SAVOR...

Banquet Catering Menu
July 2019 – June 2020

Exclusive Catering Company

McCormick Place Convention Center
WITH OUR GUESTS IN MIND
From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago’s ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing.

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor’s Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA’s National Food Recovery Challenge.

ILLINOIS GOVERNOR’S SUSTAINABILITY AWARD
The Illinois Governor’s Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR’s green practices, “Your organization’s commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization.”

GREEN SEAL CERTIFICATION
In 2013, through association with the University of Chicago’s Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management. SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD
Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council’s Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION
2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge
2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership
BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.
Pricing is per person and based on up to two hours of service.

GREAT STARTS CONTINENTAL
Assorted Whole Fruit
Display of Petite Blueberry Muffins, Petite Chocolate Chip Scones, Cheese Danish and Cinnamon Rolls
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

MIDTOWN CONTINENTAL
Sliced Seasonal Fruit with Berries
Display of Petite Blueberry Muffins, All Butter Croissants, Chocolate Chip Scones, Raspberry Danish and Cinnamon Rolls
Served with House Made Seasonal Jam and Whipped Butter
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE TUSCAN FARMHOUSE
Diced Fresh Honey Dew, Papaya and Blackberries
Display of Petite Breakfast Pastries to include Sour Cream Streusel Muffins, Raspberry Danish and Lemon-Apricot Scones
Served with House Made Seasonal Jam and Whipped Honey Butter
Prosciutto, Sundried Tomato, Basil and Fontina Cheese Frittatas
Roasted Zucchini, Onion, Sundried Tomato and Feta Frittatas
Skillet Fried Potatoes with Caramelized Onions and Chives
Applewood Smoked Bacon
French Toast Bread Pudding
Served with Whipped Butter and Maple Syrup
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

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BREAKFAST BUFFETS

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THE McCORMICK

Individual Fruit Skewers with Honey Yogurt dipping sauce
Greek Yogurt Parfaits with Roasted Strawberry Preserves and locally produced, Gluten-Free Maple Pecan Granola
Display of Petite Pastries to include Mixed Wild Berry Muffins, Cinnamon Chip Scones and Strawberry Cream Cheese Bread
Served with House Made Seasonal Jam and Whipped Honey Butter
Chicago Style “Deep Dish” Breakfast Pizza - Egg, Provolone, White Cheddar, Basil and Slow Roasted Tomato served in a “Deep Dish” Biscuit Crust
Cheddar and Sour Cream Potato Casserole
Cranberry-Maple Chicken Sausage
Applewood Smoked Bacon
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

THE CLASSIC

Seasonal Sliced Fruit with Berries and Honey Yogurt Dip
Display of Petite Muffins, Cinnamon Chip Scones and Banana Bread
Served with House Made Seasonal Jam and Whipped Honey Butter
Soft Scrambled Eggs
Rosemary Roasted Red Skin Potatoes with Caramelized Peppers and Onions
Crisp Applewood Bacon
Country Style Pork Sausage Links
Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Substitute Turkey Sausage for an additional charge per person

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SAVOR...

MADE TO ORDER
Minimum guarantee of 25 people.
Pricing is per person. Chef Attendant required.
Chef Attendant fee is based on up to four hours of service.

OMELETS & EGGS
Omelets and Eggs made to order
Fillings to include Scallions, Sweet Bell Peppers, Tomatoes, Baby Spinach, Roasted Portobello Mushroom, Bacon, Ham, Chorizo, Cheddar Cheese and Goat Cheese

FLAP JACKS
Buttermilk Pancakes made to order.
Toppings to include Whipped Honey Butter, Warm Maple Syrup, Seasonal Fruit Compote and Powdered Sugar

BREAKFAST SANDWICHES
Minimum order of one dozen per item.

ENGLISH MUFFINS
Sausage, Egg and White Cheddar Cheese
or
Egg and White Cheddar Cheese

BISCUITS
Country Ham, Egg and Smoked Gouda Cheese
or
Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BURRITOS
Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese
Served with Salsa Roja
or
Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese
Served with Salsa Roja

HEALTHY STARTS
Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll
or
Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

CROISSANTS
Applewood Bacon, Egg and Fontina Cheese
or
Egg, Roasted Vegetable and Fontina Cheese

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SAVOR...

BREAKFAST ENHANCEMENTS AND BARS

Minimum order of one dozen per item. Bar pricing is per person and based on up to two hours of service.

