







CATERING GUIDE

- ✓ Please provide 72 hours notice for catering and special events
- ✓ Additional labor charges may accrue for events over 100 guests
- ✓ All bar service will accrue a bartender fee
- ✓ Standard Black or White Service linen \$2.00 per linen / .25 per napkin
- ✓ Specialty linen priced per event needs
- ✓ All pricing based on eco-friendly disposables / china service may accrue additional labor cost
- ✓ University of Chicago Laboratory Schools internal events will be discounted at a 25% discount
- ✓ Any menu may be customized based on the clients request, and menu will be priced according to that event
- √ Additional labor charges may accrue for events before 7:00 am or after 7:00 pm



CATERING GUIDE | Breakfast

Continental Breakfast:

Continental Breakfast: coffee, tea, juice & assorted pastries \$5.25/person

Good Morning Breakfast Buffet: choose 1 entrée, meat, & side \$7.75/person

Great Morning Breakfast Buffet: 2 entrées, 1 meat, & 1 side \$9.25/person

Breakfast buffets include coffee, tea, juice, assorted breakfast pastries.

Continental Breakfast

\$5.95/person

Fresh Fruit, Choice of: Donuts, Pastries, Muffins or Bagels & Flavored Cream Cheese, Freshly Brewed Coffee, Hot Tea, Orange Juice

Deluxe Continental Breakfast

\$6.95/person

Fresh Fruit, Choice of: Donuts, Pastries, Muffins or Bagels & Flavored Cream Cheese, Freshly Brewed Coffee, Hot Tea, Orange & Grapefruit Juice, Scones \$1.00 extra

Entrées

Farm Fresh Scrambled Eggs, Homemade Quiche, Cinnamon Swirl French Toast, Flaky Croissant Breakfast Sandwich, Waffles with Fresh Fruit, Frittata with Seasonal Vegetables

Meats

Crisp Bacon (Pork or Turkey), Sausage Links or Patties (Pork or Turkey), Country Ham

Sides

Seasonal Fresh Fruit, Low-Fat Yogurt & Granola, Home-style Potatoes



CATERING GUIDE | Boxed Lunch

Pack Your Lunch

Select 1 beverage, 2 sides & 1 sandwich or salad \$9.75/ person

If you would prefer a plated meal, we are happy to offer any of the following options as a plated meal

Boxed lunches will be delivered to you and include disposable cutlery

Sandwiches

- Turkey & Bacon Pretzel Club
- Sundried Tomato & Vegetable Wrap
- ❖ Chicken Caesar Wrap
- ❖ Italian Sub Sandwich
- *Rueben Sandwich Wrap
- ❖ Baked Ham & Brie on a Croissant

Sides

- ❖ Fresh Whole Fruit
- ❖ Seasonal Fruit Salad
- Fresh Vegetables & Dip
- ❖ House made Potato Chips
- Homemade Cookies
- ❖ Whole Grain Pasta Salad
- ❖ Mediterranean Quinoa Salad

Salads

- Chopped Salad
- ❖ Southwestern Taco Salad
- Classic Caesar Salad with Grilled Steak
- Classic Caesar Salad with Chicken
- Strawberry Balsamic Green Salad with Walnuts

Beverages

- ❖ Bottled Water
- ❖ Canned Soda.
- Bottled Sodas
- Bottled Teas



CATERING GUIDE | Lunch Buffets

A minimum of 15 people is recommended for a buffet

If you would prefer a plated meal, we are happy to offer any of the following options as a plated meal

Lunch buffets include a selection of beverages

Simply Italian \$10.50 /person

Served with a fresh garden salad and freshly baked breads, guests will enjoy our famous Chicken Marsala or Chicken Lemone, crisp Italian green beans, and garlic parmesan tossed penne.

Soup, Salad, & Sandwich \$10.50 / person

Enjoy one of our homemade soups, a choice of 2 signature salads, or 2 gourmet sandwich selections.

Chicken Parmesan \$14.50 per person

Served with a fresh garden salad and artisanal dinner rolls, or garlic breadsticks, Parmesan and Italian Bread Crumb Crusted Chicken Breast, lightly sautéed, topped with provolone cheese, and linguini pasta.

Taqueria \$15.95 per person

Build your own tacos, salad, or nachos, just the way you like. Authentic homemade salsas, vegetarian beans, slow-cooked pork, seasoned chicken, or ground beef (choose 2 meats) are sure to be a hit.

Farmer's Market \$12.00/ person

Seasonal fruits and vegetables, lean proteins, homemade salad dressings, and artisanal breads make this gourmet salad bar a great option for a light, healthy lunch.



CATERING GUIDE | Lunch Buffets

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Lunch buffets include a selection of beverages

Deli Delight \$9.25/person

Assortment of artisanal breads and wraps, a selection of premium deli meats and cheeses, fresh vegetable toppings, and gourmet spreads and dressings.

Super Soups - \$8.00/person

Three, homemade soups that you can fill a freshly baked bread bowl with. Or enjoy a bowl with a piece of warm bread or roll.

Wing Bar - \$10.50/person

Your choice of bone-in or boneless chicken wings, hand-tossed in three distinct sauces. Accompanied with celery and carrot sticks, ranch and bleu cheese dressing, and your choice of hand cut fries, sweet potato fries, or waffle fries.

Sliders - \$10.50/person

Choice of three sliders on gourmet rolls. Served with house-made potato chips and fresh fruit salad.



