



SPRINGHILL SUITES®
MARRIOTT

INVITATION TO INDULGE

MEETING AND EVENT MENU

SPRINGHILL SUITES BY MARRIOTT®
CHICAGO / O'HARE
8101 W. Higgins Road, Chicago, IL 60631
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Welcome

WELCOME TO EVENTS DESIGNED TO INSPIRE

SpringHill Suites Marriott Chicago/O'Hare has a well-balanced menu. In fact, we have more gluten-free, organic and vegan menu items than any of our competitors! To make your selections easier, the legend below will help you select the perfect menu items based on dietary needs and restrictions.

Whether you're organizing a business meeting or planning a special occasion for friends and family, no hotel makes it easier or more convenient to get things done on your terms than the SpringHill Suites Marriott Chicago/O'Hare. With flexible meeting space, fresh and innovative catering, and state-of-the art audio-visual services, you can count on having all of the choices and options to make the most of your event. You can feel calm and confident that our dedicated staff of hospitality professionals will take care of the details from start to finish.

Our current menus are enclosed to begin your planning process. Upon review of our menus, if you do not see exactly what you are looking for, just ask and we would be happy to customize to meet your needs. Our team will do everything to help you design an event that will inspire your attendees and exceed your expectations.

We look forward to serving you soon,

The SpringHill Suites Marriott – Chicago/O'Hare

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(GF) GLUTEN-FREE
Does not contain gluten ingredients

(V) VEGETARIAN
No animal proteins, includes eggs and dairy

(VV) VEGAN
No animal products or byproducts

(DF) DAIRY-FREE
Contains no dairy products or byproducts

We have made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchen and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

Beverages

Beverages

COFFEE SERVICE \$52.00 per gallon

Serves 16

HOT TEA SERVICE \$52.00 per gallon

Serves 16

ICED TEA SERVICE \$44.00 per gallon

Serves 16

LEMONADE SERVICE \$44.00 per gallon

Serves 16

SODA \$4.00

(12 ounce cans)

Pepsi Products

JUICE \$4.00

(10 ounce bottle)

Your choice from the following Tropicana juices,
served chilled: orange and apple

WATER \$3.50

Morning Packages

Chilled (V)

Sold per guest, 10 guest minimum

BREAKFAST BOX \$16.00

Choice of bagel or mini danish and muffin, fresh-cut fruit and juice

PROTEIN BOX \$17.75

Two hard boiled eggs, Greek yogurt, fresh-cut fruit and juice

MAKE-YOUR-OWN YOGURT BAR \$15.75

Breakfast bowl with low-fat organic yogurt, granola, dried cranberries, raisins, berries, fresh-cut fruit, assorted muffins, bottled juices and water

CONTINENTAL \$17.25

Bakery fresh muffins, bagels, danishes, fresh-cut fruit, condiments, bottled juices and water

EXECUTIVE CONTINENTAL \$20.25

Bakery fresh muffins, bagels, mini pastries, individual berry yogurt parfaits, condiments, bottled juices and water

Morning Packages

Hot Breakfast

Sold per guest, 12 guest minimum

THE ALL-AMERICAN BUFFET \$25.00

Assorted muffins, bagels and condiments

Choose one egg scramble:

Plain (V/GF)

Cheddar cheese (V)

Farmer's*

Ham, bacon, maple sausage and cheese

Veggie (V)*

Bell pepper, onion, mushroom and provolone cheese

**substitute for Farmer's or Veggie egg scramble for \$3.75 per guest*

Includes:

Fresh-cut fruit

Choose one potato:

Home fries (DF/GF/VV)

Red skin potatoes (DF/GF/VV)

Choose two meats:

Sausage links (GF)

Smoked bacon (GF)

Ham (GF)

substitute turkey or chicken sausage for \$1.50 per guest

CLASSIC FRENCH TOAST \$18.75

Cinnamon-battered with butter and breakfast syrup. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

PRALINE FRENCH TOAST \$20.00

Cinnamon-battered with butter and breakfast syrup. Topped with New Orleans pecan praline. Served with maple sausage, smoked bacon, fresh-cut fruit, bottled juices and water

MAKE-YOUR-OWN BREAKFAST TACOS (V) \$24.75

Scrambled eggs and sweet potato green chili hash served with warm corn tortillas, pickled jalapeños, guacamole, queso fresco, shredded lettuce, salsa verde, fresh-cut fruit, bottled juices and water

Morning Create Your Own

Breakfast Breads & Snack Bars

Sold per guest, 8 guest minimum

BAGEL TRAY (V) \$4.50
Assorted bagels and condiments

MUFFIN TRAY (V) \$4.50
Assorted muffins and condiments

MINI PASTRY TRAY (V) \$4.50
Assorted mini pastries

Fruit

WHOLE FRUIT (V) ⁸ MINIMUM \$3.75
Apples, oranges and bananas
SEASONAL FRUIT KABOB (V) ¹⁰ MINIMUM \$6.00
SEASONAL FRESH-CUT FRUIT (V) \$5.00
SOLD PER GUEST | 8 GUEST MINIMUM

BREAKFAST BREAD TRAY (V) \$9.00
Assorted muffins, bagels, danishes and condiments

