



*catering* by



**CHICAGO ATHLETIC**

EST. ASSOC. 1890

For more information or to set up an appointment, please contact our sales team at 312-792-3552  
12 SOUTH MICHIGAN AVENUE CHICAGO, IL 60603 TEL. 312-792-3500

# *what's inside*

## **BREAKFAST & BRUNCH**

### **BREAKS**

### **LUNCH**

### **DINNER**

## **LATE NIGHT SNACKS**

### **BEVERAGES**

*Catered events are subjected to service charge as well as applicable state and local taxes.*

*All products and pricing are subject to change with seasonal availability and with chef's current inspiration.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

# breakfast buffets

Includes fresh orange, grapefruit and cranberry juice  
Freshly brewed regular and decaffeinated coffee and our selection of gourmet teas  
All buffets under a 20 guest minimum are subject to a \$75 service charge  
Buffets are designed for 1 hour service

## **CONTINENTAL** v \$40 per person

fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads  
whipped butter, house-made jams, cream cheese  
fresh sliced seasonal fruit

## **DELUXE CONTINENTAL** v \$48 per person

toasted granola, low fat yogurts, fresh berries  
fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads  
whipped butter, house-made jam, cream cheese  
fresh sliced seasonal fruit  
house-made smoothies (select one from the smoothie menu)

## **CHAMPION** v \$52 per person

toasted granola, low fat yogurts, fresh berries  
fresh baked croissants and pain au chocolat, assorted bagels and whole grain breads  
whipped butter, house-made jam, natural peanut butter, cream cheese  
steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts  
fresh sliced seasonal fruit  
house-made smoothies (select two from the smoothie menu)

- V: vegetarian | VG: vegan | GF: gluten-free -  
may contain nuts

Please note: scrambled eggs contain dairy unless otherwise requested



# breakfast buffets (cont.)

## **STAGG COURT** \$59 per person

fresh sliced seasonal fruit  
scrambled eggs with soft herbs  
lyonnaise breakfast potatoes, roasted peppers, caramelized onions, parsley v, gf  
choice of applewood smoked bacon, pork sausage links, chicken apple sausage, chorizo gf  
house-made smoothies (select two from the smoothie menu)  
buttermilk pancakes, mixed berry compote, maple syrup (\$4 supplemental per person)

## **ATHLETIC** \$62 per person

seasonal egg white frittata or scrambled egg whites with seasonal vegetables v, gf  
chicken apple sausage and turkey sausage gf  
avocado toast, spinach, tomato, pickled red onion, queso fresco, grilled sourdough bread v  
steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts  
fresh sliced seasonal fruit v  
house-made smoothies (select two from the smoothie menu)

## **BAJA BREAKFAST** \$60 per person

scrambled eggs  
breakfast potatoes, oregano, cilantro v, gf  
corn or flour tortilla v  
guacamole, mild roasted tomato salsa, crema v  
marinated skirt steak, peppers & onions  
mexican chocolate & mini churros v

## **CUSTOM BREAKFAST BUFFET** \$65 per person

*choose two entrees and two sides*

### **ENTREES**

scrambled eggs or egg whites  
**scrambled eggs**...ham, cheddar gf  
**scrambled eggs**...potato, bacon, peppers and onion gf  
**scrambled eggs**...heirloom tomatoes, spinach, mushrooms v, gf  
**scrambled eggs**...chorizo, roasted peppers, cilantro gf  
**chilaquile casserole**...avocado, crema, scallion, queso fresco, ancho and guajillo chile sauce v  
**frittata**...tomato, zucchini, arugula v, gf  
**frittata**...bacon, spinach, cheddar gf  
**brioche french toast**...maple, powdered sugar v  
**buttermilk pancakes**...mixed berry compote, maple syrup

### **SIDES**

edward's pork sausage gf  
chicken apple sausage gf  
turkey sausage gf  
applewood smoked bacon gf  
**breakfast potatoes**...roasted pepper, caramelized onion v, gf  
**marble potato hash**...tomatoes, piquillo pepper, kale v, gf

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## *brunch buffet*

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### **THE CAA** \$74 per person

**scrambled eggs...soft herbs**

**applewood smoked bacon, chicken apple sausage, or maple glazed ham** gf

**lyonnaise breakfast potatoes...roasted peppers, caramelized onion** v, gf

**mini vanilla greek yogurt parfait...seasonal fruit compote or fresh berries, milk and honey granola** v

**brioche french toast...maple syrup** v

**fresh sliced seasonal fruit**

**assortment of breakfast pastries** v

### **BRUNCH** \$79 per person

**assorted baby lettuces...shaved baby carrot, fennel, radish, ricotta salata, walnuts, citrus vinaigrette** v, gf

**steak and eggs...scrambled eggs with soft herbs, sirloin steak, beef jus** gf

**lyonnaise breakfast potatoes...roasted tomatoes and peppers** v, gf

**brioche french toast... maple syrup** v

**assorted bagels and breads...whipped butter, cream cheese, house-made jam** v

**fresh sliced seasonal fruit**

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# *breakfast & brunch enhancements*

**STEEL-CUT OATMEAL** v \$8 per person  
steel-cut oatmeal, milk, brown sugar, fresh berries, toasted nuts

**OVERNIGHT OATS** v \$8 per person  
oat milk, steel-cut oats, maple syrup  
dried fruit, fresh berries, almonds (\$4 per person)

**GREEK YOGURT PARFAIT** v \$9 person  
milk and honey granola, elderflower, fresh mixed berries, mint v

**QUICHE LORRAINE** gf \$16 person  
applewood smoked bacon, onion, gruyere cheese

## **SIDES**

scrambled eggs v, gf \$7 per person  
hard boiled eggs v, gf \$7 per person  
pork sausage gf \$9 per person  
chicken apple sausage gf \$9 per person  
turkey sausage gf \$8 per person  
applewood smoked bacon\* gf \$8 per person

**SMOKED SALMON DISPLAY** \$20 per person  
smoked salmon, dill cream cheese, capers, sweetie drop peppers,  
tomato, pickled red onion, hard-boiled egg, assorted bagels

**BUTTERMILK PANCAKES** v \$13 per person  
mixed berry compote  
maple syrup

**BRIOCHE FRENCH TOAST** v \$13 per person  
choice of:  
pecan / apple, raisin, and hazelnut / caramelized banana and walnut  
*all options are served with powdered sugar and maple syrup*

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# breakfast sandwiches and burritos

Available by the dozen

## **CROISSANT SANDWICH\*** \$14 each

scrambled eggs, canadian bacon or applewood smoked bacon, pepper jack cheese, avocado, tomato aioli

## **ENGLISH MUFFIN SANDWICH\*** \$14 each

scrambled eggs, canadian bacon or applewood smoked bacon, spinach, hollandaise sauce

