

HOTEL BAKER

PLATED BREAKFAST SELECTIONS

Breakfast Must be Served by 10:30 am

Sunrise Breakfast

Freshly Squeezed Orange Juice
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and
Country Sausage Links
Hash-Brown Potatoes
Assorted Seasonal Breakfast Breads
and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and
Assorted Teas

St. Charles Breakfast

Eggs Benedict
of
Poached Egg, Smoked Pork Loin
Wolferman's English Muffin,
Hollandaise
Lyonnais Potatoes
Sliced Fruit Garnish
Freshly Brewed Coffees and
Assorted Teas

\$18.00

French Toast

French Toast Stuffed with Amaretto
Almond Flavored Cream Cheese
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and
Country Sausage Links
Assorted Seasonal Breakfast Breads
and Pastries
Jams, Preserves and Butter
Freshly Brewed Coffees and
Assorted Teas

Add a 4oz. NY Strip Steak

*This option may be added to any
plated breakfast.

\$6.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

BUFFET BREAKFAST SELECTIONS

Breakfast Must be Served by 10:30 am

Brunch Must be Served by 12:00 pm

\$150.00 Surcharge will Apply for Events Less Than Minimum Guests Specified

Sterling Breakfast Buffet

(minimum of 20 guests)

Freshly Squeezed Orange,
Cranberry and Apple Juices

Sliced Fresh Seasonal Fruit and Berries

Selection of Cold Cereals with Bananas,
Whole and 2% Milk

Farm Fresh Scrambled Eggs

Raisin Bread French Toast,
Maple Syrup and Butter

Applewood Smoked Bacon & Country Sausage Links

Lyonnais Potato

Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter

Freshly Brewed Coffees and Assorted Teas

\$21.00

Egg and Omelet Station

**This option may be added to any breakfast buffet.*

Chef preparing Eggs and Omelets to Order,
with Bell Peppers, Onions, Mushrooms, Diced Ham,
Diced Tomato, Cheddar Cheese, and Bacon

\$8.00

Chef Fee of \$100.00

The Brunch

(minimum of 30 Guests)

Freshly Squeezed Orange,
Cranberry, and Apple Juices

Seasonal Fresh Fruit in an Artful Display

Farm Fresh Scrambled Eggs

Applewood Smoked Bacon & Country Sausage Links

Lyonnais Potato

Chef's Selection of Chicken & Fish Entrees

Assorted Seasonal Breakfast Breads and Pastries
Jams, Preserves and Butter

Mixed Greens with
Candied Walnuts, Dried Cranberries and Apricots,
Roquefort Cheese
Tossed with Apple Walnut Vinaigrette

Omelet Station

Display of Marinated Grilled Vegetables

Assorted French Mini Pastries and Coffee Cakes

Freshly Brewed Coffees and Assorted Teas

\$38.00 Per Person

Chef Fee of \$100.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

COFFEE SERVICE A LA CARTE

Beverages

Coffee, Decaffeinated Coffee, Mighty Leaf Teas	\$39.00 per gallon
Iced Tea	\$37.00 per gallon
Orange, Grapefruit, Tomato, Apple or Cranberry Juices	\$25.00 per carafe
Milk, Whole and 2%	\$25.00 per carafe
Assorted Soft Drinks	\$ 3.00 each
Pellegrino Sparkling and Pana Still Waters	\$ 3.75 per bottle
Red Bull	\$ 5.00 each
Assorted Izzy Soda	\$ 4.00 per bottle
Goose Island Root Beer	\$ 4.00 per bottle
Japanese Green Tea	\$ 5.00 per bottle
Acai Berry Juice	\$ 4.00 per bottle

Fresh Baked Goods

Assortment of Freshly Baked Breakfast Breads and Danish	\$26.00 per dozen
Ham, Egg and Cheese Croissants	\$48.00 per dozen
Freshly Baked Warm Cinnamon Rolls	\$26.00 per dozen
Assorted Mini Bagels with Flavored Cream Cheeses	\$18.00 per dozen

Sweets and More

Sliced Fresh Fruit	\$ 4.50 per person
Whole Fresh Fruit	\$ 2.00 per piece
Toasted Nuts and Dried Fruit	\$ 3.50 per bag
Chocolate Dipped Strawberries	\$42.00 per dozen
Chocolate Fudge Brownies	\$34.00 per dozen
Homemade Cookie Assortment	\$32.00 per dozen
Soft Pretzels with Assorted Mustards	\$24.00 per dozen
Hotel Baker Terra Chips	\$ 2.50 per person
Granola Bars	\$2.00 per bar
Assorted Yogurts with Granola Topping	\$2.00 each
Protein Power Bars	\$2.00 per bar