BREAKFAST LOAVES (V) SOLD PER LOAF \$28.50
Choose from: blueberry, lemon poppyseed, cinnamon walnut or banana nut. Each loaf serves 8 guests

COFFEE CAKES (V) SOLD PER COFFEE CAKE \$36.00
Choose from: chocolate chip, raspberry strip, almond, apple strudel or cheese. Each coffee cake serves 10 guests

HEALTHY SNACK BARS(V) SOLD PER BAR
Kashi Bar - Trail Mix \$6.25
Belvita - Blueberry \$6.25
Assorted KIND bars \$6.25
Assorted RX protein bars \$8.00

Yogurt & Cereal

INDIVIDUAL YOGURT (V) \$4.50
Assorted 99% fat-free flavors

INDIVIDUAL GREEK YOGURT (V) \$5.75
Assorted traditional European-style yogurt

YOGURT PARFAIT (V) ⁸ MINIMUM \$9.00
Choose one of our yogurt parfaits served in individual cups with granola on the side.

YOGURT TRIFLES (V)
Choose one of our yogurt parfait flavors layered with granola
SMALL (SERVES 10 GUESTS) \$35.75
LARGE (SERVES 25 GUESTS) \$87.50

BERRY Organic low-fat vanilla yogurt, crunchy granola and seasonal berries

MIXED FRUIT Organic low-fat vanilla yogurt, crunchy granola, grapes, apples and strawberries

INDIVIDUAL CEREAL AND MILK (V) ⁸ MINIMUM \$5.50
Assorted healthy cereals with chilled 2% milk

CREATE-YOUR-OWN-OATMEAL BAR (V) SOLD PER GUEST | 12 GUEST MINIMUM \$12.25
Steel cut oatmeal with berries, brown sugar, chocolate chips, walnuts and dried cranberries

CHILLED HARD BOILED EGG (V) ⁶ MINIMUM \$2.25

Morning Create Your Own

Entrees

Sold per guest, 10 guest minimum

CLASSIC FRENCH TOAST (V) \$7.50

Cinnamon-battered with butter and breakfast syrup

PRALINE FRENCH TOAST (V) \$8.75

Cinnamon-battered with New Orleans pecan praline syrup

SCRAMBLED EGGS SOLD PER PAN

each pan serves 15-20 guests

PLAIN (V/GF) \$99.00

CHEDDAR CHEESE (V) \$99.00

FARMER'S \$122.25

With cheese, diced bacon, ham and maple sausage

VEGGIE (V) \$117.75

With bell pepper, onion, mushroom and provolone cheese

Classic Sides

Sold per guest, 10 guest minimum

SMOKED BACON SLICES (GF) TWO PER GUEST \$5.00

MAPLE SAUSAGE LINKS (GF) TWO PER GUEST \$4.75

TURKEY SAUSAGE PATTIES TWO PER GUEST \$5.25

CHICKEN SAUSAGE LINKS TWO PER GUEST \$5.25

GRILLED HAM SLICE (GF) ONE PER GUEST \$4.50

HOME FRIES (DF/GF/VV) \$4.50

Cubed, grilled potatoes, diced roasted red pepper and red onion

RED SKIN BREAKFAST POTATOES (DF/GF/VV) \$4.50

Wedges of red bliss potatoes, fresh herbs and paprika

SWEET POTATO AND GREEN CHILI HASH (DF/VV) \$4.50

Roasted sweet potatoes, green chilies, onion and cilantro

BISCUITS AND GRAVY TWO PER GUEST \$6.25

Buttermilk biscuits and sausage gravy

Handheld

Sold per guest, 10 guest minimum

Minimum five per selection

BREAKFAST SANDWICH (V) \$7.00

Individually wrapped sandwich with scrambled eggs and cheese on a toasted large English muffin

Add bacon or ham for \$3.00 each

Add turkey sausage for \$3.75 each

BREAKFAST WRAPS

Wrapped in a tortilla with mild homemade salsa on the side

AM WRAP (V) \$10.50

Scrambled eggs and cheddar cheese

FARMER'S WRAP \$12.00

Scrambled eggs, cheese, diced bacon, ham and maple sausage

GAUCHO WRAP (DF/VV) \$11.00

Baby spinach, crumbled tofu, green onions, chopped tomatoes and diced green chilies

Lunch Buffets

Includes two side salads and bagged chips. Minimum four of any selection in each buffet.
See page 8 for wrap and sandwich descriptions.

Sandwiches & Wraps

Sold per guest, 12 guest minimum

"IT'S A WRAP" BUFFET \$22.25

GRILLED VEGETABLE (DF/VV)
SWEET AND SPICY BUFFALO CHICKEN
SIRLOIN OF BEEF
CLASSIC CLUB
TURKEY AND BRIE

ARTISAN SANDWICH BUFFET \$23.75

CAPRESE (V)
CHICKEN PANINO
ROASTED VEGETABLE HUMMUS (DF/VV)
ROAST BEEF
TURKEY AND BRIE

Gluten-free wrap options: Chicken Wrap, Roast Beef Wrap or Grilled Vegetable Wrap

MAKE-YOUR-OWN SANDWICH BUFFET \$21.50

Sold per guest, 10 guest minimum

Includes lettuce, tomatoes, pickles and individual packets of mayonnaise, yellow mustard, two side salads and bagged chips

ASSORTED BREADS INCLUDED

Italian country loaf, wheat, rye, kaiser, ciabatta

CHOOSE THREE MEATS

Turkey breast, roast beef, ham, chicken salad or tuna salad

CHOOSE TWO CHEESES

Baby Swiss, American, cheddarella, provolone

CHOOSE TWO SIDE SALADS

(see below)

Ask us to make the sandwiches for no additional charge

The following salads are available for the wrap and sandwich buffets on this page.

