

Hilton Chicago Menu Selections
International Studies Association's 48th Annual Convention.

General Banquet Information

How to Reserve a Meeting Room For Your Function

During The Week Of The ISA Convention (February 26 – March 3, 2007), All Meeting Space At The Hilton Chicago Is Reserved For ISA Events. **DO NOT CONTACT THE HILTON CHICAGO TO RESERVE A MEETING ROOM!** Contact The ISA Convention Manager, Jeanne White, At jeanne@u.arizona.edu, or visit the ISA Convention Website to download meeting room request forms, at www.isanet.org/chicago2007/meetings.html This applies to all ISA groups AND ISA Affiliates.

Guarantees

A Final Confirmation Or "Guarantee" Of Your Anticipated Number Of Guests Is Required By 12:00 Noon, MST, (10) Business Days Before Any Function. If This Guarantee Is Not Received, Original Guarantee Will Be Used. Any Additional Guests Above The Set Number Will Be Charged At 50% Above The Established Price. The Hotel Will Do Its Utmost To Provide An Equivalent Menu Item That Has Been Agreed Upon.

Service Charge/Taxes

A 17.5% Service Charge, 4.00% Administrative Fee, And Applicable State And Local Taxes Has Been Added To All Prices. (State Tax, 10.25%, Local Soft Drink Tax, 3%) All Subject To Change. Prices provided in these menus apply ONLY to the 48th Annual Convention of the International Studies Association, February 25 – March 3, 2007.

Alcoholic Beverages

Hilton Chicago Is Governed By The Illinois State Division Of Alcohol And Tobacco. Hilton Chicago Does Not Permit Any Alcoholic Beverages To Be Brought On The Property From Any Outside Source.

Parking

Self Parking Is Available At The Hilton Hotel Via Wabash Or Balbo Avenue. Valet Parking Is Available With The Doorman At Standard Rates. We Will Gladly Provide An Area Map Indicating Other Parking Within A Two-Block Radius, If Desired.

Procedures for Ordering Food and Beverages

All Catering Orders For The ISA Convention Are Coordinated By The ISA Convention Manager. Event Orders Must Be Finalized No Later Than **FEBRUARY 2, 2007**. The ISA Convention Manager Can Provide Menu Recommendations Within Your Budget, And Will Work With You To Ensure A Successful Event. **DO NOT CONTACT THE HILTON CHICAGO DIRECTLY** – You Will Be Referred Back to ISA.

Payment Procedures – ISA Affiliates Only

The Estimated Balance Of All Social Functions Is To Be Paid In Full (10) Business Days Prior To The Event. Payment Of Cash, Cashiers Or Certified Check Will Be Accepted. Once The Event Food And Beverage Order Is Finalized, ISA Affiliates Will Be Required To Complete A Credit Card Authorization Form. Affiliate Banquet Orders Will Not Be Submitted To The Hilton Chicago Until Payment Arrangements Are Completed. If Credit Has Been Established Directly With The Hilton Chicago For Corporate Accounts, Payment Will Be Due No Later Than 30 Days From The Date Of Invoice.

Contact the ISA Convention Manager

Jeanne White, CMP
Convention Manager
International Studies Association
324 Social Sciences
University of Arizona
Tucson, AZ 85721
PH: 520.621.2327
FAX: 520.621.5780
EMAIL: jeanne@u.arizona.edu

All selections are INCLUSIVE of 17.5% Service Charge, 4.00% Administrative Fee, and Prevailing Tax of 10.25% (as of 7/1/06). Administrative Fee and Tax subject to change. Prices shown apply ONLY to ISA's 48th Annual Convention, February 25 – March 4, 2007.

Hilton Chicago Menu Selections
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MEETING BREAK SELECTIONS

Coffee Service/Hot Beverages

Freshly Brewed Hilton Custom Blend Coffee or Decaffeinated Coffee
Assorted Hot Teas
\$87.00 per Gallon, \$53.00 per Half Gallon

Hot Chocolate with Whipped Cream and Marshmallows,
Hot Apple Cider with Cinnamon Sticks
Each of the Above Beverages is \$114.00 per Gallon, \$80.00 per Half Gallon

Cold Beverages

Fresh Orange Juice and Grapefruit Juice
Cranberry, Tomato, V8, Apple and Pineapple Juices
Lemonade
Tropical Fruit Punch
Mint or Lemon Iced Tea
Each of the Above Beverages is \$100.00 per Gallon, \$67.00 per Half Gallon. Each Gallon contains 20
6-oz servings.

