



Navy Pier Catering

General Catering Information

Event Planning Timeline

When a contract is issued by the Navy Pier Sales office, you will be assigned to a Navy Pier Catering Manager. Your Catering Manager is your main point of contact for all food and beverage needs related to your event. At the time of booking, a Catering Agreement will be issued to you by Chicago Signature Services, Navy Pier's exclusive caterer. This contract must be signed and returned to your Catering Manager no later than 30 days prior to your event. Information regarding menu selections, floorplans, timing, and other details pertinent to your functions are due to your Catering Manager a minimum of 30 days prior to your event. Your Catering Manager will assist you in selecting or customizing the proper menu items and arrangements to ensure a successful event. For trade shows and other multiple day functions, written specifications are appreciated. Upon receipt of all specifications for your event, your Catering Manager will prepare a Banquet Event Order for each individual service ordered and present these to you for approval, along with an estimated invoice. Signed Banquet Event Orders (BEOs) are due back to your Catering Manager within one week of receipt, and will become part of your Catering Agreement with Navy Pier Catering.

Guarantees

To ensure the success of your event, it is necessary that your Catering Manager receive your "Final Guarantee" (confirmed attendance) for each function by 12pm, four (4) business days prior to the commencement of your first scheduled event. Please note that Saturdays, Sundays and holidays are not considered business days. All groups of over 800 guests require the "Final Guarantee" to be received by 12:00 noon, seven (7) business days prior to the commencement of your first scheduled event. Once the Final Guarantee is given, the guest count may not be decreased. If no guarantee is given when due, the original estimated number of guests on each event order will be considered a guarantee. For every event, Navy Pier Catering will be prepared to serve 3% over the guaranteed number of guests, up to a maximum of 50 meals. You will be billed for the Final Guarantee or the actual number of meals served, whichever is greater. Navy Pier Catering will make every attempt to accommodate increases in your guest count after the Final Guarantee is given; however, any increase made within 72 hours of the event will be subject to a 10% increase in price for each additional guest or item. Cancellation of any food and beverage service after guarantees have been or should have been given will result in a fee equal to 100% of the total estimated charges.

Payment Policy

Your Catering Manager must receive payment for 100% of your estimated balance due (based on the initial invoice) no later than one (1) week prior to your first scheduled function. Failure to comply may prohibit the execution of your event. Navy Pier Catering accepts corporate or cashier's checks, wire fund transfers, American Express, MasterCard, Visa, and Discover as payment for services. Regardless of actual method of payment, a credit card is required to be kept on file to cover any incidental charges. If no credit card is available, please add 10% to your payment of the estimated balance due. Any overpayment will be refunded within two weeks after the event.



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Ethnic Cuisine

Navy Pier Catering and Navy Pier are proud to offer authentic South Asian cuisine as part of your special celebration. Menus can be served buffet-style or family-style, and can be completely customized to your liking. Navy Pier Catering will act as a liaison between the client and the South Asian caterer. All pricing will come from Navy Pier Catering. Cuisine representing other ethnicities may also be available upon request.

Event Timing

To ensure the freshest foods, we must limit service to two hours for breakfast or lunch service and a maximum of three hours for reception or dinner service. Additional service time will be subject to additional fees for food and service. All food, beverage and labor pricing is based on the originally scheduled times for an event, as listed on the Banquet Event Orders. Changes in service timing or event extensions may necessitate additional labor charges. Rates can be quoted in advance, on request.

Exclusivity

Chicago Signature Services (dba Navy Pier Catering) is the exclusive provider of food and beverage at Navy Pier. All food and beverage intended for consumption within the facility must be purchased through Navy Pier Catering. Any request for importing food and/or beverages must be approved in writing by Navy Pier Catering management. Such requests will be considered on a case-by-case basis and may be declined at the sole discretion of Navy Pier Catering. This includes requests for exhibitor amenities such as logo bottled water, hard candies and sample products. Please inquire with your Catering Manager for more details.

Holiday Rates

Events taking place or requiring preparation on any of the following holidays may necessitate additional labor charges: New Year's Day, Martin Luther King Jr. Day, Good Friday, Memorial Day, Independence Day, Labor Day, Thanksgiving Day and Christmas Day. Specific charges will be quoted by your Catering Manager upon request with information on event menu and expected attendance.



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Kosher Catering

Navy Pier Catering and Navy Pier are proud to partner with several different local kosher caterers to present kosher cuisine in our exclusive setting. Navy Pier Catering will provide you with a pre-approved list of caterers. All invoicing and ordering is completed by Navy Pier Catering. We also have an auxiliary kitchen which can be koshered and used for on-site food preparation.

Linen and Equipment

Listed menu prices include the following: china, stainless steel flatware, and glassware within our inventory; tables and chairs within our inventory; black or ivory floor-length tablecloths for all guest tables, food stations and bars; and burgundy, black or ivory dinner napkins (ivory linens are also available for weddings or events of up to 500 guests). Groups in excess of 1500 guests or multiple events for the same group within a consecutive time period may entail an additional surcharge for equipment rentals and added labor.

Liquor Liability

Please note that the sale and service of alcoholic beverages are regulated by the Illinois Liquor Control Commission. Navy Pier Catering, as a licensee, is responsible for the administration of the liquor laws and regulations governing the State of Illinois and the City of Chicago. We reserve the right to refuse service to any person at any time, especially including a guest who is unable to produce acceptable identification as proof of age, or who exhibits signs of intoxication. No alcoholic beverages may be brought onto the premises from outside sources, and no alcoholic beverages may be removed from the premises. VIOLATORS WILL BE PROSECUTED BY THE ILCC. Failure to comply with these or any other alcohol service policies of Navy Pier may result in the discontinuation of all alcoholic beverage service for the remainder of the event, at the sole discretion of Navy Pier Catering management. *Please note that outdoor functions must close by 11pm Sunday through Thursday and by midnight Friday and Saturday.*

Pricing

In the event of an increase in commodity prices, labor costs, taxes or other costs to us, Navy Pier Catering reserves the right to raise prices without notice. Guaranteed food and beverage prices will be quoted in writing 30 days prior to your event, if requested.

Split Menus

Split menus (those with more than one entree choice) require a guarantee for each menu item. Guests must be identified by a (client-provided) colored ticket or place card representing their pre-selected entree.

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



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Service Fees

Please note that our menus include minimum quantity orders for certain items. When ordering for less than the listed minimum, an additional \$100.00 service fee will apply. Desserts or other menu items that are split from an existing listed menu and served at another time or location will be subject to additional service fees.

Staffing Levels

Navy Pier Catering staffs plated meal functions at a ratio of one server per 20 guests and buffet functions at a ratio of one server per 40 guests. Bartenders are scheduled at a rate of one per 100 guests for hosted full bars, one per 150 guests for hosted beer and wine bars, and one per 200 guests for cash bars. A request for additional staffing can be honored, but will be subject to additional labor fees. NAVY PIER IS A UNION FACILITY.

Taxes and Service Charges

25% Service Charge and 11.5% Sales Tax will be added to all food and beverage prices. 9% Rental Tax and 25% Service Charge will be added to all equipment orders, and 9% Sales Tax will be added to all floral orders. 3% City of Chicago Soda Tax will be added to all bottled or canned sodas and sparkling waters. Per Illinois tax code, sales tax must be charged unless an organization can provide documentation of a state sales tax exemption from the Illinois Department of Revenue, dated no later than 30 days prior to the event date. If proper documentation is not received prior to the event date, all sales taxes must be charged.

Additional Services

Your Catering Manager is pleased to assist you with any additional services you require, above and beyond food and beverage needs. Some of our most commonly requested services are listed below. Ask your Catering Manager for additional assistance.



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Coat Check Services

Navy Pier Catering is pleased to arrange coat and baggage check services on a hosted or cash basis for your guests.

Concessions Stands

For trade shows or other public functions, Navy Pier Catering can provide a variety of options for public food service at our permanent windows inside Festival Hall or other locations. Sales minimums and set-up fees may apply- please speak to your Catering Manager for details.

Menu Cards

Customized 4 1/4" x 5 1/2" menu cards in your choice of color are available to be set at each place setting or each table for \$1.00 each.

Votive Candles

Navy Pier Catering can provide white votive in clear glass holders for \$1.50 each.

Other Decor and Event Services

We have relationships with many local florists, decor companies, and event services companies who we can work with on your behalf or refer you to in order to meet any of your event needs. Please discuss specific requests with your Catering Manager.



NAVY PIER
CATERING & EVENTS

Navy Pier Catering

Breakfast: Buffets

Breakfast Buffets (Served for a minimum of 25 guests)

The Continental

- Fresh apples, oranges and bananas
 - Sliced seasonal fruit and berries
 - Assorted medium muffins, Danish and bagels served with butter, preserves and Philadelphia cream cheese
 - Orange and grapefruit juices
 - Freshly brewed regular and decaffeinated coffee and a selection of hot teas
- \$32.00 per person

The All-American Breakfast

- Fresh apples, oranges and bananas
 - Sliced seasonal fruit and berries
 - Assorted medium muffins, Danish and bagels served with butter, preserves and Philadelphia cream cheese
 - Fluffy scrambled eggs
 - Hickory smoked bacon and country-style sausage
 - O'Brien Potatoes
 - Orange and grapefruit juices
 - Freshly brewed regular and decaffeinated coffee and a selection of hot teas
- \$42.00 per person

The Power Packed Breakfast

- Sliced fruit and berries
 - Assorted low fat Greek yogurt
 - Assorted Kind or Cliff Bars
 - Hard boiled eggs
 - Egg white frittata with spinach, leek, asiago cheese and roasted Roma tomato
 - Create-Your-Own-Toast Station: Multi grain, whole grain, and rye breads served with butter, fig-ricotta and sesame seed spread, chia seed jam, and natural nut butter
 - Create-Your-Own-Oatmeal Station: Steel-cut oats with brown sugar, cinnamon, dried cherries, raisins and honey
 - Orange and grapefruit juices
 - Freshly brewed regular and decaffeinated coffee and a selection of hot teas
- \$52.00 per person



NAVY PIER
CATERING & EVENTS

Navy Pier Catering

Breakfast: Buffet Enhancements

Buffet Enhancements (Choose any of the following to enhance your Classic Continental, All-American or Healthy Choice Breakfast. May not be ordered individually or without a buffet package.)

