



## Banquet & Catering Menus



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## Daily Meeting Package

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*We have created a Meeting Package to assist in making your planning process easier. This Package is intended to provide all the essentials to ensure the success of your event!*

**Signature DM Package: \$110.00 per guest**

**Great Start DM Package: \$125.00 per guest**

*(Prices are Inclusive of all Taxes & Gratuities)*

### **Food & Beverage:**

- Signature Continental Breakfast ~OR~ Great Start Breakfast Buffet
- Mid-Morning Break
- Designated Lunch Buffet
- Afternoon Specialty Break of Your Choice
- All Day Coffee Service, Soft Drinks & Bottled Water

### **Audio/Visual:**

- **Signature DM Package:**
  - Data Support Package: Screen, AV Table, Powerstrip with Extension and AC access
  - Flipcharts with Markers and Masking Tape
- Great Start DM Package:
  - Data Support Package: Screen, AV Table, Powerstrip with Extension and AC access
  - Adhesive Back Flip Charts with Markers and Masking Tape
  - Unlimited Wi-Fi Connection for Group

### **Comfortable Meeting Environment:**

- Leather, Armed, Ergonomic Executive Chairs with Swivel & Height Adjustments
- Task Tables with Laminated, Non-Glare Finished Surfaces
- Individual Temperature Controls, House Phone and Adjustable Lighting Controls

**Dedicated Hotel Conference Planner:** Your partner to ensure a successful event!



## Daily Meeting Package - Day by Day Menus

- **All Day Soft Drinks, Bottled Waters, Starbucks® Coffees & Assorted Teas Included**  
**No substitutions to the DM Package Daily Luncheon Buffets**

### Monday

#### DoubleTree Signature Continental Breakfast

Assorted Breakfast Bakeries to include:  
Muffins, Croissants, Danish & Bagels  
Fruit Preserves, Butter & Cream Cheese  
Sliced Fresh Fruit & Assorted Cold Cereals  
Skim and 2% Milk  
Chilled Assorted Fruit Juices

~ OR ~

#### Great Start Breakfast Buffet

*As above to include the following Items:*  
Scrambled Eggs & Seasoned Breakfast Potatoes  
Sausage Links & Crisp Bacon Strips

#### Mid-Morning Break

Assorted Granola, Power & Energy Bars  
Whole Fresh Fruit

#### All American Grill

Mixed Field Greens with Choice of Dressings  
Red Bliss Potato Salad  
Marinated Vegetable Salad  
Grilled ¼ lb Sirloin Burgers  
Jumbo Beef Hot Dogs  
Grilled Boneless Chicken Breast  
Fresh Baked Deli Rolls or Buns  
Sliced Onions, Tomatoes  
Swiss, Cheddar or American Cheeses  
Grilled Onions, Shredded Lettuce, Pickles, Relish  
Ketchup, Mustard, Mayonnaise & BBQ Sauce  
Curly Fries  
Carrot Cake, Apple and Lemon Squares

#### Afternoon Specialty Break

Your choice of any Themed Break, as listed on Page 16

### Tuesday

#### DoubleTree Signature Continental Breakfast

Assorted Breakfast Bakeries to include:  
Muffins, Croissants, Danish & Bagels  
Fruit Preserves, Butter & Cream Cheese  
Sliced Fresh Fruit & Assorted Cold Cereals  
Skim and 2% Milk  
Chilled Assorted Fruit Juices

~ OR ~

#### Great Start Breakfast Buffet

*As above to include the following Items:*  
Scrambled Eggs & Seasoned Breakfast Potatoes  
Sausage Links & Crisp Bacon Strips

#### Mid-Morning Break

Assorted Granola, Power & Energy Bars  
Whole Fresh Fruit

#### South of the Border

Black Bean Soup  
Mixed Field Greens & Choice of Dressings  
Chipotle Pasta & Bean Salad  
Tortilla Chips with Fresh Salsa & Guacamole  
Cheese Enchiladas  
Roast Chicken Mole  
Carne Asada  
Refried Beans  
Spanish Rice  
Churros & Fruit Salad

#### Afternoon Specialty Break

Your choice of any Themed Break, as listed on Page 16



## Daily Meeting Package - Day by Day Menus

- **All Day Soft Drinks, Bottled Waters, Starbucks® Coffees & Assorted Teas Included**  
**No substitutions to the DM Package Daily Luncheon Buffets**

### Wednesday

#### DoubleTree Signature Continental Breakfast

Assorted Breakfast Bakeries to include:  
Muffins, Croissants, Danish & Bagels  
Fruit Preserves, Butter & Cream Cheese  
Sliced Fresh Fruit & Assorted Cold Cereals  
Skim and 2% Milk  
Chilled Assorted Fruit Juices

~ OR ~

#### Great Start Breakfast Buffet

*As above to include the following Items:*  
Scrambled Eggs & Seasoned Breakfast Potatoes  
Sausage Links & Crisp Bacon Strips

#### Mid-Morning Break

Assorted Granola, Power & Energy Bars  
Whole Fresh Fruit

#### The Rosemont Executive

Soup du Jour  
Mixed Field Greens with Choice of Dressings  
Red Bliss Potato Salad  
Sweet Pea Tuna & Cheddar Pasta Salad  
Grilled & Marinated Sliced Roast Chicken  
Thinly Sliced Pepper Crusted Tenderloin of Beef  
Seared Yellow Fin Tuna served Medium Rare  
Silver Dollar Rolls & Flatbread Crackers  
Wasabi Mayonnaise, Horseradish Cream  
& Dijon Mustard  
Basket of Terra Chips & Potato Chips  
Carrot Cake, Brownies & Lemon Squares

#### Afternoon Specialty Break

Your choice of any Themed Break, as listed on Page 16

### Thursday

#### DoubleTree Signature Continental Breakfast

Assorted Breakfast Bakeries to include:  
Muffins, Croissants, Danish & Bagels  
Fruit Preserves, Butter & Cream Cheese  
Sliced Fresh Fruit & Assorted Cold Cereals  
Skim and 2% Milk  
Chilled Assorted Fruit Juices

