



# Breakfast

HOTEL EME2

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# Breakfast Buffets

All breakfast buffets include premium Sparrow Coffee, decaffeinated coffee and assorted hot teas.  
Buffets available for 8 or more people. Family style or plated for 7 or less people. Prices are per person.

## Classic Continental **\$38**

Seasonal fruit board with an assortment of yogurts, pastries, bagels, toast, butters & jams

## Traditional Breakfast **\$41**

Scrambled eggs, potatoes, oatmeal, bacon, assorted bagels and toast, butters & jams

## Breakfast Sandwiches **\$43**

Chef-prepared sandwiches with scrambled eggs, cheddar, bacon or ham (choose one), on english muffin, homemade parfaits, sliced fruit & berries

## European Breakfast **\$45**

Sliced charcuterie & cheeses, parfaits, toasts, chef selection of pastries, honey, butters & jams

## Lakeside Breakfast **\$47**

(15 or more people)

Smoked great lakes white fish, smoked salmon, scrambled eggs, assortment of bagels, onions, pickles, spreads

## Enhancements

**\$6** each

Chocolate croissants

Sticky buns

Oatmeal with seasonal fresh fruit

Fruit board

Eggs: choice of hard boiled, scrambled or egg whites

Meats: choice of sausage, bacon, ham or turkey sausage

Yogurt parfait

Bagel platter

Assortment of bagels with cream cheese and jams, **\$6 per person**

Fruit and yogurt parfait with granola, **\$10**



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# Lunch

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# Lunch Buffets

All lunch buffets include iced tea and a water station. Prices are per person.

Buffets available for 8 or more people. Family style or plated for 7 or less people.

## Soup & Salad Bar **\$45**

### Soups

Choice of tomato bisque or seasonal soup  
+ add both, \$5 per person

### Salad Bar

Lettuce | arugula, romaine, spinach  
Vegetables | cucumber, tomato, olives  
Fruits/nuts | berries, almonds, raisins  
Cheese | mozzarella, blue cheese, parmesan  
Dressings | red wine vinaigrette, Caesar, lemon poppy seed  
Meats | prosciutto, ham, smoked salmon

### Desserts

Brownies  
Assorted cookies

## Classic Sandwich Lunch **\$48**

### Soup

Seasonal soup

### Salads (choose 1)

- Mixed green salad with seasonal dressing
  - Pasta salad
  - Potato salad
- + add second salad, \$5 per person

### Sandwiches

20 people or less, choice of 2  
21 people or more, choice of 3  
all include lettuce, tomato & dressing

- Curried chicken salad, raisins, peppers on rye
  - Turkey with avocado & bacon on wheat
  - Ham & muenster cheese on sourdough
  - Roasted mushroom with olives & hummus on sourdough
  - Chicken Caesar wrap with parmesan
  - Lobster salad on New England bun
- + additional \$5 per person

### Desserts

Brownies  
Assorted cookies



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## Taco Bar Buffet **\$55**

### Salads

Roasted corn salad, cotija, creamy chili dressing  
Mixed green salad with cilantro lime vinaigrette  
+ substitute salad for tortilla soup  
+ add soup, \$5 per person

### Chips

Guacamole & salsa

### Tacos

Shredded chicken  
Skirt steak  
Corn tortilla  
Flour tortilla

### Garnishes

Onion	Tomato
Lettuce	Jalapeño
Salsa verde	Pico de gallo
Chihuahua cheese	Sour cream

### Sides

Spanish rice  
Refried beans

### Desserts

Tres leches  
Churros

## Windy City Buffet **\$60**

### Salads (choose 1)

- Mixed green salad with seasonal dressing
  - Pasta salad
  - Potato salad
- + add second salad, \$5 per person

### Chips

Jays Potato Chips

### Meats (choose 3)

- Bratwurst
- Italian sausage
- Vienna beef dog
- Italian beef
- Polish sausage
- Grilled chicken

### Garnishes

Yellow mustard	Tomato
Green relish	Sauerkraut
Sport peppers	Giardiniera
Onion	Sweet peppers
Dill pickles	

### Desserts

Twinkies  
Caramel popcorn brownies



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## The Einstein Buffet **\$60**

### Salad

Mixed green salad with seasonal dressing

### Soup

Seasonal soup

### Entrees

(Choose 2, or add 3<sup>rd</sup> entree for \$15 per person)