## **GRILLED SOURDOUGH SANDWICH** v \$14 each

scrambled eggs, heirloom tomato, wilted arugula, bacon, gruyere, pesto

## **BREAKFAST BURRITO** \$15 each

scrambled eggs, chorizo, avocado, spinach, queso fresco, pico de gallo

## **EGG WHITES AND VEGGIE WRAP** v \$12 each

scrambled egg whites, zucchini, cherry tomatoes, spinach, piquillo pepper, swiss cheese

# breakfast stations

## **OMELETTE** v, gf \$22 per person

tomatoes, bell peppers, mushrooms, onions, spinach, bacon, ham, smoked cheddar, swiss cheese

*Requires a uniformed attendant at \$175*

## **BELGIAN WAFFLES** v \$21 per person

seasonal fruit compote, banana, fresh berries, candied walnuts, whipped cream, maple syrup

*Requires a uniformed attendant at \$175*

## **AVOCADO TOAST** v \$20 per person

avocado spread, arugula, fennel, tomatoes, cucumber, radish, pickled red onion, crema, piquillo pepper, scallions, queso fresco, grilled sourdough and whole wheat bread

## **BREAKFAST YOGURT BOWL** v \$16 per person

vanilla and blueberry greek yogurt, banana, apple, fresh berries, toasted coconut, pistachios, granola, pineapple, honeydew

## **MIXED GRAIN BREAKFAST BOWL** v \$17 per person

golden raisins and cranberries, toasted pecans, brown sugar, blueberry, granola

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## *breakfast & brunch beverages*

**HOUSE-MADE SMOOTHIES** v, gf \$17 per person  
*select two*

orange, carrot, apple  
mixed berries, peach  
tropical, banana  
strawberry banana

**COLD PRESSED JUICE** \$13 per bottle  
*select two*

**pure watermelon**...watermelon, lemon  
**wake up call**...apple, lemon, cayenne, ginger  
**active charcoal**...activated charcoal, ginger, lemon, agave  
**rockin beet**...beet, carrot, apple, lemon, ginger  
**coconut hydrate**...coconut water, pineapple, lemon, chia

**DAIRY & NON-DAIRY MILK** \$3 per person - each selection

whole milk  
2% milk  
skim milk  
almond milk  
soy milk  
coconut milk  
oat milk

**INFUSED WATER** \$10 per person

*select two*  
lemon, lime  
strawberry, lemon  
cucumber, mint  
honeydew, mint  
cantaloupe, lemon, mint

# *breakfast & brunch beverages*

## **COLD**

assortment of soft drinks \$7 each  
still and sparkling water \$7 each  
harmless harvest organic coconut water \$9  
celsius engery, assorted flavors \$9  
la colombe draft latte double shot iced coffee can \$9  
stumptown coffee roasters original cold brew \$9  
metropolis cold brew \$9  
stumptown nitro cold brew \$9  
passion house cold brew \$9  
komunity kombucha, assorted flavors \$10  
rishi ice tea classic black \$150 per gallon

## **KEGS** \$375

commonwealth joe wild bay elderberry kombucha keg (5 gal)  
colectivo cold brew nitro keg (5.2 gal)  
passion house cold brew keg (5 gal)  
passion house nitro cold brew keg (5.2 gal)  
metropolis cold brew keg (20 ltr)

## **COFFEE NESPRESSO PODS** \$7 each

forte/forte  
ristretto  
decaffeinato/decaffeinato  
leggero/leggero  
ristretto intenso pro  
origin brazil  
caramel  
vanilla

## **COFFEE SERVICE**

### **TIER 1**

**COFFEE & TEA** \$150 per gallon  
Metropolis Regular

### **TIER 2**

**COFFEE & TEA** \$165 per gallon  
Dark Matter (Love Supreme Blend)

#### Rishi Teas:

chamomile medley	jasmine
earl grey	masala chai
english breakfast	peppermint
green tea matcha	turmeric ginger



# *break stations*

**SMOOTHIE, FRESH PRESSED JUICE, AND INFUSED WATER BAR** vg, gf \$25 per person  
*choose two of each*

## **INFUSED WATER**

lemon, lime  
strawberry, lemon  
cucumber, mint  
honeydew, mint  
cantaloupe, lemon, mint

## **SMOOTHIES**

orange, carrot  
strawberry banana  
mixed berries, peach  
tropical, banana

## **COLD PRESSED JUICE**

**pure watermelon**...watermelon, lemon  
**wake up call**...apple, lemon, cayenne, ginger  
**active charcoal**...activated charcoal, ginger, lemon, agave  
**rockin beet**...beet, carrot, apple, lemon, ginger  
**coconut hydrate**...coconut water, pineapple, lemon, chia

**MILK AND COOKIES** v \$17 per person  
chocolate chip, snickerdoodle, peanut butter

**CHOCOLATE FIX** v \$20 per person  
chocolate financiers, chocolate tarts, chocolate macarons, chocolate covered almonds, chocolate milk or hot chocolate, chocolate covered espresso beans

**BUILD YOUR OWN TRAIL MIX** (\$3 supplemental for individual portions)  
**dried fruit and nut**...almonds, cashews, peanuts, walnuts, dried cranberries, raisins, apricots vg, gf \$19 per person  
**chocolate**...cashews, almonds, banana chips, mini peanut butter cups, dried cranberries, chocolate chips, chocolate covered raisins vg, gf \$20 per person  
**mixed berry**... dried blueberries, dried strawberries, cranberries, tart cherries, almond, pepita v \$22 per person

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## *breaks stations (cont.)*

### **MEDITERRANEAN GRILLED VEGETABLES** vg \$24 per person

eggplant, zucchini, piquillo peppers, asparagus, portabella mushrooms, marinated artichokes, roasted red peppers, hummus, spiced pita chips

### **CHIPS AND DIPS** v \$20 per person

*choose three dips*

**dips...**guacamole, salsa roja, salsa verde, black bean and scallion, grilled corn and heirloom tomato salsa, hummus, artichoke and spinach, poblano and cilantro crema

**chips...**corn tortilla chips and pita chips

### **CHEESE AND CHARCUTERIE** \$42 per person

*charcuterie only \$39 per person*

*domestic cheese only \$37 per person*

*imported cheese only \$43 per person*

selection of domestic cheeses, assortment of imported meats, dried fruit, toasted nuts, seasonal compote, pickled vegetables, whole grain mustard, honey, assortment of artisan breads and crackers

### **SEASONAL VEGETABLE CRUDITE** v, gf \$22 per person

ranch dressing and hummus

### **WARM PRETZEL BAR** v \$14 per person

bavarian pretzels, honey mustard, beer cheese, and creamy herb and roasted garlic dip

### **7TH INNING** \$25 per person

mini chicago style hot dogs, kettle chips, roasted peanuts, popcorn, cracker jack popcorn, root beer