FRUIT & YOGURT PARFAIT
Greek Yogurt with Seasonal Fruit Preserves and locally produced, Gluten-Free Maple Pecan Granola

SLICED SEASONAL FRUIT PLATTER
Freshly Sliced Melon and Pineapple, Red Grapes, Blueberries, Blackberries, Oranges and Strawberries
Served with Honey Yogurt Sauce

BERRIES & CRÈME FRAICHE CONES
Fresh Berries uniquely displayed in Waffle Cones
Served with Honey “touched” Crème Fraiche

MINI FRITTATA
Choose from the following flavors:
Sundried Tomato
Baby Spinach and Fontina Prosciutto
Roasted Red Pepper and Asiago Portobello
Basil and Roasted Tomato

MAKE YOUR OWN GREEK YOGURT PARFAIT BAR
Locally Made Greek Yogurt with a variety of toppings to include locally produced, Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey

SMOKED SALMON BAR
Hot and Cold Smoked Salmon
Served with Whipped Cream Cheese, Chives, Capers, Egg Yolks and Whites, Shaved Red Onion, Sliced Tomato and Cucumber
Accompanied by Plain Bagels and Everything Bagels

BAGEL BAR
Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy
Served with a variety of Cream Cheese “Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon
Low Fat Plain Cream Cheese available upon request

HOT OATMEAL BAR
Steel Cut Oats with a variety of toppings to include Brown Sugar, Dried Cranberries, Cinnamon, Toasted Almonds and Low-Fat Milk

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**BREAKFAST ADDITIONS**
Enhance your Buffet or Plated Breakfast.
All Breakfast Additions are sold per dozen unless otherwise specified.

<table>
<thead>
<tr>
<th>FRESHLY BAKED MUFFINS</th>
<th>SLICED SEASONAL FRUIT PLATTER</th>
<th>BISCOTTI</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blueberry, Chocolate Chip, Banana Nut or Chef’s Daily Assortment</td>
<td>A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip Serves 10</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BREAKFAST BREAD SLICES</th>
<th>HOUSE MADE GRANOLA BARS</th>
<th>ASSORTED WHOLE FRUIT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zucchini, Banana, Lemon Poppy or Chef’s Daily Assortment</td>
<td>Trail Mix and Mixed Berry</td>
<td>Sold per dozen</td>
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</tbody>
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<thead>
<tr>
<th>BAGELS AND CREAM CHEESE</th>
<th>HARD BOILED EGGS</th>
<th>ASSORTED YOGURTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain, Cinnamon Raisin, Everything, Poppy or Chef’s Daily Assortment</td>
<td>Peeled</td>
<td>Assorted Regular and Low-Fat Flavors</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRESHLY BAKED DANISH</th>
<th>DONUT HOLES</th>
<th>ASSORTED GREEK YOGURTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raspberry Palmier, Classic Cheese, Almond, Caramel Apple or Chef’s Daily Assortment</td>
<td>Chocolate, Plain and Powdered Sugar</td>
<td>Assorted General Mills Brand Cereals</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRESHLY BAKED CROISSANTS</th>
<th>CINNAMON ROLL PASTRIES</th>
<th>INDIVIDUAL CEREAL WITH MILK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Plain, Chocolate, Whole Wheat or Chef’s Daily Assortment</td>
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</tbody>
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<table>
<thead>
<tr>
<th>HOUSE MADE WARM CINNAMON BUNS</th>
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</thead>
<tbody>
<tr>
<td>Orange-Cream Cheese Icing</td>
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</tbody>
</table>

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PLATED BREAKFAST

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Plated Breakfast options include Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.
Enhance your Buffet or Plated Breakfast with our Breakfast Additions which are sold per dozen unless otherwise specified.

TRADITIONAL
- Soft Scrambled Eggs, Rosemary Roasted
- Red Skin Potatoes, Applewood Bacon or Sausage Links

FARMHOUSE FRITTATA
- Eggs with Roasted Zucchini, Yellow Squash, Sweet Pepper and Tomato cooked with White Cheddar and Fresh Basil
- Served with Country Sliced Potatoes and Griddled Smoked Sausage

ROASTED POBLANO, CHORIZO AND MONTERREY JACK STRATA
- Served with Sweet Potato Hash, Salsa Verde and Sour Cream

VANILLA BEAN FRENCH TOAST BREAD PUDDING
- Served with Lemon Curd, Blueberries and Applewood Bacon

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LUNCH BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.
Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

CALI NAPA
Sliced Sourdough and Crispy Flatbreads
Served with Whipped Butter
Mixed Greens Salad, Pickled Figs, Goat Cheese and Pistachios with Pomegranate Vinaigrette
Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette
Grilled Tri Tip Roast with Parsley-Mint Salsa Verde and Grilled Sweet Onions
Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish
Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle
Vanilla Bean Panna Cotta with Roasted Strawberry Preserves
Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup

SOUTHERN COMFORT
Cornbread Muffins
Served with Whipped Butter and Clover Honey
Mixed Greens Salad, Candied Walnuts and Strawberries with Honey-Dijon Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish
Hardwood Smoked Beef Brisket with Memphis BBQ Sauce
Blackened Chicken Breast with Charred Sweet Corn and Tomato Relish
Triple Cheese Mac and Cheese with White Cheddar, Havarti, Gruyere, Cavatappi Pasta and Buttered Bread Crumbs
Warm Seasonal Cobbler with Vanilla Bean Cream
Traditional Banana Pudding

