



*blue plate*

DELIVERY





# about *blue plate*

A big-hearted social worker named Jim Horan loved to cook for his friends' parties on the weekends – and word quickly spread. With just one bite, they said everyone could taste how much he cared. Armed with a Weber grill and a van, Blue Plate was born in 1983. More than 40 years later, Blue Plate still runs on the mantra "We Care More" and has been creating exceptional dining experiences for Chicago companies, institutions, and everyday folks. It's in our DNA, and that's why we're Chicago's most trusted caterer and foodservice provider.

What sets us apart is the "who" and "how" surrounding our delicious food; that's what has earned us the close, long-lasting relationships we enjoy with our partners. We're a premium, one-stop shop. Food, drinks, delivery, equipment, staffing – we take care of every little detail. Whether it's a coffee kiosk in a corporate lobby, a tasteful gala, a breakfast buffet or fueling an entire workforce day in and day out, our menus are designed to meet the highest culinary standards with everything made fresh-from-scratch at Larkin Hall - our USDA-certified facility in Fulton Market.

## Chef Charles

In his role as Executive Chef, Chef Haracz brings his diverse culinary talent and experience to lead menu development for Blue Plate as well as oversee kitchen and field operations for a culinary team of more than 100.

Charles Haracz joined Blue Plate after spending more than 10 years with Bon Appétit Management Company overseeing culinary and retail foodservice outlets at such renowned institutions as The Art Institute of Chicago, the Metropolitan Museum of Art in New York City, the Cleveland Museum of Art and the Getty Center in Los Angeles. His work also extends into the corporate realm, opening workplace dining outlets at the Porsche Cars North America headquarters in Atlanta, GA, and the LinkedIn office in New York City.







# sustainability

At Blue Plate, we're proud to be the first Chicago caterer to receive Green Restaurant Association certification in 2011. We are committed to environmentally friendly practices in our kitchens, warehouse, on-site venues, and offices.

## Sustainability in our Kitchen

Our culinary team is passionate about using the freshest ingredients, providing sustainable, seasonal, organic food selections, partnering with local farms, and reducing our carbon footprint.

## Local Sourcing

We source 60 percent of our produce and dairy from vendors within +/-100 miles. We work with Midwest Foods, a local, organic, and sustainable farming distributor who brings fruits and vegetables from over 35 local farmers to market. Blue Plate also partners with a wide selection of local farms and suppliers in the Midwest region including Four Star Mushrooms, Nichols Farm, Phil's Fresh Eggs, Windy City Harvest, Garwood Orchards, and Seedling Farms.

## Minimizing Waste

Blue Plate composts daily in our on-site kitchens, training staff to properly sort food scraps and compostable packaging. Our partner, Healthy Soil Compost, turns waste into mulch. We also recycle glass, plastic, and aluminum, use eco-friendly cleaners, and partner with Green Grease Environmental to divert 45+ tons of used cooking oil from landfills annually.

## Sustainable Products

Blue Plate is committed to sustainability and provides a full line of Green Restaurant Association-approved compostable paper products and disposables. Our compostable products listed below are fully compostable in a commercial composting facility.

- Greenware Compostable Clear Beverage Disposable Cups
- 8oz Ingeo Prime Compostable Paper Hot Cups
- PrimeWare Fully Compostable Plant-Based Cutlery
- Compostable Bagasse Plates and Bowls, Cocktail and Dinner Napkins (White), Parchment Liner, Trash Liner and Compostable or Recyclable Cardboard Lunch Box



# dietary information

At Blue Plate, we are dedicated to providing exceptional culinary experiences that cater to a variety of dietary preferences and restrictions. To ensure a safe and enjoyable dining experience, we've highlighted important dietary information for our menu items. Blue Plate will provide custom tent cards and menus that clearly display this dietary information to help guide your choices.

## Dietary Labels

To make choosing the right dish easier, our menu items are labeled with the following indicators:

- VG** Vegetarian (No meat, poultry, or fish, but may include eggs or dairy)
- V** Vegan (No animal products, including dairy, eggs, and honey)
- GF** Gluten-Free (Prepared without gluten-containing ingredients)
- DF** Dairy-Free (Prepared without dairy products)
- CN** Contains Nuts
- CS** Contains Seeds

If you have a severe allergy or specific dietary concern, please notify our team when placing your order.

## Customization & Special Requests

Many of our dishes can be customized to accommodate dietary restrictions or preferences. For special requests or questions about specific ingredients, please contact our team at [delivery@blueplatechicago.com](mailto:delivery@blueplatechicago.com).





# menu & ordering

## To place an order

Visit [blueplatechicago.com/delivery](http://blueplatechicago.com/delivery) or email [delivery@blueplatechicago.com](mailto:delivery@blueplatechicago.com)  
Call **312.377.0927** Monday-Friday (9am - 5pm)

## Order requirements

A minimum order of 10 guests, unless otherwise noted.

