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events

that know no bounds

DAYTIME MENU



Push



Vintage51



The Venue



CONTINENTAL BREAKFAST

Based on 60 minutes of service | a minimum of 20 guests

The Continental Breakfast

\$11.00 per person

Assorted Chilled Juices
Assorted Danish Pastries and Freshly Baked Homemade Muffins
Butter, Margarine and Fruit Preserves
Horseshoe's Blend of Coffee, Decaffeinated Coffee and Premium Tea Selection

Add the following items to your Continental Breakfast:

Seasonal Sliced Fresh Fruit

\$3.00 per person

Assorted Bagels with Whipped Cream Cheeses
toasters provided | attendant for toaster at \$75

\$2.00 per person

Selection of Fruit Yogurt Parfaits

\$3.00 per person

Health Nut

\$17.00 per person

Assorted Chilled Juices
Seasonal Sliced and Whole Fruits
Low-Fat Fruit Yogurt Parfaits with Dried Fruits, Assorted Nuts and Granola
Freshly Baked Blueberry, Bran, Apple and Carrot Muffins
Butter, Margarine and Fruit Preserves
Horseshoe's Blend of Coffee, Decaffeinated Coffee and Premium Tea Selection
toasters provided | attendant for toaster at \$75



BREAKFAST BUFFETS

Based on 60 minutes of service | a minimum of 20 guests | Items prepared in the room at \$100 per chef

Lake Shore Breakfast Buffet

\$20.00 per person

- Assorted Chilled Juices
- Seasonal Sliced Fresh Fruits with Yogurt Dipping Sauce
- Fluffy Scrambled Eggs
- Hickory Smoked Bacon
- Country Sausage Links
- Breakfast Potatoes
- Assortment of Freshly Baked Pastries and Bagels, Butter, Margarine, Fruit Preserves and Cream Cheese
- Horseshoe's Blend of Coffee, Decaffeinated Coffee and Premium Tea Selection

Michigan Avenue Breakfast Buffet

\$24.00 per person

- Assorted Chilled Juices
- Seasonal Sliced Fresh Fruits
- Selection of Fruit Yogurt Parfaits
- Warm Oatmeal with Brown Sugar and Cinnamon
- Thick Cut French Toast with Warm Maple Syrup
- Fluffy Scrambled Eggs
- Hickory Smoked Bacon
- Country Sausage Links
- Lyonnais Potatoes
- Assortment of Freshly Baked Pastries and Bagels
- Butter, Margarine, Fruit Preserves and Cream Cheese
- Horseshoe's Blend of Coffee, Decaffeinated Coffee and Premium Tea Selection



BREAKFAST ENTRÉES

Price based on a minimum of 20 guests

Served with Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Tea Selection and Milk

Accompanied with Freshly Baked Breakfast Pastries and Miniature Muffins, served with Butter, Jam and Marmalade

American

Orange Juice, Fluffy Scrambled Eggs, Choice of Hickory Smoked Bacon or Country Sausage
Herbed Breakfast Potatoes, Grilled Parmesan Tomato

\$16.00 per person

The Griddle

Orange Juice, Cantaloupe with Fresh Seasonal Berries, Thick Cut French Toast with Powdered Sugar
and Warm Maple Syrup, Choice of Hickory Smoked Bacon or Country Sausage,
Herbed Breakfast Potatoes

\$16.00 per person

Filet and Eggs

Orange Juice, Cantaloupe with Fresh Seasonal Berries, Medallion of Filet Mignon with Bearnaise Sauce,
Fluffy Scrambled Eggs, Lyonnaise Potatoes, Grilled Parmesan Tomato

\$25.00 per person

Traditional Benedict

Orange Juice, Traditional Eggs Benedict, Herbed Breakfast Potatoes, Sautéed Asparagus

\$19.00 per person
150 person maximum

Quiche Lorraine

Orange Juice, Cantaloupe with Fresh Seasonal Berries, Quiche Lorraine or Broccoli,
Herbed Breakfast Potatoes, Grilled Parmesan Tomato

\$17.00 per person



BRUNCH

Based on a minimum of 30 guests

Chicago Gold Coast Brunch

\$28.00 per person

Assorted Chilled Juices
Seasonal Fresh Fruit and Berry Display
Freshly Baked Breakfast Pastries and Miniature Muffins
Butter, Jam and Marmalade
Fluffy Scrambled Eggs
Applewood Smoked Bacon
Link Sausage
Cheese Blintzes with Raspberry and Strawberry Toppings
Chicken Marsala
Herb Roasted Halibut
Cheese Tortellini with Pancetta, Sun-Dried Tomatoes & English Peas with Basil Cream Sauce
Lyonnais Potatoes
Sautéed Seasonal Vegetables
Specialty Bread Display
Chef's Selection of Assorted French Pastries, Cakes and Pies
Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Tea Selection and Milk



