

# CONFERENCE DINING & OFFICE CATERING MENU

PHONE: 312.525.5356

FAX: 312.525.5758

A passion for food. An obsession for detail. And an unparalleled roster of unique, impressive locations. Having earned a reputation for uncompromising quality, we can offer you exclusive access to some of the nation's most spectacular settings including landmark restaurants, cultural centers and world-class museums.

Whether you're hosting an intimate reception for a few guests or a gala for a few thousand, our creative catering experts will be delighted to work with you to custom design a truly memorable experience.

We dedicate ourselves to ensuring the success of your event.

*Some of the locations include:*

American Museum of Natural History, NYC

Carnegie Hall, NYC

Cooper-Hewitt, National Design Museum, NYC

John F. Kennedy Center for the Performing Arts, DC

Lincoln Center, NYC

Boston Museum of Art, MA

Philadelphia Museum of Art, PA

Smithsonian Institution, DC

The Metropolitan Museum of Art, NYC



*Restaurant Associates*

# BREAKFAST

## **CONTINENTAL BREAKFAST**

Assorted Breakfast Pastries, Bagels, Coffee & Tea Service, Orange Juice

\$8.00 per guest

*Add Fruit Salad*

\$10.75 per guest

## **HEALTHY BREAKFAST**

Low Fat Breakfast Bread, Fresh Fruit Salad, Yogurt Parfait

Coffee & Tea Service, Orange Juice

\$10.75 per guest

## **BAGEL BAR**

Assorted Bagels, Butter, Preserves, Plain or Low-Fat Cream Cheese

Flavored Cream Cheese, Coffee & Tea Service, Orange Juice

\$7.00 per guest

*Above Served with Smoked Salmon, Chopped Egg, Tomatoes, Red Onion & Capers (48hr notice) (10 guest minimum)*

\$11.95 per guest

## **HOT BREAKFAST**

Your Choice of One Entrée & One Side, Coffee & Tea Service, Orange Juice

\$13.00 per guest

Choose Entrée

Scrambled Eggs, Herbed Breakfast Potatoes

French Toast, Maple Syrup, Fresh Fruit Compote

Choose Side

Bacon

Sausage Patties

Turkey Sausage

*Upgrade to Starbucks Coffee*

\$1.00 per person

# INFORMATION

Restaurant Associates is a full service catering company that can accommodate all of your special needs. Please call for your Catering Manager if you do not find exactly what you are looking for.

Normal Delivery Hours: 7:00 am - 5:00 pm, Monday – Friday

All prices include delivery, set-up and clean-up.

Additional charges apply for earlier or later deliveries and pickups.

Premium disposable plates cutlery, napkins & condiments accompany all services and are included in the price.

China is available at an additional charge of \$1.00 per guest.

Please have all your orders placed by 2pm the previous day.

Orders cancelled with less than 24 hour notice will be fully charged. (This includes any contracted external labor or rentals).

Orders are subject to IL City and State Taxes & a 15% Service charge.

Please note that certain menu items may require 48-hour notice.

Our Kitchen is located inside the UBS Tower on the 30<sup>th</sup> floor.

## **PLEASE CONTACT THE CATERING DEPARTMENT AT:**

Phone: 312.525.5356

Fax: 312.525.5758

Please ask about our monthly catering specials!

# HORS D'OEUVRES

## HORS D'OEUVRES

*(10 guest minimum)*

Crab Cakes, Lime Aioli  
Southwest Chicken Salad, Tortilla Crisp  
Stuffed Mushroom Caps, Florentine Style  
Thai Beef Satay, Peanut Sauce  
Goat Cheese and Chive Wonton  
Assorted Sushi Rolls, Soy Dipping Sauce  
Pastrami Smoked Salmon, Dill Crème Fraiche, Rye Crisp  
Rosemary Grilled Chicken, Olive Tapanade, Baguette  
Gingered Shrimp, Fruit Salsa, Tostada  
Peppercorn Crusted Beef, Red Onion Marmalade, Crostini  
Raspberry, Brie in Phyllo Dough  
Flatbread Pizzas

Three Items \$14.00 per guest

Four Items \$17.00 per guest

Five Items \$20.00 per guest

*Some hors d'oeuvres may require 48-hours notice.*

*For cocktail reception pricing, please contact the Catering Manager*

## A LA CARTE BREAKFAST

Assorted Breakfast Pastries

2.25 per guest

## ASSORTED HOMEMADE MUFFINS

2.25 per guest

## ASSORTED BAGELS

Served with Cream Cheese, Jelly & Butter

\$2.95 per guest

## DANNON YOGURT CUPS

\$1.50 per cup

## HOT BREAKFAST SANDWICHES

Egg, Cheese, Bacon or Sausage on English Muffin  
(10 guest minimum) \$4.25 per guest

## HOMEMADE SCONES

Sweet or Savory *(10 guest minimum)*

\$2.25 per guest

## FRESH FRUIT SALAD

\$3.25 per guest

## WHOLE FRESH FRUIT

\$1.00 each

## YOGURT PARFAITS

Organic Low Fat Vanilla Yogurt Topped with Low Fat Granola,  
Seasonal Fruit

\$2.75 each

# LUNCH

## CLIENT LUNCH BUFFET

Monthly Chef Specialty Sandwiches, Seasonal Antipasti Salad, Mixed Greens, Whole Fruit, Cookies and Brownies, Chips & Pretzels  
\$13.50 per guest

## SANDWICH & WRAP BUFFET

Assorted Sandwiches, Potato Chips, Pretzels, Mixed Green Salad or Pesto Pasta Salad & Fresh Baked Cookies  
\$11.50 per guest