Continuous Beverage Service

Freshly Brewed Coffees and Teas, Assorted Soft Drinks,
Pellegrino Sparkling and Pana Flat Bottled Water

Half Day (4 Hours)	\$11.50 per person
Full Day (8 Hours)	\$18.50 per person

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

STARTERS

Soup

Soups are additional and are NOT included with the Entrée Selection

Andalusian Gazpacho and Micro Cilantro

+\$4.00

Add Crab + \$6.00

Chilled Crenshaw Melon with Sauternes

+\$4.00

Vichyssoise with Smoked Bacon

+\$4.00

Lobster Bisque

Laced with Sherry Wine and
Crème Fraîche en Croûte

+\$6.50

Chicken Tortilla Soup

Tortilla, Avocado, Queso Fresco, Cilantro
and Corn

Also available in ROX City Grill

+\$4.00

Roasted Tomato Bisque

With Cheddar Crostini

+\$4.00

Cuban Black Bean and Yellow Pepper

+\$4.00

Sweet Potato

Chipotle Bisque with Roasted Corn

+\$4.00

Add Crab +6.00

Salad

Included with Entrée Selection

Hearts of Romaine

Crispy Romaine, Grape Tomatoes and
Julienne Carrots with Seasoned Croutons
Creamy Roasted Garlic Dressing

Farm Fresh Field Greens

Fresh Field Greens
with Marinated Artichoke Hearts,
Vine-ripened Tomatoes, Cucumber, Sprouts,
Herb Vinaigrette Dressing

Berry Delight

Field Greens

Topped with Hearts of Palm,
Blueberries, Raspberries,
Crumbled Gorgonzola,
Toasted Pecan Pieces
Raspberry Vinaigrette
(+\$2.00)

Fall Faire

Mixed Greens
with Candied Walnuts,
Dried Cranberries, Apricots,
Gorgonzola Cheese
Apple Walnut Vinaigrette
(+\$2.00)

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

BOXED LUNCHES

All Wrapped Up

Oversized Tortilla Wrap with
Smoked Turkey, Ham, Lettuce,
Tomato and Ranch Dressing

Dill Pickle Spear

Seasoned Kettle Chips

Homemade Lemon Cooler Cookie

Red Delicious Apple

Soda or Bottled Water

\$22.00

Thanksgiving

Turkey, Cranberry Relish, Smoked Bacon,
Brie Cheese on Pretzel Roll

Dill Pickle Spear

Seasoned Kettle Chips

Homemade Chocolate Chip Cookie

Red Delicious Apple

Soda or Bottled Water

\$22.00

Earth Day

Brie Cheese, Honey Crisp Apples, Shaved
Fennel, Caramelized Onions, Field Greens,
Orange Aioli on Birdseed Roll

Dill Pickle Spear

Potato Chips

Chef's Choice of Homemade Cookie

Red Delicious Apple

Soda or Bottled Water

\$20.00

California Cobb

Chicken, Applewood Bacon, , Blue Cheese,
Avocado, Vine Ripe Tomato,
Lettuce on Nine Grain Bread

Dill Pickle Spear

Potato Chips

Homemade Sugar Cookie

Red Delicious Apple

Soda or Bottled Water

\$22.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

HOT PLATED LUNCHEON ENTRÉES

Includes Choice of Salad and Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture
Freshly Brewed Coffees and Assorted Teas

Herb Crusted Pork Tenderloin

Medallions of Pork Encrusted with
Panko Herb and Cabernet Red Wine Sauce

\$33.00

Char-Grilled Marinated Hanger Steak

Star Anise Spiked and Grilled Hanger Steak with
Port Wine Demi Glaze and Onion Marmalade

\$35.00

Char-Grilled Filet

6 oz. Filet with Gorgonzola Butter
and Merlot Sauce

\$45.00

Baked Oven Roasted Chicken

Stuffed with Toasted Walnuts, Dried Fruits and
Brie Cheese in a Brown Butter Sauce
Finished with Reduced Cream

\$29.00

Pesto Rubbed & Grilled Chicken

Organic Char-Grilled Chicken Breast
— with Tagliatelli Pasta,
Roasted Roma Tomato Sauce Folded with
Mascarpone Cheese and Toasted Pine Nuts

\$29.00

Pan Seared Wild King Salmon

Marinated Salmon with Baby Mustard Greens,
Poached Teardrop Tomatoes,
Roasted Fingerling Potatoes with Crispy Capers
in a Rich Madera Wine Sauce

\$31.00

Steak Sandwich

8-Oz. Grilled Rib Eye Steak
Garnished with Crispy Onion Straws and
Roasted Garlic Mayonnaise
on a French Baguette
Served with Herb-Roasted Potatoes