A minimum order subtotal of \$250 for food and beverage.  
Our delivery fee is 10% of the food and beverage subtotal.

Orders must be confirmed with payment by 5pm two business days prior to delivery.

Custom menu requests require advanced notice - inquire for more information.

## Missed the order deadline?

No problem, limited express menu items are available.  
Give us a call **312.377.0927** and we will do our very best to accommodate.

## What to expect

Our Delivery team arrives within 30 minutes prior to the intended serve time. We will set up your food and beverages and make sure your catering is guest-ready before hitting the road.

Complimentary disposables and serving utensils are provided.

Unable to recycle or compost in the office? We are happy to schedule a waste pick up and take care of it through the appropriate channels.

## Changes to Orders?

We understand that plans can change. If you need to update or cancel your order our process is simple.

Decreases in orders require 48 hours notice.

Additions in orders require 48 hours notice. Additions in orders less than 48 hours notice are subject to rush fees and order minimums.

Cancellations of orders require 48 hours notice. Orders cancelled with 48+ hours notice will have no additional charge. Orders cancelled with 48 hours or less notice will have a 75% charge, and orders cancelled with less than 24 hours notice will be charged the full order amount.

## Ordering Schedule

Event Day	Latest Ordering Deadline	Order By (Time)
Monday	Previous Thursday	5:00pm
Tuesday	Previous Friday	5:00pm
Wednesday	Monday	5:00pm
Thursday	Tuesday	5:00pm
Friday	Wednesday	5:00pm
Saturday	Thursday	5:00pm
Sunday	Thursday	5:00pm

\*Orders must be confirmed with payment by the deadline.







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breakfast





# breakfast

## Buffets

10 order minimum

### Midwestern Breakfast

\$18.50

Choice of smoked bacon [GF, DF], turkey sausage [GF, DF], pork sausage links [GF, DF], or vegan sausage patties [V, VG, GF, DF], served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Scrambled eggs with chives [VG, GF]
- Seasonal fruit tray [VG, V, GF, DF]

### Garden Breakfast

\$19.00

Served with tomato salsa

Plant-based JUST eggs, wilted spinach, sautéed mushrooms, Potatoes O'Brien [VG, V, GF, DF]

## Breakfast Sandwiches

\$21.00

Choice of breakfast sandwich, served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Seasonal fruit tray [VG, V, GF, DF]

### The Denver

Smoked ham, roasted peppers, egg patty, Wisconsin white cheddar, Blue Plate hot sauce, on a toasted bagel

### Bacon Gouda

Nueske's smoked bacon, gouda, egg patty, truffle aioli, on a toasted bagel

### Local Turkey & Egg

Turkey sausage, cheddar cheese, egg patty, on an English muffin

### Florentine

Spinach, tomato, feta cheese, egg patty, green goddess dressing, on an English muffin [VG]

### Vegan

Plant-based JUST Eggs, vegan breakfast sausage, vegan cheese, chimichurri, on a vegan brioche [VG, V, DF]



# breakfast (cont.)

## Breakfast Burritos

\$22.00

Choice of breakfast burrito, served with:

- Potatoes O'Brien [VG, V, GF, DF]
- Seasonal fruit tray [VG, V, GF, DF]
- Roasted tomato salsa [VG, V, GF, DF]

### Morning Fiesta

Carne asada, scrambled eggs, chimichurri potatoes, Chihuahua cheese, served on a soft flour tortilla

### Sunrise Sizzle

Sausage, bacon, scrambled eggs, seasoned potatoes, cheddar cheese, served on a soft flour tortilla

### Veggie Luxe

Spinach, mushrooms, scrambled eggs, seasoned potatoes, Swiss cheese, served on a soft flour tortilla [VG]

### Rise & Shine

Seitan sausage, Plant-based JUST eggs, seasoned potatoes, vegan white cheddar, served on a vegan tortilla [VG, V, DF]

## Breakfast Sides

Freshly Baked Assorted Muffins \$3.75 [VG, CN]

Gluten-Free Muffins \$4.00 [VG, GF, CN]

Vegan Pastries \$4.00 [VG, V, DF]

Smoked Bacon \$4.50 [GF, DF]

Turkey Sausage Link \$4.50 [GF, DF]

Pork Sausage Link \$4.50 [GF, DF]

Vegan Sausage Patties \$4.50 [VG, V, GF, DF]

Potatoes O'Brien \$4.50 [VG, V, GF, DF]

Assorted Bagels \$5.50 [VG]

Served with individual assorted cream cheese [VG, GF]

PB&J Granola Bites \$24.00 dozen [VG, CN]







# breakfast (cont.)

## Breakfast Trays

### Avocado Toast Tray

S \$80 | M \$110 | L \$140

Small serves 10-12 | Medium serves 15-18 | Large serves 20-24

Sourdough toast [VG, DF]

Avocado smash [VG, V, GF, DF]

Sliced radish [VG, V, GF, DF]

Sliced tomato [VG, V, GF, DF]

