemon honey vinaigrette

Roast breast of turkey, smoked ham, rare roast beef, roasted vegetables

Aged cheddar, imported swiss, provolone

Mayo, pesto mayo, dijon, horseradish cream

Sandwich roll, deli bread

Crackle brownies

Salted caramel bars

Lemon white chocolate cookies

CHICAGO SANDWICH BUFFET - \$55 PER PERSON

housemade chicken noodle soup

Fingerling potato salad, bacon, scallions, haricot verts

Baby greens salad, shaved vegetables, lemon honey vinaigrette

Smoked turkey, cheddar, pesto mayonnaise, foccacia

Grilled vegetable sandwich, smoked mozzarella, oat bun, peppadew aioli

Rare roast beef, provolone, red onion jam, arugula, horseradish cream, pretzel roll

Bbq chicken wrap, crisp lettuce, roasted corn, red onions, sweet peppers, flour tortilla

Assorted cupcakes

Mini fresh fruit salad

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BOX LUNCH

BOX LUNCH - \$45 PER BOXED LUNCH

All boxes include one side, one dessert, bag of chips

Choose up to a total of three (3) salad and/or sandwich options

SIDES

Fingerling potato salad

Cole slaw

Pasta salad

DESSERTS

Cookie

Brownie

Krispy rice treat

Whole fruit

Fruit cup

SALAD

Tuna niçoise, potato, haricot verts, tomatoes relish, hard cooked eggs, Niçoise olives

Grilled sirloin salad, avocados, hard boiled eggs, tomatoes, green onions, crisp greens, dijon vinaigrette

SANDWICHES

Tuna salad, provolone, bibb lettuce, multigrain croissant

Roast beef , baby swiss, red onion confit, arugula, garlic aioli, rosemary ciabatta

Chicken salad wrap, bacon, tomatoes, scallion, baby greens

Smoked turkey, avocado, havarti, bacon, cranberry mayo, buttery knot roll

Greek salad wrap, red pepper hummus, romaine, cucumber, tomatoes, olives, feta, whole wheat tortilla

Beverages served a la carte

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THREE COURSE PLATED LUNCH

All plated lunches include choice of soup or salad, chef selection of preset roll, choice of dessert, renaissance select coffee, decaffeinated coffee, specialty tea

SOUPS

Tomato, fennel cream
Creamy potato, kale, chorizo
Home-style chicken dumpling soup

SALADS

Beet salad, frisee, cress, goat cheese, apples, radishes, pistachios, granola, raspberry vinaigrette
Baby greens, shaved vegetables, white balsamic vinaigrette
Romaine, oven dried tomatoes, shaved parmesan, hand torn brioche croutons, creamy garlic dressing

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DESSERTS

Cherry vanilla panna cotta, orange chantilly, candied orange
Espresso chocolate caramel tart, raspberry sauce, coffee crumbles
Pistachio white chocolate mousse cake, pistachio florentine, apricot sauce

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THREE COURSE PLATED LUNCH

ROASTED FREE RANGE CHICKEN

\$57 PER PERSON

Hand torn potato hash, bacon, rainbow chard,
herbed root vegetables, pommery cream

TRUFFLED LAKE TROUT

\$60 PER PERSON

Parsnip, saffron potatoes, fennel confit, carrots,
almonds

FILET MIGNON

\$73 PER PERSON

Garlic confit potato mash, asparagus, crimini
mushrooms, oven dried tomatoes, veal reduction

GOOSE ISLAND BRAISED SHORT RIBS

\$65 PER PERSON

Cheddar corn bread pudding, broccolini,
pearl onions, gremolata, lemon cream

HERB ROASTED CHICKEN BREAST

\$57 PER PERSON

Beluga lentil, butternut flan, purple cauliflower,
grilled scallions, citrus vinaigrette

GLUTEN FREE FALAFEL

\$65 PER PERSON

Basmati rice, grilled corn, pickled baby pepper
rings, diced zucchini, shiitake, piquillo tahini sauce

GRILLED VEGETABLE RAVIOLI

\$55 PER PERSON

Pomodoro sauce, seasonal vegetables, parmesan,
balsamic

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DINNER BUFFET

NIGHTSHADE - \$86 PER PERSON

Manhattan clam chowder, bacon, mini sweet peppers, pumpernickel roll
Frisee, oven dried tomatoes, roasted corn, sugar snap peas, fried onions, andouille vinaigrette
Roasted beet, goat cheese, Fuji apples, crushed pistachios, blood orange vinaigrette
Goose island beer braised short ribs, lovage gremolata
Coq au vin, red wine, bacon, pearl onions, brussels
Salmon coulbic, risotto, oyster mushrooms, swiss chard, dilled hollandaise
Truffled fingerling potatoes
Baby carrots, maple butter
Fresh fruit custard tart
Double chocolate brownie cookie
Cranberry rosemary cobbler

