



catering by



CHICAGO ATHLETIC

EST. ASSOC 1890

For more information or to set up an appointment, please contact our sales team at 312-792-3552

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what's inside

BREAKFAST & BRUNCH, 3-6

BREAKS, 8

LUNCH, 9-13

DINNER, 15

BUFFET, 16

STATIONS, 17

catered events are subjected to service charge as well as applicable state and local taxes. menu is designed for small groups of 20 people or less.

all products and pricing are subject to change with seasonal availability and with chef's current inspiration.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

breakfast buffets

Includes...fresh orange, grapefruit and cranberry juice

freshly brewed regular & decaffeinated coffee and our selection of gourmet teas

All buffets under a 20 guest minimum are subject to a \$75 service charge

Buffets are designed for 1 hour

CONTINENTAL \$38 per person

toasted granola, low fat yogurts

fresh baked croissants, pain au chocolat, muffins

whipped butter, jams

fresh sliced seasonal fruit

CHAMPION \$44 per person

toasted granola, low fat yogurts

assorted bagels, whole grain bread

whipped butter, cream cheese, jams

steel cut oatmeal, brown sugar, dried fruit, milk, toasted nuts

house-made smoothies

STAGG COURT \$50 per person

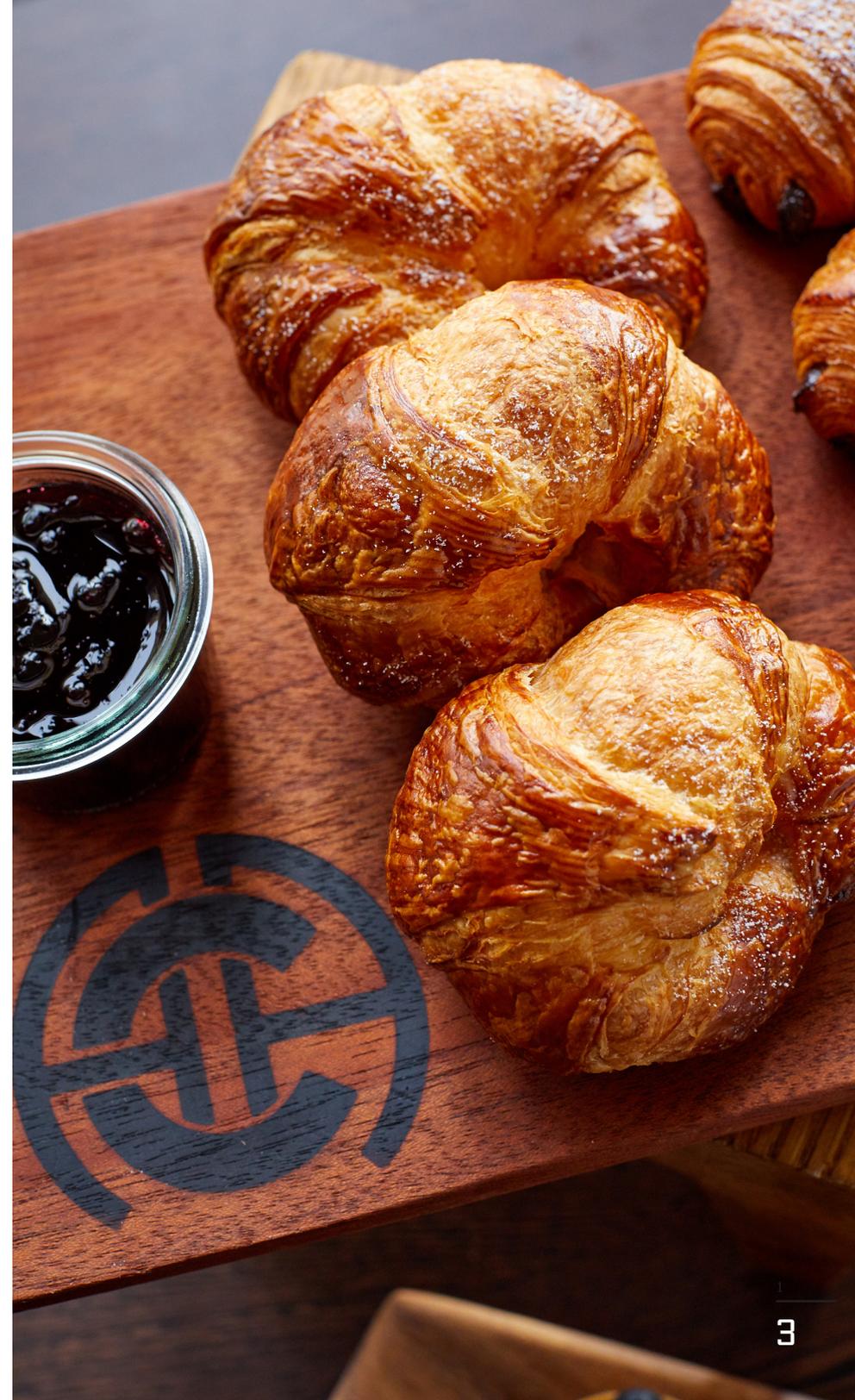
scrambled eggs or egg whites

lyonnaise breakfast potatoes... caramelized onions, butter, and parsley

choice of applewood smoked bacon, pork sausage links, turkey bacon, or

chicken sausage

fresh baked croissants, pain au chocolat, muffins





brunch buffet

Includes...fresh orange, grapefruit, and cranberry juice, freshly brewed regular and decaffeinated coffee and our selection of gourmet teas

THE CAA \$60 per person

eggs benedict...english muffin, poached egg, canadian bacon, spinach, hollandaise

yogurt and granola parfait...greek yogurt, berries, milk and honey granola, elderflower, mint

brioche french toast...vanilla cream cheese, seasonal fruit compote, maple syrup

choice of one meat...applewood smoked bacon, or chicken sausage

