
RDG EVENTS

Chicago's Premier Event Venues

**The Conference Center at UBS Tower
One North Wacker Drive
Catered by RDG Events
The Event Planners Of Restaurant Development Group**

The following menus are samples of what is available to you. We can have our chef customize a menu to meet your specific needs.

Our event planners can assist you in coordinating specialty linens, floral arrangements and décor.

All food is presented on china and served by professional, uniformed servers.

All prices are per person unless otherwise noted. Full payment will be required for all orders cancelled within 48 hours of the event.

Payment must be made in full prior to your event.

++Prices do not include 18% service fee and applicable sales taxes.

Saturday and Sunday events require a food and beverage minimum of \$500.

Prices are subject to change without notice. Once a final menu proposal is signed and returned by the client, the pricing is guaranteed.

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***Thank you for your inquiry.
We look forward to working with you on this event.***

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Please Contact ...

Our Personal Conference Planner: Michael Korzen

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RDG Events

Phone: (312)263-0022

E-Mail: conferences@rdgchicago.com

Classic Breakfast Packages

*The Following Breakfast Packages are Served with Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Flavored and Herbal Teas.**

Continental Breakfast* **\$5.95**

Assorted Danishes, Doughnuts, Muffins and Bagels with a Variety of Cream Cheeses, Butter and Jellies.

One North Continental Breakfast* **\$7.95**

All Items from the Continental Breakfast + Assorted Juices

Executive Continental Breakfast* **\$8.95**

All Items from the One North Continental Breakfast + Sliced Seasonal Fruit

****Combo Packages****

*The Following Packages Include Freshly Brewed Coffee,
Decaffeinated Coffee, Assorted Flavored and Herbal Teas,
Assorted Danishes, Doughnuts, Muffins, Bagels and Assorted Juices*

Rise & Shine** **\$12.95**

*Scrambled Eggs with Cheddar served with the following: Diced Tomato, Mushrooms & Diced Onions
Choice of Bacon or Sausage*

A Healthy Alternative** **\$13.95**

Assorted Yogurt, Granola & Fresh Seasonal Fruit

One North Frittata** **\$14.95**

*A Traditional Breakfast Casserole of Eggs, Bacon, Sweet Peppers, Onions, Cheddar Cheese
& Rustic Breads.*

Served with Roasted Potatoes and Fresh Seasonal Fruit

Big Bang Breakfast (Minimum of 50 Guests)** **\$17.95**

*French Toast Strips with Maple Syrup
Scrambled Eggs Served with Cheddar Cheese and Roasted Peppers
Served with Roasted Potatoes and a Choice of Bacon or Sausage*

Build Your Own Breakfast Buffet

<i>Assorted Muffins</i>	\$2.00
<i>Assorted Bagels with Assorted Cream Cheeses</i>	\$2.00
<i>Assorted Danishes</i>	\$2.00
<i>Assorted Donuts</i>	\$2.00
<i>Freshly Baked Croissants</i>	\$2.00
<i>Assortment of Muffins, Bagels, Danish, Donuts</i>	\$2.00
<i>Assorted Yogurts</i>	\$2.00
<i>Sliced Fruit with Honey Yogurt Sauce</i>	\$3.00
<i>Fruit Salad</i>	\$3.00
<i>Smoked Salmon, served with Crisp Bagel Chips</i>	\$6.00
<i>One North Granola</i>	\$3.00
<i>Bacon (3 Strips) or Sausage (Two Patties)</i>	\$2.00
<i>Roasted Potatoes</i>	\$2.00
<i>French Toast Strips with Maple Syrup</i>	\$2.00

Beverage Service

<i>Assorted Juices</i>	\$2.25ea.
<i>Assorted Sodas (20 Oz. Bottles)</i>	\$1.95ea.