Bottled Beverages

Individual Bottled Juices 5.95 per Bottle
Assorted Snapple Iced Teas and Juices 5.95 per Bottle
Assorted Soft Drinks 5.35 per Bottle
LaCroix Sparkling Water (12 oz. Bottle) 5.95 per Bottle
Ice Mountain Still Water (16.5 oz. Bottle) 5.35 per Bottle

Natural Delights

Granola Bars and NutriGrain Bars 3.35 Each
Seasonal Whole Fruit 3.35 per Piece
Assorted Low Fat Yogurts 5.00 Each
Single Serving of White or Chocolate Milk 3.70 Each
Single Servings of White or Chocolate Soy Milk 4.70 Each
Individual Servings of Dry Cereal with Whole and Skim Milk 5.95 Each
Fruit Kebobs 5.95 Each

Morning Bakery Selections

Danish, Muffins, Plain and Fruit Filled Croissants
Fat Free Muffins
Sliced Coffee Cake
Assorted Bagels with Cream Cheese
Apple and Cherry Turnovers
Plain and Chocolate Biscotti
Cranberry, Cinnamon and Chocolate Chip Scones
Served with Devonshire Cream and Preserves



Krispy Kreme Doughnuts available by the Dozen, either Plain or Assorted
(48 Hours Advance Notice Required)

Hilton Chicago Menu Selections
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Each of the above Bakery Selections is \$53.60 per Dozen

Afternoon Bakery Selections

Freshly Baked Jumbo Cookies White Chocolate Macadamia Nut, Chocolate Chip, Peanut Butter & Oatmeal Raisin
Brownies and Blondies Pecan Double Fudge Brownies, Chocolate Chip Blondies and M&M Blondies
Cookie Bars Seven Layer, Lemon Squares and Raspberry Granola
Churros Warm Fried Dough Sticks, Dusted with Cinnamon Sugar. Plain, Custard and Raspberry Filled.

Each of the above Afternoon Bakery Selections is \$53.60 per dozen.

Savory Snacks

Jumbo Hot Pretzels with Yellow Mustard 63.00 per Dozen
Jumbo Pizza Pretzels with Marinara Sauce 68.30 per Dozen
Popcorn Assortment ~ Buttered, White Cheddar, and Cracker Jack 3.35 per Bag
Optional Popcorn Machine with Attendant 330.00 Additional
Spinach Dip in Sourdough Bread Served with Fresh Vegetables 6.70 per Guest
Crunchy Pretzels, Potato Chips, Pita Chips or Tri Colored Tortilla Chips 30.80 per Pound
Fancy Mixed Nuts 36.85 per Pound
Roasted Peanuts 33.50 per Pound
Wasabi Peas 33.50 per Pound
Sweet and Salty Snack Mix 36.85 per Pound
Blue Cheese, Ranch, Herb, French Onion, Garden Salsa, Chipotle, Smoked Salmon,
Sun-Dried Tomato, Guacamole, or Chile con Queso Dips 33.50 per 16 oz Bowl
Traditional, Roasted Red Pepper or Chive Hummus, Spicy Feta Spread 38.85 per 16 oz Bowl

REFRESHMENT BREAKS

The Following Breaks Require a **Minimum Guarantee of 25 Guests**
(All prices and quantities are based on a one hour break)

The Sports Break

Hot Buttery Popcorn
Cracker Jack
Jumbo Soft Pretzels with Yellow Mustard
Iced Tea and Lemonade
13.40 per Guest

With Miniature Hot Dogs, 5.35 per Guest Additional

At the Movies

Assorted Miniature Candy Bars
Hot Buttery Popcorn
Nachos with Cheese
Iced Tea and Lemonade
16.10 per Guest

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REFRESHMENT BREAKS, continued
The Following Breaks Require a **Minimum Guarantee of 25 Guests**
(All prices and quantities are based on a one hour break)

Chocoholic

Chocolate Covered Strawberries
Chocolate Chip Cookies
Double Fudge Brownies
Chocolate Truffles
Hot Chocolate with Marshmallows, Chocolate Shavings and Whipped Cream
Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee and Select Teas
16.75 per Guest

With Melted Chocolate Fondue and Dippers, 7.40 per Guest Additional

Café Maison

Selection of Miniature French Dessert Pastries
Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee, & Assorted Teas
Chocolate Shavings, Ground Cinnamon and Fresh Whipped Cream
11.40 per Guest
With House Made Biscotti, 2.00 per Guest Additional

Fitness First

Assorted Whole Fresh Fruit
CLIFF Bars
Crudité of Fresh Vegetables and Dip
Assorted Bottled Gatorade
Protein Punch in your Choice of Vanilla, Strawberry or Chocolate
17.40 Per Guest