lyonnaise breakfast potatoes...caramelized onions, butter, parsley

seasonal sliced fruit platter

assorted breakfast pastries

breakfast & brunch enhancements

GREEK YOGURT PARFAIT \$12 per person
milk and honey granola, goji berry, elder flower, fresh mixed berries, mint

CROISSANT SANDWICHES \$14 per person
scrambled egg, cheese – choice of ham, pork or chicken sausage, or applewood smoked bacon

ENGLISH MUFFIN SANDWICH \$14 per person
scrambled egg, cheese – choice of ham, pork or chicken sausage, or applewood smoked bacon

TRES LECHES FRENCH TOAST \$13 per person
caramelized seasonal fruit, whipped cream, maple syrup, powdered sugar

BUTTERMILK PANCAKES \$12 person
maple syrup, whipped butter

BELGIAN WAFFLES \$13 per person
seasonal fruit compote, maple syrup, whipped cream

SIDES

scrambled eggs \$7 per person

hard boiled eggs \$7 per person

pork sausage \$8 per person

chicken apple sausage \$8 per person

turkey sausage \$8 per person

applewood smoked bacon \$8 per person

turkey bacon \$6 per person

STATIONS

OMELETTE STATION \$20 per person

heirloom tomato, roasted peppers, mushroom, onion, spinach, applewood smoked bacon, ham, aged cheddar, swiss cheese

*Requires a uniformed chef at \$150

breakfast & brunch beverages

COLD

assortment of soft drinks \$6.5 each

still and sparkling water \$7 each

harmless harvest coconut water \$8 each

assortment of marin kombucha \$9 each

flavors: ginger lemongrass / pinot sage / original oak

stumptown nitro cold brew can \$8 each

stumptown stubbie cold brew bottle \$9 each

la colombe cold brew draft latte can \$8 each

dark matter cold brew limited edition can \$9 each

HOUSE MADE SMOOTHIES \$17 per person

mango + orange+pineapple

mixed berries

strawberry + banana

power smoothie

COFFEE SERVICE

TIER 1

COFFEE & TEA \$130 per gallon

Back of the Yards (Butchers Blend)

Rishi Teas:

chamomile medley

masala chai

earl grey

peppermint

english breakfast

peach nectar

green tea matcha

turmeric ginger

jasmine

TIER 2

COFFEE & TEA \$150 per gallon

Dark Matter (Love Supreme Blend)