Sliced cucumbers with dill [VG, V, GF, DF]

Shaved red onion [VG, V, GF, DF]

Hard boiled eggs [VG, GF, DF]

Everything bagel seasoning [VG, V, GF, DF, CS]

### Add-Ons:

Chopped bacon [GF, DF]

\$4.00

Smoked salmon [GF, DF]

\$6.00

Gluten-free bread [VG, GF, DF]

\$6.00

### Bakery Special

\$10.00

Assorted breakfast pastries, muffins and sweet scones [VG, CN]  
served with seasonal fruit tray [VG, V, GF, DF]

### Seasonal Fruit Tray

S \$60 | M \$85 | L \$102

Small serves 10-12 | Medium serves 15-18 | Large serves 20-24

Seasonal sliced fruits, melons and berries [VG, V, GF, DF]

### Croissants

\$48.00 dozen

Choose One

Spinach and ricotta [VG]

Ham and gruyère

Cinnamon and raisin [VG]

Chocolate [VG]





## breakfast (cont.)

### Individual Yogurt Parfaits

**Traditional** \$7.00

Vanilla bean yogurt, seasonal berries, house-made granola [VG, CN]

**Plant Based Yogurt Parfait** \$7.00

Coconut yogurt, maple syrup, berry compote, house-made granola, vanilla bean paste [VG, V, GF, DF, CN]

### Individual Overnight Oat Cups

**Mixed Berry Chia Overnight Oats** \$7.00

Oats, chia seeds, coconut milk, blueberry compote, fresh berries [VG, V, DF, CS]

**Cranberry Almond Overnight Oats** \$7.00

Oats, coconut milk, maple syrup, cinnamon, cranberries, sliced almonds [VG, V, DF, CN]

### Mini Burritos

**\$60.00/dozen** Served with roasted tomato salsa

#### Mini Morning Fiesta

Carne asada, scrambled eggs, chimichurri potatoes, Chihuahua cheese, served on a soft flour tortilla

#### Mini Sunrise Sizzle

Sausage, bacon, scrambled eggs, seasoned potatoes, cheddar cheese, served on a soft flour tortilla

#### Mini Veggie Luxe

Spinach, mushrooms, scrambled eggs, seasoned potatoes, Swiss cheese, served on a soft flour tortilla [VG]

#### Mini Rise & Shine

Seitan sausage, Plant-based JUST eggs, seasoned potatoes, dairy free white cheddar, served on a vegan tortilla [VG, V, DF]

### Mini Bagel Sandwich

**Mini Bagel Sandwich** \$4.75

Mini egg omelet, crisp bacon, "everything" cream cheese schmear [CS]







## breakfast (cont.)

### Baked Donut Holes

\$18.00/dozen *Choose your flavor*

**Cinnamon Sugar** Cinnamon sugar [VG]

**Fruity Pebble** Vanilla glaze, cereal milk crème filling, rolled in Fruity Pebbles™ [VG]

**Classic Glazed** [VG]

### Individual Quiches

\$6.50

#### **Black Pepper Bacon**

Flaky butter crust filled with black pepper bacon, gruyere, fresh herbs, egg custard

#### **Ham and Swiss**

Flaky butter crust filled with ham, parmesan, Swiss, honey mustard, egg custard

#### **Broccoli and Red Onion**

Flaky butter crust filled with gruyère, caramelized red onion, broccoli florets, cherry tomatoes, egg custard [VG]

### Egg Bites

\$36.00/dozen

#### **Roasted Tomato**

Spinach, feta, roasted tomato [VG, GF]

#### **Bacon & Gruyère**

Applewood smoked bacon, gruyère, fresh herbs [GF]

#### **Chorizo & Chihuahua Cheese**

Chorizo, Chihuahua cheese, chimichurri [GF]





lunch



# lunch

## Sandwiches

10 order minimum

### Classic Blue Plate Sandwiches

\$18.75 buffet    \$19.75 box

Choice of sandwich served with side salad, chips, house-made cookie

#### Caprese

Ciabatta, fresh mozzarella, tomato, basil, pesto aioli [VG]

#### Little Italy Chicago Style

Ciabatta, soppressata, hot capicola, Genoa salami, provolone, tomato, shredded iceberg lettuce, giardiniera, Italian vinaigrette

#### Black Forest Ham

Pretzel bun, sliced Black Forest ham, gouda cheese, hickory bacon & onion jam, shredded iceberg lettuce, dijonnaise

#### Roasted Turkey

Country sourdough, sliced roasted turkey, smoked gouda, shredded iceberg lettuce, cucumbers, pesto aioli

#### Grilled Chicken

Country sourdough, shredded grilled chicken breast, sharp cheddar, pickled Fresno peppers, shredded iceberg lettuce, avocado, Calabrian aioli

#### Grilled Steak

Country sourdough, grilled marinated steak, havarti, shredded iceberg lettuce, cherry peppers, horseradish cream

