



Hotel Palomar Chicago

# Catering Menu

Cuisine by Executive Chef Lawrence Letrero



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# **Breakfast**

### ☐ BREAKFAST PAINTING

- Chilled fresh fruit juices
  - Sliced seasonal fresh fruits and berries
  - Fresh Greek yogurt berry-tinis
  - Assorted cold cereals with milk
  - Freshly baked pastries and bagels *sweet butter, fruit preserves and cream cheese*
  - Freshly brewed Caffé Vita coffee, decaffeinated coffee and Mighty Leaf tea
- \$38.00 Per Person

### ☐ BALANCE

- Chilled fresh fruit juices
  - Sliced seasonal fruits and berries
  - Scrambled egg whites *spinach and oven dried tomato*
  - Turkey sausage
  - Three Sisters oats *berries, nuts and sweetener on the side*
  - Breakfast quinoa *dried fruit*
  - Greek yogurts and berry parfaits
  - Carrot, raisin muffins
  - Freshly brewed Caffé Vita coffee, decaffeinated coffee and Mighty Leaf tea
- \$49.00 Per Person

### ☐ EUROPEAN INSPIRATION

- Chilled fresh fruit juices
  - Sliced seasonal fresh fruits and berries
  - European pastries and croissants
  - Sliced dark breads
  - Hard boiled eggs
  - Assorted artisan meats and cheeses
  - Freshly brewed Caffé Vita coffee, decaffeinated coffee and Mighty Leaf tea
- \$42 Per Person

### ☐ HARMONY

- Chilled fresh fruit juices
  - Sliced seasonal fruits and berries
  - Farm fresh scrambled eggs *optional toppings of tomatoes, onions, peppers, cheese, mushrooms, or spinach*
  - Applewood smoked bacon and Sausage
  - Skillet fried hashbrowns *ketchup on the side*
  - Freshly baked pastries and bagels *sweet butter, fruit preserves and cream cheese*
  - Freshly brewed Caffé Vita coffee, decaffeinated coffee and Mighty Leaf tea
- \$49 Per Person

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## BREAKFAST ENHANCEMENTS

- **Smoked salmon** *onions, sliced tomatoes, capers, cucumbers, sprouts, assorted bagels and cream cheese* **\$14 Per Person**
- **Sable breakfast flatbreads** *seasonal selection* **\$14 Each**
- **Breakfast panini** *Ham, egg and cheese; Spinach, tomato egg whites and cheese* **\$8 Per Person**
- **Breakfast sandwiches** *bacon, egg and cheese served on a bagel, sausage, egg and cheese served on a croissant* **\$8 Per Person**

## CHEF ATTENDED ENHANCEMENTS

- **Omelet station** *diced smoked ham, cheddar and swiss cheese, chives, wild mushrooms, bacon, sausage, bell peppers, onions, smoked salmon* **\$15 Per Person**
- **Belgium waffle station** *caramelized bananas, berry compote, blueberries, chocolate chips, bacon, warm maple syrup and sweet creamy butter* **\$14 Per Person**
- **\$150 Chef Attendant Fee Per Chef**

## □ ADDITIONAL INFLUENCES

- **Sable seasonal scones** **\$9 Per Person**
- **Seasonal home made breads** **\$8 Per Person**
- **Greek yogurt and berry parfait** **\$9 Per Person**
- **Oatmeal, brown sugar, apples and raisins** **\$7 Per Person**
- **House made granola** **\$6 Per Person**
- **Assorted pastries and bagels** **\$54 Per Dozen**
- **Farm fresh scrambled eggs or egg whites only** **\$7 Per Person**
- **Smoked Bacon or Sausage** **\$8 Per Person**
- **Assorted Smoothie Shooters** **\$6 Per Person**