Grandma's Goodies

Freshly Baked Jumbo Cookies
Pecan Double Fudge Brownies and Chocolate Chip Blondies
Cheesecake Bars
Lemon Squares
Freshly Brewed Hilton Custom Blend Coffee & Decaffeinated Coffee and Assorted Teas
14.75 per Guest

Kid at Heart

House Made Cupcakes with Milk Chocolate Frosting and Sprinkles
Caramel Dipped Apples
Celery Sticks Filled with Peanut Butter and Raisins
Fruit Punch and Lemonade
16.10 per Guest

Almost a Bar

Miniature Assorted Deep Dish Pizzas
Buffalo Wings with Blue Cheese Dip
Tortilla Chips with Salsa and Fresh Guacamole
Non-Alcoholic Beer and Assorted Soft Drinks
17.40 per Guest

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AFTER FIVE BREAKS

The Following Selections are Available at the Conclusion of Your Meeting.
After Five Breaks are One Hour, and Only Served Inside the Meeting Room.
Groups with fewer than 70 people may elect self-service on wine and beer; no bartender required.
Bartender Required for Groups of 70 or More. Bartender Fee of \$165 each.

Tailgate

Mini Hot Dogs
Barbeque Potato Chips
Salted Peanuts
Domestic, Imported and Non-Alcoholic Beers
Assorted Soft Drinks and Bottled Waters
21.40 per Guest

Wine Flight

Blue, Brie, Pepper Jack, Aged Cheddar, and Swiss Cheeses
Sliced Baguette, Water Crackers
Grapes, Strawberries and Walnuts
Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, and Shiraz
25.45 per Guest

Cheers!

Hilton Chicago's Favorite Sparkling Wine
Chocolate Covered Strawberries
LaCroix Sparkling Waters
18.75 per Guest

I Need a 'Rita!

Pitchers of Classic Lime Margarita
Coronas and Lime
Tri-Colored Tortilla Chips, Salsa & Guacamole
Jalapeno Poppers
Assorted Soft Drinks and Bottled Water
26.80 per Guest

Tapas

Pitchers of White and Red Sangria
Gourmet Marinated Olives
Sautéed Mushrooms with Red Wine and Fresh Herbs
Baked Goat Cheese in Tomato Sauce with Garlic Toast
Assorted Soft Drinks and Bottled Water
24.10 per Guest

Midnight Sweet Tooth

Trio of Just Dessert Cream Liquors
Chocolate Chip Cookie Cream Liquor
Crème Brulee Cream Liquor
Thin Mint Chocolate Cookie Cream Liquor
Served on the Rocks, in Chocolate Shot Glasses, or over House Made Vanilla Ice Cream
18.75 per Guest

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CONTINENTAL BREAKFAST BUFFETS

All Buffets Are Served with Freshly Brewed Hilton Custom Blend Coffee, Decaffeinated Coffee & Assorted Teas
(All prices and quantities are based on a one hour buffet)

Hilton Classic

Muffins, Croissants and Danish
Butter and Fruit Preserves
Sliced Seasonal Fruit and Berries
28.15 per Guest
With Assorted Fruit Juices, 4 per Guest Additional

Good Start

Assorted Fruit Juices
Carrot, Blueberry and Bran Muffins
Assorted Bagels with Cream Cheese
Individual Fruit Yogurts Served with Granola and Raisins
30.80 per Guest
With Sliced Seasonal Fruit and Berries, 6.70 per Guest Additional

New York Nosh

Assorted Fruit Juices
Assorted Bagels
Cream Cheese, Butter and Fruit Preserves
House Smoked Salmon, with Sliced Red Onion, Tomato and Cucumber
Sliced Seasonal Fruit and Berries
41.50 per Guest

The Neighborhood Bakery

Assorted Fruit Juices
Cheese Filled, Almond Flavored and Chocolate Croissants
Butter and Fruit Preserves
Sliced Seasonal Fruit and Berries
29.50 per Guest
With Cinnamon Raisin Croissants and Fruit Filled Coffee Cake, 5.35 per Guest Additional

**HOT BREAKFAST BUFFETS
AND
FULL SERVICE BREAKFAST SELECTIONS**

The Hilton Chicago offers a variety of breakfast buffets and full service breakfast selections. Prices range from \$35.00 - \$51.00 per Guest, including all taxes and service charges. Contact Jeanne White, CMP, ISA Convention Manager for available options. Breakfast buffet prices range from 43.00 per person. Full Service Breakfast prices range from 36.00 to 39.00 per guest.

