THE GODFREY
HOTEL CHICAGO

CATERING MENU

Oxford Hotels & Resorts, LLC | Oxford Capital Group, LLC

BREAKFAST

*VG: Vegan
*V: Vegetarian
*GF: Gluten Free

*$150 Uniformed Chef Fee

ALL BREAKFAST AND LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED COFFEE, HOT TEAS AND ICED TEA. SOME HOT BUFFETS ARE NOT AVAILABLE FOR GROUPS OF 10 PEOPLE OR LESS. PRICES ARE SUBJECT TO A 21% SERVICE CHARGE AND A 11.75% SALES TAX. ALL MENUS AND PRICES ARE SUBJECT TO CHANGE.

BREAKFAST BUFFET

Continental Buffet 27
Assorted Pastries, Yogurt,
House Granola, Sliced Fruit,
Orange Juice, Grapefruit & Cranberry Juice

American Buffet 34
Sliced Fruit, Assorted Pastries, Bacon,
Chicken Sausage, Scrambled Eggs,
Breakfast Potatoes with Onions
& Tri-Colored Peppers
Orange Juice, Grapefruit & Cranberry Juice

Deluxe Breakfast Buffet 39
Sliced Fruit, Assorted Pastries,
Yogurt Parfait with Granola
& Seasonal Berries, Bacon, Chicken Sausage,
Scrambled Eggs, Breakfast Potatoes
with Onions & Tri-Colored Peppers
Orange Juice, Grapefruit & Cranberry Juice

BREAKFAST BUFFET ADD-ONS

Toasted Bagel & Cream Cheese (V) 6

Scrambled Eggs (GF) 4

Chicken Sausage (GF) 5

Bacon (GF) 4

Yogurt & Granola (V) 6

Steel Cut Oatmeal (V) 9
Honey, Fresh Berries

Stack of Pancakes (V) 9
House-Made Buttermilk Pancakes
served with a Bourbon Maple Glaze

French Toast (V) 9
Vanilla Butter, Maple Syrup

Smoked Salmon 12
Toasted Bagel, Capers, Egg, Onion,
Dill Cream Cheese

Greek Yogurt Parfait (V) 10
Sliced Fruit, Local Honey, Granola

***Omelette Station** 15
Requires Uniformed Chef
Whole Eggs or Egg Whites
Cheese, Onion, Ham, Bell Pepper,
Wild Mushroom, Bacon

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LUNCH

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Build Your Own Sandwich 44

Mixed Greens, Red Onions, Olives, Tomato, Cucumber, Croutons, Shredded Cheddar, Bacon (on the side)

Balsamic Vinaigrette & Buttermilk Ranch Dressing

Potato Salad

Selection of Bread: Wheat, White & Sourdough
Selection of Cheese: Cheddar, Swiss, Provolone & Pepper Jack
Selection of Sliced Meats: Roasted Turkey, Black Forest Ham, Roast Beef, Tuna Salad, Grilled Vegetables

Mayo, Mustard, Lettuce, Tomatoes, Red Onions, Pickles

Potato Chips, House-Made Assorted Cookies

Soup & Salad Bar 55

Freshly Baked Rolls

Roasted Tomato Basil Soup
Chef's Selection of Seasonal Soup

Mixed Greens with Red Onion, Olives, Tomato, Cucumber, Croutons, Shredded Cheddar, Chickpeas, Bacon, Olives, Balsamic Vinaigrette & Buttermilk Ranch Dressing

Caesar Salad with Chopped Romaine Hearts, Parmesan Cheese, Garlic, Salt, Pepper & Herb Croutons

Tuna Salad
Grilled Chicken Breast
Grilled Salmon

Mini Petit Fours
Sliced Fruit

Box Lunch Assortment of Wraps 29

Chicken Caesar Wrap: Caesar Dressing, Egg, Anchovies, Garlic Oil, Parmesan Cheese & Bacon in Flour Tortilla

BLT Wrap: Bacon, Lettuce, Tomatoes, Mayonnaise in a Tomato Tortilla

Hummus Wrap: Chickpeas, Carrots, Onions, Garlic & Tahini in a Spinach Tortilla

Turkey Wrap: White Cheddar Cheese, Lettuce Mayonnaise, Tomatoes & Avocado in a Flour Tortilla

