

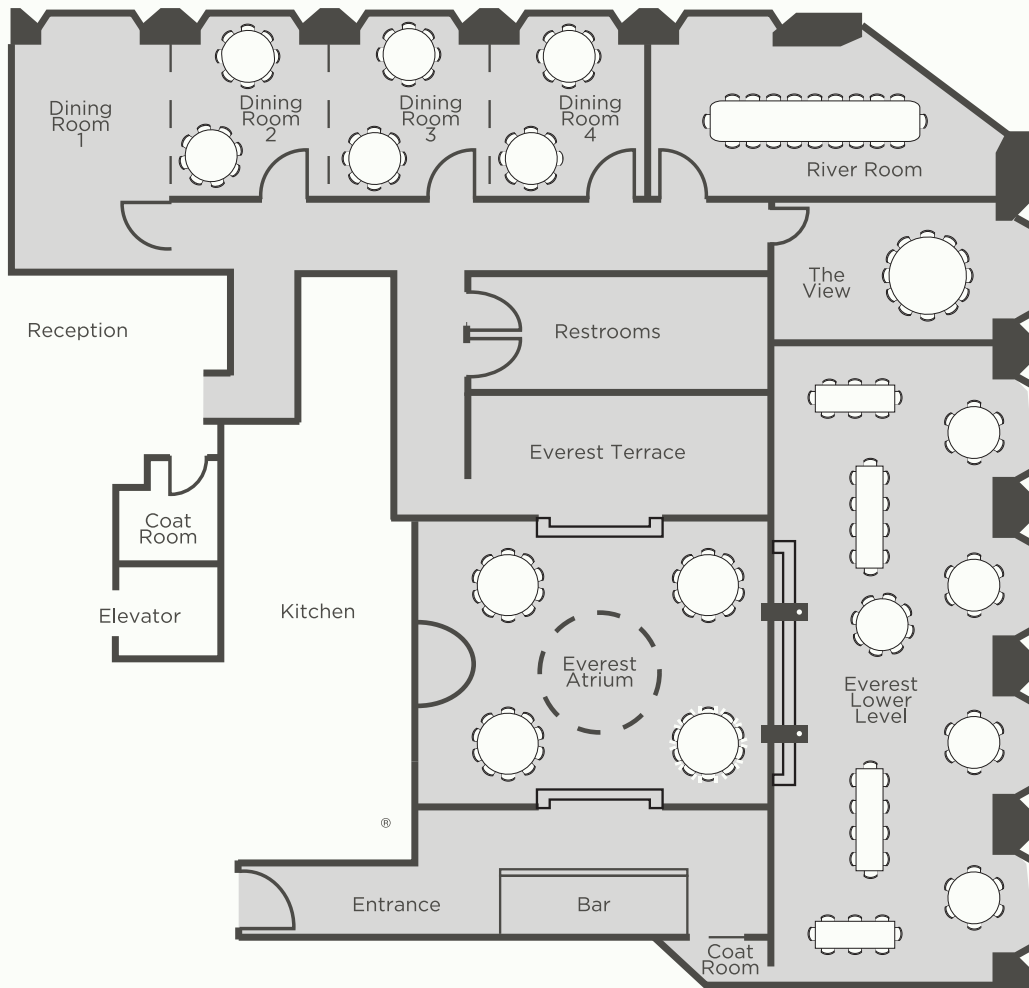


Everest[®]
40TH FLOOR

Private Dining Menu



Private Dining Room Facilities



FACILITY	CAPACITY		DIMENSIONS
	SEATED	RECEPTION	
PRIVATE DINING			
DINING ROOM 1	15	20	15 X 23
DINING ROOM 2-4	12	20	15 X 17
DINING ROOM 1-4 COMBINED	70	100	17 X 60
THE RIVER ROOM	24	30	17 X 30
THE VIEW	12	20	15 X 21
EVEREST MAIN DINING			
THE TERRACE	140	200	11 X 26
THE ATRIUM			24 X 24
MAIN DINING ROOM			18 X 60



Dinner Menus

CHEF JOHO'S TASTING MENU

Seasonal tasting menu. Changes frequently.