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# Breaks

## MIX n' MATCH BREAKS

Choose 1 selection  
\$10 Per Person

Choose 2 selections  
\$18 Per Person

- **Greek yogurt and berry parfaits**
- **Fresh fruit "kabobs"** *honey yogurt*
- **Chili bar** *side toppings, cheese, onions, sour cream, chives*
- **Warm pretzel bites** *Hooks cheddar beer sauce*
- **House made energy bars**
- **Fresh vegetable crudité** *assorted dips*
- **Sliced seasonal fruits and berries**
- **Fresh corn tortilla chips** *salsa, guacamole*
- **Assorted freshly baked cookies**
- **Donut holes** *with fruit, caramel and berry compote dips*
- **Home baked brownies and blondies**
- **Assorted home made cereal bars** *cinnamon toast crunch, cocoa krispies, fruity pebbles*

## WELLNESS BREAK

- **Build-your-own trail mix bar** *dried cranberries, dried blueberries, roasted sunflower seeds, shaved coconut, chocolate chips, roasted mixed nuts, Greek yogurt*
- **Fresh fruit smoothies** *strawberry-yogurt, peanut butter-banana, mango-orange, avocado-kale*

\$18 Per Person

## ARTISTIC BREAKS

- **Modern hummus, artichoke dip, assorted county olives, pita chips, raw vegetables**
- **Finger painting gourmet finger sandwiches** *nutella and marshmallow fluff on brioche, almond butter and banana with honey on whole wheat, peanut butter and raspberry jam on sourdough*

\$20 Per Person

## NON-ALCOHOLIC BEVERAGES

- **Organic Caffé Vita coffee and organic Mighty Leaf teas**  
\$105 Per Gallon
- **Fresh fruit juice or lemonade**  
\$40 Per Pitcher
- **Freshly brewed organic iced tea**  
\$95 Per Gallon
- **Assorted soft drinks**  
\$5 Each
- **Bottled juice or iced teas**  
\$6 Per Person
- **Bottled domestic still water and sparkling water**  
\$5 Per Person
- **Almond milk**  
\$6 Per Person
- **Coconut water**  
\$6 Per Person

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# Lunch

## PAINT BY NUMBER

- **Seasonal soup of the day**
- **Mixed garden greens salad** *tomatoes, cucumbers and radish with selection of dressings*
- **Quinoa and seasonal vegetable salad** *walnut pesto*
- **House roasted meats:** *prime rib of beef, Nueske's ham, oven roasted turkey*
- **Accompanied by:** *swiss, cheddar and pepper jack cheese, sprouts, avocado, ripe tomatoes, lettuce and dill pickles, olive oil, red wine vinegar, chipotle and regular mayonnaise, dijon mustard and horseradish cream*
- **House made potato chips** *seasoning salts*
- **Assorted fresh baked artisan rolls**
- **Seasonal fruits and berries**
- **House baked cookies and brownies**
- **Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea**

\$54 Per Person

## FARMER'S MARKET SALAD BUFFET

- **Seasonal soup**
- **Organic mixed greens and spinach** *dried cranberries, sunflower seeds, toasted almonds, carrots, tomatoes, sprouts, cucumbers, avocado, chopped egg whites, crumbled feta cheese, grilled chicken breast, chopped roasted turkey, lemon vinaigrette, olive oil, red wine vinegar, balsamic shallot dressing*
- **Falafel pita, sprouts, humus aioli**
- **Quinoa and seasonal vegetable salad, walnut pesto**
- **Trail mix and yogurt bar**
- **Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea**

\$52 Per Person

## SABLE INSPIRATIONS

- **Fresh Spring Rolls** *shiitake mushroom, asparagus, mint, peanut sauce*
- **Ceviche** *calamari, octopus, rock shrimp, avocado, plantain chips*
- **Shaved Green Papaya Salad** *carrot, cilantro, peanuts, lime vinaigrette*
- **Wild Mushroom Fried Rice** *english peas, bean sprouts*
- **Charred Brussels sprouts** *grainy mustard vinaigrette, tarragon*
- **Wagyu beef sliders** *aged cheddar, tomato jam, roasted garlic aioli*
- **Falafel Sliders** *pickled turnip, hummus aioli, local sprouts*
- **Churros** *miso caramel sauce*

