



CELEBRATIONS



Hilton

ORRINGTON/EVANSTON

YOUNG ADULTS

(\$49 per young adult—includes unlimited soda package)

BUFFET

please select two items

Mozzarella Sticks
Vegetable Spring Rolls
Mini Cheese Pizzas
Crispy Onion Rings
Nachos
Pigs in a Blanket

Deli Pretzels
with mustard sauce *(add \$4)*

French Fry Bar
curly fries, tater tots and waffle fries,
warm cheddar cheese sauce and ketchup
served in individual bags *(add \$5)*

SALADS

please select one —plated or buffet

Caesar Salad

Mixed Green Salad
with ranch dressing

Vegetable Crudités
with dipping sauce

Fresh Fruit Cup

ENTRÉES

please select three —plated or buffet

Mini Hamburger
with tomatoes and pickle spears

Sautéed Penne Pasta
with marinara sauce

Grilled Cheese
cheddar and smoked gouda

Individual Cheese Pizzas

Macaroni and Cheese

Quesadillas

BBQ Chicken Sandwich

Chicken Tacos
with spanish rice

Crispy Chicken Strips

Junior Hot Dogs

Homemade Potato Chips

Tater Tots

DESSERT

Celebration Cake

RECEPTION

(select a total of five pieces)

HOT HORS D'OEUVRES

Spanokopita	Chicken, fig, and tomato kabobs
Mini crab cakes	Goat cheese arancini
Artichoke beignets	Tomato-basil bisque shooter
Mini potato pancakes	Petite macaroni and cheese bites
Spinach and goat cheese stuffed mushrooms	Mini beef franks
Vegetable spring rolls	Chicken marrakesh lollipops
Smoked chicken and pistachio lady's purses	Bacon wrapped dates
	Mini beef wellingtons

COLD HORS D'OEUVRES

Fresh fruit kabobs	Smoked salmon mousse
Tomato-basil crostinis	Smoked mozzarella canapés
Smoked salmon rosettes	Chilled watermelon squares
Antipasto skewers	Strawberry and brie crostinis
Grilled shrimp	

RECEPTION ENHANCEMENT STATIONS

(chef fee of \$150 may apply)

RAVIOLI

\$15

sun-dried tomato mascarpone ravioli
portobello and cremini mushroom ravioli

Choice of two sauces:

tomato-basil marinara	herb and garlic oil
wild mushroom alfredo	spicy tomato vodka cream
basil pesto cream	herb goat cheese

Station to Include:

garlic parmesan breadsticks, shaved parmesan cheese,
chiffonade of basil, crushed red pepper flakes, sun-dried
tomatoes, and chopped roasted garlic cloves

SLIDERS

\$15

Choice of three:

mini burgers, brioche bun with pickle,
tomato, and olive

crab cakes, mini pretzel bun, guacamole
on the side

bbq pulled pork, brioche bun with
smoked cheddar and pickle

bbq chicken, brioche bun garnished with
pineapple wedge

MACARONI AND CHEESE BAR

\$18

white fontina cheese and truffle
cavatappi and regular mac and cheese

Station to Include:

bread crumbs, sweet peas, caramelized
shallots, bacon bits and lobster bits

CRUDITE

\$9

selection of fresh vegetables served with
green goddess and hummus

ROASTED TURKEY

\$12

served with gravy, cranberry relish
corn muffins

**ROASTED GARLIC AND ROSEMARY
STUDED TENDERLOIN OF BEEF**

\$13

sliced and served with caramelized
shallots, roasted garlic aioli, and mini
pretzel rolls

RAW BAR

\$22

cajun boiled shrimp, marinated
crab claws, saffron poached clams,
mussels and fresh shucked east and
west coast oysters cocktail sauce,
remoulade sauce, fresh horseradish,
apple mignonette and lemon wedges

SUSHI STATION

\$20

an assortment of sushi rolls, nigiri
and sashimi accompanied by steamed
edemame, pickled ginger, wasabi, and
soy sauce

SMOKED SALMON

\$16

cold sliced smoked salmon and pastrami smoked
salmon served with lemon crème fraiche, chive
sour cream, capers diced red onion, chopped
cornichons, chopped egg pumpernickel tartines

TAPAS DISPLAY

\$15

roasted wedges of eggplant, seasoned with
extra virgin olive oil, salt & pepper, and mint

Choice of two:

chorizo and potato
frittata squares

portobello bruschetta
with caramelized onions

bacon wrapped dates

sherry-tomato meatballs

CHOICE OF SOUP OR SALAD

SOUPS

Chilled Lobster Avocado Vichyssoise

Pumpkin Crab Bisque

Lobster Bisque

Wild Mushroom Puree

Lemongrass Chicken Consomme

Smoked Corn Chowder

**Roasted Red Pepper and
Tomato Bisque**

SALADS

Napoleon of Ruby and Golden Beets
goat cheese on a bed of baby arugula,
toasted walnuts, sherry-walnut
vinaigrette

