



RESTAURANT & BAR

CATERING MENU

# BREAKFAST & BREAKS



one west washington street chicago, illinois 60602  
phone 312.940.7997 fax 312.276.4293 [staypineapple.com](http://staypineapple.com)



## BREAKFAST

### SEARS TOWER

**fresh fruit juices**

**sliced seasonal fresh fruits & berries**

**freshly baked pastries** whipped butter & house jam

**coffee & tea**

**\$29 per person**

### TRIBUNE TOWER

**fresh fruit juices**

**sliced seasonal fresh fruits & berries**

**freshly baked pastries** whipped butter & house jam

**farm fresh scrambled eggs**

**applewood smoked bacon**

**breakfast potatoes**

**coffee & tea**

**\$36 per person**

### CHASE TOWER

**fresh fruit juices**

**sliced seasonal fresh fruits & berries**

**freshly baked pastries** whipped butter & house jam

**greek yogurt berry parfaits**

**coffee & tea**

**\$32 per person**

### WRIGLEY BUILDING

**fresh fruit juices**

**sliced seasonal fresh fruits & berries**

**freshly baked pastries** whipped butter & house jam

**scrambled egg whites** red pepper, spinach, goat cheese

**chicken sage sausage**

**breakfast potatoes**

**coffee & tea**

**\$38 per person**



Menu pricing subject to change. All food and beverage charges shall be subjected to a 16% gratuity and a 7% administrative fee. For breakfast and lunch events of less than (30) guests, an additional labor fee of \$100 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.



