

GLOBAL FEATURE BUFFETS

All prices are per guest, minimum 12 guests. Includes bottled water or soda.

JAMAICAN VGT & GF OPTIONS **\$14.50**
Jamaican Jerk Marinated Wings with Sweet Plantains, Rice & Peas, Callaloes (Jamaican Style Collard Greens), Sweet Corn Fritters

PUERTO RICAN VGT, VGN & GF OPTIONS **\$14.50**
Chicken, Caribbean Seasoned Stewed Pinto Beans, Caribbean Seasoned Rice, Fried Sweet Plantains

MINI BURGERS VGT & GF OPTIONS **\$13.50**
3 Mini Burgers included per guest

Protein: Angus Beef Burger, Garlic & Pepper Turkey Burger, or Vegetarian Quinoa Burger

Bun: Sesame, Multigrain, or Brioche Bun

Cheese: White Cheddar, Swiss, or Colby Jack Cheese

Served with Lettuce, Tomato, Onions and House Made Potato Salad

TACO BAR **\$13.95**
Seasoned Angus Beef, Chicken Tinga, Spanish Rice, Refried Beans, Traditional Toppings, Corn & Flour Tortillas

PASTA PARTY VGT & VGN OPTIONS **\$14.75**
Choice of Two: Baked Penne Bolognese, Spinach and Artichoke Ziti, Italian Sausage & Broccoli Ravioli with Vodka Sauce or Vegan Ravioli with Pomodoro Sauce

Served with Choice of Side House or Caesar Salad and Garlic Bread

PLATTERS

Per guest.

VEGETABLE CRUDITES VGT **\$4.75**
Served with Caramelized Onion Dip or Roasted Garlic Hummus

MIDWESTERN CHEESE DISPLAY VGT **\$6.25**
Served with Dried Fruit, Candied Walnuts & Crackers



MEDITERRANEAN BAR VGT & GF OPTIONS **\$16.00**
Choice of Two: Falafel, Chicken Shawarma, Beef Kabob or Lemon-Herb Roasted Salmon

Served with Artichoke & Olive Salad, Cucumber Salad, Tabbouleh, Roasted Potatoes & Peppers, Hummus, Rice & Lentil Pilaf, Cucumber Herb Yogurt, Lemon Tahini, Harissa Pesto

DIY BIBIMBAP VGT & GF OPTION **\$14.75**
Protein: Korean Marinated Ground Beef and/or Korean Marinated Tofu

Served with Bean Sprouts, Green Onions, Kimchee, Julienned Squash And Carrots, Gochujang, Soy Sauce and Steamed White Rice

THAILAND VGT & VGN OPTIONS **\$14.75**
Thai Basil Chicken and/or Thai Basil Tofu, Coconut Green Curry Vegetables, Steamed Jasmine Rice

DIY RAMEN BOWLS VGT & VGN OPTIONS **\$12.75**
Broths: Beef, Chicken, Sweet Potato Soy
Noodles: Udon Wheat, Rice Vermicelli, Yellow Squash Zucchini Spirals

Protein: Crispy Tofu, BBQ Pork Belly, Shaved Beef
Served with Soft Egg, Charred Broccoli, Radish, Cabbage, Pickled Ginger, Scallions, Bean Sprouts, Cilantro, Basil, Sambal Garnishes

CHIPS, SALSA & GUACAMOLE VGN **\$4.50**
Market fluctuations may vary price

HOUSE-MADE CHICKEN SALAD AND CRACKERS **\$5.25**

SNACKS

HOUSE CHIPS VGT **\$2.50 EACH**
BBQ Spice or Parmesan Ranch

DIPPED PRETZELS **\$2.50 EACH**
Chocolate or Yogurt

VEGGIE + HUMMUS CUPS VGT **\$4.25 EACH**
Carrots, Celery Sticks with Sides of Hummus

SWEETS

All prices are listed per item, unless otherwise noted.

