



Hotel Palomar Chicago

Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

505 N State St

Chicago, IL 60618

P: (312) 755-9703

F: (312) 755-9713

hotelpalomar-chicago.com

Hotel Palomar Chicago

Dinner

DINNER BUFFETS

- House-made bread and butter
- Caffé Vita coffee and Mighty Leaf teas
- Available to groups of 25 guests or more

MY KIND OF TOWN

- **Farm mixed greens salad** *carrots, radishes, herb vinaigrette*
- **Yukon gold mashed potatoes**
- **Corn spoon bread**
- **Slagel farms pork loin** *roasted apples*
- **Chianti braised short ribs**
- **Baked mac-n-cheese** *cheddar, guyere, cream cheese, taleggio*
- **Sauteed greens**
- **Warm baked apple crisp**

\$93 Per Person

CHEF'S MENU

- **Fresh Spring Rolls** *shiitake mushroom, asparagus, mint, peanut sauce*
- **Ceviche** *octopus, calamari, shrimp, lime, plantain chips*
- **Charred Brussels Sprouts** *grainy mustard vinaigrette, tarragon*
- **Shaved Green Papaya Salad** *carrot, cilantro, peanuts, lime vinaigrette*
- **Wild Mushroom Fried Rice** *english peas, bean sprouts*
- **Orange Chicken** *chicken drumettes, napa cabbage slaw*
- **Adobo pork belly** *white rice, pickled green papaya, cilantro*
- **Churros** *miso caramel sauce*

\$101 Per Person

TASTE OF THE GOOD LIFE

- **Raw rainbow salad** *sunflower, apple cider vinaigrette*
- **Three sisters toasted oats risotto** *wild mushrooms, seasonal vegetables*
- **Steamed whitefish** *herb and olive oil pistou*
- **Grilled chicken breast** *lemon and rosemary roasted root vegetables*
- **Steamed seasonal vegetables**
- **Angel food lemon curd cake** *fresh berries*

\$93 Per Person

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CUSTOMIZE YOUR DINNER BUFFET

- House-made bread and butter
- Caffé Vita coffee and Mighty Leaf teas
- Available to groups of 25 guests or more

STARTER

Choice of two

- **Spring soups**
corn chowder, split pea with ham, or asparagus and spring pea*
- **Summer soups**
chilled corn, gazpacho*, or farmer's market vegetable**
- **Fall soups**
roasted butternut squash apple, french onion, or white bean and kale**
- **Winter soups**
*new england clam chowder, potato and bacon, or celery root and potato**
- **Soups available all year**
tomato basil and chicken noodle*
- **Mixed greens**
roasted beets, pistachios, goat cheese, lemon zest vinaigrette
- **Spinach salad**
farm apples, candied walnuts, blue cheese, apple cider vinaigrette
- **Mixed greens**
carrots, radishes, tomatoes, fresh herb vinaigrette

**Add second starter course
\$8 Per Person**

*denotes vegetarian
gluten free and vegan options available

ENTRÉES

- **Oven roasted chicken breast**
chicken jus
- **Pan seared chicken**
wild mushrooms, port wine sauce
- **Herb crusted salmon**
balsamic reduction
- **Seasonal whitefish**
lemon butter sauce
- **Roast pork loin**
roasted apples
- **Espresso-cocoa nib butter beef tenderloin**
port wine sauce
- **Sliced beef filet**
portobello mushrooms, red wine sauce
- **Chianti braised short ribs**
- **Vegetable ragout**
creamy parmesan polenta
- **Pasta**
fresh mozzarella, tomatoes, basil

Choice of 2 Entrées \$92 Per Person

Choice of 3 Entrées \$103 Per Person

Choice of 4 Entrées \$114 Per Person

ON THE SIDE

Choice of two

- **Sour cream mashed potatoes**
- **Bacon-scallion mashed potatoes**
- **Mashed cauliflower**
- **Seasonal vegetable risotto**
- **Seasonal vegetable quinoa salad**
- **Caramelized root vegetables**
- **Sautéed spinach**
- **Braised greens**
- **Oven roasted carrots**
- **French green beans**

DESSERT

Choice of two

- **Chocolate truffle cake**
salted caramel
- **Brown sugar cheesecake**
butterscotch sauce
- **Seasonal fruit hand pie**

Dessert buffet includes fresh mixed berries and vanilla bean whipped cream

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PLATED DINNER

- House-made bread and butter
- Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea

STARTER

Choose one

- **Spring soups**
corn chowder, split pea with ham, or asparagus and spring pea*
- **Summer soups**
chilled corn, gazpacho*, or farmer's market vegetable**
- **Fall soups**
roasted butternut squash apple, french onion, or white bean and kale**
- **Winter soups**
*new england clam chowder, potato and bacon, or celery root and potato**
- **Soups available all year**
tomato basil and chicken noodle*
- **Mixed greens**
roasted beets, pistachios, goat cheese, lemon zest vinaigrette
- **Spinach salad**
farm apples, candied walnuts, blue cheese, apple cider vinaigrette
- **Mixed greens**
carrots, radishes, tomatoes, fresh herb vinaigrette
- **Watercress**
belgian endive, smoked almonds, pink grapefruit, shaved pecorino romano, pink grapefruit vinaigrette