Individual Boxes of Dry Cereal

Served with 2% and skim milk
\$5.00 each

Assorted Nature Valley Granola Bars

\$4.00 each

Assorted Kind or Cliff Bars

\$6.00 each

Individual Greek Yogurt

Assorted Flavors
\$6.00 each

Yogurt Parfaits

Diced seasonal fruit and berries, vanilla yogurt and granola in a parfait glass
\$6.00 each, minimum order 25 pieces

Smoked Salmon Platter

Cold smoked salmon served with traditional diced onions, capers and diced eggs
\$16.00 per person, minimum order 25 guests

Hot Breakfast Sandwiches

- Egg and American cheese on an English Muffin
\$5.00 each, minimum order 25 guests
- Sausage, egg and American cheese on an English Muffin
\$6.00 each, minimum order 25 guests
- Ham, egg and Swiss cheese croissant
\$9.00 each, minimum order 25 guests

Steel Cut Oatmeal Station

With brown sugar, cinnamon, raisins, dried cherries and honey
\$8.00 per person, minimum order 25 guests

Housemade French Toast

With warm maple syrup, whipped butter and mixed berry compote
\$9.00 per person, minimum order 25 guests

Mini Frittata

With spinach, roasted tomato, bell peppers, dill and feta cheese
\$8.00 per person, minimum order 25 guests
Substitute egg whites \$0.50 per person

Scrambled Eggs or Egg Whites

\$7.00 per person, minimum order 25 guests

Applewood Smoked Bacon or Country Style Sausage Links

\$6.00 per person, minimum order 25 guests

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Breakfasts: Plated

Plated Breakfast (All plated breakfasts are served with baskets of assorted miniature breakfast pastries, butter, preserves, Florida orange juice, freshly brewed regular and decaffeinated coffee, and a selection of hot teas. Served for a minimum of 25 guests)

Garden Vegetable Frittata

- Individual fresh fruit
 - Oven baked frittata with egg whites, spinach, mushrooms, leeks, and fresh herbs with goat cheese
 - O'Brien potatoes
 - Herb roasted Roma tomato and oven roasted asparagus
 - Choice of turkey bacon or turkey sausage
- \$38.00 per person

High Performance Start

- Individual fresh fruit
 - Scrambled egg whites
 - Sweet potato hash: diced sweet potatoes with onion, bell peppers and kale
 - Oven roasted Roma tomato and asparagus
 - Turkey sausage links
- \$34.00 per person

Classic Eye Opener

- Individual fresh fruit
 - Scrambled eggs
 - Grilled asparagus
 - Olive oil roasted fingerling potatoes with fine herbs
 - Choice of hickory smoked bacon or country-style sausage links
- \$34.00 per person



Navy Pier Catering

A La Carte : From The Bakery

Assorted Jumbo Muffins

\$50.00 per dozen

Assorted Bagels

Served with cream cheese
\$50.00 per dozen

Danish

Cheese and fruit filled
\$55.00 per dozen

Croissants

Served with butter and fruit preserves
\$55.00 per dozen

Assorted Donuts

\$45.00 per dozen

Assorted Scones

Chocolate chip, cinnamon and
cranberry raisin served with butter and
fruit preserves
\$72 per dozen

Medium Breakfast Pastries

Muffins, bagels, Danish, croissants, or donut holes
\$35.00 per dozen

Breakfast Breads

Banana nut, carrot raisin, cranberry, zucchini or
blueberry served with butter
\$60.00 per loaf (each loaf serves 18 slices)

Jumbo Cookies

Chocolate chunk, oatmeal raisin and
peanut butter cookies
\$60.00 per dozen

Iced Chocolate Brownies

\$60.00 per dozen

Assorted Butter Cookies

\$50.00 per pound (about 30 cookies)

Jumbo Rice Krispy Treat

\$60.00 per dozen

Specialty Cakes for Any Occasion

Full sheet cake 2 layers, 1 filling - 80 to 100 servings
\$450.00
Half sheet cake 2 layers, 1 filling - 40 to 50 servings
\$300.00
Many additional options are available.
Please ask your Catering Manager for details.

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A La Carte : Beverages

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea Selection

\$75.00 per gallon
\$45.00 per half-gallon

Hot Chocolate or Hot Apple Cider

\$60.00 per gallon
\$35.00 per half-gallon
Hot chocolate extras: Add mini marshmallows, cinnamon sticks, and whipped cream, \$6.00 gallon
Hot apple cider extras: cinnamon sticks and apple slices, \$5.00 per gallon

Bottled Fruit Juices

Orange, grapefruit, apple, cranberry \$5.00 each

Sparkling or Mineral Water

\$5.00 each

Non-Carbonated Water

\$5.00 each

Canned Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist
\$4.00 each

Gatorade

(Assorted flavors)
\$5.00 each

Green Tea

(Regular or diet)
\$5.00 each

Energy Drinks

(Regular or sugar free)
\$7.00 each

Lemonade or Fruit Punch

\$60.00 per gallon
\$35.00 per half-gallon

Iced Tea

Unsweetened, served with lemon
\$60.00 per gallon
\$35.00 per half-gallon

Fruit Juice

Orange, cranberry, apple or grapefruit
\$60.00 per gallon
\$35.00 per half-gallon

Water Cooler

\$95.00 for water cooler rental
(One-time charge, includes one five-gallon bottle)
\$60.00 for each additional five-gallon bottle
* Requires one 15-amp circuit for hot/cold operation.

Custom Logo Bottled Water

\$6.00 each
Minimum order 500 bottles
Requires a minimum 30 day lead time

Children's Beverages

Juice boxes or cartons of regular or chocolate milk
\$3.00 each



Navy Pier Catering

A La Carte: Snacks

Individual Bags of Snacks

Pretzels, popcorn, chips, peanuts and Cracker Jacks
\$5.00 each

Pretzels

\$12.00 per pound (16-1oz servings)

Potato Chips

\$15.00 per pound (16-1oz servings)

Tortilla Chips

\$12 per pound (16-1oz servings)

Guacamole

32-ounce bowl, serves 15-20
\$MKT Price

Tomato Cilantro Salsa

32-ounce bowl, serves 15-20
\$26.00 per bowl

Popcorn

Buttered Popcorn
\$12.00 per pound (16-1oz servings)
Cheese or Caramel Popcorn
\$18.00 per pound (8-2oz servings)

Garrett Famous Chicago Mix Popcorn

Cheese and caramel popcorn
Ask your catering manager for available options

Honey Roasted Peanuts

\$28.00 per pound (16-1oz servings)

Fancy Mixed Nuts

\$28.00 per pound (16-1oz servings)

Bar and Grill Snack Mix

Cheetos, pretzels, peanuts and Cheezits
\$16.00 per pound (16-1oz servings)

Hot and Spicy Snack Mix

Slightly spicy mix of pretzels, peanuts, sesame sticks and cheese crisps
\$16.00 per pound (16-1oz servings)

Trail Mix

Pretzels, raisins, chocolate candy, peanuts
\$18.00 per pound (16-1oz servings)

Assorted Jolly Ranchers

\$16.00 per pound

Starlight Mints

\$16.00 per pound

M&Ms

Plain or peanut
\$18.00 per pound

Assorted Chocolate Candy Bars

\$42.00 per dozen

Fresh Whole Fruit

Apples, oranges, bananas or pears
\$3.00 per piece

Sliced Seasonal Fruit

\$9.00 per person



Navy Pier Catering

A La Carte: Enhancements

(Minimum order of 100 pieces for each item except popcorn and pizza)

Eisenberg All Beef Chicago Style Hot Dog Cart

- Served on warm poppy seed buns
- Condiments to include: yellow mustard, sweet pickle relish, chopped white onions, diced tomatoes, dill pickle spears, celery salt and sport peppers
- \$8.00 each

Old Fashion Popcorn Cart

\$5 per person (minimum of 100)

Italian Beef Sandwiches

Served with Italian bread, spicy giardiniera and shredded provolone cheese
\$9.00 each

Jumbo Hot Soft Pretzels

Served with warm beer cheese sauce and yellow mustard
\$7.00 each

Italian Ice and Ice Cream Novelty Cart

A variety of assorted ice cream novelties and Italian ice
\$6.00 each

Cotton Candy

\$6.00 per serving

Freshly Baked Pizza

- Includes choice of: sausage and cheese, pepperoni and cheese, cheese only, or vegetarian
- Thick crust \$60.00 per pizza
- Thin crust \$55.00 per pizza

Churros

Assorted filling flavors (chocolate, strawberry and vanilla)
\$6.00 each
Add a warm chocolate or cinnamon caramel dipping sauce \$0.50 each

Additional charges may apply for attendant and power needs.



Navy Pier Catering

Boxed Lunches: Sandwiches

Boxed Lunches (Minimum order of 25 lunches. 48 hour advance notice required.)

Served in an individual container with a bag of chips and a chocolate chip cookie, sugar cookie, oatmeal raisin cookie or brownie. Condiments on the side with utensils and napkin; each boxed lunch includes a soft drink. An assortment of Pepsi, Diet Pepsi and Sierra Mist will be provided (one per person). Add bottled water for \$0.50 per boxed lunch

Pollo Pomodoro Sandwich

Sliced, marinated, roasted chicken breast with fresh mozzarella, leaf lettuce, Roma tomato, basil and balsamic dressing served on fresh baked rustic Italian bread

Grilled Vegetable Sandwich

Grilled eggplant, artichokes, tomato, leaf lettuce, roasted peppers, imported provolone, olive oil and Italian seasonings on fresh baked multi-grain ciabatta

Tuna Genovese Sandwich

Premium tuna in olive oil, roasted artichoke hearts, Kalamata olives, sweet balsamic, leaf lettuce and basil served on fresh baked multi-grain ciabatta

Italiano Sandwich

Thin slices of Genoa salami, provolone, capicola, mortadella, marinated tomato, sliced pepperoncini and lettuce on fresh baked rustic Italian bread

Turkey Delizioso Sandwich

Thin sliced, roasted turkey with havarti cheese, light Dijon mustard, mayonnaise, sliced cucumber and leaf lettuce served on fresh baked multi-grain ciabatta

Roasted Beef and Provolone Sandwich

Premium Angus roast beef, provolone, leaf lettuce, Roma tomatoes, red onions, Dijon mustard and horseradish served on fresh baked rustic Italian bread

Ham and Brie Sandwich

Black Forest ham, brie cheese, sliced green apples, leaf lettuce, and Dijon mustard on a pretzel roll

\$29 .00 per person



Navy Pier Catering

Boxed Lunches: Salads and Wraps

Boxed Lunches (Minimum order of 25 lunches. 24 hour advance notice required.)

Served in an individual container with a bag of chips and a chocolate chip cookie, sugar cookie, oatmeal raisin cookie or brownie.

Condiments on the side with utensils, napkin; each boxed lunch includes a soft drink. An assortment of Pepsi, Diet Pepsi and Sierra Mist will be provided (one per person). Add bottled water for \$0.50 per boxed lunch

Old Neighborhood House

Mixed greens, Roma tomato, cucumber, pepperoncini, our Italian vinaigrette dressing, topped with fresh made croutons.

Classic Caesar

Crisp Romaine lettuces, Parmesan garlic croutons, in our creamy Caesar dressing, topped with shaved Parmesan cheese.

Chopped Salad

Lettuces, cucumber, carrot, black olives, Roma tomato, gorgonzola, penne pasta, bacon, and green onion with sweet red wine vinaigrette.

Tuscan Harvest Salad

Hearty mixed greens, granny smith apple, dried cranberries, candied walnuts and gorgonzola cheese in fat-free raspberry dressing

Pasta Salad

Imported rotini noodles with tomatoes, cucumbers, red peppers, black olives, shaved parmesan cheese in a balsamic dressing

Turkey Club Wrap

Sliced turkey with crisp bacon, provolone cheese, tomato, fresh lettuce and mayonnaise in a wheat tortilla

Chicken Caesar Wrap

Romaine lettuce with Caesar dressing, shaved parmesan and chunks of chicken in a wheat tortilla

Buffalo Chicken Wrap

Crispy chicken, fresh greens and tomato tossed in a buffalo wing sauce with bleu cheese and ranch dressing.

Roasted Vegetable Wrap

Sliced eggplant, artichokes, red pepper, sliced tomato, fresh lettuce, goat cheese and balsamic vinaigrette in a wheat tortilla

Black Beans & Rice Wrap

Black beans, rice, sliced tomato, and shredded Mozzarella mixed with a zesty salsa.

\$29 per person

Add chicken to a salad--\$3.00 each



Navy Pier Catering

Lunch Menus: Light Lunch Selections

Light lunch selections are served chilled as one-course plated meals. Assorted rolls with butter, coffee and tea service are included with each selection. Additional courses are available - please see next page for dessert menu. Add pre-set iced tea for \$3.00 per person.

