



Catering Menus



505 North State Street Chicago, Illinois 60654
ph: (312) 755-9703 fax: (312) 955-0526

KIMPTON® hotels & restaurants

WORKING LUNCH BUFFETS

“Paint by Number”

Seasonal Soup of the Day
Mixed Garden Greens, Tomatoes, Cucumbers, Goat Cheese with
Selection of Dressings
House Made New Potato Salad
Sliced Deli Meats and Cheeses:
Roast Beef, Smoked Ham, Roasted Turkey and Salami
Swiss, Cheddar and Pepper Jack Cheese
Sliced Red Onion, Ripe Tomatoes, Lettuce and Dill Pickles
Mayonnaise, Mustard & Ketchup Condiments
House made Potato Chips
Assorted Fresh Baked Artisan Rolls
Seasonal Fruits and Berries
Assorted Cookies and Dark Chocolate Brownies
Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee, Iced and Hot Mighty Leaf Tea
\$39.00 per person

“Water Color”

Seasonal Soup of the Day
Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear
Vinaigrette
Cold Asian Noodle Salad, Asian Slaw and Peanut Dressing
Grilled Breast of Chicken with Hickory Smoked Bacon and
Melted Cheddar, Pretzel Roll
Italian Beef Sandwich with Grilled Peppers and Onions, Baguette
Grilled Vegetables, Roasted Red Peppers and Goat Cheese,
Whole Grain Bun
House Made Potato Chips
Assorted Chocolate and Vanilla Cupcakes
Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee, Iced & Hot Mighty Leaf Tea

“Abstract”

Seasonal Soup of the Day
Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette
Mediterranean Orzo Salad
(Select Three Wraps)
Grilled Chicken Cobb Salad with Avocado, Bacon, Hard Boiled Egg,
Tomatoes, Lettuce and Ranch Dressing
Marinated Grilled Vegetables, Roasted Red Pepper, Goat Cheese
Smoked Ham and Swiss
Roast Beef, Horseradish Sour Cream, Pepperjack Cheese
Applewood Smoked Bacon, Lettuce and Tomato
Smoked Turkey with Avocado, Sprouts and Spicy Mayo
House made Potato Chips
Rice Krispie Treats
Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee, Iced and Hot Mighty Leaf Tea
\$39.00 per person

“Diorama”

Spinach Salad with Pears, Candied Walnuts, Blue Cheese,
Pear Vinaigrette
Southwestern Salad
(Select Three)
Wild Mushroom Veggie Burgers
Braised Shrotrib with Horseradish & Watercress
Grilled Chicken with Mushrooms and Caramelized Onions
Smoked Turkey with Swiss
Buffalo Chicken with Blue Cheese Dressing
Marinated Grilled Vegetables, Goat Cheese
Fresh Seasonal Fruit and Berries
Homemade Cookies & Brownies
Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee, Iced & Hot Mighty Leaf Tea
\$40.00 per person

All food and beverage prices subject to 15% gratuity, 7% administrative fee and 11% sales tax

WORKING LUNCH BUFFETS

“The Touch Gallery”

(Choice of Two)

Soup Du Jour

French Onion

Vegetable Minestrone

Chicken Noodle

Tomato Bisque

Roasted Corn Chowder

Roasted Butternut Squash (Fall & Winter Only)

Spinach, Romaine and Baby Greens

Tomato, Red Onion, Radishes, Carrots, Egg, Cheddar and Swiss
Cheese, Ham, Turkey, Chicken, Cucumbers and Croutons

Salad Dressings: Ranch, Italian, Balsamic Vinaigrette
and Tangerine Vinaigrette

Seasonal Fruit and Berries

Strawberry Fruit Dip

Fresh Baked Rolls & Salted Butter

Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee, Iced and Hot Flavored Teas

\$39 per person

“Chicago Art Institute”

Seasonal Soup of the Day

Spinach Salad with Pears, Candied Walnuts, Blue Cheese,
Pear Vinaigrette

Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette

Lemon-Rosemary Breast of Chicken and Sautéed Spinach
Beef Tenderloin in Burgundy Wine, Roasted Wild Mushrooms
and Caramelized Onions

