

Harper Center 2024 Catering Menu

Selections are delivered fresh and ready to eat.

All orders must be made 72 hours in advance.

Please speak with the catering team for custom orders and special requests.

Kristen Merced
Catering Sales Manager
kristen.merced@chicagobooth.edu
773.834.4261

BREAKFAST BUFFETS

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

ALL PRICES ARE PER PERSON

EACH BREAKFAST BUFFET INCLUDES

HOT BEVERAGES

Coffee, Decaffeinated Coffee, Assorted Teas
Half & Half, 2% Milk, Soy Milk, Sweeteners

CLASSIC CONTINENTAL \$8.99

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins (Made without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Everything, Wheat, Cinnamon Raisin, and Cream Cheese

FRUIT

Seasonal Fruits and Berries

UPGRADED CONTINENTAL \$11.90

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins (Made without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Everything, Wheat, Cinnamon Raisin, and Cream Cheese

PARFAITS

Greek Yogurt, Berries, Granola, Honey

FRUIT

Seasonal Fruits and Berries

HOUSE SMOKED SALMON

ADDITIONAL \$8 PER PERSON

Capers, Red Onion, Vine Ripened Tomatoes, Cream Cheese

ADD ON \$3.69 PER PERSON:

JUICE (SELECT TWO)

Orange, Grapefruit, Cranberry, Tomato, Apple

TRADITIONAL \$14.99

PASTRIES

Croissants, Fruit Danishes, Seasonal Muffins (Made without Gluten Upon Request), Jams, Sweet Cream Butter

BAGELS

Plain, Sesame, Everything, Wheat, Cinnamon Raisin, and Cream Cheese

FRUIT

Seasonal Fruits and Berries

PARFAITS

Greek Yogurt, Berries, Granola, Honey

EGGS

Soft Scrambled with Herbs

POTATOES

Breakfast Potatoes, Sweet Onion, Chive Butter

MEATS (SELECT ONE)

Breakfast Sausage Links

Chicken Apple Sausage

Applewood Smoked Bacon

Turkey Sausage Links

Beyond Sausage (Vegan)

additional \$4 per person

BREAKFAST ENHANCEMENTS

Accompany continental or traditional buffet.

CHARGED PER PERSON BASED UPON FINAL GUEST COUNT

WHOLE FRUIT \$3

HARD BOILED EGGS \$3

HOUSE SMOKED SALMON \$8

Capers, Red Onion, Vine Ripened Tomatoes,
Chive Cream Cheese

BREAKFAST BURRITOS \$11

(SELECT ONE)

Egg, Bacon, Aged Cheddar

Egg White, Spinach, French Feta

INDIVIDUAL FRITTATA & QUICHE \$11

(SELECT ONE)

Frittata with Wild Mushrooms, Spinach, Goat
Cheese (egg whites available)

Quiche Lorraine with Bacon and Gruyere

Quiche with Spinach and Gruyere

PARFAITS \$6

Greek Yogurt, Berries, Granola, Honey

OATMEAL \$5.50

Raisins, Brown Sugar

OVERNIGHT FRENCH TOAST \$6

Berry Coulis, Maple Syrup

MORNING & AFTERNOON BREAKS

Service for up to one hour with a minimum of 15 guests.

Additional hours are charged at 50% of the first hour.

Additional charges per guest will apply for less than the minimum.

SELECT 3 | \$12 PER PERSON

SELECT 4 | \$15 PER PERSON

SELECT 5 | \$18 PER PERSON

SAVORY

POTATO CHIPS

FLAVORED POPCORN

Sea Salt, White Cheddar, Caramel,
Ranch, Chicago Mix

DRY ROASTED, SALTED NUTS

SOFT PRETZEL BITES AND MUSTARD DIP

TARO ROOT CHIPS

SPICY TRAIL MIX

BAGEL CHIPS

INDIVIDUAL HUMMUS AND PITA CHIPS

SWEET

ASSORTED HOMEMADE COOKIES

BROWNIES AND BLONDIES

RASPBERRY, LEMON AND
APPLE CRUMB BARS

HOMEMADE CHOCOLATE BARK

ASSORTED CANDY STATION

YOGURT COVERED PRETZELS

ASSORTED BISCOTTI

SEASONAL VARIETY DONUTS

HOMEMADE RICE KRISPIE TREATS

CHOCOLATE BARK (VEGAN)

HEALTHY

DRIED FRUITS, NUTS AND SEEDS

WHOLE FRUIT

GRANOLA BARS

TRAIL MIX

CRUDITÉ AND HERB DIP

SEASONAL FRUIT AND BERRIES CUPS

POWER BAR AND ENERGY BARS

INDIVIDUAL YOGURT PARFAITS

VEGAN COOKIES

BEVERAGE SERVICES

Pricing based on setup in one location.

