

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

BREAKFAST

THE LOOP CONTINENTAL \$39 PER PERSON

Fresh Squeezed Orange & Cranberry Juices
Granola with Greek Yogurt
Display of Sliced Seasonal Fresh Fruit
Assortment of Muffins, Breakfast Pastries
Assorted Breakfast Cereals
Freshly Brewed Lavazza Regular & Decaffeinated Coffee
Variety of Tazo Teas
Half & Half, Whole Milk & Fat Free Milk

THE BAGEL SHOP | \$46 PER PERSON

Assorted Bagels
Select Three Cream Cheeses:

- Regular
- Low Fat Vegetable
- Fresh Herb/Scallion
- Smoked Salmon
- Sundried Tomato

Smoked Salmon, Sliced Tomatoes, Thin Red Onions, Capers, Shredded Hardboiled Egg
Fresh Squeezed Orange & Cranberry Juices
Display of Sliced Seasonal Fresh Fruit
Freshly Brewed Lavazza Regular & Decaffeinated Coffee
Variety of Tazo Teas
Half & Half, Whole Milk & Fat Free Milk

**Egg & Bacon Station Available for an additional \$18 per person*

HEALTHY KICK \$51 PER PERSON

(Low-fat, low-cholesterol)

Fresh Squeezed Orange & Cranberry Juices
Low Fat Bran Muffins
Plant Butter & Fruit Preserves
Seasonal Sliced Fruit & Berries
Granola, Honey and Yogurt Parfaits
Chilled Strawberry Banana Smoothies
Chicken & Apple Sausage
Select One:

- Tomato, Spinach & Egg Beater Scramble
- Egg White Frittata, Asparagus, Caramelized Onion

Freshly Brewed Lavazza Regular & Decaffeinated Coffee
Variety of Tazo Teas
Half & Half, Whole Milk & Fat Free Milk

**Hot Oatmeal, Brown Sugar & Dried Fruit and Nuts for an additional \$7 per person*

SILVERSMITH CHICAGO HOTEL

2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

IT'S A WRAP \$51 PER PERSON

(Minimum of 20 people)

Fresh Squeezed Orange & Cranberry Juices

Display of Sliced Seasonal Fresh Fruit

Roasted Breakfast Potatoes

Salsa Bar

Select Two:

- Eggs, Bacon, Cheddar, Avocado & Black Bean in Tomato Wrap
- Eggs, Spinach, Tomato and Feta in Whole Wheat Wrap
- Eggs, Chorizo, Oaxaca Cheese, Roasted Vegetables and Salsa in Plain Wrap
- Eggs, Ham and Gruyere in Spinach Wrap

Freshly Brewed Lavazza Regular & Decaffeinated Coffee

Variety of Tazo Teas

Half & Half, Whole Milk & Fat Free Milk

**Egg whites available for an additional \$3 per person*

WABASH BUFFET \$49 PER PERSON

(Minimum of 20 people)

Fresh Squeezed Orange & Cranberry Juices

Assorted Breakfast Breads, Freshly Baked Croissants

Fresh Sliced Seasonal Fruit & Berries

Fluffy Scrambled Eggs with Chives and Aged Cheddar

Applewood Smoked Bacon & Country Sausage

Roasted Breakfast Potatoes

Palate Cleansing Smoothies

Freshly Brewed Lavazza Regular & Decaffeinated Coffee

Variety of Tazo Teas

Half & Half, Whole Milk & Fat Free Milk

OMELETE STATION - PREPARED TO ORDER \$16 PER PERSON

(Minimum of 20 people, chef fee required)

Art of Breakfast Salsa Station

Choice of Fresh Eggs or Eggbeaters, Egg Whites

BELGIAN WAFFLE STATION \$14 PER PERSON

(Minimum of 20 people)

Belgian Waffles with Seasonal Berry Compote

Whipped Cream, Sweet Butter, Vermont Maple Syrup

BREAKFAST ENHANCEMENTS

Homemade Smoothies \$6

Strawberry & Banana | Wild berry

Buttermilk Pancakes \$8

Whipped Cream, Vermont Maple Syrup

*Add Fresh Fruit, Berries or Chocolate Chunks for \$3

Brioche French toast \$8

Citrus Mascarpone Whip and Vermont Maple Syrup

Breakfast Sandwiches \$8

Two Eggs, Cheese and a Choice of Ham, Bacon or Sausage on a Ciabatta Roll

Mini Puff Pastry Quiche \$8

Smoked Turkey, Wild Mushrooms, Asparagus and Roasted Tomatoes

Breakfast Burrito \$8

Egg, Chorizo, Peppers, Onions and Salsa Fresca

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

BRUNCH

MILLENNIUM BRUNCH \$65 PER PERSON

(Minimum of 30 people)

