



EMBASSY SUITES®

Chicago - O'Hare/Rosemont

Banquet and Catering Menus

MEETING PACKAGES

Deluxe All Day Package

Morning Service

Your Choice of Breakfast Breaks
Executive Continental Breakfast
or
Delicious & Nutritious

Mid Morning

Freshly Brewed Tully's® Coffee
International Tea Selection
Assorted Soft Drinks and
Bottled Mineral Water
Assorted Granola Bars

Select One Buffet Lunch

Comfort Food Buffet
Executive Deli Buffet
Chicago Style Buffet
Italian Buffet
Backyard BBQ
Pizza Lovers Buffet

Afternoon Break

Your Choice of any of our
Afternoon Breaks

\$59.95

All Day Package

Morning Service

Your Choice of Breakfast Breaks:
Executive Continental Breakfast
or
Delicious & Nutritious

Mid Morning

Freshly Brewed Tully's®
Regular & Decaffeinated Coffee
International Tea Selection
Assorted Soft Drinks and
Bottled Mineral Water
Assorted Granola Bars

Afternoon Break

Your Choice of any of our
Afternoon Breaks

\$33.95

All Day Beverages

Freshly Brewed Tully's®
Regular & Decaffeinated Coffee
International Tea Selection
Assorted Soft Drinks and
Bottled Mineral Water

\$16.95

CONTINENTAL BREAKFAST

Executive Continental Breakfast

Sliced Seasonal Fruit Display

A Pastry Assortment to Include:
Croissants, Bagels,
Muffins and Coffee Cakes
Whipped Butter, Fruit Preserves
Selection of Cream Cheeses

Assorted Yogurts with Granola
Assorted Boxed Cereals and Milk

Assorted Fruit Juices

Freshly Brewed Tully's®
Coffees & International Tea Selection

\$19.95

Delicious & Nutritious

Sliced Seasonal Fruit Display

Assorted Muffins and Bagels
Whipped Butter, Fruit Preserves
and a Selection of Cream Cheeses

Assorted Yogurts
Assorted Granola Bars
Homemade Oatmeal
Raisins and Brown Sugar

Assorted Fruit Juices

Freshly Brewed Tully's®
Coffees & International Tea Selection

\$19.95

Continental Breakfast

Sliced Seasonal Fruit Display

Assorted Danish, Donuts
and Muffins
Whipped Butter, Fruit Preserves

Assorted Granola Bars
Assorted Fruit Juices

Freshly Brewed Tully's®
Coffees & International Tea Selection

\$15.95

Short & Sweet

Assorted Muffins and Cereal Bars

Whipped Butter, Fruit Preserves
Selection of Cream Cheeses

Assorted Fruit Juices

Freshly Brewed Tully's®
Coffees & International Tea Selection

\$14.95

Nova Lox Display Platter

Cured Pacific Salmon, Shaved Red
Onion, Micro Greens, Capers, Chive
Cream Cheese and Toasted Bagels

\$7.95 per person

Croissant Breakfast Sandwich

Fluffy Eggs, Cheese and Ham

\$5.95 each

PLATED BREAKFASTS

Starters

Please Choose One:

Sliced Melon & Fresh Berries or
Fruit Yogurt Garnished with Seasonal Berries

Entrees

Midwestern Steak & Eggs

A Grilled Six Ounce New York Strip Steak Served with Farm Fresh Scrambled Eggs and Breakfast Potatoes

\$23.95

Traditional Texas Style Toast

Extra Thick Texas Style Bread Dipped in a Farm Fresh Egg Batter Gently Toasted until Golden Brown Served with Whipped Butter and Maple Syrup
Choice of:
Hickory Smoked Bacon OR
Country Sausage Links

\$17.40

Sunrise Eggs Benedict

Two Farm Fresh Poached Eggs served with Canadian Bacon On A English Muffin Topped with Traditional Hollandaise Sauce Served with Breakfast Potatoes

\$19.95

All American

Farm Fresh Scrambled Eggs served with your choice of: Hickory Smoked Bacon OR Country Sausage Links Served with Breakfast Potatoes

\$18.95

The Embassy Wrap

Fresh Scrambled Eggs, Sausage, Green Peppers and Onions Wrapped in a Flour Tortilla; served with Breakfast Potatoes

\$18.95

All Entrees include a Breakfast Starter, Chilled Orange Juice and a Basket of Breakfast Pastries, Freshly Brewed Tully's® Coffee and Tea

BUFFET BREAKFASTS

Minimum of 20 Guests

The Midway Breakfast

Sliced Seasonal Fresh Fruit

Pastry Basket Filled with
Danish, Croissants and Bagels

Plain and Flavored Cream Cheese
Whipped Butter and Fruit Preserves

Fruit Yogurt and Granola

Farm Fresh Scrambled Eggs

Texas Style French Toast served with
Warm Maple Syrup

Homestyle Breakfast Potatoes

Hickory Smoked Bacon
Country Sausage Links

Assorted Chilled Fruit Juices

Freshly Brewed Tully's®
Coffee and Tea

\$23.95

The O'Hare Breakfast

Sliced Seasonal Fruit with Berries
And Yogurt Dip

Pastry Basket Filled with
Assorted Muffins, Danish,
Croissants And Assorted
Breakfast Breads