TOSSED GARDEN WITH ASSORTED DRESSING (V)

CAESAR WITH CAESAR DRESSING (V)

ZESTY PASTA (V)

TOMATO, ONION AND CUCUMBER (DF/GF/VV)

SWEET POTATO SALAD (V)

AMERICAN POTATO (V)

Substitute fresh-cut fruit for \$2.50 per guest

Substitute strawberry spinach (GF/V), waldorf chop (V) or eleven vegetable salad (DF/GF/VV) for \$4.00 per guest

Lunch Salads

Salad Buffet

Sold per guest, 20 guest minimum

MAKE-YOUR-OWN SALAD BAR \$28.00

Romaine, baby spinach, shredded cheese, feta cheese, diced chicken, bacon, tomatoes, cucumbers, tri-colored bell peppers, chopped eggs, red onions, carrots, pasta, kalamata olives, dried cranberries, mandarin oranges, sunflower seeds and croutons

Served with your choice of two dressings: ranch, honey mustard, French or balsamic vinaigrette (GF)

À la Carte Salads

Sold per guest, 10 guest minimum

Dressings are served on the side

TOSSED GARDEN (V) \$7.25

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

CAESAR (V) \$8.00

Romaine, croutons and parmesan cheese with caesar dressing

WALDORF CHOP (V) \$9.50

Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey- lemon dressing

ELEVEN VEGETABLE (DF/GF/VV) \$10.00

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

STRAWBERRY SPINACH (GF/V) \$10.00

Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

Add diced chicken to any à la carte salad for \$4.25 per guest

Soups

SOLD PER GALLON

Each gallon serves 15 guests. Includes bowls, spoons, crackers and a soup chafer.

CHICKEN NOODLE \$63.00

VEGETARIAN CHILI (V) \$63.00

BEEF CHILI (NO BEANS) \$66.00

Boxed Meals

Boxed Meals

Sold per guest, 8 guest minimum

Please order the same sides and desserts for orders over 15. Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$3.00 extra per box.

THE ORIGINAL \$18.75

Served with lettuce, tomato and condiments. Includes bagged chips and a fresh baked cookie

TURKEY BREAST w/swiss cheese on whole wheat

HAM w/American cheese on rye

ROAST BEEF w/cheddarella on Kaiser roll

CHEESE w/Swiss, provolone and American on ciabatta roll

VEGETARIAN w/roasted bell peppers, mushrooms, carrots, zucchini & yellow squash on ciabatta roll

THE TASTY \$20.25

Served with lettuce, tomato and condiments. Includes bagged chips, choice of side and choice of dessert

TURKEY BREAST w/swiss cheese on whole wheat

HAM w/American cheese on rye

ROAST BEEF w/cheddarella on Kaiser roll

CHEESE w/Swiss, provolone and American on ciabatta roll

VEGETARIAN w/roasted bell peppers, mushrooms, carrots, zucchini & yellow squash on ciabatta roll

COLD CUT COMBO w/salami, ham, bologna, provolone on ciabatta roll

CHICKEN SALAD on Kaiser roll

TUNA SALAD on whole wheat

Choice of side:

Potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing

Choice of dessert:

Brownie, dessert bar or fresh baked cookie

Boxed Meals

Artisan Boxed Lunch

THE ARTISAN SANDWICH \$23.75

Includes bagged chips. Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie

Please order the same sides and desserts for orders over 15. Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$3.00 extra per box.

CAPRESE (V)

Beefsteak tomato, fresh mozzarella, basil, lettuce, sweet onion and pesto mayo on Italian country bread

CHICKEN PANINO

Grilled chicken, provolone, sun-dried tomatoes and fresh basil on olive oil-griddled Italian country bread

ROASTED VEGETABLE HUMMUS (DF/VV)

Roasted zucchini, yellow squash, peppers, red onion, carrots, tomato and garlic basil pesto hummus on flat bread

ROAST BEEF

Choice roast beef, cheddarella, lettuce, tomato, red onion and creamy horseradish on a kaiser roll

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise on a bakery fresh baguette

THE ARTISAN WRAP \$23.75

Includes bagged chips. Choice of side: potato salad, sweet potato salad, zesty pasta salad, fresh-cut fruit or carrots and celery with ranch dressing. Choice of dessert: brownie, dessert bar or fresh baked cookie

SIRLOIN OF BEEF

Sliced sirloin, baby Swiss, tomato, shaved red onion and 1000 island dressing in a tortilla

CLASSIC CLUB

Smoked turkey, bacon, lettuce, tomato and mayo in a tortilla

GRILLED VEGETABLE (DF/VV)

Grilled bell peppers, portabella mushrooms, zucchini, yellow squash, tomato and carrots with balsamic glaze in a tortilla

SWEET AND SPICY BUFFALO CHICKEN

Buffalo chicken tenders, tomato, romaine, celery and ranch dressing in a tortilla

TURKEY AND BRIE

Shaved smoked turkey, imported brie and honey cranberry mayonnaise in a tortilla

Gluten-free wrap options \$28.25: Chicken Wrap, Roast Beef Wrap or Grilled Vegetable Wrap Includes, Fritos, fruit cup & choice of GF dessert

Boxed Meals

Artisan Boxed Lunch

THE ARTISAN SALAD \$23.25

Includes bakery roll with butter and margarine and fresh fruit salad. Choice of dessert: brownie, dessert bar or fresh baked cookie

Please order the same sides and desserts for orders over 15. Custom-ordered or custom-labeled box lunches with guests' names and/or contents listed are available for \$3.00 extra per box.