A La Carte
Breaks & Snacks

<i>Whole Fruit</i>	<i>\$2.00</i>
<i>Sliced Fruit</i>	
<i>With Honey Yogurt Dipping Sauce</i>	<i>\$3.00</i>
<i>White Chocolate Popcorn</i>	<i>\$2.00</i>
<i>One North's Bar Nut Mix</i>	<i>\$2.00</i>
<i>One North Trail Mix</i>	<i>\$2.00</i>
<i>Jumbo Cookies</i>	<i>\$2.00</i>
<i>Jumbo Fudge Brownies</i>	<i>\$3.00</i>
<i>American's Favorite Candy Bars (1 each)</i>	<i>\$1.50</i>
<i>Jumbo Soft Pretzels</i>	<i>\$2.00</i>
<i>Served with Mustard & Cheese Sauces</i>	
<i>One North Granola Mix</i>	<i>\$2.00</i>
<i>Trio de Mexico</i>	<i>\$3.00</i>
<i>Tortilla Chips Served with Guacamole, Pico de Gallo and Sour Cream</i>	
<i>Individual Bags of Potato Chips</i>	<i>\$2.00</i>
<i>Served with Roasted Onion Dip</i>	
<i>Chilled Caprese Sticks</i>	<i>\$3.00</i>
<i>Domestic Cheese Platter</i>	
<i>Served with Assorted Crackers</i>	<i>\$5.00</i>
<i>Crudité Platter</i>	
<i>Served with Assorted Dips</i>	<i>\$3.00</i>
<i>Crostini Display</i>	
<i>Served with Chef's Selections of Fresh Toppings</i>	<i>\$4.00</i>
<i>The British Break</i>	
<i>An Assortment of Mini Sandwiches</i>	<i>\$4.00</i>

Cold Lunch Platters

Build Your Own Deli Platter

Served with Lettuce, Tomato, Onion, Mayonnaise, and Mustard

Select Three Sandwich Fillings:

*Roasted Turkey Breast
Grilled Chicken Breast
Country Ham
One North Roast Beef
Mediterranean Tuna Salad
Egg Salad
Pesto Chicken Salad
Vegetarian Portobella Steaks
Grilled Seasonal Vegetables*

Platters Presented with the Following Cheese Selections...

Swiss, Provolone & Cheddar

Select 2 Accompaniments:

*Caesar salad
House salad
Potato salad
Grilled Vegetable Pasta Salad
Chef's Pasta Salad*

Select a Dessert:

*Brownies
Cookies
Fresh Fruit*

\$12.95 Per Person

Additional Sides - \$1.50 Per Side

Sandwich Platter Selections

Grilled Chicken Breast

Provolone Cheese, Bacon, Spinach, Tomato and Mayonnaise on a French Baguette

West Coast Turkey Breast

Avocado, Tomato, Red Onion and Cucumber Mayo on a Whole Wheat Baguette

Country Ham and Swiss

Lettuce, Tomato and Stone Ground Mustard on a French Baguette

Mediterranean Tuna Salad

Capers, Red Onion, Celery, Artichoke Hearts, Lettuce and Lemon Aioli on Pumpernickel

Classic Roast Beef & Cheddar

Lettuce, Tomato, Red Onion and Horseradish Mayo on a Thick Kaiser Bun

Chicken Salad

Basil, Pinenuts, Grilled Red Onion and Horseradish Aoli on a Flaky Croissant

Grilled Vegetarian Portabello Steak

Herbed Goat Cheese, Roasted Red Pepper and Arugula

Wrap Platter Selections

The Mighty Chicken Pesto

Pesto Marinated Chicken, Lettuce, Tomato, & Grilled Red Onion in a Tomato Tortilla

Mediterranean Tuna Salad

One North's Tuna Salad with Lettuce, Tomato, Grilled Red Onion in a Whole Wheat Pita

Southwestern Turkey

Spicy Turkey Breast, Pico de Gallo, Red Onion, & Jalapeno Cream Cheese in a Spinach Tortilla

Grilled Chicken Caesar

Marinated Chicken with Romaine, Caesar Dressing, Tomatoes and Fresh Croutons in a Corn Tortilla

Grilled Vegetable Medley

Marinated Veggies, Provolone, Lettuce & Sun-Dried Tomato Balsamic Vinaigrette in a Spinach Tortilla

Roast Beef & Cheddar

Thinly Cut Roast of Beef, Lettuce, Tomato, Red Onion and Horseradish Mayo

Blackened Chicken,

Blackened Chicken, Tomato, Blue Cheese, Lettuce with Sun-dried Tomato Aioli in a Spinach Tortilla

Sandwich/Wrap Platter **Per Person** **\$12.95**

Choose up to Three Different Sandwiches or Wraps for Your Package.

