



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

Reception

HOT HORS D'OEUVRES

- **Lamb meatball**
gorgonzola cream sauce
\$6 Per Piece
- **Philly cheese steak roll**
sautéed peppers and onions
\$6.25 Per Piece
- **Miniature grilled cheese**
tomato soup in espresso cup
\$5.50 Per Piece
- **Salmon croquette**
\$6.25 Per Piece
- **Maple grilled shrimp with bacon**
\$6.75 Per Piece
- **Bacon wrapped chorizo dates**
apple gastrique
\$6.25 Per Piece
- **Beef satay skewer**
cola soy glaze
\$6.25 Per Piece
- **Grilled shitake mushrooms**
rosemary skewer
\$5.50 Per Piece
- **Seared scallop**
tomato chutney
\$6.50 Per Piece
- **Arancini ball**
mozzarella and marinara
\$5.75 Per Piece

COLD HORS D'OEUVRES

- **Iced jumbo shrimp**
\$6.25 Per Piece
- **Ceviche**
octopus, shrimp, lime, plantain chip
\$6.25 Per Piece
- **Smoked salmon**
dill crème fraiche on everything bagel chip
\$6.25 Per Piece
- **Smoked mozzarella caprese bite**
balsamic glaze
\$5.50 Per Piece
- **Gazpacho shooter**
seasonal flavors
\$6 Per Piece
- **Deviled egg**
truffle oil, black trumpet mushrooms
\$5.50 Per Piece
- **Spicy beef tartar**
cucumber roll
\$6.50 Per Piece
- **Vietnamese jicama summer roll**
shrimp, cilantro, rice noodles, lemon grass and chili sauce
\$6.50 Per Piece

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DISPLAYED HORS D'OEUVRES

- **International and domestic cheeseboard**
fresh fruit garnish, assorted crackers, sliced baguette
\$14 Per Person
- **Mediterranean antipasti display**
roasted garlic edemame hummus, traditional garbanzo bean humus, feta cheese, roasted peppers, assorted olives, marinated artichokes, warm pita bread
\$16 Per Person
- **Sable brick oven flatbreads**
seasonal selection of three
\$27 Each
- **House made charcuterie**
assorted smoked and cured meats
\$19 Per Person

ART IN ACTION STATIONS

- **Seafood station**
jumbo shrimp, Louisiana crab fingers, scallop and citrus ceviche, lemons, cocktail sauce, french baguettes
\$32 Per Person
- **Premade pasta station (select two)**
gemelli pasta, chicken, feta cheese, lemon, oregano rigatoni, italian sausage, mozzarella, marinara baked mac-n-cheese, cheddar, guyere, cream cheese, taleggio cavatappi, rock shrimp, garlic olive oil sauce
\$27 Per Person
- **Sable sliders**
mini lamb burgers, pork belly blt, falafel sliders, wagyu beef with aged cheddar
\$25 Per Person

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ART IN ACTION STATIONS

- **Risotto station**
three sisters toasted oats risotto, oven dried tomatoes, farmer's market seasonal vegetable, truffle oil, roasted wild mushrooms, parmesan, pecorino and goat cheese
\$20 Per Person / \$150 Chef Attendant Fee Per Chef
- **Build your own fajita**
marinated beef and chicken with grilled peppers and onions, warm flour tortillas, chopped tomatoes, fresh onion, lettuce, shredded cheese, spanish rice, refried black beans, tortilla chips, roasted tomato salsa, sour cream and guacamole
\$23 Per Person
- **Mac and cheese bar**
bleu cheese, smoked bacon, sour cream, chives, creamy sweet butter, nut crumble, freshly chopped herbs and flavored oils
\$18 Per Person
- **Bananas foster station**
\$18 Per Person / \$150 Chef Attendant Fee Per Chef

CARVING STATIONS

- **Oven roasted turkey breast**
gravy and cranberry chutney, parker house rolls
\$20 Per Person
- **Suckling Pig**
plum sauce, parker house rolls
\$23 Per Person
- **Whole roasted beef tenderloin**
bordelaise sauce and horseradish cream, brioche buns
\$23 Per Person
- **Prime rib of beef**
horseradish cream, natural au jus, silver dollar rolls
\$25 Per Person

**Carved items require a Chef Attendant. \$150 Per Attendant.
For every 75 people an additional attendant is required**

Hotel Palomar Chicago

Dinner

DINNER BUFFETS

- House-made bread and butter
- Caffé Vita coffee and Mighty Leaf teas
- Available to groups of 25 guests or more

