

SIDLEY

catering menu

dinner | reception | bar service



ordering is easy

BY PHONE - CALL THE CONFERENCE CENTER ASSISTANTS EXT. 37301

BY EMAIL - CONFERENCECENTERASSISTANTS@SIDLEY.COM



reception menu

2-Week Advanced Notice Required For All Items

Hors D'oeuvres

For Groups Of (20) Or More - Can Be Served As Passed Or Stationary.

(2) Pieces Served Per Person

BACON WRAPPED DATES GF

Stuffed with Goat Cheese

\$4.00 PP

FRIED GOAT CHEESE V

Cherry Tomato, Fresh Basil and Balsamic Reduction

\$4.00 PP

BEEF TENDERLOIN CROSTINI

Herbed Goat Cheese and Nut-Free Pesto

\$4.50 PP

SPICY CRAB SUSHI CUP GF

Seasoned Sushi Rice, Spicy Crab, Seaweed Cup, Sweet Soy Reduction

\$5.50 PP

SCALLOP AMUSE BOUCHE

Parmesan Crostini Topped with Tomato Jam, Seared Scallop and Microgreens

\$5.00 PP

GRILLED SHRIMP SKEWERS GF

\$7.50 PP

BEEF & POTATO EMPANADAS

Chihuahua Cheese and a Chimichurri Sauce

\$4.50 PP

ADOBO CHICKEN EMPANADAS

Chihuahua Cheese and a Chipotle Aioli

\$4.50 PP

MINI CHICKEN QUESADILLAS

Flour Tortilla with Marinated Chicken and Chihuahua Cheese

\$4.00 PP

VEGETABLE SPRING ROLLS V

Served with Sweet Chili Sauce

\$2.25 PP

VEGETARIAN POT STICKERS V

Served with Hoisin Sauce

\$2.50 PP

JAMBALAYA ARANCINI V

Slow Smoked Tomato Chutney

\$3.50 PP

MINI BEEF WELLINGTON

Horseradish Aioli

\$4.50 PP

ANTIPESTO SKEWERS VE

Marinated Heirloom Grape Tomatoes, Artichoke Hearts, Olives, Fresh Basil

\$3.50 PP

PLANT BASED KOFTA KEBAB VE GF

Seasoned Impossible Beef, Toasted Sesame Seeds, Lemon Tahini Drizzle

\$3.50 PP

STREET CORN SHOOTERS VE

Roasted Corn, Veganaise, Paprika, Vegan Cotija Cheese, Cilantro

\$3.50 PP

(1) PIECE SERVED PER PERSON

BEEF SLIDERS

American Cheese, Bacon, Mayo and Pickles

\$2.00 PP

BBQ PULLED PORK SLIDERS

Onion Straws and Coleslaw

\$2.25 PP

SPICY CHICKEN SLIDERS

Chipotle Mayo, Pepper Jack Cheese and Pickles

\$2.50 PP

FRIED GREEN TOMATO SLIDERS V

Arugula and Avocado Mayo

\$2.50 PP

BLACK BEAN SLIDER VE

with Sliced Tomato, Crispy Lettuce and Creamy Avocado Aioli

\$3.50 PP

SHRIMP CEVICHE SHOOTER

Tiger Shrimp, Tomato, Onions, Jalapeno, Cilantro, With Corn Tortilla Crisp

\$3.50 PP

PEANUT TOFU WONTON CUPS V

Spicy Peanut Marinated Tofu, Carrots, Cranberries, Wonton Cups

\$2.00 PP

V - VEGETARIAN

GF - GLUTEN FREE

VE - VEGAN

DF - DAIRY FREE

reception menu

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No Substitutions for Buffet Packages

Cocktail Buffets

BUFFET #1

\$12.00 PP

CHARCUTERIE BOARD

Served with an Assortment of Meats, Cheeses, Nuts, Dried Fruits and Crackers

VEGETABLE CUPS V GF

With Ranch or Your Choice of Hummus: Traditional, Pesto or Roasted Red Pepper

ASSORTED SIDES

Choose (2) of the following:

Fried Goat Cheese
Bacon Wrapped Dates
Vegan Street Corn Shooters
Spicy Peanut Tofu Wonton Cups
Vegetable Spring Rolls (V)
Vegetarian Pot Stickers (V)

FRUIT SKEWERS VE GF

BUFFET #2

\$14.00 PP

CHARCUTIERE BOARD

Served with an Assortment of Meats, Cheeses, Nuts, Dried Fruits and Crackers

ASSORTED GOURMET FLATBREAD

Choose (2) of the following:

Mediterranean

Olives, Artichokes, Tomatoes and Feta Cheese (V)