~ OR ~

#### Great Start Breakfast Buffet

*As above to include the following Items:*  
Scrambled Eggs & Seasoned Breakfast Potatoes  
Sausage Links & Crisp Bacon Strips

#### Mid-Morning Break

Assorted Granola, Power & Energy Bars  
Whole Fresh Fruit

#### Italian Favorites

Pasta Fagioli Soup  
Traditional Caesar Salad  
Roasted Pepper Artichoke & Olive Salad  
Insalata Caprese: Buffalo Mozzarella,  
Sliced Tomatoes & Fresh Basil  
Cheese Tortellini with Sweet Pepper Alfredo Sauce  
Tuscan Grilled Chicken topped with Sliced Grilled  
Tomato & Provolone with a Light Vermouth Sauce  
Linguini Pescatore: Shrimp & Scallops sautéed in a  
Fresh Tomato, Basil & Capers Sauce atop Linguini  
Sautéed Broccoli & Carrots with Garlic & Olive Oil  
Fresh Italian Bread  
Napoleons & Italian Cookies

#### Afternoon Specialty Break

Your choice of any Themed Break, as listed on Page 16



## Daily Meeting Package - Day by Day Menus

- **All Day Soft Drinks, Bottled Waters, Starbucks® Coffees & Assorted Teas Included**  
**No substitutions to the DM Package Daily Luncheon Buffets**

### Friday

#### **DoubleTree Signature Continental Breakfast**

Assorted Breakfast Bakeries to include:  
Muffins, Croissants, Danish & Bagels  
Fruit Preserves, Butter & Cream Cheese  
Sliced Fresh Fruit & Assorted Cold Cereals  
Skim and 2% Milk  
Chilled Assorted Fruit Juices

~ OR ~

#### **Great Start Breakfast Buffet**

*As above to include the following Items:*  
Scrambled Eggs & Seasoned Breakfast Potatoes  
Sausage Links & Crisp Bacon Strips

#### **Mid-Morning Break**

Assorted Granola, Power & Energy Bars  
Whole Fresh Fruit

#### **Grant Park**

Soup du Jour  
Fresh Mixed Greens with Choice of Dressings  
Red Bliss Potato Salad  
Pesto Pasta Salad  
Tuna Salad

Display of Selected Deli Meats & Cheeses:  
Rare Roast Beef, Honey Baked Ham, Turkey & Salami  
American, Swiss & Cheddar Cheeses  
Assorted Deli Rolls & Breads  
Sliced Tomatoes, Red Onions, Lettuce, Pickles,  
Mayonnaise, Dijon Mustard & Horseradish  
Homemade Potato Chips  
Assorted Cakes & Dessert Bars

#### **Afternoon Specialty Break**

Your choice of any Themed Break, as listed on Page 16



## **Continental Breakfast**

### **The DoubleTree Classic**

Assorted Breakfast Bakeries to Include:  
Muffins, Croissants & Danish

Fruit Preserves & Butter

Chilled Assorted Fruit Juices

Skim & 2% Milk

Freshly Brewed Starbucks® Coffees

Assorted Teas

\$18.95 per guest

### **The DoubleTree Signature**

Assorted Breakfast Bakeries to Include:  
Muffins, Croissants & Danish

Fruit Preserves, Butter & Cream Cheese

Sliced Fresh Fruit

Chilled Assorted Fruit Juices

Assorted Cold Cereals, Skim and 2% Milk

Freshly Brewed Starbucks® Coffees

Assorted Teas

\$22.95 per guest

### **The DoubleTree Deluxe**

Assorted Breakfast Bakeries to Include:  
Muffins, Croissants & Danish

Plain & Cinnamon/Raisin Bagels with Toaster

Fruit Preserves, Butter, Plain & Strawberry Cream Cheese

Sliced Seasonal Fresh Fruits & Berries

Assorted Fruit Yogurts with Raisins & Granola

Chilled Assorted Fruit Juices

Assorted Cold Cereals, Skim and 2% Milk

Freshly Brewed Starbucks® Coffees

Assorted Teas

\$23.95 per guest



## **Plated Breakfast**

***All Entrées Include Orange Juice, Assorted Breakfast Pastries,  
Seasonal Fresh Fruit Cup, Butter & Preserves and  
Freshly Brewed Starbucks® Coffees & Assorted Teas***

### **Farm Fresh Scrambled Eggs**

Served with Seasoned Breakfast Potatoes and your choice of Bacon or Sausage Links  
\$18.95 per guest

### **Grand Marnier French Toast**

Fresh Strawberries marinated in Grand Marnier served over  
Cinnamon Swirl French Toast with Warm Maple-Pecan Syrup

**Choice of:** Virginia Baked Ham, Sausage Links or Bacon

\$19.95 per guest

### **Chef's Signature Scramble**

Fluffy Scrambled Eggs with Ham, Spinach, Mushrooms & Cheddar Cheese,  
served with Breakfast Potatoes and garnished with Fresh Fruit

\$19.95 per guest

### **Eggs Benedict**

Twin Poached Eggs on a Toasted English Muffin  
with Grilled Canadian Bacon drizzled with Hollandaise Sauce,  
served with Seasoned Breakfast Potatoes

\$20.95 per guest

### **Grilled Steak & Eggs**

New York Strip Steak (medium) & Fluffy Scrambled Eggs  
served with Seasoned Breakfast Potatoes

\$22.95 per guest

### **Breakfast Quiche**

**Choice of:** Quiche Lorraine with Bacon, Onion & Gruyere Cheese,  
Grilled Vegetable Quiche with Cheddar Cheese,  
or Shrimp Quiche with Herb Jack Cheese

Each served with Baked Roma Tomato & garnished with Fresh Fruit

\$20.95 per guest

### **Apple Crêpes**

Crêpes filled with Apples served with Vanilla Sauce

**Choice of:** Virginia Baked Ham, Sausage Links or Bacon

\$18.95 per guest

***Cholesterol-Free Egg Beaters or Egg Whites may be substituted with any Entrée.***



## Breakfast Buffets

### A Great Start

Chilled Assorted Fruit Juices  
 Muffins, Croissants & Pastries  
 Butter & Fruit Preserves  
 Sliced Seasonal Fruit  
 Fruit Yogurts with Granola & Raisins  
 Assorted Cold Cereals with Skim & 2% Milk  
 Fluffy Scrambled Eggs  
 Crisp Bacon & Sausage Links  
 Seasoned Breakfast Potatoes  
 Freshly Brewed Starbucks® Coffees  
 Assorted Teas  
 \$26.95 per guest