Seasonal Vegetarian Pasta with Roasted Vegetables

Sour Cream Mashed Potatoes & French Green Beans
Freshly Baked Rolls with Salted Butter

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee & Mighty Leaf Tea
\$51 per person

“Museum of Contemporary Art”

Seasonal Soup of the Day

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese,
Lemon Zest Vinaigrette

Fresh Romaine Lettuce with Lemon Parmesan Vinaigrette

Grilled Loch Duart Salmon, Sautéed Spinach
Breast of Chicken Sautéed with Lemon, White Wine,
Garlic and Mushrooms

Seasonal Vegetarian Pasta with Roasted Vegetables

Oven Roasted Rosemary Potatoes & Seasonal Fresh Vegetable
Freshly Baked Rolls with Salted Butter

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee & Mighty Leaf Tea
\$48 per person

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INTERNATIONAL LUNCH BUFFETS

“The Art of Chicago”

Minestrone Soup
Chopped Salad
Italian Beef Sandwiches with Hot Gardinere
Chicago Pork Tenderloin Sandwiches
Chicago Style Hot Dogs, Poppy seed Buns, Condiments
Tater Tots
Root Beer Floats

Strawberry Cheesecake
Freshly Brewed Café Vitta Coffee,
Decaffeinated Coffee and Flavored Tea
\$41.00 per person

“The Art of Mexico”

Tortilla Soup
Santa Fe Salad
Create your Own Fajitas:
Grilled Chile-Lime Marinated Beef
Chipotle Grilled Chicken Breast
Sautéed Peppers, Onions and Tomatoes
Served with Flour and Corn Tortillas, Shredded Cheese, Pickled Jalapeno Peppers, Sour Cream, Guacamole and Roasted Tomato Salsa
Spanish Rice
Vanilla Caramel Flan
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$43 per person

“The Art of America”

Chicken Noodle Soup
Grilled Vegetable Salad with a Tomato Vinaigrette
New Potato Salad
Hamburgers & Grilled Chicken Breasts
Sliced Red Onion, Ripe Tomatoes, Lettuce and Dill Pickles
Assorted Cheeses & Condiments
House made Potato Chips
Seasonal Fruits and Berries
Mini Apple Pies with Fresh Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee & Mighty Leaf Tea
\$41.00 per person

“The Art of Italy”

Minestrone Soup
Plum Tomatoes, Shaved Basil and Fresh Mozzarella Cheese,
Olive Oil Vinaigrette
Hearts of Romaine with Herbed Croutons, Sun Dried Tomatoes,
Shaved Parmesan Cheese
Vegetable Lasagna, Mascarpone Sauce
Chicken Picatta with Capers
Italian and Focaccia Bread
Italian Butter Cookies and Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee & Mighty Leaf Tea
\$43.00 per person

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“ART (LUNCH) IN MOTION”

(Select Two)

Sandwich Selections:

The Italian Sandwich

Prosciutto, Genoa Salami, Ham, Mozzarella Cheese, Roasted Peppers, Tomato, Onions,
Oregano Vinaigrette on Sub Roll

Chicken BLT

Roasted Chicken, Apple Smoked Bacon, Leaf Lettuce, Vine Ripe Tomatoes, Mayonnaise on Pretzel Roll

Mediterranean Vegetable

Grilled Vegetables, Tomatoes, Roasted Peppers, Portobello Mushroom, Goat Cheese,
Olive Tapenade on Baguette

The Cobb

Smoked Turkey Breast, Avocado, Apple Smoked Bacon, Blue Cheese, Vine Ripe Tomatoes,
Leaf Lettuce on Whole Grain Roll

The Roast Beef

Roast Beef, Cheddar Cheese, Vine Ripe Tomatoes, Leaf Lettuce, Mayonnaise, Whole Grain Mustard on Onion Roll

Served With:

Apple

Potato Chips

New Potato Salad

Chocolate Chip Cookie

Bottled Water or Soft Drink

\$32 per person

\$35 per person Boxed To Go

All food and beverage prices subject to 15% gratuity, 7% administrative fee and 11% sales tax

PLATED LUNCHEON

All Luncheons are accompanied by selection of Soup OR Salad
Freshly Baked Breads and Salted Butter, House Made Desserts
Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Teas