- Roasted salmon with asparagus & beurre blanc
- Glazed chicken with mushrooms & sherry
- Grilled skirt steak with potato & chimichurri
- Roasted eggplant with tomato & olives

### Desserts

Brownies  
Assorted cookies

## On The Go **\$45**

*Pre-packaged items.*

### Sides

Choice of pasta salad or potato salad  
Potato chips  
Whole fruit  
Cookie

### Sandwiches

20 people or less, choice of 2  
21 people or more, choice of 3  
all include lettuce, tomato & dressing

- Curried chicken salad, raisins, peppers on rye
- Turkey with avocado & bacon on wheat
- Ham & muenster cheese on sourdough
- Roasted mushroom with olives & hummus on sourdough
- Chicken Caesar wrap with parmesan
- Lobster salad on New England bun  
+ additional \$5 per person

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# Dinner

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# Dinner

Buffet or family style. 8 or more people for buffets. Prices are per person.

## The Picasso \$65

### Salad

Mixed green salad with seasonal dressing

### Entrées (choose 2)

- New York strip steak with confit potato & veal jus
  - Roasted chicken with wild mushroom & sherry
  - Roasted salmon with asparagus & beurre blanc
  - Rigatoni pasta with English peas & parmesan cream
  - Braised eggplant with sweet soy & grilled bok choy
- + add third entrée, \$15 per person

### Desserts (choose 2)

- Vanilla creme brulee, mixed berries, chantilly cream
- Fruit galette, whipped creme fraiche, garden herbs
- Flourless chocolate cake, candied almonds, vanilla cream
- Birthday cake, buttercream, seasonal fruit sauce

## The Galileo \$75

### Soup

Seasonal soup

### Salads (choose 1)

- Mixed green salad with seasonal dressing
- Traditional Caesar salad

### Entrées (choose 2)

- New York strip, confit potato & veal jus
  - Roasted chicken, wild mushroom & sherry
  - Roasted sea bass, asparagus & beurre blanc
  - Rigatoni pasta, English peas & parmesan cream
  - Braised eggplant, sweet soy & grilled bok choy
- + add third entrée, \$15 per person

### Desserts (choose 2)

- Vanilla creme brulee, mixed berries, chantilly cream
- Fruit galette, whipped creme fraiche, garden herbs
- Flourless chocolate cake, candied almonds, vanilla cream
- Birthday cake, buttercream, seasonal fruit sauce



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## The Mozart **\$90**

### Soup

Seasonal soup

### Salads (choose 1)

- Mixed green salad with seasonal dressing
- Traditional Caesar salad

### Entrées (choose 2)

- Beef tenderloin, confit potato & veal jus
  - Roasted duck, red cabbage & mustard jus
  - Seared diver scallop, roasted squash & yellow curry
  - Rigatoni pasta, heirloom tomato, burrata & basil
  - Braised eggplant, sweet soy & grilled bok choy
- + add third entrée, \$15 per person

### Desserts (choose 2)

- Vanilla creme brulee, mixed berries, chantilly cream
- Fruit galette, whipped creme fraiche, garden herbs
- Flourless chocolate cake, candied almonds, vanilla cream
- Birthday cake, buttercream, seasonal fruit sauce

## Enhancements

*Add or substitute the following enhancements.  
Prices are per person.*

### Appetizers

Oysters on half shell, **\$35 per dozen**  
Seasonal ceviche, **\$12**  
Duck rilette, brioche, pickled blackberries, **\$12**

### Salads

Spinach, almond and berries dressed in red wine vinaigrette, **\$10** (substitute for **\$5**)  
Root vegetable salad, watercress, citrus, ginger miso dressing, **\$10** (substitute for **\$5**)  
Panzenella salad, bacon, egg, creamy mustard dressing, **\$12** (substitute for **\$6**)

### Side Dishes

Truffle creamed spinach, **\$8** (substitute for **\$4**)  
Polenta & olive, **\$8** (substitute for **\$4**)  
Honey roasted carrots, **\$8** (substitute for **\$4**)  
Potato gratin, **\$9** (substitute for **\$4.5**)  
Bread from the oven, homemade butter, herbed olive oil, **\$5**



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# Plated Dinner

*Prices are per person. 40 people or under. All plated meal entrées must be pre-selected.*