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# *build your own break*

*select three \$24 per person*

*select four \$28 per person*

*select five \$32 per person*

## **SAVORY**

pretzel bites with whole grain mustard v

parmesan truffle popcorn v

kettle chips with ranch dip v, gf

hummus and pita chips vg

guacamole and tortilla chips vg, gf

pico de gallo and tortilla chips vg, gf

trail mix v, gf

## **HEALTHY**

assortment of individual yogurts v, gf

fresh sliced seasonal fruit

mini fruit smoothies vg, gf

whole seasonal fruit

## **SWEET**

fresh baked cookies; chocolate chip, snickerdoodle, peanut butter v

brownies, vanilla ganache v

seasonal fruit tarts v

chocolate tarts v

lemon yuzu tarts, fresh berries v

spiced carrot cake v

## **SWEET ENHANCEMENTS** \$2 supplemental per person

chocolate pot de crème v

crème brûlée v

assortment of macarons v, gf

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# *a la carte break*

**tarte...**lemon yuzu, chocolate, vanilla \$84 per dozen  
**rice crispy treats...**rosemary \$60 per dozen  
**truffles...**assorted flavors \$72 per dozen  
**brownies...**vanilla ganache v \$76 per dozen  
**chocolate chip, and peanut butter cookies** v \$76 per dozen  
**freshly baked seasonal muffins** v \$76 per dozen  
**mini carrot cake...**cream cheese v \$78 per dozen  
**assortment of macarons** v, gf \$60 per dozen  
**fresh sliced seasonal fruit and berries** v, gf \$10 each  
**trail mix...**almonds, cashews, walnuts, peanuts, chocolate chips, dried dried fruit v, gf \$73 per lb.  
**kettle chips...**individual bags of v, gf \$7 each  
**garrett's popcorn...**caramel crisp and cheese corn \$18 per person, (must be ordered in increments of 12)  
**parmesan truffle popcorn** v, gf \$8 per person  
**granola bars...**kind, kashi, and cliff bars v \$8 each  
**whole seasonal fruit** \$6 each  
**mini chicago style hot dogs** \$10 each  
**beef sliders\***...pickles, american cheese, garlic aioli \$12 each

## **INFUSED WATER** \$10 per person

*select two*

lemon, lime

strawberry, kiwi

cucumber, mint

honeydew, mint

cantaloupe, lemon, mint

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# *cold buffet lunch*

Includes iced tea, freshly brewed regular and decaffeinated coffee and our selection of gourmet teas  
All buffets under a 20 guest minimum are subject to a \$75 service charge  
Buffets are designed for 1 hour service

## **ATHLETIC BAR** - \$62 per person

### **salad greens** - *select three*

baby spinach, arugula, romaine, mixed greens, bibb lettuce, kale

### **grains** - *select one*

farro, quinoa, couscous

### **accompaniments** -

#### *select five*

cucumber  
cherry tomatoes  
cauliflower  
bell pepper  
baby carrot  
watermelon radish  
shaved baby beet  
mushrooms  
hard cooked eggs\*

#### *select one*

croutons  
bacon  
apple chips

#### *select three*

dried cranberries  
dried apricots  
walnuts  
pecans  
almonds  
sunflower seeds  
blueberries  
strawberries

#### *select two*

fresh mozzarella  
goat cheese  
cheddar  
parmesan  
feta  
blue cheese

#### *select two*

red wine vinaigrette vg, gf  
balsamic vinaigrette vg, gf  
caesar dressing\* gf  
buttermilk ranch v, gf

## **PROTEINS**

grilled amish chicken breast  
grilled flat sirloin steak\*  
salmon\* \$3 supplemental per person

## **DESSERT**

fresh sliced seasonal fruit  
assortment of fresh baked cookies

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# ***gourmet sandwich buffet*** \$68 per person

*For parties 25 ppl or less, selection of only two sandwiches*

## **SALAD**

*select two*

**assorted baby lettuce salad**...seasonal vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

**arugula and frisee salad**...cherry tomatoes, fresh mozzarella, avocado, toasted hazelnuts, balsamic vinaigrette v, gf

**baby iceberg wedge salad**...heirloom tomatoes, pickled red onion, bacon lardons, blue cheese, buttermilk ranch dressing gf

**brussel sprout and kale salad**...almond, dried cherry, parmesan, lardon, maple-tahini dressing

## **SANDWICHES**

*select four*

**roast beef\***...arugula, smoked gouda, heirloom tomato, house-made pickles, dijon aioli, brioche bun

**caa turkey club\***...turkey breast, romaine, beefsteak tomato, bacon, pickled red onion, roasted garlic and mustard aioli, sourdough

**chicken salad\***...grilled chicken breast, celery, dried cranberries, aioli, walnuts, brioche bun

**tuna salad sandwich\***...capers, pickled red onions, tomato, lemon aioli, arugula, whole wheat bun

**banh mi\***...marinated grilled chicken thigh, pickled carrot, fresno chile, daikon radish, english cucumber, cilantro, sriracha aioli, telera roll

**italian\***...sopressata, mortadella, provolone, giardiniera, arugula, garlic aioli, french hoagie roll

## **VEGETARIAN OPTIONS**

**grilled vegetable wrap**...portabella, zucchini, eggplant, burrata, tomato, arugula, red pepper hummus

**caprese wrap**...heirloom tomato, fresh mozzarella, arugula, basil pesto, balsamic glaze

## **DESSERT**

**brownies**...vanilla ganache v

**assortment of fresh baked cookies**

**assortment of macarons** v, gf

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# *build your own deli* \$62 per person

## **SALAD**

*select one*

**brussel sprout and kale salad**...almond, dried cherry, parmesan, lardon, maple-tahini dressing

**caesar salad\***...hearts of romaine, croutons, parmesan, caesar dressing

**potato salad**...celery, applewood smoked bacon, chives, apple cider, whole grain mustard, mayo gf

**SANDWICH** comes with bread, lettuce, arugula, red onion, tomato, house-made pickles

*select two meats and two cheeses (additional meat / cheese selection available for \$3 supplemental per person)*

**sliced meats**...roast beef, smoked turkey breast, black forest ham, chicken salad\*

**cheese**...smoked gouda, gruyère, muenster

## **BUFFET SOUP ENHANCEMENTS**

*\$9 supplemental per person*

tomato-basil, grilled bread v, gf

potato leek, olive oil drizzle v, gf

chicken noodle soup, crackers

butternut squash vg, gf

white bean and kale v

## **AIOLIS\*** v, gf

*select two*

roasted pepper

roasted garlic

chipotle-lime

## **DESSERT**

*select two*

fresh sliced seasonal fruit

chocolate chip cookies

rosemary rice crispy treats

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# *boxed lunch* \$58 per person

## **SANDWICHES**

*select three*

**roast beef\***...arugula, smoked gouda, heirloom tomato, house-made pickles, dijon aioli, brioche bun

**caa turkey club\***...smoked turkey breast, romaine, beefsteak tomato, bacon, pickled red onion, roasted garlic aioli, sourdough