HIBISCUS - \$78 PER PERSON

Bibb lettuce, shaved radishes, carrots, chive, parsley, lemon honey vinaigrette
Tomato artichoke salad, haricot verts, pickled onions, brussels, smoked bacon, almond dressing
Balsamic grilled flank steak, roasted root vegetables, crushed pecans, gorgonzola
Garlic thyme roasted chicken, rainbow chard, lemon, natural jus
Horseradish crusted lake trout , citrus butter
Hand torn bliss potatoes, parmesan reggiano
Asparagus, balsamic
Meyer lemon cream puffs
Apple toffee tarts
Honey vanilla bean tapioca pudding

ENHANCEMENT

Use a Lunch Buffet as a DINNER OPTION - \$20 premium per person
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DINNER BUFFET

WINDFLOWER - \$79 PER PERSON

Forest mushroom bisque, chestnuts, truffles

Crisp greens, shaved vegetables, white balsamic vinaigrette

Baby spinach, pickled onions, candied pecans, Maytag bleu cheese, fennel vinaigrette

Herb roasted roast chicken, cauliflower, brussels, bacon

Aleppo blackened whitefish, tuscan kale, grilled lemon

Saffron rice

Haricot verts, pearl onions, Marcona almonds

Maple panna cotta, ginger roasted pears

Chocolate butterscotch tarts, cocoa nibs

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THREE COURSE PLATED DINNER

All plated dinners include choice of one (1) appetizer OR soup OR salad, chef selection of preset roll, choice of dessert, renaissance select coffee, decaffeinated coffee, specialty tea

APPETIZER

Smoked pork belly – butternut puree, pickled plum, brussels

Ricotta fritelle - tomato ragout, parmesan, balsamic

Chile crusted scallop – spaghetti squash, coconut cream, cilantro, almond

SOUP

Roasted tomato bisque, arugula pesto croutons

Wild mushroom soup, sage biscuits

Seafood bisque, New England spiced biscotti

SALAD

Organic bibb lettuce, pickled red onions, radishes, herb vinaigrette

Classic wedge baby iceberg, prosciutto cracklings, crumbled eggs, Maytag bleu cheese dressing
prosciutto from la quercia, norwalk, il

Beet salad, frisee, cress, goat cheese, apples, radishes, pistachios, granola, raspberry vinaigrette

Baby romaine caesar salad, parmesan crisps, chive crostini

DESSERT

Lemon shortcake, vanilla bean Chantilly, blueberry lemon jam, candied lemon peel

White chocolate peanut butter dome, raspberry jam, peanut streusel

Plum almond frangipane tart, sesame seed tuille, miso caramel sauce

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THREE COURSE PLATED DINNER ENTREES

All plated dinners include choice of one (1) appetizer OR soup OR salad, chef selection of preset roll, choice of dessert, renaissance select coffee, decaffeinated coffee, specialty tea

PAN ROASTED LAKE TROUT

\$71 PER PERSON

Potato puree, swiss chard, haricot verts,
tomato confit, herbed cream

GRILLED STRIP STEAK

\$75 PER PERSON

Broken potato hash, brussels, creamed fennel
and spinach, chile poached carrots, bordelaise

FILET MIGNON

\$83 PER PERSON

Garlic confit potato mash, asparagus, crimini
mushrooms, oven dried tomatoes, veal reduction

BRAISED SHORT RIB

\$73 PER PERSON

Yukon potato gnocchi, greens, brussels, bacon,
pickled onion, gremolata

ALMOND CRUSTED WHITEFISH

\$71 PER PERSON

Four grain pilaf, broccolini, cherry confit,
lemon herb butter

FREE RANGE AMISH CHICKEN

\$65 PER PERSON

Parsnip mostarda, pretzel dumplings, pickled grapes,
celery, carrots, almonds, port reduction

PORCINI DUSTED CHICKEN

\$65 PER PERSON

Charred onion soubise, egg yolk dijon spaetzle,
kielbasa, caramelized brussels, baby carrots,
pickled onions, beurre blanc

