



2011 Holiday Packages

All packages include the following:

Holiday Champagne Toast
Unlimited Wine with Dinner
Flavored Coffee Station to Include
White Floor Length Linen Table Cloths
Holiday Colored Overlays and Napkins
Holiday Centerpieces
Gold Rimmed Base Plates
Complimentary Room with Breakfast for Event Planner

Book by December 1, 2011 and Receive Two Complimentary Gifts From our Elves:

Chair Covers
Sweet Table
Top Shelf Bar Upgrade
1 Additional Hour of Bar

Doubletree O'Hare Rosemont Sales Office
847-928-7646
www.doubeltreeohare.com



Plated Dinner

Premium Bar

Absolute Vodka, Beefeaters Gin,
J & B Scotch, Bacardi Rum,
Captain Morgan Rum, Jack Daniels Bourbon, Seagrams 7 Whiskey,
Jose Cuervo Tequila, Christian Brothers Brandy, Amaretto
Chardonnay, Merlot, & White Zinfandel
Soft Drinks, Mineral Water & Assorted Juices
Miller Genuine Draft,
Miller Lite, & O'Doul's

Choose 3 Hors d' Oeuvres to be Passed

Hot Selection

Cranberry Turkey Puffs
Crab Filled Wantons
Tandoori Chicken Satay with
Curried Yogurt Dip
Buffalo Chicken Spring Roll
Three Cheese Quesadilla with
Roasted Peppers
Mini Beef Wellington

Cold Selection

Antipasto Kabob
Boursin Stuffed Strawberries
Shrimp and Crab Louie
Cucumber Cups

Blitzen's Starters

Please select one:

Tortellini with Prosciutto and Peas in a
Roasted Tomato Cream Sauce

Seared Polenta Topped with Fresh Mozzarella,
Pancetta and Sliced Grilled Tomato with a
Pesto Cream Sauce

Shrimp or Crab Bisque with Sherry

Cream of Potato Leak Soup

Maryland Crab Cakes served with a Roasted
Corn Mango Relish – Additional \$4.95

Mrs. Claus's Salads

Please select one:

Spinach Salad
Baby Spinach with Sliced Mushrooms, Red
Onion, Chopped Egg, Roasted Pine Nuts with
a Warm Shallot Bacon Dressing

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

Wedge Salad
Iceberg Lettuce, Applewood Smoked Bacon,
Tomato, Cucumber and Red Onion with House
made
Blue Cheese Dressing

Santa's Main Dishes

Roast Prime Rib of Beef served with
Au Jus Yorkshire Pudding
\$57.95++

Stuffed Boneless Breast of Chicken Stuffed with
Escarole, Mascarpone and Sundried Tomatoes served with
Champagne Cream Sauce
\$55.95++

Char Grilled Filet Mignon served with
Wild Mushrooms with a Pinot Noir Demi Glace
\$60.95++

Rudolph's Endings

Peppermint Chocolate Mousse
Served on a painted plate of Rich Chocolate Sauce

Cranberry Cheesecake

Warm Gourmet Apple Pie served with Vanilla Ice Cream

Fresh Seasonal Berries with Vanilla Ice Cream
In an Almond Cookie Basket

Frosty's Dinner Buffet

Display of Fresh Fruits and Crudités with Dips

Salads

Bay Shrimp Salad

Seasonal Crisp Greens with Vegetable Condiments and Choice of Dressing
Marinated Plum Tomatoes with Scallions and Fresh Mozzarella Cheese

Greek Vegetable Salad

Grilled Vegetables with Kalamata Olives,
Feta Cheese and Lemon Dill Vinaigrette

Bosco Pear and Apple Salad

Served with Sundried Cranberries,
Walnuts and Celery in a Honey Yogurt Dressing

Entrée Choices

Sautéed Boneless Chicken with Roasted Pepper Sauce
Poached Salmon in a Dill Butter Sauce
Sliced Sirloin of Beef with a Merlot Wine Sauce
Roast Pork Loin with a Pecan Maple Sauce
Roast Breast of Turkey with Cornbread Dressing served
with a Whole Berry Cranberry Sauce
Seafood American – Shrimp, Scallops and Crab with
Mushrooms in a Sherried Cream Sauce

Fresh Baked Bread with Butter
Chef's Choice of Appropriate Starch and Vegetables
Freshly Brewed Starbucks Coffees and Teas

Choice of 2 Desserts

Chocolate Torte
Gourmet Apple Pie
Yule Log with Hazelnut Cream
Gingerbread Torte with Lemon Glaze
Cranberry Cheesecake

\$48.95++ – Choice of 2 Entrees

\$54.95++ – Choice of 3 Entrees

\$60.95++ - Choice of 4 Entrees