Freshly Orange, Grapefruit and Local Harvest
Seasonal Juices

Bread Baskets with Assorted Scones, Croissants
and Sticky Rolls

Fruit Preserves and Butter

Display of Sliced Seasonal Fresh Fruit

Assorted Miniature Bagels

Plain, Vegetable and Low-Fat Cream Cheese

Granola, Honey and Yogurt Parfaits

Chilled Strawberry Banana Smoothies

Fluffy Scrambled Eggs with Cheddar Cheese

Poached Eggs with Smoked Salmon, Tomato
and Hollandaise on an English muffin

Pancakes with Warm Vermont Maple Syrup and
Butter

Applewood Smoked Bacon & Country Sausage

Assorted Miniature Pies, Tarts and Cookies

Freshly Brewed Regular & Decaffeinated Coffee
and Half & Half, Whole Milk & Fat Free Milk

**Spicy Hanson Vodka Bloody Mary, La Marcca
Prosecco Mimosa or Custom Signature Cocktail
for an additional \$15 per person (one per
person)*

TO-GO

BREAKFAST "ON THE GO" \$35 PER PERSON

Select One Hot Breakfast Sandwich

- Bacon, Egg & Cheese Croissant
- Egg, Pepper Jack, Potato Breakfast Burrito
w/ guacamole, salsa
- Ham, Egg & Cheese, Whole Wheat English
Muffin

Whole Seasonal Fruit

Individual Organic Plain & Flavored Yogurts

Granola Bar

Select One Bottled Beverage

- Orange Juice
- Cranberry Juice
- Bottled Water

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

THEMED BREAKS (includes coffee, tea and assorted beverages
unless noted)

GOOD INTENTIONS \$31 PER PERSON
(Low-fat)

Market Fresh Crudités with Buttermilk Jalapeno
Ranch

Strawberry & Pineapple Skewers
Dips: Honey Lime & Mint Yogurt

Assorted Power Bars

100% Natural Smoothies

CHIPS & DIPS \$31 PER PERSON

Select Three:

- Potato Chips with Caramelized Onion Dips
- Tortilla Chips, Guacamole & Fresh Salsa
- "Truffle" Kale Chips with Pecorino
- Taro, Beet, & Plantain Chips with Jalapeno Honey Mustard
- Pita Chips with Roast Red Pepper Hummus
- Mini Bagel Chips, Smoked Salmon Cream Cheese Dip

SWEET & SALTY \$35 PER PERSON

Select Two "Sweet":

- Assorted Cookies (Chocolate Chip/White
- Chocolate/M&M's)
- Mini Frosted Cupcakes
- Chocolate & Vanilla Biscotti
- Chocolate Dipped Strawberries

Select Two "Salty":

- Dark Chocolate Salted Almonds
- Chocolate Trail Mix
- Chocolate Dipped Waffle Chips
- Chocolate Dipped Pretzel Rods
- Caramel-Coated "Sea Salted" Popcorn

HIGH TEA \$37 PER PERSON
(Minimum of 25 people)

Select Two:

- Egg Salad on Pumpernickel
- Smoked Salmon on Rye
- Cucumber on White Bread
- Black Forest Ham and Fontina on 7 Grain

Seasonal Sliced Fruit

Fruit Scones with Devonshire Cream

English Tea Cookies & Shortbread Cookies

LATER THAT DAY \$26 PER PERSON

Freshly Baked Assorted Cookies

Brownies, Blondies & Fruit Bars

Assorted Sodas and Mineral Waters

CROSSTOWN CLASSIC \$29 PER PERSON

Warm Soft Pretzels Served with Yellow & Spicy
Mustards

Mini Pastry Wrapped Hot Dogs

Dry Roasted Peanuts, Popcorn & Cracker Jacks

Assorted Sodas and Mineral Waters

BAGEL CHIPS STATION \$31 PER PERSON
(Minimum of 25 people)

Select Four:

- White Fish Salad
- Salmon Mousse
- Egg Salad
- Tuna Salad
- Mascarpone
- Assorted Honey
- Hummus
- Jalapeno Cream Cheese
- Baba Ghanoush

