

TRUMP

INTERNATIONAL HOTEL & TOWER

CHICAGO

Wedding Menu

2009

hot hors d'oeuvres

minimum 25 pieces per item



mini **twice baked potato**, apple wood smoked bacon and mozzarella

horseradish crusted mini **crab cake**

kim chee glazed **beef skewers**

wild **mushroom tart** with parmesan

cozy shrimp with pork – ponzu sauce

macadamia **chicken** – tonkatsu ketchup

thai chicken **satay** – peanut glaze

bacon wrapped blue cheese filled **dates**

artichoke boursin bites

vanilla bean butter poached **lobster** brochette
(*\$6 per piece surcharge*)

duck confit & chevre “**pizza**”

all in one buffalo **chicken skewer**

peking duck **spring roll** – spicy mustard

braised **ox tail** & marrow ragoon

mini **rueben** & cream soda

mini grilled **white cheddar** & tomato soup

mini **quiche** variety

gougere gruyere cheese puffs

brie with raspberry preserve in phyllo

mini **wellingtons** with lamb shoulder

dijon & rosemary baby **lamb chops**
(*\$5 per piece surcharge*)

cold hors d'oeuvres

minimum 25 pieces per item



prosciutto & basil wrapped **caprese** bites

smoked **chicken salad** & brie en barquette

alaskan king crab in pico de gallo gelee

goat cheese **fiselle bruschetta**, sundried tomato tapenade

beef carpaccio, roasted garlic aioli, on gaufrette, spiced pecan powder

smoked salmon with boursin in potato cup

chilled **beef crostini**, stilton & onion jam

peppered watermelon and green tomato terrine

yellow fin **tuna**, mango summer roll

cucumber and wasabi **oyster** shooter with tapioca pearls

foielly pop, candied bacon, balsamic caramel
(\$6 per piece surcharge)

tuna tartar, cucumber-wasabi "caviar"

colossal **shrimp** bloody mary shooter

ginger sea bass **ceviche** spoon

open faced **lobster** club

duck rilette crostini, candied citrus

curried chicken **wonton** crisp

greek salad, cucumber bites

sliced **duck breast**, fig jam, balsamic glaze

prawn crisp with spicy scallop & cilantro

rainbow **soup** shooters

baby potato with cauliflower cream and caviar
(\$4 per piece surcharge)

reception stations

~ addition to wedding package pricing ~

our stations are planned for a maximum of two hours ~ surcharge of \$8 per person for events longer than two hours



middle east meze

hummus, baba ganouj, tabouleh, stuffed grape leaves, marinated olives, marinated artichokes, marinated feta, halloumi cheese, fattoush with crispy & soft pita
(\$16 per person)

antipasti

sliced prosciutto, salami, soppressata, fresh bocconcini & tomato with extra virgin olive oil & herbs, provolone, aged parmesan, stuffed hot and sweet peppers, roasted red peppers, marinated mushrooms, olives, bread sticks & crusty breads
(\$20 per person)

artisan cheese monger

selection of domestic & imported artisan cheeses, gourmet crackers & raisin bread, fruit compotes & nuts, warm brie with lingonberry jam en crouete
(\$24 per person)

caviar & frozen vodka bar *(chef attendant required per 100 people)*

choice of american or iranian caviar, with potato blinis & brioche toast points, lemon crème fraiche, minced shallot, chopped egg
\$market price per ounce (½ ounce per person)
variety of premium vodkas *(additional charge)*
custom ice sculptures available upon request *(priced accordingly)*

chilled salmon

cured salmon gravlax, cold smoked salmon, pastrami spiced smoked salmon, red onion, chopped egg, horseradish crème fraiche, bagel chips & rubschlager
(\$22 per person)

chilled seafood bar

jumbo shrimp, fresh shucked oysters, alaskan king crab legs & chilled poached lobster, traditional cocktail sauce, pink peppercorn mignonette, thai aioli, wakame, tabasco, lemon
(\$48 per person based on 8 pieces per person) also available by the dozen.

pasta-pasta

penne, braised short rib ragu
fusilli, wild mushrooms, asparagus, english peas, roasted tomatoes
lobster ravioli, sundried tomato cream
shaved parmesan & focaccia
(\$22 per person)

risotto station

creamy mascarpone and parmesan laced risotto topped with your choice of garlic shrimp, seasonal vegetable puree, grilled asparagus and duck confit
(\$22 per person)

sunset bbq *(one chef attendant required per 100 people at \$125)*

baja bracirole –garlic marinated flank steak rolled with fire roasted poblano peppers & manchego, jamaican jerk chicken, grown up mac & cheese, brown sugar & smokey bacon baked beans, jalapeno-cream cheese corn bread
(\$26 per person)

cajun corner

cajun shrimp boil with corn & red bliss potatoes, chicken and andouille gumbo, seared lump crab cakes, creole remoulade, crusty french bread
(\$22 per person)

sushi bar *(sushi chef attendant for an additional charge)*

assorted maki & nigiri to include california roll, spicy tuna roll, hamachi, salmon tuna & eel, served with wasabi, pickled ginger & soy sauce *(\$42 per person based on six pieces per person)*

