

CATERING MENU

Items priced per 35 guests

ENTREES

Skewers | \$250

Chicken / \$+60, Steak / \$+100

Mini Sliders

*Cheeseburger / \$165, Veggie / \$150,
Blackened Chicken / \$200*

Fajitas | \$250

Chicken / \$+60, Steak / \$+100

Creamy Chicken Ranchero | \$300

*Roasted Chicken in a
chipotle cream sauce*

Chicken Pesto Pasta | \$325

*Roasted Chicken, zucchini,
yellow squash, broccoli, red pepper*

Steak Sesame Pasta | \$350

*Linguine pasta, grilled steak,
red pepper, celery, zucchini,
yellow squash, roasted corn*

Lasagna | \$150

*Lasagna pasta,
mozzarella, ground beef*

Chicken Mole | \$325

*Chicken breast in a sweet
and spicy Mole sauce*

Chicken Marsala | \$375

*Pan fried Chicken breast, Marsala
wine sauce, mushroom, spinach*

Fish Piccata | \$375

*Whitefish finished in a
lemon butter sauce, capers*

Camarones Mojo de Ajo | \$350

Shrimp in a garlic butter sauce

Rack of Lamb | \$MP

Herb-crusted Lamb rack

DESSERTS

Brownies | \$150

*Homemade
Chocolate Brownies*

Churros | \$150

*Choice of Chocolate, Vanilla,
Caramel or Strawberry*

Fondue Fountain | \$375

**various dipped items
available upon request*

SPECIALTY STATIONS

TACO BAR | \$varies

*Choice of: Carne Asada, Chicken Fajita,
BBQ Pork, Jerk Pork, Shrimp, Cauliflower*

*Side-builds: Mango Pico de Gallo, Queso
Fresco, Salsa Verde, Salsa Roja, Cilantro*

SEAFOOD TOWER | \$MP

*Choice of: East Coast Oysters,
Tail-On Shrimp, Crab Legs, Lobster Tails
Includes sides of clarified butter,
cocktail sauce and lemons*

SALADS

House Salad | \$175

*Spring mix, tomato, portobello
mushroom, red onion, cucumber*

Navy Pier Salad | \$225

*Spring mix, pear, blue cheese,
avocado, almonds, red onion, red
pepper, bacon, egg, honey mustard*

Caesar Salad | \$200

*Romaine lettuce, parmesan,
croutons, Caesar dressing*

SIDES

**House-Cut Fries, Tater Tots,
or Mashed Potatoes** | \$160

Traditional or Garlic

Roasted Poblano Peppers | \$275

*Pepper Strips in a cream
sauce with flour tortillas*

Mexican Rice | \$195

Grilled Veggies | \$175

HORS D'OEUVRES

Items priced per 35 guests

Available Passed, Buffet Style, or Family Style

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| Mediterranean Hummus \$275 <i>Smoky Chipotle hummus, garlic pita, mediterranean salad</i> | Tuna Ceviche Tostadas \$375 <i>Mango pico de gallo, avocado, chipotle aioli, sesame seeds, and fresh garnish</i> |
| Spinach Kale Dip \$225 <i>served with garlic pita chips</i> | Shrimp Cocktail \$350 <i>Tail on shrimp with cocktail sauce</i> |
| Quesadillas (24 pcs) \$165 <i>Chicken \$+10, Steak \$+25</i> | Salmon Canapés \$375 <i>Saltine, lemon herb cream cheese, and dill garnish</i> |
| Mango Chimichurri Stuffed Cucumbers \$225 <i>Chimichurri: sauce made with mango, parsley, garlic, oregano, and red wine vinegar</i> | Deviled Eggs \$325 <i>Chives, crispy pancetta, and smoked paprika</i> |
| Avocado Tartar \$325 <i>Capers, parsley, lemon, avocado, vegan mayonnaise with tortilla chips</i> | Lamb Lollipops \$425 <i>Pan seared lamb lollipops with molé (spicy chocolate sauce)</i> |
| Spinach Pesto Crostini \$225 <i>Spinach pesto, fresh mozzarella, cherry tomato, balsamic reduction, olive oil, basil</i> | Antipasto Skewers \$195 <i>cherry tomato, fresh mozzarella, marinated artichoke, salami, fennel salami, olives, basil, pepperoncini</i> |
| Caprese Skewers \$150 <i>Cherry tomato, fresh mozzarella, basil, balsamic reduction, olive oil</i> | Chips, Guacamole & Salsa \$165 <i>Fresh guacamole, salsa roja, blue corn tortilla chips</i> |
| Mini Lobster Rolls \$375 <i>Claw & knuckle lobster meat tossed with lemon mayonnaise on buttered brioche rolls</i> | Empanadas \$300 <i>Options: Chipotle Chicken, Chorizo, Ground Beef, or Veggie</i> |



BRUNCH BUFFET

Items priced per 35 guests

Available Passed, Buffet Style, or Family Style

MAINS

French Toast 25 pcs | \$200

With strawberry jam and drizzled in tres leches sauce

Spinach Pesto Omelette | \$300

Omelette stuffed with spinach pesto and fresh buffalo mozzarella

Chilaquiles 25 pcs | \$200

Tortilla chips with scrambled eggs, ranchero sauce, black beans, sour cream, and queso fresco

**Add chicken or chorizo*

Chorizo Hash | \$300

Chorizo & potato hash scrambled with red pepper, red onion, roasted corn, spinach, zucchini, yellow squash, and portobello mushrooms Topped with fried eggs and hollandaise on flour tortillas

**Can be made vegetarian*

Pancakes 25 pcs | \$175

Fluffy house-made pancakes

Eggs Benedict | \$275

English muffin with Canadian bacon, poached eggs, and hollandaise sauce

Spinach Mushroom Benedict | \$275

English muffin with sautéed spinach, portobello mushrooms, poached eggs, and hollandaise sauce

Mini Quiches 24 pcs | \$275

Bacon and Cheese, topped with chives Sundried tomato spinach and goat cheese

Yogurt Parfaits 24 pcs | \$

Vanilla yogurt layered with mixed berries

SIDES

Bacon or Sausage | \$150

Breakfast Potatoes | \$125

Eggs (Scrambled or Fried) | \$150

Assorted Fruit | \$125

DRINKS

Hot Coffee

Juice

Orange, Cranberry, Pineapple

Tea (Hot or Iced)

Soft Drinks

Coke, Diet Coke, Sprite, Lemonade, Orange Fanta, Ginger Ale, Soda Water