Salad Selections

Grilled Chicken Caesar Salad

Chopped Romaine topped with grilled chicken breast, shaved parmesan cheese and parmesan crusted baguette croutons. Served with lemon scented Caesar dressing
\$29.00 per person

Poached Salmon Nicoise Salad

Poached salmon with mixed greens, red potatoes, green beans, hard-boiled eggs, olives, and tomatoes served with an herb vinaigrette
\$35.00 per person

Grilled Steak Salad

Marinated flank steak grilled and thinly sliced served over baby field greens with diced Roma tomatoes, mushrooms, grilled onions and crumbled bleu cheese with a grain mustard vinaigrette
\$39.00 per person

Signature Cobb Salad

Iceberg, romaine, watercress, crumbled Roquefort, bacon, hardboiled eggs, Roma tomatoes, diced chicken breast, avocado and minced chives with a traditional red wine vinaigrette
\$32.00 per person

Sandwich Selections

All sandwiches are accompanied with a rotini, artichoke, and lemon pasta salad and diced fruit.

Chicken or Tuna Salad Croissant

Bibb lettuce, beefsteak tomato, and your choice of tuna or chicken salad topped with Havarti cheese
\$30.00 per person

Roasted Turkey Ciabatta

Roasted turkey breast with basil-thyme aioli, roasted red pepper, marinated Portobello mushroom and smoke gouda
\$32.00 per person

Roast Beef and Horseradish

Thinly sliced roast beef and heirloom tomatoes, torn romaine hearts, caramelized red onion, sharp cheddar and a lemon-thyme horseradish mayo on a Bavarian pretzel bun
\$35.00 per person

Roasted Vegetable Wrap

Balsamic roasted vegetables, lemon garlic hummus, mixed greens and quinoa in a whole wheat tortilla
\$32.00 per person



Navy Pier Catering

Lunch Menus: Dessert

Soup Selections

\$8.00 per person

Carrot Ginger

Butternut Squash-Cinnamon Bisque

Chilled Gazpacho

Chicken Tortilla

Potato Leek

Herbed Chicken, Kale and Orzo

Dessert Selections

\$10.00 per person

New York Cheesecake

With raspberry coulis, fresh whipped cream and strawberry half

Strawberry Trifle

Pound cake layered with Grand Marnier-marinated strawberries and whipped cream, served in a glass with fresh mint

Carrot Cake

Creamy carrot cake with cream cheese frosting and caramel sauce

Red Velvet Cake

Layers of red velvet cake with cream cheese filling and chocolate fudge with whipped cream and strawberry half

Flourless Chocolate Cake

Ganache covered, finished with raspberry coulis, salted caramel sauce, whipped cream and strawberry half



Navy Pier Catering

Lunch Menus: Plated Entrees

Plated Luncheon Menus

Prices include choice of salad and dessert, assorted rolls and butter, and coffee and tea service. Add pre-set iced tea for \$3.00 per person.

Entree Selections

Herb seared Chicken Breast

Herb crusted seared chicken breast and creamy polenta with garlic string beans, roasted butternut squash, and roasted tomato, finished with a lemon caper sauce
\$44.00 per person

Pesto Salmon

Pesto marinated and seared Atlantic salmon atop an herbed tomato compote, baked parmesan polenta cakes, broccolini and finished with a lemon pesto buerre blanc
\$47.00 per person

Italian Stuffed Chicken Breast

Chicken breast stuffed with prosciutto, fontina, and herbs atop creamy parmesan risotto, oven roasted baby carrots and Roma tomatoes, finished with a tomato vodka sauce
\$46.00 per person

Eggplant Napoleon

Ricotta, spinach, mushroom, and parmesan layered fried eggplant, with garlic and extra virgin olive oil tossed zucchini, yellow and spaghetti squash "noodles", roasted tomato, and finished with an herbed marinara
\$45.00 per person

Moroccan Lemon Chicken

Boneless breast of chicken sauteed with lemon and topped with a fresh mango chutney, served atop an aromatic rice pilaf and seasonal vegetables
\$42.00 per person

Caribbean White Fish

Jerk seasoned with a fruit, pepper and cilantro salsa, roasted sweet potato wedges and broccolini
\$40.00 per person



Navy Pier Catering

Lunch Menus: Plated Salads and Desserts

Salad Selections

Mixed Green Salad

Mixed greens and chopped romaine with dried cranberries, orange segments and sunflower seeds with a blueberry balsamic vinaigrette

Classic Caesar Salad

Chopped Romaine with homemade croutons, Parmesan cheese and Caesar dressing

Baby Spinach Salad

Baby spinach and mixed greens with Asian pears, strawberries, sliced almonds and red onion
With a citrus white balsamic vinaigrette

BLT Wedge Salad

Iceberg lettuce wedge with shredded cheddar cheese, bacon bits, diced tomatoes and cucumbers and a hearty ranch dressing

Baby Field Greens

With crumbled bleu cheese, teardrop tomatoes and basil balsamic vinaigrette

Dessert Selections

New York Cheese Cake

With raspberry coulis, fresh whipped cream and strawberry half

Strawberry Trifle

Pound cake layered with Grand Marnier-marinated strawberries and whipped cream, served in a glass with fresh mint

Carrot Cake

Creamy carrot cake with cream cheese frosting and caramel sauce

Red Velvet Cake

Layers of red velvet cake with cream cheese filling and chocolate fudge with whipped cream and strawberry half

Flourless Chocolate Cake

Ganache covered, finished with raspberry coulis, salted caramel sauce, whipped cream and strawberry half



Navy Pier Catering

Lunch Menus: Buffet Selections

Lunch Buffet Selections (Minimum of 50 guests Served before 2:00p.m.)

Soup, Salad and Mini Sandwich Buffet

- Choose two soups:
chicken tortilla; broccoli cheese; vegetable; chicken noodle; Italian wedding soup; minestrone; navy bean; or cream of potato. Served with oyster crackers
- Choose three miniature sandwiches:
Sliced chicken breast with pesto mayonnaise; grilled vegetables with sun-dried tomato mayonnaise; breast of turkey with roasted red pepper mayonnaise; baked ham with grain mustard mayonnaise; sliced hoisin-glazed pork loin with wasabi mayonnaise; chicken salad; and roast beef with horseradish mayonnaise
(all served on assorted miniature rolls with leaf lettuce)
- Classic Caesar salad with parmesan cheese and garlic croutons
- Mixed green salad with grape tomatoes, diced cucumbers, julienne red and green peppers, and a honey lemon vinaigrette
- Assorted butter cookies and gourmet dessert bars
- Coffee, decaffeinated coffee, iced tea and a selection of hot teas
\$39.00 per person

Southern Barbecue Buffet

- BBQ pulled pork and bourbon peach BBQ sauce
- Grilled mesquite chicken breast
- Kaiser and Hawaiian rolls
- Bourbon and pecan mashed sweet potato
- Macaroni and Cheese
- Romaine, iceberg, sundried tomato, jalapeno, bell pepper, roasted corn and croutons with a lemon cilantro vinaigrette
- Baby red potato salad
- Sweet corn succotash
- Traditional creamy coleslaw
- Dilled cucumber, red onion and Roma tomato salad
- Jalapeno corn muffins with maple butter
- Diced fruit salad
- Peach cobbler, fruit and pecan bars
- Coffee, decaffeinated coffee, iced tea and a selection of hot teas
\$45.00 per person



Navy Pier Catering

Lunch Menus: Buffet Selections

Lunch Buffet Selections (Minimum of 50 guests served before 2:00p.m.)

Sweet Home Chicago

- Chicago-style thick crust pizza (choose three):
sausage, pepperoni, cheese or vegetarian
 - Chicago style all-beef hot dogs with poppyseed buns, celery salt, yellow mustard, sweet relish, diced onion, sliced tomato, dill pickle spears and sport peppers
 - Three-cheese ravioli Cipriani with parmesan cheese
 - Chicago chop salad with grilled chicken, bacon, tomatoes, red onions and mixed greens in a Dijon honey dressing
 - Rustic Italian salad: mixed greens, romaine lettuce, cremini mushrooms, roasted tomatoes, red peppers, and artichoke hearts with a chive vinaigrette
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$48.00 per person

On the Go

- Freshly grilled panini sandwiches: Roma tomatoes with fresh mozzarella and basil pesto; smoked turkey with provolone and roasted red peppers; Italian beef with asiago cheese, grilled onions and sliced tomatoes
 - Chicken Caesar wraps: romaine, parmesan, grilled chicken breast and a creamy Caesar dressing
 - Roasted vegetable wrap: balsamic roasted vegetables, lemon garlic hummus, mixed greens and quinoa in a whole wheat tortilla
 - Antipasto salad: mixed greens and romaine with diced mozzarella and pepperoni, roasted red pepper, artichoke hearts and farfalle pasta with a red wine vinaigrette
 - Strawberry salad: mixed field greens with fresh strawberries, toasted almonds, goat cheese and a champagne honey vinaigrette
 - Gourmet dessert bars, miniature cheesecake squares and assorted butter cookies
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$46.00 per person

Navy Pier Catering

Lunch Menus: Buffet Selections

Lunch Buffet Selections (Minimum of 50 guests served before 2:00p.m.)

Taste of Italy

- Pesto-encrusted Atlantic salmon
 - Chicken Vesuvio with roasted potatoes
 - Oven roasted asparagus
 - Three cheese ravioli with cipriani sauce
 - Spinach Salad: baby spinach, goat cheese, crispy prosciutto, grape tomatoes and pine nuts with a balsamic vinaigrette
 - Caprese salad: Roma tomatoes, buffalo mozzarella, and fresh basil drizzled with white balsamic vinegar and virgin olive oil
 - Assorted Italian breads
 - Miniature cannolis, assorted biscotti and miniature tiramisu
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$48.00 per person

An Elegant Affair

- Chicken breast piccata
 - Roasted pork loin, garlic thyme sauce
 - Herb seared salmon with lobster cream sauce
 - Three cheese tortellini primavera
 - Green beans almondine
 - Wild rice
 - Mixed greens and spinach salad with orange, strawberries, sliced pear, goat cheese, and glazed walnuts with a basil balsamic vinaigrette
 - Assorted dinner rolls and butter
 - Assorted miniature fruit tarts, key lime tarts, and chocolate mousse cups
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$52.00 per person

Signature Deli Buffet

- Signature Chop Salad: Iceberg lettuce, bacon, gorgonzola, diced tomato, green onion, radish, croutons, and Italian vinaigrette
 - Baby Field Greens Salad: Roma tomato, julienne carrot, diced cucumber, sunflower seeds and a balsamic vinaigrette
 - German potato salad
 - Pretzel rolls, marbled rye, whole grain and sourdough bread
 - Assorted deli offerings:
Polish ham, turkey breast, salami, oven roasted beef and tuna salad
 - Condiments to include:
Swiss, provolone and sharp cheddar cheese, sliced tomatoes, onions, pickle spears, whole grain mustard, Dijon mustard, and mayonnaise
 - House made parmesan potato chips
 - Assorted jumbo cookies and lemon bars
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$45.00 per person

Add hot soup: garden vegetable, chicken noodle and kale, or cream of potato at \$4.00 per person



Navy Pier Catering

Lunch Menus: Create-Your-Own-Bufferet

Create-Your-Own Buffet

Buffet includes assorted luncheon rolls and coffee, decaffeinated coffee, iced tea and a selection of hot teas. Minimum of 50 guests served before 2:00p.m.

