
Palos Heights Harvest Room

Side Room Private Dining Luncheon Menu

THE THORNBURY

Three Course Plated Meal

\$36 per guest

First Course

CHOOSE ONE

hummus, celery & carrots, grilled pita **OR** daily homemade soup

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

The Greek * (V, GF)

mixed greens, green & red peppers, Greek olives,
sweetie drop peppers, cucumbers, red onion, feta,
fresh dill & mint, Greek dressing
**grilled chicken optional*
(VG) – no cheese, vegan “chicken”,
white goddess dressing

Chicken Norris

buttermilk battered fried chicken breast, cilantro
aioli, cilantro ranch, havarti cheese, jalapeños,
crispy fried onions, brioche bun, hand cut fries

Whitefish Sandwich

beer battered great lakes whitefish, superslaw,
HR special sauce, brioche bun, hand cut fries

Crab Cake

house made crab cake, Seoul spiced aioli,
petite arugula salad

Solstice Salad * (V, GF)

organic arugula, romaine, quinoa, roasted butternut
squash, pears, feta, balsamic glaze,
white goddess dressing
**grilled chicken optional*,
(VG) – no cheese, vegan “chicken”

Harvest Room Puma

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

Third Course

Carmelita

bar of vanilla infused layers of oats, chocolate & salted caramel, whipped cream
substitute assorted mini sweets + 2

ask about alternatives / upgrades

Luncheon menu is available for parties seated before 3pm

Customize this menu with organic options, additional sides, & sweets.

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 Luncheon Menu

THE HAMPTON

Three Course Plated Meal

\$43.00 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

Shrimp Caprese

asparagus, riced cauliflower, roasted red peppers,
fresh mozzarella, roasted cherry tomatoes,
wild caught shrimp, sundried tomato pesto

Wild Whitefish (GF)

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

Vegan "Chick'n" Breast

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

The Strip

NY strip steak, grass fed & sliced, arugula,
sauteed mushrooms, balsamic onions,
garlic aioli, smoked gouda, lemon balm pesto,
potato sammy bun, hand cut fries

Seasonal Vegetable Pasta (V)

seasonal vegetables, pasta
grana cheese, light lemon wine butter sauce

Chicken Breast & Vegetables (GF)

antibiotic free roasted chicken breast with seasonal
roasted vegetables, light lemon wine butter sauce

Third Course

Carmelita

bas of vanilla infused layers of oats, chocolate & salted caramel, whipped cream
substitute assorted mini sweets + 2

ask about dessert alternatives / upgrades

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