ROMA CAFÉ
Sundried Tomato Focaccia and Sliced Ciabatta
Served with Olive Oil and Grated Parmesan Cheese
Chopped Hearts of Romaine Salad, Artichoke, Garbanzo Beans, Tomato, and Roasted Red Peppers with Red Wine Vinaigrette
Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil
Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley
“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil
Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce
Classic Tiramisu
Petite Cannoli

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LUNCH BUFFETS

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MAXWELL STREET DELI
Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette
Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish

SELECTION OF DELI MEATS AND CHEESES
Smoked Turkey Breast, Ham, Roast Beef and Genoa Salami, Wisconsin Cheddar, Swiss Cheese and Muenster Cheese
Balsamic Grilled Portobello Mushrooms, Zucchini and Red Peppers

Green Leaf Lettuce and Roma Tomato Slices
Selection of Gourmet Breads, Rolls and Butter
Mayonnaise, Mustard, Pepper Rings and Spicy Pickle Chips
House Made Potato Chips
Assorted House Made Sea Salt Chocolate Chunk and Back Porch Oatmeal Raisin Cookies

ARTISAN SANDWICH
Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots, and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette
Tortellini Pasta Salad with Roasted Vegetables Creamy Pesto Vinaigrette

ARTISAN SANDWICH DISPLAY (select 3)
- Grilled Chicken Breast, Oven Dried Tomato, Provolone, Pesto Aioli on Country Ciabatta
- Herb Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche
- Grilled Flank Steak with Horseradish Mayo and Red Onion Confit on a Tuscan Roll
- Hickory Smoked Ham with White Cheddar Cheese and Honey Mustard on a Pretzel Roll
- Caprese with Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Italian Baguette

Individual bags of Gourmet Potato Chips
Assorted Petite Cookies and Brownies

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LUNCH BUFFETS

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MEDITERRANEAN
Hearts of Romaine, Red Cherry Tomatoes, Cucumber, Shaved Radish and Feta with Red Wine-Oregano Vinaigrette
Caramelized Cauliflower, Green Lentil Baby Spinach, Oven Roasted Red Onion and Sweet Red Peppers with Sherry Vinaigrette
Grilled Lemon-Oregano Chicken Breasts with Lemon-Caper “Piccata” Style Sauce
Pan Seared Tilapia with Tomato, Olive and Grilled Onion Relish
Garlic and Rosemary Roasted Red Skin Potatoes
Green Zucchini with Tomato and Basil
Baklava
Limoncello Tartlets

EEL MERCADITO
House Made Guacamole and Salsa served with Chips
Latin Chopped Salad, Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterey Jack Cheese with Chipotle Ranch
Skirt Steak Fajitas with Roasted Onions and Poblano Peppers
Chicken Fajitas with Roasted Onions and Poblano Peppers
Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese
Vegetable Empanada
Mexican “Fiesta” Rice
Vegetarian Boracho Beans
Mexican Wedding Cookies
Petite Individual Caramel Flan

ASIAN
Baby Greens, Mandarin Oranges, Hearts of Palm and Pecans with Sesame Ginger Dressing
Edamame, Red Pepper and Brown Rice Salad
Beef Bulgogi Skewers with Scallions, Sesame Seeds and Sweet Soy Drizzle
Miso Marinated Chicken Breasts with Yuzu Butter Sauce
Pan Seared Baby Bok Choy and Shiitake Mushrooms
Individual Green Tea Cheese Cakes
Diced Fresh Fruit

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LUNCH STATIONS

Combine 2 or more stations to create a variety of lunch offerings.
Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.
Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

SALAD

Please choose two salads:
• Sonoma Quinoa Salad
  Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro, Baby Spinach, tossed in Lime Vinaigrette
• Roasted Cauliflower Lentil Salad
  Roasted Red Onion, Red Pepper, Baby Spinach, Sherry Vinaigrette
• Powerhouse Salad
  Broccoli, Raisins, Cauliflower, Carrots, Sunflower Seeds, Pumpkin Seeds, Lemon Juice, Olive Oil
• Brussel Sprout Salad
  Petite Roasted Brussel Sprout Salad with Sweet Potato, Pomegranate Seeds, Pine Nuts, Lemon Vinaigrette

POKE BOWLS

Bowls of Jasmine Rice topped with your choice of Ahi Tuna Poke, Korean BBQ Chicken or Miso Marinated Tofu
Additional toppings to include: Spicy Avocado, Radish, Cucumber, Shredded Carrots and Picked Ginger

PROTEIN BOWLS WITH QUINOA

Quinoa, Wilted Spinach, Roasted Tomatoes and Roasted Red Peppers Bowls
With your choice of Skewers:
• Char Crusted Beef Skewers
• Pesto Chicken Grilled
• Vegetable Skewers with Balsamic Reduction

MAG MILE

Petite cups of “24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Smoked Gouda and Beef Slider with Red Onion Jam and Black Truffle Aioli
Portobello Mushroom Slider with Roasted Tomato and Red Pepper Aioli

ITALIAN

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing
Petite Cheese, Eggplant and Mushroom Calzones
Petite Cheese and Sausage Calzones