Salads (choose One)

- Mixed green salad with shredded carrots, diced tomatoes and cucumbers with an herb vinaigrette
- Classic Caesar salad with shredded parmesan cheese, garlic croutons, and classic Caesar dressing
- Mixed vegetable pasta salad: assorted diced vegetables, herbs and Italian vinaigrette
- Cucumbers, red onion and tomatoes with a dill vinaigrette

Entrees (choose two or three)

- Lemon garlic seared chicken breast
- Chicken marsala
- Herb roasted pork loin
- Atlantic salmon with a chardonnay dill cream
- Vegetable lasagna
- Slice of New York strip steak with mushroom demi glace (add \$5.00)

Vegetables (choose one)

- Broccoli spears
- Roasted asparagus
- Green beans and mushrooms
- Glazed baby carrots
- Roasted cauliflower garlic and olive oil
- Caramelized Brussels sprouts, shallot and bacon

Starches (choose one)

- Grana and herb risotto
- Crème fraiche roasted garlic whipped potato
- Fine herb roasted red potatoes
- Penne pasta Pomodoro
- Boursin and shallot whipped potato

Desserts (choose one)

- Assorted flavored cheesecake squares
- Apple or blueberry pie slices
- Cherry or peach cobbler
- Strawberry shortcake

\$42.00 per person two entrees

\$49.00 per person three entrees



Navy Pier Catering

Reception Menus: Warm Hors d'Oeuvre

Warm Hors d'Oeuvre (Minimum order of 100 pieces for each item)

Vegetable Samosas

With saffron aioli

\$4.00 per piece

Chicken Potstickers

With sweet chili glaze

\$4.00 per piece

Mini Black Angus Slider

With smoked cheddar, maple bacon jam on a mini brioche

\$6.00 per piece

Baked Brie and Pear in Phyllo

With apricot preserves

\$4.00 per piece

Boursin Cheese Stuffed Mushroom

\$4.00 per piece

Almond-Stuffed Bacon-Wrapped Dates

With a maple balsamic glaze

\$4.00 per piece

Mini Beef Barbacoa Taco

With cilantro slaw and chili thread

\$5.00 per piece

Korean BBQ Short Rib Spoon

Served on a miniature spoon with sesame, candied garlic and scallions

\$5.00 per piece

Asian BBQ Pork on a Fried Wonton

With sweet soy sauce

\$4.00 per piece

BBQ Pulled Chicken on a Corn Bread Muffin

With apricot relish

\$5.00 per piece

Buffalo Chicken Spring Roll

With bleu cheese sauce

\$4.00 per piece

Artichoke Beignet

With a lemon aioli

\$4.00 per piece

Arancini

Mint, snow pea and parmesan with a minted lemon aioli

\$5.00 per piece

Grilled Vegetable Quesadilla

With an avocado crème fraiche

\$4.00 per piece

Short Rib and Manchego Cheese Empanada

With cilantro chipotle crema

\$5.00 per piece

Mini Short Rib Slider

With smoked gouda, chipotle aioli and jalapeno relish on a mini brioche

\$6.00 per piece



Navy Pier Catering

Reception Menus: Chilled Hors d'Oevre

Chilled Hors d'Oevre (Minimum order of 100 pieces for each item)

Mini Margarita Chicken Taco

Lime-marinated chicken with cilantro lemon mayo
\$4.00 per piece

Shrimp Tostada

Marinated shrimp, salsa fresca, guacamole, and cilantro on a crisp corn tortilla
\$5.00 per piece

Steak au Poivre Crostini

Peppered filet, red pepper and grain mustard aioli
\$5.00 per piece

Watermelon Cube, French Feta, Mint and Aged Balsamic Pipette

\$5.00 per piece

Sesame Crusted Tuna

Seared rare, wasabi aioli, pickled ginger, micro greens, and rice cracker
\$6.00 per piece

Sesame Smoked Salmon Tartar

On cucumber rounds with sweet soy, ginger and micro greens
\$5.00 per piece

Asian Pear Crostini

with gorgonzola and sliced almonds
\$4.00 per piece

Szechuan Chicken

Soy, chili flake, and micro herbs on a wasabi crackers
\$4.00 per piece

Vegetarian Crostini

Tomato basil, roasted mushroom gorgonzola, and ratatouille goat cheese
\$4.00 per piece

Prosciutto - Wrapped Asparagus

With Boursin cheese
\$5.00 per piece

Fuji Apple with Stilton Bleu Cheese and Raspberry Preserve

4.00 per piece

Candied Walnut, Fig, Blue Cheese and Apricot, Endive Spear

5.00 per piece

Bloody Mary Shrimp Cocktail

6.00 per piece

Mini Lobster Roll Brioche

Tarragon, lemon, Old Bay aioli on a mini brioche
\$6.00 per piece

Tuna Poke Spoon

Ahi tuna, scallion, ginger sesame, cucumber, lime and soy
\$6.00 per piece



Navy Pier Catering

Reception Menus: Hors d'Oeuvre Stations

Hors d'Oeuvre Stations

Domestic Cheeses

Three varieties of cubed cheese garnished with red seedless grapes, strawberries and served with flatbread crackers
\$12.00 per person

Domestic and Imported Cheeses

Our three varieties of cubed cheese and three selections of imported offerings, garnished with red seedless grapes, strawberries and served with flatbread crackers
\$14.00 per person

Bruschetta Sampler

- Tomato basil
 - Roasted mushroom and gorgonzola
 - Roasted vegetable ratatouille with goat cheese
 - Housemade crostinis
- \$11.00 per person (minimum 25)

Salsa Bar

Tri-colored tortilla chips, spicy tomato cilantro salsa, salsa fresca, salsa tomatillo (verde), pico de gallo, guacamole and jalapeno slices
\$14.00 per person (minimum 25)

Garden Vegetable Crudite

Carrot, jicama, celery sticks, cauliflower, broccoli, red and green peppers and cucumber
Pick two dipping sauces: buttermilk garlic ranch; spinach artichoke parmesan; roasted red pepper chipotle; French onion roasted garlic
\$12.00 per person

Hummus Bar

- Lemon roasted garlic hummus
 - Red pepper za'atar hummus
 - White bean edamame cilantro hummus
- Condiments to include: feta crumbles, olives, virgin olive oil, cherry tomatoes, cucumber, celery sticks, pita chips, flatbread crackers, and warm mini pitas
\$19.00 per person (minimum 25)

Chef Selected Charcuterie Board

- Assorted salumi, capicola, sopressata, prosciutto, and Spanish chorizo
 - Roth Case blue, smoked gouda, brie and sharp cheddar
 - Fig relish, maple bacon jam, lavender honey, and apricot preserves
 - Varietal cured olives, dried figs, candied walnuts
 - Housemade pickled sumac red onion, dill pickles and sweet pickles
 - Sliced Italian breads and baguettes, artisan flatbread crackers
- \$28.00 per person (minimum 25)

Taqueria Station

Pick two of the following: Pork carnitas, beef barbacoa or chipotle lime shredded chicken
Served with the following: Lime wedges, queso fresco, cilantro, onion, diced tomato, shaved radish, shredded lettuce and salsa tomatillo (verde)
Roasted corn, jicama, poblano, pepitas and romaine with a chipotle honey lime vinaigrette
\$22.00 per person (minimum 25)



Navy Pier Catering

Carving Stations

Carving Stations: One chef attendant required per carved item and per station. Chef attendant \$200.

Roast Beef Tenderloin

Sliced onion rolls, crimini mushroom/
shallot compote, port wine demi
\$600.00 - serves 20

Slow Roasted Inside Round

Merlot thyme demi glace, sliced
pretzel and French rolls, horseradish
cream
\$500.00- serves 75

Four Peppercorn Crusted Strip Loin

Served with bordelaise sauce and onion rolls
\$550.00- serves 50

Maple Cider Glazed Turkey Breast

Cranberry compote, sliced whole wheat rolls,
tarragon aioli
\$330.00 - serves 30

Adobo Marinated Pork Loin

Fresh cilantro, shaved onions, queso fresco,
mini corn and flour tortillas
\$330.00 - serves 35

Honey and Bourbon Glazed Roast Pork Loin

Buttermilk biscuits, roasted garlic jalapeno butter,
bourbon peach bbq sauce
\$330.00 - serves 35

Rosemary and Garlic Rubbed Boneless Leg of Lamb

Red currant rosemary jus, mini pita shaved minted onion
\$320.00 - serves 25

Lime and Chile Glazed Salmon

Apricot-jalapeno chutney, fried wontons, lime wedges
\$350.00 - serves 15

Baked Salmon En Croute

Sorrel hollandaise, lemon chive aioli,
dilled new potato and rocket salad
\$360.00 - serves 15

Tequila Garlic Lime Flank Steak

Mini corn and flour tortillas, shaved radish, cilantro, pico de
gallo, roasted garlic sour cream, queso fresco, and chorizo-
baby red-white bean salad
\$320 - serves 20



Navy Pier Catering

Themed Stations

Themed Stations (Be creative and build your own buffet! Minimum of three stations. Minimum of 100 guests for three stations, 200 guests for four stations, 300 guests for five or more stations.)

Chinatown Station

- Chef Attendant Required Per Stir Fry, Per Station-\$200 per Chef Attendant
- Stir Fry Szechuan Tofu
- Stir Fry Mandarin Orange chicken or Shrimp
- Stir Fry Cantonese Chicken, Beef or Shrimp
- Served with the Following
 - Vegetable Fried Rice
 - Vegetable Pot Stickers with Sweet Chili, Plum and Hot Mustard Sauces
 - Napa cabbage, bok choy, edamame, bell peppers, green onion, pea pods and bean sprouts with sesame ginger vinaigrette and fried wontons
 - Fortune and Almond Cookies

\$26.00 per person

choose two stir-fry items (requires 2 chefs per station)

\$30.00 per person

choose three stir-fry items (requires 3 chefs per station)

Gourmet Slider Station

Choose three varieties:

- Grilled buffalo chicken-hot sauce marinated chicken breast, crumbled gorgonzola, buttermilk ranch
- Pulled BBQ pork and creamy coleslaw
- Eggplant Parmesan-fried eggplant, spinach, mushrooms and marinara
- Roasted Portobello-basil aioli, caramelized red onion and smoked cheddar
- BLT-candied bacon jam, leaf lettuce, tomato and garlic aioli
- Beef Tenderloin-Boursin cheese, fried onion and horseradish mayo
- Philly Cheesesteak- Thin sliced beef, provolone, sautéed green peppers, onions and mayonnaise

\$22.00 per person



Navy Pier Catering

Themed Stations

Themed Stations (Be creative and build your own buffet! Minimum of three stations. Minimum of 100 guests for three stations, 175 guests for four stations, 250 guests for five or more stations.)

Taylor Street

- Grilled Italian Sausage with red and green pepperonata
- Butternut squash ravioli, brown butter and sage
- Broccoli Bolognese with orecchiette pasta
- Baked bruschetta chicken breast, diced tomato, red onion, mozzarella, basil and marinara
- Green beans, red onions, pine nuts, balsamic glaze
- Sliced focaccia, Italian bread and parmesan cheese
- Traditional Caesar salad
- Antipasti Salad-pepperoni, assorted cubed cheese, roasted red and yellow peppers, artichoke hearts, romaine lettuce and pepperoncini with a lemon basil vinaigrette
- Mini cannoli and tiramisu

\$35.00 per person
(Requires 2 chefs per station)

Farmer's Market--Choose 3 Salads

- Flank Steak and Gorgonzola Salad: diced tomatoes, fresh mushrooms, grilled onions with a grain mustard vinaigrette
- Roasted Beet and Goat Cheese Salad-roasted red beets, frisee and baby field greens, candied walnuts with a balsamic vinaigrette
- Apple and Fennel Salad-mixed greens and chopped romaine, sliced Fuji apple, shredded fennel, tart cherries with a sherry cider vinaigrette
- Baby Spinach Salad-blueberries, strawberries, and raspberries with toasted almonds, goat cheese and a poppy seed vinaigrette
- Roasted Butternut Squash Salad-dried cranberries and cherries, candied pecans, roasted pepitas and kale with a cider vinaigrette

\$19.00 per person

Greektown

- Lemon garlic oregano chicken souvlaki skewers
- Sliced roast leg of lamb, au jus
- Mini pita, thin sliced onion, diced tomato, minted cucumber yogurt sauce
- Greek potatoes- Lemon, caper, oregano and white wine
- Roasted garlic hummus and spicy feta spinach dip served with pita chips
- Grilled Mediterranean vegetables
- Tomato wedge, cucumber, red onion, bell pepper, Kalamata olive, feta cheese with a red wine extra virgin olive oil oregano vinaigrette
- Baklava

\$35.00 per person

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



Navy Pier Catering

Themed Stations

Themed Stations (Be creative and build your own buffet! Minimum of three stations. Minimum of 100 guests for three stations, 175 guests for four stations, 250 guests for five or more stations.)