\$24.00

Sautéed Tilapia

Crispy Rice Cake, Grilled Eggplant and
Sundried Tomato Vinaigrette

\$24.00

Seared Chicken Breast

Caramelized Artichoke, Sundried Tomato,
Natural Herb Jus, and Pine Nuts

\$24.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

DESSERTS

Chocolate Ooze Cake

Warm Dark Chocolate, Raspberry emulsion Tahitian Vanilla Gelato

Chocolate Truffle Torte

Chocolate Chiffon layered with
Chocolate Truffle filling and enrobed with ganache

Hazelnut Mousse Torte

Hazelnut Flavored Chiffon layered with
Hazelnut Mousse and topped with ganache

Chocolate Flourless Cake

Chocolate Flourless cake dressed with dark chocolate ganache and
garnished with dark chocolate shavings

Ricotta Cheesecake

Topped with fresh Raspberries and Blueberry Coulis

New York Style Cheesecake

Topped with Strawberry Sauce

Mango Tart

Buttery Shortbread Tart filled with
Fresh Vanilla Custard and sliced mango

Mixed Fruit Tart

Shortbread Tart Filled with Pastry Cream and
Topped with Seasonal Fresh Fruit
Finished with a Fruit Glaze
(+\$1.50)

Warm Chocolate-Banana Tart

with Bailey's Crème Anglaise
(+\$3.00)

Apple Tart

Pure Butter Pastry Dough, Freshly Baked Granny Smith Apples with Hot Caramel Sauce
and Quenelle of Cinnamon Gelato
(+\$3.00)

HOTEL BAKER

LUNCH BUFFET SELECTIONS

Minimum of 20 Guests

All Buffets Include Freshly Brewed Coffees & Hot Tea

\$150.00 Surcharge will Apply for Events Less Than Minimum Guests Specified

The Picnic Basket

Mixed Greens with Cucumbers, Tomatoes,
and Carrots with Three Dressings

German Potato Salad

Sliced Fruits And Berries

Beer Braised Veal Bratwurst
with Caramelized Onions

Honey Stung Fried Chicken

Hot Baked Potato Chips

Assorted Dinner Rolls and Butter

Fresh Baked Cookies and Brownies

\$30.00

South of the Border

Oaxaca Salad of Field Greens,
Queso Fresco, Tortilla Crisps, Tomatoes,
Roasted Corn, Chipotle-Honey Vinaigrette