SOUP

Seasonal Vegetable Soup

Roasted Tomato-Basil

Traditional Chicken Noodle

Cream of Wild Mushroom

SALAD

Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Zest Vinaigrette

Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette

Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette

DESSERT

Lemon Cheesecake with Fresh Berry Compote

Seasonal House Made Sorbet

Fresh Fruit Tart with Lemon Curd

Classic Carrot Cake with Cream Cheese Frosting

Seasonal Berries with Chantilly Cream

Chocolate Truffle Cake, Salted Caramel Sauce

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LUNCHEON ENTRÉE SELECTIONS

POULTRY

Pan Seared Chicken Breast with Sour Cream Mashed Potatoes, Wild Mushrooms, Port Wine Sauce
\$46 per person

Oven Roasted Chicken Breast, Bacon-Scallion Mashed Potatoes, Roasted Chicken Jus
\$46 per person

Chicken Roulade, Chicken Vegetable Mousseline, Sautéed Greens, Red Wine Sauce
\$46 per person

BEEF & PORK

Filet of Beef, Portobello Mushrooms, White Truffle Potato Gratin, Red Wine Sauce
\$50 per person

Peppercorn Crusted Beef Tenderloin Medallions, Baby Carrots, Herb Roasted New Potatoes, Port Wine Sauce
\$50 per person

Rosemary Roasted Pork Loin, French Green Beans, Sour Cream Mashed Potatoes, Apple Cider Reduction
\$50 per person

FISH & SEAFOOD

Pan Seared Tilapia, Wild Mushroom Pearl Couscous, Lemon Butter Sauce
\$48 per person

Grilled Loch Duart Salmon, Herb Roasted Fingerling Potatoes, Sautéed Spinach
\$48 per person

Grilled Scallops, Sesame Rice Pilaf, Hoison Glaze
\$48 per person

VEGETARIAN & VEGAN OPTIONS AVAILABLE
2 COURSE SERVICE & PRICING AVAILABLE

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ENTRÉE SALADS

CHICKEN COBB

Avocado, Bacon, Blue Cheese-Peppercorn Dressing

MEDITERRANEAN

Fresh Tomatoes, Cucumbers, Kalamata Olives and Feta topped with Grilled Shrimp

ASIAN AHI TUNA

Asian Slaw, Sesame Peanut Noodles & Soy Vinaigrette

BBQ RUBBED STEAK SALAD

Crispy Onions, Smoked Tomato Vinaigrette

\$36 Two Course
\$41 Three Course

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SPECIALTY BREAKS

“Classical”

Freshly Baked Cookies
Chocolate Chip, Sugar Cookies, Oatmeal Raisin
and Peanut Butter
Rice Krispie Treats
Regular & Chocolate Milk
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Romantic”

Make Your Own Trail Mix:
Dried Cranberries, Dried Blueberries, Roasted Sunflower Seeds,
Chocolate Chips, Roasted Mixed Nuts
Greek Yogurt Berry-Tinis
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Modern”

Hummus, Artichoke Dip, Assorted Country Olives
Served with Pita Chips and Fresh Raw Vegetables
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Contemporary”

Chocolate, Vanilla, Red Velvet, Carrot
Or Seasonal Cupcakes
Freshly Brewed Coffee & Flavored Teas
\$14 per person

“Refresh”

Fresh Vegetable Crudite with Assorted Dips
Freshly Popped Popcorn
House made Lemonade & Iced Tea
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Banana Split Bar”

Fresh or Frozen Vanilla Yogurt
Fresh Seasonal Berries & Bananas
Toasted Walnuts, Chocolate Chips
Granola
Dried Cherries
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Impressionist Break”

Assorted Homemade Cereal Bars
Cinnamon Toast Crunch, Cocopuffs & Fruity Pebbles
Assorted Whole Fruit
Peanut Butter/Oatmeal & Strawberry/Banana Smoothies
Freshly Brewed Coffee & Flavored Teas
\$15 per person

“Snack Palette”

Fresh Corn Tortilla Chips with Salsa and Guacamole \$7 per person
Hot Buttered Popcorn \$4 per person
House made Barbecued Potato Chips \$4 per person
Dark Chocolate Fudge Brownies \$48 per dozen
House Made Soft Pretzels with Warm Cheese Fondue \$6 per person

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