



# TINLEY PARK

CONVENTION CENTER

18451 Convention Center Drive  
Tinley Park, IL 60477  
(708) 342-5485  
[www.tinleyparkconventioncenter.net](http://www.tinleyparkconventioncenter.net)

# Plated Breakfast

Breakfast Entrées Include  
Orange Juice • Cup of Fresh Fruit  
Freshly Brewed Coffee, Decaf & Hot Tea

## Full American Breakfast

Farm Fresh Scrambled Eggs • Breakfast Potatoes • Breakfast Pastries • Butter & Preserves  
Choice of Crisp Bacon or Grilled Sausage Links

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## French Connection

Cinnamon French Toast with Butter & Warm Syrup • Breakfast Potatoes  
Choice of Crisp Bacon or Grilled Sausage Links

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## Sunrise Sandwich

Eggs • Choice of Bacon or Sausage Patty • American Cheese on Choice of  
Grilled Croissant or English Muffin • Served with Breakfast Potatoes

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## Colossal Breakfast Burrito

Eggs • Bacon • Peppers • Onion • Mushrooms and Country Potatoes  
Stuffed in a King Size Tortilla • Served with Salsa and Sour Cream  
Breakfast Pastries • Butter & Preserves

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## Frittata

Oven Baked Cheese Frittata Garnished with a Roasted Tomato  
Served with Breakfast Potatoes • Breakfast Pastries • Butter & Preserves  
Choice of Crisp Bacon or Grilled Sausage Links

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# Breakfast Buffets

*Minimum – 25 People*

## Tinley Park Buffet

Fresh Seasonal Fruit Presentation  
Fresh Baked Muffins • Danish  
Butter • Fruit Preserves  
Cold Cereals with Chilled Milk  
Scrambled Eggs with Cheddar Cheese  
Breakfast Potatoes  
Crisp Bacon or Sausage Links  
Orange Juice  
Freshly Brewed Coffee • Decaf • Hot Tea

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## Sunrise Buffet

Fresh Seasonal Fruit Presentation  
Bagels • Fruit Preserves • Butter • Cream Cheese  
Cinnamon French Toast Served with Warm Syrup  
Home-Style Oatmeal With Roasted Autumn Fruits, Golden Raisins And Brown Sugar  
Scrambled Eggs with Cheddar Cheese  
Breakfast Potatoes • Crisp Bacon and Grilled Sausage Links  
Orange Juice  
Freshly Brewed Coffee • Decaf • Hot Tea

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## Brunch Menu

Fresh Fruit Salad  
Scrambled Eggs with Cheddar Cheese  
Bacon and Sausage Links  
Breakfast Potatoes  
Assorted Muffins, Danish with Butter And Fruit Preserves  
Belgian Waffles with Assorted Toppings  
Herb Baked Chicken  
Lemon Pepper Baked Cod  
Seasonal Vegetables  
Assorted Fruit and Pecan Bars  
Orange Juice  
Freshly Brewed Coffee • Decaf • Hot Tea

Omelet Station Available for Additional Charge



# Morning Breaks

*Minimum – 10 People*

## The Continental

Orange Juice • Fresh Baked Muffins • Danish • Butter  
Freshly Brewed Coffee • Decaf • Hot Tea

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## Executive Continental

Orange Juice • Fresh Sliced Fruit  
Fresh Baked Muffins • Danish • Fruit Preserves • Butter  
Freshly Brewed Coffee • Decaf • Hot Tea

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## Energy Break

Assorted Granola Bars • Cereal Bars • Energy Bars • Vitamin Water  
Freshly Brewed Coffee • Decaf • Hot Tea

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## Healthy Break

Assorted Whole Fruit • Assorted Low-Fat Flavored Yogurt  
Trail Mix • Vitamin Water • Green Tea

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# Afternoon Breaks

*Minimum – 10 People*

## **Chocolate – Chocolate**

Fudge Iced Brownies • Chocolate Covered Pretzels  
Chocolate Covered Peanuts • Cartons of White and Chocolate Milk  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Cookies & More Cookies**

Jumbo Fresh Baked Cookies:  
Chocolate Chip • Peanut Butter • Oatmeal Raisin  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Ice Cream Stand**

Vanilla and Chocolate Ice Cream  
Chocolate, Strawberry and Caramel Sauces  
Whipped Cream • Peanuts • Cherries • Crumbled Oreo Cookies • M&Ms  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Popcorn Break**