## **3 course \$85**

1 soup or salad, 1 entrée, 1 dessert

## **4 course \$95**

1 soup, 1 salad, 1 entrée, 1 dessert

## **5 course \$110**

1 soup, 1 salad, 1 pasta, 1 entrée, 1 dessert

## Soups

- Roasted tomato, basil, burrata
- Wild mushroom bisque, herbs, pickled mushroom
- Potato leek, crispy onion, crème fraîche
- Cauliflower parmesan, cauliflower florets

## Salads

- Baby spinach, berries, almond, red wine vinaigrette
- Panzenella, watercress, bacon, egg, creamy mustard dressing
- Traditional Caesar, gem lettuce, parmesan, brioche croutons
- Shaved vegetable salad, frisee, citrus, ginger miso dressing

## Pastas

- Rigatoni with English peas, bacon, parmesan cream
- Saffron risotto, heirloom tomato, squash, parsley
- Ricotta gnudi, spinach, garlic, pesto

## Entrées (choose 2)

- Hanger steak, confit marble potato, crispy shallot, béarnaise sauce
- Roasted salmon, asparagus ragout, spinach, sauce vierge
- Braised chicken, wild mushroom, caper, & sherry
- Crispy duck breast, red cabbage, honey, celeriac, mustard jus
- Sea bass, squash, zucchini, yellow curry
- Braised eggplant, sweet soy, grilled eggplant, upland cress

## Desserts

- Vanilla creme brulee, mixed berries, chantilly cream
  - Fruit galette, whipped creme fraiche, garden herbs
  - Flourless chocolate cake, candied almonds, vanilla cream
  - Birthday cake, buttercream, seasonal fruit sauce
- + additional dessert, \$5 per person

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# Breaks

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# Breaks

Prices are per person.

## Sweets \$20

Assorted pastries with (choose 1) hot or cold brew

## Sweet & Savory \$25

Individual fruit cup with vanilla yogurt & individual crudité cups with herb aioli

## Garrett & Goose \$25

Garrett popcorn, cheese & caramel mix, Goose Island craft sodas

## Crudité & Hummus Board \$26

Mix of seasonal vegetables, olives, chickpea hummus, peppercorn ranch, red pepper aioli

## Flatbreads \$28

(15 or more people)

Assortment of spinach & artichoke, spicy chicken & blue cheese and eggplant & hummus flatbreads

## Build Your Own Trail Mix \$28

Almonds, cashews, raisins, sunflower seeds, mini pretzels, granola, dried fruits

## Parfait Bar \$28

Vanilla yogurt, Greek yogurt, berries & melon, granola, nuts, honey, chocolate

## Tartines \$30

(15 or more people)

Assortment of petite tartines including smoked whitefish, prosciutto & mozzarella and avocado toast with crème fraîche

## Table Snacks \$5 (choose 2)

(add snacks to each table, replenished all day)

Salted assorted nuts  
Candy  
Pretzels  
Mints

## Grab & Go Snacks

choose 2, **\$6**

choose 3, **\$9**

- Granola bar
- Seasonal whole fruit
- Bag of chips
- Pretzels
- Trail mix
- Assorted candy

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# Reception

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# Canapes

*Passed or stationed. Prices are per person.*

## Cold

- Deviled egg with truffle (p, gf, df), **\$5**
- Trout rillette with golden beet (p, gf), **\$5**
- Shrimp salad on prawn chip (p, gf, df), **\$6**
- Steak tartare on potato chip (gf), **\$6**
- Gazpacho, basil (v, gf, ve), **\$5**
- Pimento toast with pickled peppers (v), **\$5**
- Blue cheese stuffed date (gf), **\$5**
- Seasonal spring roll (ve), **\$5**

## Hot

- Salt cod croquettes with citrus aioli (p), **\$5**
- Pastrami on rye, **\$5**
- Crab cake with espellette remoulade (p, df), **\$7**
- Sweet soy glazed pork belly (df), **\$6**
- Tempura maitake mushroom with mustard (v), **\$5**
- Pomme duchesse (v), **\$5**
- Grilled eggplant with olive tapenade (ve, gf), **\$5**
- Braised short rib, sourdough, harissa (df), **\$6**

*p - pescatarian  
gf - gluten free  
df - dairy free  
v - vegetarian  
ve - vegan*

## Desserts

- Brownie with kettle caramel corn (v), **\$5**
- Mini twinkie (v), **\$5**
- Goose Island IPA truffle (v, gf), **\$5**
- Fruit cobbler short bread (v), **\$5**
- Doughnut hole (v), **\$4**
- Macaroon (v, gf), **\$4**
- Chocolate chip cookies, **\$4**



