



# **HOLIDAY CATERING 2024**

Chase Tower Chicago  
Available November 12 – January 10



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# HOLIDAY MENU

Chicago.2024

Available November - January

## BREAKFAST AND BEVERAGES

### BRUNCH

18.00

per guest | minimum 10 | served hot

Spinach, Tomato, and Swiss Cheese Frittata

French Toast with Cinnamon Apples

Hashbrown Potatoes 

Fresh Fruit & Berries 

Mini Croissants

Coffee & Tea Service

Infused Water

### WINTER WARM UP

6.25

per guest | minimum 10

Hot Chocolate

Hot Apple Cider

Regular Coffee

Whipped Cream

Mini Chocolate Chips

Marshmallows

Cinnamon Sticks

Peppermint Syrup & Caramel Sauce

Crushed Peppermint

### HOLIDAY CONTINENTAL

14.50

per guest | minimum 10 | served ambient

Assorted Mini Scones

Mini Baked Cinnamon Apple, Granola, Greek Yogurt Parfaits

Mixed Berries 

Coffee & Tea Service

Infused Water

*ENHANCE THE WINTER WARM UP*

**additional 16.00 per guest**

**available after 4pm**

Mexican Spice Mix

Biscotti

Peppermint Sticks


RumChata


Fireball

Kahlua

Labor required for all hot buffets and groups of 50+.

For all dietary restrictions, including kosher and halal, please reach out to your catering coordinator.

Healthier Choice 

Vegetarian 

Vegan 



# HOLIDAY MENU





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## LUNCH

### FRIENDSGIVING SANDWICHES

**19.00**


**per guest | minimum 10**

Turkey, Cranberry Sauce, Aioli, Lettuce, Marble Rye  
Roasted Sweet Potato, Cranberry & Maple Aioli, Baby Arugula, Wheat   
Bistro Chips   
Mixed Greens, Dried Cranberries, Monterey Jack, Pepitas, Honey Mustard   
Seasonal Dessert Loaf   
Cranberry-Orange Iced Tea  
Infused Water

### BUILD YOUR OWN MAC & CHEESE BAR


**24.50**

**per guest | minimum 10 | served hot**

Cheddar Macaroni & Cheese   
Pulled Pork  
Grilled Chicken  
Roasted Brussels Sprouts with Balsamic   
Crispy Onions   
Bacon  
Holiday Dessert Platter  
Cranberry Holiday Punch  
Infused Water

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## TREATS

*All served with infused water.*

### BROWNIE BAR

**6.50**

**per guest | minimum 10**

Warm Chocolate Chip Brownies and Blondies  
Crushed Graham Crackers  
Marshmallows & Sprinkles  
Chocolate & Caramel Sauce  
Berries

+ *VANILLA ICE CREAM*  
**additional 2.50 per guest**

### COOKIES AND COCOA

**10.00**

**per guest | minimum 10**

Decorate Your Own Sugar Cookies  
Assorted Icing and Toppings  
Hot Cocoa with Whipped Cream  
Mini Chocolate Chips, Marshmallows  
Peppermint Bits, Caramel Syrup

### HOLIDAY SNACKS | Build Your Own Goodie Bag

**12.00**


**per guest | minimum 10**


Assorted Holiday Cookies  
Caramel Corn  
S'mores Bark  
White Chocolate Raspberry Bark  
Peppermint Dark Chocolate Bark  
Candied Pecans and Almonds



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## RECEPTIONS

### CLASSIC HOLIDAY RECEPTION

**17.00**

**per guest | minimum 20 | served hot**

Cuban Egg Roll with Mustard Sauce  
Risotto Cake with Mango Chutney   
Frank en Croute with Spicy Ketchup  
Garlic Breadstick Bites   
Pumpkin Cheesecake Dip  
Holiday Punch  
Infused Water

### STANDARD SLIDER BAR

**14.00** | *~2 sliders per person*

**per guest | minimum 10 | served ambient**

Honey Mustard Grilled Chicken, Sharp Cheddar  
Chimichurri Roast Beef, Provolone  
Truffle Parmesan Cauliflower Cakes  
Bistro Chips  
Infused Water

### GRAZE

**13.50**

**per guest | minimum 10**

Assorted Artisanal Cheeses  
Seasonal Spreads   
Rosemary Roasted Mixed Nuts   
Dried Fruits, Local Honey  
Marinated Olives   
Crackers and Crisps  
Infused Water

### PREMIUM SLIDER BAR

**22.00** | *~2 sliders per person*




**per guest | minimum 10 | served ambient**

Flank Steak, Horseradish Sauce, Crispy Onions  
Mini Crab Cake, Tartar Sauce, Arugula  
Crispy Eggplant, Fresh Mozzarella, Sundried Tomato  
Bistro Chips  
Tortellini Pasta Salad  
Infused Water

### CROSTINI BAR

**13.50**

**per guest | minimum 10**

Lemon-Thyme Bruschetta   
Loaded Deviled Egg Salad  
Lemon-Dill Hummus   
Buffalo Chicken Dip  
Calabrian Honey Spread   
Pita Wedges, Crostini, Focaccia  
Infused Water

### HOLIDAY BAR PACKAGE

**add on to reception for 16.00 per guest**

**minimum 10**

House Red & White Wine  
Domestic & Imported Beer  
Seasonal Sangria  
Holiday Punch

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Healthier Choice  Vegetarian  Vegan 



# GENERAL INFORMATION

## CATERING & DELIVERY POLICIES

**Catering Menu** Orders must be placed by 3:00pm the day prior to your meeting. Receptions and Dinners require a minimum of three (3) business days' notice. Weekend events or those taking place outside standard hours require 2-weeks' notice.

**Kosher Meals** Two (2) business days' notice required.

**Labor** A Labor Fee will be added to all orders with hot food and to orders with parties of 50 or greater.

### General Ordering Information

Disposable plateware is provided for a standard catering service at no additional cost, including plates, napkins, and utensils. Deliveries are available from 7:00am –3:00pm, any orders outside of this window may incur additional charges. If your needs are outside this time, please contact us, we will do our best to accommodate your event.

### Communication Process

Order to be placed directly at [Go/ScheduleNow](#). Catering Department will reach out to the planning contact if any updates or changes are required.

## BILLING & OTHER POLICIES

**Payment:** Payment method must be arranged when placing an order. All services will be charged applicable state and city sales tax. Prices are subject to change based on product pricing.

**EMS Billing:** All reservations must include a US-based cost center for billing purposes (Example 123456-B-0802).

**Credit Card Billing:** Please contact the Catering Department directly with credit card information (do not send sensitive information via email). All major credit cards are accepted.

**Café Vouchers:** Vouchers are available to purchase for your meeting. Please inquire with your catering contact for details.

## CANCELLATION POLICIES

### Holiday Catering Menu

- 3 Business Days – cancel with no charge.
- 2 Business Days – charge for all rentals, non-recoverable food and custom decor. No charge for labor and beverage.
- 1 Business Day – charge for non-recoverable food and beverage, rentals, labor and any other non-recoverable costs.

### Kosher Meals & Other Specialty Requests

- Two (2) business days' notice required.