Whipped Butter and Fruit Preserves

Farm Fresh Scrambled Eggs

Buttermilk Pancakes Served with
Warm Maple Syrup

Hickory Smoked Bacon
Country Sausage Links

Homestyle Breakfast Potatoes

Cheese Blintzes with Berry Topping

Assorted Cold Cereals and Milk

Assorted Chilled Fruit Juices

Freshly Brewed Tully's®
Coffee and Tea

\$27.95

Add a Cooked to Order Omelet Station

\$4.95 per person

\$100.00 Chef Fee

A LA CARTE ITEMS

Assorted Bagels with Cream Cheese	\$30.95 per dozen
Assorted Bottled Snapple®	\$3.95 each
Assorted Candy Bars	\$24.95 per dozen
Assorted Cereal Bars	\$23.95 per dozen
Assorted Danish	\$26.95 per dozen
Assorted Donuts	\$24.95 per dozen
Assorted Energy Bars	\$23.95 per dozen
Assorted Granola Bars	\$22.95 per dozen
Assorted Jumbo Cookies	\$28.95 per dozen
Assorted Muffins	\$27.95 per dozen
Assorted Soft Drinks	\$2.95 each
Bottled Ice Tea	\$3.95 each
Cheese and Pepperoni Pizza – 12”	\$21.95 per pizza
Cheese and Sausage Pizza -12”	\$21.95 per pizza
Cheese Pizza – 12”	\$20.95 per pizza
Croissants	\$26.95 per dozen
Freshly Brewed Tully’s® Coffee	\$47.95 per gallon
Fruit Flavored Yogurt	\$4.95 each
Hot Apple Cider with Cinnamon Sticks	\$39.95 per gallon
Hot Chocolate	\$38.95 per gallon
Hot Pretzels with Dijon Mustard & Warm Cheese	\$28.95 per dozen
Ice Cream Bars	\$3.95 per person
Iced Fudge Brownies	\$28.95 per dozen
Individual Assorted Cereals	\$3.95 each
Individual Bottled Juices	\$3.95 each
International Tea Selection	\$38.95 per gallon
Mineral and Spring Bottled Water	\$3.50 each
Mixed Nuts	\$19.95 per pound
Orange, Grapefruit, Apple or Cranberry Juice	\$23.95 per carafe
Plain and Cheese Popcorn	\$3.95 per person
Potato Chips with Dip	\$3.95 per person
Pretzels	\$3.95 per person
Sliced Seasonal Fruit	\$6.95 per person
Trail Mix	\$4.95 per person
Whole Coffee Cakes (Serves 10)	\$23.95 per cake
Whole Seasonal Fruit	\$22.95 per dozen
Whole, Skim or Chocolate Milk	\$3.95 each

PLATED LUNCHEONS ON THE LIGHTER SIDE

Chef's Daily Creation of Soup

Chopped Salad

Tossed Crisp Romaine, Tomatoes,
Genoa Salami,
Grilled Chicken, Onion, Avocado, and
Smoked Bacon
Served with
Gorgonzola Cheese Dressing

\$22.95

Chicken Caesar Salad

Crisp Romaine Lettuce with a
Traditional Caesar Dressing,
Shaved Parmesan
Garlic Roasted Croutons
Served with Grilled Julienne Breast of
Chicken
Fresh Baked Rolls and Butter

\$20.95

Focaccia Sandwich

Grilled Breast of Chicken
Served with Bacon, Tomato,
Baby Greens and Provolone Cheese
Served on Freshly Baked
Focaccia Bread
Homemade Potato Chips

\$21.95

Sub Sandwich

Sliced Turkey, Ham and Cheese
Tomato, Lettuce, Green Pepper, Oil and
Vinegar
Served on Fresh Baked French Bread
Waffle Chips

\$19.95

Embassy Philly

Choice of Grilled Chicken or
Sliced Roast Beef
Sautéed Mushrooms, Onions and Melted
Mozzarella
Served on Italian Bread
Homemade Potato Chips

\$22.95

Rosemont Club Sandwich

Smoked Turkey, Genoa Salami,
Smoked Mozzarella Cheese and
Bacon with Baby Greens
Served on Toasted Bread
Homemade Potato Chips

\$18.95

Rosemont Deli Platter

Turkey Breast, Baked Ham, Roast Beef
Cheddar Cheese and Swiss Cheese
Tomato, Onion and Pickle
Potato Salad
Served with a Selection of Multi-Grain
Breads and Condiments

\$19.95

Crab Cake Sandwich

Crab Cakes Grilled to perfection
served on Crostini Bread with Sun
Dried Tomato Tartar Sauce
Homemade Potato Chips

\$21.95

Desserts

Cheesecake Served with Strawberries; Turtle Cheesecake with Chocolate Sauce
Mocha Mousse Torte with Raspberry Sauce;
Chocolate Truffle Torte; Carrot Cake