Platters include...

Choice of Sandwich or Wrap and Choice of Side

Caesar salad

House salad

Potato salad

Grilled Vegetable Pasta Salad

Chef's Pasta Salad

Wrap or Sandwich Box Lunch **Per Person** **\$13.95**

Box Lunches include...

Bag of Chips, Choice of Sandwich or Wrap and Choice of Jumbo Cookie or Piece of Fruit

Hot Lunch Buffet Items

Includes Your Choice of Garden Salad or Caesar Salad and One Side

Spit Fired Chicken with Roasted Corn, Black Bean Salsa and a Chipotle Pepper Cream Sauce **Per Person \$14.95**

Grilled Chicken Breast with Sun-dried Tomato and Wild Mushroom Butter Sauce **Per Person \$14.95**

Blackened chicken breast with Blue Cheese Cream Sauce **Per Person \$14.95**

Mustard Glazed Salmon Filet with a Lemon Dill Sauce **Per Person \$16.95**

Beef Tenderloin Medallions with a Red Wine Demi Glace **Per Person \$17.95**

Alaskan Halibut with a Tomato Tarragon Sauce **Per Person \$16.95**

Grilled Center Cut Pork Chop with a Stone Ground Mustard Sauce **Per Person \$16.95**

Baked Penne Pasta with Grilled Chicken, Tomatoes and Green Onions, Tossed with a an Absolute Vodka Cream Sauce **Per Person \$13.95**

Baked Conchiglie with Wild Mushrooms, Bacon, Chicken and Blue Cheese **Per Person \$14.95**

Fusilli- with Shrimp, Roasted Red Peppers and a Basil Cream Sauce **Per Person \$15.95**

Macaroni and Cheese- Chefs Blend of Cheeses and Herb Gratin **Per Person \$13.95**

One North Surf and Turf- Crab Stuffed Prawns and a Grilled Tenderloin **Per Person \$25.95**

One North Prime Rib- Sliced and Served with Au Jus and Horseradish Aioli **Per Person \$23.95**

HOT LUNCH SIDES

White rice

Roasted Rosemary Potatoes

Crispy Garlic Bread

Seasonal Vegetables

Rice Pilaf

Cajun Rice

One North Mashed potatoes

Twice Baked Potato

Seasonal Steamed Veggies

Grilled Veggies

Hot Sandwich Luncheon Packages
(Minimum 20 People)

