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# CATERING MENU



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**FOOD & THOUGHT**  
— DINING SERVICES —

## DINING SERVICES

### BREAKFAST BUNDLES

*All prices are per guest, minimum 10 guests. All bundles are served with regular + decaf coffee, hot tea, bottled water + assorted breakfast juices.*

#### BASIC BAR:

Freshly Baked Lemon Blueberry Scones, Coffee Cake + Muffins with Bananas, Oranges + Apples (Per Guest \$5.25)

#### WAKE UP CALL:

Seasonal Yogurt Parfaits + Bagels with Cream Cheese, and Fresh Fruit + Seasonal Berry Tray (Per Guest \$8.95)

#### BASIC SET UP:

Cheddar Scrambled Eggs with Applewood Smoked Bacon or Sausage, Breakfast Potatoes + Seasonal Fruit Tray (Per Guest \$10.49)

#### READY TO GO:

Selection of Egg Sandwiches + Wraps

Applewood Bacon + White Cheddar on Ciabatta

Sausage + Cheddar on English Muffin

Black Forest Ham + Cheddar in warm Tortilla

Spinach, Tomato + Parmesan on Croissant (Per Guest \$5.49)

Add Egg Sandwiches to any Breakfast Bundle

#### SIGNATURE SET UP

Parmesan + Chive Scrambled Eggs with Bacon or Sausage, Crispy Hash Browns + Petite Croissants  
(Per Guest \$10.49)

#### SIGNATURE YOGURT PARFAITS

Low Fat Vanilla Yogurt with Seasonal Berries and Granola,  
(Per Guest \$3.95)

#### CHEF'S SIGNATURE OMELET BAR

Make it memorable by adding Chef's Signature Omelet Bar to your event! Custom, made-to-order omelet station with a variety of toppings and hash browns.

*Please give notice 72 hours in advance, attendant fee required – contact Manager for more details*



### BY THE DOZEN

#### FRESHLY BAKED BLUEBERRY SCONES:

(One Dozen \$16.95) (One Half Dozen \$8.50)

#### ASSORTED MUFFINS: (One Dozen \$32.49)

(One Half Dozen \$20.95)

Cranberry Walnut, Blueberry, Banana Nut, Lemon Poppy

#### DONUTS:

an assortment of vanilla + chocolate yeast fry cakes and glazed + double chocolate cake donuts (One Dozen \$25.49) (2 Dozen \$42.99)

#### HOUSE GRANOLA BARS:

oats, maple syrup, dates, almonds, pumpkin seeds + sunflower seeds (One Dozen \$23.49) (Two Dozen \$42.99)

#### GOURMET BAGELS + SHMEAR:

Bagels with Plain + Veggie Cream Cheese

(One Dozen \$28.95)

#### "NEW YORKIFY IT"

add a platter of smoked salmon, red onion, capers,

### BREAKFAST BOX:

An Assortment of Freshly Baked Scones, Muffins, Bagels + Donuts

Small, serves 16 (\$33.00)

Large, serves 32 (\$64.00)

#### FRESH FRUIT + SEASONAL BERRY TRAY:

Small, serves 10 (\$27.99.00)

Medium, serves 16 (\$50.00)

Large, serves 22 (\$75.00)

SEASONAL HAND FRUIT: Selection of Seasonal Fruit, Apples, Bananas, & Oranges (Per Guest \$1.50)



Be sure to check our Seasonal Supplement for more selections.

**FOOD & THOUGHT**  
DINING SERVICES

**CONTACT** - Fernando Chavez, Chef Manager 224.935.2214



### LUNCH BUFFETS

**GOT TO GO:** All prices are per guest, minimum 10 guests.

**BASIC BOX:** ( \$8.95)

Back to Basics Salad or Sandwich, Kettle Chips + Brownie or Cookie

**SIGNATURE BOX:** ( \$10.95)

Signature Salad or Sandwich, Kettle Chips, Chef's Pasta Salad + Brownie or Cookie

**SOUP BOX:** Serves 16 guests ( \$42.95)

Tomato Basil, Chicken Noodle, Daily Feature

Add soup to any buffet

Don't forget to add Bottled Water or Canned Sodas

### COLD LUNCH BUFFETS

All prices are per guest, minimum 10 guests. All selections include Basic or Pasta Salad, Potato Chips, Cookie and Soda