Baby Spinach
marinated mushrooms, goat cheese
crumbles, and roasted red peppers,
sherry vinaigrette

Romaine Wedge
shredded smoked gouda cheese, dried
cherries, spiced pecans, champagne-
herb vinaigrette

Caesar
chopped hearts of romaine, tomato
focaccia croutons, shaved parmesan
cheese, creamy caesar dressing

Bibb and Frisee Lettuce Bundle
julienne of granny smith apples,
dried cranberries, feta cheese
crumbles, red wine vinaigrette, and
herb focaccia crostini

Traditional Wedge
iceberg lettuce, grape tomatoes,
crumbled maytag blue cheese, chopped
bacon, herb parmesan croutons and
herb vinaigrette

Radicchio Lettuce Cup
baby mixed greens, mixed berries,
candied almonds, crumbled goat
cheese, pomegranate-balsamic
vinaigrette (summer and early fall)

ENTRÉE SELECTIONS

FARM FRESH CHICKEN

\$110

Arugula Walnut and Pesto Chicken
marinated with arugula, walnut
and pesto, with whole grain
mustard demi cream

Provencale Chicken
kalamata olives, tomatoes, garlic,
basil, and panko breadcrumbs,
balsamic-fig demi

Dijon and Sage French Chicken
tomato-sage cream

Pistachio Crusted Chicken
saffron chicken jus

Brie and Apricot Stuffed Chicken
red wine, rehydrated apricots, brie
cheese, and panko bread crumbs,
and pistachio-chicken jus

Porcini Crusted Chicken
merlot-shallot reduction

Rosemary and Panko Crusted Chicken
dijon demi glaze

FROM THE SEA

\$110

Potato-Horseradish Crusted Salmon
chive cream

Grilled Salmon
green tea-honey glaze

Basil and Pine Nut Grilled Salmon
tomato-basil jus

Seared Chilean Sea Bass
roasted red pepper cream (add \$21)

Jumbo Lump Crab Cake
cilantro, lime, avocado relish (add \$21)

Tomato Poached Halibut
caramelized fennel, onion, and
tomato ragout (add \$18)

Seared Grouper
citrus, dijon, and chives, with
truffle butter (add \$23)

Mahi Mahi
macadamia and coconut encrusted,
jalapeno-mint glaze (add \$18)

Seared Arctic Char
white wine, lemon-butter,
and herbs (add \$13)

BUTCHER BLOCK

\$130

Cabernet Braised Short Rib of Beef
caramelized shallot cabernet
demi glace

Herb Crusted Rack of Lamb
edamame mint cream

Seared Filet of Beef
wild mushroom ragout (add \$3)

Gorgonzola Crusted Filet of Beef
caramelized shallot brandy
demi (add \$3)

Seared Veal Rack Sirloin Chop
roasted garlic, dijon cream,
and morels (add \$15)

Grilled New York Strip Steak
10oz roasted garlic-gorgonzola
maitre d' butter (add \$10)

Grilled Cowboy Ribeye Steak
16oz chipotle demi glace cream
and frizzled onions (add \$15)

DUETS

\$132

Grilled Salmon and French Chicken
petite salmon and french chicken
marinated in arugula, walnut, and
pesto, whole grain mustard demi

Filet of Beef and Petite Crab Cake
chipotle demi cream and
avocado relish (add \$14)

**Rosemary and Panko Crusted Chicken
and Filet of Beef**
dijon demi glace (add \$8)

**Panko and Herb Crusted Mahi Mahi and
Filet of Beef**
hollandaise sauce or puree of caramelized
fennel and roasted tomato (add \$11)

VEGETARIAN

\$105

Eggplant Napoleon
panko-breaded eggplant medallions,
wilted arugula, ricotta cheese,
roasted red and yellow peppers,
fresh Mozzarella cheese and
tomato-basil coulis

Roasted Root Vegetable Risotto
arborio rice, goat cheese, butternut
squash, turnips, rutabaga, thumbelina
carrots, cinnamon, and nutmeg

Chili Garlic Grilled Tofu Steak
black bean cilantro pancake,
baby bok choy, roasted baby
carrots, grilled asparagus with
soy-sesame glaze (vegan)

Gnocchi
braised porcini mushrooms, canellini
beans, pistachios, caramelized
shallots, roasted red and yellow
bell peppers and goat cheese

SIDE DISHES FROM THE EARTH

Shiitake whipped potatoes	Grilled asparagus
Whipped yukon gold potatoes	Broccolini
Whipped purple potatoes	Baby carrots
Roasted fingerling potatoes	Haricots verts
Yukon gold and sweet potato dauphinoise	Herb panko crusted portobello mushroom wedges
Parmesan polenta cake	Grilled vegetable stacks
Herb goat cheese risotto	Herb crusted roma tomato
Israeli cous cous	Roasted root vegetables
Mediterranean cous cous	

Enhancements

Truffled macaroni and cheese (add \$3)

Chive and cheddar potato brulee (add \$3)

Baby carrots and asparagus wrapped in leek (add \$2)

Portobello mushroom bread pudding (add \$4)

SWEET ENDINGS

CELEBRATION CAKES

Cake and **Bittersweet** are the exclusive specialty cake suppliers for the Hilton Orrington/Evanston.

