BANQUET MENU
2019

SILVERSMITH HOTEL
CHICAGO DOWNTOWN
REMINGTON

(updated October 2018)
BREAKFAST MENU

SILVERSMITH CLASSIC BUFFET | 44
Seasonal Fresh Sliced Fruit  
Scrambled Eggs with Parsley  
Crisp Bacon & Link Sausage  
House Breakfast Potatoes  
French Toast with Warm Maple Syrup  
Chef’s Daily Selection of Breads, Pastries & Bagels  
Country Jams, Sweet Creamery Butter and Cream Cheese  
Orange Juice  
Freshly Brewed Regular and Decaffeinated Lavazza Coffee & Gourmet Selection of Herbal Teas

SILVERSMITH CONTINENTAL BUFFET | 38
An Assortment of Freshly Baked Bagels, Muffins, Buttery Croissants & Sweet Breakfast Breads  
Individual Assorted Yogurts  
Country Jams, Sweet Creamery Butter & Cream Cheese  
Fresh Sliced Seasonal Fruit & Berries  
Orange Juice  
Freshly Brewed Regular and Decaffeinated Lavazza Coffee & Gourmet Selection of Herbal Teas

BREAKFAST QUICHE | 42
Seasonal Fresh Sliced Fruit  
Housemade Quiche with Spinach, Mushrooms, Parmesan & Mozzarella Cheeses  
Crisp Bacon & Link Sausage  
House Breakfast Potatoes  
Chef’s Selection of Breads, Pastries and Muffins  
Country Jams & Sweet Butter  
Orange Juice  
Freshly Brewed Regular and Decaffeinated Lavazza Coffee & Gourmet Selection of Herbal Teas

All Catering charges are subject to a 26% Service Charge and 11.5% Chicago Sales Tax. Groups of 20 people or less will be charged a small group fee of $150.00 for all buffets. All prices are per person.
MORNING BREAKS

CREATE YOUR OWN PARFAIT BAR | 14

Hand Rolled Granola, Plain Yogurt
Fresh Berries, Raspberry Puree, Blueberry Compote
Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular and Decaffeinated Coffee & Gourmet Selection of Herbal Teas

HEALTH BALANCE | 18

Selection of Balance Bars and Gourmet Granola Bars
Basket of Whole Fresh Fruit
Dried Fruit and Nut Trail Mix
Assorted Soft Drinks, Bottled Water & Vitamin Waters
AFTERNOON BREAKS

CINEMA | 15
Fresh Popped Popcorn, Candy Bars, Assorted Chips, Cracker Jacks
Pretzels with Warm Cheese Sauce
Assorted Soft Drinks & Bottled Waters

FRUIT & NUT BAR | 17
Hand Rolled Granola, Yogurt Chips, Chocolate Covered Pretzels
Almonds, Cashews, Pistachios
Basket of Whole Fresh Fruit
Dried Apricots, Peaches & Cherries
Assorted Soft Drinks & Bottled Waters

SENSORY BAKED SWEETS | 15
Assorted Homemade Cookies to include: Chocolate Chip, Oatmeal Raisin & Peanut Butter
Double Fudge Chocolate Brownies
Assorted Baked Muffins
Assorted Soft Drinks & Bottled Waters
Freshly Brewed Regular and Decaffeinated Lavazza Coffee & Gourmet Selection of Herbal Teas
LUNCH

BOXED LUNCH | 46

CHOICE OF:
- Tomato, Fresh Mozzarella with Balsamic Glaze on Focaccia Bread
- Roast Beef, Caramelized Onions, Boursin Cheese, on a Baguette
- Smoked Turkey with Swiss Cheese on a Croissant
- Honey Ham with Provolone on a Kaiser Roll
- Hummus with Grilled Vegetable Wrap
- Grilled Chicken Caesar Salad
- Cobb Salad with Chicken or Shrimp

ALL BOXED LUNCHES INCLUDE:
- Assorted Chips
- Granola Bar
- Whole Fruit
- Homemade Cookie
- Regular Soda, Diet Soda or Bottled Water

JEWELERS ROW DELI SANDWICH BOARD BUFFET | 48

Domestic & Imported Cheese
- Smoked Turkey, Honey Ham, Spiced Salami, Slow Roasted Beef
- Selection of White, Wheat, Whole Grain and Assorted Rolls
- Soup Du Jour
- Chilled Penne Pasta Salad with Kalamata Olives, Feta, Capers, Sundried Tomatoes
- Whole Grain Mustard & Dill Potato Salad
- Tomato & Fresh Mozzarella Salad
- Whole Seasonal Fruit
- Assorted Cookies
- Assorted Soft Drinks & Bottled Water

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WABASH GRILL BUFFET | 45
Mixed Green Salad with Assorted Housemade Dressings
Traditional Beef Hamburger & All Beef Hot Dogs
Lettuce, Tomato, Onions, Pickles
Condiments: Relish, Mayonnaise, Mustard, Ketchup
Herb Marinated Chicken Breast
Seasoned French Fries
Selection of Domestic & Imported Cheeses
Assorted Soft Drinks & Bottled Water

DESSERTS:
Cheese Cake
Black Forest Cake

CREATE YOUR OWN GARDEN | 38
Chef Inspired Soup of the Day
Garden Mixed Greens, Baby Arugula & Chopped Romaine
Toasted Focaccia Croutons, Sun Flower Seeds, Parmesan Cheese
Grape Tomatoes, Pickled Onions, Fresh Cucumbers
House Made Assorted Dressings
Grilled Chicken Breast & Sautéed Shrimp
Assorted Soft Drinks & Bottled Water

DESSERTS:
Red Velvet Cake
Carmel Apple Cheese Cake

LITTLE ITALY CHICAGO BUFFET | 46
Minestrone Soup
Italian Garden Salad
Pesto Pasta Salad
Cheese Filled Tortellini with Alfredo & Marinara Sauces
Parmesan Crusted Chicken
Crunchy Garlic Bread
Assorted Soft Drinks & Bottled Water

DESSERTS:
Tiramisu
Carrot Cake

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## REFRESHMENTS

- Fresh Brewed Lavazza Coffee ....................................................... 115 gal
- Lavazza Iced Tea ........................................................................... 40 gal
- Orange Juice .................................................................................... 45 gal
- Apple Juice ..................................................................................... 40 gal
- Cranberry Juice ............................................................................... 40 gal
- Soft Drinks ...................................................................................... 6 each
- Bottled Water .................................................................................. 6 each
- Vitamin Waters ................................................................................ 6 each

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