PACKAGE 1

HALF DAY: 4 HOURS | \$4.99 PER PERSON

ATTENDED COFFEE & HOT TEA SERVICE

Metropolis Dark Roasted Coffee Decaffeinated Coffee

Assorted Organic Hot Teas

Sweeteners, Half & Half, Assorted Flavored Creamers

PACKAGE 2

HALF DAY: 4 HOURS | \$5.99 PER PERSON BASED ON CONSUMPTION:
\$3.19 EACH

Sparkling and Flat Bottled Water Assorted Diet and Regular Soft Drinks

PACKAGE 3

HALF DAY: 4 HOURS | \$14.99 PER PERSON

ATTENDED COFFEE & HOT TEA SERVICE

Metropolis Dark Roasted Coffee Decaffeinated Coffee

Assorted Organic Hot Teas

Sweeteners, Half & Half, Assorted Flavored Creamers

WATER AND SOFT DRINKS

Sparkling and Flat Bottled Water Assorted Diet and Regular Soft Drinks

SALAD & SANDWICH BUFFET

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest will apply for less than the minimum.

\$18.65 PER PERSON FOR LUNCH

Includes Kettle Chips, Farmers Market Fruit, and Chef's Assorted Desserts.

HOUSEMADE SANDWICHES

(SELECT UP TO THREE)

SMOKED TURKEY BLT

Applewood Bacon, Arugula, Red Onion,
Sundried Tomato Aioli, Whole Wheat Roll

ROAST BEEF

Caramelized Onion, Aged Cheddar,
Arugula, Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD

Celery, Citrus Zest, Herbs, Lettuce, Tomato,
Red Onion, Whole Wheat Croissant

CHICKEN CAESAR WRAP

Sundried Tomato, Celery, Capers,
Garlic, Dressing, Spinach Wrap

MARKET WRAP (VEGAN)

Avocado, Cucumber, Hummus, Za'atar,
Roasted Tomato, Sunflower Seeds, Spinach

LATIN TORTA (VEGAN)

Seasoned Impossible Beef, Black Bean Puree,
Shredded Lettuce, Pico de Gallo, Vegan Crema,
Vegan Cheese, Telera Roll

SMOKED SALMON CROISSANT

Sliced Smoked Salmon, Whipped Herb Cream
Cheese, Capers, Tomato, Red Onion, Multigrain
Croissant

CHERMOULA CHICKEN WRAP

Citrus and Herb Marinated Chicken, Hummus,
Baby Spinach, Tomato, Pickled Onion,
Roasted Tomato Wrap

BUFFALO CHICKEN WRAP

Shredded Buffalo Chicken, Romaine,
Tomato, Ranch Sauce, Spinach Wrap

GRILLED VEGETABLE CAPRESE

Seasonal Grilled Vegetables, Fresh Mozzarella,
Tomato, Pesto, Balsamic Glaze, Whole Wheat Roll

SIGNATURE SALADS

(SELECT UP TO TWO)

FINGERLING POTATO SALAD

Champagne Vinaigrette, Spring Onion, Herbs

FARMERS MARKET CHOPPED SALAD

Herb Vinaigrette, Shaved Parmesan

PASTA SALAD

Spinach, Tomatoes, Mozzarella, Scallions

CHOPPED GREEK SALAD

Romaine, Tomatoes, Cucumbers, Olives,
Feta Cheese, Red Wine Vinaigrette

CAESAR SALAD

Romaine, Parmesan, Croutons, Garlic Dressing

CAPRESE

Vine Ripened Tomatoes, Mozzarella, Torn Basil,
Olive Oil, Aged Balsamic

KALE ANTIOXIDANT SALAD

Chickpeas, Dried Cranberries, Farro,
Jicama, Avocado Lemon Vinaigrette

CHINOIS CHICKEN SALAD

ADDITIONAL \$5 PER PERSON
Crispy Wontons, Candied Cashews,
Mustard Ginger Vinaigrette

GOAT CHEESE AND BLUEBERRY

Baby Spinach, Blueberries, Grilled Onion,
Goat Cheese, Candied Pecans, House Dressing

INDIVIDUALLY BOXED MEALS

Minimum of 15 guests.

