



Hotel Palomar Chicago

Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

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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

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee and 11.5% tax. For events of less than (25) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

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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