
Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE THORNBURY

Three Course Plated Meal

\$44 per guest

First Course

salad of organic arugula, romaine, quinoa, roasted butternut squash, pears, feta,
white goddess dressing & balsamic glaze

&

bravacado crostini – fresh mozzarella, heirloom tomatoes, pickled red onion, avocado,
white goddess dressing, black salt

Second Course

[HOST TO SELECT THREE OPTIONS TO OFFER TO GUESTS. IN ADVANCE](#)

Each guest to pre-select entrée – selections to be given to event planner one week before event

Wild Whitefish (GF)

charred lemon, Kalamata olives, tomato,
cucumber, red onion, rice, light lemon wine sauce

Pot Roast

slow cooked grass fed pot roast, squashed mashed
potatoes with mushrooms, honey bourbon carrots

The Blackbird (GF)

blackened chicken breast, spaghetti squash,
zucchini, potatoes, roasted red peppers, sundried
tomatoe mushroom cream sauce

Vegan "Chick'n" Breast (VG) (GF)

blackened Praeger's vegan "Chicken" breast,
spaghetti squash, zucchini, potatoes,
sundried tomato pesto

Smoque Mac & Cheese

12 hour smoked grass-fed brisket, jalapenos, four cheese
sauce, strawberry BBQ sauce, cavatappi pasta

Harvest Room Puma

cooked medium – please advise your guests
grass fed burger, aged cheddar, chipotle mayo,
applewood smoked uncured bacon, crispy onions,
brioche bun, hand cut fries

Third Course

Carmelita

chocolaty oats, salted caramel, whipped cream
substitute assorted house made mini sweets + 3

Dinner menu is available for parties seated after 4 pm

Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill

Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

THE HAMPTON

Three Course Plated Meal

\$48.50 per guest

First Course

salad of organic arugula, romaine, quinoa, roasted butternut squash, pears, feta,
white goddess dressing & balsamic glaze
&

bravacado crostini – fresh mozzarella, heirloom tomatoes, pickled red onion, avocado,
white goddess dressing, black salt

Second Course

[HOST TO SELECT THREE OPTIONS TO OFFER TO GUESTS IN ADVANCE](#)

Each guest to pre-select entrée – selections to be given to event planner one week before event

Bistro Filet +\$2 (GF)

cooked medium – please advise your guests
grass fed filet, double baked squashed mashed
potatoes with sherried onions, honey bourbon
carrots, red wine jus

Wild Mushroom Truffled Mushroom Pappardelle (V)

creamy wild mushroom sauce, pappardelle pasta,
oyster mushrooms, truffle oil

BBQ Glazed Chicken Thighs (GF)

strawberry BBQ glazed chicken thighs,
squashed mashed potatoes, broccoli

Short Ribs (GF)

creamy manchego polenta, mustard greens, kimchi

Pan Roasted Salmon (GF)

Faroe Island salmon, bourbon honey carrots, truffled
forbidden rice, Dijon cream

Verano Pasta

wild caught gulf shrimp, Mediterranean olives,
tomatoes, feta, linguine, lemon balm pesto

Ring of Fire (VG) (GF)

Praeger's vegan "Chicken" breast, organic soba
noodles, spicy Chicago Fire 18 sauce, superslaw

Third Course

Carmelita

vanilla infused layers of oats, chocolate & salted caramel, whipped cream
substitute assorted house made mini sweets + 3

Dinner menu is available for parties seated after 4 pm
Price includes coffee, iced tea, & fountain drinks. Tax and 22% service charge will be added to each bill