

LUNCH – BUFFET

INTERCONTINENTAL

Soup - daily house-made offering

Green salads – choose two

Arugula, watercress, feta cheese, walnut, lemon vinaigrette

Hearts of romaine, herbed croutons, shaved parmesan, Caesar dressing

Fresh mozzarella, cherry tomatoes, cured olives, torn basil, pesto

Butter lettuce, roma tomatoes, bleu cheese dressing

Mixed baby field greens, Belgium endive

Iceberg wedge, plum tomatoes, thousand island dressing

Gourmet additions – choose two

Cous cous, parsley, mint

Glass noodle, chili, tofu, shiitake, corn, bamboo shoots

Pesto farfalle, red, green and yellow peppers

Thai coleslaw, cilantro, cabbage

Black bean, corn, sweet onion

Chilled, grilled vegetables, balsamic vinegar

Entrée – choose two

Salmon piccata, lemon, capers, orzo

Grilled Mahi Mahi, tamarind, red chili sauce, fried tofu

Thyme-roasted chicken, sea salt new potatoes

Tamarind roasted chicken, cherry tomatoes, curry leaves, chic pea mash

Spinach and mushroom filled chicken breast, madeira sauce

Forest mushroom, sun-dried tomato, asiago-filled chicken breast, garlic mashed potatoes

Chimichurri ribeye, fingerling potatoes

Chipotle short ribs, corn ragu

Smoked ratatouille lasagna, spinach, feta

Potato gnocchi, forest mushroom ragout, dry sherry

Vegetables – choose one

Vicchy carrots, Wisconsin honey

Green beans, roasted almonds

Creamed spinach, artichoke

Stir-fried bok choy, lemongrass

Artisan Rolls and Butter

Dessert

Seasonal fruit and berries

Key-lime tart, fresh fruit tart, opera tart

CAJUN

Soup

Chicken and sausage gumbo, lima beans and shredded monterey jack

Salads

Romaine, eggplant, sayote squash, jicama, peppers, tomatoes and tasso ham, chive dressing

Romaine, Cajun shrimp remoulade

Rotini pasta, crawfish and spicy aioli

Entrees

Blackened catfish Dijon, andouille sausage, tomato and eggplant

Blackened chicken breast, creole candied yams

Accompaniments

Bayou spinach-artichoke dip, tri-color tortilla chips

Oven-roasted ratatouille casserole

Dirty rice

Artisan rolls and corn bread muffins

Desserts

Southern bread pudding and chantilly cream, whiskey-marinated fruit, brown-sugar pecan pie

CHICAGOAN

Beef Chili

Ground turkey, shredded cheddar cheese, diced onions, sour cream and corn chips

Salads

Classic Caesar, oven-roasted tomatoes, grated parmesan and house made croutons

Classic Chopped, tomatoes, cucumber, cheddar cheese and six-corn croutons

Deep Dish and Thin Crust Pizzas

Deep dish pepperoni, cheese and tomato sauce

Thin crust vegetable, cheese and tomato sauce

Thin crust cheese and tomato sauce

Italian Beef

Shaved roast beef, hot and sweet peppers, French baguette

Hot Dogs

All-beef, kosher dogs, hot dog buns

Lettuce, tomatoes, gherkins, sweet pickle relish, ketchup, bbq sauce, mustard and mayonnaise

Desserts

Plain, chocolate chip and strawberry cheesecakes

DELICATESSEN

Soup

Daily house-made offering

Salads

Mixed garden greens, miso vinaigrette, chunky bleu cheese, balsamic vinaigrette *or* low-fat

Moroccan orzo noodle and roasted red peppers

Tomato, bleu cheese and red onion

Tuna, celery, relish, aioli

Farmers Market

Seasonal fruit and berries, honey-yogurt sauce

Midwestern cheeses, grapes, walnuts

Sliced Delicatessen

Roast beef, corned beef, pastrami, salami, ham, smoked turkey breast

Sliced, grilled chicken breast

Sandwich Accompaniments

Red onion, tomato, hard boiled eggs, black olives, leaf lettuce, Kosher-style dill pickles, honey mustard, spicy tomato mayonnaise, terra and potato chips

Breads

Onion rolls, deli rye, whole wheat bread, sour dough bread, multi grain bread, croissants and French baguettes