dim sum and moo shu station

(one chef attendant required per 100 people at \$125)
fried pork gyoza, steamed shrimp shao mei ,vegetable dumplings, mini egg rolls with sambal, sweet chili & ginger scallion soy sauce
peking duck rolled in chinese pancakes, scallion, english cucumber, hoisin sauce & plum sauce
(\$28 per person)

pan asian curry buffet

paneer tikka masala, japanese chicken curry and indian lamb rogan josh, basil fried rice, mango chutney, raita, fried shallots, cashews, toasted coconut, naan bread, crisp papadums *(\$22 per person)*

mushroom station

grilled portobello with shaved parmesan
select woodland mushrooms sautéed with shallots, thyme & marsala
roasted royal trumpets in polenta galette
crostini toasted in garlic oil
(\$20 per person)

flatbreads - choose three

tomato and mozzarella, fresh basil
mushroom and ricotta salata
sweet red onion and blue cheese
italian sausage, rapini, provolone
prosciutto and fontina
grilled chicken, tomato, peppers, monterey jack
shrimp fra diavolo
(\$20 per person)

reception carving stations

~ addition to wedding package pricing ~

one chef attendant required per 100 people at \$125 each, per station



salt crusted prime rib

roasted garlic demi glace, horseradish cream, dijon baked onion brioche squares

(\$550 each, serves 25 guests)

herb rubbed new york strip loin

garlic-thyme jus, toasted tomato foccacia

(\$525 each, serves 25 guests)

slow roasted beef tenderloin

natural jus, béarnaise, parker house rolls

(\$550 each, serves 20 guests)

chipotle-soy marinated bison tenderloin

cilantro sour cream, baked onion brioche

(\$575 each, serves 20 guests)

roasted garlic dusted rack of lamb

jalapeno mint garlic reduction, tzatziki

(\$125 each, 8 chops per rack)

maple cured tom turkey breast

orange-cranberry relish, pumpernickel

(\$400 each, serves 25 guests)

honey glazed virginia ham

assorted gourmet mustards, marbled rye bread

(\$400 each, serves 25 guests)

jamaican jerk rubbed pork loin

grilled pineapple chutney

(\$375 each, serves 25 guests)

cedar plank roasted salmon

lingonberry-horseradish cream

(\$325 each, serves 15 guests)

whole red snapper in salt dough

with salsa fresca

(\$325 each, serves 15 guests)

plated dinner



salad

mr. trump's wedge with roquefort, bacon, grape tomatoes, egg red onions
 roasted beets, vermont goat cheese, arugula & frisee, sherry walnut vinaigrette
 woodland mushrooms, butter lettuce, watercress, balsamic roasted garlic aioli
 caesar bouquet, baby tomato, eggplant croutons, white anchovy, parmesan crisp
 baby spinach, bleu cheese, red onion marmalade, sesame crisp, cassis vinaigrette
 roasted peaches & white asparagus, rocket strawberry, nasturtium vinaigrette
(seasonal-summer)
 crisp prosciutto, goat cheese, poached figs, bibb lettuce, roasted beet vinaigrette
 mesclun greens, spiced pecans, poached bartlett pear, walnut balsamic dressing
 crisp arugula & shaved red cabbage with crunchy shallots, banyuls vinaigrette
 greens with goat cheese, candied walnuts, roasted red peppers & balsamic vinaigrette
 heirloom tomato & watermelon, with arugula salad with parmesan crisps

soup

lentilles du puy soup infused with truffle scented croutons
 wild harvest mushroom, fresh herb & spinach soup
 butternut squash, shallots chutney & sour cream soup *(seasonal- fall)*
 traditional new orleans gumbo
 maine lobster & orange bisque *(\$3.00 supplement per person)*
 portuguese gazpacho with avocado relish
 chilled vichyssoise soup *(also available hot)* croutons & lemon sour
 cream of white bean, truffle slices & barely poached egg *(\$6.00 supplement per person)*
 savory white asparagus, maryland crabmeat, jade pesto *(seasonal- spring)*
 watercress velvet, tomato chutney & fresh watercress

intermezzo

seasonal sorbet customized to your chosen 3 course menu
 traditional granita siciliana

**customized ice sculptures available at additional charge*

appetizer upgrade

(add \$10 only for substitute)

shrimp cocktail two ways
 traditional & deconstructed
(\$16 per person)

steamed jumbo asparagus
 béarnaise foam
(\$13 per person)

alaskan crab salad
 masked with marinated melon, vanilla oil &
 pineapple dressing
(\$17 per person)

seared diver scallop
 truffle parsnip puree & chicken jus
(\$18 per person)

blue fin tuna carpaccio
 grape, radish & sprout salad, juniper oil
(\$15 per person)

scallop, shrimp, crab & fennel jam
 vol au vent, bouillabaisse reduction
(\$16 per person)

curried-mango gravlax
 lemon-chive blinis, crème fraîche, hackleback
 sturgeon caviar
(\$15 per person)