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

BREAK ENHANCEMENTS A LA CARTE

Chocolate Covered Stemmed Strawberries

\$8 per person

Chocolate and Vanilla Biscotti's \$6 per person

Soft Pretzel with Ballpark Mustard \$7 per person

Seasonal Fruit Skewers \$7 per person

Whole Fruit Bowl \$5 per person

Sliced Fruit \$7 per person

Cookies/Brownies \$7 per person

Mini Candy Bars \$5 per person

"Homemade" Nutty Trail Mix \$6 per person

Miss Vickie's Potato Chips, Snyder Pretzels, Smart Food White Cheddar Popcorn \$5 per person

Granola Bars \$6 per person

Power bar Harvest Whole Grain Bar \$7 per person

Haagen-Dazs and Ben & Jerry's Ice Cream Bars
\$7 per person

Beverage Station \$30 per person
(Two hours of service)

Assorted Sodas, Bottled Iced Teas and Mineral Waters

Freshly Brewed Regular & Decaffeinated Coffee

Half & Half, Whole Milk & Fat Free Milk

All Day Beverage Break \$65 per person

(Maximum of eight hours, refreshed every two hours)

Assorted Sodas, Bottled Iced Teas and Mineral Waters

Freshly Brewed Regular & Decaffeinated Coffee

Half & Half, Whole Milk & Fat Free Milk

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

LUNCH

SIMPLY SALAD: CREATE YOUR OWN SALAD BAR

\$51 PER PERSON (minimum of 20 people)

Select One Soup:

- Tomato & Basil Soup
- Minestrone SOUP

Select Three Greens:

- Endive
- Frisee
- Romaine
- Radicchio
- Baby Spinach
- Mixed Greens

Select Six Garnishes:

- Baby Beets
- Hard Boiled Eggs
- Heirloom Cherry
- Tomatoes
- Cucumbers
- Carrot Sticks
- Broccoli
- Walnut
- Candied Pecans
- Peppers
- Grilled Chicken
- Poached Shrimp

Select Three Dressings:

- Buttermilk Ranch
- French
- Italian Parmesan
- Blue Cheese,
- Thousand Island
- Oil & Vinegar
- Balsamic Vinaigrette
- Citrus Vinaigrette

Seasonal Sliced Fruit Plate

Cookies and Brownies

Freshly Brewed Regular & Decaffeinated Coffee and
Teas

Half & Half, Whole Milk & Fat Free Milk

DELI LUNCH \$51 PER PERSON

Minestrone Soup

Pasta & Parmesan Pesto Salad

Select One:

- Cage Free Egg Salad
- Tuna Salad
- Free Range Chicken Salad

Sliced All Natural Deli Meats: Turkey, Salami, Black
Forest Ham, Roast Beef

Sliced Cheddar, Swiss, Provolone

Brioche Rolls, Kaiser & Seven Grain

Lettuce, Sliced Tomatoes & Shaved Red Onions

Mayonnaise, Horseradish Cream, Dijon Mustard

Housemade Pickles

Miss Vickie's Potato Chips

Black & White Cookies, Mini Cheesecake

Freshly Brewed Regular & Decaffeinated Coffee and
Teas

Half & Half, Whole Milk & Fat Free Milk

**Build Your Own Hot Pastrami Sandwich: Sauerkraut,
Sautéed Onions, Swiss Cheese & Russian Dressing,
Grey Poupon, Yellow Mustard
(Add \$14 per person)*

*For an additional \$10 per person
Include Assorted Sodas and Nestle
Waters*

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

50-50: SALAD & SANDWICH BUFFET \$51 PER PERSON

Orecchiette, Broccoli Rabe, Garlic, Olive Oil Salad

Our Gardens Salad

Marinated Heirloom Cherry Tomatoes, Bucatini Mozzarella

Select Two Sandwiches:

- All Natural Roasted Turkey Provolone Sandwiches
- Grilled Veggie Whole Wheat Wrap with Red Pepper Hummus
- Turkey Avocado Club on Whole Wheat Kaiser
- Roast Beef, Arugula, Tomato & Swiss on Croissant
- Turkey Reuben Panini, Served on Hot Griddle

Brownies, Blondies, Assorted Cookies

Seasonal Sliced Fruit Plate

Freshly Brewed Regular & Decaffeinated Coffee and Teas

Assorted Sodas and Mineral Waters

Half & Half, Whole Milk & Fat Free Milk

*For an additional \$10 per person
Include Assorted Sodas and Nestle Waters*

LAKE SHORE BUFFET \$60 PER PERSON (low-fat, low-cholesterol, carb-conscious) (minimum of 20 people)

Carrot & Ginger Soup

Individual Vegetable Crudit  Pepper Cups, Lite Ranch

Deluxe Salad Bar:

Spinach, Field Greens & Arugula

Tomato, Carrots, Cucumbers, Onions, Peppers, Sprouts

Raspberry Vinaigrette, Basil Balsamic Vinaigrette, Lemon Poppy Vinaigrette

Red Bean & Rice Salad with Cilantro Chipotle Vinaigrette

Quinoa, Wheat Berry & Brown Rice Pilaf

Grilled Salmon, Shiitake Mushrooms & Asparagus Hash, fresh grilled lemon

Grilled Chicken with Roasted Corn & Poblano Salsa

Poached Seasonal Fruit and Berry Shooters with Granola Crumble

Freshly Brewed Grown Regular & Decaffeinated Coffee and Teas

Half & Half, Whole Milk & Fat Free Milk

*For an additional \$10 per person
Include Assorted Sodas and Nestle Waters*

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

EXECUTIVE SANDWICH BOARD \$60 PER PERSON

(Minimum of 20 people)

Select Three Sandwich and Wrap Choices:

- Chicken Salad, Apple, Walnuts, Herb Mayonnaise
- Corned Beef and Swiss on Rye
- Beefsteak Tomato, Arugula, Fresh Mozzarella
- Roast Beef, Horseradish Crème Fraiche, Caramelized Onions
- Pesto Grilled Chicken, Arugula, Mozzarella
- Sliced Turkey, Swiss cheese, Tomato, Herb Mayonnaise
- Salami, Provolone, Mustard
- Ham and Emmental
- Grilled Chicken Caesar Wrap
- Turkey Club Wrap with Tomato, Lettuce, Avocado and Bacon
- Portobello Mushroom, Roasted Red Peppers, Arugula, Goat Cheese, Balsamic Wrap
- Southwest Chicken Club Wrap with Jack Cheese, Black Beans, Avocado, Corn
- Greek Salad Wrap

Select One Leafy Salad Choice:

- Garden Tossed Salad with Romaine or Mesclun
- Sweet Gem Caesar Salad
- Chopped Salad
- Tri-Color Salad - Endive, Arugula, Radicchio, Balsamic Vinaigrette

Select One Market Vegetable Salad Choice:

- Marinated Cherry Tomatoes, Bucatini Mozzarella
- Penne Pesto, Cherry tomatoes, Pine nuts
- Mediterranean Couscous
- Gluten Free Tuscan Pasta Salad
- Orecchiette, Broccoli Rabe, Garlic, Olive Oil Salad

Brownies, Blondies, Assorted Cookies

Seasonal Sliced Fruit Plate

Freshly Brewed Regular & Decaffeinated Coffee and Teas

Half & Half, Whole Milk & Fat Free Milk

*For an additional \$10 per person
Include Assorted Sodas and Nestle Waters*

TUSCAN TAVERN \$68 PER PERSON

(Minimum of 20 people)

Oregano & Cannellini Bean Soup

Vine-Ripened Tomatoes & Buffalo Mozzarella, Basil Olive Oil, Cracked Pepper, Balsamic Modena Drizzle

Sautéed Broccoli with Parmesan, Roasted Peppers & Olives

Select Two Entrées:

- Chicken Piccata
- Gnocchi Bolognese – Meatballs, Pancetta, Vegetable
- Eggplant Rollatini with Caramelized Onions and Tomato Confit

Miniature Cannoli, Tiramisu

Freshly Brewed Lavazza Regular

& Decaffeinated Coffee

Variety of Tazo Teas

Half & Half, Whole Milk & Fat Free Milk

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

PLATED LUNCH

*Selection of one salad, one entrée and one dessert
and includes iced tea & coffee service*

Salads

- Italian Chopped Salad
- Heirloom Jersey Tomatoes, Buffalo Mozzarella, Basil Olive Oil & Cracked Pepper, Balsamic Modena Drizzle
- Field Greens, Goat Cheese, Cashews & Poached Anjou Pears. Champagne Vinaigrette
- Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette
- Hearts of Romaine Lettuce, Parmigiano-Reggiano & Focaccia Croutons, Caesar Dressing

Entrées

All entrées include chef's selection of starch & farm fresh seasonal vegetables

- Oven Roasted Half Chicken with Roasted Garlic Pan Gravy \$69
- Grilled Free Range Chicken Breast, Charred Pepper & Goat Cheese Puree \$69
- Seared Salmon with Lemongrass Vinaigrette \$73 (low-fat, low cholesterol) (seasonal fish available)

