

SAVOR...



WELCOME TO SAVOR...Chicago
at McCormick Place

CATERING MENU through June 30, 2015

- MEETING ROOMS
- BANQUET
- SPECIAL EVENTS

ENJOY AND SAVOR...Chicago!

Prices do not include 21.50% service charge and applicable sales tax.
Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. No food or beverage of any kind will be permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of exhibitor personal consumption). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus – Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. Our culinary team is happy to customize the perfect menu for your event.

Pricing – Prices quoted do not include 21.50% service charge or sales tax unless otherwise noted. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

Guarantee/ Payment – The estimated charges and costs for the Event are set forth in the Agreement (the "Event Price"). Client must notify us of the guaranteed number of people attending the event at least five (5) full business days prior to the Event for functions up to 2,000 guests. Functions of 2,000 guests or more must be guaranteed ten (10) full business days prior to the Event. This guarantee must be submitted by noon Monday through Friday, 8am – 5pm central time. Holidays and weekends are excluded from receiving guarantees. If the guarantee is not received, SAVOR... reserves the right to charge for the number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within the applicable 5 or 10 business days based on your estimated guest count. Also, any cancellations and reductions of specialty items are subject to full charges within 21 days prior to the event. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price (F&B). Attendance higher than the given guarantee will be charged the actual event attendance.

Overset Policy – SAVOR... will be prepared to provide service staff and have seats available for 3% over-set up to 1,000 guests (maximum over-set of 30 guests) for plated meals and buffet meals with complete table setups only. There will be an additional \$150.00 charge for each over-set of 20 guests.

Service Staff – Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 40 guests at buffet functions. This is for service at rounds of ten or twelve. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Breakfast/Lunch service times are three hours and dinner is four hours. Holiday labor rates may apply.

Event Timeline – Breakfast and lunch is based on a three hour service window and dinner is based on four hour service window. Extended service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services – We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations: NO ALCOHOLIC BEVERAGES MAY BE BROUGHT ONTO THE PREMISE FROM OUTSIDE SOURCES; WE RESERVE THE RIGHT TO REFUSE ALCOHOL SERVICE TO INTOXICATED OR UNDERAGE PERSONS. NO ALCOHOLIC BEVERAGE CAN BE REMOVED FROM THE PREMISES.

Contracts – A signed copy of the contract outlining all catering services will be provided. The signed contracts outlines terms and specific function sheets constituting the entire agreement between the client and SAVOR.... Secondary agents, acting on behalf of the primary client receiving services, may sign the contract in their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and signed by both parties.

Cancellations – In the event of Cancellation, a deposit will be fully refunded only if made 21 days prior to the event for groups under 2,000 and 30 business days prior for groups of 2,000 and over. Cancellations made less than 21 days (under 2,000) or 30 days (2,000 and over) prior to the event are subject to 25% retention of the deposit as a cancellation fee. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis and client is responsible for all charges associated with the items if we have already received the product or are unable to cancel the order.

Payment/Deposit – An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. A 2.5% fee will be added to credit card payments over \$1,000.00. A major credit card is required to guarantee payment of any replenishment, consumption or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.

BREAKFAST BUFFETS

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

Final invoice reflects china service separately along with applicable sales tax.

All selections are served with freshly brewed regular and decaffeinated coffee, hot tea and orange juice

Lake Shore Continental

A Display of Seasonal Whole Fruit, Assorted Freshly Baked Breakfast Breads, Muffins, Scones and Croissants with Sweet Butter and Preserves

Mid Town Continental

A Display of Seasonal Sliced Fruit, Assorted Freshly Baked Sweet Breads, Muffins, Scones and Croissants with Sweet Butter and Preserves



Power Continental

A Display of Seasonal Sliced Fruit, Freshly Baked Whole Grain Muffins, Low-Fat Yogurt and House Made Granola

Rustic Strata Breakfast

A Display of Seasonal Sliced Fruit, Slow Baked Strata with Egg and Cream, Tri-Color Tortilla, Cumin and Fresh Seasonal Vegetables, Salsa Verde, Turkey Bacon, Sausage Patties, Breakfast Potatoes, Assorted Yogurt, Cereals with Milk and Assorted Breakfast Pastries

Farm Fresh Breakfast

A Display of Seasonal Sliced Fruit, Scrambled Eggs, Country Style Potatoes, Crisp Applewood Smoked Bacon and Turkey Sausage, Assorted Muffins, Yogurt and Cereals with Milk