STANDARD | \$15.99 PER PERSON Includes Farmer's Market Fruit, Kettle Chips, and Chef's Assorted Desserts

BROWN BAG | 12.99 PER PERSON Includes Select Sandwiches (marked with *) and Kettle Chips

HOUSEMADE SANDWICHES

(SELECT UP TO THREE)

SMOKED TURKEY BLT*

Applewood Bacon, Arugula, Red Onion,
Sundried Tomato Aioli, Whole Wheat Roll

ROAST BEEF*

Caramelized Onion, Aged Cheddar, Arugula,
Rosemary Aioli, Torpedo Roll

TRADITIONAL TUNA SALAD*

Celery, Citrus Zest, Herbs, Lettuce, Tomato,
Red Onion, Whole Wheat Roll

CHICKEN CAESAR WRAP*

Sundried Tomato, Celery, Capers, Garlic
Dressing, Spinach Wrap

MARKET WRAP*

Avocado, Cucumber, Hummus, Za'atar
Roasted Tomato, Sunflower Seeds, Spinach

LATIN TORTA (VEGAN)

Seasoned Impossible Beef, Black Bean Puree, Shredded
Lettuce, Pico de Gallo, Vegan Crema, Vegan Cheese,
Telera Roll

SMOKED SALMON CROISSANT

Sliced Smoked Salmon, Whipped Herb Cream Cheese,
Capers, Tomato, Red Onion, Multigrain Croissant

CHERMOULA CHICKEN WRAP

Citrus and Herb Marinated Chicken, Hummus, Baby
Spinach, Tomato, Pickled Onion, Roasted Tomato Wrap

BUFFALO CHICKEN WRAP

Shredded Buffalo Chicken, Romaine,
Tomato, Ranch Sauce, Spinach Wrap

GRILLED VEGETABLE CAPRESE

Seasonal Grilled Vegetables, Fresh Mozzarella, Tomato,
Pesto, Balsamic Glaze, Whole Wheat Roll

TURKEY BOCADILLO

Sliced Turkey, Roasted Red Pepper, Pickles,
Manchego Cheese, Garlic Aioli, French Roll

PORTUGUESE BEEF ROLL

Sliced Roast Beef, Lettuce, Tomato, Pickle,
Chipotle Dijon Aioli, French Roll

CURRIED CHICKEN NAAN

Roasted Chicken, Brown Rice, Mango, Bell Pepper, Pickled
Onion, Curried Yogurt, Baby Spinach, Naan

TOFU BIRYANI

Masala Seasoned Tofu, Golden Raisins, Aromatic Coconut
Spread, Lettuce, Tomato, Whole Wheat Roll

SIGNATURE SALADS

(SELECT UP TO TWO)

ADD CHICKEN \$3 | ADD SALMON \$4

CAESAR SALAD

Romaine, Parmesan, Croutons, Garlic Dressing

CHINOIS SALAD

Crispy Wontons, Candied Cashews,
Mustard Ginger Vinaigrette

BABY GREENS SALAD

Baby Mixed Greens, Grana Padano, Cherry Tomatoes,
Marinated Olives, Balsamic Vinaigrette

ANCIENT GRAIN SALAD

Shredded Napa Cabbage, Baby Greens, Shredded Carrot,
Dried Cherries, Quinoa, Fresh Berries, Roasted Winter
Squash, Citrus Dressing

KALE & ROOT SALAD

Kale, Pickled Onion, Roasted Carrot, Bell Peppers,
Feta, Tahini Citrus Dressing

HARICOT VERT CHOPPED SALAD

Romaine, Radicchio, Assorted Olives, Shredded Carrot,
Haricot Vert, Red Onion, Bell Pepper, Feta Cheese,
Greek Dressing

GOAT CHEESE AND BLUEBERRY

Baby Spinach, Blueberries, Grilled Onion,
Goat Cheese, Candied Pecans, House Dressing