## SANDWICHES

*Select Your Choice of 3 Sandwiches or Wraps*

Pesto Grilled Chicken, Fontina Cheese

Tuna Salad, Lettuce

Roast Turkey, Swiss Cheese, Green Apple

Roast Beef, Havarti, Horseradish Mayo

French Ham, Swiss Cheese, Honey Dijon Mustard

Chicken Salad

## WRAPS

Chicken Caesar Wrap

Asian Chicken Wrap, Cucumber, Carrots & Peanut Dressing

Tuscan Grilled Vegetables & Goat Cheese Wrap

Mediterranean Wrap Roasted Red Peppers, Feta, Tomato, Olives, Cucumber,

Mixed Greens, Lemon & Oregano Vinaigrette

More than 3 Choices will Incur an Additional \$1 charge per guest

## LUNCH TO-GO

Sandwich, Chips, Whole Fruit, Granola Bar, Cookie & Soda  
\$13.75 per guest

## CHICAGO DELI PLATTER

Assortment of Deli Meats & Cheeses, Fresh Bread & Rolls. Served with Lettuce, Tomatoes, Pickles & Coleslaw  
\$10.00 per guest

## SWEET TREATS

Homemade Mini Cupcakes  
(2 per person) \$1.50 per guest

Candy Store  
\$3.00 per guest

Rice Krispie Treats  
\$1.75 each

Seasonal Sweets Platter  
\$3.00 per guest

Fresh Baked Cookies (2 per person)  
\$1.25 per guest

Chocolate Fudge Brownies  
(2 per person) \$1.50 per guest

*\*Call for Seasonal Desserts and Custom Cakes*

# SNACKS

## MEETING & SNACK SELECTIONS

International Cheese Board, Garnished with Fruit and Crackers  
\$4.95 per guest

Fresh Farmers Market Vegetables, Served with Two Dipping Sauces  
\$3.95 per guest

Fresh Fruit Salad  
\$3.25 per guest

Individual Bags of Chips & Pretzels  
\$1.25 per bag

Freshly Popped Popcorn (10 guest minimum)  
\$1.50 per guest

Homemade Tortilla Chips served with Guacamole & Salsa  
\$3.25 per guest

Mediterranean Dips & Toasted Pita  
\$3.50 per guest

Large Soft Pretzels, Served with Dipping Sauce  
\$2.25 each

Tomato Bruschetta, Garlic Crostini  
\$4.00 per guest

Mixed Nuts  
\$3.25 per guest

Spinach & Artichoke Dip, Pita Chips  
\$3.95 per guest

## ENTREE SALAD

*Includes Bread Basket & Assorted Cookies*  
\$9.00 per guest  
*Substitute Fresh Fruit Salad for Cookies*  
\$2.25 per guest

## CHOPPED ITALIAN SALAD

Chopped Romaine Lettuce, Diced Chicken and Salami, Diced Tomatoes, Green Onions, Crumbled Blue Cheese with Italian Vinaigrette

## TRADITIONAL COBB SALAD

Organic Mixed Greens, Tomatoes, Chicken, Bacon, Avocado, Egg and Blue Cheese with Balsamic Vinaigrette & Buttermilk Ranch Dressing

## BUFFALO CHICKEN SALAD

Romaine Lettuce, Tomato, Carrots and Celery topped with Spicy Buffalo Chicken. Served with Blue Cheese & Buttermilk Ranch Dressing

## SALAD TRIO

One Scoop of Egg Salad, Chicken Salad & Tuna Salad on a Bed of Organic Mixed Greens

## SIDE SALADS

Classic Caesar, Parmesan Cheese, Herb Croutons  
Mixed Greens, Balsamic Vinaigrette & Buttermilk Ranch Dressing  
Pesto Pasta Salad with Sun Dried Tomato  
Tomato, Mozzarella & Basil  
Grilled Vegetables  
Cucumber & Tomato, Dill Vinaigrette  
\$2.25

# LUNCH/BEVERAGES

## LUNCH BUFFETS

*(10 guest minimum)*

\$15.75 per person

## MEXICAN BUFFET

Beef & Chicken Fajitas served with Warm Flour Tortillas, Borracho Beans, Cilantro Rice, Fresh Tortilla Chips and Cinnamon Crisps. Served with Salsa, Tomatoes, Sour Cream, Lettuce & Cheese

Add Guacamole \$1.25 per person

## ITALIAN BUFFET

Traditional Caesar Salad, Tomato, Mozzarella and Basil Salad, Vegetable Lasagna, Baked Chicken Parmesan, Fresh Bread Basket & Homemade Cannolis

## ASIAN BUFFET

Choice of Lemon Chicken or Gingered Beef and Broccoli, includes fresh Cucumber Sesame Salad, Vegetarian Egg Rolls with Soy Dipping Sauce, Steamed White Rice, Fortune Cookies

## AMERICAN BUFFET

*(Room Temperature)*

Mixed Green Salad with Sliced Pears, Bleu Cheese and Balsamic Vinaigrette, Pan Roasted Chicken with Lemon Thyme Sauce, Grilled Seasonal Vegetables & Fresh Bread Basket

Assorted Snapple

\$1.75 each

Assorted Sodas

\$1.25 each

Bottled Water

\$1.25 each

Coffee & Tea Service

\$1.95 per guest

*Upgrade to Starbucks Coffee for additional \$1 per person*

Fresh Squeezed Orange Juice

\$2.00 per guest

Pitchers of Iced Tea (serves 6)

\$10.00 per guest

V8 Juice

\$2.50 per bottle

Vitamin Water

\$2.25 per bottle