### A Hearty Start

Chilled Assorted Fruit Juices  
 Muffins, Croissants, Pastries & Bagels  
 Butter, Fruit Preserves & Cream Cheese  
 Sliced Seasonal Fruit  
 Fruit Yogurts with Granola and Raisins  
 Assorted Cold Cereals with Skim & 2% Milk  
 Fluffy Scrambled Eggs  
 Crisp Bacon & Sausage Links  
 Seasoned Breakfast Potatoes  
 Homemade French Toast  
 with Strawberry Sauce & Maple Syrup  
 Freshly Brewed Starbucks® Coffees  
 Assorted Teas  
 \$28.95 per guest

### Breakfast Enhancements

Egg, Ham & Cheese on English Muffin	\$61.95/dozen
Breakfast Burrito: <i>Egg, Sausage, Red &amp; Green Peppers with Jalapeño Cheese</i>	\$61.95/dozen
Ham & Cheese Croissants	\$61.95/dozen
Egg, Ham & Cheese Croissants	\$62.95/dozen
Smoked Salmon Platter: <i>Sliced Tomatoes, Cucumbers, Red Onions, Capers &amp; Lemon Wedges, served with Mini Bagels &amp; Cream Cheese</i>	\$8.95/guest
Stuffed Pancakes: <i>Pancakes rolled with your choice of Apples or Blueberries</i>	\$6.25/guest
Cheese Blintzes with Strawberry Sauce	\$6.25/guest
Jumbo DoubleTree Cinnamon Rolls: <i>Served Warm with Caramel Icing &amp; Pecans</i>	\$6.25/guest
Omelets & Belgian Waffle Station <i>(\$100.00 Chef Fee)</i>	\$6.25/guest



## Hot Plated Luncheon Selections

*All Hot Entrées include Choice of Soup or Salad,  
Chef's Selection of Starch & Vegetable, Fresh Rolls & Butter,  
Dessert, Iced Tea and Freshly Brewed Starbucks® Coffees & Assorted Teas*

### Soup

Soup du Jour  
Homestyle Chicken Noodle

Cream of Broccoli  
Minestrone (Vegetarian option available)

### Salad

**Tré-Colóre Salad**  
Mixed Greens with Tomato, Cucumber,  
Julienne of Vegetables with Balsamic Vinaigrette

**Traditional Caesar Salad**  
Crisp Romaine Lettuce with Grated Parmesan  
Cheese, Herbed Croutons & Caesar Dressing

**Fresh Spinach Salad**  
Smoked Bacon Bits, Red Onions,  
Chopped Hard Boiled Egg & Roasted Pine Nuts  
with Shallot-Bacon Dressing

**Caprese Salad**  
Tomatoes, Mozzarella & Basil  
with Balsamic Vinaigrette

### Wedge Salad

Iceberg Lettuce with Applewood Smoked Bacon, Tomatoes,  
Cucumbers & Red Onion with Bleu Cheese Dressing

### Entrées

**Oven-Roasted Loin of Pork**  
served with a Maple Pecan Glaze  
\$29.25 per guest

**Asian Marinated Chicken Breast**  
served with a Ginger-Soy Reduction  
with Vegetable Egg Roll & Fried Rice  
\$28.25 per guest

**Chicken Florentine**  
Breast of Chicken Stuffed with Spinach &  
Jack Cheese, served with Mornay Sauce  
\$28.25 per guest

**Chicken Breast alla Panna**  
Grilled Strips of Chicken with Green & Red Peppers,  
Mushrooms, Fresh Mozzarella and Basil,  
served over Fettuccine, with a Cream Marinara Sauce  
\$28.25 per guest

**Chicken Piccata**  
Sautéed Herb Crusted Breast of Chicken  
with a Lemon-Caper Sauce  
\$28.25 per guest

**Linguini Primavera**  
Linguini sautéed with Fresh Vegetables,  
Garlic & Olive Oil  
\$24.25 per guest

**Cheese Tortellini**  
with Mushrooms, Green Peppers & Roasted Red  
Pepper in a Cream Sauce with Asiago Cheese  
\$24.25 per guest

**Pan Seared Halibut**  
Horseradish Crusted Halibut  
with Roasted Tomato and Basil Cream Sauce  
\$31.50 per guest

**Herb Crusted Sliced Tenderloin**  
served with Green Peppercorn Sauce  
\$35.75 per guest

**Gnocchi with Broccoli**  
Potato Pasta tossed with Broccoli and  
our Sundried Tomato Pesto Alfredo Sauce  
\$22.95 per guest

**Fried Eggplant with Oriental Vegetables** (Vegetarian)  
\$22.95 per guest

Prices do not include 10.50% Sales Tax and 23% Service Charge  
DoubleTree O'Hare 2012



## **Chilled Plated Luncheon Selections**

*All Chilled Entrées include Choice of Soup, Fresh Rolls & Butter, Dessert, Iced Tea and Freshly Brewed Starbucks® Coffees & Assorted Teas*

### **Soup**

Soup du Jour	Cream of Broccoli
Homestyle Chicken Noodle	Minestrone (Vegetarian option available)

### **Entrées**

#### **Chef Salad**

Mixed Field Greens & Romaine Lettuce  
Sliced Turkey, Ham & Swiss Cheese  
Tomato Wedges & Julienne Carrots  
with Raspberry Vinaigrette Dressing

\$25.25 per guest

#### **Southwest Chopped Salad**

Romaine Lettuce, Corn, Black Beans, Carrots,  
Green Onions, Red Pepper, Cheddar Cheese &  
Tortilla Strips with Chipotle Ranch Dressing