Grilled Adobo Marinated Skirt Steak

Roasted Breast of Chicken
with a Poblano Coulis

Aztec Rice

Frijoles Charros

Maize Tortilla Chips

Guacamole, Tomatillo Salsa and Lazy Salsa

Three Milks Cake topped with Glazed Strawberries

\$32.00

Little Italy, Chicago-Style

Caesar Salad

Fresh Mozzarella and Tomatoes

Grilled Vegetable Antipasto

Chicago Style Italian Beef with Sweet Peppers and
Gairdiniera

Grilled Barese Sausage

Penne Pasta

Tiramisu & Cannoli

\$32.00

Deli Buffet

Spring Leaves and Vegetables with Three Dressings

Chef's Choice Composed Salad

Hot Baked Chips

Board of Sliced Turkey, Smoked Ham,
Medium Rare Roast Beef and Genoa Salami

Albacore Tuna Salad

Sliced Deli Cheeses

Traditional Sandwich Toppings

Assorted Slices Breads and Rolls

Mustard and Mayonnaise

Pie of the Day

\$32.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

AFTERNOON REFRESHERS

Hershey Heaven

Chocolate Chip Cookies

Chocolate Brownies

Chocolate-covered Raisins

Hot Chocolate

Chocolate Milk

\$12.00

The Loop

Lou Malnati's Deep Dish Pizza

Vitner's Potato Chips

Wrigley Gum

Goose Island Root Beer

\$13.00

I Scream for Ice Cream

Assorted Premium
Novelty Bars

Assorted Italian Ice

\$8.00

Cookies And Milk

Large Homemade Cookies

Assorted Milks

\$8.00

Back to Basics

Mini Vienna Hot Dogs
with Chicago Toppings

Cheddar Cheese Spread
Served with Ritz Crackers

Celery Sticks Served with Peanut Butter

Arnold Palmers

\$12.00

Skinny Dip

Sesame Hummus served with
Pita Bread

Guacamole with Chips

Lazy Salsa with Tortilla Chips

Baba Ganoush

Izzy Sodas

\$11.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

STARTERS

Soup

Soups are additional and are NOT included with the Entrée Selection

Andalusian Gazpacho and Micro Cilantro

+\$4.00

Add Crab + \$6.00

Chilled Crenshaw Melon with Sauternes

+\$4.00

Vichyssoise with Smoked Bacon

+\$4.00

Lobster Bisque

Laced with Sherry Wine and
Crème Fraîche en Croûte

+\$6.50

Chicken Tortilla Soup

Tortilla, Avocado, Queso Fresco, Cilantro
and Corn

Also available in ROX City Grill

+\$4.00

Roasted Tomato Bisque

With Cheddar Crostini

+\$4.00

Cuban Black Bean and Yellow Pepper

+\$4.00

Sweet Potato

Chipotle Bisque with Roasted Corn

+\$4.00

Add Crab +6.00

Salad

Included with Entrée Selection

Hearts of Romaine

Crispy Romaine, Grape Tomatoes and
Julienne Carrots with Seasoned Croutons
Creamy Roasted Garlic Dressing

Farm Fresh Field Greens

Fresh Field Greens
with Marinated Artichoke Hearts,
Vine-ripened Tomatoes, Cucumber, Sprouts,
Herb Vinaigrette Dressing

Berry Delight

Field Greens

Topped with Hearts of Palm,
Blueberries, Raspberries,
Crumbled Gorgonzola,
Toasted Pecan Pieces
Raspberry Vinaigrette
(+\$2.00)

Fall Faire

Mixed Greens
with Candied Walnuts,
Dried Cranberries, Apricots,
Gorgonzola Cheese
Apple Walnut Vinaigrette
(+\$2.00)

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

DINNER ENTRÉES

Includes Choice of Salad and Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture
Freshly Brewed Coffees and Assorted Teas

Filet Mignon

USDA 8oz. Filet Mignon,
Grilled And Cooked To Perfection
Topped With Gorgonzola Butter And Merlot Sauce
\$60.00

Filet and Salmon Duo

USDA 4oz. Grilled Filet And Pan-Seared Salmon
Accompanied By A Cabernet Reduction
and Tangerine Butter
\$58.00

Kurobuta Pork Loin

Pan Seared Pork Medallions,
Brown Butter Sweet Potato Sauce,
And Star Anise Spiked Apple Relish
\$49.00

Swordfish Oscar

Grilled Harpooned Swordfish Filet, Asparagus,
Blue Swimming Crab, Fork Mashed New Potatoes,
Citrus Hollandaise
\$46.00

Roasted Hanger Steak

Truffle Crushed Potatoes, Wild Mushrooms,
Cabernet Reduction
\$49.00

Crab Crusted Tilapia

Toasted Cous Cous, Shaved Fennel Slaw
\$42.00

Wok Seared Prawns

East Asian Vegetables, Coconut Jasmine Rice,
Cashews, Spicy Curry-Basil Broth
\$47.00

Lamb Shank

Braised Lamb, Toasted Barley "Risotto",
Natural Reduction, Gremolata
\$44.00

Pretzel Crusted Chicken

Spaetzle, Braised Red Cabbage, Honey-Mustard Cream
\$40.00

Seared Breast Of Chicken

Gnocchi, Barrel Aged Feta Cheese, Tomatoes,
Kalamata Olives, Roasted Garlic, Lemon-Herb Broth
\$40.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

DESSERTS

Chocolate Ooze Cake

Warm Dark Chocolate, Raspberry emulsion Tahitian Vanilla Gelato

Chocolate Truffle Torte

Chocolate Chiffon layered with
Chocolate Truffle filling and enrobed with ganache

Hazelnut Mousse Torte

Hazelnut Flavored Chiffon layered with
Hazelnut Mousse and topped with ganache

Chocolate Flourless Cake

Chocolate Flourless cake dressed with dark chocolate ganache and
garnished with dark chocolate shavings

Ricotta Cheesecake

Topped with fresh Raspberries and Blueberry Coulis

New York Style Cheesecake

Topped with Strawberry Sauce

Mango Tart

Buttery Shortbread Tart filled with
Fresh Vanilla Custard and sliced mango

Mixed Fruit Tart

Shortbread Tart Filled with Pastry Cream and
Topped with Seasonal Fresh Fruit
Finished with a Fruit Glaze
(+\$1.50)

Warm Chocolate-Banana Tart

with Bailey's Crème Anglaise
(+\$3.00)

Apple Tart

Pure Butter Pastry Dough, Freshly Baked Granny Smith Apples with Hot Caramel Sauce
and Quenelle of Cinnamon Gelato
(+\$3.00)

HOTEL BAKER

DINNER BUFFET SELECTIONS

Minimum of 30 Guests

All Packages Include Choice of Salad and Dessert, Assorted Rolls & Butter,
Freshly Brewed Coffees and Assorted Teas