#### Mushroom Reuben

Vegan brioche, Four star mushrooms, vegan cheese, sauerkraut, vegan thousand island [VG, V, DF]

#### Harissa Hummus & Peperonata

Country sourdough, sliced cucumber, sliced carrots, peperonata, shredded iceberg lettuce, harissa lemon hummus [VG, V, DF, CS]





# lunch (cont.)

## Wraps

10 order minimum

### Classic Blue Plate Wraps

\$18.75 buffet    \$19.75 box

Choice of wrap served with side salad, chips, house-made cookie

All wraps served on El Milagro Tortilla *\*except vegan*

Gluten free tortillas available upon request

### Grilled Chicken

Shredded grilled chicken breast, sharp cheddar, pickled Fresno peppers, avocado, shredded iceberg lettuce, Calabrian chili aioli

### Roasted Turkey

Sliced roasted turkey, white aged cheddar, sliced tomato, pepperoncini, smashed avocado, shredded iceberg lettuce, herb aioli

### Grilled Steak

Grilled marinated steak, cherry peppers, shredded iceberg lettuce, horseradish cream

### Buffalo Chicken

Crispy Buffalo chicken, crispy bacon, avocado, shredded iceberg lettuce, ranch dressing

### West Coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot and Napa cabbage slaw, Aleppo pepper and tahini dressing [VG, V, DF, CS]

## Side Salad Options

**Classic Garden** Mixed greens, cucumber, red onion, cherry tomatoes, balsamic vinaigrette [VG, V, GF, DF]

**Chicago Italian Pasta** Bow tie pasta, salami, broccoli, marinated red peppers, garbanzo beans, giardiniera, herbed Italian dressing [DF]

**Pesto Orzo** Marinated feta, cucumbers, cherry tomatoes, parsley, pesto dressing [VG]

**Whole-Grain Farro** Dried cranberries, parsley, dill, shaved red onion, cucumbers, lemon vinaigrette [VG, V, DF]

**Seasonal Fresh Fruit** Seasonal sliced fruits, melons, berries [VG, V, GF, DF]







# lunch (cont.)

## Fresh Bowls

10 order minimum

### Build-Your-Own Mediterranean Bowl

\$22.00

Choice of protein

**Chicken souvlaki** [GF, DF]

**Beef kafta** [GF, DF]

**Za'atar spiced falafel** [VG, V, DF]

Served with:

Basmati rice [VG, V, GF, DF]

House-made pita [VG, DF]

Red pepper hummus [VG, V, GF, DF, CS]

Cherry tomatoes [VG, V, GF, DF]

Cucumber [VG, V, GF, DF,]

Shaved red onion [VG, V, GF, DF,]

Kalamata olives [VG, V, GF, DF]

Napa cabbage slaw [VG, V, GF, DF]

Tzatziki [VG, GF]

Feta Cheese [VG, GF]

Harissa Vinaigrette [VG, V, GF, DF]

### Build-Your-Own Southwest Fiesta Bowl

\$19.50

Choice of protein

**Pollo tinga** [GF, DF]

Chicken and onions slow cooked in a tomato sauce

**Upton's Naturals chorizo seitan** [VG, V, DF]

Sauteed chorizo spiced seitan

**Carne asada** [GF, DF] **+\$4.00**

Thinly sliced grilled marinated steak

**Cilantro lime fish** [GF, DF] **+\$6.00**

Seasoned with chili blend, cilantro and fresh lime juice

Served with:

Cilantro rice [VG, V, GF, DF]

Pinto beans [VG, V, GF, DF]

Diced onions and cilantro [VG, V, GF, DF]

Lime wedges [VG, V, GF, DF]

Queso cotija [VG, GF]

Avocado crème [VG, GF]

Spicy corn pico de gallo [VG, V, GF, DF]

Salsa verde [VG, V, GF, DF]

Tortilla chips [VG, V, GF, DF]



# lunch (cont.)

## Salads

\$18.00 buffet    \$19.00 box

Choice of salad served with house-made focaccia and house-made cookie

### Southwest Vegetable

Chopped romaine, fire-roasted corn, red peppers, scallions, black beans, pico de gallo, crispy corn tortilla strips, vegan avocado dressing [VG, V, GF, DF]

### Zesty Caesar

Green kale and romaine, tomato focaccia croutons, parmesan cheese, green goddess dressing [VG]

### Citrus Salad

Spinach and baby romaine, Brussels sprouts, oranges, grapefruit, candied pistachio, pickled fennel, pecorino, Calabrian citrus vinaigrette [VG, GF, CN]

### Protein Additions

Zesty grilled chicken [GF, DF] **\$4.00**    Grilled steak [GF, DF] **\$6.00**    Grilled shrimp [GF, DF] **\$8.00**

### Greek Salad

Romaine, cucumbers, tomatoes, feta, red onions, pepperoncinis, Kalamata olives, red wine vinaigrette [VG, GF]

