



DELIVERY BY  
*blue plate*

*NOBU*  
*HOTEL*  
CHICAGO



## MENU AND ORDERING

### ORDER REQUIREMENTS

Event details, including final menu selections and guest counts must be confirmed with payment 5 business days prior to the event.

A minimum of 10 guests, unless otherwise noted.

A minimum order food and beverage subtotal of \$250.

Special menu requests may require advanced notice - inquire for more information.

### STAFFING AND RENTALS

Staffing and Rentals are required for all events at Nobu Hotel. Staffing and Rental Equipment is quoted per event.

### CANCELLATIONS

Events canceled or postponed within 72 hours of your scheduled event call time will result in 100% forfeiture of deposit.

If the number of required staff decreases within 48 hours of the scheduled event call time, a payment of the 4-hour minimum for canceled staff is required.

All rental equipment cancellations must be received no later than 12PM two days prior to scheduled delivery. Failing to meet this deadline may result in a restocking fee for rental equipment.

### HOW TO ORDER

Call us Monday-Friday (9am - 5pm) | **312.377.0927**

### MISSED THE ORDER DEADLINE?

Limited express menu items are available. Give us a call and we will try our best to accommodate.

Menu Updated on February 12th, 2024.

# BREAKFAST

## BUFFETS AND SIDES | 10 order minimum per item type

### Midwestern Breakfast

\$23.25 / person

Choice of smoked bacon [GF, DF], turkey sausage [GF, DF], pork sausage links [GF, DF], or vegan sausage patties [VG, V, GF, DF], served with:

- Roasted breakfast potatoes [VG, V, GF, DF]
- Scrambled eggs with chives [VG, GF]
- Seasonal fruit platter [VG, V, GF, DF]

### Garden Breakfast

\$23.75 / person

Plant-based JUST eggs, wilted spinach, sautéed mushrooms, tomato salsa, roasted breakfast potatoes [VG, V, GF, DF]

### Breakfast Sandwiches

\$30.00 / person

Choice of breakfast sandwich, served with:

- Roasted breakfast potatoes [VG, V, GF, DF]
- Seasonal fruit salad [VG, V, GF, DF]
- Gluten-free options available upon request

### Chimichurri Breakfast Sandwich

Rosemary focaccia, sheep's milk cheese, roasted cherry tomatoes, egg patty, chimichurri sauce, fresh herbs [VG]

### Applewood Smoked Bacon Sandwich

Toasted brioche bun, applewood smoked bacon, roasted garlic aioli, egg patty, aged cheddar

### Breakfast Burritos

Choice of burrito, served with:

\$30.00 / person

- Roasted breakfast potatoes [VG, V, GF, DF]
- Tomato salsa [VG, V, GF, DF]
- Seasonal fruit salad [VG, V, GF, DF]

### Veggie Burrito

Roasted mushrooms, scrambled eggs, seasoned potatoes, sautéed peppers and onions, garlic, spinach, Swiss cheese, soft flour tortilla [VG]

### Western Burrito

Smoked ham, scrambled eggs, seasoned potatoes, sweet peppers, green onions, cheddar cheese, soft flour tortilla

### Breakfast Sides

Hard-Boiled Eggs [VG, GF, DF] \$4.50 each

Smoked Bacon [GF, DF], \$5.75 / person

Turkey Sausage [GF, DF], Pork Sausage Links [GF, DF], or Vegan Sausage Patties [V, VG, GF, DF]

Roasted Breakfast Potatoes \$5.75 / person [VG, V, GF, DF]

Assorted Bagels [VG] \$7.00 each with individual cream cheese [VG, GF]

### Turkey and Egg Omelet Sandwich

Torta roll, roasted turkey breast, egg patty, Swiss cheese, wilted spinach

### Truffle & Garlic Breakfast Muffin

Toasted English muffin, plant-based JUST egg, garlicky spinach, truffled mushrooms [VG, V, DF]

### Chicken Tinga Burrito

Slow-cooked chicken, scrambled eggs, seasoned potatoes, green onions, Chihuahua queso, soft flour tortilla

### Flank Steak Burrito

Caramelized onion, flank steak, scrambled eggs, queso cotija, salsa verde, soft flour tortilla