LATIN

Guacamole Cups with Tortilla Chips
Empanadas, Ropa Vieja Empanadas
Black Bean, Corn, Calabaza and Queso Fresco Empanadas
Latin Style Rice
Served with Salsa Verde and Salsa Roja

DESSERT

Please choose two desserts:
• Flourless Chocolate Cake with Whipped Cream
• Mini Cannoli’s
• Fruit Skewers
• Vanilla Bean Panna Cotta
• Mini Chocolate Bundt Cakes
• Key Lime, Apple, Lemon Curd, Banana Cream or Chocolate Tarts
• Petite Wild Berry Cups with Honeyed Creme Fraiche

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BOX LUNCHES

For orders of 12 or less there is a 2 selection maximum. For orders of 13 or more there is a 3 selection maximum. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee per box.

BOX SANDWICHES
Served with a Bag of Gourmet Potato Chips, Farfalle Pasta Salad and a Chocolate Chip Cookie

Grilled Chicken Breast Sandwich
Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Asiago Cheese Pocket Bread

Grilled Flank Steak Sandwich
Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

Herb Roasted Turkey Breast Sandwich
Swiss Cheese, Lettuce, Tomato and Dijonaise on Brioche

“The Italian” Sandwich
Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

Hickory Smoked Ham Sandwich
White Cheddar Cheese and Honey Mustard on a Pretzel Roll

Caprese Sandwich
Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Italian Baguette

Grilled Portobello Mushroom Sandwich
Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia

BOX SALADS
Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

Baby Spinach and Strawberry Salad
Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

LA Grilled Chicken Cobb Salad
Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese, Cheddar Cheese and Red Pepper Ranch

Southwestern Turkey Salad
Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips, Cilantro and Creamy Cotija-Lime Dressing

Sonoma Quinoa Salad
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Almonds, Cranberries, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

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PLATED LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

All Plated Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

SALAD
SIMPLY GREENS
Baby Mesclun Greens, Shaved Fennel, Radish, Golden Grape Tomato and Honey Dijon Dressing

CLASSIC CAESAR
Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns and Creamy Caesar Dressing

BABY WEDGE
Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

ZINFANDEL-HONEY POACHED PEAR
Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

ENTREE
ROASTED GARLIC CHICKEN BREAST
Whipped Yukon Potatoes, Sautéed Broccolini, Roasted Carrots and Balsamic Butter Sauce

LEMON AND BLACK TRUFFLE CRUSTED CHICKEN BREAST
Black Pepper and Gruyere Potato Pave, French Green Beans and Caramelized Shallots

BABY WEDGE
Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

PAN SEARED SEABASS
Fingerling Potatoes, Hericot Verts, Blistered Tomato and Rosemary Orange Butter Sauce

GRILLED ZUCCHINI PACKETS STUFFED WITH RATATOUILLE
Sundried Tomato and Kalamata Olive Couscous, Baby Spinach and Red Onion Jam

EGGPLANT ROLL UPS
Sundried Tomato, Baby Spinach with Balsamic Drizzle and Red Pepper Coulis

COFFEE RUBBED FLAT IRON STEAK
Roasted Root Vegetables, English Pea Shoots and House Made Steak Sauce

DESSERT
MASCARPONE AND ESPRESSO TIRAMISU

GOOEY BUTTER CAKE
Seasonal Fruit Preserves

MOM’S CARROT CAKE
Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE
Seasonal Berry Compote

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TWO COURSE PLATED SALAD LUNCH

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“SUPERFOOD” CHOPPED
Baby Kale, Red Quinoa, Blueberry, Sunflower Seeds, Cauliflower, Broccoli, Dried Cranberries, Almonds, Mango, Carrot with Honey Orange Dressing

AHI TUNA NICOISE
“Herb De Provence” Rubbed Ahi Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Caper Berries and Baby Frisée with Lemon-Dijon Vinaigrette
(Substitute Cold Grilled Salmon)

APPLEWOOD SMOKED TURKEY COBB
Romaine Hearts, Chopped Bacon, Smoked Turkey, Tomato, Wisconsin Cheddar, Scallion, Bleu Cheese, Egg with Green Goddess Dressing

“BLACK AND BLEU”
Tender Butter Lettuce, Crisp Iceberg, Herb Marinated Flat Iron Steak, Oven Dried Tomato, Avocado, Local Wisconsin Bleu Cheese, Crispy Onion Strings with Buttermilk Dressing

HERB GRILLED CHICKEN AND BERRIES
Grilled Chicken Breast, Baby Greens, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples, Pecans with Rosemary Lime Dressing

DESSERT
MASCARPONE AND ESPRESSO TIRAMISU

GOOEY BUTTER CAKE
Seasonal Fruit Preserves

MOM’S CARROT CAKE
Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE
Seasonal Berry Compote

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SNACKS
Minimum order of one dozen per item.