CATERING GUIDE | Appetizers

Hot Appetizers

- ❖ Spinach and Cheese Stuffed Mushrooms: \$2.00 / per piece
- Spinach & Artichoke Dip \$3.00 / per piece
- ❖ Bacon-Wrapped Dates \$4.00 / per piece
- * Tomato, Basil & Fresh Mozzarella Bruschetta \$1.75/ per piece
- ❖ Italian Meatballs \$3.00 / per piece
- ❖ Thai Chicken Satay \$2.50 / per Piece

We recommend 3-4 pieces per person

If you are just selecting appetizers, we recommend
8-12 pieces per person

(Minimum of 12 per Person)

Cold Appetizers

(Small Tray Price/ Large Tray Price)

- **❖** Crudités with Dip − (\$34/\$45)
- ❖ Hummus with Naan (\$34/\$45)
- ❖ Fruit Kabobs with Yogurt Dip (\$40/\$58)
- ❖ Homemade Tortilla Chips & Salsas (\$29/\$38)
- **❖** Caprese Skewers (\$40/\$58)
- ❖ Charcuterie & Cheese Board − (\$52/\$90)

Small Tray: Serves 10-15 People Large Tray: Serves 16-20 People



CATERING GUIDE | Dinner Buffets

A minimum of 20 people is recommended for a buffet Buffets for less than 20 may be modified or an additional fee charged For plated meal, additional labor charges to be added

Dinner buffets include a house salad and artisanal dinner rolls, ice water, ice-tea or lemonade

Add coffee service, \$1.75/ person

Taste of Tuscany - \$16.00 per person

Penne pasta with Pomodoro sauce (vegetarian), Chicken Alfredo fettuccini, Rigatoni with marinara with Italian sausage, spaghetti with meathalls (choose 2)

All-Star Grill - \$14.50 per person

Chargrilled burgers, chicken, and black bean burgers served with traditional and gourmet toppings. Combined with homemade potato chips and fresh fruit salad make a winning combination.

Wok This Way - \$16.95 per person

Authentic flavors, colorful vegetables, and lean proteins top white or brown rice, and udon or rice noodles.



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Add coffee service, \$1.75/ person

Southern BBQ - \$19.95 per person

Texas dry-rubbed beef brisket, Kansas City slow-cooked ribs, and Memphis BBQ pulled chicken. Accompanied with cole slaw, baked beans, and jalapeno corn bread

Mediterranean Tilapia - \$18.95 per person

Baked tilapia topped with tomatoes and feta, accompanied by parmesan risotto and steamed green beans.

Bacon-Wrapped Chicken - \$17.95 per person

Grilled chicken breast, wrapped in hickory bacon, and served with ovenroasted sweet potatoes and a seasonal vegetable.

Herb-Seasoned Prime Rib - \$27.95 per person

Perfectly seasoned prime rib presented with a baked potato and roasted broccoli.



CATERING GUIDE | Plated Dinners

A minimum of 20 people is required for a plated dinner

Plated dinners include a house salad and artisanal dinner rolls, ice water, ice-tea or lemonade

Add coffee service, \$1.75/ person

Basil Parmesan Portabella Orecchiette - \$14.50 per person

Orecchiette pasta with caramelized onion, fresh basil, sautéed portabella mushrooms, and
parmesan cheese

Seared Ahi Tuna w/Crispy Sesame Green Beans - \$21.95 per person Seared Ahi Tuna, Cauliflower Carrot Ginger Puree and Sesame Green Beans

> Rosemary Encrusted Pork Loin - \$14.50 per person Served with garlic mashed potatoes and fresh green beans

> Slow-Cooked Beef Brisket - \$23.95 per person
> Sliced and served with oven roasted root vegetables and Brussel sprouts

Thai BBQ Salmon - \$22.50 per person

Grilled and served with wild rice and steamed seasonal vegetables

Meyer Lemon Chicken - \$14.50 per person Seared chicken breast paired with grilled broccoli and quinoa



CATERING GUIDE | Desserts

Large Freshly Baked Cookies - \$1.25 each

Assorted Mini Cookies - \$7.75 per dozen

Gourmet Brookies - \$1.50 each

Oreo Cheesecake Parfait - \$3.25 each

Deluxe Carrot Cake - \$3.25 per slice

Lemon Bars - \$1.50 each

Assorted Mini Petit Fours- \$9.00 per dozen

Assorted Mini Dessert Bars: \$9.50 per dozen

Hot Apple Crisp - \$1.95 per person

S'Mores Bars - \$2.95 per person

Gourmet Fudge Brownies - \$1.95 per person

Tiramisu Cakes - \$4.25 each

Mini Mousse Shots - \$3.95 per person



CATERING GUIDE | Breaks & Refreshments

House Made Hummus and Pita- \$4.00/person

Fresh vegetables served with hummus and homemade ranch dip.

Build-Your-Own Trail Mix - \$2.75/person

Assorted nuts, dried fruit, pretzels, chocolate pieces, sesame stick, rye crisps, and other goodies combined in your favorite sweet & salty snack.

Cheese & Crackers - \$3.75/person

Assortment of cheeses, gourmet crackers, and grapes.

Snack Attack - \$2.75/person

Assorted chips, pretzels, popcorn, and candy.

Coffee & Tea - \$1.75/person

Fair Trade coffees and teas with accompaniments.

Hydration Station - \$2.00 (per 50 people)

Infused water flavored with seasonal fruits and herbs

Sodas & Juice - \$2.75/person

Bottles of regular and diet soda, and 100% fruit juices.