

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



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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



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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-glaze (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



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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



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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



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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

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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.

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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

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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