Buttered Popcorn • Caramel Corn • Cheese Popcorn  
Iced Tea • Lemonade

## A La Carte



Fresh Baked Large Muffins  
Fresh Baked Danish Pastries  
Sunrise Breakfast Sandwich  
Jumbo Fresh Baked Cookies  
Fudge Iced Brownies  
Assorted Flavored Bagels with Flavored Cream Cheese  
Yogurt  
Granola Bars  
Bag of Trail Mix  
Jumbo Hot Pretzel with Cheese Dip

Freshly Brewed Coffee or Decaf  
Brewed Tea (Hot or Iced)  
Fresh Lemonade  
Hot Chocolate  
Ice Cold Milk  
Bottled Spring Water  
Assorted Soft Drinks  
Cranberry, Apple & Orange Juice  
Vitamin Water

## Snacks By The Pound

Potato Chips and Onion Dip  
Pretzels  
Mixed Nuts  
Chips and Salsa  
Bar Snack Mix



# LUNCHEONS

*Includes: Mixed Green Salad with Choice of One Dressing, Freshly Baked Rolls & Butter  
Freshly Brewed Coffee, Decaf, Hot Tea & Iced Tea  
Choice of One Dessert*

## **Pork Loin**

With a Whole Grain Mustard Demi Glaze, Mashed Sweet Potatoes and Fresh Green Beans

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## **Grilled Salmon**

With Chardonnay Cream Sauce, Fresh Dill, Wild Rice and Seasonal Vegetables

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## **Chicken Marsala**

With a Marsala Demi Glaze, Mushrooms, Garlic Mashed Potatoes and Seasonal Vegetables

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## **Sirloin Of Beef**

With a Merlot Demi Glaze, White Cheddar Mashed Potatoes and Seasonal Vegetables

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## **Tri-Color Cheese Tortellini**

With our Homemade Marinara Sauce and Seasonal Vegetables

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## **Chicken Piccata**

With a Lemon Caper Mushroom Sauce, Roasted Red Potatoes and Fresh Green Beans

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## **Pan-Seared Tilapia**

With a Pesto Cream Sauce, Rice Pilaf and Seasonal Vegetables

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## **Lunch Dessert Selections**

Vanilla, Chocolate or Peppermint Ice Cream  
Apple or Cherry Pie  
New York Cheesecake with Raspberry Sauce  
White and Dark Chocolate Mousse Cup  
Strawberry Shortcake  
Chocolate or Carrot Cake

## LIGHTER SIDE

*Light Luncheons include the Following:  
Brownies & Cookies, Freshly Brewed Coffee, Decaf, Hot Tea & Iced Tea*

Soup of the Day - Add \$2.75 Per Person

### **Ciabatta Sandwich**

Shaved Prosciutto, Genoa Salami, Provolone Cheese and  
Roasted Red Pepper with Balsamic Mayonnaise, Tomato and  
Lettuce on Ciabatta Bread with Red Potato Salad

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### **Turkey Wrap**

Smoked Turkey Breast With Shredded Lettuce,  
Diced Tomato and Cheddar Cheese Tossed with  
Chipotle Mayonnaise in a Tomato Basil Tortilla  
Served with Pasta Salad

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### **Cobb Salad**

Iceberg and Romaine Lettuce with Diced Chicken, Chives, Tomatoes,  
Bleu Cheese, Chopped Egg, Crumbled Bacon and an Herb Vinaigrette  
Served with Rolls & Butter

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### **Grilled Chicken Caesar Salad**

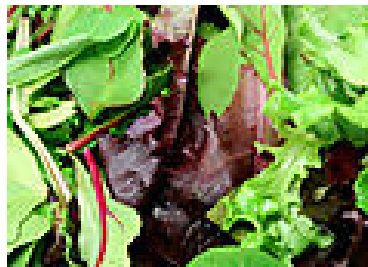
With Garlic Breadsticks

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### **Chicken Salad Croissant**

Served with Seasonal Sliced Fruit

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# LUNCHEON BUFFETS

Lunch Buffets Require A 25 Person Minimum Guarantee – 1 ½ Hours

## Deli Buffet

Soup Du Jour  
Pasta Salad • Potato Salad  
Sliced Ham • Turkey • Roast Beef  
Swiss • American • Cheddar Cheese  
Lettuce • Tomatoes • Pickles • Onions • Condiments  
Sliced Breads and Rolls  
Freshly Baked Cookies & Brownies  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

