



Ambassador Gold Coast Hotel — Chicago, IL

Dinner Buffet Menu Offerings

Dinner Buffet Selections

All dinner buffets include premium coffee, decaffeinated coffee, specialty teas, and fresh baked rolls with sweet cream butter.

Service duration: up to 2 hours. \$300 server fee applies for groups of 30 or fewer.

Oak Street Buffet – \$139.00 Per Person

Soup

- Chef's daily soup creation

Starters (Choose Three)

- Traditional Caesar with Parmesan and Herb Croutons
- Heirloom Tomato & Mozzarella Salad with Basil Vinaigrette
- Watercress & Arugula with Figs, Walnuts, and Shaved Parmesan
- Grilled Seasonal Vegetables with Balsamic Drizzle
- Mixed Greens with Cucumber, Candied Pecans & Balsamic
- Red Potato & Asparagus Salad with Whole Grain Mustard

Entrées (Choose Two)

- Braised Short Ribs with Parsnip, Carrots and Natural Jus
- Grilled Salmon with Roasted Bok Choy and Sweet Potato Mash
- Roasted Halibut with Braised Fennel and Tomato
- Lemon Garlic Chicken Breast with White Wine Butter Sauce
- Wild Mushroom Ravioli with Madeira Cream
- Coq au Vin with Red Wine Reduction and Baby Potatoes

Accompaniments (Choose Two)

- Parmesan Potato Gratin
- Soft Polenta with Herbed Goat Cheese
- Butter Leek Risotto
- Herb-Smashed Red Skin Potatoes
- Roasted Fingerling Potatoes with Garlic

Vegetables (Choose Two)

- Ratatouille with Eggplant, Zucchini, and Peppers
- Glazed Carrots with Parsnip and Snow Peas
- Roasted Brussels Sprouts with Pancetta
- Green Beans with Tomatoes, Almonds, and Garlic
- Farmer's Market Medley with Olive Oil

Dessert

- Pastry Chef's Selection of Miniature Cakes and Tarts

Michigan Avenue Buffet – \$134.00 Per Person

Soup

- Soup of the Day

Starters (Choose Two)

- Classic Caesar with Shaved Parmesan
- Watermelon, Arugula & Feta with Ginger Citrus Vinaigrette
- Mesclun Greens with Tomatoes, Pine Nuts and Sherry Vinaigrette
- Panzanella Salad with Heirloom Tomatoes and Cucumber

Entrées (Choose Two)

- Grilled Ribeye with Green Peppercorn Cognac Sauce
- Rosemary Lamb with Goat Cheese Polenta
- Mahi Mahi with Coconut Chili Curry Sauce
- Chipotle Chicken Breast with Roasted Potatoes
- Short Rib Rigatoni with Madeira Mustard Sauce

- Tomato-Caper Salmon with Peppers and Pine Nuts

Accompaniments (Choose One)

- Horseradish Mashed Potatoes
- Garlic Mashed Potatoes
- Sweet Potato Gratin
- Oven-Roasted Red Potatoes
- Lemon-Parsley Basmati Rice

Vegetables (Choose One)

- Stir-Fried Seasonal Vegetables
- Roasted Brussels with Bacon
- Haricot Vert Almondine
- Broccolini and Carrots with Herbs
- Mixed Market Vegetable Bouquet

Dessert

- Miniature Housemade Cakes and Tarts

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.