FRESHLY BAKED COOKIES **\$2.75**
Assorted Flavors, 2 per person

CHEF'S DESSERT BARS **\$3.75**
Caramel Apple Granny, Oreo Dream, Chocolate Pecan or Lemon Blueberry

HOUSE MADE DOUBLE FUDGE BROWNIES **\$3.25**

CHOCOLATE FIX **\$3.50**
Individual Cups of M&M's, Toffee Covered Pretzels and Double-Dipped Chocolate Peanuts

BEVERAGES

All prices are listed per item, unless otherwise noted.

COKE, DIET COKE, SPRITE **\$2.00**

BOTTLED WATER **\$2.85**

HOUSE ROAST COFFEE **\$2.50**
Served with Sugar, Sweeteners & Cream

THE CLASSICS *per pitcher* **\$14.00**
Blackberry Mojito Limeade, Sangria Iced Tea, Agave Lemonade

DIETARY
OPTIONS

VT
VGN
GF

VEGETARIAN
VEGAN
GLUTEN FREE

Galileo's

CAFÉ ADLER PLANETARIUM

CATERING MENU

BUFFETS | BOXED LUNCHES | CUSTOM MENUS

PHONE 312.322.0310



FOOD & THOUGHT
— DINING SERVICES —

BREAKFASTS

BUNDLES

Bundles served with regular and decaf coffee, hot tea, bottled water and assorted breakfast juices. Items priced per person, unless noted.

BASIC BAR ^{VGT} **\$10.25**
Freshly Baked Lemon Blueberry Scones, Coffee Cake, and Muffins, Fresh Fruit Including Bananas, Oranges, Apples

WAKE UP CALL ^{VGT} **\$14.00**
Seasonal Yogurt Parfaits, Bagels with Cream Cheese, Fresh Fruit & Seasonal Berry Tray

FARMER'S SPREAD **\$15.50**
Cheddar Scrambled Eggs with Applewood Smoked Bacon or Sausage, Breakfast Potatoes & Seasonal Fruit Tray

CHEF'S SIGNATURE OMELET BAR

Make it memorable by adding Chef's Signature Omelet Bar to your event, made-to-order with a variety of toppings and hash browns. Please order 72 hours in advance. Attendant fees apply. Ask a manager for details and current pricing.

A LA CARTE

READY TO GO BREAKFAST SANDWICHES **\$5.25**
Per item. Minimum 12 guests. Choose any:

- Egg, Applewood Bacon, White Cheddar, on Ciabatta
- Egg, Sausage, Cheddar, on English Muffin
- Egg, Black Forest Ham, Cheddar in Warm Tortilla
- Egg, Spinach, Tomato, Parmesan on Croissant ^{VGT}

SIGNATURE YOGURT PARFAITS ^{VGT} **\$4.00**
Per item. Minimum 12 guests.
Low Fat Vanilla Yogurt, Seasonal Berries, Granola

BREAKFAST BOX ^{VGT} **\$3.75**
Per guest.
An assortment of freshly baked scones, muffins and donuts

FRESH FRUIT + SEASONAL BERRY TRAY ^{VGN} **\$3.75**
Per guest.

BAGELS **\$3.25**
Per item.

DIETARY OPTIONS	VT	VEGETARIAN
	VGN	VEGAN
	GF	GLUTEN FREE

BY THE DOZEN

FRESHLY BAKED BLUEBERRY SCONES ^{VGT} *each* **\$2.50**

ASSORTED MUFFINS ^{VGT} *each* **\$2.50**
Cranberry Walnut, Blueberry, Banana Nut, Lemon Poppy

ASSORTED DONUTS ^{VGT} *each* **\$2.25**

ASSORTED BAGEL + CREAM CHEESE ^{VGT} *each* **\$3.00**

COLD LUNCH BUFFETS



SIGNATURE ENTRÉE SALADS

Per guest.

