

THE PENINSULA

CHICAGO

MOTHER'S DAY BRUNCH 2014

May 11, 2014

THE LOBBY

AMUSE BOUCHE

Green Peas Soup
Preserved lemon

BREAKFAST

Belgium Waffles, *Strawberry Compote*, *fresh whipped cream*
Chicken & Dried Cherry Sausage
Breakfast Pork Sausage
Applewood Smoked Bacon
Roasted Potatoes
Egg Benedict, *Truffle Hollandaise*
Apple pancake, *caramel*

OMELET STATION

(First Seating – Then request from kitchen)

Smoked Salmon, Nueski Bacon Lardons, Rock Shrimp, Chorizo Sausage
Gunthrop Farm Ham, Heirloom Tomato, Bell Pepper, Sautéed Spinach
Mushrooms, Choice of Fresh Herb, Onion, Gruyere Cheese, Aged Cheddar, Mozzarella Cheese

SAVORY STATION (STARTING 2ND SEATING)

Fish & Chip
Spicy Slaw

SUSHI & SASHIMI

HAND ROLL TO ORDER

Sushi Chef Special Rolls

Spicy Tuna Roll, California Roll, Vegetable Roll
Hamachi sashimi Tuna sashimi Salmon Sashimi
Tuna Nigiri Salmon Nigiri Shrimp Nigiri Uni Nigiri
Wasabi Pickled ginger Soy sauce

Seafood salad
octopus, shrimp, chili, yuzu seaweed, sesame

Mushroom Soup
mushroom broth, mushroom shaving, spring Onion

THE LOBBY ACTION STATION

Prepared to order

Braised Rabbit & Carrot

CHILDREN

Mini Burgers
Chicken Fingers

THE PENINSULA

C H I C A G O

Grilled Cheese Sandwiches

Macaroni & Cheese

Sweet Potatoes fries

BBQ Sauce Ranch Dressing Honey Mustard Sauce

SHANGHAI TERRACE

dim sum

beef pot sticker, vegetable dumpling, shrimp dumpling

peking duck

cucumber, scallion, lotus bun

shanghai fried noodle

vegetables, tofu, premium lime soy

short ribs

braised, onion cake, black pepper sauce

PIERROT GOURMET

Pan Seared Bay Scallops and Salmon

Grilled watermelon and fennel salad

THE PENINSULA

CHICAGO

GARDE MANGER

Fresh Fruit Station (Herbs and Flowers)

Carved fruit displays

Marinated Berries w/ Mint Whipped Cream

Parfait Bar

Granola, Assorted Berry Puree, Assorted Berries

Citrus Muesli

Toasted Almonds, Golden Raisins, Brioche Crouton

Assorted Slice Fruits

Compressed Watermelon

Compressed Pineapple

Compressed Cantaloupe

Compressed Honeydew

Assorted Whole Fruit Display

Grand Seafood

Tiger Prawns

Cocktail Sauce

Jonah Crab Claws

Lemon Wedges, Honey Mustard

Crawfish cooked to order

OYSTER BAR

Blue Points- Long Island

Katama Bay- Martha's Vineyard

Wianno- Cape Cod

Cockenoe- Connecticut

Fanny Bay- Pacific

Assorted Condiments

Artisan Cheeses

Cinco Lanzas Cheese- Spain

Cheese Bridge Water w/ pepper- Michigan

Piave Vecchio Cheese- Italy

Delice Bourgogne Coupe- France

Heublumen- Switzerland

Accompaniments

English Stilton w/ Pear Compote

Homemade Charcuterie

Country Pork Terrine

Pate en Croute

Foie Gras Tourchon

Nicoise Olives

Kalamata Olives

THE PENINSULA

C H I C A G O

Marinated Olives
Orange Marmalade
Fig Jam

Cured Meats

Salametto Picante
Salame Gentile
Duck Prosciutto
Speck
Mortadella
Breads, crackers
Dijon Mustard, Grain Mustard, Spicy Mustard

House Cured Salmon w/ Swedish Sauce

Cold Salad

Traditional Caesar Salad

Parmesan Cheese Croutons Anchovies
Cesar Dressing

Organic Greens

Cucumber, Tomatoes, Shredded Carrots
Sunflower Seeds
Ranch Dressing, Herb Dressing, Balsamic Vinaigrette