\$22.95 per guest

#### **Deli Plate**

An Array of Sliced Deli Meats & Cheeses  
with an Assortment of Breads  
American Potato Salad  
Appropriate Condiments

\$22.95 per guest

#### **Vegetarian Wrap**

Spinach Tortilla with a variety of  
Grilled Vegetables & Thinly Sliced Tomato and  
Feta Cheese with Herbed Cream Cheese,  
served with Fresh Fruit &  
Kettle Cooked Potato Chips

\$24.25 per guest

#### **Fun Wraps**

Half Smoked Turkey Breast Wrap & Half Sliced Roast Beef Wrap  
With Chipotle Mayonnaise, Mozzarella, Bacon, Spinach and Sliced Tomato  
Served with Pesto Pasta Salad

\$24.25 per guest



## **Plated Luncheon Desserts**

*Please Select One Dessert*

Traditional Cheesecake with Raspberry Coulis

Lemon Torte with Lemon Garnish

Chocolate Decadence with Strawberry Sauce

Apple Torte with Caramel Sauce

Raspberry White Chocolate Crème Brulée with Fresh Fruit Garnish

Carrot Cake with Cheese Frosting

Tiramisu with Coffee Cream Sauce

Chocolate Molten Lava Bomb with Crème Anglaise

Vanilla Gelato with Fresh Blueberry Chantilly

DoubleTree Chocolate Chip Cookie Ice Cream-Sandwich-Sundae with Chocolate Sauce



## **Box Lunches**

***Each Boxed Lunch includes a Piece of Whole Fruit,  
Signature DoubleTree Chocolate Chip Cookie, Individual Bag of Sun Chips  
Condiment Packets and Soft Drink***

## **Chef's Sandwiches**

*Limit Three Selections*

### **Roasted Chicken**

Thinly Sliced Chicken Breast with Garlic Hummus on an Italian Roll

### **Ham & Swiss**

Hickory Smoked Ham & Swiss Cheese on Marble Rye

### **Beef & Cheddar**

Sliced Sirloin of Beef with Aged Cheddar on an Onion Roll

### **Smoked Turkey**

Mesquite Smoked Turkey with Pepper Jack Cheese on a freshly baked Croissant

### **Classic Italian**

Prosciutto, Ham & Salami with Provolone on a Ciabatta Roll

### **Caprese (Vegetarian)**

Sliced Vine Ripened Tomatoes with Buffalo Mozzarella and Fresh Basil  
drizzled with Olive Oil on a Baguette

*(Lettuce, Tomato and Pickle Spear served on the side)*

## **Salads**

### **The California (Vegetarian)**

Mixed Greens topped with Sliced Bosch Pear, Avocado, Sundried Cranberries  
& Toasted Pine Nuts, served with Orange Sherry Vinaigrette Dressing

### **Grilled Chicken Caesar**

Crisp Romaine Lettuce topped with Grilled Chicken, Herbed Croutons,  
and Parmesan Cheese with Classic Caesar Dressing

\$25.95 per guest

***All Box Lunches can be served Buffet Style at \$27.95 per guest.***



## **Banquet Pre-Order Menu**

*Please make your selection by circling (1) Entrée.*

### **Soup of the Day**

#### **Roasted Chicken Salad**

Baby Greens tossed with Tomatoes, Red Onion, Feta Cheese & Kalamata Olives in a Lemon Basil Vinaigrette, topped with Roasted Chicken

#### **Cobb Salad**

Mixed Greens topped with Grilled Chicken, Bacon, Tomatoes, Hard Boiled Egg, Avocado, Swiss Cheese and Gorgonzola, served with your Choice of Dressing

#### **Chicken Caesar Salad**

Crisp Romaine Leaves with Parmesan Cheese and Herbed Croutons, tossed with Caesar Dressing, topped with Grilled Chicken

### **Soup & Sandwich Combo**

Cup of our Homemade Soup with your choice of:  
Half a Philly Wrap, New York Reuben or Turkey Club Croissant

#### **Turkey Club Croissant**

Sliced Smoked Turkey Breast, Bacon, Tomato, Avocado & Swiss Cheese with Field Greens and Mayonnaise, served on a Croissant

#### **Philly Cheese Steak Wrap**

Shaved Sirloin grilled with Mushrooms, Onions & Provolone Cheese, wrapped in a Low-Carb Flour Tortilla

### **Chef's Choice of Dessert**

\$28.50/each

**Served with Freshly Brewed Starbucks Coffees & Assorted Teas**



## Cold Luncheon Buffet Selections

### Grant Park

Soup du Jour  
Mixed Field Greens with Choice of Dressings  
Red Bliss Potato Salad  
Pesto Pasta Salad  
Tuna Salad

Display of Selected Deli Meats & Cheeses:  
Rare Roast Beef, Honey Baked Ham, Turkey, Salami,  
American, Swiss & Cheddar Cheeses

Assorted Deli Rolls & Breads  
Sliced Tomatoes, Red Onions, Lettuce, Pickles,  
Mayonnaise, Dijon Mustard & Horseradish

Homemade Potato Chips

Assorted Cakes & Dessert Bars

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$30.25 per guest

### The Rosemont Executive

Soup du Jour  
Mixed Field Greens with Choice of Dressings  
Red Bliss Potato Salad  
Cheddar Pasta Salad  
Tuna Salad

Grilled Marinated Sliced Roast Chicken  
Thinly Sliced Pepper Crusted Tenderloin of Beef  
Seared Yellow Fin Tuna, Medium Rare

Silver Dollar Rolls & Flatbread Crackers  
Wasabi Mayonnaise, Horseradish Cream  
& Dijon Mustard

Basket of Terra Chips & Potato Chips

Carrot Cake, Brownies & Lemon Squares

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$35.75 per guest

### Deli Wrappers

Soup du Jour  
Mixed Field Greens with Choice of Dressings  
Red Bliss Potato Salad  
Pesto Pasta Salad

**Mesquite Wrap:** Smoked Turkey, Diced Tomato &  
Avocado with Pepper Jack Cheese, wrapped in a  
Spinach Tortilla with Roasted Tomato Mayonnaise