PER DOZEN
- Freshly Baked Cookies
- Fudge Brownies
- Rice Krispy Treats
- Lemon Bars
- Chocolate Dipped Strawberries
- Blondie Bars
- Kind Bars
- Bird Seed Bars
- Individually Wrapped Biscotti
- Assorted Cake Pops
- Eli’s Cheesecake Lollipops
- Chocolate Dipped Graham Crackers
- Chocolate Pretzel Rods

PER POUND
- Premium Mixed Nuts
- Honey Roasted Peanuts
- Miniature Pretzels
- Miniature Hershey’s Chocolates

SERVES 8-10 PEOPLE
- Potato Chips & French Onion Dip
- Pita Chips & Hummus
- Tortilla Chips and Salsa

EACH
- Assorted Energy Bars
- Assorted Quaker Granola Bars
- Bags of Stacy’s Pita Chips
- Bags of Assorted Chips
- Novelty Ice Cream or Fruit Bars
- Premium Ice Cream or Fruit Bars
- Individual Trail Mix
- Individual Bag of Nuts
- Sabra Hummus and Pretzel Cup
- Mozzarella or Cheddar Cheese Sticks
- Beef Jerky Sticks

SNACK PACKS
Minimum of 12 per selection
- Mini Mezze-Hummus, Pita, Marinated Olives and Feta
- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone and Marinated Tomatoes

BREAK PACKAGES
Minimum guarantee of 12 people for break package. Pricing is per person and based on one hour of service.

TRAIL MIX BAR
- Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels; Assorted Whole Fruit

MINI ‘WICHES
- Nutella and Banana; Brie and Apple;
- Cinnamon Raisin Bread with Cream Cheese
- House Made Granola Bars
- Assorted Whole Fruit

MIDWEST COMFORT
- Cinnamon Spice Glazed Walnuts
- Warm Soft Pretzel Sticks with Warm “PBR” Cheddar Cheese Sauce and Honey Mustard
- Wisconsin Cheese Curds with Sriracha Aioli

CANDY SHOPPE
- Jar displays of M&Ms Candy, Lemonheads, Chocolate Covered Pretzels, Jelly Beans, Licorice Sticks, Skittles and Starburst Candy

“MY KIND OF TOWN”
- Individual Bags of “ChiTown Mix”
- Gourmet Cheddar and Caramel Popcorn
- Mini Chicago Style Hot Dogs with Tomato, Onion, Neon Relish, Dill Pickle, Mustard and Celery Salt
- Eli’s Cheesecake Lollipops

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GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®

INDIVIDUAL BAGS

Flavors:
Minimum order of 50 bags per flavor
- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Small Bag, 2 cups
Medium Bag, 4 cups
Large Bag, 6.5 cups

ONE TIME DAILY DELIVERY FEE

LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMize your GARRETT Popcorn

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket Bags cost per bag
Bag Labels cost per label

GARRETT CART

Service for up to 4 hours
Package Includes:
- Approximately (400) 1 cup Snack Bags
- Attendant to Scoop and Serve
- Garrett Snack Bags, Scoops and Napkins
- Garrett Branded Cart

Choose up to 4 flavors
- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Additional:
- Bags charge per 100 bags
- Hours charge for up to an additional 4 hours

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SAVOR...

BEVERAGES

All Hot Beverages have three gallon minimum order.

FRUIT INFUSED WATER
A healthy green alternative to soda and manufactured bottled water
(Includes 3 gallon water dispenser)

FLAVORS:

- Classic Lemon
- Cucumber-Mint
- Grapefruit-Rosemary
- Pineapple-Blackberry
- Mango, Lime and Basil
- Kiwi-Strawberry

Pepsi Soda Products
Pepsi Soda Products

Aquafina Bottled Water
Aquafina Bottled Water

Bubly Sparkling Water
(Lime, Grapefruit, Mango & Cherry)

Bottled Iced Tea
Bottled Juice
Rock Star Energy Drink
Starbucks Frappuccino
Milk Pint

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Our expert culinary staff is eager to craft a custom menu that will best fit your needs and exceed your expectations. Your menu will be customized to meet all of your likes and special requests by utilizing ingredients that are in the height of their season and grown locally, when possible. Below is just a sample of what your customized dinner menu could be…

We look forward to creating one with you!

SUMMER PLATED MENU SAMPLE

Baby Greens, Whipped Feta, Butternut Squash, Shaved Candy Stripe Beets, Pomegranate Seeds and Puffed Quinoa with Balsamic Vinegar and Olive Oil

Char Crusted Filet of Beef, Candied Shallot, Sweet Potato Puree and Asparagus with Red Wine Demi-Glace

Vanilla Bean Panna Cotta
with Brandied Peach Compote and Candied Basil

Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
COLD HORS D’OEUVRES
Sold per twenty-five pieces

GRAPE & GOAT CHEESE LOLLIPPOP
Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL

CAPRESE SKEWERS
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP
Tied with Fresh Chives