Smoked Salmon and Bagels Breakfast

A Display of Seasonal Sliced Fruit, Sliced Smoked Salmon, Cream Cheese, Chopped Eggs, Capers, Red Onion, Chopped Tomatoes, Scrambled Eggs, Hash Brown Potatoes and Assorted Bagels

Little Village Breakfast

A Display of Seasonal Sliced Fruit, Scrambled Eggs with Peppers, Onions and Cilantro, Chicken Sausage, Cumin Scented Black Beans, Flour Tortillas and Assorted Muffins

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PLATED BREAKFAST

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Traditional

Freshly Scrambled Eggs, Herb Roasted Potatoes and Crisp Applewood Smoked Bacon or Turkey Sausage

Vegetable Frittata

Farm Fresh Eggs with Seasonal Vegetables, Aged Cheddar Cheese, Fresh Herbs and Roasted Red Pepper Coulis, Crispy Potatoes and Turkey Fennel Sausage

Puff Pastry with Eggs and Pancetta

Limited to parties of 200 people or less

Puff Pastry Tart with Scrambled Eggs, Spinach, Fontina Cheese, Basil, Pepperonata and Pancetta



Eggs Benedict Southern Style

Limited to parties of 200 people or less

Poached Eggs with a Green Onion-Cheddar Grit Cake, Spicy Tasso Ham, Slow Cooked Greens and Red Pepper Hollandaise

Duck Hash and Egg

Limited to parties of 200 people or less

Duck Confit Hash with Yukon Gold Potatoes, Balsamic Onions, Poached Egg, Slow-Roasted Tomatoes and Sautéed Greens

Cinnamon French Toast

Cinnamon French Toast topped with Seasonal Berry Compote Served with Brown Sugar Butter, Maple Syrup, Crisp Applewood Smoked Bacon and Seasonal Sliced Fruit

BREAKFAST ENHANCEMENTS

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Minimum order of 12 per item

Breakfast Burrito

Scrambled Eggs, Chorizo Sausage, Peppers, Spinach and Jack Cheese

Bacon Egg and Cheese Biscuit

Bakery Fresh Biscuit Topped with Scrambled Eggs, Cheese and Crisp Applewood Smoked Bacon

Croissant Sandwich

Freshly Scrambled Eggs, Country Ham and Cheddar Cheese or Scrambled Eggs and Cheddar Cheese

English Muffin Sandwich

Eggs with Cheddar Cheese and Sausage, Crisp Applewood Smoked Bacon or Ham

Asiago Gougere Sandwich

Black Pepper, Thyme and Asiago Gougere with Fresh Scrambled Eggs on Ciabatta

Breakfast Wrap

Whole Wheat Tortilla filled with Scrambled Eggs, Spinach, Broccoli, Green Onion and Jack Cheese

Seasonal Fruit Parfait

Seasonal Fresh Fruit, Layered with Granola and Low-Fat Yogurt

Oatmeal or Cream of Wheat

Brown Sugar, Cinnamon, Almonds, Raisins and Low-Fat Milk

Belgian Waffles, Cinnamon French Toast or Buttermilk Pancakes

Whipped Butter, Maple Syrup, Berries and Whole Bananas with Toasted Pecan Topping

Assorted Miniature Frittata

3" Round Broccoli and Cheddar, Ham and Cheddar or Mixed Herbs with Spinach, Tomato and Goat Cheese



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BREAKFAST ENHANCEMENT PLATTERS

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

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Serves approximately 12 people

Smoked Salmon Platter

Smoked Salmon with Cream Cheese, Capers, Red Onion, Chopped Eggs, Tomatoes and Bagels

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

European Charcuterie Platter

Thinly Sliced Cured and Smoked Meats, Imported Cheeses, Pâté, Cornichons and Sliced French Baguette

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

Sliced Seasonal Fruit Platter

A Selection of Seasonal Fresh Fruit and Berries

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

MADE TO ORDER

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

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All made to order stations require a SAVOR... chef, \$265.00 per SAVOR chef

Minimum order of 25 people

Omelets to Order

Omelet Station with a Variety of Ingredients Including Black Forest Ham, Crisp Applewood Smoked Bacon, Turkey Sausage, Bell Peppers, Mushrooms, Onions, Tomatoes and Cheeses

Huevos Rancheros

Scrambled Eggs served with Cumin Scented Black Beans, Crispy Corn Tortillas, Salsa Rojas, Guacamole, Queso Fresco and Cilantro Crema



Breakfast Paninis

Please select one of the following:

Egg with Fontina, Prosciutto and Arugula on Ciabatta

Egg with Roasted Tomato, White Cheddar and Basil on Focaccia

Egg with Steak, Peppers, Onion and Watercress on Ciabatta

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BREAKFAST ADDITIONS

*Published pricing includes china service. A 3% adjustment will be applied for disposable services.
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Assorted Muffins

Assorted Danish

Assorted Breakfast Breads or Coffee Cake

Pecan Sticky Rolls

Assorted Bagels & Cream Cheese

Individually Boxed Cereals with Milk

Assorted Donuts

Assorted Yogurt or Greek Yogurt

Whole Fresh Fruit

House Made Granola

Assorted Scones

Assorted Biscotti

Assorted Croissants



BEVERAGES

Pepsi, Diet Pepsi or Sierra Mist

Regular and Decaffeinated Coffee or Hot Tea

Aquafina Bottled Water (20 oz)

Starbucks Coffee or Tazo Hot Tea

Aquafina Bottled Water (12 oz)

Cranberry, Grapefruit, Apple or Orange Juice

Sparkling Bottled Water

Iced Tea or Lemonade

Assorted Bottled Juices (10 oz)

Bottled Iced Tea

Milk (Whole, 2% or Skim)

Energy Drink

Starbucks Frappuccino

HYDRATION STATIONS

Fruit Infused Water

A healthy green alternative to soda and manufactured bottled water (includes 3 gallon water dispenser)

Please choose one of the following flavors:

- Lemon
- Lime
- Cucumber
- Pineapple-Orange
- Mixed Berry
- Cucumber-Mint



WATER COOLERS

Client is responsible for supplying:

110 v / 15 amp circuit of power at the location

Advance order is required – subject to availability

50 degree Cold Water Cooler

Hot and Cold Water Cooler

Water Bottles

Available in 5 Gallon Purified Drinking Water Bottles
(includes 100 Flat-Bottom Cold Cups)



AFTERNOON SNACKS

*Published pricing includes china service. A 3% adjustment will be applied for disposable services.
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Assorted Freshly Baked Cookies

Fudge Brownies

Rice Krispy Treats

Quaker Oats Granola Bars

Assorted Energy Bars

Lemon Bars

Premium Mixed Nuts

Honey Roasted Peanuts

Miniature Pretzels

Assorted Miniature Hershey's Chocolates

Individual Bags of Stacy's Pita Chips

**Individual Bags of Baked Lays, Kettle Chips,
Sun Chips and Pretzels**



Potato Chips and French Onion Dip

Pita Chips and Hummus

Tortilla Chips and Salsa

Ice Cream and Frozen Fruit Bars

Chocolate Dipped Strawberries

Blondies

REFRESHMENT BREAKS

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

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Minimum order of 12 per item. Prices based on 1 hour of service

Morning Coffee Bar

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Assorted Bottled Juice

Sweet & Salty

Assorted Ice Cream Bars, Chocolate Covered Raisins, Salty Pretzels, Yogurt Covered Pretzels, Honey Roasted Peanuts, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

La Villita

Tri-Colored Tortilla Chips, Guacamole, Salsa Roja, Tomatillo Salsa, Pico de Gallo and Cinnamon Churros, Assorted Mexican Jarritos Soda



Artisanal North American Cheese Platter

A Selection of Cow, Goat, Sheep and Bleu Cheeses from Local Artisanal Producers, Dried Figs, Roasted Nuts, Seasonal Sliced Fruit served with Bread, Crackers, Freshly Brewed Regular and Decaffeinated Coffee and Hot Tea

Afternoon High Tea

Smoked Salmon with Cream Cheese, Cucumber with Watercress and Egg Salad Tea Sandwiches Accompanied by Cookies, Scones, Whipped Butter, Assorted Jams and Hot Tea

Healthy Choice

Assorted Bottled Fruit Smoothies, Granola Bars, Assorted Whole Fruits and Trail Mix

BOX LUNCHEES

All sandwiches come with an apple, a bag of chips and a cookie

Orders of 6 boxed lunches or more; maximum of 3 selections

Orders of 6 boxed lunches or less; maximum of 2 selections

Mesquite Turkey with Applewood Smoked Bacon Sandwich

Mesquite Turkey, Crisp Applewood Smoked Bacon, Sharp Cheddar, Basil Aioli, Lettuce and Tomato on Whole Wheat Ciabatta

Ham and Cheese Sandwich

Thinly Sliced Honey Baked Ham, Swiss Cheese, Honey Mustard, Lettuce and Tomato on a Pretzel Roll

Roast Beef Sandwich

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam, Lettuce and Tomato on a Brioche Bun