**Greek Wrap:** Grilled Chicken Breast with  
Feta Cheese, Shredded Lettuce, Tomato &  
Red Onion in a Sundried Tomato Tortilla  
with Lemon, Oregano and Olive Oil

**Beef & Cheddar:** Thinly sliced Sirloin of Beef with  
Cheddar Cheese, Shredded Lettuce & Tomato in a  
Whole Wheat Tortilla with Horseradish Cream

Potato Chips

Assorted Cakes & Dessert Bars

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$32.50 per guest

### Simply Salad

Soup du Jour  
Mixed Field Greens, Romaine Lettuce & Baby Spinach  
Variety of Salad Dressings including:  
Warm Shallot Bacon Dressing

Cherry Tomatoes, Cucumbers, Sliced Mushrooms,  
Shredded Carrots, Red Onion, Chopped Egg & Bacon,  
Crumbled Bleu Cheese, Shredded Parmesan &  
Cheddar Cheese

Chilled Pesto Roasted Salmon  
Sliced Chicken Breast  
Grilled Vegetables

Assorted Cakes & Dessert Bars

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$28.25 per guest

Prices do not include 10.50% Sales Tax and 23% Service Charge  
DoubleTree O'Hare 2012



## Hot Luncheon Buffet Selections

### Italian Favorites

Pasta Fagioli Soup

Traditional Caesar Salad

Roasted Pepper, Artichoke & Olive Salad

Insalata Caprese: Buffalo Mozzarella,  
Sliced Ripe Tomatoes & Fresh Basil

Cheese Tortellini with Sweet Pepper Alfredo Sauce

Tuscan Grilled Chicken topped with Sliced Grilled  
Tomato & Provolone Cheese with Vermouth Sauce

Linguini Pescatore: Shrimp & Scallops sautéed in a  
fresh Tomato, Basil and Capers sauce atop Linguini

Sautéed Broccoli & Carrots with Garlic & Olive Oil

Fresh Italian Bread

Napoleons & Italian Cookies

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$37.95 per guest

### The Windy City

Fresh Cabbage & Pepper Slaw

Southside Pasta Salad with Tuna & Cheddar

Polish Kielbasa with Sauerkraut

Grilled Pork Chops with Mushrooms & Onions

Potato Pierogi with Carmelized Onions

Roasted Corn Medley

Brownies & Cookies

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$31.50 per guest

### The Sicilian

Antipasto Salad

Traditional Caesar Salad

Cheese Stuffed Ravioli with Sweet Peas  
in a Roasted Garlic Alfredo Sauce

Eggplant Parmesan

Italian Sausage with Peppers & Onions

Garlic Breadsticks

Tiramisu & Lemon Bars

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$35.50 per guest

### Southwestern BBQ

Alamo Salad: Mixed Greens with Tomato, Avocado,  
Cheddar Cheese, Tortilla Strips  
with Chipotle Ranch Dressing

Citrus Cilantro Marinated Grilled Vegetables

Smoked Chicken Stuffed Potato Skins

BBQ Baby Back Ribs  
Slow Cooked Beef Brisket

Corn on the Cob

Tortilla Chips, Guacamole, Pico de Gallo,  
Sour Cream

Apple & Pecan Squares

Iced Tea

Freshly Brewed Starbucks® Coffees & Assorted Teas

\$36.75 per guest



## Hot Luncheon Buffet Selections

### South of the Border

Mixed Field Greens with Choice of Dressings  
Black Bean Soup  
Chipotle Pasta & Bean Salad  
Tortilla Chips with Fresh Salsa & Guacamole  
Cheese Enchiladas  
Roast Chicken Mole  
Carne Asada  
Refried Beans  
Spanish Rice  
Churros  
Fruit Salad  
Freshly Brewed Starbucks® Coffees  
Assorted Teas  
  
\$33.75 per guest

### All American Grill

Mixed Field Greens with Choice of Dressings  
Creamy Deli Potato Salad  
Marinated Vegetable Salad  
Grilled ¼ lb. Sirloin Burgers  
Jumbo Beef Hot Dogs  
Grilled Boneless Chicken Breast  
Freshly Baked Deli Rolls & Buns  
Sliced Onions, Tomato,  
Swiss, Cheddar or American Cheese  
Grilled Onions, Shredded Lettuce, Pickles, Ketchup,  
Mustard, Relish, Mayonnaise,  
& BBQ Sauce  
Curly Fries  
Carrot Cake, Apple & Lemon Squares  
Freshly Brewed Starbucks® Coffees  
Assorted Teas  
  
\$31.50 per guest

### The DoubleTree Executive

Soup du Jour  
Mixed Field Greens with Choice of Dressing  
Greek Salad: Marinated Vegetables with Feta Cheese, Kalamata Olives  
& Croutons with Lemon Basil Vinaigrette Dressing  
Sliced Flank Steak with Grilled Onions & Mushrooms  
Chicken Saltimbocca stuffed with Prosciutto, Spinach & Mozzarella, Red Wine Demi Glace  
North Atlantic Salmon prepared with Roasted Garlic Lemon Butter  
Roasted Red Bliss Potatoes  
Chef's Seasonal Vegetable Medley  
New York Style Cheesecake with Strawberries  
Carrot Cake with Cream Cheese Frosting  
Freshly Brewed Starbucks® Coffees & Assorted Teas  
  
\$37.95 per guest



## **Afternoon Refreshment Breaks**

*(Available after 1:00pm)*

### **At the Movies**

Movie-Size Candy Selections, Buttery Popcorn, Nachos with Cheese Sauce  
& Assorted 100 Calorie Snack Packs

\$13.95 per guest

### **Junk Yard**

Assortment of Mini-Cupcakes, Variety of Candy Bars,  
Individual Bags of Potato Chips & Pretzels

\$12.95 per guest

### **Wrigley Field**

Buttery Popcorn, Cracker Jacks, Bags of Peanuts & Soft Pretzels with Mustard & Cheese Sauce

\$13.95 per guest

### **Light & Healthy**

Fruit Kabobs, Assorted Chilled Fruit Smoothies, Energy & Power Bars  
Yogurt Dipped Raisins, Trail Mix, Hummus & Pita Chips

