



Hotel Allegro

Catering Menu

“Food is the heartbeat to living.”

– Chef Randy Spriggs



Hotel Allegro

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Hotel Allegro

Dinner

DINNER BUFFET

- **House Crafted Bread** *Sweet Cream Butter*
- **Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas**

Selection of Two Starters

- **Roasted Tomato Soup** *Shredded Basil*
- **Asparagus, Tomatoes & Fresh Mozzarella** *Sun-Dried Tomato Basil Vinaigrette*
- **Orzo Pasta Salad** *Ratatouille Basil Vinaigrette*
- **Field Greens** *Teardrop Tomatoes, Poached Pears, Maytag Bleu Cheese, Roasted Pecans, Hazelnut Vinaigrette*
- **Mesclun Greens** *Toasted Walnuts, Dried Cranberries, Red Onion, Goat Cheese & Raspberry Vinaigrette*
- **Mixed Baby Greens** *Cucumber, Red Grapes, Radish, Golden Raisins, Candied Walnuts & Champagne Vinaigrette*

Selection of Two Sides

- **Cous Cous** *Cranberry & Pine Nuts*
- **Whipped Yukon Gold Garlic Potatoes**
- **Roasted Fingerling Potatoes** *Rosemary & Sea Salt*
- **Farmers Market Vegetables**
- **Asparagus & Red Peppers**
- **Sautéed Green Beans** *Smoked Bacon*

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. For dinner events of less than 15 guests, an additional labor fee of \$75 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

Selection of Two Entrees

- **Parmesan & Wild Mushroom Risotto** *Asparagus & Pepper Confetti*
- **Sautéed Lemon Parmesan Chicken** *Capers & Garlic Parsley Sauce*
- **Boneless Breast of Chicken Filled** *Spinach, Mushrooms, Gruyere Cheese & Roasted Garlic Sauce*
- **Pan Seared Tilapia** *Wilted Spinach, White Wine & Shallots*
- **Grilled Marinated Salmon** *Roasted Red Pepper Sauce*
- **Grilled Tenderloin Medallions** *Black Peppercorn Crust, Wild Mushroom, Cabernet Essence*

\$52 Per Person

MEAL ENHANCEMENTS

- **Add a third starter** **\$6 Per Person**
- **Add a third side** **\$4 Per Person**
- **Add a third entrée** **\$9 Per Person**

DESSERT

- **Fresh Berries** *Grand Marnier Whipped Cream*
- **Crème Brûlée** *Fresh Seasonal Berries*
- **Truffle Chocolate Mousse Cake** *Raspberry Coulis*
- **Warm Apple Crisp** *Vanilla Bean Ice Cream*

CARVING STATIONS

\$100 Attendant Fee

- **Herb Roasted Turkey Breast** *Giblet Gravy & Cranberry-Orange Relish, Warm Petite Croissants* **Serves 40 \$400 Each**
- **Steamship Round of Beef** *Horseradish Cream, Mustard & Natural Au Jus, Silver Dollar Rolls* **Serves 100 \$800 Each**
- **Roasted Tenderloin of Beef** **Bordelaise sauce & Horseradish Cream, Multi Grain Rolls** **Serves 40 \$450 Each**
- **Honey Glazed Ham** *Dijon Mustard, Buttermilk Biscuits* **Serves 50 \$400 Each**
- **Glazed Loin of Pork** *Tomato Ginger Chutney, Salted Rosemary Rolls* **serves 40 \$400 Each**
- **Prime Rib of Beef** *Horseradish Cream, Natural Au Jus, Silver Dollar Rolls* **Serves 40 \$475 Each**

THREE COURSE PLATED DINNER

- House Crafted Bread & Sweet Cream Butter
- Fresh Brewed Coffee, Decaf Coffee & Organic Hot Teas

STARTER

Selection of One

- **Spring Soups**
Spring Pea with Ham or Minestrone
- **Summer Soups**
Gazpacho or Farmers Market Vegetable
- **Fall Soups**
Roasted Butternut Squash Bisque or Tomato Basil
- **Winter Soups**
Wild Mushroom and Rice or Potato Leek
- **Field Greens**
Teardrop Tomatoes, Poached Pears, Maytag Bleu Cheese, Roasted Pecans, Hazelnut Vinaigrette
- **Traditional Caesar Salad** *Brioche Croutons & Lemon Parmesan Caesar Dressing*
- **Spinach Salad**
Roasted Peppers, Marinated Mushrooms, Goat Cheese & Honey Dijon Vinaigrette
- **Mixed Baby Greens** *Red Grapes, Radish, Golden Raisins, Candied Walnuts & Champagne Vinaigrette*

Add a second starter course \$8 Per Person

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ENTRÉE

Selection of One

- **Stuffed Chicken**
Spinach, Mushrooms, & Gruyere Cheese, Roasted Garlic Sauce, Oven Roasted Potatoes
\$64 Per Person
- **Sautéed Lemon Parmesan Chicken**
Capers, Garlic Parsley Sauce, Wild Mushrooms Risotto
\$64 Per Person
- **Oven Roasted Sea Bass**
Horseradish Mashed Potatoes, Tomato Confit & Extra Virgin Oil
\$68 Per Person
- **Pan Seared Tilapia**
Wilted Spinach, White Wine & Shallots, Wild Mushroom Risotto
\$68 Per Person
- **10oz Filet of Beef Tenderloin** *Shiitake Mushroom & Madeira Natural Au Jus, Roasted Rosemary Red Potatoes*
\$72 Per Person
- **Roasted Prime Rib of Beef**
Natural Au Jus & Horseradish Cream, Garlic Mashed Potatoes
\$70 Per Person
- **Roasted Vegetable Tart**
Tomato Coulis
\$58 Per Person

*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

DESSERT

- **Lemon Tart** *Crème Fraîche*
- **Crème Brûlée** *Fresh Seasonal Berries*
- **Chocolate Truffle Cake** *Caramel Sauce*
- **New York Style Cheesecake** *Strawberries*