Freshly Baked Assorted Muffins [VG, CN] \$4.75 each

Gluten-Free Muffins [VG, GF, CN] \$5.00 each

Seasonal Sweet Scones [VG, CN] \$4.75 each

PB&J Granola Bites [VG, CN] \$30.00 / dozen

Vegan Pastries [VG, V, DF] \$5.00 each





# BREAKFAST

## BREAKFAST TRAYS AND SNACKS | 10 order minimum per item type

**Avocado Toast Tray** S \$75.00 | M \$112.50 | L \$150.00  
 Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24

Includes:

- Sourdough toast [VG, DF]
- Avocado smash [VG, V, GF, DF]
- Sliced radish [VG, V, GF, DF]
- Sliced tomato [VG, V, GF, DF]
- Sliced cucumbers with dill [VG, V, GF, DF]
- Shaved red onion [VG, V, GF, DF]
- Hard boiled eggs [VG, GF, DF]
- Everything bagel seasoning [VG, V, GF, DF, CS]

Add-Ons:

- Smoked salmon [GF, DF] +\$7.50 / serving
- Chopped bacon [GF, DF] +\$5.00 / serving
- Gluten-free bread [VG, GF, DF] +\$7.50 / serving

**Bakery Special Tray** \$12.50 / person

- Assorted breakfast pastries [VG, CN]
- Seasonal fruit platter [VG, V, GF, DF]

**Seasonal Fruit Tray** S \$75.00 | M \$106.25 | L \$127.50

- Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24
- Seasonal sliced fruits, melons, berries [VG, V, GF, DF]

**Individual Overnight Oats Cups** \$8.75 each

**Mixed Berry Chia Overnight Oats**  
 Oats, chia seeds, coconut milk, blueberry compote, fresh berries [VG, V, DF, CS]

**Cranberry Almond Overnight Oats**  
 Oats, coconut milk, maple syrup, cinnamon, cranberries, sliced almonds [VG, V, DF, CN]

**Individual Yogurt Parfaits** \$7.50 each

**Traditional Parfait**  
 Vanilla bean yogurt, housemade granola, seasonal berries [VG, CN]

**Strawberry Honey** \$8.00 each

**Greek Yogurt Parfait**  
 Pineapple, Mandarin oranges, granola [VG, CN]

**Baked Donut Holes** \$22.50 / dozen

**Cinnamon Sugar**  
 Vanilla glaze, cinnamon sugar [VG]

**Fruity Pebble**  
 Vanilla glaze, cereal milk crème filling, rolled in Fruity Pebbles™ [VG]

**Individual Oatmeal Cups** \$6.25 each

**Fruit and Nut Oatmeal**  
 Oats, sliced almonds, dried cranberries, dried apricots, brown sugar [VG, V, DF, CN]

**Apple and Berry Oatmeal**  
 Oats, maple sugar, dried apples, dried mixed berries [VG, V, DF]

**Individual Quiches** \$8.25 / each

**Black Pepper Bacon**  
 Flaky butter crust filled with gruyere, fresh herbs, black pepper bacon, egg custard

**Ham and Swiss**  
 Flaky butter crust filled with parmesan, Swiss, ham off the bone, honey mustard, egg custard

**Broccoli and Red Onion**  
 Flaky butter crust, filled with caramelized red onion, broccoli florets, cherry tomatoes, gruyere, egg custard [VG]

# LUNCH & DINNER

## SANDWICHES, WRAPS, AND SIDES | 10 order minimum

### Classic Blue Plate Sandwiches

Choice of sandwich, served with:

- Side salad
- Chips
- Housemade cookie

#### Caprese

Tomato focaccia, fresh mozzarella, tomato, basil, pesto aioli [VG, CN]

#### Zesty Turkey Baguette

Baguette, house roasted turkey, provolone, spicy pickles, local greens, maple mustard

#### Beef and Cheddar

Brioche bun, shaved roast beef, caramelized onion jam, baby arugula, Mercks cheddar, peppercorn-asiago aioli

#### Chicken Salad

Brioche bun, roasted chicken breast salad, wildflower honey, grapes, butter lettuce

#### Black Forest Ham

Baguette, sliced black forest ham, gouda cheese, hickory bacon jam, bibb lettuce, beefsteak tomato, caramelized onions, herb aioli

### Wraps

Choice of wrap, served with:

- Side salad
- Chips
- Housemade cookie

#### Crispy Falafel

Whole wheat wrap, chickpea falafel, charred broccoli, imported feta, caramelized onions, field greens, tomatoes, chermoula aioli spread [VG]