Italian Club Sandwich

Italian Salami, Capicola, Arugula, Pesto, Provolone Cheese, Tomato and Lettuce on Herb Focaccia

Grilled Chicken Sandwich

Herb Marinated Grilled Breast of Chicken with Sun Dried Tomato Aioli, Jack Cheese, Roasted Onions, Lettuce and Tomato on Focaccia

Low Carb Lettuce Wrap

ABF Turkey, Swiss Cheese, Honey Mustard and Tomato in a Lettuce Wrap



Vegetarian Waldorf Salad Sandwich

Crunchy Waldorf Salad with Tofu, Grapes, Celery Root and Walnuts on Whole Grain Bread

Balsamic King Mushroom Sandwich

Grilled King Mushroom, Zucchini, Yellow Squash, Carrots, Roasted Red Peppers and Roasted Spinach Spread on a Multigrain Roll

BOX SALAD LUNCHESES

All salads come with an apple, a bag of pita chips and a cookie

Orders of 6 boxed lunches or more; maximum of 3 selections

Orders of 6 boxed lunches or less maximum of 2 selections

Florentine Chicken and Roasted Shiitake Mushroom Salad

Chicken Breast, Roasted Shiitake Mushrooms, Sweet Red Peppers, Baby Spinach, Shaved Bermuda Onion and Monterey Jack Cheese served with Palm Sugar Raspberry Vinaigrette

Cobb Salad

Herb Roasted Chicken, Chopped Bacon, Hard Boiled Egg, Tomato and Crumbled Bleu Cheese with Ranch Dressing

Caesar Salad

Herb Marinated Grilled Salmon Filet with Hearts of Romaine, Garlic Croutons with Classic Caesar Dressing

Add Chicken

Add Salmon

Thai Beef Salad

Thai Spiced Marinated Seared Beef with Thai Basil, Bean Sprouts, Carrot, Cucumber, Spinach, Arugula, Mint with Lemon Grass-Ginger Vinaigrette

Greek Vegetable Salad

Hummus, Cucumbers, Tri-Colored Peppers, Feta Cheese, Oregano, Red Onion and Mixed Greens with Aged Red Wine Vinaigrette



Upgraded Side Salad Choices as an Alternative for Chips

One side option per order, additional per item

Penne Pasta Salad with Sun Dried Tomatoes, Kalamata Olives and Basil

Cous Cous with Artichoke, Kalamata Olives, Feta Cheese and Oregano Red

Bliss Potato Salad with Celery, Parsley and Whole Grain Mustard Seasonal

Fresh Fruit Salad with Mint

Black Bean Salad with Cilantro, Corn, Peppers and Chipotle

LUNCH BUFFETS

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

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For groups under 25 people – please ask your sales representative for alternative buffet options

Minimum order for 25 people

Build Your Own Sandwich Buffet

Vegetable Minestrone Soup

Mixed Greens Salad with Cucumbers, Tomatoes and Herb Vinaigrette

A Selection of Deli Meats and Cheeses to Include: Smoked Turkey, Roast Beef, Honey Baked Ham, Dry Italian Salami, Swiss, Provolone and Sharp Cheddar Cheeses

Grilled Vegetable Display

Leaf Lettuce, Tomatoes, Kosher Pickle Spears and Deli Condiments

Gourmet Breads, Rolls and Butter

Individual Bags of Kettle Chips

Assorted Freshly Baked Cookies

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

Pulaski Avenue

Wild Mushroom Soup with Garlic and Thyme

Mixed Greens Salad with Tomatoes, Sliced Cucumbers, Fresh Dill and Poppy Seed Dressing

Barley Salad with Fennel

Three Bean Salad with Haricot Verts, Garbanzo Beans and Kidney Beans

Assorted Rolls and Butter

Polish Kielbasa with Red Cabbage, Caraway and Onion

Herb Crusted Breast of Chicken with Caramelized Apples and Rhubarb

Potato Pancakes with Green Onion and Marjoram

Roasted Seasonal Vegetables

Assorted Kolaczki's and Assorted Cheesecake Bars

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

Lower West Side Latin

Corn and Potato Soup

Hearts of Romaine Salad with Red Onion, Tomatoes and Pumpkin Seeds with Queso Fresco Vinaigrette

Assorted Rolls and Butter

House Seared Beef and Chicken Fajitas with Onion and Sautéed Pepper Trio

Flour Tortillas, Red and Green Salsa, Shredded Jack Cheese and Sour Cream

Seasonal Vegetable Ragout; Cumin Scented Black Beans and Green Cilantro Rice

Mexican Cookies and Tres Leches Cake

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

Greek Town

Baby Spinach Salad with Cucumbers, Red Peppers, Chickpeas and Feta-Oregano Vinaigrette

