prices will be confirmed three months prior to function date.
all food and beverage prices are subject to tax and service charge.
fee of $2.00 per person ($400.00 minimum) will be assessed for rabbinical supervision.
prices quoted are based on a minimum guarantee of 125 guests.
kosher dinner

your dinner selection includes an appetizer or soup, salad, challah, rolls and margarine, selection of vegetables and potato, rice, or pasta, dessert, starbuck's coffees and tea.

appetizers/soups
(select one)

tomato basil soup with croutons

fresh pumpkin soup with toasted sunflower seeds

wild rice soup

mushroom-barley soup

minestrone

butternut squash soup

fresh fruit supreme

wedge of seasonal melon, lime

salads
(select one)

mixed green salad with turkey breast and sunflower seeds

fresh garden greens with tomato, cucumber and shredded carrots

assorted garden greens, craisins, mandarin segments and walnuts

fettuccini pasta with grilled root vegetables

salad upgrades: additional $2.00

romaine spinach mix with grape tomatoes and baby corn

arugula, chick peas and hearts of palm

field greens with craisins and candied pecans

THE WESTIN O'HARE

Catering Fax: 847-698-3869
kosher dinner upgrades

substitute any of our following specialties for your appetizer, soup, or salad course.

Priced per person

chilled salmon medallion (3 ounces)
with linguini, garlic-soy vinaigrette
$7.00

sabra salad
diced cucumbers, tomato and green pepper
served on a bed of chopped greens
$4.00

mushroom crepe, white sauce, sprinkled with diced red pepper
$6.00

fresh linguini pasta
with lightly smoked breast of turkey and red peppers, basil sauce
$6.00

relish trays
$2.00

our special caesar salad
topped with cajun-spiced chicken
$4.00

salmon strudel
salmon delicately baked in flaky pastry, dill sauce
$6.00
kosher dinner

entremets

boneless breast of chicken
with a walnut-mustard seed crust, sherry wine sauce
$51.00

roast spring chicken, natural sauce
$45.00

boneless breast of chicken in a flaky pastry puff
brandy sauce with mushrooms
$51.00

red snapper
tomato concassé and fresh herb-garlic sauce
$62.00

fillet of salmon
cucumber basket filled with dill and cucumber sauce
$52.00

veal piccata
with pasta and red pepper, lemon caper sauce
*market price*

lake superior whitefish, fresh dill sauce
$51.00
kosher dinner

entremets

sautéed veal chop, sweet garlic sauce
*market price

lamb chops, dijon mustard and peanut-herb crust
*market price

boneless breast of chicken
stuffed with wild rice, tomato concassé, lemon sauce
$51.00

cog d’or - our specialty!
breast of chicken, breaded with toasted almonds, pineapple or apricot sauce
$51.00

cornish hen
boneless hen, stuffed with wild rice, brandy-peppercorn sauce
*market price

roast prime rib, garlic-horseradish au jus
$66.00

medallions of chicken
served with a ginger-teriyaki sauce
$51.00

medallion of veal and chicken
marsala mushroom sauce
$69.00

eye of the veal, lemon caper sauce
bow-tie pasta with red peppers
*market price

---

THE WESTIN
O’HARE

Catering Fax: 847-698-3869
kosher dinner

fresh vegetables

peapods with red pepper
fresh green beans, almondine
baby carrots
stir-fry vegetables
julienne cut zucchini and squash
cranberry filled peach–half

substitute any of the following for your vegetable selection

individual broccoli souffle
$3.00

tomato half-filled with spinach
$3.00

starch
oven browned potato
duchess potato
sweet potato polonaise
parsleyed new potatoes
wedges of sweet and white potatoes
mixed white and wild rice
confetti rice
fettucini or rotini
farfel
couscous

side dish upgrades:
grilled root vegetables $1.50
quinoa with onions, celery and red peppers $1.50
kosher dinner

desserts
(select one)

strawberry shortcake

apple strudel, cinnamon sauce

our very own homemade dutch apple pie

chocolate mousse cake

selection of our famous homemade sorbets

homemade ice cream sundae
(select one of our favorite flavors or design one of your own)
Vanilla, chocolate, strawberry, cookies and cream,
chocolate-peanut butter, new york cherry,
chocolate brownie, mocha chip, mint-chocolate chip, peach

*served with a dab of whipped cream and choice of two sauces

substitute any of the above desserts with our following specialties

chocolate chip or sugar cookie
*1 per person
$2.00

mocha chip ice cream cake with warm chocolate sauce
$5.00

warm cinnamon apples in freshly baked puff pastry
$6.00

homemade flourless chocolate cake, vanilla and raspberry sauces
$5.00

bananas foster flambé
$7.00

baked alaska on parade
$10.00

wedding cake
$4.50

THE WESTIN
O’HARE

Catering Fax: 847-698-3869