North and Clark Café Breakfast and Lunch Catering Menu

Thank you for choosing the North & Clark Café for your catering needs. Please refer to the following guidelines when utilizing the catering services.

Catering:

- Please note that most catering orders require a minimum of four days notice. Some exceptions may be allowed if the product is available. Please contact the Café manager should you have a last minute order.
- Some catered events may require the cost of additional staff at a rate of \$25 per hour (with a required four hour minimum.)
- Finalized menu choices and guest count are required 5 days before event date.
- Should you require something more custom, the Café manager can create a personalized menu based on your needs.
- Prices include disposable cups, plates, and flatware. Rentals such as china, flatware, glassware, and linens will be at an additional cost. Please contact the manager for an estimate of these costs.

Beverages:

- Non-alcoholic beverages may be purchased through the North & Clark Café.
- All alcoholic beverages and mixers must be ordered through the Chicago History Museum Beverage Program. Please contact the Corporate Events office at 312.799.2254

Contact:

Kelli Ferin

North & Clark Café and Beverage Manager

kferin@tasteamerica.net

312.799.2121

North and Clark Café Breakfast and Lunch Catering Menu

Hors d'oeuvres

Cheeseburger Sliders

Grilled Onions and Cheddar Cheese \$24.00 per dozen

Cajun Turkey Sliders

Char-Grilled with Provolone Cheese and Chipotle Mayonnaise \$24.00 per dozen

Bleu Cheese Sliders

Black Pepper Burger, Bleu Cheese, and Black Pepper Aioli \$24.00 per dozen

Bruschetta

Toasted Crostini with Tomatoes, Basil, Olive Oil, and Roast Garlic \$18.00 per dozen

Chicken Tenders

Beer Battered Chicken Strips Served with Honey Dijon and BBQ Sauce \$22.00 per dozen

Pot Stickers

Crispy Pork Dumplings with Spicy Soy Sauce \$20.00 per dozen

Mini Spanakopita

Creamy Spinach in a Crispy Phyllo Dough Cup \$21.00 per dozen

Grilled Chicken Satay

Grilled Chicken Skewers Served with a Peanut Sauce \$22.00 per dozen

Crudités

Traditional Fresh Carrots, Celery, Peppers, Broccoli, and Cauliflower with Ranch Dipping Sauce \$3.00 per person

Seasoned Mixed Nuts

\$2.50 per person

Buffalo Wings

Premium Buffalo Wings Served with Bleu Cheese Dip and Celery Sticks \$22.00 per dozen

Crispy Ravioli

Mushroom Ravioli served with Marinara Sauce \$20.00 per dozen

Beef Crostini

Toasted Crostini, Grilled Beef Tenderloin. Choice of Sautéed Mushroom and Goat Cheese Crème Fraiche or Bleu Cheese and Red Onion Marmalade \$26.00 per dozen

Jumbo Shrimp Cocktail

Served with Cocktail Sauce, Fresh Horseradish, Tabasco Sauce, and Lemon \$26.00 per dozen

Coconut Shrimp

Battered and Deep Fried with Spicy Sweet Chili Sauce \$22.00 per dozen

Pita Chips with Hummus

Pita Chips, Red Pepper and Garlic Hummus, Cucumber, and Tomato \$3.00 per person

Chips, Salsa, and Guacamole

Homemade Chips, Salsa, and Guacamole \$3.00 per person

Cheese and Fruit Display

Assorted Domestic Cheeses with Seasonal Berries, Melon, and Grapes. Served with Assorted Crackers \$4.00 per person (+\$1.00 per person for Assorted Imported Cheeses)

Kettle Chips with Homemade French Onion Dip

\$2.50 per person

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Buffet Menu

Selections include choice of Salad, Side Dishes, and Entrees. Includes Bread Selection, Coffee, Tea, Soft Drinks, and Assorted Mini Cookies. \$19.95 per person

Salad

Select One Mixed Green Salad Caesar Salad

Side Dishes

Select Two
Green Beans Almondine
Steamed or Stir Fried Mixed Vegetables
Grilled Asparagus
Vegetable Rice Pilaf
Herb Roasted Potatoes
Sundried Tomato Risotto

Entrée Selection

Select Three

Atlantic Salmon

Choice of Blackened served with Sweet Chili Sauce or Grilled served with a Lemon Dill Sauce

Additional \$2.00

Sautéed Tilapia

Served with Lemon Caper Butter

Shrimp Linguini

Asparagus, Pesto Cream Sauce

Medallions of Beef

Bleu Cheese Crusted with Beef au Jus or Blackened with Cajun au Jus Additional \$2.00

Mushroom Ravioli

Spinach, Tomatoes, Alfredo Sauce

Lemon Chicken

Parmesan Crusted with Capers

Grilled Chicken Piccata

Tomatoes, Capers, Spinach, Garlic, and White Wine Butter Sauce

Beef Short Rib

Red wine braised, crispy onions Additional \$2.00

Grilled Shrimp Skewers

Garlic Herb Cream Sauce

North and Clark Café Lunch Catering Menu

Sandwich and Salad Menu

Buffet includes your choice of Sandwiches, Salad, Homemade Potato Chips, Fresh Fruit Salad, and Homemade Cookies.

Soft Drinks and Water will be provided.

\$14.95 per person

Sandwiches

Please choose three

Daley's Wrap

Grilled Chopped Chicken Breast, Smokehouse Bacon, Lettuce, Tomato, Tarragon Ranch, Spinach Wrap

Clark Street BLT

Applewood-Smoked Bacon, Lettuce, Tomato, Mayonnaise, Potato, White Bread

Farmers Market

Grilled Seasonal Vegetables, Swiss Cheese, Pesto, Tomato Foccacia

Lakeshore Drive Tuna

Homemade Tuna Salad, Cheddar Cheese, Lettuce, Tomato, Croissant

North Side Turkey

Oven Roasted Turkey Breast, Smokehouse Bacon, Avocado

Old Town Ham and Cheese

Honey Ham, Swiss Cheese, Lettuce, Tomato, Mayonnaise

Salads

Please choose one

Taylor Street Caesar Salad

Romaine Lettuce, Iceberg Lettuce, Parmesan, Asiago Cheese, Croutons, Caesar Dressing, Grilled Chicken (optional)

North and Clark Chopped Salad

Romaine Lettuce, Iceberg Lettuce, Bacon, Tomato, Hard Cooked Egg, Roasted Red Pepper, Bleu Cheese, Avocado, Corn, Tarragon Ranch Dressing, Grilled Chicken (optional)

North and Clark Café Breakfast and Lunch Catering Menu Breakfast Menu **Buffet 1 Buffet 2** Fresh Squeezed Orange Juice Fresh Squeezed Orange Juice Assorted Fresh Fruit **Assorted Fresh Fruit** Fresh Pastries Fresh Pastries Homemade Muffins **Homemade Muffins** Bagels and Cream Cheese Bagels and Cream Cheese Scrambled Eggs Fresh Roasted Coffee Bacon or Sausage Assorted Hot Tea **Breakfast Potatoes** Fresh Roasted Coffee **\$12.95** per person Assorted Hot Tea **\$15.95** per person

North and Clark Café Breakfast and Lunch Catering Menu **Sweet Endings Homemade Cakes for Every Occasion** \$35.00 each Carrot Cake with Cream Cheese Frosting Chocolate Fudge Cake Strawberry Shortcake Seasonal Cheesecake **Fresh Pastries and Muffins Assorted Gourmet Cookies** \$4.00 per person and Bars \$4.00 per person