Ballpark Station

- Chicago-style all beef hot dogs- served with poppy seed buns, sweet relish, diced onion, sliced tomato, dill pickle spear, sport peppers, yellow mustard and celery salt
- Maxwell Street Kielbasa- served with poppyseed bun, grilled onions, yellow mustard and sport peppers
- Chicago-style Thick Crust Pizza: Choose 3 types
Sausage, pepperoni, cheese or vegetable pizza
- Nacho Bar: Tri color tortilla chips with warm cheese sauce, sliced jalapenos, diced green onions, diced tomatoes and sour cream
- Jumbo Soft Pretzels-served with warm beer cheese sauce and Dusseldorf mustard

\$35 per person

Dim Sum Sampler

- An assortment of chicken and spinach pot stickers, fresh vegetable spring rolls, duck spring rolls, bao bun, hibachi chicken skewer, Vietnamese meatball skewer
- Choose four (4).
- Served with spicy chile glaze, plum, hoisin, and hot mustard sauce

\$17.00 per person (four pieces per person)

Gourmet Pizza Station

A selection of gourmet flatbread pizzas. Choose three (3) from the following:

- Wild mushroom: cremini, portobello, white mushrooms, fontina, mozzarella, olive oil and chopped parsley
- Barbecue chicken: bourbon barbecue sauce, grilled chicken, smoked gouda, sliced red onion, mozzarella and chopped fresh cilantro
- Sicilian: Italian sausage, capicola, salami, mozzarella, parmesan, marinara sauce and fresh basil
- Caprese- Sliced tomato, basil, fresh buffalo mozzarella and parmesan
- Four Cheese- Mozzarella, provolone, fontina and parmesan
- Vegetarian- Red and green pepper, sliced onion, olives, tomatoes, crimini mushrooms, parsley, parmesan and mozzarella
- Mediterranean-Tomato, black olive, artichoke hearts, roasted red peppers, parsley, olive oil, roasted garlic and crumbled feta

\$22.00 per person



Navy Pier Catering

Dinner Buffets

Dinner Buffet Selections (minimum of 100 guests)

Southern Barbecue

- BBQ pulled pork and beef, bourbon peach bbq sauce
- Grilled mesquite chicken breast
- Kaiser and Hawaiian Rolls
- Macaroni and cheese
- Romaine, iceberg, sun dried tomatoes, jalapenos, bell pepper, roasted corn and croutons with a lemon cilantro vinaigrette
- Baby Red Potato Salad
- Sweet Corn Succotash
- Traditional creamy coleslaw
- Dilled cucumber, red onion and Roma tomato salad
- Watermelon and fresh strawberry platter
- Jalapeno corn muffins with maple butter
- Peach cobbler, fruit and pecan bars
- Coffee, decaffeinated coffee, iced tea and a selection of hot teas

\$58.00 per person

Sweet Home Chicago

- Chicago-style thick crust pizza: sausage, pepperoni, cheese and vegetable
 - Italian beef sandwiches served with spicy giardiniera
 - Vienna All-beef hot dogs served on warm poppy seed buns with Chicago-style condiments
 - Three-cheese ravioli with Cipriani sauce
 - Chicago chop salad with grilled chicken, crisp bacon, ditalini pasta, tomatoes, red onions and chopped mixed greens in a Dijon honey dressing
 - Rustic Italian salad with mixed greens, romaine lettuce, sliced crimini mushrooms, roasted tomatoes, red peppers, artichoke hearts, shaved parmesan and croutons in a chive vinaigrette
 - Cheesecake squares
 - Coffee, decaffeinated coffee, iced tea and a selection of hot teas
- \$58.00 per person



Navy Pier Catering

Dinner Buffets

Dinner Buffet Selections (minimum of 100 guests)

Taste Of Italy

- Pesto-encrusted Atlantic salmon
- Creamy polenta with wild mushrooms and parmesan cheese
- Chicken Vesuvio with roasted potatoes and peas
- Short rib ravioli with porcini cream
- Broccolini with pine nuts and balsamic
- Spinach salad: baby spinach, goat cheese, crispy prosciutto, grape tomatoes and pine nuts with a balsamic vinaigrette
- Caprese salad: Roma tomatoes, buffalo mozzarella, and fresh basil drizzled with white balsamic vinegar and virgin olive oil
- Assorted Italian breads and foccacia
- Miniature cannoli, assorted biscotti and miniature tiramisu
- Coffee, decaffeinated coffee, iced tea and a selection of hot teas

\$60.00 per person

An Elegant Affair

- Chicken breast piccata
- Beef tenderloin tips with red peppers and herbed gnocchi
- Herb Salmon, Lobster cream sauce
- Butternut Squash Ravioli-brown butter, sage and parmesan
- Roasted asparagus with crispy prosciutto and red pepper
- Wild Rice
- Mixed green and spinach salad with oranges, strawberries, sliced pear, goat cheese, glazed walnuts with a basil balsamic vinaigrette
- Assorted dinner rolls and butter
- Assorted miniature fruit tarts, key lime tarts, and chocolate mousse cups
- Coffee, decaffeinated coffee, iced tea and a selection of hot teas

\$60.00 per person



Navy Pier Catering

Dinner Menus: Create-Your-Own Buffets

Create-Your-Own Buffet (Buffet includes assorted dinner rolls and coffee, decaffeinated coffee, iced tea and a selection of hot teas.
Minimum of 100 guests)

Salads (choose one)

- Mixed green salad with carrots, tomatoes and cucumbers in an herb vinaigrette
- Classic Caesar salad with parmesan cheese, garlic croutons and a Caesar dressing
- Vegetable pasta salad with assorted diced vegetables, herbs with Italian vinaigrette
- Fresh cucumbers, red onion and Roma tomatoes in a dill vinaigrette

Entrees (choose two or three)

- Lemon garlic seared chicken breast
- Chicken Marsala
- Herb roasted pork loin
- Atlantic salmon with a chardonnay dill cream sauce
- Vegetable lasagna
- Sliced New York Strip loin with mushroom demi-glace (Add \$5.00 per person)

Vegetables (choose one)

- Broccoli spears
- Roasted Asparagus
- Green beans and mushrooms
- Glazed baby carrot
- Roasted Cauliflower with garlic and olive oil
- Caramelized Brussel Sprouts with shallots and bacon

Starches (choose one)

- Grana and herb risotto
- Crème Fraiche and roasted garlic mashed potatoes
- Fine herb roasted red potatoes
- Penne pasta pomodoro
- Boursin and shallot mashed potato

Desserts (choose one)

- Assorted flavored cheesecake squares
- Apple or blueberry pie slices
- Cherry or peach cobbler
- Strawberry shortcake

\$49.00 per person for Two entrees

\$56.00 per person for Three entree



Navy Pier Catering

A La Carte Dinners: Starters

Soups

Carrot Ginger Soup
Butternut Squash Soup
Chilled Gazpacho
Amish Style Chicken and Corn Soup Curried Apple Squash Soup with lime zest Tomato Bisque

\$7.50 per person as a third course
\$6.50 per person as a fourth course

Intermezzo

Blackberry Cabernet Blood Orange
Lemon/Lime
Pear
Pomegranate

Served in a frosted glass
\$6.00 per person



Navy Pier Catering

A La Carte Dinners: Salads

Salads

Strawberry and Arugula Salad

With goat cheese, pickled onions, sunflower seeds and Champagne vinaigrette

\$12.00 per person

Roasted Beet Salad

Mixed greens, baby arugula, toasted hazelnuts, goat cheese with diced beets on top and a lemon white balsamic vinaigrette

\$12.00 per person

Mediterranean Salad

Mixed greens, oven roasted tomatoes, feta cheese, eggplant croutons and a lemon basil vinaigrette

\$12.00 per person

Caesar Salad

Grilled romaine hearts, frisee, shaved Grana Padano, eggplant croutons with a lemon scented Caesar dressing

\$12.00 per person

Fennel Salad

Mixed greens, shredded fennel, julienne sun-dried tomatoes, pine nuts, and shredded parmesan with a white balsamic vinaigrette

\$12.00 per person

Mixed Green Salad

Mixed greens and chopped romaine with dried cranberries, orange segments and sunflower seeds with a blueberry balsamic vinaigrette

\$10.00 per person

Caprese Salad

Sliced buffalo mozzarella, beefsteak tomato, basil, bibb lettuce, cracked black pepper, extra virgin olive oil and balsamic reduction

\$12.00 per person

Grilled Asparagus Salad

Fresh grilled asparagus served chilled with shredded parmesan, crispy prosciutto, and diced red peppers on bib lettuce with a Dijon balsamic vinaigrette

\$12.00 per person

Michigan Farm Stand Salad

Mixed greens and chopped romaine with dried cherries, walnuts and Fuji apples with a Granny Smith apple vinaigrette

\$12.00 per person

Watermelon and Feta Salad

With arugula, mixed greens, toasted pistachios, cubed watermelon, diced feta minted balsamic vinaigrette

\$12.00 per person

Upgraded Bread Service

Standard bread basket includes four varieties of dinner rolls, served with individual sweet cream butter.

Upgraded bread service includes all of the above plus crispy bread sticks, assorted focaccia, flatbread crackers, and your choice of pesto butter or honey almond butter

\$2.00 per person



Navy Pier Catering

A La Carte: Entrees

Beef Entree Selections

Grilled New York Strip Steak

12-ounce grilled strip steak served with white cheddar cauliflower puree, haricot verts, roasted baby carrot and a Port wine demi-glace reduction sauce
\$75.00 per person

8oz. Center Cut Filet Mignon

8-ounce center cut filet with sweet potato dauphinoise, roasted asparagus and red currant gastrique
8oz. \$72.00 per person
6oz. \$62.00 per person

Signature Braised Beef Short Rib

Burgundy braised short rib served with crème fraiche polenta, caramelized pearl onions, herb roasted rutabaga, balsamic demi-glace
\$52.00 per person

All beef single item entree selections can be customized (starch, vegetable, sauce) with the advice of your catering manager and executive chef.