**chicken salad\***...chicken breast, celery, dried cranberries, aioli, walnuts, brioche bun

**italian\***...sopressata, mortadella, provolone, giardiniera, arugula, garlic aioli, french hoagie roll

**tuna salad sandwich\***...capers, pickled red onions, olives, tomato, lemon aioli, whole wheat bun, arugula

**grilled vegetable wrap**...portabella, zucchini, eggplant, burrata, tomato, arugula, piquillo pepper hummus v

**kettle chips**...assortment of individual kettle chips included v, gf

## **SIDES**

*select one*

potato salad v, gf

garden salad with house vinaigrette vg, gf

pasta salad v, gf

## **DESSERT**

*select one*

chocolate chip cookies v

fresh sliced seasonal fruit

## **BEVERAGE**

bottled water

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# hot buffet lunch

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## **SOUTH OF THE BORDER** \$72 per person

**chicken tortilla soup**...roasted chicken, corn, black beans, potatoes, crispy tortilla strips gf

**pico de gallo salad**...romaine, red onion, queso fresco, cherry tomatoes, toasted pepitas, cilantro-lime vinaigrette v, gf

**beef barbaco**...charred tomatoes, caramelized onions, poblano peppers, salsa verde

(\*skirt steak substitute \$4 supplemental per person)

**seared bass a la veracruzana**...oregano roasted fingerling potatoes, cherry tomatoes, shallot, olives, capers, gf

**roasted chicken**...guajillo salsa, cilantro, pickled red onion, marble potato gf

**chipotle marinated shrimp** \$6 supplemental per person

## **INCLUDES**

**mexican rice**...peas, tomato vg, gf

## **VEGETARIAN OPTION** \$8 supplemental per person

**couscous salad**...grilled corn and zucchini, sweet potato, poblano pepper, salsa verde vg

## **DESSERT**

**mini churros**...chocolate sauce

**arroz con leche (mexican rice pudding)**...cinnamon, raisins, maple syrup, orange zest v, gf

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# hot buffet lunch (cont.)

## **MIDWEST BUFFET \$78 per person**

### **SALADS**

*select two*

**cobb salad**...assorted greens, cherry tomato, crisp bacon, hard boiled eggs, avocado, blue cheese, red wine vinaigrette gf  
**mixed greens**...carrots, fennel, radish, walnuts, buttermilk ranch dressing v, gf  
**caesar\***...hearts of romaine, croutons, parmesan, caesar dressing

### **ENTREES**

*select two*

**braised beef short rib**...celery root, portabella mushroom, heirloom carrots, peas, caramelized shallot sauce gf  
**amish chicken**...potato medley with thyme butter, roasted cauliflower, chicken demi gf  
**mac and cheese gratin**...herbed panko crust v  
**wild striped bass**... \$6 supplemental per person, grilled corn and sweet potato succotash, sauce vierge gf  
**roasted potatoes and vegetables**...butternut squash, brussels sprouts, caramelized cipollini onions, peppers v, gf

### **DESSERT**

**brownies**...vanilla ganache v  
**corn financier**...almond butter and cornmeal cake, vanilla-bourbon ganache v

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# hot buffet lunch (cont.)

**TRATTORIA** \$75 per person

## **SALADS**

*select two*

**caprese salad**...heirloom tomato, mozzarella, pine nuts, basil, balsamic vinaigrette v, gf

**radicchio and arugula**...apple, shaved fennel, blue cheese, pickled onion, apple-thyme vinaigrette v

**brussel sprout and kale salad**...almond, dried cherry, parmesan, lardon, maple-tahini dressing

## **ENTREES**

**grilled sirloin steak\***...broccolini, roasted smashed potatoes with garlic conserva and rosemary, italian salsa verde gf

**chicken alla cacciatora**...roasted pepper, zucchini, portabella mushrooms, pinot noir tomato sauce gf

**roasted salmon\***...spinach, artichokes, cherry tomatoes, fregola, pistachio pesto

**ENTREE ENHANCEMENT** \$8 supplemental per person, select one

**shrimp and mushroom risotto**...peas, saffron, parmesan, piquillo peppers gf

**beef and pork bolognese**...rigatoni, tomato, parmesan, basil

**VEGETARIAN OPTION** \$8 supplemental per person

**orrechiette alla puttanesca**...san marzano tomatoes, olives, fennel, capers, parmesan

## **DESSERT**

**vanilla panna cotta**...blackberry compote, candied hazelnuts v, gf

**tiramisu**...coffee soaked lady fingers, mascarpone vanilla mousse v

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may contain nuts

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# *hot buffet lunch (cont.)*

**GREEK** \$75 per person

## **SALADS**

*select two*

**greek salad**...romaine hearts, cherry tomatoes, marinated cucumber, kalamata olives, pickled red onion, feta, red wine vinaigrette v, gf

**marinated artichoke salad**...orzo, olives, roasted cauliflower, feta, olive oil, vinegar v

**grilled vegetable salad**...eggplant, squash, asparagus, tomatoes, sweetie drop peppers, arugula, balsamic vinaigrette vg, gf

## **ENTREES**

*select three*

**roasted amish chicken**...lemon-oregano potatoes, charred shallots, tomato and red wine sauce gf

**grilled marinated shrimp**...polenta, cherry tomatoes, garlic conserva, capers, white wine gf

**lamb kofa skewers**...couscous, rosemary gremolata

**sea bass**...\$8 supplemental per person, zucchini, roasted peppers, cipolini onions, olive, tomato gf, df

**roasted vegetable and tomato casserole**...eggplant, zucchini, squash v

## **DESSERT**

**honey-pistachio baklava** v

**rizolago (greek rice pudding)**...cinnamon, candied orange zest v, gf

- V: vegetarian | VG: vegan | GF: gluten-free | DF: dairy-free -  
may contain nuts

# hot buffet lunch (cont.)

## **CHICAGO DEEP DISH** \$75 per person

*select two*

cheese  
pepperoni  
sausage  
mushroom

## **SALADS**

**caesar salad\***...hearts of romaine, brioche croutons, parmesan cheese, caesar dressing

**baby iceberg**...shredded red cabbage, shaved carrot and cucumber, red onion, brioche croutons, buttermilk ranch v

**antipasto platter**...prosciutto, sopressatta, grilled zucchini and red peppers, artichokes, olives, marinated tomatoes, pepperoncini, mozzarella gf

## **DESSERT**

**tiramisu**...coffee soaked lady fingers, mascarpone vanilla mousse v

**cannoli**...ricotta, chocolate v

**fresh sliced seasonal fruit** \$3 supplemental per person

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# *Chi Town Street Eats* \$68 per person for lunch

## **SALAD**

**chicken taco salad**...chopped greens, corn, queso fresco, avocado, scallions, cilantro, crispy tortilla, pico de gallo, buttermilk ranch gf

## **ENTREE**

**mini chicago style hot dogs**...vienna beef franks, relish, tomato, onion, celery salt, sport peppers, mustard, poppy seed bun