\$58 Per Person

## WATER COLOR

- **Seasonal soup of the day**
- **Spinach salad** *farm apples, candied walnuts, blue cheese, apple cider vinaigrette*
- **Mediterranean orzo salad**
- **Buffalo chicken** *coleslaw, blue cheese dressing, pretzel roll*
- **Grilled vegetables** *roasted red pepper and goat cheese, whole grain bun*
- **Italian beef** *grilled peppers, onions, baguette*
- **House made BBQ chips**
- **Assorted gourmet cupcakes**
- **Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea**

\$56 Per Person

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## CONTEMPORARY

- **Seasonal soup of the day**
- **Mixed garden greens salad** *roasted beets, pistachios, goat cheese, honey vinaigrette*
- **Fresh Romaine lettuce** *lemon parmesan vinaigrette*
- **Grilled loch duart salmon** *sautéed spinach*
- **Breast of chicken** *sautéed with lemon, white wine, garlic and mushrooms*
- **Seasonal vegetarian pasta** *roasted vegetables*
- **Oven roasted rosemary potatoes**
- **Seasonal fresh vegetable**
- **Assorted fresh baked rolls with salted butter**
- **Chef's selection of desserts**
- **Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea**

**\$59 Per Person**

## ART INSTITUTE

- **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*
- **Tortilla Chips** *roasted tomato salsa, mango lime salsa, guacamole*
- **Spanish rice**
- **Cinnamon churros**
- **Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea**

**\$58 Per Person**

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## PLATED LUNCH

- House-made bread and butter
- Freshly brewed Caffé Vita coffee, decaffeinated coffee, iced and hot Mighty Leaf tea

## STARTER

Choose one

- **Spring soups**  
*corn chowder\*, split pea with ham, or asparagus and spring pea*
- **Summer soups**  
*chilled corn\*, gazpacho\*, or farmer's market vegetable\**
- **Fall soups**  
*roasted butternut squash apple\*, french onion, or white bean and kale\**
- **Winter soups**  
*new england clam chowder, potato and bacon, or celery root and potato\**
- **Soups available all year**  
*tomato basil\* and chicken noodle*
- **Mixed greens**  
*roasted beets, pistachios, goat cheese, lemon zest vinaigrette*
- **Spinach salad**  
*farm apples, candied walnuts, blue cheese, apple cider vinaigrette*
- **Mixed greens**  
*carrots, radishes, tomatoes, fresh herb vinaigrette*

**Add second starter course**  
**\$9 Per Person**

\*denotes vegetarian  
*gluten free and vegan options available*

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## ENTRÉE

Choose one

- **Pan seared chicken breast**  
*sour cream mashed potatoes, wild mushrooms, spinach, port wine sauce*  
**\$51 Per Person**
- **Oven roasted chicken breast**  
*bacon-scallion mashed potatoes, oven roasted carrots, chicken jus*  
**\$51 Per Person**
- **Herb crusted salmon**  
*quinoa with oven roasted tomatoes and herbs, balsamic reduction*  
**\$54 Per Person**
- **Filet of beef**  
*portobello mushrooms, white truffle potato gratin, red wine sauce*  
**\$56 Per Person**
- **Crispy red lentil cake**  
*zucchini-carrot slaw, ginger yogurt, coconut red curry sauce, salted peanuts (vegan and gluten free)*  
**\$51 Per Person**
- **Vegetable ragout**  
*creamy parmesan polenta*  
**\$51 Per Person**

\*For choice of up to 3 entrees, exact counts for each entrée must be provided no later than 3 business days prior to event start date

## DESSERT

Choose one

- **Chocolate truffle cake**  
*salted caramel*
- **Brown sugar cheesecake**  
*butterscotch sauce*
- **Fresh seasonal fruit tart**  
*pastry cream*