Desserts

- Chocolate Mousse Cake Trio
- Fireside Crème Brûlée
- Creamy New York Cheesecake
- Fresh Fruit Tart, Crème Anglaise
- Apple Tarte Tatin, Cinnamon Ice Cream
- Fresh Berries in Chocolate Tulip, Homemade Whipped Cream

- Grilled Teres Major Steak with Sautéed Vidalia Onions & Shiitake Mushrooms \$76
- Arugula, Heirloom Tomato, Broccolini & Porcini Mushroom Ragu \$65 (vegetarian)
- Stuffed Quinoa Pepper on Arugula, Heirloom Tomato, Broccolini and Porcini Mushroom Ragu \$68 (vegetarian)

**Choice of two entrees for an additional \$20*

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

RECEPTION DISPLAY STATIONS

Based on two hours, optional attendant

JEWELER'S ROW CHARCUTERIE BOARD TABLE \$32 PER PERSON

Local Charcuterie, Salami, English Farmhouse Cheddar, Regional Blue Cheese, Regional Brie Basil Marinated Bocconcini, Herb Crusted Chevre

Pickled Vegetables, Olives

Grilled Baguettes & Lavosh Gourmet Crackers
Toasted Baguette

ARTISANAL CHEESE DISPLAY \$25 PER PERSON

English Farmhouse Cheddar, Regional Blue, Regional Brie, Basil Marinated Bocconcini, Herb Crusted Chevre

Grilled Baguettes & Lavosh Gourmet Crackers

SLIDERS \$31 PER PERSON

Mini Burgers

Portobello Burgers

Seared Ahi Sandwich

House-made Srirachi Ketchup

Lemon Mint Vinaigrette

Red Pepper Pesto

BRUSCHETTA STATION \$14 PER PERSON

Toasted Baguette Croutons Brushed with Garlic Olive Oil

Served with the Following:

Prosciutto, Charred Pepper & Goat Cheese

Walnut, Gorgonzola & Caramelized Onion

Vine-Ripened Tomato, Basil, Onion & Roast Garlic

GARDEN VEGETABLE DISPLAY \$14 PER PERSON

Baby Carrots, Celery, Peppers, Asparagus & Broccolini

House-Made Ranch Dressing

**YUKON MASHED & SWEET POTATO BAR
\$29 PER PERSON**

(Minimum of 20 people)

Warm Creamed Potatoes and Smashed Sweet Potatoes

American Caviar, Bacon, Sour Cream, Cheddar, Roasted Peppers, Chopped Herbs, Caramelized Onions, Scallions

Goat Cheese

Bleu Cheese Roasted Garlic & Shallots

Chipotle Butter, Brown Sugar & Maple Syrup

Mini Marshmallows

**PASSED HORS D'OEUVRES
BASED ON ONE HOUR**

3 Hot and 3 Cold Hors D'oeuvres \$38 per person

4 Hot and 4 Cold Hors D'oeuvres \$48 per person

\$20 per person for each additional hour

COLD

Cherry Tomato Guacamole

Mini Lobster Rolls (\$4 surcharge)

Ham and Gruyere Pretzel Bites

Smoked Salmon with Asparagus

Duck Liver Mousse Brioche Blini with Sour Cream and Tobiko Fig

Prosciutto, Mascarpone, Cranberry honey Crostini

Mediterranean Vegetable Bites

Polenta Grilled Vegetable Triangle

Filet Mignon, Horseradish Cream

Sesame Tuna Tataki Spoons

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

HOT

Maryland Crabcakes Aioli
Chorizo Sausage en Croute
Buffalo Chicken Empanadas with Blue Cheese Dip
Mushroom Tarts
Parmesan Artichoke Bites
Mini Sliders Turkey or Beef
Philly Cheese Steak Rolls
Mini Tacos (vegetarian, chicken or beef)
Mini Lamb Chops (\$4 surcharge)
Lobster Arancini
Pork Belly bites

SHAREABLE'S

Substitute any 4 Shareables
Philly Cheese Steak Rolls
Beef or Turkey Sliders
Boneless Chicken Wings
Drunken Chicken Quesadilla
Surf Tacos
Mini Jalapeno Crab Cakes
Truffle Pecorino Tater Tots

RECEPTION ENHANCEMENTS

The below stations may be added to your hors d'oeuvres selections to enhance your reception

Stand-alone stations are available, pricing will vary dependent upon final menu

**All stations are manned by a uniformed chef*

**(\$150 /admin fee)*

CARVED ROAST TENDERLOIN OF BEEF \$25 PER PERSON

Served with Béarnaise Sauce, Creamed Horseradish Rolls

CARVED CEDAR PLANK SALMON \$25 PER PERSON

Caramelized Shallot, Asparagus & Shiitake

(Low-fat, carb-conscious)

