

Crystal Gardens *BUFFET DINNER*

Pricing starts at \$50 per person*

Pricing is flexible depending on how many "stations" and options you choose.



FIRST COURSE STATION

Pick two from the SALAD selections

PASTA STATION

Pick two from the PASTA selections

[Uniformed chef to prepare certain pastas may be added]

CARVING STATION

Pick one from the CARVING selections

Pick second from the CARVING selections OR one from the ENTRÉE selections

ASSORTED DINNER ROLLS & FOCACCIA

Served with Butter Rosettes

ACCOMPANIMENTS STATION

Pick one from the STARCHES selections

Pick one from the VEGETABLES selections

SWEETS STATION

Variety of Mini Pastries, Crème Brûlée Spoons, and Dessert Shooters

Freshly Brewed Coffee, Decaf & Tea

Set with Cream, Sugar and Artificial Sweeteners



Price per Person does NOT include Sales Tax and Service Charge *\$125 chef fee for each carving station.

Buffet Dinner

SALAD OPTIONS

MIXED GREENS

Candied Walnuts, Gorgonzola, Dried Cherries, Balsamic Vinaigrette

FIELD GREENS

Goat Cheese Crumbles, Pecans, Raspberries, Raspberry Vinaigrette

RADICCHIO, BIBB, ROMAINE & FRISEE LETTUCES

Strawberries, Candied Pecans, Zesty Lime Vinaigrette

CAESAR SALAD

Parmagiano, Croutons

HEARTS OF ROMAINE SALAD

Citrus Basil Vinaigrette, Roasted Red Bell Peppers, Fried Capers, Pecorino Cheese

CAPRESE SALAD

Fresh Mozzarella, Beefsteak Tomatoes
Add \$2 pp

ARUGULA AND STRAWBERRY

Goat Cheese, Balsamic Reduction



Buffet Dinner

PASTA OPTIONS

Choose your pasta...

PENNE
Narrow Tubes

GEMELLI
Braided Twins

RIGATONI
Wide Tubes

TORTELLINI
Spinach and Cheese

MEZZALUNE
Chicken or Cheese filled half moons



Choose your Sauce...

POMODORO
San Marzano Tomatoes, Basil and a Hint of Garlic

CIPRIANI
Classic Tomato Sauce accented with Brandy, Shallots & Cream

ALFREDO SAUCE
Reduced Cream with Parmigiano and a Hint of Garlic

PRIMAVERA
Tossed in Extra Virgin Olive oil, Fresh Basil, Oregano & Garlic

PESTO CREAM
Fresh Basil, Roasted Pine Nuts, and imported Parmigiano Combined with Cream

ARRABBIATA
Tomato Basil Sauce Accented with Crushed Red Pepper, Garlic & Extra Virgin Olive Oil

TUSCAN SAUSAGE RAGOUT
Classic Tomato Sauce, Tuscan Sausage And Escarole
Add \$2 pp

BOLOGNESE
Tomato Meat Sauce
Add \$2 pp

Buffet Dinner

CARVING OPTIONS

TAGLIATIA NEW YORK SIRLOIN OF BEEF

Served with Red Wine Sauce and Horseradish Cream

Add \$4 pp

CUBAN MOJO ROASTED LOIN OF PORK

With Chimichurri Sauce

HERB ROASTED BREAST OF TURKEY

Served with Herbed Peppercorn Gravy

ROASTED BONE IN HAM

Served with Whole Grain Mustard and Jus de Viand

GARLIC ROASTED TOP SIRLOIN OF BEEF

Served with Blue Cheese Fondue and Onion Marmalade

SALMON WELLINGTON

Salmon and Wild Mushroom Duxelle
Wrapped in Puff Pastry Served with
Lemon Beurre Blanc

WHOLE ROASTED TENDERLOIN OF BEEF

Merlot Demi Glace

Add \$4pp

PRIME RIB OF BEEF

Served with Horseradish Cream and Au Jus

Add \$4 pp

APRICOT AND CHERRY STUFFED PORK LOIN

Fennel and Apple Slaw



Buffet Dinner

ENTREE OPTIONS

BRAISED SHORT RIBS
Cabernet Demi Glace

PROSCIUTTO WRAPPED FRENCH CUT
CHICKEN BREAST
Stuffed with Spinach and Imported
Provolone, Fingerling Potatoes, Toasted
Mustard Seed and Sage Sauce

FRENCHED CHICKEN BREAST
Boursin Cheese and Roasted Peppers,
Sauce Herbs de Provance

CHICKEN GENOVESE
Grilled French Cut Chicken Breast with
a Basil, Sundried Tomato Wine Sauce

SEARED FILLET OF SALMON
Olive Caper Relish, Grilled Lemon

GRILLED FILLET OF SALMON
Chive Beurre Blanc, Citrus Oil

PORCINI CRUSTED CHILEAN SEA BASS
Pan Seared Porcini Crusted Chilean
Sea Bass with Lemon Beurre Blanc
(+ \$5pp)



Buffet Dinner

STARCH & VEGETABLE OPTIONS



STARCHES

Oven Roasted Potatoes Tossed with Fresh Herbs

Bistro Potatoes
Plain, Garlic, Horseradish, Herbed or Sweet

Double Baked Yukon Potatoes

Roasted Fingerling Potatoes

Kamut and Wild Rice Pilaf

Mediterranean Couscous

VEGETABLES

Fresh Medley of Seasonal Vegetables

Julienned Zucchini & Yellow Squash

Steamed or Grilled
Asparagus

Haricot Verts with Vegetable Butter

Sautéed Fresh Spinach with Butter,
Garlic & Fresh Basil

Grilled Seasonal Vegetables

Crystal Gardens

TASTE OF CHICAGO

CHICAGO'S MELTING POT OF CUISINES
"Turn your Event into a Celebration of the City"

Pricing starts at \$59 per person*

Pricing is flexible depending on how many "stations" and options you choose. Each additional station is \$12pp

PILSEN

Pork Carnitas
Roasted Corn Salad
Warm Flour Tortillas
Crisp Tortillas Chips
Chihuahua Cheese, Pico De Gallo, Fire Roasted Salsa and Guacamole

LITTLE ITALY

Choice of 2 Stefani Pastas
Crisp Caesar Salad
Build your own Bruschetta
Stefani Signature Pizza:
Sausage, Margarita, Veggie

GREEK TOWN

Chicken Gyro with Tzatziki
Warm Pita and Flatbread
Hummus with dipping
Vegetables
Orzo with Tomato and Capers
Classic Greek Salad

WRIGLEYVILLE

Chicago Style Hot Dog Cart with all the Trimmings
German Pretzels
Cheese Fries
Cracker Jack



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CHINATOWN

Assortment of Dim Sum
Pot Stickers, Shumi, Spring
and Egg Rolls
Vegetable Fried Rice
Orange Glazed Crispy
Chicken

STOCKYARDS

Carved New York Strip with
Horseradish Cream
Mashed Potatoes
Garlic Roasted Green Beans
Mixed Green Salad with Blue
Cheese
Mini Dinner Rolls
Add \$2

J-TOWN

Selection of hand rolled
Premium Sushi
Wasabi, Picked Ginger and
Soy
Edamame
Add \$4

STREETERVILLE

Raw bar of Oysters, Jumbo
Lump Crab, and Jumbo
Shrimp
Horseradish, Cocktail Sauce,
Tabasco and Lemons
Market Price \$12-\$18



SWEET HOME CHICAGO

Brownies, Dessert Bars, Almond Cookies, Mini Cannoli, Dessert Shooters, Fresh Seasonal Fruit Display