Cake

1635 West Walnut Street
Chicago, IL 60612
312-850-4530
www.cake-chicago.com

Bittersweet

1114 West Belmont
Chicago, IL 60657
773-929-1100
www.bittersweetpastry.com

DESSERT ENHANCEMENTS

SWEET TABLE

\$18

choice of six:

passion fruit tartlets, lemon meringue tartlets, pomegranate tartlets, raspberry tartlets, hazelnut tartlets, black currant mousse, mango mousse, tuxedo strawberries, petite fours, éclairs, pistachio macaroons, chocolate macaroons, coffee macaroons, opera tortes, and dessert shooters

CUSTOM CANDY STATION

\$12

m&m's, gummies, lollipops, jelly bean, chocolates, macaroons, nonpareils, and more
(custom color selection available)

PIES A LA MODE

\$15

individual lattice and crumb topped pies filled with an assortment of fillings to include; apple, pecan, cherry, blueberry, and peach.

gelato toppings: cinnamon, white chocolate, tahitian vanilla-bean, and more. Served with whipped cream

GOURMET COFFEE STATION ENHANCEMENT

\$3

whipped cream, rock candy sticks, cinnamon sticks, chocolate shavings

ICE CREAM SOCIAL

\$12

choice of three ice creams:

vanilla bean, chocolate, coconut-fudge, espresso-coffee, caramel, chocolate-hazelnut

ice cream toppings: caramel, strawberry, and hot fudge sauces, m&m's, reece's pieces, sprinkles, peppermint patties, heath bar, biscotti, chopped nuts, and whipped cream

BANANAS FOSTER

\$15

ripe sliced bananas, flambéed with rum in a rich sauce of brown sugar, butter, cinnamon, orange zest and juice, served over vanilla bean gelato

HOT CHOCOLATE STATION

\$6

decadent hot chocolate with peppermint and cinnamon sticks, chocolate shavings, marshmallows, and whipped cream

BERRY BAR

\$14

assorted berries served with whipped cream, crème anglaise, chocolate shavings and brown sugar
serve with sorbet (add \$5)

LATE NIGHT SNACKS

SNACK ATTACK

\$14

choice of three:

cheeseburgers, hot dogs, reuben sandwiches, grilled cheese sandwiches, popcorn shrimp po' boy, bbq chicken sandwiches

FRENCH FRY BAR

\$7

curly, sweet potato, and waffle fries with warm cheddar cheese sauce, ketchup, and chipotle mustard aioli

POPCORN STATION

\$10

garrets popcorn selection:

cheese, butter, cashew, pecan crisp, caramel crisp

FROZEN TREATS

\$5

an assortment of hagen daz ice cream bars and other frozen novelties

MIDNIGHT MUNCHIES

\$12

macaroni and cheese bites, arancini, pigs-n-blanket, philly cheesesteak en croute, mini pepperoni calzones

DELI PRETZELS

\$6

served with whole grain mustard and warm cheddar cheese sauce
gourmet stuffed (add \$2)

COOKIES AND MILK

\$6

fresh baked chocolate chip and sugar cookies with ice cold regular and chocolate milk chugs

MINI DOUGHNUT HOLES

\$4

assortment of doughnut holes served with raspberry preserves and hot fudge sauce

CHICAGO-STYLE PIZZA

\$7

topping selections:

cheese, pepperoni, sausage, vegetable

BAR ARRANGEMENTS

(a bartender fee of \$100 is applicable for each bar)

SELECT BRANDS

(included)

Absolut Vodka
Beefeater Gin
Bacardi Silver Rum
J&B Scotch
Dewars White Label Scotch
Seagram's 7 Whiskey
Jack Daniels Whiskey
Jose Cuervo Tequila
Miller Lite
Amstel Light
Heineken
Non-Alcoholic Beer
Assorted Soft Drinks
Mineral Waters
House Wines

PREMIUM BRANDS

(add \$6)

Grey Goose Vodka
Ketel One Vodka
Tanqueray Gin
Bombay Sapphire Gin
Chivas Regal Scotch
Glenlivet Scotch
Makers Mark Whiskey
Crown Royal Whiskey
Captain Morgan Spiced Rum
Patron Anejo Tequila
Miller Lite
Amstel Light
Heineken
Non-Alcoholic Beer
Assorted Soft Drinks
Mineral Waters
House Wines