Available Options:

Filet/Striploin: Horseradish herb cream, porcini demi, 4-peppercorn, chimichuri sauce, port wine demiglace, lobster cream, wild mushroom demiglace, or shallot herb butter

Short Ribs: soy ginger, red wine, wild mushroom demiglace, smokey chipotle, blackberry port, teriyaki, red currant burgundy

Poultry Entree Selections

Rosemary Lemon Chicken Breast

French cut rosemary lemon chicken breast served with herb roasted red potatoes, seasonal vegetables, and a lemon herb beurre blanc
\$45.00 per person

Pan Seared Madeira Chicken Breast

Seared and roasted chicken breast served with wild mushroom bread pudding, seasonal vegetables, and a rich Madeira wine demi-glace
\$42.00 per person

Charcuterie Chicken Breast

Generously stuffed with smoked turkey bacon and vegetable ratatouille, served with calico rice, seasonal vegetables, and finished with a crimini mushroom cream sauce
\$44.00 per person

Herb Marinated Chicken Breast

Herbed chicken breast served with garlic shallot whipped potatoes, broccolini, roasted baby carrot with a sun-dried tomato jus
\$42.00 per person

Mushroom and Artichoke Stuffed Chicken Breast

Wild mushroom and baby artichoke stuffed chicken breast served with parmesan risotto, seasonal vegetables, and finished with a porcini mushroom broth
\$44.00 per person

Herbed Airline Chicken Breast

French cut herbed chicken breast, braised swiss chard and sautéed spinach with Boursin garlic whipped potatoes and a chive lemon cream sauce.
\$45.00 per person



Navy Pier Catering

A La Carte Entrees

Seafood Entree Selections

Pistachio Crusted Grouper

Toasted pistachio crusted grouper fillet with sautéed bok choy, roasted baby carrot, mixed vegetable basmati rice and a soy ginger glaze
\$72.00 per person

Mustard Crusted Halibut

Mustard seed crusted halibut served with roasted garlic lemon mashed potatoes, caramelized Cipollini onion with wilted rapini and a tarragon beurre blanc
\$70.00 per person

Sesame Crusted Miso Cod

Black and white sesame crusted and miso marinated cod, broccolini, glazed baby carrot, jasmine rice and fried leek with an apricot sake reduction
\$55.00 per person

Maryland Crab Cakes

Two jumbo lump Maryland style crab cakes topped with a dill-lemon aioli, roasted fingerling potatoes, lemon scented asparagus and seasonal vegetables
\$69.00 per person

Nicoise Style Mahi

Fine herb mahi mahi, haricot verts, roasted tomatoes, fingerling potatoes and an olive caper tapenade, tomato jus
\$60.00 per person

Macadamia Salmon

Macadamia nut crusted and lavender honey glazed salmon atop calico rice, served with seasonal vegetables
\$48.00 per person

All seafood single item entree selections can be customized (starch, vegetable, sauce) with the advice of your catering manager and executive chef.

Available Options:

Halibut, Cod, mango cilantro cream, roasted red pepper coulis, rustic tomato, olive and herb relish, sweet plum glaze, ginger-mango relish, plum tomato-shallot-leek puree
Salmon, Mahi, Grouper Crabcake-lemon saffron cream, chipotle-cilantro buerre blanc, lemon dill aioli, lemon chardonnay



Navy Pier Catering

A La Carte Entrees

Duet Entree Selections- All Selections can be customized with the consultation of the Catering Manager and Executive Chef

Twin Medallions of Beef

Filet duo-one horseradish crusted, one blue lump crab/ asparagus topped with Boursin crème fraîche whipped potatoes, seasonal vegetables herb beurre blanc and tarragon béarnaise
\$85 per person

Petite Filet and Maryland Crab Cake

Filet and blue lump crab cake, roasted garlic mashed potatoes, lemon dusted asparagus, roasted baby carrots lobster demi- glaze and lemon herb aioli
\$72.00 per person

Petit Filet and Halibut

Petite filet and mustard seed crusted halibut, wilted rapini, caramelized Cipollini onion, roasted baby carrot, red current gastrique and tarragon beurre blanc
\$82.00 per person

Petit Filet and Garlic-Herb Shrimp

Petite filet and garlic-herb marinated shrimp with mixed vegetable risotto, asparagus spears, wilted spinach, lemon butter and smoked paprika hollandaise
\$64.00 per person

Petit Filet and Herb Seared Airline Chicken Breast

Petite filet and herbed seared French cut chicken breast, braised Swiss chard, sautéed spinach with Boursin garlic whipped potatoes, chive lemon cream sauce and port wine demi- glaze
\$68.00 per person

Beef Short Rib and Pistachio Crusted Grouper

Slow braised beef short rib and pistachio crusted grouper with a sautéed baby bok choy, roasted baby carrot, mixed vegetable basmati rice soy ginger glaze
\$76.00 per person

Beef Short Rib and Madeira Chicken

Beef short rib and madeira glazed boneless chicken breast, wild mushroom bread pudding, assorted seasonal vegetables and a madeira demi- glaze
\$56.00 per person

Beef Short Rib and Macadamia Salmon

Burgundy braised short rib with macadamia nut crusted salmon, calico rice, assorted seasonal vegetables, burgundy demi- glaze and lavender honey
\$58.00 per person

Beef Short Rib and Nicoise Style Mahi

Beef short rib and fine herb mahi, haricot verts, roasted tomatoes, fingerling potatoes, olive caper tapenade, tomato jus
\$ 65.00 per person



Navy Pier Catering

A La Carte: Vegetarian Entrees

Gluten Free Pasta Primavera

With asparagus, shiitake mushrooms, snow peas, bell peppers, diced tomatoes, fine herbs, shaved parmesan cheese and olive oil

\$34.00 per person

Glass Noodles

Cellophane Noodles with fresh stir fry vegetables, asparagus spears and gluten free chile glaze

\$36.00 per person

Vegetable Risotto

Parmesan risotto with baby zucchini, diced red peppers, asparagus and scallions with grated parmesan

\$34.00 per person

Spaghetti Squash and Zucchini Pasta

Roasted spaghetti squash, zucchini threads, sautéed spinach, roasted Roma tomatoes, garlic cloves and pine nuts

\$34.00 per person

Eggplant Napoleon

Fried eggplant, Garlic sautéed spinach, mushrooms, grated parmesan cheese, asparagus spears and a fresh marinara sauce

\$36.00 per person

Portabella Ravioli

With arugula, pine nuts, Roasted tomatoes and porcini cream

\$36.00 per person

Vegan Eggplant Napoleon

Grilled eggplant, tofu, sautéed spinach and mushrooms, marinara sauce and asparagus spears

\$36.00 per person

If no vegetarian meal is pre-ordered, the Chef's choice vegetarian meal will be prepared.

Unless otherwise specified, we prepare 2% of the guaranteed guest count as vegetarian meals.

Duet: All entrees can be portioned for duet entrees. Ask your catering manager.



Navy Pier Catering

A La Carte: Desserts

Opera Torte

Coffee syrup soaked layered almond cake with coffee butter cream and dark chocolate ganache
\$13.00 per person

Madagascar Vanilla Cheesecake

Madagascar vanilla bean flavored cheesecake, graham cracker crust and a cream cheese icing
\$13.00 per person

Sacher Torte

Fresh raspberry puree and dark chocolate mousse layered on raspberry infused chocolate sponge cake
\$13.00 per person

Raspberry Chocolate Torte

fresh raspberry puree and dark chocolate mousse layered on raspberry infused chocolate sponge cake
\$13.00 per person

Bourbon Caramel Pecan Cheesecake

Bourbon flavored cheesecake, graham cracker crust and a bourbon caramel pecan icing
\$13.00 per person

Chocolate Turtle Tart

Chocolate tart shell filled with caramel and toasted pecans, chocolate ganache, whipped cream and candied pecans
\$13.00 per person

Triple Chocolate Cake

Chocolate sponge cake layered with white, milk and dark Bavarian cream
\$13.00 per person

Bourbon Chocolate Bomb

Dark chocolate genoise and bourbon syrup, Bavarian creme and dark chocolate icing
\$13.00 per person

Lemon Tart

Sweet buttery tart filled with silky lemon cream topped with lemon mousse
\$13.00 per person

Key Lime Tart

Sweet buttery tart filled with a key lime curd, and topped with lime zest and whipped cream
\$13.00 per person

Flourless Chocolate Cake

Wedge of flourless chocolate cake, salted caramel sauce and raspberry coulis
\$13.00 per person

Add a custom-designed chocolate coin (can include your logo) to your dessert
\$4.00 additional per person



Navy Pier Catering

Dessert Stations

The Chocolatier

- Chocolate opera torte and assorted truffles
 - Chocolate dipped pretzels and strawberries
 - Chocolate dipped oreo cookies
 - Assorted chocolate fudge squares
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$22.00 per person

Sweet Dreams

- Assorted brownies, variety of cheesecake squares and pecan, raspberry and seven layer dessert bars
 - Assorted petit fours
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$19.00 per person

Decadence

- Assorted miniature tarts to include apple, caramel, pecan, mixed fruit, chocolate and key lime
 - Miniature flourless chocolate cake
 - Chocolate cups filled with assorted mousses
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$19.00 per person

Chocolate Fountain

- A flowing fountain of milk or white chocolate
 - Served with your choice of five dipping items: strawberries, bananas, pineapple, grapes, marshmallows, Rice Krispy Treats, pound cake or pretzels
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$22.00 per person (minimum 200 guests)

Mini Donut Station

- Sweet and tart skewered Granny Smith apples and warm caramel for guests to dip
 - Toppings include; peanuts, pistachios, pecans, crumbled Butterfingers and Oreos, graham cracker crumbs, colored sprinkles, toasted coconut and candied pecan pieces
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$18.00 per person (minimum 200 guests)

Taste of Chicago

- Miniature cannoli and tiramisu cups
 - A variety of flavored cheesecake squares
 - Baklava
 - Almond cookies
 - Mini flan and assorted churros
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$19.00 per person

Ice Cream Sundae Bar

- Premium Haagen Daaz Chocolate and vanilla bean ice creams
 - Hot fudge, caramel and strawberry sauces
 - Whipped cream, peanuts and cherries
 - Assorted crumbled cookies and candies
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$19.00 per person

Mousse Station

- 2 Chef Attendants Required -\$200 per Chef Attendant
- Chefs piping white chocolate, strawberry, chocolate and espresso mousses into martini glasses
 - Guests to top with; fresh raspberries, strawberries, blueberries, white and dark chocolate shavings, assorted candied nuts and cookie crumbles
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$19.00 per person

Caramel Apple Station

- Sweet and tart skewered Granny Smith apples and warm caramel for guests to dip
 - Toppings include; peanuts, pistachios, pecans, crumbled Butterfingers and Oreos, graham cracker crumbs, colored sprinkles, toasted coconut and candied pecan pieces
 - Coffee, decaffeinated coffee and a selection of hot teas
- \$18.00 per person (minimum 200 guests)

Add fresh seasonal fruit and berries to any dessert station
\$8.00 per person



Navy Pier Catering

After Dinner Indulgences

Gourmet Coffee Service

- Coffee and decaffeinated coffee
 - Gourmet condiments to include: chocolate shavings, fresh whipped cream, cinnamon sticks, rock candy, stir sticks and flavored syrups
- \$8.00 per person
Or add
\$5.00 per person to your dessert station price

Espresso Bar

- Gourmet espresso, cappuccino, latte, and mocha made to order for your guests
- \$12.00 per person or
Add \$7.00 per person to your dessert station price (minimum 200 guests)

Add cordial service at a station or at your dinner table. See "Bar Service" section for details.

Late-Night Snack Items

Minimum order of 100 pieces of each.