\$14.95 per guest

### **Chocoholic**

Signature DoubleTree Chocolate Chip Cookies & Gourmet Brownies  
Chocolate & Yogurt Dipped Pretzels, Skim, 2% and Chocolate Milk

\$14.95 per guest

### **Afternoon Tea**

Chef's Variety of Finger Sandwiches & Miniature Pastries,  
Date Nut Bread and Freshly Baked Scones with Preserves & Cream Cheese

\$13.95 per guest

### **All Fresh**

Assorted Whole Fresh Fruit & Fruit Juices, Vegetable Crudit  with Spinach & Onion Dips  
Assortment of Domestic Cheeses & Carr's Water Crackers

\$14.95 per guest

### **Sweet & Salty**

Assorted Cookies to include DoubleTree Chocolate Chip, Oatmeal Raisin,  
Peanut Butter & White Chocolate Macadamia  
Assorted Mixed Nuts, Potato Chips & Pretzels

\$13.95 per guest

***Each served with Freshly Brewed Starbucks® Coffees & Assorted Teas***



## À la Carte Break Enhancements

Bagels & Cream Cheese	\$24.95/dozen
Biscotti	\$25.95/dozen
Bottled Water	\$3.95/consumption
Breakfast Bakeries (Muffins & Danish)	\$24.95/dozen
Brownies or Blondies	\$28.95/dozen
Candy Bars	\$3.95/consumption
Coffee - Freshly Brewed Starbucks® Coffees & Assorted Teas	\$68.95/gallon
Cookies featuring Signature DoubleTree Chocolate Chip	\$28.95/dozen
Energy & Power Bars	\$4.95/consumption
Flavored Oatmeal Cups	\$27.95/dozen
Fruit – Sliced Seasonal Fresh Fruit	\$7.95/person
Fruit - Whole Seasonal Fresh Fruit	\$1.95/each
Fruit Smoothies	\$31.95/dozen
<b>Full Day Beverage Package – Coffee, Tea, Soft Drinks &amp; Waters</b>	\$20.95/person
<b>Full Day Soft Drink Package – Assorted Soft Drinks &amp; Waters</b>	\$10.95/person
Gatorade	\$4.95/each
Granola Bars & Breakfast Bars	\$3.95/consumption
Hard Boiled Eggs	\$13.95/dozen
Juice - Cranberry, Tomato, V8 and Apple	\$4.95/consumption
Potato Chips, Pretzels, Sun Chips, Cracker Jacks	\$3.95/bag
Pretzels - Warm Soft Jumbo Pretzels with Mustard & Cheese	\$33.95/dozen
Rice Krispies Bars	\$21.95/dozen
Snapple Teas & Juices	\$4.95/each
Soft Drinks	\$3.95/each
Sparkling Water	\$5.95/each
Sticky Buns	\$25.95/dozen
Yogurt with Granola & Raisins	\$3.95/each



## Plated Dinner Selections

*All Plated Dinners Include Appetizer or Soup, Salad, Entrée and Dessert*

### Appetizers

Bruschetta: Chopped Tomatoes with Basil, Capers  
& Fresh Mozzarella over Toasted Italian Bread

Tri-Color Tortellini, Roasted Tomato Cream Sauce

Crab Cake with Dijon Cream Sauce  
& Sweet Corn-Relish

*Additional \$4.95 per guest*

Brie en Croûte with Raspberry Sauce

*Additional \$4.95 per guest*

Jumbo Shrimp Cocktail

*Additional \$8.95 per guest*

### Soup Selections

Minestrone

Cream of Tomato Basil

Cream of Broccoli

Beef Consommé with Julienne Vegetables

Crab Bisque with Sherry Cream

### Salad Selections

#### Tré-Colóre

Mixed Greens with Tomato, Cucumber and  
Julienne of Vegetables with Balsamic Vinaigrette

#### Espagnole

Crisp Mesclun Greens with  
Marinated Artichoke Hearts, Sliced Cucumbers,  
Tomato and Julienne Sweet Peppers  
with Citrus Vinaigrette Dressing

#### Insalata Caprese

Sliced Fresh Mozzarella with Roma Tomatoes  
and Fresh Basil with Balsamic Vinaigrette

#### Tuscan Citrus

Crisp Mesclun Greens & Romaine with  
Bosch Pear, Gorgonzola Cheese and  
Roasted Pine Nuts with Citrus Vinaigrette

#### Traditional Caesar

Crisp Romaine with Grated Parmesan and  
Herbed Croutons, Creamy Caesar Dressing

#### Fresh Spinach

Baby Spinach Greens with Bacon Bits,  
Red Onions, Chopped Egg & Roasted Pine Nuts  
with Shallot-Bacon Vinaigrette

#### Boston Lettuce and Lollo Rosso Leaf

Topped with Marinated Button Mushrooms  
in a Lemon Basil Dressing

#### Smoked Salmon

Mesclun Greens with Smoked Salmon,  
Red Onions, Cucumbers and Capers  
with Raspberry Vinaigrette Dressing

#### Wedge Salad

Iceberg Lettuce, Applewood Smoked Bacon, Tomatoes, Cucumber & Red Onion  
with Bleu Cheese Dressing



## **Plated Dinner Entrée Selections**

*Entrée Selections Include Fresh Rolls & Butter, Chef's Selection of Potato, Rice or Pasta, Seasonal Vegetables and Freshly Brewed Starbucks® Coffees & Assorted Teas*

### **Chicken Francese**

Egg Battered Chicken Breast sautéed with a Lemon Chardonnay Cream Sauce  
\$36.75 per guest

### **Chicken Breast Provincial**

Grilled Breast of Chicken topped with sautéed Plum Tomatoes, Mushrooms, Capers and Fresh Basil  
\$36.75 per guest

### **Grilled Salmon**

Served with Julienne Vegetables and a Fresh Dill Sauce  
\$41.95 per guest

### **Grilled New York Strip Steak**

Served with Shallot Confit and a Green Peppercorn Sauce  
\$44.95 per guest

### **Pan Seared Halibut**

Horseradish Crust with Roasted Tomato and a Basil Cream Sauce  
\$43.95 per guest