Potato Chips, Whole Fruit, House-Made Chocolate Chip Cookie

*Gluten Free option available upon request

That's A Wrap 34

Vegetable Pasta Salad, Potato Salad, Apple Spinach Salad with Red Onions, Fresh Apples, Feta Cheese & Citrus Vinaigrette

Chicken Caesar Wrap: Caesar Dressing, Egg, Anchovies, Garlic Oil, Parmesan Cheese & Bacon in a Flour Tortilla

BLT Wrap: Bacon, Lettuce, Tomatoes, Mayonnaise in a Tomato Tortilla

Hummus Wrap: Chickpeas, Carrots, Onions, Garlic & Tahini in a Spinach Tortilla

Turkey Wrap: White Cheddar Cheese, Lettuce Mayonnaise, Tomatoes & Avocado in a Flour Tortilla

Potato Chips, House-Made Assorted Cookies

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Assorted Wraps Add-On 10

Chicken Caesar Wrap: Caesar Dressing, Egg, Anchovies, Garlic Oil, Parmesan Cheese & Bacon in a Flour Tortilla

BLT Wrap: Bacon, Lettuce, Tomatoes, Mayonnaise in a Tomato Tortilla

Hummus Wrap: Chickpeas, Carrots, Onions, Garlic & Tahini in a Spinach Tortilla

Turkey Wrap: White Cheddar Cheese, Lettuce Mayonnaise, Tomatoes & Avocado in a Flour Tortilla

*Gluten Free option available upon request

Soup or Chili Add-On Selections 9

Select one:
Roasted Tomato Basil
White Truffle Cauliflower
Lentil Soup with Roasted Garlic
Warm Potato Leek
Beef Chili
Corn Chowder

Meat & Potatoes 64

Freshly Baked Rolls

Mixed Greens, Red Onion, Olives, Tomato, Cucumber, Croutons, Shredded Cheddar, Bacon (on the side)

Balsamic Vinaigrette & Buttermilk Ranch Dressing

Grilled Chicken Breast with a Lemon Butter Sauce

Marinated Grilled Skirt Steak
with a side of Chimichurri Sauce

Creamed Corn

Roasted Vegetables with Fresh Herbs, Garlic

Mashed Potatoes with a side of Gravy

Mini Petit Fours

Build Your Own Burger 45

Apple Spinach Salad with Red Onions, Fresh Apples, Feta Cheese, Citrus Vinaigrette Dressing

Prime Beef Patties, Grilled Chicken Breast, Assorted Cheeses, Lettuce, Arugula, Red Onion, Onion Marmalade, Sliced Tomato, Tomato Jam, Pickles, Mayo, Mustard

Sweet Corn

Potato Chips
Assorted Cookies

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LUNCH

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Italian Lunch 55

Fresh Baked Focaccia Bread

Minestrone Soup

Caesar Salad with Chopped Romaine Hearts,
Parmesan Cheese, Garlic & Herb Croutons

Vegetable Lasagna with Roasted Vegetables,
Mozzarella, Ricotta, Pomodoro
& House-Made Pasta Sauce

Meat lovers Lasagna with Mozzarella, Ricotta,
Pomodoro Sauce, Veal, Pork & Beef Sausage

Chicken Scallopini with Spinach, Capers,
Lemon, Roasted Potatoes

Tiramisu

Lou Malnatis Lunch 53

Mixed Greens Salad
Caesar Salad

Choice of Thin or Deep Dish Pizza

Select Up to 3:
Cheese, Sausage, Pepperoni

The "Lou" (Deep Dish Only)
Made with Lou's Lean Sausage, Extra Cheese,
Vine Ripened Tomato Sauce on their famous
Buttercrust. It's authentic Chicago

Sliced Fruit, Assorted Cookies

*Gluten Free Thin Crust Cheese Pizza Also Available
with Package Only

Fajita Station 58

Marinated Chicken Breast, Steak, Shrimp,
Cilantro, Diced Tomatoes,
Grilled Onions, Black Beans, Refried Beans,
Green Peppers, Lettuce, Pico De Gallo, Limes,
Sour Cream, Guacamole, Shredded Cheddar Cheese,
Flour or Corn Tortillas

Spanish Rice
Jicama Seasonal Salad, Diced Jicama, Mango,
Arugula & Onion

Citrus Flan

BBQ Station 65

Corn Bread

Vegetable Pasta Salad,
Chopped Salad, Chopped Heart of Romaine
Lettuce, Cherry Tomatoes, Onions, Avocado, Ba-
con, Egg, Buttermilk Dressing,
& Balsamic Vinaigrette
Cobb Salad
Cole Slaw