LEEK CRUSTED SALMON

\$71 PER PERSON

Parsnip puree, broccolini, pernod butter,
oven dried tomato

GLUTEN FREE FALAFEL

\$65 PER PERSON

Basmati rice, grilled corn, pickled baby pepper rings,
diced zucchini, shitake, piquillo tahini sauce

GRILLED VEGETABLE RAVIOLI

\$65 PER PERSON

Pomodoro sauce, seasonal vegetables, parmesan,
balsamic

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HORS D' OEUVRES

TIER ONE \$6.5 PER PIECE

minimum 50 each selection

COLD HORS D'OEUVRES

Caprese skewer pipette, fresh cillieengine, grape tomatoes, balsamic

Asian chicken salad, wontons, cabbage, peanuts, lemon zest

Individual chicken tinga tostada

House cured salmon, crostini, chives, caper berries, lemon zest

Spicy tuna tartare, wontons, scallions, sesame

HOT HORS D'OEUVRES

Chipotle steak churrasco

Eggplant pizzette, fresh mozzarella, basil

Vanilla infused lobster rangoon, apricot vinaigrette

Lobster empanada

Spiced chicken taquito, poblano crema

Mini peking duck spring roll, hoisin bbq

Vegetable spring roll, pineapple ginger dipping sauce

Sun dried tomato spanakopita, tzatziki

TIER TWO \$8 PER PIECE

minimum 50 each selection

COLD HORS D'OEUVRES

Rock shrimp shooter, avocado, sweet chili aioli

Citrus crab salad, pastry cone

HOT HORS D'OEUVRES

Mini crab cake, creole remoulade

Korean bbq short rib slider, cilantro cabbage slaw, miso sesame brioche

Menus are priced based on 60 minute reception service.

Full guarantee is REQUIRED for each reception station.

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STATIONS

RECEPTION STATIONS

Price per person per hour

If attendant required, one attendant per 75 guests

ARTISAN CHEESE STATION - \$21 PER PERSON - (minimum order 25 people)

Dante Lamb - Sheep Dairy Co-Op, Ladysmith Wisconsin

Mindoro Gorgonzola - Cow's Milk gorgonzola, Mindoro, Wisconsin

Cowda - Great American Cheese Private Collection, Chicago, Illinois

Two Year Yellow Cheddar – Black Creek, Wisconsin

Cherry mostarda, dried fruit, nuts

Lavosh, fresh baguette, water cracker, focaccia chip

.....
SMALL PLATES - \$21 PER PERSON - (minimum order 25 people)

Chicken mole shot – queso fresco, chilies, cilantro

House cured and smoked salmon, goat cheese mousse, citrus, pickled grapes, almonds, rye crisp

Balsamic short rib – cheesy polenta, tomato confit, gremolata

.....
VEGETABLE DISPLAY - \$19 PER PERSON - (minimum order 25 people)

Selection of farmers market vegetables handpicked and displayed

Assorted country olives and cherry peppers

Crispy flatbread, housemade breadsticks

Thyme and roasted shallot dip, peppercorn ranch, sweet chile, crème fraiche

.....
TACO STATION - \$27 PER PERSON - (minimum order 25 people)

Choice of two: al pastor, tinga de pollo, carne asada, pescado en achiote

Romaine salad, tomatoes, avocado, sweet corn, cotija, chipotle ranch

Fresh salsa and guacamole, queso fresco, shredded cabbage, cilantro

Frijoles charros, bacon, chilies, onions, tomatoes

Flour and corn tortillas

Menus are priced based on 60 minute reception service.

Full guarantee is **REQUIRED** for each reception station.

A customary 25% taxable service charge and sales tax will be added to all pricing

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RECEPTION STATIONS

Price per person per hour

If attendant required, one attendant per 75 guests

ASIAN STATION - \$36 PER PERSON - (minimum order 25 people)

Sushi attendant required, \$250/each

Assorted maki rolls, nigiri, sushi, sashimi (based on 4 per person)

Wakami, shoyu, ginger, wasabi

Assorted dim sum

.....
ASIAN NOODLE STATION - \$29 PER PERSON - (minimum order 25 people)

Two attendants required, \$175/each

Udon noodle, soba noodle, oxtail broth, chicken dashi, shredded pork, rock shrimps, daikon radishes,
Napa cabbage, scallions, soft boiled eggs, cilantro, enoki mushrooms, pickled shiitakes, fresh corn, jalapeno

FLATBREAD - \$22 PER PERSON - (minimum order 25 people)

Select four

Chicken and smoked gouda

Spinach and artichoke

Fennel sausage and rapini

Mushrooms and leeks

Prosciutto, roasted peppers, boursin

Eggplant caponata

Four cheese and roasted garlic

Sundried tomatoes and mozzarella *mozzarella from bel gioioso, denmark, wi*

Soft greens salad, vine ripened tomatoes, grana padano cheese, ciabatta croutons, herb vinaigrette,
house marinated country olives

Menus are priced based on 60 minute reception service.

