



CHICAGO BOTANIC GARDEN

Antiques, Garden and Design Show Group Visit Menu

Boxed Lunch Menu

*Pre-select a choice of three salads **or** sandwiches for the group, exact number of each selection required with your final guest count guarantee*

Sandwiches - All sandwich boxed lunches include Seasonal Side Salad, Chocolate Chunk Cookie

Salads - All salad boxed lunches include Brioche Roll, Butter, Chocolate Chunk Cookie

All Lunch Menus Include Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

Sandwiches:

Chicken Salad with Celery, Red Grapes and Apples on a Croissant

Roasted Turkey with Provolone, Oven Dried Tomatoes and Pesto Mayo on an Artisan Ciabatta Roll

Black Forest Ham with Swiss, Bread and Butter Pickles and Dijon Mustard on a Pretzel Baguette

Peppercorn Roasted Beef with Caramelized Onion, Baby Arugula and Bleu Cheese Mayo on a Tuscan Style Roll

Classic Tuna Salad with Celery, Seasonal Tomato Slices and Boston Bibb Lettuce on Multigrain

Basil Roasted Tomato and Roasted Portobello Mushroom Sandwich with Fresh Mozzarella, Baby Greens and Red Pepper Mayo on Herb Focaccia

Salads:

LA Chicken Cobb Salad- Crisp Romaine, Baby Greens, Grilled Chicken Breast, Peppered Bacon, Tomato, Diced Cheddar, Maytag Bleu Crumbles, Avocado and Red Pepper Ranch Dressing

Italian Chop Salad -Finely Chopped Hearts of Romaine, Iceberg Lettuce, Roma Tomato, Diced Chicken, Provolone, Crispy Prosciutto, Avocado, Danish Bleu and House made Italian Dressing

Southwestern Chicken Salad -Mixed Greens, Sweet Red Pepper, Cubes of Monterey Jack cheese, Charred Chile, Spiced corn, tomatoes, grilled chicken breast, Tortilla Strips, cilantro with a Creamy Parmesan-Lime dressing

Baby Spinach Salad- Leaves of Local Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

Mykonos Greek Salad – Hearts of Romaine, Seasonal Tomato, Red Onion, Kalamata Olive, Artichoke Hearts, Crumbled Feta and Red Wine Vinaigrette

Black Pepper Salmon Nicoise Salad-Organic Greens, Red Potatoes, Green Beans, Capers, Hard Boiled Eggs and Cider Vinaigrette

Buffet Menu

Hot Breakfast

Selection of Petite Blueberry Muffins, Cinnamon Scones and Zucchini Bread

Sliced Fresh Fruit

Farm Fresh Scrambled Eggs

Thyme Roasted Red Skinned Potatoes with Charred Bell Peppers and Onions

Choice of [1] of the following: Bacon, Sausage Links, Turkey Sausage or Maple Glazed Ham

Includes Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Orange Juice, Hot Tea and Iced Water

Hot Lunch

Buffet #1

Red and Green Romaine Hearts with *Shaved Parmesan, Sundried Tomatoes, Black Olives, Garbanzo Beans and Pinenuts with Creamy Red Wine Vinaigrette*

Pan seared Chicken Breast with Wild Mushroom-Madeira Wine Pan Sauce

Horseradish Whipped Potatoes

Balsamic Marinated Grilled Zucchini with Charred Red Peppers

Pasta Primavera

Cinnamon and Apple Strudel with Bourbon Caramel Sauce

Includes Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

Buffet #2

Organic Spring Greens with *a Trio of Seasonal Vegetables, Crispy Onion Strings Honey-Dijon Vinaigrette*

Pan Roasted Chicken with Lemon Zest, Thyme and Dry Vermouth Pan Sauce

Rosemary Roasted Red Skinned Potatoes

Sautéed French Green Beans with Olive Oil, Toasted Almonds, Slivered Shallots

Ratatouille stuffed Zucchini Packets with Roasted Red Pepper Coulis and Balsamic Reduction

Cinnamon and Apple Strudel with Bourbon Caramel Sauce

Includes Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

Buffet #3

Michigan Asparagus Salad with *Baby Spinach, Roasted Red Beets, Toasted Pistachios, Crumbled Goat Cheese and White Balsamic-Basil Vinaigrette*

Herb Crusted Salmon with Roasted Red Pepper, Parsley and Pinenut Relish

Wild Rice Pilaf with Spring Peas and Caramelized Pearl Onions

Honey Glazed Baby Carrots

Cavatappi Pasta with Wild Mushroom Cream Sauce, Shaved Romano and Roasted Fennel

Buttermilk Shortcakes with Michigan Blueberry Compote

Includes Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

OPTIONAL UPGRADES:

Floor-Length Dining Table Linens [available in a variety of colors]
Chilled Chicago Botanic Garden Logo Water Bottles [as guests' take-home]
Bar Packages [bartender fee will apply]
Professional Photography, Floral Centerpieces and/or Musical Entertainment
Plated Formal Lunch or Dinner Service

POLICIES:

Group visit package prices do not include applicable sales tax & operations
15 guest minimum will apply
\$50.00 non-refundable deposit required for booking
\$200.00 labor fee applied per 50 guests (applicable to packages with meal)
All prices subject to change | Menu substitutions not available
Final guest count and payment due (10) business days prior to visit
Cancellations must be made at least (10) business days prior to visit

Chicago Botanic Garden | Group Visits

1000 Lake Cook Road
Glencoe, IL 60022
847-835-6949
tours@chicagobotanic.org