

# ALLGAUER'S CATERING

## BAR/BAT MITZVAH PACKAGES

### YOUNG ADULT MENU

- Complimentary challah and one glass of red wine for the Hamotzi and Kiddush
- One chaperone for every 25 children, at \$45 per hour with a minimum of 5 hours, per chaperone, is required for all Bar/Bat Mitzvahs
- \$3.00 per person setup fee for Bar/Bat Mitzvah services. This fee includes chairs, the appropriate skirted tables and two podiums.

### UNLIMITED SODA BAR

Sodas Served By An Attendant Throughout The Event

### HORS D'OEUVRES

SERVED ON A BUFFET DURING RECEPTION

SELECT TWO

Mozzarella Sticks with Marinara Sauce  
Three pieces per person

Warm Soft Pretzels with Cheese Sauce  
One piece per person

Cocktail Beef Franks En Croûte with Mustard  
Three pieces per person

Vegetable Egg Rolls  
Three pieces per person

Vegetable Crudités with Creamy Ranch Dip

Tortilla Chips and Salsa

### PLATED APPETIZER

SELECT ONE

Fresh Fruit Cup

Potato Skins with Cheddar Cheese  
Two pieces per person

Caesar Salad

Garden Salad

### PLATED COMBINATION ENTREES

(CAN BE SERVED AS A BUFFET FOR AN ADDITIONAL \$2.00 PER PERSON)

SELECT UP TO TWO ENTRÉE ITEMS AND ONE STARCH )

Hamburger  
Ground Beef Lettuce Wrap  
Cheese Enchilada  
Chicken Wing "Dings"  
Cheese Fries  
Corn Dog

Chicken Tenders  
Italian Beef  
Fried Rice  
Mostaccioli  
Silver Dollar Sirloin Sandwich  
Beef Tacos  
Mac and Cheese

Sliced Cheese Pizza  
Mini Deep Dish Pizza  
French Fries  
BBQ Chicken Breast  
Sweet and Sour Chicken  
Cheese Lasagna

### DESSERT

#### ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with Strawberry, Chocolate and Caramel Sauces, Crushed Oreos, Reese's Peanut Butter Cups, M & M's, Whipped Cream, Toasted Peanuts, Cherries

**\$33.95 PER YOUNG ADULT FOR LUNCH OR DINNER**

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## **BAR/BAT MITZVAH ADULT HORS D'OEUVRES**

Select Three Pieces per Person for Lunch  
Select Five Pieces per Person for Dinner

### **COLD DISPLAY OR BUTLER PASSED**

Beef Tenderloin en Brioche  
Grilled Pepper Shrimp with Vodka Cocktail Sauce  
Curried Chicken Tartlets  
California Rolls with Pickled Ginger and Wasabi Horseradish  
Roma Tomato and Basil Bruschetta

### **HOT DISPLAY OR BUTLER PASSED**

Spanakopita  
Barbecued Meatballs  
Assortment Mini Quiche, Assortment of Mini Pizzas  
Chicken Saté with Peanut Dipping Sauce  
Teriyaki Beef Kabobs  
Reuben Spring Rolls with Thousand Island Dipping Sauce  
Artichoke and Boursin Beignets, Shredded Chicken Dim Sum  
Goat Cheese and Sun-Dried Tomato Triangles  
Chicken and Black Bean Cornucopias  
Artichoke Puttanesca Flatbreads  
Brie and Raspberry Phyllo Cups

## **ADD HORS D'OEUVRES TO YOUR BAR/BAT MITZVAH PACKAGE**

### **DISPLAY (MINIMUM 10)**

Vegetable Crudités, Ranch & Blue Cheese Dips	\$5.95 per person
Sliced Seasonal Fresh Fruit and Berries with Yogurt Dip	\$5.95 per person
Imported and Domestic Cheese Display with Breads & Crackers	\$6.95 per person
Chilled Shrimp over Ice with Cocktail Sauce and Horseradish	\$375.00 for 100 pieces
Crab Claws over Ice with Cocktail Sauce and Mustard Sauce	\$350.00 for 100 pieces

### **COLD DISPLAY OR BUTLER PASSED**

(MULTIPLES OF 25) (ANY OF THESE MAY SUBSTITUTE ONE OF THE INCLUDED HORS D' OEUVRES FOR \$1.00 ADDITIONAL PER PERSON OR BE PURCHASED SEPARATELY AT THE COST LISTED BELOW)

Avocado and King Crab Sprint Roll with Ponzu Sauce	\$3.00 per piece
Smoked Salmon Rosette on Rye, Dill Mousse	\$3.00 per piece
Thin Sliced N.Y. Sirloin, Herb Cheese, Asparagus and Arugula	\$3.00 per piece
Jumbo Shrimp Shooter with Vodka Cocktail Sauce	\$3.00 per piece