## Panini Buffet

Caprese Panini with Tomato Basil  
Pesto And Fresh Mozzarella Cheese  
Turkey Panini with  
Swiss Cheese and Avocado Mayonnaise  
Ham and Cheddar Panini with  
Red Onions and Dijon Mustard  
Chicken Caesar Wraps  
Assorted Cheesecake Squares • Éclairs  
Cream Puffs • Assorted Dessert Bars  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

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## Fiesta Buffet

Pico De Gallo with Tortilla Chips  
Chicken & Beef Fajitas with Grilled Peppers & Onions  
Beef Taco Meat • Refried Beans • Spanish Rice • Shredded Cheddar Cheese • Lettuce  
Diced Onions • Tomatoes • Guacamole • Sour Cream  
Hard Shell Tortillas • Soft Flour Tortillas  
Cinnamon Sugar Churros  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## Pizza & Pasta Buffet

Mixed Greens with Assorted Dressings  
Penne Pasta with Marinara Sauce  
Rigatoni Pasta with Alfredo Sauce  
Sausage, Cheese and Vegetarian Pizzas  
Homemade Garlic Bread  
Miniature Cannolis • Tiramisu  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

## Tour Of Italy

Minestrone Soup  
Tomato & Fresh Mozzarella  
Served with Balsamic Vinaigrette  
Classic Caesar Salad  
Chicken Parmesan  
Italian Sausage with Peppers & Onions  
Rigatoni Bolognese • Italian Vegetables  
Garlic Bread  
Miniature Cannolis • Tiramisu  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

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## Summer Barbecue Buffet

Choice Of  
Barbeque Pulled Pork Sandwiches or  
Barbecue Beef Brisket Sandwiches  
Mesquite Grilled Chicken  
Mixed Greens with Assorted Dressings  
Potato Salad • Cole Slaw • Garlic Mashed Potatoes  
Baked Beans • Corn  
Cornbread Muffins  
Apple and Cherry Pie  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

## All-American Buffet

Hamburgers • Hot Dogs  
Bratwurst with Grilled Onions  
Sliced Cheeses • Onions • Lettuce  
Pickles • Condiments  
Macaroni And Cheese  
Dilled Cucumber And Tomato Salad  
Corn • Potato Salad  
Warm Apple Crisp  
Chocolate Chip Cookies  
Freshly Brewed Coffee • Decaf  
Hot Tea • Iced Tea

## **Boxed Lunches**

*All Boxed Lunches include Condiments,  
Bag of Potato Chips, Fresh Seasonal Whole Fruit,  
Freshly Baked Cookie & Soft Drink*

### **Roasted Turkey & Swiss Cheese**

Served on a Croissant with Leaf Lettuce & Tomato

### **Roast Beef & Provolone Cheese**

Served on an Onion Roll with Leaf Lettuce & Tomato

### **Veggie Sandwich**

With Alfalfa Sprouts & Grilled Vegetables,  
Pepper Jack Cheese, Lettuce & Tomato on a French Baguette

### **Ham & Cheddar Cheese**

Served on a Pretzel Roll with Leaf Lettuce & Tomato

### **Chicken Caesar Wrap**



# Hot Hors D'oeuvres

*Minimum 25 Pieces*

Basil Grilled Shrimp Skewer  
Stuffed Artichoke Hearts with Marinara Sauce  
Beef Empanadas with Chipotle Aioli  
Mini Crab Cakes with Remoulade Sauce  
Chicken Pot Stickers with Soy Dipping Sauce  
Vegetable Spring Rolls with Soy Dipping Sauce  
Assorted Mini Quiche  
Mesquite Chicken Quesadillas with Avocado Aioli  
BBQ Meatballs  
Chicken Wings with Bleu Cheese or Ranch Sauce and Celery Sticks  
Mini Beef Wellington with a Merlot Demi Glaze

## Soup Shooters

Minimum 50 Shooters

Choice Of:

Potato Puree

Tomato Soup With Pesto

Wild Mushroom Bisque

Butternut Squash

*Served in a Cocktail Shooter Glass*



# Cold Hors D'oeuvres

Minimum 25 Pieces

Red and Yellow Tomato Gazpacho Shooters  
Shrimp Cocktail Shooters  
Half Strawberry with Mascarpone Cheese and Toasted Almond  
Antipasto Skewer with Balsamic Glaze  
Tomato Bruschetta  
Deviled Eggs  
Smoked Salmon on Cocktail Rye with Dill Cream  
Shrimp Tostada  
*(Grilled Shrimp on a Crisp Corn Tortilla with Guacamole and Fresh Salsa)*  
Prosciutto Wrapped Asparagus with Boursin Cheese and a Balsamic Glaze  
Tuna Tartare on a Wonton Wrap with Micro greens  
Assorted Sushi  
*(California Rolls, Smoked Salmon Rolls and Spicy Tuna Rolls with  
Pickled Ginger, Wasabi and Soy Dipping Sauce)*



# Appetizer Stations

*Minimum 25 Guests - Two Hour Maximum*

## Salsa Bar

With Salsa Fresca, Pico De Gallo, Guacamole, Hot Peppers,  
Tri Colored Tortilla Chips and Sour Cream

## Dips And Spreads

Spinach and Artichoke Dip, Bleu Cheese Spread and Lemon Garlic Hummus  
With Assorted Crackers And Pita Chips

## Bruschetta Station

Tomato Basil and Wild Mushroom & Bleu Cheese with Thyme,  
Served with Crostinis and Fresh Vegetable Crudités with Ranch Dip  
Fresh Fruit Tray

## Dim Sum Sampler

Pork Spring Rolls, Chicken Pot Stickers, Crab Rangoon, Soba Noodle Salad,  
Spicy Brown Mustard, Sweet and Sour Sauce, Plum Sauce and Soy Sauce



# Carving Stations

**Two Hour Maximum**

## Prime Rib of Beef with Natural Au Jus

Horseradish Cream Sauce and Silver Dollar Rolls  
Serves Approximately 40 Guests

## Beef Tenderloin

With a Merlot Demi Glaze and Silver Dollar Rolls  
Serves Approximately 25 Guests

## Inside Round Of Beef

With Beef Gravy and French Rolls  
Serves Approximately 75 Guests

## Turkey Breast

With Gravy, Mango Cranberry Chutney and Wheat Rolls  
Serves Approximately 40 Guests

## BBQ Pork Loin, Marinated And Roasted

With Bourbon Barbecue Sauce and Mini Ciabatta Rolls  
Serves Approximately 40 Guests

## Roasted Maple Glazed Virginia Ham

Multi Grain & Sourdough Rolls, Honey Mustard & Mayonnaise  
Serves Approximately 30 Guests



## Fresh Fruit Tray

## Fresh Vegetable Crudités' With Ranch Dip

## Domestic Cheese Board

With Assorted Crackers and Fruit Garnish

## Imported Cheese Board

With Fruit Garnish and Assorted Flatbread Crackers

# Reception Stations

*Minimum 25 Guests*

## Fajita Station

**Uniformed Chef to Prepare - Chef Fee - \$75.00 / 250 People**

Chicken Strips, Beef Strips, Peppers  
Onions & Tomatoes  
Refried Beans, Spanish Rice, Flour & Corn Tortillas,  
Guacamole, Pico De Gallo, Jalapenos, Sour Cream, Cilantro, Cheddar Cheese



## Gourmet Flatbread Pizza Station

Choose Three of the Following:

### Margherita Pizza

Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze  
Pear, Fig and Gorgonzola

### Wild Mushroom Pizza

Crimini, White and Portabella Mushrooms with Parmesan Cheese and Olive Oil

### Mediterranean Pizza

Kalamata Olives, Artichoke Hearts, Tomatoes, Eggplant,  
Feta Cheese, Marinara Sauce and Olive Oil

### Meat Lovers Pizza

Sausage, Ham, Pepperoni and Bacon



## Antipasto Station

Assorted Imported Meats and Cheeses,  
Grilled Marinated Vegetables and Olives



## Pasta Station

**Uniformed Chef to Prepare - Chef Fee - \$75.00 / 250 People**

Choose 2 Pastas:

Tri-Color Cheese Tortellini, Mushroom Ravioli, Rigatoni, Farfalle

Choose 2 Sauces:

Tomato Basil, Pesto Cream, Alfredo, Bolognese

Herb and Tomato Focaccia



## Smashed Potato Bar

Mashed Sweet Potatoes and Smashed Baby Red Potatoes  
With Candied Pecans, Brown Sugar, Mini Marshmallows, Chopped Bacon,  
Shredded Cheddar, Horseradish, Sour Cream and Chopped Scallions



## Chicago Style Station

Chicago-Style Hot Dogs  
Mustard, Relish, Sport Peppers, Diced Cucumber, Diced Tomato, Diced Onion and Celery Salt  
Italian Beef Sandwiches  
Deep Dish Pizza  
Cheese and Caramel Mixed Popcorn



# Plated Dinners

*Minimum 25 People*

*Plated Entrees Accompanied with Choice of Soup or Salad, Freshly Baked Rolls  
Coffee, Decaf and Tea Service  
Choice of Dessert*

## Preludes

### **Crab Cake With Jicama Slaw**

And Lemon Aioli

### **Heirloom Tomatoes**

With Fresh Mozzarella,  
Basil Oil and a Balsamic Vinaigrette

### **Lobster Avocado Cocktail**

Served in a Martini Glass  
With Tortilla Strips and Remoulade Sauce

### **Wild Mushroom Ravioli**

With a Roasted Red Pepper Cream Sauce

### **Sesame Seared Tuna**

With Pickled Ginger  
Wasabi and a Sesame Soy Drizzle



## Soups

Cream of Chicken & Wild Rice

Cream of Broccoli

Potato Puree with Fried Leeks

Wild Mushroom

Tomato Pesto

## Salads

### **Classic Caesar Salad**

### **Strawberry Salad**

Mixed Greens with Sliced Strawberries, Toasted Almonds, Goat Cheese and a Champagne Vinaigrette

### **Iceberg Wedge Salad**

With Diced Tomatoes, Crumbled Bacon, Diced Cucumbers and Ranch Dressing

### **Field Green Salad**

With Red And Yellow Teardrop Tomatoes, Bleu Cheese and a Basil Balsamic Dressing



## Desserts

### **Choose One**

Decadent Chocolate Cake  
New York Cheesecake with Berry Coulis  
World's Best Carrot Cake  
Bread Pudding with Crème Anglaise  
Key Lime Pie  
Apple Tart

Vanilla, Chocolate or Peppermint Ice Cream  
Apple or Cherry Pie  
New York Cheesecake with Raspberry Sauce  
White and Dark Chocolate Mousse Cup  
Strawberry Shortcake  
Chocolate or Carrot Cake

# Entrées

## Poultry

### Airline Chicken Breast

Marinated in Lemon, Garlic and Rosemary with a Wild Mushroom Demi Glaze, Dauphinoise Potatoes and Seasonal Vegetables

### Pan Seared Chicken Breast

Served with a Roasted Garlic Chicken Jus, Pesto Mashed Potatoes and Seasonal Vegetables

### Spinach And Artichoke Stuffed Chicken

Served with a Sundried Tomato Pesto Sauce, Roasted Yukon Gold Potatoes and Seasonal Vegetables

### Half Roasted Chicken

Served with a Wild Mushroom Sauce, Herb Dressing and Fresh Green Beans with Baby Carrots

### Chicken Marsala

With a Marsala Demi Glaze, Mushrooms, Garlic Mashed Potatoes and Seasonal Vegetables

## Pork

### Pork Loin

Served with a Whole Grain Mustard Demi-Glaze, Mashed Sweet Potatoes and Fresh Green Beans

## Beef

### Beef Short Ribs

With Pesto Mashed Potatoes and a Grilled Vegetable Medley

### Filet Mignon

Char Grilled and Topped with Merlot Demi-Glaze, Served with Mashed Yukon Gold Potatoes and Seasonal Vegetables

### N.Y. Strip Steak

Center Cut and Charred to Perfection with Garlic Mashed Potatoes and Seasonal Vegetables

### Prime Rib Of Beef

Served with Natural Jus, Horseradish Sauce, Twice Baked Potato and Vegetable Medley

