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.

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.

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.

Grilled Vegetable Sandwich
Grilled eggplant, artichokes, tomato, leaf lettuce, roasted peppers, imported provolone, olive oil and Italian seasonings 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.

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

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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.

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

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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

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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

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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 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

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

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

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

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

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

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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

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**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

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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

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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

**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

$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 almandine
- 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

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

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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 2:00 p.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)

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

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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