CARVED HERB CRUSTED TURKEY \$25 PER PERSON

Homemade Giblet Gravy, Served with Cranberry Mayonnaise, Rolls

CARVED LOCAL HEIRLOOM TOMATO TASTING (SEASONAL) \$20 PER PERSON

Carved Heirloom Tomatoes, Fresh Buffalo Mozzarella Basil Olive Oil & 12-Year-Old Balsamic Modena

(\$100 chef / admin fee)

MEATBALL STATION / GRITS STATION \$25 PER PERSON

Select Three Meatballs:

- Teriyaki Chicken Meatballs
- Buffalo Bleu Cheese Chicken Meatballs
- Cajun Style Beef Meatballs
- Parmesan & Basil Meatball

Buttermilk Grits

Shredded Cheese

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

PASTA \$29 PER PERSON

Select Two:

Cavatappi Sautéed with Italian Sausage, Prosciutto, Arugula & Garlic

Fire Roasted Tomato Basil Ragu, Rigatoni

Garganelli in a Lobster Armagnac Sauce

Tortellini with Broccolini & Portobello Mushroom

Penne Parmigiano Reggiano & Artichoke Lemon Pesto

PLATED DINNER

SELECTION OF ONE APPETIZER, ONE ENTRÉE AND ONE DESSERT AND INCLUDES ICED TEA & COFFEE SERVICE

**Choice of two entrees for an additional \$20 per person*

APPETIZERS

Boston lettuce, Maple Bacon, Teardrop Tomatoes, Red Onions with Creamy Gorgonzola

Romaine Caesar Salad, Parmesan Croutons

Wild Mushroom, Spinach & Goat Cheese Tort, Charred Pepper Puree

Prosciutto Di Parma & Sweet Melon, Balsamic Modena Drizzle

Arugula, Taleggio Cheese, Pignoli Nuts & Roasted Yellow Peppers, Balsamic Vinaigrette

Grilled Vegetables & Burrata Cheese, Lemon, Olive Oil, Garlic & Oregano Dressing

Citrus Shrimp with Micro Greens, Grilled Lemon & Horseradish Cocktail (add \$6)

Jumbo Lump Crab Cake over Quinoa & Grilled Corn Succotash, Champagne Chive Sauce (add \$8)

Crab, Lobster & Avocado Salad Served in a Martini Glass (add \$8)

Mongolian Barbecued Glazed Shrimp Over Green Papaya Slaw (add \$6)

ENTRÉES

All entrées include chef's selection of starch & seasonal vegetables

New York Strip Steak with Sautéed Wild Mushrooms & Caramelized Onions \$86

Filet Mignon with Vintage Port Demi-Glace \$110

Bronzed French Breast of Chicken with Roasted Garlic Pan-Gravy \$82

Grilled Salmon with Pinot Grigio Fennel Sauce \$85 (low-fat)

Hickory Smoked BBQ Glazed Chicken with Sautéed Jersey Peach, Chipotle Ragout \$66

Broccoli Rabe, Roasted Eggplant and Portobello Mushroom Rolled in Smoked Tomato and Grilled Scallion Purée \$62

DESSERTS

Crème Brûlée

Chocolate Mousse Cake Trio

Creamy New York Cheesecake

Fresh Fruit Tart, Crème Anglaise

Apple Tarte Tatin, Cinnamon Ice Cream

Chocolate Tulip with Fresh Berries, Homemade Whipped Cream (gluten free)

For an Additional \$10.00 per person
Include Assorted Sodas and Mineral Waters

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

DINNER BUFFET

PETER J WEBER BUFFET \$145 PER PERSON

(minimum of 20 people)

SALADS

Select Two:

Market Salad with Ricotta Salata, Baby Beets and Buttermilk Dressing

Asparagus Salad with Red Cress, Celergini and Truffle Honey Vinaigrette

Heirloom Tomatoes with Fresh Mozzarella, Basil and Aged Balsamic

Baby Romaine Hearts with Garlic Focaccia Croutons Classic Caesar

Hydro Spinach & Frieze Salad with Roasted Pears, Stilton Cheese and Cranberry Honey Vinaigrette

Arugula with Cucumber, Tomatoes, Onion, and Almonds with a Peppercorn Dressing

Kale Couscous with Carrot, Mango, Radish and Mustard Dressing

APPETIZERS

Select Two:

Miniature Beef Wellington

Smoked Salmon and Goat Cheese Baguettes

Shrimp and Crabmeat Cocktail with Avocado Puree, Frieze and Endive

Braised Short Rib Ravioli with Sundried Tomato and Citrus Ricotta and Micro Basil

Mediterranean Vegetable Napoleon with Almond Tuile and Mascarpone Grits

ENTRÉES

Select Three:

Seared Sea Bass with Asian Vegetables, Shitake Mushrooms with Black Forbidden Rice and Soya Glaze

Pan Roasted French Chicken Breast with Asiago Polenta, Tri Colored Carrots and Chicken Madeira Jus

Grilled 10oz Fillet Mignon with Sweet Potato Smashed Brulé, Truffled Asparagus and Green Peppercorn Sauce

Grilled Norwegian Salmon on Baby Brussels Sprouts, Purple Potatoes and Miso Butter Sauce

NY Strip Steak 12oz with Morel Ragout, Braised Cipollini Onions and Double Stuffed Yukon Potatoes

Braised Short Rib with Red Garlic Mashed Potato and Grilled White Asparagus

Vegetable Wellington with Roasted Bell pepper Coulis and Petit Basil

Cremini and Portobello Ravioli with Tomato Confit, Fresh Grilled Asparagus and Madeira Cream Sauce

DESSERTS

Select Two:

NY Style Cheesecake with Berry Coulis

Warm Chocolate Fondue Cake Espresso Cream (gluten free)

Vanilla Crème Brulé with Wafer Stick and Raspberries

Chocolate Dipped Waffle with Fresh Strawberries and Mint

Tiramisu with Hazelnut Sauce and Micro Mint

Housemade Seasonal Bread Pudding

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

BEVERAGE (properties must select a minimum of two spirit tiers)

PREMIUM (CALL) -TIER 1

- Vodka: Concierge
- Rum (light): Cruzan Aged Light
- Rum Spiced: Cruzan Spiced Rum
- Gin: Concierge
- Whiskey: Jim Beam White
- Tequila: Sauza Hacienda Silver
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Classico Sweet
- Dry Vermouth: Carpano Classico Dry
- Triple Sec: Dekyuper
- **2 HOURS \$54 -3 HOURS \$60 PER PERSON**

SUPER PREMIUM- TIER 2

- Vodka: New Amsterdam
- Rum (light): Cruzan Aged Light
- Rum: Diplomatico Mantuano
- Gin: New Amsterdam
- Whiskey: Jim Beam White
- Scotch: Laphroaig 10 Year
- Bourbon: Makers Mark
- Tequila: Espolon Blanco
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Classico Sweet
- Dry Vermouth: Carpano Classico Dry
- Triple Sec: Dekyuper
- **2 HOUR \$62 -3 HOUR \$70 PER PERSON**

ULTRA-PREMIUM- TIER 3

- Vodka: Hanson of Sonoma Organic Vodka
- Rum (light): Cruzan Aged Light
- Rum: Diplomatico Reserva Exclusiva 12
- Gin: Gray Whale
- Whiskey: Jim Beam White
- Scotch: Laphroaig 10 Year
- Bourbon: Knobs Creek
- Tequila: Casamigos Blanco
- Mezcal: Montelobos
- Cognac: Remi Martin 1738 or Remy Martin VSOP
- Sweet Vermouth: Carpano Antica Formula Sweet
- Dry Vermouth: Carpano Classico Dry
- **2 HOUR \$72 – 3 HOUR \$80 PER PERSON**

EVENT WINE

- Sparkling: One Hope Sparkling
- Rose: Fleur de Prairie Rose
- Pinot Grigio: Proverb or Canyon Road
- Sauvignon Blanc: Proverb or Canyon Road
- Chardonnay: Proverb or Canyon Road
- Pinot Noir: Proverb or Canyon Road
- Merlot: Proverb or Canyon Road
- Cabernet Sauvignon: Proverb or Canyon Road

EVENT BEER SELTZER

- Budweiser or Michelob Ultra (choose 1)
- Bud Light or Miller Lite or Coors Light or Corona Light (choose 1)
- Corona Extra or Stella Artois or Modello Especial (choose 1)
- Sam Adams Boston Lager or Sam Adams Seasonal (choose 1)
- Local Regional/Craft (see chart for your regions mandate)
- Truly Hard Seltzer (Wild berry)
- High Noon (Pineapple)

EVENT NON ALCOHOLIC:

- Red Bull or Red Bull Sugar Free
- Q Mixers/Sodas – Ginger Beer + 1 flavor of property choice (6.7oz cans)
- Q Mixers- Club Soda (Large)
- Q Mixers – Spectacular Tonic (Large)
- Bud Zero
- Pepsi or Coke, lemon lime soda , ginger ale, diet, dr pepper, diet dr pepper where able

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

BAR ENHANCEMENTS

BUBBLES BAR \$17 per drink

- One Hope Sparkling Wine
- La Marca Prosecco, Veneto, Italy
- French 75, Beverage Program Recipe
- Sparkling Cocktail, Seasonal Inspiration

BOURBON BAR \$17 per Drink

- Makers Mark
- Knob Creek 100 proof, Nelson County, Kentucky
- Basil Hayden's
- Old Fashioned, Beverage Program Recipe mandate
- Manhattan, Beverage Program Recipe Mandate
- Large Ice Cubes

MINIS PROSECCO \$15 EACH

- Mini La Marca Prosecco
- Served with a La Marca Straw

TABLESIDE WINE SERVICE (House) \$19 PER PERSON

- Maximum of 2 wine selections for Tableside wine service.
- We offer a per person fee, using our House Wines
- Per Includes 2 pours of House wine with dinner
- Custom Wine choices available for an additional fee

BAR FEES

BARTENDER FEE \$200 PER PERSON

1 per 75 guests recommended

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

NON-ALCOHOLIC BEVERAGE STATIONS

CHILLED BEVERAGE STATION ON CONSUMPTION

- Bottled Soft Drinks – Cola, Diet Cola, Lemon Lime Soda **\$6.50 per item**
- Q Ginger Ale, Q Club Soda **\$6.50 per item**
- Bottled Aqua Panna / San Pellegrino Still & Sparkling Water **\$7.00 per item**
- Red Bull Regular & Sugar Free **\$7.00 per item**

**COFFEE, DECAFFEINATED COFFEE & TEA STATION
\$12.00 PER PERSON**

Non-Fat Milk, Half & Half, Sugars, Honey

**COFFEE, DECAFFEINATED COFFEE & TEA STATION
8 HOURS \$32.00 PER PERSON**

Non-Fat Milk, Half & Half, Sugars, Honey

**HOT COCOA STATION
\$8.50 PER PERSON**

Whipped Cream and Crushed Peppermint Candy

**HOT SPICED CIDER STATION
\$8.50 PER PERSON**

Whipped Cream and Toffee Crunch

**ESPRESSO STATION
2 HOURS \$21.00 PER PERSON**

- Prepared to Order by One Barista, up to 100 Guests
- Espresso, Macchiato, Cappuccino, Americano and Latte
- Espresso or Coffee Cups with Demitasse Spoons and Sugars
- Espresso Station is meant to complement an existing Tableside Coffee and Tea Service or a Coffee & Tea Station.
- ****30 days advance notice required.**

**Additional Barista, over 100 guests*

**ICED COFFEE STATION
\$8.50 PER PERSON**

Fresh Brewed Iced Coffee in Dispenser
Non-fat milk, half & half, sugars, glasses and ice

**LEMONADE STATION
\$8.50 PER PERSON**

Chilled Natural Lemonade in Swing Top Bottle, Glasses and Ice

**ICED TEA STATION
\$8.00 PER PERSON**

Fresh Brewed Iced Tea in Swing Top Bottle, Lemon slices, sugars, glasses and ice

**CHILLED INFUSED WATER STATION
\$8.00 PER PERSON**

Cranberry Water, Strawberry-Mint Water in Swing Top Bottle, Glasses and Ice

**JUICE STATION
\$10.00 PER PERSON**

Orange, Apple and Grapefruit Juices in Swing Top Bottle, Glasses and Ice

**WELCOME YOUR GUESTS WITH A PASSED
BEVERAGE OR PRE-SET AT TABLES
\$15.00 PER PERSON**

Chilled Lemonade

Unsweetened Iced Tea

Strawberry Lemonade

Fresh Squeezed Orange Juice

Glass of Infused Filtered Water
Choice of lemon/mint or strawberry/basil

**TABLESIDE COFFEE & TEA SERVICE
\$14.00 PER PERSON**

Non-Fat Milk, Half & Half, Sugars, Honey

SILVERSMITH CHICAGO HOTEL
2023 | BANQUET & CATERING MENU | REMINGTON HOTELS

A minimum of 10 guests is required for all events with food and beverage, unless noted otherwise. All pricing is subject to a % service charge (Combined gratuities & admin fee) and % INSERT STATE Tax. All menus and prices are subject to change.