

SOFITEL  
HOTELS & RESORTS

CHICAGO MAGNIFICENT MILE



## HOLIDAY MENU

Choose a package that fits your holiday party needs and tailor a dining experience crafted by award winning Executive Chef Greg Biggers. End the evening with an Uber home or an elevator up with room rates starting at \$150.



# PARIS

3 Hors d'Oeuvres | 1 Carving Station | 2 Hour Bar  
75 per person

## BAR ARRANGEMENTS

2 Hour Gold Bar Package and Specialty Holiday Cocktail

### HORS D'OEUVRES

- select 3 -

#### CAVIAR LATKE

sour cream, apple sauce

#### CHESTNUT PROVISIONS TART

gruyère, bacon, caramelized onion

#### CAESAR SALAD CANAPES

Belgium endives, Spanish anchovy

#### CHICKEN LIVER TOAST

red onion jam

#### BRAISED LAMB CROSTINI

mint jam, Boursin cheese

#### OYSTERS ROCKEFELLER

### CARVING STATION

- select 1 -

#### BEEF TENDERLOIN

horseradish cream, red wine jus, assorted rolls,  
shallot jam

#### PRIME RIB OF BEEF

horseradish cream, red wine jus, assorted rolls,  
shallot jam

#### ROAST TURKEY BREAST

cranberry compote, sage gravy, assorted rolls

#### ROASTED SALMON FILET

tapenade, red wine jus, cranberry compote

**\$10 Uber CREDIT INCLUDED PER GUEST**

# Toulouse Plated

3 Hors d'Oeuvres | 1 Appetizer | 1 Entrée | 1 Dessert | 2 Hour Bar  
105 per person

## BAR ARRANGEMENTS

2 Hour Gold Bar Package and Specialty Holiday Cocktail

### HORS D'OEUVRES

- select 3 -

#### CAVIAR LATKE

sour cream, apple sauce

#### CHESTNUT PROVISIONS TART

gruyère, bacon, caramelized onion

#### CAESAR SALAD CANAPES

Belgium endives, Spanish anchovy

#### CHICKEN LIVER TOAST

red onion jam

#### BRAISED LAMB CROSTINI

mint jam, Boursin cheese

#### OYSTERS ROCKEFELLER

### APPETIZERS

- select 1 -

#### ROASTED SQUASH SALAD

baby arugula, citrus vinaigrette,  
candied chestnuts

#### CRAB CROQUETTES

artichoke purée, shaved parmesan,  
green onions, white truffle oil

#### BUTTERNUT SQUASH SOUP

cranberries, walnuts, five spice cream

### ENTRÉES

- select 1 -

#### MAPLE MUSTARD CHICKEN BREAST

goat cheese potatoes, haricot verts,  
roasted chicken jus

#### SAGE CRUSTED SALMON

sweet potatoes, glazed parsnips,  
blood orange jus

#### BRAISED BEEF SHORT RIB

fennel-onion gratin, baby beets, broccolini,  
roasted garlic jus

### DESSERTS

- select 1 -

#### VANILLA CRÈME BRULEE

gingerbread shortbread, cranberry fluid gel

#### BÛCHE DE NOËL

hazelnut, cocoa nibs, chocolate ganache

#### BOURBON PECAN PIE

caramel, coffee cream, struesel

**\$10 Uber CREDIT INCLUDED PER GUEST**

To book your holiday party, contact Vanessa Kang at [Vanessa.Kang@Sofitel.com](mailto:Vanessa.Kang@Sofitel.com) or 312.324.4017.

All prices are per person unless otherwise noted and are subject to 24% service charge and current sales tax. Hotel room rates vary. For Uber, one code per event, one rider per guest and up to \$10 per ride. Subject to Uber Event's Terms and Conditions.

# Lyon Plated

3 Hors d'Oeuvres | 1 Appetizer | 1 Entrée | 1 Dessert | 4 Hour Bar | Wine Service With Dinner  
145 per person

## Nice Chef's Table

3 Hors d'Oeuvres | 2 Appetizers | 2 Entrées | 3 Sides | 1 Dessert | 4 Hour Bar | Wine Service With Dinner  
165 per person

### BAR ARRANGEMENTS

4 Hour Gold Bar Package and Specialty Holiday Cocktail

#### HORS D'OEUVRES

**CAVIAR LATKE**  
sour cream and apple sauce

**CHESTNUT PROVISIONS TART**  
gruyère, bacon, caramelized onion

**CAESAR SALAD CANAPES**  
Belgium endives and Spanish anchovy

**CHICKEN LIVER TOAST**  
red onion jam

**BRAISED LAMB CROSTINI**  
mint jam and Boursin cheese

**OYSTERS ROCKEFELLER**

#### APPETIZERS

**BUTTERNUT SQUASH SOUP**  
cranberries, walnuts, five spice cream

**ROASTED SQUASH SALAD**  
baby arugula, citrus vinaigrette,  
candied chestnuts

**BABY SPINACH SALAD**  
roasted pumpkin vinaigrette, goat cheese,  
cranberries

**CRAB CROQUETTES**  
artichoke purée, shaved parmesan,  
green onions, white truffle oil

**FALL VEGETABLE TART**  
cranberry gastrique, goat cheese

**BLACK TRUFFLE RISOTTO**  
winter vegetables, parmesan, sage

#### ENTRÉES

**TURKEY BREAST**  
brioche stuffing, brussels sprouts, chorizo jus

**BERKSHIRE HAM**  
pommes purée, winter vegetables,  
whiskey date jus

**MAPLE MUSTARD CHICKEN BREAST**  
goat cheese potatoes, haricot verts,  
roasted chicken jus

**BRAISED BEEF SHORT RIB**  
fennel-onion gratin, baby beets, broccolini,  
roasted garlic jus

**SAGE CRUSTED SALMON**  
sweet potatoes, glazed parsnips,  
blood orange jus

**SEARED WHITEFISH**  
roasted shallot purée, baby carrots, baby beet

**ROASTED FILET MIGNON**  
cauliflower, baby carrots, broccolini,  
golden rasin jam

**PUMPKIN GNOCCHI**  
chestnuts, parmesan cheese, brown butter

#### DESSERTS

**VANILLA CRÈME BRÛLÉE**  
gingerbread shortbread, cranberry fluid gel

**BÛCHE DE NOËL**  
hazelnut, cocoa nibs, chocolate ganache

**BOURBON PECAN PIE**  
caramel, coffee cream, struesel

#### SIDES

**MAPLE WHIPPED SWEET POTATOES**

**WHITE TRUFFLE POMME PURÉE**

**ROASTED ROOT VEGETABLES**

**CHESTNUT STUFFING**

**HONEY ROASTED BRUSSELS SPROUTS**

**ROASTED GREEN BEANS**  
cranberry and almonds

**\$10 Uber CREDIT INCLUDED PER GUEST**

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