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# Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

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## THE THORNBURY

*Three Course Plated Meal*

\$49 per guest

### First Course

salad of organic arugula, romaine, quinoa, apples & strawberries, feta,  
white goddess dressing & balsamic glaze **and**  
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

#### **The Blackbird (gf)**

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

#### **Short Rib Ragout (gf)**

grass fed boneless short ribs, sundried tomatoes,  
creamy goat cheese, pappardelle,  
oyster mushrooms

#### **Wild Whitefish (gf)**

charred lemon, roasted seasonal vegetables,  
light lemon wine sauce

#### **Chicken Caper Picatta**

antibiotic free chicken breast, lemon caper sauce,  
bucatini  
*can be made gluten-free +\$2*

#### **Wild Mushroom Truffled Pappardelle (v)**

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

#### **Vegan "Chick'n" Breast (vg) (gf)**

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

### Third Course

#### **Carmelita**

bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream  
*substitute seasonal cheesecake or raspberry tiramisu +\$4*

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

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# Palos Heights Harvest Room

Side Room Private Dining Dinner Menu

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## THE HAMPTON

*Three Course Plated Meal*

\$55.75 per guest

### First Course

salad of organic arugula, romaine, quinoa, apples & strawberries, feta,  
white goddess dressing & balsamic glaze **and**  
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

#### **Miller's Farm Half Chicken (gf)**

citrus blood orange glaze, couscous,  
truffled red potatoes

#### **Pan Roasted Salmon (gf)**

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

#### **Pot Roast (gf)**

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

#### **Summer Scallop Risotto (gf)**

three sea scallops,  
lemon butter risotto, basil-arugula-pine nut pesto

#### **Vegan "Chick'n" Breast (vg) (gf)**

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

#### **Great Lakes Whitefish (gf)**

lemon butter caper cream, spaghetti squash,  
charred asparagus, organic spinach,  
oyster mushrooms, chili oil

#### **Strip Steak Bear (gf) (+\$2)**

**cooked medium ~please advise your guests**

12oz NY strip, candied roasted beets,  
roasted red potatoes,  
grilled asparagus, goat cheese,  
oyster mushrooms

### Third Course

#### **Carmelita**

bars of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream  
*substitute seasonal cheesecake or raspberry tiramisu +\$4*

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