Full guarantee is **REQUIRED** for each reception station.

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Price per person per hour

If attendant required, one attendant per 75 guests

COMFORT STATION - \$27 PER PERSON - (minimum order 25 people)

Fried chicken and waffles, cheddar mashed potato, pickled onions, maple bourbon blis

Meatloaf sliders, bacon, cheddar, ketchup

Beer battered onion rings

Lobster mac and cheese, buttered breadcrumbs

.....
SMOKY SWEET - \$26 - (minimum order 25 people)

Potato salad, hard boiled eggs, cornichon

Smoked pulled pork, spicy mango bbq, jicama slaw, lime, cilantro, french roll

Smoked chicken wing, buffalo sauce, bleu cheese dressing, celery sticks

Fried sweet potato, maple brown butter

Menus are priced based on 60 minute reception service.
Full guarantee is **REQUIRED** for each reception station.

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CARVING STATIONS

CARVING STATIONS

Attendant required at \$175 attendant fee - one attendant required per 75 guests

TURKEY - \$540 - SERVES 30

Roast free range turkey, sage gravy, parker house rolls

LAMB - \$420 - SERVES 25

Oregano and garlic studded leg of lamb, mini pitas, black olive pesto

BLACKED PORK LOIN - \$450 - SERVES 25

Creamy onion sauce, cheddar corn bread muffin

TENDERLOIN - \$600 - SERVES 20

Herb crusted beef tenderloin, horseradish cream, silver dollar brioche

STRIP LOIN - \$600 - SERVES 30

Peppercorn strip loin of beef, roasted garlic aioli, pretzel rolls

SMOKED PRIME RIB - \$660 - SERVES 40

Natural au jus, horseradish cream, challah rolls

BANANA WRAPPED LIME and CORIANDER MAHI MAHI - \$320 - serves 25 per side

Pico de gallo, corn tortillas, shredded cabbage slaw

Menus are priced based on 60 minute reception service.
Full guarantee is **REQUIRED** for each reception station.

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DESSERT STATIONS

Minimum order 25 people

COOKIE JAR - \$21 PER PERSON

Snickerdoodles
Cashew cranberry brittle
Heath cookies
Chocolate raspberry whoopee pies
Key lime graham cracker marshmallow

.....

SWEET TABLE - \$24 PER PERSON

Chocolate toffee biscotti
Turtle pretzel mousse tarts
Bailey's Irish cream chocolate cups
Cinnamon white chocolate pot du crème, golden raspberry
Passionfruit cheesecake pop

Menus are priced based on 60 minute reception service.
Full guarantee is **REQUIRED** for each reception station.

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SEAFOOD

If attendant required, there will be a \$175 attendant fee - one attendant required per 75 guests

CRAB LEGS - \$9 PER PIECE (Minimum four dozen)

King crab leg, clusters, lemon, lime, cocktail sauce, honey mustard

CRAB CLAWS - \$9 PER PIECE (Minimum four dozen)

Snow crab claw, sweet honey whole grain mustard, drawn butter

SHRIMP - \$6.5 PER PIECE (Minimum four dozen)

Poached tiger shrimp, bloody mary cocktail sauce, lemon, limes

CRAB CAKE - \$9 PER PERSON (Attendant required) (minimum order 50 people)

Lump crab cake, cajun remoulade, mango relish, lemons

SALMON - \$295 PER SIDE (Attendant required)

Filet of salmon en crouete, béarnaise

OYSTER - \$9 PER PIECE (Attendant required) (minimum four dozen)

Seasonal cold water shucked oysters, cocktail sauce, hot sauce

MIGNONETTE LITTLENECK - \$9 PER PERSON (Attendant required) (minimum order 25 people)

Littleneck clams steamed in white wine, herbs, sweet butter, French baguettes

MUSSEL - \$9 PER PERSON (Attendant required) (minimum order 25 people)

Prince Edward Island mussel steamed in pernod, onions, tomatoes, butter, sourdough bread

Menus are priced based on 60 minute reception service.

