

catering by

CHICAGO ATHLETIC ASSOC. EST. 1890

For more information or to set up an appointment, please contact our sales team at 312-792-3552
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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

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

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

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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
vita coco 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
health-ade kombucha, assorted flavors $10
rishi ice tea classic black $150 per gallon

KEGS $375
seasonal 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
earl grey
english breakfast
green tea matcha
jasmine
masala chai
peppermint
turmeric ginger


STUMPTOWN
COFFEE ROASTERS
ESTD
ORIGINAL
COLD BREW
COFFEE
GOOD
10.5
FL OZ

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 25ppl 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
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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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 koffa skewers...couscous, rosemary gremolata
sea bass...$8 supplemental per person, zucchini, roasted peppers, cippolini 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

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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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may contain nuts

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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 $62 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 shacksauce
'shroom burger (vegetarian)...crisp-fried portbello mushroom filled with melted muenster and cheddar cheeses, topped with lettuce, tomato and shacksauce

SHAKES

chocolate
vanilla

crinkle cut fries...yukon potatoes
sliced seasonal fruit

SHAKE SHACK®





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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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
radiccio 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, cippolini 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
ravigote, 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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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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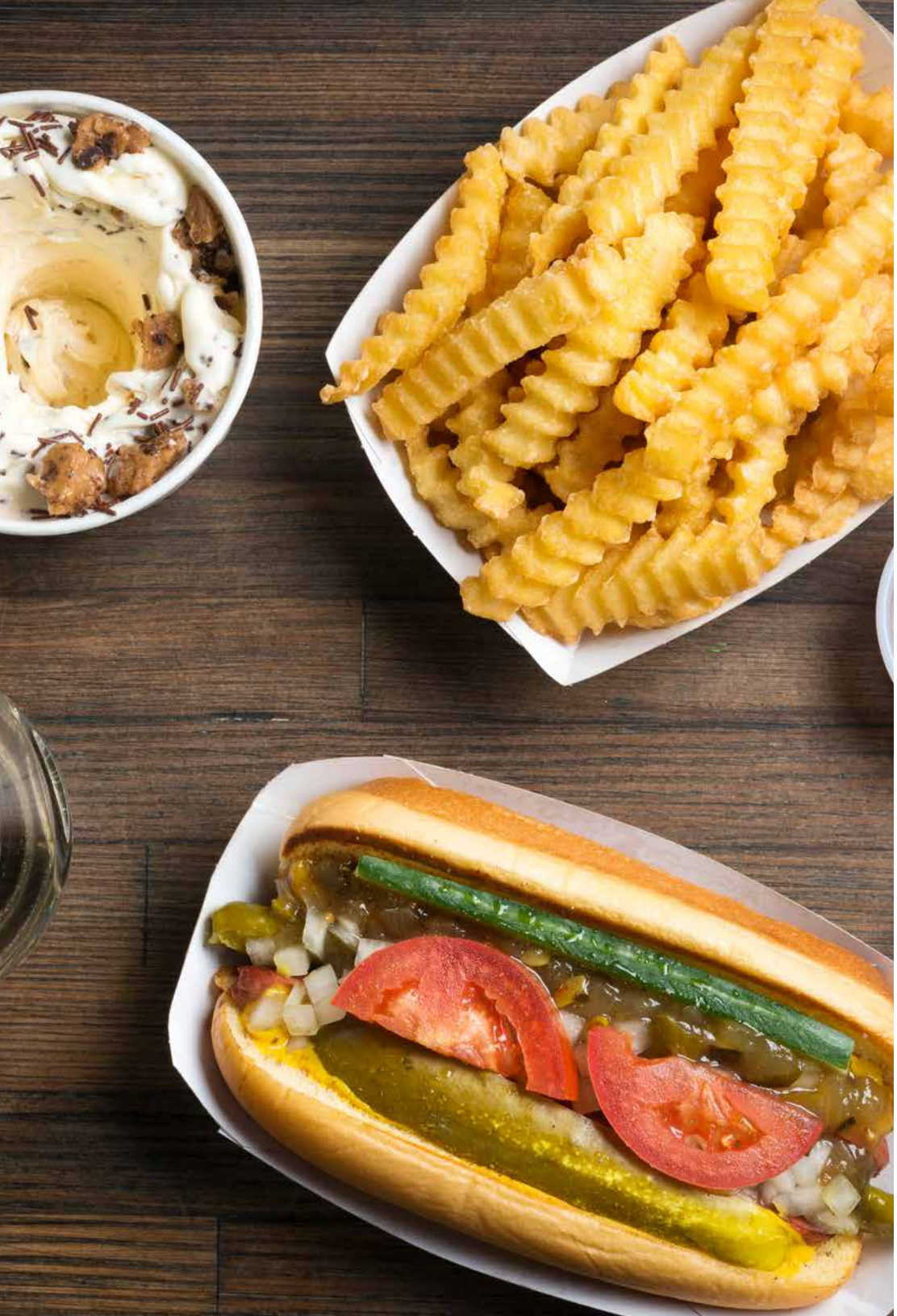
sweet stations

CHOCOLATE SHOP v $32 per person
tahitian vanilla ganache macarons, dark chocolate tarts, chocolate pecan financiers, profiteroles, assorted chocolate truffles

FRENCH PATISSERIE v $32per 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

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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

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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
kolsh ale
hefeweizen wheat
312 urban wheat ale
ipa india pale ale
bodem ipa
tome pale ale
upside dawn n/a
dovetail hefeweizen wheat

WINE

white
select one
montes classic, *sauvignon blanc*
chateau haut blanville, *chardonnay*

red
select one
oxford landing estates, *cabernet*
root 1, *pinot noir*

sparkling
mionetto, *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
laguinitas 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
tome pale ale
upside dawn n/a
dovetail hefeweizen wheat

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

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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
clèment 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
Milano
Steorra
Mirabelle
FRANÇOIS MONTAND

Thank you!