165



THE GRAND CHOICE

Available for a maximum of 24 guests

LE PRÉLUDE

~ CHOICE OF ~

Home-Smoked Salmon Naturel, Herbed Alsace Fleischnagga, Melfor Aigrette
Sautéed Casco Bay Sea Scallops, Pommes Mousseline, Jus de Poulet
Warm New York State Foie Gras - Preparation Changes Daily

~ CHOICE OF ~

Filet of Sea Bass, Braised Leek and Salsify, Pinot Noir Jus
Tenderloin of Beef, Slow-Cooked Oxtail, Seasonal Vegetables, Cabernet Jus
Magret of Mulard Duck, Marinated Turnips à la Colmarienne and Cardamom

PRE-SELECTED DESSERT

Valrhona Chocolate Crunch Bar, Praline Glacé, Mocha Coulis

145



THE VIEW

Everest Roasted Maine Lobster, Alsace Gewurztraminer and Ginger
Filet of Sea Bass, Braised Georgia Peanuts, Tokay Pinot Gris
Tenderloin of Beef, Slow-Cooked Oxtail, Seasonal Vegetables, Cabernet Jus
Warm Brick of Michigan Camembert, Petite Salade
Trilogy of Everest Desserts

135

*Everest will accommodate dietary restrictions but all other substitutions,
not known prior to your event, will be subject to an additional charge.*

Everest

Dinner Menus

THE CHOICE

Available for a maximum of 24 guests

Baby Arugula, Roasted Pears, Toasted Walnuts and Hazelnuts, St. Peter Blue Cheese

~

Vintage Carnaroli Risotto, English Peas, Aged Parmesan

~ CHOICE OF ~

Filet of Sea Bass, Braised Leek and Salsify, Pinot Noir Jus

Slow-Roasted, Boneless Chicken, Fricassée of Seasonal Vegetables, Thyme Jus

Prime Beef Tenderloin, Potato Gratin, Cabernet Shallot Jus (+\$6)

Or Tournedos Rossini: Beef Tenderloin & Sautéed New York State Foie Gras (+\$18)

~

Crown of Light Chocolate, Vanilla Center, Mocha Coulis

98



THE BUSINESS DINNER

Cauliflower Soup, Chive Fleurette, Brioche Croutons

Hand-Rolled Pasta, Home-Preserved Duck Confit, Aged Parmesan

Slow-Poached Wild Salmon, Herb Crust, French Green Lentils and Horseradish

Caramelized Bartlett Pear, Hazelnut Gâteau

85



MORE “WOW” FOR YOUR EVENT

Trilogy of Amuse Bouche 15

Pre-Dessert 10

Mignardises & Petits Fours 10

SOMMELIER WINE PAIRINGS

To further enhance your dining experience, our sommelier can create a wine pairing to complement each course of your chosen menu.

Everest

Passed Hors D'oeuvres

Hors d'oeuvres are priced per dozen. A minimum of 2 dozen each selection required

EVEREST SPOONS

- Maine Peekytoe Crab, Rémoulade - 44
- Marinated Yellowfin Tuna, Black Sesame Seeds - 39
- Sautéed Foie Gras, Fingerling Potatoes - 54
- Manila Clams, Extra Virgin Olive Oil - 34



COLD SELECTIONS

- Assortment of Everest Cold Canapés - 36
- Assortment of Everest Vegetarian Canapés - 29
- Home-Smoked Salmon Canapés, Crème Fraîche and Caviar - 39
- Calamata Olive, La Quercia Prosciutto - 32
- Tartine of Homemade Chicken Liver - 29



WARM SELECTIONS

- Baked Alsace Onion Tartlette - 29
- Cave-Aged Comté Gougère - 32
- Crispy Everest Escargot Beignet - 49
- Alsace Tarte Flambée - 29
- Crispy Vegetable Beignet, Fines Herbes - 24
- Baked Baby Potatoes, Crème Fraîche and Caviar - 44
- Crispy Shrimp, Red Pepper Coulis - 26
- Baked Maryland Crab Cakes - 39
- Marinated, Farm-Raised Curried Chicken - 32
- Boneless, Roasted Quail and Baby Scallions - 46
- Wild Mushroom Croustade - 32

