



CHICAGO BOTANIC GARDEN

Orchid Show Seasonal Upgraded Menu

Orchid Continental Breakfast

Includes Freshly Squeezed Orange Juice, Ice Water, Selection of Teas, Organic Regular & Decaf Coffee

Meyer Lemon-Blueberry & Strawberry Honey Oatmeal
Banana Pecan Bread
Vanilla Orchid Iced Cinnamon Chip Scones
Flaky Lavender Honey Breakfast Biscuits
Petite Croissants

Served with Whipped Sea Salt Butter and Homemade Strawberry Preserves

Dried Apricot and Pumpkin Seed Baked Granola
Served with Greek Yogurt and Blueberry Compote
Served individually

Florida Orange Segments, Honeydew Melon, and Blackberries in Key Lime Simple Syrup
Served individually

Orchid Breakfast Buffet

Includes Freshly Squeezed Orange Juice, Ice Water, Selection of Teas, Organic Regular & Decaf Coffee

Meyer Lemon-Blueberry & Strawberry Honey Oatmeal
Banana Pecan Bread
Vanilla Orchid Iced Cinnamon Chip Scones
Flaky Lavender Honey Breakfast Biscuits
Petite Croissants

Served with Whipped Sea Salt Butter and Homemade Strawberry Preserves

Pink Grapefruit Brulee with Blackberries and Mint
Petite Spinach, Mushroom, Leek, and White Cheddar Quiche Frittatas
Cherry-wood Smoked Black Pepper Bacon
Apple-Sage Chicken Sausage

Oven-roasted Red-skinned Potatoes with Caramelized Pearl Onions and Fresh Thyme
Cinnamon Roll French Toast with Orange-Maple Syrup

Orchid Boxed Lunches

Sandwiches: served with House-made Chips, Tropical Fruit Medley, and Meyer Lemon-Berry Tart

Salads: served with Vanilla Pecan Muffin, Butter, and Meyer Lemon-Berry Tart

Includes Tropical Iced Tea Blend, Ice Water, Selection of Teas, Organic Regular & Decaf Coffee

Sandwiches

Rosemary and Orange Glazed Turkey Breast, Smoked Cheddar, Romaine Lettuce, Dijon Mustard, Artisan Nine-grain Roll

Grilled Beef Tenderloin, Roasted Red Peppers, Shaved Parmesan, Baby Arugula, Tomato-Madeira Jam on Sourdough Ciabatta

Meyer Lemon Chicken Salad, Boston Lettuce, Pecans, and Shaved Fennel on a Croissant

Roasted Eggplant, Baby Spinach, Basil Roasted Tomatoes, and Red Pepper Hummus on a Pretzel Baguette **(Vegetarian)**

Salads

Balsamic Grilled Chicken and Strawberry Cobb, Red Grapes, Avocado, Crumbled Goat Cheese, Pecans, Romaine, Baby Greens, Buttermilk Green Goddess Dressing **(Vegan)**

Red and White Quinoa, Edamame, Mango, Coconut, Dried Cherries, Red Pepper, Red Onion, Slivered Almonds, Baby Spinach, Key Lime Dressing

Hot Lunch Buffet

Orchid Lunch

(Served buffet style)

Includes Tropical Iced Tea Blend, Ice Water, Selection of Teas, Organic Regular & Decaf Coffee

Trio of Baby Beets
Hearts of Palm, Petite Mache, Endive, LaClare Farms Goat Cheese, Mandarin Orange Vinaigrette
Roasted Cauliflower and Lentil Salad
Caramelized Red Peppers and Onions, Baby Spinach, Sherry Vinaigrette
Madagascar Vanilla and Stout-glazed Beef Short Ribs
Meyer Lemon-Herb Salt-crusted Fingerling Potatoes

Sautéed French Beans with Thumbelina Carrots

Vegetarian

Asiago and Spinach Stuffed Portobello Mushroom

Crème Fraiche Country Biscuits
First of the season Strawberries, Vanilla Bean Whipped Cream

Orchid Tropical Lunch

(Served buffet style)

Includes Tropical Iced Tea Blend, Ice Water, Selection of Teas, Organic Regular & Decaf Coffee

Baby Spinach Salad
Hearts of Palm, Mandarin Orange Segments, Plantain Croutons, Red Pepper,
Mango-Lime Vinaigrette

Choice of one of the following:

Macadamia Nut Crusted Chicken with Rum Soaked Pineapple Relish

Or

Sake and Mirin Glazed Alaskan Salmon

Black Bean, Plantain, and Goat Cheese Turnovers with Sweet Chile Sauce
Coconut-Ginger Jasmine Rice
Sesame Green Beans with Caramelized Maui Onions
Petite White Chocolate-Banana Cream Tarts