All Entrees Include Freshly Brewed Tully's Coffee and Tea

PLATED LUNCHEON SELECTIONS

Starters

Please Choose One Salad or Chef's Selection of Soup

Rosemont Salad

Baby Field Greens,
Tomatoes, and Cucumbers
Served with Choice of Two
Dressings

Caesar Salad

Crisp Romaine Lettuce,
Shredded Parmesan and
Garlic Croutons
Served with a Traditional
Caesar Dressing

Entrees

Grilled Marinated Breast of Chicken

Chicken Breast
Marinated in Olive Oil
and Fresh Herbs

\$24.95

Chicken Stir Fry

Chicken with Seasonal
Vegetables and Teriyaki
Sauce Served over
Steamed Rice

\$24.95

Chicken Marsala

Sautéed Chicken Breast
with Marsala Wine
Sauce and Mushrooms

\$24.95

Pork Tenderloin

Roasted Pork Tenderloin
Sliced and Topped with
Pommery Mustard Sauce

\$25.95

Sliced Roast Sirloin of Beef

Served with
Rosemary Demi Glaze

\$26.95

Grilled Salmon

Served with
Fresh Salmon Grilled
with Olive Oil and Herbs

\$27.95

Grilled Filet Mignon

Filet Wrapped with
Italian Ham Served over
Portabella Mushrooms
and Balsamic Sauce

\$31.95

Eggplant Lasagna

Layers of eggplant,
Zucchini, Ricotta and
Mozzarella Cheese
Served with Tomato
Basil Sauce

\$22.95

Desserts

Please Choose One

Cheesecake Served with Strawberries
Chocolate Truffle Torte
Turtle Cheesecake with Chocolate Sauce
Fresh Fruit Tart
Carrot Cake
Mocha Mousse with Raspberry Sauce

All entrees include Freshly Baked Rolls, Chef's Choice of Accompaniments
Freshly Brewed Tully's® Coffee, Decaf and Tea

LUNCHEON BUFFETS

Minimum of 20 Guests

Italian Buffet

Minestrone Soup
Caesar Salad
Romaine Lettuce with Garlic Roasted
Croutons, Shaved Parmesan & Caesar
Dressing

Sliced Tomato and Provolone Cheese

Penne Pasta with Homemade Meatballs
Fresh Meat Sauce & Tomato Basil
Sauce

Chicken Vesuvio Served with White
Wine and Garlic Sauce

Fresh Baked Bread

Tiramisu and Italian Pastries

Freshly Brewed Tully's Coffee and Tea

\$31.95

Comfort Food Buffet

Chef's Selection of Soup

Mixed Seasonal Greens
Served with Ranch and Italian
Dressings
Fresh Fruit Salad

Grilled Breast of Chicken in Vesuvio
Sauce

Sliced Roast Tenderloin
Served with Mushrooms; Shallots;
Tomatoes and Cabernet Wine Sauce

Oven Roasted Potatoes with Leeks
Medley of Steamed Vegetables

Freshly Baked Bread and Butter

Chef's Selection of Desserts
Freshly Brewed Tully's Coffee and Tea

\$32.95

Pizza Lovers Buffet

Caesar Salad
Sliced Beefsteak Tomato with Fresh
Provolone Cheese; Extra Virgin Olive
Oil and Fresh Basil

Marinated Grilled Vegetable Platter

A Selection of Traditional
Thin Crust Pizza:
Three Cheese; Sausage;
Pepperoni and Vegetarian
Top your pizza with Crushed Red
Pepper, Herbs or Parmesan Cheese

Assorted Italian Pastries and Tortes
Freshly Brewed Tully's Coffee and Tea

\$29.95

Backyard BBQ

Honey-Mustard Potato Salad
and Cole Slaw

Baby Back Ribs
All-Beef Hot Dogs
Build your own
Hamburgers to include:
Mayonnaise; Ketchup; American
cheese; Lettuce; Tomato and Pickles
Buns and Rolls

Corn on the Cob; Country Baked
Beans and Potato Chips

Freshly Baked Cookies and Double
Chocolate Brownies
Freshly Brewed Tully's Coffee and Tea

\$30.95

LUNCHEON BUFFETS

Minimum of 20 Guests

Executive Deli Buffet

Soup Du Jour
Mixed Garden Green Salad with
Choice of Dressing
Dijon Mustard Potato Salad and
Pasta Salad

A Deli Selection of:
Honey Baked Ham, Smoked Turkey,
Roast Beef, Salami and Tuna Salad;
America, Swiss, and Cheddar Cheeses,
Assorted Relishes & Condiments
Assorted Fresh and Multi-Grain
Breads

Chef's Selection of Desserts
Freshly Brewed Tully's Coffee & Tea

\$29.95

Fajita Bar

Romaine Lettuce with Pumpkin Seeds
and Chipotle Caesar Dressing
Spanish Salad with Jicama, Red
Onions, Avocado & Mushrooms with
Ranchero Dressing