### Waldorf Salad

Baby gem lettuce, apples, celery, grapes, walnuts, creamy apple cider vinaigrette [VG, V, GF, DF, CN]

### Chicago Chopped

Chopped romaine, iceberg, bacon, ditalini pasta, tomato, gorgonzola, green onion, creamy Italian dressing







hot buffets





# hot buffets

## Hot Buffets

10 order minimum

### Fajitas

\$21.00

Choice of protein - mixed with bell peppers and onions

#### Adobo chicken [GF, DF]

Chicken and onions simmered in a chipotle adobo sauce

#### Vegan ground beef and potato picadillo [VG, V, GF, DF]

Vegan ground beef and potato cooked in chili spiced tomato sauce

#### Carne asada [GF, DF] +\$4.00

Thinly sliced grilled marinated steak

#### Shrimp guajillo [GF, DF] +\$6.00

Sauteed shrimp in a guajillo pepper and garlic sauce

#### Served with:

Roasted Tomato Salsa [VG, V, GF, DF]

Salsa Verde [VG, V, GF, DF]

Pico De Gallo [VG, V, GF, DF]

Guacamole [VG, V, GF, DF]

Spanish rice [VG, V, GF, DF]

Sour cream [VG, GF]

Chihuahua cheese [VG, GF]

Flour tortillas [VG, V, DF]

\* Corn tortillas available upon request [VG, V, GF, DF]

### Mediterranean Kabobs

\$21.00

Choice of protein

#### Lemon pepper chicken [GF, DF]

#### Mediterranean veggie [VG, V, GF, DF]

#### Citrus-marinated steak [GF, DF] +\$4.00

#### Herb-marinated shrimp [GF, DF] +\$6.00

#### Served with:

Herbed rice [VG, V, GF, DF]

Greek salad [VG, GF]

House-made pita chips [VG, DF]

Traditional hummus [VG, V, GF, DF, CS]



## hot buffets (cont.)

### Asian Fusion Feast

\$23.00

#### Choice of protein

##### **Yakiniku BBQ chicken** [DF, CS]

Chicken thighs marinated in a Japanese bbq sauce

##### **Grilled tofu with garlic soy sauce**

[VG, V, GF, DF]

Garlic soy sauce marinated tofu

##### **Korean BBQ short rib with spicy gochujang**

[GF, DF, CS] **+\$4.00**

Slow cooked beef in gochujang broth with gochujang glaze

##### **Red shrimp with sweet and spicy sauce**

[GF, DF, CS] **+\$6.00**

Sauteed shrimp tossed in sweet and spicy chili sauce

#### Served with:

White rice [VG, V, GF, DF]

Chili and garlic cucumber salad [VG, V, GF, DF, CS]

Miso sesame broccoli [VG, V, DF, CS]

Togarashi wonton chips with kimchi aioli and thai salsa verde [VG, CS]

### Devon Street Feast

\$22.00

#### Choice of

##### **Chicken tikka masala** [GF, CS]

Chicken breast simmered with Indian inspired spices, coconut milk, tikka masala sauce

##### **Palak Chicken** [GF, DF]

Indian curried chicken with tomatoes, onions, spinach, cardamom coriander

##### **Coal Roasted Shrimp** [GF, DF]

Tandoori marinated shrimp, basil, lime juice

##### **Lamb Rogan Josh** [GF, DF]

Lamb shoulder braised in tomatoes, ginger, garlic, garam masala

#### Served with:

Aloo gobi [VG, V, GF, CS]

Basmati rice [VG, V, GF, DF]

Cumin spiced carrots [VG, V, GF, DF]

Naan bread [VG]

Sweet and sour chutney [VG, V, GF, DF]

Raita [VG, GF]







## hot buffets (cont.)

### Build-Your-Own Buffet

\$22.95

Choice of protein

**Seasoned grilled chicken breast with herb jus** [GF, DF]

**Chicken piccata with light lemon and caper sauce** [GF]

**Grilled cauliflower steak with herb jus** [VG, V, GF, DF]

**Herb marinated steak with chimichurri** [GF, DF] +\$3.00

**Seared salmon with lemon caper butter sauce, topped with fresh dill\*** [GF] +\$6.00

*\*48 hour notice required*

#### Choose One

##### Garden salad

Mixed greens, cucumber, red onion, cherry tomatoes, balsamic vinaigrette [VG, V, GF, DF]

##### Caesar salad

Romaine, focaccia crouton, parmesan, caesar dressing [GF]

#### Choose One

**Roasted broccoli with lemon and olive oil** [VG, V, GF, DF]

**Grilled Mediterranean vegetables with balsamic** [VG, V, GF, DF]

**Sautéed green beans** [VG, V, GF, DF]

**Steamed mixed vegetables** [VG, V, GF, DF]

**Charred baby carrots** [VG, V, GF, DF]

#### Choose One

**Robuchon potatoes with chives** [VG, GF]

**Wisconsin mac & cheese** [VG]

**House potatoes, red wine vinegar, dill, shallot** [VG, V, GF, DF]

**Seasonal rice pilaf** [VG, V, GF, DF]





party trays





# party trays

Small serves 10 – 12   Medium serves 15 – 18   Large serves 20 – 24

## Mediterranean Tray

S \$82.00   M \$110.00   L \$160.00

Traditional hummus, whipped feta and artichoke, dolmades, grilled marinated artichoke hearts, marinated halloumi, baby sweet peppers, romesco, cucumbers, cherry tomatoes and feta skewers, baby carrots, pita chips, fig and olive crackers [VG, CS]