Mini Milkshakes

- Haagen Daaz ice cream milkshakes in your choice of strawberry, chocolate and vanilla
 - Topped with whipped cream, chocolate shavings and a maraschino cherry
- \$5.00 each

Mini Cheeseburgers

Mini cheeseburger served on a soft slider bun with sharp cheddar, bacon and mini dill pickle

\$6.00 each

Miniature Grilled Cheese

Mini grilled sandwich served atop tomato bisque soup served in a cocktail shooter glass

\$4.00 each

Mini Hot Dogs

Mini all beef hot dogs garnished with diced tomato, onion relish and yellow mustard

\$6.00 each

Short Rib Sliders

Shredded tender short ribs served on a soft slider bun with smoked Gouda, chipotle aioli and jalapeno relish

\$7.00 each

Shoestring Fries

Parmesan and parsley tossed shoestring style French fries served in a mini cone

\$4.00 each

Philly Cheesesteak Slider

Thin sliced beef served with provolone cheese, sautéed green peppers and onion with mayonnaise

\$7.00 each



Navy Pier Catering

Bar Service: Packages

Premium Brand Bar Package

Includes Ketel One vodka, Tanqueray gin, Captain Morgan white rum, Johnnie Walker Black scotch, Jack Daniels bourbon, Crown Royal Canadian whiskey, Hornitos tequila, Amaretto di Saronno, specialty wines, premium and domestic beer, sparkling and still water, Pepsi, Diet Pepsi and Sierra Mist, tonic, club soda, orange, grapefruit and cranberry juices, bloody Mary mix, sweet and sour mix, lemons, limes, cocktail olives, and cherries

\$25.00 per person one hour

\$32.00 per person two hours

\$12.00 per person each additional hour

\$4.00 per person for passing beer, wine and water

Call Brand Bar Package

Includes New Amsterdam vodka, Beefeater gin, Bacardi rum, Dewar's White Label scotch, Rebel Yell bourbon, Canadian Club whiskey, Jose Cuervo Gold tequila, amaretto, specialty wines, premium and domestic beer, sparkling and still water, Pepsi, Diet Pepsi and Sierra Mist, tonic, club soda, orange, grapefruit, and cranberry juices, bloody Mary mix, sweet and sour mix, lemons, limes, cocktail olives, and cherries

\$20.00 per person one hour

\$27.00 per person two hours

\$10.00 per person each additional hour

Beer and Wine Bar Package

Specialty wines, domestic and premium beer, sparkling and still water, Pepsi, Diet Pepsi and Sierra Mist, orange and cranberry juices

\$19.00 per person one hour

\$26.00 per person two hours

\$9.00 per person each additional hour

Non-Alcoholic Bar Package

Sparkling and still water, Pepsi, Diet Pepsi and Sierra Mist, orange and cranberry juices

\$11.00 per person one hour

\$16.00 per person two hours

\$7.00 per person each additional hour



Navy Pier Catering

Bar Service: Hosted Bars

Hosted Bars / Priced per drink

Premium Brand Mixed Beverages

Ketel One vodka, Tanqueray gin, Captain Morgan white rum, Johnnie Walker black scotch, Jack Daniels bourbon, Crown Royal Canadian whiskey, Hornitos tequila, Amaretto di Saronno
\$12.00 per drink

Call Brand Mixed Beverages

New Amsterdam vodka, Beefeater gin, Bacardi rum, Dewar 's White Label scotch, Rebel Yell bourbon, Canadian Club whiskey, Jose Cuervo Gold tequila and amaretto
\$10.00 per drink

Premium Beer

\$9.00 per bottle

Domestic Beer

Miller Lite & Coors Light
\$7.00 per bottle

Juices and Sparkling Water

\$5.00 each

Specialty Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon and White Zinfandel
\$10.00 per glass

Mineral Water

\$5.00 each

Soft Drinks

Includes Pepsi, Diet Pepsi and Sierra Mist
\$4.00 each

House Champagne

\$12.00 per glass

There is a fee for each bartender required. This fee will be waived should each bar's sales exceed the minimum \$2000.00, excluding sales tax and gratuity.



Navy Pier Catering

Specialty Bar Service

Specialty Drink

Choose a specialty drink to fit your theme or let us create a custom drink for your group.

Add to your premium or call brand bar package

\$6.00 per person per hour

Add to your beer and wine bar package

\$8.00 per person per hour

Charged on a consumption basis

\$13.00 per drink

Brunch Bar Package

Champagne, Mimosas, Bellini's, Bloody Mary's

\$15.00 per person one hour

\$20.00 per person two hours

\$7.00 per person each additional hour

or

Added to your premium or call brand bar package

\$3.00 per person for the first hour

\$2.00 per person each additional hour

Navy Pier Catering

Wine List

Champagne and Sparkling Wine

Korbel Brut

\$42.00 per bottle

Bivio Prosecco

\$48.00 per bottle

Domain Chandon

\$68.00 per bottle

Maryhill Rose Sangiovese

\$42.00 per bottle

White Wines

Albertoni Chardonnay

\$39.00 per bottle

Ancient Oak Cellars Chardonnay

\$54.00 per bottle

Estancia Chardonnay

\$50.00 per bottle

Dry Creek Chardonnay

\$70.00 per bottle

Sonoma Cutrer Chardonnay

\$72.00 per bottle

Albertoni Pinot Grigio

\$39.00 per bottle

Dry Creek Fume Blanc

\$49.00 per bottle

Sterling Sauvignon Blanc

\$47.00 per bottle

Dry Creek Sauvignon Blanc

\$53.00 per bottle

Red Wines

Albertoni Cabernet Sauvignon

\$39.00 per bottle

Estancia Cabernet Sauvignon

\$49.00 per bottle

Dry Creek Cabernet Sauvignon

\$56.00 per bottle

Franciscan Cabernet Sauvignon

\$70.00 per bottle

Frog's Leap Cabernet Sauvignon

\$84.00 per bottle

Estancia Pinot Noir

\$56.00 per bottle

Albertoni Merlot

\$39.00 per bottle

Decoy Merlot

\$54.00 per bottle

LaVal Pinot Noir

\$39.00 per bottle

Union Pinot Noir

\$56.00 per bottle

Clever Red Blend

\$56.00 per bottle



Navy Pier Catering

Booth Service Information

Booth Service (For additional services or information, please contact Chicago Signature Services dba: Navy Pier Catering: 600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com)

Navy Pier Catering is pleased to welcome you to Chicago and Navy Pier. We look forward to serving you at your upcoming show.

Please take the time to familiarize yourself with our policies.

1. All food and beverages served within the exhibit halls must be ordered through Navy Pier Catering, the exclusive caterer at Navy Pier.
2. No food or beverages will be permitted to be brought into the convention center by any exhibitor or any other entity without prior approval and written authorization by Navy Pier Catering management. This includes product samples. Please see the attached sampling policy and Authorization Request Form for details. If you import products without written authorization, you will be asked to remove them from the show floor. This includes traffic promoters such as bottled water, popcorn, candy, etc.
3. All orders are due no later than two weeks prior to show dates. Orders submitted less than two weeks in advance will be subject to a 10% increase in all pricing.
4. All food service ordered must be paid in full prior to any service commencing. A credit card is required to be kept on file in case of any on-site additions.
5. There will be a \$30.00 delivery fee for all orders of less than \$100.00.
6. The exhibitor is responsible for supplying any electrical power required for food service equipment through Focus One, our utility service provider. The exhibitor is also responsible for arranging trash removal from the booth through the show's General Services Contractor.
7. All orders include disposable ware as needed. Glassware and china are not permitted on the exhibit floor.
8. Cancellation policy- any cancellation made less than one week prior to show dates will be subject to a cancellation fee up to the full price of the order.
9. There is a \$50.00 convenience fee for credit card orders without the card present.

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



Navy Pier Catering

Booth Service Order Form

For additional services or information, please contact Navy Pier Catering:

600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com

Instructions:

1. Form must be received no later than two weeks prior to show dates to ensure confirmation. An additional 10% will be added to all prices for orders placed after the two week deadline.
2. A Catering Agreement and Banquet Event Orders will be sent to you confirming your order and total charges. Signed contracts and full payment must be received in our office prior to start of show.
3. No service will commence without full payment prior to show, and credit card information on file.
4. Please contact a Catering Manager at (312)595-5130 or dlopez@css-navypier.com with any questions or additional requests not listed on our menu.

Show: _____ Booth number: _____

Company Name: _____ Contact Person: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Telephone number: _____ Fax number: _____

E-Mail address: _____

Credit Card Type: Visa _____ Mastercard _____ American Express _____ Discover _____

Account Number: _____ Expiration Date: _____

Card Holder Name: _____

Signature: _____

Item Name _____ - Quantity _____ Delivery Date _____ Time _____

****PLEASE NOTE: All credit card charges made without the card present will be subject to a \$50.00 convenience fee.**

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Navy Pier Catering

Sampling Policy

Sampling and Serving of Food and Non-Alcoholic Beverages

Navy Pier Catering retains the exclusive right to provide and control all food and beverage services throughout the Navy Pier Festival Hall, Grand Ballroom and related spaces for events, including concessions and the sale of alcoholic and non-alcoholic beverages, and to provide, control and retain any revenues therefore.

Sponsoring organizations and/or their exhibitors may distribute packaged sample food and/or beverage product only upon express written authorization from Navy Pier Catering management using the attached Authorization Request Form. Items dispensed are limited to those products that are manufactured, processed or distributed by the entity requesting permission as long as those items are closely related to the central theme of the show. Free samples are limited to 1 oz. portions served in 2 oz. portion cups for food and beverage.

Exhibitors and Show Managers are not permitted to bring food, beverage and/or alcoholic beverages for use in hospitality or backstage areas. Any exhibitor giving away packaged or unpackaged food or beverage products will be fully responsible for any and all liabilities that may result from consumption of their products.

Sampling of Alcoholic Beverages

Any Exhibitor requesting to give away samples of alcoholic beverages must obtain a special event liquor license from the Liquor Control Board of the State of Illinois, or employ the services of Navy Pier Catering bartenders in order to be covered under our liquor license. Samples dispensed are limited to those products which are manufactured, processed or distributed by the entity requesting permission as long as those items are closely related to the central theme of the show. Samples are limited to one ounce of beer or wine and 1/4 ounce of spirituous liquors.

Persons dispensing alcoholic beverages must be 21 years of age or older. Samples are only to be served to persons 21 years of age or older. Each booth must provide a visible sign, stating: "Guests must be 21 years of age to participate in sampling of alcoholic beverages. Picture I.D. is required." Vendors must submit proof of holding \$1,000,000.00 in liability insurance naming Navy Pier Catering, LLC and NPI as additional insured.

All products that are to be samples must be delivered and stored through the show contractor. All Food and Beverage that is not part of a sampling must be contracted through Navy Pier Catering. Please see your Catering Manager for menus and ordering procedures.

For additional services or information, please contact Navy Pier Catering:
600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com



Navy Pier Catering

Sampling Request Form

For additional services or information, please contact Navy Pier Catering:
600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com

Navy Pier Catering holds the exclusive rights to all food and beverage service within the Festival Hall Complex at Navy Pier. This exclusive agreement prohibits exhibitors or other event participants from importing ANY food or beverage into Navy Pier without the written approval of Navy Pier Catering. This policy is strictly enforced. Violations will result in products being removed from the show floor.

Please complete this form to receive authorization to distribute food or beverages not purchased through Navy Pier Catering.

Name of Show/Event: _____

Event Date(s): _____ - Booth Number: _____

CompanyName: _____

Address: _____

City: _____ State: _____ ZIP Code: _____

Contact Person: _____ Phone Number: _____

Fax Number: _____ E-Mail Address: _____

On-Site Contact (if different than above): _____ Signature: _____

Date: _____ -Products you wish to distribute: _____

Size of portion to be dispensed: _____ Anticipated Quantity: _____

Reason for offering samples: _____

Additional Comments: _____

If you do not meet the conditions required for sample distribution, corkage or service fees will be quoted. Any such fees must be paid in advance of the show.

All food and beverage distribution must receive advance approval from Navy Pier Catering.

This policy is strictly enforced. Exhibitors who do not comply will be asked to remove items from the facility. Please return this form to Navy Pier Catering at least two weeks prior to the start of the show.

Approved: _____ Approved: _____

Catering Manager

General Manager

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



Navy Pier Catering

Concessions: Snack Cart Menu

All concessions pricing is inclusive of sales tax. Set-up fee: \$500.00 per single location. Sales minimum (exclusive of sales tax): \$1150.00 for 6 hours of service, \$75.00 each additional hour.

Breakfast Items

Assorted Donuts

\$3.00

Assorted Muffins

\$4.00

Fresh whole Fruit

\$2.00

Granola Bars

\$2.00

Snacks

Assorted Candy

\$2.00

Assorted Potato Chips

\$2.00

Assorted Cookies

\$2.00

Beverages

Assorted Bottled Juices

\$4.00

Freshly Brewed Coffee and Decaffeinated Coffee

\$3.00

Assorted Soft Drinks

\$3.00

Bottled Water

\$4.00

Gatorade and Green Tea

\$5.00



Navy Pier Catering

Concessions: Basic Menu

All concessions pricing is inclusive of sales tax. Set-up fee: \$750.00 per single location (waived with use of permanent concessions window)
Sales minimum (exclusive of sales tax): \$2500.00 for 6 hours of service, \$100.00 each additional hour.