Desserts

Cheesecake, apple frangipane, pecan squares, truffle cups

GOURMET SANDWICH & WRAP

Soup

Daily house-made offering

Sandwiches – choose two

Smoked turkey and havarti, sourdough bread

Grilled roasted vegetables and goat cheese, French baguette

Rare roast beef and boursin cheese, Italian bread

Peppered grilled chicken breast and Caesar mayonnaise, Panini bread

Wraps – choose two

Smoked chicken, lettuce, sun-dried tomatoes and onions, olive oil

Roast beef, arugula, fresh basil and balsamic-roasted onions, horseradish mayonnaise

Vegetarian, cucumbers, tomatoes, mushrooms, red onions, lettuce, guacamole and jack cheese

Blackened grilled shrimp, avocado, cilantro, tomatoes and red onion

Salads

Potato, honey vinaigrette

Spicy Thai wheat noodles, green onions and shiitake mushrooms, cilantro garlic vinaigrette

Coleslaw, cabbage, cilantro and peanuts

Accompaniments

Italian green beans, garlic, sesame oil and roasted red peppers

Kettle potato chip assortment

Desserts

Miniature éclairs, apple frangipane, pecan squares and truffle cups

ITALIAN

Soup

Beef barley, cannellini, borlotti and chickpeas *or* traditional minestrone

Antipasto

Prosciutto, salami, mortadella, marinated vegetables, sun-dried tomatoes, green and black olives

Salads

Fresh mozzarella, cherry tomatoes, cured olives, torn basil and pesto
Chopped romaine, Caesar dressing, olive oil-garlic focaccia crisps, grissini
Eggplant, lemon and capers

Flat Bread Pizzas

Radicchio, bleu cheese, pancetta and rosemary
Mozzarella, arugula, sun-dried tomato and robiala cheese

Entrees

Chicken portobello
Penne pasta, ricotta, yellow and green zucchini

Accompaniments

Green beans, oregano and garlic
Olive oil-garlic crisps and grissini breadsticks

Dessert

Seasonal fruit and berries, biscotti, miniature cannolis and napoleons

MEXICAN

Soup— *choose one*

Green tomatillo, green avocado, fresh lime
Chicken tortilla

Salads

Jalapeno smoked chicken
Orange and cilantro cactus salad

Entrees

Beef and chicken fajitas, lettuce, cheese, onions, tomatoes, jalapeño peppers
flour tortillas, sour cream, guacamole, salsa, pica de gallo
Chicken mole
Spinach enchiladas

Accompaniments

Mexican rice, black beans, cilantro
Tri-color tortillas, tomato salsa

Dessert

Seasonal fruit and berries, caramel flan, buñuelos

MIDWESTERN

Soup

Corn chowder

Sandwiches - choose two:

Grilled reuben, pastrami, sauerkraut, rye bread, thousand island dressing, *or*
Cuban, ham, roasted pork, swiss cheese, dill pickles, cuban bread, mustard, *or*
Turkey caprese, thinly sliced turkey breast, roma tomatoes, buffalo mozzarella,
fresh basil, grilled Italian bread, *or*

Open-faced pizza baguette, mushrooms, mozzarella, fresh basil, marinara

Salads – choose two

Cobb: iceberg, romaine, tomato, green onion, bleu cheese, bacon, hard-boiled egg,
roasted chicken breast, ham, singapore sling dressing

Greek: romaine hearts, tomatoes, cucumber, red onion, green peppers,
kalamata olives, feta cheese, lemon-oregano vinaigrette

Caesar: romaine hearts, parmesan cheese, garlic croutons, roasted chicken breast,
roasted tomatoes, creamy caesar dressing

Dessert

Apple pie, key lime pie, chocolate cream pie

REVITALIZE

Soup

Lemon-verbena scented chicken soup

Salads

Arugula, asiago and lemon perfume

Cold sesame noodles, apple and celeriac

Entrees

Lime zest cod fish, fragrant coconut juice and grape salad

Grilled chicken, kumquat and lemon grass

Accompaniments

Green asparagus and organic mushrooms

Sweet pea mash

Artisan rolls and butter

Desserts

Soy milk rice pudding, passion fruit compote

Green tea ice cream, chocolate fortune cookie

LUNCH BUFFET ENTRÉE ENHANCEMENTS

Red pepper ravioli, roasted red pepper cream sauce

Creamy polenta cake, wild mushroom ragout

Vegetarian strudel, green asparagus and warm brie

Chipotle short ribs, corn ragu

Grilled Mahi Mahi, leek fondue and peppercorn sauce

Tasmanian salmon, ginger butter