

# Winter 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 Foccacia

#### 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 Buffet**

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 Beverages Include: Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Hot Tea, Orange Juice and Ice Water

### Holiday Lunch Buffet #1

Baby Greens Salad with Pomegranate, Orange Segments, Roasted Walnuts, Goat Cheese and Maple Dijon Vinaigrette Honey Glazed Turkey Breast with Cranberry-Orange Chutney Pan Seared Parmesan Polenta Cakes with Creamy Wild Mushroom Ragout

Roasted Garlic Mashed Potatoes

Sautéed Green Beans with Caramelized Shallots

Chocolate Pecan Bars

Beverages Include: Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

### Holiday Lunch Buffet #2

Baby Greens Salad with Roasted Butternut Squash, Julienne Green Apple, Toasted Pistachios and Cider Vinaigrette Slow Cooked Beef Brisket with Caramelized Onion Pan Sauce

Rosemary Roasted Red Skin Potatoes

Creamy Pasta Alfredo with Roasted Root Vegetable

Maple Glazed Baby Carrots

Pumpkin Pie with Vanilla Bean Whipped Cream

Beverages Include: 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]
- 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

Chicago Botanic Garden | Group Visits

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