Beet Salad

Assorted Baby Beets, Watercress, Oranges, Raspberry Vinaigrette

Pork & Beans

Smoked Pork Belly, Grilled Green Beans, Rosemary, Apple Cider Vinaigrette

Roasted Carrot Salad

Mushrooms, Parmesan cheese, Parsley, Red Wine Vinaigrette

Smoked Couscous Salad

Asparagus, Peas, Sundried tomatoes, Pecorino Romano, Tarragon Vinaigrette

Grilled Chicken

Spinach, Pickled Onions, Peppers, Tarragon Vinaigrette

Appetizers

Seared Scallops

Spinach, Candied Ginger, Bacon Dressing

Tuna Tartar

Peas, Tobiko, Tempura Crunch

Lobster Sausage

Tomato foam, Orange Puree, Caviar

Chilled Rhubarb Soup

Fresh berries, Crème fraiche

THE PENINSULA

C H I C A G O

Verrines

Beet & Cheese

Red Beet Custard, Goat cheese, Yellow Beet

Peruvian Seafood Ceviche

Calamari, Bay Shrimp, Roasted corn, Sweet Potatoes

Tomato Burrata

Vine Ripe Tomatoes, Burrata, Basil Gelee

Multigrain Salad

Bulgar Wheat, Quinoa, Barley, Seasonal Vegetables, Balsamic Vinaigrette

CHILDREN

Ham & Cheese Sandwiches

PB & J Sandwiches

Vegetable crudite

THE PENINSULA

C H I C A G O

BANQUETS

CARVING

Slow Cooked Duck Breast
Orange Reduction

Smoked Pork Rack
Bacon, Whole Grain Mustard

Sun Dried Tomato and Herb Stuffed Lamb Leg
Jus

Grilled Mahi Mahi Loin
Sweet Onion and Pineapple

Butter Roasted Beef Tenderloin- *Lavender Crusted*
Beef Jus

VEGETABLES

Artichoke Barigoule, Orange, Thumbelina
Swiss Chard, Maitake, Raisin, pine nut,
Snap Peas, Snow Peas, Pea Sprouts, Horseradish, Lemon, Green Garlic Panna Cotta
Romanesco, Cauliflower, Brocollini, Pineapple, Hazelnut
White and Green Asparagus, Sunchoke, Walnut Pesto
Beets, Beet Hummus, Fava bean, Fava Bean Hummus, Caramelized Fennel, arugula

STARCHES

Duck Fat Confit Tri Color Potatoes
Whipped Potatoes
Potato MilleFeuille, Parmesan Veloute

CHILDREN

Ham & Cheese Sandwiches
PB & J Sandwiches
Vegetable crudite
Mini Burgers
Chicken Fingers
Grilled Cheese Sandwiches
Macaroni & Cheese
BBQ Sauce Ranch Dressing Honey Mustard Sauce
Brownies
Rice Krispy Pops
Cupcakes
Assorted cookies
Jello

THE PENINSULA

C H I C A G O

PASTRY

BAKERY-BREAKFAST

Croissants, Chocolate Croissants, Almond Croissants
Apricot Danish, Cheese Danish, Apple Danish
Lemon Pound Cake, Banana Bread, Assorted Muffins
Mini bagels

Hot Cross Buns

Braided Easter Eggs Bread

MACARON:

Raspberry Lemon Macaron
Strawberry Mascarpone Macaron
Pistachio Macaron
Cassis Macaron

VERRINE:

Tropical Fruits Verrine
Raspberry Lychee Verrine
Strawberry Basil Verrine
Espresso Verrine
Berry Cheesecake Verrine
Tiramisu Cup
Creme Fraiche Strawberry Verrine

PETIT GATEAU:

Chocolate Hazelnut Crunch Domes
White Chocolate Raspberry Domes
Raspberry Pistachio Domes
Orange Parfait Domes
Passion Fruit Coconut Domes
Cassis Mascarpone Domes

CHOUX:

Hazelnut St. Honore
Vanilla Rose Eclairs
Raspberry Eclairs
Chocolate Eclairs
Caramel Cream Puffs

TARTS:

Strawberry Rhubarb Tart
Raspberry Lychee Rose Tart
Lemon Meringue Tart
Chocolate passion fruit Tart

THE PENINSULA

C H I C A G O

CUP CAKES STATION

Cakes:

Vanilla, Chocolate, Lemon, Red velvet, Banana

Frostings:

Vanilla Butter cream, Chocolate Ganache, Cream Cheese, Lemon mousseline

Toppings:

Chocolate shavings, Sprinkles, Chocolate Pearls

Candy Shop:

Assorted Chocolate 10 Kinds

White Chocolate Bark

Toffee Bark

Salted Caramels

Chocolate Caramels

Chocolate Covered Hazelnuts

White Chocolate Covered Pecan

Milk Chocolate Covered Almonds

Mango Pate de Fruit

Raspberry Pate de Fruit

Marshmallows

Berry Marshmallows

CHILDREN

Brownies

Rice Krispy Pops

Cupcakes

Assorted cookies

Jello

\$ 155.00/PERSON