1. Roma

Classic Caesar Salad

Farfalle Primavera

Tossed with Diced Peppers, Tomatoes, and Broccoli

Chicken Breast Parmesan

Assorted Breads

Served with Sweet Cream Butter, and Cruets of Olive Oil

Tiramisu

\$14.50

2. Brooklyn

N.Y. Chopped Salad

Tossed with Blue Cheese, Bacon, Carrots, and Cucumbers

Hot Pastrami

Served on Marble Rye Bread with Dijon Mustard

Herb Roasted Turkey Breast

Served on Hoagie Rolls with Herb Jus

Individual Bags of Potato Chips

Double Chocolate Brownies

\$14.50

3. Maxwell Street

Assorted Italian Beef & Sausage Sandwiches

Served with Sautéed Green Peppers & Caramelized Onions

Potato Chips

Served with Ranch Dipping Sauce

House Salad

Mixed Greens, Marinated Tomatoes, and Cucumbers

Tossed in a Light Vinaigrette

Assorted Jumbo Cookies

\$15.75

4. Burrito Buster

Chicken & Steak Burritos

Stuffed with Rice, Beans, and Cheddar Cheese

Served with Cheddar Cheese, Chopped Tomatoes,

Sliced Lettuce, & Diced Onions

Cheese Quesadillas

Served with Guacamole, Sour Cream,

Pickled Jalapeno, & Pico De Gallo

Tortilla Chips & Salsa

Mexican Butter Cookies

\$15.50

5. The Venetian

Romaine Salad

*Fresh Mozzarella, and Sliced Tomatoes
Tossed with a Basil Vinaigrette*

Baked Cavatappi

With a Classic Meat Sauce

Baked Ziti

With Rossa Sauce

Served with Cruets of Oil & Bowls of Parmesan Cheese

Garlic Twists

Served with Crocks of Sweet Butter

Tiramisu

\$15.00

6. Asian Express

Mixed Green Salad

*Tossed with Char Corn, Green Onions, Crispy Wontons, and Tomatoes
Finished with a Ginger Soy Dressing*

Teriyaki Marinated Chicken & Mongolian Beef

Vegetable Fried Rice

Fortune Cookies

\$15.50

7. Mardi Gras

Chop Salad

*Tomatoes, Red Onions, and Spinach
Tossed in a Mild New Orleans Dressing*

Blackened Chicken

Finished with a Blue Cheese Sauce

Etouffee

Set on a Bed of Confetti Rice

Assorted Brownies & Cookies

\$16.00

8. One North

Mixed Green Salad

*Mixed Greens, Caramelized Walnuts, Tomatoes,
Crumbled Blue Cheese, and Apple Slices
Tossed in a Champagne Vinaigrette*

Wild Mushroom Grilled Chicken Breast

Served with Sun-Dried Tomatoes

Roasted Garlic Potatoes

Flourless Chocolate Cake Fingers

\$16.00

9. Fajita Fiesta

(Choice of Two Meats)

Ground Beef, Lime-Marinated Chicken or Steak Fajitas

*Served with Sautéed Peppers, Onions, Flour Tortillas,
Cheddar Cheese, Shredded Lettuce, and Pico de Gallo*

Trio de Mexico

Tortilla Chips served with Sour Cream, Salsa, and Guacamole

Black Beans & Rice

Assorted Cookies

\$15.50

10. The Map of Italy

House Salad

*Mixed Greens, Carrots, and Tomatoes
Tossed in a Balsamic Vinaigrette*

Conchiglie Pasta

*Tossed with Blue cheese, Mushrooms,
Chicken, a Cream Sauce*

Lasagne Bolognese

French Bread

Tiramisu

\$15.00

11. Classic Beantown

Caesar Salad

Slow Roasted Salmon

Lemon Garlic Chicken Breast

Roasted Red Potatoes

Glazed Carrots

Lemon Tarts

with Fresh Fruit

\$18.00

12. The Southwestern Sunset

Corn Chips & Salsa

Lime Marinated Chicken Breast

Hickory Smoked Baby Back Ribs

Served with Classic Barbecue Sauce

Classic Creamy Coleslaw

Black Beans

Tossed with Corn, Tomatoes, Lime, and Avocado

Assorted Cookies

\$16.00

13. The East Coast Deli

Classic Caesar Salad

Crispy Chicken Breast

Philly Steak Sandwiches

Served with Onions, Mushrooms, Green Peppers, Fresh Hoagie Rolls

And Topped with Fresh Mozzarella

Linguine Pasta

With Red Sauce

Big Apple Cookies

\$16.50

14. Greektown

Fussilli Pasta

Tossed in a Sun-dried Tomato Pesto

with Spinach & Olives

Oregano & Lemon Marinated Chicken

Vegetable Skewers

With Cucumber Sauce

Pita Breads

With Assorted Dips

Assorted Cookies

\$17.50

One North Kitchen and Bar Banquet Menu

We are able to tailor any menu in order to please you. If you don't see it, just ask....