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# Stationary Platters

*Prices are per person.*

## Crudité **\$12**

Seasonal farmed vegetables including carrots, peppers, tomatoes, served with peppercorn ranch & spreads

## Fruit Platter **\$14**

Seasonal fruit including melon, berries, vanilla yogurt and honey

## Anti-Pasto Platter **\$15**

Assorted olives and pickles served with local cheeses including brie, pimento, dips hummus & jams

## Charcuterie Board **\$17**

Assorted cured meats including nduja, prosciutto & smoked salmon served with pickles, mustards, crackers

## Grand Board **\$20**

Assorted cheeses, charcuterie, rillettes, olives, jams & crackers

## Seafood Tower **\$30**

(minimum 10 people)

Assorted, fresh chilled lobster, crab legs, oysters, shrimp, scallop ceviche, mignonette, cocktail sauce, lemons, parsley

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# Reception Stations

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# Reception Stations

*Attendant fee of \$165 per station, per 50 guests. Prices are per person.*

*Reception pricing based on a 90 minute presentation, \$60 for additional half hour. Minimum 30 people.*

## Brisket & Prime Rib **\$45**

### Entrées (choose 1)

- Prime Rib
- Smoked Brisket

### Includes:

- Horseradish Cream Sauce
- Hoisin Sauce
- Grain Mustard Sauce
- Butter and Rolls

### Sides (choose 2)

- Rosemary Confit Potatoes
- Wild Rice Florentine
- Candied Carrots
- Grilled Asparagus

## Salmon **\$45**

### Entrée

Salmon (Smoked or Roasted)

### Includes:

- Capers
- Lemon Wedges
- Diced Red Onion
- Sliced Cucumber
- Crème Fraiche
- Butter and Rolls

### Sides (choose 2)

- Rosemary Confit Potatoes
- Wild Rice Florentine
- Candied Carrots
- Grilled Asparagus

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# Reception Stations

*Attendant fee of \$165 per station, per 50 guests. Prices are per person.*

*Reception pricing based on a 90 minute presentation, \$60 for additional half hour. Minimum 30 people.*

## Pasta **\$40**

### Pasta (choice of 2)

- Spaghetti
- Linguini
- Penne
- Rotini

### Sauce (choice of 2)

- Marinara
- Alfredo
- Meat Sauce
- Vodka Sauce

### Includes:

- Diced Bell Pepper
- Diced Tomato
- Diced Celery
- Spinach
- Shrimp
- Garlic Bread
- Diced Onion
- Diced Carrots
- Chopped Garlic
- Chicken
- Italian Sausage

## Seafood **\$50**

- Clams
- Oysters (raw)
- Shrimp
- Lobster
- Crab Legs

### Includes:

- Lemon Wedges
- Capers
- Diced Red Onions
- Mignonette Sauce
- Cocktail Sauce
- Lemon Herb Sauce

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# Beverage Packages

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## Basic Bar

*Prices are per person.*

First hour **\$20**

Each additional hour **\$12**

### Beer

Domestic: Old Style

Imported: Stella Artois, Kronenbourg Pilsner

### Wine

La Terre, 2016 Chardonnay, Chile

La Terre, 2016 Cabernet Sauvignon, Chile

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

### Water

Bottled Still, Sparkling Water

## Enhanced Bar

*Prices are per person.*

First hour **\$28**

Each additional hour **\$15**

### Beer (choose 3)

Domestic:

- Old Style
- Founders All Day IPA
- Four Hands Ripple White Ale

Imported:

- Stella Artois
- Kronenbourg Pilsner

### Wine (choose 2)

- La Terre, 2016 Cabernet Sauvignon, Chile
- La Terre, 2016 Chardonnay, Chile
- Arnan Deloi, NV Cava, Spain
- Campuget, 2017 Rosé, France

### Spirits

Sneaky Fox Vodka, Aviation Gin, Botran Rum, Maestro Silver Tequila, Jim Beam Bourbon, Dewar's Scotch

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

### Assorted Juices

### Water

Bottled Still, Sparkling Water

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# Premium Bar

*Prices are per person.*

First hour **\$32**

Each additional hour **\$17**

## Beer (choose 4)

Domestic:

- Old Style
- Founders All Day IPA
- Bell's Seasonal
- Four Hands Ripple White Ale
- Goose Island Sofie
- Uinta Dubhe Double Black IPA

Imported:

- Stella Artois
- Kronenbourg Pilsner

## Wine (choose 3)

- Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France
- Greystone, 2016 Chardonnay, St. Helena, California
- Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile
- Greystone, 2016 Merlot, St. Helena, California
- Campuget, 2017 Rosé, France
- Arnau Deloi, NV Cava, Spain
- Pierre Sparr, Brut Sparkling Rosé, France

## Spirits

Grey Goose Vodka, Maestro Dobbel Silver and Reposado Tequila, Bombay Sapphire Gin, Maker's Mark Bourbon, Dewar's Scotch

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale

## Assorted Juices

## Water

Bottled Still, Sparkling Water

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# Enhanced Hosted or Cash Bar

*Drinks per consumption.*

Mixed Drink, **\$14**

Martini, **\$16**

Wine, **\$12**

Sparkling Wine, **\$12**

Beer, **\$8**

Soft Drink, **\$6**

Juice & Bottled Water, **\$6**

## Beer (choose 3)

Domestic:

- Old Style
- Founders All Day IPA
- Four Hands Ripple White Ale

Imported:

- Stella Artois
- Kronenbourg Pilsner

## Wine (choose 2)

- La Terre, 2016 Cabernet Sauvignon, Chile
- La Terre, 2016 Chardonnay, Chile
- Arnau Deloi, NV Cava, Spain
- Campuget, 2017 Rosé, France

## Spirits

Sneaky Fox Vodka, Aviation Gin, Botran Rum, Maestro Silver Tequila, Jim Beam Bourbon, Dewar's Scotch

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda

## Assorted Juices

## Water

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# Premium Hosted or Cash Bar

*Drinks per consumption.*

Mixed Drink, **\$16**

Martini, **\$18**

Wine, **\$15**

Sparkling Wine, **\$15**

Beer, **\$10**

Soft Drink, **\$6**

Juice & Bottled Water, **\$6**

## Beer (choose 4)

Domestic:

- Old Style
- Founders All Day IPA
- Bell's Seasonal
- Four Hands Ripple White Ale
- Goose Island Sofie
- Uinta Dubhe Double Black IPA

Imported:

- Stella Artois
- Kronenbourg Pilsner

## Wine (choose 3)

- Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France
- Greystone, 2016 Chardonnay, St. Helena, California
- Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile
- Greystone, 2016 Merlot, St. Helena, California
- Arnan Deloi, NV Cava, Spain
- Campuget, 2017 Rosé, France

## Spirits

Grey Goose Vodka, Maestro Dobbel Silver and Reposado Tequila, Bombay Sapphire Gin, Maker's Mark Bourbon, Dewar's Scotch

## Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda

## Assorted Juices

## Water

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# A La Carte

*Drinks per consumption.*

Freshly Brewed Sparrow Coffee, **\$125 per gallon**  
(**\$75 per half gallon**)