## Seafood

### Pan-Seared Tilapia

With a Pesto Cream Sauce, Rice Pilaf and Seasonal Vegetables

### Pesto Grilled Salmon

Served with Wild Mushroom and Parmesan Risotto Cakes and Seasonal Vegetables

### Lake Superior Whitefish

With Lemon Butter Sauce, Mashed Yukon Gold Potatoes and Broccoli Crowns

## Combination

### Surf & Turf

Petite Filet Of Beef and Lobster Tail With Parmesan Mashed Potatoes and Broccolini

### Filet And Herb-Seared Chicken Breast

With Sautéed Mushrooms and a Madeira Demi Glaze Lemon Garlic Orzo Pasta and Seasonal Vegetables

### Lemon Garlic Chicken Breast And Shrimp De Jonghe

With Dauphinoise Potatoes and Seasonal Vegetables

### Filet And Salmon

Served with a Mushroom Demi Glaze, Chardonnay Cream Sauce Fresh Dill, Sun-Dried Tomato Parmesan Polenta and Seasonal Vegetables

# Dinner Stations

*Dinner Buffets Served After 2:00 P.M.  
Requires a 25 Person Minimum Guarantee – 2 Hours*

## **Fiesta Buffet**

Pico De Gallo with Tortilla Chips • Chicken & Beef Fajitas with Grilled Peppers & Onions  
Refried Beans • Spanish Rice • Shredded Cheddar Cheese  
Lettuce • Diced Onions • Tomatoes • Guacamole • Sour Cream  
Corn Hard Shell Tortillas • Soft Flour Tortillas  
Cinnamon Sugar Churros  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Pizza & Pasta Buffet**

Mixed Green Salad with Assorted Dressings  
Sausage, Cheese and Vegetarian Pizzas  
Homemade Garlic Bread  
Miniature Candies and Tiramisu  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Tour Of Italy**

Minestrone Soup • Tomato & Fresh Mozzarella Served with Balsamic Vinaigrette  
Classic Caesar Salad  
Chicken Parmesan • Italian Sausage with Peppers & Onions  
Rigatoni Bolognese • Italian Vegetables • Garlic Bread  
Miniature Cannolis and Tiramisu  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **Summer Barbecue Buffet**

Choice Of  
BBQ Pulled Pork Sandwiches or Barbecue Beef Brisket Sandwiches  
Mesquite Grilled Chicken  
Mixed Greens with Assorted Dressings • Potato Salad • Cole Slaw  
Garlic Mashed Potatoes • Baked Beans • Corn • Cornbread Muffins  
Apple and Cherry Pie  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

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## **All-American Buffet**

Hamburgers • Hot Dogs  
Bratwurst with Grilled Onions  
Sliced Cheeses • Onions • Lettuce • Pickles • Condiments  
Macaroni and Cheese  
Dilled Cucumber and Tomato Salad  
Corn • Potato Salad  
Warm Apple Crisp  
Chocolate Chip Cookies  
Freshly Brewed Coffee • Decaf • Hot Tea • Iced Tea

# Create Your Own Buffet

*Dinner Buffets Require a 35 Person Minimum Guarantee.  
Dinner Buffets Include Freshly Baked Rolls & Butter, Coffee & Tea Service*

## Salads & Starters

*Select Two*

Seasonal Mixed Greens with Carrot, Tomato, Cucumber & Herb Croutons and Two Dressings  
Romaine Salad Bowl with Reggiano  
Parmesan Cheese, Red Onion & Ripe Olive,  
Artichoke & Kalamata Olive Pasta Salad,  
Roasted New Potato Salad,  
Balsamic Marinated Tomatoes with Fresh Mozzarella Cheese  
Pasta Salad  
Dilled Cucumber and Tomato Salad  
Cole Slaw



Chicken Parmesan with Homemade Marinara  
Roasted Turkey Breast with Sage & Leek Stuffing  
Cheese Ravioli in an Asiago Cream Sauce  
Chicken Marsala  
Chicken Piccata  
Grilled Flank Steak with a Mushroom Demi Glaze  
Pork Loin with a Whole Grain Mustard Demi Glaze  
Salmon with a Chardonnay Cream Sauce and Fresh Dill  
Pesto Crusted Tilapia  
Tri-Color Cheese Tortellini with a Pesto Cream Sauce

## Accompaniments

*Select Two*

Rice Pilaf • Dauphinoise Potatoes • White Cheddar Mashed Potatoes  
Garlic Roasted Potatoes • Au Gratin Potatoes • Seasonal Vegetable  
Broccoli & Cauliflower • Creamed Spinach • Sautéed Green Beans • Corn • Glazed Carrots