## Greek Lemon Chicken Skewer Tray

S \$105.00   M \$150.00   L \$185.00

Served with cucumber tzatziki [GF]

## Seasonal Vegetable Tray

S \$45.00   M \$75.00   L \$90.00

Crudité with spinach dip [VG, GF] or traditional hummus [VG, V, GF, DF, CS]

## Antipasti Tray

S \$88.00   M \$118.00   L \$163.00

Peppered salami, whipped nduja, Dodge City salami, 18 month-aged Parmigiano Reggiano, pesto marinated ciliegine, baby sweet peppers, marinated grilled artichokes, pepperoncini, Gordal olives, toasted bread, rosemary olive oil crackers

## Domestic Cheese Tray

S \$75.00   M \$98.00   L \$138.00

Aged Hook's cheddar, Red Rock blue cheddar, Grumpy Goat cheese, Edelweiss havarti, smoked almonds, bourbon cherry compote, cornichons, assorted Carr's crackers [VG, CN]

## Shrimp Cocktail Tray

S \$115.00   M \$155.00   L \$200.00

Citrus poached shrimp, horseradish cocktail sauce, remoulade sauce, lemons, seaweed [GF]



## party trays (cont.)

### Pinwheel Tray

S \$95.00 M \$145.00 L \$175.00

An assortment of gourmet wrap pinwheels

#### Choose up to three

##### Grilled steak

El Milagro tortilla, grilled marinated steak, cherry peppers, shredded iceberg lettuce, horseradish cream

##### Buffalo chicken

El Milagro tortilla, crispy Buffalo chicken, avocado, crispy bacon, shredded iceberg lettuce, ranch dressing

##### Grilled chicken

El Milagro tortilla, shredded grilled chicken breast, pickled Fresno peppers, avocado, sharp cheddar, shredded iceberg lettuce, Calabrian chili aioli

##### Roasted turkey

El Milagro tortilla, sliced roasted turkey, white aged cheddar, sliced tomato, pepperoncini, smashed avocado, shredded iceberg lettuce, herb aioli

##### West coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot & Napa cabbage slaw, aleppo pepper & tahini dressing [VG, V, DF, CS]







savory bites





# savory bites

minimum order by the dozen

## Mini Sandwiches Tray \$84.00

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<b>Roasted Turkey</b>	Whole wheat roll, roasted turkey breast, smoked gouda, baby arugula, cranberry compote
<b>Chicken Salad</b>	Challah knot roll, chicken salad, dried cranberries, toasted pecans, honey aioli [CN]
<b>Smoked Ham</b>	Mini croissant, smoked ham, brie cheese, shaved fennel, dried cherry jam
<b>California</b>	Ciabatta, alfalfa sprouts, cucumbers, avocado, roasted red pepper relish [VG, V, DF]
<b>Petite Tender</b>	Onion roll, petite beef tender, horseradish cream, baby arugula

## Chicken Served by the dozen. One dozen order minimum

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### Blackened Chicken Satay Skewer \$48.00

Wood grilled spicy Cajun marinated chicken breast, Creole mustard sauce [GF, DF]

### Schezwan Glazed Grilled Chicken Cup \$48.00

Schezwan glazed chicken, scallion curls, cilantro, Thai basil, peanuts [GF, DF, CN]

### Chicken Souvlaki Skewer \$48.00

Wood grilled tender chicken breast, bell peppers and onions marinated in yogurt [GF]

### Buffalo Chicken Poppers \$48.00

Buffalo-flavored chicken and creamy mozzarella cheese (served warm)



## savory bites (cont.) minimum order by the dozen

### Pork

**Pork Meatball** \$48.00

Hoisin glazed pork meatball, scallions, sesame seeds (served warm) [DF, CS]

**Melon and Prosciutto Skewer** \$54.00

Fresh melon ball skewered with prosciutto, basil [GF, DF]

**Burrata & Nduja** \$54.00

Truffled pasta chip, lemon whipped burrata, spicy nduja, opal basil

**Candied Pork Belly Skewer** \$60.00

Sticky glazed pork belly, bourbon mae ploy (served warm) [GF, DF]

**Bacon-Wrapped Medjool Date** \$60.00

Date stuffed with Mexican chorizo, wrapped in smoky bacon (served warm) [GF, DF]

### Beef

**Mini Franks in Blanket** \$48.00

All-beef mini hot dog in baked puff pastry dough, honey mustard dipping sauce (served warm)