Mac & Cheese
Whole Kernel Corn with Butter & Herbs
Southern Greens
Jalepeño Poppers
Pit Beans
Smoked Brisket
BBQ Chicken

Assorted Cookies & Brownies

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BREAKS

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Sweet Home Chicago 19
Garrett Popcorn
(Chicago mix of Cheese Corn & Caramel Crisp)
Snickers Bars
Mini Pretzel Bites with Stone Ground Mustard

Energy Break 20
Assorted Energy & Nutritional Bars
Assorted Seasonal Whole Fresh Fruit
Red Bull

Sweet Tooth 11
Butterfinger, Nestle Crunch, M&M's,
Kit Kat, Snickers
Assorted Jelly Beans

Cookie Delight 15
Assorted Homemade Cookies Including:
Chocolate Chip, White Chocolate, Macadamia Nut,
Oatmeal Raisin, Snickerdoodle, Peanut Butter
Cold Milk

Farmers Market 22
Hummus, Pita, Assorted Vegetables,
Assorted Cheese & Crackers

Trail Mix Break 26
Pecans, Pistachios, Walnuts,
Almond Slivers, Dried Fruits,
Yogurt Covered Raisins, M&M's

Mediterranean Delight (V) 25
Quinoa Tabbouleh, Grilled Eggplant, Hummus,
Fusilli Pasta Salad, Mediterranean Vegetables,
Fresh Bread, Pita Chips

Seasonal Fresh Fruit 13
Sliced Fresh Fruit, Berries

Antipasto Platter 28
Assorted Cured Meats; Prosciutto
with Fresh Melon, Salami, Pepperoni
Grilled Herb Marinated Vegetables
Assorted Local and International Cheese
Assorted Olives, Virgin Olive Oil, Balsamic Vinegar
Grilled Garlic Bread

Premium Cheese Boards (V) 25
Local & International Cheese Selection
Fresh Fruit
Dried Fruit
Candied Walnuts

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ALL DAY

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Godfrey "All Day" Meeting Package 85

ALL DAY BEVERAGES CAN BE ADDED
FOR $15 PER PERSON

Breakfast

Orange, Grapefruit & Cranberry Juice
Assorted Pastries
Fresh Sliced Fruit Display
Butter & Seasonal Jams
Iced & Hot Tea, Regular & Decaf Coffee

AM Break

Granola Bars
Yogurt Parfaits with Greek Yogurt,
Fresh Berries and House Made Granola
Iced & Hot Tea, Regular & Decaf Coffee

Lunch Choice of:

Build Your Own Sandwich Buffet
Soup and Salad Buffet
Italian Lunch Buffet
That's a Wrap Buffet
Build Your Own Burger Buffet

PM Break

Mini Pretzel Bites with Stone Ground Mustard
Whole Fruit
Celery, Carrots, Cucumbers, Bell Peppers
with Herb Dip, Hummus
Iced & Hot Tea, Regular & Decaf Coffee

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AUDIO & VISUAL

A/V PRICING

Post-It Flip Chart Package 75

Flip Chart Easel

Post-it Flip Chart Pad

Markers

Podium Microphone Package 250

Podium Microphone

Small Easel

Video Conference Package 600

Meeting Owl Pro-360 Video Conference Camera, Microphone & Speaker

80’ TV Monitor

Full A/V Package 500

80” TV Monitor

(2) Post-it Flip Charts with Easels

(3) Power Strip Bars (Supports up to 12 Plug-Ins)

A LA CARTE

80” TV Monitor	400
Meeting Owl Pro-360 Video Conference Camera, Microphone & Speaker	300
Polycom Conference Phone	200
Post-It Flip Chart Paper	25
Post-It Flip Chart Paper with Easel	50
Small Easel	10
Large Easel	30
Power Strip	10
12-Input Power Strip Bar	22
Apple Adaptor	45
Wifi Included	