*Regular & Decaf*

Brewed Iced Tea, **\$65 per gallon**

Fresh Squeezed Juice, **\$55 per gallon**

Hot Tea, **\$35 per half gallon**

Lemonade, **\$34 per carafe**

## Price per Drink

Bottled Water, **\$6**

*Still & Sparkling*

Soft Drink, **\$6**

*Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda*

Bottled Juice, **\$6**

*Orange, Grapefruit, Cranberry*

Honest Tea, **\$7**

*Glass or Bottle*

Energy Drink, **\$7**

*Regular & Sugar Free*

La Croix, **\$6**

Domestic Beer, **\$8**

Imported Beer, **\$8**

## Batched Cocktails **\$95 per carafe**

Serves 6-8 people

Fireside | Tequila, Grapefruit, Jalapeno Salt

P&T | Gin, Pomegranate, Cucumber, Tonic

Lavender Lemonade | Vodka, Lemon, Lavender

Simple Syrup, Soda

## Wine List

*Wines by the bottle*

### **\$28 each**

La Terre, 2015 Cabernet Sauvignon, Paso Robles, California

La Terre, 2016 Chardonnay, Paso Robles, California

### **\$46 each**

Chateau LaMothe, 2016 Sauvignon Blanc, Bordeaux, France

Greystone, 2016 Chardonnay, St. Helena, California

Terranoble, 2016 Cabernet Sauvignon, Central Valley, Chile

Greystone, 2016 Merlot, St. Helena, California

Campuket, 2017 Rosé, France

Arnan Deloi, NV Cava, Spain

### **\$62 each**

Glatzer, 2016 Gruner Veltliner, Carnuntum, Austria

Banshee, 2016 Rosé, Mendocino County, California

Maison L'Envoye Sharpshooter, 2016 Pinot Noir, Willamette Valley, Oregon

Izadi Reserva, 2016 Tempranillo, Rioja, Spain

Gruet, NV Blanc de Noirs, Albuquerque, New Mexico

Pierre Sparr, Brut Sparkling Rosé, France

## Additional Charges

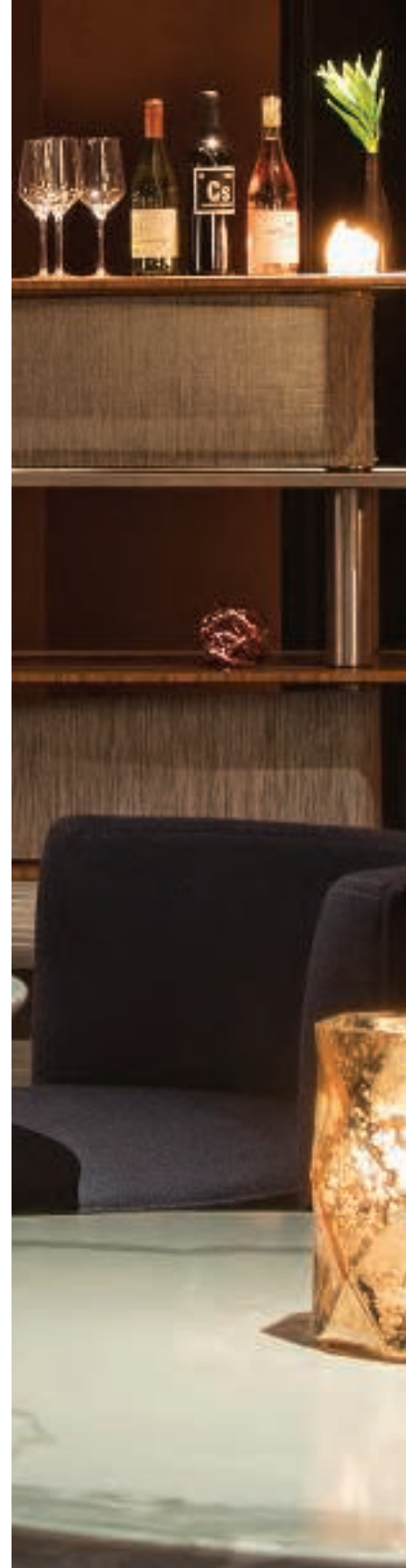
Bartender Fee, **\$165**

*Required for all beverage packages. Fee based on (1) bartender per 50 guests or (2) locations for dinner and reception*

Coat Check Attendant, **\$50**

*(1) attendant per 50 guests*

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# Audio Visual

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# Audio Visual

## Video Conference **\$375**

HD Camera, (2) LCD Monitors, Boundary Microphones, HDMI Cable

## Conference Call Packages **\$225**

Boundary Microphones, HDMI Cable

## Presentation Display Package **\$350**

(2) LCD Monitors, HDMI Cable, (3) Power Cubes, Slide Advancer

## Traditional Display Package **\$350**

LCD Projector, 11 Foot Screen, HDMI Cable, (3) Power Cubes, Slide Advancer

## Hand Held Microphone **\$230**

## Earset Microphone **\$230**

## Podium **\$100**

## Flip Chart Package **\$90**

Easel, Pad Lined, (4) Markers

## Flip Chart Post-It Package **\$110**

Easel, Post-It Pad, (4) Markers

## Whiteboard Package **\$75**

Easel, Whiteboard, (4) Markers, Eraser

## Chalkboard Package **\$50**

4x6 ft Chalkboard, Chalk, Eraser

## Wireless Internet

HSIA Simple (up to 25 people), **\$200**

HSIA Simple (26-100 people), **\$400**

HSIA Enhanced (up to 25 people), **\$400**

HSIA Enhanced (26-100 people), **\$600**

## Miscellaneous

Extension Cord, **\$15**

HDMI Cable, **\$15**

(3) Power Cubes, **\$25**

(1) Additional Power Cube, **\$10**

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