## PLATED BREAKFAST

### ENTRÉES

choice of up to three | **\$35 per person**

**brioche french toast** fresh berries, pure maple syrup

**farm fresh scrambled eggs** breakfast potatoes, bacon or chicken sausage

**bacon, cheddar & scallion omelet** sour cream, chives, breakfast potatoes

**egg white scramble** spinach, goat cheese, roasted red pepper, fresh fruit & berries

**breakfast burrito** scrambled eggs, house chorizo, peppers, onions, chihuahua cheese, breakfast potatoes

### REFRESHMENTS

**coffee & tea** | **\$100 per gallon**

**fresh fruit juices** | **\$55 per carafe**

**whole, skim, chocolate milk** | **\$35 per carafe**

**warm apple cider** | **\$59 per carafe**

**special blended ice tea or lemonade** | **\$55 per carafe**

**assorted soft drinks, tea, still & sparkling water** | **\$5.50 per bottle**

**coconut water** | **\$6 per bottle**

### COMPLIMENT YOUR BREAKFAST

**assorted bagels** whipped butter, jam & cream cheese | **\$55 per dozen**

**freshly baked danishes & croissants** | **\$55 per dozen**

**warm oatmeal** brown sugar, almonds, cinnamon | **\$5 per person**

**smoked salmon bagels** cream cheese, tomato, onions, cucumber & capers | **\$15 per person**

**breakfast croissant sandwich** scrambled eggs, bacon, cheddar | **\$10 per person**

**breakfast burrito** chorizo, peppers, onions, chihuahua cheese | **\$10 per person**

**egg white scramble** spinach, red pepper, goat cheese | **\$10 per person**

**yogurt parfaits** seasonal berries & house granola | **\$8 per person**

**farm fresh scrambled eggs** | **\$5 per person**

**bacon or sausage** | **\$7 per person**

**assorted dry breakfast cereals** whole, skim & soy milks | **\$3.50 per person**

**sliced fresh fruit & berries** | **\$7.50 per person**

**granola bars** | **\$5.50 per bar**

**individual greek yogurts** | **\$5.50 per yogurt**



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## BREAKS

### “IN THE LOOP”

choice of one | **\$9 per person**

choice of two | **\$16 per person**

choice of three | **\$24 per person**

**sliced fresh fruits & berries**

**assorted granola bars**

**greek yogurt parfaits**

**spiced mixed nuts**

**fresh vegetable crudité** assorted dips

**melon skewers** balsamic drizzle

**cherry tomato, fresh mozzarella & basil skewer**

**fresh tortilla chips** pico de gallo & guacamole

**kettle chips**

**roasted garlic hummus** pita crisp

**freshly baked chocolate chip cookies**

**chocolate fudge brownies**

### WELLNESS BREAK

**build your own trail mix** granola, nuts, chocolate chips, dried fruit

**fresh fruit juices** orange, pomegranate, blood orange, almond milk

**\$16 per person**



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## BREAKS

### **AFTERNOON TEA SANDWICH BREAK**

**mini cheddar thyme biscuits with butter and jam**

**seasonal soup shooter**

**mini crab cakes with cilantro cream and radish**

**gruyere puff**

**cucumber napoleon with dill cream cheese**

**dark chocolate pot de creme**

**madagascar vanilla cream puff**

**assorted macarons**

**chocolate chip cookie**

**assorted mighty leaf teas**

**\$38 per person**

### **NON-ALCOHOLIC BEVERAGES**

**coffee & tea | \$100 per gallon**

**fresh fruit juice or lemonade | \$55 per pitcher**

**assorted soft drinks, tea, still & sparkling water | \$5.50 per bottle**

**coconut water | \$6 per bottle**



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# **DINNER**



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## PLATED DINNER

assorted breads & whipped butter  
coffee & tea

### STARTER

choice of up to two

**seasonal soup** chef's daily selection

**seasonal salad** seasonal vegetables, goat cheese, toasted almonds, honey vinaigrette

**baby arugula salad** roasted beets, goat cheese, toasted hazelnuts, honey vinaigrette

**organic mixed green salad** cherry tomatoes, cucumbers, radish, honey vinaigrette

### ENTRÉE

choice of up to three

**pan roasted chicken breast** roasted potatoes, baby carrots, herb chicken jus

**seasonal fish** herb lemon risotto, citrus butter sauce, sautéed spinach

**herb grilled salmon** caper brown butter, roasted potatoes, seasonal vegetable

**grilled beef tenderloin** wild mushrooms, truffle parmesan mashed potatoes

**vegetarian risotto** chef's seasonal inspiration

**vegetable ragout** parmesan polenta, crispy onions

### DESSERT

choice of one seasonal atwood dessert

contact your catering manager for the current seasonal desserts

**selection of two entrées | \$65 per person *without* steak option**

**selection of three entrées | \$70 per person *without* steak option**

\*add \$5 per person *with* steak option

\*exact entrée counts must be provided no later than three days prior to event. alternately, shared plates entrée course may be arranged



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## DINNER BUFFET

assorted breads & whipped butter  
coffee & tea

### STARTER

choice of one

**seasonal soup** chef's daily selection

**seasonal salad** seasonal vegetables, goat cheese, toasted almonds, honey vinaigrette

**organic mixed green salad** cherry tomatoes, cucumbers, radish, honey vinaigrette

**classic caesar salad** brioche crouton, parmesan cheese

### ENTRÉE

choice of one

**roast duroc pork loin** caramelized apples

**organic salmon** caper lemon butter sauce

**marinated grilled chicken breast** herb chicken jus

**beef tenderloin** red wine demi glace

**baked pasta** seasonal vegetables, herb tomato sauce, fresh mozzarella

### ON THE SIDE

**sautéed baby carrots with herbs**

**seasonal vegetable**

**steamed broccoli**

**sautéed spinach with garlic**

**herb roasted potatoes**

**buttermilk mashed potatoes**

**sweet potato purée**

### DESSERT

choice of one seasonal atwood dessert

contact your catering manager for the current seasonal desserts

**selection of two entrées | \$55 per person**

**selection of three entrées | \$60 per person**

\*add \$5 per person *with* steak option



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# **RECEPTION**



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## RECEPTION

### HOT HORS D'OEUVRES

**crispy polenta cake** tomato jam, basil, goat cheese | **\$5.50 per piece**

**wild mushroom ragout** goat cheese, puff pastry | **\$5.50 per piece**

**crispy panko breaded eggplant** herb tomato sauce, parmesan cheese | **\$5.50 per piece**

**warm brie** apples, caramelized onions, brioche crostini | **\$5.50 per piece**

**fried vegetarian pot stickers** sesame soy dipping sauce | **\$5.50 per piece**

**chile braised chicken** queso fresco, cilantro-lime cream, tortilla crisp | **\$6 per piece**

**crab cake** roasted garlic aioli | **\$6 per piece**

**espresso rubbed steak** onion marmalade, blue cheese, potato crisp | **\$6 per piece**

### COLD HORS D'OEUVRES

**roasted garlic hummus** herb pita crisp, red pepper & olive relish | **\$5.50 per piece**

**roasted beet crostini** goat cheese, toasted hazelnuts, honey | **\$5.50 per piece**

**prosciutto wrapped melon** balsamic reduction | **\$6 per piece**

**smoked salmon** brioche crostini, dill crème fraîche | **\$6 per piece**

**jumbo shrimp** cocktail sauce | **\$7 per piece**

**flank steak roulade** red pepper, blue cheese, arugula | **\$6 per piece**

### STATIONED DISPLAYS

**domestic** cheese-board assorted crackers & baguettes | **\$19 per person**

**charcuterie board** assorted baguettes, grain mustard, cornichon | **\$18 per person**

**vegetable crudités** house dips | **\$15 per person**

**atwood dip display** pimento cheese, smoked trout, and white bean dip with assorted breads, crackers, and crudités | **\$15 per person**



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