

Buffet Dinner Menu Options

All Buffets include Ice Water, Iced Tea, Self Service Coffee, and Chef's Choice Dessert
20person minimum

Pasta Bar

Classic Caesar Salad with Herb Croutons & Parmesan Cheese
Choice of Two Pastas - Linguine, Bow Tie or Penne
Served with Alfredo and Marinara Sauce, Garlic Bread
(Choose two: Grilled Chicken, Meat Balls or Italian Sausage)

\$24.00 per Person

Chicago Style

Classic Caesar Salad with Herb Croutons & Parmesan Cheese
Assorted Mini Pizzas, Assorted Sandwich Rolls
Italian Beef & Italian Sausage w/ Peppers and Onions
Pasta Salad with Olives & Artichoke Hearts

\$26.00 per Person

Southern Comfort

Mixed Field Greens w/Balsamic Dressing
Sliced Roasted London Broil, Southern Fried Chicken
Roasted Potatoes, Green Bean Casserole,
White Cheddar Mashed Potatoes
Assorted Dinner Rolls, Butter

\$29.00 per Person

Fiesta Bar

Chicken Tortilla Soup
Assorted Greens w/red onions, Jicama, Roasted Corn,
Jalapenos & Cilantro Lime Vinaigrette
Grilled Beef & Chicken Fajitas w/Sautéed Green & Red Peppers,
Flour Tortillas, Spicy Santa Fe Rice, Black Beans, Homemade
Pico De Gallo, Guacamole, Tomatoes, Sour Cream, Shredded
Lettuce, Jalapeno, Grated Cheese

\$29.00 per Person

Soldier Field Tailgater

Field Green Salad, Corn Chowder Soup
Sliced Sirloin w/ Roast Mushroom Ragout & Merlot Demi-
Glaze, Broiled Whitefish with Crab Stuffing in a Lemon
Chardonnay Volute, Grilled Chicken in a Champagne Vin Blanc,
Wild Rice, Roasted Yukon Gold Potatoes, Seasonal Vegetables,
Artisan Dinner Rolls, Butter

\$32.00 per person

Navy Pier

Crab & Shrimp Chowder, Cole Slaw, Marinated Mushroom
Salad, Bountiful Garden Salad,
Southern Fried Chicken, Slow Roasted London Broil with
Bourbon Demi-Glaze, Grilled Atlantic Salmon w/ Rock Shrimp,
White Cheddar Mashed Potatoes, Rice w/ Vegetable Confetti,
Seasonal Steamed Vegetables
Artisan Dinner Rolls, Butter

\$39.00 per person

Water Tower Place

Traditional Caesar Salad with Garlic Croutons, Italian Salad w/
Salami, Fresh Mozzarella, Yellow & Red Peppers & Tomato,
Antipasto Platter, Pesto Tortellini Salad
Portabella Mushroom Parmesan, Chicken Saltimbocca, Seafood
Risotto, Vegetables Alforno, Baked Ziti in a Marinara Sauce,
Minestrone Soup, Artisan Breads with a Ricotta Cheese Spread

\$39.95 per person

Lake Michigan Tour

Jicama Green Apple Slaw, Spring Salad w/ Dressing,
Blackened Catfish over Smokey Corn Risotto, Spicy Seafood
Gumbo, Grilled Chicken w/ Tasso Cream Sauce, Samuel Adam's
Crayfish Boil with Steamed Potatoes & Corn, Red Beans and
Rice, Artisan Dinner Rolls, Butter

\$39.95 per person

(3 Gallon Dispenser of Soda \$35.00 or Assorted Canned Sodas \$3.00 per can)

All prices are subject to change. All prices subject to a 20% service charge and applicable sales taxes.

Menu can be customized to fit your needs.

*Lunch can also be catered by Village Inn Pizzeria Sports Bar & Grill (Pricing May Vary)