MY KIND OF TOWN

- **Farm mixed greens salad** *carrots, radishes, herb vinaigrette*
- **Yukon gold mashed potatoes**
- **Corn spoon bread**
- **Slagel farms pork loin** *roasted apples*
- **Chianti braised short ribs**
- **Baked mac-n-cheese** *cheddar, guyere, cream cheese, taleggio*
- **Sauteed greens**
- **Warm baked apple crisp**

\$93 Per Person

CHEF'S MENU

- **Fresh Spring Rolls** *shiitake mushroom, asparagus, mint, peanut sauce*
- **Ceviche** *octopus, calamari, shrimp, lime, plantain chips*
- **Charred Brussels Sprouts** *grainy mustard vinaigrette, tarragon*
- **Shaved Green Papaya Salad** *carrot, cilantro, peanuts, lime vinaigrette*
- **Wild Mushroom Fried Rice** *english peas, bean sprouts*
- **Orange Chicken** *chicken drumettes, napa cabbage slaw*
- **Adobo pork belly** *white rice, pickled green papaya, cilantro*
- **Churros** *miso caramel sauce*

\$101 Per Person

TASTE OF THE GOOD LIFE

- **Raw rainbow salad** *sunflower, apple cider vinaigrette*
- **Three sisters toasted oats risotto** *wild mushrooms, seasonal vegetables*
- **Steamed whitefish** *herb and olive oil pistou*
- **Grilled chicken breast** *lemon and rosemary roasted root vegetables*
- **Steamed seasonal vegetables**
- **Angel food lemon curd cake** *fresh berries*

\$93 Per Person

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CUSTOMIZE YOUR DINNER BUFFET

- House-made bread and butter
- Caffé Vita coffee and Mighty Leaf teas
- Available to groups of 25 guests or more

STARTER

Choice of two

- **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
\$8 Per Person**

*denotes vegetarian
gluten free and vegan options available

ENTRÉES

- **Oven roasted chicken breast**
chicken jus
- **Pan seared chicken**
wild mushrooms, port wine sauce
- **Herb crusted salmon**
balsamic reduction
- **Seasonal whitefish**
lemon butter sauce
- **Roast pork loin**
roasted apples
- **Espresso-cocoa nib butter beef tenderloin**
port wine sauce
- **Sliced beef filet**
portobello mushrooms, red wine sauce
- **Chianti braised short ribs**
- **Vegetable ragout**
creamy parmesan polenta
- **Pasta**
fresh mozzarella, tomatoes, basil

Choice of 2 Entrées \$92 Per Person

Choice of 3 Entrées \$103 Per Person

Choice of 4 Entrées \$114 Per Person

ON THE SIDE

Choice of two

- **Sour cream mashed potatoes**
- **Bacon-scallion mashed potatoes**
- **Mashed cauliflower**
- **Seasonal vegetable risotto**
- **Seasonal vegetable quinoa salad**
- **Caramelized root vegetables**
- **Sautéed spinach**
- **Braised greens**
- **Oven roasted carrots**
- **French green beans**

DESSERT

Choice of two

- **Chocolate truffle cake**
salted caramel
- **Brown sugar cheesecake**
butterscotch sauce
- **Seasonal fruit hand pie**

Dessert buffet includes fresh mixed berries and vanilla bean whipped cream

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PLATED DINNER

- 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
- **Watercress**
belgian endive, smoked almonds, pink grapefruit, shaved pecorino romano, pink grapefruit vinaigrette

Add second starter course \$8 Per Person

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ENTRÉE

Choose one

- **Pan seared chicken breast**
sour cream mashed potatoes, sautéed spinach, wild mushrooms, port wine sauce
\$70 Per Person
- **Oven roasted chicken breast**
bacon-scallion mashed potatoes, oven roasted carrots, chicken jus
\$70 Per Person
- **Seasonal whitefish**
braised greens, wild mushroom pearl couscous, lemon butter sauce
\$73 Per Person
- **Grilled loch duart salmon**
herb roasted fingerling potatoes, sautéed spinach
\$73 Per Person
- **Filet of beef**
portobello mushrooms, white truffle potato gratin, red wine sauce
\$78 Per Person
- **Espresso-cocoa nib butter beef tenderloin**
oven roasted carrots, yukon gold mashed potatoes, port wine sauce
\$82 Per Person
- **Crispy red lentil cake**
zucchini-carrot slaw, ginger yogurt, coconut red curry sauce, salted peanuts (vegan and gluten free)
\$70 Per Person
- **Vegetable ragout**
creamy parmesan polenta
\$70 Per Person

