



Hotel Palomar Chicago

# Catering Menu

Cuisine by Executive Chef Lawrence Letrero



Hotel Palomar Chicago

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# 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

# 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

1<sup>st</sup> 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

1<sup>st</sup> 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

1<sup>st</sup> 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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