Sausage & Goat Cheese

Italian Sausage, Goat Cheese, Caramelized Onion, Olive Oil and Fresh Basil

California Chicken

Adobo Chicken, Bacon, Avocado and Chipotle Cream Drizzle

Pesto & Pepper

Nut-Free Pesto, Roasted Red Peppers, Sautéed Mushrooms, Arugula and Vegan Mozzarella (VE)

ANTIPESTO SKEWERS VE GF

Marinated Heirloom Grape Tomatoes, Artichoke Hearts, Olives, Fresh Basil

DIP GRAZING BOARD

Heirloom Vegetables, Pitas, & Toast Points Served With Street Corn, Creamy Spinach, And Roasted Red Pepper Hummus Dips

FRUIT SKEWERS VE GF

BUFFET #3

\$16.00 PP

BASIC SUSHI ROLLS

Choose (2) of the following:

Philly

Smoked Salmon, Cream Cheese and Cucumber

Veggie

Avocado and Cucumber (VE)

Spicy Tuna

Spicy Shrimp Tempura

SIGNATURE SUSHI ROLLS

Choose (1) of the following:

- Rainbow:

Crab, Cucumber, Avocado and Rainbow Fish

- Cancun:

Spicy Shrimp Topped with Pico De Gallo

- Spider Soft Shell:

Soft Shell Crab with Spicy Mayo

- Poke Tuna:

Poke Tuna Topped with Spicy Crunch

STEAMED EDAMAME VE GF

with Sea Salt

FRUIT SKEWERS VE GF



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A La Carte

PEPPERONI PIZZA

Classic Cheese Pizza with Pepperoni

\$17.50 EACH

SAUSAGE, GREEN PEPPER, MUSHROOM PIZZA

Cheese Pizza with Sausage, Green Peppers and Mushrooms

\$17.50 EACH

BBQ CHICKEN PIZZA

BBQ Chicken, Red Onion, Bacon, BBQ Sauce and Mozzarella

\$17.50 EACH

MARGHERITA PIZZA V

Basil, Roasted Tomato and Mozzarella Cheese

\$15.50 EACH

PESTO AND PEPPER PIZZA VE

Nut-Free Pesto, Roasted Red Peppers, Sautéed Mushrooms, Arugula and Vegan Mozzarella

\$15.50 EACH

CAULIFLOWER CRUST PIZZA V GF

Tomato, Avocado, Arugula and Nut-Free Pesto

\$14.50 EACH

CALIFORNIA CHICKEN FLATBREAD

Adobo Chicken, Bacon, Avocado and Chipotle Cream Drizzle

\$17.50 EACH

MEDITERRANEAN FLATBREAD V

Olives, Artichokes, Tomatoes and Feta Cheese

\$15.50 EACH

PESTO AND PEPPER FLATBREAD VE

Nut-Free Pesto, Roasted Red Peppers, Sautéed Mushrooms, Arugula and Vegan Mozzarella

\$15.50 EACH

SAUSAGE AND GOAT CHEESE FLATBREAD

Italian Sausage, Goat Cheese, Caramelized Onion, Olive Oil and Fresh Basil

\$17.50 EACH

Customized Pizzas And Flatbreads Available Upon Request

VEGETABLE CUPS V GF

Ranch or Your Choice of Hummus:

Traditional, Pesto or Roasted Red Pepper

\$1.65 PP

HEIRLOOM VEGETABLE TRAY

Seasonal Heirloom Vegetables, Roasted Red Pepper Hummus, Creamy Spinach Dip, Kefir Ranch

\$3.50 PP

HOMEMADE PITA TRIANGLES VE

Topped with Hummus, Cucumber and Tomato

2 per person

\$3.00 PP

DIP & VEGETABLE GRAZING BOARD

Heirloom Vegetables, Pitas, & Toast Points Served With Street Corn, Creamy Spinach, And Roasted Red Pepper Hummus Dips

\$3.50 PP

BASIC SUSHI ROLLS

8 pieces per roll - Choose from the following:

Philly

Smoked Salmon, Cream Cheese & Cucumber

Veggie

Avocado and Cucumber (VE)

Spicy Tuna

Spicy Salmon

Spicy Shrimp Tempura

\$8.50 PER ROLL

SIGNATURE SUSHI ROLLS

8 pieces per roll - Choose from the following:

Rainbow

Crab, Cucumber, Avocado and Rainbow Fish

Cancun

Spicy Shrimp Topped with Pico De Gallo

Spider Soft Shell

Soft Shell Crab with Spicy Mayo

Poke Tuna

Poke Tuna Topped with Spicy Crunch

\$16.50 PER ROLL

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Desserts

Custom Bakery Requests Require Two Weeks Notice

MINI TRADITIONAL CHEESECAKE TARTS

With Fresh Fruit

2 per person

\$4.25 PP

ASSORTED MINI PASTRIES

PRICE MAY VARY

VEGAN PASTRIES VE

\$3.50 EACH

TRIPLE CHOCOLATE BROWNIES

\$1.25 EACH

FRUIT SKEWERS VE GF

\$1.95 EACH

ASSORTED COOKIES

Chocolate Chip, Oatmeal Raisin, Peanut Butter and White Chocolate Macadamia

\$1.50 EACH



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executive dinner menu

2 Week Advanced Notice Required For All Items

Build Your Own Buffet

\$23.50 ^{PP}

Choose (1) Soup, (1) Salad, (1) Veggie Entrée,
(1) Meat Or Seafood Entrée And (2) Sides