**Short Rib & Fontina Arancini** \$54.00

Slow-braised short rib and creamy fontina cheese with risotto (served warm)

**Beef Kafta Kabobs** \$54.00

Skewered Middle Eastern beef meatballs, tzatziki (served warm) [GF]

**Beef Empanada** \$60.00

Ropa vieja beef, lime cilantro crema (served warm)

**Shaved Prime Beef Crostini** \$60.00

Blue cheese mousse, toasted pine nuts, shaved parmesan, fresh rosemary, cracked pepper [CN]







## savory bites (cont.) minimum order by the dozen

### Seafood

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**Salmon & Cucumber** **\$54.00**

Salmon pâté, cucumber cup, smoked trout roe, chive [GF]

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**Mini Crab Cakes** **\$54.00**

Lump crab cake, Old Bay aioli (served warm) [DF]

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**Free Form Maki** **\$54.00**

Colorful soy paper, rock shrimp, sushi rice, togarashi aioli, sweet chili sauce [GF, DF]

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**Coconut Shrimp** **\$66.00**

Golden brown fried tiger shrimp crusted with sweet coconut, sweet chili sauce (served warm) [DF]

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**Shrimp de Jonghe Skewer** **\$66.00**

Sautéed shrimp, sherry wine, garlic butter, herbed bread crumbs (served warm)



## savory bites (cont.) minimum order by the dozen

### Vegetarian/Vegan

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**Grape Truffle** \$42.00

Seedless red grape covered with honey-infused goat cheese, chopped pistachios [VG, GF, CN]

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**Black Truffle & Artichoke Crostini** \$48.00

Whipped artichoke mousse, shaved black truffles, parmesan shard [VG]

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**Caprese Skewer** \$48.00

Skewer of fresh mozzarella cheese, cherry tomato, basil leaf [VG, GF]

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**Potato & Cheese Flautas** \$48.00

Potato, Chihuahua cheese, crispy corn tortilla, lime crema, tomato salsa (served warm) [VG]

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**Thai Dumpling** \$48.00

Water chestnuts, spinach and basil wonton, spicy garlic soy sauce (served warm) [VG, V, DF]

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**Vegetable Samosa** \$48.00

Petite peas, yukon potato, cilantro mint chutney (served warm) [VG, V, DF]

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**Mac & Cheese Fritter** \$54.00

Fontina, provolone, cavatappi pasta, smoked tomato sauce (served warm) [VG]

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snacks



A large, dark-colored bowl filled with fluffy, white popcorn, some of which is lightly coated in a yellow butter or oil. The bowl is set against a light, textured background.

# snacks

Priced per person.

10 order minimum

Select snacks can be individually packaged for an additional \$0.50 per piece

## Pop and Crunch

<b>Churro Chex Mix</b>	<b>\$4.00</b>	<b>Cookies &amp; Cream Popcorn</b>	<b>\$4.50</b>
Rice Chex™, Cinnamon Toast Crunch™ drizzled with white chocolate [VG]		White popcorn tossed with crushed Oreos™, white chocolate drizzle [VG]	
<b>Coconut Almond Chex Mix</b>	<b>\$4.00</b>	<b>Bloody Mary Popcorn</b>	<b>\$4.50</b>
Rice and Corn Chex™ tossed with oats, toasted almonds, coconut, honey [VG, CN]		White popcorn topped with house-made bloody Mary powder [VG, V, GF, DF]	
<b>Plain Ol' Popcorn</b>	<b>\$3.50</b>		
[VG, V, GF, DF]			

## Granola Bars

<b>Vanilla Almond Bars</b>	<b>\$5.00</b>	<b>Chocolate Peanut Butter Bars</b>	<b>\$5.00</b>
Chewy granola bar mixed with vanilla bean, sliced almonds [VG, CN]		Chewy granola bar mixed with peanut butter, drizzled with dark chocolate [VG, CN]	

## Trail Mix

<b>Rocky Mountain Trail Mix</b>	<b>\$5.50</b>	<b>Happy Heart Trail Mix</b>	<b>\$5.50</b>
Chocolate M&M's™, dried apricots, dried cherries, peanuts, sunflower seeds [VG, GF, CS, CN]		Peanuts, pumpkin seeds, almonds, walnuts, raisins, chopped granola [VG, GF, CN, CS]	

## Kettle Chips

<b>Truffle Chips</b>	<b>\$4.50</b>	<b>Greek Chips</b>	<b>\$4.50</b>
House-made kettle chips dusted with truffle salt [VG, V, GF, DF]		House-made kettle chips dusted with Mediterranean seasoning [VG, V, GF, DF]	
<b>French Onion Chips</b>	<b>\$4.50</b>	<b>Kettle Chips</b>	<b>\$4.00</b>
House-made kettle chips dusted with French onion seasoning (VG, V, GF, DF)		House-made kettle chips dusted with Kosher salt (VG, V, GF, DF)	