ENHANCE YOUR BREAKFAST OR BRUNCH BUFFET

Must be ordered in conjunction with Breakfast Buffet or Brunch. Chef fees | Carver fees may apply at \$100 per Chef

Breakfast Burrito Station **\$6.00 per person**

Scrambled Eggs, Warm Tortillas, Crumbled Bacon & Sausage, Salsa, Cheddar Cheese, Scallions and Sour Cream

Belgian Waffle Station **\$5.00 per person**

Served With Fresh Berries, Warm Maple Syrup and Whipped Cream

Omelet Station **\$6.00 per person**

Made to Order with the following Ingredients: Diced Onions, Mushrooms, Tomatoes, Peppers, Ham, Italian Sausage and Cheddar and Mozzarella Cheeses

Smoked Salmon Station **\$6.00 per person**

Applewood Smoked Norwegian Salmon, Traditional Chopped Garniture, Assorted Bagels and Traditional Cream Cheeses

Whole Poached Salmon Display | serves 50 **\$350.00 each**

CARVING STATIONS

Chef fee of \$100 applies | Serves 20-25 guests each

Crusted Pork Loin with Madeira Sauce **\$175.00**

Roasted Turkey Breast with Cranberry Salsa **\$125.00**

Honey Glazed Bone-in Ham with Pineapple Chutney and Whole Grain Mustard **\$175.00**

Whole Roasted Tenderloin of Beef with Mushroom Bordelaise Sauce **\$300.00**

Roast Prime Rib of Beef Au Jus with Horseradish Cream **\$225.00**



COFFEE BREAK ENHANCEMENTS - BEVERAGES

Coffee Service Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Tea Selections and Iced Tea	\$3.00 per person
International Coffee Station French Roast Coffee, Decaffeinated Colombian, and Jamaican Blue Mountain served with Chocolate Shavings, Whipped Cream, Cinnamon, Cane Sugar Sticks served with Vanilla and Amaretto Flavors	\$5.00 per person
Fresh Squeezed Orange Juice	\$60.00 per gallon
Dole Bottled Juices to Include: Orange, Apple and Cranberry	\$3.00 each
Assorted Pepsi Soft Drinks to Include: Pepsi-Cola, Diet Pepsi and Sierra Mist	\$2.50 each
Horseshoe Bottled Water	\$2.00 each
Lipton Bottled Tea Original, Green Tea, and Raspberry	\$3.75 each
Assorted Gatorade Bottles	\$3.50 each
Starbucks Frappuccino Bottles to Include: Mocha, Coffee and Vanilla	\$3.75 each
Individual Milk Chugs Whole, Skim or Chocolate	\$2.50 each



COFFEE BREAK ENHANCEMENTS - TREATS

Cinnamon Rolls	\$32.00 per dozen
Selection of Freshly Baked Muffins	\$30.00 per dozen
Assorted Freshly Baked Danish Pastries	\$30.00 per dozen
Assorted Bagels with Strawberry and Plain Cream Cheese (includes toaster)	\$24.00 per dozen
Assorted Individual Granola Bars and Nutri-Grain Bars	\$36.00 per dozen per type
Seasonal Whole Fruit	\$24.00 per dozen
Assorted Flavored Yogurts	\$36.00 per dozen
Yogurt, Fruit and Granola Parfait (minimum of 25)	\$3.00 each
Assorted Homemade Jumbo Cookies Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar	\$36.00 per dozen
Chocolate Fudge Brownies	\$36.00 per dozen
Rice Krispie Squares	\$30.00 per dozen
Assorted Ice Cream Bars	\$48.00 per dozen
Individual Bags of Kettle Chips	\$3.00 each
Individual Bags of Potato Chips, Pretzels and Popcorn	\$3.00 each
Warm Soft Pretzels with Mustard	\$48.00 per dozen
Fancy Mixed Nuts	\$45.00 per pound
Assorted Candy Bars	\$48.00 per dozen



THEMED REFRESHMENT BREAKS

Based on 60 minute service | minimum of 25 guests

Chocolate, Chocolate, Chocolate **\$10.00 per person**

Giant Chocolate Chip Cookies and Fudge Brownies
Chocolate Dipped Pretzels
Assorted Chocolate Bars
Freshly Brewed Regular and Decaffeinated Coffee
Assorted Soft Drinks and Bottled Water