CHOPPED GREEK SALAD

Romaine, Tomatoes, Cucumbers, Olives,
Feta Cheese, Red Wine Vinaigrette

KALE ANTIOXIDANT SALAD

Chickpeas, Dried Cranberries, Farro,
Jicama, Avocado Lemon Vinaigrette

COBB SALAD (VEGAN)

Romaine, Mixed Greens, Crispy Chickpeas, Cucumbers,
Cherry Tomato, Cucumber, Red Onion, Carrots, avocado,
Apple Cider Vinaigrette

SPINACH AND STRAWBERRY SALAD

Baby Spinach, Strawberries, Dried Cranberries, Toasted
Pecans, Pe pitas, Grilled Red Onion, Gouda Cheese,
Apple Cider Vinaigrette

HOUSE SALAD

Mixed Greens, Bell Peppers, Shredded Carrot,
Red Onion, Radish, Cucumbers, Cherry Tomatoes,
House Dressing

GRAIN BOWL BAR

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

LUNCH | \$22.65 PER PERSON

DINNER | \$28.75 PER PERSON

SALADS (SELECT THREE)

QUINOA

Sweet Corn, Cotija Cheese, Lime, Avocado,
Creamy Jalapeno Dressing

WILD RICE

Spice Roasted Sweet Potato, Kale, Honey Crisp
Apple, Shredded Smoked Gouda, Maple Balsamic
Vinaigrette

BARLEY

Red Onion, Kalamata Olive, Feta Cheese,
Cucumber, Tomatoes, Red Wine Vinaigrette

PEARL BARLEY

Thyme & Garlic Roasted Wild Mushrooms,
Crispy Shallots, Shaved Parmesan

FARRO

Cherry Tomato, Cucumber, Carrot, Micro Greens,
Radish, Herbs, Lemon Vinaigrette

PROTEINS (SELECT THREE)

GRILLED FLANK STEAK

MISO GLAZED SALMON

HERB ROASTED SALMON

GRILLED CHICKEN

STEAMED SHRIMP

ADDITIONAL \$5 PER PERSON

AMBIENT BOWLS

Service for up to one hour with a minimum of 15 guests.

LUNCH | \$22.65 PER PERSON

(SELECT THREE)

SAGE CHICKEN BOWL

Sliced Grilled Chicken, Lemon Sage, Quinoa, Market Vegetables, Orange Gastrique Sauce

CHICKEN FARRO BOWL

Roasted Sliced Chicken, Roasted Beets, Goat Cheese, Farro and Kale with Honey Mustard Dressing

SMOKEY SOUTHERN CHICKEN COBB BOWL

Roasted Chicken, Hard Boiled Egg, Brown Rice, Tomato, Wonton Strips, Shredded Carrot, Cheddar Cheese, BBQ Yogurt Dressing

GREEN CURRY TURKEY BOWL

Roasted Turkey, Green Curried Quinoa, Pickled Daikon and Carrot, Cucumber, Cilantro, Sauteed Mushroom, Gluten Free Soy Caramel Sauce

FILET OF BEEF BOWL

NY Strip Steak Bowl, House made Steak Sauce, Baby Spinach, Roasted Tomato, Brown Rice, Pickled Jalapeno and Carrot

SANTA FE STEAK BOWL

Flank Steak, Chimichurri, Cilantro Lime Rice, Black Bean Pico, Baby Tomato, Roasted Corn, Achiote Crema

SEARED SALMON BOWL

Seared Salmon, Fingerling Potato Salad, Market Vegetables, Baby Spinach, Red Pepper Coulis

GRILLED MISO TOFU BOWL

Miso Marinated Grilled Tofu, Brown Rice, Teriyaki Sauce, Asian Cut Market Vegetables, Pickled Ginger, Sesame Seeds

CAJUN CAULIFLOWER BOWL

Cajun Roasted Cauliflower, Hard Boiled Egg, Hummus, Pickled Bell Pepper, Dirty Rice, Herb Remoulade

MEDITERRANEAN TOFU BOWL

Diced Tofu, Cucumber, Spinach, Baby Tomato, Pickled Onion, Kalamata Olives, Feta, Brown Rice, Baked Garbanzo Beans, Vinegar and Oil Harissa

SEASONAL QUINOA CAKE WITH WILD MUSHROOM BOWL

House made Seasonal Quinoa Cake, Baby Tomato, Roasted Corn, Wild Mushroom Caponata, Baby Spinach, Vegan Chipotle Aioli