SHRIMP COCKTAIL
Horseradish Cocktail Sauce and Lemon-Basil Aioli

FRESH VEGETABLE SPRING ROLLS
Sweet Soy Drizzle

SPICED CHICKEN WONTON CUP
Sweet Chile Sauce, Kimchi Slaw

NY STRIP LOLLIPOPS
Red Onion Jam, Horseradish Cream and Micro Arugula

PETITE AHI TUNA TACO
Spicy Avocado Puree, Pickled Ginger and Micro Cilantro

SEARED SCALLOP
Grapefruit Yuzu Marmalade, Pink Peppercorn and Chervil

BEEF TENDERLOIN CROSTINI
Horseradish Cream, Baby Arugula, Sweet Red Onion Confit and Crispy Crostini

LOBSTER “BLT” STUFFED CHERRY TOMATO
Lobster, Bacon, Chervil and Lemon Aioli

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
HOT HORS D’OEUVRES
Sold per twenty-five pieces

BACON WRAPPED
ALMOND STUFFED FIG
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP
Red Pepper Romesco Sauce

BACON WRAPPED ROASTED JALAPENO
Cheddar Cheese and Chipotle Ranch

PORTOBELLO MUSHROOM SLIDER
Roasted Tomato and Red Pepper Aioli

SMOKED GOUDA AND BEEF SLIDER
Red Onion Jam and Black Truffle Aioli

MONTEREY JACK CHEESE AND TURKEY SLIDER
Sweet Pickle and Spicy Ketchup

ARTICHOKE AND PARMESAN FRITTERS
Lemon Aioli

WHITE CHEDDAR MAC & CHEESE BITES
Spicy Tomato Jam

CHICKEN POT STICKER
Rice Vinegar, Soy and Chile Flake Dipping Sauce

SEARED BLUE CRAB CAKE
Citrus Aioli

WILD MUSHROOM ARANCINI
Smoked Tomato Jam

PANKO CRUSTED PORTOBELLO MUSHROOMS
Red Pepper Aioli

TOGARASHI CRUSTED SHRIMP SATAY
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY
Grilled Scallion and Sesame Seeds

SZECHUAN PEPPERCORN CRUSTED LAMB SATAY
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
RECEPTION PLATTERS

DELUXE IMPORTED AND DOMESTIC CHEESE
Chef’s Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers
- Small Platter Serves 12
- Medium Platter Serves 25
- Large Platter Serves 50

SLICED SEASONAL FRUIT PLATTER
A Selection of Seasonal ‘Fresh Fruit and Berries with Greek Yogurt Honey Dip
- Small Platter Serves 10
- Medium Platter Serves 25
- Large Platter Serves 50

ITALIAN ANTIPASTO PLATTER
Capicola, Genoa Salami and Mortadella
Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic “Baby Bella” Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sun-dried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks
- Small Platter Serves 12
- Medium Platter Serves 25
- Large Platter Serves 50

RUSTIC CHARCUTERIE BOARD
Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers
- Small Platter Serves 12
- Medium Platter Serves 25
- Large Platter Serves 50

DELUXE CRUDITÉS AND DIP PLATTER
Chef’s Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus
- Small Platter Serves 12
- Medium Platter Serves 25
- Large Platter Serves 50

GRILLED AND MARINATED VEGETABLES
Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup
- Small Platter Serves 12
- Medium Platter Serves 25
- Large Platter Serves 50

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RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station. Chef Attendants fee is based on up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP
Traditional Chimichurri Sauce
Warm Rosemary Flatbread
Tomato, Red Onion and Arugula Salad
Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST
Cajun Remoulade and Honey Mustard
Honey Corn Bread Muffins
Black Eyed Pea Salad
Vegetable Jambalaya

A LA CARTE

CHILI RUBBED PORK TENDERLOIN
Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN
Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD
served with Oil & Vinegar, Ranch and Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

GRILLED SEASONAL VEGETABLES

YUKON MASHED POTATOES

JASMINE RICE

ROASTED BABY POTATOES
with Garlic and Rosemary

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RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations.

LONE STAR BBQ SHACK
Dixie Cole Slaw
Bourbon and Brown Sugar Pulled Pork Slider
House Smoked Beef Brisket Sliders
Poblano Chile and Portobello Mushroom Quesadilla’s
SAUCE BAR - House-Made BBQ Sauces and Salsa
• Smoky Bourbon and Brown Sugar
• Memphis Style Fire Starter - Caution: contains a bit of a kick!
• “Carolina Gold” Style Mustard and Black Pepper
• Sweet and Tangy Alabama White
• Green Chile-Lime Salsa

DIM SUM STATION
Fresh Shiitake Mushroom Spring Rolls with Ramen Noodle Salad in Mini Take Out Containers
Shrimp Shumai
Steamed Salt and Pepper Edamame with Chili Flake
Vegetarian Whole Wheat Bao Buns
Sushi Maki Roll Assortment: California, Tuna and Spicy Salmon
Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

SEAFOOD DISPLAY
East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell with of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
Lobster “Cocktails” with Fresh Mango, Pineapple and Thai Chili

CEVICHERIA
Individually served in Petite Glasses
• Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
• Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
• Tequila Cured Salmon with Pineapple Mango
• Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
Pico de Gallo and Plantain Chips