Sundae Sundae **\$8.00 per person**

Vanilla and Chocolate Ice Cream
Toppings to Include: Chocolate Sauce, Caramel Sauce,
Rainbow Sprinkles, Butterscotch Chips, M&Ms, Crushed Oreo's,
Whipped Cream, Chopped Nuts and Cherries
Assorted Soft Drinks and Bottled Water

Rio Grand Break **\$8.00 per person**

Tri-Colored Tortilla Chips
Warm Nacho Cheese Sauce and Fresh Sliced Jalapeños
Salsa Verde and Salsa Fresca
Homemade Guacamole
Assorted Soft Drinks and Bottled Water
Carafes of Iced Tea and Lemonade

Box Office Break **\$8.00 per person**

Bags of Popcorn and Cracker Jack Boxes
Warm, Soft Jumbo Pretzels with Mustard
Individual bags of Skittles and M&Ms
Assorted Soft Drinks and Bottled Water
Popcorn may be made to order with
attendant of \$75 per attendant, per 150 guests
Popcorn machine at \$300 per machine

Midnight Snack **\$6.00 per person**

Assorted Freshly Baked Cookies
2%, Low Fat and Chocolate Milk Chugs

BOXED LUNCHES

Based on a minimum of 10 orders per sandwich type

Sandwiches **\$14.00 per person**

Based on a minimum of 10 orders per sandwich type

Oven-Roasted Turkey and Provolone on French Bread
Baked Ham and Swiss on a Pretzel Roll
Roast Beef and Cheddar on Ciabatta
Grilled Veggie Wrap in a Flour Tortilla
Grilled Chicken Caesar Wrap in a Spinach Tortilla
Tuna Wrap in a Tomato Tortilla

Sandwiches include:

Assorted Condiments
Bag of Potato Chips
Chef's Pasta Salad
Homemade Cookie
Assortment of Beverages (one per person)
Pepsi, Diet Pepsi, Sierra Mist and Horseshoe Bottled Water

Salads **\$16.00 per person**

Based on a minimum of 10 orders per salad type

Grilled Chicken Caesar with Classic Caesar Dressing
Southwestern Chicken with Creamy Chipotle Dressing

Salads include:

Salad Dressings
Bag of Potato Chips
Fresh Fruit Salad Cup
Homemade Cookie
Assortment of Beverages (one per person)
Pepsi, Diet Pepsi, Sierra Mist and Horseshoe Bottled Water



PLATED LUNCH STARTERS

Included in Entrée package price | please select one soup or one salad

Home Made Soups

- Tomato Basil Bisque with Garlic Croutons
- New England Clam Chowder
- Cream of Wild Mushroom with Aged Sherry
- Split Pea with Ham
- Chilled Yellow Tomato Gazpacho with Crème Fraîche
- Traditional Minestrone

Farm Fresh Salads

Classic Caesar

Romaine Lettuce, Parmesan Cheese, Garlic Croutons and Caesar Dressing

BLT Salad

Crisp Iceberg Lettuce Pocket Filled with Crispy Bacon, Chopped Tomatoes, Toasted Croutons and Ranch Dressing

Seasonal Harvest

Field Greens, Bleu Cheese, Fuji Apple, Candied Pecans, Grape Tomatoes and Balsamic Vinaigrette

Spinach with Hot Bacon

Baby Spinach with Hard Boiled Egg, Sliced Red Onion, Tomato Wedges and Hot Apple Smoked Bacon Dressing

Mediterranean

Imported Feta Cheese, Kalamata Olives, Sweet Red Onions, Fresh Oregano and Red Wine Vinaigrette

PLATED LUNCH DESSERTS

Included in Entree package price

Select One

- Horseshoe's Bread Pudding with Whiskey Sauce
- New York Style Cheesecake with Fresh Berries
- Tiered Chocolate Mousse Cake
- Classic Key Lime Pie with Whipped Cream
- Carrot Cake with Cream Cheese Frosting
- Tiramisu with Chocolate Sauce
- Mom's Apple or Cherry Pie
- Chocolate or Strawberry Mousse Parfait



PLATED LUNCH

Based on a minimum of 20 Guests

Poultry

Herb Roasted Chicken	\$23
Chicken Piccata	\$23
Chicken Marsala	\$23
Champagne Chicken	\$23
Chicken Florentine	\$23
Chicken Parmesan	\$23

Seafood

Grilled Salmon with Soy Ginger Glaze	\$25
Grilled Swordfish with Mango Relish	\$25
Lemon Garlic Shrimp over Fettuccine with White Wine Butter Sauce	\$25

Beef

London Broil with Mushroom Bordelaise	\$26
Filet Mignon with Cabernet Reduction	\$30
Prime Rib of Beef with Horseradish Cream	\$28