Rishi Teas:

chamomile medley

masala chai

earl grey

peppermint

english breakfast

peach nectar

green tea matcha

turmeric ginger

jasmine

Rishi Ice Teas:

blueberry

classic black

green tea citrus

tangerine white



breaks

Breaks are designed for 30 minutes

MEDITERRANEAN \$18 per person

hummus and baba ganoush, grilled asparagus, sweet pepper, zucchini, and artichokes, aged balsamic reduction, olive oil, marinated olives, spiced pita chips, cucumber tomato salad - **\$2 supplemental**

CHEESE AND FRUIT \$20 per person

selection of imported and domestic cheeses, dried fruits, nuts, compotes, assortment of artesian breads and crackers

CHARCUTERIE \$25 per person

assortment of imported meats, pickled vegetables, whole grain mustard, breads and crackers

SEASONAL CRUDITE \$16 per person

market crudites, green goddess, ranch, or hummus

TRAIL MIX \$19 per person

m&m's, dark chocolate, peanuts, walnuts, cashews, almonds, golden raisins, dried cranberries

MILK AND COOKIES \$19 per person

oatmeal raisin, chocolate chip, peanut butter, milk

MINI PASTRIES \$19 per person

cinnamon swirl, vanilla crown, raspberry crown, maple pecan coronet, apple coronet

GRANOLA AND YOGURT \$20 per person

assortment of granola bars, assortment of individual low-fat yogurts, fresh berries



plated lunch \$85.00 per person

Includes...freshly brewed regular & decaffeinated coffee, our selection of gourmet hot and iced teas and an assortment of breads and butter

SOUP & SALAD

select one

roasted tomato bisque...basil, grilled ciabatta, aged balsamic reduction

wild mushroom bisque...black garlic, piquillo pepper, herbed crème fraîche

vegetable consommé...seasonal vegetables, fresh herbs

market greens...watermelon radish, baby carrot, fennel, spiced walnut, white cheddar, citrus vinaigrette

roasted brussels sprouts...celery root, wild mushroom, crispy pancetta, house vinaigrette

baby arugula...blistered heirloom tomato, toasted hazelnut, fresh mozzarella, white balsamic-basil vinaigrette

grilled caesar salad...baby gem lettuce, sourdough croutons, parmesan, caesar dressing

ENTREE

select one

roasted chicken breast...potato puree, haricot vert, wax bean, jus

faroe island salmon...braised fennel, baby carrot, grilled asparagus, citrus beurre blanc \$5 supplemental

grilled ny strip steak...charred brussels sprout, potato gratin, red wine demi-glace \$10 supplemental

orecchiette pasta...broccolini, cherry tomato, basil cream

DESSERT

select one

white chocolate brulee cheesecake...raspberry, mint

chocolate cream pie...chocolate cremeux, whipped cream



cold buffet lunch

Includes...freshly brewed regular & decaffeinated coffee and our selection of gourmet hot and iced teas
All buffets under a 15 guest minimum are subject to a \$75 service charge
Buffets are designed for 2 hours

ATHLETIC BAR - \$50 per person

salad greens - *select two*

market greens, baby spinach, romaine, arugula

accompaniments - *select four*

shaved baby carrot, watermelon radish,
cucumber, mushrooms, cherry tomatoes,
hard boiled egg

nuts and dried fruit - *select two*

dried cranberries, dried apricot, walnuts,
almonds, sunflower seeds

cheese - *select two*

fresh mozzarella, goat cheese, blue cheese,
white cheddar

dressings and vinaigrettes - *select two*

caesar, ranch, citrus vinaigrette, balsamic
vinaigrette, sherry vinaigrette, carrot v
inaigrette

fresh fruit salad
yogurt parfait
protein bars

PROTEINS

grilled chicken breast \$8 supplemental

grilled steak \$9 supplemental

GOURMET - \$60 per person

boxed lunch option - \$45 per person

includes only one salad (choice of) and fruit salad

caesar salad...hearts of romaine, croutons,
parmesan, caesar dressing

cucumber quinoa salad...cherry tomatoes, fresh
herbs, white balsamic vinaigrette

sandwiches - *select three*

tuna salad...capers, red onion, tomato, spinach citrus
dressing, whole wheat bun

buffalo chicken salad...celery, blue cheese, romaine,
buffalo citrus dressing, brioche bun