DESSERT

Choose one

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

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Beverage

BEVERAGE PACKAGES

* Requires bartender

\$100 per bartender *one bartender per 75 guests required*

THE BREWERY & VINE

Domestic and imported beer

La Terre chardonnay and cabernet sauvignon

Assorted Sodas

1st hour \$18 Per Person

Each additional hour \$10 Per Person

Domestic *Sam Adams, Miller Lite, Kaliber*

\$7 Per Bottle Hosted Bar

\$8 Per Bottle Cash Bar

Imported *Heineken, Amstel Light, Corona, Anchor Steam*

\$8 Per Bottle Hosted Bar

\$9 Per Bottle Cash Bar

LaTerre Chardonnay & Cabernet Sauvignon, CA

\$9 Per Glass Hosted Bar

\$10 Per Glass Cash Bar

Please inquire about our full wine list

Beer, wine and soda included in all other beverage packages

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CLASSIC

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, El Jimador Tequila, Cutty Sark Scotch, Jim Beam Whiskey, Presidente Brandy

1st hour \$24 Per Person

Each additional hour \$10 Per Person

\$9 Per Drink Hosted Bar

\$10 Per Drink Cash Bar

SUPERIOR

Absolut Vodka, Tanqueray Gin, Appleton V/X Rum, 1800 Silver Tequila, Chivas 12 Year Scotch, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1st hour \$28 Per Person

Each additional hour \$14 Per Person

\$11 Per Drink Hosted Bar

\$12 Per Drink Cash Bar

LUXURY

Grey Goose Vodka, Bombay Sapphire Gin, 10 Cane Rum, Milagro Silver Tequila, Johnnie Walker Black, Makers Mark, Pierre Ferrand Brandy

1st hour \$30 Per Person

Each additional hour \$16 Per Person

\$13 Per Drink Hosted Bar

\$14 Per Drink Cash Bar

NON-ALCOHOLIC BEVERAGES

- **Organic Caffé Vita coffee and organic Mighty Leaf teas**
\$95 Per Gallon
- **Fresh fruit juice or lemonade**
\$45 Per Pitcher
- **Freshly brewed organic iced tea**
\$45 Per Pitcher
- **Assorted soft drinks**
\$5 Per Bottle
- **Bottled domestic still water**
\$5 Per Person
- **Bottled domestic sparkling water**
\$5 Per Person
- **Coconut water**
\$6 Per Person

COMPLIMENT YOUR BAR

WELLNESS

- **War of the Roses**
Pimm's, Gin 209, Chase elderflower, Mint, Lime
\$16 Each
- **Kentucky Grazer**
Buffalo Trace, Pimm's, Mint, Lemon, Celery Bitters
\$16 Each
- **Long Road Home**
Imbue, Vermouth, Mezcal, Lime, Agave
\$16 Each

CLASSICS

- **Martini**
Beefeater Gin or Ketel One Vodka, Dry Vermouth, Olive
\$14 Each
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
\$14 Each
- **Sazerac**
Templeton Rye, Simple Syrup, Peychaud Bitters, Absinthe, Lemon Twist
\$14 Each

KIMPTON CRAFTED

- **The Sovereign**
Rittenhouse Rye, Ramazotti Amaro, Green Chartreuse, Coconut
\$16 Each
- **Strange Bedfellows**
Aviation Gin, Grey Goose, Grenadine, Lemon
\$16 Each
- **Fence's End**
Bulleit Rye, Zucca Amaro, Raspberry, Cucumber, Lime
\$16 Each

"SPIKE IT" STATIONS

TICKLE YOUR NOSE

- *Sparkling Brut and Rose*
- *Fresh Berries, Fresh Squeezed Juices, Peach Puree, Blueberry Puree*
- *St Germaine Chambord and Campari*
\$20 Per Person (2 hours)

RED EYE

- *Beefeater Vodka*
- *Sable Bloody Mary Mix*
- *Blue Cheese Stuffed Olives, Jalapeno Stuffed Olives, Pickled Asparagus, Sable Beef Jerky*
\$25 Per Person (2 hours)

PICK ME UP

- *Freshly Brewed Caffé Vita Coffee*
- *Amaretto, Baileys, Grand Marnier, Kahlua, Frangelico*
- *Chocolate Shavings, Peppermint, Vanilla, Caramel and Mint Syrups*
- *Whipped Cream, Cinnamon Sticks*
\$20 Per Person (2 hours)

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