Orzo Pasta Salad with Sun Dried Tomatoes, Kalamata Olives, Pine Nuts and Basil

Pita Bread with Hummus

Sustainable Harvested Seafood Choice with Tarragon Seasoning

Lemon Marinated Roasted Breast of Chicken

Cous Cous with Red and Green Bell Peppers

Sautéed Greens with Shallots and Raisins

Traditional Greek Baklava and Amygthalota

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

The Loop

Organic Mixed Green Salad with Sun Dried Cranberries, Goat Cheese, Toasted Walnuts and Citrus-Dijon Vinaigrette

Chopped Romaine and Bibb Lettuce with Radicchio, Radishes, Tomatoes, Fennel, Herbed Croutons and Green Goddess Dressing

Assorted Rolls and Butter

Grilled Strip Loin of Beef with Charred Onions and Pinot Noir Reduction

Sustainable Harvested Market Catch Baked with Tomatoes, Capers, Garlic and Oregano

Seasonal Vegetables with Fresh Thyme

Rosemary Roasted Yukon Gold Potatoes

Assorted Cakes

Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

SAVOR...

Little Italy

Mixed Greens with Artichokes, Roasted Peppers and Balsamic Vinaigrette
Farro and Lentil Salad with Basil and Olive Oil
Orecchiette Pasta Salad with Cauliflower, Capers, Olives and Tomato
Assorted Rolls and Butter
Grilled Breast of Chicken with Rosemary Jus
Braised Top Round with Porcini Cream Sauce
Creamy Polenta with Parmesan and Parsley
Zucchini with Fennel, Tomatoes and Fresh Herbs
Tiramisu and Fresh Fruit Salad with Seasonal Berries and Vanilla Yogurt
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

Old Town

Butter Lettuce and Belgian Endive Salad
Fresh Herbs, Candied Pecans and Champagne Vinaigrette
Assorted Rolls and Butter
Grilled Chicken Breast with Red Pepper Vinaigrette
Roasted Pork Loin with Garlic, Rosemary and Whole Grain Mustard
Grilled Asparagus with Balsamic Roasted Mushrooms, Shallots, Baby Carrots and Parsley
Potato-Onion Au Gratin
Wild Rice Pilaf with Toasted Almonds
Peach Cobbler Cake and Apple Pie
Freshly Brewed Regular and Decaffeinated Coffee, Hot Tea and Iced Tea with Lemon

PLATED SALAD LUNCHE'S

Published pricing includes china service. Final invoice reflects china service separately along with applicable sales tax.

All two course lunch selections include assorted rolls and butter, freshly brewed regular and decaffeinated coffee, hot tea, iced tea and dessert

Ahi Tuna

Sesame Crusted Tuna Loin with Seasonal Mixed Greens, Mizuna and Napa Cabbage, Sugar Snap Peas, Daikon, Carrots and Crispy Won Tons with Ponzu Vinaigrette

Cobb Salad

Diced Turkey, Black Forest Ham, Cucumber, Vine Tomato, Chopped Egg and Crumbled Bleu Cheese over Chopped Romaine and Watercress with Buttermilk Herb Dressing

Chopped Salad

A Mix of Radicchio, Iceberg, Frisée with Radishes, Feta Cheese, Red Onion, Cucumber, Sweet Corn, Grape Tomatoes, Scallions, Hearts of Palm and Kalamata Olives with a Creamy Oregano Dressing

Mediterranean Plate

Cumin Spiced Hummus, Tabbouleh, Dolma and Tzatziki Sauce, Marinated Peppers, Olives with a Bed of Mixed Greens Served with Greek Dressing and Toasted Pita Chips

Desserts

Please select one of the following:

Tiramisu

Fresh Fruit Tart

Chocolate Maquise

New York Cheesecake

Flourless Chocolate Cake

Dessert Trio of Chocolate Dipped

Strawberry, Hand Made Marshmallow

and French Macaroon



SAVOR...