### **HOT DISPLAY OR BUTLER PASSED**

(MULTIPLES OF 25) (ANY OF THESE MAY SUBSTITUTE ONE OF THE INCLUDED HORS D' OEUVRES FOR \$1.00 ADDITIONAL PER PERSON OR BE PURCHASED SEPARATELY AT THE COST LISTED BELOW)

Duck Wellington	\$3.00 per piece
Beef Empanada with Guava Sauce	\$3.00 per piece
Coconut Shrimp with Mango Relish	\$3.00 per piece
King Crab Stuffed Mushroom Cap	\$3.00 per piece
Boneless Buffalo Wings Shooter with, Blue Cheese Dip	\$3.00 per piece
Maryland Crab Cake, Apple Ginger Slaw	\$2.50 per piece
Crab Rangoon with Sweet & Sour Sauce	\$2.75 per piece
Brie and Raspberry Profiterole	\$3.00 per piece

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# ALLGAUER'S CATERING

## BAR/BAT MITZVAH PACKAGES

*All Entrees include: Freshly Baked Dinner Rolls, Appetizer and Salad  
Main Entrée accompanied by Your Selection of Starch and Vegetable  
Allgauer's Black Forrest Custom Blend of Regular & Decaffeinated Coffee,  
Specialty Herbal Hot and Iced Teas*

### PLATED APPETIZER

#### COLD

Chilled Poached Atlantic Salmon Medallion  
Seafood Broth, Herb Tapenade  
Vegetable Crepe Parcel  
Roasted Vegetables and Fresh Herb Cheese  
Jumbo Shrimp Cocktail  
Homemade Cocktail Sauce, Micro Greens

#### HOT

Stuffed Tuxedo Lobster Ravioli  
Vodka Cream Sauce  
Fresh Spinach and Feta Cheese Turnover  
Mint Jelly Demi-Glace  
Pan Seared Maryland Crab Cakes  
Apple Ginger Slaw

### SALAD

*Classic Caesar Salad  
Homemade Dressing, Herbed Croutons and Shaved Parmesan Cheese  
Tossed Ala Minute  
Baby Spinach Salad  
Button Mushrooms, Shaved Red Onion, Fire Roasted Red Peppers paired with Düsseldorf Dressing  
Spring Greens Salad  
English Cucumbers, Red and Yellow Grape Tomatoes, Curled Carrots and Beets  
Choice of Two Dressings  
Flame Roasted Vegetable Salad  
Marinated Vegetables Diced Nestled atop Boston Bibb Lettuce with Balsamic Vinaigrette  
The Wedge  
Ice Berg, Crumbled Blue Cheese, Shaved Onion and Tomato*

### Upgraded Salads

**Additional \$2.50 per person**

*Allgauer's Riverfront Salad  
Spring Greens topped with Toasted Walnut, Blue Cheese and Sliced Pears  
Mediterranean Salad  
Peppery Arugula topped with Crumbled Feta, Kalamata Olives and Spanish Artichokes  
With a Sun-Dried Tomato Vinaigrette*

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# ALLGAUER'S CATERING

## **Lunch ENTRÉES**

### **Harvest Stuffed Chicken**

*Wild Rice, Cranberries & Asparagus  
Chardonnay Cream Sauce*  
**\$41.95 per person**

### **Sautéed Chicken Piccata**

*Fresh Chicken Breast Topped with a Lemon Caper Beurre Blanc*  
**\$41.95 per person**

### **Hazelnut Crusted Breast of Chicken**

*Lingonberry Demi-Glace*  
**\$44.95 per person**

### **Mediterranean Stuffed Chicken**

*Chicken Breast filled with Artichokes, Spinach and Feta Cheese, Sun-Dried Tomato Cream Sauce*  
**\$44.95 per person**

### **Grilled Atlantic Salmon**

*Herb Marinated and Paired with a Lemon Caper Sauce*  
**\$47.95 per person**

### **Roasted Salmon Americaine**

*Lobster Cream Sauce*  
**\$49.95 per person**

### **Crab en Crusted Tilapia**

*Lump Crab Meat topping and Creole Cream Sauce on a bed of Spinach*  
**\$47.95 per person**

### **Seared Chilean Sea Bass**

*Wild Sea Bass paired with a Honey and Ginger Emulsion*  
**\$52.95 per person**

### **Grilled Beef Tenderloin Filet**

*Red Wine Thyme Reduction atop a Forest Mushroom Ragout*  
**\$51.95 per person**

### **Peppercorn Roasted New York Sirloin**

*Tender New York Strip Loin and Served with Caramelized Spanish Onions and Cognac Sauce*  
**\$49.95 per person**

### **Roasted Prime Rib**

*Tender Prime Rib paired with a Warm Horseradish Cream Sauce and Fried Onions*  
**\$44.95 per person**

