



CHICAGO BOTANIC GARDEN

# American Craft Exposition

September 25 – 27

10 a.m. – 6 p.m. Friday and Saturday

11 a.m. – 5 p.m. Sunday

All tour packages include motor coach/bus admission, American Craft Exposition admission, and ten percent discount coupons to the Garden Shop.

## Package Descriptions

**ACE – Petal Package** | \$20 per person  
American Craft Exposition admission and parking

**ACE – Garden Package** | \$37.50 per person  
American Craft Exposition admission, parking, private dining area for one hour, and boxed lunch  
*Upgrade to a hot lunch buffet for \$5 per person.*

**Pricing does not include taxes applicable to food and beverages.**

The American Craft Exposition, one of the country's premier fine craft shows, has moved to a new location at the Chicago Botanic Garden!

Passionate about the arts? This one's for you.

In its 31st year, this highly competitive juried show and sale of fine crafts features handcrafted artwork and luxury collections from the country's leading artists.

## Policies

- Group visit package prices do not include applicable sales tax.
- A 15-guest minimum applies.
- A \$50 nonrefundable deposit is required for booking.
- All prices are subject to change.
- Menu substitutions are not available.
- Final guest count and payment are due ten business days prior to visiting.
- Cancellations must be made at least ten business days prior to visiting.

# Menu

## Hot Breakfast Buffet

Selection of Petite Blueberry Muffins, Cinnamon Scones, and Zucchini Bread  
Sliced Fresh Fruit  
Farm-fresh Scrambled Eggs  
Thyme-roasted Red-skinned Potatoes with Charred Bell Peppers and Onions  
Choice of one of the following: Bacon, Sausage Links, Turkey Sausage, or Maple-glazed Ham

## Boxed Lunch

*Preselect a choice of three salads or sandwiches for the group; the exact number of each selection is required with your final guest-count guarantee.*

**Sandwiches** – *All sandwich boxed lunches include a seasonal side salad and chocolate-chunk cookie.*

**Salads** – *All salad boxed lunches include a brioche roll, butter, and chocolate-chunk cookie.*

*All lunch menus include Starbucks fresh-brewed regular coffee, decaf coffee, iced tea, and ice water.*

### **Sandwiches:**

Home-style Chicken Salad with Celery, Red Grapes, and Apples on a Croissant

Roasted Turkey with Provolone, Oven-dried Tomatoes, and Pesto Mayo on an Artisan Ciabatta Roll

Black Forest Ham with Swiss, Bread-and-butter Pickles, and Dijon Mustard on a Pretzel Baguette

Peppercorn-roasted Beef with Caramelized Onion, Baby Arugula, and Bleu Cheese Mayo on a Tuscan Style Roll

Basil-roasted Tomato and Roasted Portobello Mushroom Sandwich with Fresh Mozzarella, Baby Greens, and Red Pepper Mayo on Herbed Focaccia

### **Salads:**

L.A. Chicken Cobb Salad—Crisp Romaine, Baby Greens, Grilled Chicken Breast, Peppered Bacon, Tomato, Diced Cheddar, Maytag Bleu Crumbles, Avocado and Red Pepper Ranch Dressing

Pesto Turkey Antipasto—Pine Nut Pesto Turkey, Genoa Salami, Romaine Hearts, Provolone, Roasted Red Pepper, Artichoke, Kalamata Olives

Mykonos Greek Salad—Hearts of Romaine, Tomato, Red Onion, Kalamata Olives, Artichoke Hearts, Crumbled Feta, and Red Wine Vinaigrette

Black Pepper Salmon Nicoise Salad—Organic Greens, Red Potatoes, Green Beans, Capers, Hard-boiled Egg, and Cider Vinaigrette

## Hot Lunch Buffet

*All lunch menus include Starbucks fresh-brewed regular coffee, decaf coffee, iced tea, and ice water.*

### **Lunch Buffet #1**

Red and Green Romaine Hearts with Shaved Parmesan, Sundried Tomatoes, Black Olives, Garbanzo Beans, and Pine Nuts with Creamy Red Wine Vinaigrette

Pan-seared Chicken Breast with Wild Mushroom-Madeira Wine Pan Sauce

Horseradish Whipped Potatoes

Balsamic-marinated Grilled Zucchini with Charred Red Peppers

Eggplant Parmesan Rolls with Fire-roasted Tomato Sauce

Cinnamon and Apple Strudel with Bourbon Caramel Sauce

### **Lunch Buffet #2**

Organic Spring Greens with a Trio of Seasonal Vegetables, Crispy Onion Strings, and Honey-Dijon Vinaigrette

Pan-roasted Chicken with Lemon Zest, Thyme, and Dry Vermouth Pan Sauce

Rosemary-roasted Red-skinned Potatoes

Sautéed French Green Beans with Olive Oil, Toasted Almonds, and Slivered Shallots

Ratatouille-stuffed Zucchini Packets with Roasted Red Pepper

Coulis and Balsamic Reduction

Cinnamon and Apple Strudel with Bourbon Caramel Sauce

### **Seasonal Lunch Buffet**

Summer Panzanella Salad with Green Youth Farm Tomatoes, Wild Arugula, Organic Cucumbers, Shaved Pickled Shallots, Focaccia Croutons, and Red Wine-Honey Vinaigrette

Rosemary-grilled Flank Steak with Sundried Tomato Chimichurri

Just-picked-basil and Goat Cheese Whipped Potatoes

Garden Ratatouille

Asiago and Rosemary Polenta Cakes with Grilled Illinois Bell Peppers, Sweet Onions, and Balsamic Syrup

Summer Peach and Berry Cobbler with Vanilla Bean Crème Anglaise