BUFFALO CHICKEN

Buffalo chicken tenders, chopped romaine, celery, red onions and cheddar cheese with ranch dressing

CROSTOWN CHICKEN

Chopped romaine, grilled chicken, roasted red peppers, cucumbers, red onions, pasta and tomatoes with honey mustard dressing

ELEVEN VEGETABLE (V)

Romaine and radicchio, red bell peppers, carrots, hearts of palm, cucumber, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette dressing

STRAWBERRY SPINACH (V)

Baby spinach, sliced strawberries, almonds, red onions and dried cranberries with poppyseed dressing

TOSSED SALAD (V) \$21.25

Romaine, cucumbers, tomato, radicchio and organic carrots with assorted dressing packets

CAESAR SALAD (V) \$21.25

Romaine, croutons and parmesan cheese with Caesar dressing

Add diced chicken to any boxed salad for \$4.25 per guest

Lunch Specials

Hot Lunch Specials

Sold per guest, 10 guest minimum

Tossed garden salad is served with assorted dressing packets. Caesar salad is served with caesar dressing. We cannot substitute side dishes or mix entrées. Chafing dishes are recommended to keep food warm; chafers and fuel are \$8.75.

CHICKEN

POMMERY APRICOT CHICKEN \$21.75

Roasted Yukon potatoes, Caesar OR tossed garden salad and mixed bread basket

CHICKEN PARMIGIANA \$22.25

Penne pasta a la marinara, Caesar OR tossed garden salad and mixed bread basket

CHICKEN CHAMPAGNE \$22.50

Rice pilaf, Caesar OR tossed garden salad and mixed bread basket

HERB-ROASTED CHICKEN \$22.25

Brown rice, Caesar OR tossed garden salad and mixed bread basket

BEEF

18-HOUR BBQ BEEF BRISKET \$24.00

With Sweet Baby Ray's barbecue sauce with roasted baby potatoes, Caesar OR tossed garden salad and kaiser rolls

ITALIAN BEEF \$22.00

With roasted peppers and giardiniera with penne pasta a la marinara, Caesar OR tossed garden salad and French bread rolls

PORK

MEMPHIS-STYLE PULLED PORK \$22.25

With Sweet Baby Ray's barbecue sauce served with roasted baby potatoes, seasonal fresh-cut fruit and kaiser rolls

HERB-CRUSTED PORK LOIN \$22.00

With lemon cream sauce served with roasted potatoes, Caesar OR tossed garden salad and mixed bread basket

VEGETARIAN

GLUTEN FREE CHEESE RAVIOLI \$22.50

Caesar OR tossed garden salad and mixed bread basket

TIPO DE ZUCCA PASTA \$23.00

Caesar OR tossed garden salad and mixed bread basket

STUFFED PEPPERS \$23.25

Caesar OR tossed garden salad and mixed bread basket

THREE CHEESE RAVIOLI POMODORO \$21.75

Caesar OR tossed garden salad and mixed bread basket

STUFFED PORTABELLO PARMESAN \$21.75

Caesar OR tossed garden salad and mixed bread basket

Themed Lunches

Unique Ideas

Sold per guest, 15 guest minimum

TACO STAND \$26.25

Seasoned ground beef, seasoned shredded chicken, refried beans (V), mexicali rice (DF/GF/VV), shredded lettuce, cheese, salsa, sour cream, warm corn (GF) and flour tortillas

Add guacamole for \$6.75 per guest

INDOOR PICNIC \$26.75

Jumbo black Angus hot dogs, 1/4 lb. pub burgers, bratwurst, American cheese, zesty pasta salad, American potato salad, Ruffles potato chips, buns and condiments

Add vegan burgers \$10.50 each

FINEST FIESTA \$33.50

Barbacoa beef (GF), fajita chicken (GF), vegetable fajitas (DF/GF/VV), mexicali rice (DF/GF/VV), refried beans (V), chipotle roasted potatoes, cheese, salsa, pico de gallo, sour cream, chips, pickled jalapeños, warm corn (GF) and flour tortillas

Add guacamole for \$6.75 per guest

GREEK FEAST \$38.25

Sliced gyro meat, marinated chicken, grilled oregano vegetables, vesuvio potatoes, Greek country salad, warm pita bread and tzatziki sauce

Lasagna

Sold per pan, serves 8-10 guests

VEGETABLE LASAGNA (V) \$78.00

Spinach, broccoli, carrot and onion baked with a creamy parmesan sauce and topped with toasted bread crumbs

TRADITIONAL MEAT LASAGNA \$75.00

Seasoned beef, ricotta and mozzarella cheeses accented by a zesty tomato sauce

Add side salad, bread or appetizers to complete a delicious Italian meal

Build Your Own Hot Meal

Build Your Own

Sold per guest, 10 guest minimum

Choose one entrée and three side dishes. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are \$8.75.