### **Roast Stuffed Tenderloin of Beef**

Stuffed with a Spinach Mushroom Duxelle; sliced and served with Port Wine Demi Glace  
\$46.95 per guest

### **Grilled Filet Mignon**

Served with Wild Mushrooms and a Pinot Noir Demi-Glace  
\$53.95 per guest

## **Carousel Plates**

### **Grilled Filet Mignon & Jumbo Shrimp**

Shiitake Mushroom Sauce and Roasted Garlic Butter Sauce  
\$51.95 per guest

### **Grilled Filet Mignon & Sautéed Chicken**

Port wine demi glace and pesto cream sauce  
\$47.95 per guest

### **Pan Seared Salmon & Chicken Breast**

Fresh Dill Sauce and Marsala Sauce  
\$46.95 per guest

*Split Entrée Menu is available for an additional \$2.00 per Entrée – (Limit Three)*

*All Beef Entrées prepared Medium - Vegetarian Entrées available upon request.*



## Dessert Selections

*Served with Freshly Brewed Starbucks® Coffees & Assorted Teas*

Traditional Cheesecake with Raspberry Coulis  
Lemon Torte on Painted Plate  
Chocolate Decadence with Strawberry Sauce  
Seasonal Fruit Tart with Crème Fraîche  
DoubleTree Chocolate Chip Cookie,  
Ice Cream-Sandwich-Sundae with Chocolate Sauce

### Specialty Dessert Selections

*\$2.95 additional per guest*

Italian Almond Delight  
Chocolate Raspberry Desire  
Napoleon Pastry Pillow with Chocolate Sauce

## Sweet Tables

### The Grand Rosemont Table

Chocolate Covered Strawberries  
Cream Puff Swans  
Chocolate Truffles, Napoleons & Cannolis  
Assorted Tortes, Fruit Tartlettes & Éclairs  
Mini Cheesecake Squares  
Fruits & Berries with Brown Sugar & Sour Cream  
Dark Chocolate Cups filled with Assorted Mousses  
Freshly Brewed Starbucks Coffees & Teas  
Ground Cinnamon, Nutmeg & Chocolate Shavings  
\$19.95 per person

### Sweet Satisfaction

Sliced Fresh Fruit with Assorted Berries  
Cream Puff Swans  
Napoleons & Cannolis  
Fruit Tartlettes & Éclairs  
Chocolate Dipped Strawberries  
Freshly Brewed Starbucks Coffees & Teas  
Cinnamon, Nutmeg & Chocolate Shavings  
\$16.95 per person

### Build Your Own Sundae

Chocolate and Vanilla Ice Cream  
Strawberries in Strawberry Coulis,  
Chocolate Sauce or Caramel Sauce  
M&M's, Peanut Butter Pieces & Crushed Oreos  
Whipped Cream, Cherries & Chopped Nuts  
Freshly Brewed Starbucks Coffees & Teas  
Ground Cinnamon, Nutmeg & Chocolate Shavings  
\$12.95 per person

### Chocolate Fountain (Minimum 75 people)

*Cascading Ribbons of flowing Chocolate!*

Dip Bananas, Strawberries, Cookies,  
Angel Food Cake, Pound Cake & Pretzels  
into Semi-Sweet Chocolate

\$7.95 per person  
(\$100.00 rental fee)



## **“Build Your Own” Dinner Buffet**

*Served with Freshly Baked Breads & Rolls with Butter,  
Freshly Brewed Starbucks® Coffees & Assorted Teas*

### **To Start**

International Cheese Tray with Crackers  
Vegetable Crudit  & Dips

### **Choice of Two Salads**

Traditional Caesar Salad  
Pesto Pasta Salad  
Sliced Tomato, Fresh Mozzarella & Basil  
Greek Vegetable Salad  
Mixed Garden Greens with Dressings

### **Choice of Three Entr es**

Roast Pork Loin with Pecan Maple Glaze  
Chicken Piccata  
Cheese Filled Tortellini, Tomato Cream Sauce  
Seafood Newburg  
Sliced London Broil, Mushroom Demi Glace  
Grilled Salmon

### **Choice of One Vegetable**

Fresh Vegetable Medley  
Green Beans Amandine  
Glazed Carrots  
Broccoli with Lemon Shallot Butter

### **Choice of One Starch**

Garlic Mashed Potatoes  
Rice Pilaf  
Roasted Rosemary Potatoes

### **Choice of One Dessert**

Classic Cheesecake, Raspberry Drizzle  
Carrot Cake with Cream Cheese Frosting  
Chef’s Selection of Dessert Bars, Cakes & Cookies

\$49.25 per guest

Prices do not include 10.50% Sales Tax and 23% Service Charge  
DoubleTree O’Hare 2012



## Reception Packages

### Rosemont Reception Package

Vegetable Crudit  with Bleu Cheese Dip

Domestic Cheese Selection with  
Fruit Garnish, Water Crackers & Sliced Breads

Peking Duck Spring Rolls with Plum Sauce

Assorted Mini Chicago Style Deep Dish Pizza

Tandoori Chicken Satay

Southwest Steak Crisps with Salsa

Chili Lime Salmon Satay

\$17.95 per guest

*(Based on approximately 7 pieces/person)*

### Signature Reception Package

Vegetable Crudit  with Bleu Cheese Dip

Domestic Cheese Selection with  
Fruit Garnish, Water Crackers & Sliced Breads

Seared Tuna with Wasabi

Boursin stuffed Strawberries

Mini Beef Wellington

Scallops Wrapped in Bacon

Cuban Cristo

Mini Chicken Potpies

Antipasto Skewer

\$20.95 per guest

*(Based on approximately 10 pieces/person)*

## Carved Selections

*Served with Appropriate Condiments and Silver Dollar Rolls*

Herb Rubbed Tenderloin of Beef  
*(Serves 30 guests)*

\$235.00

Roasted Breast of Turkey  
*(Serves 40 guests)*

\$164.00

Whole Baked Honey Cured Ham  
*(Serves 50 guests)*

\$176.00

Pepper Crusted New York Strip Loin  
*(Serves 25 guests)*

\$195.00

***All Carving Stations require a Uniformed Chef at \$100.00 per Chef.***



## Hors D'oeuvres Selections

*All Hors d'Oeuvres may be served Butler Style or Displayed on a Buffet*

### Cold Selections

*(50 piece minimum)*

Asparagus wrapped with Prosciutto
Boursin stuffed Strawberries
Smoked Chicken with Papaya Relish
Beef Tenderloin Crostini with Raspberry & Onion
Cucumber Cups filled with Crab Louie
Brochette Tomato, Swiss, Capers Canapés
Seared Tuna with Wasabi & Caviar
Antipasto Kabobs
\$126.95 per 50 pieces