#### Grilled Chicken

Whole wheat wrap, grilled chicken breast, roasted red peppers, local lettuce, Calabrian chile aioli

#### Turkey Club

Whole wheat wrap, roasted turkey breast, sliced tomatoes, green leaf lettuce, chopped crispy bacon, avocado, herb aioli spread [DF]

### Side Salad Options

#### Classic Garden Salad

Mixed vegetables, balsamic vinaigrette [VG, V, GF, DF]

#### Alabama White Coleslaw

Shaved purple and napa cabbage, shredded carrot, pickled mustard seed, scallion curls [VG, GF]

\$23.50 / buffet | \$24.75 / box

- Gluten-free options available upon request

#### West Loop Italian

Tomato focaccia, soppressata, finnochinoa, hot coppa, tomato, pecorino, lettuce, mild giardiniera aioli

#### Chimichurri Marinated Steak

Tomato focaccia, marinated steak, wild arugula, manchego cheese, chimichurri romesco

#### Tangy Apricot Turkey

Baguette, house roasted turkey, apricot mostarda, pickled cipollini onions, mixed greens, aged cheddar, lemon & garlic aioli

#### Grilled Chicken

Baguette, grilled chicken breast, sliced tomato, citrus cucumber, arugula, herb aioli [DF]

#### Crispy Buffalo Tofu

Vegan brioche, fried tofu, vegan buffalo sauce, roma tomatoes, butter lettuce, grilled portobello mushrooms, vegan ranch [VG, V, DF]

\$23.50 / buffet | \$24.75 / box

#### Grilled Steak

Whole wheat wrap, grilled steak, Napa cabbage, grilled bell peppers, mushroom conserva, green goddess dressing

#### West Coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot & Napa cabbage slaw, Aleppo pepper & tahini dressing [VG, V, DF, CS]

#### Heirloom Potato Salad

Duke's Mayo, stone ground mustard, chives, cornichon, Spanish onions [VG, GF]

#### Pasta Primavera [VG]

Fresh Fruit Salad [VG, V, GF, DF]

[ VG vegetarian | V vegan | GF gluten free | DF dairy free | CN contains nuts | CS contains seeds ]



# LUNCH & DINNER

## FRESH BOWLS AND SALADS | 10 order minimum

### Build-Your-Own Power Bowl Buffet

\$27.50 / person

10 order minimum per combination; served with:

- Artisan dinner roll

#### Choice of 1 base:

- Farro [VG, V, DF]
- Couscous [VG, V, DF]
- Quinoa [VG, V, GF, DF]
- Romaine [VG, V, GF, DF]

#### Choice of 1 protein:

- Falafel bites [VG, V, DF]
- Grilled Chicken [GF, DF]
- Grilled Steak [GF, DF]
- Sautéed Shrimp [GF, DF]
- Grilled Salmon [GF, DF]
- Grilled Cauliflower [VG, V, GF, DF]

#### Choice of up to 3 toppings:

- Corn [VG, V, GF, DF]
- Cherry tomatoes [VG, V, GF, DF]
- Pickled onions [VG, V, GF, DF]
- Cucumbers [VG, V, GF, DF]
- Shredded carrots [VG, V, GF, DF]

#### Choice of 1 cheese:

- Feta [VG, GF]
- Shredded parmesan [VG, GF]
- Shredded mozzarella [VG, GF]

#### Choice of 1 sauce:

- Avocado crème [VG, GF]
- Tahini dressing [VG, V, GF, DF, CS]
- Honey lemon vinaigrette [VG, GF, DF]
- Soy ginger dressing [VG, V, DF, GF, CS]

### Salads

Choice of salad, served with:

- Artisan dinner roll
- Housemade cookie

#### Mediterranean

Mixed greens, curly endive, quinoa tabouli salad, za'atar spiced falafel, red onion, cherry tomatoes, dried apricots, avocado, tahini dressing [VG, V, DF, CS]

#### Turkey Cobb

Butter lettuce, roasted turkey breast, avocado, red onion, cucumber, tomato, hard-boiled egg, bacon, crumbled blue cheese, herb vinaigrette [GF]

#### Zesty Chicken Caesar

Kale salsa verde marinated chicken breast, green kale & romaine, tomato focaccia croutons, parmesan cheese, green goddess dressing

#### Grilled Flat Iron Steak

Chimichurri fingerling potato salad, pickled red onion, sheeps milk feta, mixed greens [GF]