## Dessert Assortment

*Select Two*

New York Cheesecake • Homemade Carrot Cake • Chocolate Cake  
Apple Pie • Bread Pudding • Seasonal Fruit Crisp



## Children's Menu

*Children 12 & Under*

### **Appetizer**

Fruit Cup

### **Entrées**

*(Choice Of One)*

Macaroni & Cheese & Carrot Sticks • Hot Dog *or* Turkey Dog with French Fries  
Chicken Fingers with French Fries • Cheeseburger with French Fries  
Turkey Sandwich with American Cheese

### **Dessert**

Ice Cream Sundae

### **Beverages**

Milk or Lemonade

ALL FOOD & BEVERAGE IS SUBJECT TO 19% SERVICE CHARGE AND APPLICABLE TAX. PRICES ARE SUBJECT TO CHANGE.

# Dessert Stations

*Includes Freshly Brewed Coffee, Decaf & Hot Tea*

## **Chocolate Fondue Fountain**

Warm Milk Chocolate Accompanied with Delectable Items for Dipping Including: Strawberries and Other Seasonal Fresh Fruit, Marshmallows, Cubed Pound Cake, Shortbread Cookies and Miniature Crème Puffs

## **Chocolate Lovers**

Iced Chocolate Brownies, Chocolate Covered Strawberries, Chocolate Dipped Pretzels, and Chocolate Dipped Biscotti

## **Sweet Tooth**

Petit Fours, Chocolate Éclairs, Cream Puffs, Lemon Bars

## **Ice Cream Sundae Bar**

Vanilla and Chocolate Ice Cream  
Chocolate, Strawberry and Caramel Sauces  
Whipped Cream • Peanuts • Cherries • Crumbled Oreo Cookies • M&Ms

## **Decadence**

Assorted Truffles, Flavored Cheesecake Squares, and Chocolate Mousse Cups

# CAKE & PUNCH

## SHEET CAKES

*Cake Selections:*

Yellow or Chocolate

*Icing Selections:*

Butter Cream or Whipped Cream Frosting

*Filling Selections:*

Strawberry, Banana Custard, Chocolate, Fudge, Raspberry or Mousse

Quarter Sheet Cake

Half Sheet Cake

Full Sheet Cake

8" Round

10" Round

## PUNCH SELECTIONS

### Alcoholic Punches

Champagne Mimosa Punch

### Non-Alcoholic Punches

Fresh Lemonade

## **SPIRITS**

*One Bartender Required For Every 150 People*

*Billed On Consumption*

House Brand Liquors  
Call Brand Liquors  
Premium Brand Liquors  
Two Liquor Drinks

## **HOUSE WINE**

*(Merlot, Cabernet, Chardonnay, White Zinfandel)*

## **BOTTLED BEER**

Domestic  
*Includes Miller Lite And MGD*  
Imported  
*Includes:*  
*Corona, Heineken, Amstel Lite*

## **NON-ALCOHOLIC BEVERAGES**

ITEM  
Soft Drinks  
Juices  
Bottled Water  
Non-Alcoholic Beer  
Non-Alcoholic Wines

### *Liquor Laws And Policies*

*All Persons Consuming Alcoholic Beverages In Any Area Of The Hotel Must Be 21 Years Of Age Or Over.*

*The Hotel Reserves The Right To Terminate Liquor Service At A Function If Minors Attending Intend To Consume Alcoholic Beverages. The Illinois State Liquor Commission Regulates The Sales & Service Of Alcoholic Beverages.*

*The Tinley Park Convention Center, As A Licensee, Is Responsible For The Administration Of These Regulations.*

*It Is Our Policy; Therefore, That Liquor Cannot Be Brought Into The Hotel From Outside Sources*

# BAR PACKAGES

*Prices Include Beer On Tap, House Wines, Soda, Juices & Mixers  
Dinner Wine & Champagne Additional  
Bartender Charges Are Applicable*

## **House Brand Bar Includes:**

Vodka, Gin, Whiskey, Bourbon, Rum, Tequila, Brandy, Irish Cream,  
Coffee Liquor, Peach Schnapps, Triple Sec