Breakfast Items

Assorted Donuts

\$3.00 each

Assorted Muffins

\$4.00 per piece

Fresh Whole Fruit

\$2.00 per piece

Granola Bars

\$2.00 each

Lunch Options

Eisenberg All Beef Hot Dogs

\$6.00

Barbecue Pulled Pork Sandwich

\$9.00

Snacks

Nachos with cheese and peppers

\$6.00

Jumbo Soft Pretzels

\$4.00

Assorted Candy

\$2.00

Assorted Potato Chips

\$2.00

Assorted Cookies

\$2.00

Beverages

Assorted Bottled Juices

\$4.00

Freshly Brewed Coffee and Decaffeinated Coffee

\$3.00

Assorted Soft Drinks

\$3.00

Bottled Water

\$4.00

Gatorade and Green Tea

\$5.00

House Wines

\$8.00

Domestic Beer

\$7.00

Premium Beer

\$8.00



Navy Pier Catering

Concessions: Standard Menu

All concessions pricing is inclusive of sales tax. Set-up fee: \$750.00 per single location (waived with use of permanent concessions window)
Sales minimum (exclusive of sales tax): \$3750.00 for 6 hours of service, \$150.00 each additional hour.

Breakfast Items

Assorted Donuts
\$3.00 each

Assorted Muffins
\$4.00 each

Fresh Whole Fruit
\$2.00 per piece

Granola Bars
\$2.00 each

Snacks and Sides

Nachos with cheese and peppers
\$6.00

Jumbo Soft Pretzels
\$4.00

Assorted Candy
\$2.00

Assorted Potato Chips
\$2.00

Freshly Popped Corn
\$4.00

Assorted Cookies
\$2.00

Lunch Menu

Chicken Caesar Wrap

Grilled Chicken, romaine lettuce
and parmesan cheese in a
whole wheat tortilla
\$9.00

Eisenberg All-Beef Hot Dogs

\$6.00

Barbecue Pulled Pork Sandwich

\$9.00

Turkey Bistro Sandwich

Roasted turkey and provolone
cheese on a kaiser roll with lettuce,
tomato and condiments on the side
\$9.00

Add chips to any sandwich
\$1.00

Beverages

Assorted Bottled Juices

\$4.00

Freshly Brewed Coffee and Decaffeinated Coffee

\$3.00

Assorted Soft Drinks

\$3.00

Bottled Water

\$4.00

Gatorade and Green Tea

\$5.00

House Wines

\$8.00

Domestic Beer

\$7.00

Premium Beer

\$8.00

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



Navy Pier Catering

Concessions: Premium

All concessions pricing is inclusive of sales tax. Set-up fee: \$1,000.00 per single location (waived with use of permanent concessions window) Sales minimum (exclusive of sales tax): \$5,000.00 for 6 hours of service , \$275.00 each additional hour.

Breakfast Items

Assorted Donuts

\$3.00

Assorted Muffins

\$4.00 per piece

Fresh whole Fruit

\$2.00 per piece

Granola Bars

\$2.00 each

Lunch Menu

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, and parmesan cheese in a whole wheat tortilla
\$9.00

Eisenberg All-Beef Hot Dogs

Served with Chicago-style condiments
\$6.00

Barbecue Pulled Pork Sandwich

\$9.00

Turkey Bistro Sandwich

Roasted turkey and provolone cheese on a kaiser roll with lettuce, tomato and condiments on the side
\$9.00

Grilled Panini: Choose three

- Sliced tomatoes, fresh mozzarella and basil pesto
- Breast of turkey, provolone and roasted red peppers
- Sliced Italian beef, asiago cheese, grilled onions and sliced tomatoes
- Eggplant Panini
- Turkey with brie and raspberry jam
\$11.00

Chicago Chop Salad

With grilled chicken, crisp bacon, ditalini pasta, tomatoes and red onions with chopped mixed greens in a Dijon honey dressing
\$10.00



Navy Pier Catering

Concessions: Premium Menu

Concessions: Premium Menu (continued)

Snacks and Sides

Nachos with cheese and peppers

\$6.00

Jumbo Soft Pretzels

\$4.00

Assorted Candy

\$2.00

Assorted Potato Chips

\$2.00

Freshly Popped Popcorn

\$4.00

Assorted Cookies

\$2.00

Beverages

Assorted Bottled Juices

\$5.00

Freshly Brewed Coffee and Decaffeinated Coffee

\$3.00

Assorted Soft Drinks

\$3.00

Bottled Water

\$4.00

Gatorade and Green Tea

\$5.00

House Wines

\$8.00

Domestic Beer

\$7.00

Premium Beer

\$8.00



Navy Pier Catering

Concessions: Bar Menu

Concessions Bar Menu (for public shows)

Standard Cash Bar includes:

Call Brands of Mixed Beverages

\$9.00

House Wine

\$8.00

Premium Beer

\$8.00

Domestic Beer

\$7.00

Bottled Water

\$4.00

Fruit Juice and Sparkling Water

\$5.00

Soft Drinks

\$3.00

Additional Selections:

Premium Mixed Beverages

\$10.00

Champagne

\$10.00

Drink Tickets

Billed on consumption

\$12.00 each

(Prices based on a standard cash bar.)
Each drink ticket is good for (1) alcoholic beverage or (2) non-alcoholic beverages

Menu Offerings as of JANUARY 1, 2018 – All pricing subject to change without notice. All listed prices are subject to applicable sales tax (currently 11.5%) and service charge (currently 25%). All bottled sodas and carbonated waters are subject to City of Chicago soda tax (currently 3%).



Navy Pier Catering

Cash Bar Menu

Premium Brand Mixed Beverages

Ketel One vodka, Tanqueray gin, Captain Morgan white rum, Johnnie Walker black scotch, Jack Daniels bourbon, Crown Royal Canadian whiskey, Hornitos tequila, Amaretto di Saronno
\$14.00 per drink

Call Brand Mixed Beverages

New Amsterdam vodka, Beefeater gin, Bacardi rum, Dewar's White Label scotch, Rebel Yell bourbon, Canadian Club whiskey, Jose Cuervo Gold tequila and amaretto
\$12.00 per drink

Premium Beer

\$11.00 per bottle

Domestic Beer

Miller Lite and Coors Light
\$9.00 per bottle

Juices and Sparkling Water

\$7.00 each

Specialty Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvigno and White Zinfandel
\$12.00 per glass

Mineral Water

\$6.00 each

Soft Drinks

Includes Pepsi, Diet Pepsi and Sierra Mist
\$6.00 each

House Champagne

\$14.00 per glass

There is a \$400.00 fee for each bartender required. This fee will be waived should each bar's sales exceed the minimum \$1000.00, excluding sales tax and gratuity. Cashier Fee \$400.

Navy Pier Catering

Coat Check Rates

Hosted Coat Check

Number of items	Price (up to 6 hours)	Price (each additional hour)	Number of staff
Upto100	\$350.00	\$50	2
Upto300	\$750.00	\$100	4
Upto500	\$1000.00	\$125	5
Upto750	\$1500.00	\$150	6
Upto1000	\$2000.00	\$175	8
Upto1250	\$2500.00	\$225	9
Upto1500	\$3000.00	\$250	10

Please note: \$2.00 additional charge for each piece checked above the listed maximum.

Cash Coat/Baggage Check

Standard Rate - October through April

\$350.00 service fee (up to 6 hours) +\$75.00 each additional hour Attendee pays \$5.00 per item checked

Multiple day discount: \$250.00 service fee for second day and beyond

In lieu of an upfront fee there will be a \$750.00 minimum for 4 attendants per day

Summer Rate - May through September

\$250.00 service fee (up to 6 hours) +\$40.00 each additional hour

Attendee pays \$5.00 per item checked

In lieu of an upfront fee there will be a \$750.00 minimum for 4 attendants per day
or \$350.00 minimum for 2 attendants per day



Navy Pier Catering

Sampling Policy

Sampling and Serving of Food and Non-Alcoholic Beverages

Navy Pier Catering retains the exclusive right to provide and control all food and beverage services throughout the Navy Pier Festival Hall, Grand Ballroom and related spaces for events, including concessions and the sale of alcoholic and non-alcoholic beverages, and to provide, control and retain any revenues therefore.

Sponsoring organizations and/or their exhibitors may distribute packaged sample food and/or beverage product only upon express written authorization from Navy Pier Catering management using the attached Authorization Request Form. Items dispensed are limited to those products that are manufactured, processed or distributed by the entity requesting permission as long as those items are closely related to the central theme of the show. Free samples are limited to 1 oz. portions served in 2 oz. portion cups for food and beverage.

Exhibitors and Show Managers are not permitted to bring food, beverage and/or alcoholic beverages for use in hospitality or backstage areas. Any exhibitor giving away packaged or unpackaged food or beverage products will be fully responsible for any and all liabilities that may result from consumption of their products.

Sampling of Alcoholic Beverages

Any Exhibitor requesting to give away samples of alcoholic beverages must obtain a special event liquor license from the Liquor Control Board of the State of Illinois, or employ the services of Navy Pier Catering bartenders in order to be covered under our liquor license. Samples dispensed are limited to those products which are manufactured, processed or distributed by the entity requesting permission as long as those items are closely related to the central theme of the show. Samples are limited to one ounce of beer or wine and 1/4 ounce of spirituous liquors.

Persons dispensing alcoholic beverages must be 21 years of age or older. Samples are only to be served to persons 21 years of age or older. Each booth must provide a visible sign, stating: "Guests must be 21 years of age to participate in sampling of alcoholic beverages. Picture I.D. is required." Vendors must submit proof of holding \$1,000,000.00 in liability insurance naming Navy Pier Catering, LLC and NPI as additional insured.

All products that are to be samples must be delivered and stored through the show contractor. All Food and Beverage that is not part of a sampling must be contracted through Navy Pier Catering. Please see your Catering Manager for menus and ordering procedures.

For additional services or information, please contact Navy Pier Catering:
600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com



Navy Pier Catering

Sampling Request Form

For additional services or information, please contact Navy Pier Catering:
600 East Grand Avenue, Chicago, IL 60611 • Main Telephone: (312)595-5130 • Fax: (312)595-5079 • www.navypiercatering.com

Navy Pier Catering holds the exclusive rights to all food and beverage service within the Festival Hall Complex at Navy Pier. This exclusive agreement prohibits exhibitors or other event participants from importing ANY food or beverage into Navy Pier without the written approval of Navy Pier Catering. This policy is strictly enforced. Violations will result in products being removed from the show floor.

Please complete this form to receive authorization to distribute food or beverages not purchased through Navy Pier Catering.

Name of Show/Event: _____

Event Date(s): _____ Booth Number: _____

CompanyName: _____

Address: _____

City: _____ State: _____ ZIP Code: _____

Contact Person: _____ Phone Number: _____

Fax Number: _____ E-Mail Address: _____

On-Site Contact (if different than above): _____

Signature: _____ Date: _____

Products you wish to distribute: _____

Size of portion to be dispensed: _____ Anticipated Quantity: _____

Reason for offering samples: _____

Additional Comments: _____

If you do not meet the conditions required for sample distribution, corkage or service fees will be quoted. Any such fees must be paid in advance of the show. All food and beverage distribution must receive advance approval from Navy Pier Catering.

This policy is strictly enforced. Exhibitors who do not comply will be asked to remove items from the facility. Please return this form to Navy Pier Catering at least two weeks prior to the start of the show.

Approved: _____ Approved: _____

Catering Manager

General Manager

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