ACCOMPANIMENTS

ICED TEA STATION

CHEF'S ASSORTMENT MINI COOKIES AND BROWNIES

ASSORTED INDIVIDUAL BAGS OF CHIPS

THEMED BUFFETS

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

LUNCH | \$21 PER PERSON

DINNER | \$33 PER PERSON

WOLFGANG PUCK CLASSICS

SALADS

FARMERS MARKET CHOPPED VEGETABLE SALAD

Shaved Parmesan, Balsamic Vinaigrette

ROASTED BEET SALAD

Herbed Goat Cheese, Toasted Hazelnuts,
Citrus Shallot Vinaigrette

ENTREES (SELECT TWO)

PAN ROASTED CHICKEN

Rosemary, Natural Jus

SLOW BRAISED BEEF SHORT RIB

Caramelized Shallots, Whole Grain Mustard

HERB CRUSTED SALMON

Tomato Fennel Fondue

ACCOMPANIMENTS (SELECT TWO)

POTATO PUREE

FUSILLI PASTA

SAUTEED SEASONAL VEGETABLES

ARTISANAL ROLLS & BUTTER

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISANAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas,
Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

PACIFIC RIM

SALADS

CHINOIS CHICKEN SALAD

Crispy Wontons, Candied Cashews,
Mustard Ginger Vinaigrette

SOBA NOODLE SALAD

Avocado, Spinach, Tahini Miso Dressing

ENTREES (SELECT TWO)

SZECHUAN GREEN BEAN SALAD

Marinated Tofu

PINOY CHICKEN CURRY

Bell Pepper, Lemon Curry Sauce

MISO GLAZED SALMON

ACCOMPANIMENTS (SELECT TWO)

CARROT GINGER PUREE

VEGETABLE FRIED RICE

SAUTÉED BABY BOK CHOY

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISANAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas,
Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

LUNCH | \$21 PER PERSON

DINNER | \$33 PER PERSON

BARBEQUE

ENTREES (SELECT TWO)

GRILLED CHICKEN

Lemon Herb Marinated

BBQ CITRUS SALMON

PULLED PORK

BARBECUED JACKFRUIT (VEGAN)

ACCOMPANIMENTS (SELECT FOUR)

SWEET CORN

Chili Lime Butter

BROWN SUGAR BAKED BEANS

BAKED MACARONI

Aged Vermont Cheddar Cheese

CREAMY COLESLAW

LOCAL PICKLES

JALAPENO CORNBREAD

HONEY BUTTER

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISINAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas,
Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

MEDITERRANEAN

SALADS

CAESAR SALAD

Shaved Parmesan, Croutons, Creamy Garlic Dressing

CAPRESE SALAD

Vine Ripened Tomatoes, Mozzarella, Torn Basil, Olive
Oil, Aged Balsamic

ENTREES (SELECT TWO)

CHICKEN PICCATA

White Wine, Lemon, Capers

ROASTED LOCAL SEASONAL FISH

Olives, Blistered Tomatoes

CLASSIC EGGPLANT PARMESAN

HARISSA GRILLED TOFU

Bell Pepper Coulis

ACCOMPANIMENTS (SELECT TWO)

SEASONAL FARFELLE

ZA'ATAR MARBLE POTATOES

SAUTEED BROCCOLINI

Candied Garlic

ARTISINAL ROLLS AND BUTTER

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISINAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas,
Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

THEMED BUFFETS

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

LUNCH | \$21 PER PERSON

DINNER | \$33 PER PERSON

LATIN

SALADS

LATIN-STYLE CAESAR

Crispy Tortilla Strips, Cotija Cheese, Grilled Corn, Black Beans, Pepitas, Cilantro, Lime Dressing

FRISÉE & BIBB LETTUCE

Shaved Manchego, Rainbow Carrots, Marcona Almonds, Orange Balsamic Vinaigrette

ENTREES (SELECT TWO)

FAJITA-STYLE CHICKEN

Peppers and Onions, Corn and Flour Tortillas

CARNE GUISADA CARBON

Marinated Flank Steak, Roasted Tomatoes, Cumin, Garlic, Cilantro

SLOW BRAISED BEEF SHORT RIBS

Achiote Pickled Mustard Seeds, Oregano Chimichurri

MOJO ROASTED SALMON

Charred Pineapple Pico de Gallo

GRILLED TOFU FAJITAS

Peppers and Onions, Corn and Flour Tortillas

ACCOMPANIMENTS (SELECT TWO)