## **Call Brand Bar Includes:**

Seagram's 7, Seagram's VO, Smirnoff Vodka, Beekeepers Gin,  
J.B. Scotch, Jim Beam, Southern Comfort, Bacardi Rum, Jose Cuervo Tequila, Christian Bros Brandy,  
Amaretto, Apricot Brandy, Peach Schnapps, Triple Sec, Coffee Liquor

## **Premium Brand Bar Includes:**

Crown Royal, Absolute Vodka, Tanqueray, Dewar's Scotch,  
Captain Morgan Rum,  
Jack Daniels,  
*Plus All Call Brand Section*

## **A La Carte Beverage Items**

House Wine  
Wine Coolers  
Champagne Punch  
House Champagne  
Lemonade/Limeade  
Hot Spiced Apple Cider with Cinnamon Sticks

# **CATERING & BILLING ARRANGEMENTS**

If the room herein reserved cannot be made available to the guest, the Tinley Park Convention Center reserves the right to substitute a similar or comparable room for the function. Such substitutions shall be deemed as full performance.

No food or beverage is allowed to be brought into or taken out of the Tinley Park Convention Center by its patrons or guests.

WE REQUIRE A GUARANTEE SEVEN (7) DAYS PRIOR TO THE FUNCTION FOR THE NUMBER OF PEOPLE WHO WILL BE IN ATTENDANCE FOR ALL FOOD AND BEVERAGE FUNCTIONS.

MENU SELECTION IS DUE THREE (3) WEEKS PRIOR TO YOUR FUNCTION DATE. IF MENU IS NOT RECEIVED AT THAT TIME, OUR EXECUTIVE CHEF WILL SELECT YOUR MENU.

We will be prepared to serve 5% over the Guaranteed count. If the attendance falls below the Guaranteed number, the guest will be charged for the guaranteed amount. **IF WE HAVE NOT RECEIVED A GUARANTEE COUNT SEVEN (7) BUSINESS DAYS IN ADVANCE, THE NUMBER STATED ON THE ORIGINAL CONTRACT WILL BE OUR BINDING GUARANTEE.** All charges will be based on the guarantee number or the actual number served, whichever is greater.

All functions require an ADVANCE DEPOSIT unless prior credit has been established. If the guest cancels the function, the Tinley Park Convention Center shall retain the entire amount of the deposit. If the Tinley Park Convention Center is able to rebook the function room, the deposit (less an administrative charge equal to 10% of the deposit) shall be refunded to the guest.

A CANCELLATION NOTICE IS REQUIRED SEVEN (7) BUSINESS DAYS PRIOR TO ALL MEETING AND FOOD RELATED FUNCTIONS. IF THE CANCELLATION IS NOT MADE WITH THE SALES & CATERING OFFICE BY THAT TIME, IT WILL BE NECESSARY TO CHARGE THE FULL AMOUNT OF THE CONTRACTED PRICE.

If your group is tax-exempt, proper identification must be provided for our files upon reserving space. If proper identification is not received, taxes will be added to the final bill accordingly.

The Tinley Park Convention Center reserves the right to assess any group a service charge for extra ordinary labor and set up times, damages, excessive clean up and any other category above and beyond the normal range of a planned function.

A \$250.00 beverage minimum will be charged for each cash bar. If the liquor sales fall short of \$250.00, the client will be responsible for the difference. The \$250.00 minimum beverage charge will be waived if liquor sales exceed \$250.00. There will be a \$75.00 bartender fee for all bartenders used.

The Tinley Park Convention Center shall not be responsible for loss or damage to any personal property brought in or left on the Tinley Park Convention Center premises. Nothing may be attached to walls, floors or ceilings.

The Convention Center's Specialty Suites may **NOT** be reserved for Hospitality purposes. When Meeting Rooms or Guest Rooms are to be used for Hospitality purposes, all food and beverage items must be purchased from the Convention Center. Otherwise a Corkage and Service Fee will be charged.

A surcharge of 1% will be added to the balance of any Direct Bill Account which is not paid within 30 days. After 30 days, an additional 1% surcharge will be added for each additional 30 days the account shows an unpaid balance.

TINLEY PARK CONVENTION CENTER · 18451 Convention Center Drive · Tinley Park, IL · (708) 342-5485

ALL FOOD & BEVERAGE IS SUBJECT TO 19% SERVICE CHARGE AND APPLICABLE TAX. PRICES ARE SUBJECT TO CHANGE.