Hors D'oeuvres /Appetizers Passed		Pricing
Cold	Poached Shrimp Lolli-pops, with Tomato Avocado Corn Relish.....	\$36++Dz.
	Sesame Seared Tuna with Asian Slaw, Wasabi Aioli on a Rice Cracker.....	\$36++Dz.
	Sesame Puffs with Spicy Crab Salad.....	\$36++Dz.
	Caviar Petit Four, Chive Crème Fraiche with Egg Red Onion Garnish.....	\$45++Dz.
	Smoked Duck Breast with Mango Chutney on Pumpnickel Toast Round.....	\$30++Dz.
	Smoked Salmon Caper Remoulade on Rye Toast Round, Fresh Dill Lemon Zest Garnish.....	\$30++Dz.
	One North Tuna Roll Ups with Soy and Wasabi Dipping Sauces.....	\$36++Dz.
	Thinly Sliced Roast Beef with One North Horseradish Aioli on Garlic Crostini.....	\$25++Dz.
	Sun-Dried Tomato Pesto Marinated Shrimp with Tomato Salad on Bruschetta.....	\$30++Dz.
	Asparagus Wrapped in Prosciutto.....	\$24++Dz.
	Smoked Salmon Cream Cheese Roulades with Lemon Zest and Caper Garnish.....	\$30++Dz.
	Scallop and Shrimp Ceviche on Tostada.....	\$30++Dz.
	Tomato, Grilled Portobello and Fresh Mozzarella on Crostini with Balsamic Drizzle.....	\$24++Dz.
	Creamy Blue Cheese and Carmelized Walnuts on Pumpnickel Toast.....	\$24++Dz.
	Seasonal Vegetable Bruschetta.....	\$24++Dz.
Hot	One North Mini Crab Cake on Crispy Cracker with Chipotle Remoulade Sauce.....	\$36++Dz.
	Maple Bacon Wrapped Scallops or Shrimp.....	\$36++Dz.
	Hoisin Beef Satay with Mongolian Dipping Sauce.....	\$30++Dz.
	Sesame Seared Chicken with Spicy Apricot Dipping Sauce.....	\$30++Dz.
	Mini Chicken Chipotle Tarts.....	\$18++Dz.
	Gourmet Cheese Puffs with Cheddar, Bacon and Scallions.....	\$18++Dz.
	Filo Wrapped Goat Cheese with One North Pesto.....	\$24++Dz.
	Mustard Glazed Planked Salmon.....	\$30++Dz.
	Spicy Thai Shrimp Skewers.....	\$36++Dz.
	Parmesan Pesto Twists.....	\$18++Dz.
	Honey Mustard Chicken Skewers.....	\$24++Dz.
	Spicy Chicken Satay with Peanut Dip.....	\$24++Dz.
	Artichoke and Provolone Stuffed Mushrooms.....	\$24++Dz.
	Crab Imperial Stuffed Mushrooms.....	\$36++Dz.
	One North Oysters Rockefeller with Spicy Hollandaise.....	\$36++Dz.
	One North Pesto Puffs with Sun-Dried Tomato and Basil Pesto.....	\$24++Dz.
	Jalapeno Cheddar Gourmet Cheese Puffs.....	\$24++Dz.
Stationary hors D'oeuvres/Appetizers		Plated
	Assorted Flat Breads and Chip Display with Chef's Selection of Dips.....	\$3.95++pp
	One North Vegetable Crudité with Chef's Selection of Dips.....	\$2.95++pp
	Fresh Seasonal Fruit Display with Honey Yogurt Dipping Sauce.....	\$4.95++pp
	One North Domestic Cheese Display.....	\$4.95++pp
	Whole Smoked Salmon with One North Accompaniments.....	\$4.95++pp
	Crostini Display with an Assortment of Tepenades and Dips.....	\$4.95++pp.
	Charcuterie Display featuring Smoked Trout, Salmon, Chicken and Assorted Chutneys.....	\$7.95++pp
	One North Pesto Baked Brie.....	\$1.95++pp
	Spinach and Artichoke Dip with an Assortment of Crackers and Breads.....	\$2.95++pp
	One North Crab Dip with an Assortment of Crackers and Breads.....	\$4.95++pp
	Antipasto Platter with Chef's Selection of Fresh Ingredients.....	\$5.95++pp