**mini italian beef sandwiches**...sweet peppers and giardiniera, baguette

**beef sliders\***...american cheese, pickles, tomato, arugula, roasted garlic aioli, brioche bun

**falafel hoagie**...tahini, pickled onions

## **SIDES**

**seasoned fries or tater tots\***...ketchup and parmesan truffle aioli v

## **DESSERT**

**rosemary rice krispie treats** v

**smores bars**...chocolate ganache, roasted marshmallow fluff, graham crust v

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# *shake shack* \$58 per person

## **SALADS**

**market greens...**shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

**pasta salad...**gemelli pasta, goat cheese, olives, roasted red pepper, zucchini, white balsamic vinaigrette v

## **BURGERS**

**hamburger...**lettuce, tomato, pickle or onion

**shackburger®...**cheeseburger topped with lettuce, tomato and shack sauce

**'shroom burger (vegetarian)...**crisp-fried portbello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato and shack sauce

## **SHAKES**

chocolate

vanilla

**crinkle cut fries...**yukon potatoes

**sliced seasonal fruit**





# *custom buffet* \$90 per person

Includes freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

## **SALAD**

*select two*

- caesar salad\***...romaine, brioche croutons, parmesan, caesar dressing
- market greens...**shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf
- potato salad...**celery, applewood smoked bacon, chives, apple cider, whole grain mustard, mayo gf
- radicchio and arugula...**apple, shaved fennel, blue cheese, pickled onion, balsamic vinaigrette gf
- brussel sprout and kale salad...**almond, dried cherry, parmesan, lardon, maple-tahini dressing

## **ENTREE**

### **CHICKEN AND FISH** gf

*select two*

- herb roasted amish chicken breast...**mustard cider jus
- faroe island salmon\***...sauce vierge
- wild striped bass...**lemon-caper beurre blanc

### **BEEF AND PORK**

*select one*

- grilled sirloin steak\***...roasted garlic jus gf
- braised short rib...**pan jus gf
- roasted pork tenderloin\***...cider jus gf
- strip loin\***...thyme-rosemary jus gf \$8 supplemental per person
- herb crusted beef tenderloin\***...red wine demi-glace \$10 supplemental per person

## **SOUP ENHANCEMENT** \$9 per person

- tomato-basil...**olive oil drizzle, crouton v
- corn and crab bisque...**heavy cream, potato, crab, roasted corn
- white bean and kale...**cannellini beans, carrots, celery v, gf
- wild mushroom bisque...**herbed crème fraiche, truffle v, gf
- chicken tortilla soup...**roasted chicken, carrots, celery, onion, potatoes, crispy tortilla strips df

## **SIDES**

*select two*

- crispy fingerling potatoes v, gf
- roasted carrots v, gf
- seasonal roasted root vegetable medley v, gf
- grilled asparagus v, gf
- roasted brussels sprouts v, gf
- garlic mashed potatoes v, gf
- seasonal succotash v, gf
- mac and cheese v
- seasonal vegetable

## **DESSERTS**

*select two*

- crème brûlée** v, gf
- brownies...**vanilla ganache v
- chocolate pot de crème** v
- tiramisu** v
- lemon yuzu tarts** v
- chocolate tarts** v
- mini éclair** v

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may contain nuts

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# *plated lunch* \$88 per person

*select soup or salad, one entrée and one dessert*

Includes freshly brewed regular and decaffeinated coffee, our selection of gourmet hot and iced teas and an assortment of breads and butter

## **SOUP**

**tomato-basil**...olive oil drizzle, crouton v

**white bean and kale**...cannellini beans, carrots, celery v, gf

**chicken tortilla**...roasted chicken, carrots, celery, onion, potatoes, crispy tortilla strips gf

**corn and crab bisque**...heavy cream, potato, crab, roasted corn

## **SALAD**

**market greens**...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

**caesar salad\***...romaine, parmesan, sourdough croutons, caesar dressing

**radicchio and arugula**...apple, shaved fennel, blue cheese, pickled onion, balsamic vinaigrette v

## **ENTREE**

**roasted chicken breast**...israeli couscous, green beans, baby carrots, jus

**faroe island salmon\***...lentils, blistered tomato, shaved fennel, dill butter, herb salad gf

**wild striped bass**...\$7 supplemental per person, fingerling potatoes, tomato-olive ragu, capers, lemon beurre blanc gf

**grilled ny strip steak\***...\$10 supplemental per person, potato puree, roasted peppers, brussel sprouts, bordelaise sauce gf

## **DESSERT**

**tiramisu**...coffee amaretto soaked lady fingers, mascarpone vanilla mousse v

**crème brûlée**...vanilla custard, caramelized sugar, white chocolate cream, fresh berries v, gf

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# hot buffet dinner

Includes freshly brewed regular and decaffeinated coffee, our selection of gourmet teas, dinner rolls and butter  
All buffets under a 20 guest minimum are subject to a \$75 service charge  
Buffets are designed for 1 hour service

**BISTRO** \$135 per person

## SALADS

*select two*

**radicchio and arugula**...apple, shaved fennel, blue cheese, pickled onion, apple-thyme vinaigrette v, gf

**lyonnaise salad**...frisee, fingerling potatoes, brussels sprouts, shallot, bacon, croutons, whole grain mustard vinaigrette

**baby lettuces**...shaved vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

## ENTREES

**roasted amish chicken**...wild mushrooms, marble potatoes, carrots, onion, parsley, red wine sauce

**beef bourguignon\***...smashed potatoes, mushrooms, pearl onions, pork belly lardons (optional), red wine sauce

**roasted trout**...haricot verts, heirloom carrots, capers, citrus, dill and brown butter beurre blanc gf

**VEGETARIAN OPTION** \$8 supplemental per person

**gnocchi**...tuscan kale, butternut squash, cherry tomatoes, mushrooms, sage brown butter and walnut cream sauce

## DESSERT

**crème brûlée**...vanilla custard, caramelized sugar, white chocolate cream, fresh berries v

**mini éclair**...pistachio pastry cream v

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# hot buffet dinner (cont.)

**MEDITERRANEAN** \$135 per person

## **SALADS**

*select two*

**spinach and arugula salad**...pecorino, fennel, pickled onion, balsamic vinaigrette vg, nf

**greek salad**...arugula, olives, chickpeas, cucumber, tomatoes, feta, red wine vinaigrette v, gf, nf

**quinoa salad**...avocado, chickpeas, strawberry, poppy seed vinaigrette v, nf

## **SOUP**

*select one*

**white bean and kale**...cannellini beans, carrot, celery

**lentil soup**...red lentils, aleppo peppers, vegetables, lemon, warm spices v, gf, nf

## **ENTREES**

**leg of lamb\***...eggplant, couscous, blistered tomatoes, gremolata gf

**roasted chicken**...celery root, brown butter, oranges, dates, almonds, zhoug gf, df

**spiced rubbed bronzini**...fennel seed, coriander, cumin, potatoes, tomatoes, fennel, shallots, white wine gf, nf

**sea bass**... \$6 supplemental per person, zucchini, roasted peppers, cipolini onions, olive, tomato gf, df

**VEGETARIAN OPTION** \$8 supplemental per person

**fennel with capers & olives**...garlic, tomato, lemon zest vg, gf, nf

## **DESSERT**

**crema catalana**...cinnamon orange scented custard, caramelized sugar, fresh berries v, gf, nf

**castella cake**...honey sponge cake, white chocolate cream, fresh berries v, nf

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# hot buffet dinner (cont.)