Pork

Roast Pork Loin with Madeira Sauce	\$24
Pork Scaloppini	\$24

Vegetarian

Mushroom Ravioli with Sherry Cream Sauce	\$23
Roasted Vegetable Cannelloni	\$23

Starch Selections

Included in Entrée Package Price | Please Select One

- Tomato Basil Risotto
- Wild Mushroom Risotto
- Horseradish Whipped Potatoes
- Garlic Whipped Potatoes
- Sweet Whipped Potatoes
- Aged Cheddar Au Gratin Potato Stack
- Roasted New Potatoes with Garlic Butter

Vegetable Selections

Included in Entrée Package Price | Please Select One

- Sauteed Green Beans
- Grilled Asparagus Spears with Tri-Colored Peppers
- Baby Root Carrots with Brown Sugar Butter
- Grilled Zucchini Squash and Carrots
- Creamed Corn



COLD LUNCH BUFFETS

Based on a minimum of 20 guests

Served with Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

The Deli

\$21.00 per person

- New Potato Salad with Creamy Dijon Dressing and Fresh Dill
- Roasted Vegetables & Orzo Salad with Extra Virgin Olive Oil and Fresh Herbs
- Country Southern Cole Slaw
- Sliced Honey Roasted Ham, Roast Beef and Smoked Turkey Breast
- Sliced Cheddar, Gruyere and Provolone Cheese
- Sliced Tomatoes, Sliced Bermuda Onions, Lettuce and Pickles
- Assorted Freshly Baked Breads, Rolls and Croissants
- Assorted Individual Bags of Chips
- Assorted Freshly Baked Jumbo Cookies and Chocolate Fudge Brownies

Salads, Salads, and More Salads

\$23.00 per person

- Penne Pasta Salad with Sun-Dried Tomatoes, Roasted Pine Nuts and Pesto
- Tropical Fruit Salad
- Caesar Salad with Toasted Croutons and Parmesan
- Homemade Tuna Salad
- Homemade Egg Salad
- Grilled Chicken Salad
- Roasted Vegetables and Avocado
- Assorted Freshly Baked Breads, Rolls and Croissants
- Assorted Individual Bags of Chips
- Assorted French Pastries



HOT LUNCH BUFFETS

Based on a minimum of 20 guests

Served with Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

All American

\$26.00 per person

Garden Mixed Green Salad

Spinach Salad with Red Onion Slivers, Sliced Strawberries, Walnuts and Raspberry Vinaigrette

Freshly Baked Breads and Rolls

Chicken Picatta

London Broil with Mushroom Bordelaise

Rotini with Primavera Vegetables and Alfredo Sauce

Whipped Potatoes

Broccoli, Cauliflower and Carrot Medley

Assorted Cakes and Pies

Little Italy

\$25.00 per person

Caesar Salad with Toasted Croutons and Parmesan

Farfalle Pasta Salad with Pesto, Zucchini and Sun-Dried Tomatoes

Chicken Vesuvio with Vesuvio Potatoes

Lemon Orange Roughy

Italian Sausage and Peppers

Rigatoni with Vodka Sauce

Garlic Green Beans

Assorted Breads and Garlic Breadsticks

Homemade Tiramisu

Cannoli



HOT LUNCH BUFFETS

Based on a minimum of 20 guests

Served with Horseshoe's Blend of Coffee, Decaffeinated Coffee, Premium Hot Tea and Iced Tea

South of the Border

\$25.00 per person

- Mixed Greens with Creamy Chipotle Dressing
- Roasted Corn and Black Bean Salad with Lime Cilantro Vinaigrette
- Tortilla Chips and Salsa
- Beef and Chicken Fajitas
- Warm Flour and Corn Tortillas
- Salsa, Guacamole, Shredded Cheddar, and Sour Cream
- Cheese Enchiladas with Tomatillo Salsa
- Refried Beans
- Spanish Rice
- Jalapeño and Plain Corn Muffins
- Chocolate Covered Bananas
- Cinnamon Churros

The 4th of July

\$26.00 per person

- Mixed Greens served with Ranch and Thousand Island Dressing
- Creamy Coleslaw
- Homemade Red Skin Potato Salad
- Wedges of Watermelon
- Grilled Hamburgers with Aged Cheddar and Monterey Jack Cheese
- All Beef Hot Dogs
- Marinated Grilled Chicken Breasts
- Lettuce, Sliced Beefsteak Tomatoes, Onions, Sweet Relish, Dijon Mustard and Mayonnaise
- Sliced Cheeses, Hot Dog and Hamburger Buns, and Appropriate Condiments
- Homestyle Baked Beans
- Corn on the Cob
- Homemade Apple and Cherry Pies
- Chocolate Fudge Brownies