**SIGNATURE SANDWICH PLATTER:** (per guest \$9.95)

selection of any Three of our Signature Sandwiches + Wraps

**BASIC SANDWICH PLATTER:** (per guest \$8.99)

a selection of any Three of our Basic Sandwiches + Wraps

**SIGNATURE SALAD SET UP:** (per guest \$7.99)

a selection of any Three Signature Salads, served with Freshly Baked Rolls

### BUILD YOUR OWN

All prices are per guest, minimum 10 guests. All selections include choice of One Signature Salad, Potato Chips, Cookie and Soda

**SIGNATURE DELI TRAY:** (per guest \$12.95) Sliced Roast Turkey Breast, sliced Grilled Chicken Breast, Seasonal Tuna Salad served with Cheddar + Provolone Cheese, Lettuce and Tomato, Carrot and Celery Sticks, Chipotle

Mayonnaise, Lemon Dijon Mayonnaise and Assorted Freshly Baked Breads and Rolls

**BASIC DELI TRAY:** (per guest \$12.25)

Black Forest Ham, Hickory Smoked Turkey + Medium Rare Roast Beef served with Cheddar + Provolone Cheese, Lettuce, Tomato, Onion, Mayo and Mustard and Assorted Freshly Baked Breads and Rolls

**PREMIER DELI TRAY:** (per person \$ 13.99)

Medium Rare Roast Beef, Roast Turkey Breast, Grilled Chicken Breast, Tuna Salad, Applewood Bacon

Lettuce, Tomato, Red Onion, Cheddar, Provolone + Pepperjack Cheeses, Chipotle Mayonnaise, Grilled Onion Mayonnaise, Lemon Herb Dijonnaise, Honey Mustard, Pickle Spears, and Assorted Freshly Baked Breads and Rolls

### CHEF'S SIGNATURE SIDES

(Small serves 8, (\$55.60) Medium serves 16 | Large serves 25, (\$118.99)

**DETOX SALAD** with chopped broccoli, cauliflower, carrots, raisins, sunflower seeds + agave lemon vinaigrette

**TORTELLINI CAPRESE SALAD** with cheese tortellini, fresh mozzarella, cherry tomato, fresh basil + white balsamic vinaigrette

**SWEET POTATO + SCALLION SALAD** with toasted pecans + honey mustard vinaigrette







### SANDWICH + SALAD SELECTIONS

#### **BACK TO BASICS SALADS** ( per guest) (\$5.50)

HOUSE: Field Greens, Cucumbers, Red Onion, Tomatoes + Croutons, House Vinaigrette

CAESAR: Romaine, Shaved Parmesan Cheese + Croutons, Caesar Dressing

#### **BACK TO BASICS SANDWICHES + WRAPS** (per guest) 8.99

Served with lettuce and tomato on artisan roll unless otherwise specified

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: Cucumbers, Avocado, Tomato + Cream Cheese

#### **SIGNATURE SALADS** ( per guest) (\$ 8.99)

CANTINA TACO SALAD: Seasoned Angus Beef, Black Beans, Charred Corn, Pico de Gallo, Cheddar Cheese, Romaine, Chipotle Avocado Dressing, Tortilla Strips

ITALIAN CHOPPED: 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: Roasted Cauliflower, Chopped Kale + Romaine, Scallion, Parmesan, House Croutons, Sriracha Caesar

#### **SIGNATURE SANDWICHES + WRAPS** (per guest) (\$9.99)

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 + Mayo) with Cucumbers + Lettuce, 9 Grain

CHIPOTLE CHICKPEA WRAP: Our House Chipotle Hummus, Roasted Corn, Sliced Tomato, Jalapeno, Red Onion, Radish + Lettuce, Wheat Wrap



## DINING SERVICES



### HOT BUFFETS

#### SIGNATURE SELECTIONS

\$18.99 per guest, minimum 10 guests. mix and match from our delicious entrées and home-made sides. Served with our House Salad and Fresh Baked Rolls.

