



Hotel Palomar Chicago

# Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

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# **Full Day Meeting Package**

## HEALTHY EATING MEETING

### BALANCE BREAKFAST BUFFET

- **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**
- **Whole fruit** *bananas, apples, oranges*
- **Fresh fruit juices**

### FARMER'S MARKET LUNCH 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**

### WELLNESS BREAK

- **Sable smoothie bar** *strawberry-yogurt, peanut butter-banana, mango-orange, avocado-kale*

### ALL-DAY BEVERAGES

- **Caffé Vita coffee and Mighty Leaf teas**
- **Coconut water**

#### \$97 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.

## LIVE LIKE A LOCAL MEETING

### RIVER NORTH BREAKFAST BUFFET

- **Selection of freshly baked pastries** *whipped butter, house-made preserves*
- **Seasonal sliced fruit**
- **Home fried potatoes**
- **Breakfast panini** *Ham, egg and cheese; Spinach, tomato egg whites and cheese*
- **Choice of bacon or sausage**
- **Fresh fruit juices**

### SABLE LUNCH BUFFET

- **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*

### WINDY CITY BREAK

- **Nutella and marshmallow fluff on brioche**
- **Almond butter and banana with honey on whole wheat**
- **Peanut butter and raspberry jam on sourdough**

### ALL-DAY BEVERAGES

- **Caffé Vita coffee and Mighty Leaf teas**
- **Assorted sodas**

#### \$108 Per Person

## BOARD ROOM MEETING

### BREAKFAST PAINTING

- **Selection of freshly baked pastries and bagels** *sweet butter, house-made preserves, cream cheese*
- **Seasonal sliced fruit and berries**
- **Assorted cold cereals and milk**
- **Fresh Greek yogurt berry-tinis**
- **Fresh fruit juices**

### WATER COLOR LUNCH BUFFET

- **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, goat cheese, whole grain bun*
- **Italian beef** *grilled peppers, onions, baguette*
- **House made BBQ chips**
- **Assorted gourmet cupcakes**

### TAKE A BREAK

- **Make your own trail mix** *dried cranberries, dried blueberries, roasted sunflower seeds, shaved coconut, chocolate chips, roasted mixed nuts, Greek yogurt*

### ALL-DAY BEVERAGES

- **Caffé Vita coffee and Mighty Leaf teas**
- **Iced Tea**
- **Lemonade**

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