\$23.75 / box

- Gluten-free options available upon request

#### Honey & Lemon Roast Chicken

Honey & lemon roasted chicken breast, shaved beet salad, compressed apricot, grapefruit, local greens, whipped lemon ricotta, toasted Marcona almonds, pickled orange vinaigrette [GF, CN]

#### Asian Tuna

Bed of Napa cabbage, citrus-marinated albacore tuna, marinated bean sprouts, sesame seeds, oranges, avocado, cucumber, cherry tomatoes, cilantro-ginger vinaigrette [GF, CS]

#### Southwest Vegetable

Chopped romaine, fire-roasted corn, red peppers, scallions, black beans, pico de gallo, crispy corn tortilla strips, vegan avocado dressing [VG, V, GF, DF]



# LUNCH & DINNER

## BUFFETS | 10 order minimum

### Fajitas

\$26.25 / person

Choice of protein mixed with bell peppers and onions:

- Chicken [GF, DF]
- Portobello mushroom [VG, V, GF, DF]

- Steak [GF, DF] +\$2.50 / serving
- Shrimp [GF, DF] +\$7.50 / serving

Served with:

- Sour cream [VG, GF]
- Cheddar cheese [VG, GF]
- Guacamole [VG, V, GF, DF]
- Tomatoes [VG, V, GF, DF]
- Spanish rice [GF, DF]
- Flour tortillas [VG, V, DF]
- \* Corn tortillas available upon request

### Mediterranean Kabobs

\$26.25 / person

Choice of protein on grilled skewers with fresh vegetables:

- Lemon pepper chicken [GF, DF]
- Mediterranean veggie [VG, V, GF, DF]
- Citrus-marinated steak [GF, DF] +\$2.50 / serving
- Herb-marinated shrimp [GF, DF] +\$7.50 / serving

Served with:

- Greek jasmine rice [VG, V, GF, DF]
- Greek salad with red wine vinaigrette [VG, GF]
- Pita chips [VG, DF]
- Hummus [VG, V, GF, DF, CS]

### Traditional Parmesan

\$24.50 / person

Choice of protein:

- Chicken parmesan

Served with:

- Penne pasta marinara [VG]
- Artisan dinner rolls [VG]
- Eggplant parmesan [VG]
- Tossed garden salad with Italian vinaigrette [VG, V, GF, DF]

### Mini Chi-Town Classics

\$23.25 / person

Choice of protein:

- Mini Italian beef [DF]
- Mini Chicago dog

Served with:

- Chicago chopped salad
- Salt & pepper potato chips [VG, V, GF, DF]
- Mini sausage [DF]
- Flourless cake bites [VG, V, GF]



# LUNCH & DINNER

BUFFETS | 10 order minimum

## Build-Your-Own Buffet

Choose 1 per group:

### Choice of protein:

- Grilled cauliflower steak with herb jus [VG, V, GF, DF]
  - Simply grilled chicken breast with herb jus [GF, DF]
  - Chicken piccata with light lemon and caper sauce [GF]
  - Herb marinated steak with chimichurri [GF, DF] +\$3.75 / serving
  - Seared salmon with lemon caper butter sauce topped with fresh dill\* [GF] +\$7.50 / serving
- \*48 Hour notice

### Choice of salad:

- Garden salad [VG, V, GF, DF]
- Seasonal salad:  
Roasted squash, toasted sunflower seed gremolata, shaved winter radish, burnt orange vinaigrette [VG, V, GF, DF, CS]

### Choice of something fresh:

- Roasted broccoli with lemon & olive oil [VG, V, GF, DF]
- Grilled Mediterranean vegetables with balsamic [VG, V, GF, DF]
- Sautéed green beans [VG, GF]
- Steamed mixed vegetables [VG, V, GF, DF]
- Charred baby carrots [VG, V, GF, DF]

### Choice of something filling:

- Wisconsin mac and cheese [VG]
- Robuchon potatoes with chives [VG, GF]
- House potatoes, red wine vinegar, dill, shallot [VG, V, GF, DF]
- Seasonal rice pilaf [VG, V, GF, DF]

\$28.75 / person





# PARTY TRAYS

Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24

## Mediterranean Tray

S \$102.50 | M \$137.50 | L \$200.00

- Chickpea hummus, dolmades, marinated feta with artichoke hearts, grilled vegetables, mixed olives, cucumber slices, red peppers [VG, GF]
- Pita chips [VG]