## **DUETS**

*Combine any two of the above entrees and create a personalized duet plate.  
Portion size is adjusted to accommodate proper service.*

**\$54.95 per person**

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# ALLGAUER'S CATERING

## **Dinner ENTRÉES**

### **Harvest Stuffed Chicken**

*Wild Rice, Cranberries & Asparagus  
Chardonnay Cream Sauce  
\$79.95 per person*

### **Sautéed Chicken Piccata**

*Fresh Chicken Breast Topped with a Lemon Caper Beurre Blanc  
\$79.95 per person*

### **Hazelnut Crusted Breast of Chicken**

*Lingonberry Demi-Glace  
\$82.95 per person*

### **Mediterranean Stuffed Chicken**

*Chicken Breast filled with Artichokes, Spinach and Feta Cheese, Sun-Dried Tomato Cream Sauce  
\$82.95 per person*

### **Grilled Atlantic Salmon**

*Herb Marinated and Paired with a Lemon Caper Sauce  
\$85.95 per person*

### **Roasted Salmon Americaine**

*Lobster Cream Sauce  
\$87.95 per person*

### **Crab en Crusted Tilapia**

*Lump Crab Meat topping and Creole Cream Sauce on a bed of Spinach  
\$85.95 per person*

### **Seared Chilean Sea Bass**

*Wild Sea Bass paired with a Honey and Ginger Emulsion  
\$89.95 per person*

### **Grilled Beef Tenderloin Filet**

*Red Wine Thyme Reduction atop a Forest Mushroom Ragout  
\$89.95 per person*

### **Peppercorn Roasted New York Sirloin**

*Tender New York Strip Loin and Served with Caramelized Spanish Onions and Cognac Sauce  
\$87.95 per person*

### **Roasted Prime Rib**

*Tender Prime Rib paired with a Warm Horseradish Cream Sauce and Fried Onions  
\$84.95 per person*

## **DUETS**

*Combine any two of the above entrees and create a personalized duet plate.  
Portion size is adjusted to accommodate proper service.*

**\$94.95 per person**

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# ALLGAUER'S CATERING

## INCLUDED SWEET TABLE SELECTIONS

*Four Pieces Per Adult*

*Includes: Fresh Fruit Display, Allgauer's Black Forrest Custom Blend of Regular & Decaffeinated Coffee and Specialty Herbal Hot Teas*

### CAKES AND TORTES

#### CHOOSE THREE FROM THE FOLLOWING

<i>Key Lime Pie</i>	<i>Black Forrest Cake</i>	<i>Fruit Mousse Cake</i>
<i>Flan</i>	<i>Irish Cream Chocolate Cake</i>	<i>Turtle Cheesecake</i>
<i>Strawberry Cheesecake</i>	<i>Fruit Tart</i>	<i>Blueberry Lemon Bread Pudding</i>
<i>Coconut Rum Cake</i>	<i>Carrot Cake</i>	<i>Double Chocolate Overload Cake</i>
	<i>Tiramisu</i>	

### MINI EUROPEAN PASTRIES

#### CHOOSE FOUR FROM THE FOLLOWING

<i>Key Lime Meringue Tarts</i>	<i>Crème Brulee (shot glass)</i>	<i>Miniature Cheesecakes</i>
<i>Miniature Eclairs</i>	<i>Cream Puffs</i>	<i>Swans</i>
<i>Petit Fours</i>	<i>Miniature Fruit Tarts</i>	<i>Assorted Mousse Shots (shot glass)</i>
<i>Sacher Tortes (flourless cake, raspberry preserves, ganache)</i>	<i>Vanilla Panna Cotta</i>	<ul style="list-style-type: none"><li><i>Pear Almond Tart</i></li><li><i>Lemon Bars</i></li></ul>
<i>7 Layer Bars</i>	<i>Napoleons</i>	<i>Miniature Cannoli</i>

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## SWEET TABLE ENHANCEMENTS

### CHOCOLATE DIPPED STRAWBERRIES

18" Tree 75 pieces \$150.00

12" Tree 55 pieces \$110.00

### RICE KRISPIE TREATS

\$21.95 per dozen (minimum one dozen)

\$28.00 per dozen Chocolate Dipped (Minimum one dozen)

### WALNUT FUDGE BROWNIES

\$32.00 per dozen

### MARBLED HALVAH

\$15.00 per pound

### ENGLISH TOFFEE

\$18.95 per pound

### HILTON JUMBO COOKIES

\$30.00 per dozen

### CHOCOLATE DIPPED OREOS

\$22.95 per dozen (minimum three dozen)

### CHOCOLATE DRIZZLED TAFFY APPLES

Plain or Peanut

\$45.95 per dozen (minimum three dozen)

