

BREAKFAST & LUNCH catering menu

KELLI JONES

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

CATERING

- 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 Café 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. For questions about the Beverage Program, please contact the Corporate Events office at 312.799.2254

BROWN LINE BUFFETS

OLD TOWN

Assorted Fresh Fruit, Fresh Pastries, Homemade Muffins, and Bagels with Cream Cheese

Includes Fresh Squeezed Orange Juice, Fresh Roasted Coffee, and Assorted Hot Tea

\$12.95 PER PERSON

LINCOLN PARK

Assorted Fresh Fruit, Fresh Pastries, Homemade Muffins, Bagels with Cream Cheese, Scrambled Eggs, Breakfast Potatoes, and a Choice of Bacon or Sausage

Includes Fresh Squeezed Orange Juice, Fresh Roasted Coffee, and Assorted Hot Tea

\$15.95 PER PERSON

RIVER NORTH

Eggs Benedict, Smoked Salmon with Capers and Onions, Assorted Mini Quiches, Roasted Breakfast Potatoes, and a choice of Bacon or Sausage

Includes Fresh Squeezed Orange Juice, Fresh Roasted Coffee, and Assorted Hot Tea

\$19.95 PER PERSON

BREAKFAST EXTRAS

COFFEE SERVICE

Regular Coffee Decaf Coffee Hot Tea

Includes Sugar and Cream

\$2.00 PER PERSON

A LA CARTE

BAGELS

\$12.50 per dozen Includes Cream Cheese

HOMEMADE MUFFINS and PASTRIES

\$4.00 per person Baked Fresh Daily

FRESH FRUIT

\$4.00 per person

SCRAMBLED EGGS

\$3.00 per person

CHOICE of BACON or SAUSAGE

\$4.00 per quantity
Applewood Smoked Bacon or Sausage Links

ROASTED BREAKFAST POTATOES

\$3.50 per quantity
With Bell Peppers and Onions

CLARK STREET BUFFET

Buffet includes your choice of Sandwiches and Salad, Homemade Potato Chips, Fresh Fruit Salad, and Homemade Cookies. Soft Drinks and Water are provided.

\$14.95 PER PERSON

SANDWICHES Choice of three

DALEY'S WRAP

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

STATE STREET BLT

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

LAKESHORE DRIVE TUNA

Homemade Tuna Salad, Cheddar Cheese, Lettuce, and Tomato on a Croissant

NORTH SIDE TURKEY

Oven Roasted Turkey Breast, Smokehouse Bacon, Avocado, Tomato, Lettuce, and Mayonnaise on Toasted Multigrain Bread

NAVY PIER HAM and SWISS

Honey Ham, Swiss Cheese, Tomato, and Balsamic Red Onions on Toasted White Bread

OLD TOWN CAPRESE

Pesto, Oven Roasted Tomatoes, Baby Spinach, Fresh Mozzarella, and Tomato Focaccia

SALADS Choice of one

TAYLOR STREET CEASAR

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

NORTH and CLARK CHOPPED

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

NORTH AVENUE BUFFET

Selections include choice of Salad, Sides, and Entrees.
Includes Bread Selection, Coffee, Tea, Soft Drinks, and Assorted Mini Cookies.
\$19.95 PER PERSON

SALADS

Choice of one Mixed Green Salad Caesar Salad

ENTRÉES

Choice of three

ATLANTIC SALMON

Blackened and Served with Sweet Chili Sauce or Grilled and Served with a Lemon Dill Sauce Additional \$2.00

SAUTÉED TILAPIA

Served with Lemon Caper Butter

SHRIMP LINGUINI

Served with Asparagus in a Pesto Cream Sauce

MEDALLIONS of BEEF

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

MUSHROOM RAVIOLI

Served with Spinach and Tomatoes in Creamy Alfredo Sauce

LEMON CHICKEN

Parmesan Crusted with Capers

GRILLED CHICKEN PICCATA

Served with Tomatoes, Capers, Spinach, and Garlic in a White Wine Butter Sauce

BEEF SHORT RIB

Red Wine Braised with Crispy Onions Additional \$2.00

GRILLED SHRIMP SKEWERS

Garlic Herb Cream Sauce

SIDES

Choice of two

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

SWEET ENDINGS

HOMEMADE CAKES

for every occasion

Carrot Cake
with Cream Cheese Frosting

Chocolate Fudge Cake

Strawberry Shortcake

Seasonal Cheesecake

\$35.00 EACH

HOMEMADE COOKIES and BARS

assorted

\$4.00 PER PERSON

FRESH FRUIT SALAD

\$4.00 PER PERSON

GOURMET DESSERTS

inquire for selection

\$5.00 PER PERSON