maryland crabmeat
 squash salad, lamb lettuce, lemon-mustard
 vinaigrette
(\$16 per person)

foie gras crème brulee
 saba gelee, brioche
(\$18 per person)

entrée

beef tenderloin

roasted parsnips & cipollini onion, spinach, carrot puree, beef jus

grilled ny strip steak

confit fingerlings and shallots, burgundy jus

braised five-spiced short rib of beef

mushroom crepe, szechuan peppercorn jus

seared chicken breast

king oyster mushrooms, scallion whipped potato, thyme jus

dashi poached chicken breast

chinese long beans, forbidden rice, ginger infused nage

stuffed breast of chicken

prosciutto, fontina, roasted pepper, rapini, parmesan risotto cake
chicken jus

grilled salmon

root vegetable purée, roasted fennel, warm white balsamic
vinaigrette

short smoked salmon

warm red bliss potato salad, haricot vert, mustard seed vinaigrette

chili-miso glazed chilean sea bass

toasted rice maki, baby bok choy, lemongrass beurre blanc

walnut & comte crusted halibut

artichoke, olive, & tomato

mahi mahi

tomato-olive concasse, roasted fingerlings, balsamic-brown butter

seared halibut *(seasonal)*

herb polenta galette, salsa fresco, confit baby tomato, chimichurri

thai spiced jumbo shrimp

lemongrass-kaffir lime reduction, soba noodle cake

diver scallops

corn timbale, trumpet mushrooms, english peas & truffle essence

maine lobster ravioli

truffle sun choke puree

five-spice dusted duck breast

sesame risotto cake, plum wine-marjoram reduction

seared pork chop

horseradish-bacon potato stack, whiskey-peppercorn jus

pork tenderloin

with pomme fondant & apricot salsa, sweet apricot sauce

colorado rack of lamb

spiced pecan crust, sweet potato flan, lamb jus

almond crusted veal chop

on butternut squash puree, tarragon jus

combination dinner entrée

~ additional prices if duet is not included in wedding package selected ~

beef tenderloin & maine lobster

asparagus-heirloom carrot whipped potato, béarnaise & bordelaise

\$22

beef tenderloin & jumbo shrimp

celery root- asparagus hollandaise, peppercorn sauce

\$15

veal medallion "oscar" lump crab cake

sauce choron, heirloom baby carrots & truffle jus

\$16

seared diver scallops & beef short ribs

whipped potatoes- sweet corn, stout reduction & basil oil

\$10

roasted chicken breast & seared salmon

wild rice with mushrooms and almonds, porcini cream

\$8



dessert

molten bittersweet chocolate cake, cherry compote, vanilla bean ice cream

seasonal trio: white chocolate mousse, apricot marmalade, pistachio cake, sour cherry clafoutis, almond ice cream

irish coffee deconstructed

seasonal creme brulee

hazelnut supreme

exotic fruit puff pastry tart, coconut & passion fruit cake, mango ice cream

orange crumble cake, raspberry filled lemon cream, citrus sorbet

regular & decaffeinated julius meinl viennese coffee

and harney & sons premium tea selections

served tableside with dessert course

TABLESIDE CHOICE:

a charge of

\$25 per person will be applied for tableside choice between 2 entrée selections

and

\$35 per person for choice between 3 entrée selections

afterglow

~ addition to wedding package pricing ~

after the party it's the after party. late night snacks the after party
please choose **five** selections



mini **short rib** sliders

chicago style **hot dogs**

mini **cuban** sandwiches

mini **roast beef** sandwiches, stilton, onion jam

mini **blt**

mini **pan pizza** sausage-pepperoni-the works

mini croissants with **bacon, egg & cheese**

quesadilla –shrimp, chicken, beef or veggie

buffalo wings with bleu cheese, ranch and celery

jumbo shrimp cocktail

cozy **shrimp** with pork & ponzu dip

grilled cheese with tomato

(\$35 per person)

please designate passing or placing items

premium bar package includes:



imported beer: stella artois , *grieskirchner wheat or *bitburger pils

domestic beer: sam adams light, *budweiser american ale

non alcoholic beer: bitburger drive

white wine: hawk crest chardonnay, california

red wine: hawk crest cabernet sauvignon, california

house champagne

trump & level

plymouth

el tesoro anejo

10 cane

crown royal reserve

chivas regal

glenmorangie 10

maker's mark

** may select one additional beer to be on the bar*

additional enhancements



cordials - \$11 per glass

grand marnier, godiva chocolate liquor, kahlua, sambuca romana, bailey's

port, courvoisier VSOP, cointreau, drambuie

chambord and amaretto di saronno

specialty cocktails - \$12 per glass

custom designed cocktails to make your event memorable

bartender fee

bartenders are included in wedding package price

we will staff based on 1 bartender per 75 guests

additional charge of \$125 per bartender for specialty cocktail station or as requested

product upgrade fee

Upgrades or additional liquor may be added to any bar package

pricing to be discussed with catering manager based on availability

customized ice sculptures

add a personal touch to your reception with carved ice artwork

pricing to be discussed with catering manager