Add an additional entrée to your meal at \$8.00 per person, per entrée

Entrées

CHICKEN

POMMERY APRICOT CHICKEN (GF) \$24.25

Grilled chicken breast in a pommery mustard with apricot and dill glaze

CHICKEN PICCATA \$24.25

Pan-seared chicken breast topped with fresh tomatoes in lemon-caper sauce

HERB-ROASTED CHICKEN (DF/GF) \$24.25

Boneless skinless breast roasted with garden herbs and vegetable garnish

CHICKEN PARMESAN \$26.50

Breaded chicken breast baked with provolone, mozzarella and basil in marinara

CHICKEN CHAMPAGNE \$26.50

Sautéed chicken breast topped with sun-dried tomatoes in champagne sauce

BEEF

18-HOUR BBQ BEEF BRISKET (DF/GF) \$27.25

Beef brisket in Sweet Baby Ray's barbecue sauce

BLACK ANGUS ROASTED SIRLOIN OF BEEF \$27.25

Sirloin roast in homemade pan gravy

PORK

PULLED PORK \$24.25

Carolina-style pulled pork in Sweet Baby Ray's barbeque sauce

HERB-CRUSTED PORK LOIN \$26.50

Pork loin coated with roasted garlic and fresh herbs in light lemon cream sauce

ITALIAN SAUSAGE MARINARA \$26.50

Italian sausage bites in marinara sauce

SEAFOOD

HIBACHI SALMON \$27.25

Roasted Atlantic Salmon fillet in mild Japanese Sweet Baby Ray's barbecue sauce

TILAPIA PROVENCALE (DF/GF) \$26.50

Baked tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

VEGETARIAN

STUFFED SHELLS (V) \$24.00

Baked shells stuffed with ricotta cheese, parmesan and parsley, topped with marinara

TIPO DE ZUCCA PASTA (V) \$26.50

Gemelli pasta, butternut squash, caramelized onions and sun-dried tomatoes in light sage cream sauce

GLUTEN FREE CHEESE RAVIOLI (GF/V) \$26.50

Gluten-free cheese ravioli with a pomodoro sauce

STUFFED PEPPERS (GF/VV) \$26.50

Red peppers stuffed with brown rice, roasted spinach, charred tomatoes in roasted tomatillo and green chili sauce

THREE CHEESE RAVIOLI POMODORO (V) \$26.50

Cheese ravioli topped with cherry tomatoes and garlic in white wine and basil sauce

Build Your Own Hot Meal

Build Your Own

Sold per guest, 10 guest minimum

Choose one entrée and three side dishes. Side dishes include one vegetable, one starch and one salad. All buffets come with a chef's choice bread basket. Chafing dishes are recommended to keep food warm; chafers and fuel are \$8.75.

Add an additional hot side to your meal at \$3.25 per person.

Sides

SALADS

CAESAR (V)

Romaine, croutons and parmesan cheese with caesar dressing

ELEVEN VEGETABLE (DF/GF/VV)

Romaine, radicchio, red bell peppers, carrots, hearts of palm, cucumbers, broccoli, corn, zucchini, peas and baby tomatoes with balsamic vinaigrette

WALDORF CHOP (V)

Romaine, red apple chunks, celery, red onions, raisins and walnuts with honey-lemon dressing

SEASONAL FRESH-CUT FRUIT (DF/GF/VV)

Selection of fresh-cut fruit

STRAWBERRY SPINACH (GF/V)

Baby spinach, sliced strawberries, almond slivers, red onions and dried cranberries with poppyseed dressing

TOSSED GARDEN (V)

Romaine, cucumbers, tomatoes, radicchio and carrots with assorted dressing packets

VEGETABLES

VEGETABLE MEDLEY (GF/V)

Broccoli, cauliflower, peas, zucchini, squash and carrots in herb butter

SPRING MEDLEY (GF/VV)

Assortment of carrots, brussel sprouts and red bell peppers tossed in herb oil

ROASTED CARROTS (GF/VV)

Roasted carrots with thyme and parsley

GREEN BEANS (GF/V)

With carrots and roasted red peppers in light butter sauce

CORN NIBLETS (GF/V)

Sweet corn kernels with butter and seasoning

STARCH | POTATOES, RICE & PASTA

CLASSIC MASHED POTATOES (V)

ROASTED BABY POTATOES (GF/V)

Potatoes in garlic-herb butter sauce

ROASTED YUKON POTATOES (DF/GF/VV)

Yellow potatoes with rosemary, thyme and basil

BROWN RICE (DF/GF/VV)

Gluten-free long grain brown rice with aromatic vegetables

PENNE MARINARA (V)

Penne pasta in marinara with a side of parmesan

Breaks and Snacks

Packages

Sold per guest, 12 guest minimum

EXECUTIVE SNACK BREAK (V) \$10.00

Cheese and crackers, bake shop cookies, mini Jarosch brownies and fresh-cut fruit