FONDUE STATION
A trio of Fondues to include Classic Swiss, American Lager & Cheddar, Smoked Gouda Cheeses
Served with Cubed Pumpernickel, Sourdough and Pretzel Bread, Roasted Mushrooms, Cherry Tomatoes and Roasted Mini Potatoes

MIXED UP MAC & CHEESE
Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges
Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Bread Crumbs
Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

SALAD SHAKER BAR
Pre-Made Individual Salads
• Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
• Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
• Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR
Diced Chicken, Chopped Bacon and Sliced Tenderloin
Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

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A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Customize the number of stations specifically to your group, whether it be a “Quick”, “Partial” or the extravagant “Full” tour. Pricing is per person with a minimum of 25 people per station. Minimum 3 stations. Chef Attendants fee is based on up to four hours of service.

MAG MILE (chef attendant)
“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese and Baby Mache with Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce served with Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE
Vegetable Jambalaya
BBQ Pulled Chicken Sliders with Sweet and Spicy BBQ Sauce, Pickle Chip on a Soft Potato Roll
Mojo Shrimp Skewers with Applewood Bacon and Southern Comfort Glaze

DEVON STREET
Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa’s with Cilantro and Tamarind Chutney
Tandoori Chicken Skewers with Cucumber Raita

ITALIAN VILLAGE
Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing
Warm Spinach, Artichoke & Roasted Tomato Dip with Toasted Crostini and Crackers
Petite Cheese, Eggplant and Mushroom Calzones
Red Wine Braised Italian Sausage and Peppers with Mini Crusty Rolls

PILSEN
Twisted Tacos:
• Big Island Tuna
  Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell
  Served with Asian Noodle Salad
• Cuban Pork
  Shredded Pork, Dill Pickle Relish, Spicy Mustard, Swiss Cheese Sauce and Flour Tortillas
  Served Jicama Slaw
• Buffalo Chicken
  Crispy Chicken Breast, Buffalo Sauce, Danish Bleu Cheese, Celery Relish and Flour Tortilla
  Served with Ranch Potatoes

CHINA TOWN
Asian Noodle Salad with Fresh Spring Rolls in Mini Take Out Containers
Grilled Beef Bulgogi Skewers with Sesame Seeds, Sweet Soy Drizzle
Chicken Lettuce Wraps and Asian Slaw

GREEK TOWN
Greek Village Salad with Tomato, Cucumber, Feta Cheese and Red Onion with Oregano Vinaigrette
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

SWEET HOME CHICAGO
Frango Mint Brownie Bites
Eli’s Cheesecake Bites
Neiman Marcus Bars
Petite Lemon Head Parfaits
Coffee, Decaffeinated Coffee and Hot Tea

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SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect ice breaker!

PREMIUM ICE CREAM,
FROZEN COFFEE AND SORBET

SERVICE FOR UP TO 8 HOURS
Package includes:
- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE AND SERVER FEE CHARGE

SERVICE FOR UP TO 4 HOURS
Package includes:
- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)
Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE AND SERVER FEE CHARGE
100 ADDITIONAL SERVINGS

Toppings Bar charge per serving

FROZEN COCKTAIL BAR

SERVICE FOR UP TO 8 HOURS
Package includes:
- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE AND BARTENDER FEE CHARGE

SERVICE FOR UP TO 4 HOURS
Package includes:
- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
  (Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)
Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE AND BARTENDER FEE CHARGE
100 ADDITIONAL SERVINGS CHARGE

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
SAVOR...

BARS
A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

CONSUMPTION BARS
Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum per bartender.

PREMIUM SELECTIONS
Super Premium Cocktails
Vodka • Svedka
Gin • CH Distilleries
Rum • Bacardi
Tequila • El Jimador
Bourbon • Jim Bean
Scotch • Dewars
Canadian Whiskey • Canadian Club
Domestic Beer • Miller Lite, Coors Light
Import Beer • Heineken, Corona

SUPER PREMIUM SELECTIONS
Super Premium Cocktails
Vodka • Ketel One
Gin • Tanqueray
Rum • Captain Morgan
Tequila • El Milagro
Bourbon • Markers Mark
Scotch • Chivas Regal
Canadian Whiskey • Crown Royal
Domestic Beer • Miller Lite, Coors Light
Import Beer • Heineken, Corona
Craft Beer • Brickstone, McCormick Place
Everyday Ale, Revolution “Anti Hero” IPA

CASH BARS
There is a minimum per bar. Customer is responsible for labor cost in addition to reaching the cash bar minimum.

CASH BAR PRICING
Prices may vary depending on alcohol selection. Pricing listed is inclusive of taxes.