Nacho Chips with Pico De Gallo

Chicken and Beef Fajitas
Warm Flour Tortillas, Sour Cream,
Salsa, Guacamole, Cheddar Cheese
and Jalapenos

Pinto Beans with Chorizo and
Spanish Rice

Caramel Flan and
Kahlua Mousse Cake
Freshly Brewed Tully's Coffee and Tea

\$30.95

Chicago Style Buffet

Mixed Garden Greens with
Choice of Dressing
Dijon Mustard Potato Salad
and Cole Slaw

Thinly Sliced Italian Beef with
Sautéed Onions and Green Peppers
Fresh Baked Italian Bread

Jumbo All Beef Hotdogs served with
Diced Onions, Relish, Tomatoes,
Pickles, Ketchup and Mustard
Freshly Baked Hot Dog Buns

Variety of Pizzas to Include:
Cheese, Sausage and Pepperoni
(Deep Dish Pizza Available upon Request)

Assorted Chicago Style Cheesecakes
Freshly Brewed Tully's Coffee and Tea

\$30.95

The Embassy Buffet

Greek Salad to include:
Tomatoes; Red Onions;
Kalamata Olives; and Feta Cheese
Mixed with Oil and Vinegar Dressing
Pita Bread

Hummus with pita chips

Marinated Red and Yellow Peppers

Lemon Chicken with Couscous

Seafood Paella with Mussels;
Calamari & Shrimp
(Vegetable Paella Available upon Request)

Penne Pasta in
Herb Sauce and Tomatoes

Assorted Bread Basket
Baklava
Freshly Brewed Tully's Coffee and Tea

\$31.95

WORKING LUNCHEON BUFFETS

Minimum of 10 Guests

Taste of Italy Buffet

Chef's Selection of Soup
Baby Field Greens with
Basil Vinaigrette Dressing
Fresh Tomato & Mozzarella Salad
Marinated Grilled Mushroom Salad
Sun-Dried Tomato Salad
Sliced Fresh Fruit and Berries

Assorted Italian Deli Tray to include:
Mortadella; Salami; Prosciutto;
Capicola; Provolone Cheese; and
Smoked Mozzarella

Chef's Pasta of the Day
Fresh Baked Bread and Butter

Chef's Selection of Dessert
Freshly Brewed Tully's Coffee and Tea

\$27.95

That's a Wrap

Chef's Selection of Soup
Pasta Primavera Salad

Assorted Wraps to Include:
Chicken BLT with Ranch Dressing,
Roast Beef and Cheddar
Vegetarian Wrap

Homemade Potato Chips and
Sliced Fresh Fruit

Chef's Selection of Dessert
Freshly Brewed Tully's Coffee and Tea

\$26.95

Pizza & Pasta Bar

Minestrone Soup

Caesar Salad

Chef's Selection of Pasta & Sauce

Your Choice of 2 Pizzas:
Cheese
Sausage
Vegetable
Pepperoni

Mini Cannolis

Freshly Brewed Tully's Coffee and Tea

\$25.95

Taco Bar

Tortilla Soup

Mixed Greens with Roasted Corn,
Jicama and Cilantro Vinaigrette

Nacho Chips with Cheese

Chicken and Ground Beef

Spanish Rice

Flour and Corn Tortillas

Shredded Jalapeno Cheese, Salsa,
Guacamole and Sour Cream

Flan

Freshly Brewed Tully's Coffee and Tea

\$26.95

BOX LUNCHES

Each Box Lunch Includes;
Piece of Whole Seasonal Fruit, Bag of Chex Mix
Appropriate Condiments,
Homemade Cookie and Soft Drink

Sub Sandwich

Sliced Turkey, Ham and Cheese
Tomato, Lettuce, Green Pepper, Onion, Oil and Vinegar
Served on Fresh Baked French Bread

\$21.95

Turkey Sandwich

Smoked Turkey, Swiss Cheese,
Sliced Tomato and Lettuce
Served on Ciabatta Bread

\$21.95

Roast Beef Sandwich

Roast Beef, Smoked Mozzarella Cheese
Sliced Tomato and Lettuce
Served on Focaccia Bread

\$21.95

Italian Baguette

Genoa Salami and Sliced Turkey with
Tomato, Lettuce, Fontina Cheese and
Balsamic Vinaigrette

\$21.95

Bruschetta Sandwich

Fresh Mozzarella and Tomatoes
Served on Ciabatta Bread with
Basil Vinaigrette Dressing

\$21.95

BANQUET PRE-ORDER LUNCH MENU

Chef's Soup of the Day

Panini Sandwich

Grilled zucchini, yellow squash, spinaches, turkey breast, fontina cheese, and crostini bread

Lump Crab Cake Sandwich

Crab cakes grilled to perfection, served with sun-dried tomato tartar sauce

Philly Sandwich

Thin slices of rib eye grilled with sweet peppers, onions, mushrooms, served on Italian bread with cheese sauce.

Cheddar Burger

Cooked just the way you like with grilled onions & bacon.