PLATED LUNCHESES

Published pricing includes china service. Final invoice reflects china service separately along with applicable sales tax.
All hot plated lunch selections include choice of house salad, assorted rolls and butter, freshly brewed regular and decaffeinated coffee, hot tea, iced tea and dessert

House Salads

Please select one of the following:

SAVOR...Chicago Mixed Greens Salad

Butter Leaf and Bibb Lettuce, Red Radish, Fresh Herbs, Cherry Tomatoes and Green Goddess Dressing

Sui Choy Salad

Fresh Soya Beans, Mung Bean Sprout, Wonton Crisp and Young Ginger Asian Plum Dressing



Upgraded Salads

Please select one of the following:

Additional per person

Mixed Greens

Organic Mixed Greens, Slow Roasted Tomatoes, Shaved Parmesan Cheese, Toasted Pecans, Black Olive Crostini and Zinfandel Vinaigrette

Roasted Beet

Orange and Thyme Roasted Beets with Seasonal Greens, Goat Cheese Crumble, Salata, Toasted Almonds and Sherry-Orange-Thyme Vinaigrette

Caesar

Hearts of Romaine, Shaved Parmesan Cheese, Herbed Croutons, Kalamata Olives and Classic Caesar Dressing

Grilled Pear

Organic Mixed Greens and Frisée with Grilled Pear, Shaved Fennel, Walnuts, Crumbled Maytag Bleu Cheese and Pear Vinaigrette

SAVOR...

Lunch Entrées

Please select one of the following:

Roasted Chicken

Lemon and Garlic Roasted Breast of Chicken Served with Rosemary Roasted Seasonal Vegetables and Creamy Herbed Polenta

Braised Lamb

Slow Braised Lamb Shank, Moroccan Spices and Fennel, Oranges, Olives and Garlic Cous Cous with Dried Fruit and Mint and served with Seasonal Vegetables

Pork Chop

Spice Rubbed Grilled Pork Chop with a Sweet Pepper Barbecue Sauce, Buttermilk Mashed Potatoes and Seasonal Vegetable Ragout

Herb Rubbed Flat Iron Steak

Rosemary Salt and Pepper Rubbed Flat Iron Steak served with Sautéed Spinach, Green Beans, Slow Roasted Tomato and Potato-Onion Au Gratin

Oven Roasted Market Catch

Oven Roasted Market Catch Served with Tomatoes, Braised Beans, Sweet Corn and Onion Relish with Saffron Rice

Desserts

Please select one of the following:

- Tiramisu
- Fresh Fruit Tart
- Chocolate Marquise
- New York Cheesecake
- Flourless Chocolate Cake
- Dessert Trio of Chocolate Dipped Strawberry, Hand Made Marshmallow and French Macaroon



PLATED DINNERS

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House Salads

Please select one of the following:

SAVOR... Chicago Mixed Green Salad

Butter Leaf and Bibb Lettuce with Red Radish, Fresh Herbs, Cherry Tomatoes and Green Goddess Dressing

Sui Choy Salad

Fresh Soya Beans with Mung Bean Sprout, Wonton Crisp and Young Ginger Asian Plum Dressing

Upgraded Salads

Your choice of one of the following for an additional per person

Mixed Greens

Organic Mixed Greens, Slow Roasted Tomatoes, Shaved Parmesan Cheese, Toasted Pecans, Black Olive Crostini and Zinfandel Vinaigrette

Roasted Beet

Orange and Thyme Roasted Beets with Seasonal Lettuces, Goat Cheese Crumble, Toasted Almonds and Sherry-Orange-Thyme Vinaigrette

Endive and Fennel

Endive and Boston Bibb Lettuce with Shaved Fennel, Red Radish, Tomatoes and Lemon-Mint Vinaigrette

Grape and Walnut

Seasonal Mixed Greens with Grapes, Toasted Walnuts, Maytag Bleu Cheese and Sherry-Thyme Vinaigrette

Chicory and Cherry

Endive, Radicchio and Frisée with Stone Fruit, Dried Cherries, Candied Pecans, Herbed Goat Cheese and Balsamic Honey Vinaigrette



Grilled Pear

Organic Mixed Greens and Frisée with Grilled Pear, Shaved Fennel, Walnuts, Crumbled Maytag Bleu Cheese and Pear Vinaigrette

SAVOR...