#### CHOOSE ONE FEATURED ENTREE

Buttermilk Fried Chicken  
Nonna's Slow Roasted Sicilian Meatballs with Arrabbiata Sauce  
Pan Seared Petit Tender with Red Wine Jus (Add \$1.00)  
Lemon Thyme Grilled Chicken Breast  
Oven Roasted Jail Island Salmon Filet (Add \$2)

#### CHOOSE TWO CHEF'S SIDES

Add additional side selection

Pimento Mac 'n Cheese with  
Wisconsin Cheddar + Grilled  
Cheese Bread Crumbs

Creamy Mashed Potatoes with Spring Scallions

Toasted Rice Pilaf with Fresh Thyme

Herb Scented Quinoa with Citrus Zest

Roasted Red Skin Potatoes with Roasted Garlic

Linguini Aglio e Olio with Crushed Red Pepper, Roasted  
Garlic + Pecorino Cheese

Fire Roasted Green Beans  
with Himalayan Sea Salt

Wilted Baby Spinach with Shallots  
+ Roasted Garlic

Balsamic Roasted Broccoli Florets

Steamed Indiana Sweet Corn with  
Parsley Butter

Oven Roasted Baby Carrots  
with Basil Vinaigrette

#### SIGNATURE SURF + TURF (Price \$25.99)

Oven Roasted Jail Island Salmon and Pan Seared Petit Tender with Red Wine Jus with three sides

### GLOBAL FEATURES

All prices are per guest, minimum 10 guests. (Price \$11.99)

TACO BAR: Seasoned Angus Beef, Chicken Tinga, Spanish Rice, Refried Beans, Traditional Toppings, Corn + Flour Tortillas

PASTA PARTY: Baked Penne Bolognese or Spinach + Artichoke Ziti served with Garlic Bread

CHICAGO'S FINEST: Build your own Chicago Dogs + Italian Beef Sandwiches, served with Kettle Chips + Pickle Spears

#### MIDDLE EASTERN BAR:

Chicken Shawarma, Roasted Vegetables, Quinoa, Tabbouleh, Hummus, Tzatziki

Add House Salad and Fresh Baked Cookies

### SPECIALTY HOUSE MADE PIZZAS

All prices are per pizza. Choice of 14" traditional crust (serves 3-4) (12.99) or 11" gluten free crust (serves 2) (15.99)

FARMVILLE: Pepperoni, Sausage, Bacon + Grilled Chicken, Mozzarella

GREENHOUSE: Red Onion, Tomato, Bell Pepper, Black Olives + Mushrooms, Mozzarella

SAUSAGE & PEPPER: Italian Sausage, Roasted Peppers, Caramelized Onions, Goat Cheese, Basil + Mozzarella

THE PIZZA PACK: Add a House Salad, Garlic Bread, House Cookies,

Soda + Bottled Water to your pizza

#### BUILD YOUR OWN PIZZA

1. Choose your crust: 14" Traditional (serves 3-4) (15.99) or 11" Gluten Free crust (serves 2) (16.99)
2. Choose your sauce: Italian Red Sauce, Fresh Basil Pesto, or Memphis BBQ
3. Choose toppings: Bacon, Chicken, Ham, Pepperoni, Sausage, Spinach, Olives, Sun-Dried Tomato, Jalapeno, Mushroom, Onion, Garlic, Roasted Red Pepper, Green Pepper, Basil, Artichoke Hearts, Pineapple



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## SNACKS + PLATTERS

### SNACKS

Air Popped Popcorn (Small serves 8 )\$9.99 ( Medium serves 16 ) 15.99 (Large serves30 \$29.99

Mini Pretzels (Small serves 8 )\$15.60 ( Medium serves 16 ) 29.99 (Large serves30 \$55.99

House Chips: BBQ Spice & Parmesan ranch (Small serves 8 )\$14.12 ( Medium serves 16 )\$28.24 (Large serves30 \$52.99

Chocolate or Yogurt Covered Pretzels (Small serves 8 )\$15.60( Medium serves 16 )\$29.99 (Large serves30\$55.99

Veggie + Hummus Cups: Carrot + Celery Sticks (per person) (\$1.75 )  
with a Side of Hummus

Dried Fruit Cups: Variety of Our In House Dried Fruit per person ) (\$2.99 )

### PLATTERS

Vegetable Crudités (Small (Serves 8) \$17.99) (Medium (Serves 16) \$32.99) (Large (Serves 32) \$62.99)

with Caramelized Onion Dip or Roasted Garlic Hummus

Midwestern Cheese Display( Small (Serves 8) \$32.00) (Medium (Serves 16) \$62.00) (Large (Serves 32) \$120)

with Dried Fruit, Candied Walnuts + Crackers

Chips + Fresh Tomato Salsa (Small (Serves 8)\$14.99) (Medium (Serves 16) \$27.99) (Large (Serves 32) \$54.00)

Add House Made Guacamole with Chips (per person ) \$3.25 )

### SWEET

All prices are each, unless otherwise noted.