### CHOCOLATE COVERED PRETZELS

Assortment of Dark and White Chocolate Covered Pretzels with Mini M&Ms, Sprinkles, Peanuts and Mini Chocolate Chips  
\$21.95 per dozen (minimum one dozen)

### CHOCOLATE COVERED MARSHMALLOWS

Assortment of Dark and White Chocolate Covered Marshmallows with Mini M&Ms, Sprinkles, Peanuts and Mini Chocolate Chips  
\$11.95 per dozen (minimum three dozen)

**WRITING** @ \$.10 per letter

**ICE SCULPTURES AVAILABLE** Starting at \$250

## SWEET STATIONS

### ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream with Strawberry, Chocolate and Caramel Sauces, Crushed Oreo's, Reese's Peanut Butter Cups, M&M's, Whipped Cream, Toasted Peanuts and Cherries  
\$2.50 per Person

### SAUTÉ STATION

Vanilla Ice Cream

Select One: Peaches and Cinnamon, Bananas Foster or Cherries Jubilee

\$5.95 per person (minimum 75 people)

\$100 Chef Fee up to two hours (one chef per 75 guests)

### DELUXE COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas, Cinnamon Sticks, Orange Rinds, Rock Candy Sticks, Chocolate Shavings, Whipped Cream  
\$4.50 per person

### CORDIALS

Bailey's Irish Cream, Frangelico, Kahlua, Chambord, Amaretto Di Saronno, Sambuca, Grand Marnier, Chocolate Liqueur  
\$6.75 per drink, \$100 Bartender Fee

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## BAR/BAT MITZVAH PACKAGES BANQUET BAR BRANDS

	<b>PREMIUM</b>	<b>LUXURY</b>
<b>VODKA</b>	<i>Sky</i>	<i>Absolute</i>
<b>BOURBON</b>	<i>Jack Daniels</i>	<i>Knob Creek</i>
<b>SCOTCH</b>	<i>Dewar's</i>	<i>Chivas Regal</i>
<b>GIN</b>	<i>Beefeater</i>	<i>Bombay Sapphire</i>
<b>RUM</b>	<i>Bacardi</i>	<i>Malibu</i>
<b>BLENDED WHISKEY</b>	<i>Canadian Club</i>	<i>Crown Royal</i>
<b>BRANDY</b>	<i>Christian Brothers</i>	<i>Christian Brothers</i>
<b>TEQUILA</b>	<i>Sauza Gold</i>	<i>1800</i>
<b>WINE</b>	<i>Sycamore Lane</i>	<i>Stone Cellars by Beringer</i>
<b>BEER</b>	<b>DOMESTIC</b> <b>SELECT TWO:</b> <i>Michelob</i> <i>Michelob Light</i> <i>Miller Lite</i> <i>MGD</i>	<b>DOMESTIC</b> <b>SELECT TWO:</b> <i>Michelob</i> <i>Michelob Light</i> <i>Miller Lite</i> <i>MGD</i>
	<b>IMPORTED &amp; SPECIALTY</b> <b>SELECT TWO:</b> <i>Heineken</i> <i>Goose Island</i> <i>Amstel Light</i> <i>Becks</i> <i>Corona</i> <i>Samuel Adams</i>	<b>IMPORTED &amp; SPECIALTY</b> <b>SELECT TWO:</b> <i>Heineken</i> <i>Goose Island</i> <i>Amstel Light</i> <i>Becks</i> <i>Corona</i> <i>Samuel Adams</i>

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## **ADDITIONAL INFORMATION**

### **PARKING ARRANGEMENTS**

*Complimentary parking for your guests  
Valet parking is available Friday and Saturday evenings at \$3.00 per automobile*

### **CEREMONIES**

*For all ceremonies performed at the hotel, there will  
be a \$3.00 per person set-up fee*

### **SWEET TABLES**

*A \$3.00 per person service fee will be assessed for parties wishing to provide their own sweet table*

### **LUXURY BEVERAGES**

*Upgraded bar available at \$4.00 per person for lunch and \$5.00 per person for dinner  
Additional hours of bar may be added to your package  
at \$2.00 per person for premium brand and \$4 per person per luxury brand, per hour*

### **COAT CHECK**

*Complimentary coat check is available Friday and Saturday evenings, Sunday afternoons*

### **SERVICE FEE AND TAX**

*Applicable service fees and taxes will be added  
to all food and beverage*

### **DEPOSIT AND PAYMENT PROCEDURES**

*An initial deposit of \$1,000.00 is required to book the space*

*Three (3) months prior to the event,  
a second deposit of 50% of the estimated balance is due*

*Four (4) business days prior to the event,  
the final payment and final guaranteed number of guests are due*

*All deposits are non-refundable*

**Allgauer's Hilton Chicago/Northbrook can fulfill your Kosher Catering needs**

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