Festa Italiana

Chef Fee of \$100.00

Fresh Field Greens with Marinated Artichoke Hearts,
Vine-Ripened Tomatoes, Cucumber, Sprouts,
Herb Vinaigrette Dressing

Bruschetta

Assorted Gourmet Pizzas

Chef to Prepare:

Cheese Filled Tortellini and Portobello-filled Ravioli

Sauces to Include: Marinara, Pesto and Alfredo Sauces

Accompaniments to Include:

Fresh Garlic, Freshly Grated Parmesan Cheese,
Broccoli Florettes, Artichoke Hearts, Toasted Pine Nuts, and
Roasted Red Pepper Strips

Platter of Fresh Grilled Vegetables

Artisan Breads

Panna Cotta with Grand Marnier Berries

Cannoli

\$42.00

Cinco de Mayo

Oaxaca Salad of Field Greens,
Queso Fresco, Tortilla Crisps, Tomatoes,
Roasted Corn, Chipotle-Honey Vinaigrette

Grilled Adobo Marinated Skirt Steak

Roasted Breast of Chicken
with a Poblano Coulis

Aztec Rice

Frijoles Charros

Maize Tortilla Chips

Guacamole, Tomatillo Salsa and Lazy Salsa

Three Milks Cake topped with Glazed Strawberries

\$46.00

The BBQ

Sliced Beefsteak Tomatoes, Red Onions, Fresh Mozzarella with
Balsamic Glaze White Truffle Oil

Romaine Hearts, Caesar Dressing, Sourdough Croutons,
Parmesan Cheese and Tomatoes

German Potato Salad

Malt Vinegar Chips

Grilled USDA Prime Rib-Eye Steaks

Smoked Baby Back Ribs

Grilled Asparagus

Watermelon Wedges

Oversized Cookies

\$50.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

BEVERAGE PACKAGES

Premium House Brands

Smirnoff Vodka
 Beefeater Gin
 Canadian Club Whiskey
 J&B Scotch
 Jim Beam Bourbon
 Bacardi Light Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Mineral Water
 Assorted Sodas
 Juices

Prestige Call Brands

Absolut Vodka
 Tanqueray Gin
 Dewar's White Label
 J&B Scotch
 Jim Beam Bourbon
 Jack Daniel's
 Canadian Club Whiskey
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Top Shelf Brands

Belvedere Vodka
 Absolut Vodka
 Bombay Sapphire Gin
 Tanqueray Gin
 Chivas Regal Scotch
 Dewar's White Label
 Crown Royal
 Maker's Mark Bourbon
 Jack Daniel's
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Hosted Bar Package Prices (Bartender Fee of \$100.00 per Bartender)

Per Person for the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 12.00 per person
Premium House Brands	\$ 15.00 per person
Prestige Call Brands	\$ 19.00 per person
Top Shelf Brands	\$ 23.00 per person

Per Person Per Hour after the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 6.00 per person
Premium House Brands	\$ 7.00 per person
Prestige Call Brands	\$ 8.00 per person
Top Shelf Brands	\$ 9.00 per person

Hosted Bar By The Drink (Bartender Fee of \$100.00 per Bartender)

Assorted Soft Drinks and Assorted Juices	\$ 3.00 each
Pellegrino Sparkling and Pana Flat Bottled Water	\$ 3.75 each
Domestic Beer and Non-Alcoholic Beer	\$ 4.00 each
Imported Beer	\$ 4.50 each
Select House Wine and Champagne by the Glass	\$ 6.50 each
Bottled Wines Available Upon Request	
Premium House Brands	\$ 5.50 each
Prestige Call Brands	\$ 6.50 each
Top-Shelf Brands	\$ 7.50 each
Cordials and Cognacs	\$ 9.25 each
Non-Alcoholic Citrus Punch	\$35.00 per gallon
Champagne Punch	\$50.00 per gallon

All prices are subject to a 21% Service Charge and Applicable Sales Tax
 Hotel Baker, 2011

HOTEL BAKER

COFFEE SERVICE A LA CARTE

Beverages

Coffee, Decaffeinated Coffee, Mighty Leaf Teas	\$39.00 per gallon
Iced Tea	\$37.00 per gallon
Orange, Grapefruit, Tomato, Apple or Cranberry Juices	\$25.00 per carafe
Milk, Whole and 2%	\$25.00 per carafe
Assorted Soft Drinks	\$ 3.00 each
Pellegrino Sparkling and Pana Still Waters	\$ 3.75 per bottle
Red Bull	\$ 5.00 each
Assorted Izzy Soda	\$ 4.00 per bottle
Goose Island Root Beer	\$ 4.00 per bottle
Japanese Green Tea	\$ 5.00 per bottle
Acai Berry Juice	\$ 4.00 per bottle

