

Palos Heights Harvest Room

Side Room Private Dining Luncheon Menu

The Thornbury

Three Course Plated Meal

\$47 per guest

First Course

Choose One in advance for all guests

hummus, sliced carrots, celery and bell peppers, 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

Zen Tacos (v)(vg)

blackened zucchini & butternut squash, red peppers, potatoes, roasted corn,
vegan guajillo horseradish cream, corn tortillas, sweet potato fries

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, apples & strawberries, 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, dark chocolate & salted caramel, whipped cream
substitute **Seasonal Specialty Dessert** +\$8

Luncheon menu is available for parties seated before 3:30 pm

Price includes coffee, iced tea, & fountain drinks. Tax and gratuity will be added to each bill

Palos Heights Harvest Room

Side Room Private Dining Luncheon Menu

The Hampton

Three Course Plated Meal

\$54 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 Strip Sandwich

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

Wild Mushroom Truffled Pappardelle

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

Wild Whitefish (gf)

charred lemon, roasted seasonal vegetables, light lemon wine sauce

Chicken Breast & Vegetables (gf)

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

Seasonal Vegetable Pasta (v)

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

Vegan “Chick’n” Breast (vg) (gf)

blackened Praeger’s vegan “Chicken” breast, spaghetti squash, zucchini, potatoes, sundried tomato pesto

Third Course

Carmelita

bar of vanilla infused layers of oats, dark chocolate & salted caramel, whipped cream
substitute **Seasonal Specialty Dessert** +\$8

Luncheon menu is available for parties seated before 3:30 pm

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