CHIPS & SALSAS

CLASSIC BLACK BEANS

SPANISH RICE

GRILLED VEGETABLES

Salsa Verde

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISINAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas, Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

Based on Consumption | \$3.19 Per Person

THEMED BUFFETS

Service for up to one hour with a minimum of 15 guests.
Additional charges per guest apply for less than minimum

INDIAN

LUNCH | \$21 PER PERSON

DINNER | \$33 PER PERSON

SALADS

PEA POD SALAD

Baby Spinach, Pea pods, Carrot, Cucumber,
Baby Tomato, Red Onion, Yogurt Curry Dressing

CURRIED BEET SALAD

Mixed Greens, Poached Beets, Chickpeas,
Scallion, Cauliflower, Citrus Dressing

PROTEINS (SELECT TWO)

CHICKEN TIKKA MASALA

Yogurt, Coriander, Tomato

SWEET POTATO AND TOFU KORMA

Coconut and Tomato Broth

ROGAN JOSH LAMB STEW

Mushroom, Carrot, Chiles

TANDOORI ROASTED SALMON

Lime, Tamarind, Soft Herbs, Butter Sauce

ACCOMPANIMENTS (SELECT TWO)

ALOO GOBI

STEAMED BASMATI RICE

WARM NAAN BREADS

DESSERT & BEVERAGES

CHEFS ASSORTED ARTISINAL DESSERTS

COFFEE & TEA

Coffee, Decaffeinated Coffee, Assorted Teas,
Half & Half, 2% Milk, Soy Milk, Sweeteners

ADD BOTTLED WATERS & SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

LIFE'S A PICNIC

LUNCH | \$19 PER PERSON

DINNER | \$29 PER PERSON

PROTEINS (SELECT THREE)

LOCAL GRIND BURGER

Brioche Buns, Lettuce, Tomato, Pickle,
Onion, Cheeses, Appropriate Condiments

CHICAGO STYLE HOTDOGS

Poppy Seed Buns, Tomato, Pickle,
Cucumber, Sport Peppers,
Appropriate Condiments

MAXWELL STREET POLISH SAUSAGE

Rolls, Caramelized Onions,
Appropriate Condiments

BLACK BEAN VEGGIE BURGER

Wheat Oat Buns, Lettuce, Tomato, Pickle,
Onion, Cheeses, Appropriate Condiments

ACCOMPANIMENTS

CREAMY COLESLAW

YUKON POTATO SALAD

Grilled Vegetables, Red Chimichurri

FUSILLI PASTA SALAD

Tomato, Olive, Torn Basil, Red Wine Vinaigrette

MISS VICKIE'S ASSORTED CHIPS

DESSERT & BEVERAGES

CHEFS ASSORTED COOKIES, KRISPIES, AND BROWNIES

ICED TEA

Citrus and Sweeteners

SNO-CONE MACHINE

ADDITIONAL \$3.29 PER PERSON

ADD BOTTLED WATERS AND SODAS

\$3.19 PER DRINK BASED ON CONSUMPTION

MAKE IT A CHEF ATTENDED GRILL STATION \$450

BUFFET HORS D'OEUVRES

Service for up to one hour. Each item priced per person.