Everest

Create Your Own Tasting Menu

APPETIZERS

- Maine Peekytoe Crab, Cucumber, Crunchy Seeds - 14.50
Home-Smoked Salmon Naturel, Herbed Alsace Fleischnagga, Melfor Aigrette - 18.50
Boneless Ballotine of Quail, Mushroom Mousseline - 16.50
Cauliflower Soup, Chive Fleurette, Brioche Croutons - 15.50
Vintage Carnaroli Risotto, Wild Forest Mushrooms, Aged Parmesan - 19.50
Warm Steamed Green Asparagus, Aged Parmesan and Lemon Butter (Seasonal) - 19.50
Everest Roasted Maine Lobster, Alsace Gewurztraminer and Ginger - 29.50
Sautéed New York State Foie Gras (Everest Seasonal Preparation) - 23.50
Hand-Rolled Pasta, Home-Preserved Duck Confit, Aged Parmesan - 19.50
Salmon Soufflé Auberge de l'Île, Homage to Paul Haeberlin, Created 1964 - 29
Sautéed Sea Scallops, Mousseline of Celery, Jus de Poulet - 22.50

SALAD

- Composition of Petite Mesclun, Endive and Marinated Beets, Melfor Vinaigrette - 19.50
Baby Arugula, Roasted Pears, Toasted Walnuts and Hazelnuts, St. Peter Blue Cheese - 19.50
Garden Greens, Red and Yellow Belgian Endives, Pickled Apples, Toasted Walnuts - 19.50

MAIN COURSE

- Filet of Sea Bass, Salsify, Braised Leek and Salsify, Pinot Noir Jus - 48
Line-Caught Cod, Compote of Yukon Potatoes and Shitakes, Wild Mushroom Bouillon - 44
Slow-Poached Wild Salmon, Herb Crust, French Green Lentils and Horseradish - 46
Tenderloin of Beef, Slow-Cooked Oxtail, Seasonal Vegetables - 68
Dry-Aged New York Steak, Gratin Dauphinois, Watercress, Sauce Béarnaise - 72
Medallions of Wisconsin Veal, Artisan Stone-Ground Corn - 56
Sautéed Breast of Wisconsin Pheasant, Seasonal Vegetables, Basil Butter Sauce - 48
Magret of Mulard Duck, Marinated Turnips à la Colmarienne and Cardamom - 59
Slow-Roasted, Boneless Chicken, Wild Mushrooms, Fricassée of Vegetables, Thyme Jus - 44

ELEGANT COMBINATIONS

- Tournedos Rossini: Beef Tenderloin & Sautéed New York State Foie Gras - 78
Surf a la Turf: Tenderloin of Beef, Roasted Maine Lobster, Sautéed Romaine - 79
Duo: Slow-Poached Wild Salmon & Tenderloin of Beef - 69

Menus can be created with choices but may require advance selection of dishes by guests and may be limited according to group size. An \$8/guest fee is required for any course offered with dish choices.

FROM THE CELLAR

- Assortment of Midwestern Farmstead Cheeses
3 Pieces - 16 • 5 Pieces - 22

DESSERT

- Baked Fruit Strudel, Vanilla Sauce and Ice Cream
Valrhona Chocolate Crunch Bar, Mocha Coulis
Everest Vanilla Bean Crème Brûlée
Banana and Chocolate Crepe Terrine, Caramel Jus
Crown of Light Chocolate, Vanilla Center, Mocha Sauce
Valrhona Chocolate Crémeux, Crème Fleurette, Orange Confit
Banana and Granny Smith Apple Tarte Tatin, Caramel
Trilogy of Everest Desserts, Chef's Selection (+6)
All Desserts - 16

Everest

Information

FEES AND SERVICES

A formal contract will be drafted with all menu items selected and all known pricing. To confirm your reservation, a signed contract and deposit are required.



EVEREST SPECIALTY GIFT

A pair of Everest Alsace Wine glasses designed by Chef J. Joho
50 Per Set of 2
Chef Joho's Eiffel Tower Cookbook "Capturing the Magic of Paris"
35



DÉCOR

All event décor including floral centerpieces, specialty table linens and lighting are available upon request.

ADDITIONAL SERVICES

Our catering personnel will be happy to assist in all aspects of planning your event:

- AUDIOVISUAL EQUIPMENT
- PERSONALIZED MENUS AND PLACE CARDS
- ENTERTAINMENT
- LIMOUSINES AND MOTORCOACH TRANSPORTATION
- GUEST SPEAKERS
- WINE PRESENTATIONS



COAT CHECK

A coat check fee minimum will be charged for all events prior to Memorial Day and after Labor Day.



PARKING

Complimentary indoor parking is available at One Financial Place after 5pm during regular hours of operation.

All deliveries and set up of materials must be approved and coordinated with the Special Events Manager.