Salad Buffet Options

CHOOSE ONE

APPLE & QUESO FRESCO ^{V GF}

Leaf Lettuce, Apples, Crumbled Queso Fresco, Toasted Marcona Almonds, Champagne Vinaigrette

CITRUS & TOASTED WALNUTS ^{VE GF}

Mescun Mixed Greens, Oranges, Ruby Grapefruit, Toasted Walnuts, Raspberry-Poppy Seed Dressing

THE CHOPPED ^{V GF}

Romaine, Tomatoes, Green Onions, Haricot Vert, Sweet Corn, Petite Green Peas, Bleu Cheese, Red Wine Dijon Vinaigrette

THE GREEK ^V

Romaine & Leaf Lettuce, Cucumber, Shaved Red Onion, Crumbled Feta, Vine Tomatoes, Kalamata Olives, Pepperoncini, Toasted Pita, Red Wine Dijon Vinaigrette

THE HOUSE ^{VE GF}

Romaine, Iceberg and Watercress Greens, Vine Tomatoes, Cucumbers, Carrots, Herb Sourdough Croutons (served on the side), Herb Vinaigrette

PILSEN "COBB" ^{V GF}

Cage Free Egg, Vine Tomatoes, Queso Fresco, Grilled Scallion, Chopped Greens, Cilantro-Lime Ranch Dressing

Soup Buffet Options

CHOOSE ONE

VINE TOMATO & HERB BISQUE ^{V GF}

Herb Focaccia Croutons (served on the side)

FOUR BEAN & HOMINY CHILI ^{VE GF}

Chihuahua Cheese, Scallions and Lime Crema (served on the side)

GREEK WEDDING SOUP

Braised Chicken, Lemon and Rice

Fresh Baked Bread

RUSTIC ITALIAN BREAD DISPLAY ^V

Multigrain Roll, Mini Herb Ciabatta, Striato Baguette, Everything Flatbread, Tomato Focaccia, Olive Oil and Butter

+\$2.75 ^{PP}

Vegetable Entrées

CHOOSE ONE

SPINACH & RICOTTA RAVIOLI ^V

Vine Tomatoes and Basil Marinara, Grana Padano Cheese

VEGAN ENCHILADAS ^{VE}

Sweet Potato, Roasted Red Pepper, Black Beans, Baby Spinach, Secret Enchilada Sauce, Cilantro-Lime-Garlic-Cashew Crema, Scallions

CAULIFLOWER & CHICKPEA CURRY ^{VE GF}

Coconut, Yukon Gold Potatoes, Ginger, Toasted Basmati Rice Pilaf, Cilantro, Fresh Lime, Sriracha

TURMERIC-GINGER SEASONAL SQUASH ^{V GF}

Cauliflower "Couscous", Olives, Sunflower Seed Harissa, Pickled Fresno Chili & Preserved Lemon Yogurt, Mixed Herb Salad



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Poultry Entrée Options

GUAJILLO BRAISED CHICKEN THIGHS GF
Roasted Poblano Peppers With A Grilled Citrus and Coriander Jus

BALSAMIC GLAZED CHICKEN ROULADE GF
Stuffed with Ricotta Cheese and Caramelized Garlic, Fresh Herb Natural Jus

MAPLE & BOURBON BRINED TURKEY
Roasted Shallots With A Cranberry, Star Anise and Orange Jus

LEMON & GARLIC GRILLED CHICKEN WITH ARTICHOKE GF
Roasted Garlic and Roma Tomato Jus, Fresh Oregano

FRENCHED ROASTED CHICKEN BREAST GF
Seasonal Vegetable Succotash With A "Chow Chow" Jus

CLASSIC FRIED CHICKEN
Sweet and Spicy Honey Butter

Seafood Entrée Options

GRILLED SUSATAINABLE TILAPIA GF
Bouillabaisse Style With Piquillo Peppers and Fennel

TARRAGON & BASIL MARINATED ATLANTIC SALMON GF
Tomato, Roasted Garlic, Shallot and White Wine Pan Sauce

GRILLED NORWEGIAN SALMON
Spicy Soy Glaze, Pineapple and Fresno Chili Chutney

Beef Entrée Options

FLANK STEAK GF NF
Nut-Free Pesto Marinated, Pickled Red Onions, Balsamic Aioli and Mesclun Mixed Greens