roast beef...heirloom tomato, smoked cheddar,
romaine, horseradish aioli, brioche bun

french ham and cheese...jamon paris, brie arugula,
fig and aged balsamic spread, baguette

turkey club...beefsteak tomato, pickled red onion,
bibb lettuce, bacon, garlic-mustard aioli, pain de mie

fresh fruit salad
gianduja brownies
white chocolate brownies



hot buffet lunch

Includes freshly brewed regular and decaffeinated coffee and our selection of gourmet hot and cold teas

SOUTH OF THE BORDER \$63 per person

pico de gallo salad...romaine, pickle onion, cilantro, queso fresco, heirloom cherry tomatoes, pepitas, avocado-lime dressing

grilled flank steak...charred tomato, caramelized cipollini onions, roasted poblano pepper, garlic jus

chicken 'pibil'...baby carrots, achiote and tomato sauce

seasonal fruit salad
coconut flan

DEEP DISH \$65 per person

grilled caesar salad...hearts of romaine, croutons, parmesan, caesar dressing

antipasto platter

deep dish pizza...cheese, meat, vegetable

oregano, parmesan cheese, red chili flakes

seasonal fruit salad
tiramisu
cannoli

BISTRO \$67 per person

caesar salad...hearts of romaine, croutons, parmesan, caesar dressing

grilled flat iron steak...herbed fingerling potatoes, demi-glace

chef's market catch of the day...sweet potato succotash, sauce vierge

seasonal fruit salad
chocolate pot d'creme

hand-passed hors d'oeuvres

All hand-passed hor d'oeuvres are priced per piece.

COLD

baja shrimp \$8 per piece
avocado, lime, tomato, tortilla crisp

camembert watercress \$7 per piece
st. germaine apple, baguette

caprese skewer \$8 per piece
fresh mozzarella, cherry tomato, basil

chevre crostini \$7 per piece
herbed goat cheese, red pepper,
caper relish, citrus zest

classic shrimp cocktail \$8 per piece
bloody mary cocktail sauce, p
reserved lemon

curry chicken salad \$7 per piece
greek yogurt, grapes, cilantro,
pain de mie

imported burrata crostini \$7 per piece
strawberry, balsamic syrup, mint,
black salt

market catch ceviche \$8 per piece
chef's market catch, jicama, apple,
avocado, citrus, cilantro

mini lobster roll \$9 per piece
crème fraiche, citrus, hearts of palm,
piquillo pepper, brioche

oyster on the half shell \$8 per piece
horseradish crème fraiche, pickled pearl onions,
chives, bell pepper

peekytoe crab salad \$8 per piece
citrus zest, micro celery, sourdough

prosciutto wrapped bread sticks \$8 per piece
prosciutto, parmesan, brioche bread

shaved vegetable spring roll \$7 per piece
yuzu, soy reduction, sesame

sweet potato bilini \$8 per piece
sturgeon caviar, crème fraiche, egg yolk

tuna poke \$8 per piece
cucumber, ginger, lime, wonton chip

tuna sashimi \$8 per piece
watermelon, ponzo, sesame

white gazpacho \$7 per piece
smoked grapes, olive oil, espelette

WARM

aged cheddar grilled cheese \$7 per piece
caramelized apple, brown butter

braised beef empanada \$8 per piece
cilantro chimichurri, crema

buffalo chicken fritter \$8 per piece
spicy sriracha buffalo sauce, celery,
carrot, maytag blue cheese dressing