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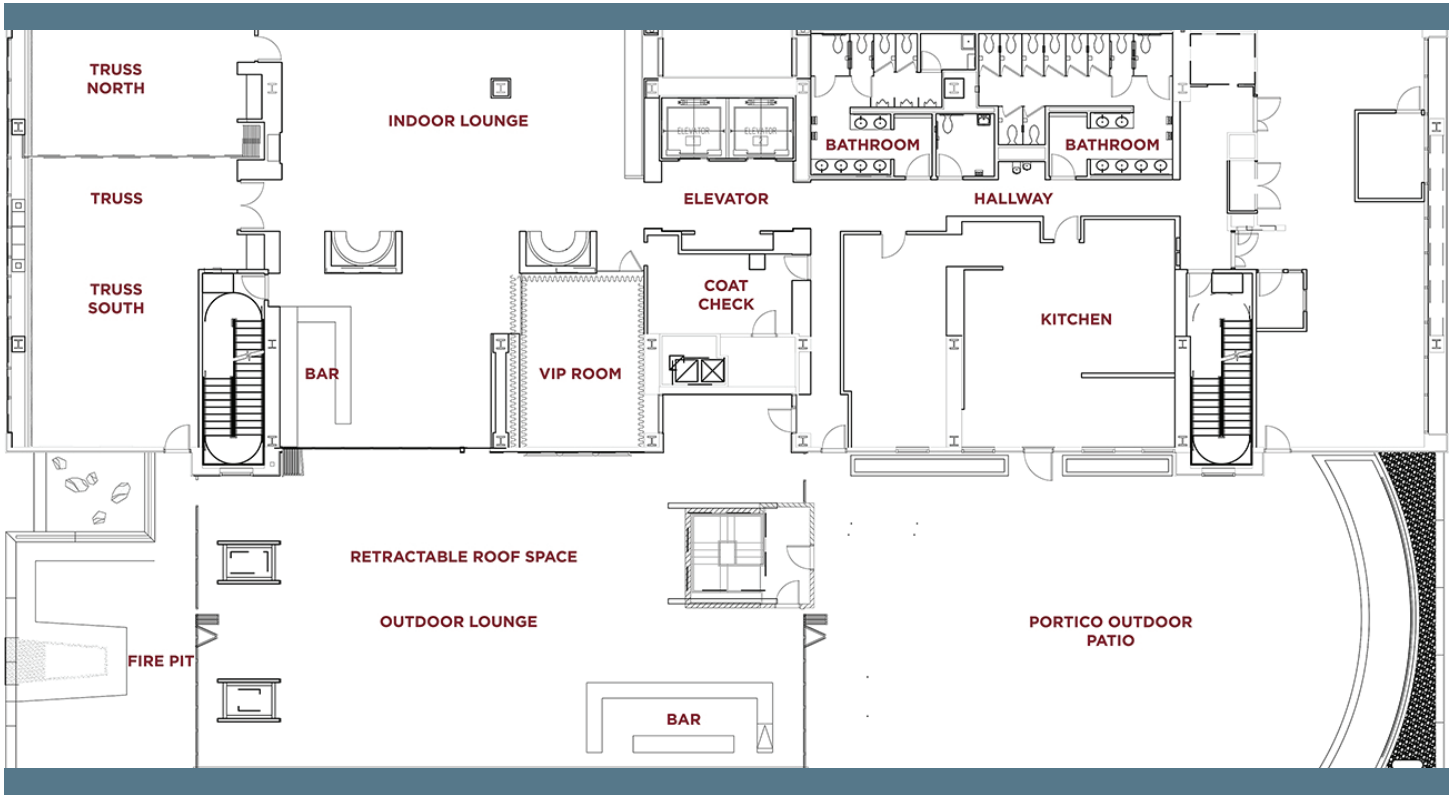
EVENT & MEETING SPACE

ROOM	RECEPTION	CLASSROOM	THEATER	U-SHAPE	CRESCENT	CONFERENCE	ROUNDS	SQ FOOTAGE	CEILING HEIGHT	DIMENSIONS
Truss Room	85	83	100	48	56	36	80	1,500	9'7"	54'6" - 27'
Truss North	30	27	40	16	24	20	30	500	9'7"	30' x 17'
Truss South	55	42	60	32	35	20	50	1000	9'7"	37'3" x 25'6"
VIP Room	25	18	30	15	18	12	24	360	9'10"	16' x 22'6"
I|O ILounge	150	0	0	0	0	0	0	2,354	7'10" - 10'	54'6" x 42'6"
I|O Retractable	350	0	0	30	80	0	104 mixture of 8 Rounds and large booths		9'6" - 13'4"	
I|O Portico	150	N/A	N/A	N/A	N/A	N/A	N/A	2,480	n/a	34' x 73'
I|O Godfrey	750-800	0	0	0	0	0	0	10,000	Varies	n/a



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