



Plated Luncheon Suggestions

PLEASE CALL FOR PRICING

Appetizers & Salads - Select One

Home Style Soup du Jour
Chilled Fresh Fruit Cup

Deluxe Garden Salad*
Caesar Salad

Spinach Salad*
Tomato Basil Soup

Vegetarian Minestrone
Cream of Broccoli Soup

Baked French Onion Soup additional p/p

Seasonal Soups, Cream of Asparagus, Butternut Squash, Gingery Carrot Soup, Midwest Corn Chowder additional p/p

Salad Dressings – Select Two*

Italian
Raspberry Vinaigrette

Ranch
Balsamic Vinaigrette

Honey Mustard
BBQ Ranch

French
Caesar

Signature Salads

Mixed Field Greens with Sliced Apples, Dried Cranberries, Glazed Walnuts, Balsamic Vinaigrette add'l p/p
Spinach Leaves, Mandarin Orange Segments, Slivered Almonds, Sliced Strawberries, Citrus Vinaigrette add'l p/p
Mixed Greens, Sliced Tomatoes, Kalamata Olives, Cucumbers and Feta Crumbles - Greek Vinaigrette add'l p/p
Caprese Salad, Tomato Mozzarella with Balsamic Vinaigrette & Basil Garnish add'l p/p

Entrée Selection – Chicken

Chicken Piccata with Lemon-Caper Sauce

Vesuvio Style Chicken with Olive Oil, Lemon, Garlic and Vesuvio Potatoes**

Chicken Breast stuffed with Blended Wild Rice, Sauce Supreme

Chicken Breast Provencal with Herbs

Boneless Breast of Chicken Supreme, Sauce Supreme

Honey Dijon Garlic Chicken Breast

Breast of Chicken Marsala, Marsala Wine and Mushroom Sauce

Chicken Breast Italiano with Tomato Basil Sauce

Teriyaki Chicken Breast with Grilled Pineapple

Breast of Chicken with Creamy Parmesan, Sun-dried Tomato Sauce

Champagne Chicken, lightly sautéed with an elegant Champagne Sauce,
festively accented with sliced mushrooms

One Half Chicken, Baked, Grecian or Honey Apricot

Entrée Selection – Beef

Sliced Roast Sirloin of Beef, Au Jus

Sliced London broil, Sherry Mushroom Sauce or Teriyaki Glazed

Entrée Selection – Seafood

Salmon Filet with Hollandaise, Dill or Teriyaki Sauce or Lime-Cilantro Marinade

Broiled Lake Superior Whitefish Amantine

Tilapia Francais with White Wine and Mushrooms





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Entrée Selection Vegetarian

Cheese Ravioli Marinara served with vegetable

Linguine Broccoli Sauté with Olive Oil, Broccoli, Pine-nuts, Roasted Garlic, and Parmesan Cheese

Vegetarian Grill seasonal vegetables, marinated & grilled, atop a bed of garlic pasta with sauce

Portabella Mushroom Ravioli,

Choose White Wine Sauce, Vodka Cream Sauce or Tomato Sauce

Signature Entrées

Chicken Wellington

Breast of Chicken stuffed with Duxelles of Shallots & Mushrooms wrapped in puff pastry, mushroom sauce

Chicken Sonoma

Roulade of Chicken stuffed with Spinach, Goat Cheese & Sun-dried Tomatoes

Chicken Gilani

Roulade of Chicken stuffed with Creamy Spinach & Artichokes, Parmesan Cheese

Grilled Salmon with a Roasted Red Pepper Sauce

Pistachio-Crusted Salmon with a Lemon Cream Sauce

Select Two from Vegetables and Sides

Standard Vegetables and Sides

Green Beans Amandine

Honey Butter Carrots

Broccoli Polonaise

Stir Fry Vegetables

Chef's Vegetable Medley

Rice Pilaf

Blended Wild Rice

Garlic Parmesan Rice

Mushroom Rice

Sun-dried Tomato Rice

Oven Browned Potatoes

Idaho Baked Potato

Creamy Parmesan Potatoes

Roasted Garlic Mashed

Hasselback Potatoes

Glazed Sweet Potatoes

Signature Starches and Sides additional

Pesto Orzo with Sun-Dried Tomatoes

Vegetable Cous Cous

Ratatouille

Duet of Roasted Potatoes - New Red and Sweet seasoned with Rosemary and Thyme

Broccoli and Cauliflower Polonaise with Diced Red Pepper

Twice Baked Potato Au Gratin with Spinach

Mediterranean Green Beans with Olive Oil, Tomatoes and Onions

French Style Green Beans with Sliced Mushrooms and Slivered Almonds



5300 W. Touhy Avenue
Skokie, Illinois 60077
www.skokieconference.com



Plated Luncheon Suggestions

Desserts Choose One

Ice Cream Sundaes
Carrot Cake

Lemon Sorbet
Strawberry Shortcake

Chocolate Cake
Assorted Cookies

Lemon Bars
Fudge Brownies

Signature Desserts additional

Flourless Chocolate Cake with Raspberry Sauce

Lemon Sorbet with Ginger-Pomegranate Sauce and Lemon Wheel

Cappuccino Mousse with Drizzled Chocolate Sauce & White Chocolate Shavings

Individual Brownie Trifles with Fresh Berries, Vanilla Ice Cream, Whipped Cream, Dusted with cocoa powder

Key Lime Pie

Rolls, Butter & Beverage

Coffee & Tea Service – Decaf or Regular - Tea-Hot or Iced

Soft Drinks

Please add 20% service charge and prevailing sales tax to above prices.

Holiday Inn North Shore

5300 West Touhy Skokie, IL 60077 847-679-8900

Owned & operated by Lakhani Hospitality

Prices subject to change without notice .4.18