POWER BREAK (V) \$12.75

Fresh-cut fruit, assorted yogurts and trail mix

AFTERNOON BREAK \$14.25

Turkey, beef and veggie mini sandwiches, classic club, beef and grilled vegetable mini wraps, domestic cubed cheese with strawberries, grapes and crackers

MAKE-YOUR-OWN TRAIL MIX BREAK \$9.00

Combine premium granola, M&M's, peanut M&M's, salted nuts, raisins, chocolate chips, mini marshmallows, dried cranberries and sunflower seeds

SIESTA NACHO BAR BREAK (V) \$10.25

Warm nacho cheese sauce, yellow corn tortilla chips, salsa, sour cream and jalapeño slices

PRETZEL SHOP PACKAGE (V) \$10.50

Mini pretzel rolls with Bavarian sweet mustard, chocolate-drizzled pretzels and pretzel bites with warm cheddar cheese dip

Snack Packs

INDIVIDUAL SALTY SNACKS \$2.25

Assorted individual bags of chips

NUT VARIETY PACK \$3.00

Variety of salted nuts, yogurt apple nuts, sweet and spicy nuts and mango pineapple nuts

SWEET AND SALTY SOLD PER GUEST | 12 GUEST MINIMUM \$6.25

Mini Snickers, Milky Way, Twix, 3 Musketeers and a variety of bagged nuts

Munchies

Sold per guest, 12 guest minimum

VEGETABLE CRUDITE (V) \$6.50

Seasonal vegetables with ranch dip

HUMMUS AND PITA TRAY (DF/VV) \$9.25

Roasted red pepper hummus with grilled pitas and cucumbers

FRUIT KABOBS (DF/GF/VV) \$6.00

Seasonal fresh fruit skewer

SLICED FRUIT TRAY (DF/GF/VV) \$8.75

Seasonal fruit with grapes and assorted berries

POPCORN \$2.75

Fresh popped corn with truffle oil and parmesan

Breaks and Snacks

Off the Tray

Sold per guest, 12 guest minimum

ARTISANAL CHEESE TRAY (V) \$17.00

Maytag blue, brie, manchego, purple haze, gruyere, chevre and sharp cheddar with olive mix, sliced French baguettes, raisin walnut bread and crackers

SAUSAGE AND CHEESE PLATTER \$11.75

Beef summer sausage, genoa salami, smoked gouda and havarti cheeses with crackers and traditional accompaniments

CHEESE, FRUIT AND CRACKERS (V) \$8.00

Domestic cheeses, seasonal berries and grapes with crackers

CHIPS, SALSA AND GUACAMOLE (V) \$9.75

Tortilla chips with salsa and guacamole

Sold per guest, 25 guest minimum

CHILLED SPINACH AND ARTICHOKE DIP (V) \$4.75

Imported cheeses, spinach, artichokes and roasted garlic with grilled ciabatta slices

CHIPOTLE CHEDDAR DIP (V) \$4.75

Cheddar spread with chipotle peppers, pretzel rods, sliced French baguette and fresh vegetables

CORPORATE BRUSCHETTA \$3.00

Tomato, basil, garlic and olive oil with toasted crostini

AMERICAN CHARCUTERIE ASSORTMENT \$15.75

Summer sausage, salami, cured ham, olives and marinated vegetables

TRIO OF MINI SANDWICHES \$5.25

Choose three: ham, turkey, beef or vegetable and hummus on petite rolls

SHRIMP COCKTAIL THREE PER GUEST \$15.75

Jumbo shrimp with zesty cocktail sauce and lemons

ASSORTED MINI WRAP TRAY PER TRAY \$102.00

24 mini wraps per tray. Choose three: beef, classic club, turkey and brie, grilled vegetable (Vv)

Appetizers

Hot

Sold per piece, minimum of 25

MINI SLIDERS \$4.75

Grilled Angus burgers topped with caramelized onions and American cheese

ITALIAN MEATBALL SLIDERS \$4.50

Meatballs topped with mozzarella cheese in marinara

MEATBALLS \$1.50

Cocktail meatballs in tangy barbecue sauce or classic brown gravy

MINI VIENNA HOT DOGS \$3.00

Pure beef hot dogs on a bite-sized bun with ketchup and mustard on the side

CHICKEN FILLETS \$3.75

Battered fillet strips with honey mustard and barbecue sauce

CRAB CAKES WITH MUSTARD AÏOLI \$5.25

Bite-sized Maryland lump crab cakes with light mustard aioli sauce

BACON AND CHEESE BABY "REDS" (GF) \$4.00

Baby red potato cups filled with crisp smoked bacon, cheddar cheese and green onions with sour cream on the side

SUN-DRIED TOMATO BABY "REDS" (GF/V) \$7.00

Baby red potatoes filled with sun-dried tomatoes, cheddar cheese and green onions with sour cream on the side

CARNITAS QUESADILLA \$4.00

Tender braised pork, chihuahua cheese, scallions and tomatoes in a flour tortilla

CHICKEN QUESADILLA \$4.00

Grilled chicken, tomatoes, red onions and a touch of chipotle chilies in a flour tortilla

VEGGIE QUESADILLA (V) \$3.50

Spinach, artichoke hearts, sautéed mushrooms, caramelized onions and melted jack cheese in a flour tortilla