## Greek Lemon Chicken Skewer Tray

S \$131.25 | M \$187.50 | L \$231.25

Served with cucumber tzatziki [GF]

## Seasonal Fruit Tray

S \$75.00 | M \$106.25 | L \$127.50

Seasonal sliced fruits, melons, berries [VG, V, GF, DF]

## Seasonal Vegetable Tray

S \$56.25 | M \$93.75 | L \$112.50

Crudite with spinach dip [VG, GF] or hummus [VG, V, GF, DF]

## Antipasti Tray

S \$110.00 | M \$147.50 | L \$203.75

- Italian sliced meats, cheeses, braised mushrooms, marinated artichokes, citrus cured olives, oven-dried tomatoes, grilled asparagus [GF]
- Gourmet crackers [VG]

## Domestic Cheese Tray

S \$91.25 | M \$122.50 | L \$172.50

- Locally sourced cheeses, hand-rolled cheese balls, smoked almonds, fresh grapes, strawberries [VG, GF, CN]
- Gourmet crackers [VG]

## Traditional Shrimp Cocktail Tray

S \$122.50 | M \$181.25 | L \$237.50

- Citrus poached shrimp, traditional cocktail sauce, fresh lemons [GF, DF]

## Pinwheels Tray

S \$118.75 | M \$181.25 | L \$218.75

An assortment of gourmet wrap pinwheels; choose up to 3 varieties:

### Crispy Falafel

Whole wheat wrap, chickpea falafel, charred broccoli, imported feta, caramelized onions, field greens, tomatoes, chermoula aioli spread [VG]

### Grilled Chicken

Whole wheat wrap, grilled chicken breast, roasted red peppers, local lettuce, Calabrian chile aioli

### Turkey Club

Whole wheat wrap, roasted turkey breast, sliced tomatoes, green leaf lettuce, chopped crispy bacon, avocado, herb aioli spread [DF]

### Grilled Steak

Whole wheat wrap, grilled steak, Napa cabbage, grilled bell peppers, mushroom conserva, green goddess dressing

### West Coast

Vegan tortilla wrap, brown rice, roasted broccoli, avocado, carrot & Napa cabbage slaw, Aleppo pepper & tahini dressing [VG, V, DF, CS]





## SAVORY BITES BY THE DOZEN

Cold bites can be sent on individual plates for an additional \$6 per dozen

### Mini Sandwiches Tray

\$105.00 / dozen

Choice of sandwich by the dozen:

#### Roasted Turkey

Whole wheat roll, roasted turkey breast, smoked gouda, baby arugula, cranberry compote

#### Chicken Salad

Challah knot roll, dried cranberries, toasted pecans, honey aioli [DF, CN]

#### Smoked Ham

Mini croissant, brie cheese, shaved fennel, dried cherry jam

#### California

Ciabatta, alfalfa sprouts, cucumbers, Kalamata olives, roasted red pepper relish [VG, V, DF]

#### Petite Tender

Onion roll, petite tender, horseradish cream, baby arugula

### Small Bites

Choice of bite by the dozen:

#### Chicken

**Blackened Chicken Satay** \$60.00 / dozen  
Skewer of wood grilled spicy Cajun marinated chicken breast, Creole mustard sauce [GF]

**Thai Curry Chicken Crepes** \$60.00 / dozen  
Curry and coconut braised chicken, toasted cashews, scallions in a savory crepe purse [DF, CN]

**Schezwan Glazed Grilled Chicken Cup** \$60.00 / dozen  
Scallion curls, cilantro, Thai basil, peanuts [GF, DF, CN]

#### Pork

**Candied Bacon Bite** \$52.50 / dozen  
Crispy bacon strip caramelized with brown sugar, pecans, cayenne pepper, maple syrup [GF, CN]

**Melon and Prosciutto Skewer** \$67.50 / dozen  
Fresh melon ball skewered with prosciutto, basil [GF, DF]

### Beef

**Shaved Prime Beef** \$53.50 / dozen

#### Carpaccio Crostini

Blue cheese mousse, toasted pine nuts, shaved parmesan, fresh rosemary, cracked pepper [CN]

**Short Rib & Fontina Arancini** \$67.50 / dozen  
Scallion aioli (warm)

**Jamaican Jerk Steak Crostini** \$67.50 / dozen  
Roasted pineapple salsa, whipped chimichurri cream cheese

### Seafood

**Shrimp Ceviche Cucumber Cup** \$67.50 / dozen  
Poached shrimp marinated with fresh citrus juices, tri-colored bell peppers, cilantro [GF, DF]