Chicken Caesar Salad

Tossed crisp romaine lettuce, with herb croutons, Romano cheese, and Caesar dressing topped with grilled chicken

Shrimp Caesar Salad

Tossed crisp romaine lettuce with herb croutons, Romano cheese, Caesar dressing, topped with grilled shrimp.

Chef's Selection of Dessert

\$23.95 per person

AFTERNOON BREAKS

Wholesome Style

Sliced Fresh Seasonal Fruits
Vegetable Crudités with Dip
Domestic Cheese and
Cracker Tray
Assorted Mixed Nuts
Assorted Fruit Juices &
Iced Tea
Flavored Mineral Waters

\$14.95

Movie Time

Freshly Popped Buttered Popcorn
Assorted Candy Bars
Assorted Ice Cream Bars
Nacho Chips with Melted Cheese
Assorted Soft Drinks
Flavored Mineral Waters
Freshly Brewed Tully's®
Coffee and Tea

\$10.95

Afternoon Energizer

Fresh Fruit Kabobs
Platter of Assorted Cheeses,
Sausages and Crackers
Assorted Bowl of Mixed Nuts
Assorted Fruit Yogurts
Assorted Soft Drinks
Flavored Mineral Waters

\$14.95

As You Like It

Assorted Jumbo Cookies
Sliced Fresh Fruit
Assorted Soft Drinks
Flavored Mineral Waters
Freshly Brewed
Tully's® Coffee and Tea

\$13.95

Cookie Factory

Assortment of Gourmet Cookies:
Chocolate Chip, Peanut Butter,
and Oatmeal Raisin
Assorted Soft Drinks
Flavored Mineral Waters
Freshly Brewed
Tully's® Coffee, and Tea

\$12.95

Field of Dreams

Jumbo Soft Pretzels Served with
Spicy Mustard and
Warm Cheese Sauce
Nacho Chips
Freshly Popped Popcorn
Trail Mix
Assorted Soft Drinks
Flavored Mineral Waters

\$13.95

RECEPTIONS

The Carving Board

Chef's Fee \$100.00

All Served with appropriate condiments

<p>Steamship Round of Beef</p> <p>Approx. 100 Servings</p> <p>\$594.00</p>	<p>Country Baked Pit Ham</p> <p>Approx. 20 Servings</p> <p>\$247.00</p>	<p>Whole Roasted Turkey Breast</p> <p>Approx. 20 Servings</p> <p>\$164.00</p>
<p>Roasted Tenderloin of Beef</p> <p>Approx. 15 Servings</p> <p>\$256.00</p>	<p>Whole Roasted Suckling Pig</p> <p>Approx. 20 Servings</p> <p>\$216.00</p>	<p>Whole Roasted Sirloin of Beef</p> <p>Approx. 20 Servings</p> <p>\$255.00</p>

PLATTERS

Platter of Domestic and International Cheese

Garnished with Fresh Fruits of the Season
Served with a Variety of Crackers

\$7.95 per person

Vegetable Crudité

Chef's Selection of Seasonal Garden Vegetables
Served with Bleu Cheese and Herbed Ranch Dips

\$7.95 per person

Platter of Fresh Sliced Fruits

Fresh Seasonal Fruit and Berries
Served with Mango Dip

\$7.95 per person

Grilled Vegetables

Seasoned with Balsamic Vinaigrette

\$7.95 per person

RECEPTION STATIONS

Minimum of 25 Guests

Salad Bar

Chopped Fresh Romaine, Baby Spinach, Cherry Tomatoes, Sliced Cucumbers, Sliced Mushrooms, Shredded Carrots, Shredded Cheddar Cheese, Diced Grilled Chicken, Grated Parmesan Cheese and Garlic Croutons, Served with Ranch or Balsamic Vinaigrette Dressing

\$13.95

PASTA BAR

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Spinach Tortellini and Tri-Colored Rotini, Served with Alfredo and Marinara Sauces, Aged Parmesan and Romano Cheeses
Toppings to include Julienne Chicken, Shrimp, Spinach, Tomatoes, Mushrooms, Peppers, Onion and Fresh Toasted Garlic Bread

\$16.95 per person

FAJITA AND TACO BAR

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Spicy Taco Beef and Chicken Fajitas
Corn Taco Shells and Flour Tortillas
Served with: Diced Tomatoes, Lettuce, Onions, Sour Cream, Shredded Cheese, Salsa and Guacamole

\$15.95 per person

SMASHED POTATO BAR

Creamy Whipped Fresh Red Potatoes, Mushroom Gravy, Shredded Cheddar Cheese, Chives, Sour Cream and Garlic Butter

\$11.95 per person

THE PIZZERIA

Our Own Traditional Thin Crust Pizza
Cheese, Pepperoni and Vegetarian

\$13.95 per person

STIR FRY STATION

(Chef's Fee \$100.00)

Chef to Prepare your Choice of: Teriyaki Marinated Beef, Chicken and Shrimp
Bok Choy, Peapods, Peppers, Onion, Carrots, Bean Sprouts and Broccoli

