



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
Housemade Potato Chips
Assorted Fresh Baked Artisan Rolls
Seasonal Fruits and Berries
Assorted Cookies and Dark Chocolate Brownies
Assorted Chocolate and Vanilla Cupcakes
Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Teas
\$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
Assorted Cookies and Dark Chocolate Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Teas
\$39.00 per person

"Abstract"

Seasonal Soup of the Day
Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette
Creamy Cole Slaw

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PRE WRAPPED

(select three)

Grilled Chicken Cobb Salad with Avocado, Bacon, Hard Boiled Egg, Tomatoes, Lettuce in a Ranch Dressing
Marinated Grilled Vegetables, Roasted Red Pepper, Goat Cheese
Smoked Ham and Swiss Cheese
Roast Beef, Horseradish Sour Cream, Pepperjack Cheese
Applewood Smoked Bacon, Lettuce and Tomato with Mayonnaise
Smoked Turkey with Avocado, Sprouts and Spicy Mayonnaise
Housemade Potato Chips
Rice Crispy Treats
Assorted Chocolate and Vanilla Cupcakes
Freshly Brewed Coffee, Decaffeinated Coffee and Mighty Leaf Teas
\$39.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize a menu to suit your tastes and needs.



“Diorama”

Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette
Cold Asian Noodle Salad, Asian Slaw and Peanut dressing

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(select three)

Grilled Chicken Fajitas
Beef Tenderloin Fajitas
Grilled Chicken with Mushrooms and Caramelized Onions
Smoked Turkey with Swiss
Buffalo Chicken with Blue Cheese Dressing
Marinated Grilled Vegetables, Goat Cheese

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Assorted Cookies and Dark Chocolate Brownies
Chocolate and Butterscotch Pudding

Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas
\$40.00 per person

“The Touch Gallery”

(Choice of Two)
Soup Du Jour
Roasted Butternut Squash with Apple
French Onion
Vegetable Minestrone
Chicken Noodle
Tomato Bisque
Roasted Corn

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Spinach, Romaine and Baby Green Salad

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

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

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Seasonal Fruit and Berries
Strawberry Fruit Dip

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Rolls and Sweet Creamy Butter

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Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas
\$39.00 per person

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Our Catering Staff will be pleased to customize a menu to suit your tastes and needs.



"Chicago Art Institute"

Available to Groups of 25 guests or More

Seasonal Soup of the Day

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Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette
Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette

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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

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Sour Cream Mashed Potatoes
French Green Beans

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Freshly Baked Rolls with Sweet Creamy Butter

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Chef's selection of Desserts from our Pastry Shop including mini pies and tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas
\$48.00 per person

"Museum of Contemporary Art"

Available to Groups of 25 guests or More

Seasonal Soup of the Day

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Mixed Greens, Roasted Beets, Pistachios, Goat Cheese, Lemon Zest Vinaigrette
Spinach Salad with Pears, Candied Walnuts, Blue Cheese, Pear Vinaigrette

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Grilled Loch Duart Salmon, Sautéed Spinach
Breast of Chicken Sautéed with Lemon, White Wine, Garlic, and Mushrooms
Seasonal Vegetarian Pasta with Roasted Vegetables

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Oven Roasted Rosemary Potatoes
Seasonal Fresh Vegetable Selection

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Chef's selection of Desserts from our Pastry Shop including mini pies and tarts
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas
\$51.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize a menu to suit your tastes and needs.



INTERNATIONAL BUFFETS

Available to Groups of 15 guests or More

"The Art of Chicago"

Minestrone Soup
Garbage Salad
Italian Beef Sandwiches with Hot Gardinere
Chicago Pork Tenderloin Sandwiches
Chicago Style Hot Dogs, Poppyseed Buns, All the traditional condiments
Tater Tots
Sprecher Root Beer Floats
Eli's Cheesecake
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Teas
\$41.00 per person

"The Art of Mexico"

Tortilla Soup
Santa Fe Salad
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
Warm Cinnamon Sugar Churros and Dark Chocolate for Dipping
Freshly Brewed Coffee, Decaffeinated Coffee, and Flavored Teas
\$43.00 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
and Appropriate Condiments, Assorted Cheeses
Housemade Potato Chips
Seasonal Fruits and Berries
Mini Apple Pies with Fresh Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$41.00 per person

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“The Art of Italy”

Minestrone Soup

Plum Tomatoes, Shaved Basil and Fresh Mozzarella Cheese with an 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

Mini Cannolis and Tiramisu

Freshly Brewed Chicago Metropolis Coffee, Decaffeinated Coffee and Flavored Teas

\$43.00 per person

“Art in Motion – Boxed Lunches”

Available to Groups of 25 guests or More

(Select Two)

Sandwich Selections:

The Italian Sandwich

Proscuitto, 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

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Served with:

Apple or Banana

Potato Chips

New Potato Salad

Pickled Vegetables

Chocolate Chip Cookie

Bottled water or soft drink

\$32.00 per person

Prices do not include 11.5% sales tax and 21% service charge
Our Catering Staff will be pleased to customize a menu to suit your tastes and needs.



PLATED LUNCHEON

Available to Groups of 25 guests or More

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

SOUP

Seasonal Vegetable Soup

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Roasted Tomato-Basil

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Traditional Chicken Noodle

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Cream of Wild Mushroom

OR

SALAD

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

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

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Mixed Greens, Carrots, Radishes, Tangerine Vinaigrette

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DESSERT

Lemon Cheesecake with Fresh Berry Compote

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Seasonal House made Sorbet

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Fresh Fruit Tart with Lemon Curd

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Classic Carrot Cake with Cream Cheese Frosting

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Seasonal Berries with Chantilly Cream

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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
\$41.00 per person

Oven Roasted Chicken Breast, Bacon-Scallion Mashed Potatoes, Roasted Chicken Jus
\$41.00 per person

Chicken Roulade, Chicken Vegetable Mousseline, Sauteed Greens, Red Wine Sauce
\$42.00 per person

BEEF AND PORK

8oz Filet of Beef, Portobello Mushrooms, White Truffle Potato Gratin, Red Wine Sauce
\$45.00 per person

Peppercorn Crusted Beef Tenderloin Medallions, Baby Carrots, Herb Roasted New Potatoes, Port Wine Sauce
\$45.00 per person

Rosemary Roasted Pork Loin, French Green Beans, Sour Cream Mashed Potatoes, Apple Cider Reduction
\$43.00 per person

FISH AND SEAFOOD

Pan Seared Pacific Halibut, Wild Mushroom Pearl Couscous, Lemon Butter Sauce
\$43.00 per person

Grilled Loch Duart Salmon, Herb Roasted Fingerling Potatoes, Sauteed Spinach
\$43.00 per person

Grilled Ahi Tuna, with Asian Noodles, Wasabi Vinaigrette
\$45.00 per person

VEGETARIAN AND VEGAN OPTIONS AVAILABLE

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