Full guarantee is REQUIRED for each reception station.

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CASH BAR

WINE

Renaissance select chardonnay

Renaissance select cabernet sauvignon

Renaissance select merlot

BEER

Domestic beer

Imported beer

Non-alcoholic beer

Craft beer

BEVERAGE

Assorted soft drinks

Assorted mineral waters

Assorted fruit juices

COCKTAILS

Golden seal

Golden aster

Golden alexander

Brandy

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WINE LIST

Beaulieu vineyards century cellars cabernet sauvignon

Beaulieu vineyards century cellars chardonnay

Beaulieu vineyards century cellars merlot

Beringer vineyards white zinfandel

Friexnet blanc de blancs

Spellbound cabernet sauvignon

Stone cellars by beringer cabernet sauvignon

Stone cellars by beringer chardonnay

Stone cellars by beringer merlot

Stone cellars by beringer pinot grigio

The dreaming tree chardonnay

Chateau ste. michelle riesling

Stag's leap wine cellars "karia" chardonnay

Mionetto organic prosecco

Moet and chandon "imperial" champagne

Mark west pinot noir

Decoy by duckhorn merlot

Ferrari-carano cabernet sauvignon

Beringer cabernet sauvignon

Mionetto, Prosecco, "Organic"

Magnolia Grove Rose

Magnolia Grove Pinot Grigio

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Magnolia Grove Chardonnay
Magnolia Grove Merlot
Magnolia Grove Cabernet Sauvignon
Kenwood Vineyards Chardonnay
Line 39 Pinot Noir
Sea Pearl Sauvignon Blanc
Spellbound Cabernet Sauvignon
Charles Smith Riesling
Sonoma Cutrer Chardonnay
Achaval-Ferrer Malbec
Decoy by Duckhorn Merlot
Ferraro-Carano Cabernet Sauvignon

please ask your event manager for most current pricing

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HOSTED BAR

Fee of \$175 per bartender will apply to all selections

One bartender per 75 guests

Renaissance select chardonnay - \$11

Renaissance select cabernet sauvignon - \$11

Renaissance select merlot - \$11

DOMESTIC BEER - \$8

budweiser, miller lite, bud light, coors light, Sam Adams seasonal

IMPORTED BEER - \$9

corona extra, heineken

NON-ALCOHOLIC BEER - \$7.5

O'Doul's

CRAFT BEER - \$9.5

two brothers seasonal, blue moon, 312

BRANDY - \$10 each

GOLDEN SEAL - \$11 each

Smirnoff, Beefeater gin, canadian club whisky, Don Q Cristal, bacardi superior light, dewar's white label scotch, jim beam white label bourbon, jose cuervo traditional silver, korbel brandy,

GOLDEN ASTER - \$11.50 each

Don Jolio Blanco tequila, absolut vodka, titos vodka, bacardi superior rum, captain morgan spiced rum, Canadian club, courvosier vs cognac, jack daniels tennessee whiskey, johnnie walker red label scotch, maker's mark bourbon, seagram's vo whiskey, tanqueray gin

GOLDEN ALEXANDER - \$13.5 each

Bacardi superior rum, bombay sapphire gin, crown royal whiskey, grey goose vodka, belvedere vodka, remy martin vsop, Hennessy Privilege VSOP Cognac, jack daniels tennessee whiskey, johnnie walker black label scotch, knob creek bourbon, mt. gay eclipse gold rum, patron silver tequila, macallan 12 year

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HOSTED BAR

PACKAGE PRICING

Goldenseal - \$26 per person first hour /\$10 each additional hour

Golden aster - \$25 per person first hour /\$10 each additional hour

Golden alexander - \$27 per person first hour /\$10 each additional hour

Assorted soft drinks - \$6

Assorted mineral waters - \$6

Assorted fruit juices - \$6.75

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CONVENTION CENTER EXHIBITOR SERVICES

From helping small gatherings create a great impact to amplifying a stage experience for hundreds of attendees, PSAV's event technology enhances every image, note and nuance of your important communication. Our goal is to achieve yours, effectively delivering your messages and making your meeting a memorable success.

A team of experienced technicians complement our large on-property inventory of state-of-the-art equipment.

They can provide you with a competitive proposal of equipment and services.

Rear-screen projection, powerpoint presentations, stage designs, video projection systems, concert sound systems and special effect lighting are just some of the technical abilities that psav can apply to your program.

Office equipment rental such as printers and laptops are also available.

Contact: (847)303-4324 to speak to a representative.