CATERING MENU

BREAKFAST
& BREAKS
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

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.
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 crudités 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
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
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

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.
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

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.
CATERING MENU

RECEPTION
RECEPTION

HOT HORS D’ŒUVRES
- 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’ŒUVRES
- 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

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.