Add sour cream and salsa for \$3.00 per quest

Hot

Sold per piece, minimum of 25

TERIYAKI CHICKEN SKEWER \$5.25

Asian marinated chicken skewers with teriyaki sauce

THAI BEEF SKEWER \$7.80

Asian marinated beef tenderloin skewers with Thai chili sauce

Cold

Sold per piece, minimum of 25

CHERRY TOMATOES WITH BACON AND AÏOLI \$3.25

Cherry tomato filled with crisp bacon, parmesan cheese and garlic aioli

PETITE CAPRESE SKEWERS (V) \$3.00

Herb and olive oil-marinated ciliegine mozzarella and grape tomatoes

DEVILED EGG BITE (V) \$3.25

Choux pastry filled with deviled egg mousse and chopped chives

CUCUMBER RANCH BITE (V) \$3.00

Fresh cucumber filled with buttermilk ranch and goat cheese spread topped with bleu cheese and tomato

Sweets

Platters

Sold per guest, 12 guest minimum

COOKIE & BAR SAMPLES \$8.25

Assorted mini dessert bars and bake shop cookies

ASSORTED PETITE SWEETS \$4.75

Assorted lemon blueberry and key lime mini tarts, éclairs and cheesecake bites

SIGNATURE DESSERT TRAY \$11.25

Chocolate dipped strawberries, mini tarts, mini éclairs, bake shop cookies, assorted dessert bars and cheesecake bites

Petite Sweets

Sold per dozen

CINNAMON RAISIN ENERGY BITES (GF) \$27.75

A twist on a granola bar: oats, raisins, peanut butter, cinnamon and honey with a chocolate drizzle

MINI TARTS \$32.25

KEY LIME

Fresh key lime curd with whipped topping

LEMON AND BLUEBERRY

Fresh lemon curd and blueberries with whipped topping

MINI ÉCLAIRS \$35.75

Filled with Bavarian cream and coated with chocolate

CHEESECAKE BITES \$45.75

Assorted cheesecake flavors

CHOCOLATE DIPPED STRAWBERRIES \$45.00

Strawberries dipped in milk chocolate

Cookies

FRESH BAKED LARGE GOURMET COOKIE \$7.00

Chocolate chip, chocolate cherry walnut, white chocolate macadamia and oatmeal raisin

BAKE SHOP COOKIE SELECTION SOLD PER GUEST \$4.25

Assorted butter cookies, orange sugar, chocolate chip and lemon drop

GLUTEN-FREE COOKIE (GF) \$5.75

Individually wrapped cookie

Dessert Bars

Sold per guest

CARAMEL APPLE GRANNY \$3.25

Tart granny smith apple chunks and custard in granola'd shortbread drizzled with caramel

LEMONBERRY JAZZ \$3.25

Lemon curd and light lemon mousse with wild Maine blueberries, white chocolate and buttery shortbread

MARBLE CHEESECAKE \$3.25

Rich truffled brownie interwoven with cream cheese

OREO DREAM \$3.25

Six dreamy layers of white 'n' dark chocolate loaded with Oreos

JAROSCH BROWNIE \$3.75

Chocolate brownie with nuts and fudge frosting

GLUTEN-FREE BROWNIE (GF) \$6.25

Individually wrapped brownie

Sweet Additions

ASSORTED CHURROS \$5.75

Bar Packages

HOW IT WORKS

50 guest minimum, attendant or bartender charged separately, beverages are unlimited during the service hours, nothing is left behind, and all packages come with disposable glassware, ice and napkins

STANDARD BEER, WINE & SODA BAR

Choose 3 standard beers; Coors Light, Miller Lite, Heineken, Blue Moon, Modelo Especial, includes non-alcoholic beer. Assorted Sodas, Flat Spring Water, 3 wines from the wine list. Add a premium beer for an additional \$2.25 per person

TWO HOUR SERVICE \$25.00

THREE HOUR SERVICE \$35.00

FOUR HOUR SERVICE \$45.00

FIVE HOUR SERVICE \$55.00

STANDARD LIQUOR PACKAGE

Choose 3 standard beers; Coors Light, Miller Lite, Heineken, Blue Moon, Modelo Especial, includes non-alcoholic beer. Assorted Sodas, Flat Spring Water, 3 wines from the wine list. Tanqueray Gin, Bailey's Irish Cream, Bacardi Gold Run, Johnnie Walker Red Label Scotch Whiskey, Tito's Vodka, Jack Daniel's Whiskey, Jose Cuervo Silver Tequila, Sweet and Dry Vermouth. Add a premium beer for an additional \$2.25 per person

TWO HOUR SERVICE \$35.00

THREE HOUR SERVICE \$43.00

FOUR HOUR SERVICE \$49.00

FIVE HOUR SERVICE \$57.00

PREMIUM LIQUOR PACKAGE

Choose 2 standard beers and 2 premium beers; Coors Light, Miller Lite, Heineken, Blue Moon, Modelo Especial, includes non-alcoholic beer. Assorted Sodas, Flat Spring Water, 4 wines from the wine list. Grey Goose Vodka, Bombay Sapphire Gin, Bailey's Irish Cream, Maker's Mark Bourbon, Bacardi Gold Rum, Johnnie Walker Red Label Scotch Whiskey, Jack Daniel's Whiskey, 1800 Silver Tequila, Sweet and Dry Vermouth.