Freshly Baked Cookies (price \$1.75 )

Chocolate Chip + Sugar

Chef's Dessert Bars: Caramel Apple Granny, ( price \$2.49 )

Oreo Dream, Chocolate Pecan + Lemon Blueberry Bars

Double Fudge House Brownies ( price \$2.00 )

Chocolate Fix: Individual Cups of M&M's, Toffee ( price \$2.99 )

Covered Pretzels + Double Dipped Chocolate Peanuts

### THIRST

All prices are each, unless otherwise noted. Coke, Diet Coke, Sprite, La Croix, Ginger Ale or Bottled Water ( price \$1.50 )

### HOT STUFF

Small, serves 10 ( \$16 )| Large, serves 20 (\$32 )

House Roast Coffee: served with sugar, sweeteners + cream  
(regular or decaf available)







### SEASONAL SUPPLEMENT

All prices are per guest, unless otherwise noted. Standard Catering Menu guest minimums may apply.

#### BREAKFAST BUNDLES

Sweet + Savory: (price \$6.99 )

Vanilla Bean French Toast, Parmesan + Chive Scrambled Eggs, and Sliced Fruit Platter

#### CHEF'S INDIVIDUAL FRITTATAS :

served with Hash Browns + Mini Croissants ( price \$5.99

Spinach, Tomato, Onion, Broccoli, Caramelized Mushrooms + Cheddar

Applewood Bacon, Tomatoes, Potato, Fresh Basil + Cheddar

Sausage + Caramelized Onion with Bell Peppers + Swiss

#### SUMMER SIGNATURE SALADS SELECTIONS

**APPLE + PECAN: SHAVED BRUSSELS SPROUTS**, Kale, Scallions, Cucumbers, Granny Smith Apples, Dried Cranberries, Pecans, Honey Sherry Vinaigrette (

**FIESTA GRILLED CHICKEN:** Romaine, Grilled Chicken, Corn, Cilantro, Edamame, Tortilla Strips, Agave Lime Vinaigrette ( price \$8.99 )

#### SEASONAL SIGNATURE SANDWICHES SELECTIONS

**DEVILED EGG: HOUSE EGG SALAD** (made with Mayo, Dijon, Yellow Mustard, Worcestershire Sauce, Paprika + Celery) with Lettuce + Tomato, Focaccia

**GRILLED ASPARAGUS CAPRESE:** Grilled Asparagus, Fresh Mozzarella, Fresh Basil, Tomato, Balsamic Reduction, Focaccia

**TARRAGON CHICKEN SALAD:** House Chicken Salad (made with Dried cranberries, Fresh Tarragon, Celery, Red Onion + Mayo) with Lettuce + Tomato, 9 Grain (price \$8.99

#### GOURMET PIZZAS

**CHICKEN PESTO:** (14" (Serves 3-4) \$15.99) (11" Gluten Free (Serves 2) \$16.99

Pesto, Mozzarella, Grilled Chicken, Red Onion, Artichoke, SunDried Tomato + Balsamic Drizzle

**MARGHERITA:** (14" (Serves 3-4) \$13.99) (11" Gluten Free (Serves 2) \$14.99)

Red Sauce, Fresh Mozzarella, Fresh Basil, Mozzarella, Pesto Drizzle

#### SNACKS + SWEETS

Wasabi Snack Mix: Rice Crackers, Wasabi Peas, Sesame Sticks (price \$1.25 )

Energy Bites: an Assortment of House Made Raw Energy Bars ( price \$1.99 )

Mixed Nuts: Almonds, Cashews, Peanuts, Pecans, Walnuts + Brazil Nuts ( price \$2.99 )

Cheese + Salami Bites: Cheese + Salami Cube Cups ( price \$3.99 )

Individual Salted Caramel Cheesecakes: (each) ( price \$5.99 )

Assorted Chef's Cupcakes: Vanilla, Chocolate, Red Velvet (price \$3.99)

Peanut Butter + Lemon (each)

#### THIRST

Seasonal Beverage Feature: Peach + Strawberry Arnold Palmer

( price \$3.99 )