caramelized onion tartelette \$7 per piece
gruyere, port reduction

cheese gougere \$8 per piece
comte cheese, shallot marmalade, red wine
reduction

crab cakes \$8 per piece
gribiche, belgian endive

domestic lamb chops \$9 per piece
chimichurri, aged balsamic

forest mushroom arancini \$8 per piece
white truffle aioli, chive

lamb kifta \$8 per piece
harissa, citrus yogurt, cardamom

pork belly blt \$9 per piece
lettuce, tomato, poblano mayo

ratatouille tart \$7 per piece
puff pastry, goats cheese,
aged balsamic

roasted romanesco \$7 per piece
romesco, manchego

seared beef medallion \$9 per piece
horseradish cream, natural jus, crouton

seared diver scallop \$8 per piece
asparagus, truffle toast

seared tuna bruschetta \$8 per piece
white bean ragout, pesto, red onion, filone

short rib pot sticker \$8 per piece
soy glaze, scallions

shrimp tempura \$9 per piece
togarashi, ponzo, scallion

vegetable empanada \$7 per piece
corn, mushroom, goat cheese

wild mushroom crostini \$7 per piece
marcona almonds, comte cheese, port
reduction, soft herbs

plated dinner \$120 per person

includes...iced tea, freshly brewed regular and decaffeinated coffee, our selection of gourmet hot teas and assortment of breads and butter

select one appetizer, soup, or salad

APPETIZER

grilled gulf shrimp...creamy polenta, shitake mushrooms, fine herb salad, arugula pistou

imported burrata...shaved brussels sprouts, red onion, lemon zest, soft herbs, aged balsamic reduction

seared diver scallop...asparagus and spinach puree, baby carrots, kale gremolata, carrot gastrique

SOUP

split pea soup...mint crème fraiche, lemon zest, crispy prosciutto

white bean and kale soup...torn croutons, shaved parmesan

wild mushroom bisque...herbed crème fraiche, croutons, truffle oil

SALAD

grilled baby gem lettuce...charred cherry tomatoes, pickled red onion, parmesan crisp, red wine vinaigrette

baby arugula...shaved candy striped beets, glazed golden beets, hazelnut, goat cheese, red beet vinaigrette

assorted baby lettuces...shaved baby vegetables, toasted walnuts, aged white cheddar, carrot vinaigrette

ENTRÉE – select one

herb roasted chicken breast...creamy potatoes, haricot verts, heirloom carrots, demi-glace

wild striped bass...crispy fingerling potatoes, heirloom tomatoes, grilled artichoke, lemon-caper beurre blanc

faroe island salmon...black lentils, fennel puree, grilled rapini, dill crema

herb crusted beef tenderloin...truffled potato gratin, roasted asparagus, red wine demi-glace

wild mushroom risotto...english pae, parmesan, micro watercress

DESSERT – select one

citrus vecherin...crispy meringue, vanilla custard, raspberry coulis, fresh berries

tiramisu... amaretto soaked lady fingers, vanilla mousse

chocolate cream pie...chocolate cremeux, whipped cream

create your own buffet

Lunch or Dinner (prices are per person)

recommended... one salad, two entrees, and two desserts

SALAD \$10 per person

caesar salad...hearts of romaine, croutons, parmesan, caesar dressing

mixed greens...shaved baby vegetables, white cheddar, walnuts, citrus vinaigrette

baby arugula...heirloom tomatoes, fresh mozzarella, crispy shallots, balsamic-basil vinaigrette

ENTREE

grilled flat iron steak \$18

citrus brined amish chicken \$15

braised short rib \$20

chef's market catch of the day \$16

SIDES \$10

fingerling potatoes

roasted baby carrots

grilled asparagus

roasted brussels sprouts

Mac and Cheese

Rustic Mashed Potatoes

Sweet Potato Succotash

DESSERTS \$10

chocolat pot d'crème

apple tart

gianduja brownies

assorted mini pastries

fruit salad

SOUP ENHANCEMENT \$9 per person

tomato bisque

white bean and kale soup

chicken noodle soup

minestrone soup

corn chowder

sweet & savory stations

CARVING – prices are per person

select up to two

requires a uniformed chef attendant for \$150

marinated steak \$35

herbed marble potatoes, horseradish cream, beef jus,
parker house rolls

roasted brined turkey breast \$20

honey mustard, cranberry sauce, cornbread

roasted salmon \$25

buttered baby beets, yogurt citrus sauce

RISOTTO – prices are per person

select one

requires a uniformed chef attendant for \$150

wild mushroom risotto \$20

english peas, parmesan crisp, truffle oil

grilled shrimp \$25

asparagus, saffron

butternut squash \$20

roasted peppers, soft herbs

CEVICHE STATION - \$25 per person

select one

baja shrimp

roasted tomato, avocado, lime, cilantro

wild striped bass

hominy, cucumber, tomato, cilantro, leche de tigre
(coconut and lime)