Fresh Baked Goods

Assortment of Freshly Baked Breakfast Breads and Danish	\$26.00 per dozen
Ham, Egg and Cheese Croissants	\$48.00 per dozen
Freshly Baked Warm Cinnamon Rolls	\$26.00 per dozen
Assorted Mini Bagels with Flavored Cream Cheeses	\$18.00 per dozen

Sweets and More

Sliced Fresh Fruit	\$ 4.50 per person
Whole Fresh Fruit	\$ 2.00 per piece
Toasted Nuts and Dried Fruit	\$ 3.50 per bag
Chocolate Dipped Strawberries	\$42.00 per dozen
Chocolate Fudge Brownies	\$34.00 per dozen
Homemade Cookie Assortment	\$32.00 per dozen
Soft Pretzels with Assorted Mustards	\$24.00 per dozen
Hotel Baker Terra Chips	\$ 2.50 per person
Granola Bars	\$2.00 per bar
Assorted Yogurts with Granola Topping	\$2.00 each
Protein Power Bars	\$2.00 per bar

Continuous Beverage Service

Freshly Brewed Coffees and Teas, Assorted Soft Drinks,
Pellegrino Sparkling and Pana Flat Bottled Water

Half Day (4 Hours)	\$11.50 per person
Full Day (8 Hours)	\$18.50 per person

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

BEVERAGE PACKAGES

Premium House Brands

Smirnoff Vodka
 Beefeater Gin
 Canadian Club Whiskey
 J&B Scotch
 Jim Beam Bourbon
 Bacardi Light Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Mineral Water
 Assorted Sodas
 Juices

Prestige Call Brands

Absolut Vodka
 Tanqueray Gin
 Dewar's White Label
 J&B Scotch
 Jim Beam Bourbon
 Jack Daniel's
 Canadian Club Whiskey
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Top Shelf Brands

Belvedere Vodka
 Absolut Vodka
 Bombay Sapphire Gin
 Tanqueray Gin
 Chivas Regal Scotch
 Dewar's White Label
 Crown Royal
 Maker's Mark Bourbon
 Jack Daniel's
 Bacardi Light Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Select House Wines
 Domestic Beer
 Imported Beer
 Mineral Water
 Assorted Sodas
 Juices

Hosted Bar Package Prices (Bartender Fee of \$100.00 per Bartender)

Per Person for the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 12.00 per person
Premium House Brands	\$ 15.00 per person
Prestige Call Brands	\$ 19.00 per person
Top Shelf Brands	\$ 23.00 per person

Per Person Per Hour after the First Hour:

Domestic Beer, Select House Wines, Mineral Water and Assorted Sodas	\$ 6.00 per person
Premium House Brands	\$ 7.00 per person
Prestige Call Brands	\$ 8.00 per person
Top Shelf Brands	\$ 9.00 per person

Hosted Bar By The Drink (Bartender Fee of \$100.00 per Bartender)

Assorted Soft Drinks and Assorted Juices	\$ 3.00 each
Pellegrino Sparkling and Pana Flat Bottled Water	\$ 3.75 each
Domestic Beer and Non-Alcoholic Beer	\$ 4.00 each
Imported Beer	\$ 4.50 each
Select House Wine and Champagne by the Glass	\$ 6.50 each
Bottled Wines Available Upon Request	
Premium House Brands	\$ 5.50 each
Prestige Call Brands	\$ 6.50 each
Top-Shelf Brands	\$ 7.50 each
Cordials and Cognacs	\$ 9.25 each
Non-Alcoholic Citrus Punch	\$35.00 per gallon
Champagne Punch	\$50.00 per gallon

All prices are subject to a 21% Service Charge and Applicable Sales Tax
 Hotel Baker, 2011

HOTEL BAKER

HORS D'OEUVRES

BUTLER-PASSED OR BUFFET-STYLE

Cold Hors d'Oeuvres

(Pricing Reflects Orders of 50 Pieces)