Add second starter course \$8 Per Person

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ENTRÉE

Choose one

- **Pan seared chicken breast**
sour cream mashed potatoes, sautéed spinach, wild mushrooms, port wine sauce
\$70 Per Person
- **Oven roasted chicken breast**
bacon-scallion mashed potatoes, oven roasted carrots, chicken jus
\$70 Per Person
- **Seasonal whitefish**
braised greens, wild mushroom pearl couscous, lemon butter sauce
\$73 Per Person
- **Grilled loch duart salmon**
herb roasted fingerling potatoes, sautéed spinach
\$73 Per Person
- **Filet of beef**
portobello mushrooms, white truffle potato gratin, red wine sauce
\$78 Per Person
- **Espresso-cocoa nib butter beef tenderloin**
oven roasted carrots, yukon gold mashed potatoes, port wine sauce
\$82 Per Person
- **Crispy red lentil cake**
zucchini-carrot slaw, ginger yogurt, coconut red curry sauce, salted peanuts (vegan and gluten free)
\$70 Per Person
- **Vegetable ragout**
creamy parmesan polenta
\$70 Per Person

DESSERT

Choose one

- **Chocolate truffle cake**
salted caramel
- **Brown sugar cheesecake**
butterscotch sauce
- **Fresh seasonal fruit tart**
pastry cream

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Beverage

BEVERAGE PACKAGES

* Requires bartender

\$100 per bartender *one bartender per 75 guests required*

THE BREWERY & VINE

Domestic and imported beer

La Terre chardonnay and cabernet sauvignon

Assorted Sodas

1st hour \$18 Per Person

Each additional hour \$10 Per Person

Domestic *Sam Adams, Miller Lite, Kaliber*

\$7 Per Bottle Hosted Bar

\$8 Per Bottle Cash Bar

Imported *Heineken, Amstel Light, Corona, Anchor Steam*

\$8 Per Bottle Hosted Bar

\$9 Per Bottle Cash Bar

LaTerre Chardonnay & Cabernet Sauvignon, CA

\$9 Per Glass Hosted Bar

\$10 Per Glass Cash Bar

Please inquire about our full wine list

Beer, wine and soda included in all other beverage packages

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CLASSIC

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila, Cutty Sark Scotch, Jim Beam Whiskey, Presidente Brandy

1st hour \$24 Per Person

Each additional hour \$10 Per Person

\$9 Per Drink Hosted Bar

\$10 Per Drink Cash Bar

SUPERIOR

Absolut Vodka, Tanqueray Gin, Appleton V/X Rum, 1800 Silver Tequila, Chivas 12 Year Scotch, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1st hour \$28 Per Person

Each additional hour \$14 Per Person

\$11 Per Drink Hosted Bar

\$12 Per Drink Cash Bar

LUXURY

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Milagro Silver Tequila, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1st hour \$30 Per Person

Each additional hour \$16 Per Person

\$13 Per Drink Hosted Bar

\$14 Per Drink Cash Bar

NON-ALCOHOLIC BEVERAGES

- **Organic Caffé Vita coffee and organic Mighty Leaf teas**
\$95 Per Gallon
- **Fresh fruit juice or lemonade**
\$45 Per Pitcher
- **Freshly brewed organic iced tea**
\$45 Per Pitcher
- **Assorted soft drinks**
\$5 Per Bottle
- **Bottled domestic still water**
\$5 Per Person
- **Bottled domestic sparkling water**
\$5 Per Person
- **Coconut water**
\$6 Per Person

COMPLIMENT YOUR BAR

WELLNESS

- **War of the Roses**
Pimm's, Gin 209, Chase elderflower, Mint, Lime
\$16 Each
- **Kentucky Grazer**
Buffalo Trace, Pimm's, Mint, Lemon, Celery Bitters
\$16 Each
- **Long Road Home**
Imbue, Vermouth, Mezcal, Lime, Agave
\$16 Each

CLASSICS

- **Martini**
Beefeater Gin or Ketel One Vodka, Dry Vermouth, Olive
\$14 Each
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
\$14 Each
- **Sazerac**
Templeton Rye, Simple Syrup, Peychaud Bitters, Absinthe, Lemon Twist
\$14 Each

KIMPTON CRAFTED

- **The Sovereign**
Rittenhouse Rye, Ramazotti Amaro, Green Chartreuse, Coconut
\$16 Each
- **Strange Bedfellows**
Aviation Gin, Grey Goose, Grenadine, Lemon
\$16 Each
- **Fence's End**
Bulleit Rye, Zucca Amaro, Raspberry, Cucumber, Lime
\$16 Each

"SPIKE IT" STATIONS

TICKLE YOUR NOSE

- *Sparkling Brut and Rose*
- *Fresh Berries, Fresh Squeezed Juices, Peach Puree, Blueberry Puree*
- *St Germaine Chambord and Campari*
\$20 Per Person (2 hours)

RED EYE

- *Beefeater Vodka*
- *Sable Bloody Mary Mix*
- *Blue Cheese Stuffed Olives, Jalapeno Stuffed Olives, Pickled Asparagus, Sable Beef Jerky*
\$25 Per Person (2 hours)

PICK ME UP

- *Freshly Brewed Caffé Vita Coffee*
- *Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico*
- *Chocolate Shavings, Peppermint, Vanilla, Caramel and Mint Syrups*
- *Whipped Cream, Cinnamon Sticks*
\$20 Per Person (2 hours)

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