alaskan halibut

pineapple, roasted pepper, avocado, cilantro

SWEET STATION - \$20 per person

chocolate gianduja brownies

white chocolate blondies

assorted macarons

citrus madeleines

beer & wine

BEER

imported

select one

stella artois
heineken

domestic

select one

miller high life
bud light

craft

select one

metropolitan flywheel
lagunitas ipa
sam adams boston lager
fat tire

WINE

select one

white

souverain, *sauvignon blanc*
mirassou, *chardonnay*

red

souverain, *cabernet*
souverain, *merlot*
mirassou, *pinot noir*

sparkling

mionette, *prosecco*

still water, soft drinks

BAR PACKAGE

one hour \$20 per person

two hours \$32 per person

three hours \$44 per person

additional hour \$12 per person

HOSTED

imported beer \$9 per drink

domestic beer \$7 per drink

craft beer \$9 per drink

red, white, sparkling \$10 per glass/\$50 per bottle

still & sparkling water \$7 per drink

soft drinks \$6.5 per drink

CASH BAR

**requires cashier*

imported beer \$11 per drink

domestic beer \$9 per drink

craft beer \$11 per drink

red, white, sparkling \$13 per glass/\$50 per bottle

still & sparkling water \$8 per drink

soft drinks \$7 per drink

staffing

1-3 hours, + \$25 each per additional hour

BARTENDER \$150 each **CASHIER** \$150 each

premium

COLLECTION

ketel one vodka
bacardi rum
jim beam rye
dewar's whisky
pierre ferrand cognac

new amsterdam gin
herradura tequila
evan williams bourban
jameson irish whiskey

BEER

imported	domestic	craft
<i>select one</i>	<i>select one</i>	<i>select one</i>
stella artois	miller high life	metropolitan flywheel
heineken	bud light	fat tire
		lagunitas ipa sam adams boston lager

prestige

COLLECTION

grey goose vodka
appleton rum
bulleit rye
maker's mark bourdon whiskey
remy martin vsop cognac

bombay sapphire gin
patron silver tequila
glen livet 12 year
crown royal whiskey

WINE

white
angelina, chardonnay
montes classic, sauvignon blanc

red
root 1, pinot noir
angelina, cabernet

sparkling

mionetta, prosecco

still water, soft drinks

BAR PACKAGE

one hour premium \$25 per person / **prestige** \$30 per person
two hours premium \$39 per person / **prestige** \$45 per person
three hours premium \$53 per person / **prestige** \$60 per person
additional hour premium \$14 per person / **prestige** \$15 per person

HOSTED

premium \$12 per drink / **prestige** \$14 per drink
imported beer \$9 per drink
domestic beer \$7 per drink
craft beer \$9 per drink
red, white, sparkling \$11 per glass / \$55 per bottle
still & sparkling water \$7 per drink
soft drinks \$6.5 per drink

CASH BAR

**requires cashier*

premium \$15 per drink / **prestige** \$16 per drink
imported beer \$11 per drink
domestic beer \$9 per drink
craft beer \$11 per drink
red, white, sparkling \$14 per glass
still & sparkling water \$8 per drink
soft drinks \$7 per drink

staffing

1-3 hours, + \$25 each per additional hour
BARTENDER \$150 each **CASHIER** \$150 each

craft

COLLECTION

tito's vodka
four roses single barrel few rye
pig's nose scotch hendrick's gin
diplomatico reserva rum
avion reposado tequila
red breast irish whiskey
pierre ferrand ambre cognac

BAR PACKAGE

one hour craft \$35 per person
two hours craft \$51 per person
three hours craft \$67 per person
additional hour craft \$17 per person

HOSTED

craft \$18 per drink

CASH BAR

**requires cashier*
craft \$21 per drink

staffing

1-3 hours, + \$25 each per additional hour
BARTENDER \$150 each **CASHIER** \$150 each



