



Rehearsal Dinner Buffets

South of the Border

Chipotle Pasta & Bean Salad
Tortilla Chips with Fresh Salsa & Guacamole
Cheese Enchiladas
Spanish Rice
Beef & Chicken Sautéed with Fresh Sweet & Hot Chilis, Served With:
Warm Flour & Corn Tortillas, Shredded Cheddar Cheese, Guacamole,
Pico de Gallo, Chopped Cilantro and Tomatoes
Caramel Flán
Iced Tea
Freshly Brewed Starbucks® Coffees & Assorted Teas
\$29.95++ per guest

Pizza & Pasta

Antipasto Kabobs
Traditional Caesar Salad
Penne Pasta with Tomato Basil Marinara
Assorted Thin Crust Pizzas to Include: Cheese; Sausage; Pepperoni & Vegetarian
Mini Meatball Sandwiches with Marinara Sauce and Smoked Provolone Cheese
Garlic Breadsticks
Tiramisu & Cannolis
Iced Tea
Freshly Brewed Starbucks® Coffees & Assorted Teas
\$25.95++ per guest

Off the Grill

All-Beef Hot Dogs
Build your own Hamburgers to include:
Mayonnaise; Ketchup; American Cheese; Lettuce; Tomato and Pickles
Sesame Seed Hamburger Buns
Baked Potatoes served with:
Sour Cream, Bacon Bits, Chives, Shredded Cheddar Cheese and Broccoli
Corn on the Cob
Honey Mustard Potato Salad
Freshly Baked Cookies & Double Chocolate Brownies
Iced Tea
Freshly Brewed Starbucks® Coffees & Assorted Teas
\$27.95++ per guest

Chicken, Chicken and More Chicken

Mixed Greens with Choice of Dressings
Chicken Fingers with Assorted Dipping Sauces to Include:
Ranch; Honey Mustard & Barbeque
Buffalo Hot Wings
Assorted Mini Chicken Wraps: Grilled Breast of Chicken,
Monterey Jack Cheese, Bacon and Diced Tomatoes
Homemade Potato Chips
Apple and Lemon Squares
Iced Tea
Freshly Brewed Starbucks® Coffees & Assorted Teas
\$26.95++ per guest

Prices do not include 10.75% Sales Tax and 23% Service Charge
DoubleTree O'Hare 2012



Rehearsal Dinner Plated Meals

All Entrées Include:

Fresh Rolls & Butter; Chef's Selection of Starch and Seasonal Vegetable;
Freshly Brewed Starbucks Coffees and Assorted Teas; Iced Tea

Choice of One Salad:

Tré - Colore

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

Traditional Caesar

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

Fresh Spinach

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

Choice of One Entrée:

Chicken Francese

Egg Battered Chicken Breast sautéed with a Lemon Chardonnay Cream Sauce
\$25.95++ per guest

Grilled New York Strip Steak

Served with Shallot Confit and a White Wine and Garlic Sauce
\$29.95 ++ per guest

Pan Seared Halibut

Horseradish Crust with Roasted Tomato and a Basil Cream Sauce
\$27.95 ++ per guest

Choice of One Dessert:

Traditional Cheesecake with Raspberry Coulis
Lemon Torte on Painted Plate
Chocolate Decadence with Strawberry Sauce



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	\$12.00

Hosted Bars - Priced per Drink

	Hosted Bar	Cash Bar
Top-Shelf Brand Drinks	\$10.00	\$11.00
Premium Wine	\$9.00	\$10.00
Premium Brand Drinks	\$9.00	\$9.75
House Wine	\$8.00	\$8.75
Imported Beer	\$6.00	\$6.50
Domestic Beer	\$5.00	\$5.50
Soft Drinks	\$3.00	\$3.25

All cash bars have a minimum of \$500.00 or a \$100.00 bartender fee will apply