



## **Ambassador Gold Coast Hotel — Chicago, IL**

Chef-Manned and Interactive Reception Food Stations

### **Reception Stations**

Each station requires a minimum of 25 guests and includes up to 2 hours of service. Chef attendant fees apply where noted.

#### **All American — \$39.00**

- Mini grilled cheese dunkers with creamy tomato bisque
- Petite cheeseburgers with aged cheddar and pickle slice
- Pretzel-wrapped hot dogs served with yellow mustard
- Baked mac & cheese with jalapeños and cheddar cornbread crumble

#### **Cocina Mexicana — \$32.00**

- DIY nacho bar with tortilla chips, seasoned chicken, and a variety of toppings including beans, salsa, sour cream, and jalapeños

#### **Farmer's Market — \$30.00**

- Seasonal farm vegetables with avocado-lime yogurt and sweet onion balsamic dip
- Grilled marinated vegetables including squash, mushrooms, and asparagus

#### **Gastropub — \$37.00**

- Spicy wings served with ranch and blue cheese
- Reuben panini with Thousand Island dressing and Gruyère cheese
- Classic Cobb salad with chopped chicken, ham, egg, and signature dressing

#### **Le Fromager — \$35.00**

- Artisan cheese display with fruits, nuts, and assorted breads and crackers

#### **Modern Mediterranean — \$32.00**

- Selection of hummus, baba ganoush, and goat cheese spreads
- Falafel, dolmas, roasted peppers, olives, feta, and pita chips

#### **Pasta-bilities – \$38.00**

- Choice of ravioli, fusilli or gluten-free penne with assorted sauces and toppings
- Enhance with meatballs, grilled chicken (\$10), or shrimp (\$11)

#### **Spud Bar – \$37.00**

- Shoestring, curly, and sweet potato fries with sauces and toppings like bacon, cheddar, and truffle salt

#### **Slice of Heaven – \$38.00**

- Choice of three flatbreads: BBQ chicken, white pizza, Sicilian, caprese, or fig & arugula

#### **You're My Soymate – \$51.00**

- Assortment of maki rolls, nigiri, sashimi, and vegetarian options served with traditional condiments

Menu items and pricing are subject to change without notice. Prices are subject to a service charge, currently 25%, and to applicable taxes.

Food will be prepared for 103% of the guaranteed attendance for 100 or more guests guaranteed. If more than 103% of guaranteed attendance is served, a 20% per person premium will be applied for each additional guest served.

There is a \$300.00 server fee for all meals with 25 or fewer guests in attendance.