Ahi Tuna Wonton

Avocado Coulis and Tobiko

\$230.00

Jumbo Shrimp on Ice

Served with Cocktail Sauce and Lemon

\$230.00

Crepe Purse

Stuffed with Basil Chicken Salad

Tied with a Chive

\$150.00

Fois Gras Mousse Toast Point

Roasted Fig

\$187.00

Steak Bruschetta

Served on a Rosemary Bread

\$175.00

Tropical Skewers

Tropical Fruit & Brie Cheese Skewers

\$175.00

Fresh Melon Wedges

Wrapped with Prosciutto Ham

\$150.00

Maryland Crab Cakes

Chipotle Aioli

\$230.00

Chicken Satay

Spicy Peanut Dipping Sauce

\$170.00

Lobster Pot Stickers

Ponzu Sauce

\$230.00

Coconut Shrimp

Pineapple Salsa

\$187.00

Avocado Spring Rolls

Roasted Poblano Dipping Sauce

\$135.00

Chicken and Pineapple en Brochette

Chili-Lime Satay

\$160.00

Smoked Chicken Quesadillas

Sour Cream and Guacamole

\$160.00

Glazed Meatballs

Honey BBQ Sauce

\$110.00

Spinach & Parmesan

Stuffed Mushrooms

\$160.00

Spanakopita

\$160.00

Bacon Wrapped Dates

\$187.00

Stuffed Mushrooms

With Lump Crab

\$187.00

Grilled Spring Lamb Chops

Port and Rosemary Au Jus

\$230.00

Parmesan Artichoke Hearts

Roasted Red Pepper Coulis

\$160.00

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

DISPLAYS & CARVERIES

Domestic and Imported Cheeses

Garnished with Seasonal Fresh Fruit
Crackers and Toasted French Baguette Points

\$7.00 per person

Antipasto Display

Grilled Marinated Vegetables,
Marinated Portobello Mushrooms,
Roasted Red Peppers, Prosciutto, Capicola,
Genoa Salami, Aged Provolone, Imported Olives,
Artichoke Hearts, Plum Tomatoes

Garnished with Shaved Asiago
Served with Toasted Baguette

\$8.00 per person

Grilled Vegetables

Roasted, Seasoned Vegetable Display
Marinated Olive Assortment

\$6.00 per person

Crudité

Assorted Fresh Vegetables
Parsley Hummus and Blue Cheese Dip

\$5.00 per person

Steamship Round of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaise
Petite Rolls and Italian Flatbreads
(Serves 200)

\$625.00

Carver Fee of \$100.00

Roasted Turkey Breast

Served with Cranberry Chutney, Dijon Mustard
and Mayonnaise

Petite Rolls and Italian Flatbreads
(Serves 50)

\$240.00

Carver Fee of \$100.00

Honey Glazed Steamship Ham

Served with Pommery and Dijon Mustards,
Creamed Horseradish and Mayonnaise
Assorted Miniature Breads and Rolls

(Serves 75)

\$240.00

Carver Fee of \$100.00

Pasta Display

Spinach & Cheese Filled Tortellini,
Sauces to Include: Vodka Tomato Cream,
Roasted Red Pepper Alfredo Sauce,

Accompaniments to Include:

Fresh Parmesan Asiago Cheese, Fresh Garlic and Shallots,
Broccoli Florettes, Wild Mushrooms, Tomatoes,
Toasted Pine Nuts, Caramelized Onions,
Prosciutto and Fresh Basil

\$13.00 per person

Chef Fee of \$100.00

(One Chef per 100 guests)

Whole Smoked Salmon

Served with Capers, Chopped Egg, Sliced Red Onions,
Lemon, Cucumbers and Soy Sauce

Cocktail Rye
(Serves 25)

\$250.00

Roasted Tenderloin of Beef

Served with Pommery Mustard,
Creamed Horseradish and Mayonnaises
Petit Rolls and Italian Flatbreads
(Serves 25)

\$350.00

Carver Fee of \$100.00

Sushi and Maki

Served with Traditional Garnishes

Market Price

HOTEL BAKER

PASTRIES & FRIANDISE

PASTRIES

Napoleon
Paris Brest
Mousse Cup
Opera Torte
Black Forest Tart
Petit Four
Chocolate Dipped Fruit
Éclair
Cannoli
Caramel Cup
Truffle Cup
Swan
Cream Puff
Flan (3" pie tin)
Mona Lisa
Rum Ball
Chocolate Rum Bar
Raspberry Linzer

TARTS

Mixed Fruit
Apple Pie
Cherry Pie
Strawberry
Coconut Almond
Crème Brulee
Lemon
Key Lime
Pecan
BAR ITEMS
Brownie
Lemon Square
Frangipane
Streusel
Cheesecake
Pecan Square
Chocolate Rum Bar
Raspberry Linzer

FRIANDISE

Hazelnut Torte
opera sheets, filled with hazelnut buttercream, chocolate buttercream top coat, coated in marzipan and dipped in chocolate, garnish with a hazelnut

Raspberry Torte
opera sheets, filled with raspberry marmalade, vanilla buttercream topcoat, coated in marzipan and dipped in white chocolate, garnish with raspberry dusted in powdered sugar

Apricot Sacher Torte
sacher cake laced with apricot brandy, layered with apricot preserves, coated in chocolate