Receptions

Based on a 2-Hour Reception • Minimum of 30 Guests Required • Buffet Set-Up Fee \$125 per Station

PASSED HORS D'OEUVRES

One of each per guest

Assortment of Everest Cold Canapés
Baked Alsace Onion Tartlette
Marinated, Farm-Raised Curry Chicken
Boneless, Roasted Quail and Baby Scallions
Calamata Olive, La Quercia Prosciutto
Home-Smoked Salmon Canapés, Crème Fraîche and Caviar
Baked Maryland Crab Cakes
Baked Baby Potatoes, Crème Fraîche and Caviar
45 Per Person

MORE SUBSTANTIAL PASSED BITES

Priced per dozen

Mini Lobster BLT - 58
Salmon Filet, A Petite Brioche, Rémoulade - 64
Lambchop Cressonnière - 68
Mini Burger à la Française, Carmelized Onion - 58
Beef Tenderloin, Mini Brioche, Stone-Ground Mustard and Horseradish - 64

ICED SEAFOOD STATION

Iced Jumbo Shrimp, Horseradish Cocktail Sauce
Iced Jumbo Crab Claws, Wasabi Mustard Mayonnaise
Iced Oysters with Lemon, Horseradish Cocktail Sauce
36 Per Person

TENDERLOIN CARVING STATION

Tenderloin of Beef, Selection of Condiments • Carved by a Uniformed Chef (\$100.00 fee)
54 Per Person

DISPLAY STATIONS

Priced per person

Pavé of Wild Salmon, Alsace Pinot Noir - 19.50
Duet of Farmers Chicken and Pancetta Ravioli & Roasted Vegetable Ravioli, Aged Parmesan - 19.50
Sautéed French Style Gnocchi Parisienne with aged Gruyere and Sage - 16.50
Ballotine of Capon Roulade, Wild Mushrooms - 19.50
Assortment of Seasonal Fresh Fruit - 15.50
Assortment of Pates & Terrines, Traditional Condiments - 16.50
Assortment of Imported & Domestic Cheeses and Breads - 19.50

SWEETS & COFFEE

Priced per person

Assorted Everest Mini Desserts - 26
Mignardises (Chocolates and Petits Fours) - 18
Coffee, Assorted Teas and Decaffeinated Coffee - 10

Everest

Lunch Menus

Baby Field Greens, Belgian Endive, Toasted Walnuts
Boneless, Grilled, Farm-Raised Chicken, Whipped Potato, Fines Herbs Jus
Baked Apple Strudel, Vanilla Sauce

46 Per Person



Composition of Mesclun and Endives, Marinated Beets
Filet of Atlantic Salmon, Herb Crust and Lemon
Valrhona Chocolate Crunch Bar, Mocha Coulis

56 Per Person



Baby Field Greens, Belgian Endive, Toasted Walnuts, Goat Cheese
Sautéed Steak a la Française, Herb Butter
Vanilla Bean Crème Brulée

69 Per Person

A SEASONAL SOUP IS AVAILABLE AS A SUBSTITUTION FOR ALL SALADS

Everest

Breakfast & Brunch Menus

BREAKFAST

THE SIMPLE

Freshly-Squeezed Orange Juice
Assortment of Freshly-Baked Breakfast Bakeries
Select Fruit Jams and Marmalades
Blend of Kona and French Roast Coffee, Decaffeinated Coffee and Tea

19.50 Per Person

ADD-ONS

Sliced, Seasonal Fresh Fruit +6
Assortment of Granolas and Fruit Yogurt +8
Farm-Fresh Scrambled Eggs and Breakfast Potatoes +12
Home-Smoked Salmon, Farm-Fresh Scrambled Eggs, Breakfast Potatoes, Chive Crème +18
Chicken Apple Maple Sausage or Bacon +8
Seasonal Fruit Bread Pudding +10



BRUNCH

FOR THE TABLE

Assortment of Freshly-Baked Breakfast Bakeries
Select Fruit Jams and Marmalades

MENU

Chilled Melon Soup, Cantaloupe Sorbet

~

Home-Smoked Salmon, Chive Crème, Blinis

~ CHOICE ONE ~

Eggs Benedict with Lobster Hollandaise
Boneless, Grilled, Farm-Raised Chicken, Whipped Potato, Wild Mushrooms
Orecchiette Seafood Pasta, Vodka Sauce (+\$10)

~ CHOICE ONE ~

Seasonal Fruit Bread Pudding
Vanilla Bean Crème Brulée

59 Per Person