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FULL SERVICE LUNCHEON SELECTIONS

All Luncheons Are Three Courses Offering You a Choice of Soup or Salad, Dessert, Rolls & Butter
Freshly Brewed Hilton Custom Blend Coffee, Decaffeinated Coffee and Assorted Teas

A service charge of 135.00 applies for groups less than 25.
(For Pre-Set Iced Tea, Add \$1.35 Per Person)

Soups

French Onion Gratinée
Tomato Basil
Baked Potato Chowder
Cream of Asparagus
Cream of Wild Mushroom
Pasta Fagiolo
Manhattan Clam Chowder
New England Clam Chowder
Greek Egg Lemon

Chilled Soups

Garden Gazpacho
Vichyssoise
Cucumber and Mint

Salads

Mixed Greens with Tomato, Cucumber, and Carrot, Roma Red Wine Vinaigrette

Traditional Caesar with House Made Jumbo Croutons

Frisee Lettuce with Bacon Bits, Three-Peppercorn Ranch Dressing

Boston Bibb and Spinach Salad with Sliced Mushrooms and Red Pepper Strips, Tarragon Vinaigrette

Entrées

All Entrees are Served with Seasonal Market Vegetables

Penne Pasta and Roasted Chicken Breast Tossed with Wild Mushrooms, Sun-Dried Tomatoes, Pinenuts and Asiago
Cheese in a Wild Mushroom Sauce 52.25 per Guest
Suggested Wine: Echelon Pinot Noir

Conrad Chicken Breast Trocadero with Mushrooms and Tri-Colored Peppers, Served with Marsala Wine Sauce and Rice
Medley 53.60 per Guest
Suggested Wine: Francis Coppola Diamond Black Label Claret

Flamed Grilled Conrad Chicken Breast, Rubbed with Rosemary and Garlic, Served with
Creamy Buckingham's Potatoes 55.00 per Guest
Suggested Wine: Lindemans Bin 95 Sauvignon Blanc

Pine Nut and Basil Pesto Rubbed Conrad Chicken Breast, Crispy Roasted Potatoes 53.00 per Guest
Suggested Wine: Kendall-Jackson Vitner's Reserve Chardonnay

Sauteed Conrad Chicken Breast atop Wilted Spinach, Lemon and Garlic Sauce 54.25 per Guest
Suggested Wine: Bonny Doon Pacific Rim Riesling

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Full Service Luncheons Continued...

Miso Lacquered Salmon, Fragrant Basmati Rice and Steamed Baby Bok Choy 55.00 per Guest
Suggested Wine: Brancott Reserve Sauvignon Blanc

Bronzed Salmon, Leek and Pommery Mustard Sauce, Crisp Herb Roasted Potatoes 55.00 per Guest
Suggested Wine: Montevina Sauvignon Blanc

Vegetarian Entrées

Farfalle Pasta with Asparagus, Cherry Tomatoes, Yellow Squash, Red Onion and Zucchini,
Tossed in Basil Oil 47.55 per Guest
Suggested Wine: Mezzacorona

Garden Pave of Succulent Grilled Eggplant, Portabella Mushroom, Red Peppers and Zucchini, Layered with Herb Infused
Goat Cheese, in a Pool of Smoked Tomato Coulis 52.25 per Guest
Suggested Wine: Kendall-Jackson Vitner's Reserve Chardonnay

Portabello, Shiitake and Morel Mushroom Strudel Accented by Madeira Thyme Cream Sauce 51.00 per Guest
Suggested Wine: Penfolds Thomas Hyland Shiraz

Chilled Entrées

Chicken Caesar Salad with Fire Roasted Vegetables and Jumbo Garlic Croutons 53.00 per Guest

Seared Skirt Steak over Romaine with Chimichurri Dressing of Herbs, Garlic and Vinegar 54.25 per Guest

Green Tea Steamed Salmon over Chilled Buckwheat Noodles with Sake Cucumber Salad 51.60 per Guest

Mediterranean Chicken Salad atop Mixed Greens with Feta Cheese, Kalamata Olives, Tomatoes, Cucumbers and Roma
Red Wine Vinaigrette 53.25 per Guest

Asian Shrimp tossed with Mixed Greens, Oriental Vegetables and Soy Ginger Vinaigrette Dressing 54.60 per Guest

Plated Luncheon Desserts

Trio of Sorbets ~ Fresh Fruit Purees Flavor our House Made Sorbets

Double Chocolate Cake ~ Two Layers of Decadent Chocolate Cake Frosted with Dark Chocolate

Carrot Cake, Iced in Fresh Cream Cheese and Dusted with Pecans

Key Lime Meringue Tart in a Graham Crust

Traditional Cheesecake ~ Creamy and Luxurious, Flavored by Whole Vanilla Beans and
Accented with Fresh Strawberry Coulis

Lemon Mousse ~Delicately Layered with Lemon Sponge Cake in a Dark Chocolate Cup. Fresh Berries and Whipped
Cream Finish the Plate.