MEAT \$7.50

MINIATURE CHEESEBURGER

Brioche Bun, Tiny Tomatoes, Remoulade

BOLOGNESE STUFFED ARANCINI NF

Mixed Greens, Poached Beets, Chickpeas, Scallion, Cauliflower, Citrus Dressing

SHORT RIB GRILLED CHEESE

Provolone, Caramelized Onion, Horseradish NF

POULTRY \$7

CHINOIS CHICKEN SALAD

Served in Mini To-Go Containers

BABY CHICKEN AND LEEK POT PIE

SPICY PINEAPPLE GLAZED CHICKEN BITE

Toasted Sesame Seeds

CHICKEN POT STICKERS

Black Vinegar, Ginger Dipping Sauce

CHICKEN CORDON BLUE BITE

Parmesan, Black Pepper Cream

SEAFOOD \$8.50

SWEET MARYLAND CRAB CAKES

Herb Remoulade

TOASTED COCONUT SHRIMP

Stone Fruit Glaze

MARYLAND CRAB SALAD

Brown Butter Tart

VEGETARIAN \$5.75

CRISPY MAC AND CHEESE BITES

CRISPY VEGETABLE SPRING ROLL

with Apricot Mustard

GRILLED TRUFFLE

Infused Cheese, Fig Jam, White Truffle Honey

VEGETABLE EMPANADA S

Spicy Tomato Sauce NF

MINI CORNCAKES

with Avocado Salsa NF

VEGAN \$5.75

VEGAN WHITE BEAN AND QUINOA CAKE

Red Pepper Romesco GF

GRILLED VEGETABLE CEVICHE

Citrus Chili Marinade, Avocado Mousse, Taro Root Chips

VIETNAMESE SPRING ROLLS

Sweet Chili Dipping Sauce GF, NF

PLATTERS

SEASONAL VEGETABLE CRUDITE \$7.25

Spicy Herb Dip & Roasted Red Pepper Hummus VEG, GF, NF

IMPORTED AND DOMESTIC CHEESES \$9.65

Fresh Fruit, Nuts, Gourmet Crackers VEG, NF

DECONSTRUCTED SPANISH TAPAS \$9.65

Assorted Pintxos with Manchego, Fig, Seasonal Veggies, Olives, Chorizo, Goat Cheese with Toasted Baguette

CHIPS AND SALSA \$7.25

House made Tortilla Chips, Salsa Fresca, Fresh Guacamole V, NF

ROASTED RED PEPPER HUMMUS \$6.25

Warm Pita Chips

SUSHI

Inquire for Pricing

LIGHT RECEPTION STATIONS

Service for up to one hour with a minimum of 15 guests.

Additional charges per guest will apply for less than the minimum.

ALL PRICES ARE PER PERSON

CHIPS & DIPS BAR \$18

Potato Chips or Tortilla Chips

Garden Vegetables **ADDITIONAL \$3 PER PERSON**

DIPS (SELECT THREE)

- Sweet and Sour Onion Crème Fraiche
- Green Goddess Dip
- Spiced Black Bean Dip with Cotija Cheese
- Salsa Fresca
- Pico de Gallo
- Guacamole
- Tomatillo Salsa Verde
- Nacho Cheese

CROSTINI BAR \$40

CROSTINI (SELECT TWO)

- Garlic Toasted French Baguette
- Seeded Baguette
- Assorted Breadsticks
- Crisp Raisin Pumpernickel

SPREADS (SELECT THREE)

- Fresh Ricotta Cheese
- Whipped Goat Cheese
- Smashed Cannellini Bean Hummus
- Minted Pea Puree
- Olive Oil Whipped Beetroot Puree
- Marinated Cherry Tomatoes with Basil
- Eggplant Caponata
- Spiced Apple Onion Marmalade
- Tomato Chutney

MEDITERRANEAN BAR \$21

Tabbouleh

Fresh and Toasted Pita

Grilled Vegetables, Cumin Vinaigrette

SPREADS (SELECT TWO)

- Classic Chickpea Hummus
- Eggplant Babaganoush
- Cannellini Bean Hummus
- Red Pepper Walnut Muhammara
- Tzatziki

CHARCUTERIE & CHEESE TABLE \$22

Imported and Domestic Cow, Goat and Sheep's Milk Cheeses

Crackers and Assorted Breads

Dried Fruits, Nuts, Infused Honey

Assorted Charcuterie

Cornichons, Mustard

RECEPTION | TRAY PASSED HORS D'OEUVRE

Each item priced per person, Based on 1 hour of service.

