



Hotel Palomar Chicago

Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

505 N State St

Chicago, IL 60618

P: (312) 755-9703

F: (312) 755-9713

hotelpalomar-chicago.com

Hotel Palomar Chicago

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 crudités** *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

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.