

PALMERHOUSE

MENU FOR MONDAY AUGUST 20th

SIGNATURE BREAKFAST

scrambled eggs

chilled, peeled hard boiled eggs

freshly baked mini pastries

butter and fruit jam

fresh cubed seasonal fruit and grapes

individual low-fat flavored yogurt cups

orange juice

cranberry juice

freshly brewed coffee, decaffeinated coffee, hot water with assorted tea bags

TASTE OF CHICAGO LUNCH BUFFET

CHICAGO STYLE PIZZA

pepperoni, cheese, vegetarian, barbecue chicken

parmesan cheese, red pepper flakes, and Italian herbs

CHICAGO STYLE "MINI" HOT DOGS

steamed buns, mini wieners, classic potato chips

chopped onions, relish, pickles, hot peppers, mustard and ketchup

TRI-COLORED CHEESE TORTELLINI AND ZITI PASTA

marinara and pesto cream sauces, and garlic bread sticks

PARMESAN ARTICHOKE HEARTS

with champagne vinaigrette

MARINATED GRILLED VEGETABLES

assorted vegetables, marinated and grilled

ASSORTED TRAYS OF BROWNIES & COOKIES

hibiscus lemonade

PICNIC BREAK

watermelon wedges

navel orange slices

fresh strawberries

vegetable crudité

hummus & pita bread

wedges of Wisconsin brie cheese crusty breads

grapes

hibiscus lemonade

PALMERHOUSE

MENU FOR TUESDAY AUGUST 21st

STATE STREET CONTINENTAL

fresh cubed seasonal fruit and grapes

scrambled eggs

crisp bacon strips

sausage pork links

assorted sliced breads for toasting (white, wheat, cinnamon raisin)

peanut butter, fruit jam, and butter

steel cut oats with brown sugar, cinnamon, golden raisins,
chopped walnuts, sliced almonds

orange juice

cranberry juice

freshly brewed coffee, decaffeinated coffee, hot water with assorted tea bags

SPRING LUNCH BUFFET

tomato and orange soup

assorted rolls and butter

garden salad bar, assorted local greens, snap peas, cherry tomato, radish, carrot,
red onions, cucumber, feta, cottage cheese, peach slices

raspberry vinaigrette, first press olive oil, balsamic

tricolored melon salad marinated in an orange honey mint and ginger

roasted free range chicken breast with pan juices, morning dew morels

baked lemon sole with pineapple, mango, papaya, and cilantro relish

*grilled compressed spring vegetables (roasted portobello mushroom,
garden herb polenta, carrot ginger gastrique)

*entrée is vegetarian/vegan/gluten-free

angel hair pasta with tear drop tomatoes, kalamata olives, basil, parmesan cheese

seasonal vegetables in a fennel broth

assorted desserts served in shot glasses to include tiramisu,

panna cotta, crème brulee

intense chocolate cake topped with chocolate ganache

hibiscus lemonade

GARRETT'S POPCORN BREAK

caramel crisp

cheese corn

buttery

hibiscus lemonade

PALMERHOUSE

MENU FOR WEDNESDAY AUGUST 22nd

SIGNATURE BREAKFAST

fresh cubed seasonal fruit and grapes

scrambled eggs

chilled, peeled hard boiled eggs

assorted bagels, cream cheese, peanut butter

assorted sliced breads for toasting (white, wheat, cinnamon raisin)

butter and fruit jam

orange juice

cranberry juice

freshly brewed coffee, decaffeinated coffee, hot water with assorted tea bags

GARDEN LUNCH BUFFET

mushroom bisque

spinach salad with oranges, strawberries, sliced pears, goat cheese,
glazed walnuts

champagne and basil vinaigrette, first press olive and balsamic vinegar

vine ripened tomato, fresh mozzarella and pesto salad

oven roasted chicken breast, citrus and tarragon jus

beef brisket, cabernet reduction and crispy onions

roasted tomato vegetable ratatouille

golden potato gratin

decadent chocolate cake, vanilla sauce

mixed berry meringue shooters

hibiscus lemonade

HEALTHY BREAK

assorted granola bars

bananas, apples, oranges

hibiscus lemonade