FLAT IRON STEAK
Chili & Coriander Crusted, Sweet Corn "Elotes" Style, Local Lagunitas Cerveza and Caramelized Onions

RED WINE BRAISED BEEF SHORT RIB GF
"Burnt" Orange Gastrique
+\$3.50 PP



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Chilled Side Options

"RAINBOW" QUINOA GRAINS V GF

Quinoa, Blueberries, Apricots, Strawberries, Edamame, Fresh Mint, Citrus-Mint Vinaigrette

ROASTED SWEET POTATO SALAD V GF

Toasted Pecans, Scallions, Honey Mustard Vinaigrette

CAVATAPPI PASTA SALAD V

Nut-Free Basil Pesto, Grape Tomatoes, Roasted Red Pepper, Mozzarella

GNOCCHETTI SARDI "CASSEROLE" V

Pine Nuts, Blistered Tomatoes, Fresh Herbs, Whipped Ricotta

MIDWEST POTATO SALAD V GF

Pine Hard-Cooked Egg, Celery, Green Onion, Dijonaise, Fresh Herbs

BOCCONCINI & GRAPE TOMATO "CAPRESE" V GF

Petite Fresh Mozzarella, Basil Vinaigrette, Balsamic Salt

MIDWEST POTATO SALAD V GF

Pine Hard-Cooked Egg, Celery, Green Onion, Dijonaise, Fresh Herbs

SOBA NOODLE SALAD VE

Shiitake Mushrooms, Edamame, Cilantro, Carrot, Black Sesame and Citrus Dressing

Hot Side Options

BLUE LAKE GREEN BEANS V

Lemon-Herb Butter, Toasted Almonds

CHAR-GRILLED ASPARAGUS VE GF

Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

ROASTED BABY CARROTS V GF

Fines Herbes Butter, Smoked Sea Salt, Orange

BASMATI & WILD RICE PILAF VE GF

Pickled Red Onions, Sun-Dried Tomatoes, Herbs

BUTTERMILK SMASHED POTATOES V GF

Thyme Butter, Roasted Garlic

SEASONAL HERBED VEGETABLES VE GF

Extra Virgin Olive Oil, Sea Salt, Fresh Cracked Pepper

LEMON & CHILI ROASTED BROCCOLI V GF

Garlic Butter



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bar service packages

2 Week Advanced Notice Required For All Items

Bar Service Packages

Pricing Per Person, Per Hour

WINE BAR SERVICE

Assorted White and Red Wine Selections, Assorted Juices, Soft Drinks and Mineral Water

\$7.75 PP

WITH SPECIALTY COCKTAIL SERVICE \$14.00 PP

BEER & WINE SERVICE

Domestic, Local and Non-Alcoholic Beers, Assorted White and Red Wine Selections, Assorted Juices, Soft Drinks and Mineral Water

\$10.75 PP

WITH SPECIALTY COCKTAIL SERVICE \$14.00 PP

PREMIUM BAR SERVICE

Vodka, Gin, Whiskey, Scotch, Bourbon, Rum and Mixers. Imported, Domestic, Local and Non-Alcoholic Beers, Assorted White and Red Wine Selections, Assorted Juices, Soft Drinks and Mineral Water

\$14.00 PP

WITH SPECIALTY COCKTAIL SERVICE \$17.00 PP

SPECIALTY COCKTAIL SERVICE

Choice of Seasonal Cocktail or Seasonal Mocktail

COCKTAIL \$8.00 EACH **MOCKTAIL \$3.00** EACH



Catering Labor Charges

For Liability Reasons, Our Liquor License Requires All Alcohol Be Served By A Trained And Certified Bartender. No Self-Serve Bars Are Allowed.

Staffing Based On Menus/Packages Chosen And Will Be Determined By Food For Thought Catering Manager.

BARTENDERS

1 required/per 50 guests, 4.5 hours minimum charged. Minimum hours allow for 1 hour for setup and 1 hour for cleanup

\$27.50 PER HOUR

BARBACK

4.5 hours minimum charged. Required for groups of 40 or more and Premium Bar Service Packages

\$22.50 PER HOUR

SERVERS

Minimum 1 required/per 50 guests for receptions with stationary food. Minimum 2 required/per 50 guests for receptions with passed hor d'oeuvres. 4.5 hours minimum charged. Minimum hours allow for 1 hour for setup and 1 hour for cleanup

\$27.50 PER HOUR

CHEFS

Minimum 1 required for receptions. 2 hours minimum charged.

4 hours required for food preparation before and during the event

\$29.50 PER HOUR

PORTERS

2 hours minimum charged and required for chef assistance during preparation and clean up following the event

\$22.50 PER HOUR