\$16.95 per person

ONE HOUR RECEPTION PACKAGES

Standard Package

(Based on 6 Pieces per person)

Beef Teriyaki Kabobs
Sesame Chicken Satay
Breaded Artichoke Hearts
Crab Filled Won Tons

\$15.95

Classic Package

(Based on 6 pieces per person)

Platter of Domestic Cheese
Garnished with
Fruits of the Season
Served with a
Variety of Crackers

Scallops Wrapped in Bacon
Sesame Chicken Satay
Mini Beef Wellington
Antipasto Kabob

\$19.95

Deluxe Package

(Based on 10 pieces per person)

Platter of Domestic and
International Cheeses
Garnished with
Fruits of the Season
Served with a Variety of Crackers

Vegetable Crudit 
Chef's Selection of
Seasonal Garden Vegetables
Blue Cheese and Herbed Ranch Dips

Bruschetta
Brie and Strawberry Canapes
Spinach and Feta Triangles
Mini Beef Wellington
Shrimp Tempura
Sesame Chicken Satay

\$28.95

RECEPTION HORS D' OEUVRES

Minimum 50 pieces per item

Classic:

Hot

Beef Teriyaki Kabobs
Chinese Egg Rolls
Mini Pizzas
Sesame Chicken Satay
Spinach and Feta Triangles
Mushrooms with
Italian Sausage
Buffalo Chicken Wings
Crab Filled Wontons
Mini Baked Brie in
a Puff Pastry
Breaded Artichoke Hearts
Cheese Quesadillas
BBQ Meatballs

\$123.95 per 50 pieces

Cold Canapés

Smoked Salmon Rose
on a Cucumber
Belgian Endive with
Bay Shrimp
Mushrooms with
Boursin cheese
Smoked Ham Canapé
Fresh Basil Bruschetta
Assorted Cold Canapés
Salami Cornets
Brie and Strawberry Canapés
Prosciutto and Melon
Antipasto Kabobs
Assorted Finger Sandwiches

\$140.95 per 50 pieces

Deluxe:

Hot

Mini Beef or
Chicken Wellington
Oyster Rockefeller
Shrimp and
Red Pepper Kabob
Tenderloin Brochettes
Baby Lamb Chops
Shrimp Tempura
Bay Crab Cakes
Coconut Shrimp
Scallops wrapped in Bacon

\$175.95 per 50 pieces

Cold

Asparagus Wrapped
in Prosciutto
Fresh Oysters
Iced Jumbo Shrimp
Lobster Medallions on
Toast Points

\$176.95 per 50 pieces

Specialty Hors D'oeuvres:

Hot

Wheel of Baked Brie
Baked in a Puff Pastry
Served with
Frangelico Cream Sauce

Serves 30 people

\$87.95

Cold

Whole Poached Decorated
Salmon presented with
Capers, Bermuda Onions,
Horseradish Cream Sauce,
Dill Mustard, Lemon and
Pumpnickel Rye Bread

Serves 30 people

\$195.00

PLATED DINNERS

Appetizers & Soups

Shrimp Bisque
Chef's Selection of Soup
Northern Bean Soup
Warm Brie Baked in Puff Pastry Shell with Cranberry Demi Glaze
Spinach Tortellini with Tomato Basil Sauce

Additional Cost:

Iced Jumbo Shrimp Served with Cocktail Sauce
Sautéed Shrimp and Scallops in a Puff Pastry Shell
with Chardonnay Cream Sauce
Scallops Sautéed with Mushrooms, Shallots,
White Wine and Light Cream Sauce
Baked Artichoke and Brie in Puff Pastry served with
Pommery Mustard Sauce
\$5.95 per person

Salads

Caroline Salad

Mixed Garden Greens,
Sliced Cucumbers,
Sweet Red Peppers,
Swiss Cheese and
Kalamata Olives with a
Lemon Vinaigrette
Dressing

Caesar Salad

Romaine Lettuce
served with Seasoned
Croutons and Aged
Parmesan Cheese with
Classic Caesar
Dressing

Petite Nicoise Salad

Romaine Lettuce with
Tomatoes, Onion, Egg
and Olives
Tossed with a Garlic
Dijon Dressing

Pear Salad

Mixed Baby Greens
with Julienne Pear
Sherry Walnut
Vinaigrette

Rosemont Salad

Boston Lettuce,
Belgian Endive and
Radicchio Lettuce,
Tear Drop Tomato with
Warm Tarragon
Vinaigrette Dressing
and Italian Ham

PLATED DINNERS

ENTREES

Beef and Pork

<p><u>Roast Loin of Pork</u> Served with Pommery Mustard Cream Sauce \$35.95</p>	<p><u>Roast Prime Rib of Beef</u> Served with Au Jus \$37.95 (Minimum of 15 people)</p>	<p><u>Sliced Roast Sirloin</u> Served with Merlot Demi Glaze \$38.95</p>	<p><u>Grilled Filet Mignon</u> Served with Portabella Mushrooms & Balsamic Sauce \$45.95</p>
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Classic Combinations