House Cocktails
House Wine
Domestic Beer
Import Beer
Craft Beer

Bottled Water
Soft Drinks
Juices

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

BAR PRICING PER DRINK

Tier One Wine
Tier Two Wine
Tier Three Wine
Tier One Bubbles
Tier Two Bubbles
Tier Three Bubbles
Bottled Water
Soft Drinks
Juices

WINE TIERS FOR CONSUMPTION BARS

and PACKAGES

**TIER ONE**
Woodbridge • California
Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot and Pinot Noir

**TIER TWO**
Chime • California
Chardonnay, Cabernet Sauvignon, Red Blend and Pinot Noir
Allan Scott • California
Sauvignon Blanc

**TIER THREE**
Dreaming Tree • California
Cabernet
Estancia • California
Pinot Noir
Kim Crawford • California
Chardonnay and Sauvignon Blanc

BUBBLES TIERS FOR CONSUMPTION BARS

and PACKAGES

**TIER ONE**
Pierre Delize • France
Blanc de Blanc Brut

**TIER TWO**
Spagnol • Italy
Prosecco

**TIER THREE**
Le Grand Courtage • France
Rose Brut

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BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

SUPER PREMIUM BAR PACKAGE
2 HOUR PACKAGE
EACH ADDITIONAL HOUR

PREMIUM BAR PACKAGE
2 HOUR PACKAGE
EACH ADDITIONAL HOUR

BEER PACKAGE
Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE
2 HOUR PACKAGE
EACH ADDITIONAL HOUR

DOMESTIC
Miller Lite and Coors Light

IMPORTED
Heineken and Corona

CRAFT
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

BEER and WINE PACKAGE
Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE
2 HOUR PACKAGE
EACH ADDITIONAL HOUR

RED
Chime Pinot Noir, Chime Cabernet,
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

WINE PACKAGE
Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE
2 HOUR PACKAGE
EACH ADDITIONAL HOUR

RED
Chime Pinot Noir, Chime Cabernet
Chime Red Blend, Blackstone Merlot and
Dreaming Tree Cabernet

WHITE
Kim Crawford Chardonnay
Chime Chardonnay
Allan Scott Sauvignon Blanc
Mark West Pinot Grigio

ALL PACKAGES INCLUDE
Soda and Bottled Water

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WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

REDS

Pinot Noir
Chime • California
Mark West • California
Estancia • California
McMurray Ranch • California

Merlot
Blackstone • California

Red Blend
Chime • California
Whitehall Lane • California

Cabernet
Dreaming Tree • California
Ravenswood • California
Louis Martini • California
Franciscan • California

WHITES

Chardonnay
Chime • California
Kim Crawford • California
Clos Du Bois • California
William Hill • California

Sauvignon Blanc
Estancia • California
Kim Crawford • California
Allan Scott • New Zealand
Whitehall Lane • California

Riesling
St. Urbans-Hof Riesling • Germany

Pinot Grigio
Mondavi, Private Select • California
Mark West • California

Bubbles
Pierre Delize, Blanc de Blanc Brut • France
Spagnol Prosecco • Italy
Le Grand Courtage, Rose Brut • France

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.
BEER

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

OUR VERY OWN . . .
We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

BEER KEGS
DOMESTIC
Miller Lite and Coors Light

IMPORTED
Heineken and Modelo Especial

CRAFT
Brickstone McCormick Place Everyday Ale
Brickstone Hop Skip
Half Acre Daisy Cutter Pale Ale
Revolution “Anti-Hero” IPA
Motor Row Lager

REQUIRED POWER
120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

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BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is for up to four hours of service. Extended service is available at a cost per additional hour. Pricing includes disposable service. Glassware service is available at an additional charge per person. There is a minimum per consumption bars and cash bars.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50.

TRADITIONAL MIMOSA

Bubbles and Orange Juice

SECOND CITY“MOSA”

Sparkling Cava, Lemonhead
Simple Syrup and
Fresh Blueberries

PRICKLY PEAR MIMOSA

Prickly Pear Puree, Sparkling Rose,
Ruby Red Grapefruit Juice and
Candied Citrus Rind

TRADITIONAL BLOODY MARY

Vodka, Spicy Tomato Juice,
Assorted Veggies, Celery Salt,
Pickle Spears, Olives,
Lemons and Limes

ORIGINAL MARGARITA

Tequila, Triple Sec and Lime Juice

MANGO MARGARITA

Tequila, Triple Sec and Mango Puree

STRAWBERRY MARGARITA

Tequila, Cointreau, Lime Juice and Strawberry Puree

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SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron’s guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

**MENU SELECTION**

The Menus have been designed to maximize the guest’s satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

**PRICING**

Published pricing does not include administrative fees (21.50%) or applicable taxes. Pricing is subject to change without notice and will be guaranteed when contracted.

**GUARANTEES**

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees.

**OVERSET**

SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

**SERVICE STAFF**

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. This is for service at rounds of ten. If there are rounds of less than ten guests, additional staffing requests or guarantees for less twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

**EVENT TIMELINE**

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

**BEVERAGES**

SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

**PAYMENT/DEPOSIT/CONTRACTS**

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than $20,000), ACH wire or company check. Credit card payments greater than $20,000 will incur an additional fee of 2.5%.

**CANCELLATIONS**

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, the group shall pay liquidated damages by food cost and labor.