CANTINA TACO SALAD **\$8.75**
Seasoned Angus Beef, Black Beans, Charred Corn, Pico De Gallo, Cheddar Cheese, Romaine, Chipotle Avocado Dressing, Tortilla Strips

ITALIAN CHOPPED **\$8.75**
Genoa Salami, Black Forest Ham, Hickory Smoked Turkey, Harvest Greens, Tomato, Cucumber, Red Onion, Provolone Cheese, Garbanzo Beans, Black Olives, House Vinaigrette

KICKED UP CAESAR **\$8.50**
Roasted Cauliflower, Chopped Kale, Romaine, Scallion, Parmesan, House Croutons, Sriracha Caesar Dressing

BASIC SIDE SALADS **\$4.25**
Per guest.

HOUSE ^{VGT, GF}
Field Greens, Cucumbers, Carrots, Tomatoes, Italian Vinaigrette

CAESAR
Romaine, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Add Chicken to Basic Side Salad **\$2.00**



SANDWICH PLATTERS

All prices are per guest. All selections include basic side or pasta salad, potato chips, cookie and soda.

Upgrade to a Signature Side Salad for only \$2 more per guest

CHOOSE THREE SANDWICHES FOR YOUR PLATTER

BASIC **\$14.75 per guest**
TURKEY
Hickory Smoked Turkey & Provolone Cheese

CHICKEN
Grilled Chicken Breast & Cheddar Cheese in a Spinach Tortilla

ROAST BEEF
Medium Rare Roast Beef & Swiss Cheese

HAM
Black Forest Ham & White Cheddar Cheese

VEGGIE ^{VGT}
Cucumbers, Avocado, Tomato & Cream Cheese

SIGNATURE **\$15.75 per guest**

MALIBU BEACH
Grilled Chicken, Applewood Smoked Bacon, White Cheddar, Avocado, Lettuce, Tomato & Caramelized Onion Aioli, Baguette
THE SMOKEHOUSE
Black Forest Ham, Applewood Smoked Bacon, Gouda Cheese, Greens, Red Onion, Dijon & Mayo, Baguette

TURKEY JACK
Hickory Smoked Turkey, Pepperjack Cheese, Pickled Tomato Salsa, Chipotle Aioli & Greens, 9 Grain

LEMONY DILL TUNA
Our House Tuna Salad Made With Lemon Juice, Red Onion, Celery, Fresh Dill and Mayo with Cucumbers, Lettuce, 9 Grain

CHIPOTLE CHICKPEA WRAP ^{VGN}
Our House Chipotle Hummus, Roasted Corn, Sliced Tomato, Jalapeno, Red Onion, Radish & Lettuce, Wheat Wrap

SIGNATURE DELI TRAY **\$16.75 per guest**

All prices include basic side or pasta salad, potato chips, cookie and soda.

Sliced Roast Turkey Breast, Sliced Grilled Chicken Breast, And Seasonal Tuna Salad, Served With Cheddar And Provolone Cheese, Lettuce And Tomato, Carrot And Celery Sticks, Chipotle Mayonnaise, Lemon Dijon Mayonnaise And Assorted Freshly Baked Breads

BOXED LUNCHES

BASIC BOX ^{VGT/VGN AVAILABLE} **\$13.50**
Choice of Basic Entrée Salad or Sandwich, Kettle Chips, Brownie or Cookie, Bottled Water or Soda

SIGNATURE BOX ^{VGT/VGN AVAILABLE} **\$15.75**
Choice of Signature Entrée Salad or Sandwich, Kettle Chips, Chef's Pasta Salad, Brownie or Cookie, Bottled Water or Soda

INDIVIDUAL PIZZA ^{VGT AVAILABLE} **\$13.50**
Cheese, Pepperoni, Sausage, and Vegetarian with choice of Basic Side Salad, Brownie or Cookie, Bottled Water or Soda



**LOOKING FOR MORE?
WE CUSTOMIZE ORDERS FOR
EVERY TASTE, OCCASSION AND
DIETARY NEED.**

CALL 312.322.0310