Ice Cream Cake ~ A Grown-Up Version! Layers of Rum and Cappuccino Ice Creams are Topped with Whipped Cream,
Chocolate Sauce and Candied Almonds

Apple Tart on a Base of Puff Pastry, Laced with Cinnamon and Served with Caramel Sauce

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BOX LUNCH SELECTIONS

Each Fresh Sandwich or Salad Box Lunch Includes Whole Fruit and a Homemade Cookie, Plus Napkin, Plastic Flatware and Condiments

Healthy Tuna with Red Onion, Yellow Peppers, and Cucumber on Whole Wheat Kaiser

Chicken Breast Italiano with Leaf Lettuce, Roma Tomatoes and Provolone Cheese on Focaccia

Roasted Red Peppers and Fresh Mozzarella, Leaf Lettuce, Roma Tomatoes on Baguette

Roast Turkey with Leaf Lettuce, Roma Tomatoes and Swiss Cheese on Baguette

Roast Beef with Sautéed Shiitake Mushrooms, Leaf Lettuce and Roma Tomatoes on Focaccia

Ham and Havarti with Leaf Lettuce, Roma Tomatoes and Havarti Cheese, Served on Baguette

Roma Tomato and Fresh Mozzarella with Leaf Lettuce on Baguette

Grilled Chicken Caesar Salad, with Classic Caesar Dressing and Croutons

Box Lunch 33.50 Each

Bottled Beverages

Individual Bottled Juices 5.95 per Bottle

Assorted Snapple Iced Teas and Juices 5.95 per Bottle

Assorted Soft Drinks 5.35 per Bottle

LaCroix Sparkling Water (12 oz. Bottle) 5.95 per Bottle

Ice Mountain Still Water (16.5 oz. Bottle) 5.35 per Bottle

DINNER SELECTIONS

The Hilton Chicago offers a variety of dinner selections. Prices begin at \$70.00 per person, inclusive of service charges and taxes. Contact Jeanne White, CMP, ISA Convention Manager, for available options.

Hilton Chicago Menu Selections
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RECEPTIONS

Hors d'Oeuvre Selection *
Minimum Order of 100 Pieces Per Item

Cold Selections for Buffet or Passing

Asparagus Wrapped in Prosciutto
Tomato Filled with Boursin Cheese
Brushetta with Seasoned Roma Tomatoes
Black Olive and Tomato Tartlet
Brie Cheese and Green Apple Canapé
Antipasto Skewer ~ Kalamata Olives, Sun Dried Tomatoes, Artichoke Hearts & Fresh Mozzarella
Chicken Cilantro ~ Poached Chicken Breast and Fresh Cilantro in a Tart Cup
Goat Cheese and Sun Dried Tomato on Sour Dough Toast
Red Potato with Bacon, Scallions and Cheese
Gorgonzola Cheese and Pear on Crostini
Dried Apricot Filled with Boursin Cheese, on Dark Rye Bread
Fresh Peapod Filled with Goat Cheese and Garnished with Walnuts
Grilled Chicken Breast ~ on Focaccia with Sun Dried Tomato
570.00 Per 100 Pieces

Smoked Salmon Pinwheel with Dill Cream Cheese on a Crouton
Beef Tenderloin with Boursin Cheese on Crostini
Grilled Scallop with Mango Relish and Cilantro
Pepper Crusted Seared Tuna ~ Served on a Rice Cracker with Wasabi and Salmon Roe
Shrimp Canapé with Herb Butter on Toast
Artichoke Heart Filled with Dungeness Crab Salad
Beef Tenderloin with Creamy Horseradish on Brioche Toast
Endive Stuffed with Blue Cheese, Topped with Roast Beef & Pistachios

636.50 Per 100 Pieces

Minimum Order of 100 Pieces Per Item
No Additional Fee for Butler-Passed Items

*** 10% DISCOUNT OFFERED ON CHEF'S CHOICE HORS D'OEUVRES. Hotel Chef determines selection. Minimum Order of 100 Pieces Per Item.**

Hilton Chicago Menu Selections
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Receptions Continued, Hors D'Oeuvres *
Hot Selections for Buffet or Passing