### Hot Selections

*(50 piece minimum)*

Smoked Chicken Quesadillas with Salsa
Roasted Vegetable Tartlet
Buffalo Chicken Spring Rolls filled with Gorgonzola Cheese
Spicy Chicken Satay
Mini Grilled Cheese Sandwiches
Teriyaki Beef Satay
Chicken Satay with Peanut Sauce
Assorted Mini Chicago Style Deep Dish Pizza
Chili Tortilla Trumpet: Sweet & Hot Chilis with Corn, Rice, Black Beans & Jack Cheese wrapped in a Flour Tortilla
\$162.95 per 50 pieces

Peking Duck Spring Roll with Plum Sauce
Lobster Phyllo Triangles
Cuban Cristo
Coconut Langoustine Skewers
Spicy Thai Chicken Satay
Malaysian Beef Satay
Mini Beef Wellington
Mini Brie en Croûte with Honey Yogurt Sauce
Southwest Steak with Guacamole
\$236.95 per 50 pieces



## **Cold Specialty Items**

### **Fresh Vegetable Crudité**

A selection of Crisp Vegetables with Two Specialty Dips  
\$6.25 per guest  
*(Minimum of 25 Guests)*

### **Grilled Vegetable Medley**

A Seasonal Assortment of Grilled Vegetables drizzled with Herbed Olive Oil, Balsamic Reduction and Parmesan Cheese, served with Saffron Aioli & Assorted Breads  
\$7.25 per guest  
*(Minimum of 25 Guests)*

### **Domestic & Imported Cheese Board**

Garnished with Fresh Fruit, Assorted Crackers and Sliced Breads  
\$7.25 per guest  
*(Minimum of 25 Guests)*

### **Antipasto Display**

Italian Cured Meats, Sausages & Cheeses with Imported Olives, Marinated Artichoke Hearts, Roasted Peppers, Pepperoncini & Giardinara Assorted Breads & Focaccia  
\$9.50 per guest  
*(Minimum of 25 Guests)*

### **Smoked Salmon**

With Capers, Onions, Chopped Egg, Lemon Wedges, Cream Cheese, Rye and Pumpernickel Bread  
\$187.95 per display  
*(Serves 40 Guests)*

### **Poached Atlantic Salmon Fillets**

Tarragon Crème Fraîche and Rye Bread  
\$231.00 per display  
*(Serves 40 Guests)*

### **Shellfish Raw Bar**

Zesty Cocktail Sauce, Horseradish & Lemon Wedges on Crushed Ice  
Jumbo Gulf Shrimp \$6.25 per piece  
Johana Crab Claws \$8.25 per piece



## Reception Enhancements

*Specialty Stations are available only after 4:00pm, and offered solely as an enhancement to your Reception with individual portion sizes designed accordingly.*

*Station pricing is based on Two Hours of Guest Self-Service, or each is available Action Style with a Uniformed Chef for an additional \$100.00/hour.*

## Specialty Stations

### Fajita Station

Beef & Chicken sautéed to order with Fresh Sweet & Hot Chilis, Warm Flour & Corn Tortillas with Shredded Cheddar Cheese, Guacamole, Pico de Gallo, Chopped Cilantro and Tomatoes

\$14.75 per guest

### Stir-Fry Station

Chicken & Beef with a variety of Crisp, Fresh Vegetables and Steamed White Rice with Chef's Selection of Two Sauces

\$17.95 per guest

### Pasta Italiano Station

#### Choice of Two Pastas:

Cheese Stuffed Tortellini, Penne Pasta, Mini Shells or Bowtie Pasta  
&

#### Choice of Two Sauces:

Tomato Basil Marinara, Alfredo Sauce or Puttanesca Sauce, *(A spicy mélange of Tomatoes, Onions, Capers, Black Olives, Anchovies, Oregano & Garlic cooked together in Olive Oil)*

*Served with the Following Accompaniments:*

Italian Sausage, Chicken, Bay Shrimp, Sliced Mushrooms, Toasted Pine Nuts, Mixed Herbs, Grated Parmesan Cheese, Red Pepper Flakes and Garlic Bread

\$18.95 per guest



## Beverage Selections

### Premium Brands

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

### Top-Shelf Brands

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 Wine  
 Miller Genuine Draft  
 Miller Lite, Heineken  
 Amstel Light and O'Doul's  
 Soft Drinks  
 Mineral Water  
 Assorted Juices

### Package Bars - Priced per Person

	Premium	Top-Shelf
One Hour	\$19.00	\$23.00
Two Hours	\$22.00	\$26.00
Each Additional Hour	\$7.00	\$11.00

### Hosted Bars - Priced per Drink

	Hosted Bar	Cash Bar
Top-Shelf Brand Drinks	\$10.00	\$9.00
Premium Wine	\$9.00	\$8.00
Premium Brand Drinks	\$9.00	\$8.00
House Wine	\$8.00	\$7.00
Imported Beer	\$6.00	\$6.00
Domestic Beer	\$5.00	\$5.00
Cordials	\$10.00	\$10.00
Cognac	\$11.00	\$10.00
Soft Drinks	\$3.00	\$4.00
Mineral Water	\$3.25	\$4.00

Bartender Fee \$100.00 up to Three Hours for hosted and package bars  
 Cash Bars to Meet a Minimum of \$500.00 in Sales or a \$200.00 Bartender Fee Will Apply