**Citrus & Crab Crostini** \$67.50 / dozen  
Crab salad, lemon aioli, pickled fresno peppers, fresh dill

**Jumbo Alaskan King Crab Filet** \$67.50 / dozen  
Meyer lemon & olive oil emulsion, fresh tarragon leaves [GF, DF]

### Vegetarian

**Mac & Cheese Arancini** \$60.00 / dozen  
Fried croquettes filled with creamy mac and cheese (warm) [VG]

**Caprese Skewer** \$60.00 / dozen  
Skewer of fresh mozzarella cheese, cherry tomato, basil leaf [VG, GF]

**Vegetarian Banh Mi Toast** \$60.00 / dozen  
Soy tofu, sweet & sour sesame cucumbers, shredded carrots, daikon, cilantro, hoisin, sriracha aioli, toasted baguette [VG, CS]

# SNACKS

## AFTERNOON SNACKS AND SIDES | 10 order minimum

Select snacks can be individually packaged for an additional 50¢ per piece.

### Chex Mix

**Churro Chex Mix** \$5.75 / person  
Rice Chex, Cinnamon Toast Crunch, cereal drizzled with white chocolate [VG]

**Coconut Almond Chex Mix** \$5.75 / person  
Rice and Corn Chex tossed with oats, toasted almonds, coconut, honey [VG, CN]

### Popcorn

**Cookies and Cream Popcorn** \$5.75 / person  
White popcorn tossed with crushed Oreos, white chocolate drizzle [VG]

**Bloody Mary Popcorn** \$5.75 / person  
White popcorn topped with house-made bloody mary powder [VG, V, GF, DF]

**Plain Ol' Popcorn** \$4.50 / person  
[VG, V, GF, DF]

### Granola Bars

**Vanilla Almond Bars** \$6.25 / person  
Chewy granola bar mixed with vanilla bean, sliced almonds [VG, CN]

**Chocolate Peanut Butter Bars** \$6.25 / person  
Chewy granola bar mixed with peanut butter, drizzled with dark chocolate [VG, CN]

### Go-Boxes

**Charcuterie Go-Box** \$16.25 / person  
Snack box filled with hand-selected meats, cheeses, market fresh fruit, crackers, toasted walnuts [CN]

**Protein Go-Box** \$16.25 / person  
Snack box filled with hard-boiled eggs, cheese, peanut butter cup, green apple slices [VG, CN]

**Veggie and Dip Go-Box** \$13.75 / person  
Snack box filled with market-fresh veggies, pesto hummus cup, crackers [VG, CN, CS]

### Mixed Nuts

\$5.75 / person  
A mixture of roasted and salted nuts [VG, V, GF, DF, CN]

### Trail Mix

**Rocky Mountain Trail Mix** \$7.00 / person  
Chocolate M&M's, dried apricots, dried cherries, peanuts, sunflower seeds [VG, GF, CN, CS]

**Happy Heart Trail Mix** \$7.00 / person  
Peanuts, pumpkin seeds, almonds, walnuts, raisins, chopped granola [VG, GF, CN, CS]

### Kettle Chips

**Truffle Chips** \$5.75 / person  
Housemade kettle chips dusted with truffle salt [VG, V, GF, DF]

### Greek Chips

\$5.75 / person  
House-made kettle chips dusted with Mediterranean seasoning [VG, V, GF, DF]

### Dippers

**Chips, Salsa, and Guac** \$12.00 / person  
Totopos tortilla chips with roasted tomato salsa, guacamole [VG, V, GF, DF]

**Pine Nut and Herb Hummus** \$9.50 / person  
with Pita Chips [VG, DF, CN, CS]

### Vegan Go-Box

\$16.25 / person  
Snack box filled with cucumber cherry tomato salad, hummus with za'atar spice, falafel pucks [VG, V, GF, DF]

### Breakfast Go-Box

\$13.75 / person  
Snack box filled with PB&J granola bites, green apple slices, raspberry yogurt dip, seasonal fruit salad [VG, CN]





# SWEET BITES

END ON A SWEET NOTE | 10 order minimum

Sweets can be individually packaged for an additional 50¢ per piece.