**STEAKHOUSE** \$155 per person

## SALADS

*select two*

**caesar salad**\* ...romaine, shaved pecorino, herbed croutons, boquerones nf

**beet salad**...arugula, beets, apple, pistachio, chevre, balsamic vinaigrette gf

**chopped salad**...chopped romaine, eggs, bacon lardons, tomatoes, blue cheese gf, nf

## SOUP

*select one*

**corn and crab bisque**...heavy cream, potato, crab, roasted corn

**french onion**...caramelized onions, demi glace gf, nf

## ENTREES

**new york**\*...truffle butter, sautéed mushrooms, garlic mashed potatoes gf, nf

**chicken breast**...haricot verts, roasted potatoes, chicken demi

## ENTREE ENHANCEMENTS

**lobster mac n'cheese**\* ...\$8 per person, aged white cheddar nf

**lobster tail**\* ...\$55 per person

**ribeye**\* ...\$15 per person, sliced

**filet of beef**\* ...\$15 per person, sliced

## VEGETARIAN OPTION \$8 supplemental per person

**orechiette**...mushroom cream sauce, parmesan, broccolini, garlic bread crumb

## DESSERT

**mini dutch apple pies**...roasted apples, graham oat streusel nf, v

**chocolate pot de crème**...chocolate custard, white chocolate cream gf, nf, v

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# hot buffet dinner (cont.)

**BRASSERIE** \$135 per person

## **SOUP**

*select one*

**potato leek soup**...black pepper, chives, olive oil drizzle

**french onion**...caramelized onions, demi-glace

## **SALADS**

**market lettuces**...shaved vegetables, ricotta salata, walnuts, citrus vinaigrette v, gf

**baby arugula and frisee**...charred tomato, hazelnuts, goat cheese, crispy shallot, red wine vinaigrette v

## **ENTREES**

**beef tenderloin au poivre\***...brussels sprouts, maitake mushrooms, parsley gf

**roasted chicken**...haricot vert, fingerling potato, cherry tomato

**chef's market catch of the day**...grilled asparagus, lemon and herb beurre blanc gf

## **SIDE**

**herb roasted marble potatoes**...caramelized onions, roasted peppers v, gf

**ENTREE ENHANCEMENT** \$8 supplemental per person

**grilled shrimp nicoise sala**...heirloom cherry tomatoes, haricot verts, nicoise olives, potato, avocado, aged sherry vinaigrette gf

**VEGETARIAN OPTION** \$8 supplemental per person

**haricot vert almondine**...toasted almond, tart cherries, warm shallot vinaigrette vg, gf

## **DESSERT**

**chocolate financiers** v

**assortment of macarons** v, gf

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# *plated dinner*

Includes freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

Three course; appetizer, soup, or salad/ entrée/ dessert \$135

Four course: appetizer/ soup or salad/ entrée/ dessert \$150

Fully vegetarian entree \$110

Table side choice of entrée course \$25 supplemental per person

## **APPETIZER**

**burrata**...citrus, fennel, radish, arugula v, gf

**tuna crudo\***...paddlefish caviar, yuzu, citrus, radish df, gf

**grilled gulf shrimp**...soft polenta, grilled corn and cilantro relish, chili oil, herb salad, radish gf

**lump crab cake\***...smoked tomato aoli, herb salad gf

## **SOUP**

**mushroom bisque**...herbed crème fraiche, truffle oil v, gf

**corn and crab bisque**...heavy cream, potato, crab, roasted corn

**curried butternut squash soup**...coconut milk, sweet potato, toasted pepita relish v, gf

**white bean and kale**...cannellini beans, carrot, celery v, gf

## **SALAD**

**caesar\***...romaine, shaved parmesan, creamy caesar dressing, croutons

**market greens**...shaved watermelon radish, baby carrot, fennel, ricotta salata, walnut, citrus vinaigrette v, gf

**radicchio and arugula**...apple, shaved fennel, blue cheese, pickled red onion, balsamic vinaigrette v, gf

**brussel sprout and kale salad**...almond, dried cherry, parmesan, lardon, maple-tahini dressing

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# *plated dinner (cont.)*

## **ENTREE**

**amish chicken breast**...golden potato puree, haricot verts, baby carrots, mustard-cider jus gf

**wild striped bass**...herbed fingerling potatoes, romanesco, marinated cherry tomatoes df, gf

**faroe island salmon\***...grilled asparagus, fennel, herb salad gf

**sea bass**...potatoes, artichoke, roasted tomato, kale, tarragon beurre blanc gf

**herb roasted pork loin\***...creamy polenta, garlic broccolini, cider-mustard jus gf

**rosemary lamb chops\***...\$10 supplemental per person, marble potatoes, confit cherry tomatoes, mint chimichurri gf

**ny strip steak au poivre\***...\$10 supplemental per person, seasonal succotash, grilled broccolini gf

**ribeye\***...\$12 supplemental per person, garlic roasted potatoes, caramelized cipollini onions, demi

**beef tenderloin\***...\$12 supplemental per person, fingerling potato, brussels sprouts, crispy shallot, red wine demi-glace gf

## **VEGETARIAN OPTIONS**

**roasted cauliflower steak**...garlic thyme potatoes, roasted tomatoes, salsa verde, arugula vg

**gnocchi**...oven dried tomato, tuscan kale, hon shimeji mushrooms, sage and walnut cream sauce

**risotto**...seasonal vegetable, lemon, cherry tomato, parmesan, parsley

## **DESSERT**

**vanilla mousse**...strawberry-yuzu compote, white chocolate mousse, lemon-yuzu curd, fresh strawberries gf

**citrus vacherin**...crispy meringue, lemon-bergamot cream, fresh berries, vanilla ice cream v, gf

**chocolate tart**...whiskey caramel, candied pecans, white coffee ice cream v

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# hand-passed hors d'oeuvres

All hand-passed hors d'oeuvres are priced per piece

## COLD

**chicken salad...**\$9 per piece

smoked blue cheese, dried cranberry, almond, brioche

**caprese skewer...**\$8 per piece

mozzarella, cherry tomato, basil, balsamic v, gf

**classic shrimp cocktail...**\$10 per piece

cocktail sauce gf

**cucumber bruschetta...**\$7 per piece

tomato, red onion, feta, basil v

**fig and goat cheese tarte...**\$9 per piece

fig, goat cheese mousse, red wine reduction, lardon

**burrata crostini...**\$8 per piece

strawberry, balsamic reduction, mint v

**gazpacho shooter...**\$8 per serving

tomato, onion, serrano chiles

**mini lobster roll...**\$12 per piece

meyer lemon, celery, tarragon

**oyster on the half shell...**\$12 per piece

cucumber mignonette gf

**smoked salmon toast...**\$8 per piece

paddle fish, crème fraiche, toasted brioche

**tuna poke\***...\$10 per piece

cucumber, ginger, sweet chili sauce, wonton chip df

**eggplant caponata...**\$8 per piece

tomato, olives, capers, red peppers, crostini v

**deviled eggs...**\$8 per piece

lobster, pickled fresno gf

**truffled deviled eggs...**\$7 per piece

pickled shallot, mustard seed

**vegetarian spring roll...**\$8 per piece

seasonal vegetables, ponzu sauce

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# *hand-passed hors d'oeuvres (cont.)*