## snacks (cont.)

### Dippers

#### **Chips, Salsa, and Guac** \$9.50

Totopos tortilla chips with roasted tomato salsa, guacamole [VG, V, GF, DF]

#### **Pine Nut and Herb Hummus with Pita Chips** \$7.50

Chickpeas, tahini, lemon, fresh herbs, toasted pine nuts [VG, DF, CN, CS]

### Go-Boxes

10 order minimum

#### **Charcuterie Go-Box** \$13.00

Snack box filled with hand-selected meats, cheeses, market fresh fruit, crackers, toasted walnuts [CN]

#### **Protein Go-Box** \$13.00

Snack box filled with hard-boiled eggs, cheese, peanut butter cup, green apple slices [VG, GF, CN]

#### **Vegan Go-Box** \$13.00

Snack box filled with cucumber cherry tomato salad, traditional hummus with za'atar spice, falafel pucks [VG, V, GF, DF, CS]







sweet bites



# sweet bites

Select sweets can be individually packaged for an additional \$0.50

Minimum order  
by the dozen



## Chef Pedro

Chef Pedro Gomez is a self-taught, award-winning pastry chef who has worked at several notable restaurants within the Lettuce Entertain You group, including Eccentric, Avanzare, Va Pensiero, and DiRoNA, eventually becoming Executive Pastry Chef for the Italian division. Chef Gomez was the first Latino pastry chef to be featured in the Chicago Sun-Times and frequently appears on Dining Chicago. His awards include two Silver Medals at the USA Pastry Competition (2006, 2011), a Bronze in 2014, and Pastry Chef of the Year by the ACF Windy City Chapter in 2015. His work has appeared in publications like Pastry Art and Design, Journal du Pâtissier, and Dessert Professional.

### Marble Brownie Bite

\$3.50

Dark chocolate swirl, cream cheese custard  
[VG, GF]

### Vegan Cake Bites

\$3.50

Vegan sponge cake, apricot jam, fresh berries,  
mint [VG, V, DF]

### House-made Cookies [VG]

\$3.50

Chocolate chip, oatmeal raisin,  
double chocolate, sugar

### Mini Tarts [VG]

\$3.50

Seasonal fresh berry  
Lemon meringue  
Gluten-free berry +\$0.50

### Blue Plate Cookie [VG]

\$3.75

Loaded chocolate chip cookie  
with caramel bits, pretzel pieces

### Cheesecake Lollipops

\$3.75

Dipped in assorted chocolates, toppings  
[VG, GF, CN]

### Flourless Chocolate Cake [VG, GF]

\$4.00

### Nutella Cheesecake Bite

\$4.00

Graham cracker crust, Nutella™ cheesecake,  
whipped topping [VG, CN]

### Dark Chocolate

\$4.00

Dipped Strawberries [VG, V, GF, DF]

### Vegan Brownies [VG, V, DF]

\$4.00

### Chocolate Cherry Mudslide

\$4.50

Rich chocolate cookie, cherries, chocolate  
chips [VG, GF]

### Caramel Latte Profiterole

\$4.50

Pâte à choux shell, vanilla cream, caramel,  
coffee [VG]

### Seasonal Cupcakes [VG]

\$4.50

Salted caramel, carrot cake,  
double chocolate raspberry

### Tiramisu Cappuccino Cups

\$5.00

Tiramisu, dark chocolate cup, cocoa powder  
[VG]

### Chef's Choice Assorted Sweet Bite Tray

S \$55.00 M \$110.00 L \$165.00 [VG, CN]





beverages



# beverages



## Coffee

Brewpoint Blend coffee includes cream, sugar, sweetener

1-gallon (serves 12-16)	<b>\$30.00</b>
3-gallon (serves 36-48)	<b>\$90.00</b>

## Hot Tea

Includes sugar, sweetener, lemon wedges

1-gallon (serves 12-16)	<b>\$15.00</b>
3-gallon (serves 36-48)	<b>\$45.00</b>

## Brewed Iced Tea (Unsweetened)

Includes sugar, sweetener, lemon wedges

1-gallon (serves 12-16)	<b>\$15.00</b>
3-gallon (serves 36-48)	<b>\$45.00</b>

## Freshly Squeezed Lemonade

1-gallon (serves 12-16)	<b>\$25.00</b>
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Cucumber Lemonade	<b>\$2.50</b>
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Cold pressed lemon juice & English cucumber (VG, V, GF, DF)

## Individual Beverages

Assorted Juices 12oz	<b>\$4.00</b>
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Soft Drinks 12oz	<b>\$2.75</b>
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Bottled Water 500mL	<b>\$3.00</b>
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Unflavored LaCroix™ 12oz	<b>\$3.00</b>
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Assorted Flavored LaCroix™ 12oz	<b>\$3.00</b>
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## Alcoholic Beverages

Alcoholic beverages & bar packages are available upon request

Please call **312.377.0927** for more information.





PLACE YOUR DELIVERY ORDER



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