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

**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 fraîche  
$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

**BBQ Pulled Chicken on a Corn Bread Muffin**  
With apricot relish  
$5.00 per piece

**Asian BBQ Pork on a Fried Wonton**  
With sweet soy sauce  
$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

**BBQ Pulled Chicken Spring Roll**  
With bleu cheese sauce  
$4.00 per piece

**Baked Brie and Pear in Phyllo**  
With apricot preserves  
$4.00 per piece

**Mini Short Rib Slider**  
With smoked gouda, chipotle aioli and jalapeno relish on a mini brioche  
$6.00 per piece

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

Reception Menus: Chilled Hors d'Oeuvre

Chilled Hors d'Oeuvre (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

**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

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

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, soppressata, 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)

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%).
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

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%).
**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

---

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%).
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

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%).
## 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

$19.00 per person

### Ice Cream Sundae Bar
- Premium Haagen Daz 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

### 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

### 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 Oreo's, 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)

### 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 Oreo's, 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

---

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

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)

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

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

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%).