Crab Meat Rangoon ~ Sweet Crab & Cream Cheese Wrapped in a Wonton and Fried
Petite Spinach Quiche ~ Fresh Spinach & Swiss Cheese in a Delicate Crust
Assorted Deep Dish Pizzas ~ Bite Sized Versions of the Chicago Classic
Spanakopita ~ Crisp Phyllo Encases Spinach and Feta Cheese
Vegetable Quesadillas ~ Flour Tortilla Filled with Vegetables and Cheese
Beef Empanada ~ Hand Made Pastry Filled with Zesty Ground Beef
Parmesan Artichoke Hearts ~ Filled with Cream Cheese and Breaded
Thai Chicken & Cashew Spring Roll ~ Crispy Wrapper Filled with Chicken and Cashews
Curried Chicken and Couscous in Phyllo Cup
Santa Fe Spring Roll ~ Crispy Wrapper Filled with Black Beans and Southwestern Spices
Sesame Chicken Fingers
Cajun Chicken Fingers
Breaded Cheese Ravioli ~ Served with Marinara
Crispy Asparagus ~ Fresh Asparagus with Imported Asiago Cheese, Wrapped in Phyllo
570.00 Per 100 Pieces

Sonoran Chicken ~ Delicate Phyllo with Chicken in a Spicy Tomato Sauce
Beef Satay with Peanut Sauce
Smoked Chicken Quesadillas
Wild Mushroom Vol au Vent ~ Creamy Mushrooms in Buttery Puff Pastry
Blackened Chicken Satay
Raspberry and Brie in Phyllo
Pear and Brie in Phyllo Beggar's Purse
Cozy Shrimp ~ Tail on Shrimp and Julienned Vegetables Wrapped in a Crispy Wonton
Duck Spring Roll ~ Accented with Fresh Vegetables, Ginger & Toasted Sesame Oil
Miniature Crab Cakes Topped with Tomato Ginger Jam
663.00 Per 100 Pieces

Baby Lamb Chops
Butterfly Coconut Shrimp with Fruit Salsa
798.00 Per 100 Pieces

Hot Selections for Passing

Seafood Bundle ~ Scallops, Lobster & Shrimp in a Cream Sauce, Wrapped in a Crepe
Crostini Assortment ~ Spicy Shrimp, Roasted Red Pepper with Gorgonzola,
Spinach & Goat Cheese, and Chicken with Pesto & Sundried Tomato
703.00 Per 100 Pieces

Minimum Order of 100 Pieces Per Item
No Additional Fee for Butler-Passed Items

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RECEPTION SELECTIONS
(All Prices and Quantities Are Based On a One Hour Reception)

Chef's Selection

Chef Meissonnier's Selection of Hot and Cold Appetizers, Based on 4 Pieces Per Guest

17.10 per Guest

Selection I

Bowls of Potato Chips and Pretzels
Served with Ranch and Dill Dips

Cascade of Vegetable Crudités
Served with Parmesan Herb Dip

8.00 Per Guest

Selection II

Cascade of Vegetable Crudités
Served with Blue Cheese Dip

Domestic Cheese Selection
Served with Water Crackers and French Bread

11.40 Per Guest

Selection III

Home Style Chunky Guacamole and Zesty Salsa

Chili Con Queso

Tortilla Chips

Smoked Chicken Quesadillas
Served with Sour Cream and Cilantro Salsa

21.45 Per Guest

Selection IV

Domestic Cheese Selection
Served with Water Crackers and French Bread

Butler Style Hors d'Oeuvres Serving One of Each per Guest:

Chilled

Red Potato with Bacon, Scallions and Cheese

Hot

Pear and Brie in Phyllo
Crab Meat Rangoon
Sesame Chicken Fingers

26.80 Per Guest

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RECEPTION SELECTIONS

Specialty Presentations

Cascade of Vegetable Crudités Accompanied by Blue Cheese and Dill Dips 6.70 Per Guest

Selection of Imported and Domestic Cheeses with French Bread, Water Crackers and Fruit Garnish
9.40 Per Guest

As Above, with Domestic Cheeses Only, 8.05 Per Guest

Seasonal Fruit Kebobs Served with Honey Yogurt Dipping Sauce, 703.25 Per 100 Pieces

Miniature Focaccia Sandwiches

Herbed Turkey Breast with Sun-Dried Tomatoes and Basil Mayonnaise
Peppered Roast Sirloin of Beef with Red Onion Marmalade and Spicy Mustard
569.50 Per 100 Pieces

Dry Snack Selection

Pretzels, Potato, Pita or Tortilla Chips 30.80 Per Pound

Fancy Mixed Nuts 36.85 Per Pound

Roasted Peanuts 33.50 Per Pound

Wasabi Peas 33.50 Per Pound

Sweet and Salty Snack Mix 36.85 Per Pound

Blue Cheese, Ranch, Herb, French Onion, Garden Salsa, Chipotle, Smoked Salmon,
Sun-Dried Tomato, Guacamole, or Chile con Queso Dips 33.50 per 16 oz. Bowl
Traditional, Red Pepper, and Chive Hummus, Spicy Feta Dip 38.85 per 16 oz Bowl