TWO HOUR SERVICE \$39.00

THREE HOUR SERVICE \$49.00

FOUR HOUR SERVICE \$57.00

FIVE HOUR SERVICE \$63.00

THE WINE LIST

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

PINOT GRIGIO

PROSECCO

ROSE

MOSCATO

PREMIUM BEER

STELLA ARTOIS

GOOSE ISLAND 312

LEINENKUGEL SUMMER SHANDY OR OKTOBERFEST (SEASONAL)

LAGUNITAS IPA

CORONA EXTRA

WHITE CLAW ASSORTED SELTZERS

BARTENDER FEE

A per hour fee will be charged – this includes 1 hour set up, 1 hour tear down and actual service time

LIQUOR CONDITIONS

Tasty Catering and Hotel Management reserves the right to deny alcoholic beverage service to minors and/or those suspected of providing alcoholic beverages to minors. We also reserve the right to refuse service to persons, who in the opinion of our bar tender, are intoxicated and/or providing alcoholic beverages to intoxicated persons. Refusing service for the aforementioned reasons, or terminating service due to an unruly group, will not negate the client's contractual payment obligation. Shots of alcoholic beverages will not be served. No alcoholic beverages will be permitted to leave the service area. Beverage Selections are subject to change.

Audio Visual Equipment Price List

LCD PROJECTOR PACKAGE: PROJECTOR, CART, FLIPCHART & MARKERS, TRI-POD EASEL, 8X8 SCREEN, 25 FT. HDMI CABLE, EXTENSION CORD, POWER STRIP	\$ 350
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LCD SUPPORT PACKAGE: CART, 8X8 SCREEN, 25 FT. HDMI CABLE, EXTENSION CORD, POWER STRIP	\$ 90
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49" MONITOR WITH STAND, 25 FT. HDMI CABLE, EXTENSION CORD, POWER STRIP	\$ 275
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LCD PROJECTOR	\$ 250
4-CHANNEL MIXER	\$ 50
8 X 8 SCREEN	\$ 50
TRI-POD EASEL	\$ 25
PODIUM	\$ 40
FLIPCHART with markers	\$ 40
FLIPCHART PAD (each)	\$ 40
TELECONFERENCE PHONE	\$ 150
WIRED MICROPHONE	\$ 75
WIRELESS HAND-HELD MICROPHONE	\$ 100
POWER STRIP (each)	\$ 15
EXTENSION CORD (each)	\$ 15
LCD PROJECTOR CART	\$ 25

We have access to a full array of A/V equipment, hybrid meeting solutions, and support staff that can accommodate any type of program.

Prices are effective July 20, 2022 and are subject to change without notice.

Sales tax (10.25%) and service fees (25%) are additional.

SPRINGHILL SUITES CHICAGO O'HARE

8101 W. Higgins Road

Chicago, IL 60631

Main Phone: 773-867-0000

www.marriott.com/chico

Conditions

GUARANTEE OF ATTENDANCE

Confirmation of guaranteed numbers are required 72 hours or three working days prior to a scheduled function, otherwise the expected number becomes the guarantee. The guarantee is subject to reduction and may not be set at any less than 90% of the expected number less than 14 days prior to the event. Unexpected increases in final guarantees may necessitate renegotiating the terms set forth in signed banquet event orders.

PAYMENT ARRANGEMENTS

Cash, check & credit card payments: All functions must be paid for in advance unless direct billing has been approved by our accounting department. Functions may be guaranteed for payment or paid for by the following credit cards: American Express, Master Card, Visa or Discover. If using a credit card as a form of payment, a credit card authorization form is required prior to the event.

CANCELLATION POLICY

If a definite booking is canceled less than 30 days prior to the event, a cancellation fee equal to one hundred percent (100%) of the total estimated food, beverage & room rental charges will be charged. The following policy is in effect in the absence of a cancellation clause in the catering or sales confirmation agreement.

CONFIRMATION OF SET-UP

Final menu items, room arrangements and other details pertaining to this function are outlined on the enclosed banquet event order. Unless otherwise stated in the banquet event order, the hotel reserves the right to change function rooms at any point should the number of attendees decrease, increase, or when the hotel deems necessary

TAX & SERVICE CHARGE

All food & beverage, audio visual are subject to a 25% service charge. All charges including food, beverage, and audio visual equipment are subject to all applicable state and local taxes.

TAX EXEMPT

The state of Illinois requires a completed tax exemption form from the tax exempt organization prior to their event. If this form is not received & verified before arrival, the organization will not be put on tax exempt status & must file a return with the state of Illinois in order to receive a refund.

OUTSIDE FOOD & BEVERAGE

All food & beverage will be provided by the hotel and will be consumed within the time frame of the event as stated in the banquet event order. The hotel reserves the right to charge an additional fee for violation of this policy if no prior agreement with the catering department exists.

MATERIALS SENT TO THE HOTEL

The hotel must be notified in advance when materials are being shipped to the hotel. The hotel must be informed of the quantity, arrival date & shipper at least one working day in advance of the delivery. Each piece received must be labeled with the name of function, date of function and manager responsible for your function. Groups must make arrangements to ship their material out of the hotel. The person or organization is responsible for sealing & labeling boxes & contacting the shipping company to make the shipping & billing arrangements. The hotel will store properly sealed & labeled materials for up to two (2) days following the function..