Dinner Entrées

Grilled Filet of Beef

Grilled Filet of Beef with Wild Mushroom Ragout, Sautéed Seasonal Vegetables and Thyme Scented Potato Puree

Herb Crusted Rack of Lamb

Herb Crusted Rack of Lamb with an Onion Jam, Seasonal Vegetables and White Bean Ragout

Roasted Breast of Chicken

Garlic and Lemon Infused Roasted Chicken, Asparagus with Balsamic Roasted Mushrooms and Shallots, Wedge Cut Potatoes with Rosemary and Olive Oil

Wild Salmon

Slow Roasted Wild Salmon with Spring Onions, Spinach, Wild Mushrooms, Grilled Asparagus and a Yukon Gold Potato Puree

Slow Braised Beef Short Ribs

Red Wine Braised Short Ribs with Shallot Compote, Seasonal Vegetables and Braised Greens and Yukon Gold Potato Puree

Desserts

Please select one of the following:

Classic Tiramisu with Mascarpone and Kahlua Chocolate Bisque

JR's Blueberry Cheesecake

Flourless Chocolate Cake with Chocolate Liqueur

Orange and Chocolate Dome with Blood Orange Mouse and Dark Chocolate Cream

Dessert Trio of Chocolate Dipped Strawberry, Hand Made Marshmallow and French Macaroon



Upgraded Dessert

Additional per person

Mini Apple Pie with Vanilla Ice Cream

SAVOR...

COLD HORS D'OEUVRES

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

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All selections are available in groups of 50 pieces

Assorted Filled Cucumber Cups Trio

Please select one of the following:

Mini Chickpeas and Roasted Peppers with Mint

Mint Herbed Goat Cheese with Lemon Zest

Curried Chicken with Currants

Belgian Endive Spears Trio

Please select one of the following:

Roquefort Cheese and Glazed Walnuts

Chicken Caesar with Shaved Parmesan

Grilled Shrimp and Fennel Aioli

Assorted Open Faced Tea Sandwiches

Please select one of the following:

Honey Ham, Grainy Mustard and Golden Pineapple

French Brie and Toasted Walnut

Roasted Beef with Stilton and Onion Jam

Crostini's

Please select one of the following:

Grilled Vegetables, Chives and Goat Cheese

Roasted Lamb with Goat Cheese and Fig Jam

Smoked Duck Breast and Pistachio

Grilled Shrimp Lollipop

with Baby Lettuce and Mustard Aioli

SAVOR Seafood Display

Pan Seared Prawns, Day Boat Scallops with Olive Oil, Sesame Seeds Baked Salmon and Sustainable Harvested Seafood with Fresh Herbs Garnished with Grilled Lemon, Micro Greens and Sauce Trio

Duck, Papaya and Cress Spring Rolls

Spicy Plum Sauce

La Quercia Prosciutto

Seasonal Fruit with Olive Oil

Goat Cheese Canape

Roasted Tomatoes, Truffle Oil and Micro Greens

Grilled Basil Scallop

with Tomato Confit on Herbed Crouton

Deviled Eggs

with Micro Tarragon

Seared Ahi Tuna Canape

on Seaweed Sheets

Blue Crab Salad

Citrus, Avocado Puree, Chives and Ginger Aioli

Smoked Salmon Cornet

with Crème Fraiche and Caviar on a Blini

Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

HOT HORS D'OEUVRES

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

Final invoice reflects china service separately along with applicable sales tax.

All selections are available in groups of 50 pieces

Applewood Smoked Bacon Wrapped Scallop

with Citrus Beurre Blanc

Filled Filo Dough

Chicken, Feta and Green Apple

Fig and Caramelized Onion Puffs

Goat and Cream Cheese in Puff Pastry

Adobe Chicken

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices in Phyllo

Crispy Spring Rolls

Shrimp or Vegetarian with Sweet and Sour, Hot Mustard and Soy Dipping Sauces

Arancini

Rice with Panko Crust Mixed with Fontina and Truffle Oil

Lamb Lollipops

Lavender, Salt and Olives

Blue Crab Cakes

Spicy Rémoûlade Sauce

Mini Sandwiches

Pulled Pork Slider

Slow Cooked BBQ Pork with Slaw on a Mini Roll

Wisconsin Cheddar and Beef Slider on Mini Brioche

Italian Beef on a Petite Rustic Roll
with Mild Pepper Giardiniera

Assorted Kabobs

Chicken Kabob with Garlic, Ginger, Spices and Lime

Szechwan Beef Kabob with Garlic, Ginger and Teriyaki

Sauce Shrimp and Andouille Sausage Kabob with
Red and Green Peppers

Artichoke and Parmesan Fritters

Baby Artichoke Hearts with Parmesan Crust

Lady Liberty Duck Confit Fritters

Cherries, Black Pepper with Red Onion Confit

Pot Sticker

Chinese Chicken or Vegetarian Dumplings with Soy
and Rice Wine Vinegar Dipping Sauce

Gorgonzola and Cranberry Puffs

SPECIALTY PLATTERS

*Published pricing includes china service. A 3% adjustment will be applied for disposable services.
Final invoice reflects china service separately along with applicable sales tax.*