WOLFGANG PUCK CLASSICS \$7.50 PER PERSON

SMOKED SALMON

Lemon Herb Blini

SMOKED SALMON PIZZA

ADDITIONAL \$8 PER PERSON

Dill Crème Fraiche, Caviar

ASSORTED SIGNATURE PIZZAS

CHINOIS CHICKEN SALAD

Candied Cashews, Wonton Cup

MINIATURE CHEESEBURGER

Brioche Bun, Tiny Tomatoes, Remoulade

TEMPURA SHRIMP

Wasabi Glaze

CRISPY MOROCCAN LAMB CIGARS

CRISPY VEGETABLE SPRING ROLL

Apricot Mustard

SEAFOOD \$7.85 PER PERSON

AHI TUNA TARTARE

Sesame Wonton, Wasabi Crème Fraiche

CRISPY SHRIMP AND LOBSTER SPRING ROLLS

MINIATURE TORTILLA CUPS

Chipotle Glazed Shrimp, Sweet Corn, Red Peppers

MINI FISH TACO

Avocado Relish, Cilantro Pesto

SWEET MARYLAND CRAB CAKES

Herb Remoulade

TOASTED NEW ENGLAND STYLE LOBSTER ROLL

Celery Salt, Lemon, Housemade Brioche

MINI SALMON POKE BOWL

Cucumber, Ponzu, Puffed Rice

POULTRY \$7 PER PERSON

BABY CHICKEN & LEEK POT PIE

BITE SIZED MACADAMIA CRUSTED HAWAIIAN CHICKEN

CHICKEN POTSTICKERS

Black Vinegar, Ginger Dipping Sauce

TINY BBQ CHICKEN TACOS

Pico de Gallo, Poblano Crema

CHICKEN YAKITORI SKEWERS

Scallion, Sesame

FIVE SPICE GRILLED CHICKEN

Scallion Pancake, Crunchy Chile

JERK CHICKEN

Plantain Chip, Red Onion Marmalade

RECEPTION | TRAY PASSED HORS D'OEUVRE

Each item priced per person. Based on 1 hour of service.

MEAT \$7 PER PERSON

BOLOGNESE STUFFED ARANCINI

BRISKET TACO

Guacamole, Ancho Puree, Lime Crema

SHORT RIB GRILLED CHEESE

Provolone, Caramelized Onion, Horseradish

BACON WRAPPED DATES

Parmesan Stuffed

PRIME NEW YORK STEAK

Crostini, Yuzu Butter, Shiitake Mushrooms

ROASTED LAMB LOIN

Olive Bread Crostini, Oven Dried Tomatoes

TINY WAGYU PASTRAMI REUBEN

Marble Rye

VEGETARIAN \$5.75 PER PERSON

BURRATA AVOCADO CROSTINI

Tear Drop Peppers

BUTTERNUT SQUASH ARANCINI

Cranberry Gastrique, Hazelnut Powder,
Crispy Sage

CLASSIC MINI GRILLED CHEESE

Tomato Soup

CRISPY MAC AND CHEESE

TRUFFLE INFUSED GRILLED CHEESE

Fig Jam, White Truffle Honey

SLENDER TUILE CRISP

Basil Goat Cheese Mousse, Tomato Tartare

VEGETABLE EMPANADA S

Spicy Tomato Sauce

VEGETABLE SPRING ROLLS

Sweet Chili Dipping Sauce

VEGAN \$5.75 PER PERSON

SWEET CORN SOPES

Avocado

TARO ROOT & AVOCADO TACO

WHITE BEAN & QUINOA CAKE

Red Pepper Romesco

GRILLED VEGETABLE CEVICHE

Citrus Chili Marinade, Plantain Cup, Avocado Mousse

TRAY PASSED SWEETS

\$6.50 PER PERSON

SEASONAL FRENCH MACARONS

SEASONAL WHOOPIE PIE

CARAMELIZED LEMON MERINGUE TARTS

MINI SEASONAL HAND PIES

VANILLA CUSTARD CHURROS

MINIATURE COOKIES

BROWNIES

BLONDIES

CHOCOLATE CAKE (VEGAN)

FRENCH ECLAIRS

MINI ASSORTED CUPCAKES

RECEPTION | BAR OPTIONS

Based on 1.5 hours of Service

WINE & BEER OPEN BAR PACKAGE

\$14.65 PER PERSON

ADDITIONAL HOUR | \$8.00 PER PERSON

HOUSE RED AND WHITE WINES

IMPORTED AND DOMESTIC BEERS

BOTTLED WATER AND SOFT DRINKS

CLIENT HOSTED CONSUMPTION BAR

PRICED PER ITEM

HOUSE RED AND WHITE WINES \$7.10

IMPORTED BEER \$6.20

DOMESTIC BEER \$5.80

BOTTLED WATER AND SOFT DRINKS
\$3.80

Thank You.

Kristen Merced
Catering Sales Manager
kristen.merced@chicagobooth.edu
773.834.4261