++Does not include 9.75% Tax and 18% Service Fee

One North Kitchen and Bar Banquet Menu- Page 2 of 2

Salads	Plated
Chicken Cobb Salad with Cucumber, Bacon and Chopped Egg.....	\$4.95++pp
One North Chef's Salad with Ham, Bacon, Cucumber and Chopped Egg.....	\$4.95++pp
Buffalo Mozzarella Salad with Fresh Mozzarella, Sliced Tomatoes and Extra Virgin Olive Oil.....	\$5.95++pp
Villager Salad with Tomato, Cucumber, Black Olives and Feta Cheese.	\$4.95++pp
One North Pasta Salad.....	\$4.95++pp
Chef's Buffet Stations- \$75.00 chef fee per station	
Herb Roasted Turkey Breast with Lemon Herb Au Jus and Cranberry Chutney.....	\$10.95++pp
One North Beef Tenderloin with Horseradish Aioli and Au Jus.....	\$12.95++pp
Raw Bar featuring Oysters, Shrimp Lolli-Pops and Clams on the Half Shell.....	\$12.95++pp
Smoked Honey Cured Ham with Stone-Ground Mustard.....	\$8.95++pp
Ala Carte Entrée Selections	
16 oz. One North Prime Rib Served with Au Jus.....	\$21.95++
Grilled Center-Cut Pork Chop with Mustard Red Wine Sauce.....	\$16.95++
Beef Tenderloin Medallions with Red Wine Demi-Glace.....	\$27.95++
Alaskan Halibut, Poached with a White Wine Sauce.....	\$22.95++
One North Surf and Turf: Crab Stuffed Prawns and Beef Tenderloin with a Lemon Butter Sauce.....	\$32.95++
One North Spit-Fired Chicken with Lemon Garlic Sauce.....	\$16.95++
Hazelnut-Encrusted Trout with One North Vin Blanc Sauce.....	\$21.95++
Mustard Glazed Salmon.....	\$22.95++
12 oz. One North New York Strip Steak.....	\$27.95++
One North Lamb Chops with Oregano Sauce.....	\$32.95++
Accompaniments	
Haricot Vert (French-Style Green String Beans).....	\$3.95++
Seasonal Vegetable Sauté.....	\$3.95++
Garlic Rosemary Red Bliss Potatoes.....	\$3.95++
One North Mashed Potatoes with Roasted Garlic and Parmesan.....	\$3.95++
Sauteed Mushroom Medley.....	\$3.95++
Steamed Asparagus Bundles with a Lemon Sesame Vinaigrette.....	\$5.95++
Twice-Baked Potato with Cheddar Cheese and Scallions.....	\$4.95++
Baked Potato.....	\$3.95++
Sweet Baked Potato.....	\$3.95++
Pastas	
Conchiglie with Chicken, Wild Mushrooms, Bacon and Blue Cheese.....	\$16.95++
Fusilli with Crab and Shrimp, Roasted Pepper and Basil Cream Sauce.....	\$18.95++
Duck Risotto with Shredded Confit of Duck, Green Beans and Roasted Garlic.....	\$17.95++
Pennette with Arrugula, Goat Cheese, Katamata Olives and Oven-Dried Tomatoes.....	\$15.95++
Desserts	
Gourmet Fudge Brownies.....	\$2.95++pp
Lemon Tarts with Fresh Fruit.....	\$4.95++pp
Apple Pie with Caramel Sauce.....	\$4.95++pp
White Chocolate Mousse Tarts with Blueberries.....	\$5.95++pp
Individual Petit Fours.....	\$5.95++pp
Flourless Chocolate Cake.....	\$5.95++pp
Bar Packages	
	Price Per Person, Per Hour/2 Hour Minimum
Beer, Wine and Soda.....	\$8.00++pp
House Brand Liquor, Beer, Wine and Soda.....	\$9.00++pp
Premium Brand Liquor, Beer, Wine and Soda.....	\$11.00++pp
Super Premium Brand Liquor, Beer, Wine and Soda.....	\$14.00++pp
Screen Rental for Semi-Private Functions: \$125 / Entire Restaurant Rental: \$1000 / Bartender Fee: \$125	