All hand-passed hors d'oeuvres are priced per piece

## **HOT**

**aged cheddar grilled cheese**...\$8 per piece  
caramelized apple, brown butter v

**braised short rib empanada**...\$11 per piece  
cilantro chimichurri, crema

**chicken satay skewer**...\$9 per piece  
roasted peanut sauce, pickled cucumber gf

**crab cakes**\* ...\$10 per piece  
saffron aioli, chive

**forest mushroom arancini**\* ...\$8 per piece  
white truffle aioli, chive v

**lamb chop popsicle**\* ...\$12 per piece  
mint chimichurri, aged balsamic gf

**roasted chicken empanada**...\$9 per piece  
mole sauce, cilantro-lime crema

**short rib pot sticker**...\$10 per piece  
soy glaze, scallions

**pork belly skewer**\* ...\$10 per piece  
soy glaze, sesame

**meatball**... \$10 per piece  
spiced dill yogurt, apricot chutney gf

**beef tenderloin crostini**\* ... \$12 per piece  
horse radish creme, crispy shallot

**shrimp skewer**\* ... \$12 per piece  
grilled pineapple, soy-ginger aioli

**potato leek shooter**... \$8 per piece  
black pepper, chives, olive oil

**manchego croquettes**... \$8 per piece  
pear, balsamic pearl

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may contain nuts

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# savory stations

## **CARVING** – prices are per person

*served with parker house rolls*

*requires a uniformed attendant for \$175*

**prime rib\*** ...horseradish crème fraiche, jus \$36

**ny strip\*** ...roasted garlic demi-glace, marble potatoes gf \$32

**beef tenderloin\*** ...red wine demi-glace, mashed fingerling potatoes \$40

**salmon\*** ...dill-lemon sauce, grilled asparagus \$30

**pork loin\*** ...apple mustard chutney \$28

**beef steamship\*** ...slow roasted whole round of beef \$55

## **LATIN**– \$30 per person

*select two proteins*

**grilled skirt steak\***

**pulled chicken in guajillo sauce** gf

**roasted pork shoulder\*** gf

shredded lettuce, guacamole, pico de gallo, radish, queso fresco, sour cream, salsa verde, salsa roja, onion, cilantro, lime wedges, corn and flour tortillas

## **RISOTTO** – prices are per person

*requires a uniformed attendant for \$175*

*select one*

**wild mushroom...**english peas, parmesan, truffle v,gf \$22

**butternut squash...**roasted butternut squash, piquillo pepper v,gf \$22

**vegetable...**heirloom tomatoes, zucchini, roasted peppers v,gf \$22

**shrimp...**asparagus, saffron gf \$27

**cacio e pepe...**parmesan, black pepper \$22

**truffle...**asparagus, tomato \$25

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# *reception stations*

## **MEDITERRANEAN GRILLED VEGETABLES** vg \$24 per person

eggplant, zucchini, piquillo peppers, asparagus, portabella mushrooms, marinated artichokes, roasted red peppers, hummus, spiced pita chips

## **CHIPS AND DIPS** v \$20 per person

*choose three dips*

**dips...**guacamole, salsa roja, salsa verde, black bean and scallion, grilled corn and heirloom tomato salsa, hummus, artichoke and spinach, poblano and cilantro crema

**chips...**corn tortilla chips and pita chips

## **CHEESE AND CHARCUTERIE** \$42 per person

*charcuterie only \$39 per person*

*domestic cheese only \$37 per person*

*imported cheese only \$43 per person*

selection of domestic cheeses, assortment of imported meats, dried fruit, toasted nuts, seasonal compote, pickled vegetables, whole grain mustard, honey, assortment of artisan breads and crackers

## **SEASONAL VEGETABLE CRUDITE** v, gf \$22 per person

ranch dressing and hummus

## **WARM PRETZEL BAR** v \$14 per person

bavarian pretzels, honey mustard, beer cheese, and creamy herb and roasted garlic dip

## **7TH INNING** \$25 per person

mini chicago style hot dogs, kettle chips, roasted peanuts, popcorn, cracker jack popcorn, root beer

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may contain nuts



## *sweet stations*

### **CHOCOLATE SHOP** v \$32 per person

tahitian vanilla ganache macarons, dark chocolate tarts, chocolate pecans financiers, profiteroles, assorted chocolate truffles

### **FRENCH PATISSERIE** v \$32 per person

rum caneles, almond griottine financiers, vanilla fruit tarts, lemon yuzu tarts, french macarons, chocolate profiteroles, assorted chocolate truffles

### **ICE CREAM SOCIAL** v \$32 per person

vanilla and dark chocolate ice cream, strawberries, pineapple, brandied cherries, salted peanuts, whipped cream, chocolate crunch pearls, chocolate and caramel sauce, marshmallows, brownies

- V: vegetarian | VG: vegan | GF: gluten-free | DF: dairy-free -  
may contain nuts



## *late night snacks*

**beef tenderloin slider\***...\$12 per piece  
smoked gruyere, crispy shallot, arugula, brioche bun

**crispy buttermilk chicken slider**...\$9 per piece  
spicy mayo, pickle, brioche bun

**mini chicago style hot dog**...\$10 per piece  
sweet relish, tomato, onion, mustard

**beef slider\***...\$10 per person  
american cheese, pickle, garlic aioli

**french fry station**...\$7 per person  
seasoned fries, ketchup, spicy mayo, bbq sauce gf

**parmesan truffle popcorn**...\$8 per person  
stationed or passed in individual bags gf

- V: vegetarian | VG: vegan | GF: gluten-free | DF: dairy-free -  
may contain nuts

*\*This food item contains raw ingredients or undercooked ingredients.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

# beer & wine

## BEER imported

*select one*  
stella artois  
heineken

## domestic *select one*

miller high life  
bud light

## craft *select one*

lagunitas ipa  
sam adams boston lager  
new belgium fat tire

## local beer *select one*

anti-hero ipa  
fist city pale ale  
pils pilsener pale lager  
porter  
helles pale lager

kolsh ale  
hefeweizen wheat  
312 urban wheat ale  
ipa india pale ale

daisy cutter pale ale  
bodem ipa  
tome pale ale  
upside dawn n/a

## WINE

### white *select one*

montes classic, *sauvignon blanc*  
chateau haut blanville, *chardonnay*

### red *select one*

oxford landing estates, *cabernet*  
root 1, *pinot noir*

### sparkling mionetta, *prosecco*

### still water, soft drinks

## BAR PACKAGE

one hour \$28 per person  
two hours \$40 per person  
three hours \$52 per person  
additional hour \$12 per person