<p><u>Petite Filet Mignon and Shrimp with Garlic and Herbs</u> Served with Herbed Cream Sauce \$43.95</p>	<p><u>Petite Filet Mignon & Broiled Sea Bass</u> Served with a Light Basil Cream Sauce \$44.95</p>	<p><u>Sautéed Chicken Breast & Salmon Fillet</u> Served with Champagne Cream Sauce \$39.95</p>	<p><u>Grilled Chicken & Petite Filet Mignon</u> Served with Truffle Madiera Sauce \$41.95</p>
<p><u>Roast Pork Loin and Grilled Chicken Breast</u> Served with Port Wine Sauce \$38.95</p>	<p><u>Sliced Roast Sirloin and Grilled Breast of Chicken</u> Served with Madiera Sauce \$39.95</p>		

Seafood

<p><u>Salmon Fillet Tapenade</u> Served with Cream Pesto Sauce \$35.95</p>	<p><u>Grilled Swordfish</u> Served with Lime Butter Sauce \$35.95</p>	<p><u>Alaskan Halibut</u> Served with Light Pesto Cream Sauce \$37.95</p>
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Poultry

<p><u>Chicken Marsala</u> Served with wild Mushrooms in Marsala Wine \$31.95</p>	<p><u>Chicken Vesuvio</u> Served with Garlic White Wine Sauce \$31.95</p>	<p><u>Grilled Breast of Chicken</u> Served with Basil Cream Sauce \$31.95</p>	<p><u>Chicken Wellington</u> With a Madeira Truffle Sauce \$33.95</p>
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PLATED DINNERS

Vegetarian

Vegetable Ravioli

Served with
Marinara Sauce

\$29.95

Portabella Wellington

Grilled Portabella
Mushroom Stuffed
with Spinach
Wrapped in a
Puff Pastry
Served with
Marinara Sauce

\$34.95

Eggplant Lasagna

Layers of eggplant,
Zucchini, Ricotta
and Mozzarella
Cheese
Served with Tomato
Basil Sauce

\$31.95

All entrees include your choice of an Appetizer or Soup, Salad, Dessert, Chef's Selection of Appropriate Accompaniments, Fresh Baked Bread and Butter, Freshly Brewed Tully's® Coffee, Decaf and Tea

DESSERT

Chocolate Mousse Served with Fresh
Seasonal Berries

Chicago Style Cheesecake with
Raspberry Sauce

Vanilla Bean Ice Cream in a
Chocolate Cup with
Whipped Cream

Chocolate Truffle Torte with
Raspberry Sauce

Fresh Berries with
Frangelico Cream

Flourless Chocolate Mousse Cake
with Chocolate Sauce

Mango Diamond Cheesecake with
Raspberry Sauce

Strawberry Diamond Cheesecake
with Raspberry Sauce

ENHANCE YOUR DINNER

Upgrade Accompaniments:
Please select one:
Scalloped Potatoes
Pear Potato
Julienne Bundled Vegetables
Asparagus
\$1.95 per person

Unlimited Wine Service with Dinner
Serving La Terre
Chardonnay and Merlot
\$6.95 per person

Serving Columbia Crest
Chardonnay and Merlot
\$7.95 per person

Champagne
Served as a Toast
\$4.95 per person

Menu Cards
Placed at each Setting or
Two Per Table
\$1.50 each

White Floor Length Linen
\$10.00 per Table

SPECIALTY DINNER BUFFETS

Pig Roast

(Minimum of 50 guests)

Fresh Mixed Seasonal Greens with Dressing
Red Skin Potato Salad with Vinaigrette Dressing
White Wine Vinaigrette Cole Slaw
Seasonal Fruit Salad,
Whole Roasted Pig & Roast Pork Loins with
Plum & Mustard Sauces
Herbed Baked Chicken
Bourbon Baked Beans
Baked Potatoes with Condiments
Corn on the Cob
Jalapeno Corn Bread & Honey Butter
Apple Strudel
Freshly Brewed Tully's® Coffees and Tea

\$48.95

Taste of Chicago

(Minimum of 75 Guests)

\$65.95

Fiesta Italian

Mediterranean Salad
Spinach Tortellini with
Marinara & Alfredo Sauce
Italian Beef and Sausage
with Sweet Peppers,
Italian Bread
Cannolis

Chinatown

Shrimp and Vegetable
Stir Fry with Teriyaki
Sauce, Steamed Rice, Pot
Stickers, Egg Rolls with
Hot Mustard and Sweet
and Sour Sauce
Fortune Cookies

Greek Town

Lemon Oregano Chicken
Tzatziki – Cucumbers in
Dill Yogurt
Spanakopita – Spinach
and Feta Phyllo Triangles
Baklava

Fiesta Mexican

Grilled Chicken Fajitas,
Mexican Rice,
Refried Beans
Guacamole, Sour Cream,
Shredded Cheese and
Jalapeno Peppers
Mango Tartlet

Chicago – That Toddlin' Town

Chicago Style Pizza,
Barbecued Ribs,
Chicago Style Vienna Hot
Dogs with Poppy Seed
Buns and all the
Trimmings
Eli's Cheesecake