Deluxe Imported and Domestic Cheese Platter

Chef's Selection of Imported and Domestic Cheeses Garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguettes and Assorted Crackers

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Marinated Bocconini, Grilled Eggplant, Mushrooms, Squash, Assorted Olives, Gardiniera, Cherry Peppers and Marinated Artichoke Hearts

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

Smoked Salmon Platter

Salmon with Crostinis, Hardboiled Eggs, Diced Red Onion, Chopped Tomatoes, Capers and Cream Cheese

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

Deluxe Crudité's and Dip Platter

Chef's Selection of Seasonal Fresh Vegetables Served with White Bean Garlic Dip and Traditional Ranch

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

European Charcuterie Board

Thinly Sliced Cured and Smoked Meats, Imported Cheeses, Pate, Cornichons and Sliced French Baguette

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50

Sliced Seasonal Fruit Platter

A Selection of Seasonal Fresh Fruit and Berries

Small Platter Serves 12

Medium Platter Serves 25

Large Platter Serves 50



CARVERY STATIONS

Published pricing includes china service. A 3% adjustment will be applied for disposable services.

Final invoice reflects china service separately along with applicable sales tax.

Carved items include mini sandwich rolls and condiments

All carved items require a SAVOR... chef at an additional charge of \$265.00

Whole Honey Baked Ham

Grilled Pineapple Chutney and Gourmet Mustards
Serves 50

Roasted New York Strip

Wild Mushroom Ragout
Serves 40

Roasted Turkey Breast Tomato Tarragon Aioli

Serves 50

Flame Grilled Tri-Tip

Tomatillo Salsa
Serves 50

Herbed Leg of Lamb

Rosemary Jus and Olive Tapenade
Serves 40

Pepper Roasted Pork Loin

Orange Marmalade Cranberry Relish
Serves 50

Whole Roasted Baron of Beef

Served with Horseradish Cream and Au Jus
Serves 100

Roasted Beef Tenderloin

Traditional Béarnaise
Serves 25

CHEF ATTENDED ACTION STATIONS

All Action Stations require a SAVOR... chef at an additional charge of \$265.00 - Sushi chef as quoted

Minimum order for 25 people

Beef Sliders

Mini Cheese Burgers served with Caramelized Onions and Pickles

Crab Cakes

Seared to order with Remoulade Sauce, Celery Root Slaw, Micro Greens and Chive Oil

Agnolotti Pasta

Pasta "Pillows" with Grilled Pears, Gorgonzola Cream and Pine Nuts

Tokyo Ramen

Ramen with Korobuto Pork, Bok Choy, Wakame, Green Onion and Miso Broth

Quesadillas

Choice of Grilled Chicken or Carne Asada Fresh Tortillas, Cheddar and Jack Cheese, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole

Wrigley Field

Foot Long All Beef Hot Dog on a Mini Bun

From Up North

Slow Roasted Short Rib, Smashed Yukon Gold Potatoes with Short Rib Gravy and Cheese

Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

All bars must have a bartender. Bar lists and prices are subject to change.

Minimum of \$800.00 average sales per bar

Prestige Bar

Ketel One, Tanqueray, Captain Morgan, Cuervo Gold, Chivas Regal, Maker's Mark, Crown Royal, Hennessy with a variety of Woodbridge Wines, Domestic & Imported Beer and Pepsi Products

Variety of Woodbridge Wines,
Domestic Beer and Pepsi Products

Variety of Woodbridge Wines,
Imported Beer and Pepsi Products

Premium Bar

Svedka, Beefeater, Bacardi, Cuervo Gold, Dewars, Jack Daniels, Seagrams 7, Korbel Brandy
Variety of Woodbridge Wines, Domestic & Imported Beer and Pepsi Products

Add local craft beer by Revolution and Half Acre Breweries to your party. Supplies Limited.

Wine Service

Woodbridge Chardonnay, Cabernet, Malbec, Sauvignon Blanc, Pinot Grigio and Pinot Noir

Sparkling Wine

Korbel

Beer, Wine and Soft Drink Bar Consumption Bar

Prestige Cocktail
Premium Cocktail
House Wine
Imported Beer
Domestic Beer
Bottled Water
Assorted Soft Drinks
Assorted Juices



Bartenders are required for all bars; 1 bartender per 100 guests;
\$265.00 per bartender (four hour minimum); \$75.00 per bartender for each additional hour

Pricing includes disposableware service.

Glassware service is available at an additional \$2.50 per person.

Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.