

Group Visit Menu's

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

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

Ruffet #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 Buttermillk Shortcakes with Michigan Blueberry Compote Includes Starbucks Fresh Brewed Regular Coffee, Decaf Coffee, Iced Tea and Iced Water

Concert Buffet (Twilight)

Beverages Include: Lemonade, Iced Tea and Iced Water

Family Style Platter Presentation of:

House Made Corn Muffins with Whipped Honey Butter
Classic Caesar Salad with Garlic Croutons and Parmesan Chards
Mediterannean Toasted Farro Salad with Spinach, Summer Tomatoes, English Cucumber & Feta Cheese
Yukon Gold Potato Salad with Dijon Vinaigrette, Shallots and Fresh Dill
Lemon Bars, Chocolate Chunk Cookies & Seedless Watermelon Slices

Choice of (2) Entrees:

Grilled Salmon with Citrus Glaze and Garden Herbs
Grilled Salmon Tiles with Fennel, Grapefruit and Pickled Onion Relish
Guajillo Grilled Chicken with Corn & Black Bean Salsa
Caprese Chicken Platter with Tomatoes & Fresh Basil
Ancho Grilled Mahi-Mahi with Avocado, Jicama, Red Pepper Relish & Cumin Lime Vinaigrette
Citrus Grilled Mahi-Mahi with Pineapple & Pickled Ginger Salsa

Optional Entrée Add-On:

Bistro Steak Platter with Grilled Red Onions, Bleu Cheese & Balsamic Reduction - \$8.00pp Sliced beef tenderloin with charred cherry tomatoes, red onions & balsamic reduction - \$5.00pp

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

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