DINNER BUFFET

Embassy Suites Dinner Buffet

(Minimum of 35 Guests)

Chef's Selection of Soup
Display of Fresh Fruits and Crudités with Dips
Seasonal Crisp Greens with and Choice of Dressing
Bay Shrimp Salad
Marinated Plum Tomatoes with Scallions and Fresh Mozzarella Cheese
Sautéed Boneless Chicken with Marsala Sauce
Poached Salmon in a Light Cream Dill Sauce
Sliced Sirloin of Beef with a Merlot Wine Sauce
Fresh Baked Bread with Butter
Rosemary Roasted Potatoes
Medley of Seasonal Vegetables
Chef's Selection of Desserts
Freshly Brewed Tully's® Coffee, Tea and Decaf

\$41.95 – Choice of 2 Entrees

\$44.95 – All 3 Entrees

Western Style Buffet

(Minimum of 35 Guests)

Tossed Garden Greens with Dressings
Western Potato Salad
Sliced Watermelon
Cucumber and Tomato Salad
Grilled New York Strip Steaks
Barbecued Chicken Breast
Barbecued Ribs
Baked Potatoes with all the Condiments
Corn on the Cob
Molasses Baked Beans
Jalapeno Corn Bread
Fresh Baked Cookies
Double Chocolate Brownies
Freshly Brewed Tully's® Coffee, Tea and Decaf

\$39.95 – Choice of 2 Entrees

\$42.95 – All 3 Entrees

SWEET TABLE

The Grand Rosemont Table

Chocolate Covered Strawberries,
Chocolate Truffles,
Cream Puff Swans
Napoleons, Cannolis,
Assorted Tortes,
Fruit Tartlettes, Éclairs,
Mini Cheesecake Squares,
Seasonal Fruit and Berries
Brown Sugar Sour Cream
Dark Chocolate Cups Filled
with Assorted Mousses
Tully's® Coffee, Ground
Cinnamon, Nutmeg &
Chocolate Shavings

\$15.95

Sweet Satisfaction

Sliced Fresh Fruit with
Assorted Berries
Cream Puff Swans,
Napoleons, Cannolis,
Fruit Tartlettes, Éclairs,
Chocolate Dipped Strawberries
Tully's® Coffee,
Ground Cinnamon,
Nutmeg and Chocolate Shavings

\$15.95

Build Your Own Sundae

Chocolate and Vanilla Ice Cream
Strawberries in Strawberry
Coulis, Chocolate Sauce,
Caramel Sauce,
M & M's, Peanut Butter Pieces,
Crushed Oreos, Whipped Cream,
Cherries and Chopped Nuts
Tully's® Coffee, Ground
Cinnamon, Nutmeg and
Chocolate Shavings

\$9.95

Chocolate Fountain

(Minimum of 75 people)

Dip Bananas, Strawberries,
Cookies, Angel Food Cake,
Pound Cake and Pretzel
into our Semi Sweet
Chocolate Fountain

\$18.95

BEVERAGE SELECTION

Name Brand Beverage Service

Absolute Vodka, Beefeater's Gin,
 J & B Scotch, Bacardi Rum,
 Jim Beam Bourbon,
 Seagrams 7 Whiskey,
 Jose Cuervo Tequila, Amaretto
 Chardonnay, Merlot and
 White Zinfandel
 Miller Genuine Draft,
 Miller Lite and O'Doul's
 Soft Drinks, Mineral Water and
 Assorted Juices

Premium Brand Beverage Service

Ketel One Vodka, Tanqueray Gin,
 Chivas Regal Scotch, Bacardi Rum,
 Jack Daniel's Bourbon, Crown Royal
 Whiskey, Jose Cuervo Gold Tequila
 Amaretto DiSaronno,
 Bailey's Irish Cream, Kahlua,
 Premium Chardonnay,
 Merlot and White Zinfandel
 Miller Genuine Draft, Miller Lite,
 Heineken, Amstel Light and O'Doul's
 Soft Drinks, Mineral Water and
 Assorted Juices

Package Bars

The Following are Priced per Person

	Name Brand bar	Premium Bar
One Hour	\$16.00	\$20.00
Two Hours	\$19.00	\$23.00
Each Additional Hour	\$6.00	\$11.00

Hosted Bars

The Following are priced per Drink

	Hosted Bar	Cash Bar
Premium Brand Drink	\$9.00	\$9.00
Premium Wine	\$8.00	\$8.00
Name Brand Drink	\$8.00	\$8.50
Name Brand Wine	\$7.00	\$7.50
Imported Beer	\$5.00	\$6.00
Domestic Beer	\$4.00	\$5.00
Soft Drinks	\$2.00	\$2.75
Mineral Water	\$2.25	\$2.95
Cordials	\$9.00	\$10.95
Cognacs	\$10.00	\$10.95

Bartender Fee \$100.00 up to Three Hours

Prices do not include 11.25% Sales Tax and 22% Service Charge
 Embassy Suites O'Hare 2009