Carved Selections

Requires Chef to Carve in Room 165.00 Per Chef

Cinnamon Chili Rubbed Roast Tenderloin of Beef

Cracked Black Pepper Balsamic Reduction

Miniature Rolls

502.50

(Serves 25 Portions)

Herb Crusted Roasted Leg of Lamb

Garlic Aioli and Miniature Rolls

470.00

(Serves 25 Portions)

Whole Baked Honey Cured Ham

Dijon Mayonnaise and Grainy Mustard

Buttermilk Biscuits

470.00

(Serves 30 Portions)

Roast Breast of Turkey

Cranberry Relish and Miniature Rolls

335.00

(Serves 18 Portions)

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DESSERT RECEPTION

Miniature French Pastries 62.00 Per Dozen

Chocolate Eclairs
Assorted Fruit Tarts
Lemon Meringue Tartlet
Pecan Diamonds
Amandines
Toscas
Linzers
Chocolate Truffles
Chocolate Dipped Strawberries
Caramel Profiteroles

Assorted Cakes and Mousses 100.50 Each

Dark Chocolate Mousse Cake
White Chocolate Mousse Cake
Marscapone and Espresso Tiramisu
Double Chocolate Cake
Carrot Cake
Banana Chocolate Chip Cake
Chocolate Angel Food Cake with Berries
Mango Chocolate Mousse Log
Apple Spice Cake
Trio Chocolate Mousse Cake
(Each Cake Is Cut Into 16 Slices)

Dessert Stations

Crepes

Sweet Crepes, Rolled Around Your Choice of Bananas Foster or Brandied Cherries 14.75 per Guest

Roasted Pineapple

Vanilla Bean Studded Pineapple, Thinly Sliced and Served with Coconut Ice Cream 12.00 per Guest

Chocolate Fondue

Chafers of Melted Chocolate, in Your Choice of Milk, Dark or White. Dippers to Include Strawberries, Green Grapes, Pineapple, Marshmallows, Pretzel Rods and Pound Cake 17.40 per Guest

Dessert Stations Require a Chef at \$165 each.

Hilton Chicago Menu Selections
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WINE SELECTIONS

***** See page 17 for special discounts, hosted drink coupons for ISA events*****

House Red or House White, Hotel's Choice 38

Sparkling Wines

Korbel Natural, Russian River 54

A very dry, delicate champagne with a crisp, fruit center. Pinot Noir and Chardonnay grapes.

Segura Viudas Aria Estate Brut, Spain 48

Its flavor is dominated by pineapple, almonds, honey and straw with hints of pears & fresh bread.

Chardonnay

Trinity Oaks, California 43

Bright aroma of apples and citrus with a floral note of honeysuckle. Medium-bodied and silky. Crisp acidity with a touch of oak.

Mirassou, Central Coast, California 46

Intense, soft palate with balanced acidity and fruit flavors.

Kendall-Jackson Vitner's Reserve, California 60

Forward fruit flavors and aromas of peach, green apple, red apple, citrus and tropical fruit layered with butterscotch and toasty oak. Rich, yet dry with balanced acidity.

Frei Brothers Reserve Russian River Valley Reserve 56

Ripe and flavorful, with bright pear and apple fruit. Moderate toasty oak, butter, bread and macadamia nuts that linger through the finish.

Beringer, Napa Valley 55

Complex aromas and flavors of tropical fruit, apple, citrus, butter and spice with a rich texture.

Sauvignon Blanc

Montevina 43

Bright melon, lemon and grapefruit flavors balanced by a light grassy note.

Medium-bodied with a long, dry, spicy finish.

Brancott Reserve, Marlborough, New Zealand 63

Balances fresh fruit flavors and crisp acidity. Aromas of guava, stone fruit and lemongrass with sweet green pepper. The palate is rich and smooth complimented by herbal notes.

Lindemans Bin 95, Southeastern Australia 46

Fresh floral, herbal and grassy bouquet.

Medium-bodied, herbaceous fruit characters with no oak. Fresh palate, dry finish.

Other Varietal Whites

Robert Mondavi Woodbridge Pinot Grigio 43

Fresh fruit, floral and spice character with silky, dry flavors.

Mezzacorona Pinot Grigio 46

Floral and apple aromas with a hint of spice. Vibrant and well balanced.