## HOSTED

imported beer \$9 per drink  
domestic beer \$7 per drink  
craft beer \$9 per drink  
local beer \$9 per drink  
red, white, sparkling \$11 per glass/\$55 per bottle  
still & sparkling water \$7 per drink  
soft drinks \$7 per drink

## CASH BAR

*\*Requires cashier*

imported beer \$11 per drink  
domestic beer \$9 per drink  
craft beer \$11 per drink  
local beer \$11 per drink  
red, white, sparkling \$14 per glass/\$50 per bottle  
still & sparkling water \$8 per drink  
soft drinks \$7 per drink

### *specialty cocktail upgrade*

*Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz*

**PREMIUM** \$7 per drink   **PRESTIGE** \$8 per drink   **CRAFT** \$9 per drink

**one hour** +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

### *staffing*

1-3 hours, + \$25 each per additional hour  
**BARTENDER** \$200 each   **CASHIER** \$175 each

## premium

### COLLECTION

ketel one vodka  
bacardi rum  
jim beam rye  
dewar's white label scotch  
beefeater gin

hennessey vsop cognac  
herradura tequila  
evan williams bourbon  
jameson irish whiskey

## prestige

### COLLECTION

grey goose vodka  
appleton rum  
rittenhouse rye  
elijah craig bourbon  
remy martin vsop cognac

bombay sapphire gin  
patron silver tequila  
glenlivet 12 year  
crown royal whisky

### BAR PACKAGE

**one hour premium** \$30 per person / **prestige** \$39 per person  
**two hours premium** \$44 per person / **prestige** \$54 per person  
**three hours premium** \$58 per person / **prestige** \$69 per person  
**additional hour premium** \$14 per person / **prestige** \$15 per person

### HOSTED

**premium** \$12 per drink / **prestige** \$14 per drink  
**imported beer** \$9 per drink  
**domestic beer** \$7 per drink  
**craft beer** \$9 per drink  
**local beer** \$9 per drink  
**red, white, sparkling** \$11 per glass / \$55 per bottle  
**still & sparkling water** \$7 per drink  
**soft drinks** \$7 per drink

### CASH BAR

*\*Requires cashier*

**premium** \$15 per drink / **prestige** \$16 per drink  
**imported beer** \$11 per drink  
**domestic beer** \$9 per drink  
**craft beer** \$11 per drink  
**local beer** \$11 per drink  
**red, white, sparkling** \$14 per glass  
**still & sparkling water** \$8 per drink  
**soft drinks** \$7 per drink

### *specialty cocktail upgrade*

*Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz*

**PREMIUM** \$7 per drink   **PRESTIGE** \$8 per drink   **CRAFT** \$9 per drink

**one hour** +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

### *staffing*

1-3 hours. + \$25 each per additional hour  
**BARTENDER** \$200 each   **CASHIER** \$175 each

# *craft*

## COLLECTION

tito's vodka  
four roses single barrel  
few rye  
pig's nose scotch  
hendrick's gin

diplomatico reserva rum  
avion reposado tequila  
red breast irish whiskey  
pierre ferrand ambre cognac

## BAR PACKAGE

**one hour** craft \$34 per person  
**two hours** craft \$51 per person  
**three hours** craft \$68 per person  
**additional hour** craft \$17 per person

## HOSTED

**craft** \$18 per drink

## CASH BAR

*\*Requires cashier*  
**craft** \$21 per drink

*Ask us about Cindy's seasonal batched cocktails!*

## ALL BAR PACKAGES INCLUDE:

### BEER

#### imported

*select one*

stella artois  
heineken

#### domestic

*select one*

miller high life  
bud light

#### craft

*select one*

fat tire  
lagunitas ipa

sam adams boston lager

#### local

*select one*

anti-hero ipa

fist city pale ale

pils pilsener pale lager

porter

helles pale lager

kolsh ale

hefeweizen wheat

312 urban wheat ale

ipa india pale ale

daisy cutter pale ale

bodem ipa

torne pale ale

upside down n/a

### WINE

#### white

chateau haut blanville, chardonnay

montes classic, sauvignon blanc

#### sparkling

mionetto, prosecco

#### red

root 1, pinot noir

oxford landing estates, cabernet

#### still water, soft drinks

### *specialty cocktail upgrade*

*Old Fashioned, Manhattan, Margarita, Moscow Mule, French 75, Negroni, Mojito, Martini, Aperol Spritz*

**PREMIUM** \$7 per drink | **PRESTIGE** \$8 per drink | **CRAFT** \$9 per drink

**one hour** +\$9 per person | **two hours** +\$10 per person | **three hours** +\$12 per person | **four hours** +\$14 per person | **five hours** +\$16 per person

### *staffing*

1-3 hours, + \$25 each per additional hour

**BARTENDER** \$200 each | **CASHIER** \$175 each



## *bubble & cordial station*

*select four*

serves 50 people accompany with mixers and selection of truffles \$4,200

### **LIQUEUR**

**apologue persimmon**...mandarin truffles

**bailey's**...irish cream truffles

**benedictine**...orange truffles

**borghetti cafe espresso**...espresso truffles

**clément mahina coco**...coco truffles

**grand marnier**...orange truffles

**green chartreuse**...citrus truffles

**lazzaroni amaretto**...cherry truffles

**licor 43**...vanilla truffles

**yellow chartreuse**...anise truffles

**st. germain**...tropical fruit truffles

## *bubble cart*

**TIER 1 (2 bottles of each bubble, 1 bottle of Campari)**

*serves 25 ppl accompany with mixers and seasonal berries \$1,800*

**francois montand brut nv, jura**

**weingut markus huber, sparkling rose nv, austria**

**dibon, cava brut selección, cava, spain**

**campari**

**TIER 2 (2 bottles of each bubble, 1 bottle of Campari)**

*serves 25 ppl accompany with mixers and seasonal berries \$2,400*

**champagne canard duchene 'cuvee leonie brut' champagne, france**

**champagne drappier 'carte d'or' nv, aube, champagne**

**j. lassalle, champagne imperial preference, champagne nv**

**campari**

**TIER 3 (2 bottles of each bubble, 1 bottle of Campari)**

*serves 25 ppl accompany with mixers and seasonal berries \$3,200*

**billecart-salmon brut, champagne nv**

**laurent perrier brut rosé champagne nv**

**ruinart rosé nv, reims, france**

**campari**



CAMPARI  
Dolce Campari  
Milano

BRUT  
Steorra  
DOLCE CHAMPAGNE  
BURRIAN RIVER VALLEY  
FRANCOIS MONTAND

Mirabelle

FRANCOIS MONTAND  
BRUT

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*Thank you!*

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