



Ambassador Gold Coast Hotel — Chicago, IL

Prices are per person unless noted. Enhancements require pairing with a base buffet.

Buffet Enhancements & Action Stations

Enhance any buffet experience with the following chef-crafted stations and specialty items.

Chef-Manned Omelet Station

- Made-to-order with free-range eggs or egg whites
- Fillings: aged cheddar, swiss, mushrooms, spinach, tomatoes, smoked ham, scallions, peppers
- \$25.00 Per Person | Chef Fee: \$300 per 50 guests

Belgian Waffle Bar

- Fluffy waffles with whipped cream, fresh berries, chocolate chips, and warm syrup
- \$16.00 Per Person | Chef Fee: \$300 per 75 guests

Smoothie Trio Station

- Strawberry-Banana, Green Detox (spinach, kale, apple), Tropical Mango
- \$20.00 Per Person

Mini Skillet Station

- Corned Beef Hash & Poached Egg
- Southern Biscuits & Sausage Gravy
- \$19.00 Per Person

Grab & Go Sides

- Overnight Oats with Chia and Berries – \$10.00
- Individual Chia Parfaits – \$11.00
- Sharp Cheddar Grits – \$9.00
- Roasted Baby Potatoes – \$8.00

- Steelcut Oatmeal with Raisins, Brown Sugar – \$10.00

Premium Protein Additions

- Hickory Bacon – \$8.00
- Turkey Bacon – \$9.00
- Herb Chicken Sausage – \$8.00
- Grilled Ham Steak – \$9.00

Artisan Bagel & Lox Display

- Smoked Salmon, Capers, Tomato, Chopped Egg, Red Onion, Whipped Cream Cheese
- \$20.00 Per Person

Hot Chocolate Station

- Featuring whipped cream, marshmallows, chocolate shavings & syrups
- \$13.00 Per Person

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.