<p><b>Seasonal Cupcakes</b> \$4.75 each An assortment of 3 varieties: • Salted caramel • Carrot cake • Double chocolate raspberry</p>	<p><b>Mini Tarts</b> \$4.50 each An assortment of 3 varieties [VG]: • Seasonal fresh berry • Lemon meringue • Gluten-free berry (+\$0.50 / each)</p>
<p><b>Fudge Brownie Bites</b> [VG] \$4.50 each</p>	<p><b>Dark Chocolate Dipped Strawberries</b> [VG, V, GF, DF] \$5.00 each</p>
<p><b>Cheesecake Lollipops</b> \$4.50 each Dipped in assorted chocolates, toppings [VG, GF, CN]</p>	<p><b>Dessert Parfaits</b> \$7.50 each An assortment of 3 varieties [VG]: • Strawberry shortcake • Black forest • Sugar-free chocolate mousse</p>
<p><b>Vegan Cake Bites</b> \$4.50 each Vegan sponge cake, apricot jam, fresh berries, mint [VG, V, DF]</p>	<p><b>Tiramisu Cappuccino Cups</b> \$5.00 each Tiramisu, dark chocolate cup, cocoa powder [VG]</p>
<p><b>Flourless Chocolate Cake</b> \$5.00 each [VG, GF]</p>	<p><b>Sugar-Free Cheesecake</b> \$5.00 each New York style vanilla cheesecake made with monkfruit sweetener [VG]</p>
<p><b>Housemade Cookies</b> \$4.50 each An assortment of 4 varieties [VG, CN]: • Chocolate chip • Oatmeal raisin • Double chocolate • Sugar</p>	<p><b>Vegan Brownies</b> \$5.00 each [VG, V, DF]</p>
<p><b>Gluten-Free Chocolate Chip Cookies</b> [VG, GF] \$6.25 each</p>	<p><b>Vanilla Bean Cheesecake</b> \$4.50 each Traditional graham cracker crust [VG]</p>

**Chef's Choice Assorted Sweet Bite Tray** [VG, CN] S \$68.75 | M \$137.50 | L \$206.25  
Small serves 10 - 12 | Medium serves 15 - 18 | Large serves 20 - 24

## BEVERAGES

### Coffee and Tea Service

\$18.00 / person

### Hot Chocolate

1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$47.50 / 1-gallon | \$137.50 / 3-gallon

### Brewed Iced Tea (Unsweetened)

1-gallon serves 12 - 16 | 3-gallon serves 36 - 48

\$18.75 / 1-gallon | \$52.50 / 3-gallon

### Freshly Squeezed Lemonade

1-gallon serves 12 - 16

\$31.25 / 1-gallon

### Individual Beverages

Assorted Juices | 12oz

\$3.75 / drink

Soft Drinks | 12oz

\$2.25 / drink

Bottled Water | 500mL

\$3.00 / drink

Unflavored LaCroix™ | 12oz

\$3.00 / drink

Assorted Flavored LaCroix™ | 12oz

\$3.00 / drink

Alcoholic beverages & bar packages are available upon request

Call us at **312.377.0927** for more information





# SAFETY AND STANDARDS

## HOW WE'RE KEEPING YOU SAFE

Life is changing.

We're here to help. Since 1983, Blue Plate has become Chicago's most trusted caterer, with significant expertise in providing restaurant-quality food in offices, venues, and homes across the Chicagoland area.

Our food safety standards are unmatched due to the state-of-the-art 20,000 sq. ft. kitchen facility we created in 2017. Leveraging our unmatched facility and deep experience in quality dining, Blue Plate is uniquely positioned to provide healthy and delicious food with unparalleled safety standards.

- Jim Horan, Blue Plate Founder & CEO

## OUR STANDARDS AND EXPERTISE

### Blue Plate Food Prep Protocols

- Ongoing education to all employees on safety and best practices
- Closely monitoring symptoms of employees via temperature checks and daily health screening
- Constant cleaning of kitchen surfaces with alcohol-based products
- Frequent hand washing throughout the day at contact-free hand washing stations in kitchen and warehouse with antibacterial soap and alcohol-based hand sanitizer

### Blue Plate Delivery Protocols

- Maintain time and temperature controls
- Hand sanitizing products stocked on all of our trucks
- Contact-less delivery available

## HOW TO ORDER

Call us Monday-Friday (9am - 5pm) | 312.377.0927

Menu Updated on February 12th, 2024.