Passion Fruit Tuille Roll
tuille cigarette filled with passion fruit mousse

Pistachio Horn
tuille cone filled with pistachio mousse

Brandied Cherry Cup
white chocolate cup, filled with a brandied cherry and topped with ganache and chocolate shaving

Tulip Cup
white and dark chocolate cup filled with white chocolate mousse

Raspberry Cordial
dark chocolate, filled with raspberry mousse laced with chambord and topped w/chocolate shavings

Chocolate Rum Cupcake
chocolate cupcake topped with chocolate-rum buttercream, garnish with a rum cordial

Banana Cupcake
banana cupcake topped with cream cheese frosting, garnished with a white chocolate star and a draje

Raspberry Cupcake
vanilla cupcake topped with raspberry buttercream, garnished with white chocolate

Vanilla Cream Puff
filled with vanilla pastry cream and coated in white chocolate, garnished with chocolate drizzle

Banana Cream Tart
round tart shell filled with banana pastry cream, topped with whipped cream, and yellow cake garnish

Strawberry Macaroon
almond cookies sandwiched together with strawberry buttercream

Lime Tart
chocolate square tart filled with lime curd

Turtle
toasted pecans with caramel and chocolate

Dulce De Leche
cheesecake round on a cookie base w/ dulce de leche mousse on top

Red Velvet
red velvet cake layered with cream cheese filling

Pastries at \$36.00 per dozen

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

SHOWER PACKAGE

All Packages Include Choice of Salad and Dessert,
Assorted Rolls & Butter, Chef's Selection of Fresh Seasonal Vegetables and Garniture,
Two Hours of Beverage Service to include:
House Wines, Champagne, Mimosas, Assorted Juices and Soft Drinks,
Freshly Brewed Coffees and Assorted Teas

THREE COURSE OPTION (SALAD, ENTRÉE, AND DESSERT)

SALADS

Hearts of Romaine

Crispy Romaine, Grape Tomatoes and Julienne Carrots with
Seasoned Croutons, Creamy Roasted Garlic Dressing

Farm Fresh Field Greens

Fresh Field Greens with Marinated Artichoke Hearts, Vine-Ripened Tomatoes,
Cucumber, Herb Vinaigrette Dressing

ENTRÉES

Pretzel Crusted Chicken Breast

Honey Mustard Cream, Crushed Yukon Gold Potatoes
\$36.00

Baked Oven Roasted Chicken

Stuffed with Toasted Walnuts, Dried Fruits and Brie Cheese in a
Brown Butter Sauce finished with Reduced Cream
\$36.00

Organic Chicken Florentine Crêpes

Poached Chicken Breast with Baby Spinach, Sun-Dried Tomatoes
and Fontina Cheese Wrapped in a Thin Pancake with
a Duo of Roasted Red and Yellow Pepper Sauces
\$32.00

Mojito Glazed Pork Tenderloin

Spiced Sweet Potatoes, Candied Peanuts, Natural Reduction
\$35.00

TWO COURSE OPTION (ENTRÉE SIZED SALAD AND DESSERT)

California Cobb

Chicken, Applewood Smoked Bacon, Avocado,
Blue Cheese, Egg, Tomatoes, Spring Lettuces,
Blue Cheese Dressing
\$29.00

Pacific Rim Salad

Grilled Chicken, Napa Cabbage, Almonds, Sesame,
Wonton Crisps, Enoki Mushrooms,
East Asian Vegetables,
Rice Wine-Ginger Vinaigrette
\$29.00

DESSERT

Customized Shower Cake
Additional Desserts available upon Request

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011

HOTEL BAKER

LATE NIGHT SNACK

Mini Chicago Style Hot Dog Bar

Mini Vienna Beef hot Dog, Pickles,
Relish, Mustard,
Sport Peppers, Tomatoes,
Onions, Celery, Salt
and Steamed Buns

\$6.00 per person

Chicago Pizza

Lou Malnati's Deep Dish Pan Pizza

\$6.00 per person

Cheeseburger, Cheeseburger

Mini Angus Cheeseburgers with
Lettuce, Pickles, Tomatoes and Onions

\$6.00 per person

Breakfast Burrito

Egg, Chorizo, Chihuahua Cheese with
Lazy Salsa

\$3.50 per Burrito

Tenderloin Sliders

Mini Beef Tenderloin Sliders
with Horseradish Mayonnaise

\$4.00 per slider

Italian Beef

Italian Beef Sandwiches with
Giardiniera, Sweet Peppers and Au Jus

\$6.00 per person

All prices are subject to a 21% Service Charge and Applicable Sales Tax
Hotel Baker, 2011