Bonny Doon Pacific Rim Reisling 44

Fresh citrus, floral aromas. Pleasing and lively on the palate.

Trinity Oaks White Zinfandel 43

Sweet aromas of strawberries and raspberries. A slight creaminess is noted on the palate.

Hilton Chicago Menu Selections
International Studies Association's 48th Annual Convention.

Wine Selections Continued...

Cabernet Sauvignon

Trinity Oaks 43

Complex aroma of ripe cherry and red currant, with hints of green olives, cedar, licorice and oak vanillin. Smooth, medium-body, balanced by subtle tannins and vanilla oak tones.

Canyon Road, California 43

Complex wine offers aromas of black currant, plum, chocolate and spice. Finishes smooth with velvety tannins.

Francis Coppola Diamond Black Label Claret, California 60

Aromatics of toasty vanilla with sweet blackberries and mint. Structured finish.

Merlot

Cypress, California 46

Enticing fruit aromas of blueberry pie, black cherry and violet. A complex wine with structure.

Canyon Road, California 43

Bouquet of plum and black cherry, complemented by slight oak and vanilla tones.

The palate is soft, approachable and fruity.

Frei Brothers Reserve, Dry Creek Valley 50

Rich Plum and cherry aromas framed by a bouquet of vanilla and coconut.

Medium-bodied with a soft finish.

Other Varietal Reds

Robert Mondavi, Napa Valley Pinot Noir 66

Dark red cherry, floral, cola and spice character with silky tannins.

Echelon Pinot Noir, Central Coast 47

Pleasant cherry, plum and herb flavors up front with a moderate finish.

Rancho Zabaco Dancing Bull Zinfandel, California 50

Lively raspberry and black cherry fruit with hints of black pepper and soft, supple tannins.

Penfolds Thomas Hyland Shiraz, South Australia 60

Mulberry and blueberry fruits are with hints of spicy oak, licorice, chocolate and eucalyptus.

Fine tannins, subtle oak, and a long finish.

Rosemount Estate Diamond Shiraz, Eastern Australia 48

Warm, spicy licorice and blackberry fruit with American oak.

Richly textured palate, soft tannins and a long, rich finish.

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BAR SELECTIONS

SPECIAL ISA DISCOUNT – HOSTED DRINK TICKETS AND HOUSE WINES

Reception hosts can purchase drink tickets at the **special ISA rate of \$6.50 each**. This rate includes service charges, administrative fees, and taxes. Bartender and Cashier labor fees are NOT included in ticket prices (see note below). Hosted Drink Coupons are specific to each event, and cannot be used at other ISA receptions. Host organization is charged only for redeemed tickets; host must return all UNUSED tickets to the ISA Convention Manager within 24 hours after the event.

Drink Coupons can be used in conjunction with Cash Bars (Guests purchase their own drink coupons from the Cashier).

Hosted drink tickets can be redeemed **ONLY** for the following beverages:

House Wines (red or white)
Domestic or Imported Beer
Soft Drinks, Mineral Waters, Fruit Juices

Reception hosts can also purchase **Red or White House Wines by the bottle, Hotel's Choice, at the special discount rate of \$38.00 per bottle**, inclusive of all service charges and taxes.

NOTE ON BAR LABOR COSTS: There is a \$165 Bartender Fee for each Bartender. Bartender staffing is 1 Bartender per 200 people per Cash and/or ticket bars; 1 Bartender per 100 people per Hosted bar. This fee is waived should each bars' sales exceed \$695.00 excluding tax and gratuity. Additionally, there is a \$110.00 Cashier Fee for each Cashier. Cashier staffing is 1 Cashier per 200 people for Cash and/or Ticket bars.

Events for 70 Guests or less with a Cash bar option may elect a Self-Cashiering Bartender for a fee of \$220.00 inclusive.

Hosted Bars, Priced Per Ounce

Crown Brands	10.75
Premium Brands	9.40
Crown Wines	10.75
Premium Wines	9.40
Imported Beer (Amstel Light and Heineken)	8.70
Domestic Beer (Miller Genuine Draft and Miller Lite)	8.00
Non-Alcoholic Beer	7.40
Mineral Waters	5.40
Soft Drinks	5.40

There is a 165.00 Bartender Fee For Each Bartender. This fee is waived should each bars' sales exceed \$695.00 excluding tax and gratuity.

The Number Of Bartenders And Cashiers Will Be Determined By The Hotel, Based On Proper Services Standards For Attendance Guarantees. **The Hilton Chicago Is The Only Licensed Authority To Sell And Serve Alcoholic Beverage For Consumption On The Premises. Therefore Liquor Is Not Permitted To Be Brought Into The Hotel.**